

EXPLORE BANQUETS & CATERING



THE WESTIN VERASA, NAPA
1314 McKinstry Street, Napa, CA 94559
T 707.257.1800 F 707.257.1200, www.westinnapa.com

WELCOME

Chef Ken Frank welcomes you to The Westin Verasa, Napa.

Fueled by a passion for excellence, his signature restaurant, La Toque, has been bestowed with a prestigious Michelin Star. Chef Frank & his team bring that same passion to the catering & special events department with restaurant quality cuisine, flawless service, creative flair & attention to detail, perfectly matched to every occasion. All menus have been customized by our Chefs with your event in mind, using seasonal ingredients sourced from our network of local artisan producers & growers. Our devotion to using only the finest seasonal ingredients is manifest on every plate. Our commitment to responsibly grown & ethically produced foods will leave you feeling renewed.

We have 12,000 square feet of event space inside & out for private parties from 15 to 240 guests. Groups with 2 – 14 guests will be welcomed comfortably in Bank Café & Bar. Let us create a memorable experience for your next important event.



ABOUT KEN

Since becoming a chef in the mid-1970's, Ken Frank has earned a stellar reputation for his personalized style of cooking, grounded in the French cuisine he grew to know & love while living in France as teenager. Frank first achieved national acclaim when he was Chef of La Guillotine Restaurant at age 21 in 1977. At that time he was a pioneer, insisting on using only the freshest, seasonal, quality ingredients. He was the original Chef at Michael's in Santa Monica, considered the Los Angeles birthplace of "California Cuisine," which he left in 1979 to open the first La Toque on the Sunset Strip at age 23. After a 14-year run, Frank sold the original La Toque in 1994 & spent the next year working for The House of Blues. In 1996, he opened the award-winning Fenix at the Argyle Hotel. He finally heeded the call of the wine country & moved north to open a new La Toque in Rutherford in 1998. After a successful ten year run in Rutherford, Frank moved his signature restaurant to the new Westin Verasa, Napa in the fall of 2008.

La Toque at The Westin Verasa Napa is a showcase for Chef Frank's modern French cuisine & his passion for fine wine. This "French chef in a California body," as he likes to call himself, has pushed his cuisine in a more harmonious wine friendly direction & the restaurant has become known for its savvy wine pairings. In 2001, La Toque was named one of "Americas Best Restaurants" by Wine Spectator magazine.

All Prices are Subject to 20% Service Charge & 7.75% Sales Tax

*The Westin Verasa, Napa
Menus Valid Through December 31, 2011*

MINDFUL MEETING PACKAGES

Price per person unless specified otherwise, minimum guarantee is 15 people or more

CABERNET SAUVIGNON MEETING PACKAGE

Renewing Continental Breakfast
Smoothie Morning Break
Full Day Beverage Package
Signature Sandwich Boxed Lunch
Cookie Platter Afternoon Break
Projector & Screen
1 Wireless Internet Connection (for presenter)

129

PINOT NOIR MEETING PACKAGE

American Breakfast Buffet
Revitalize Morning Break
Full Day Beverage Package
Wine Country, Cantina, or de Napoli Buffet Lunch
Bocas Afternoon Break
Projector Package with VGA Cable
1 Flip Chart
Internet Meeting Room Buyout
Power Package for Presenter
Laptop Power for Attendees
Setup/ Support/ Removal

169

BEVERAGE PACKAGE

Freshly Brewed Starbucks Regular & Decaf Coffee
Assorted Tazo Hot Teas
Still & Sparkling Waters
Assorted Regular & Diet Soft Drinks (Coca Cola Products)

Half Day...10 per person

Full Day...16 per person

Meeting Package Enhancements...

Gobo with Your Company Logo Displayed in Lobby...**195 each**
Presenter Audio Package...**350**
CSR Meeting Package...**no additional cost** (release waiver required)

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GOOD MORNING

Price per person unless specified otherwise, minimum guarantee is 15 people or more

RENEWING CONTINENTAL

Assorted Breakfast Pastries with Breads
Seasonal Fresh Fruit Salad
Fresh Squeezed Orange, Apple, & Grapefruit Juice
Freshly Brewed Starbucks Coffee & Assorted Tazo Teas

22

Renewing Continental enhancements...

Housemade Granola...4
Fresh Berry & Low Fat Organic Yogurt Parfaits...6
Low Fat Organic Plain & Flavored Yogurts...3
Smoked Salmon with Accoutrements...10
Made to Order Omelet Station...16
Sliced Cured Meats & Cheeses...13
Breakfast Sandwich with English Muffin or Croissant...9
Hard Boiled Eggs (*in Shell*)...24 per dozen
Scrambled Eggs...5
Cold Cereals & Milk... 4

AMERICAN BREAKFAST BUFFET

Assorted Breakfast Pastries & Breads
Seasonal Fresh Fruit Salad
Choice of Scrambled Eggs or Garden Vegetable Quiche
Crisp Applewood Smoked Niman Ranch Bacon
Artisan Pork Breakfast Links or Aidell's Chicken Apple Sausage
Breakfast Potatoes with Harissa, Green Onions & Bacon
Fresh Squeezed Orange, Apple & Grapefruit Juice
Freshly Brewed Starbucks Coffee & Assorted Tazo Teas

33

American Breakfast Buffet Enhancements...

Belgian Style Waffle Self Serve Station with Vermont Maple Syrup...6
Brioche Cinnamon French Toast with Fruit Compote...6
Fresh Berry and Lowfat Organic Yogurt Parfaits...6
Steel Cut Oatmeal with Milk & Honey...4
Made to Order Omelet Station...16
Smoked Salmon with Accoutrements...10
Bagels & Cream Cheese...4
Mimosas...10
Bloody Marys...10

NEW ORLEANS JAZZ BRUNCH

Seasonal Fresh Fruit Salad
Strawberry Salad with Toasted Pecans & Mesclun Greens
Creole Style Breakfast Beignets
Cheddar Grits
Andouille Sausage
Cajun Peel & Eat Shrimp
Crayfish Quiche with Okra
Bourbon Street Bread Pudding
Warm Corn Bread with Honey-Praline Butter
Fresh Squeezed Orange, Apple, & Grapefruit Juice
Freshly Brewed Starbucks Coffee & Assorted Tazo Teas

