



Solage

AUBERGE RESORTS COLLECTION

NAPA VALLEY



Solage Weddings

VENUES AND EVENT MENUS



Solage

Thank you for considering Solage
for your upcoming wedding celebration.

Solage is the ideal place to ensure an extraordinary event. Our relaxing and fun haven sits on 22 acres, encompassing 89 studio suites that are graciously green-made from natural materials. In addition to the spacious accommodations, our amazing indoor and outdoor venues can hold 10-200 guests, allowing you to customize your special day to meet your needs. As a premiere wedding destination, Solage combines fresh design and chic amenities with the bounty of gorgeous Napa Valley.

Our renowned culinary program that focuses on locally sourced indulgences is led by Executive Chef Gustavo Rios, who has over 20 years of experience working at luxury properties. Solbar boasts an innovative menu with a refined yet laid-back Napa Valley vibe. Get outside and play at our bocce courts, go for a dip in our 130ft landmark pool adorned with luxurious cabanas, or relax at our 20,000 square foot distinctive Spa Solage, featuring 14 treatment rooms and five separate geothermal mineral pools. The ultimate place to Detox, Retox, and Repeat.

Our most spacious venue, Solstice, can accommodate up to 200 guests and has adjacent outdoor terraces and lawns, perfect for and on-site ceremony & reception. Connect with one of our sales managers for a personalized quote including site fee and food and beverage minimums.

Preparation for your event is an exciting time and we are thrilled to assist you with planning and finding the perfect space for your celebration. We offer a full range of services and our experienced staff will provide you with the best for all of your wedding needs.

*Congratulations On Your Engagement
And Your Upcoming Wedding!*

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ALL MENUS ARE CUSTOMIZED DURING CHEF CONSULTATIONS.
INGREDIENTS ARE SEASONAL AND SUBJECT TO SUBSTITUTION.
A 24% SERVICE CHARGE AND 7.75% SALES TAX WILL BE ADDED TO ALL PRICES.
PRICES ARE SUBJECT TO CHANGE.

INQUIRE ABOUT HOSTING YOUR WELCOME RECEPTION, REHEARSAL DINNER,
AND/OR FAREWELL BRUNCH AT SOLAGE FOR MENUS, PRICING & DETAILS.



Function Spaces Specifics

SOLSTICE

Includes Solstice event lawn

3,500 square-feet of indoor space

16 foot vaulted ceiling (floor to beam)

Polished concrete flooring

Sliding window walls that open to two outdoor terraces.

SPECTERA

Includes Spectera event lawn

1,050 square feet of indoor space

12 foot vaulted ceilings

Naturally lit indoor space

Oversized glass doors provide access to a large private terrace

Event Package

Reception Tables

Dining Tables

Garden Ceremony Chairs

Linens

China

Glassware

Flatware

Printed Menus

Set Up

Breakdown

WiFi Internet Access

Private Reserved Area

Complimentary Valet Parking





Event Menu

Our Event Menu consist of healthy, light dishes to nourish your soul and hearty cuisine to comfort your body. All ingredients are seasonal and many are local.

Because of our commitment to provide the freshest and very best ingredients for you and your guests, seasonal items are subject to availability and may be substituted for delicious and comparable items.

We look forward to welcoming you and your guests to Solage

Classic

\$225 PER PERSON

INCLUDES

House Chardonnay & House Cabernet Sauvignon

House Sparkling Wine

Assorted Local Craft & Seasonal Beer

Soft Drinks, Still And Sparkling Water

Choose (3) Canapés

(3) Course Plated Menu Including (1) Beginning, Entrées,
(1) Vegetarian and (1) Non-Vegetarian Entrée Choice,
and (1) Dessert

MENUS ARE CUSTOMIZED DURING CHEF CONSULTATION.
CONTACT OUR EVENT MANAGER TO BOOK YOURS.

SERVICE CHARGE 24%

TAX 7.75%





Elegant

\$280 PER PERSON

INCLUDES

5-hour Premium Brands Open Bar

House Chardonnay & House Cabernet Sauvignon

House Sparkling Wine

Assorted Local Craft & Seasonal Beers

Soft drinks, still and sparkling water

Choose (4) Canapés

(3) Course Plated Menu Including (1) Beginning, Entrées,
(1) Vegetarian and (1) Non-Vegetarian Entrée Choice,
and (1) Dessert

MENUS ARE CUSTOMIZED DURING CHEF CONSULTATION.
CONTACT OUR EVENT MANAGER TO BOOK YOURS.

SERVICE CHARGE 24%

TAX 7.75%

Timeless

\$310 PER PERSON

INCLUDES

5-hour Super Premium Brands Open Bar

House Chardonnay & House Cabernet Sauvignon

House Sparkling Wine

Assorted Local Craft & Seasonal Beers

Upgraded Sommelier Paired Dinner Wines

Soft drinks, still and sparkling water

Choose (4) Canapés

(3) Course Plated Menu Including (1) Beginning, Entrées,

(1) Vegetarian and (1) Non-Vegetarian Entrée Choice,

(1) Dessert and (2) Late Night Snacks

MENUS ARE CUSTOMIZED DURING CHEF CONSULTATION.

CONTACT OUR EVENT MANAGER TO BOOK YOURS.

SERVICE CHARGE 24%

TAX 7.75%





Beverage Enhancements

TEQUILA BAR

\$16 PER DRINK

Don Julio Blanco
Patron Silver
Espolón Reposado
Don Julio Añejo
El Jimador Añejo

WHISKEY / SCOTCH / BOURBON BAR

\$15 PER DRINK

Four Roses Single Barrel
Jameson
Knob Creek
Glenlivet 12 Year
Laphroaig 10 Year Islay

CORDIAL BAR

\$14 PER DRINK

Chartreuse Verte
Grand Marnier Cordon Rouge
Fernet Branca
Cynar
Baileys Irish Cream

BRANDY BAR

\$20 PER DRINK

Calvados Daron "Fine"
Germain-Robin Dine Alembic Brandy
Grappa Cabernet Sauvignon Cugini Napa Valley
Remy Martin "1738"
Hennessy "Privilege" VSOP

SERVICE CHARGE 24%

TAX 7.75%

Special Event Bar

PREMIUM BRANDS

Wheatley Vodka
Tanqueray Gin
Flor de Caña Rum
Corralejo Bianco Tequila
Johnny Walker Black Scotch
Old Forrester Bourbon

SUPER PREMIUM BRANDS

Titos Vodka
New Deal Gin
Smith & Cross Rum
Codigo Blanco Tequila
Glenmorangie 10 Scotch
Buffalo Trace Bourbon

LOCAL AND TOP SHELF BRANDS

Hangar One Vodka
Hendricks Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Glenlivet 12 Single Malt
Basil Hayden's Bourbon





Wine List

Similar to our menu selections, our wine list changes throughout the year. We are happy to tailor proposed wine selections from the full Solbar wine list based on guest preferences.

Bartender Fees

ONE BARTENDER PER 75 GUESTS

\$175 flat rate for 3 hours, per bartender

\$225 flat rate for 4 hours, per bartender

\$275 flat rate for 5 hours, per bartender

\$325 flat rate for 6 hours, per bartender



Solage

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