



Le
PETIT PALI
ST. HELENA
CALIFORNIA

Events





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CALIFORNIA

Host your perfect gathering with us. Imagine sipping champagne under the stars, or sharing stories around our garden bar as the valley breeze whispers through the olive trees. That's the magic of Le Petit Pali St. Helena. Our hidden gem welcomes your most cherished moments - from sun-dappled wedding celebrations to cozy corporate retreats. With space for up to 100 of your favorite people, we'll craft an experience that feels uniquely yours, wrapped in the warm embrace of wine country and the genuine charm and unexpected luxury we're known for.

KEY FEATURES

A VARIETY OF EVENT SPACES:

Main House Dining Room, Private Dining Room, Pool Deck, Garden Bar,
Flora House Courtyard, Sun Terrace + Lawn

MENUS: Customized Prix Fixe Menus, Stations, Passed Appetizers, and Boards

EVENT HOURS: Available 7 days a week 8am-10pm

LOCATION

1152 Lodi Ln | St. Helena, CA 94574



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All Event Spaces

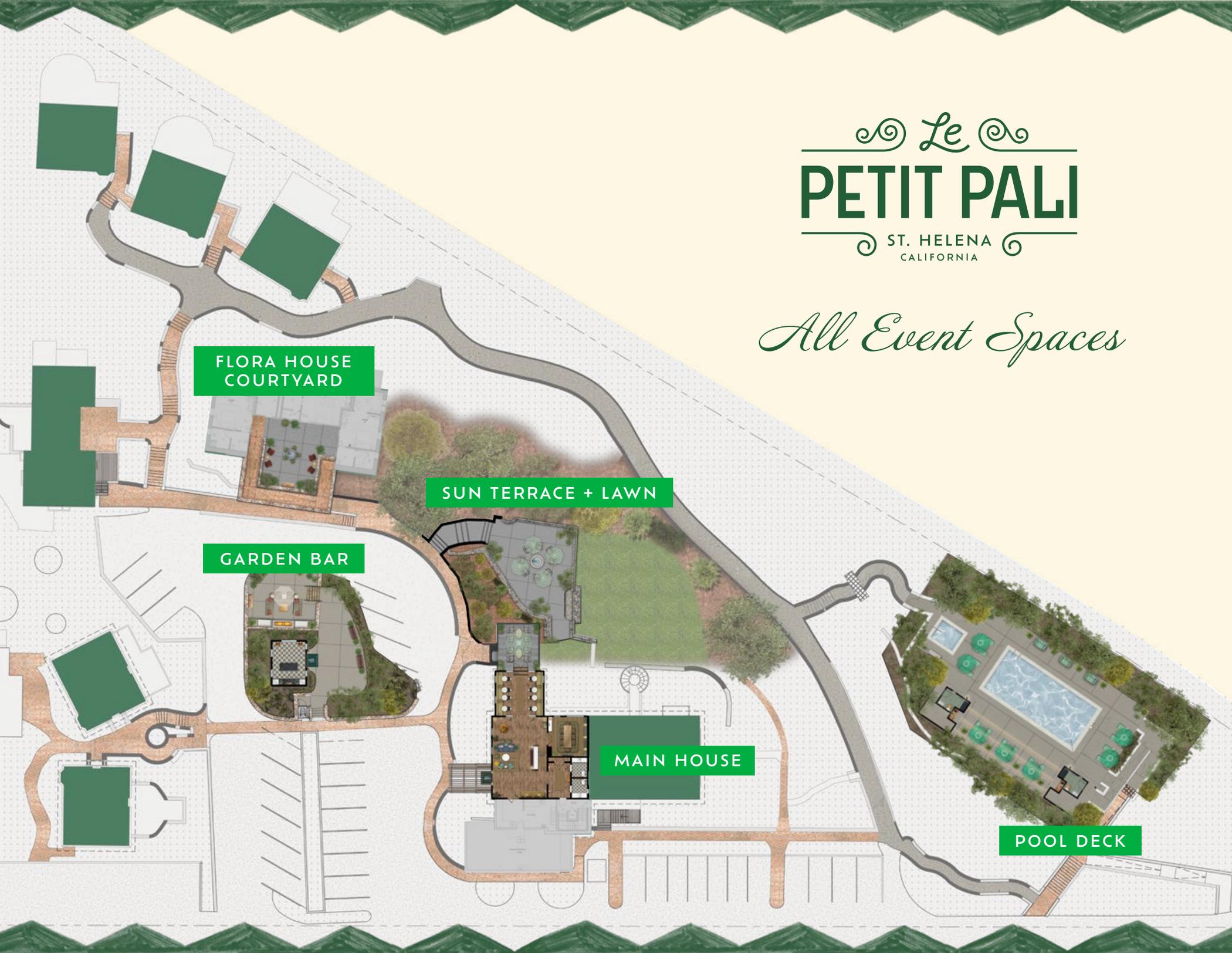
FLORA HOUSE
COURTYARD

SUN TERRACE + LAWN

GARDEN BAR

MAIN HOUSE

POOL DECK





Event Spaces

Main House Dining Room

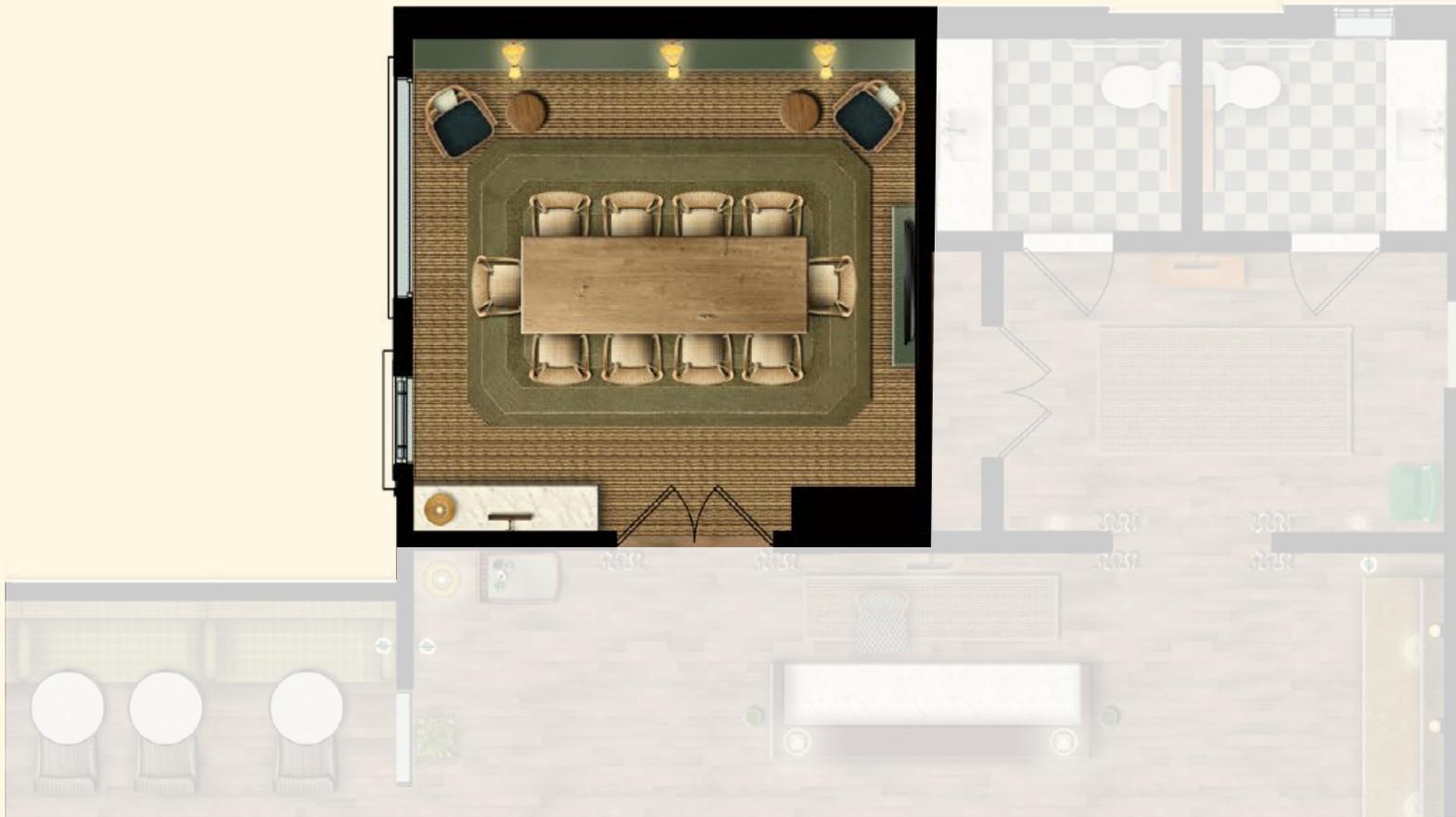


MAIN HOUSE DINING ROOM: 327 SQ FT
MAIN HOUSE DECK: 304 SQ FT
CAPACITY: 28 SEATED OR 40 STANDING

