Hotel Yountville
resort & spa



BANQUET MENU 2026

6462 WASHINGTON STREET YOUNTVILLE, CALIFORNIA 94599 • WWW.HOTELYOUNTVILLE.COM

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Garden cuisine is always in season - seasonal substitutes may apply.
Should your guest/ group count have 30 or less attendees, there will be an additional fee of $100 per day.
(all food & beverage items are subject to 28% administrative charge and 7.75% state sales tax)



BREAKFAST

BREAKFAST

priced per person

CONTINENTAL, $43

10 person minimum

Freshly Squeezed Seasonal Juices
Heritage Oak Granola, *dried fruit, yogurt & milk*
Fresh Sliced Seasonal Fruit, *with local honey*
House-Baked Pastries & Breads, *with house-made assorted jams & marmalades*
Freshly Ground Lavazza Coffee & Harney & Sons Teas

THE BREAKFAST SIDEBOARD, $65

10 person minimum

Heritage Oak Granola, *dried fruit, yogurt & milk*
Seasonal Fruit, *with local honey*
House-Baked Pastries and Breads, *house-made assorted jams and marmalades*
Steel Cut Oats, *with brown sugar*
House-Made Seasonal Fruit Smoothies
Freshly Squeezed Seasonal Juices
Freshly Ground Lavazza Coffee & Harney & Sons Teas

Select One Accompaniment:
Open-Face Eggwich, Scrambled Eggs,
Quiche *(lorraine or vegetable)*, Breakfast Burrito,
Vegetable Frittata

HERITAGE OAK BREAKFAST & BRUNCH, $75

10 person minimum

Freshly Squeezed Seasonal Juices
Heritage Oak Granola, *dried fruit, yogurt and milk*
Fresh Sliced Seasonal Fruit, *with local honey*
House-Baked Pastries and Breads, *with house-made assorted jams & marmalades*

SELECT FOUR ACCOMPANIMENTS

additional items • $15 per person

Steel Cut Oats • *gf, vegan*
House Cured Salmon, *cream cheese, capers, red onion, & toasted baguette*
Quiche *(lorraine or vegetable),* *scrambled farm fresh eggs and apple-wood bacon*
Fra 'Mani Sausage Links
House-cured Ham Steaks
Chicken Apple Sausage
Crispy Fingerling Potatoes, *garden thyme, caramelized onion*
Freshly Ground Lavazza Coffee & Harney & Sons Teas

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BEVERAGES

priced per person

MORNING BEVERAGES

Lavazza French Roast Coffee & Decaf..... $125, per gallon
Harney & Sons Teas..... $85, per gallon
Freshly Brewed Iced Tea..... $65, per carafe
Freshly Squeezed Orange Juice..... $50, per carafe
Freshly Squeezed Grapefruit Juice..... $50, per carafe

SPICED BEVERAGES, $20 EA.

charged on consumption

House-Made Bloody Mary Mix
Local Spirits & Garnishes

BUBBLES BAR, $20 EA.

Fresh Seasonal Juices
Assorted Local Sparkling Wines

BEVERAGE BAR

Coca-Cola Brand Soft Drinks.....$7 ea.
Still & Sparkling Water..... $8 ea.
Red Bull & Sugar Free Red Bull.....$8 ea.

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BREAKS/ SMALL PLATES

BITES TO SHARE

Slices of Seasonal Fruit & Local Honey.....$16
Artisanal Cheese Board.....$25
House-Made Guacamole & Tortilla Chips.....$19
House-Made Hummus & Pita.....$16
House-Made Trail Mix.....$16
Seasonal Fruit Smoothies.....$20
Espresso Smoothies.....$20
Model Bakery English Muffins with Herb Cream Cheese.....$15

ICE CREAM BAR| $20

Chocolate, vanilla, caramel
Toppings:

- Chocolate chips
- Almond crumble
- Shredded Coconut
- M&Ms

MORNING ENERGY, $30

Assorted "Kind" Bars I Seasonal Fruit Smoothies I Fruit Skewers | Espresso Smoothies

MOVIE MATINEE, $40

Pretzels I Mixed Nuts I Assorted Movie Theater Candies
Choice of Three:
House-Made Popcorn, *vegan option available*
sea salt & butter, caramel, parmesan, truffles, cayenne

