



Fairmont

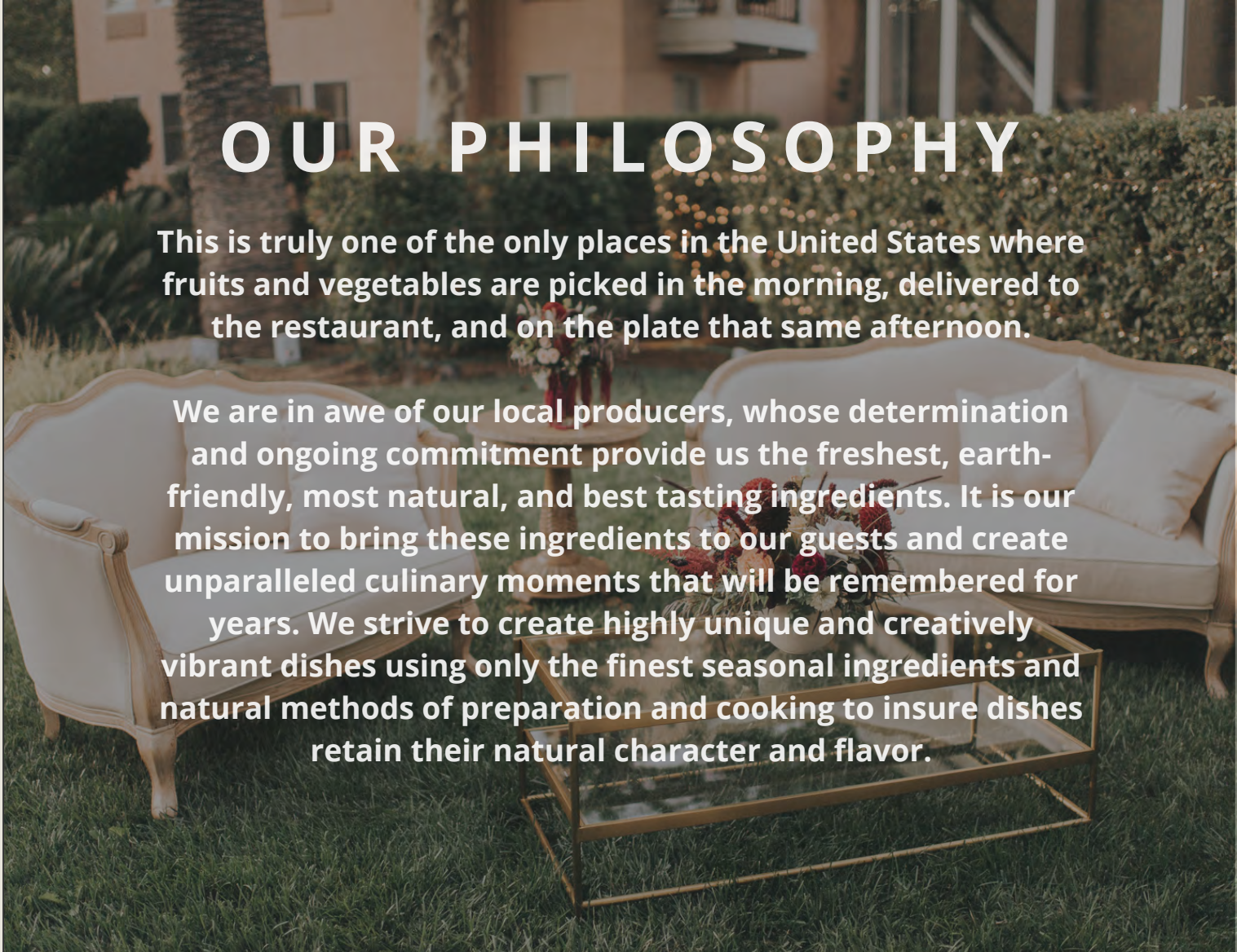
SONOMA MISSION INN & SPA



BANQUET MENU



100 Boyes Boulevard | Sonoma, CA 95476 | (707) 938-9000
www.fairmont.com/sonoma

A photograph of a garden setting with two white sofas and a coffee table. The sofas are positioned on a grassy lawn, and a low, rectangular coffee table with a glass top and metal frame sits in front of them. In the background, there are green bushes and a building. The text is overlaid on the image.

OUR PHILOSOPHY

This is truly one of the only places in the United States where fruits and vegetables are picked in the morning, delivered to the restaurant, and on the plate that same afternoon.

We are in awe of our local producers, whose determination and ongoing commitment provide us the freshest, earth-friendly, most natural, and best tasting ingredients. It is our mission to bring these ingredients to our guests and create unparalleled culinary moments that will be remembered for years. We strive to create highly unique and creatively vibrant dishes using only the finest seasonal ingredients and natural methods of preparation and cooking to insure dishes retain their natural character and flavor.

Fairmont Sonoma Mission Inn & Spa

This 24% service charge and 8.5% tax will be added to all food and beverage. All prices are in US Dollars and are valid for events occurring through December 31, 2021. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.



SONOMA EXPRESS

42

ORANGE & GRAPEFRUIT JUICE
 SLICED SEASONAL FRUITS & BERRIES
 INDIVIDUAL LOW-FAT YOGURTS
 SUN-DRIED FRUIT & NUT GRANOLA
 LOW FAT & 2% MILK
 ASSORTED "HOMEGROWN" BAGELS, CREAM CHEESE
 MINIATURE APPLE, RASPBERRY & CINNAMON-RAISIN DANISH
 REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

HEALTHY START

44

ORANGE & GRAPEFRUIT JUICE
 SIGNATURE FRUIT SMOOTHIES
 HOUSE-MADE PROTEIN SHAKES
 INDIVIDUAL LOW-FAT YOGURTS
 BOWLS OF FRESH BERRIES
 HOUSE-MADE LOW-FAT GRANOLA
 LOW-FAT & 2% MILK
 MCCANN'S STEEL CUT OATS, BROWN SUGAR & GOLDEN RAISINS
 BRAN AND HEART HEALTHY BREAKFAST BREADS
 FRUIT PRESERVES & SWEET BUTTER
 REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

*Cold Breakfast Buffets are priced for a maximum of two hours.
 Minimum of 10 guests. Pricing per person.*

Fairmont Sonoma Mission Inn & Spa





HOT BREAKFAST

FAIRMONT'S SIGNATURE BREAKFAST

53

ORANGE & GRAPEFRUIT JUICE
 SLICED SEASONAL FRUITS & BERRIES
 INDIVIDUAL LOW-FAT YOGURTS
 ORGANIC, NON-GMO CEREALS, LOW-FAT & 2% MILK
 COFFEE CAKE
 SLICED ORGANIC BREAD, FRUIT PRESERVES & SWEET BUTTER
 SCRAMBLED CALIFORNIA ORGANIC EGGS, PEPPER JACK CHEESE
 MYERS'S BRIOCHE FRENCH TOAST, WARM MAPLE SYRUP
 HICKORY SMOKED BACON
 HASH BROWNS
 REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

CALIFORNIA COUNTRY BREAKFAST

54

ORANGE & GRAPEFRUIT JUICE
 SLICED SEASONAL FRUITS & BERRIES
 HOUSE-MADE GRANOLA & CLOVER ORGANIC YOGURT
 ASSORTMENT OF SEASONAL MUFFINS
 FRUIT PRESERVES & SWEET BUTTER
 CLASSIC CALIFORNIA EGGS BENEDICT, CAGGIANO IRISH STYLE HAM
 BELGIAN WAFFLES, WARM MAPLE SYRUP
 CHICKEN APPLE SAUSAGES
 ROASTED BREAKFAST POTATOES
 REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Hot Breakfast Buffet is priced for a maximum of two hours. Add \$250 charge for groups under 15 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa



