

HILTON SONOMA WINE COUNTRY EVENT MENUS

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COMPLETE MEETING PACKAGE

FOR GROUPS OF 12-20 GUESTS

All lunches include freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

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 with Low Fat and Fat-free Milk

AM BREAK

Starbucks Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks, Bottled Waters and Juices

PM BREAK

Whole Fresh Fruit, Granola Bars and Mixed Nuts

Assorted Soft Drinks and Mineral Water

\$70 PER GUEST

LUNCH SELECTIONS - CHOOSE ONE

Plated Boardroom Lunch

Whole Fresh Fruit

Fresh Baked Cookies

Custom menus will be created for guests to select from the following:

Chopped Salad

Cobb Salad

Grilled Vegetable Panini

Grilled Angus Burger

Nectar Turkey Sandwich

Buffet Executive Lunch

Salads – Select Two:

Sonoma Organic Field Greens

Caesar Salad

Baby Spinach Salad

Seasonal Vegetables

Pasta Salad

Entrées - Select Two:

White Wine Poached Salmon

Petaluma Chicken Breast Cacciatore

Roasted Garlic – Lime Marinated Flank Steak

Desserts – Select One:

Fresh Fruit Platter

Brownies and Bars

Chefs Selection Dessert Display

DELUXE MEETING PACKAGE

FOR GROUPS OF 20 OR MORE

All lunch buffets include freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

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 with Low Fat and Fat-free Milk

AM BREAK

Starbucks Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks, Bottled Waters and Juices

PM BREAK

Whole Fresh Fruit, Granola Bars and Mixed Nuts

Assorted Soft Drinks and Mineral Water

\$70 PER GUEST

UPGRADE TO ROUND BARN BUFFET FOR \$5 PER GUEST

LUNCH BUFFET - SELECT ONE OF THE FOLLOWING

HOWARTH PARK DELI PICNIC BUFFET

Sonoma Organic Field Greens

Aged Balsamic Dressing

Chef's Pasta Salad

Summer Vegetables and Fresh Herbs

Marinated Grilled Vegetables

Gourmet Delicatessen Display

Potato Chips

Cookies, Brownies & Bars

SPRING LAKE SALAD EXTRAVAGANZA

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

Crisp Chopped Green Salad

Fresh Baked Cookies and Brownies

Whole Wheat Rolls and Butter

EXECUTIVE MEETING PACKAGE

FOR GROUPS OF 20 OR MORE

Includes everything for a successful Executive Meeting:

- Upgraded A/V: podium with microphone, LCD projector, screen, flip chart and wireless internet for attendees
- Pad, pen, water and mints at each place setting
- Meeting Room Set-up and Rental Charges

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 with Low Fat and Fat-free Milk

AM BREAK

Starbucks Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks, Bottled Waters and Juices

PM BREAK - SELECT ONE OF THE FOLLOWING:

Wine Country Picnic – Cheese Display, Crackers, Olives, Beverages

Hawaiian Delight - Fruit Smoothies, Coconut Macaroons, Whole Fruit

Healthy Choice - Crudité , V8, Whole Fruit, Trail Mix & Taro Chips

\$110 PER GUEST

UPGRADE TO ROUND BARN BUFFET FOR \$5 PER GUEST

LUNCH BUFFET - SELECT ONE OF THE FOLLOWING

TASTE OF SONOMA VALLEY

Sonoma Organic Chopped Salad

Moroccan Cous – Cous Salad

Angel Hair Pasta Salad

Grilled Chicken Breast “Saltimbocca”

Garlic Roasted Fingerling Potatoes

Medley of Seasonal Vegetables

French Raspberry and N.Y. Cheese Cakes

TASTE OF LITTLE ITALY

Caesar Salad

Mozzarella Boccancini Salad

Seasonal Melons with Shaved Prosciutto Ham

Crispy Panko Crusted Chicken Parmesan

Three Cheese Tortellini with Pesto Cream

Warm Focaccia and Grisinni Bread Sticks

Medley of Seasonal Vegetables

Tiramisu and Dark Chocolate Biscotti

FOOD RELATED TEAM BUILDING EVENTS

Allow our team of experts to create a program that is tailored to your group's needs and level of experience.
Instructor fee \$125.