39

WINE COUNTRY

Scrambled Eggs with Exotic Mushrooms & Chives
Artisan Pork Breakfast Links or Aidell's Chicken Apple Sausage
Niman Ranch Apple Wood Smoked Bacon
Brioche French Toast with Vermont Maple Syrup
Freshly Baked Pastries & Debbie's Strawberry Jam
House Made Granola with Organic Yogurt
Seasonal Fresh Fruit Salad
Apricot Fig Scones
Fresh Squeezed Orange, Apple, & Grapefruit Juice
Freshly Brewed Starbucks Coffee & Assorted Tazo Teas

38

SPANISH BREAKFAST

Tortilla Espagnol with Sofrito
Spanish Chorizo & Pepper Scramble
Breakfast Quesadilla with Ham & Tetilla Cheese
Jamon a la Plancha (Artisan Ham)
Patatas Bravas with Smoked Paprika
Plantano Fritas with Adobo Chili Chocolate Sauce
Cinnamon Churros
Fresh Squeezed Orange, Apple, & Grapefruit Juice
Freshly Brewed Starbucks Coffee & Assorted Tazo Teas

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GRAB & GO BREAKFAST

Price per person unless specified otherwise

DESIGN YOUR OWN PRE-BOXED BREAKFAST SANDWICH

Select from:

- ❖ Warm Croissant or English Muffin
- ❖ Niman Ranch Bacon or Shaved Duroc Ham
- ❖ *with or without* Vermont Cheddar

All Breakfast Sandwiches use Free Range Organic Eggs
Flavored or Plain Organic Yogurt & Kashi Granola Bars
Fresh Squeezed Orange, Apple, & Grapefruit Juice
Freshly Brewed Starbucks Coffee & Assorted Tazo Teas

25

MORNING BEVERAGES

AWAKEN YOUR SENSES

Freshly Brewed Starbucks Regular or Decaffeinated Coffee...**50 per gallon**

Assorted Tazo Hot Teas...**50 per gallon**

Juice by the Pitcher ...**26 per pitcher**

Orange (Fresh), Apple (Fresh), Grapefruit (Fresh), Cranberry, Tomato, or Pineapple
Assorted Regular & Diet Soft Drinks (Coca Cola Products/355 ml)...**3.5 each**

Natural or Sparkling Mineral Water...**3.5 each**

Freshly Brewed Iced Tea or Lemonade...**50 per gallon**

Chilled Fresh Milk (Whole, 2%, or Skim Milk)... **20 per pitcher**

Red Bull & Sugar Free Red Bull...**5 each**

Local Vignette Wine Country Sodas Made from Wine Grapes...**4 each**



BEVERAGE PACKAGES

Freshly Brewed Starbucks Regular & Decaf Coffee

Assorted Tazo Hot Teas

Still & Sparkling Waters

Assorted Regular & Diet Soft Drinks (Coca Cola Products)

Half Day...10 per person

Full Day...16 per person



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RENEWING A.M. BREAKS

Price per person unless specified otherwise, minimum guarantee is 15 people or more

BERRY REFRESHING

White & Dark Chocolate-Dipped Strawberries
Fresh Strawberry Shortcake
Seasonal Berry Linzer Cookies,
House Made Strawberry-Lemonade

21

REVITALIZE



Assorted Fruit Yogurts, Organic Juices, Sports Drinks
Smoothie Shooters
Kashi Granola Bars, Fresh Fruit
Baer Trail Mix Blend
Assortment of Dried Fruits & Nuts
Hummus with Crudités

25

SMOOTHIE (PICK 3 FLAVORS OF FRESH FRUIT SMOOTHIES)

Banana
Raspberry
Strawberry
Blueberry
Tropical fruits

14

UPLIFT



Orange Mango Cranberry Smoothie
Smoked Salmon, Avocado & Chives on Whole Grain Bread
Red & Green Apple Wedges with Bee Pollen Yogurt Dip
Whole Skin-on Almonds

20

VITALIZE

Pomegranate Acai Smoothie
Granola Yogurt Muesli with Apples & Berries
All Natural Turkey Avocado, Tomato, Whole Wheat
Involtini

21

A.M. Break Enhancements...

Body Balance

Freshly Baked Oat Bran Walnut Muffin & Pomegranate Acai Juice...8

Brain Boost

Blueberries, Purple Grapes, Raspberries & Walnuts...9

Stress Reducer

Assorted Dried Fruits & Nuts...9



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MIDDAY BUFFETS

*Price per person unless specified otherwise, minimum guarantee is 15 people or more
These selections can be served plated for \$2 less than listed buffet price. All buffets can be served for dinner for \$20 additional per person*

BODEGA BAY SEAFOOD BUFFET

Mixed Greens with Champagne Vinaigrette
Manila Clam Chowder
Hearts of Romaine with Green Goddess Dressing
& Toasted Croutons
Olive Oil-Grilled Vegetable Platter Finished with Aged Balsamic
Dungeness Crab cake Sandwich with Crunchy Slaw
& Hot Chinese Mustard
Poached Salmon with Gribiche Sauce
Orrechiette Putanesca with Shrimp, Castelvetro
& Kalamata Olives
Assorted Cakes
Lemonade or Iced Tea

48

SILVERADO TRAIL BARBECUE

Hot Biscuits & Whipped Honey-Butter
Tri-Color Jicama Cole Slaw
True Picnic Style Potato Salad
Slow Oven Roasted Baked Beans
Steamed Sweet Corn with Herbed Butter
Dry Rubbed BBQ Petaluma Chicken
Thin Shaved BBQ Beef Brisket
Grilled Portobello "Burgers"
Strawberry Short Cake with Fresh Berries & Whipped Cream
Lemonade or Iced Tea

46

DE NAPOLI

Butter Lettuce with Champagne Vinaigrette
Fresh Tomato & Mozzarella Caprese
"Farrotto" Risotto with Seasonal Roasted Vegetables
Fusilli Pasta with Pinched Italian Sausage, Roasted Red Pepper,
Black Olives, & Blistered Tomatoes
Slow Braised Osso Bucco with Gremolata
Creamy Tuscan Polenta
Limoncello Tarts
Spiced Chocolate Budino with Orange Whipped Cream
Lemonade or Iced Tea

42

Seasonal Custom Menus Available Upon Request

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CANTINA

Salsa Bar with Pico de Gallo, "Chile de Arbol", Guacamole, &
Fresh Housemade Tortilla Chips
Mission Style Rice
Pinto Beans "Charro" Style
Taqueria Meats Including; Chicken Mole, Shredded Beef "Tinga",
& Pork Carnitas
Served with Chopped Cilantro, Onion, & Crema Fresca
Cinnamon Churros
Pastel de Tres Leches
Virgin Margaritas

