

FRASINETTI'S WINERY

7395 Frasinetti Road • P.O. Box 292368
Sacramento, California 95829
(916) 383-2444 www.frasinetti.com

Thank you for taking the time to consider Frasinetti Winery as a romantic, unique location for your special day.

The winery is well over a century old, with historic buildings surrounded by towering Eucalyptus trees, Old World interiors and an intimate deck and fountain area. Frasinetti's was founded on the southern edge of Sacramento in 1897 with over 400 acres of vineyards. This century of wine production makes Frasinetti the oldest family-owned and operated winery in the Sacramento valley.

We provide facilities for all facets of the wedding process: wedding shower, rehearsal dinner, wedding ceremony and reception with a complete and sumptuous food and beverage presentation.

The planning is designed to include your special requests, to ensure that your day is exactly as you wish.

Please see our website at www.frasinetti.com for pictures, then call Howard Frasinetti at 916.383.2444 for further information and to set a time to tour our facilities.

Thank you,

Howard Frasinetti



FRASINETTI WINERY was founded on the southern edge of Sacramento well over a century ago, in 1897. The centennial marked over a century of wine production, making Frasinetti the oldest family owned and operated wine producer in the Sacramento Valley.

James Frasinetti, the founder, was an Italian immigrant who brought with him "Old World" winemaking knowledge and a desire to build a reputation for his quality wine. James and Rose Frasinetti raised a large family and planted vineyards with a pioneering spirit. For the next two decades, the winery grew and prospered.

Originally, wines were delivered into Sacramento by horse-drawn wagons. At its peak, Frasinetti Winery had planted 400 acres and was shipping wine by the railroad distributing as far as the East Coast. Prohibition struck in 1920s and most all wine production ceased. The winery survived by selling grapes for table use and by making "Altar Wine" for The Church. During this period, the Frasinetti family concentrated on farming.

During the 1940's, expansion was the winery's path. The 1950's brought with it a demise of the agricultural growing area. There was also a cultural shift with people moving away from this rural community. The decade of the 1960's was introduced with a wine boom. Wine was no longer used only at special occasions, or just by the "old world" population. By this time James' sons Amelio, Constadino and Joseph were comfortable in their ways. The winery made few changes in this period.

The 1970's saw the third generation grandsons, Gary and Howard, take over operation of the winery and begin to make changes from a winery that produced generic wines in large Redwood vats, to a small progressive winery blending old traditions with improved methods of the present. Varietal wines have continued to be produced with emphasis directed to quality and use of Oak and redwood cooperage.

In 1985, Howard and Gary established a restaurant in the old "East Cellar" among the cement fermentation tanks and large Redwood wine vats. Since then the winery and restaurant have remained a successful operation, serving banquets in the large banquet rooms, and weddings outside in the Grande Gazebo, making special moments memorable in a beautiful historic setting.

For your pleasure, enjoy complimentary wine tasting, browsing and specialty gifts in our Tasting Room. Please visit our website for information on banquets, weddings and special occasions.

www.frasinetti.com



DINNER BANQUET INFORMATION

We have set some guidelines to ensure that your banquet runs smoothly, and is a memorable experience. By booking your banquet with us, you agree to the following terms:

MENU SELECTION:

- THREE (3) ENTREES is the maximum limit of entrees. Should you have vegetarian guests, please choose a vegetarian option as one of the 3 entrees.
- These selections must be confirmed ONE (1) WEEK in advance of your banquet.
- Appetizers and desserts may be chosen as an additional option, however one selection must be made for the entire group, not individual choices.

HEADCOUNT:

The final total number of guests, and their selections must be confirmed THREE (3) DAYS in advance of your banquet.

- This count is the final number of meals you will be charged for.***
- Any cancellations within (3) days before your banquet will still be charged.
- We cannot take adjustments within THREE (3) DAYS of your banquet.*

SELECTION CARDS:

You will be given meal selection cards for each entrée that *you will give to your guests*. These are to be placed at the top of each place-setting.

WINE TASTING:

Complimentary wine-tasting in our quaint Tasting Room is available at no charge. We can arrange for your group to meet early in the Tasting Room, and with appetizers.

BANQUET ROOMS:

Depending on the size of your group, banquets are usually held in private rooms. Frasinetti's reserves the right to change banquet rooms if your party size changes. We do not guarantee a particular room. Frasinetti's does not take responsibility for outdoor events affected by inclement weather.

