


BELTANE RANCH
est. 1892
SONOMA VALLEY ESTATE WINES

CATERING OPTIONS





Rehearsal

Rustic, wood-fired, family style, wine-paired, all inclusive private dinner package: \$135/person including estate wine.

Cheese & charcuterie receptions, passed appetizers, raw bars, more formal menus available.

All packages incorporate our organically farmed produce & olive oil.



Day of your Event

Chef-prepared picnics, cheese & charcuterie boards, sandwich or salad platters, fresh fruit & sparkling wine.



Reception

Our chef prepares meals for receptions up to 50 -70 guests.

For larger events, choose a caterer from our list:

Paula LeDuc
Girl & the Fig
Sage
Jessica Lasky
Ramekins

Stellar
Elaine Bell
Feast
Park Avenue



Farewell

Continental breakfasts & brunch buffets to be served in the garden

Menus are custom-designed by our chef and incorporate our organically farmed produce & olive oil.