



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.  
*Three course wine pairing lunch • \$200 per person*

### RUBICON

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

*Three course wine pairing lunch • RUBICON*  
*\$225 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.  
*Four course wine pairing dinner • \$300 per person*

### RUBICON

Enjoy perfect pairings with BLANCANEUX, CABERNET SAUVIGNON, and RUBICON. Other enhancements include a barrel sample during your reception and enhanced dinner décor.

*Four course wine pairing lunch*  
*\$350 per person*



# UNIQUE EVENT OFFERINGS

## CHEF'S GARDEN TOUR LUNCH

Explore the unique terroir of the Estate in this special offering. Guests are escorted to view the back vineyards where Chef Alex will discuss the distinctive soil and organic garden. Guests will then get to harvest vegetables to be incorporated into a rustic al fresco lunch paired with Estate wines.

\$200 per person

*Limited to 30 guests with an 8 person minimum*

## 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.

\$300 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.

\$185 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 \$250 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 BLANCANEUX

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 BLANCANEUX

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*