

WHETSTONE WINE CELLARS

Pricing and Details

LARGE GROUP TASTING | AL FRESCO MENU

Large Group Wine Tasting *daytime*

groups of 9 - 14 | \$85. per person
groups of 15 - 75 | \$115. per person

Large Group Wine Tasting *evening* | \$5000. min.

groups of 9 - 75 | \$165. per person

Food Add Ons:

food and wine pairing | \$70. per person
(available for groups of 9 - 14)

cheese and charcuterie | \$25. per person

- Available for groups of 9 - 75 guests (please inquire for larger groups) -
- Includes a selection of Whetstone wine and a space reserved for 2 hours for daytime events or 3 hours for evening events (*additional hours can be added on*)-
- Owners Michelle + Jamey Whetstone are available to speak and share their story -

Please note:

(some exclusions apply to full buyouts)

- Guests must be 21+ (including babies in arms) -
- No pets allowed -
- No smoking or vaping allowed -
- Groups of 20 or more are required to be shuttled to and from the property -
- Additional 22% admin/service charge and CA sales tax -
- Pricing valid thru 2026 -



come experience the magic....

Al Fresco Menu

MAINS

choose up to three

*Organic Buttermilk Fried Chicken

brined, battered & cooked with fresh lemon, thyme

Roasted Ancho Chicken

ancho chili spiced with fresh lemon, herbs

Chili Shrimp a la Plancha

gulf shrimp, avocado tomatillo salsa

Grilled Bavette Steak with Salsa Verde (+\$5pp)

bavette sirloin steak, lemon, sea salt, extra virgin olive oil

Cedar Plank Ōra King Salmon (+\$10pp)

dijon, honey, arugula, lemon wedges

* Smoked Chicken Salad

arugula, spice-rubbed chicken, dried Bing cherries, blue cheese, pistachios, apple vinaigrette

*Roast Beef Sandwich

creamy blue cheese spread, romaine, shaved fennel on a fresh roll

*Turkey Sandwich

smoked turkey breast, avocado, jalapeno jelly, Meyer lemon aioli, little gem lettuce on a fresh roll

*Mushroom Torta

roasted portobello mushrooms, avocado, pickled jalapeno, cilantro dressing on a fresh roll

SIDES

choose three

Crispy Brussels Sprouts

brussels sprouts, pomegranate vinaigrette, pomegranate seeds, cotija cheese, mint

Heirloom Farro Salad

farro, pistachios, carrot ribbons, feta cheese, golden raisins, cumin, mint

Roasted Squash Trio (Fall and Winter)

Marinated Delta Asparagus (Spring and Summer) (+\$5pp)

salsa verde, fresh herbs

Southside Caesar Salad

hearts of romaine, creamy cilantro-anchovy dressing, cotija cheese, capers, radish, pepitas

Seasonal Lettuces

preserved lemon vinaigrette, pecorino romano, toasted pepitas

Whole Grain Mustard Potato Salad

Yukon Gold Potatoes, whole grain mustard

ADD ONS

\$6pp each

Buttermilk Biscuits

Assorted Bite Sized Desserts

Boxed lunch option available for groups of 12 or more - includes a side salad and chocolate chip cookie

Al Fresco Lunch

\$185. per person

Al Fresco Vineyard Lunch

\$5000. min | June - October

\$235. per person

Al Fresco Dinner

\$5000. min

\$245. per person

