

EXPLORE BANQUETS & CATERING



THE WESTIN VERASA NAPA

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All Prices are Subject to 23% Service Charge & 8% Sales Tax

WELCOME

Chef Ken Frank welcomes you to The Westin Verasa Napa. Fueled by a passion for excellence, his signature restaurant, La Toque, has been bestowed with a prestigious **Michelin Star**. Chef Frank and his team bring that same passion to the catering and special events department with restaurant quality cuisine, flawless service, creative flair and attention to detail, perfectly matched to every occasion. All menus have been customized by our Chefs with your event in mind, using seasonal ingredients sourced from our network of local artisan producers and growers. Our devotion to using only the finest seasonal ingredients is manifest on every plate. Our commitment to responsibly grown and ethically produced foods will leave you feeling renewed.

We have over 12,000 square feet of **Event Space** inside and out year-round for private parties from 15 to 240 guests. Groups with 8 - 18 guests will be welcomed comfortably in Bank Café & Bar. Let us create a memorable experience for your next important event.



ABOUT CHEF KEN FRANK

Since becoming a chef in the mid-1970's, Ken Frank has earned a stellar reputation for his personalized style of cooking, grounded in the French cuisine he grew to know and love while living in France as a teenager. Frank first achieved national acclaim when he was Chef of La Guillotine Restaurant at age 21 in 1977. At that time he was a pioneer, insisting on using only the freshest, seasonal, quality ingredients. He was the original Chef at Michael's in Santa Monica, considered the Los Angeles birthplace of "California Cuisine," which he left in 1979 to open the first La Toque on the Sunset Strip at age 23. After a 14-year run, Frank sold the original La Toque in 1994 and spent the next year working for The House of Blues. In 1996, he opened the award-winning Fenix at the Argyle Hotel. He finally heeded the call of the wine country and moved north to open a new La Toque in Rutherford in 1998. After a successful ten year run in Rutherford, Frank moved his signature restaurant to The Westin Verasa Napa in the fall of 2008.

La Toque at The Westin Verasa Napa is a showcase for Chef Frank's modern French cuisine and his passion for fine wine. This "French chef in a California body," as he likes to call himself, has pushed his cuisine in a more harmonious wine friendly direction and the restaurant has become known for its savvy wine pairings.

La Toque has received the following **awards & accolades**:

- Michelin Star
- Grand Award by the Wine Spectator 2015 for La Toque's Wine List
- Listed Among 10 "Best Restaurants for Service" in the Bay Area and Beyond by Zagat
- Travel Weekly "Magellen Award" 2012
- Listed Among Americas 100 "Best Wine Restaurants" by Wine Enthusiast Magazine 2011
- Outstanding Wine Program Semi Finalists - James Beard Foundation

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*The Westin Verasa Napa
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MINDFUL MEETING PACKAGES

Price per person unless specified otherwise

EXECUTIVE MEETING PACKAGE (8-15 attendees)

Renewing Continental Breakfast (*or vouchers for breakfast at Bank Café and Bar*)

Smoothie Morning Break

Full Day Beverage Package

Personalized Menu at Bank Café and Bar - Reservation for private table for lunch (*or chef's choice sandwiches served in meeting room*)

Assorted Freshly Baked Cookie Platter Afternoon Break

Wireless Internet Connection in meeting room for all attendee's

129

CABERNET SAUVIGNON MEETING PACKAGE (15-100 attendees)

Renewing Continental Breakfast

Chef's Choice Morning Break

Full Day Beverage Package

Signature Sandwich Boxed Lunch

Assorted Freshly Baked Cookie Platter Afternoon Break

Projector & Screen

1 Wireless Internet Connection for presenter

159

PINOT NOIR MEETING PACKAGE (25-200 attendees)

American Breakfast Buffet

Chef's Choice Morning Break

Full Day Beverage Package

Chef's Choice Buffet Lunch

Chef's Choice Afternoon Break

Projector Package with VGA Cable

179

Meeting Package Enhancements...

Gobo with Your Company Logo Displayed in Lobby...195 each

Presenter Audio Package...350

BEVERAGE PACKAGE

Freshly Brewed Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Teas

Still & Sparkling Waters (Acqua Panna or Pellegrino)

Assorted Regular & Diet Soft Drinks (Coca Cola Products)

Half Day (*up to 4 hours*)...14 per person

Full Day (*up to 8 hours*)...25 per person



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GOOD MORNING

Price per person unless otherwise specified; minimum guarantee is 15 people or more.
Gluten free muffins available with advance request

WINE COUNTRY BRUNCH

Assorted Breakfast Pastries, Muffins, & Coffee Cakes
Scrambled Eggs with Exotic Mushrooms & Chives
Artisan Pork Breakfast Links OR Bruce Aidell's Chicken Apple Sausage
Zoe's Dry Cured Applewood Smoked Bacon
Brioche French Toast with Vermont Maple Syrup
House Made Granola with Honey Infused Organic Yogurt
Seasonal Fresh Fruit Salad
Fresh Squeezed Orange, Apple, & Cranberry Juice
Freshly Brewed Starbucks Coffees & Assorted Tazo Teas

52

AMERICAN BREAKFAST BUFFET

Assorted Breakfast Pastries, Muffins, & Coffee Cakes
Seasonal Fresh Fruit Salad
Choice of Scrambled Eggs OR Garden Vegetable Frittata
Zoe's Dry Cured Applewood Smoked Bacon
Artisan Pork Breakfast Links OR Aidell's Chicken Apple Sausage
Breakfast Potatoes with Harissa & Green Onions
Fresh Squeezed Orange, Apple & Cranberry Juice
Freshly Brewed Starbucks Coffees & Assorted Tazo Teas

42

FRENCH QUARTER BREAKFAST

Fresh Beignets
Scrambled Eggs
Fried Chicken and Waffles
Honey Glazed Ham with Braised Greens
Anson Mills Heritage Grits with Cheese
Buttermilk Biscuits with Honey Butter
Fresh Fruit Cocktail
Fresh Squeezed Orange, Apple & Cranberry Juice
Freshly Brewed Starbucks Coffees & Assorted Tazo Teas

48

SOUTH OF THE BORDER BREAKFAST

Scrambled Eggs with Ranchero Sauce and Cojita Cheese
Flank Steak "Carne Asada" with Fajita Vegetables
Skillet Potatoes with Chorizo
Avocado Salsa and Fresh Made Corn Tostadas
Tropical Fruit Salad
Mexican Style Sweet Bread Conchas
Beverages

48

MORNING BEVERAGES

AWAKEN YOUR SENSES

Freshly Brewed Starbucks Regular, Decaffeinated Coffee OR Assorted Tazo Hot Teas ...**80 per gallon**
Juice ...**26 per carafe** Orange (Fresh), Apple (Fresh), Cranberry (Fresh), Cranberry, Tomato, or Pineapple
Assorted Regular & Diet Soft Drinks (Coca Cola Products/ 355 ml)...**5 each**
Natural OR Sparkling Mineral Water...**5 each**
Freshly Brewed Iced Tea OR Lemonade...**50 per gallon**
Chilled Fresh Milk (Whole, 2%, Skim Milk, OR Soy)... **20 per carafe**
Red Bull & Sugar Free Red Bull...**9 each**



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GRAB & GO BREAKFAST

Price per person unless otherwise specified; minimum guarantee is 10 people.

