THE Fairmont
SONOMA MISSION INN & SPA

Weddings

A Complete Guide for Hosting
Your Special Day in the Heart of Sonoma Wine Country

P.O. BOX 1447, SONOMA, CALIFORNIA, U.S.A. 95476-1447
TELEPHONE 707 938 9000 RESERVATIONS 800 866 5577 FACSIMILE 707 938 4250

www.fairmont.com

Congratulations!

Thank you for considering the Fairmont Sonoma Mission Inn & Spa to celebrate your special day. Take a moment to explore the many options and time honored traditions we offer. We would be delighted to provide a tour of the resort and discuss your individual wedding needs and desires.

Enclosed you will find the Fairmont Sonoma Mission Inn & Spa Wedding Packages. We are more than happy to accommodate your special requests. If there is something you do not see, please ask, and we will do our best to accommodate.

Please contact our Catering Office at 707-939-2411 to set up an appointment with one of our catering professionals.

Wedding Packages

THE WINE COUNTRY EPICUREAN PACKAGE

COCKTAIL RECEPTION

Selection of Four Butler Passed Canapés

One Hour Unlimited Consumption Bar

Includes Deluxe Brand Liquor Mixed Drinks

Chivas Regal, Jack Daniels, Seagram's VO, Tanqueray Gin, Absolut Vodka, Bacardi Rum, Myers's Rum, Jose Cuervo Gold, Courvoisier VS

Benziger Red & White Wine and Gloria Ferrer Sparkling Wines

Domestic, Microbrewery and Imported Beers

Still and Sparkling Mineral Waters, Assorted Juice and Soft Drinks

DINNER SERVICE

Four Course Dinner including Appetizer, Entrée, Dessert and Fairmont Wedding Cake

Tea & Coffee Service

Sparkling Wine Toast

$175 per person

Inclusive of service charge and sales tax

THE FAIRMONT SONOMA EPICUREAN PACKAGE

COCKTAIL RECEPTION

Selection of Three Butler Passed Canapés

Butler Passed Sparkling Wine and Fairmont House Wines upon arrival

LUNCH SERVICE

Four Course Lunch including Appetizer, Entrée, Dessert and Fairmont Wedding Cake

Tableside Fairmont Selection of Red and White Wine Service

Sparkling Wine Toast

Tea & Coffee Service

(Luncheon service is available between 10am and 4pm)

$130 per person

Inclusive of service charge and sales tax

Wedding Package Additions

Icing on the cake!

The Fairmont Sonoma Mission Inn & Spa offers the following package selections for an additional fee per guest.

Custom designed upgrades may be arranged with your Catering Manager.

CHEF ATTENDED RECEPTION STATIONS

A selection of interactive themed reception stations will tempt your guests

Available during cocktail reception

$26 per person

A Chef attendant fee will apply

TRADITIONAL INTERMEZZO SORBET COURSE

The perfect palate cleanser prepared with the freshest seasonal flavors

$10 per person

ADDITIONAL DINNER COURSE

Enhance your dinner by adding an additional course

$18 per person

TABLESIDE WINE SERVICE WITH DINNER

Fairmont House Red & White Wines poured tableside throughout dinner service

$25 per person

HOSTED BAR PACKAGES

Unlimited Consumption Bar for Remainder of Evening

$19 per person, per hour- Deluxe Selection

$23 per person, per hour – Premium Selection

$27 per person, per hour – Super Premium Selection

BEER & WINE PACKAGE

Fairmont House Red & White Wines

Assorted Domestic, Microbrew and Imported Beers

Non-Alcoholic Beverages

$15 per person, per hour

CHEF'S DESSERT PLATTERS

Choice of two Plates per Table

$20 per person

HOUSE MADE ICE CREAM SUNDAE BAR

Vanilla, Chocolate Ice Cream and Fresh Fruit Sorbet with Assorted Sauces and Toppings

$20 per person

S'MORES BAR

E. Guittard Chocolate Bar, Graham Crackers, Marshmallows

$16 per person

*****Requires a $50 Fire Pit Rental*****

THE AFTER PARTY

Pepperoni Pizzas, Mini Cheeseburger Sliders on Brioche Buns and Grilled Cheese Sandwiches

$25 per person

BUBBLE BAR

Choose two personally designed Champagne Cocktails for your Reception Hour

$15 per person

ESPRESSO BAR

Make Your Own Espresso, Lattes and Cappuccino

$10 per person

Unless otherwise noted, prices are inclusive of all applicable service fees and taxes

Cake Suggestions

Our Award-Winning Pastry Chef who specializes in wedding cakes will be delighted to assist you in creating a customized wedding cake for your special day. Tastings are available with the following suggestions:

Cookies and Cream
Chocolate Devil's Food Cake, White Chocolate Mousse, Chocolate Cookie Crumble

Raspberries and Champagne
Raspberry Sponge Cake, Champagne Buttercream, Fresh Raspberries, Blanc de Noirs Syrup

Triple Chocolate
Chocolate "Blackout" Cake, Valrhona Dark Chocolate Mousse, Bittersweet Ganache
(prepared with or without fresh raspberries)

PB and J
Layers of White Cake, Peanut Butter Mousse, Raspberry Jam

Salted Chocolate Caramel
Chocolate Chiffon Cake, Lightly Salted Milk Chocolate Caramel Mousse, Feuilletine Crisp

Coconut Passion
Toasted Coconut Sponge Cake, Passion Fruit Mousse, Meyers Dark Rum Soak

Carrot Cake
Spiced Carrot Cake, Cream Cheese Frosting

Strawberry Shortcake
Vanilla Chiffon Cake Drizzled with Grand Marnier, Local Organic Strawberries (in season), Vanilla Chantilly Cream

Opera
Layers of Almond Sponge Cake, Coffee Buttercream, Dark Chocolate Ganache

Lemon Drop
Citrus Chiffon Cake, Lemon Mousse, Candied Lemon Zest

Red Velvet
Dark, Dense Red Velvet Cake, Cream Cheese Frosting

Pistachio Pistachio Pistachio
Pistachio "Pain de Genes" Cake, Pistachio Buttercream, Toasted Sicilian Pistachios

Grasshopper
Dense Chocolate "Blackout" Cake, Black Peppermint Buttercream, Cocoa Nib Crunch

S'mores
Chocolate Chiffon Cake, Marshmallow Cream, Crushed Graham Cracker

Cheesecake
Vanilla, Chocolate Marbled, Hazelnut, Lemon, Chocolate Chip, Apricot, Strawberry
All Cheesecake flavors prepared with a Graham Cracker Crust

At the Fairmont Sonoma Mission Inn we want to make your wedding day perfect.
If you do not see your favorite flavors listed above, our Pastry Chef would be more than happy to create a custom cake to your specifications.

Elaborate Cake Designs may be subject to an additional charge.

Inspired Spaces

SONOMA VALLEY ROOM

The casually elegant Sonoma Valley Room features vaulted ceilings and is framed with floor-to-ceiling windows along one wall that overlook the manicured lawns and gardens of the resort. Complete with an impressive fireplace, the restored room respects the Inn's mission-style architecture with the use of rustic woods and wrought iron.

THE VINTAGE HALL AT SONOMA GOLF COURSE

The Sonoma Golf Course is located just five minutes from the Fairmont Sonoma Mission Inn & Spa and is the perfect venue for your wedding with views of the 18th hole and the rolling hills of Sonoma.

HARVEST PAVILION TENT

The Fairmont Sonoma Mission Inn's elegant Harvest Pavilion Tent provides a rich palette of color options and textures in an undeniably sophisticated Sonoma setting. Located in the heart of the resort, your guests will enjoy dining and dancing in gracious surroundings.

FAIRMONT ROOM

The charming and renovated Fairmont Rooms are located in the main (historic) building and capture the essence of Wine Country. Featuring beautiful tile and marble baths.

Event Space Rental

SONOMA VALLEY ROOM

$3,500 Saturday Evening

$1,750 All Other Times

HARVEST PAVILION TENT

$4,000 Saturday Evening

$2,500 All Other Times

VINTAGE HALL AT THE SONOMA GOLF COURSE

$5,000 Saturday Evening

$3,000 All Other Times

SPACE RENTAL FEE INCLUDES

On-Site Ceremony Location

Cocktail Reception Location

Any required gift, cake or DJ table draped with Black or Ivory Cloth

Meal Service Seating at Round Tables

Reception High and Low Cocktail Tables

Mahogany Chivari Chairs with Black Seat Cushions

House White or Ivory Linens and White Napkins

Silverware, White Bone China and Crystal Stemware

Votive Candles

Wooden Dance Floor

Custom Menu and Menu Tasting with our Culinary Team

Complimentary Bridal Suite for the evening of your wedding

Rehearsal Dinner

TUSCAN

Locally Grown Tomatoes (in season), Basil and Fresh Mozzarella Salad

French Green Beans in Herb Vinaigrette

Fresh Ciabatta and Sweet Butter

Roasted Flank Steak with Pancetta, Parmesan and Rosemary

Grilled Breast of Fulton Valley Chicken with Sun-Dried Tomatoes and Sonoma Valley Olive Ragoût

