



## ALL-INCLUSIVE WEDDING PACKAGES

*Testarossa Winery offers all the elegance, charm and amenities you are looking for when planning your special day. Your wedding guests will be captivated by the magic and lure of our century-old winery while trying our award-winning wines. Located in the historic Novitiate Winery, Testarossa is just a half a mile off of East Main Street in downtown Los Gatos. No long, winding roads and plenty of nearby lodging.*

### OUR HISTORIC WINERY: EVENT FACILITIES

*Both indoor and outdoor spaces are available for wedding ceremonies and receptions from 40 to 90 guests. The following spaces are available for intimate wedding celebrations:*

**Outdoor Patio:** *Sunny, flower-lined courtyard patio, with a bank of ivy on one side and trees on the other. On one side of this terrace, recessed into the bank, is a two-stepped wooden deck, perfect for ceremonies and musicians.*

- ❖ Ceremony or outdoor dining
- ❖ Available after 6:00pm daily

**19<sup>th</sup> Century Cave:** *One of the most captivating ceremony sites you'll ever see, with its century-old sandstone walls and vaulted ceiling.*

- ❖ Ceremony location or appetizer reception
- ❖ Available after 6:30pm daily

**Highlands Room:** *Our most popular room conveys warmth and a sense of history.*

- ❖ Dining/Dancing in the Palazzo Room for up to 90 guests
- ❖ Palazzo Room is available for set-up three hours before ceremony or reception start-time

**Bride's Room:** *Available along with our Niciare Room up to two hours before ceremony or reception start time.*

### ALL-INCLUSIVE WEDDING MENU PRICES INCLUDE:

All prices are inclusive the above facilities as well as the following:

- ◆ **Gourmet Cuisine:**
  - ❖ Buffet or Served menus created by local caterers.
  - ❖ Excellent Service
- ◆ **Event Facilities:**
  - ❖ Use of our historic facilities for a five hour celebration. Additional hours may be purchased; rate is \$250 for a ½ hour, additional charges for wine.
- ◆ **Set-up and decor:**
  - ❖ Chiavari chairs (may be used inside the facility only)
  - ❖ White cushioned folding chairs (for outside use)
  - ❖ Tables in different sizes and shapes
  - ❖ Basic linens in ivory or khaki
  - ❖ Riedel Crystal glassware
  - ❖ White China
  - ❖ Stainless Steel dining flatware
- ◆ **Non-alcoholic beverages:**
  - ❖ Sodas, bottled water, coffee and tea
- ◆ **Dance floor:**
  - ❖ *Dance floor will be set up in the Palazzo Room*
- ◆ **Ceremony Rehearsal and Coordination Services:**
  - ❖ *One hour rehearsal for those having their ceremony at our winery (day and time based on availability)*
  - ❖ *Initial meeting and site tour explaining all of the policies and possibilities of an event at Testarossa Winery*
  - ❖ *Guidance in selecting vendors from our preferred vendor list*
  - ❖ *Assistance in wine selection*
  - ❖ *Final meeting to confirm all details, including time line and floor plan (1 month prior)*
  - ❖ *Day of event coordinating*

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# ALL-INCLUSIVE WEDDING PACKAGES

## BEVERAGE & WINE SERVICE PACKAGES:

**Beverage Packages:** include a selection our wines, sparkling wine, bottled beer and beverage service.

**5 hour rate      1/2 hour rate**

<p><b>Novitiate Beverage Package</b> A selection of our Novitiate wines, sparkling wine, bottled beer and beverage service</p>	\$29 per guest	\$3.50 per guest
<p><b>Testarossa Beverage Package</b> A selection of our flagship wines, sparkling wine, bottled beer and beverage service</p>	\$39 per guest	\$4.50 per guest
<p><b>Reserve Beverage Package</b> A selection of our Single Vineyard wines, sparkling wine, bottled beer and beverage service</p>	\$54 per guest	\$6 per guest

**Wine Packages:** include a selection our wines and beverage service.

**5 hour event      1/2 hour**

<p><b>Novitiate Wine Package</b> A selection of our Novitiate wines and beverage service</p>	\$20 per guest	\$2 per guest
<p><b>Testarossa Wine Package</b> A selection of our flagship wines and beverage service</p>	\$30 per guest	\$3 per guest
<p><b>Reserve Wine Package</b> A selection of our Single Vineyard wines and beverage service</p>	\$45 per guest	\$4.50 per guest
<p><b>Piper Sonoma Sparking Wine Toast</b> A sparkling wine toast may be added to any wine package. One glass of sparkling wine will be served at the beginning of reception, unless otherwise indicated.</p>	\$3.50 per guest	