BREAKFAST ADDITIONS

SEASONAL FRUIT SALAD	8
HOUSE-MADE FRUIT SMOOTHIES	9
WARM BREAKFAST BURRITO – EGGS, BACON, HASH BROWNS & CHEESE	10
WARM VEGETABLE BREAKFAST BURRITO – EGGS, HASH BROWNS, CHEESE, PEPPERS & ONIONS	10
CROISSANT BREAKFAST SANDWICH – SCRAMBLED EGGS, JACK CHEESE & SMOKED HAM	11
SCRAMBLED EGGS, CANADIAN BACON & CHEESE, ENGLISH MUFFIN	11
SMOKED SALMON, BAGELS, CREAM CHEESE, CHOPPED EGGS, LEMON, CAPERS, CHOPPED RED ONION	16
MYERS'S DARK RUM BRIOCHE FRENCH TOAST, WARM MAPLE SYRUP	11
BELGIAN WAFFLES, WARM MAPLE SYRUP	11
HARD-BOILED EGGS (<i>PER DOZEN</i>)	39
CALIFORNIA SCRAMBLE, GREEN ONION, TOMATOES, CHEDDAR & AVOCADO	12
SCRAMBLED EGG WHITES & GRILLED GARDEN VEGETABLES	10
SCRAMBLED ORGANIC CALIFORNIA EGGS, PEPPER JACK CHEESE	10
SCRAMBLED ORGANIC CALIFORNIA EGGS, TOFU, TURMERIC, SCALLION, TOMATO & AVOCADO	12
HICKORY SMOKED BACON	8
CHICKEN APPLE SAUSAGE	8
WINE COUNTRY SAUSAGE	8
HASH BROWNS	7
ROASTED BREAKFAST POTATOES	7
MCCANN'S STEEL-CUT OATS, BROWN SUGAR, GOLDEN RAISINS & ORGANIC MILK	8

Breakfast additions are only available when added to an existing continental or breakfast buffet. Pricing per person.



CHEF ATTENDED OMELETTE STATION

18

ORGANIC CALIFORNIA EGGS, CHEDDAR & JACK CHEESE, MUSHROOMS, ONIONS, PEPPERS, TOMATOES, SPINACH, CAGGIANO HAM, HICKORY SMOKED BACON & SALSA

CHEF ATTENDED WAFFLE OR PANCAKE STATION

15

WHIPPED CREAM, FRESH BERRIES, AND MAPLE SYRUP

AVOCADO TOAST STATION

17

CRUSHED AVOCADO, TOASTED SOURDOUGH, CORN SALSA, CRUMBLLED FETA, CHERRY TOMATO

BREAKFAST BURRITO BAR

15

SCRAMBLED EGGS, HOUSE-MADE CHORIZO HASH, PEPPERS, ONIONS, CHEESE, PICO DE GALLO, FLOUR TORTILLAS

*Minimum of 25 guests.
One Chef required per 50 guests. \$150 per hour.*





BREAKFAST

PLATED BREAKFAST

47

ORANGE & GRAPEFRUIT JUICE

SEASONAL FRUIT SALAD

BAKERY BASKETS OF MINIATURE MUFFINS & CROISSANTS

ORGANIC SCRAMBLED EGGS

HICKORY SMOKED BACON **OR** CHICKEN APPLE SAUSAGE

HASH BROWNS **OR** ROASTED BREAKFAST POTATOES

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

BOXED BREAKFAST TO GO

39

BOTTLED ORANGE JUICE

SEASONAL FRUIT SALAD

HOUSE-MADE BLUEBERRY STREUSEL MUFFINS

SELECT ONE:

- CROISSANT BREAKFAST SANDWICHES - SCRAMBLED EGGS, JACK CHEESE & SMOKED HAM
- WARM BREAKFAST BURRITO - EGGS, BACON, HASH BROWNS & CHEESE
- WARM VEGETABLE BREAKFAST BURRITO - EGGS, HASH BROWNS, CHEESE, PEPPERS & ONIONS
- SCRAMBLED EGGS, CANADIAN BACON & CHEESE ON AN ENGLISH MUFFIN

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Minimum of 10 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa



SONOMA MISSION BRUNCH**69**

ORANGE & GRAPEFRUIT JUICE

SLICED SEASONAL FRUITS AND BERRIES

ASSORTED ORGANIC YOGURTS

BAKERY BASKETS OF MINIATURE MUFFINS & CROISSANTS

ORGANIC SCRAMBLED EGGS, VELLA PEPPER JACK CHEESE & CRÈME FRAÎCHE

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE **OR** CAGGIANO WINE COUNTRY SAUSAGEHASH BROWNS **OR** ROASTED BREAKFAST POTATOES

BUTTERMILK PANCAKES, WARM MAPLE SYRUP

TRADITIONAL ORGANIC EGGS BENEDICT, CAGGIANO IRISH STYLE HAM

NEW YORK-STYLE BAGELS, CATSKILL SMOKED SALMON, CREAM CHEESE, RED ONIONS,
CHOPPED EGGS, CAPERS & LEMON HALVESSUNRISE SWEETS: SEASONAL MACARONS, LEMON BARS, DARK CHOCOLATE DIPPED
STRAWBERRIES

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

BUBBLES BAR**16/GLASS**

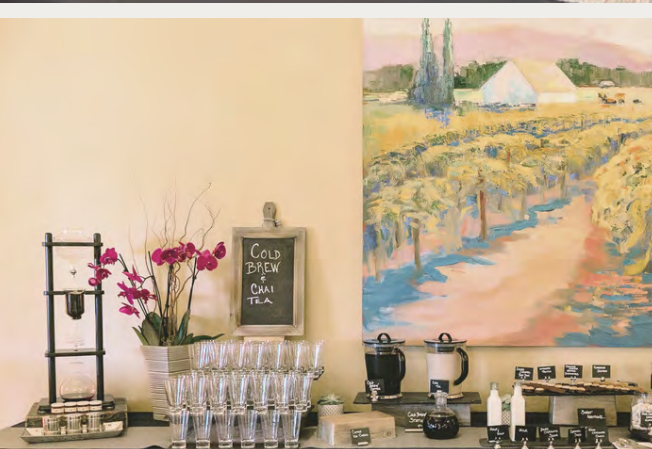
GLORIA FERRER SPARKLING WINE, ASSORTMENT OF FRESH JUICES AND BERRIES

BLOODY MARY BAR**17/GLASS**

SONOMA MISSION INN'S CLASSIC RECIPE, SEASONAL CONDIMENTS & GARNISHES

*Brunch Buffet is priced for a maximum of two hours.
Minimum of 25 guests. Pricing per person.*

Fairmont Sonoma Mission Inn & Spa



SNACKS & REFRESHERS

BEVERAGES

COFFEE & DECAFFEINATED COFFEE & LOT 35 TEAS	120 per gallon
FULL DAY COFFEE/TEA SERVICE (<i>maximum of 8 hours</i>)	38
HALF DAY COFFEE/TEA SERVICE (<i>maximum of 4 hours</i>)	27
FRESHLY BREWED ICED TEA	38 per pitcher
HOUSE-MADE LEMONADE	38 per pitcher
ASSORTED SOFT DRINKS, STILL & SPARKLING WATERS, NON-ALCOHOLIC BEVERAGES	7 each
RED BULL	8 each

FROM THE HOUSE BAKER

59 per dozen

COFFEE CAKE
HOUSE-MADE JUMBO COOKIES
VALRHONA CHOCOLATE PECAN BROWNIES
LEMON BLONDIES
HOUSE-MADE APRICOT & RASPBERRY OAT BARS
WARM JUMBO PRETZELS WITH HONEY MUSTARD
SEASONAL FRENCH MACARONS
CHOCOLATE DIPPED STRAWBERRIES
JUMBO BISCOTTI DIPPED IN DARK & WHITE CHOCOLATE
PECAN STICKY BUNS
CROISSANTS
ASSORTED MUFFINS
ASSORTED DANISHES

Pricing per person, unless otherwise noted.

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SNACKS & REFRESHERS

FROM THE PANTRY

ASSORTED CANDY BARS	price/each	7
ASSORTED CHIPS AND PRETZELS		7
ASSORTMENT OF ENERGY/GRANOLA BARS		8
ASSORTED SALTED NUTS		8

FROM THE KITCHEN

HOUSE-MADE TRAIL MIX		11
BUILD YOUR OWN TRAIL MIX		15
ORGANIC BUTTER & SEA SALT POPCORN		9
FISCALINI CHEDDAR & MEYER LEMON POPCORN		9
HOUSE-MADE HUMMUS AND PITA BREAD		10
CHIPS & SALSA		9
ASSORTED WHOLE FRUIT	39 per dozen	
FRESH FRUIT SKEWERS	62 per dozen	
HÄAGEN-DAZS ICE CREAM BARS		9

Pricing per person, unless otherwise noted.