CHIPS & DIP, $30

House-Made Potato Chips & Tortilla Chips I
House-Made Guacamole I Salsas | Spinach Dip I
Pimento Cheese Dip

BUILD YOUR OWN PARFAIT, $35

Greek Yogurt I Mixed Berries I Shredded Coconut I Seasonal Jam | House-Made Granola • *gf*

CRUDITE PLATTER, $30

Raw Seasonal Vegetables | House-Made Hummus | Blue Cheese Dip • *gf, v, vegan*

FRESH BAKED GOODS

priced by the dozen

Assorted House-Made Breakfast Pastries.....$50
Freshly Baked Cookies.....$50
Freshly Baked Brownies.....$50

BREAKS

priced per person • minimum order, 10 guests

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PASSED CANAPES

priced per dozen • 2 dozen minimum per selection

COLD CANAPES

Deviled Farm Egg • *gf, bacon lardon, pickled onions* $75.00
Mt. Tam Cheese Crostini, *seasonal marmalade* $75.00
La Quercia Prosciutto, *asian pear, sherry gastrique* $85.00
Spot Prawn Cocktail, *horseradish, spicy tomato syrup* $100.00
Steak Tartare, *whole grain mustard, parmesan crisp* $100.00
Bigeye Tuna Tartare, *potato chip, lemon, togarashi* $100.00
Beef Carpaccio, *arugula, Parmigiano Reggiano* $100.00
Fresh Oyster, *with pepper mignonette* $100.00
Smoked Salmon, *capers, pickled onions* $100.00

HOT CANAPES

Caramelized Onion Tart, *olive & thyme* $75.00
Diver Scallop, *black garlic aioli* $100.00
Wild Mushrooms & Fontina Grilled Cheese $80.00
Crispy Pork Belly, *apple & black pepper* $100.00
Boneless Chicken Wings, *sweet soy glaze* $80.00
Crab Cakes, *spicy aioli & avocado* $100.00
Sicilian *Meatballs - marinara* $85.00
Sweet Potato Pakora, *truffle aioli* $75.00
Apricot Arancini, *mostarda sauce* $80.00

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CHARCUTERIE | $30

House-Made Pâtés, Fatted Calf Cured Meats,
Whole Grain Mustard, Cornichons, Grilled Bread

ARTISANAL CHEESE | $30

Cheese Selection, Honeycomb, Seasonal Fruit,
Artisanal Breads

MEZZE PLATTER| $30

Hummus, Feta, Olives, Grilled Veggies, Pita

CHIPS & DIP PLATTER| $30

House made guacamole, salsa, spinach dip, pimento
cheese dip

FARMERS MARKET CRUDITES | $30

Gluten free





DISPLAYED HORS D'OEUVRES

priced per person

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LUNCH

SALAD • *SELECT TWO*

Potato Salad, *red bliss potatoes, dijon, red wine vinaigrette · gf*
Green Salad, Parmigiano Reggiano, kale, frisee, lemon vinaigrette, wild pecans · gf
Spring Asparagus Salad, burrata, arugula*, citrus vinaigrette, mint, baguette croutons*
Summer Heirloom Tomato, burrata, arugula, basil, tomato vinaigrette
Strawberries - goat cheese, watercress, slice toasted almonds, strawberries vinaigrette

BUILD YOUR OWN SANDWICH

QUALITY MEATS: Roasted Turkey Breast, Beef Ribeye, House-Cured Ham, La Quercia Prosciutto

TOPPINGS: Little Gem Lettuce, Heirloom Tomato, Sweet Red Onion

CHEESE: Aged Cheddar, Fontina, Gruyère

SPREADS & BREADS: Mayonnaise, Mustard, Ketchup & Fresh Baked Sliced Breads

SWEETS • *SELECT TWO*

Panna Cotta, *seasonal fruit compote*
Chocolate Ganache Brownies
Chocolate Caramel Coupe
Fromage Blanc Cheesecake, *huckleberry compote*
Lemon Bars
Tiramisu · *gf*
Assorted House-Made Cookies





