



2020

Wente Vineyards is pleased to provide the following services for weddings and receptions:

- Catering Sales Manager to plan every detail of your special day
- Day of Wedding Coordinator will be present to orchestrate your ceremony and wedding reception
- Dressing Room Suites
- Wedding Ceremony with arch and white wooden chairs
- Amenities for your reception include chairs and round tables, full china service, glassware and white linens
- Wedding Packages begin at \$155.00 per guest & include Hors d'oeuvre, Dinner, Wedding Cake and 4 Hour Vineyard Beverage Package
- Maximum seating of 140 indoors and 400 outdoors

Wente Vineyards Event Center & Terrace Lawn

January-April

Day	Time	* Food & Beverage Minimum	Facility Rental
Friday	6:00 pm to 11:00 pm	\$10,000	\$1,500
Saturday	5 Hours	\$12,000	\$2,500
Sunday	5 Hours	\$10,000	\$1,000

May-June

Day	Time	* Food & Beverage Minimum	Facility Rental
Friday	6:00 pm to 11:00 pm	\$12,000	\$2,500
Saturday	5 Hours	\$15,000	\$4,000
Sunday	5 Hours	\$10,000	\$1,500
**Sunday, May 25	5 Hours	\$15,000	\$4,000

July-October

Day	Time	* Food & Beverage Minimum	Facility Rental
Friday	6:00 pm to 11:00 pm	\$12,000	\$3,000
Saturday	5 Hours	\$16,000	\$5,500
Sunday	5 Hours	\$12,000	\$2,000
**Sunday, September 6	5 Hours	\$16,000	\$5,500

November-December

Day	Time	* Food & Beverage Minimum	Facility Rental
Friday	6:00 pm to 11:00 pm	\$12,000	\$2,000
Saturday	5 Hours	\$14,000	\$3,000
Sunday	5 Hours	\$10,000	\$1,000

Monday- Thursday Wedding \$10,000 *Food & Beverage Minimum and \$1,000 Facility Rental (excluding holidays)

*** Food and beverage minimum does not include 22% service charge and applicable sales tax**

****Holiday pricing**

All prices are subject to 22% service charge and applicable sales tax.

All prices valid through 12/31/2020



2020 WEDDING MENUS

April – September

Wedding Packages include Hors d'oeuvre, Dinner, Wedding Cake and Vineyard Beverage Package

Three Entrée Buffet \$155 per guest

Three Course Plated Dinner* \$165 per guest

Three Entrée Family Style Dinner \$165 per guest

Four Course Plated Dinner* \$175 per guest

Hors d'oeuvre

Choice of either Passed or Displayed Hors d'oeuvre

Passed Hors d'oeuvre

If Choosing Passed Hors d'oeuvre, Please Select Four:

Goat Cheese Gougère

Laura Chanel Chèvre, Scallion, Crispy Bacon

Marinated Artichoke Flatbread

Hummus, Roasted Pepper, Toasted Pine Nuts, Arugula-VGN

Sour Cherry-Mascarpone Toast

Extra Virgin Olive Oil, Sliced Almonds, Cracked Black Pepper-VGT

Watermelon Poke

Endive Leaf, Tofu Mayo, Jalapeño, Nori-GF/VGN

Spicy Shrimp Flatbread*

Basil Pesto, Dry-Aged Jack Cheese

Filet of Beef Polpettine*

Popover, Tomato Chutney, Micro Basil

Roasted Chile Corncake

Whipped Blue Cheese, Salsa Verde, Sweet 100 Tomato-GF/VGT

Chorizo & Onion Tartlets*

Lime Crema, Cilantro

Hors d'oeuvre Displays

If Choosing Hors d'oeuvre Displays, Please Select Two:

Imported & Domestic Cheese Display

Sourdough Baguette, Carr's Water Crackers, Seasonal Fruit-VGT

Antipasto Display

Cured Meats, Marinated Olives, Roasted Pepper Salad

Olive Oil Poached Mushrooms, Roasted Garlic, Cracker Bread

Mediterranean Display

Smoked Eggplant Baba Ghanouch, Tabbouleh, Spinach & Feta Spread

Torshi Pickle, Labneh, Grilled Romaine, Flatbread-VGT

*Not available at Vineyard Lawn

DF=dairy free, VGT=vegetarian, VGN=vegan, GF=gluten free

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2020 WEDDING MENUS April – September

