

Bella

VINEYARDS + WINE CAVES



Private Dinners | *Under the Stars at Bella!*

Two enchanting settings await, offering a place to celebrate love, family, and life's most cherished moments. Beneath ancient olive trees, rustic farm tables glimmer under twinkle lights, creating a magical open-air ambiance. For a setting of timeless elegance, the candlelit wine caves provide a quiet, intimate allure. Whether your gathering is casual and intimate or beautifully grand, Bella invites you to choose the perfect space for a celebration that feels like home.



Enjoy a 10% discount on your total when you book your wedding at ru's Farm or if you are a wine club member.



Choose your setting

Lawn + Olive Trees

Dine with idyllic vineyard views among ancient olive trees, lavender, and mood-setting twinkling lights.

1-34 guests \$5,500 | 35-100 guests \$7,200

Wine Caves

Mix + mingle underground in Bella's ethereal wine caves.

1-34 guests \$7,500 | 35-100 guests \$9,500





what's included | In addition to your choice of our incredible caves or enchanting backyard that boasts olive trees, lavender and sprawling vineyards, your dinner package includes:

timing

- ✦ three hours of celebration | 5:30-8:30pm

dining

- ✦ enjoy choosing from our preferred list of expert chefs + caterers
- ✦ wine purchase minimum: 2 cases. Additional wine will be available to purchase on-site.

the essentials

- ✦ hospitality manager on site on day of event
- ✦ on-site private parking area for all guests | professional parking attendant(s) over 35 guests
- ✦ two restrooms for event guests
- ✦ 4 portable heat lamps
- ✦ amp circuits for band/DJ/live music
- ✦ wine glasses
- ✦ rentals available; pricing varies based on your chosen caterer and guest count

Catering Options

Choose from four curated selections showcasing the bounty of Sonoma County.

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FIELD DAY CA



[Field Day CA](#) | Naomi | naomi@fielddayca.com | 415-710-5145

Utilizing a retrofitted school bus, Bella Winery becomes the stage for a memorable gathering starring impeccable menus from local Sonoma County chefs. Inspired flavors with a high level of execution and an immersive experience for the senses, in a beautiful wine country setting. Always sourced locally and organically from farm to table. Potential add-ons include floral arrangement + rental coordination. Family style. Choose your menu.

Menu

Passed Appetizer

Seasoned farmers cheese, seasonal confit on a baguette crostini

Option I

Salad

Beet, arugula, and goat cheese salad with toasted walnut dressing

Entrée | choose one

Crisped-skin salmon & crackle sauce with braised cabbage and cannelloni beans
or

Grilled chicken with pomegranate glaze and grilled onion, crisp-roasted Nantes carrots with toasted hazelnuts and tarragon

Option II

Salad

Marinated zucchini and mozzarella with fried sunflower seeds

Entrée | choose one

Red wine braised short ribs {off bone} on porcini risotto with grilled radicchio and roasted rainbow carrots
or

Skirt steak with juicy tomatoes and salsa matcha. Herb-roasted potatoes with olive oil & sautéed young onions

*Catering: starting at \$200/pp for 30-50 guests and \$160/pp for 50-100 guests. Does not include taxes.
Bella: Gratuities 20%. Wine purchase required.*

DIAVOLA PIZZERIA



Diavola Pizzeria | Elise | diavolacatering@gmail.com

Diavola celebrates the seasons of California with an Italian state of mind. Neapolitan style pizza from the wood-burning oven, handmade pasta, and house-cured salami. Locally sourced ingredients and principles guided by sustainability. Gluten and dairy free cheese options available. Buffet style inclusive of disposal rental dishes.

Menu

Antipasti & Salad

Choose 1

Diavola Chop

Chicory, local greens, salami, bacon, ceci beans, oregano, pepperoncini, pecorino, pickled onions, gorgonzola, red wine vinaigrette

Roasted Beet

Local greens, fennel, sunflower & pumpkin seeds, goat cheese, pickled red onions & herbs, citrus & buttermilk vinaigrette

Grilled Caesar

Puntarella, little gem, radicchio, breadcrumbs, hazelnuts, parmigiano, lemon & bagna cauda

Charcuterie Board

Daily selection of house cured meats with imported and local domestic cheeses

Pizza

Choose 2-4

Margherita

Mozzarella di Bufala, Basil & Tomato Sauce

Diavola

Roasted Red Peppers, Provolone, Arugula & Sliced Sicilian Meatballs

La Cipollina

Mozzarella, Provolone, Red Onion, Green Onion, Pepperoncini & Garlic

Elmo

Prosciutto Cotto, Garlic, Olive Oil, Gorgonzola & Red Onions

Inferno

Roasted Red Peppers, Tomato, Basil, Provolone, Mozzarella. Serrano & Spicy Calabrian Peppers

