

COPIA | GREYSTONE

WEDDING PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

THE CIA RESTAURANT GROUP

PREMIUM WEDDING PACKAGE

- Sparkling wine toast
- One-hour cocktail reception with four passed hors d'oeuvres
- Three-course menu including custom wedding cake

\$165 PER GUEST

LUXURY WEDDING PACKAGE

- Greystone Cellars wines and sparkling wine
- Beer and non-alcoholic bar
- One-hour cocktail reception with four passed hors d'oeuvres
- Three-course menu including custom wedding cake

\$195 PER GUEST

CULINARY WEDDING PACKAGE

- Greystone Cellars wines and sparkling wine
- Beer and non-alcoholic bar
- One-hour cocktail reception with six passed hors d'oeuvres
- Four-course menu including custom wedding cake

\$225 PER GUEST

WALK-AROUND WEDDING RECEPTION

- Greystone Cellars wines and sparkling wine
- One-hour cocktail reception with six passed hors d'oeuvres
- Local cheese and charcuterie table
- Seasonal salads
- Ocean display
- Tapas bar
- Pasta station
- Carving station (2 selections)
- Custom wedding cake

\$275 PER GUEST

HORS D'OEUVRE SELECTIONS

20 GUEST MINIMUM

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, capers

SEAFOOD

- 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 flat bread
- 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 bahn 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
- Orchiette, spicy sausage, chickpea ragù
- Gemelli carbonara, bacon, peas, pecorino

DINNER OPTIONS

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 maitaki mushroom, quinoa, roasted vegetables

DESSERT COURSE

- Dark chocolate tart, salted caramel, crème Chantilly
- Stone fruit shortcake, basil syrup, crème Chantilly
- Ricotta cake, blueberries, local honey, and 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

CUSTOM WEDDING CAKES

We can customize your cake from the list below.
Choose one flavor from each category.

CAKE FLAVORS

Almond	Red Velvet
Banana	Carrot
Lemon/poppy seed	Vanilla bean
Coconut	Chocolate chiffon
Chocolate Midnight	White chiffon
Yellow	Spice

CAKE FILLINGS

Buttercream (flavors below)	Chocolate mousse
Pastry cream	Fruit mousse
Whipped cream	Fruit preserves
Cream cheese	Coconut pecan
Chocolate fudge	Lemon curd
Ganache	Fresh berries

BUTTERCREAM FLAVORS

Vanilla	Milk chocolate
Peanut butter	Hazelnut chocolate
Espresso	Lemon
Liqueurs	Raspberry
Dark chocolate	Coconut
White chocolate	Caramel

POPULAR FLAVOR COMBINATIONS

Chocolate Midnight Cake

Dark chocolate mousse, milk chocolate ganache

Red Velvet Cake

Cream cheese icing, vanilla buttercream

Vanilla Bean Cake

Lemon curd, fresh berries

Banana Cake

Coconut pecan filling, chocolate fudge

Coconut Cake

Pastry cream, coconut buttercream

Carrot Cake

Cream cheese icing, coconut buttercream

DESSERT DISPLAY FOR RECEPTIONS

CHOOSE THREE: \$15 PER GUEST

CHOOSE FIVE: \$20 PER GUEST

Choose THREE

- 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

WELCOME WEDDING / PRE-CEREMONY RECEPTIONS

HOUSE WINES AND CHEESE

ONE HOUR: \$60 PER GUEST

- Beer and wine bar for one hour
- Local cheese board
- Charcuterie board

HAPPY HOUR RECEPTION

ONE HOUR: \$125 PER GUEST

TWO HOURS: \$145 PER GUEST

- Full premium bar package
- Four passed hors d'oeuvre
- Ocean display

REHEARSAL DINNERS

FAMILY STYLE DINNERS

\$125 PER GUEST

- Four passed hors d'oeuvre
- Appetizers and salads
- Seafood and pasta
- Main course
- Desserts

WEDDING BRUNCH

BREAKFAST DISPLAY

\$80 PER PERSON

- Bloody Mary and mimosa bar
- Selection of pastries, muffins, granola parfait, fruit platter
- Soft scrambled eggs, chives
- Bacon, sausage, breakfast potatoes
- French toast with berry compote, maple syrup
- Assorted juices

ENHANCEMENTS

ADDITIONAL MIDDLE COURSE: \$20 PER GUEST

ADDITIONAL SEAFOOD COURSE: \$25 PER GUEST

COOKIES: \$5 PER GUEST

ASSORTED CHOCOLATES: \$8 PER GUEST

MIGNARDISE DISPLAY: \$18 PER GUEST

LATE NIGHT SNACKS: \$15 PER GUEST

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 PERSON

BAR MENUS

NON-ALCOHOLIC BAR

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

BEER AND HOUSE WINE

- All Non-Alcoholic Beverages and Mixers
- Greystone Cellars House Wines
- Anchor California Lager
- Lagunitas IPA
- Schrimshaw Pilsner
- Stella

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
- Tangent, 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

AT THE CULINARY INSTITUTE OF AMERICA

WEDDING QUESTIONS & ANSWERS

What dates are available this year? Our Sales Manager looks forward to explaining our offerings, answer questions, and talk about your wedding wishes while researching available dates at either of our California locations. Please email events@culinary.edu for an appointment.

