



# ANDRETTI

## **Vanity & Vino Bachelorette Bash**

Our Vanity & Vino Bachelorette Bash is the best party around! To heck with Las Vegas... bring your girls to the Napa Valley for a photoshoot, wine tasting and irresistible snacks. Renowned fashion photographer, Dana Hargitay ([www.danahargitay.com](http://www.danahargitay.com)), will be on hand to do group and individual shots of the bride and all her besties. We supply great wine, a gorgeous backdrop for your photos and delicious food. You provide the beautiful ladies, the high fashion and lots of laughs.

Choose from one of three delish snack packages. Wines served include our estate Chardonnay, Sauvignon Blanc, Pinot Noir and soon-to-be released Rosé. Package cost: \$195 per guest plus tax & gratuity.

To avoid charges, cancellations must be made 2 weeks in advance. A 50% deposit is required to hold your date with final headcount and balance due 1 week prior to the appointment.

3 hours / 6 – 15 people

\$195 per guest plus tax & gratuity (18% + 7.75%)

### Food Options:

#### **Greek Chicken Pita Station**

Fresh, healthy and light, our Greek chicken pita station includes savory chicken kabobs, marinated grilled tofu steak, tahini and tzatsiki, cucumbers, greens/herbs, onions & tomatoes plus warm fresh pita. Ghirardelli chocolate brownies & Meyer lemon bars cut into halves for sharing for dessert!

### **Bouchon Lunch Buffet**

Our Bouchon Bakery lunch buffet is second to none! Enjoy an assortment of the bakery's best sandwiches cut in halves for sharing (ham & cheese, tuna niçoise, seasonal vegetarian and chef's whim), watercress and endive salad (Belgian endive leaves with watercress, toasted English walnuts, Fuji apples, fine herbs and crumbled Roquefort cheese served with walnut vinaigrette), and salade maraîchère au chèvre chaud (mixed greens, goat cheese & herbes de Provence served with a red wine vinaigrette). A wine box full of chocolate bouchon will sit on the wine bar for snacking throughout the photoshoot.

### **Gourmet Salad Buffet**

Our gourmet lunch buffet will include four amazing seasonal salads (ex: farro salad with grilled asparagus, heirloom beet salad with goat cheese, pepitos & orange, roasted sweet potatoes with lime yogurt, green onion & cilantro/arugula, brussels sprouts with roasted walnuts, pecorino & lemon and many other options!). Dessert includes a rich almond polenta cake station with fresh berries, fudge & raspberry sauces.