

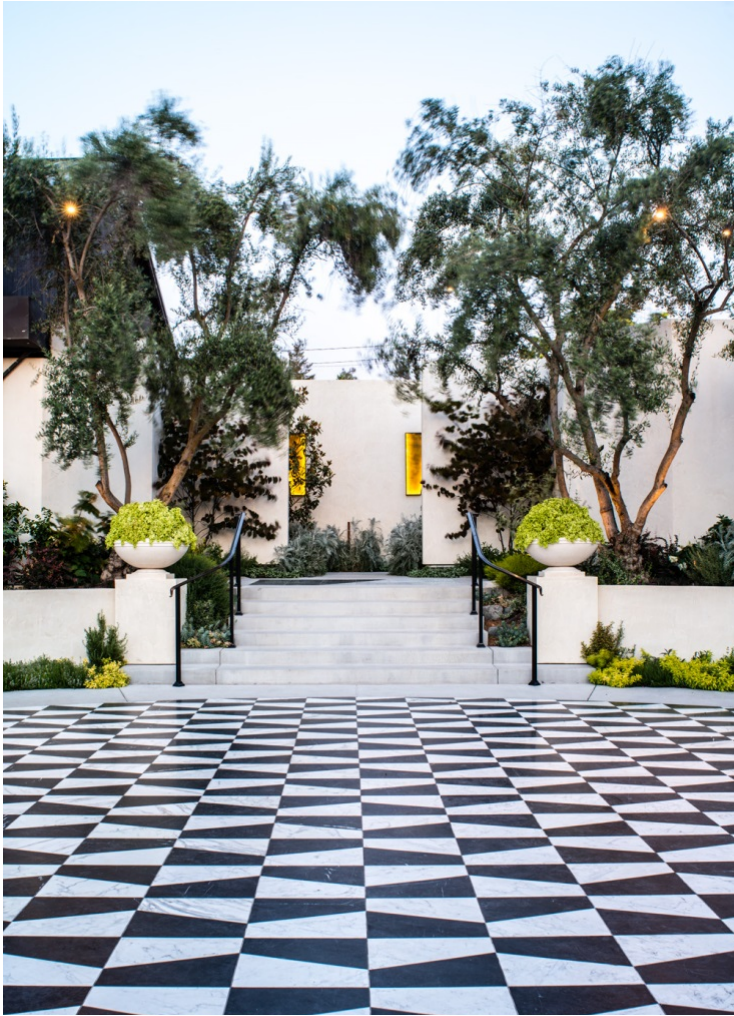


Catelli's

Weddings

2015

Thank you for considering Catelli's for your wedding. We would be honored to host this most memorable occasion for you.