DESIGN YOUR OWN BREAKFAST SANDWICH *(To Go Bag Setup available for up to 20 people).*

\$5 Supplement per person for additional sandwich choice

Create one sandwich:

- ❖ Warm Croissant, English Muffin, Bagel OR Breakfast Burrito
- ❖ Zoe's Dry Cured Applewood Smoked Bacon, Fra'mani Artisan Ham OR Turkey
- ❖ with OR without Tillamook Cheddar

All Breakfast Sandwiches use Free Range Organic Scrambled Eggs

Choice of one: Organic Yogurt, Whole Fresh Fruit, OR Muffins

Choice of one: Orange, Apple OR Cranberry Juice

Freshly Brewed Starbucks Coffee & Assorted Tazo Teas

32

RENEWING CONTINENTAL

Assorted Breakfast Pastries, Muffins & Coffee Cakes

Seasonal Fresh Fruit Salad

Fresh Squeezed Orange, Apple, & Cranberry Juice

Freshly Brewed Starbucks Coffees & Assorted Tazo Teas

28

BREAKFAST ENHANCEMENTS

Organic Fruit & Yogurt Parfaits...7

Plain & Fruit Flavored Yogurts...4

Housemade Granola with Dried Fruits & Nuts...5

Steel Cut Oatmeal with Milk & Honey...4

Cold Cereals & Milk... 4

Breakfast Sandwich with Scrambled Eggs, Cheese
& Choice of Meat...12

Hard Boiled Eggs (in or out of shell)...24 per dozen

Pastries by the Dozen...48

Scrambled Eggs*...5

Quiche du Jour*...12

Breakfast Burrito with Chorizo Sausage & Salsa...9

Smoked Salmon with Accoutrements...10

Brioche Cinnamon French Toast with Fruit Compote...6

Cinnamon Coffee Cake...6

Fruit Filled Coffee Cake (Choice of Apricot, or Blackberry) 6.50

Sliced Fresh Fruit...5

Sliced Cured Meats & Cheese...13

Bagels & Cream Cheese...4

Mimosas...12

Bloody Mary's...12

*Multiple enhancements may be selected to create a
standalone meal for an additional \$3 per item*

**Minimum guarantee of 15 people*

BEVERAGE PACKAGES

Freshly Brewed Starbucks Regular & Decaf Coffees

Assorted Tazo Hot Teas

Still & Sparkling Waters (Acqua Panna or Pellegrino)

Assorted Regular & Diet Soft Drinks (Coca Cola Products)

Half Day *(up to 4 hours)...*14 per person

Full Day *(up to 8 hours)...*25 per person



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RENEWING A.M. BREAKS

Price per person unless specified otherwise; minimum guarantee is 15 people or more.

YOGURT PARFAIT BAR

Build Your Own Yogurt Parfait:

Organic Yogurt
Fresh Seasonal Fruit
Housemade Granola
Assorted Nuts

21

SMOOTHIE (PICK 2 FLAVORS OF FRESH FRUIT SMOOTHIES)

Banana
Raspberry
Blueberry
Mocha Yogurt

18

VITALIZE

Pomegranate Acai Smoothie
Granola Yogurt Muesli with Apples & Berries
All Natural Turkey Avocado, Tomato, Whole Wheat
Involtini

21

UPLIFT

Orange Mango Cranberry Smoothie
Smoked Salmon, Avocado & Chives on Whole Grain Bread
Red & Green Apple Wedges with Bee Pollen Yogurt Dip
Whole Skin-on Almonds

28

REVITALIZE

Assorted Fruit Yogurts, Organic Juices, Sports Drinks
Smoothie Shooters
Kashi Granola Bars, Whole Fresh Fruit
Verasa Trail Mix
Assorted Dried Fruits & Nuts
Hummus with Crudités

25

A.M. Break Enhancements...


Body Balance
Freshly Baked Oat Bran Walnut Muffin & Pomegranate Acai
Juice...10


Brain Boost
Blueberries, Purple Grapes, Raspberries & Walnuts...11


Stress Reducer
Assorted Dried Fruits & Nuts...10

Coffee Cake...6
Double Chocolate Brownies...42 per dozen
Freshly Baked Assorted Cookies of Your Choice...42 per dozen
Assorted Seasonal Whole Fruit...4 per piece
Cinnamon Churros with Warm Chocolate...7 per person
Kashi Granola Bars...39 per dozen
Kind Bars...46 per dozen

*Multiple enhancements may be selected as stand-alone items for an additional \$3 per item



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MIDDAY BUFFETS

Price per person unless specified otherwise; minimum guarantee is 15 people or more.

Seasonal & Vegetarian Custom Menus Available Upon Request

Some buffets may be served for dinner for \$30 additional per person.

FRENCH COUNTRYSIDE

Endive and Watercress Salad with Walnuts, Apple, and Roquefort

Lemon and Herb Roasted Chicken with Green Beans

Sole Baked with Cauliflower, Lemon, Capers, and Brown Butter

Cassoulet with Duck confit and Braised Bacon

Potato Dauphinoise

Ratatouille

61

THE EXECUTIVE

Chef's Garden Vegetable Salad

Olive Oil Poached Tuna Nicoise - Haricots Verts, Roasted Peppers, Nicoise Olives, Shaved Red Onion & Fennel

Broiled Mushroom Stuffed with Feta Cheese and Spinach

Petaluma Chicken Breast with Wild Mushrooms & Baby Carrots

Sliced Slow Roasted Prime Angus Filet Mignon with Pearl Onions & Roasted Garlic Jus

Blue Lake Green Bean Almondine

Double Baked Porcini Potatoes

Vanilla Bean Panna Cotta with Seasonal Fruit Gelée, Macaroons & Truffles

Lemonade or Iced Tea

86

SILVERADO TRAIL BARBECUE

Warm Buttermilk Biscuits Drizzled with Honey

Classic American Wedge Salad

Picnic Style Potato Salad

Slow Roasted Baked Beans

Steamed Sweet Corn with Herbed Butter

Spice Rubbed Petaluma Chicken

St. Louis Style BBQ Pork Ribs

Grilled Portobello "Burgers"

Chocolate Mousse Crunch Bar

Lemonade or Iced Tea

54

DE NAPOLI

Caesar Salad with Focaccia Croutons

Tomato Caprese with Basil Pesto & Aged Balsamic

Truly Amazing Gorgonzola Crusted Garlic Bread

Baked Penne Rustica with Rosemary-Alfredo Sauce, Prosciutto & Bay Shrimp

Chicken Parmesan with Pomodoro Sauce

Grilled Tuscan Style Polenta with Wild Mushrooms & Grilled Rapini

Traditional Tiramisu

Amaretto Panna Cotta with Seasonal Fresh Fruit

Lemonade or Iced Tea

51



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MIDDAY BUFFETS CONTINUED.....

