



Meeting Packages

Simplify menu selections with our streamlined packages that include everything needed to keep attendees refreshed and energized for the day.

THE GRAND

Wake Up in Wine Country Breakfast + One Breakfast Enhancement All-Day Beverage Service Lunch Buffet of the Day Choice of Afternoon Break

\$140 per person

THE REGENCY

Wake Up in Wine Country Breakfast All-Day Beverage Service Lunch Buffet of the Day House Trail Mix and Freshly-Baked Cookies

\$130 per person

THE HOUSE

Vineyard Continental Breakfast All-Day Beverage Service Afternoon Picnic Lunch House Trail Mix

\$120 per person

THE EXECUTIVE

Vineyard Continental Breakfast + One Breakfast Enhancement All-Day Beverage Service Made-To-Order Sandwiches House Trail Mix and Freshly-Baked Cookies Available for groups of 20 or less.

\$110 per person

ADD A TASTE OF SONOMA

Personalize the experience by treating your attendees to a wine tasting. Enjoy an educational hour with our Sommelier featuring four local varietals to taste and complimentary hors d'oeuvres. Available with any meeting package.

\$50 per person

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change.



Breakfast Buffets

Start your morning off right with a delicious, locally-sourced breakfast spread.

VINEYARD CONTINENTAL

Greek Yogurt and House Granola Hard Boiled Farm Fresh Eggs
Bagels with Cream Cheese and Local Preserves Baked Pastries
with Clover Butter Seasonal Fresh Fruit

\$45 per person

WAKE UP IN WINE COUNTRY

Local Greek Yogurt and House Granola Farm Fresh Scrambled
Eggs or Vegetable Frittata Applewood Smoked Bacon or Chicken
Apple Sausage Crispy Hashbrowns or Potatoes with Onions &
Peppers Bagels with Cream Cheese and Local Preserves Baked
Pastries with Clover Butter Seasonal Fresh Fruit

\$55 per person

BUFFET ENHANCEMENTS

Steel Cut Oatmeal with Raisins, Brown Sugar, Almonds | \$12 per person

Greek Yogurt Fruit Parfait with Fresh Berries | \$12 per person

Buttermilk Pancakes with Sweet Butter & Warm Maple Syrup | \$14 per person

French Toast with Whipped Cream & Fresh Berries | \$14 per person

Smoked Salmon with Cream Cheese, Tomato, Capers | \$18 per person

Sundried Tomato Burritos with Pepper Jack & Fresh Spinach | \$16 per person

Croissant Sandwich with Applewood Smoked Bacon | \$14 per person

BEVERAGES

Freshly-Brewed Starbucks Coffee | \$95 per gallon

Chilled Fruit Juice | \$45 per pitcher

Seasonal Fruit Smoothie | \$12 each

BRUNCH LIBATIONS

\$250 Bartender Fee applies per 100 guests

Sparkling Wine | \$15 per glass

Mimosa | \$18 each

House Bloody Mary | \$16 each

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. A \$250 buffet surcharge will apply for groups under 20.



Daily Lunch Buffets

Daily lunch menus allow us to offer exceptional service, while limiting food waste and simplifying the planning process for our guests.

MONDAY: RUSSIAN RIVER BARBEQUE

Wild Mushroom Soup and Butter Lettuce Salad Santa Maria Tri Tip and Lemon-Garlic Chicken Potato Salad and Fresh Fruit Seasonal Cobbler and Brownies

\$70 per person

TUESDAY: WHEN IN ROME

Italian White Bean Soup and Crispy Romaine Salad Rosemary Grilled Chicken and Oven Roasted Salmon Cheese Tortellini with Pancetta Traditional Tiramisu and Chocolate Biscotti

\$70 per person

WEDNESDAY: ROSELAND STREET FAIR

Tortilla Soup and Mexican Caesar Salad Chipotle Flank Steak and Citrus-Marinaded Chicken Spanish Rice & Beans and Flour Tortillas Guacamole, Sour Cream, Pico de Gallo Grilled Peppers & Onions Warm Churros and Tres Leches Cake

\$70 per person

THURSDAY: SONOMA HARVEST

Roasted Cauliflower Soup and Butternut Squash Salad Bodega Bay Cioppino and Mary's Organic Chicken Fricassee Quinoa Pilaf and Steamed Garden Vegetables Lemon Meringue Pie and Cranberry Tart

\$70 per person

FRIDAY: PACIFIC RIM FEAST

Thai Coconut & Chicken Soup and Sonoma Green Salad Lemongrass Chicken and Miso-Marinaded Local Halibut Steamed Bok Choi and Fried Rice with Vegetables Fortune Cookies and Lemon Bars

\$70 per person

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Lighter Lunch Menus

Served with artisan bread rolls and local butter, with freshly-baked cookies for dessert.