The Perfect Palette for Your Event

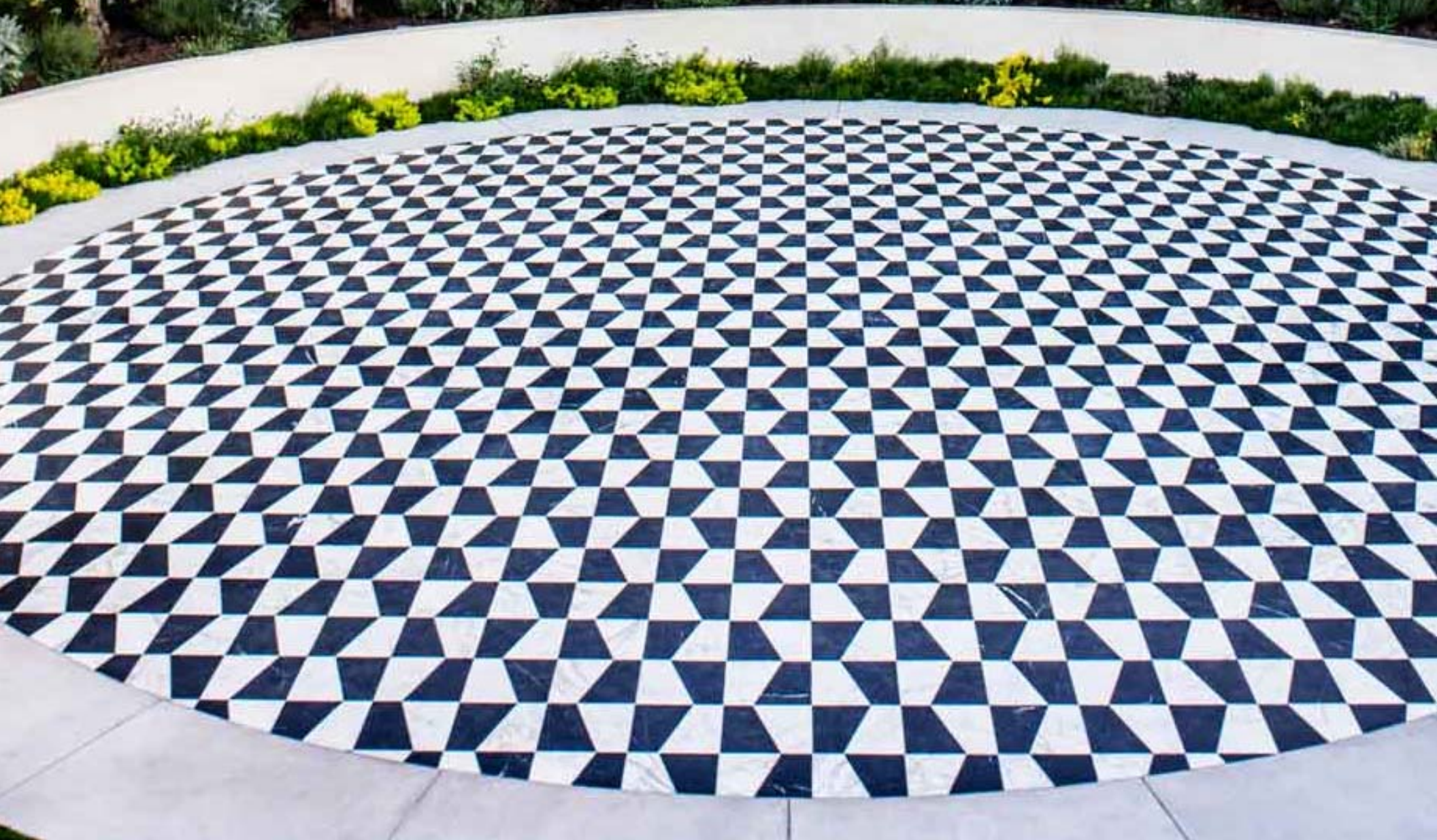
The beauty of matrimony, the revelation of love between you and your spouse and the shared joy of your family and friends may be enhanced by Catelli's exquisite venue. Unique in design, the classic yet dramatic space provides an exquisite backdrop to stage your wedding in the heart of Sonoma County Wine Country.

Our main circular patio is inspired by classic Italian design with a modern flair. It features a beautiful Nero Marquina and Calacatta patterned Italian marble floor. Sixty year old Ascolano olive trees and lush landscaping are planted behind beautiful white retaining walls and encompass the circular patio. Low level landscape lighting highlights the trees and provides beautiful soft glow across the patio in the evening. You will also see many varieties of thyme, sage, rosemary, all which are used in the Catelli's kitchen highlighting our commitment to fresh and local.

Our main patio is ~3,500 square feet and is capable of seating up to 150 people.