### ◆ Beverage & Wine Package Details

- ❖ **\$1,000+tax minimum** beverage purchase
- ❖ Per person beverage prices apply to all guests over the age of 21
- ❖ Minimum of 5 hour purchase
- ❖ No more than two different packages may be chosen for an event
- ❖ Beverage/Wine Packages will be charged the hourly rate for each additional facility hour purchased
- ❖ Wine selections will be based on availability at the time of the event
- ❖ 9.25% sales tax will be applied to all beverage items

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## ALL-INCLUSIVE WEDDING PACKAGES

### CLUB TESTAROSSA:

#### You're invited to join the Club Testarossa family!

*Club Testarossa is the most dynamic and fun way to enjoy the full Testarossa wine and food experience. The majority of our most sought after, internationally recognized, limited production, Chardonnays, Pinot Noirs and Syrahs are available exclusively through Club Testarossa. Join today and become part of an elite group of wine connoisseurs. We have many exclusive events for Club Testarossa Members including semi-annual barrel samplings and a summer barbecue. We personally invite you to become a Member of Club Testarossa, where you will learn firsthand why our small, family-run winery's motto is "Passion in Every Glass!"*

*As a Club Testarossa Member – you enjoy the following benefits:*

- ❖ **20% off event beverage or wine packages**
- ❖ *20% off of all wine purchases made in our Tasting Room or on Testarossa.com*
- ❖ *Access to limited, small production wines*
- ❖ *Free tasting for you and at least three guests in our historic Tasting Room*
- ❖ *Invitations to exclusive Club Testarossa events*
- ❖ *Special Testarossa wines poured at our Tasting Room*
- ❖ *Exclusive Club Testarossa newsletters featuring information on current releases and recipes*

#### Club Testarossa Details:

- ❖ *20% Beverage discount will be applied at time of final bill when you meet the following criteria:*
  - *Active Club Testarossa Member*
  - *Received a minimum of two club releases*

*Club Testarossa applications are included in all wedding packets. You may also join on [testarossa.com](http://testarossa.com).*

### SERVICE CHARGES & GRATUITY:

*There are no hidden fees when you book one of our wedding packages. We do not charge service charge and gratuity is optional.*

### CATERING:

*If you choose to book an all-inclusive wedding package, you may contact any one of our all-inclusive caterers to set-up a time to taste select items from their featured menus. Private tastings are not included in the price of the menu. Private tasting prices and policies vary by caterer. Details will be provided after the contract is finalized. Menu substitutions and vegetarian items available upon request, additional charges may apply.*





# ALL-INCLUSIVE WEDDING PACKAGES

## FEAST FOR A KING ALL-INCLUSIVE BUFFET

### Displayed Appetizers

#### **Assorted Cheese Display**

a select sampling of soft and hard cheese of both domestic and imported origin;  
served either whole, cubed or sliced with  
sliced baguettes and assorted crackers

### Passed Appetizers

#### **Caramelized Onion and Blue Cheese on Crostini**

sweet caramelized onion with melted blue cheese atop a toasted baguette round

#### **Ahi and Avocado Won Ton Crisps**

won ton triangles topped with shredded cabbage, fresh ahi, and avocado, finished with a wasabi Crème fraiche

### Buffet

#### **Grilled Marinated Tri-Tip**

tender tri-tip in a burgundy, shallot and garlic marinade; grilled on-site and  
served with a classic aioli on the side

#### **Lemon Rosemary Chicken**

boneless breast of chicken marinated in lemon, shallots and rosemary; grilled on-site and served  
with a lemon yogurt sauce on the side

#### **Summer Mixed Greens Salad**

organic mixed greens tossed with crumbled Danish blue cheese, crispy granny smith apples  
and toasted pecans in a balsamic vinaigrette

#### **Roasted Rosemary Potatoes**

red bliss and fingerling potatoes roasted in olive oil with slivered fresh garlic, fresh rosemary and spices

#### **Mixed Grilled Vegetable Platter**

a colorful array of seasonal vegetables grilled, basted with our house made marinade and artfully presented

