



Viansa

WINERY & VINEYARDS
SONOMA VALLEY

Viansa's team of experienced professionals are looking forward to assisting you in the creation of a unique group experience.

Step into the ambiance and romance of Tuscan country elegance at Viansa Winery & Vineyards, where breathtaking views, Old World architecture, fine wine, and unsurpassed cuisine combine to create a lasting and exciting impression.

For day-time event booking and information please contact:

Vikki D'Orazi, Hospitality Groups Coordinator
vikkid@viansa.com
707-935-4717

OR

Charlotte Boblitt, Group Coordinator
cboblitt@viansa.com
707-935-4740

For evening event booking and information please contact:

Brooke Altman, Director of Special Events
baltman@viansa.com
707-935-2720

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WINERY & VINEYARDS
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~Alfresco Picnic Lunch~

Pre-set lunch includes: Gourmet Italian sandwich with choice of salad and dessert selection, one bottle of Viansa spring water and one glass of Viansa premium wine. Private tour & vintage taste included. This menu is available for parties of 10 or more.

Sandwich Entree Selections - Choose *ONE* selection for the entire group:

~Grilled Chicken Sandwich~

Grilled chicken breast layered with provolone cheese, Viansa's sun-dried tomato pesto, basil aioli and garden fresh greens on house baked herb focaccia bread.

~Prosciutto de Parma & Brie Sandwich~

Prosciutto de Parma shaved thin and layered with brie cheese & Viansa's Smokey Onion Mostarda served on a freshly baked baguette.

~Roasted Turkey Club Sandwich~

Smoked turkey breast with crisp pancetta, balsamic onions, garden fresh greens and sliced tomatoes with house made cranberry aioli on house baked herb focaccia bread.

~Viansa Vegetarian Sandwich~

Vine ripened tomatoes layered with basil and fresh mozzarella cheese, seasoned with Viansa extra virgin olive oil on house baked herb focaccia bread.

~Steak Sandwich~

Sliced New York Strip steak with Viansa's garlic blue cheese butter, grilled bell peppers & onions on house baked herb focaccia bread.
(add \$5 per person)

Choose *ONE* selection for the entire group:

- ~Basil pesto pasta with sun-dried tomatoes~
- ~Grilled corn, fennel & potato salad with a lemon vinaigrette~
- ~Mixed green salad with Viansa vinaigrette~
- ~Seasonal fruit salad~

Dessert Selection~Choice of triple chocolate cookie or biscotti with fresh fruit garnish

Included Beverage~One bottle of Viansa Spring Water plus one glass of Viansa wine

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Viansa Tuscan Barbeque

This menu is available for parties of 20 or more.

Entree Selections

Choose **TWO** selections for the entire group:

~New York Steak Sandwich~

½ pound of steak served on freshly baked roll with Viansa's Sam's Steak Rub
(add \$5 per person)

~Tuscan Grilled Chicken Breast~

½ pound chicken breast served on a homemade roll with lettuce, tomato, onions and BBQ sauce.

~Tuscan Portobello Mushroom~

Grilled marinated Portobello mushroom served on a freshly baked roll with sautéed onions and red peppers, crumbled Parmesan & Gorgonzola cheese, and garlic oil

~Grilled Italian Sausage~

Grilled Italian sausage served on a freshly baked bun with sautéed onions and red bell peppers.

Salad Selections (served buffet style)

Choose **TWO** selections for the entire group:

~Basil pesto pasta with sun-dried tomatoes~

~Grilled corn, fennel & potato salad with a lemon vinaigrette~

~Sonoma mixed field green salad with Viansa vinaigrette~

~Seasonal fruit salad~

Dessert Selections (served buffet style)

~Choice of triple chocolate cookie or biscotti with fresh fruit garnish~

Included Beverages

~One bottle of Viansa Spring Water plus one glass of Viansa wine~

Please note this menu requires a facility fee of \$1,500 for exclusive use of Alto Piano for 3 hours. The facility fee also includes one chef, one server and one bartender for your event. Events of over 100 guests will require additional staff at \$200 per staff member. Menu pricing includes plastic utensils. An upgrade to linen, napkins and china is available for an additional charge of \$25 per person.