Square footages are approximations only, and are not represented to be final or conclusive.



Private Dining Room



244 SQ FT | CAPACITY: 10 SEATED OR 16 STANDING

Square footages are approximations only, and are not represented to be final or conclusive.



Pool Deck



2,750 SQ FT | CAPACITY: 60 SEATED OR 100 STANDING

Square footages are approximations only, and are not represented to be final or conclusive.



Garden Bar



937 SQ FT | INSIDE BAR CAPACITY: 20 STANDING | PATIO CAPACITY: 30 SEATED OR 60 STANDING

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Flora House Courtyard



573 SQ FT | CAPACITY: 20 SEATED OR 40 STANDING

Square footages are approximations only, and are not represented to be final or conclusive.



Sun Terrace + Lawn



SUN TERRACE: 1,058 SQ FT | LAWN: 3,500 SQ FT | CAPACITY: 50 SEATED OR 100 STANDING

Square footages are approximations only, and are not represented to be final or conclusive.





Event Space Overview

MAIN HOUSE DINING

- 631 sqft (including deck)
- **SEATED DINING:** 28 people max
- **STANDING:** 40 people max
- A welcoming indoor, outdoor space reserved for our daily Champagne Continental Breakfast can be transformed into a charming evening gathering place.

PRIVATE DINING ROOM

- 244 sqft
- **SEATED DINING:** 10 people max
- **STANDING:** 16 people max