“Simply floored”
- C Weddings Magazine

Elegance unlike anything else in Sonoma County

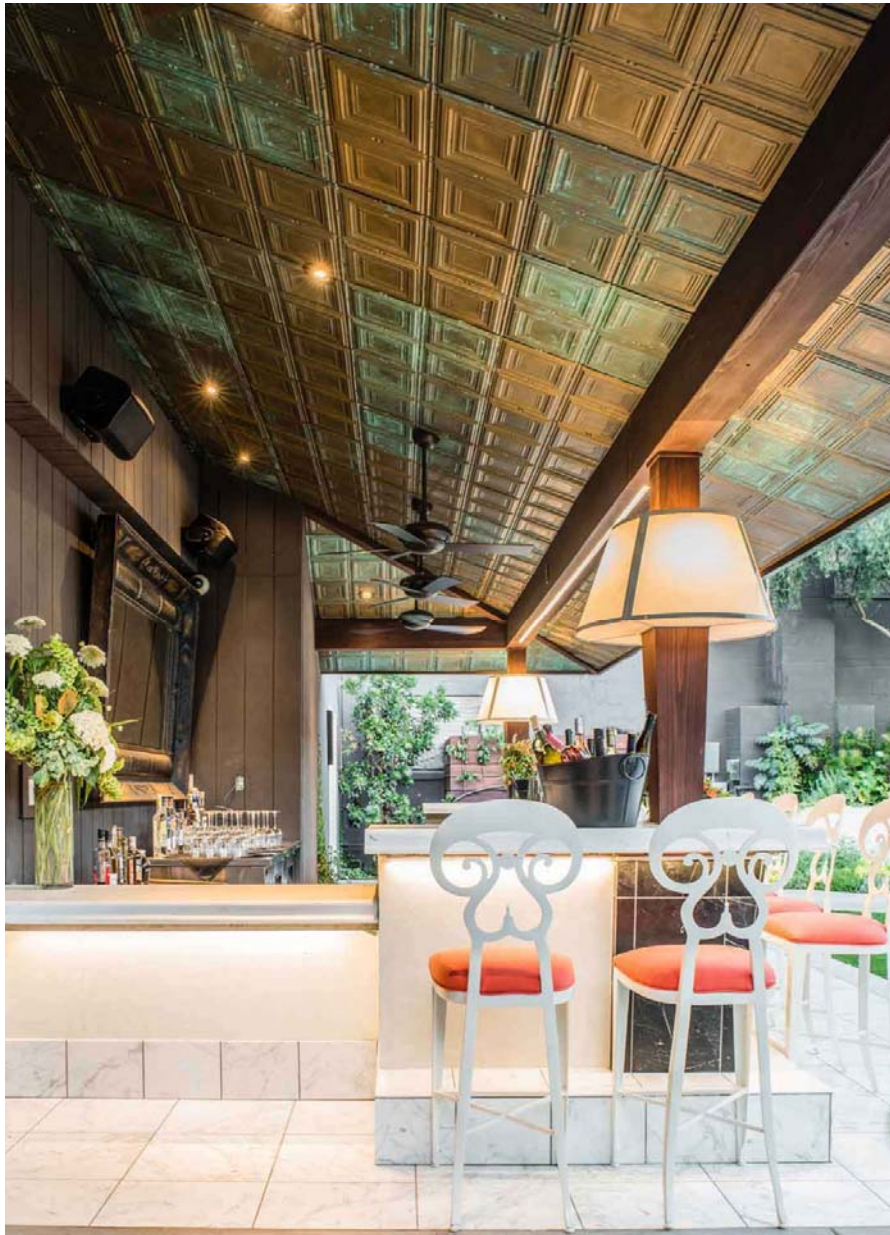




Beautiful garden entry leading to main patio

The upper garden is a beautiful setting for serving drinks and appetizers between the wedding ceremony and reception. The garden features large planters that echo the marble pattern and grow produce for our kitchen. There is also a circular graveled area that is large enough to seat your guests (up to 40) for a ceremony itself. Combined with the main patio, many options are available for staging your wedding.





Bold and sophisticated outdoor bar

Complementing the main patio is a large outdoor bar. Topped with white marble, the bar has room for two bartenders and enough counter space to seat 12 individuals if bar seating is desirable.

Whether preference for wine, beer or mixed drinks, Catelli's serves it all. Choose from an award winning list of over 100 local wines or serve your guest your custom wedding cocktail that you create with our resident mixologist fitting for your occasion. You may choose to host the bar fully or select one of our drink packages suiting your requirements.





Wedding Menu Customization

Our kitchen is led by Executive Chef and Owner, Domenica Catelli. Domenica is a chef, author and food media personality. Celebrities and VIPs such as Lady Gaga, Oprah Winfrey, Julia Roberts, John Travolta, and Nelson Mandela have enjoyed her food. She was the winner on Guy Fieri's Grocery Games on Food Network in 2014, a reoccurring judge on Iron Chef, weekly on-air food correspondent to Fox News - Houston and a spokesperson for O Organics. Her cookbook, Mom-a-licious, was released in 2007.

Our wedding event menus offer a range of options and prices that may be further customized per your preferences or dietary requirements. Domenica will work with you to create a menu tailored to your event. We utilize produce from our own garden as well as other local and organic suppliers. The simplicity of the sustainable ingredients will be transformed to an unmatched dining experience.

Menu Categories

	Silver	Gold	Platinum
Price	▪ Starting at \$100 per person	▪ Starting at \$125 per person	▪ Starting at \$150 per person
Entrees Selection	▪ The maximum number of main course selections may not exceed two (2). For two entrée choices, a \$15/person surcharge will apply to overall price per person.		
Summary	<ul style="list-style-type: none"> ▪ Choice of two passed hors d'oeuvre ▪ First Course ▪ Entrée ▪ Dessert 	<ul style="list-style-type: none"> ▪ Choice of three passed hors d'oeuvre ▪ First Course ▪ Entrée ▪ Dessert 	<ul style="list-style-type: none"> ▪ Choice of four passed hors d'oeuvre ▪ First Course ▪ Pasta Course ▪ Entrée ▪ Dessert
Dietary Accommodations	Vegetarian and other dietary restrictions may be accommodated with advance notice.		



