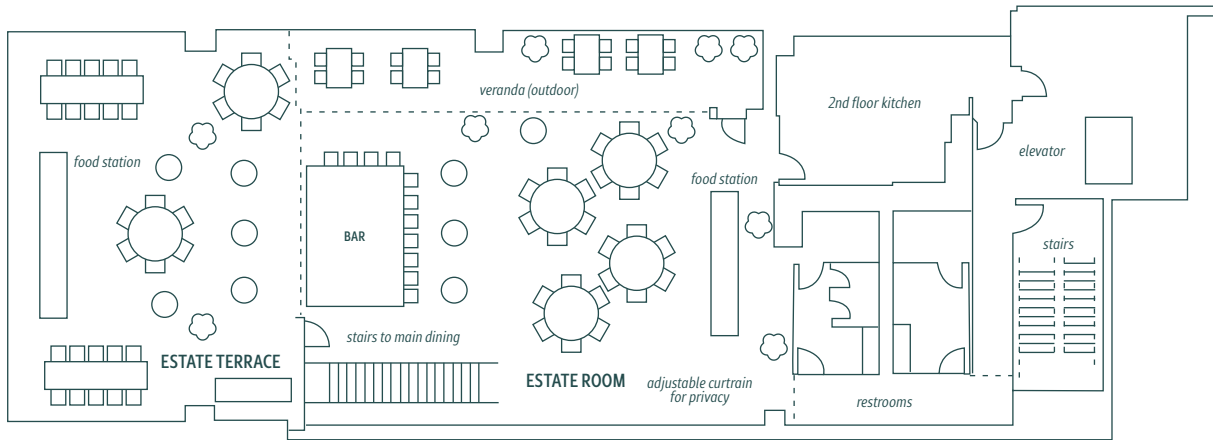




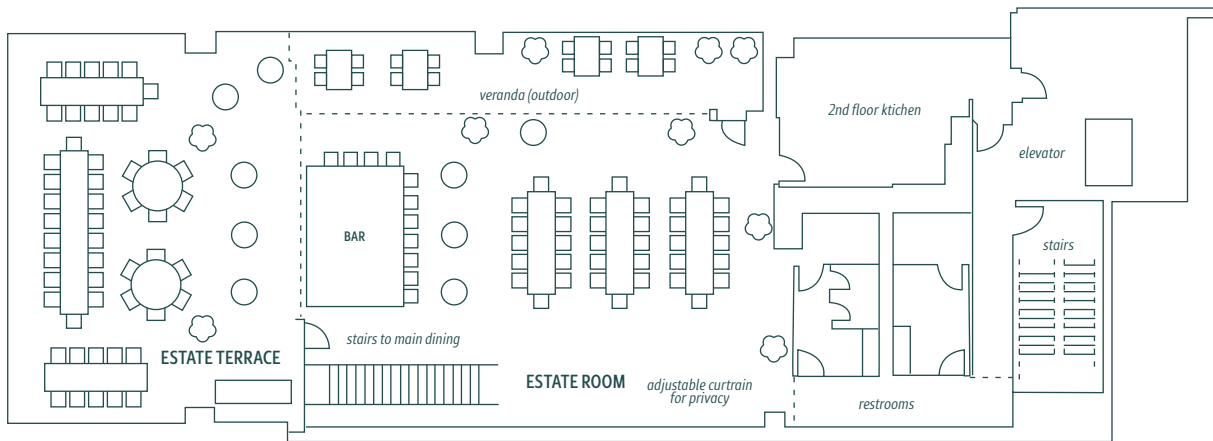


FLOOR MAP 2ND FLOOR DINING



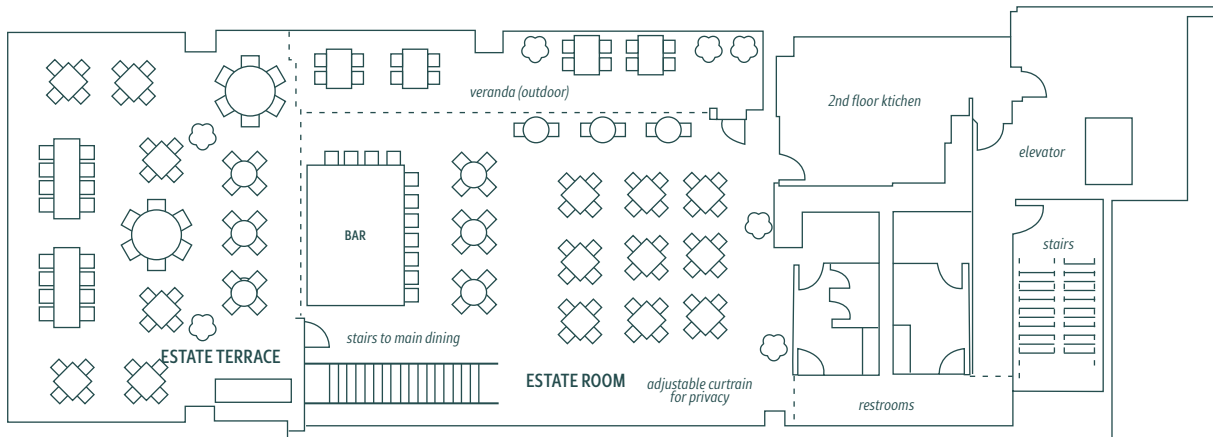
RECEPTION

ESTATE ROOM: 65 | ESTATE TERRACE: 75
FULL ESTATE: 150



SEATED DINNER

ESTATE ROOM: 48 | ESTATE TERRACE: 60
FULL ESTATE: 120



RECEPTION WITH EXISITING FURNITURE

SEATED



4 COURSE SHARING MENU

STARTERS

select three for the table to share

yellowfin tuna tostada | classic shrimp cocktail | toasted sourdough | local burrata
potato salad deviled eggs | crispy parmesan fries | spinach & artichoke dip
margherita pizza | spicy pepperoni pizza | forest mushroom
the cellar door tasting board (ADD \$36)

SALADS

select two for the table to share or select one individually plated for each guest

nine vegetable chopped | napa caesar | field greens
costa mesa

ENTREES

select three for your guests to share

SEAFOOD

faroe islands salmon *bbq glaze*
north pacific halibut *jalapeño salsa verde*

FROM THE OAK WOOD GRILL

grilled chicken paillard *lemon, petite salad*
guajillo marinated steak *cilantro-lime butter*
coal-roasted ribeye *café de paris butter* (ADD \$25 PP)
center-cut creekstone filet *au poivre sauce* (ADD \$15 PP)
châtel farms new york strip *wood-roasted sweet pepper chimichurri* (ADD \$25 PP)
double cut bone-in pork chop *maple brine, grainy mustard* (ADD \$5 PP)

COMFORT

angry crab bucatini *dungeness crab, calabrian chili, lemon* (ADD \$5 PP)
rigatoni alla vodka *housemade rigatoni, parmesan*
coal roasted brick chicken *preserved lemon*

SIDES

select three for guest to share

seasonal vegetable | creamy mashed | roasted broccolini | crispy parmesan fries
crispy brussels sprouts

DESSERTS

select two for guests to share

gooey lemon cake | chocolate fudge cake (gf)
seasonal dessert | the oakville peanut butter pie

\$95

pricing does not include tax, gratuity or a 4% event planner fee

4 COURSE PLATED MENU

STARTERS

select three for the table to share

yellowfin tuna tostada | classic shrimp cocktail | toasted sourdough | local burrata
potato salad deviled eggs | crispy parmesan fries | spinach & artichoke dip
margherita pizza | spicy pepperoni pizza | forest mushroom
the cellar door tasting board (ADD \$36)

