

GREYSTONE | ST. HELENA | CALIFORNIA

EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

THE CIA RESTAURANT GROUP

EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

BREAKFAST PACKAGES

15-GUEST MINIMUM

A.M. BEVERAGES

TWO HOURS: \$18 PER GUEST

REFRESH ADDITIONAL: \$6 PER GUEST

- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

CONTINENTAL BREAKFAST

\$25 PER GUEST

- Assorted fresh pastries
- Sliced fruit and berries
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

HEALTHY BREAKFAST

\$35 PER GUEST

- Low-fat natural yogurt and house-made granola
- Assorted fresh pastries
- Hard-boiled eggs
- Sliced fruit and berries
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

GREEK YOGURT BAR

\$30 PER GUEST

- Greek-style yogurt, house-made granola, seasonal berries
- Fresh fruit, bananas, raisins, dried cranberries, walnuts, honey, maple syrup
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

AVOCADO TOAST BAR

\$32 PER GUEST

- Lightly grilled country bread, mashed avocado, tomatoes,
- Cucumbers, red onion, capers, hard-boiled eggs
- Smoked salmon, chopped bacon arugula, dill, cilantro
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

HOT WRAP BREAKFAST

\$35 PER GUEST

- Eggs, bacon, potatoes, cheddar wrap
- Egg whites, spinach, Swiss cheese, tomato wrap
- Eggs, black beans, salsa, pepper jack wrap
- Sliced fresh fruit
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

HOT FULL BREAKFAST

\$45 PER GUEST

- Scrambled eggs (egg whites by request)
- Bacon, sausage, home fries
- French toast, berry compote, maple syrup, sliced fresh fruit
- Assorted pastries
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

BAGEL BREAKFAST

\$35 PER GUEST

- Assorted bagels
- Scrambled eggs (egg whites by request)
- Smoked salmon, ham, bacon
- Assorted cream cheese
- Capers, onions, sliced tomato
- Freshly squeezed orange juice and cranberry juice
- Coffee, decaffeinated coffee, selection of teas

ENHANCEMENTS

Bacon & Sausage | \$10 per guest

Breakfast Burritos | \$12 per guest

Scrambled eggs, potatoes, cheddar, bacon, peppers, onions

Breakfast Sandwich | \$10 per guest

Egg, chicken-apple sausage, cheddar on biscuit

Market Vegetable Quiche or Frittata | \$10 per guest

Smoked Salmon Platter | \$18 per guest

Dill cream cheese, capers, pickled onions, rye bread

LUNCH PACKAGES

15-GUEST MINIMUM

SANDWICH BUFFET

\$40 PER GUEST

Includes your choice of THREE sandwiches or wraps and TWO salads, house-baked cookies / brownies, fresh sliced fruit, coffee, decaffeinated coffee, selection of teas

Select THREE Sandwiches or Wraps

- Roasted turkey, avocado, bacon
- Black forest ham, aged cheddar, grain mustard aioli
- Tuna niçoise wrap, green beans, lettuce, olives, hard-cooked eggs
- Grilled chicken, roast peppers, mozzarella, tomato aioli
- Crispy chicken milanese, wilted arugula, grilled tomatoes, lemon aioli
- BBQ pulled pork, pickled red onion, creamy slaw
- Roasted turkey, bacon, lettuce, tomato
- Roast beef, brie, tomato confit, horseradish sauce
- Banh mi: tri tip, pâté, pickled vegetables, fresh herbs, sriracha aioli

Vegetarian Option

- Crispy eggplant, mozzarella, roasted peppers, sundried tomato aioli
- Balsamic portobello, goat cheese, arugula, tomatoes
- Grilled summer vegetables, tomato, lettuce, mozzarella

Choose TWO Specialty Salads

- Mixed greens with shaved vegetables, herb-red wine vinaigrette
- Roast carrot, avocado, mixed greens, caramelized citrus dressing, toasted seeds
- Couscous and vegetable tagine, charmoula
- Heirloom grains, roasted seasonal vegetables
- Seasonal vegetables, goat cheese, herb-lemon vinaigrette
- Fingerling potato, roast peppers, charred onion, bacon vinaigrette

BOXED SANDWICHES AND SALAD BOWL OPTIONS

\$25 PER GUEST

Choose up to THREE options from the sandwiches or salads with a minimum of at least SIX (6) of each item

SANDWICHES (CHOOSE FROM SANDWICH LIST)

