

D'ARGENZIO *Gatherings*



2023

(707) 546-2466

1301 Cleveland Avenue Santa Rosa, CA 95401

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</u> <u>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 and can host up to 130 guests when all are reserved together: the Tasting Lounge, the Terrazzo Patio, and the Barrel Room. Beginning with a 3-hour minimum, you may reserve one or more areas at a time 7-days a week between 8 AM-12 AM.

All chosen areas must be reserved for the entirety of the event.

Please note that time reserved for set-up is also charged at this rate.



The Tasting Lounge

\$150/Hour

30-50 Guest Capacity

The Terrazzo Patio

\$175/Hour

60 Guest Capacity

Includes Boccee Ball Court



The Barrel Room

\$200/Hour

20 Guest Capacity

*Limited availability - Please inquire



View our winery and event spaces with a 360° virtual tour:
<https://my.matterport.com/show/?m=kgKmFNZR1Wo&brand=0>

Our Venue

Beginning with a 3-hour minimum, you may reserve one, two, or all three of our venue areas at a time 7-days a week between 8 AM-12 AM.

All chosen areas must be reserved for the entirety of the event.

When all three areas are combined, we can host up to 130 guests.

Please note that ALL time reserved, including time for set-up before the event start time, is also charged at this rate.



The Tasting Lounge

\$150/Hour

30-50 Guest Capacity

The Terrazzo Patio

\$175/Hour

60 Guest Capacity

Includes Boccee Ball Court



The Barrel Room

\$200/Hour

20 Guest Capacity

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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...

Furnishes

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, free of charge. If you prefer a custom configuration, we offer a customization package to bring your vision to life.

Tableware

Glassware is always included free of charge. When we cater your event, all necessary catering supplies are provided such as plates, flatware, platters, and linen napkins.

Beverage Service

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

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

Ambient string lighting is installed in multiple areas, and use of the bocce ball court is always included when reserving our Terrazzo Patio.

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

If there is something on your "must-have" list that we do not offer, we work with a reputable list of vendors who can cater to your needs. Florists, live musicians, DJs, and party rental companies are just some of the vendors with whom we collaborate.

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.

HOST BAR

Guests order freely from our bartenders. Any beverage charges are added 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)

Wine List

D'ARGENZIO WINES

2019 Chardonnay, Sonoma County — \$32

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 – \$13

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 Liter Can –
\$8 per. 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 – \$3
Soda Assortment – \$3
French Press Coffee Service* – \$10
*Pre-order only , 2–3 Cups per

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 WOULD
LIKE ANYTHING
SPECIFIC, PLEASE
INQUIRE!

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.

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. We ensure your food is fresh, delicious, and presented in an aesthetic arrangement.

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 us to cater, we ask for a \$500 non-refundable deposit at the time of reservation and to submit your finalized order no later than 10 days before your event.

If you would like to come and taste our wine and food prior to your event, you are welcome to 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.'

If applicable, these minimums are listed on the catering menu under each food category
(Ex. Appetizers, Salads, Pastas, Etc.)

You may choose only some or all of the 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. Minimums listed are only required if you intend to order an item from 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 will 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

If you would like us to cater, we ask for a \$500 non-refundable deposit at the time of reservation and to submit your finalized order no later than 10 days prior to your event.

ANTIPASTI

10 order minimum - each order serves 3 guests

ANTIPASTI BOARD... 20

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

APPETIZERS

10 order minimum per item - each order serves 2 guests

BRUSCHETTA... 12

Chopped Tomatoes, Basil, Olive Oil, Lemon, Sea Salt & Parmesan on Crispy House-Baked Ciabatta

CAPRESE... 12

Layered Mozzarella & Tomato Topped With Basil, Homemade Balsamic Reduction, Olive Oil, Salt & Pepper

PROSCIUTTO WRAPPED ASPARAGUS... 12

Asparagus Wrapped In Prosciutto, Oven Roasted, Served Over Freshly Baked Breadsticks

MAMA ROSA'S MEATBALLS... 15

Handmade Beef & Pork Meatballs Simmered & Baked in Marinara Sauce & Topped with Parmesan & Basil

ROASTED ZUCCHINI FLOWERS... 12

Flowers Stuffed with Mozzarella, Battered, then Baked in the Wood Fired Oven, Finished with Parmesan

ROASTED FAVA BEANS... 12

Fire Roasted Fava Beans Topped with Garlic, Fresh Cherry Tomatoes, Lemon, Olive Oil, Parmesan & Salt

SALADS

10 order minimum per item - each order serves 2 guests

CLASSICO CAESAR SALAD... 13

*Romaine Lettuce, Croutons, Caesar Dressing, Shaved Parmesan
* Anchovies...3 Chicken...5 **

ORGANIC ARUGULA SALAD... 13

Fire-Roasted Crispy Prosciutto, Shaved Parmesan, Balsamic Vinaigrette & Olive Oil

