

D'ARGENZIO

Gatherings



2024

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WWW.DARGENZIOWINE.COM

About Us

D'ARGENZIO
WINERY



AN URBAN HIDDEN-GEM

Centrally located near the heart of Santa Rosa, Sonoma County, D'Argenzio Winery is a boutique family-owned business filled with generations of passion and love. Our urban, full-production winery makes a modest 3,000 cases annually and offers an inclusive event venue.

Pricing Overview

| | |
|------------------------------------|--|
| <u>Private Venue</u> | \$150 – \$325 Per Hour <u>Charged by</u> <u>Room(s) Reserved</u> |
| <u>Guest Service Charge</u> | \$12 Per Guest (Includes Children) <u>Waived with Optional Wine Purchase</u> |
| <u>Beverages</u> | Variable Options <u>See Choices</u> |
| <u>Optional Catering</u> | <u>Average – \$22 Per Guest</u> <u>+\$3 Per Guest Catering Fee</u> |
| <u>Taxes & Fees</u> | <u>20% Gratuity,</u> <u>Tax,</u> <u>\$150 Cleaning Fee.</u> |

If you are interested in a wedding ceremony and/or reception, please request our wedding booklet for applicable pricing and information.

Our Venue

We offer three main areas: The Tasting Lounge, The Terrazzo Patio, and The Barrel Room. You may reserve one or more areas at a time. When all three areas are combined, we can accommodate up to 130 guests.



The Tasting Lounge

\$150/Hour

30-50 Guest Capacity



The Terrazzo Patio

\$175/Hour

60 Guest Capacity



*The Barrel Room**

\$200/Hour

20 Guest Capacity

*Available only as an add-on
when reserving another area

Amenity Overview

Event organization can be a lot to manage, and we are here to help. Our inclusive amenities take the stress out of the details and allow the personalized touches to have your full attention.



INCLUDED AMENITIES...

Furnishing

Our supply of farm tables, bistro tables, and chairs is enough to accommodate groups of up to 130 guests. Heat lamps are available upon prior request.

Event Setup

We will organize an optimized seating layout on the day of your event. If you would prefer a custom configuration, we offer a customization package to bring your vision to life.

Tableware

When we cater your event, all necessary catering supplies such as plates, flatware, platters, and linen napkins are provided.

Beverage Service

Choose between our [service options](#) for the one best suited to your needs. Wine, beer, and non-alcoholic beverages are available.

Connectivity

We offer full-speed, wireless internet, and surround-sound speakers playing our curated playlists. Plug in your music or use a microphone for announcements with our optional P.A. system package for \$50. A projector and screen are also available for \$50.

Ambiance

Soft string lights hang above our Terrazzo Patio and Tasting Lounge, creating an ambient atmosphere.

FULL SERVICE OPTIONS...

Full Catering

We offer optional [full catering](#) through our sister restaurant, Cibo Rustico Pizzeria. Select from the menu of wood-fired pizzas, pastas, and specialty dishes served buffet style.

Outside Vendors

We work with a reputable list of vendors who can cater to your needs. Florists, photographers, live musicians, DJs, bakers, and party rental companies are some vendors we partner with.

Beverage Service

Choose between three beverage service options to suit the needs of your event. We offer a selection of artisan wine, local craft beer, and non-alcoholic beverages. No hard alcohol is allowed on site.

HOSTED BAR

Guests order freely from our bartenders. Any beverage charges are applied to the final bill.

CASH BAR

The host does not pay for drinks. Any drinks ordered will be paid for by the guest who orders them. Cash and card accepted.

SELF-SUPPLY

Supply your own beverages and we will serve them. Corkage fees apply.



RESERVE POUR

Reserve our wine for your event and waive our Guest Service Charge (\$12/person.)

This can be chosen in addition to any of the other service options.

'Guest Service Charge Waiver' wine tiers:

Up to 20 Guests: 1 Case (12 Bottles)
21-50 Guests: 2 Cases (24 Bottles)
51-70 Guests: 3 Cases (36 Bottles)
71-100 Guests: 4 Cases (48 Bottles)
101-130 Guests: 5 Cases (60 Bottles)

Beverage Options

D'ARGENZIO WINES

2022 Vermentino, Mendocino County — \$29

2019 Super Tuscan Red Blend — \$48

2019 Dolcetto, Russian River Valley, Sonoma County — \$48

2019 Pinot Noir, Marcucci Vineyard, RRV — \$48

2019 Zinfandel, 100 Year Ancient Vines, Marcucci Vineyard, RRV — \$48

ANTHESIS NATURAL WINES

2018 Chardonnay, New French Oak — \$38

2016 Falanghina, Orange Wine — \$55

2018 Pinot Noir, Petaluma Gap — \$55

2018 Cabernet Sauvignon, Alexander Valley, Sonoma County — \$72



WINE BY THE GLASS — \$15

Glasses are poured from a selection of 4 wines chosen by the winery.
If you would like specific wines you may order by the bottle.

