

bardessono
NAPA VALLEY

bardessono | wedding information

6526 yount street | yountville, ca | 94599
tel: 707.204.6021 | fax: 707.204.6099



weddings | general information

Bardessono is a newly defined experience in hospitality that weds living “deep green” with luxury, subtle aesthetic, privacy and graciousness. The property sits on approximately 5 acres of land located in the heart of Yountville and offers private courtyards & patios, original stone sculptures & artwork, unique water features and a philosophy of providing fine dining and extraordinary service with sustainable practices.

More than simple warmth and welcome, the Bardessono is built upon the possibility of an intelligent exchange between traveler and host. Service, surroundings and intention define an experience every guest will come to know as uniquely their own.

Weddings of 10 up to 120 people can be accommodated for ceremonies followed by a brunch, lunch or dinner reception. The hotel can also host rehearsal dinners and brunches for the following day. All menus are personally designed by the Executive Chef and always include the highest quality of seasonal and organic ingredients.

Facility fees apply to all events held at Bardessono and will reflect the wedding location, time and date. Fees range from \$2,500.00 - \$7,000.00 and include the following:

Private Dining Manager to Coordinate Event
Ceremony & Reception Site
Ceremony Chairs
Full Service Wait Staff
Reception Tables & Chairs
Table Linens & Napkins
Stemware, Glassware & Flatware
Dance Floor
Event Set Up & Breakdown
Valet Parking

A \$15,000.000 food & beverage minimum will be required for all weddings booked on a Friday or Saturday evening. Use of the Magnolia Grove for weekend and evening private events requires a minimum block of fifteen guestrooms, a group rate may be offered to your guests based on availability. Average suite rates are \$600.00-\$800.00 and a two night minimum may apply.

It is recommended when budgeting for your wedding that you plan on approximately \$115.00 per person for luncheon receptions and \$175.00 per person for dinner, these are not package prices merely estimates for all food & beverage including: full bar and hors d'oeuvres, luncheon or dinner menu, wine service, cake cutting service and champagne for a toast. Pricing will vary based on your final selections and all food & beverage is subject to a 20% service charge and state sales tax, currently 8.75%.



weddings | frequently asked questions

What is needed to secure my wedding date?

After your wedding date has been selected, Bardessono will provide you with a formal contract that outlines your event times, locations and deposit schedules. Your event date will be held tentatively for one week while you review, sign and send back the contract along with your first deposit. When your signed contract and deposit have been received your wedding date will be guaranteed. Your deposit schedule will be noted on the contract and is based on the dates and attendance. Typical deposits are between \$2,000.00-\$5,000.00 to confirm your wedding date.

Do my guests need to reserve rooms at the hotel?

In order to insure privacy for your event and that of other hotel guests a block of guestrooms may be required to secure a certain event site, examples of this are the courtyard groves over weekends and during evenings and the pool patio. A hotel sales representative will be able to review what requirements are needed based on your site selections.

Where are your ceremony & reception sites located?

Bardessono sits on approximately 5 acres of land, in order to maintain our goal of providing a truly unique experience for your wedding it is strongly recommended that you take a tour of the property in person prior to selecting your event site. There are many locations on-site to host events from 10 people up to 120 people.

Is there a space for the bridal party to get ready before the ceremony?

Bridal suites are available for the wedding day and for that evening and may be included in the facility fee based on date and attendance. The bridal suite must be reserved for the night prior to the wedding to insure that it is available prior to the ceremony on your wedding day.

Is there a day and time to have a rehearsal ceremony?

The hotel will provide a date for a thirty minute rehearsal ceremony within two weeks of your event date and is subject to the availability of the site. As there is an on-site Private Dining Manager available on your wedding day a rehearsal ceremony is optional.

Can a menu tasting be scheduled for the wedding?

Executive Chef, Sean O'toole creates all of the menus offered in both the restaurant and the private event sites. Your menu will be customized and made with the freshest seasonal and organic ingredients available. The hotel does not offer a formal menu tasting however, to fully experience the food and service you may dine in the restaurant at Bardessono.

Paid menu tastings are scheduled upon request at least 3 weeks in advance and are only open during weekdays based on the Chef's availability and cannot exceed more than 4 people. The fee for the tasting is \$70.00 per person.

Can we bring in a microphone or amplified sound for the ceremony?

In order to accommodate the privacy of our other hotel guests, amplified music is not permitted in any of the outdoor event sites. Acoustic instrumental music is permissible with the exception of the indoor ballroom which can accommodate a pre-approved band or DJ for dancing.



weddings | frequently asked questions

Can we bring in our own wine?