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THE BEST IN SEASON

20

SEASONAL MINIATURE CONFECTIONS: CHEESECAKE, CRÈME BRÛLÉE, STREUSEL FRUIT TARTLETS, MACARONS, PÂTE DE FRUITS

FRESH PRESSED JUICES

13

BEET, CARROT, LEMON, CAYENNE
APPLE, CELERY, KALE, GINGER
CUCUMBER, COCONUT, MINT

AFTERNOON PICK ME UP

18

HOT OR COLD BREW COFFEE, CHAI TEA, LECHE, WHIPPED CREAM, CHOCOLATE SHAVINGS, COCOA POWDER, CINNAMON, COCOA NIBS
GHIRARDELLI CARAMEL, WHITE, DARK CHOCOLATE SAUCES

SWEET ADDITIONS *(with afternoon pick me up only)*

13

FLORENTINE SQUARE, SALTED CARAMEL BONBON, MILK CHOCOLATE COVERED ALMONDS, CHOCOLATE COVERED ORANGE BATONNETTES, AMARETTO TRUFFLE, CHOCOLATE-COVERED COFFEE BEANS, CHOCOLATE STRAWS

COOKIES & MILK

17

ASSORTED HOUSE-MADE COOKIES, CHOCOLATE, STRAWBERRY AND 2% MILK

Break menus are priced for a 30-minute event. Each additional 30 minutes will add 50% of the menu price per person. Pricing per person.

Fairmont Sonoma Mission Inn & Spa





CUSTOM BREAK

ICE CREAM PARLOR SUNDAES & SODA FLOATS 21

(Minimum of 25 Guests)

VANILLA & CHOCOLATE ICE CREAM, COKE, ROOT BEER & ORANGE SODA, WHIPPED CREAM, CARAMEL & CHOCOLATE SAUCE, GRIOTTINE CHERRIES

CHARCUTERIE AND CHEESE 26

SONOMA COUNTY FARM CHEESES, SMOKED & CURED MEATS, OLIVE TAPENADE, SLICED BAGUETTE & CRACKERS

GRILLED CHEESE AND TOMATO SOUP BREAK 17

MINI GRUYERE GRILLED CHEESE AND TOMATO SOUP SHOT

SWEET & SAVORY BACON BAR 35

CRISPY DUCK BACON, CHINESE FIVE SPICE BACON, CANDIED BACON, BACON BRITTLE

ANTIPASTI 25

MEDITERRANEAN STUFFED PEPPERS, OLIVES, MARINATED ARTICHOKE HEARTS, BABY SWEET TOMATOES, GRILLED SAUSAGE, FOCACCIA

Break menus are priced for a 30-minute event. Each additional 30 minutes will add 50% of the menu price per person. Pricing per person.

Fairmont Sonoma Mission Inn & Spa



PLATED LUNCH

SEASONAL SOUP DU JOUR

SALADS

BUTTER LETTUCE

HEIRLOOM RADISH, CRISPY SHALLOTS
GREEN GODDESS DRESSING

DUKKAH SPICED COUSCOUS

CUMIN ROAST HEIRLOOM CARROTS, LAURA CHENEL CHEVRE
PISTACHIO & PRESERVED LEMON

DUCK PROSCIUTTO, FRISEE & FENNEL SALAD

POACHED HEN EGG, BLOOD ORANGE VINAIGRETTE

LITTLE GEM OR BABY KALE CAESAR

CLASSIC CAESAR DRESSING, HOUSE-MADE CROUTONS & SHAVED
DRY JACK CHEESE *(Add 7 for chicken - 8 for shrimp)*

FARMER'S MARKET SALAD

ROAST SEASONAL VEGETABLES, FROMAGE BLANC, MEYER LEMON-
INFUSED OIL & CITRUS VINEGAR

PANZANELLA SALAD

MIXED GREENS, FRESH MOZZARELLA, OLIVES, TOMATOES,
SOURDOUGH BREAD TOSSED IN BALSAMIC VINEGAR & EXTRA VIRGIN
OLIVE OIL

*Entrée prices include your choice of soup or salad & dessert. Served with fresh bread,
sweet butter, regular & decaffeinated coffee, LOT 35 TEAS*

Fairmont Sonoma Mission Inn & Spa



ENTRÉES

SEARED BLACK ANGUS FILET MIGNON	67
POMMES PURÉE, BROCCOLI RABE AND PINOT NOIR REDUCTION	
GRILLED BLACK ANGUS SKIRT STEAK	60
CHARRED CORN, ARUGULA, AND CHIMICHURRI	
GRUYÈRE & SPECK STUFFED MARY'S ORGANIC CHICKEN BREAST	59
SEBASTOPOL MUSHROOM PILAF, MUSHROOM BLACK TRUFFLE JUS	
MORROCAN SPICED GRILLED CHICKEN	59
GREEN LENTILS, HEIRLOOM CARROTS, CHERMOULA	
PAN-SEARED SIXTY SOUTH SALMON	62
BLUE LAKE AND CORONA BEAN FRICASSÉE	
ORGANIC BARLEY RISOTTO	57
SPROUTED SEEDS & GRAINS, PORCINI OIL	
HOUSE-MADE SEASONAL GNOCCHI	57
FLAMED TOMATO CONCASSÉE, BASIL EMULSION	

Entrée prices include your choice of soup or salad & dessert. Served with fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Fairmont Sonoma Mission Inn & Spa



DESSERTS

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE

CARAMEL WRAPPED RASPBERRIES

STRAWBERRY SHORTCAKE

WHITE CHOCOLATE, BELLWETHER FARMS CREME FRAICHE, BASIL

CARAMELIZED MILK CHOCOLATE MOUSSE

PASSIONFRUIT, HONEYCOMB, SEA SALT

VALRHONA CHOCOLATE & CARAMEL TART

MOCHA WHIPPED CREAM, CACAO NIB CRISP

CLASSIC TIRAMISU

FRESH RASPBERRIES

KEY LIME PARFAIT

KEY LIME MOUSSE, VANILLA CHANTILLY, CRUSHED GRAHAM SANDIE

Entrée prices include your choice of soup or salad & dessert. Served with fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Fairmont Sonoma Mission Inn & Spa



GOURMET DELICATESSEN

58

SEASONAL SOUP

CHOPPED ICEBERG LETTUCE, CHERRY TOMATOES, RED ONIONS, TOASTED WALNUTS,
BLUE CHEESE DRESSING

MIXED GREENS, BEETS, GOAT CHEESE & DIJON VINAIGRETTE

SELECT THREE SANDWICHES:

- ROAST SONOMA VALLEY TURKEY CLUB, BACON & AVOCADO ON A PO'BOY BAGUETTE
- ROAST BEEF, HORSERADISH ON A SPECIALTY ROLL
- TRADITIONAL VIETNAMESE PULLED PORK 'BAHN MI', LEMON MAYONNAISE ON A PO'BOY BAGUETTE *(AVAILABLE WITH TOFU)*
- FRAMANI SMOKED HAM, WHOLE GRAIN MUSTARD, CARAMELIZED ONIONS, GRUYERE ON A PO'BOY BAGUETTE
- CLASSIC CAPRESE ON A PO'BOY BAGUETTE
- CRAB & AVOCADO SALAD SANDWICH ON A PO'BOY BAGUETTE
- ALBACORE TUNA SALAD ON TOASTED ANCIENT GRAINS BREAD, WASABI MUSTARD, NAPA CABBAGE SLAW
- MUFFALETTA, ROASTED BELL PEPPERS, SALAMI, PROVOLONE, PICQUILLO PEPPER AÏOLI ON FOCACCIA
- MEDITERRANEAN STYLE GRILLED SEASONAL VEGETABLES, LEMON AÏOLI, LEAVES OF FRESH BASIL IN A SPINACH TORTILLA
- GRILLED ZUCCHINI, EGGPLANT, BELL PEPPER, RED ONION & HUMMUS ON FOCACCIA

CARROT AND ZUCCHINI CHOCOLATE CAKE, CREAM CHEESE FROSTING
REGULAR & DECAFFEINATED COFFEE, LOT 35 TEAS

*Lunch menus are not available after 4 p.m. Lunch Buffets are priced for a maximum of two hours.
Add 250 charge for groups Under 15. Pricing per person.*

