



AUBERGE DU SOLEIL



AUBERGE DU SOLEIL

## A Celebration of a Lifetime

Welcome to wine country's most romantic destination. With breathtaking views, five-star accommodations, exceptional service, and a Michelin Star culinary program, weddings at Auberge du Soleil are nothing short of magical.

Recognized as Napa Valley's most iconic wedding venue, our dedicated team will help you create memories to last a lifetime.







THE MOST ICONIC WEDDING  
VENUE IN WINE COUNTRY.

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Exchange vows and celebrate your union with spectacular panoramic vista views as your backdrop. Overlooking renowned vineyards on the valley floor and the Mayacamas Mountains in the distance, the Ceremony Terrace provides a stunning natural setting for the wedding of your dreams.



AUBERGE DU SOLEIL

## Michelin Star Dining

Savor each moment as you enjoy an exquisite menu prepared especially for you by our Michelin Star culinary team. The Mediterranean-inspired cuisine showcases the freshest seasonal ingredients from local and regional purveyors while our knowledgeable sommeliers create the perfect pairing to accompany your menu, with selections from the hotel's award-winning international wine cellar.

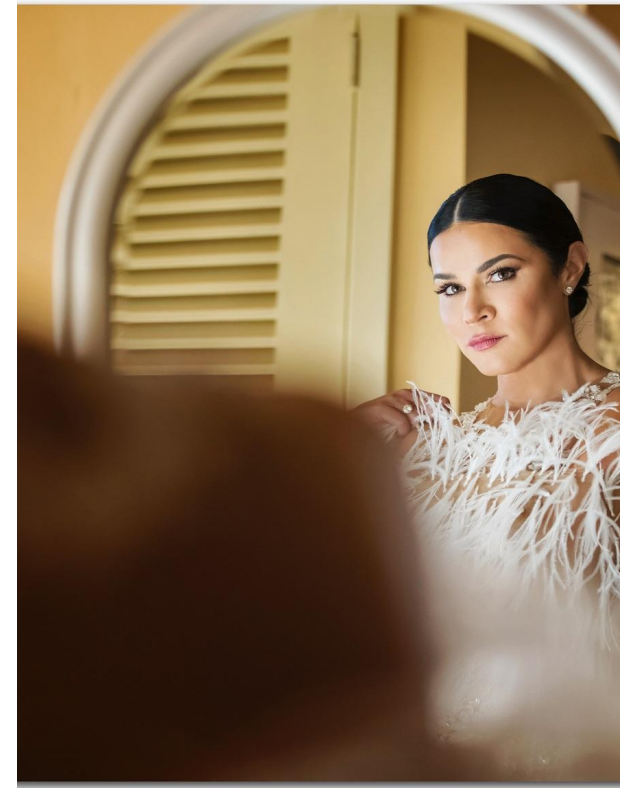


Relaxed sophistication. Understated elegance. The picturesque grounds at Auberge du Soleil provide an unmatched setting for proposals, elopements, intimate weddings and larger affairs from 2 to 120 guests. Images capturing your wedding event will be framed by the natural beauty and romance of the native landscape.



## Five Star Accommodations

Inspired by the relaxed sophistication of the the south of France, and infused with California soul, each of the 50 guestrooms and suites evoke understated elegance. Floor-to-ceiling windows and expansive terraces provide a seamless connection between the luxurious residential interiors and the natural beauty of the surroundings.



Nestled within a 33-acre sun-kissed hillside olive grove, the residential-style rooms and suites feature spacious bathrooms with separate showers and soaking tubs, custom-crafted bath products, luxurious Italian linens, down bedding and duvets, along with a host of complimentary guest amenities. Wedding couples receive a 20% discount off our published rates for their choice of room or suite during their stay.



AUBERGE DU SOLEIL

## Wedding Pricing

Petit Wedding  
(30 guests and under)  
Maison d'Arbe

### YEAR ROUND

#### MONDAY - THURSDAY

\$1,500 Facility Fee

\$1000 Ceremony Fee

\$2,500 Food and Beverage Minimum

#### FRIDAY - SUNDAY

\$2,000 Facility Fee

\$1,500 Ceremony Fee

\$5,000 Food and Beverage Minimum

*Food and beverage minimums do not include event management fee or sales tax. Holidays not included in pricing. Pricing subject to change.*

Large Wedding  
(over 30 guests)  
Entire Private Dining Level

### MAY - OCTOBER SATURDAY EVENINGS

\$9,500 Facility Fee

\$500 Ceremony Fee

\$20,000 Food and Beverage Minimum

### FRIDAY AND SUNDAY EVENINGS

\$5,500 Facility Fee

\$500 Ceremony Fee

\$15,000 Food and Beverage Minimum

### SATURDAY AND SUNDAY MORNINGS

\$4,000 Facility Fee

\$500 Ceremony Fee

\$8,000 Food and Beverage Minimum

### NOVEMBER - APRIL SATURDAY EVENINGS

\$4,500 Facility Fee

\$500 Ceremony Fee

\$15,000 Food and Beverage Minimum

### FRIDAY AND SUNDAY EVENINGS

\$3,500 Facility Fee

\$500 Ceremony Fee

\$10,000 Food and Beverage Minimum

### SATURDAY AND SUNDAY MORNINGS

\$3,000 Facility Fee

\$500 Ceremony Fee

\$8,000 Food and Beverage Minimum





## Finer Points

Your dining event includes the exclusive use of your selected venue, tables, Italian white linen overlay on caramel linen, natural wood Chiavari dining chairs with white cushion, service ware, glassware, Riedel crystal stemware, silverware, tabletop white orchids, dance floor, event setup and breakdown, dedicated banquet team, complimentary valet parking (for parties up to 30), and on-site events manager available to assist with day-of coordination. Ceremonies include use of a private ceremony location, natural wood Chiavari chairs, and white shade parasols.





