Celebrate the Holidays



All Food and Beverage Prices are Subject to 23% Service Charge and 7.75% Sales Tax

The Westin Verasa Napa Menus Valid Through December 31, 2017 THE WESTIN VERASA NAPA

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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.

For personal assistance in scheduling your holiday event at The Westin, please contact:

Judith Perkins Catering Sales Manager jperkins@westinnapa.com 707-257-5153



JaToque

About Ken

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 savy wine pairings.

La Toque has received the following awards & accolades:

- Michelin Star
- Top 40 Restaurants in the U.S. Gayot 2016
- Grand Award by the Wine Spectator 2016 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

Plated Holiday Dinner

 $First \ Course \ (\textit{select one})$

Heirloom Squash Soup with Spiced Crème Fraiche Roasted Beets with Goat Cheese, Toasted Local Walnuts & Arugula

Second Course (select one)

Lobster Risotto with Sweet Potatoes Cavatelli with Wild Mushroom, Pearl Onions and Parmesan Broth

Dinner Entrées (select two)

Skuna Bay Salmon with Wild Mushrooms Ragout & Beurre Rouge Slow Braised Short Rib in a Savory Umeshu Broth with Marble Potatoes & Spring Vegetables Chickpea Panisse Cake with Melted Leeks, Hazelnut Romesco Sauce & Arugula Pesto

Desserts (select one)

Spiced Flourless Chocolate Cake with Lingonberry Compote & Eggnog Anglaise Apple Cranberry Buttermilk Cobbler with Whipped Vanilla Crème Fraiche

Coffee Service

3 Courses 4 Courses 89 per person 105 per person



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Plated Holiday Dinner with Wine Pairings

First Course

Lobster Spinach Soup Kivelstadt, Sauvignon Blanc, Indian Springs Ranch, Sonoma Valley*

Second Course

Skuna Bay Salmon with Bergamot Sabayon VGS Chateau Potelle, Chardonnay, Mount Veeder*

Third Course

Cavatelli with Heirloom Squash and Wild Mushrooms Chasseur, Pinot Noir, Umino, Russian River Valley*

Dinner Entrée

Sliced New York Steak in Rutherford Red Wine Sauce with Pearl Tapioca & Fiscalini Cheddar *Seavey, Caravina, Cabernet Sauvignon, Napa Valley**

Desserts (select one)

Warm Pumpkin Bread Pudding with Rum Anglaise Chocolate Candy Cane Cremeux Petite Yule Log with Whipped Chestnut Cream Filling and Chocolate Buttercream

Coffee Service

4 Courses (including dessert with 3 wine pairings)152 per person5 Courses (including dessert with 4 wine pairings)186 per person

*All recommended wine pairings are based on availability and are subject to change before EO's are signed

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Holiday Dinner Buffets

Celebrate the Season Maine Lobster Bisque Garden Greens with Shaved Winter Vegetables Petaluma Chicken Breast with Wild Mushrooms *Chef Carved Filet Mignon with Candied Cippolini Onions Roasted Root Vegetables Double Baked Porcini Potatoes

92 per person

Autumn Feast

Heirloom Squash Soup

Spinach Salad with Bacon, Shaved Red Onion & Caramelized Shallot Vinaigrette *Smoked Honey Glazed Ham with Ginger Spiked Pear Compote *Roasted Sonoma Valley Turkey with Cranberry Sauce Roasted Garlic and Wild Mushroom Giblet Gravy Apple and Sausage Dressing with Fresh Sage Caramelized Brussels Sprouts Olive Oil Crushed Yukon Gold Potatoes

69 per person

Desserts

(choice of 2 desserts)

Santa's Eggnog and Cookies Chocolate Candy Cane Cremeux Apple Cranberry Buttermilk Cobbler Cranberry White Chocolate Cheesecake Individual Holiday Trifles Warm Pumpkin Bread Pudding with Rum Anglaise Irish Coffee Cupcakes Miniatures

* Chef Attendant fee is \$150 per every 50 guests

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Holiday Receptions

Displays (price per person, except as noted)

- Signature Tapas Display...19
- Grilled Vegetable & Antipasto Platter...18
- Grand Selection of Local and Imported Artisan Cheeses with Cranberry Walnut Bread...14
- Grilled Gulf Prawns with Remoulade and Cocktail Sauce ...5 per piece

Passed Hors d'Oeuvres

Minimum 1 piece per selection per person. Recommendation is 3-5 selections per hour.

