

Wedding Menu



SILVERADO
Resort and Spa
Napa

Cocktail Hour Packages

Please select one Cocktail Hour Package.



Silver

SELECTION OF
4 Butler Passed Hors d'oeuvres
\$24.00 Per Person

Rose Gold

SELECTION OF
4 Butler Passed Hors d'oeuvres
The Seasons Vegetable Crudité or The Bruschetta Bar
\$44.00 Per Person

Platinum

SELECTION OF
4 Butler Passed Premium Hors d'oeuvres
Chef Selection of Charcuterie
\$52.00 Per Person

Hors D'oeuvres



Your Selection of Hors d'oeuvres.

SLOW BRAISED SHORT RIB TARTLET, Crème Fraiche, Whipped Sweet Potato, Micro Greens
SPINACH-PARMESAN TORTA
CRISPY COCONUT SHRIMP, Spicy Lemongrass Aioli
DUNGENESS CRAB FRITTER, Chermoula Vinaigrette
FULTON VALLEY ORGANIC CHICKEN TATAKI, Asian Spices
VEGETARIAN SPRING ROLL, Ponzu-Sabayon
SQUASH SOUP, Mint, Freddy Guy Hazelnuts
CAMEMBERT & WILD MUSHROOM TART
SMOKED TROUT, Serrano Ham Quesadilla, Romesco
SPANISH CHORIZO CROQUETTE, Manchego Cheese
Served Hot | \$6.00 Per Piece

SKY HILL FARM GOAT CHEESE TART, Garden Herbs, Red Onion Marmalade
CHICKEN LIVER MOUSSE, Pickled Chanterelle Mushroom, Wholegrain Mustard
ROASTED TOMATO FLATBREAD, Basil Aioli, Fennel Pollen,
LA QUERCIA PROSCIUTTO CROSTINI, Marcona Almonds Puree, Marash Pepper, Fig
CHILLED SEASONAL SOUP
YUZU BRINED SCALLOPS, Tarragon Cream, Crispy Potato
LOBSTER & GRAPEFRUIT PROFITE "ROLL"
GREEN CHICKPEA HUMMUS, Thai Basil, Endive Leaves
Green Goddess Dip, Potato Chips
PASTRAMI SPICE CURED BEEF, Kraut Aioli, Pumpernickel
SMOKED SALMON RILLETTE, Toasted Brioche
Served Cold | \$6.00 Per Piece

Premium Hors d'oeuvres

CRISPY PORK BELLY, Soy Glaze, Spicy Apricot Marmalade
MUSTARD'S GRILL MONGOLIAN LAMB CHOP
CHAR SUI DUCK, Dried Fig, Scallion Pancake
Served Hot | \$8.00 Per Piece

CURED JAPANESE SNAPPER, Nori, Banyuls Vinegar
GRASTORCHON, Marmalade, Black Pepper Mignonette
LAMB TARTARE, Pureed Peppers, Green Olive Tapenade
VICHYSOISSE, Delta Caviar
Served Cold | \$8.00 Per Piece



Cold Displays

Your Selection of Displays.



THE SEASONS VEGETABLE CRUDITÉ

Local Vegetables, Green Goddess, Avocado Tomatillo Salsa,
Black Sea Salt Olive Oil, Balsamico

THE BRUSCHETTA BAR

Grilled & Toasted Model Bakery Breads
Rosemary Shiitake Mushrooms
Ricotta & Fig Marmalade
Currant Tomato Ammoghia
Smoked Burrata
Prosciutto
Black Olive Tapenade
Arugula Lemon Oil

CHEF'S SELECTION OF CHARCUTERIE

Cured Meats, Pate, Rillettes, Pickled Ramps,
Mustards, Apple Marmelatta

Additional Enhancements:

SEAFOOD ON ICE

Oysters in Season	\$56 per dozen
Wild White Shrimp	\$54 per dozen
Ahi Poke Style	\$60 per pound
Smoked Salmon	\$82 per pound
Scallop Ceviche	\$52 pound
Chilled Lobster Tail (8oz per)	\$24 each
Assorted Condiments, Oyster Crackers	

CAVIAR STATION | *Market Rate*

Taro Root Chips, Brioche Toast Points, Poppy Seed Blini
Yolk Puree, Crème Fraiche
Capers, Lime Sour Cream
White Chocolate Ganache