WORKING LUNCH BUFFET

$90 per person • 10 person minimum | Includes chips

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SOUP • *SELECT ONE*

Tomato Gazpacho • *gf*
Potato Leek • *gf*
Chill Pea Soup • *gf*
Mushroom velouté • *gf*
Truffle Cauliflower Bisque • *gf*

SALAD • *SELECT TWO*

Mixed Green Salad, *local seasonal fruit, candied walnuts, balsamic vinaigrette • gf, vegan*

Roasted Beets, *goat cheese, pistachios, sherry gastrique • gf*

Cobb Salad, *romaine lettuce, crispy bacon, hard boiled egg, green onion, blue cheese, red wine vinaigrette • gf*

Little Farm Potato Salad, *marbled potatoes, green onions, mustard creamy vinaigrette • gf*

BURGER OR SLIDER • *BUILD YOUR OWN BAR*

BURGER OPTIONS • SELECT TWO: *Grass-Fed Beef, Turkey, & plant-base Burgers*

FRESH-BAKED GOURMET BRIOCHE BUNS

FRENCH FRIES • *SELECT TWO*: *Traditional, Sweet Potato, Truffle, Garlic*

ADDITIONS/ TOPPINGS:
Assorted Cheeses, *aged cheddar, fontina, gruyère*

Applewood Smoked Bacon

Condiments, *ketchup, mustard, mayonnaise, sweet relish*

Garnishes, *lettuce, pickles, jalapeños, sautéed mushrooms, avocado, sliced tomatoes, pickled onion*

SWEETS • *SELECT TWO*

Strawberries & Cream
Chocolate Ganache Brownies
Tiramisu (gf)
Chocolate Caramel Coupe
Fromage Blanc Cheesecake
Lemon Curd Tartlets

BURGER BAR

$100 per person • 10 person minimum

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SOUP • *SELECT ONE*

Artichoke Bisque • *gf*
Vichyssoise • *gf*
Chill Pea Soup • *gf*
Cauliflower Bisque • *gf*

SALAD • *SELECT TWO*

Roasted Beets, *goat cheese, arugula, pistachios, sherry vinaigrette • gf, vegan*

Cobb Salad, romaine lettuce, crispy bacon, hardboiled egg, green onion, blue cheese, red wine vinaigrette

Mixed Greens, *local pears, candied walnuts, sherry vinaigrette • gf, vegan*

ENTREES • *SELECT TWO*

Whole Roasted Barrett Farms Chicken, chimichurri • *gf*
Ale Braised Beef Short Ribs, *red wine beef jus • gf*
Braised Lamb Shoulder, *garlic lamb jus • gf*
Heritage Oak Pork Loin, *mustard pork jus • gf*
Bodega Bay Halibut, *citrus jus • gf*
Atlantic Cod, *lemon, caper, brown butter • gf*
Garganelli Pasta, *arugula pesto & pistachio*
Seasonal Fresh Catch of the Day

HOT LUNCH BUFFET

priced per person, 10 person minimum • $125 per person

ACCOMPANIMENTS • *SELECT THREE*

Roasted Heirloom Carrots, spinach
Corn Polenta Gratin, creme fraiche, bella jack cheese • *gf*
Potato Confit, *green onion*
Spring Peas, *mint, arugula*
Creamy Herb Risotto, *fresh herbs, parmigiana regiano • v*
Broccoli Rabe, *Chile limon*
Macaroni & Cheese, *house-cured ham with swiss gruyere cheese*

SWEETS • *SELECT TWO*

Strawberries & Cream
Chocolate Ganache Brownies
Tiramisu • *gf*
Chocolate Caramel Coupe
Fromage Blanc Cheesecake
Lemon Bars

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BOXED LUNCHES

priced per person, 5 minimum • $60 per person

LUNCHES PACKED TO-GO

EACH BOX INCLUDES:

Bag of Chips, Whole Fruit, Fresh Baked Cookie, Bottle of Water

SALAD • *SELECT ONE*

Mixed Green Salad, *local seasonal fruit, candied walnuts, sherry vinaigrette · gf, vegan*

