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# WEDDING MENU

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TPC SAWGRASS  
HOME OF THE PLAYERS



REVISED JUNE 2021

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# WELCOME

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Welcome to TPC Sawgrass, where your wedding will not only be a special day, but a joyous, once-in-a-lifetime event filled with cherished memories. Our professional staff take a hands-on approach and will be here to assist you in every step of the way. From our incredible chef and your food selection, to the room set up and each of those small last minute details, our dedicated staff will ensure your event is perfect and unique. Our extraordinary clubhouse is the perfect setting for your wedding and your photographer will have endless breathtaking views to capture your memories made on your day. Our team looks forward to working with you in planning your entire wedding experience!

**Derek A. Sprague**  
General Manager



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# WEDDING CEREMONIES

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*Ceremony fees do not apply to food and beverage commitment.*

## **TPC CEREMONY PACKAGES**

Ceremony rehearsal day prior  
Professional ceremony coordinator  
Natural wood folding chairs  
Portable sound system with up to two microphones  
Lawn usage fee included  
Fruited water station

**\$3,000**

*Inclement weather back-ups are available.*

## **Professional Ceremony Coordinator**

Choice of one of the following:

### **First Coast Weddings & Events**

904-739-8003

[firstcoastweddings.com](http://firstcoastweddings.com)

### **Flaire Weddings**

904-352-1832

[flaireweddings.com](http://flaireweddings.com)

### **McCurry Events**

904-616-4245

[mccurryevents.com](http://mccurryevents.com)

Exemptions must be approved by Catering Sales Manager prior to signing contract.



*Ceremony, cocktail hour and lawn usage are subject to 25% service charge and 6.5% sales tax.*





## ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

Complimentary valet

Mahogany chiavari chairs

Catering Sales Manager who will help plan and implement the reception

Wedding Getting Ready Rooms with personal attendant

All chef and bartender fees included

Wooden dance floor & risers

House centerpieces & votive candles

Wedding cake

### CLASSIC CAKES | 904-246-6408

Elaborate design may require an additional charge.

Size of wedding cake based on final guest count.





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# CLASSIC PACKAGE

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**\$210** *per guest*

**TO INCLUDE:**

Four-hour standard brand bar

(4) Butlered hors d'oeuvres

Butler and tableside wine service

Plated salad and (1) single entrée selection

Custom-designed wedding cake

Champagne toast



*All food and beverage is subject to a 25% service charge and 6.5% sales tax.*

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# STATELY PACKAGE

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**\$240** *per guest*

**TO INCLUDE:**

Five-hour deluxe brand bar

(4) Butlered hors d'oeuvres

Butler and tableside wine service

Plated saled and up to (3) single entrées or (1) duet option

Custom-designed wedding cake

Champagne toast

(2) Late-night snacks or dessert station

Sparkler departure



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# OPULENCE PACKAGE

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**\$280** *per guest*

**TO INCLUDE:**

Food and beverage for getting ready rooms (\*up to \$300 value)

Five-hour premium brand bar

Custom specialty drink

(6) Butlered hors d'oeuvres

Plated salad and up to (3) single entrées or (1) duet option with choice of lobster included

Custom-designed wedding cake

Champagne toast

Veuve Clicquot Champagne toast for wedding couple

(2) Late-night snacks or dessert station

Upgraded floor length linen

Upgraded white dance floor

Sparkler departure



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## PLATED OPTIONS

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### APPETIZERS

*Additional charge  
Please select one*

#### Yellow Tail Crudo

Red curried watermelon, black radish and candied lime

\$19

#### Sweet Potato Gnocchi

Sous vide egg, oyster mushrooms, pancetta broth, brown butter

\$17

#### Jumbo Mayport Shrimp

Whipped parsnips, stone fruit compote, cayenne maple gastrique

\$21

#### Jumbo Lump Crab Tian

Heirloom tomato tartar, avocado, fennel salad, saffron hollandaise

\$21

### INTERMEZZO

### SALADS

*Please select one*

#### Light and refreshing serving of sorbet to cleanse the palate

\$6

#### Gathering of Baby Field Greens

Crisp fried brie, cranberry compote, ginger-pear dressing

#### Bibb Salad

Red-wine poached pear, goat cheese truffles,  
walnut dressing

#### Baby Green Bundle

Berries, feta, pepitas, herb-lemon vinaigrette

#### Caprese Salad

Heirloom cherry tomato and mozzarella, baby arugula,  
EVOO, balsamic reduction, basil, focaccia crostini