Price per person unless specified otherwise; minimum guarantee is 15 people or more.
Seasonal & Vegetarian Custom Menus Available Upon Request
Some buffets may be served for dinner for \$30 additional per person.

CANTINA

Mixed Greens with Grilled Corn & Ancho Vinaigrette
Warm Tortilla Chips Served with Roasted Tomato Salsa, Spicy Chile de Arbol Salsa, & Guacamole
Mission Style Rice
Black Beans
Taqueria Meats Served with Warm Corn Tortillas:

- o Chicken in Salsa Verde
- o Shredded Beef "Tinga"
- o Slow Roasted Pork Al Pastor

Served with Grilled Fajita-Style Vegetables, Chopped Cilantro, Onion & Crema Fresca
Cinnamon Churros
Crema Catalana
Lemonade or Iced Tea

50

WINE COUNTRY LUNCH

Little Gem Salad with Market Vegetables and Green Goddess Dressing
Grilled Vegetables with Fresh Mozzarella Marinated in Pesto
Spice Rubbed Roasted Beef Tri-Tip
Wild Mushrooms & Fingerling Potato Salad with Roasted Shallot Vinaigrette
Pan Roasted Chicken Breasts with Preserved Lemon & Fresh Thyme Jus
Seasonal Fruit Tarts with Whipped Vanilla Crème Fraiche
Lemonade or Iced Tea

60

Add a Soup to any Midday Buffet...

Manilla Clam Chowder with Bacon & Sweet Corn...8

Chicken Tortilla Soup...6

Heirloom Tomato Soup (Summer Only) ...6

Potato Leek Soup...6

Seasonal Gazpacho...6

Wild Mushroom Bisque...8

Minestrone...6

Lobster Spinach Bisque...10



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WORKING ROLL IN LUNCHES

Price per person unless specified otherwise; minimum guarantee is 15 people or more

Includes the soup du jour & your choice of two salads & two sandwiches, house made Kennebec potato chips & two sweet selections. Includes choice of lemonade or iced tea. \$5 supplement per person for additional sandwich choice.

COLD SALADS (CHOICE OF TWO)

Olive Oil Poached Tuna Nicoise
Grilled Vegetables, Balsamic Vinegar, Extra Virgin Olive Oil
California Cobb Salad with Green Goddess Dressing
Heart of Romaine Caesar, Ciabatta Croutons, Crispy Capers
Ken's Famous Chopped Market Salad with Cheese & Cured Meats
Tuscan Penne Pasta, Fresh Mozzarella, Sun Dried Tomatoes, Roasted Peppers & Basil
Greek Salad with Tomatoes, Cucumbers, Bell Peppers, Olives & Feta Cheese
Quinoa Salad with Dried Fruits, Herbs, and Citrus
Jumbo Asparagus Salad, Pickled Baby Vegetables, Sauce Gribiche (SEASONAL)
Chilled Panzanella Salad with Local Heirloom Tomatoes (SEASONAL)
Seasonal Fresh Fruit Salad

SIGNATURE SANDWICHES* (CHOICE OF TWO)

Caprese Style- Sliced Tomatoes, Basil Pesto, Fresh Mozzarella, & Frisée Greens on a Ciabatta Roll
Olive Oil Poached Tuna with Lemon Caper Dressing & Bibb Lettuce on Ciabatta Bread
Grilled Chicken Sandwich with Tomato, Avocado, Red Onion, Lettuce and Aioli
California Turkey Club with Diestel Farms Turkey, Shaved Cucumber, Zoe's Dry Cured Applewood Smoked Bacon, Sprouts & Avocado on Multigrain Bread
Rare Roast Beef, Tomato-Cucumber Relish & Horseradish Spread on Focaccia
Fra'mani Salami Sandwich with Fresh Mozzarella, Baby Arugula, Sundried Tomato Pesto & Balsamic Onion Mostarda on Baguette
Grilled Vegetable Sandwich with Fresh Mozzarella, Spicy Sambal Aioli on Multi Grain Bread

*ALL SANDWICHES CAN BE MADE WITH GLUTEN FREE BREAD UPON REQUEST

SWEETS (CHOICE OF TWO)

Assorted Cookies
Brownies
Seasonal Fruit Tarts with Vanilla Cream
Blondies
Carrot Cakes with Cream Cheese Icing
Shortcakes with Seasonal Fruit
Bread Pudding with Caramel Sauce
Chocolate Mousse Crunch Bar
Amaretto Panna Cotta with Fresh Seasonal Fruit
Lemon Bars

45



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CREATE YOUR OWN BOXED LUNCH

Price per person unless specified otherwise; minimum guarantee is 10 people or more.

Includes your choice of two sandwiches, a salad, house made Kennebec potato chips, freshly baked cookies, seasonal fresh fruit & bottled water. \$5 supplement per person for additional sandwich choice

Grab and Go Orders served in a complimentary logo cooler bag.

COLD SALADS (SELECT ONE)

Picnic Style Potato Salad

Toasted Fregola Sarda Salad with Roasted Squash & Mushrooms

Riso Pasta Salad with Basil Pesto, Cherry Tomatoes & Toasted Pine Nuts

Quinoa Salad with Dried Fruits, Herbs, and Citrus

SIGNATURE SANDWICHES* (CHOICE OF TWO)

Caprese Style- Sliced Tomatoes, Basil Pesto, Fresh Mozzarella, & Frisée Greens on a Ciabatta Roll

Grilled Chicken Sandwich with Tomato, Avocado, Red Onion, Lettuce and Aioli

Roasted Diestel Farms Turkey Club with Heirloom Tomatoes, Bibb Lettuce, Zoe's Dry Cured Applewood Smoked Bacon & Tarragon Dressing on a Sourdough Roll

Rare Roast Beef, Tomato-Cucumber Relish & Horseradish Spread on Focaccia

Grilled Vegetable Sandwich with Fresh Mozzarella, Spicy Sambal Aioli on Multi Grain Bread

**ALL SANDWICHES CAN BE MADE WITH GLUTEN FREE BREAD UPON REQUEST*

SWEETS

Freshly Baked Chocolate Chip & Oatmeal Raisin Cookies

Seasonal Whole Fruit

39



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REFRESHING P.M. BREAKS

Price per person unless specified otherwise;
minimum guarantee is **15 people or more**

BERRY REFRESHING

White & Dark Chocolate-Dipped Strawberries
Vanilla Panna Cotta with Seasonal berry Gelee
Seasonal Berry Linzer Cookies
House Made Strawberry-Lemonade

21

¡BOCAS!