39

WINE COUNTRY LUNCH

Featured Local Artisanal Cured Meats, Rillettes & Cheeses
Chopped Market Salad with Fresh Herb Vinaigrette
Butter Lettuce Salad with Champagne Vinaigrette
Warm Potato Salad with Bacon Dressing
Roast Pork Loin with Lundberg Family Farms Wild Rice
& Local Seasonal Vegetables, Natural Jus
Beef Short Rib Braised all Day in Napa Valley Red Wine
Seasonal Fruit Tarts with Whipped Vanilla Crème Fraiche
Local Vignette Wine Country Sodas Made from Wine Grapes

45

LAISSEZ LE BON TEMPS ROULER "LET THE GOOD TIMES ROLL"

Endive Salad with Candied Pecans & Creole Vinaigrette
Roasted Sweet Potato & Apple Salad with Brandy Spiked Currants
Jambalaya with Chicken & Andouille
Cajun Crawfish Gumbo
Shrimp Creole
Hush Puppies
Dirty Rice & Red Beans
Bourbon Street Bread Pudding
Banana Praline Cake with Rum Anglaise & Caramel Sauce
Lemonade or Iced Tea

48

WORKING ROLL IN LUNCHES

Price per person unless specified otherwise, minimum guarantee is 15 people or more

Includes the soup du jour & your choice of two salads & two sandwiches, house made Kennebec potato chips & two sweet selections. Includes choice of lemonade, or iced tea.

COLD SALADS (CHOICE OF TWO)

Fresh Albacore Tuna with Cannellini Beans, Nicoise Olives, Roasted Garlic Dressing
Grilled Vegetables, Balsamic Vinegar, Extra Virgin Olive Oil
Heart of Romaine Caesar, Ciabatta Croutons
Ken's Famous Chopped Market Salad with Cheese & Cured Meats
Tuscan Penne Pasta, Fresh Mozzarella, Sun Dried Tomatoes, Roasted Peppers & Basil
Butter Lettuce, Champagne Vinaigrette, Fresh Herbs
Rancho Gordo Giant Peruvian Lima Beans, Basil Pesto, Piquillo Pepper
Shaved Fennel, Artichoke Hearts, Radicchio, Frisée, Herb Vinaigrette
Lundberg Farms Wild Rice, Dried Fruits, Pepitas
Jumbo Asparagus, Sauce Gribiche, Chopped Farm Egg
Chilled Panzanella Salad with Local Heirloom Tomatoes **(SEASONAL)**
Seasonal Fresh Fruit Salad

SIGNATURE SANDWICHES (CHOICE OF TWO)

Olive Oil Poached Tuna with Lemon Caper Dressing & Grilled Frisée Greens on Ciabatta Bread
Sliced Turkey Breast, Avocado, Vella Jack & Shredded Romaine on Ciabatta Bread
Chicken Waldorf Salad with Red Leaf Lettuce on Sliced Sourdough
Roasted Diestel Farms Turkey BLT with Heirloom Tomatoes & Tarragon Dressing on a Sourdough Roll
Rare Roast Beef, Tomato-Cucumber Relish & Horseradish Spread on Focaccia
Sliced Leg of Lamb, Herbed Goat Cheese & Roasted Peppers on a Garlic Rubbed Baguette
Local Artisan Fra'mani Salami Sandwich with Fresh Mozzarella, Sundried Tomato Pesto & Onion Mostarda on French Baguette
Grilled Portobello Mushroom, Roasted Red Pepper Spread, Fontina Cheese, Grilled Red Onion & Wild Baby Arugula on Focaccia

***MOST SANDWICHES CAN BE MADE INTO WRAPS UPON REQUEST**

SWEETS (CHOICE OF TWO)

Assorted Cookies & Brownies
Seasonal Fruit Tarts with Vanilla Pastry Cream
Chef's Selection of Crème Brûlées
Chocolate Ganache Tartlets
Freshly Grated Carrot Cakes with Cream Cheese Icing
Strawberry Shortcakes **(SEASONALLY AVAILABLE)**
Gateau Concorde au Chocolat
Espresso Pot de Crème with Hazelnut Biscotti Cookie
Seasonal Fruit Crisp
Panna Cotta with Seasonal Fruit Sauce

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CREATE YOUR OWN BOXED LUNCH

Price per person unless specified otherwise, minimum guarantee is 10 people or more

Includes your choice of two sandwiches, salad, house made Kennebec potato chips, freshly baked chocolate chip & cherry hazelnut cookies, chocolate truffles, season fresh fruit, soda & bottled water.

COLD SALADS (SELECT ONE)

Toasted Fregola Sarda Salad with Roasted Squash & Mushrooms
Riso Pasta Salad with Basil Pesto, Cherry Tomatoes & Toasted Pine Nuts

SIGNATURE SANDWICHES (CHOICE OF TWO)

Olive Oil Poached Tuna with Lemon Caper Dressing & Grilled Frisée Greens on Ciabatta Bread
Sliced Turkey Breast, Avocado, Vella Jack & Shredded Romaine on Ciabatta Bread
Chicken Waldorf Salad with Red Leaf Lettuce on Sliced Sourdough
Roasted Diestel Farms Turkey BLT with Heirloom Tomatoes & Tarragon Dressing on a Sourdough Roll
Rare Roast Beef, Tomato-Cucumber Relish & Horseradish Spread on Focaccia
Sliced Leg of Lamb, Herbed Goat Cheese & Roasted Peppers on a Garlic Rubbed Baguette
Local Artisan Fra'mani Salami Sandwich with Fresh Mozzarella, Sundried Tomato Pesto & Onion Mostarda on French Baguette
Grilled Portobello Mushroom, Roasted Red Pepper Spread, Fontina Cheese, Grilled Red Onion & Wild Baby Arugula on Focaccia



***MOST SANDWICHES CAN BE MADE INTO WRAPS ON REQUEST**

SWEETS

Freshly Baked Chocolate Chip & Oatmeal Cherry Cookies
Hazelnut Truffles
Seasonal Fresh Fruit

36



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REFRESHING P.M. BREAKS

Price per person unless specified otherwise, minimum guarantee is 15 people or more

¡BOCAS!