Ravioli Filled with Ricotta and Spinach, Pesto Cream Sauce

Tiramisu in a Martini Glass

Lemon Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

$73 per person

Inclusive of service charge and sales tax

$96 per person with Assorted Wine Bar

Inclusive of service charge and sales tax

BBQ

Sonoma Field Greens with Sweet 100 Tomatoes, Herbed Croutons, Champagne Grapeseed Oil Vinaigrette

Traditional Potato Salad with Celery, Pickles, Dijon Mustard and Aïoli

Assorted Flat Breads with Eggplant Tapenade and Hummus

Garlic Rubbed Flank Steak

Teriyaki Marinated Fulton Valley Chicken Breasts

Fresh Baked Potatoes with Sour Cream, Cheddar Cheese, Chives and Bacon Bits

Corn Bread

Lemon Meringue Tartlet

Seasonal Fruit Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

$73 per person

Inclusive of service charge and sales tax

$86 per person with a Beer Bar

Inclusive of service charge and sales tax

FIESTA

Chef's Seasonal Soup du Jour

Caesar Salad, Focaccia Croutons and Shaved Vella Dry Jack Cheese

Shrimp Salad, Roasted Corn and Jicama with Poblano Vinaigrette

Stone Ground Tortilla Chips with Fresh Salsa and House-Made Guacamole

Carne Asada and Chicken Fajitas

Flour Tortillas, Shredded Jack Cheese, Roasted Peppers, Diced Tomatoes and Sour Cream

Refried or Black Beans

Spanish Rice

Flan with Crème Fraîche and Citrus Fruit

Mexican Wedding Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

$73 per person

Inclusive of service charge and sales tax

$86 per person with Margarita Bar

Inclusive of service charge and sales tax

Post Wedding Farewell Brunch

We are pleased to offer brunch menus for the morning following your wedding celebration.

Please ask your Catering Manager to reserve a private function room.
It's the perfect way to conclude your special weekend.

Sliced Seasonal Fruits and Berries

Assorted Organic Yogurts

House-Made Breakfast Pastries to include Croissant,
Apple Turnover, Raisin Danish, Blueberry Muffin, Bran Muffin

Organic Scrambled Eggs with Vella Pepper Jack Cheese and Crème Fraîche

Applewood Smoked Bacon and choice of Chicken Apple Sausage or Maple Pecan Sausage

Choice of Hash Browns or Breakfast Potatoes

Buttermilk Pancakes with Warm Maple Syrup (substitute Big 3 Famous Lemon Pancakes for an additional $3 per person)

Traditional Organic Eggs Benedict with Caggiano Irish Style Ham

New York Style Bagels with Catskill Smoked Salmon, Cream Cheese, Red Onions, Capers, and Lemon Halves

Pastry Chef's selection of Miniature French Pastries, Chocolate Covered Strawberries and Shortbread Cookies

Fresh Squeezed Orange and Grapefruit Juice

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

$84 per person

Inclusive of service charge and sales tax

Catering Guidelines

The Fairmont Sonoma Mission Inn & Spa will contract all food and beverage. The Fairmont Sonoma Mission Inn & Spa is responsible for the quality and freshness of the food served to its guests. Therefore, no food may be brought into the hotel from another source for consumption in our facilities. Due to current health regulations, food may not be taken off the premises after it has been prepared and served, nor kept for a future event.

Alcoholic Beverages

The California State Liquor Commission regulates the sale and service of alcoholic beverages. The Hotel, as licensee, is responsible for the administration of these regulations. It is the Hotel's policy that all alcoholic beverages be provided by the Hotel. A bartender employed by the Fairmont Sonoma Mission Inn & Spa must dispense alcoholic beverages served in our function rooms.

Amplified Music and Sound

For meetings and events hosted on property, amplified music and/or sound is permitted indoors until 11:00 pm and outdoors until 10:00 pm. Amplified music and/or sound is permitted to begin outdoors at 10:00 am. Please note the Harvest Pavilion Tent is considered an outdoor venue. With meetings and events located at the Sonoma Golf Club amplified music and/or sound is permitted indoors until 12:00 am. All music will be kept at a sound pressure level of no greater than 65 decibels, A-weighted 6 feet from the speakers. The hotel reserves the right to disconnect power service and a fee will be incurred if this level is exceeded.

Audio Visual Equipment

A full range of state-of-the art audio/visual equipment is available through our in-house partner, Presentation Services. Please consult the Presentation Services brochure for a list of equipment and prices. Exclusive use of Presentation Services is requested. Outside Audio Visual suppliers may be subject to a daily surcharge per meeting room.