Nachos Bar with Queso Oaxacan Fundido
Guacamole, Sour Cream, Salsa
Black Olives & Jalapeno Peppers
Black Beans, Bell Peppers

21

CHILL

Assorted Ice Cream Bars
Ice Cream Sandwiches
Frozen Fresh Fruit Bars

18

CANDY JARS

Cherry Pistachio Dark and White Chocolate Bark
Cocoa Nib Sea Salt Crunch Milk Chocolate Bark
Pepita, Pinenut and Sunflower Seed Toffee Brittle
Almond Honeycomb Brittle

24

FRESH BAKED COOKIES

Select from the following assortments of Chocolate Chip,
Peanut Butter, Oatmeal Raisin & Snickerdoodle Cookies

42 per dozen (minimum of 1 dozen per selection)

PETITE SWEETS

Our Pastry Chef Will Design a Display of Seasonal Sweets
Especially for You

Three Selections...15

Four Selections... 18



RENEW

Dried Apples, Apricots, Prunes & Raisins
Warm Almonds, Walnuts & Cashews
Pomegranate Orangeade

20

RECHARGE

Baked Pita Chips, Black Bean & Red Pepper Hummus
Cucumber Dill Tzatziki
Grape Tomato, Low Fat Mozzarella Bocconcini with Olive
Chilled Cucumber Mint Spa Water

21



P.M. Break Enhancements...

Rejuvenate

74% Dark Chocolate Chips & Walnuts...11

Soothe

Hot Green Tea & 74% Dark Chocolate Chips...9

Longevity Boost

Brewed Green Tea with Honey & Soy Milk ...9

Harmony

Hot Green Tea & Pomegranate Acai Smoothie...9

Stress Reducer

Assorted Dried Fruits & Nuts...10

Assorted Whole Seasonal Fruit...4 per piece

Multiple enhancements may be selected as stand-alone items for
additional \$5 per item

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INSPIRING YOUR TEAM

Price per person unless specified otherwise; minimum guarantee is 15 people or more.

INTRODUCTION TO NAPA VALLEY WINE

Expand your wine knowledge with the help of one of

La Toque's renowned Sommeliers. Sip, Smell, Swirl and Sample (3) 3 ounce pours with (1) bite size tapa. **(Course is 30 minutes)**

39

ENHANCING YOUR SENSORY WINE SKILLS TEAMBUILDING

Explore wine aromas suggestive of fruit character, barrel aging and terroir while tasting Napa Valley wines. Through challenging and fun aromatic exercises, guests will become better wine tasters by developing a more refined tasting system. The highlight of this interactive experience is a mystery wine game which allows guests to identify the flavors of vine and vineyard. **(Course is 60 minutes)**

65

BORDEAUX STYLE BLENDING TEAMBUILDING

Create your own cuvée in a blending seminar using top quality Napa Valley wines selected by our Sommeliers. Group will be divided into teams and Sommelier will score each blend and decide upon a winning team. All teams will receive a bottle of their blended wine to enjoy in Napa.

(Maximum 25 people per Sommelier, add \$250 for every additional 25 people. Course is 90 minutes)

85....blending experience

140....each member receives a bottle of Napa Valley wine to ship or take home

CUSTOM TASTING EXPERIENCES

Our sommeliers will be delighted to create a one of a kind tasting for your group. We are able to offer an almost infinite variety of personalized tasting experiences drawing on our exceptional cellar.

RELAXING SPA-CEPTION

GC Day Spa will provide invigorating chair massages for your guests during a break or after your event (max 1 hour)

65 per Masseur

HEALING MOVEMENTS - YOGA BREAK

Engage in movement that strengthens & heals while traveling & increase your daily activity to maximize performance & improve energy. **(Maximum 30 persons; yoga mats are included) 10 per person....15-30 Minute Stretching Session)**

Private yoga sessions can be arranged on site for groups starting at \$15 per person for 60 minutes.

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UNWIND POST-MEETING BREAKS

60 minute breaks to relax the mind and release any stress of the day. Price per person unless specified otherwise; minimum guarantee is 15 people or more. *(Post meeting breaks are always served following an all-day onsite event)* ATTENDANT FEE INCLUDED

FIESTA VERASA

Chips with Salsa & Guacamole
Margaritas & Buckets of Mexican Beer

39

TAKE A BREAK

Ken's Famous Kennebec Potato Chips
Two Types of Dips, Popcorn, Roasted Mixed Nuts
Selection of Domestic & Imported Beer

25

TAPAS Y VINO

Selection of 5 Signature Tapas
Selection of Napa Wines

42

RETRO COCKTAIL MIXER

Berries and Bubbles
Lime Daquiri
Classic Martini
Spicy Potato Crisps

52



ENTICING DISPLAYS

Price per person unless specified otherwise; minimum guarantee is 15 people or more. 2 hour Maximum.
Select items available for Reception on Bocce/Oval Lawn...350
Seasonal Custom Menus Available Upon Request

SIGNATURE TAPAS DISPLAYS

Select up to 4 tapas (or chefs choice)... 1 piece of each per person

Ham Croquettes with Garlic Aioli
Smoked Duck, Refried Cannellini Beans
Gougeres Stuffed with Shrimp & Fra'mani Artisan Ham
Moroccan Spiced Lamb, Saffron Panisse Cake
Fresh Mozzarella, Watermelon & Balsamic Skewers (Seasonal)*
Mushroom Duxelle on Brioche Toast*
Olive Oil Poached Tuna with Sauce Gribiche
Salmon Rilletes, Herbed Crème Fraiche, Pickled Red Onion
Fresh Rock Shrimp 'Coctel' with Avocado
Manchego Cheese with Olive Tapenade & Micro Celery*
Roasted Piquillo Hummus with Fried Peppers & Leeks*
Medium Rare NY Strip with Smoked Aioli on Rye Bread
Curry Chickpeas, Goat Cheese, Piquillo Peppers*
Fresh Ricotta Crostini with Onion Marmelade*

19 per person (\$5 additional per tapa choice/ per person)

SAVORY DISPLAYS

Local & Imported Cheeses with Seasonal Fresh Fruit, Assorted Artisan Breads & Crackers*...22
Warm Spinach & Artichoke Dip with Corn Tortilla Chips*...14
Chef's Selection Fresh Seasonal Seafood Display...29
Grilled Vegetable & Antipasto Platter with Fresh Mozzarella and Cured Meats...24
Raw Seasonal Vegetables with Hummus*...16
Artisan Smoked & Cured Meats with a Selection of Breads, Mustards, Relishes & Pickles...18
House made Potato Chips*...7
Buttered Popcorn Seasoned Two Ways...4
Roasted Mixed Nuts*...6

*Vegetarian Selections



INDULGENCES

Double Chocolate Brownies...42 per dozen
Blondies...42 per dozen
Freshly Baked Assorted Cookies of Your Choice...42 per dozen
Chocolate Dipped Strawberries...42 per dozen
Carrot Cake Cupcakes with Cream Cheese...48 per dozen
Candy Jar Displays...24 per person
Assorted Seasonal Whole Fruit...4 per piece

PETITE SWEETS

Our Pastry Chef Will Design a Display of Seasonal Sweets Especially for You

Three Selections...15
Four Selections... 18



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ENGAGING RECEPTIONS

All prices are per piece. Minimum guarantee is 15 people or more.

PASSED HORS D'OEUVRES

Minimum 1 piece per selection per person. Recommendation is 3 selections per hour.

