

Luncheons



Celebrate your next birthday party, private brunch, bridal shower or corporate luncheon with a glass of wine and sweeping vineyard views. Your choice of prix-fixe menu selections, flexible wine and bar package options, and hassle-free set up make planning easy, so you can focus on the celebrating.

CAPACITY

Seated Luncheons

25- 50, Reserve Room; 50- 200, Granary

Stationed Luncheons

25- 75, Reserve Room; 75- 200, Granary

WHAT'S INCLUDED

- Choice of prix-fixe menu selections
- Choice of bar package or wine pairings
- Complete tabletop rentals
- Private terrace*

**Included with events in the Reserve Room*

Sample Luncheon Menus

SEATED LUNCH

Pippin Baby Greens

Grilled Stone Fruit & Celery, Golden Balsamic Vinaigrette, Montasio Frico

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Frenched Chicken Breast

Herb Roasted Marble Potato, Charred Greens, Peperonata

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Chocolate Ganache Cake

White Chocolate Cream, Cocoa Nibs

STATIONED LUNCH

The Green Salad

Baby Lettuces, Fennel, Carrot, Radish, Cucumber, Aged Sherry Vinaigrette

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Pippin Hill Sandwiches

Served on Artisanal MarieBette Bread

TARRAGON CHICKEN SALAD, Stayman Apple, Marinated Tomato, Lemon Aioli
EDWARDS COUNTRY HAM, Double Cream Brie, Red Cabbage, Whole Grain Mustard
FIOR DI LATTE, Sweet Basil, Fig Vincotto, Tomato Jam

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Toffee Carrot Cupcake

Cream Cheese Frosting

PRICING

Prix-fixe or stationed menus from \$40 per person. Wine, beer, liquor packages & specialty cocktails available.

INQUIRE