



BALLY KEAL ESTATE

2024 Holiday Offerings



*Where your glass is always full
and the festivities are just getting started.*

Bally Keal Estate
4286 Suisun Valley Road
Fairfield CA 94534



BALLY KEAL
ESTATE

HOLIDAY OFFERINGS

Emerald Holiday Package - \$100 per person

- ❖ Available December Wednesday-Thursday
- ❖ 50 Guest Minimum
- ❖ 3-Hour Event Time
- ❖ Exclusive access to Event Pavilion, Lawn & Car Museum
- ❖ Catering by Bally Keal's Exclusive Chef, Chef James Aptakin
- ❖ House round tables, linens and banquet chairs
- ❖ Holiday Tree and Décor in Event Pavilion
- ❖ House Sound System, (2) Wireless Microphones and Screen/Projector
- ❖ (10) Indoor Restrooms
- ❖ 18' x 24' Wood Dance Floor
- ❖ Bar serving Bally Keal Estate wine and beer (Host or No-Host Bar Available; Charge Based on Consumption)
- ❖ Glassware, cutlery, dinner napkins and china
- ❖ Complimentary glass of sparkling wine



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HOLIDAY OFFERINGS

Gold Holiday Package - \$150 per person

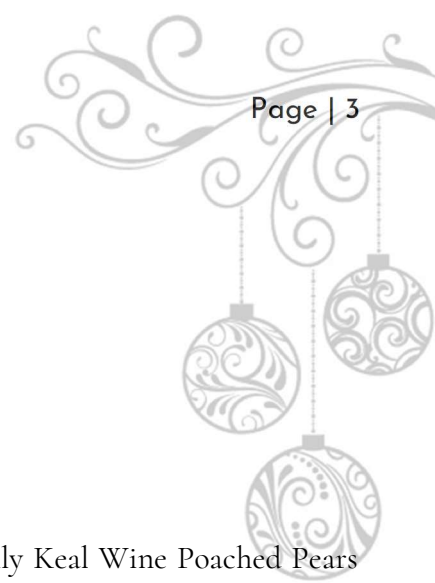
- ❖ Available December Friday-Sunday
- ❖ 50 Guest Minimum
- ❖ 3-Hour Event Time
- ❖ Exclusive access to Event Pavilion, Lawn & Car Museum
- ❖ Catering by Bally Keal's Exclusive Chef, Chef James Aptakin
- ❖ House round tables, linens and banquet chairs
- ❖ Holiday Tree and Décor in Event Pavilion
- ❖ House Sound System, (2) Wireless Microphones and Screen/Projector
- ❖ (10) Indoor Restrooms
- ❖ 18' x 24' Wood Dance Floor
- ❖ Bar serving Bally Keal Estate wine and beer (Host or No-Host Bar Available; Charge Based on Consumption)
- ❖ Glassware, cutlery, dinner napkins and china
- ❖ Complimentary glass of sparkling wine

Inquire for pricing to add a cocktail bar with Bally Keal spirits, custom color uplighting or wine pairings.

Email events@ballykeal.com to inquire about availability and pricing.



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Holiday Buffet Menu - \$115 per person

Salads – Choice of Three

Panzanella Salad | Sliced Heirloom Apples & Tomatoes, Brown Butter Croutons, Bally Keal Wine Poached Pears and Cranberries, Buffalo Mozzarella, Candied Spiced Walnuts, Basil Walnut Vinaigrette

Roasted Brussel Slaw Salad | Celery Root, Apple, Orange Segments, Lemon Preserve, Lardons, Lemon White Balsamic vinaigrette

Baby Spinach Salad | Pecans, Blue Cheese, Pears, Shaved fennel, Mushrooms, Warm Bacon Sherry Vinaigrette

Chef James's Famous Caesar Salad | Hearts of Baby Romaine, Heirloom Tomato, Focaccia Parmesan Brulé Stix, Parmigiano Reggiano, Charred Smoked Lemon, White Spanish Anchovies, Caesar Dressing