SPARKLING

Sparkling wine is available as a
preorder item.

Please inquire for details.

Starts at \$35/bottle for Prosecco.

BEER

Craft Local Beer by the 1-Pint Can
—\$8 each. Selection varies.

Includes a variety of styles from a
local craft brewery —
Old Possum Brewing Co.

NON-ALCOHOLIC

Sparkling Water (750 ml.) — \$6

San Pellegrino Soda Variety — \$4

Soda Assortment — \$4

French Press Coffee Service* — \$10

*Pre-order only, 2-3 Cups per French press

CORKAGE

Outside wine (750ml) : \$15/Bottle

Beer: \$15/Each Growler or 6 Pack;

Pony Keg* (40 Pints): \$105 ;

Full Keg* (124 Pints): \$310

*Does not include Kegerator

If you intend to bring your own beverages, please notify us in advance.

Bottles must be labeled and unopened upon arrival.

Conditions and restrictions apply.

Per our Liquor License, Liquor is not allowed on-site.

Catering Options

In-House Catering

We offer a full catering menu featuring classic Italian cuisine and hand-crafted wood-fired pizzas through our sister restaurant Cibo Rustico Pizzeria. All food is served on a buffet spread with an average cost of \$22 per guest for a custom 3-course meal. You may choose any number of courses or items from our menu.



Off-site Catering

If you prefer alternate food options, you may supply your own food or use any offsite caterer for a fee of \$5/Person. This fee excludes dessert items, given they are self-serve. You will be responsible for any items needed for dining (dishes, flatware, and napkins.) For an additional \$3/person Catering Supply Fee, we can provide these supplies.

Cibo Rustico Pizzeria Catering

Our wood-fired pizzas, pastas, and Italian dishes are served buffet-style and are perfect for events of any size.

Pizzas are made by hand in a classic Italian style and will be served in rounds of 3-5 every 7-10 minutes at the capacity of the wood-fired oven.



The Fine Print

If you would like to come and taste our wine and food prior to your event, please make a reservation during our tasting room hours.

Some items are seasonal and may be unavailable. Custom orders are available upon request.

Most food categories have a 'minimum order amount.'

You may choose only some or all courses/categories from the food menu.

If you would not like to order anything from a specific category, you do not need to order the minimum for that category.

Example Order: For 60 Guests: 20 Antipasti Boards, 1-2 Appetizers Choices for 30 total, 1-2 Salad Choices for 30 total, 1-2 Pasta for 30 total.

If you have 20 guests or less, these minimums may be waived on all food items *except* those in the 'Carnivore' category.

Cibo Rustico  Catering Supply Fee – \$3/Guest

CIBO RUSTICO CATERING MENU

ANTIPASTI

Serves 3 guests per order

ANTIPASTI BOARD ... 20

Buffalo mozzarella, prosciutto, salami, pepperoni, grilled artichokes and caramelized onions, peppers, cherry tomatoes, olives, and dates. Served with breadsticks.

APPETIZERS

Serves 2 guests per order

MAMMA ROSA'S MEATBALLS ... 17

Handmade beef & pork meatballs simmered and baked in marinara sauce, topped with parmesan & basil

ROASTED SEASONAL VEGETABLES ... 17

Carrots, cauliflower, asparagus, broccoli, and zucchini, roasted and topped with parmesan, lemon, salt, pepper

PROSCIUTTO WRAPPED ASPARAGUS ... 14

Asparagus wrapped in prosciutto, then oven-roasted until the prosciutto is crispy, topped with parmesan. Served over freshly baked breadsticks.