AFTERNOON PICNIC

Sonoma Green Salad and Pasta Salad
Chef's Soup of the Day
Sliced Turkey, Roast Beef, Salami, Ham
Albacore Tuna Salad
Tomatoes, Lettuces, Dill Pickles, Red Onions
Fresh Seasonal Fruit
Sweet Butter Kettle Chips

\$55 per person

SOUP & SALAD

Choice of 1 soup: Tomato Bisque, Clam Chowder, Minestrone, or White Bean
Choice of 2 salads: Romaine Hearts, Sonoma Green, Baby Kale, or Iceberg Wedge
Choice of 3 proteins: Chicken Breast, Salmon, Shrimp, Portobello Mushroom, Hard Boiled Egg

\$60 per person

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Beverages

Enjoy all day beverage service or select a la carte beverages for each meal.

ALL DAY BEVERAGE SERVICE

Complete your meeting with freshly-brewed coffee, hot teas, assorted sparkling waters, and a citrus-infused water station.

\$20 per person

A LA CARTE BEVERAGES

Freshly-Brewed Starbucks Coffee | \$95 per gallon

Iced Tea | \$75 per gallon

Lemonade | \$75 per gallon

Chilled Fruit Juice | \$45 per pitcher

Seasonal Fruit Smoothie | \$12 each

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Break Packages

Keep attendees refreshed with an afternoon snack break.

GOLDEN STATE

Avocado Toast with Tomato & Feta Crudit  Platter with House Herb Ranch Artisan Cheeses & Dried Fruits Chocolate Truffles

\$30 per person

COUNTY FAIR

Soft Pretzels with Mustard Sliced Apples & Caramel Sauce Fresh Popcorn Warm Churros

\$25 per person

ENERGIZER

House Trail Mix Chocolate Espresso Beans Lemon Poppy Seed Coffee Cake Seasonal Fresh Fruit

\$28 per person

A LA CARTE SNACKS

Greek Yogurt Fruit Parfait with Fresh Berries | \$12 each

Freshly-Baked Cookies | \$52 per dozen

Brownies & Blondies | \$56 per dozen

House Trail Mix | \$32 per pound

Organic Energy Bars | \$8 each

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change.



Passed Hors D'oeuvres

Elevate your evening with a selection of tray-passed hors d'oeuvres.

PASSED HORS D'OEUVRES (COLD)

50 piece minimum per item

Crab Salad on Cucumber Round | \$9 per piece

Farm Fresh Deviled Egg | \$7 per piece

Pear & Gorgonzola Cream Crostini | \$7 per piece

PASSED HORS D'OEUVRES (HOT)

50 piece minimum per item

Breaded Smoked Mozzarella & Risotto Drop | \$7 per piece

Coconut Fried Shrimp with Cocktail Sauce | \$8 per piece

Pork Pot Sticker with Soy Sauce | \$8 per piece

Smoked Salmon Tartare Tartlet with Capers | \$10 per piece

Yukon Potato with Sour Cream & Caviar | \$10 per piece

Goat Cheese & Spinach Mousse Tartlet | \$7 per piece

Antipasto Skewer with Mozzarella & Tomato | \$7 per piece

Melon with Prosciutto Skewer | \$8 per piece

Prosciutto Wrapped Asparagus | \$9 per piece

Sesame Tuna Tartare on Wonton Crisp | \$10 per piece

Blackened Beef Tenderloin Crostini | \$10 per piece

Mini Shrimp & Avocado Tostada | \$9 per piece

Garlic Bruschetta Toast | \$7 per piece

Mini Pulled Pork Slider | \$8 per piece

Goat Cheese & Mushroom Tart | \$7 per piece

Chicken Empanada with Mango Lime Coulis | \$7 per piece

Prosciutto Wrapped Prawn | \$9 per piece

Spinach & Feta Spanakopita | \$7 per piece

Vegetable Spring Roll | \$7 per piece

Panko Breaded Crab Cake | \$9 per piece

Lamb Lollipop | \$10 per piece

Ratatouille Stuffed Filo Cup with Feta | \$7 per piece

Bacon Wrapped Scallop | \$10 per piece

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Appetizer Displays

Welcome guests with a selection of reception displays and artisan flatbreads.