Quinoa Salad | Basil, Mint, Cilantro, Shaved Raw Pickled Vegetables, White Beans, Fried Shallots, Champagne Vinaigrette

Mixed Heirloom Roasted Truffle Beets | Herb Encrusted Goat Cheese, Toasted Hazelnuts

Tomato Butternut Squash Soup | Pumpkin Spiced Crema, Brown Butter Croutons, Toasted Pepitas

Mains – Choice of Two

Bally Keal Cabernet Braised Short Ribs | Fennel Apple slaw

Lamb Ragu Pappardelle | Whipped Ricotta

Seared Kurobuta Pork Loin | Apple Bourbon Maple Caramelized Onion Jus

Grilled Signature Salmon Teriyaki | Smoked Butternut Squash Salsa Verde

Carving Station - Included

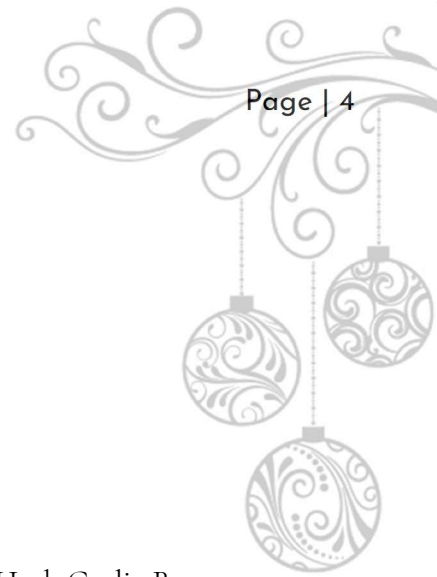
Carved Turkey & Honey Baked Bone in Ham | Rolls, Turkey Gravy, Cranberry Sauce, Cherry Honey Jalapeno Glaze

Upgrade Honey Baked Bone in Ham to Angus Prime Rib for \$20.00 per person

Upgrade Honey Baked Bone in Ham to Wagyu for \$50.00 per person



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Holiday Buffet Menu Continued

Sides - Included

Honey Glazed Carrots | Kabocha Squash, Caramelized Onion, Blue Lake Green Beans, Herb Garlic Butter

Sweet Potato Souffle | Roasted Marshmallows

Crème Fraiche Mashed Kennebec Mashed Potatoes

Desserts – Choice of Three and Petit Fours included

Bourbon Maple Glaze Bread Pudding | Salted Carmel

Pecan Pie | Chantilly Cream

Pumpkin Pie | Chantilly Cream

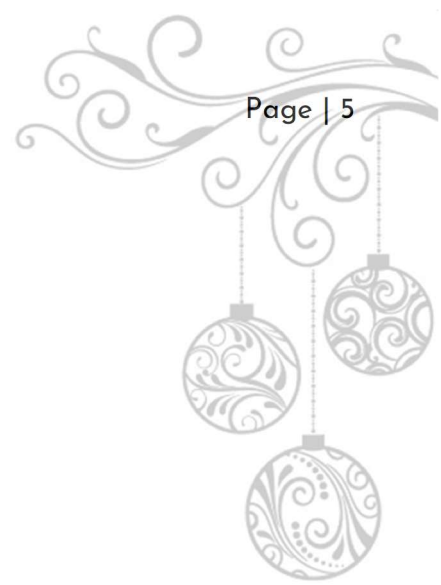
Holiday Assorted Cookies

Chocolate Decadence

Brownies



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Holiday Five-Course Plated Menu - \$95 per person

Bread Service

Brioche Rolls | Cultured Butter, Black Hawaiian Sea Salt, Micro Flowers

Amuse Bouche

Brown Butter King Crab Endive | Red Belgium Endive Spears, Pumpkin Spiced Hummus Comte, Chili Crab Oil, Pepitas, Shaved Purple Cauliflower

First Course

Triple Truffle Smoked Charred Sashimi Hamachi | Popcorn Wasabi Truffle Crema, Bubu Arare Truffle Crunch, Truffle Kabayaki, Basil, Lime Gel, Fried Shallots