Action Stations

Your Selection of Action Station



STREET FOODS

\$36 Per Person

Vietnamese Chicken Meatball Lettuce Cups
Short rib Taco, Spicy Cabbage a la Roy Choi
Peruvian Chicken Filled Arepas, Salsa Verde
Aloo Tikki, Tamarind Sauce
Balik-Akmek

SLIDER BAR

\$36 Per Person

Smoked Duck & Vegetable Banh Mi
Kobe Beef Patty
Pulled St. Louis Pork Spareribs
Dungeness Crab Cakes & Vinegar Slaw
Crispy Fries, Sriracha Aioli

GASTRO PUB

\$34 Per Person

Boudin Blanc, Leeks, Mustard Sauce
Wild Mushroom Flatbread
Chopped Wedge Salad
Buffalo Wings
Nueskies Bacon & Cheddar Slider

SALT, SMOKE & CURE

\$32 Per Person

A Selection of Charcuterie
Locally Crafted Cheese
Pickled & Fresh Local Vegetables
Mustards, Marmalades & Honeycomb
Fennel Seed Breadsticks
Dried Fruits

RAMEN NOODLE SHOP

\$32 Per Person

Ramen Noodles
Smoked Bacon Dashi, Bok Choy Peashoots
Shiso Sprouts
Pork Belly
Shiitake Mushrooms
Seaweed Nori
Scallion
Soy Eggs
Tokyo Turnips

TAPAS BAR

\$36 Per Person

Olive Oil Roasted Marcona Almonds
Spicy Spanish Olives
Shrimp Mojo Verde
Potatoes, Herb & Sea salt
Serrano Ham & Manchego Cheese
Spanish Rice Croquettes

SEAFOOD PAELLA BARCELONA

\$48 Per Person

Bomba Rice
Inverness Clams & Mussels
Georgia Shrimp
Lobster
Crushed Tomato
Saffron

Dinner Packages

Please select one Dinner Package.

All Dinner Packages include Tableside coffee, Hot Tea Service and Sparkling Wine Toast.

Sapphire

2 COURSE MEAL

Plated Salad or Appetizer and Entrée

\$85.00 Per Person

Topaz

3 COURSE MEAL

Plated Appetizer, Salad and Entrée

\$95.00 Per Person

Diamond

4 COURSE MEAL

Plated Appetizer, Salad, Entrée and Dessert

\$105.00 Per Person

Ruby

BUFFET DINNER

1 Salad, 2 Entrées and 3 Sides

\$100.00 Per Person





Plated Salads

Your Selection of Salad and Appetizer

FARMER'S MARKET SALAD

Today's Fruit, Burrata Cheese, Marcona Almonds

ORGANIC BUTTER LETTUCE SALAD

Citrus, Avocado Puree, Manchego Cheese, Citrus Vinaigrette

ROASTED ORGANIC BEET SALAD

Fromage Blanc, Arugula, Pickled Raw Beets, Pistachio Dukkah, Olive Oil

BIG RANCH HEIRLOOM TOMATO & COMPRESSED WATERMELON SALAD

Mozzarella, Pickled Shallots, Walnuts, Basil Hummus, St Helena Olive Oil

FRENCH BEANS SALAD | *Additional \$4 per person*

Frisee, Prosciutto, Warm Goat Cheese, Black Truffle Vinaigrette

Plated Appetizers

LOBSTER RISOTTO

Preserved Lemon, Pea Shoots

SMOKED SALMON CARPACCIO

Arugula, Crispy Potato, Horseradish Vinaigrette

SAVORY HERB GNOCCHI

Bellwether Ricotta, Tuscan Kale, Caramelized Onion Broth

FONTINA RAVIOLI

Cauliflower, Onion Soubise, Brown Butter, Almond Gremolata

CHILLED FOIE GRASTORCHO | *Additional \$8 per person*

Carneros Fig Marmalade, Cabernet Reduction, Toasted Brioche

Plated Entrées

Your selection of Entrée and Dessert

FULTON VALLEY CHICKEN BREAST
Herb-Wild Mushroom Polenta, Dark Chicken Jus

ALASKAN HALIBUT
Marble Potato, Piperade, Fennel Celery Pine Nut Salad

SALMON
Miso Glaze Bok Choy, Tokyo Turnips, Brown Rice

PRIME FLATIRON
Black-Garlic-Potato Puree Fried Onion, Peppercorn Sauce

BRAISED SHORT RIB
Tuscan White Bean Puree, Broccolini, Horseradish, Red Wine

RATATOUILLE PITHIVER
Puff Pastry, The Season's Vegetable, Roasted Tomato Sauce

TOASTED BUTTERNUT SQUASH
Polenta Cake, Smoked Gouda, Vegetable Ragout

DUO OF HANGER STEAK AND DAYBOAT SCALLOPS
Fregola Verde, Chermula Roasted Carrots, Herb Butter with



