



# Eagle Vines Vineyards Golf Club Wedding and Reception 2022



Eagle Vines Vineyards & Golf Club | [eaglevinesgolfclub.com](http://eaglevinesgolfclub.com)

580 South Kelly Road , Napa Valley | (707) 257-4470 #4

# Congratulations

*Where there is love there is life. – Mahatma Ghandi*

Congratulations to you and your loved one on taking the final step to “Happily ever after”! We here at Eagle Vines Vineyard and Golf Club are honored that you have thought of us to help celebrate your day of love, commitment and lifelong memories. Here at EVGC, it is our sole mission to make sure that your wedding is one that is nothing short of extraordinary not only for you and your life partner, but for all the loved ones that will be there to celebrate with you!

Being a premiere wedding venue in the Napa Valley, we have the ability to make your wedding as grand or as intimate as you desire in one of the most “best kept secret” locations around.

From our first meeting to your last dance, our staff will strive to create an impeccable day which will serve as the perfect milestone to the beginning of an eternity of love, laughter, and joy.

Enclosed you will find our standard wedding package. Included in this packet you will find pricing, menus, guidelines and policies. Should you require any additional accommodations or requests, please feel free to contact us.

Once again, congratulations and best wishes to you and your loved one!

For questions or to schedule a site tour, please contact:

Tiffany Somera

Weddings and Special Events

(707) 257-4470 Ext. #4

TSomera@eaglevinesgolfclub.com

# Ceremony & Reception

## Outdoor Ceremony

Enjoy a picture-perfect ceremony with the backdrop of Napa Valley's scenery including vineyards and rolling hills.



## Pavilion Venue

Celebrate the unforgettable moments of your wedding from the first toast to the last dance at one of the most premiere destinations in the Napa Valley. Built in 2014, our "Pavilion" venue is nestled in the center of an award winning 18 hole golf course that provides picturesque and breathtaking backgrounds for all occasions. Accompanied by a cascading waterfall, endless rows of vineyards and Napa Valley's world renowned rolling hills, the Pavilion will allow for the perfect backdrop for every moment captured on camera. Upon entering the Pavilion you are instantly greeted with an indoor/outdoor ambiance. To the right are wooden walls to give you that rustic appearance, and to the left are clear walls that can be opened enabling an even flow of fresh air and giving you and your guest breathtaking views. Complete with an elegantly draped ceiling accented with twelve vintage crystal chandeliers. Making our 180 degree view facility, a one of a kind in the Napa Valley and Eagle Vines one of the most sought after location in the Bay Area.

**Available from Mid-April – October      Maximum 250 people**

**FACILITY FEE: \$6,500 Saturday / \$5,500 Sunday – Friday**

Facility Fee: Clubhouse \$2000 (includes ceremony set-up)

# Wedding Packages

All of the packages include white padded chairs for the ceremony and reception, floor length white linen, cloth napkins (your choice of color), flatware, stemware and china as well as a champagne toast, cake cutting service and beverage stations. Set up and Clean up are included (excluding your personal decorations).

## The Eagle's Flight \$70

Three Passed Hors d'Oeuvre

Buffet Dinner with one Salad, two Entrées and two Accompaniments

Champagne or Sparkling Cider Toast

Cake Cutting Service and Beverage Stations

at Entry and inside Pavilion

## The Eagle's Landing \$80

Three Passed Hors d'Oeuvre

Cheese & Fruit Display with Imported & Domestic Cheese, Crackers & Fresh Fruit

Buffet Dinner with two Salads, two Entrées and two Accompaniments

Champagne or Sparkling Cider Toast

Cake Cutting Service and Beverage Stations

at Entry and inside Pavilion

*Packages Priced per Person and do not include 20% service charge or applicable local sales tax. (7.75%)*

*Menus and prices are subject to change. Safe to anticipate a 5%-7% increase per year.*



# Wedding Packages

## The Eagle's Nest \$95

Hosted Cocktail Hour (well liquor, beer, wine & soft drinks)