Roasted Beets, *goat cheese, arugula, pistachios, sherry vinaigrette · gf*

Butter Lettuce, *shaved fennel, avocado, navel orange, citrus vinaigrette · gf*

SANDWICHES • *SELECT ONE*

Roast Beef, *buttermilk blue, caramelized onions, arugula, whole wheat*

Oven Dried Tomato, *fontina cheese, basil, on brioche*

House-Cured Ham & Gruyère Cheese, *dijon mustard on brioche*

Chicken Club, *bacon, avocado, little gem lettuce, spicy remoulade, brioche roll*

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DINNER

INCLUDES • *CHOICE OF*

Starter, Middle Course *(4-course option)*, Entrée & Dessert with Assorted Breads

STARTER • *SELECT ONE*

Mixed Green, local *seasonal fruit, candied walnuts, sherry vinaigrette · gf, vegan*

Braised Artichoke Salad, *burrata cheese, artichokes, arugula, warm artichoke vinaigrette · gf*

Roasted Beets, *fromage blanc, arugula, pistachios, horseradish*

Crab Salad, *tomato confit, avocado relish, lemon cream fraiche, citrus vinaigrette*

Little Gem Salad, *crispy bacon, avocado, pickled onions, green goddess dressing · gf*

MIDDLE COURSE • *SELECT ONE*

four-course option

Classic French Onion Soup

Potato Gnocchi, *foraged mushrooms, parmigiano reggiano, pea shoots*

Garganelli Pasta, *young chicken sugo, spinach*

Risotto, *spring peas, bacon lardon, mint*

FAMILY STYLE DINNER

priced per person • Max of 25 guests • 3-course, $175 pp • 4-course, $225 pp

ENTRÉE • *SELECT TWO*

Atlantic Cod, *lemon caper, brown butter · gf*

Bodega Bay Halibut, *watercress sauce · gf*

Whole Roasted Chicken, *chimichurri · gf*

Roasted Beef Filet, *onion marmalade, beef jus · gf*

Roasted Lamb Loin, *garlic lamb jus*

Scallop, *Lemon Chicken jus (gf)*

Garganelli Pasta, *arugula pesto, pistachios*

Daily Seasonal Catch

**choose additional entrée for $20 pp*

ACCOMPANIMENTS • *SELECT TWO*

Corn Polenta Gratin

Roasted Potatoes, *creme fraiche, green onion, bacon*

Elbow Macaroni, *house-cured ham, gruyère cheese*

Broccoli Rabe, *chili limon*

Corn Succotash

Spring Peas, lemon, mint

Foraged Mushrooms, *wilted greens*

Smashed Zucchinis, *basil*

**choose additional accompaniments for $ 15 pp*

DESSERT • *SELECT ONE*

Strawberry Vacherin, *chantilly cream, meringue, strawberry coulis · gf*

Warm Chocolate Cake, *salted caramel ice cream, cookie crumble*

Vanilla Mascarpone, *basil*

Croissant Bread Pudding, *seasonal fruit*

Vanilla Pot de Creme, *seasonal compote*

Peach Cobbler

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PLATED DINNER

priced per person, 40 person maximum
3-course, $200 pp • 4-course, $250 pp

INCLUDES • *CHOICE OF*

Starter, Middle Course *(4-course option)*, Entrée & Dessert with Assorted Breads

STARTER • *SELECT ONE*

Mixed Green Salad, *local pears, candied walnuts, sherry vinaigrette · gf, vegan*

Roasted Beets, *fromage blanc, arugula, pistachios, horseradish*

Little Gems Salad, *crispy bacon, avocado, pickled onions, green goddess dressing · gf*

Asparagus Salad, *burrata, arugula, citrus vinaigrette, mint, baguette croutons*

Heirloom Tomato, *burrata, basil, tomato vinaigrette, croutons*

MIDDLE COURSE • *SELECT ONE*

Wild Mushroom Velouté · *gf*
Garganelli Pasta, *young chicken sugo, spinach*
Potato Gnocchi, *foraged mushrooms, parmigiano reggiano*
Risotto, *spring peas, bacon lardon, mint, lemon*