#### **Fresh Baked Baguettes and Whipped Butter**

locally baked breads; such as francese, 3-seed and sourdough

#### **Saturday**

*Ceremony & Reception: \$145 per guest*

*Reception Only: \$140 per guest*

#### **Friday & Sunday**

*Ceremony & Reception: \$135 per guest*

*Reception Only: \$130 per guest*

**9.25% sales tax to be added**

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# ALL-INCLUSIVE WEDDING PACKAGES



## TALULA BAY ALL-INCLUSIVE BUFFET

### Displayed Appetizers

#### **Elegant Fruit and Cheese Display**

a classic assortment of blue cheese, chevre, triple cream brie accompanied by seasonal fruits, fruit compotes and honeycomb, assorted crackers and baguette

### Passed Appetizers

#### **Petit Citrus Crab Cakes**

with tangerine-chive aioli

#### **Wild Mushroom Profiteroles**

savory cream puffs with duxelle of mushrooms and toasted walnuts

#### **Caramelized Margarita Flatbread**

with heirloom tomatoes, fresh basil, garlic, lemon and fresh mozzarella cheese

### Buffet

#### **Chilled Romaine Salad**

toy box tomatoes, cucumber, olives, feta cheese, herbed croutons and lemon-oregano vinaigrette

#### **Blackberry-Pinot Noir Syrup Glazed Pork Loin**

with mango and cilantro relish

#### **Citrus Marinated Chicken**

with pistachios and tangerine hollandaise sauce

#### **Grilled Summer Vegetables with Herbed Vinaigrette**

#### **Tortellini with Sweet Tomatoes, Basil, Fresh Mozzarella and Pine Nuts**

tossed with pesto and parmesan cheese

#### **Roasted Heirloom Potatoes with Garlic and Herbs**

#### **Dinner Rolls and Butter**

#### **Saturday**

*Ceremony & Reception: \$150 per guest*

*Reception Only: \$145 per guest*

#### **Friday & Sunday**

*Ceremony & Reception: \$140 per guest*

*Reception Only: \$135 per guest*

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# ALL-INCLUSIVE WEDDING PACKAGES



## RESTAURANT O ALL-INCLUSIVE BUFFET

### Displayed Appetizers

**Seared Ahi Tuna Display**  
with tobikko caviar and marinated Maui onions

**Grilled Lamb and Pepper Skewers**  
with beet cherry reduction

**Apricot and Goat Cheese Tartlets**  
with chardonnay caramelized onions

**Baked Brie en Croute**  
filled with raspberries and toasted walnuts

### Buffet

**Butter Crunch Lettuce**  
with roasted beets, honeyloupe melon, shaved apple, maytag blue cheese and sunflower seeds  
drizzled with sage truffle vinaigrette dressing

**Cherry Wood Lock Duart Salmon**  
with cardamom beurre rouge and crispy carrot strings

**Wild Mushroom and Cambazola Filled Chicken Roulade**  
served with blackberry reduction

**Potato, Roasted Garlic, and Collard Green Stuffed Japanese Eggplant**  
with smoked tomato pomodoro sauce

**Dinner Rolls and Butter**

#### **Saturday**

*Ceremony & Reception: \$155 per guest*  
*Reception Only: \$150 per guest*

#### **Friday & Sunday**

*Ceremony & Reception: \$145*  
*Reception Only: \$140 per guest*

**9.25% sales tax to be added**



# ALL-INCLUSIVE WEDDING PACKAGES



## FEAST FOR A KING ALL-INCLUSIVE SERVED

### Passed Appetizers

#### **Mini Crab Cakes**

served with a lemon beurre blanc dipping sauce

#### **Prawn/Chestnut Rumaki**

tiger prawns or crisp water chestnuts wrapped in bacon and glazed in teriyaki

#### **Wasabi Mousse on Cucumber Disks**

#### **Tiny Twice-Baked Potatoes**

baby red potatoes filled with bacon, sour cream, parmigiano-reggiano and chives

### First Course

#### **Spring Greens Salad**

organic spring field greens topped with pear tomatoes, green onion, toasted walnuts and warm, breaded goat cheese and finished with an orange-fennel vinaigrette

### Main Course

*(Please choose one per guest)*

#### **French Bistro Petite Filet**

filet of beef medallion grilled on-site and served with a floret of béarnaise butter