SERVED WITH

Chips, whole fruit, house-baked cookie, pasta salad or green salad, bottled water or choice of soda

SALAD BOWLS

SERVED WITH

Chips, whole fruit, house-baked cookie, bottled water or choice of soda

Chicken Caesar

Grilled chicken, chopped romaine, creamy Parmesan dressing, herb croutons, Parmesan cheese

Cobb Salad

Turkey, smoked bacon, hard-cooked eggs, avocado, tomatoes, mixed greens, blue cheese, herb vinaigrette

Soy Glazed Salmon

Soba noodles, Asian greens, edamame, broccoli, peppers, sesame vinaigrette

Southwestern Grilled Flank Steak

Mixed greens, black beans, roasted tomatoes, avocado, crispy tortilla strips, cilantro-lime vinaigrette

Quinoa Vegetable

Quinoa, heirloom beans, grilled vegetables, cherry tomatoes, chipotle-lime vinaigrette

THREE-COURSE PLATED LUNCH

\$52 PER GUEST

15-GUEST MINIMUM

SERVED WITH

Assorted dinner rolls and butter, coffee, decaffeinated coffee, selection of teas

Seasonal menu created per event (Sample)

First Course

Spring vegetable salad, burrata, hazelnuts

Main Course

Pan-roasted chicken breast, carrot purée, asparagus, potato-mushroom hash

or

Local halibut, seasonal vegetables, beet spaetzle, green garlic coulis

Dessert

Almond torte, basil-poached peaches, Chantilly

BUILD YOUR OWN BUFFET LUNCH

\$55 PER GUEST

SERVED WITH

Assorted dinner rolls and butter, house-baked cookies and brownies, fresh sliced fruit, coffee, decaffeinated coffee, selection of teas

Choose ONE Salad

- CIA field greens, roast beets, local goat cheese, Champagne vinaigrette
- Classic Caesar salad
- Couscous and vegetable tagine, charmoula
- Heirloom grains, roast seasonal vegetables

Choose TWO Main Courses

- Honey-glazed pork loin, heirloom apples, sage
- Grilled breast of organic chicken, Meyer lemon gastrique
- Roast beef tenderloin, chimichurri
- Grilled salmon, chardonnay, capers and dill butter sauce
- Halibut braised with tomato, spring onion, capers, olives
- Risotto with mushroom, vegetables, leeks, Parmesan
- Slow-roasted tri tip, wild mushrooms, horseradish
- Herb-roasted chicken, salsa verde, charred lemon
- Steamed salmon, carrot dashi

Choose THREE Sides

- CIA farm vegetables
- Baked Parmesan polenta, porcini sauce
- Roasted fingerling potatoes, sea salt, herbs
- Moroccan vegetable tagine, chermoula, tempeh
- Roast brassicas, capers, golden raisins, almonds
- Grilled vegetables, pesto, arugula
- Heirloom carrots, charred leek, mint
- Tuscan-style Rancho Gordo beans
- Farro, roast seasonal vegetables, Parmesan

THEMED BUFFETS

MEDITERRANEAN TABLE

\$48 PER GUEST

- Grilled chicken shawarma, spiced lamb
- Hummus, tabbouleh, baba ghanoush
- Grilled pita
- Curry roasted cauliflower, lemon, mint
- Chickpeas, black olives, basil
- Romaine hearts, tomatoes, cucumbers, red onions, lemon-dill vinaigrette
- Olive oil cake, Meyer lemon curd, fresh citrus, local cream
- Cucumber and mint agua fresca, soft drinks

SOUTHEAST ASIA

\$48 PER GUEST

- Char siu pork and teriyaki chicken
- Steamed broccoli salad, sesame, ginger coconut curry vegetables
- Crispy vegetable spring rolls, sweet chili sauce
- Jasmine rice, edamame, scallions
- Tropical ice cream sandwiches
- Thai basil agua fresca, soft drinks

NAPA VINEYARD BBQ

\$48 PER GUEST

- Smoked tri tip and BBQ salmon
- Deviled eggs
- Fingerling potato salad and Napa cabbage slaw
- Baked Rancho Gordo beans, house-made cheddar biscuits
- Seasonal fruit shortcake
- Iced tea, Arnold Palmer, soft drinks

SOUTHWEST TAQUERIA

\$48 PER GUEST

- Tortilla chips, house-made guacamole, roasted tomato salsa cilantro-lime
- Roasted chicken and pork carnitas
- Grilled vegetables
- Black bean sofrito, cilantro and cumin Mexican-style rice
- Lime crema, pickled red onions
- Corn tortillas
- Lemon-lime meringue tart
- Pineapple-lime agua fresca, soft drinks

