



**Sheraton®**

SONOMA COUNTY PETALUMA

**love** at first  
sight

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SONOMA COUNTY PETALUMA

## Celebrate love and toast to forever

**The Sheraton Sonoma County – Petaluma is where exceptional quality, convenience and affordability meet.**

**Your personal wedding manager will ensure that every detail is accounted for and every need is met.**

**So let us make your big day everything you always dreamed of. Celebrate your love and toast to the rest of your lives together.**





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## Ceremony Sites

### Marina Overlook Room

Seating for up to 100 guests  
Floor-to-ceiling windows  
Overlooking the Petaluma River Marina  
Outdoor patio/terrace for photos  
Microphone for officiant  
Sparkling wine toast for bride and groom

**\$500**

### Snowy Egret Room

Seating for up to 200 guests  
Floor-to-ceiling windows  
Overlooking the Petaluma River Marina  
Outdoor patio or glass staircase for photos  
Microphone for officiant  
Sparkling wine toast for bride and groom

**\$750**



### Local Ceremony Sites

List of wineries, chapels, estates and golf courses available on request  
Transportation assistance provided by Pure Luxury Transportation at preferred rates

### Enhancements

- Specialty chair rentals: \$4 - \$9 per chair
- Specialty chair covers: \$6.5 per cover
- Arch or Arbor rental: \$140 - \$250



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## Reception Sites

### **Snowy Egret Room**

Seating for up to 140 guests  
Floor-to-ceiling windows  
Overlooking the Petaluma River Marina  
Music on until 10:00pm

**\$1500**

### **Great Blue Heron Ballroom**

Seating for up to 300 guests  
14 ft ceilings  
Exterior private entrance  
Music on until 11:00pm

**\$2000**

### **Inclusions**

Standard tables and chairs  
Ivory or white tablecloths and your choice of colored napkins  
Votive candle centerpieces  
Dance floor  
Complimentary self-parking  
Complimentary cake cutting  
Starwood Preferred Guest points - 1 bonus Starpoint for every dollar spent  
Menu tasting for up to 4 guests  
Special room block rates for overnight guests  
Our wedding specialist through the conclusion of cake cutting ceremony  
Complimentary wedding night guestroom for bride and groom  
Sonoma County sparkling wine and cider toast





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## Plated Meal - Russian River Valley

Warm artisan rolls



### **STARTER**

Hearts of Romaine, asiago cheese, basil croutons, creamy caesar dressing  
Baby Mixed Greens, cucumbers, vine ripened tomatoes, champagne vinaigrette  
Wild Arugula, Point Reyes blue cheese, candied walnuts, sherry vinaigrette

### **ENTRÉE (choice of two)**

Kuri Squash Risotto, kale, corn & leeks confit  
Wild Mushroom Crepes, ricotta cheese, marsala sauce, seasonal vegetables  
Frenched Chicken Breast, madeira & mushroom ragout  
Grilled Mahi Mahi, sweet chili beurre blanc, tropical fruit relish  
Chicken Mignon, Hobbs Farm bacon, lavender, california grape demi glace  
Grilled Angus New York Steak, green peppercorn demi glace  
Honey & Lemon Seared Salmon, shaved fennel, red onion relish, balsamic syrup drizzle

### **DESSERT**

Your Wedding Cake, cut & served by Sheraton staff

Freshly brewed Starbucks coffee, decaffeinated coffee, selection of premium teas

**42.00 per person**

All food and beverage are subject to 21% service charge and 8.25% sales tax  
Pricing applies to groups of 20 or more Additional charges may apply for groups of 10-19



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## Plated Meal - Alexander Valley

Warm artisan rolls

### **STARTER**

Hearts of Romaine, asiago cheese, basil croutons, creamy caesar dressing  
Frisee & Watercress, sliced fresh strawberries, freshly ground tellicherry peppercorn crisp,  
champagne vinaigrette

Spoon Leaf Spinach, roasted beets, Redwood Hill goat cheese, truffle vinaigrette

### **ENTRÉE (choice of two)**

Vegetable Napoleon, basil pistou, spaghetti squash, red pepper coulis

Garden Vegetable Risotto, braised baby leeks, carrots, kale

Sonoma Roasted Rack of Lamb, fine herbs & dijon crust, lamb jus

Pan Roasted Sea Bass, saffron veloute, arugula pesto

Grilled Chicken Breast, rosemary & meyer lemon prawns, beurre blanc

Beef Filet, field mushrooms, port demi glace

Stuffed Chicken Breast, spinach, sundried tomatoes, pine nuts, feta cheese, chardonnay cream

Petite Filet Au Poivre, rosemary & meyer lemon prawns, green peppercorn demi glace

