

D'ARGENZIO *Weddings*



2023

(707) 546 - 2466

1301 Cleveland Ave. Santa Rosa, CA

www.dargenziowine.com



ABOUT US

Located near the heart of Santa Rosa is a boutique Italian winery filled with generations of passion and love. For over 25 years D'Argenzio Winery has refined its craft to produce a modest 1,500 cases of artisan wine every year.

Often called an urban "hidden gem" by our guests, our full-production winery offers a charming venue with three separate areas and an array of inclusive amenities. We specialize in wedding celebrations and cherish the magic created by couples who begin their "forever" inside our doors.

From the careful planning to the formal sendoff, your wedding will be a unique experience, and we are committed to ensuring the celebration of your union is truly unforgettable.

D'Argenzio Winery invites you to experience the warmth of family, the taste of tradition, and the beauty of winemaking.





PRICING OVERVIEW

Wedding Celebration

\$1500 (\$750 Each)
Wedding Ceremony and Reception
One 45-Minute Rehearsal

Private Venue

\$150-\$325 Per Hour
Charged by Area(s) Reserved

Guest Service Charge

\$12 Per Guest (Includes Children)
Waived with Optional Wine Purchase

Beverage Service

Variable Options
See Choices

Optional Catering

Average \$22 Per Guest
+ \$3 Per Guest Catering fee

Taxes & Fees

20% Gratuity,
Tax,
\$150 Cleaning Fee

OUR VENUE

We offer three main areas: The Tasting Lounge, The Terrazzo Patio, and The Barrel Room. You may reserve one or more areas at a time, 7 days a week between 8 AM-12AM; All chosen areas must be reserved for the entire event (3-hour minimum).

When all three areas are combined, we can host up to 130 guests.

The Tasting Lounge

\$150/Hour

30-50 Guest Capacity



The Terrazzo Patio

\$175/Hour

60 Guest Capacity

Includes Bocce Court



*The Barrel Room**

\$200/Hour

20 Guest Capacity



*Limited Availability - Please [Inquire](#)

View our winery and event spaces with a [360° virtual tour](#)

WEDDING AMENITIES

Planning a wedding can be a lot to manage, and at D'Argenzio Winery, we aim to make this process as simple as possible. Our inclusive amenities take the stress out of the logistics and allow the personalized touches to have your full attention.



OUR WEDDING PACKAGE INCLUDES:

Wedding Rehearsal

One 45-minute wedding rehearsal included, ensuring a seamless and stress-free ceremony.

Furnishes & Ambiance

Our supply of farm tables, bistro tables, and chairs accommodates groups of up to 130 guests. To set the scene, ambient string lighting is present in multiple areas, and outdoor heat lamps are available upon prior request.

Event Setup

Our included event [customization package](#) allows you to bring your layout dreams to life. We will connect at least 14 days before your celebration to discuss your vision and collaborate on a design. If you prefer to have us manage this - no problem; we will arrange an optimized configuration according to your final headcount.

Tableware

Glassware is included. When we cater your event, all necessary catering supplies are provided such as plates, flatware, platters, and linen napkins.

Beverage & Cake Service

Choose between our [beverage service options](#) for the one that suits your needs. Wine, beer, and non-alcoholic beverages are available. Full water service and glassware is always included. If you plan to bring a cake or dessert, we will cut and serve them as needed for no additional charge.

Connectivity

Full-speed, wireless internet and a P.A. sound system are available for your use. We offer a projector and projector screen as an optional add-on. Plug in your music, use a microphone for announcements, and relive your favorite memories on screen; the experience will be uniquely yours.

Full Service

From the moment you reserve your date with us until the last guest departs on your wedding day, our experienced staff will take care of your needs, allowing you to relax and enjoy every moment of your special day.

Optional Catering

We offer an optional full catering service through our sister restaurant, [Cibo Rustico Pizzeria](#). Select from the menu of wood-fired pizzas, pasta, and specialty dishes; all served buffet style. [Outside catering](#) is allowed if preferred.