Three Passed Hors d'Oeuvre

Cheese Tray with Imported & Domestic Cheese, Crackers & Fresh Fruit

Buffet Dinner with two Salads, two Entrées and two Accompaniments

Champagne or Sparkling Cider Toast

Cake Cutting Service and Beverage Stations

at Entry and inside Pavilion

## The Eagle's Plate \$90

Three Passed Hors d'Oeuvre

Cheese & Fruit Display with Imported & Domestic Cheese, Crackers & Fresh Fruit

Served Plated or Family Style Dinner with One Salad,

Two Entrées with Vegetables

and One or Two Accompaniments

Champagne or Sparkling Cider Toast

Cake Cutting Service and Beverage Stations

at Entry and inside Pavilion

*Children under 12 are \$25/person – Chicken Strips & French Fries*

*Packages Priced per Person and do not include 20% service charge or applicable local sales tax. (7.75%)*

*Menus and prices are subject to change. Safe to anticipate a 5%-7% increase per year.*

# Hors d'Oeuvre

## **Duck Confit**

Served in Puff Pastry, Goat Cheese, Fig Marmalade,  
Toasted Almond, Garnished with Fresh Mint

## **Bruschetta**

Diced Tomatoes, Red Onions and  
Kalamata Olives, with Mozzarella, and Chiffonade  
Basil; Served on a Garlic Crostini

## **Grilled Asparagus Spears**

Asparagus Wrapped with Prosciutto

## **Eagle Nest Jumbo Shrimp**

Crispy Shredded Phyllo Dough, Stuffed with  
Muhammara (romesco) Sauce

## **Stuffed Mushrooms**

Blue Cheese, and Sun-Dried Tomatoes;  
Topped with Toasted Pine Nuts, and Prosciutto

## **Prawn Mahi Sushi**

Tempura Fried Shrimp, Asparagus, and Tomato;  
Rolled and Tempura Fried

## **Ceviche**

Seasonal Fresh Fish Ceviche Served with  
House Made Tortilla Chips

## **Skewer A La Caprese**

Sliced Focaccia Topped with Fresh  
Mozzarella Cheese and  
Mixed Cherry Tomatoes

## **Crème De Fromage's Crostini**

Gorgonzola, Walnuts & Ricotta Cheese on a  
Garlic Crostini;  
Topped with Fresh Herbs

## **Chicken Satay**

Teriyaki Marinated, Boneless, Skinless Chicken  
Breast with a Peanut Sauce and Green Onion

## **Ahi Tuna**

Served on a Crisp Wonton with Wasabi Aioli

## **Beef Wellington**

Bite-Sized Beef Wellington with Horseradish Aioli

## **Pizzetta**

Flat Bread with Goat Cheese, Roasted Red Peppers  
and Basil Pesto Sauce

## **Spanakopita**

Spinach, Feta Cheese, Onion, and Herbs Served with  
Homemade Tzatziki Sauce

## **Turkish Meatballs**

Served with White Truffle Oil Chickpea Pesto

# Hors d'Oeuvre Displays

## **Fresh Fruit Display \$ 9.50**

Seasonal Fresh Sliced Fruit and Berries with a Honey-Yogurt Dipping Sauce  
Alongside a House Made Caramel

## **Assorted Fruit & Cheese Display \$12.50**

Local and Imported Gourmet Cheeses, Fresh Seasonal Fruit  
Served with Assorted Crackers

## **Antipasto Display \$17.50**

Prosciutto, Toscano Salami, Marinated Fresh Mozzarella  
with Cherry Tomatoes, Manchego Cheese, Smoked Gouda, Artichoke Hearts,  
Roasted Red Peppers, Greek Olives,  
Homemade Seasonal Jam, Table Grapes, French Baguette Crostini,  
Assorted Crackers and Fresh Breadsticks

## **Mediterranean Breeze Display \$9.50**

Hummus, Tzatziki, Baba Ghanoush Served with Grilled Warm Pita Bread  
with Carrot and Celery Sticks

# Salad Course

## **Traditional Caesar Salad**

Crisp Romaine Lettuce, Fresh Herb Croutons and Shaved Parmesan Cheese

## **Greek Salad**

Tomato, Cucumber, Bell Pepper, Red Onion, Feta, Kalamata olives,  
Parsley , Greek Oregano and Lemon Vinaigrette