# Sample Summer Menu

## CANAPÉS

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Served Butler Style. Prices are per dozen.

- English Pea Crostini, Shaved Parmesan (Spring) 42
- Herb Falafel, Yogurt Tzatziki 48
- Classic Gougeres 48
- Arancini, House Mozzarella, Pesto 48
- Chickpea Hummus, Pimentone Flatbread 42
- Black Olive Tapenade, Shaved Fennel, Tomato Confit, Crouton 42
- Blue Cheese Mousse, Celery, Brioche, Candied Walnuts 42
- Eggplant Caponata & Goat Cheese Tartlet (Summer) 48
- Wild Mushroom Tart 48
- Medjool Dates, Curried Mascarpone, Pistachios (Fall/Winter) 48
- Melon Soup, Mint Oil (Summer) 48
- Chilled Tomato Gazpacho, Basil Oil (Summer) 48
- Beef Tartare, Pickled Mustard Seeds, Rye Crouton 72
- Duck Rillettes, Whole Grain Mustard, Cornichon, Crouton 60
- Petite Croque Monsieur 48
- Ahi Tuna Tartare, Wasabi Tobiko, Japanese Cucumber 60
- Lobster, Avocado Puree, Crispy Corn Chip, Cilantro 72
- Wild Shrimp Beignets, Ravigote Sauce 60
- Osetra Caviar, Crème Fraiche, Brioche 72
- Kona Kampachi Tartare, Cucumber Jus, Purple Daikon 72
- Crab Cakes, Rouille 60
- Smoked Salmon, Parmesan Twist 60

## DISPLAYS

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Served Buffet Style

- Seasonal Crudités, Lemon Aioli, Fleur de Sel 12 Per Guest
- Olives, Orange, Herbes de Provence 5 Per Guest
- Artisan Cheeses, Cherry Walnut Bread, Seasonal Accompaniments 18 Per Guest
- Chef's Selection Charcuterie: Sliced Meats, Pate, Whole Grain Mustard 18 Per Guest
- Osetra Caviar, Toasted Brioche, Chive, Crème Fraîche, Chopped Egg, Red Onion 175 Per Ounce
- Seasonal Oysters, Ginger Mignonette 54 Per Dozen
- White Gulf Shrimp, Cocktail Sauce 54 Per Dozen
- Sliced Smoked Salmon, Lemon Crème Fraîche 95 Per Pound





## AUBERGE DU SOLEIL

### BEGINNINGS

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#### Starters

Sautéed Day Boat Scallop, Corn Purée, Sugar Snap Peas, Vanilla Oil  
Chilled Maine Lobster, Avocado, Sun Gold Tomatoes, Couscous Tabbouleh, Yuzu Kosho Vinaigrette - *\$8 supplement*  
Kona Kampachi Crudo, Black Quinoa, Dashi Poached Radish, Cucumber Crème Fraîche, Shiso  
Wild Poached Shrimp, Melon, Cucumber, Chick Pea Puree, Mint Oil  
Wolfe Farm Quail en Demi, Grilled Little Gem, Spiced Carrot Purée, Pistachios, Red Wine Sauce  
Heirloom Tomatoes, Housemade Mozzarella, Haricots Verts, Pulled Croutons, Basil, Saba Vinaigrette

#### Salads

Whole Leaf Caesar Salad, Shaved Parmesan, Pulled Croutons, Herbs  
County Line Garden's Baby Greens, Shallots, Almonds, Sherry Vinaigrette  
Roasted Baby Beets, Frisée, Walnuts, Goat Cheese, Citrus  
Watermelon Salad, Pine Nuts, Feta, Cherry Tomatoes, Mint, White Balsamic Vinaigrette  
Butter Lettuce, Oranges, Avocado, Niçoise Olives, Sunflower Seeds, Lemon Vinaigrette  
Little Gem Salad, Crispy Bacon, Pulled Crouton, Fines Herbs, Green Goddess Dressing

### MAINS

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Sautéed Northern Halibut, Sweet White Corn, Romano Beans, Quinoa, Tomato Jus  
Wild Seasonal Fish, Heirloom Tomato Risotto, Radish, Snap Peas, Yuzu Emulsion  
Pan Roasted Sonoma Chicken, Wild Mushrooms, Savoy Spinach, Cipollini, Thyme Jus  
Grilled Kurobuta Pork Chop, Stone Fruit, Fennel, Marcona Almonds, Arugula, Verbena Sauce  
Local Lamb Rib Eye, Organic Yogurt, Farro, Fried Chickpeas, Moroccan Spice Sauce - \$8 supplement  
Filet Mignon, Heirloom Tomatoes, Fingerling Potatoes, Blue Cheese, Watercress, Bordelaise Vinaigrette - \$8 supplement  
Japanese Wagyu A5, White Corn, Cherry Tomatoes, Fingerling Potatoes, Basil - \$75 supplement

#### Soups

Chilled Watermelon Gazpacho, Buttermilk, Basil Oil  
Brentwood White Corn Soup, Lobster, Chervil Oil  
Summer Vegetable Minestrone, Parmigiano-Reggiano, Basil Pesto  
Smoked Tomato Soup, Black Olive Tapenade, Extra Virgin Olive Oil