LOCAL FARM-TO-TABLE

\$48 PER GUEST

- Ceviche of local seafood, grilled avocado
- Root vegetable chips
- Roasted beets, citrus, goat cheese, local greens
- Grilled beef tenderloin, herb salsa
- Local fish with California citrus
- Assorted vegetables from our farm
- Heirloom grain risotto
- Ricotta cake, blueberries, local honey, mint
- Strawberry agua fresca, soft drinks

SNACK BREAKS

15-GUEST MINIMUM

SWEETS

TWO HOURS: \$15 PER GUEST
REFRESH ADDITIONAL: \$6 PER GUEST

- Fresh-baked cookies and brownies
- Coffee, decaffeinated coffee, and a selection of teas

FRUIT AND NUT BAZAAR

TWO HOURS: \$18 PER GUEST
REFRESH ADDITIONAL: \$8 PER GUEST

- Dried apricot, pineapple, mango
- Yogurt-covered peanuts
- Honey-roasted nuts
- Sesame sticks
- Toasted pumpkin seeds

SNACKS

TWO HOURS: \$18 PER GUEST
REFRESH ADDITIONAL: \$8 PER GUEST

- Yogurt-covered pretzels
- Trio of spiced popcorn
- Dark chocolate granola clusters
- Assorted chips

FLATBREADS AND BRUSCHETTA

\$20 PER GUEST

- Assorted house-made flatbread crisps, toasted bruschetta
- Feta cheese and piquillo pepper spread
- Marinated tomatoes, basil
- Sun-dried tomato and olive tapenade

BAR PACKAGES

NON-ALCOHOLIC BAR

ONE HOUR: \$8 PER GUEST
TWO HOURS: \$12 PER GUEST
EACH ADDITIONAL HOUR: \$5 PER GUEST

BEER AND HOUSE WINE

ONE HOUR: \$20 PER GUEST
TWO HOURS: \$30 PER GUEST
EACH ADDITIONAL HOUR: \$10 PER GUEST

PREMIUM BAR

ONE HOUR: \$30 PER GUEST
TWO HOURS: \$40 PER GUEST
EACH ADDITIONAL HOUR: \$15 PER GUEST

LUXURY BAR

ONE HOUR: \$35 PER GUEST
TWO HOURS: \$45 PER GUEST
EACH ADDITIONAL HOUR: \$15 PER GUEST

SPECIALTY HIS AND HERS COCKTAIL

ONE HOUR: \$12 PER GUEST
TWO HOURS: \$20 PER GUEST
EACH ADDITIONAL HOUR: \$10 PER GUEST

WINE TABLE SERVICE

Includes up to three wines. Please see the wine lists for selections.

GREYSTONE CELLARS HOUSE WINE SERVICE: \$20 PER GUEST
NAPA VALLEY WINE SERVICE: \$30 PER GUEST
LUXURY WINE SERVICE: \$40 PER GUEST

\$10 CORKAGE PER GUEST

HORS D'OEUVRE SELECTIONS

20-GUEST MINIMUM

ONE-HOUR RECEPTION

\$25 PER GUEST

Includes choice of FOUR passed hors d'oeuvre

TWO-HOUR RECEPTION

\$45 PER GUEST

Includes choice of SIX passed hors d'oeuvre

VEGETARIAN

- Wild mushroom croquets, truffle cream
- Goat cheese and caramelized onion tartlet
- Roasted maitake mushroom crostini
- Parmesan tomato arancini, saffron aioli
- Gougère, house-made truffle cheese
- Chard and poblano tacos, cashew crema
- Ricotta crostini, artichoke caponata
- Avocado toast, tomato, onion, and capers

SEAFOOD AND FISH

- House-cured salmon, capers, everything chip
- Lobster-Gruyère tart
- Dungeness crab cake, sriracha aioli
- Shrimp and grits
- Seared tuna, crisp wonton, avocado purée
- Skewered saffron shrimp, citrus aioli

POULTRY, BEEF, PORK, AND LAMB

- Cider-glazed pork belly, pickled mustard seeds, fennel jam
- Teriyaki chicken yakitori
- Korean fried chicken, roast pineapple
- Short rib-stuffed profiterole, horseradish cream
- Spiced lamb, hummus, raita, crisp flatbread
- Miniature ham and cheddar biscuits
- Grilled beef skewers, chimichurri
- Steamed buns, BBQ pork belly, pickled vegetables
- Lamb slider, harissa mayo, pickled red onion
- Duck liver mousse, crostini, fruit compote
- Chicken banh mi, pâté, pickles, herbs, sriracha aioli

