



# SOLAGE WEDDINGS

· VENUES AND EVENT MENUS ·



## **THANK YOU FOR CONSIDERING SOLAGE FOR YOUR UPCOMING WEDDING CELEBRATION.**

Solage is the ideal place to ensure an extraordinary event. Our relaxing and fun haven sits on 22 acres, encompassing 100 studio-suites that are graciously appointed with natural materials. In addition to the spacious accommodations, our amazing indoor and outdoor venues can hold 10-200 guests, allowing you to customize your special day to meet your needs. As a premiere wedding destination, Solage combines fresh design and chic amenities with the bounty of gorgeous Napa Valley.

Our renowned culinary program that focuses on locally sourced indulgences is led by Executive Chef Gustavo Rios, who has over 20 years of experience working at luxury properties. Solbar boasts an innovative menu with a refined yet laid-back Napa Valley vibe. Get outside and play at our bocce courts, go for a dip in our 130ft landmark pool adorned with luxurious cabanas, or relax at our 20,000 square foot distinctive Spa Solage, featuring 14 treatment rooms and five separate geothermal mineral pools. The ultimate place to Detox, Retox, and Repeat.

Our most spacious venue, Solstice, can accommodate up to 200 guests and has adjacent outdoor terraces and lawns, perfect for and on-site ceremony & reception. Connect with one of our sales managers for a personalized quote including site fee and food and beverage minimums.

Preparation for your event is an exciting time and we are thrilled to assist you with planning and finding the perfect space for your celebration. We offer a full range of services and our experienced staff will provide you with the best for all of your wedding needs.



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ALL MENUS ARE CUSTOMIZED DURING CHEF CONSULTATIONS.

INGREDIENTS ARE SEASONAL AND SUBJECT TO SUBSTITUTION.

A 26% SERVICE CHARGE AND 7.75% SALES TAX WILL BE ADDED TO ALL PRICES.

PRICES ARE SUBJECT TO CHANGE.

INQUIRE ABOUT HOSTING YOUR WELCOME RECEPTION, REHEARSAL DINNER, AND/OR  
FAREWELL BRUNCH AT SOLAGE FOR MENUS, PRICING & DETAILS.





## FUNCTION SPACE SPECIFICS

### THE COURTYARD

Your guests are welcomed to the Courtyard upon arrival and invited back to the Courtyard post ceremony for Cocktail Hour. An intimate 1,250 square foot trellised terrace overlooking a landscape courtyard with a stunning, modern fire feature.

### THE EVENT LAWN

A beautifully landscaped 3,700 square foot lawn - abloom with white roses and indigneous florals in the Summer and views of the Palisades mountains. A perfect ceremony awaits you.

### THE SOLSTICE BALLROOM

3,500 square feet of space, perfect for wedding receptions up to 150. Solstice Ballroom boasts 16.5 feet vaulted ceilings, polished concrete flooring and oversized glass doors that open up to the Courtyard and the Event Lawn

### NOVA

1,500 square-feet of indoor space with vaulted ceilings, beautiful hardwood floors and oversized accordion doors that provide access to the Event Lawn

SITE FEE INCLUDES ALL FOUR EVENT SPACES

## EVENT PACKAGE

- Reception Tables
- Dining Tables
- Garden Ceremony Chairs
- Ivory Linens
- China
- Glassware
- Flatware
- Printed Menus
- Set Up
- Breakdown
- WiFi Internet Access
- Private Reserved Area Complimentary Valet Parking



## EVENT MENUS

Our Event Menus consist of healthy, light dishes to nourish your soul and hearty cuisine to comfort your body. All ingredients are seasonal and many are local.

Because of our commitment to provide the freshest and very best ingredients for you and your guests, seasonal items are subject to availability and may be substituted for delicious and comparable items.

We look forward to welcoming you and your guests to Solage.





## CLASSIC

**\$290 PER PERSON**

### INCLUDES

5 Hour Beer & Wine Open Bar

House Chardonnay & House Cabernet Sauvignon

House Sparkling Wine

Assorted Local Craft & Seasonal Beer

Soft Drinks, Still And Sparkling Water

Choose (3) Canapés

(3) Course Plated Menu Including

(1) Beginning, Entrées, (1) Vegetarian and (1) Non-Vegetarian

Entrée Choice, and (1) Dessert

\*The Classic Package includes (5) hours of open bar. If the bar remains open during dinner, tableside wine service is included.