FOOD & WINE PAIRING

Chef's creation of 3 hors d'oeuvres
Wine paired with each hors d'oeuvre
Tasting Notes at each station

\$25 PER GUEST

IRON CHEF "BLACK BOX" - 2 HOUR CLASS

FOR 15-50 GUESTS

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.

\$65 PER GUEST

FOR ADDITIONAL OPTIONS - ASK YOUR CATERING OR CONVENTION SERVICES MANAGER FOR REFERRALS TO
LOCAL TEAM BUILDING COMPANIES



BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Starbucks Coffee, Decaf and TAZO Teas

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

\$23 PER GUEST

ADD SCRAMBLED OR HARD BOILED EGGS FOR \$4 PER GUEST

HEALTHY START

FOR GROUPS OF 20 OR MORE

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

\$32 PER GUEST

HILTON CONTINENTAL

Pitchers of Fruit Juices

Bagels and Cream Cheese

Fresh Seasonal Fruits and Berries

Individual Yogurts

Hard Boiled Eggs

McCann's Irish Oatmeal with Cinnamon, Brown Sugar and California Raisins

Granola and Dry Cereals

\$27 PER GUEST

ROUND BARN

FOR GROUPS OF 20 OR MORE

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

\$28 PER GUEST

BREAKFAST ADDITIONS

STATIONS

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

\$12 PER GUEST

Waffle Bar - Fresh Hot Waffles with Maple Syrup and Clover Butter

Select from a Choice of Seasonal Fruit and Nut Toppings

\$10 PER GUEST

Sweet & Savory Breakfast Crepe Station

Mozarella and Feta Cheeses, Black Olives, Tomatoes, Basil, Ham

Strawberries, and Crème Fraiche

\$12 PER GUEST

Build Your Own Breakfast Wrap

Scrambled Eggs, Bacon Crumbles, Cheddar Cheese, Sour Cream,

Onions, Mushrooms, Jalapenos and Salsa with Warm Flour Tortillas

\$12 PER GUEST

A LA CARTE SELECTIONS

Assorted Breakfast Pastries **\$38 PER DOZEN**

Banana Nut, Zucchini and Pumpkin Breakfast Bread **\$38 PER DOZEN**

Assorted Bagels with Cream Cheese, Butter and Preserves **\$38 PER DOZEN**

Fresh Seasonal Fruits and Berries **\$8 PER GUEST**

Individual Yogurts **\$4 PER GUEST**

Granola and Dry Cereals Low Fat and Fat-free Milk **\$4 PER GUEST**

Applewood Smoked Bacon **\$5 PER GUEST**

Caggiano Chicken Apple Sausage **\$5 PER GUEST**

Herbed Breakfast Potatoes **\$4 PER GUEST**

McCann's Irish Oatmeal **\$4 PER GUEST**

Smoked Salmon Display **\$8 PER GUEST**

Egg, Cheddar, and Bacon English Muffin Sandwich **\$8 PER GUEST**

Petaluma Farm-fresh Scrambled Eggs **\$4 PER GUEST**

SPECIAL REFRESHMENT BREAKS

FOR GROUPS OF 10 OR MORE

All breaks include freshly brewed Starbucks Coffee, Decaf and TAZO Teas

SONOMA WINE COUNTRY PICNIC

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

\$18 PER GUEST

"GOT MILK"

Fresh Baked Assorted Cookies, Brownies and Bars
Ice Cold Milk
Soft Drinks & Calistoga Mineral Waters

\$15 PER GUEST

HAWAIIAN DELIGHT

Tropical Fruit Smoothies with Bamboo Umbrellas in Banana and Mango Flavors
Blended with Coconut Milk or Cream and Presented in Carafes
Coconut Macaroons
Seasonal Whole Fresh Fruit

\$16 PER GUEST

HEALTHY CHOICE

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

\$16 PER GUEST

BUILD A BREAK - SELECT FROM THE FOLLOWING ITEMS TO MAKE A COMPLETE BREAK OF YOUR CHOICE :