## AUBERGE DU SOLEIL

### ENDINGS

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Valrhona Chocolate Mousse Torte, House Made Gianduja, Hazelnut Custard  
Lemon Verbena Pudding Parfait, Champagne Soaked Lady Fingers, Strawberry Sorbet  
Classic Peach Tart, Puff Pastry, Toasted Almond Ice Cream  
Chocolate Caramel Fleur de Sel Tartlet, Vanilla Bean Milkshake  
Toasted Coconut Angel Food, Trailside Strawberry Sorbet, Coconut Cream, Lime  
Toasted Lemon Meringue, Macerated Summer Berries, Frozen Lemon Yogurt

### ENHANCEMENTS

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#### Intermezzo

Strawberry Sorbet  
Boysenberry Sorbet  
Raspberry Sorbet  
Apricot Verbena Sorbet  
Champagne and Peach Sorbet  
6 per person

#### Cheese Course

Chef's Selection of Assorted Artisan Cheeses  
Marcona Almonds, Seasonal Fruit Accompaniments  
Served with house made warm Cherry Walnut Bread  
16 per person

#### Mignardise

Chef's Selection of hand rolled Truffles, Seasonal Tartelettes & Pâte de Fruit  
10 per person

### THREE COURSE MENU 125

### FOUR COURSE MENU 145

### FIVE COURSE MENU 165

### SIX COURSE TASTING MENU 175

*When a wedding cake is brought to Auberge, we will serve your cake as the dessert course. Our Chef will plate your wedding cake with house made Vanilla Bean Ice Cream, Crème Anglaise and your choice of Fresh Fruit Coulis, Calvados Caramel or Chocolate Ganache. This is included in the menu price in lieu of a plated dessert.*

### MENU GUIDELINES

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All menus include bread and butter service. The Chef reserves the right to make seasonal changes two weeks prior to your event. Highest priced selected entrée prevails as the price per person. Please select one item for the entire party, per course. A vegetarian option of the Chef's selection for all courses will be available to guests at no additional charge. You may select two (2) proteins for the main course, provided all of the following requirements are met:

- A minimum four-course menu is selected.
- An additional \$20 per person will be applied to your menu price. (i.e. Regular four-course menu is \$145 per person with no entrée choice. A four-course menu with choice of two proteins is \$165 per person)
- Events of 40 guests or less may choose from pre-selected entrées at the time of event.
- Events over 40 guests must provide a table diagram in advance with entrée selections noted. Place cards indicating entrée selections must also be provided.



## AUBERGE DU SOLEIL

### LATE NIGHT SNACKS

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Pork Belly Steamed Buns, Pickled Cucumber, Sriracha 60 Per Dozen  
Mini Pork Chili Verde Tostadas 60 Per Dozen  
Hush Puppies 48 Per Dozen  
Mini Grilled Cheese Sandwiches 48 Per Dozen  
Meatballs with Tomato Jam 60 Per Dozen  
Korean Beef Short Rib Lettuce Wraps 60 Per Dozen  
French Fry Cones 5 Per Guest  
Individual Bags of House Made Potato Chips 7 Per Bag  
Mini Milkshakes and Smoothies 42 Per Dozen

### SWEETS + DESSERT DISPLAYS

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S'Mores Station 22 Per Guest

*An interactive action station on a beautiful fire table with house-made chocolate, graham crackers, and French marshmallows*

Chocolate and Caramel Dipping Station 22 Per Guest

*An interactive action station with house made biscotti, cookies, doughnuts, fresh fruit, marshmallows, and warm dipping ganaches of chocolate and caramel*

Fresh Fruit Tartelette 46 Per Dozen

Chocolate Caramel Fleur de Sel Tartelette 46 Per Dozen

French Macarons 46 Per Dozen

Petite Crème Brûlée 46 Per Dozen

Chocolate Truffles 46 Per Dozen

Miniature Cream Puffs 46 Per Dozen

Wrapped Soft Pistachio Caramel Candies 54 Per Dozen

Petite Seasonal Cheesecakes 46 Per Dozen

Fresh Seasonal Pâte de Fruit 38 Per Dozen

Seasonal Custard Parfait 38 Per Dozen

Petite Assorted Cookies – Served Warm 38 Per Dozen

Chocolate Covered Strawberries 46 Per Dozen

Gourmet Biscotti 38 Per Dozen





# Wines

## SPARKLING WINES & CHAMPAGNE

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### CRISP & CLEAN

Auberge du Soleil Brut 65  
Domaine Carneros Brut 65  
Domaine de la Bergerie Crémant de Loire Brut 50  
Drusian Prosecco Superiore 41  
Mumm Cuvée Napa “Brut Prestige” 50  
Pommery “Brut Royal” 95  
Scharffenberger “Brut Excellence” 45  
Schramsberg Blanc de Blanc 84

### MEDIUM BODIED

Billecart Salmon “Brut Reserve” 118  
Bollinger “Special Cuvée” 155  
Egly Ouriet “Tradition” Brut 187  
Laurent Perrier “LP” Brut 95  
Louis Roederer “Brut Premier” 100  
Schramsberg “J. Schram” 180  
Schramsberg Blanc de Noirs 95  
Veuve Clicquot “Yellow Label” Brut 120

### RICH & FULL

Billecart Salmon “Sous Bois” Champagne 180  
Dom Perignon Brut 375  
Pommery “Cuvée Louise” Brut Nature 340  
Roederer Estate “L’Ermitage” Brut 105

### ROSÉ

Domaine Carneros Brut Rosé 79  
Roederer Estate Brut Rosé 74  
Schramsberg Brut Rosé 95  
Veuve Clicquot Brut Rosé 160

## WHITE WINES

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### LIGHT, BRIGHT, DRY

94574 Sauvignon Blanc 50  
Auberge du Soleil Sauvignon Blanc 32  
Boudin “Chantemerle” Chablis 57  
Cloudy Bay Sauvignon Blanc 81  
Dominique Roger Sancerre 58