Fairmont Sonoma Mission Inn & Spa





BUFFET LUNCH

SONOMA GARDEN BUFFET

63

Minimum of 25 Guests

SEASONAL SOUP

ARTISAN BAGUETTE & BUTTER

BUILD YOUR OWN SALAD BAR:

MIXED GREENS, LITTLE GEM, BABY KALE,

GRILLED CHICKEN BREAST, FLANK STEAK, POACHED SHRIMP,

TOFU, QUINOA, COUSCOUS, TOMATO, CUCUMBER, RADISH,

SEASONAL GRILLED VEGETABLES, NUTS, SEEDS, SPROUTS & GRAINS

LEMON VINAIGRETTE, RANCH & BALSAMIC DRESSINGS

FRESH FRUIT SALAD

REGULAR & DECAFFEINATED COFFEE, LOT 35 TEAS

THE MISSION GRILL

65

TRADITIONAL CABBAGE COLESLAW, CELERY SEED VINAIGRETTE

MIXED GREEN SALAD, FINE HERBS, CITRUS VINAIGRETTE

TRADITIONAL HEIRLOOM POTATO SALAD, STONE GROUND MUSTARD

VINAIGRETTE **OR** SIGNATURE MACARONI & CHEESE

GRILLED SKIRT STEAK, CHIMICHURRI, ROAST SHALLOTS

GRILLED LOCAL CAGGIANO SPICY SAUSAGE

MARY'S ORGANIC GRILLED CHICKEN BREAST, HOUSE-MADE BBQ SAUCE

POBLANO CHILES & CHEDDAR CORNBREAD

SEASONAL FRUIT COBBLER, VANILLA SUGAR BISCUIT CRUST

ICED TEA AND LEMONADE

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Add 250 charge for groups Under 15. Pricing per person.*

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SONOMA EL FRESCO BUFFET

65

SEASONAL SOUP **OR** PASTA SALAD

LOCAL ARTISAN BREAD & BUTTER

LOCALLY GROWN TOMATOES, CALIFORNIA MOZZARELLA & BASIL SALAD,
AGED BALSAMIC VINEGAR & DAVERO OLIVE OIL

BLUE LAKE GREEN BEAN SALAD, ROASTED RED BEETS, SHAVED FENNEL &
MUSTARD VINAIGRETTE

ROSEMARY & GARLIC GRILLED FLANK STEAK

OVEN-ROASTED FILET OF SEA BASS, CHARRED CHERRY TOMATO VINAIGRETTE

HEIRLOOM BEAN RAGOÛT, CHOPPED TRUFFLES, FINE HERBS

SICILIAN PISTACHIO & GRATED CHOCOLATE RICOTTA CANNOLI

SACRIPANTINA - SHERRY SABAYON, MARSALA SOAKED SPONGE, AMORETTI

REGULAR & DECAFFEINATED COFFEE, LOT 35 TEAS

LA COCINA BUFFET

66

CAESAR SALAD, FOCACCIA CROUTONS & SHAVED VELLA DRY JACK CHEESE

SHRIMP SALAD, ROASTED CORN, JICAMA, POBLANO VINAIGRETTE

STONEGROUND TORTILLA CHIPS, FRESH SALSA & GUACAMOLE

CARNE ASADA & POLLO ASADO

ROASTED ASSORTED VEGETABLES & PEPPERS

FLOUR TORTILLAS, SHREDDED JACK CHEESE, SOUR CREAM

BLACK BEANS, SPANISH RICE

COCONUT FLAN, CARAMELIZED PINEAPPLE

TRES LECHE, NATILLA CREAM

REGULAR & DECAFFEINATED COFFEE, LOT 35 TEAS

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Add 250 charge for groups Under 15. Pricing per person.*

Fairmont Sonoma Mission Inn & Spa





BUFFET LUNCH

POKE BOWL LUNCH

70

One Chef required per 50 guests - 150 per hour - Minimum of 25 guests.

MISO SOUP

MIXED GREENS & WAKAME SALAD

SHISHITO PEPPERS

SESAME SOY AHI TUNA

WASABI SHRIMP

GRILLED TERIYAKI CHICKEN

STEAMED RICE

FURIKAKE, HIJIKI SEAWEEED, TOASTED SESAME SEEDS, EDAMAME, SLICED CUCUMBER,
PICKLED CARROTS, DAIKON RADISH

SRIRACHA MAYO, SESAME SOY

MATCHA CRÈME BRULÉE

BAMBOO RICE PUDDING, CINNAMON FRIED WONTON

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

*Lunch menus are not available after 4 p.m. Lunch Buffets are priced for a maximum of two hours.
Add 250 charge for groups Under 15. Pricing per person.*

Fairmont Sonoma Mission Inn & Spa





LUNCH TAKE OUT

TAKE OUT ONLY

49

SELECT THREE:

- ROAST SONOMA VALLEY TURKEY CLUB, BACON, AVOCADO ON A PO'BOY BAGUETTE
- ROAST BEEF, HORSERADISH ON A PO'BOY BAGUETTE
- FRA' MANI SMOKED HAM, WHOLE GRAIN MUSTARD, CARAMELIZED ONIONS, GRUYÈRE CHEESE ON A SPECIALTY ROLL
- GRILLED VEGETABLES, ZUCCHINI, EGGPLANT, BELL PEPPER, RED ONION & HUMMUS ON HOUSE-MADE FOCACCIA
- BUFFALO CHICKEN WRAP, BLUE CHEESE DRESSING IN A FLOUR TORTILLA
- ASIAN NOODLE CHICKEN SALAD (does not include pasta salad)

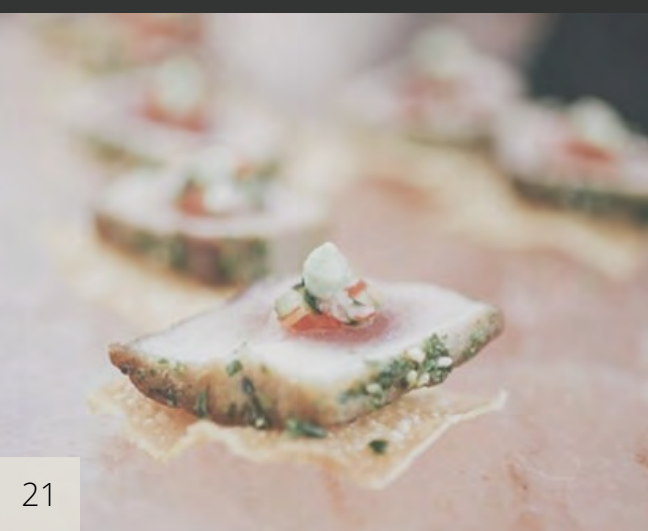
SEASONAL PASTA SALAD

BAG OF KETTLE CHIPS

WHOLE FRESH FRUIT

JUMBO CHOCOLATE CHIP COOKIE

BOTTLE OF STILL MINERAL WATER



RECEPTION HORS D'OEUVRES

FROM THE GARDEN

BROAD BEAN & PECORINO BRUSCHETTA	7
CUCUMBER & JALAPENO GAZPACHO SHOOTER	8
HEIRLOOM TOMATO & BASIL BRUSCHETTA	7
WILD MUSHROOM DUXELLE & GOAT CHEESE BRUSCHETTA	8
ROAST PUMPKIN, DUKKAH & FETA ON LAVOSH	8
COMPRESSED WATERMELON WITH FETA & MINT	8
SEBASTOPOL ORGANIC MUSHROOM VOL AU VENT	9
DEVILLED EGGS, DIJON MUSTARD, FRESH HERBS	9
CORN & POBLANO FRITTER, PIQUILLO PEPPER AIOLI	8
ARTICHOKE BEIGNETS WITH TARRAGON AIOLI	8
TOMATO & ASIAGO CHEESE ARANCINI, BASIL AIOLI	8
ROASTED PUFF POTATO A LA PARMESAN	9
BUTTERNUT SQUASH SOUP SHOOTER	8
BUTTERNUT SQUASH LOLLIPOP WITH POMEGRANATE MOLASSES (VEGAN)	9
BEET ON A CRISPY NORI CHIP WITH TOGARASHI SPICES (VEGAN)	9

