



AN EVENING TO REMEMBER

BUFFETS, PLATED AND SPECIALTY DINNERS

OUR HISTORIC WINERY: EVENT FACILITIES

Both indoor and outdoor spaces are available for events from 15 to 200 guests.

- ◆ **Outdoor Patio:** Sunny, flower-lined courtyard patio, surrounded by a bank of ivy and trees.
 - ❖ Outdoor dining or appetizer reception for up to 100 guests (weather permitting)
- ◆ **19th Century Cave:** One of the most captivating venues you'll ever see, with its century-old stone walls and vaulted ceiling.
 - ❖ Dinner for up to 40 guests
 - ❖ May be used for appetizers in addition to the Palazzio Room (additional charges may apply)
 - ❖ Available after 6:30pm daily
- ◆ **Palazzio Room:** Our most popular room conveys warmth and a sense of history.
 - ❖ Dining and dancing for 90; dining or appetizer reception for 120
- ◆ **Niclaire Room:** A subterranean intimate dining room with stone walls.
 - ❖ Dining for up to 22 guests
- ◆ **Full Facility:** Exclusive use of our Cave, Palazzio Room and Tasting Room.
 - ❖ Dining for up to 120 guests; appetizer reception for 150 (200 with Patio, weather permitting)
 - ❖ Available after 6:30pm daily

ALL-INCLUSIVE MENU PRICES INCLUDE:

All prices are inclusive of one of the above rooms as well as the following:

- ◆ **Gourmet Cuisine:**
 - ❖ Appetizer Reception, Buffet and Served menus created by local caterers.
- ◆ **Award-winning Wines:**
 - ❖ *Novitiate wines:* Testarossa's historic label.
 - ❖ *Testarossa Wines:* Our signature Santa Lucia Highlands Chardonnay and Pinot Noir.
 - ❖ *Single Vineyard Wines:* Our most exclusive wines from world-class vineyards on the finest central coast.
- ◆ **Event Facilities:**
 - ❖ Use of our historic facilities for a three hour event. Additional hours may be purchased; rate is \$250 per ½ hour, additional charges for wine.
 - ❖ Complimentary wireless internet access
 - ❖ Discounts on our wines exclusively for you & your guests
 - ❖ *Excellent service*
- ◆ **Set-up and decor:**
 - ❖ Chiavari chairs (may be used inside the facility only)
 - ❖ Tables in various sizes and shapes
 - ❖ Floor length linens in ivory or khaki
 - ❖ Riedel Crystal glassware
- ◆ **Non-alcoholic beverages:**
 - ❖ Sodas, bottled water, coffee and tea

TESTAROSSA WINERY

LOS GATOS  CALIFORNIA

NOVITIATE BUFFET A Restaurant O



Displayed Appetizers

Artichoke and Caponata Crostini
with mascarpone cheese and crispy leeks

Assorted Cheese and Dried Fruit Display

Baked Brie
with sundried tomatoes and arugula pesto, served with baguette crackers

Salad

Bibb Lettuce and Seasonal Citrus
with avocado, toasted walnuts and rosemary-citrus vinaigrette

Entrees

Focaccia and Sage Stuffed Chicken Breast
with cranberry reduction

Pan Seared Rock Cod
with citrus beurre blanc and basil oil drops

Roasted Beet, Brie and Caramelized Onion Tart

Roasted Garlic and Cauliflower Puree Whipped Potatoes

Seared Brussel Sprouts and Parsnips

Assorted Rolls and Butter

Dessert

Apple Tartlets, Spiced Persimmon Cake Bites and Seasonal Cookies

\$95 per guest

Club Testarossa price: \$90 per guest

Package includes a selection of our Novitiate wines.

