INGLENOOK VINEYARD
TRADE MARK REGISTERED
RUTHERFORD NAPA CO CAL

SPECIAL EVENTS

Welcome to Inglenook

Allow us to craft the ultimate food and wine pairing for your group at Inglenook.

Knowing that terroir is as important to cuisine as it is to wine, our Winery Chef Alex Lovick emphasizes fresh, local and sustainable ingredients, allowing the bounty of the season to write his menus. Interweaving our exclusive wines, he creates an extraordinary culinary journey for you and your guests.

Enjoy breathtaking views of the estate vineyards as you arrive, continuing through the expansive courtyard to the grand chateau, where you will be greeted with tray passed wines. During the reception preceding dinner, you may enjoy a tour of the Infinity Caves, peruse the various historical areas, the extensive Rubicon gift salon, or simply enjoy the wine and hors d'oeuvres.

South Barrel Room

Our majestic South Barrel Room can host up to 250 guests
and boasts original carriage doors, towering ceilings, and
turn of the century 1000-gallon casks.

Infinity Caves

Providing a unique dining experience and endless possibilities,
our Infinity Caves can host intimate groups of 10 or more
extravagant affairs up to 400.

Luncheons

ESTATE

Arrange for a wine pairing lunch for your group. During the warmer months, our lovely Chateau Terrace is the perfect choice for al fresco luncheons.

Starting at $225 per person

RUBICON

Enhance the Estate experience by adding Rubicon to your lunch, paired with a stellar menu. Enhanced décor completes your afternoon.

Starting at $250 per person

The per person price includes tables, chairs, stemware, china, flatware, table linens, votives, and florals.
A 20% service charge and sales tax will be added to your final bill.

Dinners

All dinners include a reception with Chef's choice passed hors d'oeuvres and wine

ESTATE

Delight in our historic winery ambiance with this classic wine pairing dinner featuring our Estate wines.

Starting at $325 per person

RUBICON

Enjoy perfect pairings with Blancaneaux, Cabernet Sauvignon, and Rubicon. Other enhancements include a barrel sample during your reception and enhanced dinner décor.

Starting at $375 per person

Unique Event Offerings

TWILIGHT VINEYARD DINNER

Enjoy the true vineyard experience. You will be escorted to a secluded location in our vineyards and treated to a sumptuous dinner prepared by Estate Chef Alex Lovick.

Starting at $325 per person

This exquisite experience is only offered May–September (weather permitting)

TERRACE DINNER

Combine a vineyard view with a more casual fare, featuring wood fired pizzas created by Chef Alex Lovick.

Starting at $250 per person

CHATEAU RECEPTION

Explore the historic chateau and grounds with this walk-around stations experience. An ideal offering for larger groups, guests are able to peruse the gift salon, museum areas, Courtyard, and Infinity Caves, all while enjoying delicious food paired with Inglenook wines. The perfect choice for your holiday party!

Stations pairing reception • Standard Linens • Starting at $300 per person

Sample Menus

Our seasonal menus are inspired by our culinary gardens allowing us to create a truly unique menu for every event.

Estate

Inglenook Blancaneaux

Little Gem Lettuce Salad
Chevre Mousseline, Nectarine Toasted Pumpkin Seeds

Inglenook Pennino Zinfandel

Buttermilk Fried Chicken

Fairytale Eggplant, Roasted Cherry Tomatoes
Parmesan Cream, Basil

Inglenook Cabernet Sauvignon

Grilled Akaushi Flat Iron

Leek Spatzle, Garden Vegetables

Kalamata Olive Jus

Pastel de Tres Leches
Vanilla Whipped Cream, Milk Crumb

Rubicon

Inglenook Blancaneaux

Hamachi Crudo

Shaved Summer Squash, Estate Pluot Kumquat,
Puffed Rice

Inglenook Cabernet Sauvignon

Butternut Squash Agnolotti

Swiss Chard, Perigord Truffle
Parmesan Cheese

Inglenook Rubicon

Slow Roasted Akaushi Beef Strip Loin

Foraged Chanterelle Mushrooms

Nante Carrot Puree, Garden Russian Kale
Beef Jus

Liege Waffle Sundae
Whole Grain Waffle, Housemade Gelato
Whipped Creme Fraiche, Garden Strawberries