Nachos Bar with Queso Oaxacan Fundido
Guacamole, Sour Cream, Salsa
Black Olives, & Jalapeno Peppers
Black Beans, Bell Peppers
Tequila Marinated Chicken & Vegetarian Quesadillas
Tazo® Tea Sangria (NON-ALCOHOLIC)
Assorted Jarritos Mexican soda

21

CHOCOHOLICS

Double Fudge Brownies
Chocolate Chip Cookies
Assorted Chocolate Truffles
Chocolate-Dipped Strawberries
White Chocolate-Dried Fruit & Pistachio Bark
Espresso Chocolate Mousse with HazelNut Biscotti
Cold Fresh Milk (Whole, 2%, or Skim)

28

PASTELERIA

Cinnamon Churros, Spiced Chocolate Fondue
Vanilla Bean Flan
Tres Leches
Horchata

15

CHILL

Assorted Ben & Jerry's Ice Cream Cups
Häagen Dazs Ice Cream Bars
Frozen Fresh Fruit Bars
Iced Tea

18



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JELLY BELLY

Create an Exciting Experience Blending Jelly Belly Beans to Create Complex & Unique Flavors
Verasa Lemonade

15



PETITE SWEETS

Our Pastry Chef Will Design a Display of Seasonal Sweets Especially for You

Three Selections... 12

Four Selections... 15

RENEW

Dried Apples, Apricots, Prunes & Raisins
Warm Almonds, Walnuts & Cashews
Pomegranate Orangeade

20

RECHARGE

Baked Pita Chips, Black Bean & Red Pepper Hummus
Cucumber Dill Tzatziki
Grape Tomato, Low Fat Mozzarella Boccocini with Olive
Chilled Orange Infused Bittersweet Chocolate Soy Drink

21

P.M. Break Enhancements...

Rejuvenate

74% Dark Chocolate Chips & Walnuts... 10

Soothe

Hot Green Tea & 74% Dark Chocolate Chips... 8

Longevity Boost

Brewed Green Tea with Honey & Soy Milk ... 8

Harmony

Hot Green Tea & Pomegranate Acai Smoothie... 8

Stress Reducer

Assorted Dried Fruits & Nuts... 9

INSPIRING YOUR TEAM

Price per person unless specified otherwise
Minimum guarantee is 15 people or more

INTRODUCTION TO BLIND TASTING

Expand your wine knowledge with the help of one of La Toque's renowned sommeliers. (Course is 1 hour)

Learn how to identify & properly describe aromas, fruit, acidity, body, tannins & other key flavor components in five different wines tasted blind.

48

BORDEAUX STYLE BLENDING

Create your own cuvee in a blending seminar using top quality Napa Valley wines sourced from barrels by our sommeliers. Sommelier will score each blend & the winner will take home a bottle of the their blend.

(Maximum 25 persons, Course 90 minutes)

70....Blending experience

30....each participant gets to take home a bottle of their blend

CUSTOM TASTING EXPERIENCES

Our sommeliers will be delighted to create a one of a kind tasting for your group. We are able to offer an almost infinite variety of personalized tasting experiences drawing on our exceptional cellar.

SPA-CEPTION

Minimum 15 people, 1 masseuse provided per 10 people
Gloria Curry Day Spa will provide invigorating 5 minute chair massages for your guests during a break or after your event

45 per Masseur per hour

HEALING MOVEMENTS

Engage in movement that strengthens and heals while traveling & work to increase your daily activity to maximize performance & improve energy. Learn how exercise provides a medication-like benefit for preventing & managing health conditions such as diabetes and heart disease.

350 - 500 per Speaker

Minimum of 15 or more guests, session is 1-1.5 hours.

Pricing varies based on physician availability & timing.

(WELLNESS SPEAKERS ARE PROVIDED BY ST. HELENA HOSPITAL)

HEALTHY EATING

Learn tips for eating healthy while on the go. Certain foods have medication-like benefits & can help build your immune system, boost your energy level, normalize blood sugar levels, reduce cholesterol, & achieve a healthy body weight.

350 - 500 per Speaker

Minimum of 15 or more guests, session is 1-1.5 hours.

Pricing varies based on physician availability & timing.

(WELLNESS SPEAKERS ARE PROVIDED BY ST. HELENA HOSPITAL)

UNWIND POST-MEETING BREAKS

45 minute breaks to release the mind from the stress of the day.
Minimum of 15 or more guests, price per person unless specified. *Setup Fee of 150 will apply for breaks not following a contracted meeting.*

FIESTA VERASA

Chips with Salsa & Guacamole
Margaritas & Buckets of Mexican Beer

33 (ATTENDANT FEE INCLUDED*)

TAKE A BREAK

Ken's Famous Kennebec Potato Chips
Two Types of Dips, Popcorn, Roasted Mixed Nuts
Selection of Domestic & Imported Beer

19 (ATTENDANT FEE INCLUDED*)

MARTINI MIXER

Custom Martini Bar with Bartender
Spicy Potato Crisps

25 (ATTENDANT FEE INCLUDED*)

TAPAS Y VINO

Selection of 5 Signature Tapas
Selection of Napa Wines

32 (ATTENDANT FEE INCLUDED*)

VERASA BOCCE

Fresh Mozzarella, Tomato, & Basil Focaccia Style Pizza
Charcuterie Style Artisan Smoked & Cured Meats
Selection of Domestic & Imported Beer

33 (ATTENDANT FEE INCLUDED*)



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ENGAGING RECEPTIONS

Minimum guarantee is 15 people or more

PASSED HORS D'OEUVRES

We recommend 3 pieces per person per hour for a light reception, maximum of 3 selections for a minimum of 15 people, 4 selections for a minimum of 25 people, 5 selections for a minimum of 50 people. All prices are per piece.

- Foie Gras as Corn Dog with Apple Gastrique...5
- Beef Seared Rare with Smoked Aioli & Crispy Potatoes...6
- Duck & Foie Gras Rillettes with Fig Marmalade ...4
- Ham Croquettes with Roasted Garlic Aioli & Smoked Paprika...4
- Beef Satay with Sofrito & Cotija Cheese...5
- Pork Belly Slider in a Bao Bun with Gingered Brussels Slaw...5
- Steak Tartar on Crostini...6
- Lobster Salad on a Spoon with Truffle Aioli...6
- Laughing Bird Shrimp Scampi in a Chinese Spoon...4
- Crispy Rock Shrimp with Spicy Lemongrass Sauce & Avocado-Shiso Mousse...4
- Dungeness Crab Croquette with Lemon Aioli...5
- Ahi Tuna Tartare with Soy Dressing in a Cucumber Cup...5
- Yuzu Spiked Hamachi with Avocado & Tobiko Served on a Fork...6
- Curried Crab Salad with Micro Cilantro...5
- Torchon Smoked Salmon with its Own Mousse & Dill Crème Fraiche...5
- *Ratatouille Fontina in Bon Bon...4