SWEET

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

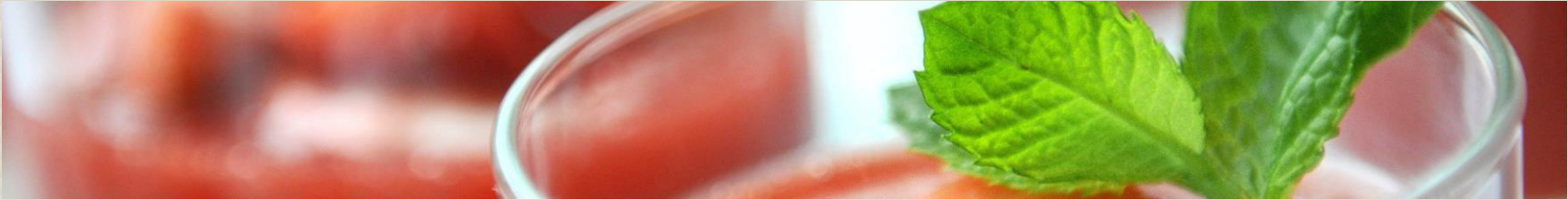
4 ITEMS - \$15 PER GUEST

5 ITEMS - \$16 PER GUEST

SALTY

Taro Chips
Pretzels with Mustard
Fancy Salted Mixed Nuts
Blue Corn Tortilla Chips
Fresh Pico De Gallo Salsa
Homemade Guacamole
Buttered Popcorn

6 ITEMS - \$18 PER GUEST



COFFEE BREAKS AND REFRESHMENTS

BEVERAGE SELECTIONS

Starbucks Coffee and Tazo Teas
\$58 PER GALLON

Soft Drinks
\$4 EACH

Bottled Water
\$2 EACH

Sparkling Waters
\$4 EACH

Individual Juices
\$4 EACH

Red Bull Energy Drink
\$6 EACH

Iced Tea, Fruit Punch and Lemonade
\$40 PER GALLON

BREAK ADDITIONS

Buttered Popcorn
\$4 PER GUEST

Freshly-baked Assorted Cookies
\$38 PER DOZEN

Brownies, Blondies and Lemon Bars
\$38 PER DOZEN

Petite Fours, Mini Pastries and Biscotti
\$42 PER DOZEN

Tortilla chips and Salsa - Add Homemade Guacamole
\$5 PER GUEST \$3 PER GUEST

Hand-dipped Chocolate Strawberries
\$50 PER DOZEN (SEASONAL)

Fancy Salted Mixed Nuts, Snack Mix and Pretzels
\$6 PER GUEST

Fresh Homemade Fruit Smoothies (Chef's choice)
\$38 PER PITCHER

HEALTHY BREAK OPTIONS

Fresh Seasonal Fruit Salad with Yogurt Dip
\$8 PER GUEST

Whole Fresh Fruit
\$4 PER GUEST

Vegetable Crudité
\$6 PER GUEST

Individual Yogurts
\$4 PER GUEST

Granola and Energy Bars
\$4 PER GUEST

Trail Mix
\$5 PER GUEST

EXECUTIVE LUNCH MENUS

These menus are designed for groups of less than 20 guests
All lunches include freshly brewed Starbucks Coffee, Decaf and TAZO Teas

PLATED BOARDROOM LUNCH

Includes: Whole Fresh Fruit and Fresh Baked Cookies

The Hilton Sonoma Wine Country will create custom order sheets for your guests to order from by 10am for a 12pm lunch service

ENTRÉES

Chopped Salad

Romaine, Feta Cheese, Cucumber and Chick Peas with Roasted Peppers, Red Onions, Pepita Seeds in Green Goddess Dressing

Cobb Salad

Roasted Organic Chicken, Little Gem Lettuce and Avocado with Pt. Reyes Blue Cheese, Hard Cooked Egg, Applewood Smoked Bacon and Roma Tomatoes in Blue Cheese Vinaigrette

Grilled Vegetable Panini

Fresh Mozzarella with Oven-Roasted Tomatoes, Grilled Portobello Mushroom, Red Bell Pepper, Zucchini and Pesto on Grilled Ciabatta Bread

Grilled Angus Burger

Sonoma Pepper Jack, Avocado, Mushrooms, Pesto Mayonnaise on Sesame Seed Bun

Nectar Turkey Sandwich

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

\$30 PER GUEST

BUFFET EXECUTIVE LUNCH - FOR 12-20 GUESTS

SALADS - SELECT TWO

Sonoma Organic Field Greens - Assorted Dressings

Caesar Salad - Parmesan, Croutons, and Creamy Garlic Dressing

Baby Spinach Salad - Chopped Egg, Red onion, Dried Cranberries, Tomatoes, Blue Cheese, and Red Wine Vinaigrette