Additional Beverage Options:

- Testarossa Wine Upgrade\$10 per guest
- Single Vineyard Wine Upgrade \$20 per guest
- Wine Tasting (one ounce pours of three additional wines).....\$5 per guest
- Beer (four types of bottled beer).....\$6 per guest
- Piper Sonoma Sparkling Wine.....\$4 toast only, \$8 for the evening

TESTAROSSA

WINERY

LOS GATOS  CALIFORNIA

NOVITIATE BUFFET B

Talula Bay



Passed Appetizers

Smoked Chicken and Apricot Phyllo Cigars

with ginger and grain mustard

Pulled Pork Corn Cakes

with caramelized onions and homemade barbeque sauce

Fuyu Persimmon Rounds

with manchego and candied prosciutto

Wild Mushroom Profiteroles

savory cream puffs with mushroom duxelle and toasted walnuts

Salad

Autumn Salad

mixed greens, dried cranberries, Granny Smith apples, herbed goat cheese, toasted walnuts, aged balsamic and first press olive oil

Entrees

Pinot Noir Slow Braised Pork Shoulder

with red and black currants and thyme

Roasted Chicken Thighs

with rosemary-honey mustard glaze

Sautéed Italian Butter Beans and Kale

with lemon, rosemary and garlic

Sweet Garlic Whipped Yukon Gold Potatoes

Maple Roasted Tri-Colored Carrots and Brussel Sprout Medley

Dinner Rolls and Butter

Served Dessert

Pear and Vanilla Bean Cobbler

with caramel whipped cream and sea salt

\$105 per guest

Club Testarossa price: \$100 per guest

Package includes a selection of our Novitiate wines.

Additional Beverage Options:

- Testarossa Wine Upgrade\$10 per guest
- Single Vineyard Wine Upgrade \$20 per guest
- Wine Tasting (one ounce pours of three additional wines).....\$5 per guest
- Beer (four types of bottled beer).....\$6 per guest
- Piper Sonoma Sparkling Wine.....\$4 toast only, \$8 for the evening

TESTAROSSA WINERY

LOS GATOS  CALIFORNIA

TESTAROSSA BUFFET C Restaurant O



Displayed Appetizers

Grilled Shrimp Rice Wonton Sticks
with ginger-wasabi dipping sauce

Assorted Cheese and Dried Fruit Display

Cambazola and Walnut Stuffed Figs
with wine balsamic drizzle

Salad

Endive and Romaine Lettuce
with roasted pears, pecans, gorgonzola cheese and cranberry vinaigrette

Entrees

Persimmon and Tangerine Braised Short Ribs

Pancetta Wrapped Chicken
with white truffle-sage sauce

Roasted Pear and Gorgonzola Crepes
with blood orange drizzle

Braised Bok Choy
with red peppers

Wild Mushroom and Brown Rice Risotto

Rolls and Butter

Dessert

Assorted Seasonal Cupcakes and Tartlets

\$115 per guest

Club Testarossa price: \$110 per guest

Package includes a selection of our Testarossa wines.

Additional Beverage Options:

- Single Vineyard Wine Upgrade \$15 per guest
- Wine Tasting (one ounce pours of three additional wines).....\$5 per guest
- Beer (four types of bottled beer).....\$6 per guest
- Piper Sonoma Sparkling Wine.....\$4 toast only, \$8 for the evening

TESTAROSSA WINERY

LOS GATOS  CALIFORNIA

TESTAROSSA BUFFET D

Talula Bay



Passed Appetizers

Crab Salad in Endive Cups
with wasabi tobikko

Chicken and Cashew Egg Rolls
with spicy dipping sauce

Curried Lamb Meatballs
with cranberry relish

Wild Mushroom Duxelle Tarts
with thyme crème fraiche

Salad

Mixed Greens, Figs and Hazelnuts
with honey-lemon vinaigrette

Entrees

Fennel Pollen Roasted Salmon
with blood oranges, capers, fennel and olives

Seared Bistro Filet
with brandy-brown sugar braised mushrooms

Butternut Squash Lasagna
with gruyere cheese, sage and toasted hazelnuts

Roasted Heirloom Potatoes and Garlic

Sautéed Haricot Verts
with mustard-shallot sauce

Dinner Rolls and Butter

Served Dessert

Persimmon Bread Pudding
with vanilla bean crème fraiche

\$120 per guest

Club Testarossa price: \$115 per guest

Package includes a selection of our Testarossa wines.

