





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.



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

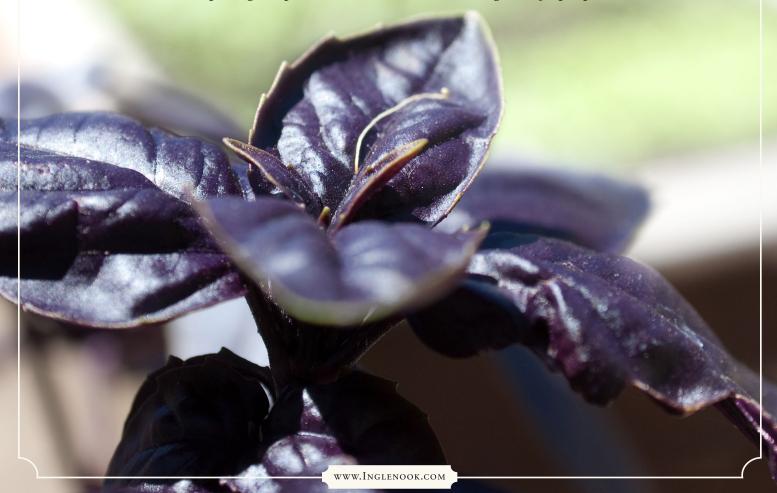
Combine a vineyard view with a more casual fare, featuring wood fired pizzas created by Chef Alex Lovick.

\$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 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