



SILVERADO RESORT WEDDING MENUS

-2024-





Tray-Passed Hors D'oeuvres

Selection of four hors d'oeuvres is \$44 per person. Selection of five hors d'oeuvres is \$55 per person. Each additional item is \$11 per person.

COLD HORS D'OEUVRES

Preserved Cherry Tomato Bruschetta (DF) (VE)
Basil, Avocado Mousse

Honeydew, Cantaloupe & Watermelon Skewer (DF) (GF) (VE)
Tajin, Lime Vin

Tuscan Grilled Chicken Fillo Cup
Olives, Feta, Sundried Tomato Pesto, Basil, Pine Nuts

Mini B.L.T.s
Tomato, Romaine, Applewood Smoked Bacon, Lemon Aioli, Sourdough

Spicy Ahi Tuna Tartare (DF) (GF)
Taro Chip, Cilantro, Avocado

Avocado Toast (DF) (VE)
Crostoni, Tomato, Basil, Olive Oil

Smoked Salmon Blini
Dill Crème Fraiche

Mini Lobster Roll
Fines Herbs

Shrimp Cocktail (DF) (GF)
Avocado Mousse, Horseradish Cocktail Sauce

HOT HORS D'OEUVRES

Chicken Satay (GF)
Scallions, Tandoori Yogurt Dip

Mini Beef Meatball
Arrabiata Sauce, Basil

Parmesan Arancini (GF) (VG)
Roasted Garlic & Pecorino Aioli

Mini Beef Wellingtons
Truffle Aioli

Crispy Pork Belly Tostadas (GF)
Avocado, Shredded Lettuce, Tomatillo Salsa, Cilantro

Warm Brie Tart (VG)
Strawberries, Pistachio, Balsamic

Seared Day Boat Scallop (DF) (GF)
Bacon Jam, Jalapeño

Grilled Lobster Skewer (DF) (GF)
Herb Lemon Aioli

Chermoula Marinated Lamb Chop (GF)
Tahini Garlic Dip

Dungeness Crab Cake
Celery Root Remoulade



Display & Reception Stations

CHEESE & CHARCUTERIE **\$34**

Humboldt Fog, Aged Cheddar, Triple Cream Brie, Reggiano
Herb Marinated Mozzarella
La Quercia Prosciutto, Coppa, Sopressata Salami
Marinated Grilled Vegetables
House Bread & Butter Pickles
Assorted Citrus Marinated Olives
Bread, Breadsticks, Crostinis

MEZZE (VG) **\$32**

Hummus
Baba Ghanoush
Tabbouleh
Cucumber Raita
Spinach & Artichoke Dip
Pita Chips & Peppered Crostini

DELUXE CRUDITES (GF) (VG) **\$27**

Napa Valley Farmer's Market Vegetables
House Ranch & Roasted Pepper Hummus

ICED SEAFOOD (GF)

Cocktail Sauce, Lemon Wedges, Horseradish, Crackers
Chilled Jumbo Shrimp **\$85 Per Dozen**
Snow Crab Claws **\$120 Per Dozen**
Lobster Salad **\$125**
Freshly Shucked Oysters **\$125 Per Dozen**

PAELLA (DF) (GF) **\$40**

Seafood & Pork
Shrimp, Mussels, Clams, Scallops, Spanish Chorizo,
Peppers, Peas, Saffron Rice

Display & Reception Stations

POKE STATION (DF) (GF) \$42

Ahi

Soy, Sesame, Scallion, Citrus

Salmon

Spicy Aioli, Avocado, Furikake

Shrimp

Kimchi, Sliced Sweet Onions, Scallions

SLIDER BAR \$40

Kobe Beef Patty

Lettuce, Tomato, Pickle, Aioli

Pulled Pork

Apple Jalapeño Slaw, BBQ Aioli

Fried Chicken

Kewpie Mayo

Crispy Fries

Lemon Aioli, Ketchup

STREET TACOS \$32

Skirt Steak

Beer Marinated Carne Asada

Cochinita Pibil

Annatto Marinated Pork Shoulder

Adobo Chicken

Braised Chicken Slow Cooked In Roasted Ancho Salsa

Corn Tortillas

Shredded Cabbage, Cilantro, Radish, Pickled Red Onion, Salsa Verde, Roasted Salsa, Guacamole & Lime Wedges