TRADITIONAL DISPLAYS

15 person minimum per display, all pricing per person

- Domestic & Imported Cheeses with Fresh Fruit, Assorted Artisan Breads & Crackers...14
- Fresh Vegetable Crudités...11
- Chef's Selection Fresh Seasonal Seafood Display...20
- Grilled Vegetable & Antipasto Platter...14
- Artisan Smoked & Cured Meats with a Selection of Breads, Mustards, Relishes & Pickles...15

SIGNATURE TAPAS DISPLAYS

Select 5 tapas... 1 piece of each per person

- Ham Croquettes with Garlic Aioli
- Marble Potatoes Wrapped with Duroc Ham, Salsa Verde
- Smoked Duck, Refried Cannellini Beans
- Stuffed Gougeres with Shrimp and Duroc Ham
- Grilled Lamb with Goat Cheese and Piperade
- Boquerones, Pepperonata
- Red Wine Braised Octopus, Roasted Tomato Caper Sauce
- Salt Cod Brandade
- Olive Oil Poached Tuna with Sauce Gribiche
- Smoked Trout with Crème Fraiche and Farm Egg
- Laughing Bird Shrimp Salad with Fresh Dill
- Manchego Cheese with Olive Tapenade and Micro Celery (VEG)
- *Roasted Piquillo Hummus with Fried Peppers and Leeks (VEG)
- *Fresh Mozzarella and Balsamic Cured Cipolini Onions
- *Curry Chickpeas, Goat Cheese, Piquillo Peppers
- *Mushrooms a la Grecque

15 per person

INDULGENT DISPLAYS

- Double Chocolate Brownies...36 per dozen
- Freshly Baked Assorted Cookies of Your Choice...36 per dozen
- Chocolate Dipped Strawberries...36 per dozen
- Assorted Candy Bars...36 per dozen
- Kashi Whole Grain Granola Bars...36 per dozen
- Assorted Whole Seasonal Whole Fruit...3 per piece
- Buttered Popcorn Seasoned Two Ways...2.5 per person
- Roasted Mixed Nuts...4 per person

PETITE SWEETS

Our Pastry Chef Will Design a Display of Seasonal Sweets Especially for You

- Three Selections...12
- Four Selections... 15



Seasonal Custom Menus Available Upon Request

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ATTENTIVE SERVING STATIONS

Price per person unless specified otherwise, *minimum guarantee is 25 people or more*

HOG ISLAND OYSTER BAR

Enjoy our local Hog Island Oysters shucked right in front of your guests! We recommend 4 to 6 oysters per person.

Full Service Oyster Bar Includes:

- ❖ Shucker
- ❖ Oysters
- ❖ Hog wash mignonette
- ❖ Ice Display
- ❖ sauces & citrus
- ❖ set-up & breakdown

36 per dozen (*minimum guarantee is 10 dozen*)

PASTA STATION (CHOICE OF TWO)

Fettuccine with Shaved Asparagus, Brown Butter & Pine Nuts
Fettuccine with Pinched Italian Sausage, Roasted Tomatoes & Wilted Baby Arugula
Spaghetti with Slow Simmered Three Meat Bolognese Sauce
Linguine with Cherry Tomatoes, Rock Shrimp, Garlic & Extra Virgin Olive Oil
Penne with Wild Mushrooms & Roasted Garlic Cream Sauce

18

CARVING STATION

Let one of our expert chefs carve to order for your guests. Select from a Variety of Sauces & Perfectly Roasted Meats

Sauces to Accompany your Carving Selection (**CHOICE OF TWO**)

- ❖ Napa Valley Red Wine Sauce
- ❖ Sauce Béarnaise
- ❖ Jack Daniels & Cracked Black Pepper
- ❖ Whole Grain Mustard Herb Sauce
- ❖ Wild Mushroom Gravy

Option A: (*Select One*)

Bone-in Pork Loin
Artisan Ham
Smoked Turkey
Grilled flank steak

28

Option B: (*Select One*)

Beef Tenderloin,
Roast New York Strip
Roast Colorado Bison
Herb Garlic Rubbed Rack of Lamb

38



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PERSONALIZED PASTA BAR

Price per person, minimum guarantee is 25 people or more

PASTAS (CHOICE OF TWO)

Penne
Bowtie
Angel Hair
Fettuccine
Linguine

SAUCES (CHOICE OF TWO)

Alfredo
Marinara
Creamy Tomato Vodka Sauce
Pesto with Sweet Basil
Slow Simmered Bolognese

MEATS (CHOICE OF TWO)

Grilled Chicken
Pinched Italian Sausage
Prosciutto
Pancetta
Niman Ranch Applewood Smoked Bacon
Meatballs
Rock Shrimp

TOPPINGS & CHEESES (CHOICE OF EIGHT)

Chopped Garlic	Gorgonzola Crumbles
Cherry Tomatoes	Fresh Diced Mozzarella
Oven Roasted Garlic	Parmesan
Capers	Shredded Provolone
Roasted Sweet Peppers	
Green Beans	
Green Peppers	
Asparagus	
Fresh Sliced Mushrooms	
Wilted Spinach	
Shaved Scallions	
Red Onion	
Toasted Pine Nuts	
Black Olives	
Zucchini	
Artichoke Hearts	
Tender Steamed Broccoli Tips	
Sweet Baby Peas	

***OTHER INGREDIENTS ARE AVAILABLE ON REQUEST
& PRICED SEASONALLY**

25



CHEF ATTENDANTS (MANDATORY)

...up to 35 People	1 Chef Attendant
...up to 75 People	2 Chef Attendants
...up to 125 people	3 Chef Attendants
...up to 200 people	4 Chef Attendants

75 Per Hour, Per Attendant (MINIMUM ONE HOUR)



All Prices are Subject to 20% Service Charge & 7.75% Sales Tax

The Westin Verasa, Napa
Menus Valid Through December 31, 2011

DELECTABLE PLATES

Price per person unless specified otherwise, minimum guarantee is 15 people or more

SALADS & STARTERS

- Chef's Garden Vegetable & Green Salad
- Butter Lettuce Salad with Champagne Vinaigrette
- Curly Endive "Salade Lyonnais" with Soft Poached Egg & Bacon "Lardons"
- Manila Mango & Maine Lobster Salad with Ginger Lemongrass Dressing **(SEASONAL)**
- Chilled Asparagus with Sauce Gribiche & a Phyllo Crisp **(SEASONAL)**
- Kaleidoscope of Crudites
- Ken's Famous Chopped Market Salad
- Angus Beef Tenderloin Carpaccio with Smoky Aioli & Grilled King Trumpet Mushrooms
- Curried Dungeness Crab Salad with Papadums
- Ahi Tuna & German Butterball Potatoes "as a Nicoise"