Silver Menu

Passed hors'oeuvres

- Crostini – choice of:
 - Burrata, prosciutto and arugula
 - Wild mushroom, meyer lemon, goat cheese
 - Sun Gold tomato, balsamic, garden basil
- Risotto cake, prosciutto, Parmigiano-Reggiano, mascarpone, oregano
- Alexander Valley lamb, garden mint and honey pesto
- House-made flatbreads. Choice of:
 - Burrata, tomato, housemade spicy sausage
 - Seasonal farmer's market vegetables, garden herb pesto

First Course

- Sun Gold and heirloom caprese, burrata, dry creek olive oil, garden basil
- Organic kale salad, orange, crushed croutons, nuts, Parmigiano-Reggiano, Dry Creek Olive Oil
- Local chicory, candied Preston Farms walnuts, Parmigiano-Reggiano, Golden Balsamic Vinaigrette
- Six Oaks Farm Roasted Beets, Sonoma goat cheese, citrus, arugula
- Seasonal soup
- Organic Yukon Gold potato and Bernier Farm leek soup

Entrée

- Catelli's lasagna, eight layers of hand-made pasta, prosciutto, arugula, organic tomato sauce
- Catelli's vegetarian lasagna, eight layers hand-made pasta, wild mushroom and organic tomato sauce
- Seasonal vegetable cannelloni, Bellwether Farms cheese, organic tomato sauce, garden herbs
- Three meat cannelloni, thyme béchamel, Parmigiano-Reggiano
- Vegetarian risotto, Porcini mushrooms
- Wild-caught local and seasonal fish (salmon, halibut, sole), Sun Gold tomato salsa
- Garden herb roasted Petaluma chicken, Sebastopol apple, blue cheese, arugula
- Hangar steak with garlic & garden herb butter
- Organic free range osso bucco, smokey polenta
- Double-cut bone-in pork chop, Dry Creek peaches, creamy polenta

Dessert

- Wedding cake service (cake not provided)



Gold Menu

Passed hors'oeuvres

- Local wild-caught seasonal fish ceviche, crispy amaranth, micro cilantro
- Grilled prawns, prosciutto
- Seared tuna, sesame, black pepper, chili, Dry Creek Meyer lemon olive oil, garden basil
- Petaluma duck confit, fig, balsamic, lentil cracker
- Sliders – choice of:
 - Catelli's meatballs
 - Pulled local pork, rosemary, balsamic barbeque sauce
 - Portabello, goat cheese, Italian-style slaw, sun-dried tomato pesto
- Crostini – choice of:
 - Burrata, prosciutto and arugula
 - Wild mushroom, meyer lemon, goat cheese
 - Sun Gold tomato, balsamic, garden basil
- Risotto cake, prosciutto, Parmigiano-Reggiano, mascarpone, oregano
- Alexander Valley lamb, garden mint and honey pesto
- House-made flatbreads. Choice of:
 - Burrata, tomato, housemade spicy sausage
 - Seasonal farmer's market vegetables, garden herb pesto

First Course

- Local wild-caught salmon tartare, citrus, avocado, garden herbs
- American wagyu beef carpaccio, Himalayan salt, creamy horseradish, crispy shallots
- Sun Gold and heirloom caprese, burrata, dry creek olive oil, garden basil
- Organic kale salad, orange, crushed croutons, nuts, Parmigiano-Reggiano, Dry Creek Olive Oil
- Local chicory, candied Preston Farms walnuts, Parmigiano-Reggiano, Golden Balsamic Vinaigrette
- Six Oaks Farm Roasted Beets, Sonoma goat cheese, citrus, arugula
- Seasonal soup
- Organic Yukon Gold potato and Bernier Farm leek soup

