

RIVER TERRACE INN

N A P A

A NOBLE HOUSE HOTEL

Wedding  
package



# river terrace inn wedding package

## INCLUDES THE FOLLOWING

Our signature wedding package has been designed for your convenience and includes the following:

- four-hour open bar: premium brand liquor, beer, wine & soft drinks
- five passed hors d'oeuvres
- champagne toast
- wine service with dinner
- choice of menu
- complimentary overnight premium accommodations for the bride & groom the evening of the wedding
- special room rates for your guests staying with us





## hors d'oeuvres

### SELECT FIVE

gazpacho shooter

avocado toast bites

tuna poke

bacon and blue cheese tart  
sweet onion marmalade

greek spanakopita

saffron arancini  
fontina, basil pesto

mini beef wellington  
bearnaise sauce

miniature crab cakes  
chipotle aioli

miniature croque monsieur sandwiches

smoked gouda & green onion croquette

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Menu items may contain nuts or nut products. Please advise your Catering or Conference Services Manager to any food allergy concerns or vegetarian options so special care is taken for modifications.

Prices are subject to the prevailing service charge and applicable California sales tax.

# salads

SELECT ONE

## caesar salad

hearts of romaine, parmigiano reggiano,  
buttered croutons

## roasted beet salad

goat cheese, rye bread crumble, chicories,  
dried cherries, sherry vinaigrette

## organic greens salad

tomatoes, cucumber and lemon vinaigrette



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# entrées

PRIOR CHOICE

PRE-SELECTED ENTRÉES WILL BE THE HIGHER OF THE TWO SELECTED

house-made ricotta gnocchi seasonal vegetables, tomato pomodoro, basil pesto	175
mary's organic chicken potato puree, green beans, bacon, rosemary jus	175
seared salmon seasonal vegetables, sauce vierge	180
grilled beef filet kale, mushrooms, potato purée, peppercorn jus	190



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# dessert

SELECT ONE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SELECT HOT HERBAL TEA BLENDS

chocolate blackout cake

new york style cheesecake

carrot cake



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## beverages

PREMIUM BRANDS  
INCLUDED IN PACKAGE

Sobieski vodka

Gordon's gin

Captain Morgan platinum rum

Johnnie Walker Red scotch whiskey

Canadian Club whiskey

Jim Beam bourbon

Sauza Gold tequila

imported & domestic beer

preferred red & white wine

preferred champagne

bottle water

soft drinks

# kids

25 / PER CHILD

fruit cup

**CHOICE OF:**

chicken tenders & french fries

penne with marinara sauce

grilled chicken, mashed potato & vegetable

dessert





# general information

## VALET PARKING

Event parking is \$12 per car for non-hotel guests.

## SERVICE CHARGE

Food and beverage prices along with ceremony site fees are currently subject to a 24% service charge. The service charge is taxable at 7.75%. Tax is subject to change based upon government regulations.

## TAXES

A 7.75% California State tax on service charge, site fee, labor charges, etc.

## DESTINATION FEE

\$25 per guestroom per night plus 15.19% sales tax.

## AMENITIES

\$5 bellman gratuity per delivery.

## OUTDOOR EVENTS

All outdoor events must end by 10:00pm.

## CEREMONY SITE FEE

The site fee will be determined by the day of the week and time of year.

The ceremony fee will apply regardless if the event must be moved inside in the event of inclement weather.

Ceremonies will only be booked for couples holding their event at the hotel.

## MISCELLANEOUS

Client permitted to provide wedding cake, hotel to cut and serve.

Ballroom can accommodate weddings up to 80 guests.