The California State Liquor Commission regulates the sale and service of all alcoholic beverages, Bardessono is the only licensed party that can administer these regulations therefore no alcoholic beverages may be brought into the hotel for a private event.

Does the hotel charge a cake cutting fee?

The hotel does not charge a “cake cutting” or “plate fee” for you to bring in your own wedding cake since it is considered your dessert course in lieu of a plated dessert. Following your traditional cake cutting the staff will take the cake back to the pastry chef to be sliced and served to your guests.

If you wish to have the pastry chef customize a dessert for your wedding, menu pricing will remain the same. If a wedding cake is provided along with a served dessert course there will be an additional fee to accommodate this.

Can you please clarify the food & beverage minimum?

The food & beverage minimum is the least amount of money that you are required to spend in food & beverage, excluding service charge, sales tax and facility fee based on your event site. Please keep in mind that is not all you can anticipate to spend. The food & beverage minimum is reached by selecting menu items to equal or exceed the required dollar figure.

The following are examples of items that would apply towards the food & beverage minimum:

**Plated & Buffet Meals
Hors d' oeuvres & Carving Stations
Cake Cutting Fees & Dessert Stations
Bar Service, Champagne Toasts and Non-Alcoholic Beverages**

The following are examples of items that cannot apply towards the food & beverage minimum:

**Facility Fees
Bartender & Chef Fees
Specialty Lighting & Décor
Upgraded Linens, China and Silverware
Parking, Guestroom Rates & In-Room Dining Charges**



weddings | terms & conditions

Menus

Enclosed for your consideration are the Bardessono private dining menus. Bardessono offers a selection of menu items however, we strongly encourage the Executive Chef creating a signature menu for you. The food, beverage and miscellaneous prices quoted are subject to a 20% service charge and applicable state sales tax, currently 8.75%. The menu items and prices are subject to change without notice however, will be confirmed three weeks prior to your event.

All plated menus include your choice of one appetizer, one entrée and one dessert. A vegetarian entrée will be available upon request and will need to be included in your guaranteed attendance.

Due to current Yountville County Health Department recommendations, prepared foods utilized for banquet events are not allowed to leave the function space. No food or beverage of any kind may be brought in the Hotel. In addition, the sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. Bardessono is responsible for the administration and adherence to these regulations. It is policy therefore, that no alcoholic beverages of any kind may be brought into the Hotel.

Guarantees

Guaranteed attendance is due by 11:00am, four (4) business days prior to the scheduled event date. This number shall be considered a minimum guarantee and is not subject to reduction. If a guaranteed count is not received four (4) business days prior, the number of guests previously stated on the banquet event order will serve as your guarantee.

Beverage Service

Beverages for your function are purchased on a per drink basis, wine is charged per bottle. Any event with a bar will be subject to a \$200.00 fee for each bartender staffed, one bartender is required for every 50 guests in attendance.

Shipped Material, Set-Up and Decorations

The catering department must approve all shipped materials prior to arrival. Please have all shipped materials addressed to Bardessono c/o Catering Department with the company name, company contact, function room and date of function clearly marked. Bardessono cannot accept deliveries more than three days before your event.

Audio-Visual Equipment

Bardessono has enlisted Audio Visual Management Services to offer a comprehensive range of production services to meet your needs. Additional charges apply to all audio-visual equipment and high-speed Internet connections. Please speak to the Catering Department to obtain additional information and pricing.

Contracted Vendors

The hotel has established relationships with certain vendors to provide services (i.e. photography, florists, décor, bakers...etc) that you may select to use for your wedding. Although the use of preferred vendors is encouraged, you may use your own vendors for these services provided that these vendors meet minimum standards established by the Hotel, including insurance and indemnification requirements.



lunch | plated

plated lunch includes a selection of della fattoria breads and straus sweet butter,
blue bottle coffee and iced tea

appetizers

(choice of one)

green gulch beet salad

burrata cheese, sylvetta, sherry vinaigrette

star route farm salad

winter chicories, little gem lettuce, macadamia nuts, rice wine vinaigrette

greenstring's sunchoke soup

sonoma coast black trumpet mushrooms, crunchy croutons

farmers market vegetable salad

seasonal vegetables "a la grecque," cilantro, arugula

dungeness crab salad

meyer lemon, avocado, spicy crab vinaigrette

main courses

(choice of one | priced per person)