Plated Desserts

FLOURLESS CHOCOLATE CAKE

BUTTERSCOTCH POT DE CREME
with Biscotti

VANILLA BEAN PANNA COTTA
and Wine

SEASONAL CHEESECAKE

DESSERT TRIO

Additional \$8 per person

Meyer Lemon Meringue Nest
Chocolate Marquise, Grand Marnier, Salted Pistachio
Pate de Fruit

Buffet Dinner

Your Selection of 2 Entrée and 3 Sides.

ENTRÉE

Peruvian Spiced Chicken Breast
Prime Flatiron
Braised Short Rib
Alaskan Halibut
Salmon

SIDES

Herb-Wild Mushroom Polenta
Fingerling Potatoes
Potato Puree
Miso Glaze Bok Choy with Tokyo Turnips
Cauliflower Gratin
Fregola Verde
Chermula Roasted Carrots
Broccolini





SWEET

Action Stations

Enhancement Options

SWEET SHOP

\$16 Per Person

Velvet Cupcakes Cones
California Pistachio Brittle
Cookie Pops
Jell-O Shooters
Cinnamon Brown Sugar Donut Holes

TCHO CHOCOLATE FONDUE

\$16 Per Person

House made Marshmallows
Pound Cake
Strawberries
Pretzel Sticks
Seasonal Fruit

BANANA FOSTER'

\$18 Per Person

Vanilla Ice Cream, Banana, Rum
Requires one chef attendant per 40 guests
Chef attendant fee applies

CHEF'S SWEET TREATS BUFFET

*\$18 Per Person | Choose an Assortment of
Five "Small Bites"*

Fresh Fruit Cream Puff
Chocolate Caramel Tart
Key Lime Tart
Opera Torte
Mini Cupcake
Strawberry Almond Tartlet
Chocolate Fudge Cake
Hazelnut Peanut Butter Square
Cheesecake Bite
Caramel Profiterole
Tiramisu Tartlet
Lemon Meringue Tartlet
Chocolate Eclair

Bar Packages



Please select one Bar Package.

Radiant

Beer, Wine, Non-alcoholic
Beverages for 4 hours

\$52.00 Per Person

Marquise

Preferred Open Bar and
Non-alcoholic Beverages for
4 hours

\$60.00 Per Person

Emerald

Premium Open Bar and
Non-alcoholic Beverages for
4 hours

\$80.00 Per Person

Cocktail Bar

BAR BASED ON CONSUMPTION

Libation	Host Bar	Cash Bar*
Preferred Bar	\$12.00 per drink	\$15.00 per drink
Premium Bar	\$14.00 per drink	\$18.00 per drink
Cordials	\$14.00 per drink	\$18.00 per drink
Domestic Beers	\$6.00 per bottle	\$8.00 per bottle
Imported Beers	\$7.00 per bottle	\$9.00 per bottle
Non-Alcoholic Beers	\$6.00 per bottle	\$8.00 per bottle
Soft Drinks/Bottled water	\$5.00 per glass	\$6.00 per glass

Local Craft Bar - Two seasonal specialty cocktails, local beers and Exclusive Napa Valley wines

Specialty Cocktails	\$16.00 per drink	\$20.00 per drink
Beer	\$7.00 per drink	\$8.00 per drink
Wines	price per bottle	

HOURLY HOSTED OPEN BAR | Per Person

PREFERRED BAR	\$30/1 hour	\$40/2 hours	\$50/3 hours	+\$10/extra hour
PREMIUM BAR	\$35/1 hour	\$50/2 hours	\$65/3 hours	+\$15/extra hour
SOFT BAR	\$25/1 hour	\$34/2 hours	\$43/3 hours	+\$9/extra hour