SOUPS

- Wild Mushroom Bisque
- Lobster Spinach Soup
- Provence Style Clear Vegetable Soup "au Pistou"
- Leek & Potato Soup with Diced Ham & Gruyere Cheese
- Early Girl Tomato Soup with an Arancino **(SUMMER/FALL)**
- White & Green Asparagus Soups **(SPRING)**

ENTRÉES

- Loch Duart Salmon with Portobello Mushroom Red Onion Marmelade
- Pan Roasted Alaskan Halibut with Piquillo Pepper, Fatted Calf Chorizo, Catalan Rice & Saffron
- Wild Striped Bass with Lobster "Orzotto" & Lobster Red Wine Sauce
- Slow Cooked Bacon Wrapped Pork Tenderloin with a Crispy Ham Croquette & "Sauce Soubise"
- Niman Ranch Pork Chop with Whole Grain Mustard Spaetzle & Wilted Spinach
- Petite Filet Mignon with Potato Galette & Merlot Sauce
- Short Ribs Braised All Day in Napa Valley Red Wine with Pearl Tapioca & Fiscalini Cheddar
- Petaluma Chicken Ballotine with Wild Mushrooms & Braised Butter Beans
- Wolfe Farms Quail with "du Puy" Lentils & Port Wine Green Peppercorn Sauce
- Liberty Farms Duck Breast with North Coast Huckleberries & Fried Polenta
- "Coq au Vin" with Pearl Onions, Mushrooms & Fresh Noodles
- Moroccan Spice Glazed Lamb Loin with Cumin Scented Carrot Puree

Seasonal Custom Menus Available Upon Request

All Prices are Subject to 20% Service Charge & 7.75% Sales Tax

The Westin Verasa, Napa
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VEGETARIAN ENTRÉES

- Chickpea Panisse Cake with Melted Leeks, Hazelnut Romesco Sauce & Arugula Pesto
- Ricotta Chick Pea Manicotti in a Parmesan wild Mushroom Broth
- Butternut Squash Risotto with Velvet Pioppini Mushrooms & Pumpkin Seed Oil
- Housemade Papardelle Pasta with Tomato Confit, Olives & Candied Eggplant

DESSERTS

- Chocolate-Espresso "Pot de Crème" with Choco-Hazelnut Biscotti
- Spiced Chocolate "Truffle" Cake with Orange Cream & Warm Chocolate Sauce
- "Gâteau Concorde au Chocolat"
- "Crème Caramel" **(FRENCH)**
- "Mille Feuille" with Hazelnut Cremeux & Warm Caramel Sauce
- "Profiteroles" Filled with Vanilla Bean Cremeux with Warm Chocolate Sauce
- Banana-Toffee Roulade with Caramel-Rum Sauce
- Vanilla Bean "Crème Brûlée" with Biscotti & Berries
- Silverado Trail Strawberry "Pavlova" **(SEASONAL)**
- Carrot Cake with Cream Cheese Icing & Warm Caramel Sauce
- "Tiramisu" with Espresso Crème Anglaise
- Assortment of Petite Sweets

Selections Served 11 AM to 2 PM

- Two Course Menu Plus Dessert...**45**
- Three Course Menu Plus Dessert...**52**

Selections Served 3 PM to 9 PM

- Two Course Menu Plus Dessert...**72**
- Three Course Menu Plus Dessert...**85**



Experience La Toque

La Toque is known for the finest food & wine pairings in the wine country. Our exceptional cuisine is available for groups in any of the on site venues. Let our award winning chefs & certified sommeliers coordinate a custom menu that will make your event unforgettable. Be inspired by our sample menus using the finest seasonal ingredients. From a three course menu to an extravagant seven course tasting, we'll plan a memorable event down to the tiniest detail.

SAMPLE 4 COURSE MENU PLUS DESSERT

Maine Lobster Salad with Manila Mango & Lemongrass
2007 Riesling, Kabinett, Wehlener Sonnenuhr, S.A. Prüm, Mosel



Pacific Halibut with Piquillo Pepper, White Beans & Saffron
2008 Ramey Chardonnay, Carneros



Ricotta Chick Pea Ravioli in a Parmesan Wild Mushroom Broth
2009 Littorai, Pinot Noir, "Les Larmes" Anderson Valley



Prime Angus Rib Eye Served Rare with Cheddared Pearl Tapioca
& Rutherford Red Wine Sauce
2007 Ladera, Cabernet Sauvignon, Howell Mountain



Chocolate Peanut Butter Parfait with Banana Rum Ice Cream & Peanut Brittle
Coffee Service

4 Course Menu with Wine Pairing Plus Dessert...**152**

3 Course Menu with Wine Pairing Plus Dessert...**122**

All Prices are Subject to 20% Service Charge & 7.75% Sales Tax

*The Westin Verasa, Napa
Menus Valid Through December 31, 2011*

IN GOOD COMPANY

Price per hour per person unless specified otherwise

Bartender setup/breakdown fee....150 per bar unit; 1 bar unit recommended per 100 guests

**PREMIUM
Cocktail Bar**
1 hour...18
2 hours...22
3 hours...34
4 hours...42

Premium Brands
Smirnoff Vodka
Johnnie Walker Red Scotch
Jack Daniels Bourbon
Bacardi Rum
Jose Cuervo Tradicional Silver Tequila
Beafeater Gin
Per Cocktail...9

**TOP SHELF
Cocktail Bar**
1 hour...20
2 hours...30
3 hours...40
4 hours...50

Top Shelf Brands
Absolute Vodka
Johnnie Walker Black Scotch
Buffalo's Trace Bourbon
Captain Morgan Rum
Don Julio Tequila
Bombay Sapphire
Per Cocktail...10

**ULTIMATE
Cocktail Bar**
1 hour...24
2 hours...36
3 hours...48
4 hours...60

Ultimate Brands
Grey Goose Vodka
Glenlivet 12 yr Scotch
Blanton's Bourbon
Pyrat Rum
Patron Tequila
Hendricks Gin
Per Cocktail...12

**CALIFORNIA
Wine & Beer Bar**
1 hour...15
2 hours...22
3 hours...29
4 hours...36

Domestic Beers
Bud Light
Budweiser
Miller Light
Napa Smith Lost Red Dog Ale
Sierra Nevada Pale Ale
Per Beer...4