- Beef Seared Rare with Smokey Aioli & Crispy Potatoes on Rye Toast...7
- 'Avocado Toast' with Tomato and Cheddar...6
- Moroccan Spiced Lamb, Saffron Panisse Cake...10
- Fresh Rock Shrimp 'Coctel' with Avocado...8
- Crispy Shrimp with Spicy Lemongrass Sauce ...5
- Lobster BLT with Tomato Jam, Pancetta & Basil...8
- Mini Crab Cakes with Spicy Rouille Sauce & Shaved Lemon...7
- Ahi Tuna Cucumber Roll with Ginger Soy Sauce...6
- Smoked Salmon with its Own Mousse & Dill Crème Fraiche on Cucumber...5
- Seasonal Gazpacho Shooters ...6
- Cucumber with Greek Yogurt, Cured Lemons and Za'atar...5
- Rosti Potato with Golden White Fish Caviar...12
- Grilled Eggplant with Toasted Pine Nuts & Smoked Balsamic Vinaigrette on a Crostini...4
- Gougeres with Herbed Cream Cheese...4
- Foie Gras Mousse Tartlet with Fruit Compote...9
- Creamy Spinach & Artichoke on a Crostini...4
- Steamed Chicken with Thai Peanut Sauce...7
- Chicken with Sundried Tomato Pesto on Sourdough Toast...6
- Steak Tartar with Smoked Aioli...10
- Chickpea Fries with Moroccan Spice Condiment...5



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Menus Valid Through December 31, 2016*

RECEPTION/ADD-ON SERVING STATIONS

Price per person unless specified otherwise; minimum guarantee is 15 guests.

Minimum order may not be less than 10% of guarantee.

Additional \$25 per person supplement as Dinner portions

SLIDER STATION

Open Face Mini Long Meadow Ranch Beef Burger on Rye
with Tomato-Pickle Relish, Aged Fiscalini Cheddar &
Creole Style Mustard

BBQ Pulled Pork Sandwich with Cole Slaw on a Brioche
Bun

Portobello Burger with Pickled Red Onions, Smoked
Mozzarella Cheese, & Roasted Garlic Spread

House made Potato Chips

45

OYSTER BAR

Enjoy local Oysters shucked right in front of your guests!

We recommend 4 to 6 oysters per person; minimum order of 3
per person. Chef Attendant is required.

Full Service Oyster Bar Includes:

- ❖ Oysters
- ❖ Hogwash mignonette
- ❖ Sauces & citrus

48 per dozen

DIM SUM STATION

Marinated Beef Satays with Peanut Sauce

Shrimp Satays with Thai Curry

Selection of House made Gyozas, Steamed Buns & Siu Mai
with a variety of Dipping Sauces

Crispy Rock Shrimp with Asian Slaw

29

TAQUERIA STATION

Crispy and Soft Corn Tortillas

Spice Grilled Steak and Onion

Chicken in Salsa Verde

Pico de Gallo

Salsa Roja

Crema Fresca

25

CARVING STATION

Let one of our expert chefs carve to order for your guests.

Select from a Variety of Sauces & Perfectly Roasted Meats

Minimum guarantee is 25 guests. Includes dinner rolls.

Sauces to Accompany your Carving Selection

(CHOICE OF TWO)

- ❖ Napa Valley Red Wine Sauce
- ❖ Jack Daniels & Cracked Black Pepper
- ❖ Whole Grain Mustard Herb Sauce
- ❖ Wild Mushroom Gravy

Option A: (Select One)

Spice Rubbed Pork Loin

Artisan Ham

Roasted Turkey

Grilled Flank Steak

38

Option B: (Select One)

Beef Tenderloin

Roast New York Strip

Herb Garlic Rubbed Rack of Lamb

Prime Rib

52

Chef Attendant fee is \$150 per every 50 guests (not
included)



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RECEPTION GRAND GAMES

Price per person unless specified otherwise; minimum guarantee is 25 guests

BOCCE COURT RECEPTION

Top Shelf Cocktail Bar
(Includes bartender and 2 cocktails per guest)

Domestic & Imported Cheeses with Fresh Fruit, Assorted Artisan Breads & Crackers

Signature Tapas Display (*CHOICE OF FOUR*)

Ham Croquettes with Garlic Aioli

Smoked Duck, Cannellini Beans

Stuffed Gougeres with Shrimp & Duroc Ham

Moroccan Spiced Lamb, Saffron Panisse Cake

Fresh Rock Shrimp 'Coctel' with Avocado

Salmon Rilletes, Herbed Crème Fraiche, Pickled Red Onion

Manchego Cheese with Olive Tapenade and Micro Celery

Roasted Piquillo Hummus with Fried Peppers and Leeks

Fresh Mozzarella and Balsamic Cured Cippolini Onions

Curry Chickpeas, Goat Cheese, Piquillo Peppers

Mushrooms a la Grecque

Avocado Toast with Tomato and Cheddar

Foie Gras Mousse Tartlet with Fruit Compote

59 per hour

350 setup at Bocce Courts



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EVENING MEALS

Price per person unless specified otherwise, minimum guarantee is 15 guests or more.

SALADS & STARTERS

Chef's Garden Vegetable and Lettuce Salad
Simple Green Salad with Herb Vinaigrette
Heart of Romaine Caesar Salad with Focaccia Croutons
Seafood Coctel with Shrimp, Octopus, Clams and Avocado
Roasted Beets with Goat Cheese, Walnuts and Arugula
Little Gem Salad with Vegetables and Green Goddess Dressing
Lobster and Vegetable Salad with Horseradish-Cauliflower Veloute

SOUPS

Wild Mushroom Bisque
Lobster Spinach Soup
Provence Style Clear Vegetable Soup "au Pistou"
Leek & Potato Soup with Diced Ham & Gruyere Cheese
Early Girl Tomato Soup with an Arancino (SUMMER/FALL)
Heirloom Squash Soup with Toasted Pepitas
Carrot Soup with Thai Spices and Toasted Peanuts

ENTRÉES

Skuna Bay Salmon with Wild Mushrooms Ragout & Buerre Rouge
Crispy Skinned Tai Snapper with Granny Smith Apple, Melted White Onion, Celery Root & Vanilla Bean
Slow Cooked Bacon Wrapped Pork Tenderloin
Petite Filet Mignon with Potato Puree & Merlot Sauce (\$10 upgrade fee)
Short Ribs Braised All Day in Napa Valley Red Wine with Pearl Tapioca & Fiscalini Cheddar
Petaluma Chicken Breast with Wild Mushrooms & Braised Butter Beans & Herbed Pesto
Liberty Farms Duck Breast with "Du Puy" Lentils and Caramelized Onion Sauce
Caciatore with Pearl Onions, Mushrooms and Fresh Noodles
Chicken Cacciatore with Mushrooms and Orzo

SEASONAL CUSTOM MENUS AVAILABLE UPON REQUEST

VEGETARIAN ENTRÉES

Chickpea Panisse Cake with Melted Leeks, Hazelnut Romesco Sauce & Arugula Pesto
Cavatelli with Wild Mushrooms, Pearl Onions & Parmesan Broth
Heirloom Squash Risotto with Caramelized Brussel Sprouts & Pumpkin Seed Oil
Crimini Mushroom Pot Pie with Buttermilk Biscuit

