

*Wedding dreams made real*

*at Garré Vineyard and Winery*



*one*  
**LOVE**



*Wedding package Includes:* 3-hour Set-up Prior to the Event Start Time | 5-hour Event Time Frame | Your Choice of Start Time | Option to add Extra Hours Until 11pm | China | Glassware | Flatware | Tables\* | Cocktail Tables | Mahogany Chiavari Reception Chairs | Floor-length Ivory Linens & Napkins | Private Bridal Suite | Private Grooms Room | Award Winning Culinary Team | Professional Bartenders & Wait Staff |  
***On-Site Venue Director***

### *Bella Rosa Facility Rental Fees & Minimums*

*Peak (April - October & December)*

*Non- Peak (January - March & November)*

Saturday: \$5,000  
 (Event Room Facility Rental)  
 F&B Minimum \$17,000 + operations fee & sales tax

Saturday: \$3,800  
 (Event Room Facility Rental)  
 F&B Minimum \$10,000 + operations fee & sales tax

Friday: \$4,000  
 (Event Room Facility Rental)  
 F&B Minimum \$12,000 + operations fee & sales tax

Friday: \$2,800  
 (Event Room Facility Rental)  
 F&B Minimum \$9,000 + operations fee & sales tax

Sunday: \$3,000  
 (Event Room Facility Rental)  
 F&B Minimum \$12,000 + operations fee & sales tax

Sunday: \$2,300  
 (Event Room Facility Rental)  
 F&B Minimum \$9,000 + operations fee & sales tax

*Sundays of a Holiday weekend are subject to the Saturday peak facility fee and F&B minimum*

### *Additions / Upgrades*

Ceremony Site ...900	Includes: White Folding Chairs   30 Minute Ceremony   One Hour Ceremony Rehearsal   Sparkling Wine & Cheese Platter with Bridal Suite   Earliest Start Time 2:00 PM	
Additional Hour of Event Time ... 750	Colored Polyester Linen ... 22 + delivery	Lamour Satin Linen ... 34 + delivery
	Colored Polyester Linen Napkin ... 1.50 + delivery	Lamour Satin Linen Napkin ... 3 + delivery

\*Bella Rosa dining tables - 72" rounds

Garré Vineyard and Winery | 7986 Tesla Road, Livermore California 94550 | 925.371.8200

-Hors D'Oeuvres-

Passed Hors D'Oeuvres | *Select a Minimum of 3*

<p style="text-align: right; margin-right: 20px;">5.00</p> <p>Zucchini cake with cucumber &amp; yogurt tzatiki</p> <p>Spanakopita filled with leeks, spinach, dill, &amp; feta cheese</p> <p>Classic three cheese macaroni 'n cheese</p> <p>Dungeness crab macaroni 'n cheese</p> <p>Mini (lamb, chicken or beef) meatballs en sugo with oregano, lemon thyme</p> <p>Butternut squash soup shots with chive oil</p> <p>Smoked tomato bisque shots</p> <p>Caprese skewer of seasonal heirloom cherry tomatoes with basil, buffalo mozzarella, balsamic drizzle</p> <p>Bruschetta- tomatoes marinated in basil &amp; extra virgin olive oil</p> <p>Grilled pears with crostini with blue cheese</p>	<p style="text-align: right; margin-right: 20px;">5.50</p> <p>Medjool date stuffed with blue cheese, bacon, balsamic glaze</p> <p>Mini arancini, deep-fried risotto smoked mozzarella, Maderia wine jus</p> <p>Mini (beef, chicken or veggie) Wellington with duxelle</p> <p>BLT Bite with smoked mozzarella cheese</p> <p>Avocado mousse stuffed cherry tomato on toast</p> <p>Grilled asparagus tips wrapped in serrano ham with balsamic reduction</p> <p>Crimini mushrooms stuffed with smoked chicken cream cheese</p> <p>Spoons of creamy polenta with wild mushrooms</p>
<p style="text-align: right; margin-right: 20px;">5.00</p> <p><i>Oven-Roasted Flat Breads</i></p> <p>Smashed San Marzano tomato sauce, whole milk mozzarella, pepperoni</p> <p>Thyme-caramelized onions, rotisserie chicken, mozzarella, truffle oil</p> <p>Caramelized onions, goat cheese, bacon, pesto, pear</p>	<p style="text-align: right; margin-right: 20px;">6.00</p> <p>Sesame crusted ahi tuna on wonton with mango cucumber salsa with micro greens</p> <p>Cajun lamb chop lollipop with Maytag</p> <p>Oyster Rockefeller with spinach and hollandaise</p> <p>Spanish crab cakes with Romesco sauce</p> <p>Kobe beef lollipops in Cabernet reduction</p> <p>Poke tuna on fillo shell with avocado mouse</p> <p>Brie in puff pastry &amp; Jamaican relish</p> <p>Filet tenderloin on a crostini with boursin cheese</p> <p>Smoked salmon, crème fraiche, capers, pickled red onion, &amp; chives on crostini</p>

21% operations fee and state sales tax are added to all food and beverage costs.