Entrée

- Catelli's lasagna, eight layers of hand-made pasta, prosciutto, arugula, organic tomato sauce
- Catelli's vegetarian lasagna, eight layers hand-made pasta, wild mushroom and organic tomato sauce
- Wild-caught local and seasonal fish (salmon, halibut, sole), Sun Gold tomato salsa
- Garden herb roasted Petaluma chicken, Sebastopol apple, blue cheese, arugula
- Petaluma duck breast, red swiss chard, polenta, blackberry, port, shallot
- Sonoma County Meat Co. bone-in filet, local mushrooms, parmesan mashed potatoes, garden pesto
- Organic free range osso bucco, smokey polenta
- Grilled Preston Farm lamb loin, rosemary, black pepper, Italian white beans, kale
- Double-cut bone-in pork chop, Dry Creek peaches, creamy polenta
- Vegetarian risotto, Porcini mushrooms

Dessert

- Wedding cake service (cake not provided)

** All menu items subject to seasonal availability*

Platinum Menu

Passed hors'oeuvres

- Local wild-caught seasonal fish ceviche, crispy amaranth, micro cilantro
- Grilled prawns, prosciutto
- Seared tuna, sesame, black pepper, chili, Dry Creek Meyer lemon olive oil, garden basil
- Petaluma duck confit, fig, balsamic, lentil cracker
- Sliders – choice of:
 - Catelli's meatballs
 - Pulled local pork, rosemary, balsamic barbeque sauce
 - Portabello, goat cheese, Italian-style slaw, sun-dried tomato pesto
- Crostini – choice of:
 - Burrata, prosciutto and arugula
 - Wild mushroom, meyer lemon, goat cheese
 - Sun Gold tomato, balsamic, garden basil
- Risotto cake, prosciutto, Parmigiano-Reggiano, mascarpone, oregano
- Alexander Valley lamb, garden mint and honey pesto
- House-made flatbreads. Choice of:
 - Burrata, tomato, housemade spicy sausage
 - Seasonal farmer's market vegetables, garden herb pesto

First Course

- Sun Gold and heirloom caprese, burrata, dry creek olive oil, garden basil
- Organic kale salad, orange, crushed croutons, nuts, Parmigiano-Reggiano, Dry Creek Olive Oil
- Local chicory, candied Preston Farms walnuts, Parmigiano-Reggiano, Golden Balsamic Vinaigrette
- Six Oaks Farm Roasted Beets, Sonoma goat cheese, citrus, arugula
- Seasonal soup
- Organic Yukon Gold potato and Bernier Farm leek soup
- Local wild-caught salmon tartare, citrus, avocado, garden herbs
- American wagyu beef carpaccio, Himalayan salt, creamy horseradish, crispy shallots

Pasta Course

- Catelli's lasagna, eight layers of hand-made pasta, prosciutto, arugula, organic tomato sauce
- Catelli's vegetarian lasagna, eight layers hand-made pasta, wild mushroom and organic tomato sauce
- Seasonal vegetable cannelloni, Bellwether Farms cheese, organic tomato sauce, garden herbs
- Three meat cannelloni, thyme béchamel, Parmigiano-Reggiano

Entrée

- Wild-caught local and seasonal fish (salmon, halibut, sole), Sun Gold tomato salsa
- Garden herb roasted Petaluma chicken, Sebastopol apple, blue cheese, arugula
- Petaluma duck breast, red swiss chard, polenta, blackberry, port, shallot
- Sonoma County Meat Co. bone-in filet, local mushrooms, parmesan mashed potatoes, garden pesto
- Organic free range osso bucco, smokey polenta
- Grilled Preston Farm lamb loin, rosemary, black pepper, Italian white beans, kale
- Double-cut bone-in pork chop, Dry Creek peaches, creamy polenta
- Vegetarian risotto, Porcini mushrooms

Dessert

- Wedding cake service (cake not provided)

** All menu items subject to seasonal availability*





Bar Options

Catelli's is licensed to serve all mixed drinks, wines and beers. Our wine selection includes over 100 local Sonoma and Mendocino County wines. We are also excited to help you create your custom wedding cocktail that you create with our resident mixologist fitting for your occasion.

For your event, you may choose an all inclusive package for drinks, or you may choose to host only specific drinks. The all inclusive packages highlighted below are for 4 hours of open bar. Bar packages may be extended for an incremental fee.