SONOMA COAST RAW BAR

Jumbo Prawns | Snow Crab Claws | Cherrystone Clams | Oysters on the Half Shell | Cocktail Sauce | Champagne Mignonette

\$50 *per person*

THIRD STREET TACOS

Grilled Chicken Taquitos | Carne Asada | Seasoned Ground Beef | Queso Fresca | Guacamole | Sour Cream | Salsas | Corn Tortillas

\$38 *per person*

ANTIPASTO PLATTER

Sundried Tomato | Grilled Vegetable Medley | Baby Mozzarella | Provolone | Prosciutto | Pepperoni | Salami

\$28 *per person*

GARDEN CRUDITÉ

Assortment of Raw Vegetables | Hummus | House Herb Ranch

\$22 *per person*

ARTISAN CHEESE & CHARCUTERIE

Local & International Cheeses | Salami | Prosciutto | Fresh Berries | Dried Fruits | Baguette | Crackers

\$30 *per person*

MASHED POTATO BAR

Roasted Sweet Potato | Yukon Gold Potato | Sharp Cheddar | Applewood Smoked Bacon | Broccoli Florets | Sauteed Mushrooms

\$36 *per person*

ARTISAN FLATBREAD PIZZAS

\$52 each | 16 slices per pizza

Grilled Chicken, Spinach, Caramelized Onion, Roasted Garlic, Asiago Cheese

Italian Sausage, Sweet Pepper, Wild Mushroom, Roasted Tomato

Pineapple, Ham, Three Cheese Blend, Herb Marinara, Cracked Pepper

Grilled Vegetable, Artichoke, Kalamata Olive, Roasted Tomato

Fresh Mozzarella, Vine Ripe Tomato, Basil Pesto, Extra Virgin Olive Oil

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Chef Stations

Enhance your experience with a live, interactive chef station. Minimum of 50 guests required.

CARVING STATIONS

Roasted New York Sirloin with Au Jus | \$34 per person

Herb Roasted Prime Rib of Beef with Horseradish | \$36 per person

Roasted Whole Turkey with Cranberry Chutney | \$30 per person

Whole Kahlua Pig Roast with Hawaiian BBQ Sauce | \$32 per person

Peking Duck with Black Bean Paste and Plum Sauce | \$32 per person

Cedar Plank Salmon with Champagne-Dill Sauce | \$30 per person

Spinach Stuffed Pork Loin with Marsala Sauce | \$32 per person

ACTION STATIONS

Seafood Paella with Prawns, Clams, and Tomato | \$34 per person

Vegetable Risotto with Wild Mushrooms | \$30 per person

Ramen Noodles with Chicken, Beef, or Vegetable Broth | \$38 per person

Savory Crepes with Black Forest Ham | \$30 per person

Sweet Crepes with Seasonal Berries | \$28 per person

Chocolate Fondue with Fresh Fruit | \$26 per person

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. \$250 Attendant Fee applies per 50 guests.



Plated Dinner

We offer plated service with personalized three and four-course dinner menus.

THREE-COURSE PLATED MENU

1 Starter, 3 Entrée Choices, and 1 Dessert

\$120 *per person*

STARTERS

Sonoma Green Salad with White Balsamic

Romaine Hearts Salad with Creamy Garlic Dressing

Wedge Salad with Feta and Apple Vinaigrette

Roasted Cauliflower Soup

ENTRÉES

Seared Sonoma Duck Breast
caramelized turnips | white truffle risotto

Slow Roasted New York Strip
buttermilk mashed potatoes | shallot confit

Chicken Breast Saltimbocca
prosciutto | parmesan yukon potato puree

Pan Seared Bluenose Seabass
garlic swiss chard | lemon brown butter

White Wine Poached Salmon
basmati rice pilaf | lemon-thyme beurre blanc

FOUR-COURSE PLATED MENU

1 Starter, 1 Mid-Course, 3 Entrée Choices, and 1 Dessert

\$140 *per person*

MID-COURSES

Citrus-Marinated Asparagus with Prosciutto

Baby Beet Salad with Goat Cheese

Butternut Squash Risotto

Marinated Lamb Lollipop

French Onion Soup

DESSERTS

New York-Style Cheesecake

Flourless Mousse Cake

Cappuccino Cake

French Apple Tart

Red Wine Braised Pork Tenderloin
brown jasmine rice | purple cauliflower ragout

Grilled Vegetable Napoleon
spaghetti squash | zucchini | peppers fingerling potatoes | fresh
mozzarella

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. Final guarantees are due 7 days in advance.

