



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS

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 the 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, plenty of nearby lodging.

OUR HISTORIC WINERY: EVENT FACILITIES

Both indoor and outdoor spaces are available for wedding ceremonies and receptions for up to 84 guests. The following spaces are available for large 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 wine reception location for up to 84 guests
 - ❖ Outdoor dining up to 84 guests
 - ❖ Available after 6:00pm daily

- ◆ **19th Century Cave:** One of the most interesting ceremony sites you'll ever see. It feels exactly like a cave, with its century-old sandstone walls and vaulted ceiling.
 - ❖ Ceremony location for up to 84 guests
 - ❖ Available after 6:30pm daily

- ◆ **Palazzo Room & Tasting Room:** Our most popular room conveys warmth and a sense of history.
 - ❖ Dining/Dancing in the Palazzo Room for up to 84 guests
 - ❖ Palazzo Room is available for set-up three hours before ceremony or reception start-time
 - ❖ Tasting Room is available after 6:30pm daily for wine receptions. It is also available for dancing, however additional charges apply.

WEDDING PACKAGES INCLUDE:

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

- ◆ **Event Facilities:** Exclusive use of our historic facilities for a five hour event. Total of eight hour rental, which includes one and a half hours for set up, one and a half hours to break down. Additional hours may be purchased; rate is \$250 for a half an hour.

- ◆ **Bride's Room:** Available along with the Niclaire Room up to two hours before ceremony or reception start time.

- ◆ **Chairs, Tables & Linen:**
 - ❖ Up to 84 Chiavari chairs (may be used inside the facility only)
 - ❖ Up to 84 white wooden chairs (for use on our patio)
 - ❖ Up to twenty 60" round tables
 - ❖ Up to ten 8' banquet tables
 - ❖ Up to ten 36" round tables which can also be used for tall cocktail tables
 - ❖ Two 6' banquet tables
 - ❖ Basic linens in ivory or khaki

All Rates are Subject to Change without Notice



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS

- ◆ **Glassware & China:**
 - ❖ Riedel Crystal glassware
 - ❖ China for up to 84 guests
 - ❖ Stainless Steel dining flatware
- ◆ **Dance floor:**
 - ❖ Dance floor will be set up in the Palazzio Room
- ◆ **Non-alcoholic beverages:**
 - ❖ Sodas, bottled water, coffee and tea
- ◆ **Ceremony Rehearsal:**
 - ❖ One hour rehearsal for those having their ceremony at our winery
 - ❖ Day and time determined by Events Coordinator and based on availability of ceremony space
- ◆ **Coordination Services:**
 - ❖ 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)
 - ❖ Rehearsal
 - ❖ Day of event coordinating

WEDDING PACKAGE OPTIONS: ALL-INCLUSIVE OR FACILITY FEE

- ◆ **All-Inclusive Wedding Packages:** Let us ease the stress of planning your wedding. Our All-Inclusive packages include our rental fee and gourmet cuisine. Select from a wide array of buffet and served menus from four local caterers. Menu prices range from \$130+tax to \$185+tax per person. Please see menus attached.
- ◆ **Facility Rental:** You may also choose to rent our facility and work directly with one of our preferred caterers to create a menu specialized to your needs. Preferred caterers are listed on our Recommended Vendors list.

DAY OF THE WEEK	CEREMONY & RECEPTION	RECEPTION ONLY
Saturdays	\$5250	\$4750
Fridays & Sundays	\$4250	\$3750

- ◆ **Facility Fee Details:**
 - ❖ Rates are applicable for wedding ceremonies and receptions with between 45 and 84 guests and include exclusive use of the facility.
 - ❖ Dance floor may be set-up in the Tasting Room for an additional \$500.
 - ❖ Merchandise Barrel movement is an additional \$500, required when dance floor is set up in the tasting room.
 - ❖ Sales tax is not applicable on facility rental rates.
 - ❖ Alcoholic Beverages not included in all-inclusive packages or facility rental rates.
 - ❖ If final numbers exceed 84 people, large wedding rates will apply.

All Rates are Subject to Change without Notice



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS

BEVERAGE & WINE SERVICE PACKAGES:

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

5 hours rate 1 hour rate

Novitiate Beverage Package A selection of our Novitiate wines, sparkling wine, bottled beer and beverage service	\$29 per guest	\$7 per guest
Testarossa Beverage Package A selection of our flagship wines, sparkling wine, bottled beer and beverage service	\$39 per guest	\$9 per guest
Reserve Beverage Package A selection of our Single Vineyard and reserve wines, sparkling wine, bottled beer and beverage service	\$54 per guest	\$12 per guest

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

5 hour event 1 hour

Novitiate Wine Package A selection of our Novitiate wines and beverage service	\$20 per guest	\$4 per guest
Testarossa Wine Package A selection of our flagship wines and beverage service	\$30 per guest	\$6 per guest
Reserve Wine Package A selection of our Single Vineyard, reserve wines and beverage service	\$45 per guest	\$9 per guest
Piper Sonoma Sparkling Wine Toast A sparkling wine toast may be added on to any wine package. One glass of sparkling wine will be served at the beginning of reception, unless otherwise indicated.	\$3.50 per guest	

◆ **Beverage & Wine Package Details**

- ❖ **\$1,000+tax minimum** wine 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

All Rates are Subject to Change without Notice



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS

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 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.

