



# BELLA ROSA RENTAL FEES & MINIMUMS

## Peak Season

*(April – December)*

Friday: 4,000 (Event Room Facility Rental) F&B Minimum 12,000 + operations fee & sales tax	Saturday: 5,000 (Event Room Facility Rental) F&B Minimum 17,000 + operations fee & sales tax	Sunday*: 3,000 (Event Room Facility Rental) F&B Minimum 12,000 + operations fee & sales tax
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## Non- Peak Season

*(January - March)*

Friday: 2,800 (Event Room Facility Rental) F&B Minimum 9,000 + operations fee & sales tax	Saturday: 3,800 (Event Room Facility Rental) F&B Minimum 10,000 + operations fee & sales tax	Sunday*: 2,300 (Event Room Facility Rental) F&B Minimum 9,000 + operations fee & sales tax
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## Weekday

*(Monday-Thursday)*

3,000 Facility Rental | F&B Minimum 9,000 + operations fee & sales tax

## Ceremony Site

1100

Includes: White Folding Chairs | 30 Minute Ceremony | One Hour Ceremony Rehearsal |  
Sparkling Wine & Cheese Platter with Bridal Suite | Earliest Start Time 2:00 PM

*\*Sundays of a Holiday Weekend are subject to the Saturday Peak Facility Fee and F&B minimum*

## Upgrades

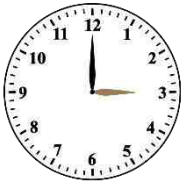
Additional Hour of Event Time ... 900	Colored Polyester Linen ... 22 + delivery	Lamour Satin Linen ... 34 + delivery
	Colored Polyester Linen Napkin ... 1.50 + delivery	Lamour Satin Linen Napkin ... 3 + delivery

22% OPERATIONS FEE IS APPLIED TO FOOD AND BEVERAGE COSTS

SALES TAX IS APPLIED TO TOTAL COSTS IN ACCORDANCE WITH STATE REGULATION

GARRÉ VINEYARD AND WINERY, 7986 TESLA ROAD, LIVERMORE CA 94550

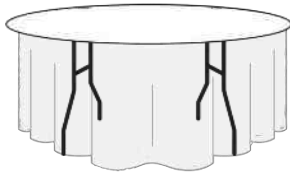
## COMPLIMENTARY AMENITIES



3 Hour Set-up Time



5 Hour Reception Time  
(Choice of Start Time)  
Additional Hours Available  
to Purchase. Latest End  
Time, 11 PM.



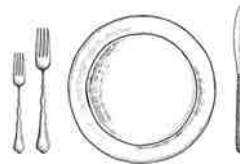
Guest Dinner Rounds,  
72"  
Seats 8-12  
Tables QTY: 33



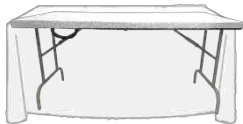
Glassware  
Water Goblets  
Wine Glasses  
Champagne Flutes  
Rocks Glasses  
Pint Glasses  
Martini Glasses



Sweetheart or Cake Table,  
48"  
QTY: 2



Plates & Silverware  
Salad Plates & Fork  
Dinner Plates, Fork, & Knife  
Cake Plates & Fork  
QTY: 300



Head Tables or Misc.  
6'x30"  
QTY: 20



Mahogany Chiavari  
Reception Chair  
w/ivory pad  
QTY: 300



Cocktail Tables  
QTY: 8



White Folding  
Ceremony Chairs  
QTY: 300



Ivory Linens on all tables  
Matching Dinner Napkins  
QTY: 300



Wine Barrels  
QTY: 5



Bartenders & Wait Staff



Venue Director  
(See FAQs for more details)