DESSERTS

Chocolate-Espresso "Pôt de Crème" with Chocolate-Hazelnut Biscotti
"Gateau Concorde au Chocolat"
"Crème Caramel"
Vanilla Bean "Crème Brûlée" with Biscotti & Berries
Fruit "Pavlova" (SEASONAL)
Carrot Cake Cupcake with Cream Cheese Icing
"Tiramisu" with Espresso Crème Anglaise
Banana Praline Cake with Rum Anglaise & Caramel Sauce
Assortment of Petite Sweets
Chocolate Mousse Crunch Bar

Two Course Menu Plus Dessert....**89**
Three Course Menu Plus Dessert...**105**
Four Course Menu Plus Dessert....**122**

*2nd Entrée Selection is available for an additional \$10 per person
Midday portion sizes available at \$30 less*



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LATE NIGHT POST EVENT OPTIONS

We are delighted to host your celebration and accommodate our group guests' needs with those of the entire hotel while remaining in accordance with the city of Napa's mandates. The city of Napa has a noise ordinance that prevents amplified music from being played past 10pm

For continued celebrations in the **Amphora Ballroom/Solera Courtyard** area after that time your group may select one of the following options:

- A. End music at 10pm, ballroom doors are closed and banquet bar serves last drink at 11pm. No space reserved in Lobby or Event Space after 11pm.
- B. End music at 10pm, ballroom doors are closed and last drink is served at 11pm. Attendee's may reconvene at The Bank Café and Bar in the hotel lobby. Guests may start their own individual bar tabs, or a master account may be set up. Guarantee a minimum of \$500 in Bank Café and Bar's Lounge in the Lobby area, and they will reserve that area from 11pm to 1am. Wristbands and cocktail servers may be provided based on the number of guests anticipated. Guarantee for group must be billed to the groups master account. 50 person maximum. Must reserve 4 one bedroom suites minimum for placement above lobby.
- C. End music at 11pm by reserving the 26 guest rooms surrounding the Solera Courtyard and Amphora Ballroom area. Ballroom doors close at 11pm and last drink is served at midnight. There are 6 Deluxe King Rooms and 16 One Bedroom Suites surrounding the courtyard.



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Wine Pairing

Fine Dining Experience

La Toque Restaurant is known for the finest food & wine pairings in the wine country. Our exceptional cuisine is available for groups in any of the onsite venues. Let our award winning chefs & certified sommeliers coordinate a custom menu that will make your event unforgettable. Be inspired by our sample menus using the finest seasonal ingredients. From a three course menu to an extravagant seven course tasting, we'll plan a memorable event down to the tiniest detail.

Chef Ken Frank welcomes you!

Fueled by a passion for excellence, his signature restaurant, La Toque, has been bestowed with a prestigious Michelin Star. All menus have been customized by our chefs with your event in mind, using seasonal ingredients sourced from our network of local artisan producers and growers. Our devotion to using only the finest seasonal ingredients is manifest on every plate. Our commitment to responsibly grown and ethically produced foods will leave you feeling renewed.

La Toque at The Westin Verasa Napa is a showcase for Chef Frank's modern French cuisine and his passion for fine wine. This "French chef in a California body," as he likes to call himself, has pushed his cuisine in a more harmonious wine friendly direction and the restaurant has become well known for its savvy wine pairings.

The wine pairings listed are optional with all menus, but are *highly suggested*. Our sommeliers bring years of service and wine knowledge directly to your table. Their expertly chosen wines and interaction with your guests can make for a truly memorable dinner. If you would prefer to choose wines by the bottle from our extensive cellar, please inquire about the latest wine list.

SAMPLE 4 COURSE TASTING MENU

Chef's Garden Salad with Coraline Endive, Potato Crisps and Spring Vegetable Jardiniere

2014 Sancerre, Le Crêle, Domaine Thomas & Fils



Alaskan Halibut Poached in Coconut Milk with Thai Spiced Carrot Emulsion and Toasted Peanuts

2012 Chablis 1^{er} Cru, Côte de Lechet, Vieille Vignes, Domaine Bernard Defaix



Cavatelli with Summer Corn, Maitake Mushrooms and Parmesan Sabayon

2011 Pinot Noir, Chasseur, Umino, Russian River Valley



Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca and Rutherford Red Wine Sauce

2004 Cabernet Sauvignon, Neal Family Vineyards, Napa Valley

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Gateau Concorde au Chocolat

Dow's Trademark, Finest Reserve Porto

~Drip Coffee Service & Mignardises~

4-Course Tasting Menu, with Wine Pairings... 176

5-Course Tasting Menu, with Wine Pairings... 142

Optional dessert wine pairing, additional \$14 per person

*Please keep in mind that our menus change frequently, and while we try to keep them as current as possible for prospective guests, some dishes and/or wine pairings may have been changed or replaced by the time you make your selections. Dietary restrictions and vegetarian preferences are always happily accommodated with advanced notice.

Chef's Table Tasting Menu

Nine-course degustation menu, \$205 per person.

Optional wine pairing, \$95 per person.

Chef's Vegetable Tasting Menu

Five savory courses plus dessert menu. Dairy and eggs are used, but no fish, meat, or meat stocks, \$95 per person.

Optional wine pairing, \$75 per person.

Prix Fixe Five-Course Menu

Four savory courses plus dessert menu, \$108 per person. Optional wine pairing, \$68 per person.

Optional dessert wine pairing, \$14 per person.

Prix Fixe Four-Course Menu

Three savory courses plus dessert menu, \$90 per person. Optional wine pairing, \$52 per person.

Optional dessert wine pairing, \$14 per person.

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IN GOOD COMPANY

Price per cocktail

Bartender setup/breakdown fee....150 per bar unit; 1 bar unit recommended per 60 guests.

Available cocktail garnishments include celery, onions, olives, lemons, limes, oranges, pineapple, & cherries

Mixers include soft drinks, mineral waters, and juices

ULTIMATE BRANDS

Grey Goose Vodka
Glenlivet 12 yr Scotch
Blanton's Bourbon
Pyrat Rum
Patron Tequila
Hendricks Gin

15...each

TOP SHELF BRANDS

Absolut Vodka
Johnnie Walker Black Scotch
Buffalo's Trace Bourbon
Captain Morgan Rum
Don Julio Tequila
Bombay Sapphire

12...each

DOMESTIC BEERS

Bud Light
Budweiser
Miller Light
Napa Smith Lost Red Dog Ale
Sierra Nevada Pale Ale

6...each

IMPORTED BEERS

Corona
Heineken
Trumer Pilsner
Guinness
St. Pauli Girl N.A.
Amstel Light

7...each



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VERASA WINE LIST

Priced per bottle

**All wine subject to availability at the time of Event Order signature*

WHITE

Luna, Pinot Grigio, California	40
St Supery, Estate, Sauvignon Blanc, Napa Valley	40
Long Meadow Ranch, Sauvignon Blanc, Rutherford	50
Stags Leap Winery, Chardonnay, Napa Valley	50
Miner Chardonnay, Napa Valley	65
Cakebread Chardonnay, Napa Valley	80
Grgich Hills, Chardonnay, Napa Valley	90
Chateau Montelena, Chardonnay, Napa Valley	95



RED

MacMurray Ranch, Pinot Noir, Santa Lucia Highlands	60
Patz & Hall, Pinot Noir, Sonoma Coast	85
Etude, Pinot Noir, Carneros	90
Hendry, Zinfandel, Napa Valley	65
Provenance, Merlot, Napa Valley	60
Paradigm, Merlot, Oakville	110
Robert Mondavi, Cabernet Sauvignon, Napa Valley	55
Louis Martini, Cabernet Sauvignon, Sonoma Valley	65
Ladera, Cabernet Sauvignon, Napa Valley	85
Hess, Cabernet Sauvignon, Mount Veeder	110

Our sommeliers are available to help you customize wines for your event. They can determine specific wines and vintages for your group 30 days in advance. Availability and prices are subject to change.