Seasonal Vegetables - Grilled or Roasted with Goat Cheese and Fresh Herbs

Pasta Salad - Chef's Combination of the Seasons Best Flavors

ENTRÉES - SELECT TWO

White Wine Poached Salmon - Artichoke Ragout and Champagne Cream

Charbroiled Petaluma Chicken Breast Cacciatore - Kalamata Olives, Basil, and Sun Dried Tomatoes

Roasted Garlic – Lime Marinated Flank Steak - Balsamic carmelized Shallots, Natural Jus

DESSERTS - SELECT 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

\$35 PER GUEST

PLATED LUNCHES

FOR GROUPS OF 20 OR MORE

All lunches include rolls and butter, freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

TO BEGIN THE MEAL - SELECT 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 with Herbed Crouton

Roasted Butternut Squash Soup

With Apples and Hazelnut Essence, Chive and Crème Fraiche Drizzle

THE FINALE - SELECT 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

ENTRÉES - SELECT TWO

Please provide exact breakdown of each entrée selected

3 business days prior to event date

Stuffed Petaluma Chicken Breast

Stuffed with Smoked Mozzarella, Swiss Chard and Pine Nut Maple-Marsala Wine Sauce
Moroccan Cous – Cous Salad with Cucumber, Mint, Currants, Preserved Lemon Vinaigrette

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

\$38 PER GUEST

PLATED LUNCHES

FOR GROUPS OF 20 OR MORE

All lunches include freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

TO BEGIN THE MEAL - SELECT 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

THE FINALE - SELECT ONE

Chocolate Truffle Torte

Flourless Chocolate Cake, Cocoa Powder and Berries

Mountain Berry Tart

Butter Cookie Crust, Cream Pastry Filling and Almond Cookie Crumbs

Salted Caramel Vanilla Crunch Cake

Creamy Custard, Caramel Crunch, Vanilla Pudding

ENTRÉES - SELECT TWO

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

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

\$35 PER GUEST



PLATED LUNCHES

FOR GROUPS OF 20 OR MORE

All lunches include freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

TO BEGIN THE MEAL - SELECT 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

Chef's Creation of the Day

THE FINALE - SELECT ONE

New York Deli Style Cheese Cake

Raspberry Sauce, Fresh Berries, and Mint

Tiramisu

Raspberry Sauce, Mint Garnish

ENTRÉES - SELECT TWO

Please provide exact breakdown of each entrée selected

3 business days prior to event date

Smoked Pork Tenderloin and Pappadelle 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

\$32 PER GUEST



LUNCHEON BUFFETS

FOR GROUPS OF 20 OR MORE

All lunch buffets include freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

TASTE OF SONOMA VALLEY

Sonoma Organic Chopped Salad with Romaine, Tomato, Cucumber, Avocado, Red Onion, Apple Cider - Bleu Cheese Vinaigrette

Moroccan Couscous Salad with Cucumber, Mint, Currants, Preserved Lemon Vinaigrette

Angel Hair Pasta Salad
Sun Dried Tomatoes, Kalamata Olives, Artichokes, Creamy Dill Dressing

Grilled Chicken Breast "Saltimbocca"
Prosciutto, Pearl Onions, Herbs, Light Sage Cream Sauce

Garlic Roasted Fingerling Potatoes

Medley of Seasonal Vegetables

French Raspberry and N.Y. Cheese Cakes

\$38 PER GUEST

ASIAN FUSION

Thai Coconut Milk & Lemongrass Chicken Soup

Buckwheat Soba Noodle Salad Served in Chinese Take-out Boxes with Chopsticks

Iceberg, Shredded Carrot, and Red Cabbage Salad with Creamy Miso – Ginger Dressing

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

\$40 PER GUEST



LUNCHEON BUFFETS

FOR GROUPS OF 20 OR MORE

All lunch buffets include freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

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

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

\$38 PER GUEST

BENNETT VALLEY BARBECUE

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

Macaroni Salad with Gherkin's, Pimentos, and Creamy Herb Dressing

Herb Grilled Petaluma Chicken Breast

Oven Roasted Tomato Salsa

Charbroiled Dry Rub Tri – Tip Roast

Mini Focaccia and Sandwich Rolls

Lemon Bars, Chocolate Brownies, Blondies

\$40 PER GUEST

LUNCHEON BUFFETS

FOR GROUPS OF 20 OR MORE

All lunch buffets include freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