QUESO FUNDIDO (GF) \$25

Chorizo & Poblano Queso

Roasted Salsa & Guacamole

Crispy Corn Tortilla Chips

PASTA STATION

(Choice of Two)

\$34

(Choice of Three)

\$40

Served With Breadsticks, Rolls & Focaccia

Cavatelli

Pesto Cream Sauce, Pulled Oven Roasted Chicken, Crispy Prosciutto

Mezzi Rigatoni (VG)

Spicy Pomodoro Sauce, Crispy Parmesan Crumble, Basil

Potato Gnocchi

Traditional Bolognese, Oregano, Parmesan

Trofie Carbonara

Pancetta, Black Pepper, Grana Padano

Truffle Macaroni & Cheese (VG)

Chives, Grana Padano Crumble

Caramelized Onion & Wild Mushroom Macaroni & Cheese (VG)

Lobster Macaroni & Cheese

\$7 per person supplemental charge

MAKE YOUR OWN SALAD \$45

Spinach, Mixed Greens, Romaine, Cherry Tomatoes, Shaved Red Onion, Sliced Mushrooms, Carrots, Banana Peppers, Avocado, Julienne Peppers, Garbanzo Beans, Quinoa, Broccoli, Cucumbers, Sliced Almonds, Sunflower Seeds, Croutons, Parmesan, Crumbled Blue Cheese, Feta, Grilled Chicken, Bacon Bits, Hard Boiled Eggs, Caesar, Ranch, Balsamic Vinaigrette

All items are priced per person unless noted and subject to 24% service charge and 7.75% sales tax.

All items are subject to seasonal availability. Dairy Free (DF), Gluten Free (GF), Vegan (VE), Vegetarian (VG).

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Plated Dinner Packages

All Dinner Packages are accompanied by Panorama Bakery rolls & butter, freshly brewed Seattle's Best Coffee, a selection of international teas, and a sparkling wine toast.

Two-Course Meal

Plated Salad or Starter
Entrée
From \$100 per person

Three-Course Meal

Plated Salad
Entrée
Choice of Starter or Dessert
From \$125 per person

Four-Course Meal

Plated Salad
Starter
Entrée
Dessert
From \$140 per person

STARTERS

Little Gems Caesar (VG)

Brioche Croutons, Shaved Parmesan with House Dressing

Mixed Baby Head Lettuces (GF)(VG)

Shaved Baby Vegetables and Champagne Vinaigrette

Tomato & Melon Salad (GF)(VG)

Fromage Blanc, Basil, Peeled Cherry Tomatoes, Extra Virgin Olive Oil

Wild Mushroom & Baby Spinach Salad (VG)

Ricotta Salata, Pickled Shallots
Sherry Vinaigrette, Crispy Onions

Ricotta & Parmesan Tortellini (VG)

Cherry Tomatoes, Beurre Blanc, Micro Basil

Dungeness Crab Cake (DF)

Fennel, Apple, Frisee with Saffron Aioli
\$5 per person supplemental charge

Tuna Tartare (GF)(DF)

Sesame Oil, Asian Pear, Fresno Chili, Pine Nut, Quail Egg, Mint
\$5 per person supplemental charge

ENTREES

Airline Chicken Breast

Parisian Gnocchi, Bacon, Mirepoix, Velouté

Pan Seared King Salmon (GF)

Tomato, Fennel, Marble Potatoes, Olives, Basil Beurre Blanc

Seared Dayboat Scallops (GF)(DF)

Fregola Sarda, Laughing Bird Shrimp, Cherry Tomatoes, Toasted Garlic & Saffron Vinaigrette

Slow Roasted Pork Loin (GF)

Creamy Polenta, Summer Squash, Berry Compote, Gold Balsamic Gastrique

Pinot Noir Braised Short Rib Lollipop (GF)

Meyer Lemon Potato Soubise, Mirepoix

Barrel Cut New York Striploin (GF)

Pommes Puree, Cipollini Onions, Foraged Mushrooms, Watercress, Bordelaise

\$7 per person supplemental charge

Braised Short Rib Pave & Dayboat Scallops (GF)

Potato Gratin, Black Pepper Bordelaise, Creamed Spinach
\$10 per person supplemental charge

Filet Mignon & Butter Poached

Maine Lobster Tail (GF)

Crème Fraiche Potato Puree, Baby Carrots, Fine Herbs, Truffle Bordelaise, Confit Garlic Butter

\$15 per person supplemental charge

Cheese Ravioli (VG)

