



THE *Fairmont*

SONOMA MISSION INN & SPA

Our Wedding Venues...

Ceremony on the Creekside Lawn

Dinner in the Sonoma Valley Room or The Harvest Pavilion Tent

Site Fee \$5 000.00

The Sonoma Valley Room can accommodate up to 140 people, has dramatic high ceilings, a wood burning fireplace and a private patio with a beautiful fountain.

The Harvest Pavilion Tent, the largest of our venues accommodating up to 250 people. Has a beautiful white ruche liner, with wrought iron chandeliers and is located in the heart of the resort.

Ceremony on the Oak Tree Lawn

Dinner in The Vintage Hall

Site Fee \$8 000.00

The stunning and exclusive Sonoma Golf Club, located just $\frac{3}{4}$ of a mile from the Inn, can accommodate up to 165 people. It is a beautiful Mission Style building with beautiful indoor and outdoor space and surrounded by massive oak trees and sweeping vistas of the Mayacamas Mountains.

Your site fee includes all of this...

ceremony location

white garden folding chairs for your ceremony

cocktail reception location

cocktail tables

dinner seating at 60" or 72" round tables

your choice of colored linen with a white napkin

mahogany chivari chairs with a black seat cushion

silverware, white bone china, crystal stemware

votive candles

all the extra tables for gifts, guest book, cake

printed menus on white card stock

wooden dance floor

custom menu design and menu tasting with our culinary team

complimentary honeymoon suite for the night of your wedding

Did we mention.. your choice of colored linen with a white napkin is included

The Day Of...

Pamper & Primp

Bridal Changing Suite - \$500.00 for the day

Including...

tall cocktail tables & barstools for make up

low cocktail tables & chairs for hair

coat rack for dresses

robes & slippers

hydration station with flavored waters

Don't forget to eat, you have a long day ahead of you

Kick off the day with some substance...

Seasonal fruit salad - \$8

Smoked salmon, fresh bagels, cream cheese, lemon & capers - \$10

Croissant breakfast sandwiches – scrambled eggs, jack cheese & smoked ham - \$8

Signature Big 3 lemon pancakes - \$8

Add a Cocktail or 2...

Bubbles Bar - \$10

Gloria Ferrer sparkling wine & fresh mint OR Mimosas

What about some lunch before you put your dresses on...

Display of assorted sandwiches

Baby spinach salad & Farmer's market salad

Fresh fruit salad, organic crème fraîche

French macaroons

Pitchers of lemonade

\$33.00 per person



Platinum Honeymoon

Wedding couples holding their reception with The Fairmont Sonoma Mission Inn & Spa can book an unforgettable first getaway when they take advantage of Fairmont's Platinum Honeymoon Program. Through the program, couples will receive special perks and upgrades when they jet off to start their married life in style at any Fairmont around the world.

For couples holding their reception with The Fairmont Sonoma Mission Inn & Spa, a dedicated Platinum Concierge agent is available to discuss the many honeymoon options awaiting them with Fairmont. Whether choosing to mark the occasion by climbing pyramids in Egypt, surfing in Hawaii, shopping in Dubai or hitting the art galleries and museums in London or New York, Fairmont's Platinum Concierge agents will customize their honeymoon getaway to ensure it exceeds their every expectation.

Upon completion and transmission of the honeymoon survey https://survey.qualtrics.com/SE/?SID=SV_dajuTaxhZqxwleM, a Platinum Concierge agent will be in touch within 48 hours to discuss options, assist with bookings, and even secure dining and activity reservations. Newlyweds will be VIPs at their chosen hotel, and will be welcomed with special amenities, room upgrades and memorable departure gifts on their final night.



Honeymoon Destinations: Fairmont is renowned for its luxurious resorts, from Fairmont Mayakoba in Mexico's Riviera Maya to The Fairmont Kea Lani on Maui. Across the globe, couples who take advantage of the program can nestle into their new lives together with stunning panoramic views, private retreats and pampering spa services—sure to fan the flames of newlywed love. Exciting activities can be arranged for couples including:

Fairmont Mara Safari Club's Balloon Safari in Kenya carries newlyweds over the Mara plains and floats above teeming herds of wildlife such as lions, elephants, zebras, giraffes, and more.

The Fairmont Kea Lani, Maui offers a Hawaiian Canoe Experience with guides teaching the basics of paddling as well as examples of native chants used when navigating the ocean.