### VERSATILE

Alban Vignier 63  
Auberge du Soleil Chardonnay 39  
Desante Chardonnay 53  
Duckhorn Sauvignon Blanc 55  
Dumol Russian River Valley Chardonnay 125  
El Molino Chardonnay 100  
Etude Pinot Gris 67  
Far Niente Chardonnay 105  
Grgich Hills Chardonnay 69  
Gundlach Bundschu Gewurztraminer 39  
Illumination Sauvignon Blanc 71

### FULL STRUCTURED

Ancien Chardonnay 75  
Flowers “Sonoma Coast” Chardonnay 85  
Frank Family Chardonnay 76  
Hudson Chardonnay 110

### ROSÉ

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Auberge du Soleil Rosé 38

Foxen “Ernesto Wickenden” Chenin Blanc 45  
Frog’s Leap Sauvignon Blanc 46  
Honig Sauvignon Blanc 39  
Hourglass Sauvignon Blanc 62  
Spottswoode Sauvignon Blanc 85

La Pitchoune Chardonnay 75  
Laird “Red Hen” Chardonnay 53  
Neyers Chardonnay 58  
Patz & Hall “Sonoma Coast” Chardonnay 73  
Preston “Madam Preston” White Rhône 45  
Red Car Chardonnay 67  
Rutherford Hill Chardonnay 49  
Smith Madrone Riesling 55  
Tablas Creek “Patelin de Tablas Blanc” White Rhône 46  
Truchard Roussanne 51  
Volker Eisele Sauvignon Blanc 56

Kistler “Les Noisetiers” Chardonnay 136  
Lail “Blueprint” Sauvignon Blanc 87  
Lewis “Napa” Chardonnay 106  
Rombauer Chardonnay 86

Pibarnon “Bandol” Rosé 85



## AUBERGE DU SOLEIL

### RED WINES

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#### LIGHTER

94574 Pinot Noir 82  
Ancien “Carneros” Pinot Noir 74  
Auberge du Soleil Merlot 41  
Band of Vintners Cabernet Sauvignon 78  
Caillou Côtes du Rhône Red Rhône 51  
Calera “Central Coast” Pinot Noir 60  
Decoy Zinfandel 39  
Elk Cove Pinot Noir 61  
El Molino Pinot Noir 120  
Failla “Sonoma Coast” Pinot Noir 81  
Hess “Allomi” Cabernet Sauvignon 69  
Luli Pinot Noir 51  
Margerum “M5” Red Rhône Blend 57  
Merry Edwards “Sonoma Coast” Pinot Noir 87  
Migration Pinot Noir 64  
Patz & Hall “Sonoma Coast” Pinot Noir 76  
Penfolds “Bin 28 Kalimna” Syrah 55  
Wesmar “Oehlman” Pinot Noir 112

#### MEDIUM BODIED

Arietta “Quartet” Cabernet Sauvignon Blend 120  
Auberge du Soleil Cabernet Sauvignon 49  
Blue Farm Pinot Noir 95  
Bramare “Valle de Uco” Malbec 76  
Clos du Val Cabernet Sauvignon 120  
Domaine Drouhin “Dundee Hills” Pinot Noir 110  
DR Stephens “DR II” Cabernet Sauvignon 93  
Duckhorn Merlot 90  
Etude Pinot Noir 81  
Flora Springs Merlot 59  
Frog’s Leap “Estate” Cabernet Sauvignon 113  
Goldeneye Pinot Noir 110

#### MEDIUM BODIED CONTINUED

Freeman “Russian River” Pinot Noir 79  
Hall Cabernet Sauvignon 84  
Hard Six “Seven Pillars” Syrah 85  
Hartwell Stag’s Leap District Cabernet Sauvignon 169  
Heitz Cellars “Napa” Cabernet Sauvignon 115  
Honig Cabernet Sauvignon 100  
Jean Royer “Châteauneuf-du-Pape” Red Rhône Blend 95  
Ken Wright Willamette Valley Pinot Noir 61 La  
Pitchoune Pinot Noir 75  
Laird Cabernet Sauvignon 78  
Merryvale Pinot Noir 78  
Nicolas Jay Pinot Noir 140  
Paradigm Merlot 120  
Paraduxx Red Wine Blend 79  
Preface by Skipstone Merlot 120  
Pride “Mountain Vineyards” Merlot 110  
Prisoner Wine Co.. “The Prisoner” Red Wine Blend 80  
Rafael et Fils Cabernet Sauvignon 120  
Robert Biale “Black Chicken” Zinfandel 72  
Silver Oak “Alexander Valley” Cabernet Sauvignon 170  
Storybook Mountain “Mayacamas” Zinfandel 75  
Williams Selyem “Russian River” Pinot Noir 195

#### DESSERT WINE HALF BOTTLES

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Chambers Muscadelle 39  
Dolce Sauvignon/Sémillon Blanc 125  
Philip Togni “Sweet Red” 85  
Topaz Sauvignon/Sémillon Blanc 80

#### FULL BODY

Acumen Cabernet Blend 70  
Anthem “Mount Veeder” Cabernet Sauvignon 120  
Auberge du Soleil “Reserve” Cabernet Sauvignon 86  
Corison Cabernet Sauvignon 165  
Darioush Syrah 180  
Donum “Carneros Estate Grown” Pinot Noir 130  
Duckhorn Cabernet Sauvignon 125  
Far Niente Cabernet Sauvignon 290  
Faust Cabernet Sauvignon 120  
Goldeneye “Gowen Creek” Pinot Noir 175  
Hall “Ellie’s” Cabernet Sauvignon 108  
Hourglass “BlueLine” Merlot 160  
Jones “The Sister” Cabernet Sauvignon 130  
Lewis “Alec’s Blend” Red Wine Blend 125  
Merry Edwards “Klopp Ranch” Pinot Noir 138  
Paradigm Cabernet Sauvignon 170  
Pine Ridge Cabernet Sauvignon 110  
Pride Cabernet Sauvignon 126  
Quintessa Cabernet Sauvignon 400  
Relic “Scarpa” Syrah 107  
Robert Foley Merlot 100  
Silvio Grasso “Turne” Barolo Nebbiolo 118  
Switchback Ridge Merlot 105  
Truchard Cabernet Sauvignon 100