DECORATIONS:

Decorations must be approved by Frasinetti's. (We do not allow confetti, glitter, sparkles of any kind.)

SCHEDULE:

SEVEN (7) DAYS before banquet: **Call in three (3) entrée selections.**

THREE (3) DAYS before banquet: **Call in number of guests, total number of each entrée.**

PAYMENT:

All banquets will be placed on one Guest Ticket. The total amount is due with one payment type only, at the end of your banquet. Please arrange for your collections before the banquet.

NOTICE:

Frasinetti's does not take **RESPONSIBILITY** for items left behind (i.e. cake tops, rental equipment, personal items etc.). Please ensure that you take all items you have brought or arrange pick up.

DINNER BANQUET

APPETIZER COURSE

CRAB & ARTICHOKE BAGUETTES	\$2.50
ASSORTED PINWHEEL WRAPS	\$2.25
SHRIMP IN PUFF PASTRY	\$2.75

SALAD COURSE

BALSAMIC GREEN SALAD	\$3.95
<i>Fresh greens with sliced onions, cherry tomatoes and pepperoncini with a balsamic vinaigrette.</i>	

ENTRÉE COURSE

(choose up to 3 selections)

VEGETARIAN PENNE PASTA	\$14.95
<i>Pasta with a sauce of white wine, roasted garlic, fresh basil, tomatoes and pinenuts, served with fresh seasonal vegetables</i>	
LASAGNA CLASSICO	\$14.95
<i>Layers of pasta, Ricotta, Mozzarella, Swiss cheese and mushrooms, with our Family red meat sauce, served with fresh seasonal vegetables</i>	
SEAFOOD MANICOTTI	\$17.95
<i>Pasta shell filled with Salmon, bay shrimp, scallops, and crab, blended with a tarragon butter sauce, served with fresh seasonal vegetables</i>	
CHICKEN FRASINETTI	\$16.95
<i>Cognac basted chicken breast with olive oil, garlic, olives, Cognac, Marsala wine and artichoke hearts, served with potatoes and fresh seasonal vegetables</i>	
SLOW ROAST PRIME RIB OF BEEF	\$24.95
<i>Choice Prime beef slowly roasted medium rare served with potatoes, homemade horseradish sauce and au jus, served with fresh seasonal vegetables</i>	
PORK DELMONICO	\$17.95
<i>Sirloin of pork stuffed with prosciutto, mushrooms, baby spinach, on creamy polenta with a Sherry mushroom demi-glace, served with fresh seasonal vegetables</i>	
RISOTTO CRUSTED SALMON	\$18.95
<i>Atlantic Salmon topped with a mushroom risotto and a champagne tarragon cream sauce, served with fresh seasonal vegetables</i>	
STEAK & PRAWN COMBO	\$26.95
<i>Grilled New York steak and garlic prawns served with potatoes and a Marsala mushroom demi-glace, served with fresh seasonal vegetables.</i>	
NEW YORK STEAK	\$23.95
<i>Choice New York strip grilled and served with oven roasted potatoes and fresh seasonal vegetables.</i>	

DESSERT COURSE

(choose 1 selection for entire group)

ITALIAN SPUMONI	\$2.50
BAILEYS CHOCOLATE MOUSSE	\$3.25
CHEESECAKE WITH RASPBERRY MELBA SAUCE	\$3.75
HOT APPLE TART WITH WARM CARAMEL and vanilla ice cream	\$4.75

If you choose to provide your own dessert, we will present, plate and properly serve it for \$ 1.00 per guest.

BEVERAGES

UNLIMITED NON-ALCOHOLIC BEVERAGES (COFFEE & TEA & SODA)	\$2.25
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During Dinner Service Only

No substitutions. Prices and items are subject to change without notice.

REMINDER: Sales tax of 7.75 % and gratuity of 17% will be added to the above prices.



VINTNERS BUFFET BANQUET INFORMATION

We have set some guidelines to ensure that your banquet runs smoothly, and is a memorable experience. By booking your banquet with us, you agree to the following terms:

HEADCOUNT:

The final total number of guests, and their selections must be confirmed THREE (3) DAYS in advance of your banquet.

- This count is the final number of meals you will be charged for.***
- Any cancellations within (3) days before your banquet will still be charged.
- We cannot take adjustments within THREE (3) DAYS of your banquet.

WINE TASTING:

Complimentary wine-tasting in our quaint Tasting Room is available at no charge. We can arrange for your group to meet early in the Tasting Room, and with appetizers.