Mexico's Fairmont Mayakoba invites newlyweds to partake in a Mayan Serenade—an unforgettable and romantic excursion through the water canals of the Riviera Maya.

Fairmont Monte Carlo sets honeymooners sailing as they embark on a private cruise to take in the spectacular surroundings of the Cote d'Azur panorama.

Bermuda's The Fairmont Southampton offers a special evening for two with its Bermuda Moon Dance. The Moon Dance offers guests an exquisite five-course dinner for two, prepared by the resort's executive chef at the property's secluded beach.

The Willow Stream Spa at Fairmont Zimbali Resort, South Africa, has a three hour Romance at Sunset treatment, which includes a steam shower, champagne, a mineral bath and more.

Our Product



"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.

I am in awe of our local producers, whose determination and ongoing commitment provides 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," boasts Chef Tison. "I 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."

-Executive Chef Bruno Tison

From Local Farms to Your Plate... Where We Buy Our Products

Mindful Meats - <http://mindfulmeats.com/>

The cows spend their lives grazing the grasses in West Marin and Sonoma counties here in Northern California. They live an average of 5 years on pastures, with over 80% of their lifetime diet coming from their pasture. Other than pasture, approximately 20% of their diet is balanced throughout the years with organic silage, alfalfa, and grains. Having pasture-raised cows that are also Certified Organic and Non-GMO Project Verified ensures that they are providing the purest source of beef we can find. They are the first Non-GMO Project Verified beef company in the United States.

Niman Ranch - <http://www.nimanranch.com>

A network that has grown to include over 700 independent American farmers and ranchers, all adhering to the strictest protocols and the belief that all natural, human and sustainable methods produce the best possible flavor. All animals are fed a vegetarian diet and never given antibiotics and never have hormones added.

Mary's Organic - <http://www.maryschickens.com/>

A family run business, now led by Mary's son, David. All chickens are organic, air chilled and practices are in line with humane farming practices. The chickens are on a vegetarian diet and have no added water, no preservatives, no antibiotics, no added hormones, no chemical stimulators. To be 100% organic, the feed must also be organic and certified by the ISDA.

Framani - <http://www.framani.com/>

Based on our doorstep in Berkeley, California, Fra' Mani is derived from the Italian for 'between or among hands' and conveys the message 'from our hands to yours'. The meat, chiefly pork, comes from family farmers committed to the well being of their animals and their land. The animals are never given antibiotics, growth hormones, growth promoting agents or meat by-products. They are raised on pasture or in deeply bedded pens. Their mission is to keep old world food traditions alive in taste and craft, using ingredients of the highest quality from sustainable sources.

McEvoy Olive Oil - <http://www.mcevoyranch.com/>

Located in Petaluma, the oils are the result of a mindful and passionate dedication to excellence, from orchard to bottle and are certified organic by California Certified Organic Farmers (CCOF). All olives are grown, harvested, milled, blended and bottled entirely on the ranch. A local product sold to luxury branded Chefs with the talent to represent the oil in its best form. The ranch also sells their products to the Locals of San Francisco at the Ferry Building Market each Saturday morning in San Francisco.

Bakeries:

Basque

Originally based in France, they brought the family to Sonoma where two generations of Bakers reside. They bought traditional stone hearth ovens with them to bake in small batches with European techniques.

Della Fattoria

They bake in brick ovens heated with wood fires that are started the day before they bake and allowed to burn for around twelve hours. The hand-shaped loaves are baked directly on the hearth, using the heat that has been stored in the bricks. All of their flours are organic and they only use Brittany Sea Salt in the dough. They always take into consideration the purity of every ingredient and never ever compromise quality for price.