BRUSCHETTA ... 14

Toasted ciabatta, diced tomatoes tomato, olive oil, garlic, lemon, parmesan, basil, salt & pepper

ROASTED ZUCCHINI FLOWERS ... 17

Zucchini squash blossoms stuffed with mozzarella, battered, then baked in the wood-fired oven and finished with parmesan

CAPRESE ... 14

Layered slices of mozzarella & tomato topped with basil, homemade balsamic reduction & olive oil

SALADS

Serves 2 guests per order

CLASSICO CAESAR SALAD ... 14

Chopped romaine, caesar dressing, croutons, shaved parmesan, salt & pepper

ORGANIC ARUGULA SALAD ... 14

Oven-roasted crispy prosciutto, shaved parmesan, balsamic vinaigrette

PASTAS

Serves 2 guests per order

BOLOGNESE PENNE ... 22

Slow-cooked beef & pork bolognese sauce served over penne pasta topped with parmesan

MARINARA or PESTO PENNE ... 17

Penne pasta with our signature San Marzano marinara sauce, topped with parmesan & basil
OR penne pasta with our house-made garlic basil pesto sauce, topped with parmesan, chopped tomatoes & basil

FONTINA AND ASIAGO CHEESE RAVIOLI ... 17

Cheese ravioli imported from Italy, house-made garlic basil pesto sauce, fresh tomatoes, and parmesan

SPINACH RAVIOLI ... 19

Spinach & ricotta stuffed cheese ravioli in our garlic parmesan cream sauce, topped with basil & parmesan

CARNIVORE

Serves 1 guest per order

SHORT RIBS ... 20

Braised short ribs, slow-cooked in our signature marinara sauce

CHICKEN CACCIATORE ... 20

With white wine, garlic, red Peppers and onions

ITALIAN SAUSAGE ... 20

Oven baked with peppers & onions

CHICKEN PICATTA ... 20

Chicken cutlets with white wine, lemon & caper sauce

PIZZA

Serves 2- 4 guests per order

Pizzas are 12 inches and are cut into 8 slices. Gluten-free dough is available upon request.

ITALIAN SAUSAGE MUSHROOM ... 25

San Marzano tomato sauce, Italian fennel sausage, mushrooms, oregano, parmesan

PESTO PROSCIUTTO ... 25

Garlic basil pesto, prosciutto, mushrooms, parmesan

PEPPERONI ... 25

San Marzano tomato sauce, mozzarella, spicy pepperoni, parmesan

MARGHERITA ... 23

San Marzano tomato sauce, buffalo mozzarella, fresh basil, olive oil

AFFINARE TRUFFLE VEGGIE ... 23

Parmesan cream sauce, truffle oil, red bell peppers, mushrooms, shaved parmesan

LIMONE ... 23

Olive oil, arugula, lemon juice, lemon zest, shaved parmesan, salt, pepper

ROASTED ONION MUSHROOM ... 23

Olive oil, truffle oil, caramelized onions, mushrooms, shaved parmesan, oregano

DESSERTS

Tiramisu and Tre Cioccolati Mousse serve 1 guest each, Nonna Zeppole serves 2 guests per order

TIRAMISU ... 11

Espresso sponge cake topped with mascarpone cream & cocoa powder

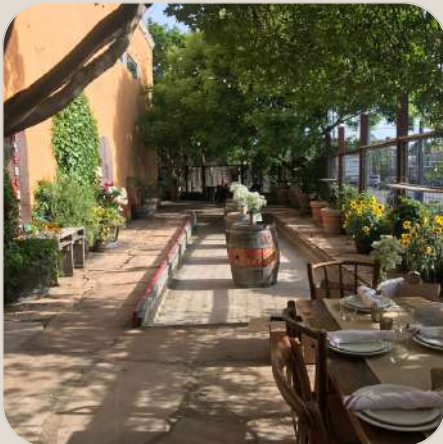
TRE CIOCCOLATI MOUSSE ... 11

3 layered mousse- silky white chocolate, hazelnut & wafers, & dark chocolate

NONNA ZEPPOLE ... 11

Warm, beignet-style "Grandma's Doughnuts" made fresh to order

Event Gallery



TAXES & FEES

All taxes and fees are added to the final bill.

Service Charge - \$12/Guest

This charge covers our included amenities and service for your event. *You can waive this charge by purchasing our wine for your event.* See the purchasing minimums on the [Beverage Service page](#).

Optional Custom Set-Up - \$150

If you would like a special layout of tables and chairs, we offer a way to customize based on your preferences. One 25-minute set-up appointment is included and must be scheduled to take place at least 14 days before your event.