### **DESSERT**

Your Wedding Cake, cut & served by Sheraton staff

Freshly brewed Starbucks coffee, decaffeinated coffee, selection of premium teas

**48.00 per person**

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## Hors D'oeuvres

Pricing is per 50 pieces

### COOL

#### ANTIPASTO SKEWERS

Bocconcini, cherry tomato, basil **130.00**

#### TUSCAN CHICKEN CROSTINI

Herb grilled chicken, meyer lemon, aioli, garlic toast  
**130.00**

#### TOMATO BRUSCHETTA

Basil, mozzarella, crostini **130.00**

#### ROMAINE LETTUCE BOATS

Crispy polenta croutons, orange peppercorn caesar  
**130.00**

#### SMOKED SALMON CORNET

Pumpernickel cracker **160.00**

#### SHRIMP COCKTAIL

Horseradish granita **180.00**

#### SEARED AHI TUNA ROLL

Nori wasabi caviar, toast square **180.00**

#### BAY SHRIMP AVACADO SALAD

Belgian endive leaf **180.00**



### HOT

#### VEGETARIAN SPRING ROLLS

Plum & soy mustard dipping sauce **160.00**

#### CHICKEN SATAY

Thai peanut sauce **160.00**

#### PEAR AND BRIE PHYLLO

Warm raspberry compote **160.00**

#### FRIED MAC & CHEESE

Roasted red pepper cream sauce **160.00**

#### ASPARAGUS IN PUFF PASTRY

Prosciutto, smoked tomato **180.00**

#### COCONUT CRUSTED SHRIMP

Pina colada dipping sauce **180.00**

#### CRISPY ARTICHOKE FRITTER

Goat cheese, roasted red pepper coulis **160.00**

#### MINI BEEF WELLINGTON

Tender beef, mushroom duxelle, puff pastry **180.00**

#### PEPPERED BEEF TENDERLOIN

Herb polenta **180.00**

#### MINI BLACK ANGUS BURGERS

Truffle tremor, micro greens **190.00**

#### VIETNAMESE PORK SLIDERS

BBQ pork, pickled vegetables, jalapenos, hoisin gastrique  
**190.00**

#### BODEGA BAY CRAB CAKES

Dungeness crab, meyer lemon aioli **200.00**

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## Dinner Buffets

Served with freshly brewed Starbucks coffee, decaffeinated coffee, selection of premium teas



### DRY CREEK

Warm artisan rolls  
Baby mixed greens, cucumber, tomatoes, creamy balsamic vinaigrette  
Herb roasted Petaluma chicken breast, pan jus  
Pesto tortellini & penne marinara  
Grilled marinated seasonal vegetables, extra virgin olive oil, balsamic vinegar  
Seasonal fruit & berries  
Your Wedding Cake, cut & served by Sheraton staff  
**44.00**

### RUSSIAN RIVER

Warm artisan rolls  
Local artisan cheese display  
Baby spinach, cranberries, candied pecans, goat cheese, pear vinaigrette  
Roasted basil marinated chicken, romesco sauce  
Grilled salmon, olive & pepper relish  
Creamy garlic mashed potatoes  
Grilled marinated vegetable platter, extra virgin olive oil, balsamic vinegar  
Seasonal fruit & berries  
Your Wedding Cake, cut & served by Sheraton staff

**47.00**

### ALEXANDER VALLEY

Garlic & herb focaccia bread  
Antipasto platter: European style cured salami, prosciutto, fresh mozzarella, provolone, grilled marinated vegetables, kalamata olives, pepperoncini, cornichons  
Hearts of romaine, red onion, italian kidney beans, black olives, mozzarella, italian vinaigrette  
Pork tenderloin, apple brandy demi glaze  
Tuscan herb Petaluma chicken breast, madeira wine, mushroom ragout  
Orecchiette, mushrooms, leeks, crème fraiche  
Eggplant parmesan, sweet pepper marinara, tres fromage  
Your Wedding Cake, cut & served by Sheraton staff  
**49.00**

### SONOMA COAST

Warm artisan rolls  
Sonoma charcuterie board, local olives, artisan cheeses  
Roasted beets, shaved fennel, citrus, Point Reyes blue cheese  
Baby mixed greens, cucumber, tomatoes, creamy balsamic vinaigrette  
Herb crusted sea bass, lemon caper sauce  
Marinated tri tip, pinot glaze  
Roasted rosemary & garlic red potatoes  
Grilled asparagus, basil aioli  
Your Wedding Cake, cut & served by Sheraton staff  
**53.00**

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# Beverage Packages

## PACKAGES ON CONSUMPTION

Pricing is per drink

### Premium Brands

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Gold Tequila, Jim Bean Bourbon, Seagram's 7, Johnnie Walker Red Scotch, Hennessy V.S. Cognac **8.00**

### Top Shelf Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila, Jack Daniel's, Crown Royal Whiskey, Johnnie Walker Black Label Scotch, Hennessy V.S.O.P Cognac **9.00**