All Prices are subject to 23% service charges and 8.25% sales tax

All prices are subject to change



Rehearsal Dinner

Dine Around Reception

DISPLAYED

Baked wheel of brie with roasted pineapple poblano salsa, corn tortilla chips, baguette

Framani Charcuterie

Assortment of "Chinatown" dim sum

GREENS

Choose of two salads:

- 🍷 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
- 🍷 Orecchiette pasta salad, sun-dried tomatoes, capers
- 🍷 Arugula & frisée salad, Laura Chenel goat cheese, balsamic vinaigrette

CARVERY

Choose two stations:

- 🍷 Parsley & garlic crusted leg of Sonoma lamb
- 🍷 Black peppered beef tenderloin
- 🍷 Slow roasted prime rib
- 🍷 Whole roasted Diestel natural turkey
- 🍷 Fennel scented roasted pork loin

PASTA

Choose two:

- 🍷 Elbow pasta, tomato, niçoise olives, capers, anchovies
- 🍷 Orecchiette, smoked bacon, peas, pecorino romano
- 🍷 Penne, white beans, broccoli rabe, red peppers
- 🍷 Cheese tortellini, sun-dried tomatoes, pesto, pine nuts
- 🍷 Orecchiette, shrimp, green asparagus
- 🍷 Rigatoni, smoked chicken, walnuts, spinach, Point Reyes blue cheese cream
- 🍷 Penne, house-made porcini grass-fed beef bolognese

Served with parmesan cheese and garlic bread

Gluten Free pasta available

SWEET CONFECTIONS

Miniature French pastries & petits gâteaux

Opera, lemon curd tartlet, sun dried apricot almond financier, raspberry cheesecake, Tahitian vanilla bean crème brûlée, chocolate covered strawberries, French macaroons & pâte de fruits

Regular & decaffeinated coffee & international teas

2 hour event: \$100

3 hour event: \$120

4 hour event: \$140

Add \$100 for a Chef to attend (1 Chef/50 guests)

Minimum of 25 guests. Add \$10 for groups under 25

Farmer's Market Reception

STATION #1

Bruschetta bar: tapenade, tomato and basil, buratta & McEvoy olive oil, mushroom & white truffle oil
Celery root & apple salad, golden raisins, walnuts
Romaine, shaved reggiano cheese, lemon
Hot Sonoma vegetable ratatouille

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 Loch Duart salmon, Sonoma corn salsa
Grilled asparagus, black truffle vinaigrette
Pasta station: penne al amatriciana, tomato, pancetta, onions
Farfalle, shrimp, zucchini, mint

DESSERT STATION

Resort harvested honey & chocolate chip pecan tart
Golden delicious apple & almond frangipane tart
Regular & decaffeinated coffee & international teas

2 Hour Event: \$95

3 Hour Event: \$115

4 Hour Event: \$135

Add \$10 for groups under 25

Taste of Sonoma Reception

STATION #1

Potato & leek soup with chives (served chilled in summer & spring, served hot in fall & winter)
Mixed Sonoma greens, Healdsburg farmers market tomatoes, avocado, balsamic vinaigrette
Mary's organic chicken, flat breads, yogurt-dill sauce

STATION #2

Market oysters, mignonette vinegar
Grilled prawn mini tostadas, chipotle mayonnaise, avocado squeeze
Fig & Redwood Hill goat cheese crottin on crostini

STATION #3

Roasted Niman Ranch filet mignon, assortment of Sonoma Valley mustards
Penne Contadina, Italian Sonoma sausage, Vella dry jack cheese
Sautéed Sebastopol organic mushrooms, pancetta and greens
Pain de campagne, olive & ciabatta breads, extra virgin olive oil dipping sauces, hummus & tapenade

STATION #4

Supreme of citrus, late harvest riesling cool sabayon, angle food crumbles
Valrhona araguani & olive oil biscuit, chocolate fondant, orange confit
Warm Middleton Farm seasonal fruit crisp
Regular & decaffeinated coffee & international teas

2 Hour Event: \$105

3 Hour Event: \$125

4 Hour Event: \$145

Add \$10 for groups under 25

Wedding Reception

Reception Canapés

FROM THE GARDEN

- Cornet of eggplant, red onion & lemon caviar - \$5
- Cucumber cup with feta, mint & kalamata olive - \$5
- Fennel, reggiano risotto cakes, basil aioli - \$5
- Caramelized onion & gruyère tarts - \$5
- Tomato & asiago cheese risotto cakes, basil aioli - \$5
- Stone-ground polenta, quail egg - \$6
- Asparagus wrapped in phyllo, herb tomato mayonnaise - \$5
- Sun-dried tomato & goat cheese tarts - \$5
- Port wine poached pears, buttermilk blue cheese - \$5
- Sebastopol organic mushrooms in puff pastry - \$5
- White truffle & mushroom mousse on a parmesan crisp - \$6
- English pea soup, minted yogurt in demitasse cup - \$5
- Seasonal tomato & basil bruschetta - \$5
- Mini grilled gruyère cheese sandwich - \$5
- Mini vegetarian samosas, cucumber raita - \$5
- Black truffled scrambled eggs on a Chinese spoon - \$6
- Butternut squash soup, pancetta in demitasse cup - \$5
- Corn and poblano fritter, piquillo pepper aioli - \$5
- Deviled eggs, dijon mustard, fresh herbs & prosciutto chip - \$5
- Sea salt baked potato, herbs, olive oil, shallot, fromage blanc creamy spread - \$5

