
GROUP EXPERIENCES

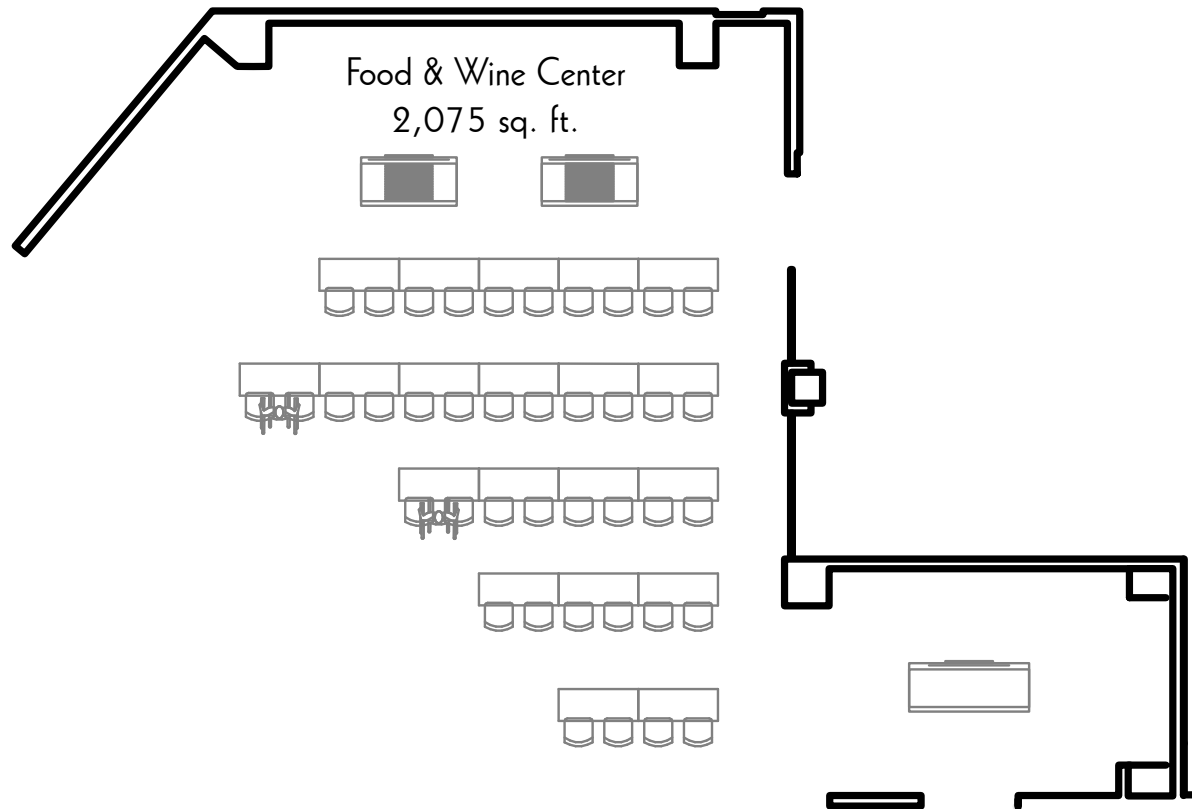
FOOD AND WINE CENTER
AT
VISTA COLLINA RESORT



At-Home Chefs and Food Enthusiasts of All Levels, Welcome!

Our expertly-taught cooking and baking classes at Food & Wine Center place the beauty and freshness of Napa Valley into your attendees' hands. With classes designed by our culinary team, and an ongoing calendar of guest chefs and bakers, learning new skills or honing existing ones has never been more delectable.

FOOD & WINE CENTER DIAGRAM



Food & Wine Center

Sample Classes

CLASS DEMONSTRATIONS

The perfect choice for a fun and immersive activity, our Class Demonstrations are designed to focus on the latest trends and classics in food, wine and beer. Participants will gain culinary tips, tricks and confidence to cook more at home, with plenty of sips and tastes along the way.