FROM THE SEA

AMERICAN CAVIAR, BLINI, CRÈME FRAICHE & CHIVES	10
MINI LOBSTER ROLL, CELERY, GREEN APPLE, POTATO BUN	10
TOMALES BAY BLOODY MARY OYSTER SHOOTER	10
MUSSELS ESCABECHE ON THE HALF SHELL	10
FURIKAKE CRUSTED AHI TUNA , SWEET WASABI, BRIOCHE CROUTON	9
AHI TUNA TARTARE ON A CRISPY NORI CHIP, SRIRACHA AIOLI & SESAME OIL	9
DUNGENESS CRAB CAKE, CHIPOTLE AIOLI	9
DUNGENESS CRAB LOUIE IN A BUTTER LETTUCE CUP	10

*The minimum order is 24 pieces of each kind. Pricing per piece.
All hors d'oeuvres are made from scratch with the freshest ingredients.*

Fairmont Sonoma Mission Inn & Spa





RECEPTION HORS D'OEUVRES

FROM THE FARM

MINI WAFFLE WITH CHICKEN LIVER MOUSSE	8
MINI CHICKEN POT PIES ON A SPOON	9
CRISPY DUCK SPRING ROLL, HOISIN SAUCE	9
FRIED CHICKEN BISCUIT, MAPLE BACON GASTRIQUE, REMOULADE	9
DUCK CONFIT TACO, CHARRED CORN SALSA	9
CHICKEN SATAY SKEWER, SPICY PEANUT SAUCE	9
BARBECUE PULLED CHICKEN, COLESLAW ON A MINI BRIOCHE BUN	9

FROM THE RANCH

TRADITIONAL BEEF TARTARE ON PUMPERNICKEL	10
GRILLED LAMB LOIN, VADOUVAN APRICOT JAM, PICKLED CARROT ON FLATBREAD	10
PULLED PORK TOSTADA, MOLE, QUESO FRESCO	9
SPRING LAMB LOLLIPOP, CHAMOMILE YOGURT	10
RUEBEN SLIDER, CORNED BEEF , SAUERKRAUT, SWISS CHEESE, BRIOCHE BUN	9
MINI CHEESEBURGER WITH CARAMELIZED ONIONS & GRUYERE ON BRIOCHE	10

*The minimum order is 24 pieces of each kind. Pricing per piece.
All hors d'oeuvres are made from scratch with the freshest ingredients.*

Fairmont Sonoma Mission Inn & Spa



DISPLAY OF ARTISAN FARM CHEESES

26

IMPORTED & LOCAL FARM CHEESES, MACERATED APRICOTS,
MARCONA ALMONDS, LOCAL SONOMA ARTISAN WALNUT BREAD & BAGUETTE

CHEF'S SELECTION OF LOCAL CHARCUTERIE

27

HOUSE-MADE PICKLED VEGETABLES, ASSORTED MUSTARDS, ARTISAN BAGUETTE

BRUSCHETTA BAR

22

Served with toasted artisan baguette

- TOMATO & BASIL
- BURRATA & MCEVOY OLIVE OIL
- SPRING PEA & PECORINO
- WILD MUSHROOM DUXELLES

CALIFORNIA VEGETABLE CRUDITÉS

21

HARVESTED VEGETABLES, HUMMUS, HOUSE-MADE BLUE CHEESE &
RANCH DIPPING SAUCES

BAKED WHEEL OF BRIE CHEESE

150/wheel

serves 25 guests

ROASTED PINEAPPLE POBLANO SALSA, CORN TORTILLA CHIPS & BAGUETTE

Pricing per person, unless noted.

Fairmont Sonoma Mission Inn & Spa



GREENS

22

SELECT TWO:

- TRADITIONAL CAESAR SALAD, FOCACCIA CROUTONS, GRATED VELLA JACK CHEESE
- BABY SPINACH SALAD, FETA CHEESE, CRISPY PANCETTA, CITRUS VINAIGRETTE
- WILD SONOMA MIXED GREENS, APPLE, GOLDEN RAISINS, SLICED ALMONDS, APRICOT GINGER VINAIGRETTE
- CAMPANELLA PASTA SALAD, SUN-DRIED TOMATOES, CAPERS
- ARUGULA & FRISÉE SALAD, LAURA CHENEL GOAT CHEESE, BALSAMIC VINAIGRETTE

SEASONAL SEAFOOD DISPLAY

26

Minimum of 50 guests.

SELECT THREE:

- DUNGENESS CRAB COCKTAIL
- DIVER SCALLOP CEVICHE
- FRESH JUMBO POACHED PRAWNS, SHALLOT COCKTAIL SAUCE
- MARKET OYSTERS, SHALLOT COCKTAIL SAUCE, LEMON WEDGES, MIGNONETTE

One piece per person, per selection (3 selections is total of 3 pieces per person).

POKE BOWL

36

One Chef required per 50 guests - 150 per hour. Minimum of 25 guests.

- SESAME SOY AHI TUNA
- WASABI SHRIMP **OR** GRILLED TERIYAKI CHICKEN
- STEAMED RICE

FURIKAKE, HIJIKI SEAWEED, TOASTED SESAME SEEDS, EDAMAME, SLICED CUCUMBER, PICKLED CARROTS AND DAIKON RADISH
SRIRACHA MAYO, SESAME SOY

Pricing per person, unless noted.

Fairmont Sonoma Mission Inn & Spa



PASTA

Served with parmesan cheese and garlic bread

One Chef required per 50 guests - 150 per hour

SELECT TWO:

- GEMELLI PASTA, TOMATO, NICOISE OLIVES, CAPERS, ANCHOVIES, GARLIC BREAD CRUMBS
- CAMPANELLE PASTA, NDJUA, KALE, PECORINO ROMANO
- MEYER LEMON ROTINI, WHITE BEANS, BROCCOLI RABE, PEPPERS
- CHEESE TORTELLINI, SUN-DRIED TOMATOES, PESTO, PINE NUTS
- ORECCHIETTE PASTA, SHRIMP, GREEN ASPARAGUS, CHILI
- RIGATONI, SMOKED CHICKEN, WALNUTS, SPINACH, RICOTTA, PRESERVED LEMON
- PENNE, HOUSE-MADE PORCINI GRASS-FED BEEF BOLOGNESE

GOURMET MAC-N-CHEESE BAR

One Chef required per 50 guests - 150 per hour

2 SELECTIONS

3 SELECTIONS

4 SELECTIONS

- ASPARAGUS
- HOBBS BACON LARDONS
- SHRIMP
- SMOKED CHICKEN
- BROCCOLI
- TRUFFLE ADD 2
- LOBSTER ADD 4

28

25

27

29

Pricing per person, unless noted.

Fairmont Sonoma Mission Inn & Spa



STREET TACO BAR

Served with cilantro, onion, limes, roasted salsa, corn tortillas, house-made chips, salsa

One Chef required per 50 guests - 150 per hour

2 PROTEINS

28

3 PROTEINS

32

- HOUSE-MADE VAQUERO RUBBED GRILLED FLANK STEAK
- POLLO ASADO
- PULLED PORK

CHEF ATTENDED STATIONS

28

Per selection, per person - Served with an assortment of rolls, bread & butter

One Chef required per 50 guests - 150 per hour

- ROAST WILD PACIFIC SALMON, FENNEL POLLEN, SALSA VERDE
- NORI CRUSTED TUNA WITH MISO GINGER GLAZED
- SLOW ROASTED PRIME RIB, NATURAL JUS, SPICY HORSERADISH
- ROASTED MARY'S ORGANIC TURKEY, SPICED CRANBERRY COMPOTE, PAN GRAVY
- BLACK PEPPERED BEEF TENDERLOIN, BÉARNAISE SAUCE
- FENNEL SCENTED PORK LOIN, SOUR APPLE RELISH

Pricing per person, unless noted.

Fairmont Sonoma Mission Inn & Spa



SWEET CONFECTIONS

26

OPERA TORTE, MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE,
LEMON CURD FRESH FRUIT TARTLET, CHOCOLATE-DIPPED STRAWBERRIES,
CHOCOLATE MINT CHEESECAKE, ASSORTMENT OF SEASONAL MACARONS

LATE-NIGHT AFTER PARTY

30

SELECT THREE:

- CHEESEBURGER SLIDERS ON BRIOCHE BUN
- GRILLED CHEESE SANDWICHES
- HOUSE-MADE FRIED CHICKEN SLIDERS WITH REMOULADE SAUCE
- FRENCH FRIES, ORGANIC KETCHUP
- HOUSE-MADE MARGARITA PIZZA

Pricing per person, unless noted.