Wine Spectator Grand Award since 2014;
Michelin Star

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SPARKLING WINE & CHAMPAGNE

LaMarca, Prosecco, Veneto, Italy	50
Domaine Chandon, Etoile, Brut	70
Roederer Estate, Rosé, Anderson Valley	75
Schramsberg, Blanc de Noir, North Coast	90
Louis Roederer, "Brut Premier", Champagne	105
Veuve Clicquot, Brut, "Yellow Label", Champagne	130



Servings per Bottle Guide (based on 5 oz serving size)

750 mL (25.4 oz)

5

SEASONAL ITEMS MONTH BY MONTH AVAILABILITY

Please use the following information as your guide to assist in selecting the freshest and most local fruit and produce.

JANUARY

Broccoli
Cabbage
Cauliflower
Cranberry
Leeks
Lemons
Oranges
Papaya
Radishes
Tangelos
Tangerines
Turnips
Black Winter Truffles

FEBRUARY

Broccoli
Cauliflower
Cranberry
Lemons
Oranges
Pineapples
Papayas
Tangelos

MARCH

Broccoli
Lettuce
Mangoes
Pineapple
Artichoke
White & Green Asparagus
Wild Ramps
Fava leaves

APRIL

Artichoke
White & Green Asparagus
Lettuce
Mangoes
Pineapple
Rhubarb
Spring peas
Wild Ramps
Fava leaves
Zucchini

MAY

Apricot
Artichoke
Asparagus
Broccoli
Cherries
Chanterelles
Lettuce
Okra
Pineapple
Rhubarb
Spring peas
Zucchini

JUNE

Apricots
Blueberries
Cantaloupe
Cherries
Corn
Lettuce
Morels
Peaches
Plums
Strawberries

JULY

Apricots
Blueberries
Cantaloupe
Corn
Cucumbers
Green beans
Kiwi
Lettuce
Peaches
Plums
Raspberries
Strawberries
Summer squash
Tomatoes
Watermelon

AUGUST

Apricots
Blueberries
Cantaloupe
Corn
Cucumbers
Eggplant
Green beans
Kiwi
Lettuce
Peaches
Plums
Raspberries
Strawberries
Summer squash
Tomatoes
Watermelon

SEPTEMBER

Apples
Asian Pears
Eggplant
Grapes
Lettuce
Persimmon
Pomegranate
Pumpkins
Spinach
Tomatoes

OCTOBER

Apples
Broccoli
Cranberries
Grapes
Lettuce
Pomegranate
Pumpkins
Spinach
Sweet potatoes
Winter squash
White Truffles

NOVEMBER

Apples
Broccoli
Cranberries
Mushrooms
Oranges
Pears
Persimmon
Pomegranate
Pumpkins
Spinach
Sweet potatoes
Tangerines
Winter squash
White Truffles

DECEMBER

Broccoli
Cauliflower
Cranberries
Grape fruit
Oranges
Papayas
Pears
Pomegranate
Sweet potatoes
Tangelos
Tangerines
Winter Truffles

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FOR OUR FELLOW GREEN & S.L.O. FRIENDS...

We have developed relationships with an impressive list of local producers & are proud to feature their ingredients on our farm to table inspired menus. In addition, we grow many ingredients in the Oxbow District Chefs Garden.

Alba Organics-*Monterey County*

generates opportunities for aspiring farmers to grow & sell crops from two organic farms

Sonoma Organics-*Sonoma County*

working with organic farms in & around Sonoma County to bring their produce to market

Coke Farm-*Monterey County*

producing organically grown fruits & vegetables for over twenty-five years

Capay Organic-*Yolo County*

a second generation organic farm that got its start in the Capay Valley, 90 miles NE of San Francisco

County Line Harvest-*Sonoma County*

a 35-acre certified organic farm that is in year-round production, specializing in greens.

Faurot Ranch-*Santa Cruz County*

a small family-owned ranch located in Watsonville, California

Full Belly Farms-*Yolo County*

a 300-acre certified organic farm located in the beautiful Capay Valley, an hour northwest of Sacramento

John Givens Farm-*Santa Barbara County*

consumer supported agriculture (CSA) that delivers fresh picked seasonal varieties of vegetables & fruits

Taramasso- *Carneros*

100% Cage Free & Organic California Family Farm Eggs

Lacopi Farm-*Half Moon Bay*

Louis Iacopi & his son, Mike Iacopi, along with 2 full-time & 15 seasonal employees grow flavorful peas & beans

Jacobs Farm-*San Mateo County*

over sixty varieties of herbs & edible flowers grace our northern California coastal organic farmlands

Knoll Farms-*Contra Costa County*

ecological farmers that nurture the earth while extracting a living from a miraculous organism we call the soil

Riverdog Farm-*Yolo County*

certified organic farm located in the beautiful Capay Valley

Bera Ranch-*Winters*

the Bera family follows highly sustainable farming practices with an emphasis on no synthetic pesticide usage

Clover Stornetta Farms-*Petaluma*

founded in the 1970's, Clover Stornetta is a family-owned & operated dairy processor

Rancho Llano Seco-*Butte County*

all-natural, organic antibiotic-free Duroc pork products

F&D Farms-*Contra Costa County*

Our crops are exclusively harvested by "loving" hands the old fashioned way sometimes getting the white glove treatment

Terra Firma Farm-*Yolo County*

located 70 miles from San Francisco, we have provided urbanites in the Bay Area with produce for over 100 years

Long Meadow Ranch- *St Helena*

nestled high atop the Mayacamas Mountains above the Napa Valley they provide an integrated organic farming system

Niman Ranch Heirloom Pork - *Iowa*

leading the industry in sustainable & humane agricultural practices

Broken Arrow Ranch- *West Texas*

support sustainable agriculture methods, harvesting carefully to insure the continuing health of these animals

Liberty Ducks- *Pennngrove*

no antibiotics or hormones & are fed a diet that consists largely of corn & other grains

FEATURED OXBOW MARKET PURVEYORS

- The Fatted Calf
- Model Bakery
- Whole Spice Company
- Five Dot Ranch
- Hog Island Oyster Company

We also source from Skuna Bay Salmon: a unique, low volume sustainable rearing system produces lean, fit fish of exceptional quality.

