

sips & seasonal bites happy hour

- WHERE -
The Benziger Barn

- WHEN -
5pm - 7pm

- GUEST COUNT -
10 min | 50 max

Two Hour Sparkling & Wine Bar
Gather and Graze Cheese and Charcuterie Board
Vegetable Crudité

\$85 PER PERSON, PLUS 8.5% TAX

bites & festive delights wine reception

- WHERE -
The Benziger Barn or Cave
based on availability

- WHEN -
5pm - 7pm

- GUEST COUNT -
25 min | 100 max

Two Hour Sparkling & Wine Bar
Sonoma County Cheese and Charcuterie Board

***Four Pre-Selected Passed Hors D'oeuvres**

Goat Cheese Filled Dates, Honey Drizzle, Crushed Almonds, Micro Arugula (GF)

Savory Cannoli, Spiced Ricotta, Persimmon Jam

Butternut Squash Arancini, Truffle Oil (GF)

Roasted Cauliflower Shooter (V/GF)

Fresh Crab Spring Roll, Ginger Hoisin (GF)

Seared Scallop, Avocado, Fennel and Blood Orange + \$2 (GF)

Yukon Potato Blini, Duck Confit, Compressed Apple, Gravenstein Gastrique

Filet of Beef and Mushroom Croistini, Horseradish Mayo, Micro Greens

One Pre-Selected Dessert Bite

Vanilla Bean Panna Cotta Jars with Pomegranate Gelée

Dark Chocolate Espresso Pot de Crème

Crème Brûlée with Raspberries

Seasonal Berry Trifle with Cornmeal Cake & Mascarpone Chantilly

PRICE FOR 25-50 GUESTS: \$150 PER GUESTS, PLUS 8.5% TAX

PRICE FOR 51-100 GUESTS: \$135 PER GUESTS, PLUS 8.5% TAX

Menu changes are not offered

Included in the package are a mix of cocktail and round tables, house white linens, votive candles, house sounds and festive decor