



THE VILLAGE
FOOD AND WINE CENTER

GROUP CULINARY EXPERIENCES

A MEMORABLE EXPERIENCE AROUND THE TABLE

Bring your group together through an interactive culinary experience inspired by the flavors and gracious hospitality of Napa Valley. Our private classes are designed for corporate gatherings, celebrations, team-building events, and groups seeking a memorable shared experience.

CHOOSE YOUR EXPERIENCE

CHEF DEMONSTRATIONS

Relax, sip, and learn as a chef prepares the featured menu, shares professional techniques, and answers questions throughout the experience.

HANDS-ON CLASSES

Step into the kitchen and work alongside our culinary team to prepare featured dishes, learn practical techniques, and enjoy the completed menu together.

TEAM-BUILDING CHALLENGES

Strengthen communication, creativity, and collaboration through friendly culinary competition and chef-led judging.

CUSTOM EXPERIENCES

Our culinary and events teams welcome the opportunity to tailor menus and formats to complement your group and occasion.

PLANNING AT A GLANCE

GROUP SIZE	MINIMUM	FINAL GUARANTEE
Up to 40 guests	\$2,500 food & beverage	Due 3 business days prior



CHEF DEMONSTRATIONS

Relax, sip, and learn as one of our chefs prepares the featured menu. Each experience includes engaging instruction, chef-prepared tastings, free-flowing wine, and opportunities to ask questions along the way.

Designed for Groups Who Love to Learn, Taste, and Connect

Chef demonstrations are ideal for client entertainment, social celebrations, executive gatherings, and groups seeking an engaging culinary experience without a fully hands-on format.

POP & SIP



DURATION
90 Minutes

PRICE
\$100

GUESTS
Up to 40 guests

Discover a playful and approachable way to explore wine pairing. Guests will taste six gourmet popcorn creations, each finished with premium California olive oils and seasonings selected to complement different wine varietals. The chef will explain how salt, sweetness, spice, richness, and acidity influence the way we experience wine.

THE EXPERIENCE INCLUDES

- Six gourmet popcorn flavors
- An introduction to food-and-wine pairing
- Tips for creating elevated pairings at home

SPREADS & SCHMEARS



DURATION
2 Hours

PRICE
\$125

GUESTS
Up to 40 guests

Explore the art of creating flavorful spreads and schmears for effortless entertaining. Guests will learn how to build balanced flavors, select the right serving vessels, create an attractive presentation, and pair each selection with wine. Spreads and schmears are served with crostini, toast points, fried bread, and warm pita.

SEASONAL SELECTIONS MAY INCLUDE

- Roasted Cauliflower Schmeaar
- Spring Pea Spread
- Roasted Carrot Spread
- Rustic Root Vegetable Spread

Selections rotate quarterly to showcase the best ingredients of each season.

STOCKS & SAUCES



DURATION
90 Minutes

PRICE
\$175

GUESTS
Up to 40 guests

Learn the foundations behind the stocks and sauces that form the backbone of classic restaurant cooking. The chef will demonstrate ingredient selection, preparation techniques, flavor development, and the building blocks of traditional French cuisine.

GUESTS WILL LEARN

- How to select and source quality ingredients
- The foundations of beef, chicken, and vegetable stocks
- Béchamel, velouté, and espagnole sauces
- How stocks and sauces can be used in everyday cooking

THE DEMONSTRATION MENU INCLUDES

- House Salad
- Chicken Marsala
- Roasted Seasonal Vegetables
- Angel Hair Pasta
- Cheesecake

SECRETS OF RESTAURANT COOKING



DURATION
90 Minutes

PRICE
\$175

GUESTS
Up to 40 guests

Discover the professional techniques chefs use to create restaurant-quality meals. Throughout this interactive demonstration, the chef will prepare multiple dishes while sharing practical tips guests can use to elevate their cooking at home.

GUESTS WILL LEARN

- How restaurants consistently cook steaks to the proper temperature
- Why restaurant sauces taste richer and more complex
- How chefs use butter to enhance flavor and texture
- The importance of layering flavors
- Professional seasoning techniques
- How to properly prepare steak, fish, pasta, and sauces

Guests will taste each dish throughout the demonstration before enjoying the completed menu together.

HOLIDAY HOSTING WITH THE CHEF



DURATION
2 Hours

PRICE
\$175

GUESTS
Up to 40 guests

Take the stress out of seasonal entertaining with practical guidance from our culinary team. This demonstration is designed to help guests create a beautiful holiday gathering without spending the entire celebration in the kitchen.

TOPICS INCLUDE

- Stress-free entertaining strategies
- Holiday menu planning
- Make-ahead dishes and preparation timelines
- Beautiful buffet presentation
- Wine selection and service
- Tips for creating a welcoming guest experience

Guests will enjoy chef-prepared seasonal tastings and wine throughout the experience.

