

REGIIS OVA
CAVIAR & CHAMPAGNE
Lounge

PRIVATE DINING & SPECIAL EVENTS





AT REGIIS OVA CAVIAR & CHAMPAGNE LOUNGE, you are transported to a luxurious yet approachable environment complete with Regiis Ova caviar, bubbly and live jazz music. At once elegant and comfortable, Regiis Ova Lounge is the ideal venue for a spirited reception, intimate dinner or large-format celebration. We are delighted to share our private dining options and ensure that your event will be a decadent experience that leaves a lasting impression on you and your guests.

We will work with you to personalize your event with caviar, food, and beverage options that complement your individual needs. After reviewing the enclosed private event information, please contact us to arrange a tour of the lounge, or simply ask any questions you may have. We look forward to hosting you!

Regiis Ova Caviar & Champagne Lounge
Private Dining:
ro@regiisovalounge.com



OPENED IN 2021, Regiis Ova Caviar & Champagne Lounge is a destination from Chef Thomas Keller and caviar authority Shaoching Bishop, co-founders of Regiis Ova caviar. A celebration of bubbles, caviar and classic snacks with a whimsical approach, the lounge is located in downtown Yountville. Consulting with AD100 designer and fellow California native, Ken Fulk, Chef Thomas Keller's team designed the space with a curated assortment of RH furnishings. Live piano jazz is played nightly.





MAIN DINING ROOM

Sea green walls, neutral tone lounge furnishings, and a bold geometric rug set the scene in the Main Dining Room. This is a semi-private space that opens up to the piano bar and lounge. The room's central feature, a series of three vibrant pop art paintings by Andrea Fourchy, adorn the back wall and hang above grey linen banquette seating. In the center of the dining room, low white marble tables coupled with woven chairs and cream linen sofas provide a comfortable yet elegant dining area. The space is crowned with an unexpected teal blue accent ceiling. The Main Dining Room can be arranged to accommodate up to 48 guests seated.



GARDEN LOUNGE

The outdoor dining area accommodates up to 24 guests seated and 30 guests for a standing reception. An al fresco semi-private area, this lush space is dotted with potted flowers and includes a large, tented dining area outfitted with heat lamps in addition to an open-air seating area. The Garden Lounge is centered around a fireplace and olive tree, with intimate seating arrangements composed of plush linen teak-framed sofas as well as black aluminum swivel chairs. This space is enhanced by sounds of the running fountain, soulful throwback and contemporary music played through speakers, and warm candlelight at night.



FLORALS, ENTERTAINMENT & PHOTOGRAPHY

We are happy to recommend florists, additional musical entertainment and photographers among our preferred vendors.

WINE SERVICE

Our Sommeliers will be delighted to assist you with your Champagne and wine selection prior to the event.

PARTING GIFT

As an added touch, we look forward to helping you identify a thoughtful parting gift, such as a Caviar and Champagne kit, to ensure the Regiis Ova Caviar & Champagne Lounge experience continues even after your guests depart.





RESTAURANT PRIVATIZATION

For events larger than 24 guests, we offer exclusive access to Regiis Ova Caviar & Champagne Lounge for a buyout. The indoor dining room can accommodate up to 48 guests for a seated dinner, or up to 60 guests for a standing reception. The outdoor seating areas can accommodate up to 24 guests for a seated dinner, or up to 50 guests for a standing reception.

MAIN DINING ROOM LARGE PARTY

Main Dining Room 9-18 guests

- Food and Beverage minimum of \$325 per guest

SEMI-PRIVATE MAIN DINING ROOM

Main Dining Room 20-48 guests

- Monday—Wednesday:
Food and Beverage minimum of \$15,000
- Thursday—Sunday:
Food and Beverage minimum of \$20,000

SEMI-PRIVATE GARDEN LOUNGE

Maximum seated capacity: 24

Maximum standing reception capacity: 50

- Thursday—Sunday:
Food and Beverage minimum of \$15,000

COMPLETE PRIVATIZATION

(48 seated, 110 standing)

- Monday—Wednesday: Food and Beverage minimum of \$25,000
- Thursday: Food and Beverage minimum of \$30,000
- Saturday—Sunday: Food and Beverage minimum of \$40,000

Pricing subject to change during holidays and peak season.

All of the above pricing is subject to tax, service, and administration fees.