#### PORT

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Graham’s “20 Year Tawny” 138  
Quinto do Noval Black Label Ruby Reserve 52  
Taylor Fladgate “LBV” 50  
Taylor Fladgate “10 Year Tawny” 69



## AUBERGE DU SOLEIL

# Paquet Compris

### ON CONSUMPTION BAR

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#### PRICE PER DRINK

Vodka	Tito's	16
Vodka	Chopin	18
Gin	Tanqueray	15
Tequila	Casamigos Blanco	18
Tequila	Casamigos Reposado	20
Rum	Bacardi	12
Bourbon	Makers Mark	17
Irish Whiskey	Jameson	15
Tennessee Whiskey	Gentleman Jack	19
Canadian Whiskey	Crown Royal	17
Single Malt Whiskey	Glenlivet 12 Year	18
Scotch Whiskey	Chivas Regal	16
Cognac	Remy Martin VSOP	24
Rye Whiskey	Knob Creek Rye	18
Liqueur	Aperol	17
Liqueur	Bailey's Irish Cream	13
Liqueur	Campari	19
Liqueur	Grand Marnier	17

### HOUSE WINES

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Auberge du Soleil Brut "Sparkling"	65
Auberge du Soleil Sauvignon Blanc	32
Auberge du Soleil Chardonnay	39
Auberge du Soleil Rosé	38
Auberge du Soleil Merlot	41
Auberge du Soleil Cabernet Sauvignon	49

Celebrate in style. Our comprehensive beverage offerings include premium spirits, house wines, domestic and international beers, non-alcoholic beverages and your choice of two Signature Cocktails. The Unlimited Package is priced at \$34 per person for the first hour and \$25 per person for each additional hour.

### SIGNATURE COCKTAILS

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French 75 18  
*Gin, Simple Syrup, Sparkling Wine, Lemon Twist*

The Ultimate Greyhound 20  
*Grey Goose L'Orange Vodka, Fresh Grapefruit Juice, Guava Nectar*

The Cuke's Gimlet 19  
*Belvedere Vodka, Muddled Mint Leaves, Lime, Cucumber, Cayenne Pepper, Himalayan Pink Salt*

The Auberge Sunset 18  
*Sparkling Wine, Pama Pomegranate Liqueur, Chambord, Orange Peel*

Ginger Pimm's 17  
*Pimm's #1, Fever Tree Ginger Beer, Ginger Syrup*

Mezcal Indiscretion 19  
*Del Maguey "Vida" Mezcal, Green Chartreuse, Lime, Jalapeno*

Kentucky Tea 20  
*Basil Hayden 8 year old Kentucky Bourbon, Flowering Earl Grey Syrup, Lemon Juice, Bergamont Sugar Rim*

Simply Rye Old Fashioned 21  
*Michter's Rye Whiskey, Simple Syrup, Orange Bitters*

*\*Please inquire with your Catering Manager for additional seasonal cocktail options*

## AUBERGE DU SOLEIL

### BEER

Domestic	8
International	9
Craft	9

### SOFT DRINKS

Coke, Diet Coke, Sprite	7
Lemonade	8
Iced Tea	6
Arnold Palmer	7
Fever Tree Club Soda	8
Fever Tree Tonic Water	8
Fever Tree Ginger Ale	8
Fever Tree Ginger Beer	8
Fever Tree Elderflower Tonic	8

### JUICES AND WATER

Orange Juice	9
Grapefruit Juice	9
Cranberry Juice	7
Pineapple Juice	5
Izze Sparkling Juice	7
Sparkling Apple Cider (750 ml)	19
Evian (750 ml)	9
Ferrarelle (750 ml)	9

### A LA CARTE ENHANCEMENTS

Bourbon	Michter's	20
Cognac	Hennessy VSOP	29
Gin	Bombay Sapphire	18
Gin	Hendrick's	20
Rum	Zaya 12 Year	18
Single Malt Whisky	Glenmorangie Lasanta 12 YR23	
Scotch Whisky	Johnnie Walker Black	18
Single Malt Whisky	Oban 14 Year	41
Scotch Whisky	Johnnie Walker Blue	85
Single Malt Whisky	Glenmorangie 18 Year	49
Tequila	Fortaleza Blanco	21
Tequila	Jose Cuervo "Reserva"	50
Tequila	Don Julio Anejo	27
Vodka	Grey Goose	19
Vodka	Grey Goose La Poire	19
Vodka	Ketel One	17
Vodka	Ketel One Citroen	17
Liqueur	Benedictine	19
Liqueur	Drambuie	17
Liqueur	Frangelico	18
Liqueur	Lillet	15

### NON-ALCOHOLIC COCKTAILS

Ipanema	9
<i>Ginger Ale, Fresh Muddled Lime, Sugar</i>	
Herbal Fizz	9
<i>Mixed Berries, Orange, Lemon, Hibiscus and Rosehip Syrup, Fever Tree Club Soda</i>	
Strawberry Sun	9
<i>Apple Juice, Orange Juice, Strawberry Puree, Creme de Coconut</i>	
Fresh Berry Lemonade	18/9
<i>House Squeezed Lemonade, Fresh Crushed Raspberries</i>	





## Wine Experiences

### JUDGEMENT OF PARIS

Enjoy a customized five-course menu with side-by-side pairings of French vs. California wines. A collaborative effort between our Director of Wine and Executive Chef the menu is designed around the taste profiles of the individual wines selected for each event. Thanks to the global nature of our cellar this event is easily tailored to highlight other wine regions, from Napa vs Sonoma to Napa vs. the World.