Does the CIA offer different pricing per season? Our packages are priced to include indoor and/or outdoor facility usage, therefore our pricing is not dependent on the season.

How much is the deposit, when is it due and when is it refundable? A non-refundable retainer fee of 25% is required with your signed contract to secure the contracted space(s) and event date.

What method can we use for payment? CIA accepts cashier's checks, credit cards or wire transfers for deposits and payments. No personal checks will be accepted. Checks must be received before the required 14-business day deadline prior to your event date.

What is included in the wedding packages? Pricing includes use of contracted spaces for a combined total of 6 hours. Dining tables, standard chairs, standard linens, china, crystal stemware, flatware, and printed menus are included. All items can be upgraded at an additional fee to the client. Overtime may be arranged

Does the CIA provide multiple spaces for the ceremony and reception? Yes, both locations have indoor and outdoor spaces to accommodate your wedding wishes.

Is there an indoor contingency plan? Based on availability and timing, the CIA will make all attempts to move your event indoors. Should space not be available, the client is responsible for fees pertaining to set-up, removal, and rental of all tenting.

Do you serve hard alcohol? Could we bring a special cocktail? Yes, we offer full bar service. Although outside liquor is not allowed, our team would be happy to order and create your special cocktail(s). These cocktails can be sampled in advance during your menu tasting event. The CIA holds a "no-shots" policy, all straight liquor will be poured over ice.

Can we bring our own wine? Yes, you are more than welcome to bring your own wine. A \$10 per person wine service/corkage fee will apply. This fee includes glassware, setup, polishing, ware-washing and breakdown for wine service.

Do you offer menu tastings? Should you wish to sample the cuisine, a complimentary menu tasting for the Bride and Groom may be arranged once your event is confirmed. Your Menu Tasting must be scheduled at least 30 days in advance and is based on Chef availability. A fee of \$150.00 for each additional guest, and includes a tasting of two (2) First Courses, two (2) entrees, and suggested wine pairings and specialty cocktails. Up to six people may attend your tasting. Your cake tasting may also be scheduled to coincide with your menu tasting.

What times of day would be available for us to use the space? How early could we get into the space for set up? Our standard wedding event block of time is 6pm-midnight and does not include prep/décor time. The bride and groom's preparation spaces can be reserved in advance with your CIA Sales Manager and is based on availability.

What time do we have to be out of the space by (end of party & including clean up)? The 6-hour time block will be predetermined, and will not exceed the 1am hour. Alcohol service ends 30 minutes prior to the conclusion of your event. Guests, vendors and staff are not allowed in the buildings past 2am.

EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

WEDDING QUESTIONS & ANSWERS

Would it be possible to come see these venues in person? Yes, our sales team would love to set up an appointment, and can typically accommodate a weekend visit with advance notice. Please email events@culinary.edu for an appointment.

Will the building be open to the public during our wedding? CIA California venues are open to the public until the posted times, per venue space. The CIA buildings are subject to non-exclusivity unless otherwise contracted. Operational hours for the restaurants and retail stores can be found on the website. Restrooms are available to event guests, as well as the public. Exclusivity must be coordinated directly with a CIA Sales Manager.

What is service charge? It is standard industry practice to add a service charge of 20% to the food, beverage and other service related fees to all events. This charge is not gratuity, and used to support our non-profit institution and labor fees.

Should I budget for gratuity? The CIA does NOT add a gratuity to the invoice for any event. All invoiced charges should be considered "all inclusive". Any additional consideration is provided entirely at your discretion. Gratuity cannot be placed on invoice.

What is the parking situation? Complimentary on-site parking is available for weddings with less than 100 guests. For parties over 100 guests, it is advised that client work with your CIA Sales Manager to discuss parking arrangements to ensure all guests can park in a timely manner to protect the guest experience. For the safety and comfort of your guests, we encourage you to charter buses or shuttles.

What is your food and beverage minimum? Food and beverage minimums are based on the spaces used in combination with your guest count and date. Please make an appointment with our Sales Manager for more details.

By when do I need to turn in my guest count? We require that count 14 business days prior to the event date. Final billing will be based on this attendance guarantee number or the number served, whichever is greater.

Do you offer special pricing for children's menus? Yes, choices can be provided by your CIA Sales Manager. Pricing is \$25 per child, the suggested age is up to twelve years old.

Do you offer special pricing for vendor meals? Yes, the meal is chef's choice and generally based off your selected guest menu. Pricing is \$40 per person.