English Pea Puree, Snow & Snap Peas, Meyer Lemon Butter, Pecorino

Portabella Mushroom & Tomato Napoleon

(GF, VG, VE, DF)

Summer Squash, Basil Pistou, Extra Virgin Olive Oil, Preserved Tomato Coulis

DESSERTS

Pumpkin Cheesecake

Spiced Caramel, Whipped Mascarpone, Pickled Blueberries

Fig And Chocolate Torte

Whipped Crème Fraiche, Orange Cremeux, Caramelized Cocoa Nibs

Spiced Pear Cake

Chai Chantilly Cream, Beurre Noisette Crumb, Candied Almonds

Classic Carrot Cake

Cream Cheese Mousse, Bourbon Caramel, Candied Walnuts

Preserved Lemon Tart

Huckleberry Meringue, Almond Crumb, Cardamaro Liqueur Gastrique

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Rehearsal Dinner Menu Offerings *Family-Style or Buffet*

All Family-Style or Buffet Dinners are accompanied by freshly brewed Seattle's Best Coffee & selection of international teas.

CALIFORNIA CASUAL

\$100

Mixed Baby Head Lettuce (DF) (GF) (VE)
Shaved Young Vegetables, Champagne Vinaigrette

Little Gems Caesar (VG)
Parmesan, Focaccia Croutons, House Caesar Dressing

Orange Ginger Glazed Heirloom Carrots (GF) (VG)

Buttermilk Potato Purée (GF) (VG)
Chives

Roasted Free-Range Chicken (DF) (GF)
Herb Crust, Garlic Confit

Cavatelli Putanesca (VG)
Ricotta, Micro Basil

Flourless Chocolate Cake (GF) (VG)
Chocolate Whipped Cream, Huckleberry Compote

CALISTOGA CLASSIC

\$100

Roasted Baby Beet Salad (GF) (VG)
Goat Cheese, Arugula, Orange, Pistachio, White Balsamic Vinaigrette

Apple & Pear Salad (DF) (GF) (VE)
Butter Lettuce, Brie, Candied Walnuts, Shaved Radish, Honey Vinaigrette

Caramelized Brussels Sprouts (GF)
Nuoc Cham, Pickled Fresno Chilis

Polenta (GF) (VG)
Aged Cheddar, Black Pepper, Scallions

Balsamic Roasted Pork Loin (DF) (GF)
Pearl Onion Marmalade

Porcini Mushroom Ravioli (VG)
Parmesan Cream, Marjoram, Crispy Onions

Lemon Blueberry Clafoutis (VG)
Vanilla Creme Fraiche, Almond Crumb

ITALIAN DREAM

\$105

Piccolo Baguette Garlic Bread (VG)

Caprese Panzanella Salad (VE)
Preserved Tomato, Burrata, Focaccia, Basil

Italian Chop Salad (GF)
Soppresata, Olives, Peppers, Cherry Tomatoes, Pickled Onions, Taleggio Mousse, Italian Vinaigrette

Parmesan Crusted Summer Squash (GF) (VG)
Cherry Tomatoes, Basil

Creamy Romano Polenta (GF) (VG)

Truffle Carbonara Pasta
Egg Yolk, Guanciale, Black Pepper, Marjoram

SELECTION OF PROTEIN:

Grilled Flatiron Steak Tagliata
Rocket, EVOO, Lemon, Parmesan

OR

Chicken Marsala
Foraged Mushroom, Pearl Onion, Garlic

Almond Ricotta Torte
Lemon Mascarpone, Blueberry Curd, Candied Almonds

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Dessert Stations

CHEF'S CHOICE

\$28

Chef's Selection of Miniature Desserts (VG)
Freshly Brewed Regular & Decaffeinated Seattle's Best Coffee
Selection of International Teas

SWEET TREATS

\$20

Cannoli (VG)
Chocolate Covered Strawberries (VG)
Brownie Bites (VG)
Mini Chocolate Chip Cookies (VG)
Honey Madeleines (VG)

VERRINE STATION

\$20

Buttermilk Panna Cotta
Peach Compote, Candied Pecans

White Chocolate Cremeux
Brown Butter Crumb, Pickled Blueberry

Chocolate Pot De Crème
Graham Cracker, Mini Marshmallow

Vanilla Bean Rice Pudding
Pistachio, Huckleberry

ALL THINGS CHOCOLATE

\$20

Chocolate Covered Bananas (GF) (VG)
Chocolate Fudge Brownies (GF) (VG)
Chocolate Dipped Strawberries (GF) (VG)
Chocolate Truffles (GF) (VG)