## **Spinach & Strawberries**

Organic Spinach and Mixed Greens with Fresh Strawberries,  
Candied Walnuts, and Gorgonzola with Champagne Vinaigrette

## **Roasted Beet Salad**

Frisse, Orange Segments, Goat Cheese, Baby Spinach, Toasted Hazelnut,  
Honey-Dijon Mustard Vinaigrette

## **Wedge Salad**

Wedge of Iceberg Lettuce with Bacon, Croutons, and Cherry Tomatoes with  
Blue Cheese Dressing

## **Chef's House Salad**

Baby Spring Mix, Red Cabbage, Red Bell Peppers, and Red Onion,  
with Italian Dressing

## **Pears and Arugula**

Fresh Arugula Blend, Sliced Seasonal Pears, Slivered Almonds,  
Organic Raspberries, and Asiago Cheese with  
Whole Grain Mustard Champagne Vinaigrette



# Entrees

## **POULTRY**

### **Chicken Florentine**

Sliced Chicken Breast Topped with Prosciutto, Mushrooms  
and Spinach in a White Wine Cream Sauce

### **Chicken Piccata**

Pan Seared Breast and Thighs Braised in White Wine, Lemon Caper Sauce

### **Bacon Wrapped Chicken Breast**

Applewood Smoked Bacon and Asparagus Tips Topped with a Teriyaki Glaze

### **Chicken Cordon Bleu**

Rolled Chicken Breast with Provolone Cheese, Ham, and Dijon Mustard with  
Whole Grain Mustard Sauce

### **Chicken Marsala**

Sautéed Chicken Breast and Thighs with Fresh Mushrooms,  
Shallots and Marsala Wine

## **SEA FOOD**

### **Grilled Salmon**

Served with Choice of a Mango-Pineapple Salsa or Brown Butter Lemon Caper Sauce

### **Skin on Pan Seared Salmon**

Served with Beurre Blanc or Brown Butter Lemon Caper Sauce

### **Grilled Mahi Mahi**

Served with Sweet Teriyaki Glaze, Topped with Mango-Pineapple Salsa

### **Skin on Pan Seared Branzino**

Saffron Beurre Blanc and Fried Caper Sauce

### **Grilled Sword Fish**

Serve with Amandine Sauce  
(add \$5.00 per person)

### **Pan Seared Halibut**

Serve with Herb Lemon Beurre Blanc Sauce  
(add \$5.00 per person)

# Entrees

## **BEEF**

### **Braised Beef Short Ribs \***

8 Hours oven braised. Served with Demi Glaze Sauce

### **Center Cut Grilled Rib Eye \***

8 ounce Center Cut Ribeye. Served with choice of Sauce

### **Beef Bourguignon**

Tender Chunks of Beef Simmered in a Rich Red Wine Gravy with Pearl Onions, Carrots and Mushrooms

### **New York Steak**

Roasted Whole and Sliced for Buffet Service  
Grilled then Slow Roasted for Plated & Family Style Service  
Served with Choice of Sauce

### **Slow Roasted Prime Rib**

Seasoned with Fresh Herbs and Black Pepper. Seared on Grill then Slow Roasted.  
Served with Choice of Sauce

### **Filet Mignon**

Oven Roasted Whole and Sliced Medallions for Buffet & Family Style Service.  
6 ounce portion Grilled to Perfection for Plated Service only.  
Served with choice of Sauce  
**(add \$6.00 per person)**

### **Choice of sauces**

Red Wine Reduction, Brandy Peppercorn Reduction,  
Compound Butter, Sautéed Mushrooms and  
Red Wine Au jus, Demi Glaze