## COCKTAIL HOUR PASSED HORS D'OEUVRES

*Select a Minimum of 3*

...5.00	...5.50
<ul style="list-style-type: none"><li>_Zucchini cake with cucumber &amp; yogurt tzatziki</li><li>_Spanakopita filled with leeks, spinach, dill, &amp; feta cheese</li><li>_Classic three cheese macaroni 'n cheese</li><li>_Dungeness crab macaroni 'n cheese</li><li>_Mini (lamb, chicken or beef) meatballs en sugo with oregano, lemon thyme</li><li>_Butternut squash soup shots with chive oil</li><li>_Smoked tomato bisque shots</li><li>_Caprese skewer of seasonal heirloom cherry tomatoes with basil, buffalo mozzarella, balsamic drizzle</li><li>_Bruschetta, tomatoes marinated in basil &amp; extra virgin olive oil</li><li>_Grilled pears, blue cheese on crostini</li></ul>	<ul style="list-style-type: none"><li>_Medjool date stuffed with blue cheese, bacon, balsamic glaze</li><li>_Mini arancini, deep-fried risotto smoked mozzarella, Madeira wine jus</li><li>_Mini (beef, chicken or veggie) Wellington with duxelle</li><li>_BLT Bite with smoked mozzarella cheese</li><li>_Avocado mousse stuffed cherry tomato on toast</li><li>_Grilled asparagus tips wrapped in serrano ham with balsamic reduction</li><li>_Crimini mushrooms stuffed with smoked chicken, cream cheese</li><li>_Spoons of creamy polenta with wild mushrooms</li></ul>
...5.00	...6.00
<p><i>Oven-Roasted Flat Breads</i></p> <ul style="list-style-type: none"><li>_Smashed San Marzano tomato sauce, whole milk mozzarella, pepperoni</li><li>_Thyme-caramelized onions, rotisserie chicken, mozzarella, truffle oil</li><li>_Caramelized onions, goat cheese, bacon, pesto, pear</li></ul>	<ul style="list-style-type: none"><li>_Sesame crusted ahi tuna on wonton with mango cucumber salsa with micro greens</li><li>_Cajun lamb chop lollipop with Maytag</li><li>_Oyster Rockefeller with spinach and hollandaise</li><li>_Spanish crab cakes with Romesco sauce</li><li>_Kobe beef lollipops in Cabernet reduction</li><li>_Poke tuna in filo shell with avocado mouse</li><li>_Brie in puff pastry &amp; Jamaican relish</li><li>_Filet tenderloin, Boursin cheese on crostini</li><li>_Smoked salmon, crème fraiche, capers, pickled red onion, &amp; chives on crostini</li></ul>



# ROSA BIANCA MENU

Buffet Service ...75   Plated Style\* ... 80

## -Details-

*Menu Includes Group Tasting Event & Cake Cutting Service.*

### Plated – Select One

*Buffet – Select Two*

- Chopped Caesar Salad - baby hearts of Romaine, Reggiano Parmesan, garlic croutons, house made Caesar dressing
- Wine country Salad - mixed greens, crumbled gorgonzola, figs, candied pecans & honey balsamic vinaigrette
- Thai Salad - Napa cabbage, carrots, mint, mixed greens, diced bell peppers, cucumbers & roasted peanuts
- Southwestern Salad - chopped iceberg lettuce, black beans, roasted corn kernels, diced bell peppers, shredded radishes, crispy tortilla strips & cilantro lime vinaigrette

### Entrées – Select two

- Roasted Chicken breast with wild mushroom Madeira cream sauce
- Pan-seared Chicken Piccata with lemon juice, fried capers & white wine
- Pan-seared wild Alaskan King salmon with cherry tomato & chive beurre blanc
- Beef Bourguignon with braised Certified Angus beef, Applewood bacon, baby mushrooms & pearl onions
- Flank Steak glazed with Jack Daniels peppercorn sauce

### Sides –Select Two

*-Includes:*

*Chef's Choice Seasonal  
Vegetable & House Made  
Focaccia Bread*

- Whipped buttermilk Yukon Gold mashed potatoes
- Saffron Israeli couscous, Castelvetrano olives, parsley, garlic & citrus jus
- Sage brown rice with sautéed mushrooms



*\*Plated Service Requires Entrée Place Cards and Headcounts*

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# ROSA ROSSO MENU

Buffet Service...80    Plated Style\* ... 85

## -Details-

*Menu Includes Private Menu Tasting & Cake Cutting Service.*

### Plated – Select One

#### *Buffet – Select Two*

-Lacinato Kale Salad – kale, Belgian endive, macadamia nuts, Manchego cheese, orange segments, shallots, white balsamic vinaigrette

-Butter Lettuce Salad – butter lettuce, pistachios, dry apricot, goat cheese, blood orange vinaigrette

-Greek Salad - baby heirloom tomatoes, aged feta cheese, cured Greek olives, English cucumbers, red bell peppers, spring red onion, fresh Greek oregano vinaigrette

-Grilled Pear Salad – grilled pears, heirloom lettuce, with blue cheese, candied walnuts, chives, white balsamic vinaigrette

-Caprese Salad (only available April-September)- seasonal heirloom tomatoes, mozzarella, basil, aged balsamic reduction, extra virgin olive oil

### Entrées – Select two

-Chicken Florentine, chicken breast stuffed with feta, spinach topped with mornay sauce

-Chicken Saltimbocca, wild mushroom with prosciutto, sage, provolone, chicken jus

-Beef Short Ribs, balsamic braised with caramelized shallot red wine reduction

-Lamb Porterhouse, marinated in grilled garlic and herbs with a champagne lamb reduction jus