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Family-Style Tuscan Feast

All menu items will be served on platters to your table, family style. Private tour & taste included. This menu is available for parties of 20 or more.

Entree Selections - Choose *ONE* selection for the entire group:

~Herbed Chicken Saltimboca~

Boneless Chicken Breast stuffed with prosciutto and fontina cheese, finished with a creamy pesto sauce and crispy fried shallots

~Sliced Tri-Tip Steak~

Slow oven-roasted Tri-tip with Viansa's Sam's Steak Rub, served with a salsa verde
(add \$5 per person)

~Seasonal "Catch of the Day"~

Sautéed seasonal fish filet with lemon chardonnay cream sauce, garnished with fresh lemon zest

~Grilled Italian Sausage & Sweet Bell Peppers~

Sliced Italian sausage with green, red, orange & yellow bell peppers & onions

Side Dishes

Choose *THREE* selections for the entire group:

- ~Sonoma field green salad with Viansa vinaigrette~
- ~Traditional Caesar salad with fresh parmesan cheese~
- ~Penne pasta tossed in Viansa's Basil Pesto sauce~
 - ~Pasta Puttanesca~
 - ~Spaghetti with Basil Marinara and Meatballs~
 - ~Lemon & herb scented orzo~
- ~Roasted Yukon gold potatoes with garlic & herbs~
 - ~Seasonal grilled vegetables~

Served Dessert Selections

- ~Choice of Tiramisu or Raspberry Cheesecake~

Please note this menu requires service staff at \$200 per server. Minimum of 2 staff members required. Events over 50 guests will require additional staff. Wine & soft drinks are additional. Menu pricing includes plastic utensils. An upgrade to linen napkins and china is available for an additional charge of \$25 per person.

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WINERY & VINEYARDS

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~Tour, Tasting & Food Pairing Options~

Available for parties of 10 or more. Please allow 45 – 60 minutes

“Connoisseur” Wine & Food Pairing

Enjoy the best of both worlds with this food pairing and wine tasting. Private winery tour and tasting includes four of our high end wines. Food pairing selections are:

- ~Viansa House Made Focaccia Bread with Olive Oil~
- ~Vella Dry Jack Artisan Cheese~
- ~Triple Chocolate Cookie~

“Tuscan” Wine & Food Pairing

Our experienced wine specialist will demonstrate how to properly pair four of Viansa’s premium wines with four hors d’oeuvre size delicacies, to create a truly memorable sensory experience.

- ~House baked focaccia bread with extra virgin olive oil~
- ~Viansa mascarpone torta & water crackers~
- ~ Focaccia smothered with grilled eggplant, gorgonzola cheese, kalamato olives & roasted garlic~
- ~Viansa Italian biscotti~

Vino & Formaggio Pairing

Enjoy your seated presentation with your own wine specialist in a private location. You will experience the thrill of learning how to pair artisan cheese with unique Italian wine varietals.

Cypress Grove Humboldt Fog~ Paired with Viansa Vernaccia

An elegant, soft surface ripened cheese. Texture is creamy and luscious with a subtle, tangy flavor.

Vella Dry Monterey Jack~ Paired with Viansa finest Chardonnay, Cento per Cento
Aged 18 months and coated with cocoa powder, clove and cinnamon and has a sweet, nutty flavor.

Pave (Pee-AH-veh) ~ Paired with Viansa Primitivo

This cow’s milk cheese has a beautiful golden hue and is closely related to Parmegiano-Reggiano.

Organic Mountain Gorgonzola ~ Paired with Viansa’s Samuele Cabernet Franc & Frescolina
The king of Italian Blue cheeses and has been consistently made for centuries.