WOOD-ROASTED SEASONAL VEGETABLES ... 14

Carrots, Cauliflower, Asparagus, Broccoli, Green Onions, Parmesan, Olive Oil, Lemon, Salt & Pepper

PASTAS

10 order minimum per item - each order serves 2 guests

MARINARA OR PESTO PENNE... 15

*Penne Pasta in Our House-Made Garlic Basil Pesto Sauce, Topped with Parmesan, Chopped Tomatoes & Basil Or in Our Signature Marinara Sauce Topped w/ Parmesan & Basil
*Add Chicken...5 **

BOLOGNESE PENNE... 18

Slow Cooked Beef & Pork Meat Sauce with Onions, Carrots, Celery, Garlic & Italian Spices Served over Penne Pasta Topped with Parmesan & Basil

FONTINA AND ASIAGO CHEESE RAVIOLIS... 15

Italy-Sourced Cheese Raviolis, House-Made Basil Garlic Pesto Sauce, Fresh Tomatoes, Parmesan & Basil

SPINACH RAVIOLIS... 15

Spinach & Ricotta Stuffed Cheese Raviolis in our Garlic Parmesan Cheese Sauce, Topped with Chopped Basil & Parmesan

CARNIVORE

10 order minimum per item - each order serves 1 guest

CHICKEN PICCATA... 20

Breaded Chicken Cutlets Topped with a White Wine, Lemon & Caper Sauce

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

PIZZA

No Minimum - Each Pizza Serves 2-4 Guests

NO MOZZARELLA UNLESS LISTED IN THE DESCRIPTION OR REQUESTED

10" Gluten Free Dough Available - Additional Toppings Are \$4 Each - \$4 Charge for "Half'n Half" Split Pizzas

ITALIAN SAUSAGE MUSHROOM... 23

Marinara, Italian Fennel Sausage, Mushrooms, Oregano & Parmesan

PESTO PROSCIUTTO... 21

Garlic Basil Pesto, Prosciutto, Mushrooms & Parmesan

PEPPERONI... 21

Marinara, Mozzarella, Spicy Pepperoni & Parmesan

AFFINARE TRUFFLE VEGGIE... 21

Parmesan Cream Sauce, Truffle Oil, Red Bell Peppers, Mushrooms, Oregano & Shaved Parmesan

LIMONE... 21

Olive Oil, Arugula, Lemon Juice & Zest, Shaved Parmesan, Salt & Pepper

MARGHERITA... 21

Marinara, Buffalo Mozzarella, Fresh Basil & Olive Oil

ROASTED ONION MUSHROOM... 21

Olive Oil, Truffle Oil, Caramelized Onions, Mushrooms, Shaved Parmesan & Oregano

DESSERTS

Coppas serve 1 guest each - Nonna Zeppole serves to 2 guests each

COPPA TRE CIOCCOLATI MOUSSE... 10

3 Layered Mousse- Silky White Chocolate, Hazelnut & Wafers, & Dark Chocolate

COPPA CATALANA... 10

Caramelized Brown Sugar Topped Vanilla Custard - Akin to a Creme Brûlée

NONNA ZEPPOLE... 10

"Grandma's Doughnuts" Beignet Style, Made Fresh to Order

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 additional staff, 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.

Gratuuity - 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

All deposits are non-refundable and must be paid to secure your reservation.

All 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





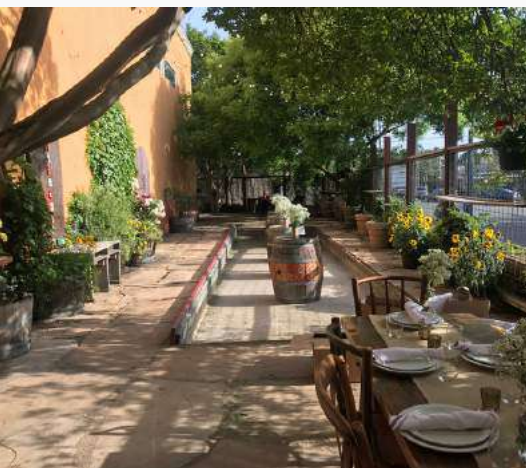
Contact Us And We Will Make Your Gathering
Everything You Hope For



Thank You

(707) 546-2466
info@dargenziowine.com

Event Gallery



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.) No hard liquor is allowed. We do not charge fees when bringing in non-alcoholic beverage; 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 the use of open flames (except cake candles,) loose glitter, or sequins. 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 long table, only small 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, 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 can 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. Food items in our 'Carnivore' category are not available to taste beforehand.

Q: When can we visit the venue?

You can visit the winery [by reservation](#) during our normal hours: 12 PM – 5 PM on Saturdays and Sundays. Please note that if there is another event in progress, we will be unable to show you that area. It is best to make a reservation, or notify us of your visit ahead of time, so that we can ensure all areas are open for viewing and that someone is available to give you a tour and answer any questions you have. We can also accommodate private visits during the week with prior arrangements.