

napa prime EVENTS

Banquets + Events



We have outlined the process of building your menu below. If you have questions or need any guidance, please feel free to contact a member of our catering team via email napaprimeevents@gmail.com or call our catering coordinator 859-873-0600 and we will be happy to help answer any questions you may have!

Weddings, Corporate + Social Events

Choose multiple stations for your main dinner or add an appetizer station to your cocktail hour.

Includes the following:

- UP SCALE DISPOSABLE TABLEWARE
- LINEN LIKE NAPKINS
- CHAFFING DISHES & SERVING UNTEENSILS

Staffing

- Uniformed staffing: based on guest count (2) hours of set-up time, (1) hour of service time, & clean-up of equipment
- Staffing includes set-up of catering equipment, service of event, bussing services, and clean-up of catering equipment.

ADDITIONAL SERVICES:

- CUSTOM WEDDING CAKES
- CAKE SERVICE & UNTEENSILS
- VENUE COORDINATION & SELECTION
- LINEN NAPKINS & TABLE LINENS
- CHINA, SILVERWARE & GLASSWARE
- BARS & HIGH TOP TABLES
- TABLES, CHAIRS & TENTS
- LOUNGE FUNRNITURE
- CUSTOM MADE MENUS & PLACE CARDS

Events Menu

Prices are based on 50+ guests & served by professional chefs buffet style!
Choice of two entrées + three signature sides, served with artisan rolls & whipped butter

\$20 CHEF STATIONS

Additional Entree \$3

- BOURBON BACON JAM SLIDERS
- CHICKEN & SWISS SLIDERS
- SMOKED CARNITA TACOS
- BLACKENED SHRIMP TACOS
- AHI TUNA TACOS

\$25 CHEF STATIONS

Additional Entree \$5

- NAPA GRILLED CHICKEN BREAST
- STOUT BRAISED BEEF BRISKET
- BEEF TENDERLOIN TIPS
- PESTO CRUSTED SALMON
- ROASTED VEGGIE PASTA

\$30 CHEF STATIONS

Additional Entree \$6

- CHICKEN SALTIMBOCCA
- SONOMA CHICKEN PASTA
- SHRIMP SCAMPI PASTA
- SLICED HANGAR STEAK + CHIMICHURRI
- GUINNESS BRIASED SHORT RIBS

\$35 CHEF STATIONS

Additional Entree \$7

- JUMBO CRAB CAKES + REMOUDLADE SAUCE
- LOBSTER RAVIOLI + CHAMPAGNE BEURRE BLANC
- FILET MEDALLIONS + CABERNET BUTTER
- BONE IN CHOP+ MUSHROOM MARSALA
- CAST IRON SEA SCALLOPS

Bar Service

Bartender Rental

\$250 bartender rental service includes 4 hours of service, including set-up and breakdown of bar area.

Cash Bar

\$500 Charged to Host / Guest pays per drink

Beer + Wine

\$15 per person for three hours of service,
Additional hours \$3 per person.

- Local Craft Beer + Domestic
- Hand Selected wines
- Assorted Carbonated Beverages
- Add a signature cocktail for \$5.00

Signature bar

\$23 per person for three hours of service,
Additional hours \$7 per person.

- Premium Liquors
- Customized craft cocktails
- Domestic, Import & Local Craft Beer
- Hand Selected wines
- Assorted Carbonated Beverages

ABC certified bartender(s), set-up & break-down of all bar related equipment. Bar package pricing is for events booked in conjunction with a Hospitality Package. Bar prices subject to change when booked a la carte, or when requested for a longer time frame than hospitality service

Signature sides

Additional sides \$3

- SPRING MIX + SEASONAL BERRIES
- NAPA SALAD
- HEARTS OF ROMAINE
- HERB ROASTED FINGERLING POTATOES
- WHIPPED BUTTERED POTATOES
- CILANTRO LIME RICE
- SMOKED GOUDA MAC + CHEESE
- PARMASEAN PASTA PRIMAVERA
- NANTUCKET SHOEPEG CORN
- CARMELIZED BRUSSELS SPROUTS
- ROASTED VEGTABLES
- NAPA GREEN BEANS
- GRILLED ASPARAGUS
- HARICOT VERTS & RED PEPPERS

Signature desserts

Per person

- CHOCOLATE DIPPED STRAWBERRIES \$2
- CUP CAKE BAR \$3
- DESSERT BAR ASSORTED MINI DESSERTS \$4
- ASSORTED CHEESECAKES \$4
- CUSTOM WEDDING CAKES A.Q.
- WEDDING CAKE SERVICE A.Q.

Cocktail Reception

\$7 per person for one item,

\$9 per person for two items

\$11 per person for three items

STATIONARY OR PASSED APPETIZERS

- CHARCUTERIE OF DRY AGED MEATS, CHEESES & OLIVES
- AHI TUNA SASHIMI + CONDIMENTS
- BACON JAM TARTS
- BUFFLAO CHICKEN TARTS
- MINI CRAB CAKES + REMOLAUDE
- TOMATO BISQUE SHOOTER + HONEY PEPPER CROSTINI
- SHRIMP COCKTAIL + SPICY HORSERADISH
- SHRIMP & ANDOULLIE SKEWER
- SMOKED SALMON CROSTINI
- HERBED ROASTED PORK SLIDERS
- BOURBON GLAZED MEATBALLS
- BRISKET SLIDERS
- BLACKBERRY MINT + MOZZARELLA SKEWERS
- TOMATO BASIL + MOZZARELLA SKEWERS
- ROASTED VEGETABLE STATION
- SPRING ROLLS + SWEET CHILI
- TRIO BITES- BRIE AND PECAN, GOAT CHEESE, AND NANTUCKET CORN

Beverage Bar

\$4 per person

- Organic herbal ice teas
- Fresh lemonade
- Assorted soft drinks & bottle waters
- Freshly brewed dark roast & decaffeinated coffee
- Lemons, sweeteners, ice include.

Frequently asked questions
Email: Napaprimeevents@gmail.com

- **SERVICE TIMES & GUEST MINIMUMS**

All Food station pricing includes one hour of service, and is designed for a minimum of 50 guests!

- **WHAT IS THE COORDINATION FEE?**

The Coordination Fee covers the use of our equipment, mobile kitchen, liability insurance, health permits and other administrative expenses such as packing for your event, clean up, site visits, and detailed coordination with all parties (client, hospitality companies, wedding coordinators, music & etc.) leading up to the event. Please note that the coordination fee is taxable and is not a gratuity for the personnel.

- **HOW CAN I RESERVE MY EVENT DATE?**

We require a \$500.00 non – refundable deposit to secure your date, if your event is canceled you can apply the deposit to a future event or receive \$500.00 in gift cards to our restaurant.

- **WHEN DO I NEED TO GIVE YOU MY FINAL GUEST COUNT?**

We require final guest counts fourteen days prior to your event. We can always increase the guest count; you will be charged the minimum on the original invoice / estimate even if guest counts are less.

*If you request to book an event within the two-week period, the guest count listed on your contract is considered the FINAL guest count.

- **TASTINGS**

Call our catering coordinator to schedule your personal tasting.

- **WHEN IS FINAL PAYMENT DUE?**

Final Payment is required 14 days prior to your event date, after all of the final details have been determined. We accept payment via credit card or check.