Appetizers*

When Choosing Four Course Plated Dinner, Please Select One:

Garden Squash Pappardelle
Housemade Ricotta, Chive-Butter, Toasted Pine Nuts, Squash Blossoms-VGT

Seared Ahi Tuna
Mache Salad, Spicy Aioli, Toasted Sesame Seeds-DF/GF

Roasted Corn Bisque
Pickled Coriander, Avocado Pesto, Crispy Tortilla-VGT/GF
Add Spicy Prawn: 5.00 per Guest

Salads*

When Choosing Three or Four Course Plated Dinner, Please Select One:

Arugula & Strawberries
Humboldt Fog Goat Cheese, Sliced Almonds, White Balsamic Vinaigrette-VGT/GF

Local Market Greens
Blue Cheese, Spicy Walnuts, Crispy Shallots, *Wente Vineyards* Port Vinaigrette-VGT/GF

Compressed Watermelon Salad
Frisée, Roasted Red Onion, Avocado, Smoked Honey-Mustard Dressing-VGN/GF

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2020 WEDDING MENUS

April – September

Main Course*

Please Select One or Two:

Pan Roasted Filet of Beef**

Blue Cheese Mashed Potatoes, Seasonal Vegetables, Chimichurri-GF

Suggested Pairing: Wente Vineyards Southern Hills Cabernet Sauvignon

Signature Smoked Double Cut Pork Chop

Braised Greens, White Cheddar Polenta, Seasonal Fruit Compote-GF

Suggested Pairing: Wente Vineyards Riva Ranch Pinot Noir

Mesquite Grilled Chicken Breast

Warm Red Pepper-Corn Salad, Arugula Pesto-GF

Suggested Pairing: Wente Vineyards Riva Ranch Chardonnay

Pan-Seared Salmon

Whipped Yukon Potatoes, Haricots Verts, Roasted Cherry Tomato Relish

Please inquire about other seasonal fish at Market Price

Suggested Pairing: Wente Vineyards Morning Fog Chardonnay

Duet of Mesquite Grilled Chicken Breast & Pan Seared Salmon***

Seasonal Vegetables, Herbed Mashed Potatoes, Lemon Aioli-GF

Suggested Pairing: Wente Vineyards Riva Ranch Pinot Noir

Grilled Eggplant Roulade

Baked Polenta, Sautéed Greens, Tomato Jam-VGN/GF

Suggested Pairing: Wente Vineyards Sandstone Merlot

Suggested wine pairings not included in cost of menu

Includes country bread, organic coffee and specialty teas

Wedding Cake

Customized Wedding Cake Provided by Wente Vineyards Pastry Chef

*Not available at Vineyard Lawn

****When selecting filet of beef, add 10.00 per Guest**

*****Duet plate cannot be combined with other main courses and must be ordered for all guests**

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2020 WEDDING MENUS

April – September

Buffet

Minimum of 25 Guests

Salads

Arugula & Strawberries

Humboldt Fog Goat Cheese, Sliced Almonds, White Balsamic Vinaigrette-VGT/GF

Local Market Greens

Blue Cheese, Spicy Walnuts, Crispy Shallots, *Wente Vineyards* Port Vinaigrette-VGT/GF

Compressed Watermelon Salad

Frisée, Roasted Red Onion, Avocado, Smoked Honey-Mustard Dressing-VGN/GF

Main Course

Please Select Three:

Mesquite Grilled Chicken Breast-GF

Herb Roasted New York Strip Loin, Mushroom Jus, Horseradish Chantilly*-GF

House Smoked Pork Loin-GF/DF

Pan-Seared Salmon -GF

Grilled Eggplant Roulade -GF/DF/VGN

Accompaniments

Country Style Mashed Potatoes, Scallions, Parsley-VGT/GF

Sautéed Seasonal Vegetables, Garlic Butter, Chardonnay-VGT/GF

Roasted Tomato Relish

Includes country bread, organic coffee and specialty teas

Wedding Cake

Customized Wedding Cake Provided by Wente Vineyards Pastry Chef

***When selecting New York strip add 10.00 per Guest**

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2020 WEDDING MENUS

Family Style

Minimum of 25 Guests

Salads

Please Select One:

Local Market Greens

Blue Cheese, Spicy Walnuts, Crispy Shallots, *Wente Vineyards* Port Vinaigrette

Baby Spinach

Marinated Red Peppers, Kalamata Olives, Toasted Pine Nuts, Dry Aged Jack, Balsamic