RECEPTION ENHANCEMENTS

LOCAL CHEESE STATION

ONE HOUR: \$25 PER GUEST

TWO HOURS: \$35 PER GUEST

- Artisan bread, crackers
- Local honey, fruit marmalade
- Fresh and dried fruit

VEGETABLE CRUDITÉ STATION

ONE HOUR: \$18 PER GUEST

TWO HOURS: \$28 PER GUEST

- Raw, steamed, pickled, grilled vegetables
- Basil pesto, vegan green goddess dip, romesco sauce
- Rosemary garlic oil, aged balsamic, chili oil, sea salt

CHARCUTERIE STATION

ONE HOUR: \$25 PER GUEST

TWO HOURS: \$35 PER GUEST

- Local and imported cured meats
- Aged Parmesan, burrata, herb ricotta
- Grilled raw and pickled vegetables, garden pesto
- Marinated tomatoes, mixed olives, assorted breads

OCEAN DISPLAY

ONE HOUR: \$50 PER GUEST

TWO HOURS: \$70 PER GUEST

- Citrus-poached salmon, shaved cucumbers, lemon-dill aioli
- Oysters on the half shell, Champagne mignonette
- Steamed shrimp cocktail, horseradish aioli, cocktail sauce, sweet chili sauce
- Sushi, wakame salad, wasabi, soy

TAPAS BAR

ONE HOUR: \$25 PER GUEST

TWO HOURS: \$35 PER GUEST

An assortment of seasonal small plates created by our chefs for your guests to grab and enjoy

PASTA STATION (LIVE ACTION STATION)

ONE HOUR: \$30 PER GUEST

TWO HOURS: \$40 PER GUEST

- Penne with tomato, basil, ricotta, Parmesan
- Orecchiette, spicy sausage, chickpea ragù
- Gemelli carbonara, bacon, peas, pecorino

DESSERT DISPLAY FOR RECEPTIONS

CHOOSE THREE: \$15 PER GUEST

CHOOSE FIVE: \$20 PER GUEST

- Chocolate-caramel tart
- Meringue cookies, local cream
- Profiteroles, espresso cream
- Lemon meringue bars
- Brownies
- Seasonal fruit crostada
- Ricotta cake, lemon curd, blueberries
- Olive oil cake, strawberries, cream
- Passion fruit and coconut tart
- Dark chocolate pudding, virgin olive oil, sea salt, walnuts
- Cookies: shortbread, chocolate cremeaux sugar cookies, shortbread with peanut butter mousse, chocolate chip

DINNER

20-GUEST MINIMUM

THREE-COURSE PLATED DINNER

\$90 PER GUEST

FOUR-COURSE PLATED DINNER

\$110 PER GUEST

WINE PAIRING

THREE COURSE: ADDITIONAL \$35 PER GUEST

FOUR COURSE: ADDITIONAL \$50 PER GUEST

ONE-HOUR RECEPTION PRIOR TO DINNER

FOUR PASSED HORS D'OEUVRE:

ADDITIONAL \$25 PER GUEST

FIRST COURSE

- Hamachi crudo, dashi gel, sushi rice, tobiko
- Little Gem wedge, Bay Blue, crisp bacon, buttermilk
- White corn soup, marinated tomatoes, jalapeño oil
- Chilled tomato gazpacho, poached hopper shrimp
- Heirloom tomato and burrata salad, country bread, cucumber, fennel
- CIA farm greens, shaved summer vegetables, grilled avocado

MIDDLE COURSE

- Day boat scallop, white corn, tomato, Padrón pepper
- Petrale sole, spinach, artichoke, boulangère, crisp quinoa
- Herbed gnocchi, English peas and carrots, Parmesan
- Seared ahi tuna, heirloom melon, avocado, cucumber, ponzu
- Grilled quail, couscous tabbouleh, summer beans, yogurt

MAIN COURSE

- Pan-seared salmon, corn, wild mushroom and potato ragù, pinot noir reduction
- Brined pork loin, stone fruit, smoked potato and arugula salad
- Pan-roasted New York pave, potato gratin, Swiss chard, wild mushrooms
- Local halibut, white bean purée, marinated tomatoes, fennel, summer herbs
- Roast rack of lamb, polenta, ratatouille, garlic jus
- Local chicken breast, potato purée, carrots, lemon gastrique
- Honey-glazed duck, toasted farro and onion pilaf, cherries

