



# RIVER TERRACE INN

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## WEDDING PACKAGES

Let the River Terrace Inn professional wedding planner attend to every detail of your special day. We have designed our Wedding Package offering to accommodate your needs so that you may create your own Individual Package with a great degree of flexibility.

### **All Wedding Packages include:**

- Ceremony; chairs, garden arch and set up
- Two glasses of house wine per person
  - Two passed Hors D' Ouvres
- Reception Dinner; plated or buffet
  - Coffee/Tea Station
- Fresh flower arrangement per table
  - White linens
  - Votive Candles
- Wedding Cake Service
- Champagne Toast

### **Wedding package prices:**

- \$150.00 per person (10 – 50 guests)
- \$200.00 per person (50 – 150 guests)

### **Upgrade Options:**

- Custom table linens - \$5.00 per person
  - Chiavari Chairs - \$10.00 per person
- Two additional Hors D'ouerves - \$5.00 per person
- Printed Dinner Menus - \$2.00 per person
- Custom Floral arrangements - \$7.00 per person
  - Crystal Stemware - \$4.00 per person
  - Fine China - \$4.00 per person
    - Gazebo - \$200.00
    - Chuppa - \$150.00
  - Wedding Cake – price per request
    - DJ - \$1000.00 per four hours
- Photographer - \$1200.00 per four hours
  - Minister - \$500.00

**Venues:**

**River Terrace Vista**

Overlooking the Napa River, this area will be perfect for 50-150 guests. Lighted Eucalyptus trees at the river's edge, makes the Terrace Vista one of the most romantic venues in the Napa Valley.

**River Terrace**

Views of the Napa River from our fire pit with natural teak furniture along a low stone knee wall, is an intimate setting for receptions up to 50 guests.

**River Terrace Room**

Chandeliers and ceiling cove lighting with Napa Valley Vineyard artwork create an intimate indoor area for groups up to 45 guests. (30 guests, with dance floor and DJ).

**Buffet Menu Selections:**

**Hors d'Oeuvres (Choose two)**

To be passed to guests during first hour

Stilton Croquettes

Grilled Chicken, Apple and Walnut Salad  
on Endive Spear

Seared Beef with Onion Marmalade  
with Thyme Aioli

Assorted Bruschetta  
Wilted Spinach and Goat Cheese  
White Bean and Rosemary  
Tomato, Garlic and Basil

Smoked Chicken Havarti Rolls  
in Spinach Tortilla  
California Rolls  
with Wasabi Soy

Smoked Salmon  
on Cucumber with Dill

Beef or Chicken Sate  
with Peanut Sauce

Mini Crab Cakes  
with Cajun Remoulade

**Buffet (choose one)**

**Vintners Dinner**

Pan Roasted Black Angus Filet Mignon with Caramelized Shallot Glaze,  
Alaskan Halibut with Cherry Tomato-Corn Relish, Sweet Pepper Pecan Pilaf,  
Garlic Herb Roasted Yukon Gold Potatoes, Seasonal Vegetables  
and Mixed Greens with Choice of Dressing

**Wine Country BBQ along side the Napa River**

Charcoal-Broiled Sirloin Steak and Herbed Chicken, Potato Salad,  
Corn on the Cob, Grilled Asparagus, BBQ Baked Beans, Fennel Cole Slaw  
and Mixed Greens with Sherry Wine Vinaigrette

All meals include Bread and Butter, Coffee, Decaf, Iced and Hot Teas.

Prices are subject to 20% service charge and sales tax, currently at 8.75%.

**Plated Menu Selections: (Plated menu option is available for 30 guests or less).**

**Hors d'Oeuvres (Choose two)**

To be passed to guests during first hour

**Stilton Croquettes**

Grilled Chicken, Apple and Walnut Salad  
on Endive Spear

**Seared Beef with Onion Marmalade**

with Thyme Aioli

**Assorted Bruschetta**

Wilted Spinach and Goat Cheese  
White Bean and Rosemary  
Tomato, Garlic and Basil

**Smoked Chicken Havarti Rolls**

in Spinach Tortilla

**California Rolls**

with Wasabi Soy

**Smoked Salmon**

on Cucumber with Dill

**Beef or Chicken Sate**

with Peanut Sauce

**Mini Crab Cakes**

with Cajun Remoulade

**Salads (choose one)**

**Field Greens**

Lightly tossed in Sherry Wine Vinaigrette

**Terrace Caesar**

Crisp Hearts of Romaine, Asiago and Housemade Sourdough Croutons

**Pt. Reyes Salad**

Endive, Baby Greens, Apples, Toasted Walnuts and  
Pt Reyes Blue Cheese with Sherry Wine Vinaigrette

**Entrees (Choose two)**

**Stuffed Chicken Breast**

Stuffed with Hobb's Proscuitto and Asiago Cheese,  
with Winter Vegetable Ragout

**Seared Duck Breast**

With Frisee, Algonquin Olives, Spiced Walnuts and Roasted Potatoes

**Garlic Studded Roasted Pork Loin**

With Pan Jus and a Risotto Croquette

**Grilled Pacific Salmon**

With a Caper Thyme Aioli, Polenta Cake, Wilted Chard and Fennel

**Pepper Crusted Tri-Tip Steak**

With Merlot Glaze, Crimini Mushrooms, Onions,  
Sweet Peppers and Fingerling Potatoes

All meals include Bread and Butter, Coffee, Decaf, Iced and Hot Teas.

Prices are subject to 20% service charge and sales tax, currently at 8.75%.