

TESTAROSSA

WINERY

LOS GATOS  CALIFORNIA

Testarossa Winery is a 19th century winery uniquely different than other venues. Our winery offers the elegance, charm and service you are looking for when planning your special event. We are located in the historic Novitiate Winery, just half a mile from downtown Los Gatos, minutes away from the heart of Silicon Valley.

All rental rates include:

Wine

- A selection of our award-winning Testarossa Winery flagship wines.

Gourmet Cuisine

- Menu prepared by one of our preferred, local caterers

Facility Rental

- 3 hours of space rental in either our Niciare Room, Cave or spacious Palazzio Room
- Complimentary wireless internet access
- Professional wine service from our friendly staff

Tables, Chairs and Linen

- Up to twenty 60" round tables
- Up to 150 Chiavari chairs
- China for up to 150 guests
- Stainless Steel dining flatware
- Riedel Crystal glassware
- Two 6' banquet tables
- Up to ten 8' banquet tables
- Up to ten 36" round tables which can also be used for taller cocktail style tables
- Basic Linens in Ivory or Khaki

Non-alcoholic Beverage Package

- Sodas, bottled water, coffee and tea

Coordination Services including:

- Initial meeting and site tour explaining all of the possibilities and policies 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

Available Upgrades:

- Premium Wine Tasting\$5 per guest
- Bottled Beer Service.....\$10 per guest
- Sparkling Wine.....\$10 per guest
- Single Vineyard Wine Upgrade\$15 per guest
- Additional hours.....\$250 per half hour
- Place Cards.....up to 100 cards (\$1 each thereafter)

Thank you for thinking of us for your event!

TESTAROSSA WINERY

LOS GATOS  CALIFORNIA

Winter Served A

Talula Bay Catering

Passed Appetizers

Crostini Duo

Grilled Crostini with Whipped Brie and Orange Fig Port Compote
Mediterranean Crostini Topped with Hummus, Tapenade, Feta and Pine Nuts

Mini Shrimp Pot Pies

Sautéed Shrimp, Peas, Carrots and Celery in a Sherry Cream Sauce with Puff Pastry Top

Mini Bacon, Lettuce and Tomato Sandwich

Open Faced on Toast Squares with Avocado Aioli

First Course

Fennel, Arugula and Radicchio Salad with Shaved Parmesan

With a White Balsamic Vinaigrette and Radish Garnish

Entrée

*(*Please choose one per guest)*

Testarossa "Chicken Parmesan"

Crispy Chicken Breast Topped with Brie Cheese, Jamon Serrano and a Garlic Cream Sauce

Roasted Halibut

With Fennel, Olives, Capers and Tomatoes and Balsamic Glazed Onions

Manicotti

With Sheep's Milk Ricotta, Spinach and Artichokes
Served with Roasted Asparagus, Olives and Toy Box Tomatoes

Served with Seasonal Side Dishes, Rolls and Butter

Dessert

Pear and Cherry Crisp

Baked with a Crispy Oatmeal Topping and Vanilla Cream

15-150 guests

\$120 per guest

Dinner package includes Testarossa Winery flagship wines.

All Club Testarossa Members will receive \$5.00 off per person.

Entrée selections for each guest must be given one week prior to event date.

Place cards are REQUIRED for all plated dinners, and are available through Testarossa Winery.

TESTAROSSA

WINERY

LOS GATOS  CALIFORNIA

Winter Served B

Restaurant O

Passed Appetizers

Coconut Prawns

With a Rum Raisin Reduction

Mini Baked Brie, Caramelized Onion and Roasted Garlic Wellingtons

With a Fuji Apple-Caramel Reduction

Seared Shitake Mushrooms Stuffed with Sausage and Ricotta

Topped with a Basil Drizzle

First Course

Fall Green Salad

Butter and Red Leaf Lettuce Salad with a Goat Cheese Timbale,
Cranberries, Shaved Fennel and an Orange Anise Vinaigrette

Entrée

*(*Please choose one per guest)*

Pork Tenderloin

With a Cardamom Pink Peppercorn Sauce and Jalapeno-Chipolini Jam

Smoked Salmon Darnes

With Cherry Gastric and Fried Hearts of Palm

Acorn Squash Ring Filled with Our House-Made Ricotta Gnocchi

Served with a Chocolate and Pine Nut Butter Sauce

Served with Seasonal Side Dishes, Rolls and Butter

Dessert

Troubadour

Milk Chocolate Hazelnut Mousse Layered with Hazelnut Sponge Cake and Chocolate Sponge Cake

15-150 guests \$120 per guest

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TESTAROSSA WINERY

LOS GATOS  CALIFORNIA

Winter Served C

Talula Bay Catering

Passed Appetizers

Wild Mushroom and Blue Cheese Crostini

Prosciutto and Pear Parcels

Pears, Prosciutto, Goat Cheese and Arugula Baked Inside Puff Pastry Squares

Poached Tangerine Prawns

With a Spicy and Sweet Tangerine Dipping Sauce

Ginger Soy Marinated Tuna

On Wonton Crisps with Edamame Pâté and Micro Greens

First Course

Foie Gras Crostini

Toasted Brioche with Fig Jam

Second Course

Fig, Endive, Blue Cheese and Hazelnut Salad

Drizzled with a Honey Lemon Dressing

Entrée

*(*Please choose one per guest)*

Baked Crispy Jumbo Prawns

With White Wine Cream Sauce and Gremolata

Grilled Filet Mignon

Roasted Shallot, Mushroom Tawny Port Sauce

Portabella Wellingtons

Filled with Portabella Mushrooms, Herbs, Goat Cheese and Peppers

Served with Seasonal Side Dishes, Rolls and Butter

Dessert

Chocolate Cloud Tart

A Creamy Light Chocolate Mousse with Brandied Cherries and Whip Cream

15-150 guests

\$135 per guest

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TESTAROSSA WINERY

LOS GATOS  CALIFORNIA

Winter Served D

Restaurant O

Passed Appetizers

Spicy Cucumber and Avocado Rice Rolls

Lobster and Watermelon Stacks

With Lobster Prosecco Butter and Caramelized Fennel

Rosemary Skewered Pork Tenderloin

With a Cranberry Mustard Drizzle

Braised Escargot

With Truffle Butter, Roasted Pistachios, and Dark Chocolate Shavings

First Course

Spaghetti Squash Roll

With Espresso and Brie, Accented with Cranberries

Second Course

Heirloom Beet Carpaccio

With Humboldt Fog Bleu Cheese, Walnuts and a Truffle Mist

Entrée

*(*Please choose one per guest)*

Poached Salmon and Halibut Weave

Served with a Gala Apple Reduction

Seed Encrusted Roasted Rack of Lamb

Italian Style, with an Apple Curry Sauce

Eggplant Roulade

Filled with Artichoke Risotto, Cambazola Cheese, Spinach, and Red Peppers; Topped with a Basil Pomodoro Sauce

Served with Seasonal Side Dishes, Rolls and Butter

Dessert

Chocolate Royal

A Crown of Dark Chocolate Mousse over a Thin Layer of Almond Sponge Cake

With a Crispy Hazelnut Praline Base

15-150 guests

\$135 per guest

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