**NAPA VALLEY
Wine & Beer Bar**
1 hour...18
2 hours...26
3 hours...34
4 hours...42

Imported Beers
Corona
Heineken
Trumer Pilsner
Guinness
St. Pauli Girl N.A.
Heineken
Per Beer...5

**ESTATE
Wine & Beer Bar**
1 hour...24
2 hours...36
3 hours...48
4 hours...60

*Ask about our Custom
Signature Martini Bar*

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VERASA WINE LIST

Priced per bottle

**All items are subject to availability*

WHITE

Luna, Pinot Grigio, Napa Valley	32
St Clement Sauvignon Blanc, Napa Valley	32
Arnold Palmer, Chardonnay, California	30
Stags Leap Winery, Chardonnay, Napa Valley	40
Mer Soleil Chardonnay, Santa Lucia	52
Robert Stemmler Chardonnay, Carneros	56
Grgich Hills, Chardonnay	65
Kistler Les Noisetiers Chardonnay, Sonoma Coast	100
Silverado Vineyards Chardonnay, Napa Valley	40



RED

Trefethen, Merlot, Estate, Oak Knoll	55
Grgich Hills, Merlot	60
Paradigm, Merlot, Estate, Oakville	75
Belle Glos Meiomi Pinot Noir, Sonoma Coast	55
Etude, Pinot Noir, Carneros	75
Arnold Palmer, Cabernet Sauvignon	38
Carpe Diem, Cabernet Sauvignon, Napa Valley	44
Robert Mondavi, Cabernet Sauvignon, Napa Valley	46
BV, Cabernet Sauvignon, Napa Valley	48
Long Meadow Ranch, Cabernet Sauvignon	58
Ladera, Cabernet Sauvignon, Napa Valley	62
Flora Springs Cabernet Sauvignon, Napa Valley	68
Heitz, Cabernet Sauvignon, Napa Valley	80
Dominus, Napanook, Estate	78
Miner Family, The Oracle, Oakville	130

SPARKLING WINE & CHAMPAGNE

Cristalino, Rose Brut	30
Domaine Carneros, Brut	48
Roederer Estate, Rose, Anderson Valley	50
Schramsberg, Reserve	120
Champagne, William Deutz, Blanc de Blanc	150
Champagne, Dom Perignon	325



Servings per Bottle Guide (based on 5 oz serving size)

750 mL (25.4 oz)	5
1 Liter (33.8 oz)	6
1.5 Liter (50.7 oz)	10
3 Liter (101 oz)	20
4 Liter (135 oz)	27

*Customized suggestions are available from our
Sommelier upon request*

All Prices are Subject to 20% Service Charge & 7.75% Sales Tax

*The Westin Verasa, Napa
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OFF SITE EXPERIENCES

When it's time to experience the magic of wine country let us arrange a private tour & tasting for your group followed by lunch or dinner prepared by our chefs. Our award winning team works closely with some of the valleys most spectacular locations to create a perfect harmony of food & wine by creating custom wine pairing menu's for each group. From a small intimate group on the terrace at Silverado vineyards to an elegant dinner in the cave at pine ridge, we will handle every detail. Below are two of our favorite venues, but ask about additional options, there are many! Site usage fees are listed below, subject to availability & all pricing is subject to change until event orders are signed.

Silverado VINEYARDS



The famous Silverado room seats up to 100 guests, & their terrace seats up to 60 guests, perfect for lunches & sunset dinners. Barrel room seats up to 150 guests, surrounded by wine barrels & leaves a dramatic memory

Pricing is per person & includes site fee, place settings, tables, chairs, meal selection & wine paired with lunch or dinner.

***custom menu selections will be provided by Ken Frank, pricing may vary*

From 149 for lunch events
From 195 for dinner events
From 219 for upgraded wine pairings

PINE RIDGE

NAPA VALLEY WINES



Dinner is served in the cabernet caves, 130 feet underground and 300 feet into the hillside. This dramatic subterranean dining room features a stunning glass sculpture by artist dale chihuly, & unique glass wall sconces create the perfect mood lighting. seats up to 40 guests.

Pricing is per person & includes site fee, place settings, tables, chairs, meal selection & wine paired with lunch or dinner.

***custom menu selections will be provided by Ken Frank, pricing may vary*

From 235 for dinner events

(lunch time event space not available)

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FOR OUR FELLOW GREEN & S.L.O. FRIENDS...

We have developed relationships with an impressive list of local producers and are proud to feature their ingredients on our farm to table inspired menus. In addition, we grow many ingredients in the Oxbow District Chefs Garden.

Alba Organics-[Monterey County](#)

generates opportunities for aspiring farmers to grow and sell crops from two organic farms

Sonoma Organics-[Sonoma County](#)

working with organic farms in and around Sonoma County to bring their produce to market

Coke Farm-[Monterey County](#)

producing organically grown fruits and vegetables for over twenty-five years

Capay Organic-[Yolo County](#)

a second generation organic farm that got its start in the Capay Valley, 90 miles NE of San Francisco

County Line Harvest-[Sonoma County](#)

a 35-acre certified organic farm that is in year-round production, specializing in greens.

Faurot Ranch-[Santa Cruz County](#)

a small family-owned ranch located in Watsonville, California

Full Belly Farms-[Yolo County](#)

a 300-acre certified organic farm located in the beautiful Capay Valley, an hour northwest of Sacramento

John Givens Farm-[Santa Barbara County](#)

consumer supported agriculture (CSA) that delivers fresh picked seasonal varieties of vegetables and fruits

Glaum Egg Ranch-[Santa Cruz County](#)

100% Cage Free & Organic California Family Farm Eggs

Lacopi Farm-[Half Moon Bay](#)

Louis Iacopi and his son, Mike Iacopi, along with 2 full-time and 15 seasonal employees grow flavorful peas and beans

Jacobs Farm-[San Mateo County](#)

over sixty varieties of herbs and edible flowers grace our northern California coastal organic farmlands

Knoll Farms-[Contra Costa County](#)

ecological farmers that nurture the earth while extracting a living from a miraculous organism we call the soil

Riverdog Farm-[Yolo County](#)

certified organic farm located in the beautiful Capay Valley

Artisan Foie Gras- [Farmington](#)

family-operated company with over 20 years experience based in the beautiful Sonoma Valley

Bera Ranch-[Winters](#)

the Bera family follows highly sustainable farming practices with an emphasis on no synthetic pesticide usage

Clover Stornetta Farms-[Petaluma](#)

founded in the 1970's, Clover Stornetta is a family-owned and operated dairy processor

Vande Rose Farms-[Oskaloosa, Iowa](#)

all-natural, antibiotic-free Duroc pork products

F&D Farms-[Contra Costa County](#)