### TOUR DU MONDE

Couples share details on the wine regions they have visited together and our sommelier team creates a guided wine tasting from those destinations. Guests are invited join in the exercise by marking the wine regions they have visited on a world map which becomes a memorable keepsake for the couple.

### SABERING ACTIVITY

Learn the fine art of sabrage and incorporate this signature activity into your wedding event. Before the big day our sommelier team will provide detailed instruction and a practice round with your own personalized saber, engraved with the date of your marriage, as a commemoration of your event and for future celebrations through the years. Add sabering to your wedding day to announce the opening of your wedding reception and your new life together to your guests.

### CHAMPAGNE TOWER

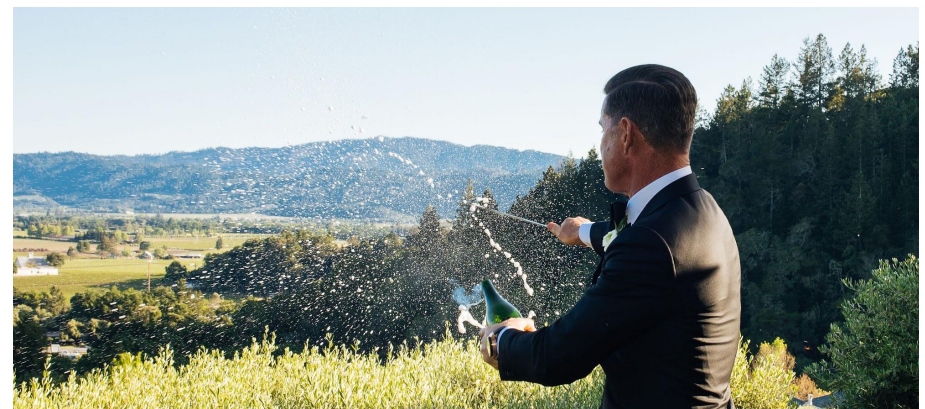
An elegant and timeless enhancement to any wedding event. The classic champagne tower provides a beautiful focal point for your reception and lends itself to Instagram-able moments as a way to involve all of your guests in this celebratory experience.

### CANAPÉ AND COCKTAIL DUETS

As you enter into conscious coupling, make perfect pairings part of your theme with custom tastes of passed hors d'oeuvres and miniature signature cocktails created by our mixology tastemasters.

### CAVIAR AND BUBBLES

For the ultimate indulgence, add a caviar and champagne station where guests enjoy a decadent sampling of caviar varieties served atop freshly prepared blinis and a choice of traditional accompaniments. Each type of caviar is paired with a selection of champagnes and sparkling wines.



## Additional Offerings



### LATE NIGHT LOUNGE

Pre-plan your after-party by creating a special late night venue where you and your guests can retreat and relax after the formalities. Host a premium Bourbon and Scotch Bar, create a Bubble Lounge, enjoy savory retro bites or roast s'mores over a firepit. Your wedding manager is available to suggest a range of creative options that will impress your guests into the wee hours

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### REHEARSAL DINNER

Welcome your guests to the Napa Valley with a mix and mingle gathering featuring a signature welcome reception-style dinner with a selection of delectable passed canapés, interactive Chef action stations, dessert and coffee stations and premium wine and cocktail bars. Or choose from an elegant collection of plated menus for an intimate dinner for family and close friends.

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### FAREWELL BRUNCH

Prolong your “good-byes” and reminisce over your big night by hosting a beautiful and bountiful brunch buffet. Inspired by seasonal ingredients sourced from local purveyors, and customized to include eye-opening favorites such as a Bloody Mary Bar, Bellini Station, or Specialty Coffee and Custom Juice Bar, our menus will create a memorable occasion to frame the final moments of your wedding weekend.

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### BRIDAL LUNCHEON AND GIRLS GETAWAY

Indulge your nearest and dearest with a luxurious spa escape and private luncheon to extend a world-class “thank you” for their support and love.



## Wedding Guidelines

### HOW DO I SECURE MY DATE?

Once you have selected your date, Auberge du Soleil will draft a contract for you, outlining your event times and deposit schedule. You have one week to review, sign the contract, and send it back to us with your first deposit payment. Upon receipt of the signed contract and processed deposit, your date is guaranteed. Deposit amounts are dependent on your date.

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### DO I NEED A WEDDING PLANNER?

Auberge du Soleil does not require a wedding planner, but strongly encourages clients to consider hiring one. A wedding planner will be involved at a much greater and can save a considerable amount of stress and time over the months leading up to the wedding. They assist with design, budget, review contracts for other vendors, and manage the planning with those vendors. Additionally, a planner can take on details ranging from invitations, wedding website, and booking vendors, to rental orders, planning a rehearsal dinner, etc. Auberge du Soleil provides a dedicated Catering Manager to assist in menu selections, floorplan development, and questions pertaining to the property, as well as a Coordinator on site the day of your event to help oversee the service and dining aspects of the day. We are happy to suggest experienced wedding planners for full service, partial planning, design only, or month of coordination depending on your budget and the scope of support that you are looking for.

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### HOW DO I RESERVE HOTEL ROOMS?