-Grilled Sea Bass, lemon white wine reduction topped with crispy fennel

-Certified Angus New York Strip with cabernet demi sauce and roasted garlic butter

-Medallion filet mignon with porcini mushroom reduction

-Prime Rib (*Plated Service Only*)

### Sides –Select Two

#### *-Includes:*

#### *Chef's Choice Seasonal*

#### *Vegetable & House*

#### *Made Focaccia Bread*

-Yukon Gold potatoes mashed with olive oil

-Potato Gratin, Yukon Gold potatoes, caramelized fennel and aged Gruyere

-Roasted Marble Potatoes

-Citrus Israeli couscous, with roasted red onions, red bell peppers & gremolata

-Brown butter & sage brown rice with roasted butternut squash



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## MENU UPGRADES & SPECIAL DISHES

### *Cocktail Hour Enhancements*

*Platters Serve 40-50 guests*

#### Crudité Platter...350

chilled roasted squash, carrots, celery, fennel, bell peppers, roasted beets, cucumbers & seasonal tomatoes. Served with a selection of house made dipping sauces, ranch dressing, hummus, tzatziki & Romesco sauce.

#### House Specialty Smoked Salmon Platter...400

Cured smoked salmon with house made crostini, pickled red onion, fried capers, house made flavored crème fraiche, sliced tomatoes, cucumbers & cornichons.

#### Charcuterie Platter...550

prosciutto ham, coppa, roasted turkey, salami and mortadella. Served with crostinis, mustard aioli & Dijon mustard.

#### Cheeseboard Platter...600

sharp cheddar, parmesan, Maytag blue, brie, Havarti, dill Havarti, Manchego & mozzarella. Served with dried fruit & grapes.

### *Vegetarian Plates*

*Pre-Counts are Required*

-Eggplant Parmesan

-Cheese Tortellini with Pesto Cream Sauce

- Grilled Vegetable Lasagna - layers of grilled vegetables, four types of cheese, & San Marzano tomato sauce

-Mixed Vegetable Risotto (can be vegan as well)

-Quinoa and Mixed Vegetable Stuffed Portobello Mushroom Cap with tofu (can be vegan as well)

### *Plated Children's Menu*

*ages 0+ ...30, Pre-Counts are Required*

-Chicken Fingers, French fries, & fresh fruit

-Pasta with Alfredo Sauce & fresh fruit

-Pasta with Marinara Sauce & fresh fruit

-Grilled Cheese Ham Sandwich, French fries, & fresh fruit

### *Vegetable Upgrade*

-Baby carrots with honey orange glaze...3

-Broccoli crowns with roasted shaved garlic and chili flakes ...3

-Baked brussels sprouts with bacon and onion...3

-Green beans with tomato stew...3

### *Pasta Course*

*- Select One-*

-Penne Pasta with Nonna's basil pesto ... 10

-Mostaccioli pasta with Nonna's gravy, shaved Reggiano Parmesan... 12

-Florentine ravioli, butternut squash ravioli, or lobster ravioli ... 15

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# BEVERAGES

*Non-Alcoholic (20 years of age and under) ... 15*

Coffee & Tea Station | Sodas | Juices | Water

## *Bar Service*

No Cash Bar

### *Bottomless Wine & Beer...45*

Non-Alcoholic Beverages	Beers on Draft
Wines:	Coors Light, Heineken, Lagunitas IPA, Blue Moon,
Tres Rouge (Red Wine)	Stella, Sierra Nevada, Modelo Especial, Altamont Brews
Chardonnay (White Wine)	
Garré Sparkling Wine (White Wine)	

### *Rosa Rosso...65*

Non-Alcoholic Beverages	Spirits
Wines:	Vodka (Tito's, Grey Goose)
Choice of Two Garré Wines	Rum (Captain Morgan, Sailor Jerry)
Garré Sparkling Wine	Gin (Bombay Sapphire)
Beers on Draft - Select 2	Scotch (Glenfiddich 12, Dewar')
	Bourbon (Bulleit, Maker's Mark)
	Tequila (Patron)
	Brandy (Korbel)
	Whiskey (Bulleit Rye, Crown Royal, Jameson, Jack Daniels)
	Cognac (Hennessy)

## *Upgrades*

Sparkling Wine Toast . . . 8

Tableside Wine Service During Dinner . . . 6

Extended Bar Service Time Available with Additional Event Time . . . A. Q

*Bar service begins with cocktail hour and runs for 4.5 hours. Additional hours not available with bar packages.*