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W I N E R Y & V I N E Y A R D S

SONOMA VALLEY

The Ultimate Food & Wine Pairing

Offered Thursday - Sunday

Available for parties of 18 or more

Viansa Winery specializes in Sonoma seasonal cuisine. Our wine specialist will bring you a unique, expressive and cuisine driven food and wine pairing experience offered in a seated presentation. Sample five Viansa handcrafted wines paired with our chef's flawless food creations. Our professional staff will create your perfect event, and will provide you with recipes and a small specialty food item as gift upon your departure.

Menu ideas based on five selections

Each item will be paired with a Viansa premium cellar wine

Please select *FIVE* items for your guests to enjoy

*Bacon wrapped prawns drizzled with Viansa's Parmesan Olive Oil served on herbed crostini

*Crap Cakes served with Viansa's Citrus Vinaigrette

*Pulled pork sandwich served with Viansa's Sweet and Spicy Tomato Glaze

*Smoked Salmon on Cucumber with Viansa's Lemon Dill Mustard

*Grilled Chicken on Skewers served with Viansa's Basil Pesto Tapenade

*Brie in Puff Pastry Cups with Viansa's Fig Balsamic Glaze

*Peppercorn marinated Flank Steak served on Skewer

*Grilled Asparagus Tips and Parmesan drizzled with Truffle Oil

*Mini Shredded Pulled Pork Sandwich served with Sweet & Spicy Tomato Glaze

*Bruschetta with extra virgin olive oil and Vella dry Jack cheese

*Parmigiano infused polenta with fresh mozzarella & pesto

*Wild mushroom & goat cheese filled baby red potatoes topped with white truffle cream

*Yukon Gold Potatoes sautéed in Viansa Olive Oil and stuffed with Chicken Curry Salad

*Freshly Grilled Bruschetta with Tomato and Basil

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~Team-Building Activities~

Seasonal Interactive Cooking Classes followed by Lunch

There's a reason the party always ends up in the kitchen! Viansa's culinary gatherings bring people together. Making delicious food together builds and renews relationships, whether you are colleagues gearing up to tackle a challenge or old friends celebrating a special occasion. Call Charlotte Boblitt at 707.935.4740 or Vikki D'orazi at 707-935-4717 for menu selections.

Pasta Cooking Demonstrations followed by Lunch

Enjoy working together to make delicious pasta from scratch! Our Executive Chef will start with a demo on how to make and roll your own fresh pasta! Then you will create a "master white wine cream sauce" and experiment on how to incorporate other sauce bases such as Pesto and Marinara sauce. Guests will create a Caesar dressing "ala Chef Garrett" style and grill romaine lettuce and lemon for the dressing. Sip Viansa Wine and mineral followed by a taste of your creation.

Wine Blending

This unique team-building activity will allow you to experience the thrill of creating a new wine complete with your own custom designed wine label! The goal of each team will be to prepare a winning blend using three component wines. After creating three trial blends, your team will select your "Master Blend". Wine, labels, and team spirit will be judged, and prizes will be awarded to the winners in each category.*

Old Fashioned Grape Stomp

Grape stomping in oak barrels is an age-old practice for making wine, but in our interactive version, when the juices start to flow, so does the fun and chaos! Teams compete against one another, frantically stomping grapes as fast as they can. The team with the most juice wins.*

Bocce Tournaments

(Call for current pricing)

Following a Viansa Barbeque, challenge each other to a game of bocce in Alto Piano, as you sip fine Viansa wines.*

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W I N E R Y & V I N E Y A R D S

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~Custom Requests~

Reception Antipasto Display

The Antipasto Display will be served on an elegant platter which includes: crostini bread, domestic & imported cheeses, a selection of gourmet style meats and cured olives

Cheese & Fruit Platter

This cheese assortment will include international and domestic cheeses with seasonal fruit

Logo Etched Wine Glasses

Call for pricing and minimum order

Wine Glasses etched with a personal message or logo are perfect for customer appreciation and corporate incentive events

Gift Certificates

Gift certificates of any denomination are available upon request

Custom Gift Baskets

Call for pricing and minimum order

Custom gift baskets are available upon request

Equipment

Upon 30 days advance notice, Viansa will provide presentation and program equipment (PowerPoint viewer, lectern, PA system, screen, etc).

