

Hilton Sonoma Wine Country Banquet & Catering Menus

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Complete Meeting Package

Sonoma Continental

Pitchers of Fruit Juices	Individual Yogurts
Assorted Breakfast Pastries	Granola and Dry Cereals
Fresh Fruit Preserves, Marmalade, Clover Butter	Starbucks Coffee and Tazo Teas
Fresh Seasonal Fruits and Berries	Low Fat and Fat-free Milk

AM Break

Starbucks Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks, Bottled Waters and Juices

Lunch Buffet

Please choose one of the following:
All Buffets served with Tropical Iced Tea, Lemonade and Starbucks Coffee

Taste of Sonoma Valley

Sonoma Organic Field Greens
Red Wine Vinaigrette and
Roma Tomatoes, Carrot Ribbons and
Cucumbers

Roasted Garden Vegetable Salad
Button Mushrooms, Zucchini,
Peppers, Oven Roasted Tomatoes and
Feta Cheese

Farfalle and Bay Shrimp Pasta Salad
Marinated Artichoke Hearts, Red
Onions and Pesto

Herb Grilled Chicken Breast
Preserved Lemon, Capers and Garlic
Braised Spinach

Asparagus & Mushroom Risotto

Medley of Seasonal Vegetables

Fresh Baked Garlic Bread Sticks

Seasonal Fresh Fruit & Berry Platter

Lemon Italian Cream Cake

Santa Rosa Street Fair

Mexican Caesar Salad
Crisp Romaine Lettuce, Roasted Corn
and Spicy Croutons

**Cucumber, Roma Tomato & Queso
Fresco with Cilantro-lime Vinaigrette**

Chipotle –Citrus Chicken Fajitas
Grilled Peppers and Onions, Flour
Tortillas and Traditional Condiments:
Shredded Lettuce, Sour Cream, Cheddar
Cheese, Pico De Gallo

**Homemade Chile Relleno with
Tomatillo Sauce**

Spanish Rice with Black Olives

Spicy Black Beans

Jalapeno Corn Bread

Rice Pudding with Vanilla Sauce

Mexican Wedding Cookies

Taste of Little Italy

Caesar Salad
Crisp Romaine Lettuce, Parmesan and
Garlic Croutons

Mozzarella Boccancini Salad
Fresh Mozzarella Cheese with Basil,
Roma Tomatoes and White Balsamic
Vinaigrette

**Seasonal Melons with Shaved
Prosciutto Ham**

Chicken Parmesan
Homemade Marinara, Oven Roasted
Tomatoes and Basil

Cheese Tortellini & Pesto Cream
Artichokes, Spinach and Roasted Red
Peppers

Warm Focaccia and Bread Sticks

Medley of Seasonal Vegetables

Tiramisu

Dark Chocolate Biscotti

PM Break

Assorted Cookies and Bars
Assorted Soft Drinks and Mineral Water

20+ attendees: \$60.00 per guest
Upgrade to Round Barn Breakfast Buffet for \$3.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Deluxe Meeting Package

Includes just about everything for a successful meeting:

- Basic A/V package: podium, lavalier mic, and screen
 - Wireless Internet for Presenter
- Pad, pen, water and mints at each place setting
- Meeting Room Set-up and Rental Charges

Sonoma Continental

Pitchers of Fruit Juices	Individual Yogurts
Assorted Breakfast Pastries	Granola and Dry Cereals
Fresh Fruit Preserves, Marmalade, Clover Butter	Starbucks Coffee and Tazo Teas
Fresh Seasonal Fruits and Berries	Low Fat and Fat-free Milk

AM Break

Starbucks Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks, Bottled Waters and Juices

Plated Lunch

Includes Whole Fresh Fruit, Fresh Baked Cookies, Tropical Iced Tea and Lemonade

Choice of up to three of the following:

Heart of Butter Lettuce “Wedge Salad”

Grilled Chicken Breast, Applewood Smoked Bacon,
Pt. Reyes Blue Cheese, Scallions, Tomato in Apple Cider-Blue
Cheese Vinaigrette

Classic Chicken Caesar Salad

Hearts of Romaine, Grilled Chicken Breast,
Parmesan Cheese, Toasted Croutons, Creamy Garlic Dressing

Grilled Vegetable and Fresh Mozzarella Panini

Oven Roasted Tomatoes and Pesto on Focaccia

Nectar Turkey Sandwich

Local Willie Bird Turkey, Cranberry Mayonnaise, Tomato,
Sonoma Jack Cheese, Butter Lettuce on Fresh –Baked Croissant

Peppered Pastrami Reuben Panini

Gruyere, Sauerkraut, House Made Rémooulade, Ciabatta Bread

PM Break

Choice of one of the following:

Sonoma Wine Country Picnic

Selection of Local Artisan and Domestic Cheeses
Displayed with Dried Fruits and Grapes
Crackers, Sliced Baguettes, Local Cured Olives
Calistoga Sparkling Waters and Juices

“Got Milk”

Fresh Baked Assorted Cookies & Brownies
Ice Cold Milk
Soft Drinks & Calistoga Mineral Waters
Coffee, Tea & Decaffeinated Coffee

10-24 attendees: \$80.00 per guest

25+ attendees: \$72.00 per guest

**Upgrade to the Hilton Continental or
Round Barn Breakfast Buffet for \$3.00 per guest**

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Premium Meeting Package

Includes everything for a successful Executive Meeting:

- Upgraded A/V: podium, wireless lavalier or handheld mic, LCD projector, screen and flip chart
 - Wireless Internet for ALL Attendees
 - Pad, pen, water and mints at each place setting
 - Meeting Room Set-up and Rental Charges

Sonoma Continental

Pitchers of Fruit Juices	Individual Yogurts
Assorted Breakfast Pastries	Granola and Dry Cereals
Fresh Fruit Preserves, Marmalade, Clover Butter	Starbucks Coffee and Tazo Teas
Fresh Seasonal Fruits and Berries	Low Fat and Fat-free Milk

AM Break

Starbucks Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks, Bottled Waters and Juices

Lunch Buffet

Served with Coffee, Decaf, Tropical Iced Tea and Lemonade

Salads

Choice of Two

Sonoma Organic Field Greens

Assorted Dressings

Caesar Salad

Parmesan, Croutons, and Creamy Garlic Dressing

Italian Antipasto Salad

Selection of Cured and Dried Meats, Cheeses and Cured Olives

Entrées

Choice of Two

Sage-Grilled Salmon

Tuscan Canellini Bean Ragout with Arugula, Artichokes, Tomatoes

Rosemary-Grilled Chicken Breast

Braised Spinach and Madeira Sauce

Grilled Angus Tri-Tip

Port Wine Caramelized Onions and Rosemary Aus Jus

Dessert Selections

Choice of One

Fresh Fruit Platters

Seasonal Selections of Fresh Fruit

Brownies and Bars

Selection of Chocolate Brownies and Cookies

Chefs Selection Dessert Display

Selection of Cheesecake, Chocolate Cake, Carrot Cake

PM Break

Choice of one of the following:

The Healthy Choice

Vegetable Crudit  with Ranch and Hummus
V8 & Pomegranate Juice
Fresh Whole Fruit
Trail Mix & Taro Vegetable Chips
Calistoga Mineral Waters
Coffee, Tea & Decaffeinated Coffee

Hawaiian Delight

Tropical Fruit Smoothies in Banana and Mango Flavors and Blended with Coconut Milk or Cream
Macaroons
Seasonal Whole Fresh Fruit
Coffee, Tea & Decaffeinated Coffee

10-24 Attendees: \$105.00 per person

25+ Attendees: \$95.00 per person

Upgrade to the Hilton Continental or Round Barn Breakfast Buffet for \$3.00 per guest

Food Related Group Team Building Events

Allow our team of experts to create a program that is tailored to your group's needs and level of experience.