#### **Napa Valley Salmon**

pan seared wild salmon filet served with a pinot noir and thyme sauce

#### **Sour Cream & Chive Whipped Potatoes**

#### **Chef's Seasonal Vegetables**

#### **Fresh Baked Baguettes and Whipped Butter**

locally baked breads; such as francese, 3-seed and sourdough

#### **Saturday**

*Ceremony & Reception: \$170 per guest*

*Reception Only: \$165 per guest*

#### **Friday & Sunday**

*Ceremony & Reception: \$160 per guest*

*Reception Only: \$155 per guest*

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# ALL-INCLUSIVE WEDDING PACKAGES



## TALULA BAY ALL-INCLUSIVE SERVED

### Passed Appetizers

#### **Rosemary-Lemon Lamb Bites**

Marinated and grilled lamb filet, skewered and served with a yogurt-mint sauce and cucumber relish

#### **Wild Mushroom Profiteroles**

savory cream puffs with duxelle of mushrooms and toasted walnuts

#### **Caramelized Margarita Flatbread**

with heirloom tomatoes, fresh basil, garlic, lemon and fresh mozzarella cheese

#### **Tahitian Ahi Tartare**

with lime, coconut milk, ginger and cilantro on crispy wontons

### First Course

#### **Roasted Beet and Field Greens**

ble cheese, candied pecans and shallot-champagne vinaigrette

### Main Course

*(Please choose one per guest)*

#### **Grilled and Roasted Bistro Fillet**

with a cabernet and mushroom sauce and served with scalloped yukon gold potatoes and confetti of summer squashes

#### **Pan Seared Wild Mushroom Stuffed Breast of Chicken**

with a tarragon black pepper cream served with roasted fingerling potatoes and truffle blue lake green beans

#### **Saturday**

*Ceremony & Reception: \$175 per guest*

*Reception Only: \$170 per guest*

#### **Friday & Sunday**

*Ceremony & Reception: \$165 per guest*

*Reception Only: \$160 per guest*

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# ALL-INCLUSIVE WEDDING PACKAGES



## RESTAURANT O ALL-INCLUSIVE SERVED

### Passed Appetizers

**Watermelon and Filet Carpaccio Bites**  
with toasted cumin and cotija cheese

**Carrot and Ginger Shooters**  
with sloe gin drizzle

**Casis Smoked Salmon Mousse Tart**  
with honey fig drizzle

**Rosemary Lobster and Chayote Salad Cones**  
with tomatillo drizzle and toasted pine nut tuile

### Salad

lettuce hearts with fig, crispy pancetta, caramelized fennel, asiago cheese with cherry balsamic gastric dressing

### Main Course

*(Please choose one per guest)*

**Tenderloin of Beef Roulade**  
caramelized leek, mushroom, and asiago cheese tenderloin of beef roulade with black cherry demi-glaze

**Pan Seared Sea Bass**  
with black label scotch and passion fruit reduction  
topped with coconut and crispy prosciutto

**Pan Seared Tofu Cakes**  
with heirloom beet reduction and golden roasted beets

#### **Saturday**

*Ceremony & Reception: \$180 per guest  
Reception Only: \$175 per guest*

#### **Friday & Sunday**

*Ceremony & Reception: \$170 per guest  
Reception Only: \$165 per guest*

**9.25% sales tax to be added**



# ALL-INCLUSIVE WEDDING PACKAGES



## LE PAPILLON ALL-INCLUSIVE SERVED

### Passed Appetizers

**Lobster Brandade**  
with browned butter vinaigrette

**Grilled Buffalo Sausage**  
with sour cherry gelee

**Bay Shrimp in a Fillo Cup**  
with bordelaise mousseline

**Roasted Vegetable and Goat Cheese Pave**

**Caramelized Onion and Smoked Gouda Galette**  
with smoked duck

**Truffled Hamachi Tartar on Toast Points**

### First Course

**Dungeness Crab Souffle with Lemon-Saffron Beurre Blanc and Caviar**

Vegetarian Option Available upon request only

### Duet Main Course

**Grilled Medallion of Beef with Butter Poached Prawns and Cognac Jus**

Vegetarian Option Available upon request only

#### **Saturday**

*Ceremony & Reception: \$185 per guest*

*Reception Only: \$180 per guest*

#### **Friday & Sunday**

*Ceremony & Reception: \$175 per guest*

*Reception Only: \$170 per guest*

**9.25% sales tax to be added**