### Domestic Beers

Budweiser, Bud Light, Coors Light, Miller Lite **5.00**

### Imported or Craft Beers

Fat Tire, Sierra Nevada, Heineken, Corona, Lagunitas IPA **6.00**

### Featured Wines

Kenwood Yulupa Cuvee Brut, Chardonnay & Cabernet **7.00**

### Non Alcoholic

Assorted soft drinks, sparkling water **3.50**

## HOSTED PACKAGES

Pricing is per person

### Beer, Wine, Soft Drinks

One Hour **11.00**, Two Hours **19.00**  
Three Hours **25.00**, Four Hours **30.00**

### Premium Brands, Beer, Wine, Soft Drinks

One Hour **15.00**, Two Hours **26.00**  
Three Hours **34.00**, Four Hours **40.00**

### Top Shelf Brands, Beer, Wine, Soft Drinks

One Hour **18.00**, Two Hours **32.00**  
Three Hours **42.00**, Four Hours **50.00**

## BARTENDER FEE

Bartender (waived if revenue exceeds \$700) **125.00**

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## Wine List

Pricing is per bottle



### **SPARKLING WINE**

Kenwood Yulupa Cuvee Brut **22.00**  
Piper Sonoma Brut, Sonoma County **24.00**  
Gloria Ferrer Blanc de Noirs, Carneros **30.00**

### **SAUVIGNON BLANC**

Sbrigia, Dry Creek Valley **21.00**  
Ferrari-Carano Fume Blanc, Sonoma County  
**25.00**

### **CHARDONNAY**

Kenwood Yulupa, California **22.00**  
Rodney Strong, Sonoma County **26.00**  
La Crema, Sonoma Coast **35.00**

### **PINOT NOIR**

McManis, California **21.00**  
Schug, Sonoma Coast **30.00**

### **MERLOT**

Coppola Director's Merlot, Sonoma County **25.00**

### **ZINFANDEL**

Ravenswood, Sonoma County **30.00**  
Dry Creek, Dry Creek Valley **35.00**

### **SYRAH**

Foppiano Lot 96 Petite Syrah, Sonoma County  
**25.00**

### **CABERNET SAUVIGNON**

Kenwood, California **24.00**  
Rodney Strong, Sonoma County **28.00**  
Simi, Alexander Valley **38.00**

### **CORKAGE FEE**

Per 750ml bottle of wine or champagne **15.00**

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## Celebration Breakfast Buffet

Baked assorted breakfast pastries, sweet butter, fruit preserves  
Seasonal fruits & berries  
Freshly brewed Starbucks coffee, decaf coffee, selection of premium teas, orange & apple juice

*Choice of one item from each of the following categories:*

**Eggs:** Fluffy scrambled eggs, chives  
Frittata, seasonal local vegetables  
Festive strata, mushrooms, ham, cheese  
**Starch:** Thick sliced sourdough French toast  
Buttermilk pancakes  
Country biscuits, sausage gravy **28.00**

**Potatoes:** Sautéed red bliss potatoes  
Yukon Gold potatoes O'Brien  
Corned beef hash, new potato, peppers

**Meats:** Hobbs Farm applewood smoked bacon  
Chicken apple sausage  
Hobbs Farm smoked ham

### ENHANCEMENTS

#### Waffle Station

Traditional Belgian style waffles, seasonal berries, fresh whipped cream, butter **5.00**  
**125.00 uniformed chef fee**

#### Omelette Station

Eggs, Hobbs Farm smoked ham, California cheddar & jack cheeses, peppers, onions, diced tomatoes, mushrooms, green onions, roasted tomato salsa **5.00**  
**125.00 uniformed chef fee**

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# Point Reyes Brunch Buffet



Assorted breakfast breads, whipped butter, fruit preserves

Local baby mixed greens, cucumber, tomatoes, creamy balsamic vinaigrette

Farfalle pasta salad, artichoke hearts, kalamata olives, roma tomatoes, sweet basil

Eggs Benedict with choice of: canadian bacon or spinach & tomato

Chicken apple sausage

Cheese blintz, wild blueberry sauce

Pan seared salmon, lemongrass, pickled ginger, compound butter

Grilled chicken breast, sweet chili

Yukon Gold potatoes O'Brien

Chef's selection of seasonal vegetables

Seasonal fruits & berries

Chef's selection of assorted desserts

Freshly brewed Starbucks coffee, decaf coffee,

selection of premium teas, orange & apple juice

**40.00**

## ENHANCEMENTS

**Sparkling Wine & Mimosa Station 5.00**

### Carving Station

Roast beef prime rib, natural jus, horseradish **15.00**

Hobbs Farm maple glazed ham, mango chutney **9.00**

Slow roasted turkey breast, sage jus, cranberry & orange chutney **9.00**

**125.00 uniformed chef fee**

### Waffle Station

Traditional Belgian style waffles, seasonal berries, fresh whipped cream, butter **5.00**

**125.00 uniformed chef fee**

### Omelette Station

Eggs, Hobbs Farm smoked ham, California cheddar & jack cheeses, peppers, onions, diced tomatoes, mushrooms, green onions, roasted tomato salsa **5.00**

**125.00 uniformed chef fee**

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