Wine 101, flights, component tasting or food and wine pairing, we will handle all the details.

Minimum 10 guests. Maximum 50 guests.

Each Course is designed to last approximately 1 hour

Instructor fee \$125.00.

Wine 101

This is a basic wine course intended to give you a general knowledge of wine.

History of wine

How to read a wine label from vintage to varietal

Opening and pouring wine

Basic wine tasting techniques

\$25.00 per guest

Advanced Wine

Comparative wine tasting

Proper etiquette for refusing/returning wine

Wine terminology

Basic wine making

\$35.00 per guest

Food & Wine Pairing

Choosing the right wine to go with the food

Choosing the right food to go with the wine

Comparative tasting paired with hors d'oeuvres

Recipe development

\$45.00 per guest

Iron Chef "Black Box" – 2 Hour Class

Attendees will be broken into groups and will be given a different "black box" full of ingredients and miscellaneous food items. Each group, with the chefs assistance when needed, will create, plate up, garnish, and present a course to our chefs and the other groups. Plates will be graded by each group after consuming their dish and a winning group will be declared by the Executive Chef. The winning group will be named the iron chefs for the remainder of their stay at the Hilton Sonoma Wine Country.

\$65.00 per guest

Continental Breakfasts

The Sonoma Continental

Pitchers of Fruit Juices
 Assorted Breakfast Pastries
 Fresh Fruit Preserves, Marmalade, Clover Butter
 Fresh Seasonal Fruits and Berries
 Individual Yogurts
 Granola and Dry Cereals
 Starbucks Coffee and Tazo Teas
 Low Fat and Fat-free Milk
 \$19.00 per guest

The Hilton Continental

Pitchers of Fruit Juices
 Assorted Breakfast Pastries
 Fresh Fruit Preserves, Marmalade, Clover Butter
 Fresh Seasonal Fruits and Berries
 Individual Yogurts
 Bagels and Cream Cheese
 McCann's Irish Oatmeal
 Cinnamon, Brown Sugar and California Raisins
 Granola and Dry Cereals
 Starbucks Coffee and Tazo Teas
 Low Fat and Fat-free Milk
 \$22.00 per guest

Breakfast Buffets

(20 guest minimum)

Round Barn Buffet

Pitchers of Fruit Juices
 Breakfast Pastries
 Fresh Fruit Preserves, Marmalade, Clover Butter
 Fresh Seasonal Fruits and Berries
 Petaluma Farm Fresh Scrambled Eggs
 Herbed Breakfast Potatoes
 Smoked Bacon & Breakfast Sausage Links
 Starbucks Coffee and Tazo Teas
 Low Fat and Fat-free Milk
 \$23.00 per guest

The Healthy Start Buffet

Pitchers of Fruit Juices
 Fresh Seasonal Fruits and Berries
 Petaluma Farm-Fresh Egg Whites
 Caggiano Chicken Apple Sausage
 Lavender Honey French Toast
 with Low Sugar Maple Syrup
 Granola and Special K Cereal
 Individual Low Fat Fruit Yogurts
 Cousteau Bakery Banana Nut Bread and Oat Bran
 Muffins
 Starbucks Coffee and Tazo Teas
 Low Fat and Fat-free Milk
 \$26.00 per guest

All breakfast pricing is based on one hour of service.
 One selection per group

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Breakfast Additions

Assorted Breakfast Pastries \$32.00 per dozen	Applewood Smoked Bacon \$3.50 per guest
Banana Nut, Zucchini and Pumpkin Breakfast Bread \$32.00 per dozen	Caggiano Chicken Apple Sausage \$4.00 per guest
Assorted Bagels with Cream Cheese, Clover Sweet Cream Butter and Fruit Preserves \$32.00 per dozen	Herbed Breakfast Potatoes \$3.50 per guest
Fresh Seasonal Fruits and Berries \$5.00 per guest	McCann's Irish Oatmeal Cinnamon, Brown Sugar and California Raisins \$3.00 per guest
Individual Yogurts \$3.00 per guest	Smoked Salmon Display Sliced Tomatoes, Red Onions and Capers \$7.00 per guest
Granola and Dry Cereals Low Fat and Fat-free Milk \$3.00 per guest	Egg, Cheddar, and Bacon English Muffin Sandwich \$6.00 each
	Petaluma Farm-fresh Scrambled Eggs \$3.00 per guest

Breakfast Stations

The following stations are a wonderful addition to a breakfast
There is a \$125.00 Attendant fee per hour, per 50 guests. One attendant per station

Omelet's Made to Order
Chef's Daily Selection of Ingredients
\$9.00 per guest

Waffle Bar
Fresh Hot Waffles and Pancakes with Maple Syrup and Clover Butter
Select from a choice of seasonal fruit and nut toppings
\$10.00 per guest

Special Refreshment Breaks

(10 guest minimum)

Sonoma Wine Country Picnic

Selection of Local Artisan and Domestic Cheeses
 Displayed with Dried Fruits and Grapes
 Crackers, Sliced Baguettes
 Local Cured Olives
 Calistoga Sparkling Waters and Juices
\$14.00 per guest

“Got Milk”

Fresh Baked Assorted Cookies & Brownies
 Ice Cold Milk
 Soft Drinks & Calistoga Mineral Waters
 Coffee, Tea & Decaffeinated Coffee
\$13.00 per guest

Hawaiian Delight

Tropical Fruit Smoothies with Bamboo Umbrellas
 Banana and Mango Flavors
 Blended with Coconut Milk or Cream
 Presented in Carafes
 Macaroons
 Seasonal Whole Fresh Fruit
 Coffee, Tea & Decaffeinated Coffee
\$15.00 per guest

The Healthy Choice

Vegetable Crudité with Ranch and Hummus Dips
 V8 & Pomegranate Juice
 Fresh Whole Fruit
 Trail Mix & Taro Vegetable Chips
 Calistoga Mineral Waters
 Coffee, Tea & Decaffeinated Coffee
\$15.00 per guest

Build-A-Break

Select from the following items to make a complete break of your choice:

4 Items - \$12.00 per guest

5 Items - \$14.00 per guest

6 Items - \$16.00 per guest

Includes Soft Drinks & Coffee

Salty

Taro Chips
 Pretzels
 Local Cured Olives
 Fancy Salted Mixed Nuts
 Blue Corn Tortilla Chips
 Fresh Pico De Gallo Salsa
 Trail Mix

Sweet

Assorted Cookies
 Whole Fruit
 Chocolate Brownies
 Assorted Granola Bars
 Red Vines
 Dried Seasonal Fruit
 Chocolate Covered Espresso Beans

Box Lunches (To-Go)

All box lunches include Whole Fruit, Chef's Choice Deli Salad, Cookie, and Bottled Water.

Please Select No More Than Two of the Following Choices:

Willie Bird Smoked Turkey and Cheddar on Wheat
 Honey Baked Ham & Swiss on Sourdough
 Roast Beef and t Sonoma Pepper Jack on Focaccia
 Balsamic Grilled Vegetables and Provolone with Pesto on Focaccia

\$19.00 per guest

Pricing based on taking Box Lunches To-Go, if your group would prefer to enjoy them in an event room there will be a \$4.00 labor charge per person.