BANQUET ROOMS:

Depending on the size of your group, banquets are usually held in private rooms. Frasinetti's reserves the right to change banquet rooms if your party size changes. We do not guarantee a particular room. Frasinetti's does not take responsibility for outdoor events affected by inclement weather.

DECORATIONS:

Decorations must be approved by Frasinetti's. (We do not allow confetti, glitter, sparkles of any kind.)

SCHEDULE:

SEVEN (7) DAYS before banquet: **Estimated Count**

THREE (3) DAYS before banquet: **Call in FINAL number of guests**

PAYMENT:

All banquets will be placed on one Guest Ticket. The total amount is due with one payment type only, at the end of your banquet. Please arrange for your collections before the banquet.

NOTICE:

Frasinetti's does not take **RESPONSIBILITY** for items left behind (i.e. cake tops, rental equipment, personal items etc.). Please ensure that you take all items you have brought or arrange pick up.

VINTNERS BUFFET

11 ITEM BUFFET \$23.95

MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE

FRESH SEASONAL FRUIT PLATTER

IMPORTED & DOMESTIC CHEESES

ASSORTMENT OF PINWHEEL WRAPS

BAGUETTE, ROLLS & BREADS

FRESH SEASONAL VEGETABLES
Roasted with Butter and Seasonings

ROSEMARY POTATOES
Quartered and Oven Roasted

PENNE NAPOLEON
White wine, Mushrooms, Sundried Tomatoes & Basil

GRILLED CHICKEN MARSALA
Boneless Chicken Breast in a Marsala Demi-glace

BAKED SALMON WITH LEMON CAPER SAUCE
Atlantic Salmon Filet topped with a Lemon Caper Cream Sauce

BRAISED BEEF DELMONICO
Beef Sirloin braised with Mushrooms, Onion, Chianti and Demi-Glace

CARVING STATION AVAILABLE:

*Slow-Roasted Prime Rib of Beef, Honey-Baked Ham or Roasted Whole Turkey
(At an additional cost)*

Unlimited non-alcohol beverages: additional \$2.25
Prices do not include sales tax (7.75% and gratuity (17%)
Prices subject to change.

WEDDING BUDGET WORKSHEET

Wedding Parties

<i>What</i>	<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>
Engagement Party					
Bridesmaids' Luncheon					
Rehearsal Dinner					

Stationery

<i>What</i>	<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>
Invitations					
Thank You Cards					
Stamps					
Calligraphy, etc.					

Bridal Attire

<i>What</i>	<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>
Wedding Dress					
Headpiece/Veil					
Shoes					
Accessories					
Dresses for Other Parties					
Hairdresser					
Trousseau					
Alterations					

Photo/Videography

<i>What</i>	<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>
Engagement					
Wedding and Reception					
Wedding Album					
Videography of Wedding					

Flowers

<i>What</i>	<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>
Arrangements & Garlands					
Bride's Bouquet					
Groom's Boutonniere					
Bridesmaids/Groomsmen					
Mothers' Corsages					
Reception Arrangements					

Music

<i>What</i>	<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>
Ceremony					
Reception					

Reception

What

Estimate Actual Deposit Bal. Due Who Pays

Food/Caterer
Drink/Bartender
Wedding Cakes
Rental of Facility
Rentals
Place Cards
Tips
Decorations

<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>

Transportation

What

Estimate Actual Deposit Bal. Due Who Pays

Limousine/Carriage
Parking

<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>

Gifts

What

Estimate Actual Deposit Bal. Due Who Pays

Maid/Matron of Honor
Bridesmaids
Groom's Ring

<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>

Fees

What

Estimate Actual Deposit Bal. Due Who Pays

Church/Location
Officiant/ Assistants

<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>

Odds and Ends

What

Estimate Actual Deposit Bal. Due Who Pays

Guest Favors
Birdseed or Confetti Packets
Monogrammed Napkins
Guest Book and Pen
Garter

<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>

Honeymoon

What

Estimate Actual Deposit Bal. Due Who Pays

Transportation
Accommodations
Fun Money

<i>Estimate</i>	<i>Actual</i>	<i>Deposit</i>	<i>Bal. Due</i>	<i>Who Pays</i>

Champagne

	Glass	Bottle
Frasinetti Winery, <i>Direct</i>	5.00	16.00
Domaine Chandon, <i>Napa</i>		28.00
Gloria Ferrer Brut, <i>Sonoma</i>		35.00
Moët & Chandon Cuvée Dom Perignon		160.00

