

WHETSTONE WINE CELLARS

# 2025 LARGE GROUP OFFERINGS



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*Come experience the magic...*

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# 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

## FOOD AND WINE PAIRING

Groups of 9 - 14 | \$155. 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



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## SOUTHSIDE NAPA PLATTERS

### **Crispy Brussels Sprouts | 120. per platter**

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

### **Heirloom Farro Salad | 120. per platter**

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

### **Roasted Squash Trio (Fall and Winter) | 120. per platter**

### **Marinated Delta Asparagus (Spring and Summer) | 155. per platter**

Salsa Verde, Fresh Herbs

### **Southside Caesar Salad | 90. per platter**

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

### **Seasonal Lettuces | 90. 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 | 80. per platter**

House Baked Buttermilk Biscuits

### **Freshly Baked Chocolate Chip Cookies | 75. per platter**



*\*Boxed lunch option available for groups of 12 or more\**

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## SOUTHSIDE NAPA BRUNCH PLATTERS

### **Mini Blueberry Scones | 80. per platter**

Housemade with Fresh Blueberries

### **Seasonal Fruit Platter | 105. per platter**

Chef's Selection of Seasonal Fruit

### **Granola & Yogurt Parfaits | 115. per platter**

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

### **Avocado Toast | 115. per platter**

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

### **Chilaquiles | 150. per platter**

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

### **Biscuits & Gravy | 150. per platter**

Buttermilk Biscuit, Chorizo Sausage Gravy, Cilantro,  
Scrambled Eggs

### **Buttermilk Biscuits | 80. per platter**

House Baked Buttermilk Biscuits

### **Orange Juice | 50.**

Fresh OJ

### **Wrecking Ball Coffee Service | 40.**

Creamer, Raw Sugar and Stevia