Fairmont Sonoma Mission Inn & Spa



DINE AROUND**118****DISPLAYED - CHEF'S SELECTION OF LOCAL CHARCUTERIE**

HOUSE-MADE PICKLED VEGETABLES, ASSORTED MUSTARDS & ARTISAN BAGUETTE

GREENS*SELECT TWO:*

- TRADITIONAL CAESAR SALAD, FOCACCIA CROUTONS, GRATED VELLA JACK CHEESE
- BABY SPINACH SALAD, FETA CHEESE, CRISPY PANCETTA, CITRUS VINAIGRETTE
- WILD SONOMA MIXED GREENS, APPLE, GOLDEN RAISINS, SLICED ALMONDS, APRICOT GINGER VINAIGRETTE
- CAMPANELLA PASTA SALAD, SUN-DRIED TOMATOES, CAPERS
- ARUGULA & FRISÉE SALAD, LAURA CHENEL GOAT CHEESE, BALSAMIC VINAIGRETTE

PASTA*Served with parmesan cheese and garlic bread.**SELECT TWO:*

- GEMELLI PASTA, SUN DRIED TOMATO, NIÇOISE OLIVES, CAPERS, ANCHOVIES
- CAMPANELLE PASTA, NDJUA, KALE, PECORINO ROMANO
- MEYER LEMON ROTINI, WHITE BEANS, BROCCOLI RABE, PEPPERS
- CHEESE TORTELLINI, SUN-DRIED TOMATOES, PESTO, PINE NUTS
- ORECCHIETTE PASTA, SHRIMP, GREEN ASPARAGUS, CHILI
- RIGATONI, SMOKED CHICKEN, WALNUTS, SPINACH, RICOTTA, PRESERVED LEMON
- PENNE, HOUSE-MADE PORCINI GRASS-FED BEEF BOLOGNESE

*2 hours of service time. Pricing per person. Minimum of 25 guests.***Fairmont Sonoma Mission Inn & Spa**

DINE AROUND (cont.)

CARVERY

Served with an assortment of rolls

One Chef required per 50 guests - 150 per hour

SELECT TWO:

- PARSLEY & GARLIC CRUSTED LEG OF SONOMA LAMB, DIJON MUSTARD
- ROAST WILD PACIFIC SALMON, FENNEL POLLEN, SALSA VERDE
- BLACK PEPPERED BEEF TENDERLOIN, BEARNAISE SAUCE
- SLOW ROASTED PRIME RIB, NATURAL JUS, HORSERADISH CREAM
- ROASTED MARY'S ORGANIC TURKEY, SPICED CRANBERRY COMPOTE, PAN GRAVY
- FENNEL SCENTED PORK LOIN, SOUR APPLE RELISH

SWEET SHOTS

SALTED BUTTERSCOTCH, CRUSHED NILLA WAFERS

PURPLE THAI RICE PUDDING, COCONUT GELEE

VALRHONA ORGANIC ORIADO DARK CHOCOLATE PANNA COTTA, EXOTIC FRUITS

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

2 hours of service time. Pricing per person. Minimum of 25 guests..

Fairmont Sonoma Mission Inn & Spa



FARMER'S MARKET**125****STATION #1**

BRUSCHETTA BAR: TAPENADE, TOMATO & BASIL, BURRATA & "OLIVE LEAF HILLS" OLIVE OIL, MUSHROOM & WHITE TRUFFLE OIL
 SHAVED RED CABBAGE, PISTACHIO, PARSLEY, LEMON
 LITTLE GEM, SHAVED REGGIANO CHEESE, LEMON
 GRILLED ASPARAGUS, BLACK TRUFFLE VINAIGRETTE

STATION #2

GRILLED FLANK STEAK & ARUGULA SALAD, PINOT NOIR VINAIGRETTE
 SHAVED VELLA DRY JACK CHEESE
 ROASTED MARY'S ORGANIC CHICKEN BREAST,
 TOMATO, RED BELL PEPPER, PROVENCAL OLIVE FRICASSÉE
 OVEN-ROASTED FILET OF SIXTY SOUTH SALMON, SONOMA CORN SALSA
 ARTISAN BREAD & BUTTER

STATION #3

CAMPANELLE PASTA, NDJUA, KALE, PECORINO ROMANO
 POTATO GNOCCHI, ROAST SQUASH, TOMATO, MINT
 MOROCCAN SPICED VEGETABLE TAGINE, TAHINI YOGURT, SESAME

STATION #4

MASON JARS OF...
 BANANA TOFFEE CHOCOLATE PIE
 LEMON MERINGUE
 SEASONAL FRUIT COBBLER
 REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

2 hours of service time. Pricing per person. Minimum of 25 guests.

Fairmont Sonoma Mission Inn & Spa



TASTE OF SONOMA**125****STATION #1**

CHEF'S SEASONAL SOUP

SONOMA GREENS, THE "PATCH" FARMERS MARKET TOMATOES, AVOCADO, BALSAMIC VINAIGRETTE

SUMAC SPICED MARY'S ORGANIC CHICKEN

HUMMUS & BABA GANOUSH, PITA BREAD, YOGURT-DILL SAUCE,
EXTRA VIRGIN OLIVE OIL

STATION #2

MARKET OYSTERS, MIGNONETTE DRESSING

PRAWN TOSTADAS, CHIPOTLE MAYONNAISE, AVOCADO, QUESO FRESCO
FIG & LAURA CHENEL GOAT CHEESE CROTTIN ON CROSTINI

STATION #3

ROASTED NIMAN RANCH FILET MIGNON, ASSORTMENT OF SONOMA VALLEY MUSTARDS
RISOTTO WITH KALE AND SEBASTOPOL ORGANIC MUSHROOMS

YUKON GOLD MASHED POTATOES

ROAST FARMERS MARKET VEGETABLES WITH TRUFFLE BUTTER

PAIN DE CAMPAGNE, OLIVE & CIABATTA BREADS

STATION #4

SUPREME OF CITRUS, SAUTERNE COOL SABAYON, ANGEL FOOD CRUMBLES

SONOMA OLIVE OIL & VALRHONA DARK CHOCOLATE PÔT DE CREME

SEASONAL FRUIT CREAM CHEESE GALETTE

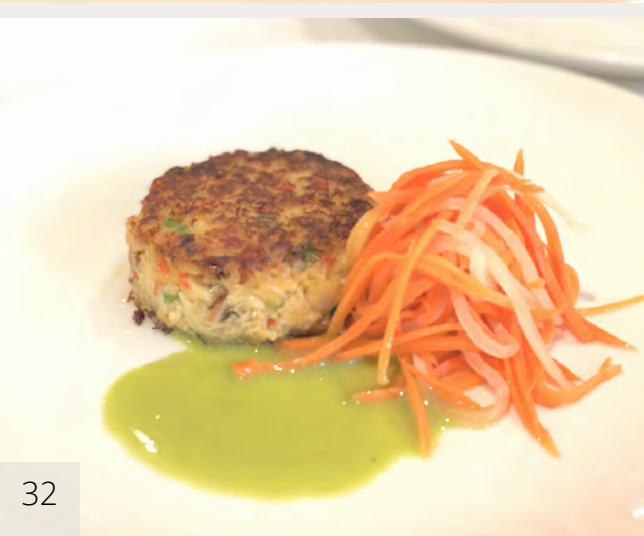
REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

2 hours of service time. Pricing per person. Minimum of 25 guests.