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Coffee Breaks and Refreshments

Beverage Selections

- Starbucks Coffee and Tazo Teas
\$52.00 per gallon
- Soft Drinks
\$3.00 each based on consumption
- Hilton Sonoma Wine Country Logo Water
\$2.00 each based on consumption
- Calistoga Still and Sparkling Waters
\$3.00 each based on consumption
- Individual Juices
\$3.50 each based on consumption
- Red Bull Energy Drink
\$4.50 each based on consumption
- Tropical Iced Tea, Fruit Punch and Lemonade
\$39.00 per gallon

Break Additions

- Buttered Popcorn
\$3.00 per guest
- Freshly-baked Assorted Cookies
\$32.00 per dozen
- Brownies, Blondies and Lemon Bars
\$32.00 per dozen
- Petite Fours, Mini Pastries and Biscotti
\$39.00 per dozen
- Assorted Ice Cream Bars
\$4.50 each based on consumption
- Tortilla chips and Salsa
\$5.00 per guest
Add Homemade Guacamole
\$3.00 per guest
- Hand-dipped Chocolate Strawberries
\$48.00 per dozen (Seasonal)
- Fancy Salted Mixed Nuts, Snack Mix and Pretzels
\$4.00 per guest
- Fresh Homemade Fruit Smoothies (Chef's choice)
\$29.00 per pitcher

Healthy Break Options

- Fresh Seasonal Fruit Salad with Yogurt Dip
\$5.00 per guest
- Whole Fresh Fruit
\$4.00 per guest
- Vegetable Crudit e
\$5.00 per guest
- Individual Yogurts
\$3.00 per guest
- Granola/Energy Bars
\$4.50 per guest
- Trail Mix
\$4.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Executive Lunch Menus

These menus are designed for groups of less than 20 guests

Plated Boardroom Lunch

Menu selections due by 10AM for 12PM service
The Hilton Sonoma Wine Country will create custom
order sheets based on three items of your choosing.

Whole Fresh Fruit

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Heart of Butter Lettuce "Wedge Salad"

Grilled Chicken Breast, Nueske's Applewood Smoked
Bacon,
½ Pt. Reyes Blue Cheese, Scallions, Tomato in Apple Cider-
Blue Cheese Vinaigrette

Classic Chicken Caesar Salad

Hearts of Romaine, Grilled Chicken Breast,
Parmesan Cheese, Toasted Croutons,
Creamy Garlic Dressing

Peppered Pastrami Reuben Panini

Gruyere, Sauerkraut, House Made Rémoulade,
Ciabatta Bread

Grilled Vegetable and Fresh Mozzarella Panini

Oven Roasted Tomatoes and Pesto on Focaccia

Nectar Turkey Sandwich

Local Willie Bird Turkey, Cranberry Mayonnaise,
Tomato, Sonoma Jack Cheese, Butter Lettuce
on Fresh -Baked Croissant

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Fresh Baked Cookies

Tropical Iced Tea and Lemonade

\$25.00 per guest

Buffet Executive Lunch

(Served Family-Style)

Salads – Choice of Two

Sonoma Organic Field Greens

Assorted Dressings

Caesar Salad

Parmesan, Croutons, and Creamy Garlic Dressing

Italian Antipasto Salad

Selection of Cured and Dried Meats, Cheeses and Cured
Olives

Seasonal Vegetables

Grilled or Roasted with Goat Cheese and Fresh Herbs

Pasta Salad

Chef's Combination of the Seasons Best Flavors

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Entrées - Choice of Two

Sage-Grilled Salmon

Tuscan Cannellini Bean Ragout with Arugula, Artichokes,
Tomatoes

Rosemary-Grilled Petaluma Chicken Breast

Braised Spinach and Madeira Sauce

Grilled Angus Tri-Tip

Marinated in Red Wine, Lemon and Garlic served with
Port Wine Caramelized Onions and Rosemary Au Jus

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Desserts - Choice of One

Fresh Fruit Platters

Seasonal Selections of Sliced Fresh Fruit

Brownies and Bars

Selection of Chocolate Brownies and Cookies

Chefs Selection Dessert Display

Selection of Cheesecake, Chocolate Cake, Carrot Cake

\$30.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Luncheon Buffets

All buffets include Tropical Iced Tea and Lemonade

Taste of Sonoma Valley

For groups of more than 20

Sonoma Organic Field Greens

Red Wine Vinaigrette and
Roma Tomatoes, Carrot Ribbons and Cucumbers

Roasted Garden Vegetable Salad

Button Mushrooms, Zucchini, Peppers, Oven Roasted
Tomatoes and Feta Cheese

Farfalle and Bay Shrimp Pasta Salad

Marinated Artichoke Hearts, Red Onions and Pesto

Herb Grilled Petaluma Chicken Breast

Preserved Lemon, Capers and Garlic Braised Spinach

Grilled Asparagus & Wild Mushroom Risotto

Medley of Seasonal Vegetables

Fresh Baked Garlic Bread Sticks

Seasonal Fresh Fruit & Berry Platter

Lemon Italian Cream Cake

Starbucks Coffee and Tazo Teas

\$33.00 per guest

Santa Rosa Street Fair

For groups of more than 20

Mexican Caesar Salad

Crisp Romaine Lettuce, Roasted Corn
and Spicy Croutons

Cucumber, Roma Tomato & Queso Fresco

Cilantro-lime Vinaigrette

Chipotle –Citrus Marinated Chicken Fajitas

Grilled Peppers and Onions, Flour Tortillas and Traditional
Condiments: Shredded Lettuce, Sour Cream, Cheddar
Cheese, Pico De Gallo

Homemade Chile Relleno with Tomatillo Sauce

Spanish Rice with Black Olives and Mexican Oregano

Spicy Black Beans

Jalapeno Corn Bread

Rice Pudding with Vanilla Sauce

Mexican Wedding Cookies

Starbucks Coffee and Tazo Teas

\$33.00 per guest

Add Soup du Jour to Your Buffet for \$5.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

All buffets include Tropical Iced Tea and Lemonade

Asian Fusion Buffet

For groups of more than 20

Thai Coconut Milk & Lemongrass Chicken Soup

Buckwheat Soba Noodle Salad

Served in Chinese Take-out Boxes with Chopsticks

Asian Napa Cabbage and Enoki Mushroom Slaw with Sesame Vinaigrette

Assorted Dim Sum

Served in Bamboo Baskets with Soy Sauce, Hot Mustard and Sweet Chile Sauce

Malaysian Chicken with Orange-Ginger Glaze

Szechuan Beef and Broccoli

Vegetarian Fried Rice

Steamed Baby Bok Choy with Scallions

Coconut Macaroons

Fortune Cookies

Starbucks Coffee and Tazo Teas

\$34.00 per guest

Taste of Little Italy

For groups of more than 20

Caesar Salad

Crisp Romaine Lettuce, Parmesan and Garlic Croutons

Mozzarella Boccancini Salad

Fresh Mozzarella Cheese with Basil, Roma Tomatoes and White Balsamic Vinaigrette

Seasonal Melons with Shaved Prosciutto Ham

Crispy Panko Crusted Chicken Parmesan

Homemade Marinara, Oven Roasted Tomatoes and Basil

Three Cheese Tortellini with Pesto Cream

Artichokes, Spinach and Roasted Red Peppers

Warm Focaccia and Grisinni Bread Sticks

Medley of Seasonal Vegetables

Tiramisu

Dark Chocolate Biscotti

Starbucks Coffee and Tazo Teas

\$33.00 per guest

Add Soup du Jour to Your Buffet for \$5.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