SALADS

select two for the table to share or select one individually plated for each guest

nine vegetable chopped | napa caesar | field greens
costa mesa

ENTREES

choose three for your guests to select

SEAFOOD

faroe islands salmon *bbq glaze*
north pacific halibut *jalapeño salsa verde*

FROM THE OAK WOOD GRILL

grilled chicken paillard *lemon, petite salad*
guajillo marinated steak *cilantro-lime butter*
coal-roasted ribeye *café de paris butter (ADD \$2 5 pp)*
center-cut creekstone filet *au poivre sauce (ADD \$15 pp)*
châtel farms new york strip *wood-roasted sweet pepper chimichurri (ADD \$2 5 pp)*
double cut bone-in pork chop *maple brine, grainy mustard (ADD \$5 PP)*

COMFORT

angry crab bucatini *dungeness crab, calabrian chili, lemon (ADD \$5 pp)*
rigatoni alla vodka *housemade rigatoni, parmesan*
coal roasted brick chicken *preserved lemon*

SIDES

select three for guest to share

seasonal vegetable | creamy mashed | roasted broccolini | crispy parmesan fries
crispy brussels sprouts

DESSERTS

select two for guests to share

gooey lemon cake | chocolate fudge cake (gf)
seasonal dessert | the oakville peanut butter pie

\$105

pricing does not include tax, gratuity or a 4% event planner fee

Advanced selection required for groups of 25 or more | Maximum 50 guests

3 COURSE SHARING MENU

STARTERS & SALADS

select three for the table to share

yellowfin tuna tostada | classic shrimp cocktail | toasted sourdough | local burrata
potato salad deviled eggs | crispy parmesan fries | spinach & artichoke dip
margherita pizza | spicy pepperoni pizza | forest mushroom
the cellar door tasting board (ADD \$36)

SALADS

nine vegetable chopped | napa caesar | field greens
costa mesa

ENTREES

select three for your guests to share

SEAFOOD

faroe islands salmon *bbq glaze*
north pacific halibut *jalapeño salsa verde*

FROM THE OAK WOOD GRILL

grilled chicken paillard *lemon, petite salad*
guajillo marinated steak *cilantro-lime butter*
coal-roasted ribeye *café de paris butter* (ADD \$25 PP)
center-cut creekstone filet *au poivre sauce* (ADD \$15 PP)
châtel farms new york strip *wood-roasted sweet pepper chimichurri* (ADD \$25 PP)
double cut bone-in pork chop *maple brine, grainy mustard* (ADD \$5 PP)

COMFORT

angry crab bucatini *dungeness crab, calabrian chili, lemon* (ADD \$5 PP)
rigatoni alla vodka *housemade rigatoni, parmesan*
coal roasted brick chicken *preserved lemon*

SIDES

select two for guest to share

seasonal vegetable | creamy mashed | roasted broccolini | crispy parmesan fries
crispy brussels sprouts

DESSERTS

select two for guests to share

gooey lemon cake | chocolate fudge cake (gf)
seasonal dessert | the oakville peanut butter pie

\$80

pricing does not include tax, gratuity or a 4% event planner fee

3 COURSE LUNCH SHARING MENU

STARTERS & SALADS

select two to share

yellowfin tuna tostada
potato salad deviled eggs | local burrata
nine vegetable chopped salad | napa caesar salad
field greens | costa mesa salad

ENTREES

select three to share

prime beef cheeseburger *classically dressed, white cheddar*
hobbs turkey and avocado sandwich *ciabatta, dijon aioli, arugula, pickled cucumber*
fried chicken sandwich *(classic or spicy valentina) old bay, lettuce, mayo, and pickles*
faroe islands salmon *bbq glaze*
margherita pizza *california tomato, fresh mozzarella, basil*
spicy pepperoni pizza *hobbs pepperoni, fresno pepper, red onion*
rigatoni alla vodka *housemade rigatoni, parmesan*

SIDES

select two to share

crispy parmesan fries
grilled avocado
seasonal fruit salad

DESSERT

select one to share

sea salt chocolate chip cookies (gf)
snickerdoodle cookies (ve)