- An inspiring, considered room, ideal for work retreats, meetings, or private meals for up to eight.

POOL DECK

- 2,750 sqft
- **SEATED DINING:** 60 people max
- **STANDING:** 100 people max
- A short walk from the Main House, our secluded pool deck offers vineyard views and a sparkling pool.

GARDEN BAR

- 937 sqft
- **STANDING:** 90 people max
 - **Inside Bar:** 216 sqft
20 people standing
 - **Patio Area:** 721 sqft
30 people seated
60 people standing
- An intimate, private bar and patio nestled in the center of the property, steps from the Main House.

FLORA HOUSE COURTYARD

- 573 sqft
- **SEATED DINING:** 20 people max
- **STANDING:** 40 people max
- An ideal cocktail hour or welcome reception setting for small groups staying together in the Flora House.

SUN TERRACE + LAWN

- 1,058 sqft terrace with 3,500 sqft lawn space
- **SEATED DINING:** 50 people max
- **STANDING:** 100 people max
- A magical, sun-dappled setting for wedding celebrations with scenic vineyard views.





Event Menus



Breakfast Stations

LIGHTER FARE

- \$34 per person
- **FRESHLY SLICED FRUIT AND BERRIES** **vg** | **gf** | **df**
- **ASSORTED LOCAL PASTRIES** **v**
with whipped butter and Marmalade Grove preserves
- **YOGURT PARFAITS** **v** | **gf**
with gluten free granola and berries
- **ORANGE JUICE**
- **LA COLOMBE COFFEE**
- **ASSORTED TEAS**