FROM THE FARM

- Croustade of Sonoma duck leg confit & braised fennel - \$5
- Curried Willie Bird smoked chicken & walnuts in a phyllo cup - \$5
- Mini chicken pot pies - \$5
- Pulled chicken & jalepeño jack quesadilla - \$5
- Chicken skewer, spicy peanut sauce - \$5
- Asian duck spring roll, sweet anise hot sauce - \$5
- Moroccan chicken pastilla wrapped in grape leaf - \$6

FROM THE PADDOCK

- Moroccan spiced lamb loin, mint pesto on flat bread - \$6
- Lamb skewer, minted yogurt - \$6
- Traditional beef tartare on toasted baguette - \$5
- Open faced BLT, crispy bacon on crostini - \$5
- New York style mini reuben - \$5
- Mindful Meats beef burger on baguette - \$6
- Mindful Meats mini cheeseburger sliders on brioche bun - \$8
- Thai marinated beef & scallion, sesame hoisin sauce - \$5
- House-made organic "pigs in a blanket", French & deli style mustards - \$5

FROM THE OCEAN

- Smoked trout & dill filled cucumber cup - \$5
- Mini lobster rolls, tarragon aioli on a house-made brioche roll - \$8
- Catskill smoked salmon & cream cheese on crispy mini bagel - \$6
- Dragon prawns, sweet chili dipping sauce - \$6
- Dungeness crab & corn fritters with chipotle aioli - \$5
- Provençal cod brandade, garlic olive oil on baguette - \$5
- Ahi tuna, cucumber & ginger salad on crispy wonton skin - \$5
- Dungeness crab, curry & green onion profiteroles - \$6
- Cilantro dungeness crab cake, chipotle mayonnaise - \$6
- Ahi tuna tartare in a cucumber cup, American caviar - \$6
- Cornet of Loch Duart salmon tartare, American caviar - \$6
- Tomales Bay oyster shooter, shallot champagne mignonette - \$5
- Buckwheat blini, American caviar & crème fraîche - \$6
- Seared scallop on toasted corn chip, tomato-lime salsa - \$6
- Marinated tiger prawns, dijon mustard, olive oil & paprika - \$6
- Poached prawn, cilantro and key lime cocktail sauce - \$6
- Potato cake, smoked salmon & red onion relish - \$6
- American caviar & baked fingerling potato (seasonal) - \$6
- Shrimp & jicama summer roll, chili-peanut sauce - \$6
- Cucumber gelée on a Chinese spoon with hamachi tartar - \$6

Minimum order is 24 pieces of each kind



Reception Displays

DISPLAY OF ARTISAN FARM CHEESES

Imported & local farm cheeses, macerated apricots, marcona almonds & local Sonoma artisan walnut bread & baguette
\$20

CALIFORNIA VEGETABLE CRUDITÉS

10 harvested vegetables, hummus, house made blue cheese & ranch dipping sauces
\$15

FRAMANI CHARCUTERIE

Mortadella, salami rossa, spicy gentile, salmi picante, salami piedmontese, house made pickles, assorted mustards & artisan baguette
\$19

ASSORTED DRY SNACKS

Mixed cocktail nuts, blue corn & stone ground tortilla chips with spicy salsa OR truffle popcorn
\$10

Add \$2 for Guacamole

SEASONAL SEAFOOD DISPLAY

- 🍷 Dungeness crab cocktail
- 🍷 Shrimp cocktail
- 🍷 Diver scallop ceviche
- 🍷 Fresh jumbo poached prawns
- 🍷 Oysters on the half shell
- 🍷 Poached PEI mussels, curry aioli
- 🍷 Clams on the half shell
- 🍷 Cracked snow crab claws
- 🍷 Catskill smoked salmon - \$275 per side