VEGETARIAN / VEGAN MAIN COURSE

- Risotto with wild mushrooms and leeks (veg)
- Pan-seared cauliflower steak, pine nut and Calabrian chili relish, carrot purée (vegan)
- Roasted whole maitake mushroom, quinoa and roasted vegetables

DESSERT COURSE

- Dark chocolate tart, salted caramel, crème Chantilly
- Stone fruit shortcake, basil syrup, crème Chantilly
- Ricotta cake, blueberries, local honey, mint
- Lemon meringue tart, citrus caramel
- Chocolate raspberry phyllo bumble
- Raspberry pineapple compote, crème fraîche
- Peach pie, crème patisserie, frosted almonds, honey sabayon
- Yogurt panna cotta, summer fruits, croquant crumble

BAR MENUS

NON-ALCOHOLIC BAR

- Coke
- Diet Coke
- Cranberry Juice
- Ginger Beer
- Orange Juice
- Sparkling Lemonade
- Sprite

BEER AND NON-ALCOHOLIC BAR

- Anchor California Lager
- Lagunitas IPA
- Schrimshaw Pilsner
- Stella
- Coke
- Diet Coke
- Cranberry Juice
- Ginger Beer
- Orange Juice
- Sweet and Sour
- Sprite
- Tonic

PREMIUM BAR

- All Non-Alcoholic Beverages and Mixers
- Greystone Cellars House Wines
- House Beer Selection
- Solano Vodka
- Beefeater Gin
- Dewars Scotch
- El Jimador Blanco Tequila
- Flor de Cana Rum
- Old Forester Bourbon
- Rittenhouse Rye Whiskey

LUXURY BAR

- All Non-Alcoholic Beverages and Mixers
- Greystone Cellars House Wines
- House Beer Selection
- Don Julio Blanco
- Hendricks Gin
- Johnnie Walker Black Label Scotch
- Kettle One Vodka
- Knob Creek Bourbon
- Plantation Rum
- Woodford Reserve Rye Whiskey

WINE LISTS

GREYSTONE CELLARS HOUSE WINE SERVICE

Sparkling

- Jaime Serra Cristalino, Cava, Spain

White

- Greystone Cellars, Chardonnay, California

Red

- Greystone Cellars, Merlot, California
- Greystone Cellars, Petite Sirah, California
- Greystone Cellars, Cabernet Sauvignon, California

NAPA VALLEY WINE SERVICE

Sparkling

- Mumm, Brut Prestige, Napa Valley
- Domaine Chandon, Brut Rose, California

White

- Charles Krug, Sauvignon Blanc, Napa Valley
- Luna, Pinot Grigio, Napa Valley
- Tagent, Viogner, Edna Valley
- J. Lohr, Riesling, Monterey
- Artesas Chardonnay, Carneros/Napa Valley
- Hendry, Unoaked Chardonnay, Napa Valley
- JAX, Chardonnay, Napa Valley

Red

- Robert Mondavi, Pinot Noir, Napa Valley
- Ravenswood, Vintners Blend, Zinfandel, Sonoma
- Markham, Merlot, Napa Valley
- Sean Minor, Red Blend, Central Coast
- Raymond Vineyards, R Collection, California
- Gibbs, Terroir, Cabernet Sauvignon, Napa Valley

LUXURY WINE SERVICE

Sparkling

- Mumm, Brut Rosé, Napa Valley
- Roederer Estate Brut, Anderson Valley

White

- Atalon, Sauvignon Blanc, Napa Valley
- Honig, Sauvignon Blanc, Napa Valley
- St. Supery, Dollarhide Ranch, Sauvignon Blanc, Napa Valley
- Etude, Pinot Gris, Carneros
- Miner, Simpson Vineyard, Viognier, Napa Valley
- Trefethen, Dry Riesling, Napa Valley
- Neyers, Chardonnay, Napa Valley
- Stony Hill, Chardonnay, Napa Valley

Red

- Morgon 12 Clones, Pinot Noir, Santa Lucia Highlands
- Saintsbury Pinot Noir, Carneros/Napa Valley
- Frog's Leap, Zinfandel, Napa Valley
- Charles Krug, Merlot, Napa Valley
- Mantazas Creek, Merlot, Sonoma County
- Louis Martini, Cabernet Sauvignon, Napa Valley
- Terra Valentine, Cabernet Sauvignon, Napa Valley
- Kuleto, India Ink-Red Blend, Napa Valley

EVENT PACKAGES

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GREYSTONE EVENT AND MEETING SPACES

OUTDOOR

Herb Terrace

Terraces of culinary herbs, miniature greens, and edible flowers surround this unique event space. Overlooking the valley's eastern mountains, this outdoor venue provides the perfect setting for your special garden luncheon, sunset reception, or dinner party. This space accommodates 350 for seated events and 600 standing.

