



Grand Soiree

Imperia's Grand Soiree is a unique, private experience. Up to 20 guests enjoy five hours of exclusive venue use and staff attention. It is designed for those who would like to treat an intimate group of friends or family to a truly unique evening.

Our chef will prepare an exquisite 7-course menu while you dine in decadence. Our bartender will host paired tastings curated from the owner's cellar, or choose to provide a hosted open bar instead.

To experience the pinnacle of elegance and exclusivity, book your Imperia Grand Soiree today and let us create an unforgettable evening tailored just for you. Contact us to start planning your perfect private event.



Inclusions:

Seven-Course Meal
Private/Exclusive Venue Use
All Staff, Linens & Wares
Parking
Personalized Placecards
Coordination Services
Florals
Candles
Additional Ambiance & Décor

Grand Soiree Event
\$15,775

Grand Soiree Event
w/ curated beverage pairings
\$18,775

Additional Options:

Favors & Guest Arrangements | Market-Price Menu Upgrades | French Champagne Toast |
Curated Mocktails | Activities/Themes | DJ/Live Music | Photographer | Specialty Food
Items from Local Purveyors

Price listed above includes all items listed, venue operating support fees, service charge, and taxes. Any additional costs such as premium date surcharges, menu customizations, event additions or options will be clearly outlined in any proposals or contracts prior to signing. Any client-requested modifications after contract acceptance or during the event may incur additional cost.

Tipping is never required but always appreciated, and is split between all hourly event staffing.



Example Menu

Tea Smoked Duck Breast

*Grand Marnier Pepper Jelly, Sesame Griddle Cakes, Plum Chutney
~ Veneto Prosecco ~*

Wild Mushroom Soup

*Shallots, Cognac, Melted Gruyere, Toasted Sea Salt Crostini
~ Carneros Chardonnay ~*

Golden Beet Salad

*Arugula, Baby Spinach, Endive, Rogue Creamery Blue Cheese, Spiced Pepitas, Rocksalmic Vinaigrette
~ Dry Rosé ~*

Sea Bass

*Kaffir Lime, Black Bean Peanut Relish, Sake Beurre Blanc
~ Willamette Pinot Noir ~*

Beef Tomahawk *add'l \$98 pp*

*Fingerling Potatos, Mushroom Ragout, Creamy Cognac Peppercorn Sauce
~ Russian River Valley Syrah ~*

Cheese Course

*Goat, Ewe, Pungent, Blue, Honey, Fig
~ Red Moscato ~*

Grand Marnier Souffle

*Dusting of Powdered Sugar
~ White Porto ~*