Our crops are exclusively harvested by "loving" hands the old fashioned way sometimes getting the white glove treatment

Terra Firma Farm-[Yolo County](#)

located 70 miles from San Francisco, we have provided urbanites in the Bay Area with produce for over 100 years

Long Meadow Ranch- [St Helena](#)

nestled high atop the Mayacamas Mountains above the Napa Valley they provide an integrated organic farming system

Niman Ranch Heirloom Pork – [Iowa](#)

leading the industry in sustainable and humane agricultural practices

Broken Arrow Ranch- [West Texas](#)

support sustainable agriculture methods, harvesting carefully to insure the continuing health of these animals

Liberty Ducks- [Penngrove](#)

no antibiotics or hormones and are fed a diet that consists largely of corn and other grains

FEATURED OXBOW MARKET PURVEYORS

The Fatted Calf

Model Bakery

Whole Spice Company

Tillerman Tea

Hog Island Oyster Company

We also source from Loch Duart Salmon: a unique, low volume sustainable rearing system produces lean, fit fish of exceptional quality.

All Prices are Subject to 20% Service Charge & 7.75% Sales Tax

The Westin Verasa, Napa

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CATERING INFORMATION

Audio Visual Equipment

Five-star audio visual is the selected on-site audio visual/staging service provider for the hotel. We highly recommend using them for all of your audio visual needs. They were instrumental in the technical design of our function space and ballrooms and are the most knowledgeable of our operation; therefore, ensuring the success of your program. Please call 707-257-5148 for assistance and guidance. For all outside vendors, the audio visual source standards agreement must be signed, & a fee of 25% of retail value of Audio Visual services may apply.

Buffets, Stations & Plated Meals

Banquet buffets offer specific quantities of food. Food preparation is based on one serving per person and should be guaranteed for the total attendance. Buffets may be ordered for groups of 15 or more guests. Should you wish to order a buffet less than for 15 guests; a surcharge of \$10 per person will be applied. Other alternatives are available for small groups. Please choose one entrée for plated meals. With advanced notice and a guest count, a vegetarian option will be supplied. A second entrée option may be added for an additional \$10 per person, which will apply to all meals

Culinary

Please be aware that fluctuations in food costs due to unforeseen market conditions occasionally prompt the hotel to adjust menu pricing. The published menus with pricing are accurate at the time of printing, however, it is only after the banquet event orders (beo's) and final details are set, that we can firmly guarantee a meal price. Pricing adjustments on published menus are traditionally corrected to market conditions and costs on an annual basis. If your contracted date is a year or more into the future, please request an updated menu closer to the time of final planning. To assure availability of all chosen items, please give your menu selection to our catering department no later than 3 weeks prior to your event.

Deposit & Payment

A deposit is required upon contract signing to confirm your event on a definite basis. The balance is due 7 days in advance & will be billed to the credit card on file for all accounts that have not established direct billing.

Entertainment

Please consult your catering sales manager for any entertainment needs you may have. Music and entertainment personnel are asked to contact the hotel within 2 weeks of the event to become familiar with electrical, lighting and other requirements. Please note the city of Napa maintains a strict noise ordinance to ensure the quality of life for our surrounding neighbors. Amplified music must cease at 10:00 PM. prior to 10:00 pm noise from amplified music may not exceed 85 decibels.

Floral & Décor

Please consult your catering sales manager for assistance with floral arrangements, custom menus and special event decor. Thoughts in Bloom is the selected on-site floral designer at The Westin Verasa, Napa. They may be contacted at 707-326-4803. We request that all other floral arrangements and decorations provided stay within The Westin Verasa, Napa's tradition of excellence. Decorations, linens or displays brought into the hotel must be approved prior to arrival. Open flames are not permitted per local fire codes. All candles must be enclosed in glass. Fog machines interfere with the hotel fire life safety system, & are not allowed on the premises.

Food and Beverage

All food and beverage items must be purchased exclusively from the hotel and consumed in the designated banquet area. La Toque & The Westin Verasa, Napa hotel are the only licensed authority to serve and sell food and alcoholic beverages on the premises; therefore, outside food and beverages are not permitted on the hotel property.

Food Donation

If you would like to sign up for food donation for your event the fee is 150 & the local service provider requests 30 day advance notice

Guarantee

A guaranteed guest count will be due 5 business days before your event. You will be charged for your guaranteed guest count or your actual attendance, whichever is greater. Banquet staff will bill based on flatware usage. We will prepare food and beverage for up to 3% over your guaranteed guest count. If we are not advised of the guaranteed guest count, then the tentative guest count will become the guaranteed guest count. Your event space may be set for up to 10% over your guarantee.

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CATERING INFORMATION.... *CONTINUED*

Labor Charge

The hotel may add additional fees to groups fewer than 25 guests for buffets or plated service. Chef attendant's charges are \$150 for a 2-hour period. Bartender charges are \$150 per bartender per 100 guests. A \$200 labor charge will apply for each approved hour that exceeds contracted time under the assumption there are no other scheduled groups utilizing the banquet space.

Linen

The hotel features floor-length light green linens and napkins with ivory overlays. Additional colors or prints can be obtained for an additional charge. Please consult your catering sales manager.

Parking

The Westin Verasa, Napa has valet parking, which is included in the amenity fee for registered hotel guests. Event guests may valet park at a fee of \$10 per car, billed to master account.

Off-Site Catering

We will be more than happy to service all of your off-premise catering needs. Please consult your sales manager or catering sales manager for a list of approved off-site locations and additional information.

Outdoor Events

The hotel reserves the right to make the final decision to move any outdoor function to an inside banquet room to expedite the setup due to inclement weather. The decision to move a function must be made no less than 8 hours in advance of the scheduled event start time. A reset fee of \$150 may apply once the hotel has set up according to the BEO should the location be moved. Supplemental outdoor function lighting may be ordered from five-star audio visual, our onsite preferred audio visual/staging company.

Service Charge & Tax

All food and beverage prices are subject to a 20% service charge. California state sales tax, currently 7.75%, will be added to all food, beverage, labor, miscellaneous items and service charge.

Signage

Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. No signage of any kind is permitted in the main lobby or on the public grounds without prior authorization. Pre-approved professionally printed signage is to be used outside meeting rooms or at a hospitality/registration desk only. If directional signage is utilized, it must be professionally printed. Flip charts or blackboards are not permitted in any public area of the resort including registration desks. The hotel will assist in placing all signs and banners. A minimum \$50 fee for the hanging of banners will apply.

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