#### DOES AUBERGE DU SOLEIL REQUIRE A CERTAIN NUMBER OF ROOMS TO BE RESERVED?

All guests who wish to stay at Auberge du Soleil may call our reservations office directly at (800) 348-5406 to make individual arrangements. Due to the intimate size of the Auberge du Soleil, we are unable to reserve partial group blocks of hotel rooms over weekends. Resort buyouts are available. Please inquire for more details. Auberge is designed for adults seeking a tranquil atmosphere, and is therefore unsuitable for children under 16 or pets. Auberge du Soleil does not require a minimum room stay to host your events. We would be happy to provide a list of nearby accommodations with a wide range of rates. For more information about our rooms and rates, please visit [www.aubergedusoleil.com](http://www.aubergedusoleil.com).

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### IS THERE A SPACE FOR THE BRIDAL PARTY TO GET READY BEFORE THE CEREMONY?

A private space is available to the Wedding Party 30 minutes before the ceremony, in order for the Bride to remain out of sight of the arriving guests. Most Brides will prepare their hair/makeup and dress in their hotel room then arrive to rest in the event space just prior to the ceremony. When booking the Private Dining Level, an all day "getting ready" lounge is available for a small staffing fee. Please inquire for details.

## AUBERGE DU SOLEIL

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### WHERE CAN YOU HOLD A CEREMONY OR RECEPTION AT THE RESORT?

The Auberge provides two locations for your special event:

- **Private Dining Level** - Our Vista rooms comfortably accommodate up to 120 seated guests. The Vista rooms Cedar beams, large framed mirrors reflecting the glass French Doors that open onto a private terrace overlooking the Napa Valley. The Vista I Room can accommodate a dance floor and band or DJ. This level also includes use of the Cedar Room, which is an intimate smaller space with a fireplace and banquette couches.
  - **La Pagode & Maison d'Arbre** - Set in the atmosphere of our olive grove and beautiful sculpture garden, this open air, Asian-inspired pavilion is a unique and private setting for your special event. La Pagode can accommodate up to 30 guests for an intimate ceremony. Guests are then escorted to the Maison d'Arbre room for a lunch or dinner reception. This exquisite room features French doors that open onto a private balcony overlooking vineyards, vaulted ceilings, and a cozy fireplace.
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### DO YOU HAVE SPECIFIC VENDORS?

We are happy to provide an approved list of vendors who may assist you with flowers, photography, cakes, music and transportation. We do ask that all major vendors are selected from our pre-approved list. If you are interested in hiring an outside vendor please inquire prior to signing any contracts. All vendors must be professional service providers and receive written approval. Auberge du Soleil reserves the right to approve or refuse any vendors.

### MAY WE HAVE A DJ OR BAND?

You may have either a DJ or band play inside the Vista I dining room. The musical group must be selected from our approved list or be booked through an agency on the list. We do not allow outside DJs or bands that are not from our approved list.

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### DO YOU HAVE A PIANO THAT WE MAY RENT?

Auberge du Soleil has a Yamaha upright piano that may be played by professional musicians for your event. The piano rental fee is \$250 for one location. If the piano is to be moved during the event, an additional fee of \$150 per move will apply.

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### ARE THERE LOCAL CHURCHES FOR AN OFF-SITE CEREMONY?

We are happy to provide a list of local Churches and Temples upon request.

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### CAN YOU RECOMMEND SOMEONE TO DO HAIR AND MAKE-UP?

We are happy to provide you with our list of approved vendors for all of your hair and makeup needs upon request.



## AUBERGE DU SOLEIL

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### DO YOU ACCOMMODATE CHILDREN AT PRIVATE EVENTS?

Auberge du Soleil private dining is able to offer a children's meal for guests under 12 years of age attending a wedding or event. This is a single-course meal at a reduced price. Please note that while children are permitted to attend weddings and events, hotel guest rooms at the Auberge du Soleil are reserved for adult guests. If you require local babysitting services in the area. Please inquire with your coordinator for more details.

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### DO YOU PROVIDE A MENU TASTING?

We do not offer a formal menu tasting for private events. Upon booking, the couple will receive a gift certificate to experience lunch in the Restaurant at Auberge du Soleil. Our Executive Chef models the private event menus after our Michelin Starred Restaurant offerings. You will be able to experience the service, atmosphere and cuisine you may expect at your event. If you have any questions about specific menu items, we are happy to discuss them with you. Please note: the lunch gift certificate excludes beverages and gratuity.

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### CAN MY GUESTS HAVE A CHOICE OF MENU OPTIONS?

For parties of up to 40 guests, you may offer an on-site choice of two pre-selected main courses for a charge, with a minimum four course menu. Events over 40 guests may also select two main courses, provided a pre-count of each entrée is submitted at least seven days in advance of the event. Entrée selections must be indicated on a table map and identified by a place setting.

### SOME OF MY GUESTS ARE VEGETARIANS OR HAVE FOOD ALLERGIES, CAN YOU ACCOMMODATE THIS?

Our Chef is happy to create an alternative and corresponding menu for any guests with dietary restrictions, at no additional cost. Please inquire about specific dietary needs.

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### CAN WE BRING IN OUR OWN WINE?

All food and beverages must be catered by Auberge du Soleil and serviced by our staff. The California State Liquor Commission regulates the sales and service of all alcoholic beverages. Auberge du Soleil is responsible for the administration of these regulations; therefore policy indicates that no alcoholic beverages be brought into the resort for a private event.

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### CAN WE HAVE A CEREMONY REHEARSAL PRIOR TO THE WEDDING?