Customizable Options

If there is something on your "must-have" list that we do not offer, we work with a reputable list of vendors who can cater to your needs. Florists, live musicians, DJs, and party rental companies are some vendors we partner with.

BEVERAGE SERVICE

Choose between three beverage service options to suit the needs of your event.
We offer a selection of artisan wine, local craft beer, and non-alcoholic beverages.
No hard alcohol is allowed on site.

HOST BAR

Guests order freely from our bartenders. Any beverage charges are added to the final bill.

CASH BAR

The host does not pay for drinks. Any drinks ordered will be paid for by the guest who orders them.
Cash and card accepted.

SELF-SUPPLY

Supply your own beverages and we will serve them.
Corkage fees apply.



RESERVE POUR

Reserve our wine for your event and waive our Guest Service Charge (\$12/person.)
This can be chosen in addition to any of the other service options.

'Guest Service Charge Waiver' wine tiers:

- Up to 20 Guests: 1 Case (12 Bottles)
- 21-50 Guests: 2 Cases (24 Bottles)
- 51-70 Guests: 3 Cases (36 Bottles)
- 71-100 Guests: 4 Cases (48 Bottles)
- 101-130 Guests: 5 Cases (60 Bottles)





WINE LIST

D'ARGENZIO WINES

- 2019 Chardonnay, Sonoma County — \$32
- 2019 Dolcetto, Russian River Valley, Sonoma County — \$48
- 2019 Pinot Noir, Marcucci Vineyard, RRV — \$48
- 2019 Sangiovese, DeNatale Vineyard, RRV — \$42
- 2019 Zinfandel, 100 Year Ancient Vines, Marcucci Vineyard, RRV — \$48
- 2019 Montepulciano, Graciano Vineyard, Sonoma Valley — \$62

ANTHESIS NATURAL WINES

- 2019 Chardonnay, Carneros, New French Oak — \$38
- 2016 Falanghina, Orange Wine — \$55
- 2018 Pinot Noir, Petaluma Gap — \$55
- 2018 Cabernet Sauvignon, Alexander Valley — \$72

WINE BY THE GLASS - \$13

Glasses are poured from a selection of 4 wines chosen by the winery.
If you would like specific wines you may order by the bottle.

SPARKLING

Sparkling wine is available to preorder.
Please inquire for details.
Starts at \$35/bottle for Prosecco*.

BEER

Craft Local Beer by the 1 Liter Can – \$8
Selection varies.
Includes a variety of styles from
a local craft brewery -
Old Possum Brewing Co.

NON-ALCOHOLIC

Sparkling Water (750 ml.) – \$6
San Pellegrino Soda Variety – \$3
Soft Drinks & Hot Tea* – \$3
French Press Coffee Service* - \$10
(2-3 Cups per)

CORKAGE

Outside wine (750ml) : \$15/Bottle
Beer: \$15/Each Growler or 6 Pack;
Pony Keg (40 Pints): \$105 ;
Full Keg (124 Pints): \$310
(Does NOT include Kegerator)

IF YOU WOULD LIKE
ANYTHING SPECIFIC,
PLEASE INQUIRE!

If you intend to bring your own beverages, please notify us in advance.
Bottles must be labeled and unopened upon arrival.

Conditions and restrictions apply.

Liquor is not allowed on site.