All buffets include Tropical Iced Tea and Lemonade

Bennett Valley Lunch Buffet

For groups of more than 20

Sonoma Valley Coleslaw

Cilantro, Pickled Ginger and Sesame Soy Dressing

Grilled Summer Vegetables

Balsamic-Roasted Portobello Mushrooms,
Asparagus, Peppers and Zucchini

New Potato Salad

Baby Potatoes, Red Onions and Fresh Dill

Honey Garlic Baked Beans

Smoked Pork Belly, Onions and Fresh Herbs

Herb Grilled Petaluma Chicken Breast

Oven Roasted Tomato Salsa

Chipotle BBQ Tri-tip

Mini Focaccia and Sandwich Rolls

Lemon Bars, Chocolate Brownies, Blondies

Starbucks Coffee and Tazo Teas

\$35.00 per guest

Spring Lake Salad Extravaganza

For groups of more than 20

Pasta Salad, Potato Salad, Marinated Vegetable Salad

Soup Du Jour

Chicken Caesar Wrap with Whole Wheat Tortilla

Cucumber Salad in a Dill Cream Vinaigrette

Platter of Sliced Fresh Fruit

Served with a Yogurt and Honey Dressing

Crisp Chopped Greens

Sliced Mushrooms, Jicama, Carrots,
Julienne Turkey, Assorted Dressings

Fresh Baked Cookies and Brownies

Whole Wheat Rolls and Butter

Starbucks Coffee and Tazo Teas

\$27.00 per guest

Howarth Park Deli

Picnic Buffet

For groups of more than 20

Sonoma Organic Field Greens

Aged Balsamic Dressing

Chef's Pasta Salad

Summer Vegetables and Fresh Herbs

Marinated Grilled Vegetables

Portobellos, Asparagus, Peppers and Zucchini

Gourmet Delicatessen Display

An Array of Meats, Traditional Garnishes and
Condiments

Variety of Sandwich Rolls and Sliced Breads

Potato Chips

Cookies, Brownies & Bars

Starbucks Coffee and Tazo Teas

\$29.00 per guest

Add Soup du Jour to Your Buffet for \$5.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Plated Lunch Menu

To Begin the Meal

(Choice of One)

Chardonnay Poached Jumbo Prawn & Lolla Rosa Salad

Avocado Mousseline, Corn Salsa, Pear Tomatoes, Cucumber
And Meyer Lemon Vinaigrette

Butter Lettuce “Wedge” Salad

Pt. Reyes Blue Cheese, Nueske’s Applewood Smoked
Bacon, Scallions, Tomato,
Blue Cheese-Apple Cider Vinaigrette

Forest Mushroom Cream Soup

Herbed Crouton

Roasted Butternut Squash Soup

With Apples and Hazelnut Essence, Chive and
Crème Fraiche Drizzle

Main Course

(Choice of Two)

Stuffed Petaluma Chicken Breast

Stuffed with Smoked Mozzarella, Swiss Chard and Pine Nut
Maple-Marsala Wine Sauce

Peppered Petite Filet of Beef

Herb Polenta, Roasted Tomato, Balsamic Caramelized
Shallots, Port Wine Sauce

Dungeness Crab Encrusted Alaskan Halibut

Lemon-Thyme Beurre Blanc, Avocado Mousse

Tamarind-Glazed Lamb Rack

Caramelized Fennel and Kalamata Olive Jus

Grilled Moroccan Free Range Game Hen

Lemons, Almonds, and Mint Marinated in Preserved
Lemon, Olive Oil and Coriander
Served with Herbed Couscous and Marsala Sauce

Grilled Vegetable Napoleon

Grilled Portobello Mushroom, Basil marinated Eggplant,
Fingerling Potatoes, Pepper & Zucchini, Topped with Fresh
Mozzarella and served with a Roasted Red Pepper Coulis

The Finale

(Choice of One)

Ultimate Chocolate Blackout

Raspberry and Caramel Sauces, Fresh Berries and Mint

Vanilla Bean Crème Brule

Orange Madeleine Cookie, Strawberry and Mint

Apple Galette

Caramel Sauce, Whipped Cream

\$32 per guest

Please provide exact breakdown of each entrée selected 3 business days prior to event date

All Hot Luncheon Main Courses are served with Rolls and Butter,

Freshly Brewed Starbucks Coffees, Tazo Teas, Tropical Iced Tea and Lemonade

20 Guest Minimum & 3 Course Minimum

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Plated Lunch Menu

To Begin the Meal

(Choice of One)

Butter Lettuce “Wedge” Salad

Pt. Reyes Blue Cheese, Nueske’s Applewood Smoked
Bacon, Scallions, Tomato,
Blue Cheese-Apple Cider Vinaigrette

The Greek Salad

Chopped Romaine lettuce and Radicchio, Kalamata Olives,
Red Onion, Greek Feta Cheese, Red Wine Vinaigrette

Baby Hearts of Romaine Salad

Parmesan Cheese, Croutons,
Cherry Tomatoes, Creamy Garlic Dressing

Oven-Roasted Tomato-Basil Soup

Chiffonade of Basil Garnish

Soup Du Jour

Chef’s Creation of the Day

Main Course

(Choice of Two)

Grilled Chicken Breast Piccata

Creamy Parmesan Risotto
Lemon Butter Caper Sauce

Grilled Soy-Herb Marinated Hanger Steak

Truffle Potato Puree, Forest Mushrooms,
Red Wine-Shallot Sauce

Herb Crusted Atlantic Salmon

Saffron-Currant Basmati Rice Pilaf, Chardonnay Sauce

Butternut Squash Ravioli with Sage Cream Sauce

Seasonal Vegetables with Fresh Herbs

The Finale

(Choice of One)

Chocolate Truffle Torte

Flourless Chocolate Cake, Cocoa Powder and Berries

Mountain Berry Tart

Butter Cookie Crust, Cream Pastry Filling and
Almond Cookie Crumbs

Red Velvet Layer Cake

Cream Cheese Frosting, Cocoa, Berries and Mint

\$28 per guest

Please provide exact breakdown of each entrée selected 3 business days prior to event date

All Hot Luncheon Main Courses are served with Rolls and Butter,

Freshly Brewed Starbucks Coffees, Tazo Teas, Tropical Iced Tea and Lemonade

20 Guest Minimum & 3 Course Minimum

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Plated Lunch Menu

To Begin the Meal

(Choice of One)

Sonoma Organic Field Greens

A blend of field greens tossed with Cherry Tomatoes, Belgium Endive, and Carrot, Balsamic Mustard Dressing

Baby Hearts of Romaine Salad

Parmesan Cheese, Croutons, Cherry Tomatoes, Creamy Garlic Dressing

Soup Du Jour

Chefs Creation of the day

Main Course

(Choice of Two)

Smoked Pork Tenderloin and Pappardelle Pasta

Wild Mushrooms, Baby Spinach and Pinot Noir Sauce

Herb Grilled Petaluma Chicken Breast

Angel Hair Pasta, Oven Roasted Tomatoes and Natural Jus

Grilled Vegetable Lasagna

Mozzarella and Parmesan Cheeses with Homemade Marinara Sauce

Nectar Chicken Caesar Salad

Strips of Boneless Breast of Chicken, Crisp Romaine Lettuce, Pear Tomatoes Tossed with Caesar Dressing

Ahi Tuna Niçoise Salad

Sonoma Organic Field Greens, French Beans, Steamed Fingerling Potatoes, Olives and Meyer Lemon Vinaigrette

Baby Spinach Salad

Blue Cheese, Apple, Spicy Pecans and Red Wine Vinaigrette

The Finale

(Choice of One)

New York Deli Style Cheese Cake

Raspberry Sauce, Fresh Berries, and Mint

Tiramisu

Raspberry Sauce, Mint Garnish

\$24 per guest

Please provide exact breakdown of each entrée selected 3 business days prior to event date