Fairmont Sonoma Mission Inn & Spa



PLATED DINNER



STARTERS

AHI TUNA CRUDO

SWEET WASABI, CUCUMBER & WAKAME SALAD

BURRATA SALAD

GRILLED SEASONAL FRUIT, FRISÉE

SMOKED MUSCOVY DUCK BREAST

GRAPEFRUIT, FRISÉE & MÂCHE LETTUCES, SHERRY VINEGAR

SEBASTOPOL WILD MUSHROOM RISOTTO

PORCINI, PARMESAN REGGIANO, BASIL EMULSION

HOUSE-MADE SEASONAL GNOCCHI

TOMATO-SAGE CONCASSE, VELLA DRY JACK CHEESE

DUNGENESS CRAB CAKE

DAIKON SLAW, THAI COCONUT VINAIGRETTE

SEARED SCALLOPS

SEBASTOPOL ORGANIC MUSHROOMS, CORN, PANCETTA RAGOÛT

CUMIN ROAST HEIRLOOM CARROTS

CRISPY QUINOA, CREAMY FETA, POMEGRANATE MOLASSES

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa



PLATED DINNER

SOUPS

BODEGA BAY DUNGENESS CRAB & CAULIFLOWER SOUP

ROASTED KABOCHA SQUASH

CRÈME FRAICHE, TOASTED PEPITAS, MICROGREENS

SLOW ROASTED TOMATO SOUP

FOCACCIA CROUTON

VELOUTÉ OF MUSHROOM

TRUFFLE MOUSSE

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa



PLATED DINNER

SALADS

SEASONAL FARMER'S MARKET SALAD

STRAUS ORGANIC FROMAGE BLANC, SONOMA OLIVE OIL

GRILLED STONE FRUIT SALAD

SHAVED FENNEL, VIETNAMESE MINT, NUOC CHAM DRESSING

DUCK CONFIT & FRISÉE SALAD

POACHED HEN EGG, SHALLOT PINOT NOIR VINAIGRETTE

KALE & AVOCADO SALAD

CRISPY QUINOA, CHERRY TOMATO, MEYER LEMON DRESSING

TRUFFLED BRIE

SAUTÉED BRIOCHE CROUTONS, SONOMA ORGANIC GREENS, 50-YEAR AGED SHERRY-SHALLOT VINAIGRETTE

ROASTED ORGANIC BEET SALAD

WILD ARUGULA, LABNE, HAZELNUT, RESORT HARVESTED HONEY VINAIGRETTE

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa





PLATED DINNER

ENTRÉES

GRILLED BLACK ANGUS FILET MIGNON 106

WHIPPED POTATOES, CRISPY BRUSSEL SPROUTS, ROASTED WILD MUSHROOMS

WITH GARLIC PRAWNS **ADD 18**

WITH BUTTER POACHED HALF LOBSTER TAIL **ADD 26**

SEARED BLACK ANGUS FILET MIGNON 106

BLACK GARLIC DEMI-GLACE, POTATO PAVE, GLAZED HEIRLOOM CARROTS

CABERNET BRAISED BLACK ANGUS SHORT RIB 102

PARSNIP PURÉE, BRAISED COLLARD GREENS & NATURAL JUS

COLORADO RACK OF LAMB 112

EGGPLANT PURÉE, ROAST CARROTS, ROMESCO SAUCE

PORK LOIN MEDALLION & SEARED ATLANTIC SCALLOP 122

BROWN BUTTER & CAULIFLOWER PURÉE, PICKLED ONION

TRUFFLE STUFFED MARY'S ORGANIC CHICKEN BREAST 102

SEBASTOPOL MUSHROOM RISOTTO, SAUTÉED KALE

SEARED GRIMAUD DUCK BREAST 112

BRAISED GREENS, ANSON MILLS GRITS, NATURAL DUCK JUS

ROASTED MARY'S ORGANIC CHICKEN BREAST 102

MASHED POTATOES, VEGETABLE FRICASSÉE, ROSEMARY JUS

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa





PLATED DINNER

ENTRÉES (CONTINUED)

OVEN-ROASTED HALIBUT

106

LENTILS DU PUY, HOBBS LARDON, BRAISED PEARL ONION

SEARED SIXTY SOUTH SALMON

105

SHALLOT CHARDONNAY BEURRE BLANC, BLOOMSDALE SPINACH, AND SEBASTOPOL ORGANIC MUSHROOM RAGOUT

SEARED BLUE NOSE SEA BASS

105

BLUE LAKE GREEN & HEIRLOOM CORONA BEAN, SAFFRON BEURRE BLANC

SEARED BLACK COD

105

WOK FIRED SPINACH, BOK CHOY, DASHI BROTH

THAI STYLE CURRY

97

COCONUT MILK VEGETABLE STEW, GARLIC TURMERIC-INFUSED FRIED TOFU, RICE

HOUSE-MADE SEASONAL GNOCCHI

97

FLAMED TOMATO CONCASSÉE, BASIL EMULSION

BAKED PORTOBELLO MUSHROOM

97

GRILLED VEGETABLE NAPOLEON, TOMATO CORIANDER, FRESH HERB COULIS

POLENTA PAVE

97

MEDITERRANEAN VEGETABLES, SUNDRIED TOMATOES

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa



DESSERTS

WATMAUGH STRAWBERRY CHEESECAKE

STRAWBERRY COULIS, FRUIT DUSTED WHITE CHOCOLATE

LOCAL ORGANIC APPLE TART TATIN

MATCHA CRÈME ANGLAISE, WHIPPED CRÈME FRAÎCHE

TIRAMISU

MASCARPONE CREAM, ESPRESSO-SOAKED LADYFINGERS, WHIPPED CREAM, CARAMEL DRIZZLE, COCOA DUST

VALRHONA ORIADO CHOCOLATE PANNA COTTA

BALSAMIC GLAZED STRAWBERRIES, CACAO NIB TUILE

OPERA CAKE

BROWN BUTTER CARAMEL SAUCE, CARDAMOM CREAM

VANILLA, CARAMEL & CHOCOLATE PROFITEROLES

SWIRLED TRIO OF SAUCES

VALRHONA AZALIA HAZELNUT CHOCOLATE MOUSSE BOMBE

PRALINE FEUILLANTINE CRISP, ORANGE CONFIT

BELLWETHER FARMS ORGANIC FROMAGE BLANC

RED WINE MACERATED BERRIES, FRESH MINT

ADD 8

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa



FAIRMONT'S SIGNATURE DINNER BUFFET

TWO ENTRÉE SELECTIONS

117

THREE ENTRÉE SELECTIONS

127

GRILLED SEASONAL VEGETABLES, DAVERO EXTRA VIRGIN OLIVE OIL, HERBED BALSAMIC VINEGAR

SHAVED ZUCCHINI SALAD, LITTLE GEM, MINT, RED ONION, PRESERVED LEMON

PANZANELLA SALAD, HEIRLOOM TOMATO, FENNEL, LOCAL OLIVES, GRILLED FOCCACIA, CAPERS, BARREL-AGED FETA

ARTISAN BREAD & SWEET BUTTER

SELECT 2 OR 3:

- GRILLED SIXTY SOUTH SALMON, MEYER LEMON & DILL BEURRE BLANC
- SEARED PETIT MEDALLIONS OF NIMAN RANCH FILET MIGNON, WILD MUSHROOM, CIPOLLINI ONION RAGOÛT
- CLASSIC ROAST ORGANIC CHICKEN, GRILLED GRAPES, TARRAGON JUS
- ROASTED PORK LOIN STUFFED WITH DATES, SPINACH, AND PINE NUTS, APPLE RELISH
- MARY'S ORGANIC CHICKEN MARBELLA, PRUNES, GREEN OLIVES, CAPER SAUCE
- SEASONAL RAVIOLI, SPICED LABNE, SPINACH, CHERRY TOMATOES

CUMIN ROASTED SEASONAL VEGETABLES

ROSEMARY ROASTED FINGERLING POTATOES

VALRHONA TRIPLE CHOCOLATE MOUSSE CAKE

TRADITIONAL BOURDALOUE PEAR FRANGIPANE TART

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Pricing per person based on a two-hour event. Minimum of 25 guests.

Fairmont Sonoma Mission Inn & Spa



CALIFORNIA BARBECUE DINNER BUFFET

123

SONOMA FIELD GREENS, HEIRLOOM CHERRY TOMATOES, FOCCACCIA CROUTONS,
CHAMPAGNE VINAIGRETTE
TRADITIONAL POTATO SALAD, STONE GROUND MUSTARD VINAIGRETTE
POBLANO CHILES & CHEDDAR CORNBREAD, WHIPPED HONEY BUTTER
FRESH CORN ON THE COB, JALAPEÑO BUTTER
GARLIC RUBBED FLANK STEAK, CHIMICHURRI
NIMAN RANCH BBQ PORK SPARE RIBS
GRILLED JUMBO PRAWNS WITH VADOUVAN & TAHINI YOGURT
GRILLED SEASONAL VEGETABLES, LOCAL OLIVE OIL
CHOCOLATE CHIP CROISSANT BREAD PUDDING, CRÈME ANGLAISE
SWEET BUTTERMILK BISCUIT & FRESH BERRY SHORTCAKE, VANILLA CHANTILLY
REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Pricing per person based on a two-hour event. Minimum of 25 guests.