Additional Beverage Options:

- Single Vineyard Wine Upgrade \$15 per guest
- Wine Tasting (one ounce pours of three additional wines).....\$5 per guest
- Beer (four types of bottled beer).....\$6 per guest
- Piper Sonoma Sparkling Wine.....\$4 toast only, \$8 for the evening

TESTAROSSA

WINERY

LOS GATOS  CALIFORNIA

TESTAROSSA PLATED A

Restaurant O



Passed Appetizers

Roasted Red Pepper and Artichoke Stuffed Mushrooms

Spicy Yuzu Tuna Tartare

on won ton chips with wasabi crème fraiche

Grilled Andouille Sausage and Grape Skewers

with spicy cranberry-mustard sauce

Salad

Roasted Heirloom Beet Salad

with winter red cabbage-gorgonzola-walnut slaw and tarragon-truffle vinaigrette

Entrée Selections

(please select one entrée per guest)

Cinnamon, Apple and Cranberry Stuffed Pork Tenderloin

with cardamom-chocolate reduction

Pan Seared Tilapia

with tangerine beurre blanc and pomegranate drops

Wild Mushroom and Gouda Crepes

with beet beurre rouge

Seasonal Side Dishes

Dinner Rolls and Butter

Dessert

Whisky-Pecan Tartlets

with crispy prosciutto fan, vanilla gelato and maple drizzle

\$120 per guest

Club Testarossa price: \$115 per guest

Package includes a selection of our Testarossa wines.

Additional Beverage Options:

- Single Vineyard Wine Upgrade \$15 per guest
- Wine Tasting (one ounce pours of three additional wines).....\$5 per guest
- Beer (four types of bottled beer).....\$6 per guest
- Piper Sonoma Sparkling Wine.....\$4 toast only, \$8 for the evening

TESTAROSSA

WINERY

LOS GATOS  CALIFORNIA

TESTAROSSA PLATED B

Talula Bay



Passed Appetizers

Smoked Salmon Topped Baby Bliss Potatoes
with crème fraiche and wasabi tobikko

Mini Beef Wellingtons

Butternut Squash and Caramelized Onion Tartlets

Ahi Carpaccio

with first press olive oil, capers and pickled onions on sourdough toast points

Salad

Orange and Fennel Salad

with baby gem lettuces, hazelnuts and orange-honey vinaigrette

Entrée Selections

(please select one entrée per guest)

Pan Seared Chicken Breast Chop

with pinot noir braised figs, green olives, capers and thyme

Herb Crusted Sea Bass

with blood orange hollandaise

Cheese Tortellini

with butternut squash and pecorino

Sides

Mushroom Brown Rice

Bouquet of Seasonal Vegetables

Dinner Rolls and Butter

Dessert

Chocolate Pot de Crème

with persimmon chip and spiced whipped cream

\$125 per guest

Club Testarossa price: \$120 per guest

Package includes a selection of our Testarossa wines.

Additional Beverage Options:

- Single Vineyard Wine Upgrade \$15 per guest
- Wine Tasting (one ounce pours of three additional wines).....\$5 per guest
- Beer (four types of bottled beer).....\$6 per guest
- Piper Sonoma Sparkling Wine.....\$4 toast only, \$8 for the evening

TESTAROSSA

WINERY

LOS GATOS  CALIFORNIA

TESTAROSSA PLATED C

Restaurant O



Passed Appetizers

Mini Brie Grilled Cheese

with tomato-basil soup shooter

Chicken, Avocado and Macadamia Nut Spring Rolls

Smoked Salmon Deviled Eggs

with caviar and chives

Starter

Parma Prosciutto Wrapped Figs

with arugula, goat cheese and a truffle infused Caesar drizzle

Duet Entrée

(please specify number of vegetarian guests)

Braised Osso Buco

with cranberry-cumin demi glace

&

Hazelnut Encrusted Sea Bass

with lobster butter

Pan Seared Tofu and Shiitake Mushroom Cake

with heirloom yellow beet reduction

Seasonal Side Dishes

Dinner Rolls and Butter

Dessert

Chocolate Sour Cream Cake

with salted blackberry drizzle and lemon cream

\$135 per guest

Club Testarossa price: \$130 per guest

Package includes a selection of our Testarossa wines.