All Hot Luncheon Main Courses are served with Rolls and Butter,

Freshly Brewed Starbucks Coffees, Tazo Teas, Tropical Iced Tea and Lemonade

20 Guest Minimum & 3 Course Minimum

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Dinner Buffets

The All Organic Buffet

(25 Guest Minimum)

Organic Baby Arugula and Tat Soi Green Salad

Easter Egg Radishes, Baby Maroon Carrots,
Sorelle Paradiso EVOO, White Balsamic and Orange Blossom Honey Dressing

Freshly Baked Old World Organic Ciabatta Rolls with Butter

Organic Golden Chioggia Beet and Petite Pea Green Salad

Red Onions, Oven Roasted Tomatoes, Fusion Verjus Rouge

Organic Lundburg Wild Rice and Alba Clamshell Mushroom Salad

Baby Potatoes, Red Onions, and Fresh Dill

Organic Baby Summer Squash Ratatouille

Micro Basil, Roasted Garlic, Olive Oil

Organic Yellow Finn Potato Gratin

Horseradish Cheddar Cheese, Organic Valley Heavy Cream

Oven Roasted Five Dot Ranch New York Strip

Organic Bloomsdale Spinach, Trumpet Royale Mushrooms, Natural Juices

Organic Fulton Valley “Rosie” Free Range Chicken Breast

Organic Artichoke Hearts, Olives, Oven Roasted Tomato Coulis

Pan Roasted “Loch Duart” Organic Farm-Raised Salmon

Organic Cranberry Bean Ragout, Meyer Lemon Cream

Organic Fresh Fruit Salad

Minted Honey-Yoghurt Sauce

Cheesecake Mama’s Assorted Organic Cheesecakes

Starbucks Organic Coffee and Tazo Teas

\$64.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Alexander Valley Buffet

(25 Guest Minimum)

Sonoma Organic Field Greens

Blue Cheese, Candied Walnuts and Balsamic Vinaigrette

Variety of Freshly Baked Rolls with Butter

Roasted Beet Salad

Feta Cheese, Orange and Mint

Orecchiette Pasta and Oven Roasted Tomato Salad

Artichokes, Mushrooms, Grilled Asparagus
and Sherry Vinaigrette

Oven Roasted Atlantic Salmon

Creamy Herb Polenta, Lemon-Chive Beurre Blanc

Sauteed Petaluma Chicken Breast

White Wine, Parsley, Lemon and Capers

Chef's Selection Seasonal Vegetables

Oven Roasted Chateau Potatoes

with Herbs de Provence

Crème Brulee Cheesecake

Chocolate Truffle Cake

Starbucks Coffee and Tazo Teas

\$49.00 per guest

Sonoma Coast Buffet

(25 Guest Minimum)

Romaine Hearts Salad

Aged Goat Cheese and Orange Balsamic

Variety of Freshly Baked Rolls with Butter

Bay Shrimp and Orzo Salad

Sun dried Tomato-Herb Vinaigrette

Antipasto Platter

Grilled Vegetables, Marinated Artichoke Hearts, Roasted
Peppers, Olives, Provolone, Fresh Mozzarella, Prosciutto,
Salami, Sun dried Tomatoes

Grilled Marinated Tri-Tip

Chicken Breast Saltimbocca

Crispy Prosciutto, Sage and Dijon Jus

Seared Alaskan Halibut Filet

Tomato-Vodka Coulis

Garlic Mashed Potatoes

Yukon Potatoes and Buttermilk

Chef's Selection Seasonal Vegetables

Dessert Buffet

Variety of Italian Cakes and Pastries

Starbucks Coffee and Tazo Teas

\$53.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Santa Barbara Fiesta Buffet

(25 Guest Minimum)

Blue and Corn Chips

Guacamole and Pico De Gallo

Baja Ceviche

Baby Shrimp, Scallops, Cilantro and Lime

Mexican Cucumber, Tomato and Avocado Salad

Spicy Jicama, Corn and Black Bean Salad

Chipotle Marinated Breast of Chicken

Roasted Cream Corn and Sauce Verde

Grilled Garlic Marinated Hangar Steak

Prickly Pear-Red Wine Sauce with Tabasco Onions

Pacific Red Snapper

Roasted Peppers, Cilantro and Chile Lime Cream

Zucchini, Mushroom, Onion and Yellow Squash Brochette

Spanish Rice with Black Olives, Tomato and Garlic

Mexican Chocolate Flan

Tres Leche Torte

Starbucks Coffee and Tazo Teas

\$49.00 per guest

Dillon Beach Barbeque Buffet

(25 Guest Minimum)

Sonoma Valley Coleslaw

Cilantro, Pickled Ginger and Sesame Soy Dressing

Variety of Freshly Baked Rolls with Butter

Grilled Summer Vegetables

Balsamic Portobellos, Asparagus, Peppers and Zucchini

New Potato Salad

Baby Potatoes, Red Onions and Fresh Dill

Sweet Corn on the Cob

Cilantro, Lime and Sea Salt Butter

Honey Garlic Baked Beans

Smoked Pork Belly, Onions and Fresh Herbs

Cumin Scented Salmon

Roasted Tomato Salsa

Grilled Sonoma County Sausages

Handmade Sausages, Chicken, Lamb and Pork

Chipotle Cherry BBQ Flank Steak

Fresh Fruit Salad

Minted Honey-Yoghurt Sauce

Variety of Summer Fruit Pies

Served with Fresh Cream

Starbucks Coffee and Tazo Teas

\$45.00 per guest

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Plated Dinner Menu

To Begin the Meal

(Choice of One)

Hawaiian Ahi Tuna “Poke”

Seaweed Salad, Avocado, Micro Greens,
Sesame-Lime Vinaigrette

Warm Goat Cheese Salad

Olive Bread Crostini, Oven Roasted Tomatoes, Micro
Greens, Toasted Pecans, White Balsamic Vinaigrette

Thai Curry-Chicken Coconut Soup

Thai Basil, Coconut Milk, Red Curry

Sweet Corn Bisque

Dungeness Crab-Fingerling Potato Hash

Main Course

(Choice of Two)

Flame Broiled Jumbo Prawns

White Truffle Mashed Potatoes,
Red Wine Bordelaise Sauce

Grilled Filet Mignon

Hoisin Marinated Angus Beef with Grilled Shitake
Mushrooms Garlic Roasted Fingerling Potatoes and
Pinot Noir Plum Sauce

Dungeness Crab Encrusted Alaskan Halibut

Lemon-Thyme Beurre Blanc, Avocado Mousse

Tamarind-Glazed Lamb Rack

Caramelized Fennel and Kalamata Olive Jus

Stuffed Petaluma Chicken Breast

Stuffed with Smoked Mozzarella, Swiss Chard and Pine Nut
Maple-Marsala Wine Sauce

Grilled Vegetable Napoleon

Grilled Portobello Mushroom, Basil marinated Eggplant,
Fingerling Potatoes, Pepper & Zucchini, Topped with Fresh
Mozzarella and served with a Roasted Red Pepper Coulis

The Finale

(Choice of One)

Bitter Chocolate Mousse Cake

Dark Chocolate Mousse, Fresh Berries

Toscanello

Puff Pastry, Chantilly Cream, Orange

Apple Galette

Caramel Sauce, Whipped Cream

\$45 per guest

Please provide exact breakdown of each entrée selected 3 business days prior to event date
All Hot Dinner Main Courses are served with Rolls and Butter,
Freshly Brewed Starbucks Coffees and Tazo Teas
20 Guest Minimum & 3 Course Minimum

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Plated Dinner Menu

To Begin the Meal

(Choice of One)