SERVICE CHARGES & GRATUITY:

There are no hidden fees when you book one 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, although additional charges may apply.



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS



TALULA BAY ALL-INCLUSIVE BUFFET

Passed Appetizers

Bite Sized Ahi Tuna Tostadas

with spiced avocado, salsa fresco and lime crème

Wild Mushrooms Profiteroles

filled with cracked black pepper goat cheese mousse, bacon and green onions

Display of Imported and Domestic Cheese with Fresh and Dried Fruits, Honeycomb and Nuts

served with sliced breads and crackers

Buffet

Spinach Salad

country field greens with blue cheese, toasted hazelnuts, oven-dried apricots and a shallot champagne vinaigrette

Entrees

Oven Roasted Fennel Dusted Pork Loin

with an orange and citrus compound butter

Crispy Panko Chicken Breast

with brie cheese, Prosciutto and a lemon beurre Blanc

Scalloped Yukon Gold Potatoes

Confetti of Summer Squashes

Rolls and Butter

Small Affaires Celebrations: 45 to 84 guests

Ceremony & Reception

Saturday: \$145 per guest

Friday or Sunday: \$135 per guest

Reception Only

Saturday: \$140 per guest

Friday or Sunday: \$130 per guest

9.25% sales tax applicable, not included in prices

All Rates are Subject to Change without Notice



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS



FEAST FOR A KING ALL-INCLUSIVE BUFFET

Stationary Appetizers

Assorted Cheese Display

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

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

Small Affaires Celebrations: 45 to 84 guests

Ceremony & Reception

Saturday: \$145 per guest

Friday or Sunday: \$135 per guest

Reception Only

Saturday: \$140 per guest

Friday or Sunday: \$130 per guest

9.25% sales tax applicable, not included in prices

All Rates are Subject to Change without Notice



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS



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, honey lope melon, shaved apple, maytag blue cheese and sunflower seeds
drizzled with sage truffle vinaigrette dressing

Cherry Wood Lockdourt 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

Small Affaires Celebrations: 45 to 84 guests

Ceremony & Reception

Saturday: \$155 per guest
Friday or Sunday: \$145 per guest

Reception Only

Saturday: \$150 per guest
Friday or Sunday: \$140 per guest

9.25% sales tax applicable, not included in prices



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS



TALULA BAY ALL-INCLUSIVE SERVED

Passed Appetizers

Grilled Savory Prawns with Mint and Cilantro Aioli

Tea Smoked Empandas

with a sweet plum dipping sauce

Sweet Roasted Baby Bliss Potatoes

filled with vodka-spiked crème fraiche and tobiko caviar

Crab and Shrimp Lobster Salad

in endive boats drizzled with tarragon lemon relish

First Course

Field Greens Salad

grilled Prosciutto wrapped figs with field greens, shaved fennel, mascarpone cheese and topped with a honey dressing

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

Small Affaires Celebrations: 45 to 84 guests

Ceremony & Reception

Saturday: \$170 per guest

Friday or Sunday: \$160 per guest

Reception Only

Saturday: \$165 per guest

Friday or Sunday: \$155 per guest

9.25% sales tax applicable, not included in prices

All Rates are Subject to Change without Notice



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS



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 or 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

Small Affaires Celebrations: 45 to 84 guests

Ceremony & Reception

Saturday: \$170 per guest

Friday or Sunday: \$160 per guest

Reception Only

Saturday: \$165 per guest

Friday or Sunday: \$155 per guest

9.25% sales tax applicable, not included in prices

All Rates are Subject to Change without Notice

T: 408-354-6150

testarossa.com

events@testarossa.com



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS



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)

Cheese 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

Small Affaires Celebrations: 45 to 84 guests

Ceremony & Reception

Saturday: \$160 per guest
Friday or Sunday: \$150 per guest

Reception Only

Saturday: \$155 per guest
Friday or Sunday: \$145 per guest

9.25% sales tax applicable, not included in prices



WEDDING PACKAGES

SMALL AFFAIRES: 45 UP TO 84 GUESTS



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)

pear salad with baby lettuce, toasted pecans, chambord vinaigrette and grated feta cheese

Main Course

(Please choose one per guest)

Grilled Medallion of Beef

topped with sautéed wild mushrooms and cognac jus

Slow Roasted Salmon

with lemon thyme and caper relish

Vegetarian Options Available Per request

Small Affaires Celebrations: 45 to 84 guests

Ceremony & Reception

Saturday: \$185 per guest

Friday or Sunday: \$175 per guest

Reception Only

Saturday: \$180 per guest

Friday or Sunday: \$170 per guest

9.25% sales tax applicable, not included in prices

All Rates are Subject to Change without Notice

T: 408-354-6150

testarossa.com

events@testarossa.com