\$50

pricing does not include tax, gratuity or a 4% event planner fee

3 COURSE BRUNCH SHARING MENU

STARTERS & BRUNCH SPECIALTIES

select three to share

cinnamon pull-apart bread | yellowfin tuna tostada | classic shrimp cocktail
potato salad deviled eggs | crispy parmesan fries | spinach & artichoke dip | local burrata
margherita pizza | spicy pepperoni pizza | bacon & eggs pizza | fruit & yogurt parfait

SALADS

select two for the table to share or select one individually plated for each guest

nine vegetable chopped | napa caesar | field greens
costa mesa | power greens

ENTREES

select three to share

BRUNCH

scrambled eggs

guajillo marinated skirt steak (ADD \$10PP)

quiche royale *gruyère, caramelized onion, green salad*

crispy waffles anglaise *blueberry sauce, vanilla bean custard*

short rib hash *sunny side eggs, crispy potatoes, braised short rib*

tarte flambée *pleasant ridge reserve, smoky bacon, caramelized onion, soft egg*

LUNCHEON

brandt beef cheeseburger *classically dressed, white cheddar*

turkey & avocado sandwich *ciabatta, dijon aioli, arugula, pickled cucumber*

fried chicken sandwich *(classic or spicy valentina) old bay, lettuce, mayo, and pickles*

faroe islands salmon *bbq glaze*

grilled chicken paillard

SIDES

select three for guest to share

crispy bacon

house recipe chicken sausage

sliced hass avocado

summer house english muffin

crispy hash browns

creamy local grits *aged gouda*

seasonal fruit salad

\$60

pricing does not include tax, gratuity or a 4% event planner fee

2 COURSE BRUNCH SHARING MENU

STARTERS & SALADS

select three to share

cinnamon pull-apart bread *lemon cream cheese, blueberry preserves*

grilled avocado *california olive oil, togarashi*

yellowfin tuna tostadas *salsa macha, crispy carrot, avocado*

potato salad deviled eggs *slagel family farm*

spinach & artichoke dip

local burrata

costa mesa salad *roasted corn, avocado, queso fresco, lime vinaigrette*

nine vegetable chopped salad *werp farm greens, artichoke, peppers, avocado, lemon yogurt*

napa caesar salad *old heritage creamery buttermilk, romaine hearts, napa cabbage, parmesan*

power greens

fruit & yogurt parfait

ENTREES

select three to share

BRUNCH

scrambled eggs

guajillo marinated skirt steak **(ADD \$10PP)**

crispy waffles anglaise *blueberry sauce, vanilla bean custard*

quiche royale *gruyère, caramelized onion*

short rib hash *sunny side eggs, crispy potatoes, braised short rib*

bacon & egg pizza *pleasant ridge reserve, caramelized onions*

LUNCHEON

brandt beef cheeseburger *classically dressed, white cheddar*

grilled chicken paillard *lemon, petite salad*

faroe islands salmon *bbq glaze*

turkey & avocado sandwich *ciabatta, dijon aioli, arugula, pickled cucumber*

fried chicken sandwich *(classic or spicy valentina) old bay, lettuce, mayo, pickled cucumber*