Baby Frisée Salad

Mixed with Mesclun Greens, Gorgonzola Cheese
Dried Cranberries, and Red Wine Vinaigrette

Nectar Caesar Salad

Parmesan Cheese, Croutons,
Sweet Pear Tomatoes, Creamy Caesar Dressing

Sonoma Valley Baby Lettuces

Laura Chenel Goat Cheese Cracker and Balsamic Vinaigrette

OR

Soups

Chilled Gazpacho

Avocado and Cilantro

Lobster Bisque

With a hint of Sherry and Chive Crème Fraiche

Main Course

(Choice of Two)

Grilled Breast of Chicken Piperade

Olive Oil, Paprika and Garlic Marinade, Roasted Pepper-
Tomato Garnish, Parmesan Gratin Potatoes,
Sangiovese Sauce

Grilled New York Steak Alla Fiorentina

Garlic Roasted Fingerling Potatoes, Horseradish Jus

Honey and Ginger Glazed Pork Loin Roast

Horseradish Potato Puree, Calvados Sauce

Seared Sonoma Liberty Duck Breast

Wild Mushroom Risotto, Mission Fig Confit, Duck Jus

Lemon Verbana Poached Atlantic Salmon

Pesto Infused Orzo Pasta, Crispy Fennel, Champagne Sauce

Butternut Squash Ravioli with Sage Cream Sauce

Seasonal Vegetables with Fresh Herbs

The Finale

(Choice of One)

Cannoli Cream Cake

Ricotta Cheese with a Hint of Orange and Chocolate Chips

Raspberry Panna Cotta

Raspberry Coulis, Wafer Cookie, Mint

Ultimate Chocolate Blackout

Raspberry and Caramel Sauces, Fresh Berries and Mint

\$40 per guest

Please provide exact breakdown of each entrée selected 3 business days prior to event date

All Hot Dinner Main Courses are served with Rolls and Butter,

Freshly Brewed Starbucks Coffees and Tazo Teas

20 Guest Minimum & 3 Course Minimum

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Plated Dinner Menu

To Begin the Meal

(Choice of One)

Sonoma Organic Field Greens

A blend of field greens tossed with Cherry Tomatoes,
Belgium Endive, and Carrot,
Balsamic Mustard Dressing

Nectar Caesar Salad

Parmesan Cheese, Croutons,
Sweet Pear Tomatoes, Creamy Caesar Dressing

Main Course

(Choice of Two)

Smoked Pork Tenderloin and Pappardelle Pasta

Wild Mushrooms, Baby Spinach and Pinot Noir Sauce

Grilled Chicken Breast Piccata

Creamy Parmesan Risotto, Lemon Butter Caper Sauce

Grilled Vegetable Lasagna

Mozzarella and Parmesan Cheeses
Homemade Marinara Sauce

The Finale

(Choice of One)

New York Deli Style Cheesecake

Raspberry Sauce, Fresh Berries, and Mint

Tiramisu

Raspberry Sauce, Mint Garnish

\$35 per guest

Please provide exact breakdown of each entrée selected 3 business days prior to event date

All Hot Dinner Main Courses are served with Rolls and Butter,

Freshly Brewed Starbucks Coffees and Tazo Teas

20 Guest Minimum & 3 Course Minimum

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Reception Selections

Cold Hors D'oeuvres

Eggplant Caponata with Olive Tapenade on French Bread

Crostini with Fresh Mozzarella, Sun Dried Tomato Puree, and Fresh Basil

Prosciutto wrapped Asparagus with Dried Mission Figs, Fresh Mozzarella, Olive Oil

Pear and Gorgonzola on Crostini

Tomato Cornet with Brie Cream, Pistachios and Citrus

\$150.00 per 50 Pieces

Hot Hors D'oeuvres

Chorizo Stuffed Medjool Date

Spinach and Feta Cheese in Phyllo

Thai Chicken Satay

Assorted Pot Stickers with Dipping Sauce

Vegetarian Spring Roll served with Chinese Mustard and a Sweet & Sour Sauce

Assorted Mini Deep Dish Pizzettas

\$150.00 per 50 Pieces

Deluxe Cold Hors D'oeuvres

Deviled Egg with Black Caviar

Smoked Salmon Pinwheels, Caramelized Onions, Cucumber, Avocado, Baby Greens

Seared Scallop on Potato Round with Avocado Mousse

Peppered Beef Tenderloin with Horseradish Cream on Focaccia Crostini

Poached Shrimp with Papaya Mousse and Mango Salsa

Mediterranean Salad on Bamboo Skewer

Smoked Chicken Salad in Cucumber Round

\$200.00 per 50 Pieces

3-4 pieces per person per hour for light hors d'oeuvres recommended

6-8 pieces per person per hour for heavy hors d'oeuvres recommended

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Deluxe Hot Hors D'oeuvres

New Orleans Cajun Chicken Skewer

Dungeness Crab Stuffed Mushrooms

Mushroom Profiterole

Manhattan Mini Reuben in Puff Pastry

Scallops Wrapped in Pancetta

Cuban Style Frank in a Blanket

Mini Chicken Cordon Bleu

\$200.00 per 50 Pieces

Specialty Hors D'oeuvres

Caribbean Coconut Shrimp Brochette

Argentinian Beef Chimichurri

Nectar Spiced Turkey Mini Burger "Sliders" with Sun dried Tomato Relish

Dungeness Crab Cakes with Meyer Lemon Aioli

Moroccan Lamb Meatballs with Almond Sauce

\$250.00 per 50 Pieces

3-4 pieces per person per hour for light hors d'oeuvres recommended

6-8 pieces per person per hour for heavy hors d'oeuvres recommended

Prices do not include service charge, currently at 21% or sales tax, currently at 8.5%

Elegant Displays and Stations

Designed for reception style events or as additions to full buffets

ANTIPASTO PLATTER

(Minimum 25 Persons)

An Assortment of Grilled Roasted Vegetables, Sundried Tomatoes, Marinated Artichoke Hearts, Roasted Peppers, Olives, Provolone, Mozzarella, Prosciutto, Salami, Pepperoni, and Cornichons

\$6.00 per guest

VEGETABLE CRUDITE

(Minimum 25 Persons)

A Variety of Raw Vegetables with Dips to Include: Creamy Ranch Dip

\$5.00 per guest

LOCAL FARM AND INTERNATIONAL CHEESE PLATTER

(Minimum 25 Persons)

Decorated with Whole Fresh Fruits, Sliced Baguettes, and Gourmet Crackers

\$6.00 per guest

SLICED SEASONAL FRESH FRUIT PLATTER

(Minimum 25 Persons)

\$5.00 per person

SEAFOOD BAR

(Minimum of 100 pieces)

Jumbo Prawns, Snow Crab Claws, Cherrystone Clams, Oysters on the Half Shell

Presented on Shaved Ice with Brandied Cocktail Sauce,

Horseradish, Lemon and Trenton Crackers

\$5.00 per piece

SUSHI AND SASHIMI

(Minimum of 100 pieces)

Pre-made Sushi and Sashimi with Pickled Ginger, Wasabi, Daikon And Soy Sauce

\$6.00 per piece

SIDE OF SMOKED SALMON

(Serves 50 Guests, Minimum 25 Guests)

Served with Diced Onions, Capers, Creamed Horseradish, Lemon Wedges and Whipped Cream Cheese, Dark Rye Bread

\$7.00 per guest

Prices listed do not include service charge of 21% and 8.5% sales tax

Specialty Stations

These stations are designed as an add on to a buffet or a minimum of 3 stations

Attendant required for each station \$125.00 per attendant

Minimum of 50 guests per station and 2 hours of service

BIG BOWL STATION

Sautéed to order: Shrimp, Beef, Chicken, Broccoli, Bean Sprouts, Peppers, Celery, Carrots,
Water chestnuts, Green Onion, Chopped Garlic, Oyster Sauce, White Rice, Chop Sticks

