
GROUP EXPERIENCES

FOOD AND WINE CENTER
AT
VISTA COLLINA RESORT





NOW OPEN

At-home chefs and food enthusiasts of all levels, welcome!

Our expertly-taught cooking and baking classes at Food & Wine Center place the beauty and freshness of Napa Valley into your attendees' hands.

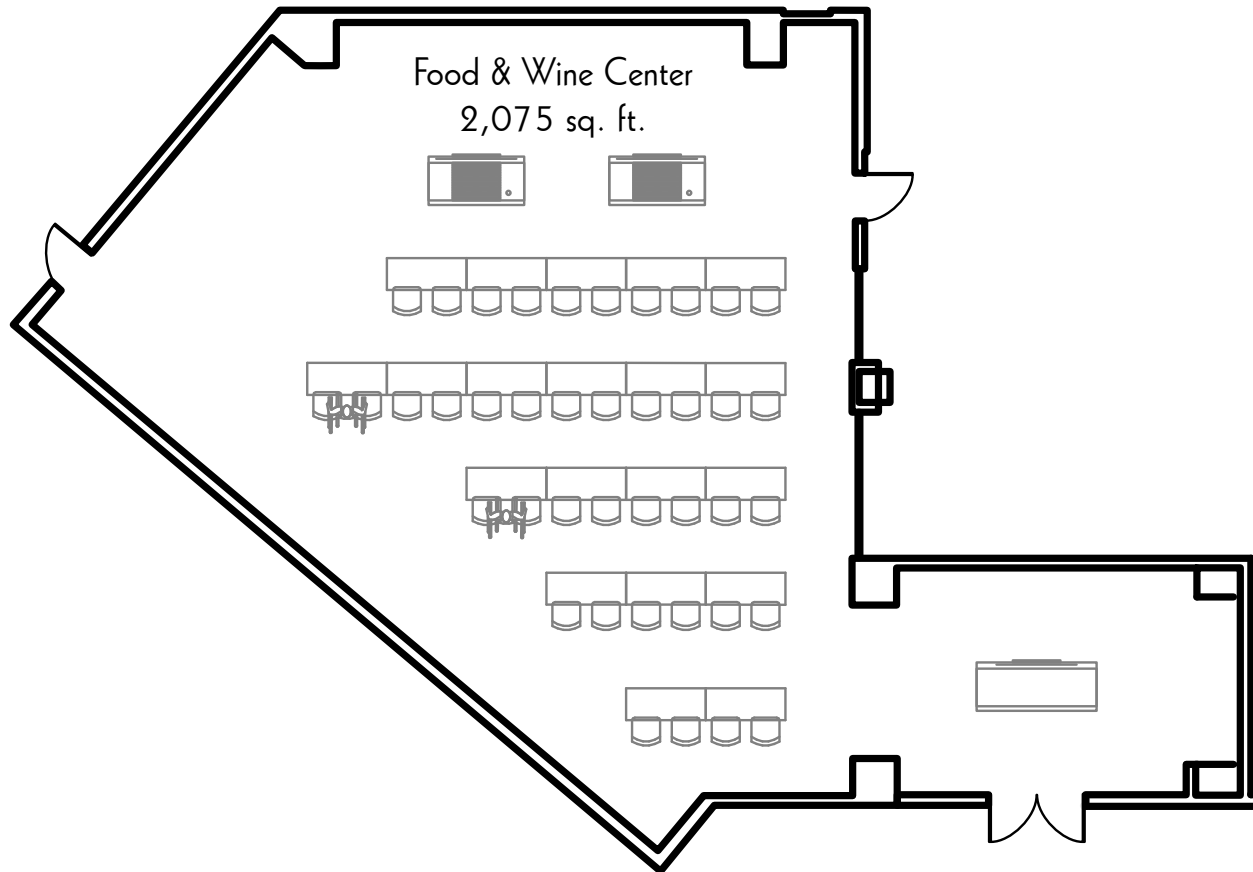
With classes designed by Chef Vincent Lesage, and an ongoing calendar of guest chefs and bakers, learning new skills or honing existing ones has never been more delectable.

STYLE MEETS FUNCTIONALITY

Expertly designed by Hatch Design Group, our Food & Wine Center includes two fully-equipped commercial cooking stations, four high-definition televisions and multiple interactive guest work stations, making it a chef's dream kitchen.



FOOD & WINE CENTER DIAGRAM



Sample Classes

CLASS DEMONSTRATIONS

The perfect choice for a fun and immerse activity, our Class Demonstrations are designed to focus on the latest trends and classics in food, wine and beer. Participants will gain culinary tips, tricks and confidence to cook more at home, with plenty of sips and tastes along the way.

Included with This Class:

- Taste of Chef's featured dish
- Recipe card to take home
- Option to add decor, wine or cocktail pairings

Demonstrations Options:

- Wine and Beer Making
- Healthy Trends
- Timeless Classics

Class Duration: 1-2 hours

Guests: Up to 40 people

F&B Minimum: \$1,500



KITCHEN TAKEOVER

Turn your traditional group dinner into an interactive, team-building experience. Under the guidance of our Michelin-star chef, your group will take over the Cooking Center, using the freshest local ingredients to help create a three- or four-course meal paired with Napa wine treasures.

Class Duration: 2-3 Hours

Guests: Up to 20 People

Included with This Class:

- Three-course menu consisting of an appetizer, main course and dessert by Chef Vincent Lesage
- Expertly paired Napa wine with each course
- Full-equipped, state of the art kitchen and tools
- Recipe card to take home
- Option to add specialized decor

F&B Minimum: \$1,500



IRON CHEF TAKEDOWN

The ultimate team-building event with bragging rights on the line. Your group is divided into teams and tasked to create the best dish to accompany Chef Vincent Lesage's meal. With just 30 minutes, teams must quickly strategize and work together to serve up the winning dish to impress Chef, or another judge of your choosing.

Themes Include:

- Best salsa in the West followed by a Mexican meal
- Best pasta sauce followed by an Italian feast
- Top slider followed by a gastro pub themed meal

Class Duration: 2-3 Hours

Guests: Up to 30 People

Included with This Class:

- Menu of choice by Chef Vincent Lesage
- Taste of your teams' featured dishes
- Recipe card to take home
- Full-equipped, state of the art kitchen and tools
- Experienced and professional event staff to execute your experience
- Option to add decor, wine or cocktail pairings

F&B Minimum: \$1,500



CUSTOM APRONS & TOWELS

Enhance your experience with custom aprons or towels featuring your company's logo. At the end of the class, your team will take home their gift as a special memento of their experience.

Please note: three-week lead time is required.



We look forward to hosting your culinary class at Vista Collina's Food & Wine Center. For reservations and more information, please contact our sales team at (707) 251-1917 or sales@meritageresort.com.



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