Dinner Station Soirée

Perfect for welcome receptions and networking events. Interactive food stations create an engaging atmosphere for guests to enjoy a full meal while mingling.

DINNER STATION SOIRÉE

3 Passed Hors D'oeuvres 2 Starters and 1 Side 2 Entrées or 1
Entrée and 1 Chef Station (+ Attendant Fee) Chef's Dessert Station
with Freshly-Brewed Coffee

\$170 *per person*

SIDES

Yukon Gold Whipped Potatoes

Wild Mushroom Risotto

Grilled Seasonal Vegetables

Basmati Rice Pilaf

STARTERS

Sonoma Green Salad with White Balsamic

Romaine Hearts Salad with Creamy Garlic Dressing

Wedge Salad with Feta and Apple Vinaigrette

Roasted Cauliflower Soup

ENTRÉES

Seared Sonoma Duck Breast with Caramelized Turnips

Slow Roasted New York Strip with Shallot Confit

Chicken Breast Saltimbocca with Prosciutto

Pan Seared Bluenose Seabass with Lemon Brown Butter

White Wine Poached Salmon with Lemon-Thyme Beurre Blanc

Red Wine Braised Pork Tenderloin with Purple Cauliflower Ragout

Grilled Vegetable Napoleon with Fresh Mozzarella

DESSERTS

New York-Style Cheesecake

Flourless Mousse Cake

Cappuccino Cake

French Apple Tart

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change.

Dinner Buffets

Choose from our curated dinner buffet menus. Served with artisan rolls & butter and freshly-brewed Starbucks coffee with dessert.

BODEGA BAY

Pasta Salad with Pesto | Sonoma Green Salad Bodega Bay
Cioppino with Saffron Tomato Broth Pepper Crusted New York
Strip | Roasted Mary's Organic Chicken Breast Yukon Potato
Smoked Cheddar Gratin | Roasted Seasonal Vegetables
Chocolate Decadence Torte | Salted Caramel Banana Foster Cake

\$100 per person

WEST COAST TAPAS

Black Bean Soup | Wild Mushroom Tartlet with Truffle Oil
Butternut Squash & Blue Cheese Gratin | Gilroy-Garlic Shrimp
Dungeness Crab Cakes | Mediterranean Lamb Lollipops
Chocolate Truffles | Assorted Petit Fours

\$100 per person

LITTLE ITALY

Minestrone Soup | Sliced Prosciutto with Mixed Greens Grilled Vegetable Antipasto Platter with Extra Virgin Olive Oil Red Wine
Marinated Beef Trip Tip | Wild Mushroom Risotto Chicken Parmesan with House Made Marinara Tiramisu | Mini Chocolate Eclairs

\$100 per person

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. A \$250 buffet surcharge will apply for groups under 20.



Bar Packages, Priced Per Person

Includes 3 hours of unlimited service. Sparkling waters & soft drinks included.

PREMIUM LIQUORS AND BEER & WINE

\$75 per person

SIGNATURE LIQUORS AND BEER & WINE

\$65 per person

BEER & WINE ONLY

SPECIALTY COCKTAILS

Elevate your bar menu! Choose 2 of the following to feature for an

\$55 *per person*

additional \$20pp.

House Margarita

Classic Cosmo

Gin Martini

Rum Punch

Old Fashioned

Manhattan

\$20 *per person*

Menus are subject to 24% service charge plus 9.25% sales tax. Pricing is subject to change. \$250 Bartender Fee applies per 100 guests. Cash bars available upon request.

Consumption Bar, Priced Per Drink

Includes 3 hours of service with drinks added to final bill as ordered.

SPECIALTY COCKTAILS

Elevate your bar menu! Choose 2 of the following to feature.

House Margarita

Classic Cosmo

Gin Martini

Rum Punch

Old Fashioned

Manhattan

\$20 *each*

COCKTAILS

Premium Cocktails | \$18 each

Signature Cocktails | \$16 each

NON-ALCOHOLIC SELECTIONS

Sparkling Waters & Soft Drinks | \$6 each

Cash bars available upon request.

WINE

Premium Wine | \$18 per glass

Sparkling Wine | \$16 per glass

Select Wine | \$16 per glass

BEER

Imported | \$10 each

Domestic | \$9 each