All rentals are through the Viansa Special Event Department which will be added to the final invoice with a 15% handling fee.

All prices on this page are subject to a 20% service fee and .09% sales tax.

All selections and prices are subject to change without notice.

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~Venue Reservation~

Viansa offers our locations for exclusive use for your private event.
Please call for additional information and pricing

La Mura

220 person capacity

Our tented pavilion is located on a scenic hilltop and features fabric draped high ceilings, a flagstone floor and large sunburst windows with sweeping views of the Sonoma Valley and 90 acres of our wild life preserve. This venue is perfect for wedding receptions, large group lunches, dinners and corporate meetings.

Alto Piano

200 person capacity

A beautiful lawn covered area located at the highest point of the property. Alto Piano has breathtaking views of the Sonoma Valley and overlooks our wetland preserve and vineyards. This location is ideal for a summer BBQ and Bocce Ball tournament.

La Bocca

40 person capacity

Secluded from others, you and your guests can enjoy views of the Sonoma Valley from your own private garden. La Bocca features a wisteria covered trellis and is surrounded by some of the oldest grapevines on the property. Host a lunch or private wine and food pairing here.

Cellar

50 person capacity

Located 30 feet underground and filled with Viansa's own wine barrels, this one of a kind setting is the preferred location for an intimate candle-lit dinner or gathering.

La Loggia

16 person capacity

Featuring a fireplace, French doors and vine draped walls, this room is perfect for a small private lunch or corporate meeting.

Tuscan Room

12 person capacity

This Tuscan inspired room, located off of our barrel room, is perfect for a private lunch or corporate meeting.

Enoteca

8 person capacity

A private setting that holds our more rare vintages and most exclusive wines. The Enoteca is a magical setting for private tastings with a personal wine educator.

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Viansa Group & Public Events Policies & Conditions

Thank you very much for choosing Viansa Winery & Vineyards as your Wine Country destination.

Changes to guest count must be called in at least 48 hours in advance to assist with your program. If your actual guest count is lower than your reservation, you will be responsible for all applicable charges on the original number of guests. Cancellations must be received in writing or by email only at least 72 hours in advance of the scheduled visit otherwise you will be responsible for incurring the total estimated cost of your event.

All final food and beverage selections must be submitted no later than 1 week prior to your event. Please note: Viansa does not prepare a percent overage for food, therefore we request that you use your judgment when placing orders. Any additional meals will be added to the final charge.

Daytime events do not guarantee exclusive use of any particular area. If you would like to ensure exclusivity for your group, please refer to the previous page for venue reservations.

Two specially prepared vendor group lunches will be provided, compliments of Viansa Winery. If additional vendor lunches are needed, they will be offered at 50% less than the cost of your menu.

Vegetarian selections are available and are to be included with the final food and beverage selection.

All flowers and decorations will be kept in the elegant theme and good taste of the Winery's architecture and décor. No item may be attached to the structures of the winery. All ladders or other supplies needed to decorate are the responsibility of the client. All decorations must have prior approval of Viansa and must be set up and displayed so as not to interfere with the Winery's daily operations.

Viansa cannot be held responsible for inclement weather. Due to unpredictability of weather in the Carneros region of Sonoma, we recommend informing your guests to dress accordingly.

All balances are to be paid in full prior to group departure. All menus and fees are subject to change without notice. In signing this Policies & Conditions document, I am acknowledging I have read, understood and agree to the above.

Note: Non-refundable deposit may be required on customized events.

Contact Signature

Date Signed

Viansa Winery & Vineyards, 25200 Arnold Drive, Sonoma, CA 95476

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