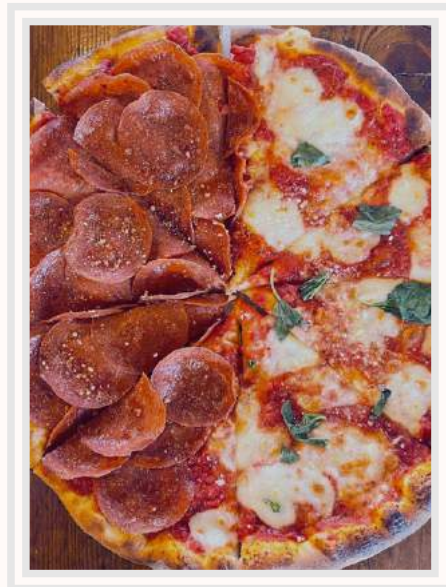
Pre-order items

CATERING OPTIONS

In-House Catering



We offer a full catering menu featuring classic Italian cuisine and hand-crafted wood-fired pizzas through our on-site sister restaurant Cibo Rustico Pizzeria. All food is served on a buffet spread with an average cost of \$22 per guest for a custom 3-course meal; you may choose any number of courses or items from our menu.



Off-site Catering

You may supply your own food or use any offsite caterer for an outside catering fee of \$5/person. This fee excludes dessert items, given that they are self-serve. When bringing in your own food, you will be responsible for any items needed for dining (dishes, flatware, and napkins). For an additional \$3/person Catering Supply Fee, we can provide these supplies.



CIBO RUSTICO CATERING



Our wood-fired pizzas, pasta, and Italian dishes are served buffet-style and are perfect for events of any size. We ensure your food is fresh, delicious, and presented in an aesthetic arrangement.

Pizzas are made by hand in a classic Italian style and will be served in rounds of 3-5 every 7-10 minutes at the capacity of the wood-fired oven.

The Fine Print

If you would like us to cater, we ask for a \$500 non-refundable deposit at the time of reservation and to submit your finalized order no later than ten days before your event.

If you would like to come and taste our wine and food prior to your event, you are welcome to make a reservation during our tasting room hours; we offer food service through Cibo Rustico Pizzeria in addition to wine tastings.

Some items are seasonal and may be unavailable; the menu is subject to change. Custom orders are available upon request.

Most food categories have a 'minimum order amount.'

These minimums are listed on the catering menu under each food category if applicable.

(Ex. Appetizers, Salads, Pastas, Etc.)

You may choose only some or all of the courses/categories from the food menu.

If you would not like to order anything from a specific category, you do not need to order the minimum for that category.

The minimums listed are only required if you intend to order an item from that category.

Example Order: For 60 Guests: 20 Antipasti Boards, 1-2 Appetizers Choices for 30 total, 1-2 Salad Choices for 30 total, 1-2 Pasta for 30 total.

If you will have 20 guests or less, these minimums may be waived on all food items except those in the 'Carnivore' category.

Cibo Rustico Catering Supply Fee - \$3/Guest

CIBO RUSTICO CATERING MENU

If you would like us to cater, we ask for a \$500 non-refundable deposit at the time of reservation and to submit your finalized order no later than 10 days prior to your event.

ANTIPASTI

10 order minimum - each order serves 3 guests

ANTIPASTI BOARD... 20

Buffalo mozzarella, prosciutto, salami, pepperoni, grilled artichokes and caramelized onions, peppers, cherry tomatoes, olives, and dates. Served with bread sticks.

APPETIZERS

10 order minimum per item - each order serves 2 guests

BRUSCHETTA... 12

Chopped Tomatoes, Basil, Olive Oil, Lemon, Sea Salt & Parmesan on Crispy House-Baked Ciabatta

CAPRESE... 12

Layered Mozzarella & Tomato Topped With Basil, Homemade Balsamic Reduction, Olive Oil, Salt & Pepper

PROSCIUTTO WRAPPED ASPARAGUS... 12

Asparagus Wrapped In Prosciutto, Oven Roasted, Served Over Freshly Baked Breadsticks

MAMA ROSA'S MEATBALLS... 15

Handmade Beef & Pork Meatballs Simmered & Baked in Marinara Sauce & Topped with Parmesan & Basil

ROASTED ZUCCHINI FLOWERS... 12

Flowers Stuffed with Mozzarella, Battered, then Baked in the Wood Fired Oven, Finished with Parmesan

