

HOLIDAY PARTY PACKAGE

Treat your friends and family to a holiday celebration at Carneros Resort and Spa, where spectacular venues pair with world-class wine, warm hospitality and breathtaking vineyard views.

HOLIDAY PACKAGES INCLUDE

4 hours of merriment

DJ

Dance Floor

Up-Lights

Bistro Chairs

Holiday Colored Napkins

Printed Menus

Centerpieces

ENHANCEMENTS

Holiday Spritzers

Champagne Toast

Coffee Bar

Photo Booth

Fireside S'mores

Sommelier Selected Beer & Wine Package

Holiday Candy Station

Ice Cream Sundaes



PRICING

FACILITY FEE:

SUNDAY-THURSDAY \$4,500 FRIDAY-SATURDAY \$6,000

ADDITIONAL HOURS:

\$750 PER HOUR BEFORE 12AM \$1,500 PER HOUR 12AM-2AM

FEATURED HOLIDAY MENUS:

LUNCH FROM \$75 PER GUEST
PLATED DINNER FROM \$120 PER GUEST
BUFFET DINNER FROM \$150 PER GUEST

THE PERFECT ENDING

After a night of celebration, retreat to our charming cottages with preferred room rates:

Sunday-Thursday: Save 20% on our Best Available Rate

Friday & Saturday: Save 15% on our Best Available Rate

All items are subject to 24% Service Charge and 7.75% Sales Tax. All items are subject to seasonal availability. Additional facility fee may apply.





TASTE OF THE SEASON

A sampling of holiday-inspired dishes

COUNTY LINE MIX CHICORIES

kumquat, grapefruit, toasted walnuts, warm goat cheese, aged sherry vinaigrette

LOBSTER BISQUE

butter poached lobster, caramelized carrots, puff pastry floron

WAGYU BEEF TENDERLOIN

brussels sprouts, apple, turnip hash, marrow gremolata

MAPLE GLAZED JIDORI CHICKEN BREAST

wilted endive, yam, cranberry pecan butter

GRILLED CHILEAN SEA BASS

hazelnut picada, hashed sweet potato, florentino cauliflower

APPLE CRUMBLE TART

salted caramel sauce, cinnamon ice cream

CHOCOLATE MOUSSE CAKE

chocolate cake, bourbon crème anglaise, vanilla gelato

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SIPS OF THE SEASON

A sampling of holiday-inspired cocktails

CANDY CANE FOREST

vodka, peppermint, dark chocolate, bailey's - served up

NAUGHTY OR SPICE

tequila, st. germain, apple cider, lemon juice, cinnamon/sugar rim – served over ice

YULE MULE

whiskey, apple cider, ginger beer

BABY, IT'S COLD OUTSIDE

vodka, dark chocolate, espresso liqueur – served up

UNDER THE MISTLETOE

cognac, champagne, lemon juice, rosemary – served in a flute

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BOOKING INCENTIVE

Sign your contract by October 15, 2022 and enjoy your choice of one of the following:

Sparkling wine greet on arrival

One complimentary passed hors d'oeuvre with purchase of one selection

Complimentary one-night midweek stay for your raffle

Complimentary brunch or dinner for two at Boon Fly Café

