

Alila | Napa Valley



WEDDING GUIDE

A Wedding Wine Country Retreat

THE



CELEBRATION



A Love Story Rooted in Napa Valley

In Napa, the path from grape to glass is one of growth, nurturing, and ultimately, transformation. And just as each bottle of Napa's renowned wine is far greater than the sum of its parts, a wedding brings a couple together to create something beyond what's possible as individuals, a powerful bond rooted in love and affection.

Imagine sharing this joyous union with those who matter most in one of the most coveted locations in the world—Napa Valley, where the enchanting landscape serves as the perfect backdrop to pledge your love. Say your vows on the stunning Acacia Lawn, in the heart of the resort. Celebrate afterwards, under the soaring vaulted ceilings of the modern barn. Explore this extraordinary region, with access to hundreds of tasting rooms and a wealth of other adventures. At Alila Napa Valley, it's about more than the love you have for one another—it's about your love for the life you are beginning together.





ACACIA BARN

Featuring dramatic vaulted ceilings and stunning natural light, our rustic yet elegant barn provides a memorable space for a lavish affair that captures the natural beauty and simplicity of Napa. This space is fully climate controlled, naturally lit, with modern technology ready for your vision.

VINEYARD LAWN

Exchange your vows on our stunning striped lawn, with a beautiful backdrop of mountains and modern architecture.

"Our capacity for visual memory is extraordinary, we only need to learn how to take advantage of it."

- Gabriel Wyner



The captivating indoor and outdoor spaces of Alila Napa Valley set the scene for the perfect “I do.” Basking in the California sunshine, our idyllic estate-like setting shines as the ideal destination for you to write your next chapter together. You can also take your experience to a new level of exclusivity with a full-property buyout, starting at 60 rooms and 10 months advanced notice.



Venue Capacity

ROOM	DIMENSIONS	SQ FT	BANQUET	RECEPTION
Modern Acacia Barn	50ft x 44ft	2200	120	200
Vineyard Row Lawn	66ft x 40ft	2640	150	200
Salvia Terrace Bar & Lounge	45ft x 25ft	1012	-	100
Violetto Private Dining Patio	41ft x 20ft	943	40	60
Pool Cabana Patio	61ft x 25ft	1525	-	60
Spa Alila Lawn	63ft x 20ft	1260	30	50

Ceremony Site Fee- Intimate Wedding / 15-30 Guests

November through April: \$5,000 weekends, \$3,000 weekdays
(\$6,765.62 weekends, \$4,059.38 weekdays including tax and administrative fees)

May through October: \$6,000 weekends, \$5,000 weekdays
(\$8,118.75 weekends, \$6,765.63 weekdays including tax and administrative fees)

Ceremony special event space on Spa Lawn (or Vineyard Lawn, if available)

Reception special event space at Violetto Patio (or Modern Acacia Barn, if available)
Ceremony furnishings including chairs, tables, linens, and labor to set/strike

Reception furnishings including dinner tables, linens, chairs, stemware, china, and flatware

Ceremony Site Fee-Alila Wedding / 31+ Guests

November through April: \$8,000 weekends, \$6,000 weekdays
(\$10,825 weekends, \$8,118.75 weekday including tax & administrative fees)

May through October: \$10,000 weekends, \$8,000 weekdays
(\$13,531.25 weekends, \$10,825 weekdays including tax & administrative fees)

Ceremony special event space on Vineyard Row Lawn

Reception special event space in Modern Acacia Barn

Ceremony furnishings including chairs, tables, linens and labor to set/strike

Reception furnishings including dinner tables, linens, chairs, stemware, china, and flatware

Please note that food and beverage minimums may apply





“One cannot think well,
LOVE well, sleep well, if
one has not dined well.”
-Virginia Woolf

Savor the Moments





Evening Reception

Vineyard Views Package

481 per guest (including administrative fees)

4 passed canapés

Plated 2-course dinner to include salad & duo entrée

2 signature drinks

5-hour hosted premium bar

Wine service with dinner

Champagne toast

Cake cutting

Champagne and Vines Package

425 per guest (including administrative fees)

4 passed canapés

Plated 2-course dinner to include salad & choice of entrée or duo entrée

4-hour hosted premium bar

Wine service with dinner

Champagne toast

Cake cutting

Napa Elegance Package

325 per guest (including administrative fees)

3 passed canapés

Plated 2-course dinner to include salad & choice of entrée

3-hour hosted premium bar

Champagne toast

Cake cutting

Bartender Fee of \$150 per bartender per hour (1 bartender per 50 guests) Tax applies

Mid-Day pricing (11:00AM-2:00PM) Reduced by \$10 per person

SPRING | MARCH TO MAY

branzino, spring vegetable ragout, mint aioli

sea trout, artichoke barigoule, basil pistou

scallops, smashed peas, radish, snow peas, tarragon brown butter

local chicken, sugar snap peas, fingerling potatoes, green garlic, mint

crispy pork belly, rhubarb, sugar snap

peas, arugula braised beef short ribs, carrot puree, baby turnips, english peas,
beef jus

beef tenderloin, sauteed spinach, crispy shallot, beef jus, roasted garlic butter (+8)

SUMMER | JUNE TO AUGUST

branzino, grilled tomatoes, onions, olives, basil aioli

sea trout, sweet corn, cherry tomatoes, padrone peppers, warm herb vinaigrette

scallops, roasted fennel, romesco, almonds

local chicken, heirloom tomato panzanella, rosemary vinaigrette

crispy pork belly, summer squash, garlic, basil

braised beef short ribs, charred onion and fingerling potato, chimichurri

beef tenderloin, roasted eggplant, and peppers, red wine sauce (+8)

