

A romantic close-up photograph of a bride and groom. The groom is on the left, looking towards the bride on the right. They are both smiling warmly at each other. The bride is wearing a white wedding dress and a veil. The lighting is soft and warm, creating a dreamy atmosphere.

*At the Sheraton Sonoma County - Petaluma
we are committed to not only exceeding
your expectations, but to creating
the wedding of your dreams!*

Included in all Wedding Packages:

- ∂ *Initial Consultation with Wedding Coordinator*
 - ∂ *Menu Selection Tasting (Up to 4 people)*
- ∂ *Table and Chair Rental- Rounds with Beige Banquet Chairs*
 - ∂ *Choice of Table Linens and Napkins*
 - ∂ *Votive Candles & Mirrors Centerpieces*
 - ∂ *Dance Floor with setup and tear down*
 - ∂ *Sonoma County Sparkling Wine & Cider Toast*
 - ∂ *A bottle of Red and White Wine for each 10 Adults*
 - ∂ *Onsite Parking*
- ∂ *Wedding Cake provided by the client, cut and served by Sheraton Staff*
 - ∂ *Honeymoon Suite for the Bride & Groom*
- ∂ *Wedding Coordinator onsite until conclusion of the cake cutting*
 - ∂ *Hotel's Preferred Vendors List*

Ceremony Package

Room Rental
Onsite Coordinator
Wedding Arch
Microphone for Officiant
Sparkling Wine Toast for Bridal Party
Set Up & Take Down
Rehearsal Options Available

\$500

Room Rental-see coordinator for rates
(All rates include set up and take down for event)

Russian River Valley

California's Artisan Cheese Festival Display

Local, Domestic & Imported Cheeses

Fresh Fruit & Berries

Waiter Passed Hors D'oeuvres

(Your choice of 3)

Salads

(Please Select One)

Hearts of Romaine Caesar

*Spring Hill Dry Jack, Focaccia Croutons
Classic Caesar Dressing*

Sonoma Organic Baby Greens

*Vine Ripened Tomato, Hot-House
Cucumbers, Champagne Vinaigrette*

Petaluma Organic Wild Arugula

Point Reyes Bleu Cheese and Candied Walnuts, Sherry Vinaigrette

Entrées

(Please Select Two)

Frenched Breast of Petaluma Chicken

Madeira and Petaluma Mushroom Ragout

Petaluma Chicken Mignon

Lavender & California Grape Demi-Glace

Grilled Angus New York Steak

Green Peppercorn Demi-Glace

Grilled Mahi Mahi

*Sweet Chili Beurre Blanc &
Tropical Fruit Relish*

Honey & Lemon Seared Salmon

*Shaved Fennel & Red Onion Relish
Balsamic Syrup Drizzle*

*All entrees include Chef's Choice of Starch, Seasonal Vegetables, Artisan Rolls and Butter
Freshly Brewed Petaluma Roasters Coffee & Selection of Premium Teas*

\$68 per person

Prices are Exclusive of Twenty One Percent Service Charge and Applicable Taxes

Alexander Valley

California's Artisan Cheese Festival Display

*Local, Domestic & Imported Cheeses
Fresh Fruit & Berries*

Waiter Passed Hors D'oeuvres

(Your choice of 3)

Salads

(Please Select One)

Hearts of Romaine Caesar

*Spring Hill Dry Jack, Focaccia Croutons
Classic Caesar Dressing*

Spoon Leaf Spinach

*Roasted Beets, Redwood Hill Goat
Cheese Truffle Vinaigrette*

Frisée & Watercress

*Sliced Fresh Strawberries, Freshly Ground Tellicherry Peppercorn Crisp
Champagne Vinaigrette*

Entrées

(Please Select Two)

Sonoma Roasted Rack of Lamb

*Fine Herbes & Dijon Crust
Lamb Jus*

Grilled Filet Mignon

Field Mushroom Port Demi-Glace

Pan Roasted Seasonal Sea Bass

Saffron Veloute & Arugala Pesto

Stuffed Breast of Chicken

*Spinach, Sun-Dried Tomatoes
Pine Nuts & Feta Cheese
Chardonnay Cream*

Grilled Chicken Breast & Rosemary and Myer Lemon

*Roasted Prawns
Rosemary and Meyer Beurre Blanc*

Petite Filet au Poivre & Rosemary and Myer Lemon

*Roasted Prawns
Green Peppercorn Demi-Glace*

*All entrees include Chef's Choice of Starch, Seasonal Vegetables, Artisan Rolls and Butter
Fresh Roasted Petaluma Coffee & Selection of Premium Teas*

\$78 per person

Prices are Exclusive of Twenty One Percent Service Charge and Applicable Taxes

Hors D'oeuvres

Cold Passed Hors D'oeuvres

Tuscan Chicken Salad Crostini
Herb Grilled Chicken
Meyer Lemon Aioli and Garlic Toast