artisanal pasta | \$54.00

broccoli rabe, pecorino romano, chile flakes, olio nuovo

hook & line atlantic cod | \$58.00

crispy skin, brandade, lemon-caper brown butter

bodega bay halibut | \$58.00

rose finn potatoes, sausalito springs watercress, ibérico ham, natural sauce

mary's chicken | \$58.00

roasted breast, leg stuffed cannelloni, braised winter greens, natural jus

marin sun farm beef | \$66.00

new york sirloin, shallot-pepper marmalade, braised potato, hedgehog mushrooms

dessert

wedding cake



passed canapés | hors d'oeuvres

canapés are priced per piece, a minimum of 20 pieces per selection is required

cold

deviled farm egg, green garlic, piment d' espelette	\$2.50
dolma, meyer lemon, niçoise olive	\$3.50
truffled brie de meaux, croûton	\$5.00
little farm, potato, smoked steelhead trout, crème fraîche	\$4.00
marinated anchovies, onion chutney, grilled bread	\$4.00
little gem lettuce ribs, spot prawn, avocado, lemon	\$5.00
bigeye tuna tartare, crispy corn, lime	\$4.50
smoked sturgeon, sherry, maple, apple	\$4.50
jamón ibérico crostini	\$6.00
artisan foie gras confit, pear relish, toasted brioche	\$4.00
steak tartare, rossini	\$6.00
country terrine, whole grain mustard	\$4.00

hot

panisse, castelvetrano olives, candied almonds	\$3.50
pumpkin arancini, fruit mostarda	\$4.00
wild mushroom-fontina grilled cheese	\$4.00
stuffed olives, burrata, fennel	\$4.00
winter vegetable barbajuan	\$4.00
caramelized onion tart, olive, thyme	\$4.00
falafel, mint yogurt	\$4.00
hog island oyster "po' boy"	\$4.00
diver scallop, blood orange marmalade	\$4.00
crispy chicken wings, black truffle, honey	\$5.00
soy glazed marin sun farm beef, sesame	\$4.00
becker farm pork belly, apple, black truffle	\$5.00



dinner | plated

plated dinner includes a selection of della fattoria breads and straus sweet butter,
blue bottle coffee and assorted teas

appetizers

(choice of one)

star route farm salad

winter chicories, little gem lettuce, macadamia nuts, rice wine vinaigrette

greenstring's sunchoke soup

sonoma coast black trumpet mushrooms, crunchy croutons

monterey shellfish | "à la grecque"

calamari, octopus, prawn, winter vegetable salad, olio nuovo

dungeness crab salad

meyer lemon, avocado, spicy crab vinaigrette

winter market vegetables

ragout of local organic vegetables, crispy pork belly, shaved sierra beauty apples

terrines of paine farm's squab

squab breast, artisan foie gras, roasted beet salad, pistachios, sausalito springs watercress

main courses

(choice of one | priced per person)

hook & line atlantic cod | \$82.00

crispy skin, brandade, lemon-caper brown butter

bodega bay halibut | \$82.00

rose finn potatoes, sausalito springs watercress, ibérico ham, natural sauce

pacific blue nose bass | \$77.00

roasted steak, braised fennel, orange marmalade, daube sauce

petaluma heritage chicken | \$82.00

roasted breast, leg stuffed cannelloni, braised winter greens, natural jus

marin sun farm beef | \$92.00

new york sirloin, shallot-pepper marmalade, braised potato, hedgehog mushrooms

watson's napa lamb | \$92.00

roasted and curry braised, coconut basmati rice, dried fruit, pineapple quince

dessert

wedding cake



wedding package | sample menu

variety of passed canapés

appetizers

(choice of one)

main diver scallops

blood orange, hill family farm cauliflower, caspian sea osetra caviar

crunchy braised burgundy violet artichoke salad

burrata cheese, white crane spring ranch sylvetta, black pepper vinaigrette

greenstring's sunchoke soup

sonoma coast black trumpet mushrooms, parsley flan, crunchy croutons

main course

(choice of one)

whole roasted monkfish

braised fennel, lemon marmalade, daube sauce

marin sun farm beef

petite filet, braised potato, short rib stuffed piquillo pepper, natural jus

dessert

croquembouche

wedding cake

\$145.00 | per person



spirits | beer & wine

At Bardessono we strive to provide our guests with a unique customized experience and our spirit selection is no exception, feel free to choose as many or as few as you like. All prices are per drink, based on consumption and exclude 20% service charge and 8.75% sales tax

VODKA

cap rock, california	10
square one, california	10
charbay, california	9
belvedere, poland	12
chopin, poland	12