(Beer, Wine, Soda, Water)

*Cash Bar: 22% service charge and 7.75% sales tax included

ADDITIONAL INFO: Bartender Fee \$150 Per Bartender | One time set up Bar Fee \$250 for groups of 20 people and less



PREFERRED BAR

Svedka Vodka, Johny Walker Red Scotch, New Amsterdam Gin, Jim Beam Bourbon, Sauza Blue Tequila, Myer's Platinum Rum, Seagram's 7 Whiskey

PREMIUM BAR

Ketel One Vodka, Glenlivet 12 year Scotch, Tanqueray Gin, Bulleit Frontier Bourbon, Patron Silver Tequila, Captain Morgan Spiced Rum, Crown Royal Whiskey

LOCAL CRAFT BAR

Napa Valley Distillery Vodka, Humboldt Spiced Rum, Junipero Gin San Francisco, Slaughter House American Whiskey Napa Valley, Lost Republic Bourbon Healdsburg CA, Don Julio Anejo Tequilla, Macallan 12 year Single Malt

CRAFT BEER

Lagunitas IPA, Petaluma CA; Napa Smith Pilsner Napa Valley; Anchor Steam San Francisco

WINE LIST – please inquiry with your Wedding Sales Manager

*Additional
Wedding
Events*



Brunch

FARMTO TABLE

\$60 Per Person Plated

Full Table Farms Apple Fritters

Clover Dairy Organic Yogurt, Cardamom Caramel Swirl

Smith's St. Helena Trout Farm Rainbows

Light Smoke, Tunisian Spiced Full Table Farms Squash & Endive Salad, Full

Table Walnuts, Preserved Meyer Lemon

Tortilla Espagnola

Clover Dairy Farm Eggs, Long Braised Prime Short rib, Full Table Beet Chili,

Pickled Chanerelle Mushrooms, Mixed Chicories

Persimmon Marmalade Crepes Ginger Sorbet, Toasted Hazelnuts

BRUNCH BUFFET

\$78 Per Person

Today's Fresh Pastries

Our Granola, Fruit & Greek Yogurt Parfaits

Melon, Berries, & Grapes

Smoked Salmon, Crème Fraiche, Pickled Onions, Chervil, Poppy seed Blini

Dungeness Crab Cocktail, Endive, Meyer Lemon Sauce

Fennel & Citrus Salad, Honey Lime Vinaigrette

Little Gem Lettuce, Roast Chicken, Manchego, Pine Nuts, Tarragon Vinaigrette

Humboldt Fog, Mt. Tam, Barely Buzzed Cheese, Fig Marmalade, Walnut Relish

0 Quiche Lorraine, Parisian Ham, Gruyere Cheese

Red Chili Brunch Enchiladas, Fried Eggs

Roasted Potatoes, Calabrian Chili Oil, Shallot Aioli

Nueskies Chili— Maple Glazed Smoked Bacon

Caggiano Chicken— Apple Sausage

Cinnamon Raisin Bread Custard, Berries

Chocolate Cabernet Crema





Luncheon

TEA SANDWICH BUFFET

Your selection of 4

Cucumber -Herb Cream Cheese

Caggiano Ham, Marin Brie, Apple Marmelatta

Dungeness Crab Salad

Curried Farm Egg Salad

Red Quinoa, Raw Vegetables, Tahini Dressing

Sweet Gem, Citrus, Beets, Almonds, Point Reyes Blue Vinaigrette

Quinoa or Heritage Grain Salad

Seasonal Green Salad

Fresh Fruit

\$38.00 Per Person

SALAD BAR

Your selection Of 2 Greens, 12 Toppings And 2 Proteins

Butter Lettuce, Sweet Gem, Baby Spinach

Roast Jidori Chicken

Hot Smoked Salmon

Tomato, Radish, Beets, Chickpeas

Olives Citrus, Bacon, Egg, Guacamole, Hearts Of Palm,

Point Reyes Blue, Fiscalini Cheddar, Manchego,

Toasted Nuts

Citrus Vinaigrette

Oil & Vinegar

Green Goddess

Assorted Cookies

Fresh Fruit

\$46.00 Per Person

Rehearsal Dinner