SIDES

select two for guest to share

crispy bacon

house recipe chicken sausage

crispy hash browns

creamy local grits *aged gouda*

crispy parmesan fries

seasonal fruit

\$45

pricing does not include tax, gratuity or a 4% event planner fee

RECEPTIONS



PASSED APPETIZERS

minimum 20 guests

SEAFOOD

per dozen, minimum two dozen per item

spicy tuna & avocado cornet \$44

spicy tuna & cucumber (gf) \$42

tuna tataki \$42 | hamachi sashimi (gf) \$48

lobster cocktail (gf) \$72 | shrimp cocktail (gf) \$60

citrus cured salmon (gf) \$48 | lobster roll \$72

mini tuna tostadas \$32

CHICKEN

per dozen, minimum two dozen per item

rosemary chicken brochette \$42

chicken parmesan slider \$48 | crispy truffle chicken \$44

mini fried chicken sandwiches \$44

BEEF & PORK

per dozen, minimum two dozen per item

dry aged steakburger \$58 | prime beef meatballs \$36

bourbon glazed bacon (gf) \$32 | prosciutto & burrata toast \$42

brisket sliders \$40 | pulled pork sliders \$42

grass-fed beef tartare \$32

PIZZA

spicy pepperoni pizza \$20

seasonal pizza \$19

margherita pizza \$18

VEGETARIAN

per dozen, minimum two dozen per item

mini millionaire potato (gf) \$38

provençal vegetable tart \$34

ricotta & honey crostini \$32 | falafel (gf) \$32

truffled grilled cheese \$45 | truffle anolini \$48

burrata & tomato cornet \$36

potato salad deviled eggs \$36

BRUNCH

per dozen, minimum two dozen per item

pigs in a blanket \$48 | mini quiche bites \$36 | mini gougeres \$28

STATIONS

minimum 20 guests

BAGEL & LOX TABLE

toasted plain & everything bagels | whipped cream cheese
butter & jam | foreman & sons smoked salmon | cucumber, red onion, capers

\$24 PER PERSON

AMERICAN BREAKFAST

slagel farms scrambled eggs | hash browns | butter & jam
choice of bacon or chicken sausage
9 grain toast & english muffin basket

\$30 PER PERSON

CHEESE & CHARCUTERIE TABLE

california cheeses and the finest country ham & salumi paired with
housemade sourdough bread, cultured butter and seasonal accompaniments

\$32 PER PERSON

SMALL BITES TABLE

chilled lobster roll | oak grilled burger
housemade falafel burger | crispy parmesan fries

\$30 PER PERSON

PIZZA TABLE

select 3 pizzas

spicy pepperoni | seasonal pizza
margherita | forest mushroom | four cheese | napa caesar salad

\$32 PER PERSON

OAK WOOD GRILL CARVING TABLE

select two • station served with aged balsamic and béarnaise

prime new york strip | creekstone tenderloin (ADD \$15PP)
faroe islands salmon | webster ham

SOURDOUGH BREAD SERVICE

served with cultured butter

SALADS

select one

nine vegetable chopped | napa caesar | field greens | costa mesa

SIDES

select two

seasonal vegetable | creamy mashed potato | roasted broccolini
rigatoni alla vodka (ADD \$5PP)

\$80 PER PERSON

DESSERTS

minimum 20 guests

PASSED DESSERTS

per dozen, minimum two dozen

sea salt chocolate chip cookies (gf) \$36

snickerdoodles (v) \$32

sprinkle cookies (v) \$32

chocolate clouds (gf) \$36

gilded fresh fruit tart \$46

fudge brownies (gf) \$40

flourless mocha cakes (gf) \$48

flourless chocolate cake (gf) \$48

lemon meringue tart \$42

seasonal cheesecake (gf) \$48

peanut butter tart \$36

salted caramel ganache tart (gf) \$48

mini carrot cake \$32

mini key lime tart \$32

berries & cream (gf) \$36

seasonal jam tart (v) \$40

THE OAKVILLE COOKIE BAR

select three

sea salt chocolate chip cookies (gf) | sprinkle cookies (ve)

snickerdoodles (ve) | chocolate clouds (gf)

fudge brownies (gf) | brown butter crispy rice treat

\$10 PER PERSON

ENHANCEMENTS

large format westholme wagyu tomahawk steaks 42 oz **(\$260 EACH)**

caviar service **(ADD \$45 PP)**

guest to select plated entrees for sharing menus **(ADD \$10 PP)** *available for parties up to 40*

additional starter **(ADD \$5 PP)**

additional side **(ADD \$5 PP)**

plated duo of mini desserts **(ADD \$5 PP)**

plated brunch dessert **(ADD \$10 PP)**

WINE TASTINGS

Allow your guests to explore California's incredible vineyards through a sommelier led wine tasting.