All food and beverage pricing are per guest prices.



*Hors D'Oeuvre Platters*

*Platters Serve Up To 50 Guests*

***-Crudité -***

350

Crudité platter: chilled roasted squash, carrots, celery, fennel, bell peppers, roasted beets, cucumbers & seasonal tomatoes. Served with a selection of house made dipping sauces, ranch dressing, hummus, tzatziki & Romesco sauce.

***-House Specialty Smoked Salmon-***

400

Cured smoked salmon with house made crostini, pickled red onion, fried capers, house made flavored crème fraiche, sliced tomatoes, cucumbers & cornichons.

***-Charcuterie-***

550

Basic meats: prosciutto ham, coppa, roasted turkey, salami and mortadella.  
Served with crostinis, mustard aioli & Dijon mustard.

***-Cheeseboard-***

600

Domestic cheeses: sharp cheddar, parmesan, maytag blue, brie, havarti, dill havarti, manchego & mozzarella. Served with dried fruit & grapes.

## *Rosa Bianca Menu*

-Details-

Plated Style ... 65

Buffet Service ...70

*Menus include a Chef's Choice Seasonal Vegetable; House made Focaccia Bread & Cake Cutting Service.*

Includes Group Tasting Event

Plated – Select One

*Buffet – Select Two*

- Chopped Caesar Salad - baby hearts of Romaine, Reggiano Parmesan, garlic croutons, house made Caesar dressing
- Wine country Salad - mixed greens, crumbled gorgonzola, figs, candied pecans & honey balsamic vinaigrette
- Thai Salad - Napa cabbage, carrots, mint, mixed greens, diced bell peppers, cucumbers & roasted peanuts
- Southern Salad – chopped iceberg lettuce, black beans, roasted corn kernels, diced bell peppers, shredded radishes, crispy tortilla strips & cilantro lime vinaigrette

Entrées – Select two

- Roasted Mary's Free-Range chicken breast with wild mushroom Madeira cream sauce
- Pan-seared Mary's Chicken Picatta with Meyer lemon juice, fried capers & white wine
- Pan-seared wild Alaskan King salmon with cherry tomato & chive beurre blanc
- Beef Bourguignon with braised Certified Angus beef, Applewood bacon, baby mushrooms & pearl onions
- Flank Steak glazed with Jack Daniels peppercorn sauce

Sides –Select Two

- Whipped buttermilk Yukon Gold mashed potatoes
- Saffron Israeli couscous, Castelvetrano olives, parsley, garlic & citrus jus
- Sautéed mushrooms and sage brown rice

*\*Plated Service Requires Entrée Placecards*



## Rosa Rosso Menu

-Details-

Plated Style ... 80

Buffet Service...85

*Menus include a Chef's Choice Seasonal Vegetable; House made Focaccia Bread & Cake Cutting Service.*

Includes Private Menu Tasting

Plated – Select One

*Buffet – Select Two*

- Lacinato Kale Salad – kale, Belgian endive, macadamia nuts, Manchego cheese, Satsuma orange segments, shallots, white balsamic vinaigrette
- Butter Lettuce Salad – butter lettuce, pistachios, dry apricot, goat cheese, blood orange vinaigrette
- Royal Greek Salad - baby heirloom tomatoes, aged feta cheese, cured Greek olives, English cucumbers, red bell peppers, spring red onion, fresh Greek oregano vinaigrette
- Grilled Pear Salad – grilled pears, heirloom lettuce, with Pt. Reyes Blue Cheese, candied walnuts, chives, white balsamic vinaigrette
- Caprese Salad - seasonal heirloom tomatoes, Fior de Latte Mozzarella, basil, aged balsamic reduction, extra virgin olive oil (only available April-September)

Entrées – Select two

- Chicken Florentine, chicken breast stuffed with feta, spinach topped with mornay sauce
- Chicken Saltimbocca, wild mushroom with Prosciutto de Parme, sage, provolone, chicken jus
- Niman Ranch Beef Short Ribs, balsamic braised with caramelized shallot red wine reduction
- Lamb Porterhouse, marinated in grilled garlic and herbs with a champagne lamb reduction jus
- Grilled Sea Bass, Meyer lemon white wine reduction topped with crispy fennel
- Certified Angus New York Strip with cabernet demi sauce and roasted garlic butter
- Medallion filet mignon with porcini mushroom reduction

Sides -Select Two

- Yukon Gold potatoes mashed with olive oil
- Potato Gratin, Yukon Gold potatoes, caramelized fennel and aged Gruyere
- Roasted Marble Potatoes
- Citrus Israeli couscous, with roasted red onions, red bell peppers & gremolata
- Brown butter & sage brown rice with roasted butternut squash