FIRESIDE GRIL | \$80 Per Person

KOBE BEEF BURGER

THE IMPOSSIBLE BURGER

CITY RED HOT DOG BLT

GRILLED RADICCHIO, Hazelnut Vinaigrette

BUTTER LETTUCE, Tomato Bacon Dressing

CRISPY POTATO SKINS

FRENCH BEANS, Tamari, Toasted Sesame

PICKLED VEGETABLES

HOUSE MADE COOKIES

BROWNIES

S'MORES STATION



BBQ BUFFET | \$82 Per Person

YUKON GOLD AND SMOKED BACON

POTATO SALAD

CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan,

Creamy Caesar

MIXED GRILLED VEGETABLES,

Gilroy Garlic Vinaigrette

PICKLED CUCUMBERS & CARROTS,

Chardonnay Vinegar, Herbs

ORGANIC LETTUCE MIX with selection of

Point Reyes Blue Cheese Dressing, Mustard

Vinaigrette or Green Goddess

SMOKED PORK RIBS

BEEF BRISKET

FULTON VALLEY CHICKEN BREAST

BRENTWOOD CORN ON THE COB,

Chili Lime Butter

RANCHO GORDO BARBEQUE BEANS,

Mac & Cheese, Roasted Yams and Butter

CORNBREAD AND PARKERHOUSE ROLLS

1/2 LOBSTER TAIL | *Additional \$24 Per Person*

SLICED MELON

SEASONAL COBLERS

FRESH PIES AND ICE CREAM



ITALIAN STYLE | \$120 Per Person

TRAY PASSED BRUSCHETTA PLATTER

Garbanzo, Beet, Tomato, Toasted Foccacia

GIARDINIERA SALAD, Prosciutto, White Beans,

Balsamin, Pistachio Oil

CHOPPED ITALIAN SALAD, Radicchio, Gem

Lettuce, Olives, Pepperoncini, Parmesan, Red Wine

Vinegar

MUSTARD SEED CRUSTED SALMON,

Compressed Beet Vinaigrette

PORCINI DRY RUBBED RIB EYE, Aged Balsamico,

Olive Oil

CREAMY MARSCAPONE POLENTA, Broccolini,

Pancetta, Red Pepper Flakes, Extra Virgin Olive Oil

TORRONE SEMIFREDDO

HAZELNUT & CHOCOLATE MERINGATA

CHOCOLATE PANNA COTA



Picnic Lunch To Go

THE VINEYARD

Citrus Marinated Castelvetrano Olives
Marcona Almonds
Marine Cheese Co. Brie, Humboldt Fog
Charcuterie, Baguette
Fresh Fruit
Vegetable pasta Salad, Balsamico
Pistachio Biscotti
(1) Bottled Water per Person
Picnic Basket & Silverado Blanket
\$56 Per Person

THE FAIRWAYS

ROASTED TURKEY, Marin Triple Crème Brie, Dijon, Cranberry, Carneros
Peashoots, Talera Roll

CHICKPEA HUMMUS & GRILLED VEGETABLE, Vegetarian Mozzarella,
Romesco, Frisee, Talera Roll

Included in each box lunch:
Vegetable Pasta Salad, Balsamico, Miss Vicki's Potato Chips, Whole Fresh
Fruit, Chocolate Chip Cookies, (1) Bottled Water Per Person
Picnic Basket & Silverado Blanket
\$52 Each Per Person



The After Glow

Slider Station

KOBE BEEF PATTIES, Thick Cut Hobbs Bacon, Roast Portabella Mushroom, Crispy Fries, Sriracha Aioli, Jack, Cheddar and Point Reyes Blue Cheese, Lettuce, Tomato, Red Onion, Pickled Jalapenos

\$22 Per Person

(Add Milk Shake Station at \$12 Per Person)



Flatbreads

MARGHERITA DI BUFALA, Italian Sausage, Sweet Peppers, Potato, Pancetta, Fontina

\$27 Per Flatbread

Salty, Sweet, Bitter

Caramel & Seasalt Popcorn, Chocolate & Cabernet Crema
Salted Macrona Almonds, Starbucks Espresso Shots

\$18 Per Person

Just a Little Spice

GUACAMOLE & TORTILLA CHIPS, Red & Tomatillo Salsas, Roasted Padron Chili, Lime, Seasalt, Smokey Fontina Cheese Quesadillas, Chipotle Chili

\$20 Per Person