Optional Catering Supply Fee - \$3/Guest

This fee applies if you choose to have Cibo Rustico Pizzeria cater your event, or if you need supplies when bringing outside food. It covers, plates, flatware, and linen napkins.

Optional Cake Service - \$50

If you bring in a cake, we can provide dishware, cut, and serve the cake for this flat fee. If you intend to self-serve, this fee will not apply, but you will need to bring in your own dining supplies.

Gratuity - 20% of Total Bill

A 20% gratuity is calculated on all items excluding tax and the cleaning fee. It is added to the final bill at the conclusion of your event.

Tax - Rate at the Time of the Event

Tax is calculated on everything except gratuity and the cleaning fee.

Cleaning Fee - \$150

Deposits

Deposits are non-refundable and must be paid to secure your reservation. Deposits will be credited to the final bill at the end of your event.

Venue - \$500

This deposit is a flat rate regardless of the number of areas you reserve.

Optional Cibo Catering - \$500

If you would like Cibo Rustico to cater your event, we require a preparations deposit.

Optional Wine Cases- \$500

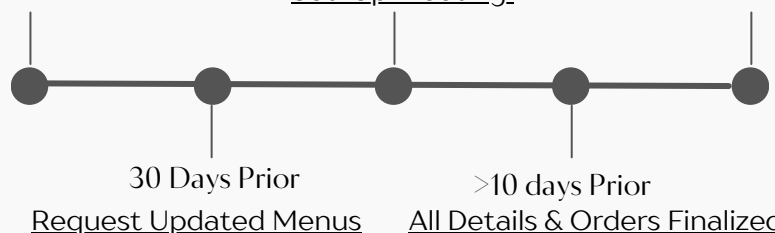
This deposit must be made if you choose to purchase wine by the case, which is mandatory if you wish to take advantage of our 'Guest Service Charge Waiver.'

TIMELINE

At Time of Reservation
Deposits Due

>14 Days Prior
Optional 25-Minute
Set-Up Meeting

At Event Conclusion
Final Bill Settled



FAQ

Q: What are the fees and restrictions when bringing in outside drinks?

We require corkage fees when bringing in outside beer and wine (see the 'Beverage Service' page.) According to our Liquor License, no hard liquor is allowed on site. We do not charge fees when bringing in non-alcoholic beverages; on the basis that they are self-serve and you provide any ice needed. If you would like us to chill and serve your non-alcoholic beverages corkage fees will apply.

Q: Are there any restrictions on the type of decorations we can bring?

You are welcome to bring almost any decorations to make your event special. However, to keep our space clean and ensure the safety of everyone, we do not allow loose glitter, sequins, or open flames (except cake candles); flameless candles are ok. In addition, we do not allow puncturing/damaging the walls to hang items. Feel free to use non-damaging methods to hang, such as Command strips.

Q: What is the custom set-up option? Do I need this?

We know our event areas well and can optimize the use of space to comfortably accommodate groups of up to 130 guests. We ensure there is enough seating, which is included in our service to you. However, some event organizers prefer specific seating arrangements or layout styles (EX. 1 farm table, only bistro tables, moving furniture, etc.) If this is what you'd prefer, a one-time, \$150 custom fee is applied and we will schedule one 25-minute set-up meeting for at least 14 days prior to your gathering to review your preferences and come up with a plan. This meeting can be in person or by Zoom.

Q: Can I bring in a cake? Do you charge any fees to bring in desserts?

Yes, you may bring cake or desserts. We do not charge fees so long as you bring all supplies (plates, utensils, napkins) and serve the cake/desserts yourself. If you would like us to cut and serve your cake, we can do that for a Cake Service Fee of \$50. This fee includes plates, utensils, and napkins, in addition to our staff cutting, plating, and serving the cake. Please let us know if you would like cake service ahead of time and if your desserts need to be refrigerated; we will clear space for them prior to your event.

Q: Can we come in to taste wine and food before our event?

Yes, you can come in to try our wine and food by making a reservation during our normal tasting room/restaurant hours. Please note that our Catering Menu varies from our Tasting Room and Restaurant menus.

Q: When can we visit the venue?

You may visit the winery [by reservation](#) during our regular hours: 12 PM – 5 PM on Saturdays and Sundays. Please note that if another event is in progress, we will not be able to show you that area. Therefore, it is best to let us know of your visit ahead of time so that we can ensure that all areas are open for viewing and that someone is available to give you a tour and answer any questions. We can also accommodate private visits during the week with prior arrangements.