Additional Beverage Options:

- Single Vineyard Wine Upgrade \$15 per guest
- Wine Tasting (one ounce pours of three additional wines).....\$5 per guest
- Beer (four types of bottled beer).....\$6 per guest
- Piper Sonoma Sparkling Wine.....\$4 toast only, \$8 for the evening

TESTAROSSA

WINERY

LOS GATOS  CALIFORNIA

TESTAROSSA PLATED D

Talula Bay



Passed Appetizers

Crab Salad in Endive Cups
with wasabi tobikko

Tangerine Roasted Prawns

Herb Crusted Frenched Lamb Chops
with olive tapenade

Bee Stings

parmesan with truffled honey

Amuse Bouche

Seared Fois Gras

with brioche crostini and fig jam

Salad

Heirloom Beet Salad

with mixed greens, toasted walnuts, baked goat cheese and roasted shallot vinaigrette

Entrée Selections

(please select one entrée per guest)

Shrimp, Scallop and Rock Cod Newburg
with brandy cream sauce in a puff pastry cup

Seared Filet Mignon

with sweet potato and pork belly hash

Vegetable Wellington

Sides

Haricot Verts

in a shallot-mustard sauce

Dinner Rolls and Butter

Dessert

Grilled Orange-Chocolate Pound Cake

with Grand Marnier whipped cream and dark chocolate shavings

\$140 per guest

Club Testarossa price: \$135 per guest

Package includes a selection of our Testarossa wines.

Additional Beverage Options:

- Single Vineyard Wine Upgrade \$15 per guest
- Wine Tasting (one ounce pours of three additional wines).....\$5 per guest
- Beer (four types of bottled beer).....\$6 per guest
- Piper Sonoma Sparkling Wine.....\$4 toast only, \$8 for the evening

TESTAROSSA WINERY

LOS GATOS  CALIFORNIA

TESTAROSSA WINE PAIRED DINNER

Talula Bay



Passed Appetizers

Blue Cheese Gougeres

Steamed Baby Bliss Potatoes
with crème fraiche and caviar

Smoked Salmon
with fresh dill and checkered rye bread

Piper Sonoma Brut Sparkling Wine

Amuse Bouche

Seared Day Boat Scallop
topped with fresh linguini carbonara

2009 Testarossa Santa Lucia Highlands Chardonnay

Appetizer

Seared Salmon with Wild Mushroom Ragout
on a bed of spinach

2010 Testarossa Santa Lucia Highlands Pinot Noir

Entrée

Savory Lamb Braised with Figs, Olives and Orange Zest
served with Israeli cous cous, haricot verts and crispy shallots

2008 Novitiate Brother Korte Cuvee

Dessert

Pumpkin Croissant Bread Pudding
with bourbon caramel, whipped cream and sea salt

Coffee and Tea Service

Vegetarian options are available upon request.

\$140 per guest

Club Testarossa price: \$140 per guest

Additional Beverage Options:

- Single Vineyard Wine Upgrade \$15 per guest

TESTAROSSA

WINERY

LOS GATOS  CALIFORNIA

PREMIUM SINGLE VINEYARD

Le Papillon



Passed Appetizers

Lavender Infused Foie Gras Mousse
on puff pastry

Lobster Brandade
with browned butter vinaigrette

Caramelized Onion and Smoked Gouda Galette
with smoked duck

Roasted Beet and Goat Cheese Tart

Sturgeon Caviar with Crème Fraiche
on puff pastry

First Course

Dungeness Crab Souffle
with lemon-saffron beurre blanc and caviar

Duet Entree

Roasted Breast of Pheasant with Cognac
with porcini mushrooms and a red beet pave

Poached Pave of Petrale Sole
with lemon-saffron reduction

Dessert

Orange and Bittersweet Chocolate Tart

\$165 per guest

Club Testarossa price: \$170 per guest

Package includes a selection of our Single Vineyard wines

Our Premium Package is customized for each party with selections from Le Papillon's extensive menu

Minimum is 40 guests

Additional Beverage Options:

- Single Vineyard Wine Upgrade \$15 per guest
- Wine Tasting (one ounce pours of three additional wines).....\$5 per guest
- Beer (four types of bottled beer).....\$6 per guest
- Piper Sonoma Sparkling Wine.....\$4 toast only, \$8 for the evening

SAMPLE

SAMPLE



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:

- ❖ **\$5 off** each package per guest OR **20% off** event beverage or wine packages
- ❖ 20% off of all 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:

- ❖ Discount will be applied at time of final bill when the following criteria has been met:
 - Active Club Testarossa Member
 - Received a minimum of two club releases

You may join at testarossa.com.

SERVICE CHARGES & GRATUITY:

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

CATERING:

Catering is provided by local vendors. Menu substitutions and vegetarian options are available, additional charges may apply. When selecting a served dinner, name cards stating the menu selections are required. Place cards are available for \$100 for the first 100, and \$1 for each additional.