HOWARTH PARK DELI PICNIC

Sonoma Organic Field Greens

Aged Balsamic Dressing

Chef's Pasta Salad

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

\$35 PER GUEST

SPRING LAKE SALAD EXTRAVAGANZA

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

\$30 PER GUEST

BOX LUNCHESES (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 Soft Roll

Honey Baked Ham & Swiss on Soft Roll

Hummus, Cucumber, Tomato, Sprouts, and Avocado on Focaccia

Chicken Caesar Salad

\$21 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 labor charge per person.



PLATED DINNERS

FOR GROUPS OF 20 OR MORE

All dinners include rolls, butter, freshly brewed Starbucks Coffee, Decaf and TAZO Teas

TO BEGIN THE MEAL - SELECT 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

THE FINALE - SELECT ONE

Bitter Chocolate Mousse Cake

Dark Chocolate Mousse, Fresh Berries

Strawberry-Amaretto Cake

Almond Cream Cheese, White Chocolate and Strawberries

Apple Galette

Caramel Sauce, Whipped Cream

ENTRÉES - SELECT TWO

Please provide exact breakdown of each entrée selected

3 business days prior to event date

Flame Broiled Jumbo Prawns

White Truffle Mashed Potatoes, Red Wine Bordelaise Sauce

Grilled Balsamic Marinated Filet Mignon

Goat Cheese Twice Baked Potato, Sherry – Mushroom Sauce

Pan Seared Bodega Bay Petrale Sole

Polenta Crescents, Oven Roasted Tomatoes, White Wine Sauce

Rosemary Grilled Lamb Flank Steak

Currant infused Cous – Cous and Eggplant Pepper Jack Gratin

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

\$55 PER GUEST

PLATED DINNERS

FOR GROUPS OF 20 OR MORE

All dinners include freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

TO BEGIN THE MEAL - SELECT 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

Chilled Gazpacho with Avocado and Cilantro

Lobster Bisque with a hint of Sherry and Chive Crème Fraiche

THE FINALE - SELECT 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

ENTRÉES - SELECT TWO

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

Grilled Breast of Chicken Piperade

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

New York Steak

Garlic Roasted Fingerling Potatoes, Horseradish Jus

Honey and Ginger Glazed Pork Loin Roast

Horseradish Potato Puree, Calvados Sauce

Sautéed Cardamom Dusted Chicken Breast

Buttermilk Whipped Potatoes, Pancetta, Apple Brandy Sauce

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

\$50 PER GUEST



PLATED DINNERS

FOR GROUPS OF 20 OR MORE

All dinners include freshly brewed Starbucks Coffee, Decaf, TAZO Teas, Lemonade and Iced Tea

TO BEGIN THE MEAL - SELECT 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

THE FINALE - SELECT ONE

New York Deli Style Cheese Cake

Raspberry Sauce, Fresh Berries, and Mint

Tiramisu

Raspberry Sauce, Mint Garnish

ENTRÉES - SELECT TWO

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

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

\$45 PER GUEST

DINNER BUFFETS

FOR GROUPS OF 20 OR MORE

All dinner buffets include rolls, butter, freshly brewed Starbucks Coffee, Decaf and TAZO Teas

ALL ORGANIC

Organic Baby Arugula and Tat Soi Green Salad

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

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 with Minted Honey-Yoghurt Sauce

Cheesecake Mama’s Assorted Organic Cheesecakes

\$75 PER GUEST

SONOMA COAST

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

Chef’s Selection Seasonal Vegetables

Dessert Buffet Variety of Italian Cakes and Pastries

\$60 PER GUEST

DINNER BUFFETS

FOR GROUPS OF 20 OR MORE

All dinner buffets include rolls, butter, freshly brewed Starbucks Coffee, Decaf and TAZO Teas

ALEXANDER VALLEY

Sonoma Organic Field Greens

Blue Cheese, Candied Walnuts and Balsamic Vinaigrette

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

Herbs de Provence

Crème Brulee Cheesecake

Chocolate Truffle Cake

\$55 PER GUEST

DILLON BEACH BARBECUE

Sonoma Valley Coleslaw

Cilantro, Pickled Ginger and Sesame Soy Dressing

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 with Minted Honey-Yoghurt Sauce