#### Whipped Burrata

Grilled peach, watercress, spiced hazelnuts

### ENTRÉES

#### Pan-Roasted Grouper

Piquillo pepper purée

#### Miso Butter Sous Vide Filet

Trumpet mushrooms

#### Porcini-Dusted Roasted Chicken Breast

Mushroom consommé

#### Peach Tea-Brined Pork Loin

Bourbon au poivre

#### Jumbo Shrimp

Piperade sauce, paprika-tobacco onions

#### Grilled Cobia

Tropical fruit salsa

#### Braised Beef Short Rib

Cipollini onions and mushroom jus

#### Grilled Chicken Breast

Sun-dried tomato and gouda cheese crust

#### Fennel Encrusted Faroe

Island salmon, heirloom tomato shallot relish

#### Herb-Roasted Cauliflower Steak

Beluga lentil pilaf, caramelized pearl onions,  
red pepper mojo

#### Spinach, Morels & Ricotta Filled Cannelloni

Roasted tomato cream

#### Lobster Tail (market price)

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# CLASSIC II PACKAGE

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**\$210** *per guest*

**TO INCLUDE:**

Four-hour standard brand bar

(4) Butlered hors d'oeuvres

Butler and tableside wine service

Custom-designed wedding cake

Champagne toast

**ANTIPASTO**

**Assorted Italian Meats & Cheeses**

Prosciutto, pepperoni, salami, provolone cheese, fontina cheese, buffalo mozzarella cheese

**Accoutrements:** pepperoncini, Italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, Italian herbs, olive oil, crackers and focaccia

**SALAD**

**Apple & Blue Cheese Salad**

Candied walnuts, dried cherries, endive, port wine dressing

**Quinoa Salad**

Toasted pumpkin seeds, roasted butternut squash, balsamic reduction, baby kale, artisan greens with Tillamook cheddar

**Oven-Dried Tomatoes**

Texas tarragon croutons, sugarcane vinaigrette

**Selection of bread & butter**

**FEATURED  
ENTRÉES**

*Please select two.  
To include  
traditional  
accompaniments.  
Additional entrée  
\$12.00 per guest.*

**Braised Short Ribs**

Wild mushroom bordelaise

**Soy Marinated Salmon**

White miso butter sauce

**Free Range Herb and Garlic Roasted Chicken**

Au jus

**Rosemary and Garlic Crusted NY Strip Loin**

Café au lait and horseradish sauce

**Roasted Florida Grouper**

Tropical fruit relish

**Chef's selection of seasonal starch and vegetables**

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# STATELY II PACKAGE

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**\$240** *per guest*

**TO INCLUDE:**

Five-hour deluxe brand bar  
(4) Butlered hors d'oeuvres  
Butler and tableside wine service

Custom-designed wedding cake  
Champagne toast  
(2) Late-night snacks or dessert station  
Sparkler departure

**PASTA &  
RISOTTO  
STATION**

**Mushroom Agnolotti**

Spinach, roasted grape tomatoes, garlic herb sauce

**Conchiglie and Chicken**

Asparagus, mushrooms, vodka tomato cream sauce

**Braised Short Ribs**

Smoked gouda risotto

**Shrimp & Crab**

Parmesan, heirloom tomato, parmesan cheese risotto

**SALAD**

**Catalan Caesar Salad**

Boquerones, toasted garlic chips, shaved manchego

**Seasonal Mixed Greens Salad**

Mixed greens, shaved vegetables, sherry vinaigrette

**Heirloom Cherry Tomato Salad**

Ciliegine, prosciutto, crisp focaccia

**Selection of bread & butter**

**FEATURED  
ENTRÉES**

*Please select two.  
Additional entrée  
\$12.00 per guest.*

**Chef-Carved Coffee Rubbed Tenderloin**

Pink peppercorn demi, confit shallots and tomato relish

**Pan-Seared Chicken Breast**

Charred cipollini onions, pan jus

**Aleppo Pepper Spiced & Seared Gulf Red Fish**

Creole tomato and cilantro sauce

**Chef-Carved Prime Rib**

Truffle salt seasoned, au jus and horseradish sauce

**Chef's selection of seasonal starch and vegetables**



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# OPULENCE II PACKAGE

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Butler passed and tableside wine service

