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SILVERADO RESORT PRESENTS A LAVISH EASTER BRUNCH EXPERIENCE
*Delightful Dining in Newly Refurbished Ballroom, Live Entertainment,
Fun-filled Easter Egg Hunts and Easter Bunny Photo Opportunities*

NAPA, Calif. – [Silverado Resort](#), nestled in the picturesque landscape of Napa Valley wine country and distinguished with the prestigious AAA Four Diamond Award, is set to host an exquisite Easter Buffet Brunch. This vibrant event will take place in the newly modernized Silverado and Royal Oak ballrooms on Easter Sunday, March 31, from 10 a.m. to 3 p.m.

Renowned for its culinary excellence, Silverado Resort warmly welcomes both local connoisseurs and travelers from around the world to indulge in a delightful Easter feast designed to provide an unforgettable dining experience for guests of all ages.

Adding to the festivities, guests will be treated to live entertainment from 10:30 a.m. to 3:30 p.m. as well as cherished Easter traditions including Egg Hunts at 11 a.m. and 2 p.m., accompanied by an engaging MC and the beloved Easter Bunny. To capture the cherished moments of the day, professional Easter Bunny photos will be available from 11 a.m. to 3 p.m.

At Silverado's Easter Brunch Buffet, guests will choose from *Pastries, Muffins, Specialty Breads, the Omelet Station, Mini Bagels with Smoked Salmon, Seasonal Fruit* and may *Build Their Own Granola Parfaits*. Other highlights include a *Bacon Station, Mascarpone Scrambled Eggs, Garden Vegetable Quiche, Spring Pea Soup, an Artisanal Cheese Selection, Local & Imported Charcuterie Board, Crudités with Whipped Burrata and Hummus*. The Seafood Display tempts with *Prawns, Snow Crab Claws, Scallops Ceviche* and *Oysters*. Salad choices include *Spring Panzanella Salad* and *Mixed Head Lettuces with Green Goddess*. Spring dishes include *Grilled Asparagus with Feta, Lavender, Almonds, Lemon Zest and Brown Butter; Honey Glazed Ham; Slow Roasted Prime Rib; Cedar Plank Roasted King Salmon; Ricotta Ravioli; Potato Puree with Crème Fraiche; and Heirloom Baby Carrots with Orange Ginger Glaze*.

The Kids Menu pleases the younger set with *Breaded Chicken Strips, Pepperoni and Cheese Flatbreads, Grilled Cheese* and *French Fries*.

Selections of the many decadent desserts include *Classic Carrot Cake, Mimosa Cheesecake with Blood Orange Chantilly, Rose Pearls and Strawberry Crumble, Strawberry Rhubarb* and *Lemon Meringue Tarts, Chocolate Mousse Cups, Strawberry Prosecco Thumbprint Cookies, Chocolate Truffles, Hot Cross Bun Bread Pudding, Blueberry Cobbler Blondies* and *Lavender Madeleines*.

Easter Brunch is priced at \$95 per adult, \$45 for children ages 5 to 12, and complimentary for children 4 and under, exclusive of tax and 18% gratuity. A cash bar will be available for guests to enjoy. Prepaid reservations can be made [online](#).

Where: Silverado Resort and Spa
1600 Atlas Peak Road
Napa, CA 94558
(707) 603-4755
<https://www.silveradoresort.com/>

About Silverado Resort

A legendary California landmark since 1870, Silverado Resort was built originally as a distinctive, private estate. Today, it is a luxurious 1,200-acre destination getaway in the heart of Napa, California, surrounded by hundreds of lush green vineyards, tree-lined roads, rolling hills and stately oak trees. The award-winning-resort features 345 guest rooms and suites, two PGA championship golf courses, nine tennis courts, three bocce and pickleball courts, three swimming pools, a revitalizing 16,000-square-foot spa and fitness center, The Grill signature restaurant, and 70,000 square feet of indoor and outdoor event space. www.silveradoresort.com

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