FALL | SEPTEMBER TO NOVEMBER

branzino, pumpkin, shallots, tatsoi, orange

sea trout, brussels sprouts, acorn squash, pomegranates

scallops, cauliflower, capers, chili, mint

local chicken, delicata squash, lacinato kale, thyme chicken jus

crispy pork belly, sweet potato, charred onions, sage

braised beef short ribs, smashed butternut squash, braised greens, pumpkin seed
gremolata

beef tenderloin, celery root, honey nut squash, charred scallion salsa (+8)

WINTER | DECEMBER TO FEBRUARY

branzino, fingerling potato, kumquats, castelvetro olives, parsley sauce

sea trout, fregola, winter roots, walnut pistou

scallops, roasted sunchokes, almonds, apples, capers

local chicken, celery root, preserved lemon, olives

crispy pork belly, broccolini, garlic, polenta, braising jus

braised beef short ribs, rutabaga mash, meyer lemon, horseradish gremolata

beef tenderloin, creamed kale, shaved root vegetable salad, red wine jus (+8)

Epicurean Upgrades

Late Night Bites

4 selections from the Savory and Sweet Menu are included for 60 per guest. Additional selections are available for 17 each

SAVORY

house-made chive potato chips * parmesan and black pepper popcorn * french fries with sea salt, lemon zest * deviled eggs with chive and smoked trout roe * mini grilled cheese with taleggio and gruyere honey * buttermilk fried chicken slider with jalapeño coleslaw * dry aged beef slider with cheese * mac and cheese balls * onion rings * french onion grilled cheese

SWEET

kettle corn * cinnamon and sugar donut holes * warm chocolate chunk cookies * sprinkle cupcakes * double chocolate brownie bites * yogurt-covered pretzels * sweet and spicy almonds

Dessert Display

priced per person | one hour presentation

Cookie Crumb | 22 per person

Vegan or gluten-free upon request

Variety of Cookies and Brownies

Français Pâtisserie | 32 per person

Vanilla Creme Brulee, Variety of Cream Puffs, Madeleines

Creme Brulee | 24 per person

Vanilla, Espresso Creme, BYO Topping Bar

Cannoli | 24 per person

Made to Made-to-order cannoli with a Variety of Fillings and Toppings of your choice

Entrée Additions

Add additional entrée for 10 per guest Add a dual-option entrée for 20 per guest

Upgrade to Deluxe Bar (grey goose vodka, bombay sapphire gin, tequila ocho plata, appleton estate rum, knob creek bourbon, johnnie walker black label) 15 per Guest

Upgrade to Artisan & Local Bar (belvedere vodka, hendricks gin, don julio blanco tequila, ron zacapa rum, noah's mill bourbon, macallan 12yr scotch) 30 per Guest

Passed Canapes by the Piece 8-16 per piece

Sommelier Wine Pairings (2 hours) 80 per guest

Sommelier Wine Tasting Station 150 per hour

Sorbet Intermezzo 15 per guest

Slider Bar | 25-piece minimum, per slider

Linz Angus beef — cheddar and truffle aioli | 12

carolina bbq pulled chicken — apricot mustard bbq and pickle | 10

impossible — vegan cheddar and vegan aioli | 11

Ceviche Bar | 35 per person

included chips and chicharrones de harina, guacamole, salsa rojo, cilantro hamachi crudo mandarin oranges, pickled fresno, bergamot olive oil shrimp ceviche tomato, red onion, cilantro, lime portobello ceviche, smoked soy sauce, sweet peppers, cucumbers, tomato, avocado horchata, rice, sweetened condensed milk, cinnamon

Quesadilla Bar | 30 per person

served with lime crème, hot sauce, pickled jalapeno, cilantro select two proteins (additional choices +10 per

Guest Room Privileges

Stay where you play! Alila Napa Valley features 64 guest rooms and suites thoughtfully designed for your comfort. There is not a minimum guest room requirement for wedding celebrations at Alila Napa Valley.

Room Block Options In Conjunction With Your Event Include:

- 10+ Rooms per night contracted at a preferred rate
- 0-9 Rooms Booking Link with Discount off Standard Rates
- 1-7 rooms purchased with Hyatt Points by calling 1-888-344-9288 with your World of Hyatt Number



Spa Pampering for Guests of Honor



Napa's temperate climate and nutrient-rich soil produce some of nature's most healing botanicals.

With soothing treatments that draw on these nourishing ingredients from the land, Spa Alila provides an elevated experience that delivers consciously crafted spa therapies artfully prepared just for you. Here, nature takes center stage, inquire about spa group packages, cabanas, meditation lounges, steam room pre or post your special day.

Spa Menu





Immersive Napa Group Experiences



Elevate your wedding weekend with immersive experiences designed to delight every sense. From tranquil sound baths that ground the body and calm the mind, to the thrill of luxury car driving along breathtaking routes, your guests can curate unforgettable moments together. Indulge in curated wine tastings led by expert sommeliers, or explore creativity and personal expression through custom scent-making classes that send everyone home with a one-of-a-kind keepsake. Each experience is crafted to transform your celebration into a full-weekend journey of connection, joy, and discovery.

[Explore Our Offerings](#)