SUNDAE STATION

\$26

Haagen-Dazs Vanilla Bean Ice Cream (GF) (VG)
Haagen-Dazs Chocolate Ice Cream (GF) (VG)
Seasonal Sorbet (DF) (GF) (VE)

Toppings: Whipped Cream, Sprinkles, Salted Caramel, Chocolate Sauce, Chocolate Candies,
Fresh Strawberries, Maraschino Cherries, Chopped Nuts, Gummies, Oreos, Marshmallows



Late Night

SLIDERS

(Choice of Two)

\$24

Pulled Pork

Fontina, BBQ Sauce

Beef

Cheddar, Tomato, Lettuce, Pickle

Fried Chicken

Marinara, Provolone

STREET TACOS

(Choice of One)

\$15

Carnitas

Grilled Chicken

Soyrizo

Cabbage, Avocado Mousse, Salsas

INDIVIDUAL FLATBREADS

(Choice of Two)

\$32

Pepperoni

Wild Mushroom & Leek (VG)

Sausage & Peppers

MEATBALLS

\$16

Marinara, Hawaiian Rolls, Parmesan

CHICKEN STRIPS

\$12

Ranch, Ketchup, Honey Mustard

TATER TOTS (GF) (VG)

\$10

Ranch, Ketchup, Honey Mustard

BACON WRAPPED HOT DOGS

\$15

Beef Link, Brioche Bun, Roasted Jalapenos, Pickle Relish, Sauerkraut, Ketchup, Mustard, Mayonnaise

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Wedding Bar Packages

PREMIUM

\$101

Premium open bar and non-alcoholic beverages for (4) hours. Choice of (4) Beers & Seltzers and selection of Premium Wines.

Additional \$17 per person for each additional hour

PREMIUM WINES

Sterling Vintners Collection Sparkling Wine
Sterling Vintners Collection Sauvignon Blanc
Sterling Vintners Collection Chardonnay
Sterling Vintners Collection Pinot Noir
Sterling Vintners Collection Cabernet Sauvignon

PREMIUM LIQUORS

Wheatley Vodka
St. George Botanivore Gin
Herradura Blanco Tequila
Flor de Cana Silver Rum
Buffalo Trace Bourbon
Old Forrester Rye
Monkey Shoulder Blended Scotch

LUXURY

\$113

Luxury open bar and non-alcoholic beverages for (4) hours. Choice of (4) Beers & Seltzers and selection of Luxury Wines.

Additional \$19 per person for each additional hour

LUXURY WINES

Schramsberg Blanc de Noirs
Cakebread Sauvignon Blanc
Flowers Chardonnay
Flowers Pinot Noir
Beaulieu Vineyards Cabernet Sauvignon

LUXURY LIQUORS

Ketel One Vodka
Nolets Gin
Don Julio Blanco Tequila
Ron Zacapa 23 Rum
Woodford Reserve Bourbon
Templeton Rye
Johnnie Walker Black Blended Scotch

SELECT

\$72

Beer, Wine, and Non-Alcoholic Beverages for (4) hours. Choice of (4) Beers & Seltzers and selection of Premium Wines.

Additional \$18 per person for each additional hour

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Wedding Hosted & Cash Bars

BEERS & SELTZERS

BEER

Coors Banquet, Coors Light, Sierra Nevada Pale Ale, Scrimshaw Pilsner, Lagunitas IPA, Modelo, Clausthaler N.A.

SELTZER

High Noon Seltzers: Black Cherry, Grapefruit, Pineapple, Watermelon

ON-CONSUMPTION PRICING

	Host Bar	Cash Bar*
Premium Liquors	\$17 per drink	\$18 per drink
Luxury Liquors	\$19 per drink	\$20 per drink
Cordials	\$17 per drink	\$18 per drink
Premium Wines	\$16 per glass	\$17 per glass
Luxury Wines	\$18 per glass	\$19 per glass
Domestic Beers	\$9 per bottle	\$10 per bottle
Imported Beers	\$10 per bottle	\$11 per bottle
Craft Beers	\$10 per bottle	\$11 per bottle
High Noon Seltzers	\$10 each	\$11 each
Non-Alcoholic Beers	\$9 per bottle	\$10 per bottle
Soft Drinks/Bottled Water	\$6 each	\$7 each

ADDITIONAL INFORMATION

Bartender Fee: \$200 per bartender (*one bartender per 75 guests*)

Additional Hosted Bar Hours: Each additional hour after four (4) hours is \$75 per hour, per bartender

Bar Setup Fee: \$250 (*for groups of 20 people and less*)

Cashier Setup Fee: \$200 per hour, per cashier (*required for all cash bars*)

Wine Corkage Fee: \$35 per 750 mL bottle.