Presented with Meyer lemon, shallot cocktail sauce, dipping sauces, fresh lemon wedges & mignonette
\$275/item - 50 pieces

BRUSCHETTA BAR

Choose your flavors & how many:

- 🍷 Tomato & basil
- 🍷 Buratta & McEvoy olive oil
- 🍷 Tapenade
- 🍷 Black olive purée
- 🍷 Green olive purée
- 🍷 Chick peas, cumin & pine nuts
- 🍷 Mushroom & white truffle oil
- 🍷 Eggplant caviar

All served on toasted artisan baguette
\$4/piece

WARM DIPS AND FLAT BREADS

Wood oven fired house made flat breads, organic tomato, pesto, caramelized onion & parmesan
Trio of spreads: olive, caper & anchovy tapenade, Laura Chenel goat cheese & fresh herbs, cumin spiced hummus
\$11

BAKED WHEEL OF BRIE CHEESE

With roasted pineapple poblano salsa, corn tortilla chips & baguette

\$150/wheel, serves 25 guests

JAPANESE CUISINE

- 🍣 Maguro (tuna)
- 🍣 Hamachi (yellow tail)
- 🍣 Sake (salmon)
- 🍣 Shiro maguro (albacore)
- 🍣 Grilled snapper

Selection of Sushi - \$5/piece

- 🍣 California roll
- 🍣 California crunch roll
- 🍣 Spicy tuna roll
- 🍣 Pink lady roll
- 🍣 Dragon roll

Selection of Rolls - \$4/piece

Minimum order of 24 pieces of each type (4 days advanced notice needed)

Add \$200 for a Sushi Chef to prepare the sushi in front of your guests (1 Chef/50 guests)

Wedding Dinner

Plated Dinner

STARTERS

Goat cheese flan, Sonoma Valley olive tapenade, coriander & fresh herb coulis, white truffle toasted baguette
Blue prawn & dungeness crab cocktail, lemon mayonnaise
Seared scallops, Sebastopol organic mushroom, corn, pancetta ragoût
Catskills smoked salmon, asparagus, hearts of palm timbale, fresh herb emulsion, American caviar
Poached asparagus, Liberty duck breast, frisée & mâche lettuces, sauce gribiche
Point Reyes blue cheese torte, caramelized onion, green apple, balsamic syrup
Roasted butternut squash risotto, dry jack cheese, basil pesto
Caramelized carrot mascarpone ravioli, tomato-sage concasse
Dungeness crab cake, daikon slaw, Thai coconut vinaigrette
Traditional beef tartar with Artisan toasted baguette
Cristy veal sweetbread risotto with black truffles & crispy garlic chips
Ahi tuna & avocado tartare, curry oil, citrus salad
Blue prawn "mac n cheese", organic pasta, black truffles, Vella dry jack cheese
Trio of tartare - ahi tuna, hamachi & blue prawns, California caviar cream
Sonoma liberty duck terrine, Hobbs bacon, cornichon, stone ground mustard, fresh radish
Lobster ravioli, star anise, vegetable "court-bouillon" in lobster nage -add \$8
Poached lobster tail, braised heirloom beets, radishes, beet nage - add \$8

SOUPS

Vichyssoise, American caviar
Tomato, red bell pepper & cucumber gazpacho
San Francisco dungeness crab & cauliflower soup
California green asparagus velouté
Roasted butternut squash, butternut squash 'brunoise', micro greens
Roasted tomato soup, gruyère crouton
Velouté of mushroom, truffle mousse

SALADS

Butter leaf lettuce salad, orange segments, shaved fennel, walnuts, citrus vinaigrette
Seasonal farmer's market salad, Straus organic fromage blanc, Sonoma olive oil
Endive salad, frisée, apples, Hobbs wood smoked bacon lardons, dijon vinaigrette
Classic Caesar salad, baby romaine, focaccia croutons, shaved parmesan
Poached asparagus, Liberty duck breast, frisée & mâche lettuces, sauce gribiche
Duck confit & frisée salad, poached hen egg, shallot pinot noir vinaigrette
Poached pear salad, baby greens, golden raisins, brie croutons, black fig vinaigrette
Baby spinach salad, Point Reyes blue cheese, toasted walnuts, crisp onions, champagne vinaigrette
Roasted beet salad, mixed baby greens, goat cheese, crisp onions, champagne vinaigrette
Marin French Cheese Factory truffled brie, sautéed brioche croutons, Sonoma organic greens, 50-year aged sherry shallot vinaigrette
Hearts of romaine salad, Point Reyes blue cheese, walnuts, pancetta, green apple vinaigrette
Panzanella salad, mixed greens, fresh mozzarella, tomatoes, olives, sourdough bread tossed in balsamic vinegar and extra virgin olive oil
Roasted organic beet salad, wild arugula, Straus organic yogurt, resort harvested honey vinaigrette