Cha Cha Cha

House Smoked Pork Belly, Roasted Red Peppers, Goat Cheese & Green Onion

Bianca

Mozzarella di Bufala, Garlic, Mushrooms, Basil, Olives, Green Onion & Truffle Oil

Salsiccia

House Sausage, Red Onions & Pecorino

Quattro Formaggi

Mozzarella, Provolone, Pecorino, Gorgonzola, Olives & Sage

*Catering: \$2,800 minimum, pricing starts at \$50/person. Plus, tax + gratuities.
Bella: Gratuities 20%. Wine purchase required.*

GIRL + THE FIG



[Girl + The Fig](#) | Andrea | 707-933-3000 ext. 19

Wine country food with a French passion. Farm to table cooking sourced from local friends, artisans, and ranchers, including their own farm. Includes chef and service captain, additional cooks and service station will be itemized, display items, disposable plates and cutlery, 1 hour service time.

Menu

Taco Bar

Black beans, cilantro rice, salsa verde, cotija cheese, guacamole, tortillas, pickled vegetables
Choice of: lime grilled chicken, cedar-plank salmon OR carnitas

Chips & dips

Tortilla chips, rustic bakery flatbread, crudité

Choose three dips: guacamole, pico de gallo, artichoke dip, pimento cheese dip, hummus

Poke Bar

assembled poke, served with rice, seaweed, condiments

Choice of: ahi poke and poached shrimp OR onion, scallions, radish sprouts, shredded nori, cucumber, soy vinaigrette

Catering: \$1,500 minimum within a 10-mile radius. Plus, tax + gratuities

Bella: Gratuities 20%. Wine purchase required.

PARK AVENUE



Park Avenue Catering | Sharon | sharon@parkavecater.com | 707-793-9645

Green certified, practicing sustainable farm to table products using locally sourced ingredients.
Serving style: Choice of BUFFET (recommended) or FAMILY STYLE

Wine Country BBQ Menu

SEASONAL SALAD

Choose One

Watermelon, feta, cucumber & red onion, sumac dressing

Mixed Green Salad, heirloom tomatoes, black olives, cucumber, red wine vinaigrette

Green Salad with peas, green beans, green bell pepper and buttermilk ranch dressing

Chickpea Salad, mixed greens, cucumber, cherry tomatoes, chevre, citrus vinaigrette

Bibb Salad, pickled onion, shaved fennel, toasted pecans, peaches, champagne vinaigrette

MAIN ENTREE

Choose One

Olive Oil-Herb Marinated Grilled Tri-Tip

Glazed Kansas City Ribs, Maple Chipotle BBQ Sauce

BBQ Chicken, Merlot BBQ Sauce

11-hour Smoked Salt and Pepper Brisket, Texas BBQ Sauce

*Black Cherry Pinot Noir or Chardonnay 'Journeyman'
Pork Sausage Links, House "Dijonnaise"*

Apple Cider Pork Loin, Sweet Mustard BBQ Sauce

Chili-Lime Grilled Shrimp +\$5

SIDES | Choose Two

Black Strap Molasses Baked Beans | Summer Corn Succotash | Potato Salad with lemon & green onions | Corn on the Cob with basil butter | Farfalle Basil Pesto with mushrooms, demi sec yellow & red cherry tomatoes | Orzo with summer corn, bell pepper, zucchini, olive oil & fresh herbs | Asian Slaw, red & green cabbage, scallions, ginger & cilantro, rice wine vinaigrette | Jalapeno Cornbread with honey butter

DESSERT BITES | Choose One

Triple Cream Cheese Chocolate Brownies | Key Lime Bars or Lemon Bars | Seasonal Fruit Bar | Seasonal Cheesecake | Chocolate Chip Cookies

ADD ONS

Add three room-temperature hors d'oeuvres ([ALFRESCO HORS D'OEUVRES](#)) | Add a reception board ([portfolio-hors-doeuvres-stations](#))

Additional entrée +\$9 Additional side + \$6.50

*Catering: 25+ guests, starting at \$54/person for food only including disposable flatware. Does not include rentals/tax/staff.
Bella: Gratuities 20%. Wine purchase required.*

For questions or to book an event, please contact:

Kristen Bringhurst

Director of Hospitality + Facility

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