**Vegetarian/Vegan options available upon request – Chef's Choice**

*\* Not available for buffet*

# Accompaniments

## **Garlic Herb Roasted Seasonal Vegetables**

**Roasted Asparagus Tips and Brussel Sprouts**  
with Bacon Bits, Sea Salt and Balsamic Vinaigrette

## **Garlic Mashed Potatoes**

**Rosemary Roasted Red Potatoes**  
with Garlic, Sea Salt and Olive Oil

**Scalloped Potatoes**  
with Pepper Jack and Parmesan Cheese

## **Gnocchi**

Choice of Cream of Mushroom Sauce or Sautéed Cherry Tomatoes and Basil

## **Saffron Rice**

with a Harvest Medley of Fresh Vegetables

## **Pasta Alfresco**

Linguini, Sundried Tomatoes, Peas, Black Garlic with a Buttery White Wine Reduction

## **Cheese Tortellini**

Choice of Basil Pesto, Marinara or Alfredo sauce

## **Penne Pasta**

Choice of Basil Pesto, Marinara or Alfredo sauce

## **Risotto\***

Choice of Saffron with Cherry Tomatoes and Green Peas  
or Asparagus, Creamy Beach Mushroom  
(add \$2.00 per person)

# Bar Packages

## Hosted Full Bar\*

**Entire event \$48/pp (5 Hours)**

Includes unlimited consumption of club brand spirits, domestic and premium beer, selection of California wines, sodas and non-alcoholic beverages.

*No shots will be poured*

***Additional hour \$9.50/pp\*\****

## Hosted PREMIUM Full Bar\*

**Entire event \$58/pp (5 Hours)**

Includes unlimited consumption of Call & Premium spirits, domestic and premium beer, selection of California wines, sodas and non-alcoholic beverages.

*No shots will be poured*

***Additional hour \$11.50/pp\*\****

## Hosted Beer and Wine Bar\*

**Entire event \$35/pp (5 Hours)**

Includes unlimited consumption of domestic and premium beer, pre-selected California wines and non-alcoholic beverages.

***Additional hour \$7/pp\*\****

## Non-Alcoholic Hosted Bar \$5/pp

Unlimited consumption of sodas, juice, sparkling cider, and water.

# Cash Bar Packages

Well Liquor \$7.00

Call Liquor \$8.00-\$9.00

Premium Liquor \$10.00-\$11.00

Draft Beer \$6.00-\$8.00

Wine by the Glass \$8.00-\$9.00

Soft Drink \$3.00

Beer Keg \$450

Bar Set-up Fee Applicable for Cash Bars \$150.00

Corkage \$15.00 per bottle

\*Minimum 75 persons required for Hosted bar packages

\*\*Purchase of an additional event hour required for the additional hour of hosted packages

## **Policies:**

California law requires you to be 21 years of age to purchase and/or consume alcohol. Guests must provide valid proof of identification.

We have the right to refuse service to any guest at any time.

Absolutely no outside alcoholic beverages are allowed onto Eagle Vines property -

Liquor brought into the Club will be confiscated.

All alcohol must be purchased from Eagle Vines Golf Club unless outside wine or champagne & corresponding corkage fees have been prearranged with management.

# Private Event Guidelines

## Confirmation

Menus, room set-up and other details pertinent to your function should be submitted to your representative at least 30 days prior to your function.

## Payment / Pricing

Prices are subject to change without notice or promise and should be used as a preliminary guideline of costs. Menu pricing will be confirmed 90 days prior to the event date. It is safe to anticipate a three to five percent increase in price per year. Prices quoted do not include a 20% service charge or sales tax.

## Guarantees

Eagle Vines must be notified of your guaranteed number of guests and corresponding entrée counts when applicable at a minimum of ten days prior to the event. This is the number you will be charged even if less guests actually attend. In the situation that more guests attend than were originally guaranteed, you will be charged for the additional guests and payment will be needed within seven business days. If we do not receive a guaranteed guest count from you, the number of persons specified on the event order will be charged. If you are having a plated meal with a split entrée we will do a 50/50 split on entrée choices. We will prepare for 5% over the guaranteed count.

## Food and Beverage

Eagle Vines will provide all food and beverage with the exception of a wedding cake and preapproved bottles of wine with appropriate corkage fees. There is a \$7,500 minimum in place for food and beverage, Friday – Sunday.