Petite Kale

Applewood Bacon, 8-Minute Egg, Pickled Red Onion, Maple-Dijon Vinaigrette

Main Course

Please Select Three:

Herb Roasted New York Strip Loin*-GF/DF

Pan Seared Salmon-GF/DF

Mesquite Grilled Chicken Breast-GF/DF

House Smoked Pork Loin-GF/DF

Accompaniments

Country Style Mashed Potatoes, Scallions, Parsley-VGT/GF

Roasted Seasonal Vegetables, Herb-Garlic Butter-VGT/GF

Roasted Pepper Aioli-GF/DF

Includes country bread, organic coffee and specialty teas

Wedding Cake

Customized Wedding Cake Provided by Wente Vineyards Pastry Chef

***When selecting New York Strip add 10.00 per Guest**

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2020 WEDDING MENUS

Young Adults

12-20 years old

Wedding Packages include Hors d'oeuvre, Dinner, Wedding Cake and Non-Alcoholic Beverage Package

Three Entrée Buffet 125.00 per guest

Three Course Plated Dinner* 135.00 per guest

Three Entrée Family Style Dinner 135.00 per guest

Four Course Plated Dinner* 145.00 per guest

When selecting Filet of Beef for Plated Dinner add 10.00 per guest

When selecting New York strip for Buffet or Family Style add 10.00 per guest

Children

3-11 years old

Please select one for all children

Chicken Strips, French Fries and Fruit Plate

Grilled Chicken Breast with Seasonal Vegetables, Mashed Potatoes and Fruit Plate

Macaroni & Cheese and Fruit Plate

Pizzetta and Fruit Plate

50.00 per guest

Children's Buffet

60.00 per guest

Non-Alcoholic Beverage Package

Service for 4 Hours

Sparkling Apple Cider

Soft Drinks

Mineral Water

Lemonade

Iced Tea

Vendor Meal

50.00 per guest

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2020
CLASSIC WEDDING CAKES

White Cake with Vanilla Bean Buttercream Filling

Pound Cake with Housemade Raspberry Purée and Cream Cheese Filling

Pound Cake with Tart Lemon Curd

Southern Red Velvet Cake with Cream Cheese Filling

Devil's Food Cake with Salted Caramel Mousse

Devil's Food Cake with Chocolate Mousse

Add Housemade Raspberry Purée Year-Round or Fresh Raspberries April - October

SIGNATURE WEDDING CAKES

Add \$2.00 per person

Champagne and Strawberries

Champagne Cake made with *Wente Vineyards* Brut, White Chocolate Mousse
and *Wente Vineyards* Brut-Strawberry Purée

Cookie Butter

Pound Cake with Cookie Butter Mousse Filling and Speculoos Cookie Crumble

White Almond Cream

White Almond Chiffon Cake with Almond Pastry Cream and Candied Toasted Almonds

Port and Figs

Devil's Food Cake with Fig and *Wente Vineyards* Petit Sirah Port Jam and Mascarpone Cream

Confetti Cookie Crunch

Confetti Cake with Vanilla Bean Cream Cheese Buttercream and Sprinkled Cookie Streusel

Your cake package includes: a Classic Wedding Cake Flavor, Vanilla Buttercream exterior and one of our signature cake designs.

All cake tasting appointments require 3 weeks notice.

Cake tastings are limited to 4 guests, including the couple. Additional guests are \$10.00 each.

For additional fees, custom designs are available and prices are at the discretion of the Pasty Department based on time, skill, and materials

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WEDDING CUPCAKES

Cupcake flavor and icing

White Cake with Vanilla Bean Buttercream

White Cake with Lemon Buttercream

Spiced Carrot Cake with Cream Cheese

Southern Red Velvet Cake with Cream Cheese

Banana Cake with Cream Cheese

Devil's Food Cake with Chocolate Fudge

Devil's Food Cake with Espresso Buttercream

Wedding Cupcake Package includes:

6" round cake for ceremonial cutting, cupcake stand, and one cupcake per guest.