Variety of Summer Fruit Pies

Served with Fresh Cream

\$55 PER GUEST

BUTLER PASSED RECEPTION SELECTIONS

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

COLD HORS D'OEUVRES - PLEASE SELECT ONE

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
Pear and Gorgonzola on Crostini
Boursin Cheese, Roasted Apple, and Carmelized Pecan on Belgian Endive

\$175 PER 50 PIECES

DELUXE COLD HORS D'OEUVRES - PLEASE SELECT ONE

Smoked Chicken and Herb Goat Cheese on Corn Blini
Seared Scallop on Polenta Round with Avocado Mousse
Peppered Beef Tenderloin with Horseradish Cream on Focaccia Crostini
Sesame Seared Ahi Tuna on Wonton Crisp with Wasabi Aioli
Smoked Chicken Salad in Cucumber Round
Mediterranean Salad on Bamboo Skewer
Smoked Salmon Pinwheels with Caramelized Onions, Cucumber, Avocado and Baby Greens

\$225 PER 50 PIECES

HOT HORS D'OEUVRES - PLEASE SELECT ONE

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

\$175 PER 50 PIECES

DELUXE HOT HORS D'OEUVRES - PLEASE SELECT ONE

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

\$225 PER 50 PIECES



CHEF'S SPECIALTY RECEPTION SELECTIONS

PREMIUM BUTLER PASSED HORS D'OEUVRES - PLEASE SELECT ONE

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 PER 50 PIECES

SONOMA "WINE COUNTRY" HORS D'OEUVRES BUFFET

Includes Starbucks Coffee, Decaf and Hot Tea

HOG ISLAND OYSTER STATION

J Champagne-Shallot Mignonette, Cocktail Sauce, Meyer Lemon Wedges

BURBANK RUSSET MASHED POTATO MARTINI BAR

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

SONOMA FARM CHEESE DISPLAY

Decorated with Local Wild Honeycomb, Grapes and Berries and Served with Sliced Baguettes and Gourmet Crackers

\$65 PER GUEST

Add a chef attendant to shuck oysters for \$125

GRILLED CK LAMB CHOP LOLLIPOPS

Garlic and Rosemary Marinated Lamb Chops with Homemade Mint Sauce

WINE COUNTRY FARMERS MARKET "PICNIC"

Local Organic Chopped Salad with the Season's Freshest Accoutrements, Bernier Farms Roasted Beet & Red Onion Salad, Ma and Pa Farms Organic Fingerling Potato Salad, Crudite with a Creamy Herb Dipping Sauce

LOCAL COUNTRY SWEET BITES

Sebastopol Gravenstein Apple Tartlettes, Mini Sharffenberger Chocolate Crème Brule, Assorted Petit Fours and Macarons



ELEGANT DISPLAYS AND STATIONS

MINIMUM OF 25 GUESTS UNLESS STATED OTHERWISE

Designed for reception style events or as additions to full buffets

ANTIPASTO PLATTER

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

\$8 PER GUEST

VEGETABLE CRUDITE

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

\$6 PER GUEST

SEAFOOD BAR

(Minimum of 100 Pieces)

Jumbo Prawns, Snow Crab Claws, Cherrystone Clams, Oysters on the Half Shell, Pre-made Sushi and Sashimi with Pickled Ginger, Wasabi, Daikon And Soy Sauce

\$8 PER PIECE

SIDE OF SMOKED SALMON

(Serves 50 guests)

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

\$8 PER GUEST

LOCAL FARM AND INTERNATIONAL CHEESE PLATTER

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

\$8 PER GUEST

SLICED SEASONAL FRESH FRUIT PLATTER

A Variety of Seasonal Fresh Fruit and Berries

\$6 PER GUEST

SUSHI AND SASHIMI

(Minimum of 100 Pieces)

Presented on Shaved Ice with Brandied Cocktail Sauce, Horseradish, Lemon and Trenton Crackers