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**SALAD**

**Traditional Caesar Salad**

Parmigiano-reggiano station

**Artisan Field Greens**

Assorted berries, sun-dried cranberries, queso fresco, slivered almonds, raspberry vinaigrette

**Heirloom Tomato, Fresh Mozzarella**

Pickled onions, cucumbers, basil oil, balsamic drizzle

**Selection of bread & butter**

**MEZZE  
STATION**

**Roasted Red Pepper Hummus, Baba Ganoush,  
Freekeh Tabbouleh Salad**

**Garlic Parmesan Pita Chips, Crostini, Grilled Focaccia**

**Accoutrements:** assorted imported olives, dolmas, feta cheese, assorted dried fruits, ras el hanout spiced mixed nuts

**SEAFOOD  
DISPLAY**

**Chilled jumbo Mayport shrimp (4),  
Alaskan cocktail crab claws (2)**

Cocktail sauce, horseradish & lemon wedges

**CHEF  
CARVED  
FEATURE**

*Please select one*

**FEATURED  
ENTRÉES**

*Please select two*

*Includes seasonal  
starch and vegetables*

**Dill & Preserved Lemon-Crusted Salmon**

Tzatziki sauce

**Pastrami Spice-Rubbed Beef Tenderloin**

Horseradish cream, mushroom demi

**Sweet Soy Glazed Pork Loin**

Apple mostarda

**Roasted Chicken Breast**

Corn and chipotle purée

**Seared Grouper**

Tropical fruit salsa

**Cheese Ravioli**

Peas, mushrooms, pesto cream sauce

**Roasted Mahi-Mahi**

Pineapple chutney

**Grilled Flat Iron Steak**

Chimichurri sauce

**Baked Crab And Shrimp Crepes**

Ricotta cheese and spinach

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# WEDDING DAY BRUNCH BUFFET

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*Brunch 10:00 am to 1:30 pm*

**\$115** *per guest*

## TO INCLUDE:

(2) Butlered hors d'oeuvres | Wedding cake | Champagne toast

## BRUNCH BAR PACKAGE - 3 hours

### MIMOSAS

Stocked with Florida fresh juices and berries.

### WINE

House selections of red & white to compliment your meal.

### SALADS - *please select one*

#### - Mixed Field Greens

Poached pears, candied pecans, crumbled blue cheese, champagne vinaigrette

#### - Iceberg Wedge

Tomatoes, feta, pickled onions, bacon, chopped eggs, jalapeño ranch

#### - Traditional Caesar

### ENTRÉES - *please select two*

#### - Aleppo-Pepper Crusted Salmon

Apple mostarda

#### - Herb-Crusted, Roasted Hanging Tender

Chermoula sauce

#### - Blackened Pork Loin

Pancetta & apricot jus

### BREAKFAST DISHES

#### - Smoked bacon, country sausage

#### - Herb-roasted fingerling potatoes

#### - Cheese blintz, blueberry compote

#### - Southwest Egg Skillets

Chorizo, pepper-jack cheese, tomatoes, scallions, crispy potatoes, jalapeños

### JACKSONVILLE CRAFT BEERS

Latest seasonal brews from Jacksonville's vibrant craft brewing scene.

### BLOODY MARYS

Fresh ingredient bar to include: ground black pepper, celery salt, hot sauces, tomato juice, Worcestershire sauce, lemons, limes, celery, olives, bacon and aromatic herbs.

### NON-ALCOHOLIC

Coca-Cola products, San Benedetto still & sparkling water, Florida orange, grapefruit & cranberry juices

### WAFFLE STATION

**Accompaniments:** candied pecans, whipped cream, berries, chocolate chips, buttermilk chicken bites, butter rounds, sweet syrup, spicy syrup, variety of hot sauces

### OMELET STATION

*(Egg White and Egg Beaters® available)*

**Includes:** smoked ham, cheddar cheese, baby spinach, button mushrooms, onions, vine ripe tomatoes, bell peppers, smoked bacon