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## F.A.Q.S

- What does an Event Director do?
  - Garré's Event Director will help guide you through the planning stages as pertains to the venue (timeline, menu selections, layout and ceremony rehearsal). She will be present for the ceremony through to cake cutting at which time our Banquet Captain and waitstaff will close out the evening. Garré's Event Director does not take the place of a Wedding Coordinator. You may bring in a Wedding Coordinator to oversee your special day.
- What time do I have access to the venue?
  - Wedding party and vendors are permitted in the venue 3 hours before event start time.
- If there is not a wedding scheduled for the day before my wedding, can I set-up my décor then?
  - We do make an effort to accommodate décor drop off and storage in the bridal suite overnight, but only if there are no events scheduled for the day before. However, we do not allow décor to be set-up until the day-of your wedding. Décor drop offs must be pre-arranged with your Event Director and not guaranteed until closer to your wedding date. Sometimes rental companies may drop off your rental order 1-2 days before the wedding, just check with your Event Director. No overnight refrigerator storage available.
- What is the operations fee? What does it cover? Is the operations fee considered gratuity for the staff/event director?
  - The operations fee is applied to food and beverage costs only.
  - This charge covers miscellaneous costs related to producing your event including but not limited to: minimum staffing costs, administrative costs, utilities, restocking of supplies, cleaning, dishwashing, grounds and building maintenance etc...
  - The operations fee is not a gratuity.
- Do I have to choose my vendors from Garré's preferred vendor list?
  - Vendors are not required to be contracted from the vendor list however all vendors must have a valid business license. We do not require any documentation from any of your vendors.
- What other vendors will I most likely need to contract besides Garré?
  - Photographer, DJ/MC, Wedding Cake Baker, Florist, and Officiant
  - Popular, but optional vendors include: Videographer, Photo-Booth, Live Band, String Trio/Quartets for ceremony and/or cocktail hour, Dessert Bar Baker
- Does Garre provide linen, silverware, and glassware?
  - Yes, Garre provides one type of ivory tablecloth for all tables and ivory napkins only and one style of plates, silverware, and glassware. Clients are permitted to outsource at their own discretion.
- What items will I need to bring in or rent for my wedding that Garré does not supply?
  - Table numbers, table number stands, place cards or escort cards, charger plates, candles/votives, menus, favors, seating chart, card box, guestbook and pens, all signage, cake stand, cake knife & server, cake topper, any lawn games
- What size are the reception tables?
  - Large round reception tables are 72 inches in diameter (seat up to 10 people, linen size 132" round)
  - Cake table is 48 inches in diameter (linen size 108" round or larger)
  - Rectangular tables (limited) are 6 feet by 30 inches (linen size 90"x132")

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- How many people can fit at a head table?
  - Head tables are composed of 6ft rectangular tables lined end to end with no more than 3 people per table. The room can fit no more than 6 tables neatly across which equals up to a max of 18 people total at the head table. There are ways to accommodate more people at the head table, but you would have to discuss this with your Event Director.
- Is there a sound system at the ceremony site?
  - No, but power outlets are available for a DJ.
- Is there a sound system inside?
  - No, excluding for the use of a slide show.
- Are there projector and screen in the venue for a slide show?
  - The venue is equipped with one drop down screen and projector but you must bring in a HDMI compatible laptop and HDMI cord. The time to play the slideshow must also be noted in the timeline for the day-of.
- How tall is Bella Rosa's ceiling?
  - There are actually two heights throughout the ceiling. Most of the ceiling is 15 feet tall, but there are three strips of the room, where the wall dividers pull out, where the ceiling is 13 feet tall.
- How wide is wall behind the head table?
  - The entire wall is 63 feet. From inner window to inner window the wall is 32 feet.
- Is the reception room temperature controlled?
  - Yes, full effort will be made to create a comfortable temperature in all buildings but is not guaranteed.
- Can I bring in outside food and/or alcohol?
  - No, outside food is prohibited with the exception of the wedding cake and after dinner dessert. Outsourced alcohol is not allowed.
  - Outsourced snacks in either the bridal suite and/or Groom's Room are permissible.
- How long does it take to walk down the aisle?
  - Ceremony processional averages 1 minute and 30 seconds per couple, but each bridal party "couple" is queued down the aisle about 15-20 seconds apart.
- How long should the aisle runner be that I am bringing for the ceremony?
  - The ceremony aisle is 73 feet long including from the end of the cobblestone all the way up the stairs, to mid-stage.
- Can I or my guests leave their vehicles in the parking lot overnight on the night of my wedding?
  - Yes! The gates close once the Garré staff leaves for the night and reopens at approximately 9:00am the next morning.
- Important notes/reminders from Garré:
  - If you have selected a plated meal service, we require you provide place cards for each guest that indicates their entrée selection. You will also need to provide your Event Director with an entrée breakdown for each table, this makes for a smooth and efficient meal service.

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