RUM

batiste organic, saint barthes	9
barbancourt white, haiti	8
la favorite vieux, martinique	11
rhum jm blanc, martinique	12
barbancourt 8yr, haiti	10
el dorado 15	11
armazem viera onix cachaca, brazil	32

WHISKEY

maker's mark, loretto ,kentucky	9
black maple sm batch nv, heaven's hill kentucky	10
hudson manhattan rye, gardiner, new york	20
bushmill's, northern ireland	8
wild turkey rye, lawrenceberg, kentucky	8
michter's rye, shaefferstown, pennsylvania	11
vintage bourbon 17, bardstown, kentucky	15
vintage rye 21, bardstown, kentucky	22
charbay whiskey	82

SINGLE MALT WHISKY

caol isla '93 m.mcdauid, islay	19
cragganmore '93 m. mcdauid, speyside	22
macallan '90 m.m. "mission" line, highland	39
hans reisetbauer, austria	22
bruichladdich rocks, islay	13

CALVADOS

camut 18 year	25
groult 3 yr reserve	9

BEER

scrimshaw pilsner, california	6
kloster dunkel, germany	7
saisson dupont, belgium	10
heineken light, netherlands	5
erdinger non-alcoholic, germany	5

GIN

leopold's, michigan	9
cap rock, colorado	10
miller's westbourne	12
reisetbauer blue gin, austria	14
tanqueray 10, england	9
aviation, oregon	11

AGAVE

cabrito silver, NOM 1140	8
del maguey minero, oaxaca	19
el tesoro extra anejo, NOM 1139	15
el tesoro silver, NOM 1139	10
ocho silver, NOM 1474	14
fortaleza reposado, NOM 1493	14
ocho reposado, NOM 1474	16
herencia anejo, NOM 1124	13

BLENDED SCOTCH

johnny walker black, kilmarnock ayrshire	17
famous grouse, glasgow	8
sheep dip, oldbury	9

BRANDY

germain robin fine alambic, california	18
germain robin single brl, california	33
jacopo poli arzente, italy	42
osocalis, california	10
marian farms pisco, california	8

ARMAGNAC

boingneres folle blanche 1993	37
marie duffau hors d'age	13

COGNAC

dudognon cognac reserve	13
tesseron #53	44

GRAPPA

jacopo poli amorosa torcolato	42
elisir gambrinus	13



spirits | beer & wine

LIQUEURS

becherova, czech republic	12
benedictine, france	12
camut pommeau, france	12
chartreuse green vep, france	26
chartreuse yellow vep, france	26
cointreau, france	8
john taylor's velvet falernum, barbados	5
limoncello, nicola mansi, italy	5
maraschino, italy	8
qi, california	10
nikolahioff elderflower, austria	9

SODA

empire cola	5
bubble-up	5
diet coke, mexico	5
fever tree seltzer	5
fever tree ginger	5
fever tree tonic	5

APERITIF / DIGESTIF / VERMOUTH

leopold's absinthe, michigan	20
elisir gambrinus	8
st george absinthe, california	20
fernet branca, italy	7
carpano antica, italy	7
luxardo amaro, italy	7
dolin dry, france	9
dolin sweet, france	9

EAU DE VIE

clear creek pear williams, oregon	14
reisetbauer plum, austria	15
st george raspberry, california	15

JUICE

apple	4
cranberry	4
tomato	4
pineapple	4

All bar set up will be assessed a bartender fee of \$200.00 per bartender, one bartender is required per 50 guests. Bartender fees are subject to 20% service charge and 8.75% sales tax.

private dining | wine list

sparkling wine | champagne

schramsberg blanc de blanc nv	\$64.00
domaine chandon brut nv	\$40.00
veuve clicquot "yellow label" brut champagne nv	\$98.00

white wine

frog's leap sauvignon blanc napa valley 2007	\$40.00
rosenblum viognier "kathy's cuvee" california 2007	\$45.00
pavi pinot grigio napa valley 2007	\$36.00
cuvaision carneros napa valley 2007	\$52.00
hill family chardonnay "carly's cuvee" napa valley 2006	\$56.00
beringer chardonnay "private reserve" napa valley 2007	\$68.00

red wine

verve pinot noir sonoma coast 2006	\$68.00
acacia pinot noir carneros napa valley 2006	\$54.00
hill family cabernet sauvignon blend "origin" napa valley 2005	\$72.00
provenance merlot rutherford napa valley 2006	\$50.00
robert craig cabernet blend "mt. george cuvee" napa valley 2006	\$58.00