### ACCOMPANIMENTS

#### - Chilled Mayport Shrimp (2), Oysters In Half Shell (2), and Crab Claw (1)

Accompanied by traditional cocktail sauce, mignonette, lemon wedges

#### - Grilled Marinated Mushrooms, Asparagus, Grape Tomatoes

#### - Fresh Fruit Display, Assorted Berries

#### - Breakfast Pastries, Breads & Muffins

### SWEET CELEBRATIONS

#### - Cake & Champagne Toast

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# HORS D'OEUVRES

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## VEGETABLE

**Fried Brie and Raspberry**  
Hazelnut dust

**Vegetable Spring Rolls**  
Ginger-sesame sauce

**Ratatouille Stuffed Mushroom Caps\***

**Crisp Fried Avocado**  
Chipotle crema

**Antipasti Skewers**  
Baby mozzarella, artichokes, olives  
and sun-dried tomatoes

**Tomato and Cucumber**  
Pumpkin bread

**Goat Cheese**  
**Grapes and pistachio lollipops\***

**Roasted Beetroot**  
**Goat cheese and candied pecan tart**

**Vegetable Ratatouille**  
Manchego cheese on  
sourdough toast

**Lightly Peppered Brie**  
Toasted brioche, berry compote

**Tomato Fresca**  
Boursin cheese crostini

## SEAFOOD

**Lobster Fritters**  
Cajun rémoulade

**Coconut Shrimp**  
Sweet & sour pineapple sauce

**Crab Cake**  
Fennel and pepper jelly

**Jumbo Lump Crab and Corn Fritters**  
Charred jalapeño crema

**Shrimp & Grit Cakes\***

**Homemade Salmon Gravlax**  
Tequila and dill, lime crème fraîche

**Sesame-Seared Tuna**  
Mango-jicama, slaw and crisp wonton

**Salmon And Dill Roulade**  
Brown Bread

**Mayport Shrimp Cocktail\***

## MEAT

**Beef Empanadas**  
Yogurt sauce

**Mini Fried Chicken  
and Waffles**  
Maple glaze

**Rosemary Garlic-Rubbed  
Lamb Chops**  
Honey mustard sauce\*

**Beef Wellington**  
Horseradish cream

**Chicken Quesadillas**  
Smoked tomato salsa

**Pecan-Crusted Chicken**  
Spicy peach chutney

**Crisp Brisket “Mac n Cheese”**  
Harissa dip

**Indian Spiced Lamb  
Meatballs**  
Yogurt sauce

**Fried Green Tomato BLT**

**Fried Pork Pot Stickers**  
Sweet chili dipping sauce

**Chicken Saté**  
Thai peanut dipping sauce

**Sesame Scallion Meatballs**  
Teriyaki sauce

**Twice-Baked Fingerlings**  
Bacon and chives\*

**Spiced Duck Breast**  
Crisp wonton,  
pineapple chutney

**Thai Beef Tenderloin Rolls\***

**Spiced Deviled Eggs**  
Crisp prosciutto\*

**Prosciutto-Wrapped  
Champagne and Mint  
Compressed Honeydew\***

**HORS D' OEUVRES & DRINK PAIRINGS** - Available upon request for an additional \$1.75 per guest

*\* Gluten Free*

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## BEVERAGE STATIONS

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*Minimum of 75 guests*

### **JACKSONVILLE CRAFT BEER EXPLORATION (PER PERSON FOR TWO HOURS)**

**\$10**

Tour the “Bold New City of the South” through its emerging and award winning local craft beer scene. This package will highlight the diversity of the city’s brewing scene and leave you wanting to take some of Jacksonville’s finest brews home with you.

*Various offerings from:*

Intuition Ale Works, Bold City Brewing, and Green Room Brewing will be made available on a seasonal rotation.

### **THE WHISKEY TRAIL WITH AMERICA’S SPIRIT (PER PERSON FOR TWO HOURS)**

**\$12**

Discover the Pre-Prohibition spirit on which this great country was built, “whiskey”, as we taste through the various styles and producers from coast to coast. This package will feature NY first licensed distillery, ‘Hudson Valley’, look at the thoroughbreds from the state of Kentucky and Bourbon Country.

### **SPARKLING WINE AND CHAMPAGNE (PER PERSON FOR TWO HOURS)**

**\$18**

Elegance, luxury and prosperity all wrapped up into a single flute of sparkling wine. Discover why for centuries, sparkling wine and Champagne have conjured up ideas of grandeur and sophistication. Offerings include: Prosecco, Champagne, and Rosé.

### **INFUSED WATER STATION (PER 100 GUESTS)**

**\$75**

Refreshing waters infused with fruits and herbs that compliments any outside reception or cocktail hour.