\$18.00 per guest

MASHED POTATO MARTINI BAR

Grilled Portobello Mushrooms, Caramelized Onions, Roast Garlic, Blue Cheese,
Cheddar Cheese, Scallions, Applewood Smoked Bacon

\$9.00 per guest

PASTA STATION

Orecchiette with Fresh Tomatoes, Basil & Garlic, Pappardelle with Wild Mushroom Ragout
Lemon Pepper Fettucini with Herb Chardonnay, Cracked Pepper, Red Chiles and Parmesan Cheese

\$11.00 per guest

CAESAR SALAD STATION

Romaine Leaves, Garlic Croutons, Traditional Caesar Dressing, Grated Parmesan Cheese,
Fresh Peppermill, Grissini Breadsticks

\$8.00 per guest

Warm Fresh Grilled Chicken Strips

Additional \$5.00 per guest

CRÊPE STATION

Black Forest Ham, Gruyere Cheese, Spinach, Artichoke, Roasted Garlic, Mushroom, Baby Shrimp

\$15.00 per guest

DESSERT CREPE STATION

Fillings to include Seasonal Fruits, Whipped Cream, Nutella
Toppings to include Chocolate, Caramel, and Wild Berry Sauces

\$15.00 per guest

SWEET BITE STATION

Bite Size Petit Fours and Mini Desserts to include:
Chocolate Dipped Strawberries, Chocolate Éclairs, Pistachio Raspberry Diamonds,
Almond Tart, Assorted Tea Cookies, Macarons, and Merlitons.

\$15.00 per guest

ICE CREAM STATION

Flavors may include Vanilla, Chocolate, Strawberry. Toppings to include Chocolate Chips,
Rainbow Sprinkles, Chopped Nuts, Maraschino Cherries, and Toasted Coconut.

Hot Fudge, Caramel, and Fruit Toppings

\$12.00 per guest

Prices listed do not include service charge of 21% and 8.5% sales tax

CARVING STATIONS

Minimum of (50) Persons Per Item
These items require a carver at a **\$125.00 labor charge**
Carver fee based upon one carver per 100 guests
Maximum of 2 Hours

ROAST SIRLOIN OF BEEF

Aus Jus, Cracked Pepper Crust
\$12.00 per guest

ROASTED WHOLE TURKEY

Served with Cranberry Chutney and Giblet Sauce
\$9.00 per guest

CUMIN-SCENTED PORK LOIN

Chipotle Glaze, Slow Cooked Posole, Corn Salsa
\$10.00 per guest

VIRGINIA SMOKED HAM

Served with Orange Mustard Seed Glaze
\$8.00 per guest

Off-Site Catering Options

We are proud to offer our catering at
Paradise Ridge Winery & Hans Fahden Vineyards



Rental Fees	Paradise Ridge Winery	Hans Fahden Winery
Monday-Thursday	Starts at \$700	N/A
Friday Evening	Starts at \$6,000	Starts at \$4,500
Saturday Evening	Starts at \$8,000	Starts at \$6,500
Sunday Evening	Starts at \$6,000	Starts at \$5,500
	There is a \$20 per person minimum wine purchase for all events.	There is a minimum wine purchase for all events.

Rental Fees for each venue include tables, chairs, parking, utilities, set-up, clean-up and a staffed wine bar

You may select any menu we offer for your event at Paradise Ridge Winery or Hans Fahden Winery.

As a full service Hilton, we provide professional servers and chefs and each event will have an event leader with additional staff.

Hilton Sonoma Wine Country provides china, flatware, and linens.

Menu pricing is exclusive of daily \$1,500 off-site labor fee

When billed through Hilton Sonoma Wine Country, a 10% processing fee will apply.
Space is not confirmed until contract is signed.

Prices listed do not include service charge of 21% and 8.5% sales tax

Banquet Wine List

Sparkling Wine

NV	J, “Cuvee 20,” Brut, Russian River Valley	46
NV	Korbel, “Natural,” (65% pinot Noir, 35% Chardonnay), Russian River Valley	36
2006	Schramsberg, Blanc de Blancs, North Coast	70

Sauvignon Blanc

2008	Chalk Hill Winery, Chalk Hill	39
2007	Chateau St. Jean, “Le Petite Étoile Vineyard,” Russian River Valley	36
2008	Lancaster Estate, “Samantha’s,” Alexander Valley	39
2009	Simi, Sonoma County	26

Chardonnay

2008	Clos du Bois, “Sonoma Reserve,” Russian River Valley	34
2008	Mac Murray Ranch, Sonoma Coast	32
2007	Orogeny, Green Valley	36
2006	Stonestreet, Alexander Valley	54

Pinot Noir

2007	Mac Murray Ranch, Sonoma Coast	34
2009	Mark West, Russian River Valley	39

Zinfandel

2006	Carol Shelton, “Karma,” Dry Creek Valley	46
2007	Francis Ford Coppola, “Director’s Cut”	39
2007	Lake Sonoma, Dry Creek Valley	29
2008	Rancho Zabaco, “Sonoma Heritage Vines,” Sonoma County	34

Cabernet Sauvignon

2007	Beringer, Knight’s Valley	46
2006	Kenwood, “Jack London Vineyard,” Sonoma Valley	45
2008	Louis M. Martini, Sonoma County	38
2005	Roth, Alexander Valley	52

Prices listed do not include service charge of 21% and 8.5% sales tax

Beverage Selections

<u>Hosted Bar Charged on Consumption</u>		<u>Cash Bar Prices Inclusive of Tax</u>	
Deluxe Brands	\$6.50++	Deluxe Brands	\$7.00
Premium Brands	\$7.50++	Premium Brands	\$8.00
Cordials and Cognacs	\$9.00++	Cordials and Cognacs	\$10.00
Domestic Beer	\$4.50++	Domestic Beer	\$5.00
Imported Beer & Microbrews	\$5.50++	Imported Beer & Microbrews	\$6.00
Soft Drinks	\$3.00++	Soft Drinks	\$4.00
Still and Sparkling Water	\$3.00++	Still and Sparkling Water	\$4.00
Dancing Bull Wines	\$7.00++	Dancing Bull Wines	\$8.00
Rodney Strong Wines	\$9.00++	Rodney Strong Wines	\$10.00

A 21% service charge and 8.5% sales tax will be added to all hosted bar beverages
Cash bar prices include 8.5% sales tax

Deluxe Brands: Gordon's Vodka, Burnett's Gin, Famous Grouse Scotch Whisky, Early Times Bourbon, Myers Platinum Rum, Jose Cuervo Tequila, DeKyper Triple Sec

Premium Brands: Absolut Vodka, Tanqueray Gin, Dewars Silver Scotch Whisky, Jim Beam Bourbon, Bacardi Light Rum, Captain Morgan Spiced Rum, Herradura Tequila, Cointreau

Deluxe House Wines by the Bottle - Dancing Bull - \$28 per bottle
Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Zinfandel

Premium House Wines by the Bottle - Rodney Strong Vineyards - \$32 per bottle
Sauvignon Blanc-"Charlotte's Home", Chardonnay-"Chalk Hill", Zinfandel-Knotty Vines", Cabernet Sauvignon, Sonoma County

Domestic Beers include: Budweiser, Bud Light, Miller Light
Imported Beers and Microbrews include: Heineken and Corona

Bartender Fees

A flat fee of \$150.00 per bartender, applies to all private bars. Maximum 4 hours
We estimate (1) bartender for up to 100 guests, (2) bartenders for up to 200 guests

Set-up Fee

A \$125.00 bar set-up fee applies for each private bar.
Should your bar sales exceed \$450.00 per bar, this fee will be waived.
Note the "bar sales" refers to drinks poured and served by your bartender at your private bar, and does not include wine poured during your dinner.