New Potatoes & Crème Fraîche
Boiled Petite Potato, American Caviar

Ham & Cheese
Prosciutto & Swiss Cheese Pinwheel
Rolled in a Spinach & Tomato Wrap

Marin French Brie
Black Walnut, Flame Grape on Toast

Asparagus Charcuterie
Blanched Asparagus Wrapped in
Prosciutto

Smoked Salmon Tartare
Smoked Salmon Salad
On a European Cucumber Coin

Hot Passed Hors D'oeuvres

BBQ Braised Pork
Fresh Corn Polenta on a
Porcelain Spoon

Crispy Artichoke Fritter
Goat Cheese and Roasted Pepper Coulis

Sesame Chicken
Crispy Sesame Coated Chicken
Asian Honey Mustard

Vegetarian Spring Rolls
Plum & Soy Mustard Dipping Sauce

Spanakopita
Sautéed Spinach, Garlic and Feta Cheese

Pear & Marin French Brie in Phyllo
Warm Raspberry Compote

Organic Mushroom Risotto Cakes
Madeira Wine, Shallots and Herbs

Stuffed Mushroom
Artichoke Purée
Asiago Cheese, Fresh Basil & Garlic

Valley of the Moon Buffet

*California's Artisan Cheese Festival Display
Local Hand Crafted Breads and Fresh Fruit & Berries*

*Waiter Passed Hors D'oeuvres
(Your choice of 3)*

Featuring the following stations:

*Roasted Tomato & Fresh Basil Bisque
Sonoma County Organic Greens
Roasted Baby Beets with Laura Chenel Chèvre & Truffled Vinaigrette
Cucumber, Red Onion & Tomato Salad with Zinfandel Vinaigrette
Artichoke, Fennel & Santa Barbara Olives with Meyer Lemon Vinaigrette*

*Asparagus Risotto
Cheese Tortellini & Farfalle Pasta served with:
Alfredo, Pesto & Herbed Marinara Sauces
Freshly Shaved Asiago Cheese, Crushed Red Chili*

*Jumbo Shrimp with Tomato Horseradish
Grilled Salmon with Citrus Beurre Blanc
Rock Shrimp & Bay Scallop Scampi*

*Jack Daniel's or Teriyaki Marinated & Grilled Tri-Tip
Petaluma Free Range Breast of Chicken with Sweet Chili
& Macadamia Nut Demi Glace*

Fresh Roasted Petaluma Coffee & Selection of Premium Teas

\$ 80 per person

Prices are Exclusive of Twenty One Percent Service Charge and Applicable Taxes

Sheraton Petaluma Grande Reception

Attended Beverage Station

Wine, Premium & Craft Beer, Soft Drinks & Bottled Waters

California's Artisan Cheese Festival Display

Local Hand Crafted Breads

Fresh Fruit & Berries

Seafood Station

Poached Gulf of Mexico Shrimp & Dungeness Cocktail Crab Claws

Tomato Horseradish, Fresh Lemon & Lime

Salad Station

Hearts of Romaine with Traditional Caesar Dressing, Basil Croutons & Shaved Asiago Cheese

Fresh Mozzarella & Vine Ripened Tomato Salad with Sweet Basil

Balsamic Vinegar & Extra Virgin Olive Oil

Assorted Marinated & Grilled Vegetables

Roasted Garlic Hummus with Pita Crisps

Pasta Station

Cooked to Order by a Chef

Cheese Tortellini & Farfalle Pasta with

Alfredo, Pesto & Herbed Marinara

Rock Shrimp, Bay Scallops, Grilled Chicken Breast

Olives, Roasted Peppers, Artichoke Hearts, Shitake Mushrooms,

Prosciutto, Green Peas,

Fresh Herbs, Crushed Red Chili & Shaved Asiago Cheese

Carved Items

Sliced to order by a Chef

Roasted Willie Bird Breast of Turkey,

Mountain Sage au Jus & Cranberry Apple Chutney

Roasted Whole Black Angus New York Strip with Fresh Horseradish au Jus

Viennese Table

Your Wedding Cake

Surrounded by a selection of Petit Fours

Fresh Roasted Petaluma Coffee & Premium Tea

\$100 per person

(Minimum of 100 People)

Prices are Exclusive of Twenty One Percent Service Charge and Applicable Taxes

Beverage Selections

Premium Brands

Smirnoff Vodka
 Beefeater Gin
 Captain Morgan Spiced Rum
 Bacardi Light Rum
 Sauza Gold Tequila
 Jack Daniel's Whiskey
 Jim Beam Bourbon
 Cutty Sark Scotch
 Korbel Brandy

Top Shelf Brands

Ketel One Vodka
 Bombay Sapphire Gin
 Voodoo Spiced Rum
 Meyer's Platinum Rum
 Cazadores Tequila
 Gentleman Jack Whiskey
 Maker's Mark
 Chivas Regal Scotch
 Raynal French Brandy