ROASTED FAVA BEANS... 12

Fire Roasted Fava Beans Topped with Garlic, Fresh Cherry Tomatoes, Lemon, Olive Oil, Parmesan & Salt

SALADS

10 order minimum per item - each order serves 2 guests

CLASSICO CAESAR SALAD... 13

*Romaine Lettuce, Croutons, Caesar Dressing, Shaved Parmesan
* Anchovies...3 Chicken...5 **

ORGANIC ARUGULA SALAD... 13

Fire-Roasted Crispy Prosciutto, Shaved Parmesan, Balsamic Vinaigrette & Olive Oil

WOOD-ROASTED SEASONAL VEGETABLES ... 14

Carrots, Cauliflower, Asparagus, Broccoli, Green Onions, Parmesan, Olive Oil, Lemon, Salt & Pepper

PASTAS

10 order minimum per item - each order serves 2 guests

MARINARA OR PESTO PENNE... 15

*Penne Pasta in Our House-Made Garlic Basil Pesto Sauce, Topped with Parmesan, Chopped Tomatoes & Basil Or in Our Signature Marinara Sauce Topped w/ Parmesan & Basil
*Add Chicken...5 **

BOLOGNESE PENNE... 18

Slow Cooked Beef & Pork Meat Sauce with Onions, Carrots, Celery, Garlic & Italian Spices Served over Penne Pasta Topped with Parmesan & Basil

FONTINA AND ASIAGO CHEESE RAVIOLIS... 15

Italy-Sourced Cheese Raviolis, House-Made Basil Garlic Pesto Sauce, Fresh Tomatoes, Parmesan & Basil

SPINACH RAVIOLIS... 15

Spinach & Ricotta Stuffed Cheese Raviolis in our Garlic Parmesan Cheese Sauce, Topped with Chopped Basil & Parmesan

CARNIVORE

10 order minimum per item - each order serves 1 guest

CHICKEN PICCATA... 20

Breaded Chicken Cutlets Topped with a White Wine, Lemon & Caper Sauce

SHORT RIBS... 20

Braised Short Ribs, Slow Cooked in Our Signature Marinara Sauce

CHICKEN CACCIATORE... 20

With white wine, garlic, red peppers and onions

ITALIAN SAUSAGE... 20

Oven Baked with Peppers & Onions

PIZZA

No Minimum - Each Pizza Serves 2-4 Guests

Gluten Free Dough Available

Additional Toppings Are \$4 Each - \$4 Charge for "Half'n Half" Split Pizzas

ITALIAN SAUSAGE MUSHROOM... 23

Marinara, Italian Fennel Sausage, Mushrooms, Oregano & Parmesan

PESTO PROSCIUTTO... 21

Garlic Basil Pesto, Prosciutto, Mushrooms & Parmesan

PEPPERONI... 21

Marinara, Mozzarella, Spicy Pepperoni & Parmesan

AFFINARE TRUFFLE VEGGIE... 21

Parmesan Cream Sauce, Truffle Oil, Red Bell Peppers, Mushrooms, Oregano & Shaved Parmesan

LIMONE... 21

Olive Oil, Arugula, Lemon Juice & Zest, Shaved Parmesan, Salt & Pepper

MARGHERITA... 21

Marinara, Buffalo Mozzarella, Fresh Basil & Olive Oil

ROASTED ONION MUSHROOM... 21

Olive Oil, Truffle Oil, Caramelized Onions, Mushrooms, Shaved Parmesan & Oregano

DESSERTS

Coppas serve 1 guest each - Nonna Zeppole serves to 2 guests each

COPPA TRE CIOCCOLATI MOUSSE... 10

3 Layered Mousse- Silky White Chocolate, Hazelnut & Wafers, & Dark Chocolate

COPPA CATALANA... 10

Caramelized Brown Sugar Topped Vanilla Custard - Akin to a Creme Brûlée

NONNA ZEPPOLE... 10

"Grandma's Doughnuts" Beignet Style, Made Fresh to Order

TAXES & FEES

All taxes and fees are added to the final bill.