AROUND THE WORLD IN FIVE COURSES



DURATION
2 Hours

PRICE
\$245

GUESTS
Up to 40 guests

Travel through the flavors of a featured culinary destination during this chef-led, five-course dining experience. Each class explores the ingredients, traditions, and stories that define a different regional cuisine.

FEATURED DESTINATIONS MAY INCLUDE

- Italy
- Spain
- France
- Thailand
- Morocco
- Mexico

THROUGHOUT THE EXPERIENCE, THE CHEF WILL DISCUSS

- Regional culture and culinary history
- Traditional ingredients and flavors
- Cooking methods and techniques
- The influence of food on local traditions
- Wine pairings selected for each course

Featured destinations and menus rotate throughout the year.

STEAKHOUSE MASTERCLASS



DURATION

2 Hours

PRICE

\$295

GUESTS

Up to 40 guests

Discover the techniques behind an exceptional steakhouse dinner. The chef will demonstrate how to select, prepare, season, and cook steak while sharing professional methods that deliver consistent results.

GUESTS WILL LEARN

- Reverse-searing techniques
- Temperature control and proper resting
- Essential knife skills
- Professional seasoning methods
- How to prepare compound butter
- Steakhouse-style plating and presentation

THE DEMONSTRATION MENU INCLUDES

- New York Strip Steak
- Truffle Mashed Potatoes
- Roasted Seasonal Vegetables
- House Salad
- Chocolate Lava Cake



HANDS-ON CLASSES

Roll up your sleeves and step into the kitchen. Guests work alongside our culinary team to prepare featured dishes while learning techniques and recipes they can recreate at home. At the conclusion of the class, everyone gathers to enjoy the completed menu and wine together.

The Joy Is in the Making

Hands-on classes are designed to be approachable, social, and memorable. No advanced cooking experience is required; our culinary team will guide guests through each step.

NAPA WINE & SMALL PLATES

DURATION

2 Hours

PRICE

\$155

GUESTS

Up to 30 guests



Create an impressive collection of small bites while learning how to host an effortless Napa Valley-inspired gathering. Guests will work alongside the chef to prepare approachable appetizers and create an artfully arranged charcuterie presentation.

GUESTS WILL PREPARE

- Bruschetta Trio
- Whipped Ricotta Crostini
- Savory Stuffed Mushrooms
- Artfully Styled Charcuterie Board

THE EXPERIENCE ALSO INCLUDES

- Wine-pairing guidance
- Cheese and charcuterie selection
- Presentation and styling techniques
- Menu-planning and hosting tips

NAPA PIZZA & WINE WORKSHOP

DURATION

2 Hours

PRICE

\$195

GUESTS

Up to 30 guests



Discover the art of crafting pizza completely from scratch. Guests will learn how to prepare fresh dough and house-made sauce before stretching, topping, and baking a custom pizza.

EACH GUEST WILL PREPARE

- Fresh Pizza Dough
- House-Made Pizza Sauce
- One Custom Artisan Pizza

THE EXPERIENCE WILL BE ACCOMPANIED BY

- Classic Caprese Salad
- Traditional Cannoli

MEDITERRANEAN FEAST



DURATION
2 Hours

PRICE
\$215

GUESTS
Up to 30 guests

Explore the bright flavors and time-honored cooking traditions of the Mediterranean. Guests will work together to create a vibrant, family-style feast featuring house-made breads, dips, and seasoned chicken.

GUESTS WILL PREPARE

- Chicken Shawarma
- Fresh Pita Bread
- Classic Hummus
- Tzatziki

THE COMPLETED FEAST INCLUDES

- Chicken Shawarma
- Fresh Pita Bread
- Hummus and Tzatziki
- Greek Salad
- Baklava

NAPA SUSHI WORKSHOP



DURATION
2 Hours

PRICE
\$235

GUESTS
Up to 30 guests

Explore the art of sushi making during this interactive culinary experience. Guests will learn the foundational techniques behind properly preparing sushi rice, selecting ingredients, and creating beautifully presented rolls.

GUESTS WILL PREPARE

- Traditional Sushi Rice
- Miso Soup
- California Roll
- Spicy Tuna Roll
- One Signature Roll of Their Own Creation

THE COMPLETED MENU INCLUDES

- Miso Soup
- Sushi Prepared by the Chef and Guests
- Mochi Ice Cream

FROM FLOUR TO FORK



DURATION

2 Hours

PRICE

\$225

GUESTS

Up to 30 guests

Discover the art of traditional pasta making from the first scoop of flour to the final plated dish. Guests will prepare fresh pasta dough completely from scratch before shaping two classic pasta styles and pairing them with a seasonal sauce.

EACH GUEST WILL PREPARE

- Handmade Fettuccine
- Ricotta Ravioli
- Seasonal Pasta Sauce

THE EXPERIENCE WILL BE ACCOMPANIED BY

- Classic Caesar Salad
- Chicken Parmesan
- Seasonal Vegetables
- Tiramisu



TEAM-BUILDING

Bring teams together through friendly competition, creative problem-solving, and memorable shared moments in the kitchen. Each challenge is designed to encourage communication, collaboration, and plenty of fun.