Included with This Class:

- Taste of Chef's featured dish
- Recipe card to take home
- Option to add decor, wine or cocktail pairings

Demonstrations Options:

- Wine and Beer Making
- Healthy Trends
- Timeless Classics

Class Duration: 1-2 hours

Guests: Up to 40 people

Price: From \$90 per person

CLASS DEMONSTRATIONS - MENUS -

NAPA CLASSIC

Butter Lettuce Salad

Dijon Vinaigrette | Cured Salmon

Chicken Coq Au Vin

Braise Chicken | Wild Mushrooms |
Pearl Onions | Polenta

Apple Tarte Tatin

Cream Chantilly

Price: \$90 per person -

FARM TO FORK

Roasted Beet Salad

Toasted Pistachios | Caramelized
Yogurt | Bleu Cheese

Mushroom Bolognese -

Cream Polenta | Thyme -

Braised Beef Short Ribs -

Roasted Sweet Potato | Parsnip |
Brussels Sprout Succotash | Braising Jus

Freshly Baked Fivetown Cookies

Sea Salt | Caramel

Price: \$100 per person



KITCHEN TAKEOVER

Turn your traditional group dinner into an interactive, team-building experience. Under the guidance of our Michelin-star chef, your group will take over the Cooking Center, using the freshest local ingredients to help create a three- or four-course meal paired with Napa wine treasures.

Included with This Class:

- Three- or four-course menu of choice by Chef Vincent Lesage
- Expertly paired Napa wine with each course
- Fully-equipped, state of the art kitchen and tools
- Recipe card to take home
- Option to add specialized decor

Class Duration: 2-3 Hours

Guests: Up to 20 People

Price: Starting at \$120 per person.

One (1) chef per ten (10) guests at \$200 per chef

IRON CHEF TAKEDOWN

The ultimate team-building event with bragging rights on the line. Your group is divided into teams and tasked to create the best dish to accompany Chef Vincent Lesage's meal. With just 30 minutes, teams must quickly strategize and work together to serve up the winning dish to impress Chef, or another judge of your choosing.

Themes Include:

- Best salsa in the West followed by a Mexican meal
- Best appetizer by building the best canapés

Included with This Class:

- Menu of choice by Chef Vincent Lesage
- Taste of your teams' featured dishes
- Recipe card to take home
- Fully-equipped, state of the art kitchen and tools
- Experienced and professional event staff to execute your experience
- Option to add decor, wine or cocktail pairings

Class Duration: 2-3 Hours

Guests: Up to 30 People

Price: Starting at \$130 per person.
One (1) chef per ten (10) guests at
\$200 per chef

IRON CHEF TAKEDOWN - MENUS -

This fun-filled class starts with a hands-on salsa making challenge. Work in teams to compete for the title of top "salsa making chefs." The winning dish will be featured during a delicious three-course meal to follow.

THREE-COURSE MENU

Mango Salsa | Roasted Tomato Sals | Salsa Verde | Guacamole

Crispy Corn Totilla

Chimichurri Chicken Tacos

Corn Tortillas | Braised Green Chile Chicken | Pickled Red Onions

Chipotle Camarones

Corn Tortillas | Chipotle Aioli | Cilantro Coleslaw

Rice and Beans

Winning Salsa

Cinnamon Churros

Pan Dulce

Price: \$135 per person -

SHAKE IT UP

No matter if you like it shaken or stirred, everyone will love this mixology class led by the drink masters from Napa Distillery. These experts in cocktail architecture will show you how to mix, muddle and master the art of the cocktail using vodka, rum and tequila as their canvas. -

Included with This Class:

- Cocktail demonstrations and tastings
- Fully-equipped, state of the art kitchen and tools
- Recipe card to take home
- Option to add menu pairings and decor

Class Duration: 1 Hour

Guests: Up to 35 People

Price: Varies

HANDS-ON CLASSES - MENU -

LITTLE ITALY

Antipasto Salad

Shaved Romaine | Diced Salami | Quartered Kalamatas | Sliced Pepperoncini | Raddicchio | Parmigiano | Reggiano | Red Wine Vinaigrette