Second Course – Choose One

Tomato Butternut Squash Bisque | Pumpkin Spiced Crema, Brown Butter Croutons, Toasted Hazelnut

Winter Baby Greens | Smoked Charred Sliced Brussels, Baby Artisan Lettuces, Frisse, Baby Spinach, Candied Spiced Pecans, Pt Reye's Blue Cheese, Bally Keal Cabernet Poached Sliced Pears, Mushrooms, Radishes, Warm Bacon Sherry Vinaigrette

Chef James's Famous Caesar Salad | Hearts of Baby Romaine, Heirloom Tomato, Focaccia Parmesan Brulé Stix, Parmigiano Reggiano, Charred Smoked Lemon, White Spanish Anchovies, Caesar Dressing

Third Course – Choose One

Truffle Wild Mushroom Signature Braised Short Ribs | Fennel Apple Slaw, Honey Glazed Sumac Fire Roasted Carrots, Whipped Ricotta, Heirloom Beets, Crème Fraiche Whipped Mashed Potatoes

Kurobuta Pork Osso Buco | Fennel Apple Slaw, Honey Glazed Sumac Fire Roasted Carrots, Whipped Ricotta, Blue Lake Green Beans, Crème Fraiche Whipped Mashed Kennebec Potatoes

Grilled Signature Salmon Teriyaki | Smoked Butternut Squash Salsa Verde, Honey Glazed Sumac Fire Roasted Carrots, Whipped Ricotta, Heirloom Beets, Crème Fraiche Whipped Mashed Potatoes

Fourth Course – Choose One

Chocolate Decadence | Pumpkin Spice Salted Caramel, Cherry Chantilly Cream, Candied Spiced Pecans, Pumpkin Ice Cream Quenelle

Tenbrink Farms Grilled Smoked Peach & Apple Cobbler | Local Honey Chantilly Cream, Pumpkin Spice Ice Cream Quenelle

Holiday Menu Add-Ons

Add a Reception with Passed Hors d'Oeuvres - \$35 per person for Three Selections

Triple Truffle Smoked Charred Sashimi Hamachi | Popcorn Wasabi Truffle Crema, Bubu Arare Truffle Crunch, Truffle Kabayaki, Basil, Lime Gel, Fried Shallots

Famous Ahi Won Tons | Miso Mango spicy Mango Glaze, Wasabi Crème Fraîche, Mango Salsa, on Crisp Fried Wonton

Mixed Heirloom Roasted Truffle Beets | Herb Encrusted Goat Cheese, Toasted Hazelnuts, whipped Truffle Goat Cheese, Handmade Pie Shell

Wild Mushroom Crostini | Truffle Oil, Parmesan

Tomato Butternut Squash Soup & Grilled Cheese | Mini Soup Shots, Pumpkin Spiced Crema, Brown Butter Croutons, Toasted Pepitas, Grilled Mimolette & Comte Grilled Brioche Cheese

Beef Tartare | Cured Egg Yolk

Bally Keal Beer Brats in Blanket | Mustard Beer Dip

Add to a Reception or Dinner as Hand Passed or a Station

Jumbo Shrimp Cocktail

\$8 per person

Snow Crab Claws | Drawn Butter

\$10 per person

Add to a Reception or Dinner as a Station

Holiday Cheese & Charcuterie Board | Variety of Local imported Cheese and Dried cured Meats, Local & imported mixed roasted warm seasoned nuts, dried & Fresh fruits & berries, Fresh baguettes' & Toasted crostini's, Crackers, Local honey, Variety of Mustards, Cornichons, Pickled Pearl onions, Quicos & Marcona Almonds

\$35 per person

Sláinte!



Now Accepting 2024 & 2025 Bookings.

Contact our Event Specialist for more information.

Bally Keal Estate
4286 Suisun Valley Road
Fairfield, CA 94534
(707) 646-2901
Events@BallyKeal.com