INTERMEZZO

Green apple
Passionfruit
Citrus medley
Pomegranate – Cherry
Pineapple bay leaf
Late harvest riesling & pear
Apricot ginger
Blood orange
Add \$5

ENTRÉES

Seared Niman Ranch filet mignon, cabernet demi-glace, potato dauphinoise, seasonal vegetables
Grilled Niman Ranch filet mignon, cabernet demi-glace, roasted fingerling potatoes, seasonal vegetables
Cabernet braised short rib, Bloomsdale spinach, fried cherry tomatoes, natural jus
Chardonnay braised Niman Ranch pork osso bucco, truffled stone ground polenta, brussel sprouts
Herb loin of lamb, swiss chard, fennel purée, natural jus
Gruyère & speck stuffed breast of chicken, herbed risotto cake, porcini-marsala sauce
Roasted Mary's Organic chicken breast, mashed potatoes, vegetable fricassée, rosemary jus
Pan seared sea bass, polenta, summer corn ragoût, basil emulsion
Oven roasted halibut, sautéed baby bok choy, snap peas, blue lake beans, fried heirloom tomatoes
Seared Loch Duart salmon, shallot chardonnay beurre blanc, Bloomsdale spinach, Sebastopol organic mushroom, pancetta ragoût
Oven roasted citrus & olive oil marinated halibut, Blue Lake green & heirloom corona bean, saffron cream clam reduction

Thai style curry, coconut milk vegetable stew, garlic infused fried tempeh
Vegan cassoulet, traditional tarbais beans, chard, black truffles & bread crumb crust
Organic artichoke ravioli, flamed tomato concassée basil emulsion
Baked Portobello mushroom, grilled vegetable napoleon, tomato coriander fresh herb coulis

Seared Niman Ranch filet mignon & grilled garlic prawns, Yukon gold mashed potatoes, seasonal vegetables, cabernet demi-glace (add \$15)

Seared Niman Ranch filet mignon & petite lobster tail, potato dauphinoise & farmer's market vegetables (add \$15)

CHEESE COURSE

3 imported and local cheeses, poached apricots, marcona almonds, artisan sourdough & walnut baguette



DESSERTS

Tiramisu, mascarpone cream, espresso soaked ladyfingers, whipped cream, caramel drizzle, cocoa dusting
Valrhona chocolate panna cotta, balsamic glazed strawberries, cacao nib tuile
Fondant chocolate & caramel tart, mocha whipped cream, bittersweet chocolate crisp
Manjari dark chocolate mousse dome, vanilla crème brûlée center, espresso sabayon, candied orange peel
Poached red bartlette pear tart, almond frangipane, chantilly, fennel pollen crème anglaise
Valrhona fallen chocolate soufflé cake, chocolate & raspberry sauce, whipped cream
Watmaugh strawberry cheesecake, strawberry coulis, fruit dusted white chocolate
Local organic apple tart tatin, matcha tea crème anglaise, vanilla whipped crème fraîche
Valrhona chocolate hazelnut crémeux, orange grand marnier reduction, hazelnut croquant
Raspberry tian, almond pain de genes, lemon confit, aged port sabayon
Bellwether Farms organic fromage blanc, black pepper & red wine macerated berries, fresh mint
Chocolate peanut butter crunch bar, chocolate sauce, banana rum whip cream
Valrhona equatorial chocolate & grand marnier marquise, espresso anglaise, orange confit, citrus fleur de sel
Blueberry almond financier cake, blueberry port reduction mascarpone mousse, lemon confit
Opera cake, brown butter caramel sauce, cardamom cream
Terrine of Sicilian pistachios, white chocolate mousse, pistachio pain de genes, bittersweet chocolate crème anglaise
Chocolate tasting: Valrhona chocolate decadence cake, araguani pot de crème, Gianduja cheesecake, chocolate & caramel tartlet with fleur de sel, white chocolate napoléon (add \$5)

Menus include fresh bread and sweet butter, regular & decaffeinated coffee and international teas.