Fairmont Sonoma Mission Inn & Spa





SONOMA FAMILY-STYLE DINNER

ARTISAN BREAD & SWEET BUTTER

TWO ENTRÉE SELECTIONS

123

THREE ENTRÉE SELECTIONS

133

SELECT 2:

- MIXED GREENS, LAURA CHENEL CHÈVRE GOAT CHEESE, ROASTED BEETS, TRUFFLE VINAIGRETTE
- FRISÉE AND ARUGULA, PANCETTA LARDONS, SWEET 100 TOMATOES, HARD-BOILED EGG, DIJON VINAIGRETTE
- SHAVED RED CABBAGE, PISTACHIO, PARSLEY, LEMON DRESSING
- KALE CAESAR SALAD, FOCACCIA CROUTONS, GRATED VELLA JACK CHEESE

SELECT 2 OR 3:

- ORRICHETTE PASTA, BROCCOLINI, PINENUTS, PESTO
- CARROT & PARSNIP RAVIOLI, PEAS, SHAVED PARMESAN
- SEBASTOPOL ORGANIC MUSHROOM RISOTTO
- GRILLED BLUE NOSE SEABASS, SAFFRON TOMATO EMULSION
- SEARED NIMAN RANCH PETIT FILET, CIPOLLINI-MUSHROOM RAGOÛT
- CLASSIC ROAST ORGANIC CHICKEN, GRILLED GRAPES, TARRAGON JUS
- BRAISED PORK BELLY, APPLE & FENNEL & PARSLEY SALAD
- 24-HOUR BRAISED LAMB SHOULDER, CHAMOMILE YOGURT, NATURAL JUS

Pricing per person based on a two-hour event. Minimum of 25 guests.

Fairmont Sonoma Mission Inn & Spa



SONOMA FAMILY-STYLE DINNER (cont.)

MIXED GRILLED VEGETABLES, AGED BALSAMIC & EXTRA VIRGIN OLIVE OIL
YUKON GOLD MASHED POTATOES

TRIO OF TARTLETS:

VANILLA BEAN CUSTARD & FRESH FRUIT, VANILLA SHORTBREAD

RESORT HARVESTED HONEY PECAN, COCOA SHORTBREAD

VALRHONA SALTED CARAMEL CHOCOLATE, GRAHAM SHORTBREAD

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Pricing per person based on a two-hour event. Minimum of 25 guests.

Fairmont Sonoma Mission Inn & Spa





BARS

BAR PRICING

ON THE BAR

price per drink

	HOST	CASH
PREMIUM	14	16
SUPER PREMIUM	15	17
LUXURY	17	19
HOUSE STILL & SPARKLING WINE/glass	N/A	12
DOMESTIC BEER	11	13
MICRO-BREWERY & IMPORTED BEER	12	14
LIQUEURS	16	18
SOFT DRINKS, JUICE, MINERAL WATER	7	8

price per bottle

GLORIA FERRER SPARKLING WINE	57	60
WHITE & RED HOUSE SONOMA WINES	57	60

Host bar prices are exclusive of tax and service charges.
 Cash bar prices are inclusive of tax and service charges.
 Bartender fee is 250 per bartender (1 bartender/ 50 guests)

Fairmont Sonoma Mission Inn & Spa





LIQUOR BRANDS

PREMIUM BRANDS

FINLANDIA VODKA
BEEFEATER GIN
BACARDI SILVER RUM
SAUZA HORNITOS PLATA TEQUILA
JACK DANIEL'S WHISKEY
JIM BEAM RYE
THE FAMOUS GROUSE SCOTCH
NOILLY PRAT VERMOUTH

SUPER PREMIUM BRANDS

TITO'S HANDMADE VODKA
PLYMOUTH GIN
BACARDI 8-YEAR RUM
CASAMIGOS REPOSADO TEQUILA
MAKER'S MARK BOURBON
TEMPLETON RYE
CHIVAS REGAL SCOTCH
NOILLY PRAT VERMOUTH

LUXURY BRANDS

BELVEDERE VODKA
THE BOTANIST GIN
BACARDI GRAN RESERVE 10-YEAR RUM
CASAMIGOS ANEJO TEQUILA
WOODFORD RESERVE BOURBON
KNOB CREEK RYE
MACALLAN DOUBLE CASK 12-YEAR SCOTCH
NOILLY PRAT VERMOUTH



BEVERAGE PACKAGES

BEER AND WINE PACKAGE

**23 FOR THE FIRST HOUR
15 EACH ADDITIONAL HOUR**

DOMESTIC, MICRO-BREWERY & IMPORTED BEERS
SONOMA HOUSE WINES
STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

PREMIUM PACKAGE

**27 FOR THE FIRST HOUR
19 EACH ADDITIONAL HOUR**

PREMIUM BRANDS
DOMESTIC, MICRO-BREWERY & IMPORTED BEERS
SONOMA HOUSE WINES
STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

SUPER PREMIUM PACKAGE

**31 FOR THE FIRST HOUR
21 EACH ADDITIONAL HOUR**

SUPER PREMIUM BRANDS
DOMESTIC, MICRO-BREWERY & IMPORTED BEERS
SONOMA HOUSE WINES
STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

LUXURY PACKAGE

**36 FOR THE FIRST HOUR
23 EACH ADDITIONAL HOUR**

LUXURY BRANDS,
DOMESTIC, MICRO-BREWERY & IMPORTED BEERS
SONOMA HOUSE WINES
STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

Priced per person unless stated otherwise.
Fairmont Sonoma Mission Inn & Spa



WHITE WINE LIST

CHARDONNAY

ROMBAUER, <i>NAPA CARNEROS</i>	80
OUTERBOUND, <i>SONOMA COAST</i>	68
LANDMARK "OVERLOOK", <i>SONOMA COUNTY</i>	60
CHATEAU MONTELENA, <i>NAPA VALLEY</i>	90
RAMEY, <i>RUSSIAN RIVER</i>	100

SAUVIGNON BLANC

CAKEBREAD CELLARS, <i>NAPA VALLEY</i>	60
MERRY EDWARDS, <i>RUSSIAN RIVER</i>	75
HANNA, <i>RUSSIAN RIVER</i>	57

UNIQUE WHITE WINES

LEO STEEN "JURASSIC VINEYARD" CHENIN BLANC, <i>SANTA YNEZ</i>	60
SONOMA SOMM "ROSSI RANCH", ROUSSANNE, <i>SONOMA VALLEY</i>	57
TERMINIM, "CEPAGES D'OR" WHITE BLEND	80

SPARKLING

GLORIA FERRER BLANC DE NOIRS, <i>CARNEROS</i>	57
DOMAINE CARNEROS "BRUT" NV, <i>CARNEROS</i>	76
VEUVE CLICQUOT "YELLOW LABEL" BRUT NV <i>REIMS, CHAMPAGNE, FRANCE</i>	125

ROSE

CLINE CELLARS ROSE OF MOURVEDRE, <i>CONTRA COSTA</i>	57
ORDAZ FAMILY WINES, <i>SONOMA VALLEY</i>	57
CHENE BLEU LE ROSE, <i>VAUCLUSE, FRANCE</i>	75

Priced per bottle.

Fairmont Sonoma Mission Inn & Spa



RED WINE LIST

PINOT NOIR

CHAMP DE REVES, <i>ANDERSON VALLEY</i>	60
MERRY EDWARDS, <i>RUSSIAN RIVER VALLEY</i>	120
OCCIDENTAL, <i>FREESTONE-OCCIDENTAL</i>	120
LANDMARK "OVERLOOK", <i>MONTEREY,</i> <i>SONOMA, SANTA BARBARA</i>	57
ANABA, <i>SONOMA COAST</i>	75

CABERNET SAUVIGNON

HIGHWAY 12 "HIGHWAYMAN", <i>SONOMA VALLEY</i>	72
EMMITT-SCORSONE "OLD VINE", <i>DRY CREEK VALLEY</i>	80
THE COUNSELOR, <i>ALEXANDER VALLEY</i>	80
JORDAN, <i>ALEXANDER VALLEY</i>	150
SILVER OAK, <i>ALEXANDER VALLEY</i>	150

Priced per bottle.

Fairmont Sonoma Mission Inn & Spa