*Choose three:*

Strawberry, lime, cucumber

Rosemary and grapefruit

Pomegranate and lime

Citrus and cilantro

Strawberry, lemon, basil

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## SWEET ENDINGS

### ARTWORK OF SWEET ENDINGS

*Please select four*

Chocolate Bonbons

French Macarons

Chocolate Sacher Verrines

Mr. & Mrs. Cake Pops

Vanilla Bean and Lemon Panna Cotta

Banana Crème Brûlée

Dulce de Leche Cheesecake

Coconut Panna Cotta with  
Tropical Fruit

Key Lime Curd with Graham Crumble  
and Glazed Blueberries

Seasonal Fresh Fruit Tart

Chocolate Ganache &  
Hazelnut Cake Bar

Chocolate Cheesecake

**\$18**

### ACTION STATIONS

*Please select one*

#### SKILLET COOKIE & ICE CREAM

Warm cookies served in a skillet with ice cream, chocolate syrup, caramel sauce

**Selection of cookies:** white chocolate chip macadamia nut, chocolate chip, oatmeal raisin

**\$12**

#### FRESH FRUIT DISPLAY

Selection of seasonal whole and sliced fruits & berries

**\$14**

#### BANANAS FOSTER

Sautéed bananas, butter, brown sugar, Florida orange juice and dark rum

Served with cream and pumpkin bread crouton

**\$19**

#### MINI DOUGHNUT STATION

*Please select four*

Smores

Coffee Cake

Peanut Butter

Chocolate

Maple Bacon

Fruity Pebbles

Sea Salt & Caramel

Mint Chocolate Chip

Cookies n' Cream

Sambal & Maple

Boston Crème

Coconut

Blueberry

Frosted

Dusted

**\$21**

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## AFTER PARTY CELEBRATIONS

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### SOFT PRETZELS

With mustard and warm  
cheese dipping sauce

**\$48 PER DOZEN**

### PARMESAN AND HERB FRENCH FRY CUPS

Truffle ketchup

**\$48 PER DOZEN**

### MINI GRILLED CHEESE

**\$48 PER DOZEN**

### CHICKEN & WAFFLE BITES

Maple syrup

**\$48 PER DOZEN**

### BEEF SLIDERS

Cheddar cheese and onion jam

**\$60 PER DOZEN**

### FLATBREAD STATION

*Please select two*

**\$16**

Fig & caramelized onions,  
arugula & goat cheese

Smoked brisket, spicy BBQ sauce,  
cheddar cheese, pickles

Tomato & mozzarella, fresh basil

Classic cheese pizza

Classic pepperoni pizza

### POPCORN MACHINE

Old fashioned, freshly made  
buttered popcorn

**\$175**

### COTTON CANDY MACHINE

**\$175**

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## KIDS MEALS

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*Children 12 and under. All meals served with fresh fruit cup and macaroni & cheese.  
\$25 per guest – Please select one.*

Angus Beef Sliders

Chicken Tenders

Cheese Pizza

Grilled Cheese Sandwich

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## VENDOR MEALS

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*\$38 per guest*

### HOT MEAL

Chef's choice of hot meal

### BEVERAGE STATION

DASANI water and assorted sodas and coffee

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## HORS D'OEUVRES STATIONS

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### MARKET FRESH VEGETABLE CRUDITÉS

Baby carrots, red peppers, cucumber, celery, cauliflower, broccoli, grape tomatoes

**Accoutrements:** ranch dressing, Russian dressing, blue cheese dressing, yogurt dip

\$10

### MEZZE STATION

Roasted red pepper hummus, baba ganoush, freekeh tabbouleh salad  
Garlic parmesan pita chips, crostini, grilled focaccia

**Accoutrements:** assorted imported olives, dolmas, feta cheese, assorted dried fruits, ras el hanout spiced mixed nuts

\$14

### ARTISANAL CHEESE AND FRUIT BOARD

Cheese, fruit chutney, honeycomb, fresh fruits, crostini, lavosh

\$18

### ANTIPASTO

Assorted Italian meats and cheeses  
Prosciutto, pepperoni, salami, provolone cheese, fontina cheese, buffalo mozzarella cheese

**Accoutrements:** pepperoncini, Italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, Italian herbs, olive oil, crackers, focaccia