\$8 PER PIECE

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 PER GUEST

PASTA STATION

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

\$15 PER GUEST

CRÊPE STATION

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

\$15 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

\$16 PER GUEST

MASHED POTATO MARTINI BAR

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

\$10 PER GUEST

CAESAR SALAD STATION

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

\$10 PER GUEST

WARM FRESH GRILLED CHICKEN - ADD \$5 PER GUEST

FRESH GRILLED PRAWNS - ADD \$8 PER GUEST

DESSERT CREPE STATION

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

\$16 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 PER GUEST



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

\$15 PER GUEST

ROASTED WHOLE TURKEY

Served with Cranberry Chutney and Giblet Sauce

\$14 PER GUEST

CUMIN-SCENTED PORK LOIN

Chipotle Glaze, Slow Cooked Posole, Corn Salsa

\$14 PER GUEST

VIRGINIA SMOKED HAM

Served with Orange Mustard Seed Glaze

\$10 PER GUEST

OFF-SITE CATERING OPTIONS



We are proud to offer off site catering at Paradise Ridge Winery, Deerfield Ranch Winery & Hans Fahden Vineyards. Please ask your sales manager for details.



BANQUET WINE LIST

SPARKLING WINE

Gloria Ferrer, Blanc de Noirs, Carneros	44
Iron Horse, "Wedding Cuvée," Brut, Green Valley	68
J, "Cuvée 20," Brut, Russian River Valley	52
Korbel, Brut, Russian River Valley	38

PINOT GRIGIO

Mirassou, California	34
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SAUVIGNON BLANC

Rodney Strong, "Charlotte's Home," Sonoma County	34
Simi, Sonoma County	29

CHARDONNAY

A by Acacia, California	26
De Loach, California	28
La Crema, Sonoma Coast	45
Mac Murray Ranch, Russian River Valley	34
Milestone, California	30

PINOT NOIR

Buena Vista, Sonoma County	36
La Crema, Sonoma Coast	52
Mac Murray Ranch, Russian River Valley	38
Rodney Strong, Russian River Valley	42

ZINFANDEL

Dry Creek Vineyards, Dry Creek Valley	34
De Loach, Russian River Valley	36
Rancho Zabaco, "Sonoma Heritage Vines," Sonoma County	32

CABERNET SAUVIGNON

Louis M. Martini, Sonoma County	42
Lyeth, "Private Selection," Alexander Valley	42
Milestone, California	32

BEVERAGE SELECTIONS

HOSTED BAR CHARGED ON CONSUMPTION

Deluxe Brands	\$8.00++
Premium Brands	\$9.00++
Cordials and Cognacs	\$10.00++
Domestic Beer	\$6.00++
Imported Beer & Microbrews	\$7.00++
Local Beers	\$8.00++
Soft Drinks	\$4.00++
Still and Sparkling Water	\$4.00++
Copper Ridge Wines	\$8.00++
Rodney Strong Wines	\$10.00++

CASH BAR PRICES INCLUSIVE OF TAX

Deluxe Brands	\$9.00
Premium Brands	\$10.00
Cordials and Cognacs	\$10.00
Domestic Beer	\$6.00
Imported Beer & Microbrews	\$7.00
Local Beers	\$.00
Soft Drinks	\$5.00
Still and Sparkling Water	\$5.00
Copper Ridge Wines	\$9.00
Rodney Strong Wines	\$11.00

A 14% service charge, 7% Administrative Fees 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

Deluxe House Wines by the Bottle – Copper Ridge - \$28 per bottle: 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

Local Beers include: Lagunitas, Boont Amber Ale, Racer 5

Bartender Fees: A flat fee of \$150.00 per bartender, applies to all private bars. 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.

If you wish to provide wines from your own cellar, a corkage fee of \$20.00 plus 14% service charge, 7% Fees and 8.5% sales tax per 750ml bottle will apply.

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. 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.

DÉCORATION

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 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. 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, 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 hotels 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. Please note that the rates quoted are subject to 14% service charge, 7% administrative fees and 8.5% California State tax applicable to all food, beverage, audio/visual equipment and room rental. 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.

SERVICE CHARGE AND ADMINISTRATIVE FEES

A service charge of 14% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 7% of the total food and beverage revenue, and applicable taxes, will be added to the final bill. The administrative fee, and any other fees or charges (including but not limited to a set-up fee, staffing fee, culinary fee, carving fee, AV fee, room rental fee, bar fee, etc.) are retained by the Hotel and are not a tip, gratuity or service charge for any employee and are not the property of the employee(s) providing service to you.

SHIPPING AND 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 labelled 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.