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CATERING INFORMATION

Audio Visual Equipment

Five-star audio visual is the selected on-site audio visual/staging service provider for the hotel. We highly recommend using them for all of your audio visual needs. They were instrumental in the technical design of our function space & ballrooms & are the most knowledgeable of our operation; ensuring the success of your program. Please call 707-257-5148 for assistance & guidance. For all outside vendors, the audio visual source standards agreement must be signed & a 23% Service Charge & 7% Damage Insurance Charge of retail value of Audio Visual services may apply.

Buffets, Stations & Plated Meals

Banquet buffets offer specific quantities of food. Food preparation is based on one serving per person & must be guaranteed for the total attendance. Buffets minimum order is 15 or more guests. Other alternatives are available for small groups. Please choose one entrée for plated meals. With advanced notice & a guest count, a vegetarian option will be offered at no additional charge. A second entrée option may be added for an additional \$10 per person, which will apply to total headcount. The specific number of each entrée is due 5 business days in advance along with name cards which include entrée selection.

Corkage

Our license from the State of California requires us to control the consumption of all alcoholic beverages in the public areas of the hotel. No outside alcoholic beverages are allowed without special permission from the Hotel & must be served by Hotel staff if permission is granted. The Westin Verasa Napa is pleased to offer a wide selection of wines to complement our cuisine. Our Sommeliers will happily pair each course with wine to enhance the flavors of your selected menu. Corkage fees are \$45 per 750 ML bottle that is served by Banquet Staff. This includes 2 glasses per person for a seated meal. Should additional glasses be needed, i.e. for a tasting event, those can be rented for \$5 per stem, which includes set up, buffing, polishing, tear down, breakage, and return to rental company. If a minimum of \$150 per person in Food & Beverage revenue is purchased for a single event and billed to the master account, the corkage fee may be waived for that event.

Culinary

Please be aware that fluctuations in food costs due to unforeseen market conditions occasionally prompt the hotel to adjust menu pricing. The published menus with pricing are accurate at the time of printing, however, it is only after the Event Orders & final details are set that we can firmly guarantee pricing. Adjustments on published menus are traditionally corrected to market conditions & costs on an annual basis. If your contracted date is a year or more into the future, please request an updated menu closer to the time of final planning. To assure availability of all chosen items, please give your menu selection to our catering department no later than 5 weeks prior to your event.

Deposit & Payment

A deposit is required upon contract signing to confirm your event on a definite basis. The balance is due 7 days in advance & will be billed to the credit card on file for all accounts that have not established direct billing.

Entertainment

Please consult your catering sales manager for any entertainment needs you may have. Music & entertainment personnel are asked to contact the hotel at least 3 weeks prior to the event to become familiar with electrical, lighting & other requirements. Please note the city of Napa maintains a strict noise ordinance to ensure the quality of life for our surrounding neighbors. Amplified music must cease at 10:00 PM. Prior to 10:00 pm noise from amplified music may not exceed 85 decibels.

Floral & Décor

Please consult your catering sales manager for assistance with floral arrangements, custom menus & special event decor. Thoughts in Bloom is the selected on-site floral designer at The Westin Verasa Napa. They may be contacted at www.thoughtsinbloom.net. We request that all other floral arrangements & decorations provided stay within The Westin Verasa Napa's tradition of excellence. Decorations, linens or displays brought into the hotel must be approved prior to arrival. Open flames are not permitted per local fire codes. All candles must be enclosed in glass. Fog machines interfere with the hotel fire life safety system, & are not allowed on the premises.

Food & Beverage

All food & beverage items must be purchased exclusively from the hotel & consumed in the designated banquet area. La Toque & The Westin Verasa Napa hotel are the only licensed authority to serve & sell food & alcoholic beverages on the premises; therefore outside food & beverages (*including but not limited to candy, snacks & bottled water*) are not permitted in the public and event spaces.

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CATERING INFORMATION.... CONTINUED

Food Donation

If you would like to sign up for food donation the fee is 150 & the local service provider requests 30 day advance notice.

Guarantee

A guaranteed guest count will be due 5 business days before your event. You will be charged for your guaranteed guest count or your actual attendance, whichever is greater. Banquet staff will bill attendance based on flatware usage. We will prepare food & beverage for up to 3% over your guaranteed guest count. If we are not advised of the guaranteed guest count, then the contracted agreed guest count will become the guaranteed guest count. Your event space may be set for up to 10% over your guarantee.

Labor Charge

The hotel requires a minimum guarantee of 15 guests for buffets. Chef attendant's charges are \$150 for a minimum 2-hour period & \$75 per hour thereafter. Bartender charges are \$150 per bartender per 60 guests. A \$200 labor charge will apply for each approved hour that exceeds contracted time under the assumption there are no other scheduled groups utilizing the banquet space. We reserve the right to charge a cleaning fee should carpet cleaning or excessive clean-up be necessary. Labor Charges are taxable.

Linen

The hotel features floor-length light green linens & napkins with ivory overlays. Additional colors or prints can be obtained for a fee. Please consult your catering sales manager for options.

Off-Site Catering

We will be more than happy to service all of your off-premise catering needs. Please consult your sales manager or catering sales manager for a list of preferred off-site locations menus & additional information.

Outdoor Events

The hotel reserves the right to make the final decision to move any outdoor function to an inside banquet room to expedite the setup due to inclement weather. The decision to move a function will be made no less than 8 hours in advance of the scheduled event start time. A reset fee of \$150 may apply once the hotel has set up according to the Event Order should the location be moved. Supplemental outdoor function lighting may be ordered from Five-Star Audio Visual, our onsite preferred audio visual/staging company. A \$350 setup fee applies to Bocce Court Events.

Overconsumption

We have the obligation to refuse service to any guest that appears intoxicated, as directed by CA state law (CAL. BPC. CODE § 25602) Hotel and Bar Staff will ask any unruly and/or disruptive guests to leave the premises immediately.

Parking

The Westin Verasa Napa has valet parking, which is included in the amenity fee for registered hotel guests. Valet parking may be arranged for events for \$10 per car, billed to the master account.

Service Charge & Tax

All food & beverage prices are subject to a 23% service charge. California state sales tax, currently 8%, will be added to all food, beverage, labor, miscellaneous items & service charge.

Signage

Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fixtures & furnishings. No signage of any kind is permitted in the main lobby or on the public grounds without prior authorization. Pre-approved professionally printed signage is to be used outside meeting rooms or at a hospitality/registration desk only. If directional signage is utilized, it must be professionally printed. Flip charts or blackboards are not permitted in any public area of the resort including registration desks. The hotel will assist in placing all signs & banners. A minimum \$50 fee for the hanging of banners will apply.

Use of Event and Function Space

To protect the safety and security of all Hotel guests and property, Group will obtain Hotel's advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects (e.g., loud music, smoke or fog machines, dry ice, confetti cannons, candles, or incense) and before engaging in any activities outside of the reserved function rooms (e.g., registration table). Group will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or unusual clean-up costs.

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