FULL BREAKFAST

- \$46 per person
- **FRESHLY SLICED FRUIT AND BERRIES** **vg** | **gf** | **df**
- **ASSORTED LOCAL PASTRIES** **v**
with whipped butter and Marmalade Grove preserves
- **SOFT SCRAMBLED EGGS** **v** | **gf**
- **THICK CUT BACON** **gf** | **df**
- **VEGAN SAUSAGE** **vg** | **gf**
- **HOUSE HASH BROWNS** **vg** | **gf** | **df**
- **ORANGE JUICE**
- **LA COLOMBE COFFEE**
- **ASSORTED TEAS**

v: vegetarian | **vg:** vegan | **gf:** gluten-free | **df:** dairy free



Breakfast a la Carte

BRÛLÉED GRAPEFRUIT **vg** | **gf** | **df** 11
organic cane sugar, picked mint

STEEL CUT OATMEAL **vg** | **gf**12
bananas, maple syrup, cinnamon

AVOCADO TOAST **v** 16
local sourdough, shaved parmesan,
pickled fresnos, olive oil

EGGS BENEDICT 21
poached farm eggs, english muffin,
french ham, hollandaise, hash browns

BREAKFAST BURRITO 19
scrambled eggs, smoky bacon, hash
browns, roasted red peppers, criminis

TRADITIONAL BREAKFAST 19
two farm eggs, thick cut bacon, pullman
toast, house hash browns

ROLLED OMELETTE **v** | **gf** 17
frisée dressed with red wine vinaigrette,
crème fraîche

v: vegetarian | **vg:** vegan | **gf:** gluten-free | **df:** dairy free



Lunch Stations

INCLUDES ASSORTED SOFT DRINKS

COLD LUNCH

• \$40 per person

CRUDITE **v** | **gf**

fresh and prepared vegetables, hummus, tapenade

NICOISE SALAD **v** | **df** | **gf**

tuna conserva, olives, haricot verts, cage-free organic eggs, potatoes, tomatoes

CLASSIC CLUB SANDWICH

roasted turkey, honey gem lettuce, tomatoes, herb mayo, cage-free organic egg

VEGGIE SANDWICH **vg**

roasted vegetables, hummus, romesco

TRUFFLE CHIPS **gf** | **df** | **vg**

STICKY TOFFEE PUDDING **v**

baked with california dates and glazed with caramel sauce

HOT LUNCH

• \$50 per person

RADICCHIO SALAD **v** | **gf**

balsamic dressing with shallots, pecorino, and nicoise olives

KALE SALAD **gf** | **df** | **v**

pepita pesto vinaigrette

GARLIC CHICKEN BOULANGERE

organic chicken roasted over local vegetables and sourdough

ROASTED SALMON **p** | **gf**

garden sorrel in a vermouth cream sauce

RATATOUILLE **vg** | **gf**

provençal vegetables, herbs de provence

OLIVE OIL CAKE **v**

marmalade, fried rosemary

v: vegetarian | **vg**: vegan | **gf**: gluten-free | **df**: dairy free



Passed Appetizers

20 PIECE MINIMUM PER ITEM

TAPENADE & CROSTINI v | df 3
black olive tapenade on garlic toasted
sourdough finished with thyme & honey

CHÈVRE PEPPERS v | gf 2
peppadew peppers stuffed with herb
whipped goat cheese

PROSCIUTTO MELON gf | df 4
summer melon wrapped with thinly
sliced prosciutto

CAPRESE v | gf 4
toybox tomatoes skewered with pearl
mozzarella and fresh basil

GRILLED CHEESE BITES v 4
grilled cheese toast with orange
blossom honey and chives

DEVEILED EGGS v | gf | df 5
farm eggs filled with whipped yolk
finished with chives and smoked paprika

TUNA TARTARE gf | df 6
truffled potato chips with diced yellowfin
tuna and ponzu aioli

MEDITERRANEAN CROSTINI 5
prosciutto wrapped black mission figs
with citrus whipped chèvre

TARTARE CROSTINI df 5
fresh cut filet mignon set on crostini
with remoulade and fleur de sel

CHILLED MUSSELS gf | df 7
blue mussels poached in chardonnay
with pickled shallots and saffron aioli

SALMON RILLETES gf | df 5
chardonnay poached & smoked salmon
in belgian endive with fines herbs

PETIT OLIVE OIL CAKE v 5
fresh baked rosemary and orange
cake topped with Marmalade
Grove preserves

v: vegetarian | vg: vegan | gf: gluten-free | df: dairy free



Boards & The Caviar Bar

BOARDS

• priced per person • 8-person minimum

CHEESE & MEAT15

thinly sliced prosciutto, toasted sourdough, assorted cheeses, marmalade, mixed nuts, cornichons, whipped butter