MENUS ARE CUSTOMIZED DURING CHEF CONSULTATION .

CONTACT OUR EVENT MANAGER TO BOOK YOURS .

MANAGEMENT FEE 26% | TAX 7.75%



## ELEGANT

**\$335 PER PERSON**

### INCLUDES

5-hour Premium Brands Open Bar

House Chardonnay & House Cabernet Sauvignon House Sparkling Wine

Assorted Local Craft & Seasonal Beers

Soft drinks, still and sparkling water

Choose (4) Canapés

(3) Course Plated Menu Including (1) Beginning, Entrées,(1)

Vegetarian and (1) Non-Vegetarian Entrée Choice, and (1) Dessert

\*The Elegant Menu includes (5) hours of open bar. If the bar remains open during dinner, tableside wine service is included.

MENUS ARE CUSTOMIZED DURING CHEF CONSULTATION .  
CONTACT OUR EVENT MANAGER TO BOOK YOURS .

MANAGEMENT FEE 26% | TAX 7.75%





## TIMELESS

**\$360 PER PERSON**

### INCLUDES

5-hour Super Premium Brands Open Bar

House Chardonnay & House Cabernet Sauvignon House Sparkling Wine

Assorted Local Craft & Seasonal Beers

Soft drinks, still and sparkling water

Choose (4) Canapés

(3) Course Plated Menu Including (1) Beginning, Entrées,(1)

Vegetarian and (1) Non-Vegetarian Entrée Choice,(1) Dessert and

(3) Late Night Snacks

\*The Timeless Menu includes (5) hours of open bar. If the bar remains open during dinner, tableside wine service is included.

MENUS ARE CUSTOMIZED DURING CHEF CONSULTATION .  
CONTACT OUR EVENT MANAGER TO BOOK YOURS .

MANAGEMENT FEE 26% | TAX 7.75%







## BEVERAGE ENHANCEMENTS

*brands are subject to change*

### TEQUILA BAR

Don Julio Blanco  
Patron Silver  
Espolón Reposado  
Don Julio Añejo  
El Jimador Añejo

### WHISKEY / SCOTCH / BOURBON BAR

Four Roses Single Barrel  
Jameson  
Knob Creek  
Glenlivet 12 Year  
Laphroaig 10 Year Islay

### CORDIAL BAR

Chartreuse Verte  
Grand Marnier Cordon Rouge  
Fernet Branca  
Cynar  
Baileys Irish Cream

### BRANDY BAR

Calvados Daron "Fine"  
Germain-Robin Dine Alembic Brandy  
Grappa Cabernet Sauvignon Cugini Napa Valley  
Remy Martin "1738"  
Hennessy "Privilege" VSOP

MANAGEMENT FEE 26% | TAX 7.75%

## SPECIAL EVENT BAR

*brands are subject to change*

### PREMIUM BRANDS

Wheatley Vodka

Sierra Gin

Panama Pacific Rum

Casa Azul Blanco Tequila

Monkey Shoulder Scotch

Buffalo Trace

### SUPER PREMIUM BRANDS

Titos Vodka

Tanqueray Gin

Smith & Cross Rum

Codigo Blanco Tequila

Glenfarcas 12 Year Scotch

Woodford Reserve

### LOCAL AND TOP SHELF BRANDS

Grey Goose Vodka

Hendrick's Gin

Ron Zacapa 23 Rum

Casamigos Blanco Tequila

Johnny Walker Black

Blanton's Bourbon (Our Barrel Select)







## WINE LIST

Similar to our menu selections, our wine list changes throughout the year. We are happy to tailor proposed wine selections from the full Solbar wine list based on guest preferences.

## BARTENDER FEES

**ONE BARTENDER PER 40 GUESTS**

\$375 flat rate , per bartender



• WEDDINGS@SOLAGERESORT.COM  
• 755 SILVERADO TRAIL  
• CALISTOGA, CALIFORNIA 94515  
• AUBERGE RESORTS.COM/SOLAGE