

THE NAPA EXPERIENCE

Wine country has never been so close. The Napa Experience is a great corporate team building opportunity and an interesting way to say *thank you* to your best clients. We are happy to arrange a memorable event that brings Napa to you.

**3-HOUR
EVENT**

DETAILS

Event length: 3-hour event

Number of guests: 55–200 guests (location specific)

Location: La Verona, Oliva on the Hill, City Cottage or Spink Pavilion

BUFFET COCKTAIL MENU

- An array of artisanal cheeses in various styles, paired with wines, presented with fresh grapes, strawberries, dried fruits, spiced nuts and lavosh toast
- Fresh vegetable crudité, creamy shallot dip, olive and caper tapenade, sundried tomato tapenade
- Turkey and brie on baguette with dijon and arugula
- Country pâté, cornichons, balsamic cippolini onions, French bread toast
- Gruyère cheese and caramelized onion tart
- Sweet mini peppers filled with herbed goat cheese
- Custom caramels
- 5 hand-selected premium California wines, a selection of local craft beer, imported beer and soft drinks (addition of full bar available)

FEES

Package price: \$75 per person

Set-up and clean-up fee: \$500

Bartenders: \$250 each, 1 bartender per 75 guests

- Buffet cocktail seating, linens, stemware and decor are included in package price.
- A 25% service fee and applicable sales tax will be added to your final invoice.
- Any changes to the package will incur additional cost.

FACILITY RENTAL

Monday–Wednesday: \$750–\$1,200*

Thursday or Friday: \$2,000–\$2,500*

Saturday: \$2,500–\$2,800*

Sunday: \$1,500–\$2,500*

**location dependent*

Book your event today! Contact our sales team at sales@cateringstlouis.com or 314-961-7588.


CATERING
ST. LOUIS
EVENTS