



## 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-Marinated 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-Marinated Local Halibut Steamed Bok Choi and Fried Rice with Vegetables Fortune Cookies and Lemon Bars

**\$70** *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 or for Daily Lunch Buffets served on alternate days. Plated service is available upon request.

## 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 Crudité Platter with House Herb Ranch Artisan Cheeses & Dried Fruits Chocolate Truffles

**\$30** *per person*

## ENERGIZER

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

**\$28** *per person*

## COUNTY FAIR

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

**\$25** *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

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# 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 | Sautéed 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

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

## 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  
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Wild Mushroom Risotto  
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Grilled Seasonal Vegetables  
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Basmati Rice Pilaf  
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### DESSERTS

New York-Style Cheesecake  
.....  
Flourless Mousse Cake  
.....  
Cappuccino Cake  
.....  
French Apple Tart  
.....

### 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  
.....

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*

WINE

Premium Wine | \$18 per glass

Sparkling Wine | \$16 per glass

Select Wine | \$16 per glass

COCKTAILS

Premium Cocktails | \$18 each

Signature Cocktails | \$16 each

BEER

Imported | \$10 each

Domestic | \$9 each

NON-ALCOHOLIC SELECTIONS

Sparkling Waters & Soft Drinks | \$6 each

Cash bars available upon request.