Hand-cut Tagliatelle

Short Rib Bolognese | Mascarpone | Basil

Ricotta Gnocchi

Brown Butter | Parmesan | Squash | Sage

Tuscan Apple Cake

Chantilly Cream | Caramel

Price: \$155 per person

WEST COAST

Winter Lettuce Salad

Bacon | Poached Egg | Dijon Shallot Vinaigrette

Seared White Seabass

Lemon Herb Couscous | Asparagus | Confit

Cherry Tomatoes

Dark Chocolate Mousse

Grand Marnier Chantilly Cream

Price: \$140 per person

HANDS-ON CLASSES - MENU -

TACOS & TEQUILA

Mango Salsa | Roasted Tomato Salsa |

Salsa Verde

House Chips

Chimichurri Chicked Tacos

Corn Tortillas | Braised Green Chili

Chicken | Pickled Red Onions

Chipotle Camarones

Corn Tortillas | Chipotle Aioli | Cilantro

Coleslaw

Cinnamon Churros

THE VILLAGE SIGNATURE

Cream of Broccoli Soup

Scallops Tartar | Caviar

Grilled New York Steak

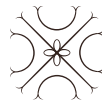
Coffee Rub | Grilled Asparagus | Shallot & Red

Wine Compote

Molten Chocolate Cake

Salted Caramel | Grand Mariner Whipped Cream

We look forward to hosting your culinary class at Vista Collina's Food & Wine Center. For reservations and more information, please contact our sales team at (707) 251-1917 or sales@meritageresort.com.



VISTA COLLINA

RESORT

INFORMATION AND POLICIES -

MENUS

Our experienced culinary team welcomes the opportunity to create custom menus to meet the needs and suit the preferences of your guests. If there are any needs not addressed within, it would be our pleasure to discuss them with you. The events department must be provided with all meal function selections no later than ten (10) business days prior to the event. 30-minute delays (or more) for meal functions will have a fee assessed based on timing and event size. Prices on the enclosed menus are subject to change based on market fluctuations. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection and type of event.

FEES

A \$1,500.00 food and beverage minimum applies to all cooking classes. Please note the rates quoted are subject to 24% Service Charge and 7.75% California Sales Tax applicable to all food, beverage, labor fees and audio/visual equipment. Service Charge and California Sales Tax are subject to change.

ALCOHOLIC BEVERAGE POLICY

The sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. Vista Collina Resort is responsible for the administration of the regulations; therefore it is our policy that no alcoholic beverage(s) may be brought into your private event. In the event a group is permitted to bring in their own wine, a corkage fee of \$25 per bottle plus tax and service charge will be assessed. A \$200 Bartender fee will be assessed for each bar set. Our standard is one bar/bartender up to 100 guests. If revenues do not meet or exceed \$500, exclusive of Service Charge and Sales Tax per bar, the difference for each bar will be assessed for each bar.

CONFIRMATION OF ATTENDANCE/GUARANTEES

In order to ensure the success of your event, it is necessary for the events department to be notified with your final person count no later than (3) business days prior to the event date. This number will not be subject to any further reduction after the guarantee has been given. If the meetings and events department is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. Should your attendance increase suddenly or unexpectedly the Resort cannot guarantee identical service more than 3% over your guarantee. Your final bill will be charged for your actual attendance or guarantee count, whichever is greater.

FACILITY AND LABOR FEES

Facility fees for the Food and Wine Center will be quoted by the sales staff at the time of contracting. Facility fees will vary depending on the times reserved. Your facility fee includes event coordination, tables, stools, flatware and glassware. All set-ups, clean-up and staffing of your event is included.

SECURITY

Vista Collina Resort shall not assume responsibility for damaged, lost or stolen merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, security officers may be arranged through the events department at an additional charge.

DAMAGES

Vista Collina Resort reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our event managers will be pleased to answer your questions.

EVENT SPACE

The resort reserves the right to assign another room for a function. In the event that the room originally designated for such function shall become unavailable or inadequate the resort has sole discretion to reassign space.

WINE/BEER TASTINGS

Labor fees will apply to extra room set ups/breakdowns, wine tasting set ups and/or any other special request setups. Wine tastings will include three (3) wine glasses per person, one (1) dump bucket for every three (3) attendees, one (1) spit cup per person, pitcher of water without ice or lemon, pad of paper with pen.