	Entrée selection Pre Event (7 days)	Entrée selection at time of seating
Three Course	\$90	\$110
Four Course	\$99	\$120
Five Course	\$109	\$130

\$2500 food and beverage minimum, exclusive of tax and service charge for all off-site catering

Buffet Dinner

CHEF BRUNO'S SIGNATURE DINNER

Grilled seasonal vegetables, Davero extra virgin olive oil, herbed balsamic vinegar
Mixed Sonoma field greens, goat cheese croutons, baby beets, champagne vinaigrette
Vine ripened tomato salad, torn basil, feta cheese, mixed marinated olives, cracked pepper vinaigrette
Artisan breads & sweet butter

Choose 2 or 3:

- 🍷 Oven-roasted Loch Duart salmon, soy-ginger glaze
- 🍷 Seared petit medallions of Niman Ranch filet mignon, wild mushroom, cipollini onion ragoût
- 🍷 Roasted Mary's Organic chicken breast, natural jus
- 🍷 Roasted pork loin with cranberry apple compote
- 🍷 Caramelized carrot & mascarpone ravioli, spinach, cherry tomatoes

Vegetable medley
Rosemary roasted fingerling potatoes

Godiva liqueur chocolate truffle tartlette, salted caramel
Seasonal fruit cobbler, vanilla sugar biscuit crust
Coffee, decaffeinated coffee & international teas

Two entrée selections: \$99

Three entrée selections: \$109

Pricing based in two hour event, add \$10 for each additional hour

Add \$10 for groups under 25

CATALAN CLASSIC

Lolo rosso, mâche & frisée, roasted red onion, pancetta, grilled olive bread croutons, balsamic vinaigrette
Corona bean salad, black truffle, poached shrimp
Poached fennel heart, olive oil fennel purée
Fresh rosemary focaccia, baguette, local Davero extra virgin olive oil

Choose 2 or 3:

- 🍷 Pinot noir braised natural lamb shank risotto
- 🍷 Roasted Niman Ranch filet mignon, cabernet roasted garlic glaze
- 🍷 Veal osso buco, orange & lemon zest
- 🍷 Mary's Organic chicken marbella, oregano, green olives, caper sauce
- 🍷 Farm raised cobia with viogner, vine ripened tomato, basil fondue, niçoise olive
- 🍷 Potato provençale, sautéed onions, garlic, parsley
- 🍷 Ratatouille niçoise

Valrhona triple chocolate mousse cake
Orange blossom cream & brioche tarte tropezienne
Regular & decaffeinated coffee & international teas

Two entrée selections: \$99

Three entrée selections: \$109

Pricing based in two hour event, add \$10 for each additional hour

Add \$10 for groups under 25

CALIFORNIAN BARBEQUE

Sonoma field greens, heirloom cherry tomatoes, herbed croutons, champagne vinaigrette
Haricots verts & roasted chioggia beet salad, shaved fennel
Grilled marinated artichokes, chipotle aioli
Traditional potato salad, stone ground mustard vinaigrette
Artisan breads & sweet butter
Corn bread

From the grill

Fresh corn on the cob, jalapeno butter
Cabernet roasted garlic rubbed flank steak
Niman Ranch BBQ pork spare ribs
Grilled jumbo prawns (3 pieces per person)
Freshly baked potatoes, sour cream, cheddar cheese, chives, bacon bits

Chocolate chip buttermilk croissant bread pudding caramel pudding
Berry shortcake, vanilla chantilly
Regular & decaffeinated coffee & international teas

UPGRADE?