ENTRÉE • *SELECT TWO*

Atlantic Cod, *lemon caper, brown butter · gf*
Scallops, *cauliflower puree, cauliflower florettes, lemon chicken jus · gf*
Scottish Salmon, *spring peas, baby carrots, charred spring onion purée · gf*
Roasted Chicken Breast, haricot *verts, wax bean, roasted potato, creamy mustard vinaigrette · gf*
Filet of Beef, *glaze carrots, spinach, potato, red wine beef jus · gf*
**add $20 supplement // additional entree choice for $15 pp*

DESSERT • *SELECT ONE*

Meyer Lemon Tart, *vanilla mascarpone cream, mint*
Strawberry Vacherin, *chantilly cream, meringue, strawberry coulis · gf*
Warm Chocolate Cake, *salted caramel ice cream, cookie crumble*
Tiramisu, *lady fingers, coffee cream, bitter chocolate · gf*
Fromage Blanc Cheesecake, *huckleberries, graham cracker crumble, lime zest*

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CANAPÉS • *SELECT FOUR*

Oysters on the Half Shell, *pepper, mignonette · gf*

Halibut Ceviche, *citrus, avocado & corn tortilla chips · gf*

Tempura Oyster, *avocado, pickle onions & spicy remoulade*

Sweet Potato Pakora, *truffle aioli · gf*

Seasonal Arancinis, *mostarda sauce*

Beef Carppacio, *arugula, parmigiano reggiano · gf*

ARTISAN CHEESE DISPLAY

Local & Imported Cheeses
Seasonal Fruit Chutney
House-Made Fig Compote
Rustic Grilled Bread

RISOTTO STATION

chef fee applies

Arborio Rice
Local & Imported Cheeses
Seasonal Vegetables
Grilled Mary's Chicken

SALADS • *SELECT TWO*

Roasted Beets, *goat cheese, arugula, pistachios, sherry gastrique · gf*

Little Gems Salad, *crispy bacon, avocado, pickled onions, green goddess dressing · gf*

La Quercia Prosciutto, *pear, baby arugula, local honey & citrus vinaigrette · gf*

CARVING STATION• SELECT ONE

Scottish Salmon Fillet, *citrus vinaigrette · gf*

Dry Rubbed Ribeye Steak, *house-baked rolls & sweet butter*

DESSERT PRESENTATION

Chefs Selection of Assorted Seasonal Desserts





YOUNTVILLE RECEPTION

$175 per person • 2 chefs required, $300 ea. • chef fees are up to 50 guests

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CANAPÉS • *SELECT FOUR*

Spot Prawn Cocktail, *horseradish, spicy tomato syrup*
Deviled Farm Egg, *crispy prosciutto, piment d'espelette*
Mini Grilled Fontina Cheese Sandwich, *wild mushrooms*
Crispy Pork Belly, *apple, cracked black pepper · gf*
Diver Scallop, *black garlic aioli, chili lemon · gf*
Smoked Salmon, *meyer lemon, crème fraîche*

MEZZA PLATTER

Traditional hummus
Olives
Grilled Vegetables
Grilled Pita
Baba Ghanoush
Tabbouleh

DESSERT PRESENTATION

Chefs Selection of Assorted Seasonal Desserts

SALADS • *SELECT TWO*

Roasted Beets, *burrata, arugula, pistachios, sherry gastrique · gf*
La Quercia Prosciutto, *melon, baby arugula, local honey, citrus vinaigrette · gf*
Mixed Greens, *seasonal fruit, candied walnuts, sherry vinaigrette*

PASTA STATION

chef fee applies

Pasta, *spaghetti, garganelli, elbow*
Sauces, *pomodoro, classic mornay, pesto*
Roasted Fennel, *preserved lemons, almonds*
Grilled Chicken
Shrimp

BBQ LIVE GRILLING STATION

charcoal for 2 hours included • chef fee applies

Includes Grilled Vegetables & Condiments

Choose up to Three:
Sausage with Onions & Peppers
Citrus & Herb Chicken Breast
Berkshire Pork Loin
Hanger Steak

Additional Options:
New York Strip Steak · *add $20 per person*
Lamb Chops · *add $22 per person*
Wild King Salmon · *add $20 per person*