*\*Plated Service Requires Entrée Placecards*

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*-Children's Plates-*

*Pre-Counts are required*

- Plated Children's Menu, ages 4+ ...30
  - Chicken Fingers
  - Pasta with Alfredo or Marinara Sauce
  - Grilled Cheese Ham Sandwich
- (Fresh fruit included with all children's plates)

*-Vegetarian Plates-*

*Pre-Counts are required*

- Eggplant Parmesan
- Cheese Tortellini with Pesto Cream Sauce
- Grilled Vegetable Lasagna - layers of grilled vegetables, four types of cheese, & San Marzano tomato sauce
- Mixed Vegetable Risotto (can be vegan as well)
- Quinoa and Mixed Vegetable Stuffed Portobello Mushroom Cap with tofu (can be vegan as well)

*-Menu Upgrades-*

*-Vegetable Upgrade-*

- Baby carrots with honey orange glaze...2
- Broccoli crowns with roasted shaved garlic and chili flakes ...2
- Baked brussels sprouts with bacon and onion...2
- Green beans with tomato stew...2

*-Third Course Pasta-*

*- Select One-*

- Penne Pasta with Nonna's basil pesto ... 8
- Mostaccioli pasta with Nonna's gravy, shaved Reggiano Parmesan... 10
- Florentine ravioli, butternut squash ravioli, or lobster ravioli ... 10

*-Carving Station-*

*Carving Station-Buffer Only*

Replaces one entrée . . . 10

Or additional . . . 15

- Leg of lamb, slow roasted turkey breast, or poached whole salmon with crème dill butter, diced red onions, and hard-boiled eggs
- Served with choice of horseradish, au jus, rosemary pan jus, rich chicken jus, Zinfandel beurre rouge or chef's choice beurre blanc

*Ultimate Carving Station-Buffer Only*

Replaces one entrée . . . 15

Or additional . . . 20

- Whole tenderloin beef with horseradish and porcini mushrooms, Prime Rib, or Rack of Lamb
- Served with choice of au jus, horseradish cream, Fuji apple mint lamb reduction, Chardonnay beurre blanc or fried caper brown butter meunière

*Late Night Snacks*

*50 Guest Minimum Required*

Chip & Dip . . . 4

*House made tortilla chips, salsa roja and tomatillo sauce*

Taco Bar...7

*Chicken or Ground Beef with Corn Tortilla (toppings: salsa, sour cream, onions, cheese)*

Boneless Chicken Wings...5

*BBQ or Spicy*

French Fries . . . 4

*Parmesan & truffle oil Or Sweet Potato Fries*

Mini Sliders . . . 5

*(Beef or Pulled Pork) with sweet pickle chips & mozzarella cheese*

Churros with Chocolate Drizzle . . . 3.50



### *-Beverage Programs-*

*Non-Alcoholic (4 yrs – 20 yrs) ... 15*  
 Coffee & Tea Station | Sodas | Juices | Water

#### *Full Bar Service* *No Cash Bar*

*Bottomless Wine & Beer...40*

Red Wine – Tres Rouge  
 White Wine – Chardonnay  
 Garré Sparkling Wine  
*Beer – Select Two*  
 Anchor Steam  
 Coors Light  
 Heineken  
 Lagunitas IPA  
 Blue Moon  
 Stella  
 Sierra Nevada  
 Modelo Especial  
 Altamont Brews

*Rosa Bianca...47*

Red Wine – Tres Rouge  
 White Wine – Chardonnay  
 Garré Sparkling Wine  
 Select 2 Beers on Draft  
 Vodka – Seagram's  
 Rum – Bacardi  
 Gin – Burnett's  
 Scotch – Clan MacGregor  
 Bourbon – Clan MacGregor  
 Tequila – El Jimador  
 Brandy – Korbel  
 Whiskey – Evan Williams

*Rosa Rosso...60*

Choice of Two Garré Wines  
 Garré Sparkling Wine  
 Select 2 Beers on Draft  
 Vodka – Tito's, Grey Goose  
 Rum – Captain Morgan, Sailor Jerry  
 Gin – Bombay Sapphire  
 Scotch – Glenfiddich 12, Dewar's  
 Bourbon – Bulleit  
 Tequila – Patron  
 Brandy – Korbel  
 Whiskey – Crown Royal, Jameson,  
 Jack Daniels, Makers Mark  
 Cognac – Hennessy

Alcohol Packages Include Non-Alcoholic Beverage Package

#### *Beverage Upgrades*

- Sparkling Wine Toast . . . 8
- Tableside Wine Service During Dinner . . . 4
- Extended Bar Service Time Available With Additional Event Time . . . A.Q

*Bar service begins with cocktail hour. In an effort to ensure all your guests get home safely last call will be one half-hour before your event end time.*



garré  
Vineyard & Winery



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