Chardonnay

Frasinetti Winery, <i>Direct</i>	5.50	18.00
Beaulieu Vineyards, <i>Carneros</i>	7.00	28.00
Château St. Jean, <i>Kenwood</i>		26.00
Hanna, <i>Sonoma</i>	8.00	29.00
Sequoia Grove, <i>Caneros</i>	8.50	30.00
Kunde, <i>Sonoma</i>		32.00

Sauvignon Blanc

Frasinetti Winery, <i>Direct</i>	4.50	17.00
Wente Brothers, <i>Livermore</i>		19.00
Rodney Strong, <i>Sonoma</i>	6.00	26.00
Ferrari Carano Fume Blanc, <i>Sonoma</i>		28.00

Wines of Interest

Frasinetti Chenin Blanc	4.50	14.00
Frasinetti Johannisberg Riesling	5.00	16.00
Frasinetti Cerasolo, <i>Proprietary</i>	5.00	16.00
Beringer Gewürztraminer, <i>Napa</i>		20.00
Atlas Peak Sangiovese, <i>Napa</i>	6.00	26.00
Ravenswood Zinfandel, Vintner's Blend		28.00

Blush Wines

	Glass	Bottle
Beringer White Zinfandel, <i>Napa</i>	5.00	16.00
Beringer White Merlot, <i>Napa</i>	5.50	17.50
Frasinetti Cerasolo, <i>Proprietary</i>	5.00	16.00

Merlot

Frasinetti Winery, <i>Direct</i>	6.00	20.00
Kunde, <i>Sonoma</i>		28.00
Estancia, <i>Monterey</i>		30.00
Niebaum Coppola Diamond, <i>Rutherford</i>	8.50	34.00
Fransiscan, <i>Napa</i>		40.00

Cabernet Sauvignon

Frasinetti Winery, <i>Direct</i>	6.00	20.00
Beringer Founders Estates, <i>Napa</i>	7.00	26.00
Geysler Peak, <i>Alexander Valley</i>		24.00
Clos Du Bois, <i>Alexander Valley</i>	8.50	35.00
Beaulieu Vineyards, <i>Napa</i>	9.00	39.00
Rodney Strong, <i>Alexander Valley</i>		48.00

Red House Wine

Frasinetti Burgundy	4.50	14.00
Frasinetti Chianti	5.00	15.00

*Corkage: You are welcome to bring wine into the premises.
A corkage fee of \$8.50 per 750ml bottle and a graduated scale
for larger bottles will be charged.*

Domestic Beer \$2.75/bottle Imported Beer \$3.50/bottle



FRASINETTI'S WINERY

SACRAMENTO AREA HOTELS

ELK GROVE / SOUTH SACRAMENTO

<i>Marriott Fairfield Inn, Calvine</i>	916.681.5400
<i>Holiday Inn Express, Laguna</i>	916.478.9000
<i>Comfort Inn, Howe</i>	916.379.0400

MADISON

<i>Holiday Inn</i>	916.338.5800
<i>La Quinta</i>	800.687.6667
<i>Super "8" Lodge</i>	916.334.7430
<i>Olive Grove Suites</i>	916.725.0100

RANCHO CORDOVA

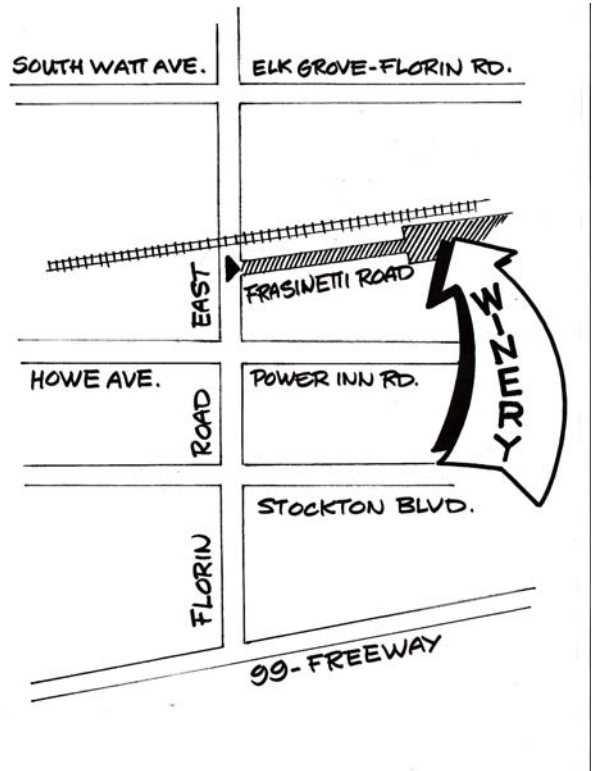
<i>Sheraton</i>	916.638.1100
<i>Holiday Inn</i>	916.638.1111
<i>Hallmark Suites</i>	916.638.7281
<i>Marriott Courtyard</i>	800.321.2211
<i>Marriott Fairfield Inn</i>	916.631.7500