The bar packages are as follows:

Package A \$30/person	Package B \$38 / person	Package C \$45 / person
<u>Alcohol</u>	<u>Alcohol</u>	<u>Alcohol</u>
New Amsterdam Vodka	Spirit Works Vodka	Grey Goose Vodka
Gordon's London Dry Gin	Spirit Works Gin	209 Gin
Angostura White Rum	Bacardi Rum	White Cane Rum
Sauza Blue Tequila	Tres Agaves Silver Tequila	Asombroso Silver Tequila
Four Roses Bourbon	Bulleit Bourbon	Knob Creek Bourbon
Korbel Brandy	EJ Gallo Reserve Brandy	Germain-Robin Brandy
Black Bottle Blended Scotch	Johnny Walker Red Scotch	Johnny Walker Black Scotch
<u>Wines*</u>	<u>Wines*</u>	<u>Wines*</u>
Ca'bella Vino Rosso (House Red Blend)	Dancing Lady Zinfandel	Ramazotti Super Tuscan Red Blend
Ca'bella Pi-ano (House White Blend)	Sonoma Cutrer Chardonnay	Sbragia Sauvignon Blanc

** wines may be exchanged for any available from our list, and the package price will be adjusted accordingly.*

Wedding Details

Size: You will have exclusive use of the entire outdoor space. The main patio is around 3,000 square feet and is capable of seating up to 150. The garden patio is also 3,000 square feet and has capacity to host passed drinks and appetizers for your guests also up to 150.

Wedding coordinator: The beauty is in the details. For each wedding celebration, we require that you hire a professional wedding coordinator for your day.

Outdoor facility fees for wedding reception*:

May – October: \$6,500 Sunday – Thursday
 \$8,000 Friday and Saturday

Nov. – April: \$5,000 Sunday – Thursday
 \$6,000 Friday and Saturday

* If you would also like to host your wedding ceremonies with us, we can accommodate up to 40 people in our garden area for no additional fee. For wedding ceremonies larger than 40 guests, the ceremony must be held in our main patio area. There is an additional \$1,000 facility fee for this additional service.

You may also inquire about renting out the entire restaurant for your event. Please contact us for more information.

Event space may be utilized between 5pm and 11pm. For events that include a wedding ceremony, we include a one hour ceremony rehearsal. Vendors may set-up after 10am the day of the event.

Upgrade options: Encore Events, our exclusive partner, is available to provide beautiful options for tenting, linens, table settings and decorative touches to enhance your wedding for an additional charge.



Sara Appelbaum

Table 10

Jihan Cerda
& Guest

Table 9

Ali Dilwira

Table 11

Wedding Details - Continued

Included accommodations:

- Dinnerware and stemware
- China and flatware
- White Linens
- Tables and chairs
- Printed menu
- Service staff
- Patio umbrella
- Patio Heaters

Food and beverage details: A minimum number of guaranteed entrees and menu selections are required 14 days prior to the event date. A final number of guaranteed entrees and menu selections are 7 days prior to the event.

You will produce and provide individual place cards and/or seating assignments with entrée indicator, which must be approved by Catelli's.

Bartenders: Bartender(s) are included as part of the service.

Corkage: If you wish to provide your own wine, a corkage fee of \$20.00 per 750 ml bottle wine will be assessed. No other beverages may be brought in.

Outside Vendors: We can provide a referral list for local vendors who may assist you with wedding coordination, flowers, photography, music, and many other details. There is no additional fee to use your own vendors, but they are required to sign and submit a vendor agreement and provide proof of insurance. Insurance: Wedding insurance of

Service Charge & Sales Tax: A 20% service charge is added to all food and beverage as well as applicable current sales tax. Additional gratuity is at your discretion.

Overtime: Events may go until midnight for an additional fee of \$1,000 payable in advance of the occasion.

Deposit: To guarantee your event, an initial deposit reflecting 100% of the facility fee must be paid in full along with the signed contract. The remaining deposit balance is based on the Estimated Food & Beverage minimum. A deposit representing the Estimated Food and Beverage minimum is due 30 days before your event. A credit card is also required to guarantee any additional charges that occur during your event to guarantee the final balance of your event.

Cancellation: If circumstances permit and with prior approval of Catelli's, your event date may be changed or postponed within one calendar year of the original event date. There will be a \$1,000 fee charge for this change which is due at the time of such change. If the event is cancelled less than 120 days in advance of your event, the facility fee collected by Catelli's as listed on this contract will be forfeited as liquidated damages for cancellation. If the event is cancelled less than 30 days prior to your event, the estimated food and beverage minimum deposit collected by Catelli's as listed on this contract will be forfeited as liquidated damages for cancellation.

Entertainment: Professional QSC audio system included. Outdoor amplified music is permitted until 11pm. Arrangements may be made to extend the reception indoors, where music may continue the duration of your event.

Insurance: Wedding insurance is required with \$1 million in coverage.