N.Y. Strip carving station, add \$10
Another 3 prawns per person, add \$10

Two hour event: \$99

Pricing based on two hour event, add \$10 for each additional hour

Add \$10 for groups under 25

Add \$100 for a Chef to make it in front of your guests (1 Chef/50 guests)

Family Style Dinner

SONOMA FAMILY STYLE

Mixed greens, Laura Chenel chèvre goat cheese, roasted beets, truffle vinaigrette
Frisée and arugula, pancetta lardons, sweet 100 tomatoes, hard boiled egg, dijon vinaigrette
Artisan breads & sweet butter

Choose 2 or 3:

- 🍷 Seared Niman Ranch petit filet of beef, cipollini-mushroom ragoût
- 🍷 Lemon & herb roasted Mary's Organic chicken
- 🍷 Fennel scented roast pork loin, apple-cranberry chutney
- 🍷 Roasted striped bass, black olive sauce
- 🍷 Parsley & garlic crusted leg of lamb
- 🍷 Sebastopol organic mushroom risotto

Penne pasta, sun-dried tomatoes, spinach, pine nuts, pesto
Roasted root vegetable purée OR Yukon gold mashed potatoes
Mixed grilled vegetables, aged balsamic & extra virgin olive oil

Saffron, honey & rosewater rice pudding verrine
Chocolate & peanut butter ganache tart, milk chocolate caramel mousse
Regular & decaffeinated coffee & international teas

Two entrée selections: \$99

Three entrée selections: \$109

Pricing based on two hour event, add \$10 per person for each additional hour

Minimum of 25 guests. Add \$10 for groups under 25 guests



Cakes & Sweets

Our Pastry Chef is incredible and will custom design your wedding cake. He would be delighted to assist you in creating a customized wedding cake for your day.

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 Noir Syrup

Triple Chocolate

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

Salted Chocolate Caramel

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

Coconut Passion

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

Carrot Cake

Spiced Carrot Cake, Cream Cheese Frosting

Strawberry Shortcake

Vanilla Chiffon Cake soaked Grand Marnier, Local Organic Strawberries, Vanilla Chantilly Cream

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 Gene" Cake, Pistachio Buttercream, Toasted Sicilian Pistachios

S'Mores

Chocolate Chiffon Cake, Marshmallow Cream, Crushed Graham Cracker

At The Fairmont Sonoma Mission Inn we want to make your wedding day as perfect.

If you do not see your favorite flavors listed above, our Pastry Chef would love to get create a custom flavor to your exact specifications or to your surprise.

Elaborate Cake Designs may be subject to an additional charge

Late Night Party

Old Fashioned Ice Cream & Soda Floats

Organic vanilla ice cream, coke, root beer & orange soda
\$15

Ice Cream Parlor

Vanilla ice cream, chocolate ice cream & fresh fruit sorbet, assorted sauces & toppings
\$15 (10 guests minimum)

Milk & Cookies

Warm chocolate chip cookies, ice cold milk
\$9

San Francisco 'Chinatown' Dim Sum

Shrimp dumpling - \$5

Spinach dumpling - \$4.50

Mushroom dumpling - \$4.50

Pork pot sticker - \$3.50

Pork siu mai - \$3.50

Chicken siu mai - \$3.50

Vegetable spring roll - \$3.00

Served with house-made "Tonga" sauce, mae ploy sweet chili sauce & spicy peanut sauce

Price Per Piece (3 days advanced notice needed)

'Braut's' Afternoon Break

Caggiano's local sausages, sauerkraut & mustards
\$10

Framani & Cheese

Sonoma County farm cheeses, smoked & cured meats, olive tapenade, sliced baguette & crackers
\$15

Sonoma Mission Brunch

Sliced fruits and berries
Assorted organic yogurts
Bakery baskets: butter & almond croissant, muffins, brown sugar streusel coffee cake
Organic scrambled eggs, Vella pepper jack cheese & crème fraîche
Applewood smoked bacon
Choice of chicken apple sausage OR maple pecan sausage
Choice of hash browns OR breakfast potatoes
Buttermilk pancakes, warm maple syrup (add \$3 to replace with our Signature Big 3 lemon pancakes)
Traditional organic eggs Benedict, Caggiano Irish style ham
New York style bagels, Catskill smoked salmon, cream cheese, red onions, capers & lemon halves
Pastry chef's selection of miniature French pastries, fruit tartlets, orange & chocolate madeleines, chocolate dipped stem on strawberries
Orange and grapefruit juice
Regular & decaffeinated coffee & international teas
\$65

Do you want to enhance your brunch menu? You can add more:
Heirloom Corona bean salad with poached prawns and black truffles
Mixed Sonoma field greens with citrus vinaigrette
Baked quiche of the day
\$85

Brunch Buffet is priced for a maximum of two hours
Add \$5 for each additional half hour
Add \$8 for groups under 10

Bubbles Bar - \$10
Gloria Ferrer sparkling wine & fresh mint OR mimosas