



**Sheraton®**  
**Sonoma County**  
PETALUMA

love at first  
sight



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## 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.



## 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



## 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



## 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

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

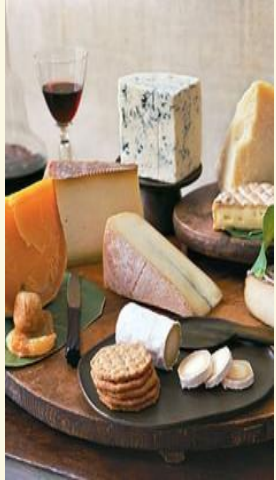
### DESSERT

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



## 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

### ENTREE

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**



## 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  
Orziette, 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  
**7.00**

### 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  
**8.00**

### Domestic Beers

Budweiser, Bud Light, Coors Light, Miller Lite  
**4.00**

### Imported or Craft Beers

Fat Tire, Sierra Nevada, Heineken, Corona, Lagunitas IPA  
**5.00**

### Featured Wines

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

### Non Alcoholic

Assorted soft drinks, sparkling water  
**3.00**

## 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**

## 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**

# 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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