WEDDING FAVORS

Decorated Sugar Cookies

Starts at \$5.00 each

Salted Caramel Brownies

Starts at \$5.00 each

Homemade S'mores

Starts at \$6.00 each

Chocolate Dipped Long-Stemmed Strawberries

Based upon seasonal availability

Minimum of 12

\$7.00 each

Pricing includes packaging and selection of white, black or ivory ribbon

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2020
WEDDING DESSERT BUFFET MENU

Chef's Selection of Cream Puffs

Salted Dulce de Leche Bars

Seasonal Cheesecake Bites

Chocolate Truffles-GF

Salted Caramel Brownies

Mini Cookies

7-Layer Bars

Coconut Macaroons-GF

Snickerdoodle Bars

Mini Cupcakes

Seasonal Tartlets

Baci di Dama Cookies-GF

3 item dessert buffet may be substituted for wedding cake
5 item dessert buffet may be substituted for wedding cake for additional \$6.00 per person

HOT CHOCOLATE STATION

Two Gallon Minimum

Featuring *Guittard* 54% Semi-Sweet Chocolate
Fresh Whipped Cream, Mayan Spice

Spring/Summer (April-September)

Trio of Housemade Marshmallows:
Vanilla Bean, Coconut Rum, Orange Cream

Fall/Winter (October-March)

Trio of Housemade Marshmallows:
Vanilla Bean, Pumpkin Spice, Peppermint

\$80.00 per gallon

GF=gluten free

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2020
WEDDING BEVERAGE PACKAGES

Vineyard Collection
Included in Wedding Package
Service for 4 Hours

Wines

Please Select Two:

Chardonnay, Morning Fog, Livermore Valley, San Francisco Bay
Sauvignon Blanc, Louis Mel, Livermore Valley, San Francisco Bay
Riesling, Riverbank, Arroyo Seco, Monterey
Cabernet Sauvignon, Southern Hills, Livermore Valley, San Francisco Bay
Merlot, Sandstone, Arroyo Seco, Monterey

Beers

Please Select Four:

Coors Light
Bud Light
Corona
Sierra Nevada
Lagunitas IPA
Kona Longboard

Spirits Bar

Please See Spirits Menu

Selection of Traditional Spirits and Mixers
Add Ports & Cordials for 3.00 per Guest

Sparkling Wine Toast

Wente Vineyards Brut, White Sparkling Wine Toast

Non-Alcoholic Beverages

Sparkling Apple Cider
Soft Drinks
Mineral Water
Lemonade
Iced Tea

Wente Vineyards does not offer doubles or shots for any alcoholic beverage
Wines subject to availability

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2020
WEDDING BEVERAGE PACKAGES

Barrel Collection

Additional 5.00 per Guest
Service for 4 Hours

Wines

Please Select Two:

Chardonnay, Riva Ranch, Arroyo Seco, Monterey
Pinot Noir, Riva Ranch, Arroyo Seco, Monterey
Cabernet Sauvignon, Charles Wetmore, Livermore Valley, San Francisco Bay

Beers

Please Select Four:

Coors Light
Bud Light
Corona
Sierra Nevada
Lagunitas IPA
Kona Longboard

Spirits Bar

Please See Spirits Menu

Selection of Traditional Spirits and Mixers
Add Ports & Cordials for 3.00 per Guest

Sparkling Wine Toast

Wente Vineyards Brut, White Sparkling Wine Toast

Non-Alcoholic Beverages

Sparkling Apple Cider
Soft Drinks
Mineral Water
Lemonade
Iced Tea

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WEDDING SPIRITS MENU

SPIRITS

Please select seven options

Vodka	Tito's	Grey Goose
Gin	Tanqueray	Bombay Sapphire
Tequila	Cazadores Reposado	Patron Silver
Rum	Captain Morgan	Bacardi
Blended Scotch	Johnnie Walker Red	Glenlivet 12 Year
Irish Whiskey	Jameson	Jameson Black Barrel
Whiskey/Bourbon	Jack Daniel's	Maker's Mark

MIXERS (Included)

Pineapple Juice	Coke	Dry Vermouth
Grapefruit Juice	Diet Coke	Sweet Vermouth
Orange Juice	7 Up	Triple Sec
Cranberry Juice	Ginger Ale	Sweet n Sour
Sweetened Lime Juice	Tonic Water	Grenadine
Green Olives	Soda Water	Bloody Mary Mix
Maraschino Cherries		

PORTS AND CORDIALS

3.00 per guest

Ficklin' Port
Baileys
Kahlua
Di Saronno Amaretto
Crown Royal
Frangelico
Hennessy
Grand Marnier
Courvoisier VS

ADDITIONAL BAR/BARTENDER FEE

250.00

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