Wedding rehearsals may be scheduled by appointment, subject to availability of the site, no more than two weeks prior to your date. Most couples do not schedule a rehearsal, because we provide a coordinator the day of the wedding, to help cue all of your transitions, toasts, and dances. Many choose to hold a rehearsal or walk-through at another location (such as the rehearsal dinner). To inquire about scheduling a rehearsal, please speak with your coordinator.

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### MAY WE BRING IN CANDLES?

You may bring in candles for your event. All candlelight must be covered and/or contained outdoors; tapers are permitted but must be set in glass containers/vases. Included in our facility fee, we will provide white votives in clear glass vessels on each table.

## AUBERGE DU SOLEIL

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### DO YOU PROVIDE A BACKUP CEREMONY LOCATION IF IT RAINS?

In case of inclement weather, we guarantee an indoor private space for your ceremony. The decision to move inside is up to the Bride and Groom on the day of the wedding. The most appropriate location is designated by the on-site Event Manager on the day of the wedding, based on availability. Additional setup charges may apply for an extensive “double-set” of the space.

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### WHAT IS THE SEATING CAPACITY AND WHAT SIZE/SHAPE ARE THE TABLES?

Our maximum capacity per event is 120 guests. Each of our Vista rooms can accommodate up to 60 guests each. The Vista 1 & II rooms combined can accommodate up to 120 guests. The Maison d’Arbre can accommodate up to 30 guests. Our standard tables are 5’ in diameter and may seat anywhere from 6 to 10 guests each, with 8 being the recommended number of guests per table.

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### WHAT IS THE CUT-OFF TIME FOR MUSIC?

For all events, music must conclude no later than 15 minutes prior to the end of the scheduled event.

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### WILL THERE BE OTHER EVENTS TAKING PLACE DURING MY WEDDING?

It is possible that another event may be taking places in one of our other private dining spaces, but we ensure enough time between events to avoid overlap. We also provide a separate staff and event coordinator for each event and private dining space.

### DO YOU PROVIDE LINENS, CHINA AND CHAIRS?

Included in the facility fee are all tables, Italian white linen overlays on caramel linens, natural wood Chiavari dining chairs, Riedel stemware, glassware and silver. You are welcome to bring in rental items with prior approval through an outside company. Please note that the Auberge du Soleil may have specific delivery times for rental items, based on scheduled events and storage availability. If extensive décor is to be setup or moved during an event, additional labor fees may apply. We ask that any décor brought onto the property does not leave any permanent marks (i.e. tape, staples, tacks, nails, and strong adhesives). If you have any specific request, please inquire directly.

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### WILL THE SPACE WE RENT BE PRIVATE FROM OTHER HOTEL OR RESTAURANT GUESTS?

It is possible that another event may be taking places in one of our other private dining spaces, but we ensure enough time between events to avoid overlap. We also provide a separate staff and event coordinator for each event and private dining space.

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### MAY WE BRING IN A MICROPHONE OR OTHER SOURCE OF AMPLIFICATION FOR THE CEREMONY?

Amplification is not permitted on the Terrace, Ceremony Deck, or the Maison d’Arbre. Because our space for ceremonies is so intimate, microphones or amplification are not necessary. Non-amplified live instrumental music is permissible outside; you may have amplified music with vocals inside Vista 1 during the meal and for dancing.



## AUBERGE DU SOLEIL

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### DOES THE HOTEL HAVE HANDICAP ACCESS TO THE EVENTS SPACES?

We provide alternative handicap access for your guests, leading to the Private Events Level, Ceremony Deck and Cedar Room. Once within these private spaces, everything is wheelchair accessible, including restrooms. The Maison d'Arbre is accessible by stairs only.

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### DO YOU CHARGE A CAKE CUTTING FEE?

We are happy to serve your cake as the dessert course for your guests. On the day of the event, after the ceremonial cake cutting, our staff will bring your wedding cake to our kitchen where our Pastry Chef will slice and plate the cake to be served by our staff. Since this is considered your dessert course, it is included in the menu pricing in lieu of a plated dessert, and therefore we do not charge an additional "cake-cutting/ plating" fee. Should you wish to serve both a wedding cake and a plated dessert, a \$15 per person cake cutting charge will apply.

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### DO YOU HAVE A DESIGNATED SMOKING AREA?

We do provide a designated outdoor space for cigarette smoking. For cigar smoking, we ask that guests enjoy their cigars within our main Courtyard, which is located adjacent to the hotel entrance.

### MAY WE PLAY AN IPOD FOR OUR RECEPTION MUSIC?

For smaller parties in La Pagode or the Maison d'Arbre only, an iPod may be used for background music. A \$175 speaker rental fee will apply. Auberge du Soleil requires a professional DJ or band from our approved list for dancing. Amplified and recorded music is not permitted outside. For parties in the Vista Rooms, or for any music other than background music, you may either have the Auberge in-house music turned on throughout your event, or you may hire live musicians or a professional DJ to perform, from our list of pre-approved vendors. Please note that all music on the terrace, including ceremony songs, must be non-amplified and acoustic. No microphones, speakers, or recorded music may be played outside. Inside, amplified music may be played. All musicians and DJs must be from our pre-approved list. All music should be suited for the style of the Auberge du Soleil and deemed non-disruptive to outside guests.

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### WHAT ARE YOUR OPERATIONS CHARGES AND SALES TAX RATES?

Please note that 7.75% sales tax and 22% operations charge will be applied to all catered food and beverage. Administrative fees in the State of California are subject to state sales tax as required by law.

Awe-inspiring venues.

Exceptional experiences.

Relax and enjoy the moment. Our talented weddings and events specialists offer a wealth of expertise for creating lifelong memories that begin at Auberge du Soleil with “I do!” Contact us to check availability and begin planning the wedding of your dreams.

**NAPA VALLEY, CALIFORNIA**

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