HERITAGE OAK RECEPTION

$225 per person • 2 chefs required, $300 ea. • chef fees are up to 50 guests

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BAR SELECTIONS

$250 for 3 hours, per bartender
1 bartender per 30 guests is required

PREMIUM BAR

$18 per drink • standard mixers, sodas & garnishes included
$15 each • selection of domestic & imported beers

Tito's Vodka
Gray Whale Gin
Buffalo Trace Bourbon
Johnny Walker Black
Espolon Blanco Tequila
Captain Morgan Rum
Sommelier Selected House Red & White Wines

ULTRA PREMIUM BAR

$25 per drink • standard mixers, sodas & garnishes included
$15 each • selection of domestic & imported beers

Belvedere Vodka
Hendricks Gin
Knob Creek Bourbon
McCallan 12 Yr.
Mount Gay Eclipse Rum
Don Julio Blanco Tequila
Grand Marnier
Sommelier Selected House Red & White Wines

BUBBLES BAR

priced per bottle • standard mixers, sodas & garnishes included
**specialty bottle choices available*

Domain Chandon Brut • $60 per bottle
Lucien Albrecht Rosé • $60 per bottle

Specialty Spirits Available with Minimum Guarantee of One Bottle at Banquet Bar Pricing
**All Spirit Brands are Subject to Change: A Comparable Replacement will be Supplied*

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INFORMATION

MENUS

Enclosed for your consideration are the Hotel Yountville private event dining menus. We offer locally sourced and garden inspired menu items as a foundation in creating a signature menu just for your event. The food, beverage and miscellaneous prices quoted are subject to a 28% administrative charge and applicable state sales tax. Menu pricing is subject to change, however, will be confirmed thirty (30) days prior to your event.

All plated Lunch and Dinner menus are priced per person, include your choice of one (I) appetizer, one (I) entrée and one (I) dessert. Our culinary staff will accommodate two (2) entrée selections per menu period without incurring additional fees. Due to Yountville County Health Department restrictions, all prepared foods utilized for private event dining are not allowed to leave the function space. Only a Wedding Cake can be brought into the Hotel. In addition, the sale and administrative charge of all alcoholic beverages is regulated by the California of Alcoholic Beverage Control. Hotel Yountville is responsible for the administration and adherence to these regulations. It is the policy therefore, that no alcoholic beverages (liquor or beer) may be brought into the hotel.

GUARANTEES

A guaranteed guest count and any dietary restriction or requests are due by II:00am fourteen (14) business days prior to your scheduled private event. This number shall be considered your minimum guarantee. If a guaranteed count is not received, the original contracted number of guests will serve as your guarantee. Any additional guests added to the guarantee after been received by the hotel is subject to the approval of Hotel Yountville culinary team. Menu substitutions may apply. Should your guest/ group count have 30 or less attendees, there will be an additional fee of $100 per day.

BEVERAGE SERVICE

A Bartender is required for every thirty (30) guests along with a $250.00 for three (3) hours per bar, plus 28% administrative charge and applicable sales tax. Drinks are charged on per drink basis. Any Wine purchased from Hotel Yountville is charged by the bottle, plus 28% administrative charge and applicable sales tax. Wine brought into the hotel will be charged a corkage fee of $35.00/per 750ml bottle, plus 28% administrative charge and applicable sales tax.

SET-UP, DECORATIONS OR SHIPPED MATERIAL

The Sales and Catering Department must approve all shipped material. Please address to Hotel Yountville, c/o Catering Department, Company name, event date and event contact.

AUDIO VISUAL EQUIPMENT

Hotel Yountville has enlisted Audio Visual Management Services (AVMS) to offer a comprehensive range of production services to meet your needs. Please speak to your Catering Manager to obtain additional information and price list.

PRIVATE EVENT DINING TERMS AND CONDITIONS



Hotel Yountville
resort & spa

With the most desirable location in the Napa Valley, the Hotel Yountville Resort & Spa has refined service and unparalleled Cuisine. Whether you're hosting a corporate-wide celebration, a high-profile board meeting, or social celebration our professional staff is here to assist event planners with flexible indoor and outdoor venues for up to 80 guests. We offer modern technology, fine dining experience, decor, accommodations and activity assistance.

We invite you to explore our hotel in beautiful Wine Country and Yountville heritage reimagined.

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