BEST SALSA IN THE WEST

DURATION
2 Hours

PRICE
\$175 per guest

GUESTS
Up to 30 guests



Bring the heat during a lively salsa-making competition inspired by the flavors of Mexico and California. Guests are divided into teams and challenged to create a signature salsa using fresh ingredients, herbs, spices, and unexpected flavor additions. Each team has 45 minutes to strategize, prepare, plate, and name its creation before presenting it to the chef or a guest judge. Entries are evaluated on flavor, creativity, presentation, and teamwork.

THE COMPETITION INCLUDES

- Selecting the perfect combination of tomatoes, peppers, herbs, and spices
- Balancing acidity, heat, sweetness, and texture
- Creating a unique team name and salsa presentation
- Presenting the finished salsa to the judging panel

THE EXPERIENCE ALSO INCLUDES

- Fresh ingredients and pantry selections
- Use of our fully equipped culinary kitchen and tools
- Tastings of each team's salsa



RAID THE PANTRY COOKING CHALLENGE

DURATION
2–3 Hours

PRICE
\$250 per guest

GUESTS
Up to 30 guests



Creativity, communication, and quick thinking take center stage during this fast-paced cooking competition. Guests are divided into teams and presented with a secret basket of ingredients, along with access to a thoughtfully stocked pantry. Teams must develop a concept, assign roles, and create an original dish within the allotted time. Each finished creation is presented to the chef or a guest judge and evaluated on flavor, creativity, presentation, and teamwork.

THE CHALLENGE INCLUDES

- A surprise basket of featured ingredients
- Access to pantry staples, herbs, spices, and seasonal produce
- A limited amount of time to plan and prepare the dish
- A final presentation to the judging panel
- Constructive feedback from the chef

THE EXPERIENCE INCLUDES

- All ingredients and cooking equipment
- Use of our fully equipped culinary kitchen and tools
- Tastings of each team's finished dish
- A chef-selected meal to accompany the competition

The challenge can be customized around an appetizer, entrée, dessert, or seasonal theme.



EVENT DETAILS & POLICIES

The following information is provided to help your culinary experience run smoothly from planning through execution.

MENUS

Our culinary team welcomes the opportunity to create custom menus that meet the needs and preferences of your guests. If your needs are not addressed within this collection, our team would be pleased to discuss additional options. Meal-function selections must be provided to the Events Department no later than ten (10) business days before the event. Delays of 30 minutes or more may result in an additional fee based on timing and event size. Menu prices are subject to change based on market fluctuations and will be confirmed ninety (90) days before the event. Total costs vary according to menu selection and event type.

FEES

A \$2,500 food and beverage minimum applies to all cooking classes. Quoted rates are subject to a 27% service charge and 8.75% California sales tax, applicable to food, beverage, labor fees, and audio/visual equipment. Service charges and California sales tax are subject to change.

ALCOHOLIC BEVERAGE POLICY

The sale and service of alcoholic beverages are regulated by the California Department of Alcoholic Beverage Control. The Meritage Resort and Spa is responsible for administering these regulations; therefore, alcoholic beverages may not be brought into a private event unless specifically approved. If a group is permitted to bring wine, a corkage fee of \$35 per bottle, plus tax and service charge, will apply. A \$250 bartender fee will be assessed for each bar set. The standard is one bar and bartender for up to 100 guests.

CONFIRMATION OF ATTENDANCE & GUARANTEES

The Events Department must receive the final attendance count no later than three (3) business days before the event. Once submitted, the guaranteed count may not be reduced. If the Meetings and Events Department does not receive a final count by the deadline, the estimated attendance listed on the banquet event order will serve as the guarantee. The Resort cannot guarantee identical service for attendance more than 3% above the guarantee. Final charges will be based on the actual attendance or guaranteed count, whichever is greater.

FACILITY & LABOR FEES

Facility fees for the Food & Wine Center will be quoted by the sales team at the time of contracting and may vary based on the times reserved. The facility fee includes event coordination, tables, stools, flatware, and glassware. Event setup, cleanup, and staffing are included.

SECURITY

The Meritage Resort and Spa does not assume responsibility for damaged, lost, or stolen merchandise or articles brought onto the property, or for items left unattended. Security officers may be arranged through the Events Department at an additional charge when necessary.

DAMAGES

The Meritage Resort and Spa reserves the right to inspect and control all private events. Liability for damage to the premises will be charged accordingly. The host is responsible for personal property or equipment brought into the function area. An Event Manager will be pleased to answer any questions.

EVENT SPACE

The Resort reserves the right to assign another room for a function. If the room originally designated becomes unavailable or inadequate, the Resort may reassign the event to another space at its sole discretion.

THE VILLAGE
FOOD AND WINE CENTER

Let us create something memorable together.

PRIVATE CULINARY EXPERIENCES • NAPA VALLEY

875 BORDEAUX WAY, NAPA, CA 94558
877 537 8874 | sales@meritageresort.com