\$18

### SUSHI & SASHIMI

Spicy tuna, crab & avocado roll, shrimp roll & vegetable roll  
Daikon, carrot, wasabi & soy sauce

\$28

### POKÉ STATION

Choice of tuna, snapper or bay scallops

Coconut milk, soy, fish sauce, lime juice, cane sugar, sweet chile, cilantro

Puffed wild rice, crispy quinoa, spiced chickpea, toasted coconut, diced avocado, pickled red onion

\$28

### RAW BAR

Fresh shucked oysters, stone crab claws and jumbo Mayport shrimp

Bloody Mary cocktail, cognac-dijon cream, calvados apple mignonette, lemon wedges

*King crab claws and lobster tails available for an additional charge.*

\$39



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# BAR PACKAGES

**House Wines:** Featuring a selection of sparkling and still wines from our award-winning wine list

**Domestic Bottled Beers:** Budweiser, Bud Light, Michelob ULTRA, Miller Lite, Sam Adams, Yuengling Lager, O'Douls

**Imported Bottled Beer:** Heineken, Heineken Light, Stella Artois, Corona, Corona Light, Amstel Light

**Seasonal Local Micro Beers:** Intuition Ale Works, Veterans United

**Non-Alcoholic:** Coca-Cola products, Acqua Panna, San Benedetto, Starbucks coffee, Tealeaves teas

	STANDARD CLASSIC	DELUXE STATELY	PREMIUM OPULENCE
Vodka	Tito's	Tito's	Tito's
Gin	Pinnacle	Bombay Sapphire	Hendrick's
Rum	Cruzan	Bacardi Superior	Bacardi 8
Spiced Rum	Bacardi Oakheart	Captain Morgan	Captain Morgan
Whiskey	Seagrams 7	Jack Daniel's	Crown Royal & Maker's Mark
Scotch	Cutty Sark	Dewar's	Johnnie Walker Black
Bourbon	Four Roses	Jim Beam	Knob Creek
Tequila	Sauza	Jose Cuervo Gold	Patrón
Beer	1 Domestic, 1 Import	2 Domestic, 1 Import, 1 Local Brew	3 Domestic, 2 Import, 1 Local Brew



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# BANQUET WINE LIST

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*Please select up to two white wines and two red wines.  
All packages are inclusive of Piccini Prosecco.*

## STANDARD CLASSIC

### Firestone

Riesling, Central Coast, California

### Guenoc

Sauvignon Blanc, Lake County, California

### Guenoc

Cabernet, Lake County, California

### Guenoc

Merlot, California

### Michael Pozzan, 'Annabella'

Chardonnay, Napa Valley, California

### Steele, Shooting Star

Pinot Noir, Lake County, California

### Wente, 'Morning Fog'

Chardonnay, Livermore Valley, California

### Wente, 'Southern Hills'

Cabernet Sauvignon, Livermore Valley,  
California



## DELUXE STATELY

### Meiomi

Chardonnay, Coastal California

### Meiomi

Pinot Noir, Coastal California

### Meiomi

Rosé, Coastal California

### Rickshaw

Chardonnay, California

### Rickshaw

Cabernet, California

### Rickshaw

Pinot Noir, California

### Rickshaw

Sauvignon Blanc, California

### Sebastiani

Chardonnay, Carneros, California

### Sebastiani

Sauvignon Blanc, Russian River Valley, California

### Sebastiani

Cabernet, California

### Sebastiani

Pinot Noir, Sonoma Coast, California

### Sebastiani

Red Zinfandel, Sonoma County, California

### Sebastiani

Merlot, Alexander County, California

## PREMIUM OPULENCE

### Chalk Hill

Sauvignon Blanc, Sonoma Coast, California

### Banshee

Chardonnay, Sonoma Coast, California

### Banshee

Sauvignon Blanc, Sonoma Coast, California

### Banshee

Cabernet, Napa Valley, California

### Banshee

Pinot Noir, Sonoma Coast, California

### Michael Pozzan, 'Annabella'

Cabernet Sauvignon,  
Napa Valley, California

### Rodney Strong, "Charlotte's Home"

Sauvignon Blanc, Sonoma, California

### Rodney Strong, 'Estate'

Pinot Noir, Russian River Valley, California

### Steele, 'Cuvee'

Chardonnay, California

### Writer's Block

Syrah, Lake County, California

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