- Mini Crab Cakes with Spicy Rouille Sauce & Shaved Lemon...7
- Creamy Spinach & Artichoke on a Crostini...4
- Chickpea Fries with Moroccan Spice Condiment...5
- Fresh Rock Shrimp 'Coctel' with Avocado...8
- Steak Tartar with Smoked Aioli...10
- Lobster BLT with Tomato Jam, Pancetta & Basil...8
- Smoked Salmon with its Own Mousse & Dill Crème Fraiche on Cucumber...5
- Gougeres with Herbed Cream Cheese...4
- Crispy Shrimp with Spicy Lemongrass Sauce...5
- Ahi Tuna Cucumber Roll with Ginger Soy Sauce...6
- Chicken Satay with Thai Peanut Sauce...7
- Chicken with Sundried Tomato Pesto on Sourdough Toast...6

Petite Sweets Displays

Our Pastry Chef will design a Display of Seasonal Sweets especially for you

Three Selections...15 Four Selections...18 Five Selections...21



Attentive Serving Stations

Price per person unless specified otherwise; minimum guarantee is **15 guests**. Minimum order may not be less than 10% of guarantee.

Fresh Seasonal Seafood & Oyster Bar Enjoy seasonal seafood and 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 Champagne Mignonette Sauces & Citrus



48 per dozen

Miniature Slider Station (choice of two)

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 and Roasted Garlic Spread House made Potato Chips

28 per person

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

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: (choice of one) Spice Rubbed Pork Loin Artisan Ham Roasted Turkey Grilled Flank Steak **38** per person Option B: (choice of one) Beef Tenderloin Roast New York Strip Herb Garlic Rubbed Rack of Lamb Prime Rib 52 per person

Holiday Cocktail Bars

Price per cocktail per person unless specified otherwise 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.

Merry Berries and Bubbles Berry Pisco Ginger Liqueur Cassis Pineapple Sparkling Wine 15 each

Ultimate Brands Grey Goose Vodka Glenlivet 12 yr Scotch Blanton's Bourbon Pyrat Rum Patron Tequila Hendricks Gin 15 each

Imported/Microbrewed Beers Corona Heineken Trumer Pilsner Guinness St. Pauli Girl N.A. Amstel Light 7 each

Evergreen Glow Midori Vodka Fresh Lemon Maraschino Cherries 15 each

Domestic Beers Bud Light Budweiser Miller Light Napa Smith Lost Red Dog Ale Sierra Nevada Pale Ale 6 each Candy Cane Kiss Strawberry Vodka White Crème de Menthe Cranberry Juice Crushed Candy Cane Rim **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



Holiday Wine List

Ask us about your favorite Napa Valley wine! We are happy to find the group price & the current availability! 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	70
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	65
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

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)

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Décor, Production and Audio Visual Services

Seasonal Floral Centerpieces

Hurricane with Greens & Berries 35 Medium beginning at 65 Large beginning at 85 Candelabrum with Flower 100

Holiday Lighting Enhancement Package

Transform your Event Space into a Dynamic Visual Experience

2 Lighting Stands

2 Winter Gobo Patterns & Lighting Fixture (Snow Flakes) 8 Up-Lights for Architectural & Décor Elements Up to 32 Feet of Black Velour or Winter White Draping (Draping can be placed on an accent wall or behind a stage for a backdrop) Setup & Removal

595

Dance Floor Enhancement Package

Choice of Black Velour or Winter White Draping Draping Will Span Width of Dance Floor, Ending with Smooth Lines & Crunch Pleating 10 Up-Lights With Your Choice of Color Scheme (ask about custom quantities)

Warm Holiday or Winter Color Scheme (ask about custom) Up-Lighting to Paint Drapery with Colored Lighting Setup & Removal

395

Memories Package

Play your Own Slide Shows & Videos; Package includes one of each of the following: Gobo Lighting Fixture 55" Plasma Display on a Modern & Stylish Stand Laptop Hookup Power Package Setup & Removal

595

Holiday Speeches & Toasts Audio Package

Package includes one of each of the following

8x6' or 8x12' 16 inch tall Stage Podium Wireless Hand Held Microphone OR Slim line Podium Microphone Audio Mixer House Sound System Package Setup & Removal **425**



Custom Gobo Pattern Package

Custom Design your Own Pattern or Project a Custom Logo on the Wall (1 month notice required) Gobo Lighting Fixture Power Package Lighting Rig Kit Setup & Removal

375

DJ Package

2 Professional DJ Active Speakers on 10' Skirted Speaker Stands
1 Mixing Board with Skirted Media Table
1 Wireless Handheld Microphone for Toasts/Speeches at Receptions
1 Complete Digital Music Library with DJ Software
Specific DJ assigned one week prior to event
Equipment Setup & Removal

1,500

Ballroom Music Package

Package includes one of each of the following

Laptop/IPOD audio interface Audio Mixer House Sound System Setup & removal

175

All Audio Visual Prices are Subject to 23% Service Charge, 7% Damage Insurance Charge & 7.75% Sales Tax

The Westin Verasa Napa Décor & Audio Visual Prices Valid Through December 31, 2017