Boxes / Packages / Freight / Storage

The Fairmont Sonoma Mission Inn & Spa is pleased to receive and assist in the handling of boxes and packages. Due to limited storage on property, we are unable to accept shipments any earlier than two days prior to your event. Please coordinate the pickup of items immediately following your event, as the Hotel is not responsible for damage to or loss of any articles left on the premises during or following an event. All shipped materials should include the name of the event, function date, room name, group contact name and hotel representative's name. A $4 per item handling fee applies to all incoming and outgoing boxes and packages. Additional charges may be incurred for shipping post event.

Business Center Services

Complete administrative services, Internet and office equipment are available through our Business Center managed by Presentation Services. Please consult the Business Center brochure for a list of services, equipment and prices.

Cancellation

All deposits are non-refundable and non-transferable. If you cancel your event prior to 90 days before the event you will be responsible for 50% of the estimated food and beverage revenue, based upon your expected attendance and the hotel venue minimum revenue requirements. If you cancel your event within 90 days of the event, you will be responsible for 100% of the estimated food and beverage revenue, based on your expected attendance and actual beverage and menu selections. There is a 50% cancellation fee for standard audio visual and rental equipment cancelled within 48 hours of the event.

Decorations

Decorations or displays brought into the Hotel must be approved prior to arrival. All decorations and displays must be in compliance with the Sonoma County Building Code and meet the approval of the Valley of the Moon Fire Marshall. Items may not be attached to any stationary wall, floor, window or ceiling with nails, tape, staples or any other means in order to prevent damage to the facility, fixtures and furnishings. All event spaces must be returned to the hotel in a clean, undamaged state, with all hotel decorations, lighting, drapery, etc. back in its original place. Failure to do so at the conclusion of the event may result in the assessment of labor and/or clean-up fees.

Deliveries

Vendors (florists, bands, DJ's etc.) must deliver through the loading dock, located behind the hotel, off Boyes Boulevard. Delivery vehicles parked in the main drive and Valet area are subject to being towed at the owner's expense.

Deposits

In order to secure space for a function, a non-refundable deposit and signed contract will be required. In the event of cancellation, all deposits are non-refundable. Please refer to the letter of agreement for additional payments due.

Food Allergy / Special Diet Requests

In the event that any of the guests in your group have food allergies, we request that you inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We will provide on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives.

Multiple or extensive special diet requests that require additional food cost and/or preparation will be subject to price increases based on individual dishes.

Guarantee

It is necessary to inform your assigned Catering or Conference Services Manager of the exact number of guests attending a function no later than 72 business hours prior to the scheduled event. This will be considered a guarantee for which you will be charged, even if fewer guests attend. If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee. The Hotel will prepare 5% above the guarantee if requested to a maximum of five meals. Dietary substitutions are also available upon request. The Fairmont Sonoma Mission Inn & Spa is not responsible for food service for any additional event staff, musicians, transportation staff or any person that is not a guest included in the guaranteed guest count.

Menu and Pricing

Due to the seasonality of our menu content, specific menus and prices will be confirmed within 60 days of your event. Substitutions may be suggested due to occasional adverse market conditions.

Off-Site Catering

The Hotel has numerous partnerships with nearby wineries and local attractions. Please refer to the separate Off-Site Catering Menu for a list of locations, our Executive Chef's menu suggestions and prevailing pricing. Due to the additional labor and setup needs in taking an event off property, pricing in this document is not guaranteed for off property venues.

Parking

Valet parking is available at the hotel for the convenience of your guests at the rate of $25 per car per overnight stay. We have limited self-parking available at the rate of $15 per car per overnight stay.

Seating / Room Set-Up / Event Timing

Banquet seating will be at rounds of ten (ten guests per table), unless otherwise specified. Any significant changes on-site may result in additional labor fees. A Dance Floor can be arranged through the hotel. Please give notice 30 days in advance of your event date so that the dance floor can be reserved for you. If our dance floor is committed to another event, then arrangements will be made to rent one for you at prevailing rates. Functions that go past the end time noted on the Banquet Event Order will be subject to a $100 labor fee for every 15 minutes past the scheduled end time.

Security Services

Security services may be arranged through your Convention or Catering Manager. The Hotel will not assume responsibility for any lost or damaged merchandise or articles left in the Hotel prior to, during or following an event.

Service Charge / Tax

The Hotel service charge is 21%, which is subject to the prevailing California State sales tax of 8.25%.

Special Catering Services

Our Catering and Conference Services Department can arrange for floral centerpieces, upgraded linens, theme decor, entertainment and ice sculptures. We partner with several preferred vendors to assist you with creating an event to fit your specific needs. If you wish to enlist the services of a vendor other than our recommendations, please notify your Catering or Conference Services Manager so we may share our policies and procedures with those providers.