Hourly Bar Packages

<u>Hours</u>	<u>Beer, Wine, Soft Drinks</u>	<u>Premium Brands</u>	<u>Top Shelf Brands</u>
<i>First hour</i>	\$11.00	\$15.00	\$18.00
<i>Second hour</i>	\$8.00	\$11.00	\$14.00
<i>Third hour</i>	\$6.00	\$8.00	\$10.00
<i>Each additional hour</i>	\$5.00	\$6.00	\$8.00

Per Drink Plan

Premium Brands	\$8.00
Top Shelf Brands	\$9.50
Premium Domestic Beer to include: Budweiser, Coors Light, MGD	\$5.00
Imported and Craft Beer to include: Lagunitas, Sierra Nevada, Heineken, Corona	\$6.00
Featured Wines	\$9.00
Featured Sparkling Wine	\$9.00
Bottled Sparkling and Still Waters	\$3.25
Soft Drinks	\$3.25

Labor Charges

Bartenders: \$125.00 per Bar Setup (Waived if Cocktail Revenue Exceeds \$700)

~We recommend one bartender per 100 guests~

Prices are Exclusive of Twenty One Percent Service Charge and Applicable Taxes

After Wedding Celebration Breakfast Buffet

Assorted Breakfast Breads, Whipped Butter and Fruit Preserves

Sonoma County Seasonal Fruits and Berries

***Choice of one Egg Dish, Pancakes or French Toast, Potatoes
and one Breakfast Meat***

Thick Sliced Sourdough French Toast

Buttermilk Pancakes

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Fluffy Scrambled Eggs with Chives

Broccoli and Cheddar Frittata

Chilaquiles- Scrambled Eggs with Jalapenos and Tortilla Chips

~

Hobbs Farm Apple-Wood Smoked Bacon

Hobbs Farm Smoked Ham

Chicken and Apple Sausage

Country Style Pork Sausage Patty

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Sautéed Red Bliss Potatoes with Peppers and Onions

Sheraton's Herbed Hash Browns

Yukon Gold Potatoes O'Brien

Fresh Petaluma Coffee Company Decaffeinated and Regular Coffee

Selection of Premium Teas and Orange Juice

23 ~ per person

With two meats 25~ per person

Buffet Enhancements

Waffle Station 3 ~

Traditional Belgian Style Waffles Made to Order, Seasonal Berries, Freshly Whipped Cream & Butter

(Uniformed Chef Fee 75 ~, One uniformed attendant per 50 people)

Omelet Station 4 ~

Petaluma Farm Fresh Eggs, Hobbs Farm Smoked Ham, California Cheddar and Jack Cheeses, Peppers, Onions,

Diced Tomato, Mushrooms, Green Onions and Roasted Tomato Salsa

(Uniformed Chef Fee 75 ~, One uniformed attendant per 50 people)

Build your own menu pricing applies to groups of 25 or more people,

A \$5.00 per person surcharge will be added to groups of 16-24

Point Reyes Brunch Buffet

*Freshly Baked Breakfast Breads, Whipped Butter and Fruit Preserves
Sonoma County Seasonal Fruits and Berries*

*Local Organic Baby Mixed Greens, Point Reyes Bleu Cheese, Candied Pecans, Balsamic Vinaigrette
Farfalle Pasta Salad with Artichoke Hearts, Kalamata Olives, Fresh Roma Tomatoes & Sweet Basil*

*Eggs Benedict with your choice of Canadian Bacon or Spinach
Hobbs Farm Applewood-Smoked Bacon and Chicken & Apple Sausage
Cheese Blintz with Wild Blueberry Sauce
Honey and Lemon Seared Salmon, Mandarin, Fennel & Red Onion Relish
Sweet Chili Marinated and Grilled Frenched Breast of Chicken
Chef's Selection of Seasonal Fresh Vegetables
Rosemary Scented Au Gratin Potatoes*

*Chefs Choice of Assorted Desserts
Fresh Roasted Petaluma Coffee, Selection of Teas and Orange Juice
32~ per person*

Brunch Enhancements

Sparkling Wine/Mimosa Station 5 ~ per person

From the Carvery

(Carved to order, Choice of One)

Roasted Prime Rib of Beef, Natural Jus & Horseradish 9 ~ per person

Hobbs Farm Maple-Glazed Ham, Mango Chutney 6 ~ per person

Slow Roasted Turkey Breast, Fresh Cranberry & Orange Chutney and Sage Jus 6 ~ per person

Waffle Station - 3 ~ per person

Traditional Belgian Style Waffles Made to Order, Seasonal Berries

Freshly Whipped Cream and Butter

(Uniformed Chef Fee 75 ~, One Uniformed attendant per 50 people)

Omelet Station - 4 ~ per person

Petaluma Farm Fresh Eggs, Hobbs Farm Smoked Ham

California Cheddar and Jack Cheese, Peppers, Onions, Diced Tomato, Mushrooms

Green Onions and Roasted Tomato Salsa

(Uniformed Chef Fee 75 ~ One uniformed attendant per 50 People)

*Brunch menu pricing applies to groups of 35 or more people,
A \$5.00 per person surcharge will be added to groups of 16-24*