DOWNTOWN

<i>Hyatt Regency</i>	916.446.1234
<i>Clarion</i>	916.444.8000
<i>Sterling Hotel</i>	916.448.1300
<i>Super "8" Suites</i>	916.447.5400
<i>Delta King</i>	916.444.5464

ARDEN AREA

<i>Double Tree Hotel</i>	916.929.8855
<i>Sacramento Hilton</i>	916.922.4700
<i>Beverly Garland</i>	916.929.7900
<i>Executive Inn</i>	916.929.5600
<i>Inns of America</i>	916.386.8408
<i>Red Lion Inn</i>	916.922.8041



RECOMMENDATIONS

	BUSINESS	CONTACT	PHONE
DJ	FUNCTION 45	Steve Schon	800 .446.8265
	EXQUISITE ENTERTAINMENT	Sonny	916 .925.7888
	BIG TICKET SOUND	Mark	916 .391.8121
	DANIMAL ENTERTAINMENT	Daniel	916 .373.9335
	BUDGET DJ	Amy	916 .422.8687
PHOTOGRAPHER	CHRIS KIGHT PHOTOGRAPHY	Chris	916 .484.1164
	SHARPE PHOTOGRAPHY	Jeff	916 .422.3934
	BRUCE ROBINSON PHOTOGRAPHY	Bruce	916 .686.6476
	ANTHONY PHOTOGRAPHY	Tom / Sonja	916 .473.7695
	BONSAI PAULS PHOTOGRAPHY	Adam	916 .830.5427
VIDEOGRAPHER	BLACK TIE VIDEO	Ryan	916 .446.8235
FLORIST	VISUAL IMPACT	Cathy	916 .489.3746
	BARSONI FLORIST	Ida	916 .366.7300
BAKERY	PHILLIPPS BAKERY	Cindy	916 .455.5535
	VILLAGE BAKERY	Patrick	916 .686.8611
	FREEMONT BAKERY	Jenny	916 .422.4256
	RALEY'S/BEL AIR		Any
OFFICIANTS	J.R. GRIGGS		916 .804.8421
	RIVER CITY WEDDINGS	Jerry Jodice	916 .349.8949
	CHARLES GRANDE (Catholic)		530 .432.2636
	REVEREND ROXANNE CONLET		916 .899.4933
MUSICIANS	HARPIST	Peggy Brown	916 .961.8308
	STRINGS - SONGS WITHOUT WORD		916 .454.5655
LIMO SERVICE	NEWMAN'S LIMO SERVICE	John	916 .922.5466
	VIP LIMO	Rick	916 .539.5600
	LIMOUSINE CLUB	Greg	916 .456.6093
HOTEL ACCOMODATIONS	On Request		



Banquet Reservation Agreement

Date of Event: _____

Date of Agreement: _____

Group Name: _____

Person in Charge: _____ Phone: () _____

Address: _____ Fax: () _____

City: _____ State: _____ Zip: _____

Number of Guests: _____ Time of Arrival: _____

Time of Meal: _____

Special Instructions:

Dessert: _____

Beverage: _____

Price Quoted: \$ _____ per person plus 7.75% tax & 17% gratuity

Price Quoted \$ _____ event total

Non Refundable Facility Charge \$ _____ Ck. # _____ Date Rec. _____

Final Guaranteed head count 3 days in advance. Even if attendance falls below guaranteed amount, customer will be charge for that amount. Advance deposit must be made to guarantee reservation.
Balance due at time of banquet.

All Weddings must be pre-paid two weeks in advance of Date

Deposits are non - refundable

Frasinetti's reserves the right to change banquet rooms if your party size changes. Frasinetti's does not take responsibility for outdoor events affected by weather.

I have read and agree to the terms stated above:

Customer Signature _____ Date _____

Frasinetti's Signature _____ Date _____