If you wish to provide wines from your own cellar, a corkage fee of \$20.00 plus 21% service charge and 8.5% sales tax per 750ml bottle will apply.

Prices listed do not include service charge of 21% and 8.5% sales tax

Terms and Conditions

Agreement

Once you have selected your preferred date, Hilton Sonoma Wine Country will issue an Agreement for Catering Facilities. We require a copy of a catering contract signed by both parties prior to securing a date for your event

Guarantees

The expected number of guest must be communicated to the Hilton Sonoma Wine Country Catering Department a minimum of 3 business days prior to the event. This number will be considered a guarantee and is not subject to reduction. If we do not receive a guarantee outside this time frame, the number of guest expected on the catering contract will be considered a guarantee and charges will be assessed accordingly. Your final bill will be charged for your actual attendance or guaranteed guest count, whichever is greater. Additionally, the hotel will select appropriate space for your event, based on your attendance and setup requirements. Should the factors change through the course of your planning, your event locations will also be subject to change. Contact your catering manager prior to printing event locations in an agenda or invitation.

Surcharges

Service fee of \$150.00 for groups of less than 20 persons. Bar set up fee of \$125.00 plus bartender fee of \$150.00 per 4 hours of labor. Attendant fee for reception/buffet stations of \$125.00. Extra labor charges will apply for room set-up changes with less than 12 hours advance notice or unusual set-up requirements.

Outside Contractors

Upon contracting with Hilton Sonoma Wine Country, we will provide a complete referral list of approved outside contractors who may assist you with flowers, photography, cakes, music and transportation. If you prefer, you are welcome to make arrangements with your own outside contractors. Outside contractors must be professional contractors and we ask that you advise them to contact Hilton Sonoma Wine Country for instructions on our outside contractor policies. Hilton Sonoma Wine Country reserves the right to approve or refuse any outside contractors.

Audio / Visual

The hotel will be the exclusive provider of audio/ visual equipment and rental. In the event that an outside contractor is permitted by the hotel, they are required to follow the terms of our outside contractor policy.

Changes to Set-up

After BEO is signed, changes to room set-ups or service hours will incur a \$150.00 fee.

Facility Fees

Facility fees for all our private dining rooms will be quoted by the Sales staff at the time of contracting. Facility fees will vary depending on the room(s) and times reserved. Your facility fee includes event coordination, tables with ivory linens, banquet chairs, stemware, and glassware. All set-up, clean-up and banquet staffing of your event is included.

Decoration

It is our pleasure to consult with you on your decorative preferences. Decorations, signage or displays brought into the resort by the guest must be approved prior to arrival by your Conference Services Manager. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape

Prices listed do not include service charge of 21% and 8.5% sales tax

or any other substance other than those provided by the hotel. Blue painters tape is available upon request at a charge of \$15 per roll. Any damage to the hotel will be charged to master account.

Function Rooms

Function rooms are assigned by Hilton Sonoma Wine Country according to the guaranteed minimum number of guests anticipated. Round tables of eight (8) or ten (10) guests are customary. The hotel reserves the right to assign another room for a function in the event that the room originally designated for such function shall become unavailable or inappropriate in the hotel's sole opinion. Contact your catering manager for your meeting room set-up needs. Hilton Sonoma Wine Country will provide Executive Set (note pads, pens, pitchers of ice water with lemon, glasses and hard candy) in all meeting rooms.

Alcoholic Beverage Policy

The sale and service of all alcoholic beverages is regulated by the California State Liquor Commission. Hilton Sonoma Wine Country is responsible for the administration of the regulations; therefore, it is our policy that no alcoholic beverage(s) are brought into your private event. In the event a group is granted permission in advance, to bring in their own wine, a corkage fee of \$20 per 750ml bottle will be assessed. The hotel reserves the right to discontinue service of alcoholic beverage at any time. The hotel's authority in this matter is absolute.

Confirmation of Attendance

In order to ensure the success of your event, it is necessary for the Catering and Conference Services office to be notified with your final guest count no later than three (3) business days prior to the event date. This number will not be subject to reduction. If the catering office is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. The hotel will not be responsible for identical service to more than 3% over your guarantee, should your attendance increase suddenly or unexpectedly.

Menu Selections

Enclosed for your review are a range of suggested menus. They are merely a sample of the services and amenities that our Catering and Conference Services staff is able to provide. We welcome the opportunity to create custom menus to meet the needs and suit the preferences of your guests. Please note that the rates quoted are subject to service charge (currently 21%) and 8.5% California State tax applicable to all food, beverage, audio/visual equipment and room rental.

When planning your menu, we suggest selecting a common main course for all guests; however you may offer a choice of main course options if the following guidelines have been met:

- A maximum of two main course options, plus a vegetarian alternative, may be offered.
- The Catering Department must be provided with an exact breakdown of the two main courses selected no later than three (3) business days prior to the event.
- The higher priced main course will prevail for both meal selections.
- Common accompaniments and complementing courses are required for multiple main course luncheons and dinners.
- Each guest must have a pre-set place card that includes a symbol indicating the main course selected.
- Seating assignments are required for groups of more than 50 with multiple main courses.

Prices listed do not include service charge of 21% and 8.5% sales tax



Prices on the enclosed menus are subject to change, but will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection and type of event. All food and beverage must be provided by Hilton Sonoma Wine Country. Please consult your Catering Manager for food and beverage minimums.

Hilton Sonoma Wine Country is the only licensee authorized to sell, serve or distribute any food and beverage on property. No food or beverage of any kind will be permitted to be brought into the hotel by any guest. In the event a group is permitted to bring in their own wine, a corkage fee of \$20 per bottle will be assessed. Any remaining food from an event may not be re-served. The hotel will donate "left over" product to a local shelter upon request at time of event confirmation.

Shipping & Receiving

The Hilton Sonoma Wine Country can accept packages for your meeting no more than three (3) business days prior to your first meeting date during the following times: Monday through Friday 8:00am – 5:00pm and Saturday from 8:00am – 3:00pm. If you need to ship packages outside of this time frame, please make arrangements with your Catering or Convention Service Manager prior to shipping.

All packages for your program must be labeled as follows:

HILTON SONOMA WINE COUNTRY

Group Name and Event Dates

Attention: Name of Catering or Convention Services Manager and Title

3555 Round Barn Boulevard

Santa Rosa, CA 95403

Pallets will not be accepted without prior approval; packages cannot be accepted or shipped for non-registered guests. Box storage charges are \$5 per day per box outside of 3 days prior to arrival and one day after departure.

If you need packages shipped out at the conclusion of your meeting, please advise your on-site Banquet Captain. The charges outlined above will be charged for the storage of these packages. These charges do not include the cost of shipping. The charges will be billed to your master account.

Concierge Services

We will be happy to make arrangements for any special needs such as car rentals, buses, tours or limousine service. Other special needs such as winery visits and restaurant reservations may be arranged through one of our Guest Service Managers.

Security

Hilton Sonoma Wine Country shall not assume responsibility for damage or loss of any merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, additional security will be arranged and paid for at the hotel's discretion

Damages

Hilton Sonoma Wine Country reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our Catering and Conference Services representatives will be pleased to answer your questions.

Prices listed do not include service charge of 21% and 8.5% sales tax