

WHETSTONE WINE CELLARS

large group evening offerings



2022 OFFERINGS

Come experience the magic...

THE PROPERTY



Whetstone Wine Cellars sits on two acres at the base of Atlas Peak Road surrounded by ancient Cedar and Oak trees in the heart of Napa Valley. Located minutes from world-class hotels and restaurants, luxury golf courses, and expansive bike trails, this property is a private haven that represents the perfect blend of old world charm and new world style.

The centerpiece of the property is a French-style chateau, designed by Hamden W. McIntyre and built in 1885 as part of Hedgeside Winery. McIntyre, an expert in gravity-flow winery design, is responsible for several other local wineries, including the impressive grandeur of Inglenook, Greystone, Trefethen, and Chateau Montelena — all Napa Valley landmarks that still endure. After fully restoring the historic stone distillery building, the tasting salon opened its doors once again in 2013.

The quality of Whetstone wines paired with the gorgeous Chateau setting, relaxed atmosphere, and attention to detail make for a truly unique Napa Valley experience.

DRINK IN THE VINTAGE VIBES AT
OUR HISTORIC PROPERTY

DINNER OFFERINGS

DETAILS

- Catering provided by Bottega
- Available for groups of 9 - 50 guests (\$5000. minimum)
- Owners Michelle + Jamey Whetstone are available to speak and share their story
- Pricing is subject to a 22% service charge* and CA sales tax+
- Groups of 20 or more are required to be shuttled to and from the property
- Please note: guests must be 21+, vaccination required, no pets allowed

PER PERSON FEES

325.*+ per person

Includes a selection of Whetstone wine, catering, floral, decor, & exclusive use of the property for 2 hours

4 COURSE FAMILY STYLE ITALIAN DINNER

SPRING / SUMMER MENU

ANTIPASTI COURSE (CHOICE OF 3)

- 'Insalata del Uve', Organic Greens, Verjus Vinaigrette, Oven-Dried Grapes, Candied Hazelnuts, Pecorino
- 'Insalata di Pesca e Rucola', Prosciutto and Peach Salad, Mixed Greens, Laura Chenel Goat Cheese
- 'Burrata Caprese', Heirloom Tomatoes, Basil Leaves, Basil Oil, Balsamic "Caviar"
- 'Verde Primavera', Spring Greens, Roasted Bean and Fennel Insalata, Spring Onion Vinaigrette
- 'Insalata di Rucola', Arugula, Corn, Mushroom and Cherry Tomatoes Insalata, Corn Puree
- 'Monterey Calamari Fritti', Lemon, Parsley, Aiolo Nero
- Tricolore, Local Greens, Piave Mountain Cheese, Olive Oil Confit Grape Tomatoes, Italian Dressing

PASTA COURSE (CHOICE OF 2)

- 'Trenne alla Bolognese', Veal, Pork and Porcini Mushroom Sugo, Rosemary, Parmigiano Reggiano
- 'Rigatoni al Coniglio', Tomato Braised Sonoma Rabbit Sugo, Caramelized Mushrooms, House Made Ricotta
- 'Gnocchi di Patate', Blistered Spring Peppers, Peperonata Sauce, Goat Cheese



SPRING / SUMMER MENU (CONTINUED) -

SECONDI COURSE (CHOICE OF 1 / VEGETARIAN OPTION AVAILABLE)

- 'Pesce del Giorno', Spiced Halibut, Bass & Branzino, Spiced Fennel Tomato Broth, Citrus Fennel Insalatina
- 'Diavola Forno Pollo', Roasted Chicken Breast, Shishito Peppers, Cippolini Onions
- 'Braciola di Agnello', Milk Braised Lamb Chop, Spring Vegetables
- 'Costolette Arrosto', Smoked & Braised Short Ribs, Polenta, Smokey Jus
- 'Braciola di Maiale', Pork Chop, Apple Passata, Roasted Cabbage

CONTORI (CHOICE OF 2)

- Delfina Potatoes
- Roasted Extra Virgin Olive Oil Asparagus
- Polenta Under Glass
- Meyer Lemon Spinach

DOLCI COURSE (CHOICE OF 1)

- Italian Cheesecake, Amaretti Cookie Crust, Seasonal Fruit Compote
- 'Semifreddo al Cioccolato', Frozen Chocolate Mousse, Raspberries

FALL / WINTER MENU -

ANTIPASTI COURSE (CHOICE OF 3)

- Mixed Greens and Lacinato Kale, Laura Chenel Goat Cheese, Pancetta Vinaigrette, Pomegranate Seeds
- Shaved Brussels Sprouts, Marcona Almonds, Sieved Egg, Whole Citrus Vinaigrette, Pecorino
- 'Burrata al Stagione', Creamy Gioia Burrata, Wood Grilled Bruschetta
- 'Barbabietole Arrostate', Roasted Golden Beets, Point Reyes Blue Cheese, Pistachio Vinaigrette

PASTA COURSE (CHOICE OF 2)

- 'Trenne alla Bolognese', Veal, Pork and Porcini Mushroom Sugo, Rosemary, Parmigiano Reggiano
 - 'Rigatoni al Coniglio', Balsamic Rabbit Sugo, Caramelized Mushrooms, House Made Ricotta Cheese
 - Pan Roasted Gnocchi, Winter Vegetables, Valley Ford Montasio
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FALL / WINTER MENU (CONTINUED) -

SECONDI COURSE (CHOICE OF 1 / VEGETARIAN OPTION AVAILABLE)

- 'Pesce al Giorno', Local Fish, Cauliflower Polenta, Herb Insalatina
- 'Pollo alla Diavola sul Mattone', Calabrian Marinated Chicken, Roasted Italian Peppers, Cipollini Onions
- 'Costolette Brasate e Affumicate', Braised Short Ribs, Grilled Treviso, Polenta-Speck Polpette, Smokey Jus
- 'Carre' d'Angello alla vale di Napa', Wood Grilled Lamb Chops, Polenta, Sausalito Watercress, Lamb Jus

CONTORI (CHOICE OF 2)

- Delfina Potatoes
- Crispy Brussels Sprouts with Balsamic Vinaigrette, Prosciutto
- Polenta Under Glass
- Meyer Lemon Spinach

DOLCI COURSE (CHOICE OF 1)

- 'Crostatina di Pera I Cioccolato', Chocolate and Pear Tart, Ricotta, Pistachios, Sautéed Pears
- 'Torta Caprese', Flourless Chocolate Almond Cake, House Made Gelato, Almond Foam Anglaise
- 'Pannacotta alla Agrumi', Local Citrus Panna Cotta, Toasted Almonds

OPTIONAL ADDITIONS

PASSED CANAPÉ RECEPTION (CHOICE OF 3)

55. per person

- Pesce Crudo Involtini
- Stuffed Sweet Italian Peppers with Laura Chenel Goat Cheese
- Angry Oil Poached Shrimp, Calabrian Cocktail, Crispy Basil Citrus Salad
- Grilled Speck Wrapped Seasonal Fruit

SIGNATURE COCKTAIL

Served during passed canapé reception

25. per person