Rudd Terrace

Enjoy stunning views of the Napa Valley from this terrace. Situated at the entryway to the Rudd Center, this space is perfect for a wine and hors d'oeuvre reception, seated lunch, or dinner. Accommodates 48 seated, and 60 standing.

INDOOR MEETINGS & CULINARY PROGRAMS

The Berns Room

Adjacent to the Atrium, this space showcases the world's most famous corkscrew collection, amassed over several decades by Brother Timothy, the public face of Christian Brothers wine. This space is ideal for smaller receptions or may be combined with The Atrium for a truly special setting. Accommodates 50 standing.

Boardroom

A stately private dining room in the Greystone tower that overlooks gardens and vineyards. The Boardroom features a comfortable living room setting and is also ideal for private dinners and meetings. Accommodates 28 seated.

Williams Center Dining Room

This elegant venue showcases the original stone fireplace, stained glass windows, vaulted ceilings, and hardwood floors, providing a charming setting for any dining experience. Four plasma screens offer the ability to show a meeting presentation, photo slideshow, or a view of the action in the culinary kitchen. Dining room accommodates 40 seated.

Williams Center Kitchen

Once serving as the gatehouse of the Christian Brothers Winery, this charming cottage is a versatile space. Sliding glass doors divide the kitchen, while allowing diners to watch the culinary team in action. Kitchen accommodates 18 for culinary programs.

De Baun Theatre

Located next to the Spice Islands Marketplace and Bakery Café by illy, this space offers multi-media capabilities in a kitchen setting. An intimate environment for private cooking demonstrations, culinary programs, and meetings, this space accommodates 48 theater-style.

Ecolab Theatre

The Ecolab Theatre is equipped with a Bonnet culinary suite and remote audio-visual capabilities, making it an ideal venue for company meetings, training sessions, culinary demos, and presentations. Accommodates 125, theater-style.

Rudd Center Classrooms (2)

These sensory classrooms are equipped with Viking wine coolers, dry-erase boards, and outstanding audio-visual systems that include two plasma screens, an LCD projector, and a DVD player. Each seat is equipped with an individual sink and inset desk lighting to ensure proper evaluation of color and clarity of wines, making it ideal for team-building wine programs or wine-tasting seminars. Accommodates 36 theater-style, per room.

UNIQUE DINING

The Atrium

Just inside Greystone's original oak front doors, The Atrium ceiling raises 90 feet to the third floor, providing a dramatic setting for a special reception. Accommodates 100 standing.

Bakery Café by illy

Situated behind the Spice Islands Marketplace, this café provides a unique venue for a casual brunch, lunch, or dinner reception. Accommodates 50 seated, and 100 standing.

Historic Barrel Room

This unique space features 2,000-gallon wooden casks, originally used when Greystone housed the Christian Brothers Winery. Exposed stone walls and wooden beams throughout, create a dramatic indoor venue for company galas, seated dinners, celebrations, and weddings. Accommodates 400 seated and 1,000 standing.

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AT THE CULINARY INSTITUTE OF AMERICA

Teaching Kitchen

This magnificent 15,000-square-foot kitchen is a dramatic setting for a unique event or hands-on culinary program. The state-of-the-art kitchen offers an impressive collection of professional culinary and baking equipment and multiple kitchen suites under one roof. Conclude your experience with family-style dining at the Chef's Table.

Accommodates 150, seated.

Viking Kitchen

Situated on the first floor, the Viking Kitchen is an awe-inspiring setting for hands-on participation programs or culinary demonstrations.

Accommodates 36.

Joel Peterson & Reed Foster Atrium

Walk into the Rudd Center and you are immediately immersed in a modern wine education facility that is housed in a 115-year-old structure.

The atrium is open to the second story vaulted ceilings, and features a small open kitchen. Ideal for a wine reception with passed hors d'oeuvre.

Accommodates 40, standing.