Wedding Celebration Rate - \$1,500

Our standard rate for a wedding celebration is \$750 for a ceremony and \$750 for a reception. We can host one, or both of these celebrations for a total of \$1,500.

Service Charge - \$12/Guest

This charge covers our service to your event and applies to all guests including children. **You can waive this charge by pre-ordering our wine.** See the Reserve Pour purchasing minimums on the '[Beverage Service](#)' page.

Optional Catering Supply Fee - \$3/Guest

This fee applies if you choose to have Cibo Rustico Pizzeria cater your event or if you need supplies when bringing outside food. It covers additional staff, plates, flatware, and linen napkins.

Gratuity - 20% of Total Bill

A 20% gratuity is calculated on all items excluding tax and the cleaning fee. It is added to the final bill at the conclusion of your event.

Tax - Rate at the Time of the Event

Tax is calculated on everything except gratuity and the cleaning fee.

Cleaning Fee - \$150

DEPOSITS

All deposits are non-refundable and must be paid to secure your reservation. All deposits will be credited to the final bill at the end of your event.

Venue - \$500

This deposit is a flat rate regardless of the number of areas you reserve.

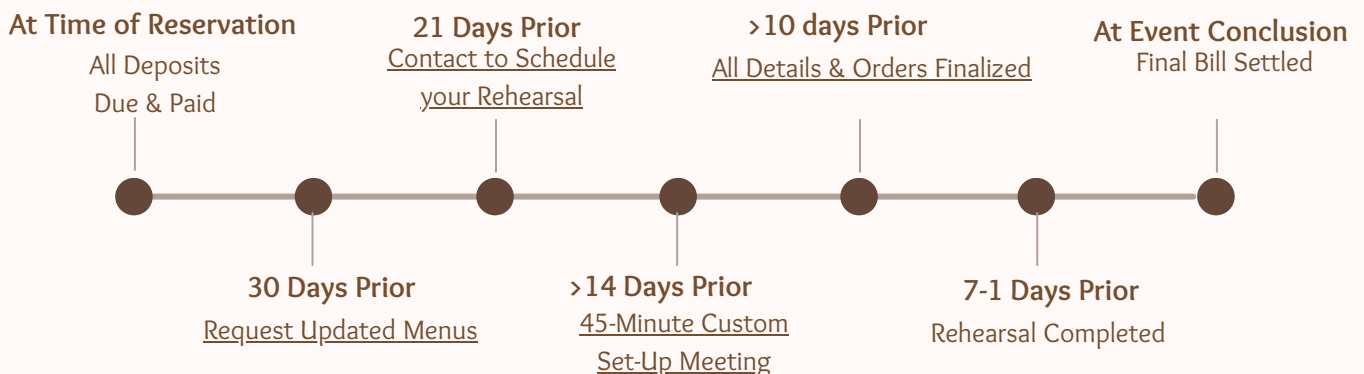
Optional Cibo Catering - \$500

If you would like Cibo Rustico to cater your event, we require a preparations deposit.

Optional Wine Cases- \$500

This deposit must be made if you choose the Reserve Pour option (pre-purchasing wine by the case), which is mandatory if you wish to take advantage of our 'Guest Service Charge Waiver.'

TIMELINE





Love is a journey of many steps and at D'Argenzio Winery
we would be honored to help you take the next one



Thank You

(707) 546-2466

info@dargenziowine.com



TESTIMONIAL SNAPSHOTS

Caroline W.



"I can't recommend D'Argenzio enough for both private events and tastings. We rented the space for our rehearsal dinner of ~80 people and it was perfect - the patio was beautifully decorated with string lights and the indoor space was a great reprieve from the cooler October weather. The wine selection was expansive and reasonably priced and the food was spectacular. Pricing was very upfront and easy to understand."