CRUDITE **vg** | **gf** | **df**. 12

french breakfast radishes, baby rainbow carrots, honeygem lettuce, cucumbers, hummus, black olive tapenade

THE CAVIAR BAR

• serves 4-6 people

8 OUNCES OF ROYAL OSETRA CAVIAR **gf**1000

served with potato chips, crème fraîche, chives, egg mimosa, and a magnum of schramsberg blanc de blancs sparkling wine

v: vegetarian | **vg**: vegan | **gf**: gluten-free | **df**: dairy free



Dinner Station

\$65 PER PERSON

LITTLE GEM SALAD **vg** | **gf** | **df**

lemon tarragon dressing, radish,
herbs de provence

KALE SALAD **gf** | **df** | **v**

pepita pesto vinaigrette

TRI-TIP STEAK **gf** | **df**

chimichurri and caramelized
pearl onions

ROAST HALIBUT **p** | **gf**

caper beurre blanc

MARKET VEGETABLES **gf** | **v**

toasted almonds

RATATOUILLE **vg** | **gf**

provençal vegetables, herbs de provence

MARKET GALETTE **v**

whipped ricotta, local fruit

v: vegetarian | **vg:** vegan | **gf:** gluten-free | **df:** dairy free



Dinner a la Carte

STARTERS

CHEVRE PEPPERS v | gf. 11
peppadew peppers stuffed with herb
whipped goat cheese

TAPENADE & CROSTINI v | df. 9
black olive tapenade on garlic toasted
sourdough finished with thyme & honey

STEAK TARTARE df. 15
fresh cut filet mignon with remoulade
and fleur de sel

SALADS

NICOISE SALAD v | df | gf. 26
tuna conserva, olives, haricot verts,
cage-free organic egg, potatoes,
tomatoes

KALE SALAD gf | df | v. 16
pepita pesto vinaigrette

MAINS

ROAST HALIBUT p | gf. 31
set in a potato leek puree topped with
caper beurre blanc

RIBEYE STEAK gf. 38
chimichurri and caramelized
pearl onions

SEASONAL RISOTTO gf | vg. 29
california arborio rice simmered in
vegetable stock with market produce

SIDES

HARICOT VERTS v | gf. 8
sliced almonds toasted in brown butter

RATATOUILLE vg | gf. 8
provençal vegetables, herbs de provence

DESSERT

PAVLOVA df | gf | v. 10
baked meringue and local fruit compote

STICKY TOFFEE PUDDING v. 10
baked with california dates and glazed
with caramel sauce

v: vegetarian | vg: vegan | gf: gluten-free | df: dairy free



Beverage Packages

AVAILABLE FOR 1-HOUR MINIMUM | ROTATING SELECTION

HOSTED BEER & WINE

• unlimited consumption priced per person per hour

1 hour	\$40
2 hours	\$60
3 hours	\$80

Package includes:

2 WINES + 2 LOCAL BEERS

Please refer to our current beer and wine lists as our selections are often small production and rotate frequently.

HOSTED PREMIUM LIQUOR

• unlimited consumption priced per person

first 2 hours	\$75
3rd hour	+ \$35
4th hour	+ \$30

Package includes:

2 WINES + 2 BEERS + THE FOLLOWING PREMIUM LIQUOR SELECTION:

Tequila: Patron Alto

Gin: Monkey 47

Vodka: Grey Goose

Rum: Bacardi 8yr

Bourbon: Basil Hayden

Rye: Whistle Pig

Mezcal: Mal Bien

*taxes, 23% service and administration fee are additional





Room Blocks



Overnight Accommodations

Situated in the charming Napa Valley town of St. Helena, this intimate hidden gem features 24 picturesque guest rooms and five stand-alone cottages, spread across three acres alongside a stunning vineyard.

CONTACT SALES@LPPSTHELENA.COM TO LEARN MORE.





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For inquiries, please email Sales@LPPStHelena.com

LEPETITPALI.COM | [@LEPETITPALI](https://www.instagram.com/LEPETITPALI)

These are the best days of our lives, what a celebratory time.