

WHETSTONE WINE CELLARS

2025 LARGE GROUP OFFERINGS



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Come experience the magic...

LARGE GROUP OFFERINGS

DETAILS

- Available for groups of 9 - 75 guests
- Owners Michelle + Jamey Whetstone are available to speak and share their story
- Groups of 20 or more are required to be shuttled to and from the property
- Please note: guests must be 21+ (including babies in arms), no pets allowed, no smoking or vaping allowed (exceptions apply to full buy-outs)



WINE AND SITE FEE

Groups of 9 - 14 | \$85. per person

Groups of 15 - 75 | \$115. per person

- Pricing includes a selection of Whetstone wine and a space reserved for 2 hours
 - Pricing does not include 22% admin/service charge and CA sales tax
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SOUTHSIDE NAPA PLATTERS

PRICING VARIES

- Each platter serves 9 - 15 guests family style
- Pricing does not include 22% admin/service charge and CA sales tax



CHOICE OF

Organic Buttermilk Fried Chicken | 225. per platter

Brined, Battered & Cooked with Fresh Lemon & Thyme

Chili Shrimp a la Plancha | 245. per platter

Gulf Shrimp, Avocado Tomatillo Salsa

Roasted Ancho Chicken | 225. per platter

Ancho Chili Spiced with Fresh Lemon & Herbs

Grilled Bavette Steak with Salsa Verde | 270. per platter

Bavette Sirloin Steak, Lemon, Sea Salt & Extra Virgin Olive Oil

Cedar Plank Ōra King Salmon | 295. per platter

Dijon, Honey, Arugula & Lemon Wedges

Roast Beef Sandwich | 195. per platter

Creamy Blue Cheese Spread, Romaine, Shaved Fennel on a Fresh Roll

Turkey Sandwich | 195. per platter

Smoked Turkey Breast, Avocado, Jalapeno Jelly, Meyer Lemon Aioli, Little Gem Lettuce on a Fresh Roll

Mushroom Torta | 195. per platter

Roasted Portobello Mushrooms, Avocado, Pickled Jalapeno, Cilantro Dressing on a Fresh Roll



SOUTHSIDE NAPA PLATTERS

Crispy Brussels Sprouts | 115. per platter

Brussels Sprouts, Pomegranate Vinaigrette, Pomegranate Seeds, Cotija Cheese, Mint

Heirloom Farro Salad | 115. per platter

Farro, Pistachios, Carrot Ribbons, Feta cheese, Golden Raisins, Cumin, Mint

Roasted Squash Trio (Fall and Winter) | 115. per platter

Marinated Delta Asparagus (Spring and Summer) | 145. per platter

Salsa Verde, Fresh Herbs

Southside Caesar Salad | 85. per platter

Hearts of Romaine, Creamy Cilantro-Anchovy Dressing, Cotija Cheese, Capers, Radish, Pepitas

Seasonal Lettuces | 85. per platter

Preserved Lemon Vinaigrette, Pecorino Romano, Toasted Pepitas

Whole Grain Mustard Potato Salad | 85. per platter

Yukon Gold Potatoes, Whole Grain Mustard

Buttermilk Biscuits | 75. per platter

House Baked Buttermilk Biscuits

Freshly Baked Chocolate Chip Cookies | 75. per platter



Boxed lunch option available for groups of 12 or more

SOUTHSIDE NAPA BRUNCH PLATTERS

Mini Blueberry Scones | 70. per platter

Housemade with Fresh Blueberries

Seasonal Fruit Platter | 95. per platter

Chef's Selection of Seasonal Fruit

Granola & Yogurt Parfaits | 105. per platter

Organic Oats, Smoked Almonds, Dried Cherries, Coconut,
Served with Yogurt

Avocado Toast | 105. per platter

Add Smoked Salmon | 170. per platter

Seeded Toast, Avocado Mash, Persian Cucumber, Radish,
Feta Cheese, Mint, Toasted Pepitas

Chilaquiles | 145. per platter

Corn Tortilla Chips, Salsa Roja, Tomatillo, Cotija Cheese, Crema,
Black Beans, Scrambled Eggs

Biscuits & Gravy | 145. per platter

Buttermilk Biscuit, Chorizo Sausage Gravy, Cilantro,
Scrambled Eggs

Buttermilk Biscuits | 75. per platter

House Baked Buttermilk Biscuits

Orange Juice | 50.

Fresh OJ

Wrecking Ball Coffee Service | 40.

Creamer, Raw Sugar and Stevia