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Wine List

SPARKLING WINE

Roederer Estate	Anderson Valley	\$ 60.00
Mumm Napa	Anderson Valley	\$ 64.00
Sterling Vintners Collection	Napa Valley	\$ 80.00
Schramsberg Blanc de Noirs	Napa Valley	\$ 90.00
Schramsberg Blanc de Blancs	Napa Valley	\$ 100.00

CHAMPAGNE

Veuve Cliquot	Champagne	\$ 150.00
Perrier Jouet Grand Brut	Champagne	\$ 180.00
Dom Perignon	Champagne	\$ 600.00

ROSE CHAMPAGNE

Perrier Jouet Blazon Rosé	Champagne	\$ 175.00
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RIESLING

Hagafen	Napa Valley	\$ 80.00
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SAUVIGNON BLANC

Groth	Napa Valley	\$ 45.00
St. Supery, Dollarhide	Napa Valley	\$ 60.00
Silverado Vineyards	Napa Valley	\$ 65.00
Rutherford	Napa Valley	\$ 68.00
Illuminations	Napa Valley	\$ 70.00
Duckhorn	Napa Valley	\$ 75.00
Sterling Vintners Collection	Napa Valley	\$ 80.00
ZD	Napa Valley	\$ 85.00
Cakebread Cellars	Napa Valley	\$ 90.00

CHARDONNAY

Trefethen	Napa Valley	\$ 45.00
Jordan	Russian River	\$ 60.00
Duckhorn	Napa Valley	\$ 65.00
Frank Family	Napa Valley	\$ 75.00
Rombauer Vineyards	Napa Valley	\$ 80.00
Sterling Vintners Collection	Napa Valley	\$ 80.00
Cakebread Cellars	Napa Valley	\$ 85.00
Flowers	Sonoma Coast	\$ 90.00
Joseph Phelps Freestone	Napa Valley	\$ 95.00
Chateau Montelena	Napa Valley	\$ 132.00
Dalecio	Sonoma Coast	\$ 156.00
David Arthur	Napa Valley	\$ 180.00

PINOT NOIR

Belle Glos	Napa Valley	\$ 50.00
Black Stallion	Los Carneros	\$ 60.00
Etude, Grace Benoist Ranch	Napa Valley	\$ 69.00
Patz & Hall	Sonoma Coast	\$ 75.00

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Wine List

Domaine Carneros	Napa Valley	\$ 80.00
Sterling Vintners Collection	Napa Valley	\$ 80.00
Flowers	Sonoma Coast	\$ 90.00
Orin Swift	Napa Valley	\$ 105.00
Copain Edmeades	Anderson Valley	\$ 120.00
Joseph Phelps, Freestone	Napa Valley	\$ 125.00
Dalecio	Sonoma Coast	\$ 156.00

MERLOT

Rippey	Napa Valley	\$ 45.00
Duckhorn	Napa Valley	\$ 75.00
Freemark Abbey	Napa Valley	\$ 90.00
HALL	Napa Valley	\$ 100.00

CABERNET SAUVIGNON

Sterling Vintners Collection	Napa Valley	\$ 80.00
Beaulieu Vineyards	Napa Valley	\$ 90.00
William Hill	Napa Valley	\$ 90.00
Silverado Vineyards	Napa Valley	\$ 95.00
HALL	Napa Valley	\$ 100.00
Jordan	Sonoma County	\$ 135.00
Groth	Oakville	\$ 140.00
Stag's Leap "Artemis"	Napa Valley	\$ 190.00
Caymus	Napa Valley	\$ 200.00
O'Shaughnessy	Howell Mountain	\$ 215.00
Darioush	Napa Valley	\$ 270.00

RED BLENDS

Red Schooner	Argentina	\$ 60.00
Orin Swift, Abstract	St. Helena	\$ 80.00
Prisoner	Napa Valley	\$ 90.00
Joseph Phelps, Insignia	Napa Valley	\$ 575.00
Opus One Reserve	Napa Valley	\$ 730.00

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