David & Belinda



"The location was convenient for our guests, the wine and atmosphere amazing, and the staff extremely helpful and accommodating of our needs including coordination with other outside vendors supporting our wedding. If you are considering a wedding, reception or rehearsal dinner event in the Sonoma County wine country, you should give them a call."

Chitra & Joshua



"Breanna and the staff at the winery were absolutely wonderful to work with! The wedding went smoothly and everyone was super helpful! The wine was delicious and much appreciated by the guests. In all it was a fantastic experience."

Kevin M.



"I have no complaints! This family owned winery is AMAZING! We were very lucky to have our wedding reception with them. The whole process was very easy and Breanna explained everything very clearly to us as we planned our event. There were no unexpected or hidden fees. She was very helpful. Our family and friends LOVED the food and the wine!"

Jody & Peter



"As soon as I saw the winery, I knew it would be perfect for our Sonoma Wine Country Italian-themed family dinner honoring our newlyweds who had married that summer in London! We hardly needed to decorate the rooms, everything looked so festive for our December 28th event. We enjoyed the welcoming outside area, all set up with a bar and a place for the gifts table. We had a lovely time and all of the family relaxed into an evening that was just pure fun."

View more testimonials on [Wedding Wire](#), [Eventective](#), and [Yelp](#).

FAQ

Q: What are the fees and restrictions when bringing in outside drinks?

We require corkage fees when bringing in outside beer and wine (see the '[Beverage Service](#)' page.) No hard liquor is allowed on site. We do not charge fees when bringing in non-alcoholic beverage; on the basis that they are self-serve and you provide any ice needed. If you would like us to chill and serve your non-alcoholic beverages corkage fees will apply.

Q: Are there any restrictions on the type of decorations we can bring?

You are welcome to bring almost any decorations to make your event special. However, to keep our space clean and ensure the safety of everyone, we do not allow loose glitter, sequins, or open flames (except cake candles); flameless candles are ok. In addition, we do not allow puncturing/damaging the walls to hang items. Feel free to use non-damaging methods to hang, such as Command strips.

Q: Do you accommodate wedding rehearsals?

Yes, one 45 minute wedding rehearsal is included. The wedding rehearsal is limited to members of the wedding party, can be scheduled no earlier than 3 weeks before your wedding, and must not conflict with another scheduled event. Food is not allowed at wedding rehearsals.

Q: What are the details of the event customization package?

We know our event areas well and can optimize the use of space to comfortably accommodate groups of up to 130 guests. However, most wedding organizers prefer specific seating arrangements or layout styles (EX. 1 long table, only small tables, moving furniture, etc.) If this is what you would prefer we will schedule a 45-minute set up meeting for at least 14 days prior to your wedding to review your preferences and come up with a plan. This meeting can be in person or by zoom and is included for no additional charges.

Q: Can I bring in a cake? Do you charge any fees to bring in desserts?

As part of our service to your wedding celebration, Cake Service is provided for any cake or desserts you bring in. This includes plates, utensils, napkins, in addition to our staff cutting, plating, and serving the cake/desserts on the buffet as needed. Please let us know if your desserts need to be refrigerated; we can clear space for them prior to your event.

Q: Can we come in to taste wine and food before our wedding?

Yes, you are welcome to come in and try our wine and food by making a reservation during our normal tasting room/restaurant hours. Food items in our 'Carnivore' category are not available to taste beforehand.

Q: When can we visit the venue?

You may visit the winery [by reservation](#) during our regular hours: 12 PM - 5 PM on Saturdays and Sundays. Please note that if another event is in progress, we cannot show you that area. Therefore, it is best to let us know of your visit ahead of time so that we can ensure that all areas are open for viewing and that someone is available to give you a tour and answer any questions. We can also accommodate private visits during the week with prior arrangement.