VINEYARD PACKAGES

1 RED & 1 WHITE
\$20 PER PERSON

2 RED & 2 WHITE
\$35 PER PERSON

ESTATE PACKAGES

1 RED & 1 WHITE
\$30 PER PERSON

2 RED & 2 WHITE
\$65 PER PERSON

\$350 Sommelier fee added to all tasting events & any event with corkage fees applied
Wine corkage \$50 per bottle

TABLESIDE CELLAR DOOR

Bring our rotating cellar door experience to your table
Per person pricing applicable to current cellar door experience pricing
\$350 sommelier fee

WINE GIFTS

Delight your guests with a wonderful bottle of wine to enjoy at home.
Wines beginning at \$45 per bottle

ROSÉ ALL DAY

malene rosé, house marinated olives,
brie cheese, breadsticks
\$90 PER PERSON

MIMOSA BREAKFAST

scharffenberger brut excellence,
the oakville cinnamon roll & accompaniments
\$75 PER PERSON

Available in quantities of 12 or more

BEVERAGE PACKAGES

RESERVE PACKAGE

Basic Vodka | Ford's Gin | Corazón Blanco Tequila | Planteray 3 Star Rum
Redwood Empire Pipe Dream Bourbon | Redwood Empire Emerald Giant Rye
Johnnie Walker Black Blended Scotch | Trumer, Pilsner | Stone Brewing, Hazy IPA
Best Day Brewing, West Cost IPA, Non-Alcoholic | Brut Excellence, Scharffenberger, Mendocino County
Pinot Grigio, Sand Point, California | Riviera Rosé, Margerum, Santa Barbara County
Pinot Noir, Albert Middle, Sta. Rita Hills | Sangiovese, Monte Rio Cellars, Clements Hills
\$19 PER PERSON, PER HOUR

PREMIER PACKAGE

Tito's Vodka | Hendrick's Gin | Casamigos Blanco Tequila | Casamigos Reposado Tequila
Planteray 3 Star Rum | Buffalo Trace Bourbon | Sazerac Rye | Glenfiddich 12 Year Single Malt Scotch
Trumer, Pilsner | Stone Brewing, Hazy IPA | Best Day Brewing, West Cost IPA, Non-Alcoholic
Brut Excellence, Scharffenberger, Mendocino County
Chardonnay, 4900 Cellars, Sta. Rita Hills | Sauvignon Blanc, Lieu Dit, Santa Ynez Valley
Pinot Noir, Albert Middle, Sta. Rita Hills | Cabernet Sauvignon, Salix Cellars, Paso Robles
\$24 PER PERSON, PER HOUR

MARQUEE PACKAGE

Ketel One Vodka | Grey Goose Vodka | Monkey 47 Gin | Casamigos Blanco Tequila
Casamigos Añejo Tequila | El Dorado 12 year Rum | Woodford Reserve Bourbon
Russell's Reserve Rye | Macallan 12 Year Single Malt Scotch | Trumer, Pilsner
Stone Brewing, Hazy IPA | Best Day Brewing, West Cost IPA, Non-Alcoholic
Brut Excellence, Scharffenberger, Mendocino County
Sauvignon Blanc, Lieu Dit, Santa Ynez Valley | Chardonnay, DuMOL, HHS Cuvee, Napa Valley
Pinot Noir, Aston, Sonoma Coast | Cabernet Sauvignon, Napa Cellars, Napa County
\$36 PER PERSON, PER HOUR

WINE & BEER ONLY

Trumer Pilsner | Stone Brewing Hazy IPA | Scharffenberger, Mendocino County
Pinot Grigio, Sand Point, California | Rosé, Malene, California | Albert Middle, Pinot Noir, Sta. Rita Hills
\$15 PER PERSON, PER HOUR

**All items subject to availability and may be substituted*

No shots, no doubles, no triple

MIMOSA PACKAGE

Fresh pressed orange and seasonal juices and fresh fruit garnish
Choice of sparkling wine, purchased by the bottle
Includes coffee, iced tea & soda
\$15 PER PERSON

Minimum 20 guests