## Deposits and Payments

A deposit of \$2,000 is required to secure the date and time of your wedding. Thirty days prior to the wedding date 50% of bill is due with the complete balance due 72 hours prior to event. A credit card is required for any day of wedding variable costs needed for billing (i.e., bar tabs). If the wedding party decides to cancel or postpone their date they forfeit all deposits paid up to that point.

## Damages and Security

The signee of this contract is responsible for any damages resulting from an individual or vendor attending their event. Such payment will be due upon submission of an Eagle Vines invoice. Eagle Vines Golf Club shall not assume responsibility for any loss or damaged items left unattended by client, guests or clients vendors.

## Hours of Operation

Eagle Vines agrees to provide the grand pavilion and south grass in time allotments of six hours per event for wedding and/or reception. Eagle Vines will not be held liable for delays caused by the wedding party, disturbances, utility interruption, or acts of God affecting mother nature. The signee of this contract agrees to remove all non-Eagle Vines property at completion of event including any and all rentals from third party vendors. Eagle Vines does not allow overtime on its property without prior approval. Any group still on premises after the agreed upon time specifications will be subdued to a \$1,000 late fee for each additional ½ hour after the agreed upon completed time.



# Vendor Suggestions

## **Photographer**

**Richard Wood Photo**

(707) 738-2980

[www.RichardWoodPhoto.com](http://www.RichardWoodPhoto.com)

**Essence Photography** (530) 440-3450

[www.capturethestory.com](http://www.capturethestory.com)

## **Disc Jockey**

**Premiere 6 Events** (925) 726-1503

[www.premier6events.com](http://www.premier6events.com)

**Elegant Events Media** (916) 716-8127

[www.eleganteventsmedia.com](http://www.eleganteventsmedia.com)

## **Wedding Cake**

**Sweetie Pies** (707) 257-7280

[www.sweetiepies.com](http://www.sweetiepies.com)

**Cakes by Karl** (510) 374-0204

[www.cakesbykarl.com](http://www.cakesbykarl.com)

## **Florist**

**Sal the Flower Guy** (707) 226-5270

[www.saltheflowerguy.com](http://www.saltheflowerguy.com)

**Berry & Bloom Floral** (707) 244-9737

[www.berryandbloom.net](http://www.berryandbloom.net)

## **Officiant**

**Reverend Lili Goodman Freitas, Ph.D**

(707) 778-1382 [www.weddingsofheart.com](http://www.weddingsofheart.com)

**Ceremonies & Celebrations**

Irene K. (510) 969-5756

## **Wedding Coordinators**

**Assemblyl** 650-438-6658

**Winny** [www.eventsassemblyl.com](http://www.eventsassemblyl.com)

**Simply Elegant** (510) 260-6148

**Diana Dorsey** [www.booksimplyelegant.com](http://www.booksimplyelegant.com)

## **Décor Elements**

**Fabulous Creations** (707) 592-8005

**Beyond Decor Rentals** (707) 775-8017

[www.beyonddecorco.com](http://www.beyonddecorco.com)

**Bright Event Rentals** (707) 940-6060

[www.bright.com](http://www.bright.com)

**Bickner Dance Floors** (707) 935-9797

[www.bicknerdancefloors.com](http://www.bicknerdancefloors.com)

**The Lux Productions** (707) 939-1200

## **Transportation**

**Napa Valley Wine Country Tours** (800) 578-0115

[www.winecountrylimos.com](http://www.winecountrylimos.com)

## **Luxury Hotels**

**Meritage Resort & Spa** (707) 251-1900

[www.meritageresort.com](http://www.meritageresort.com)

## **Premium Hotels**

**Springhill Suites** 707-253-1900

## **Relaxing Hotels**

**Holiday Inn Express Suites** – American Canyon

877-410-6667 Bianca Nunez

**Doubletree by Hilton** – American Canyon, CA.

(707) 674-2550

[sandy.smart@hilton.com](mailto:sandy.smart@hilton.com)

## **Wedding Coordinators**

**Alyssa Bray Events** 707-355-1990

[www.alyssabrayevents.com](http://www.alyssabrayevents.com)