



Sheraton
SONOMA COUNTY PETALUMA

Ceremony & Reception Sites

Marina Overlook Room

- Seating for up to 100 guests (ceremony)
- Seating for up to 60 guests (reception)
- Floor-to-ceiling windows
- Overlooking the Petaluma River Marina
- Outdoor patio/terrace for photos
- Microphone for officiant
- Sparkling wine toast for bride and groom

\$750 room rental fee for receptions or ceremony

Great Blue Heron Ballroom

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

\$2000 room rental fee for ceremony or receptions

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

\$1500 room rental fee for ceremony or receptions

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

Enhancements

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



Plated Dinner

*Russian River Valley Dinner 42.00 per person- Minimum 20 guests**

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

Beverages

Starbucks® Regular and Decaf Coffee, and Tazo® Hot Tea

**Additional charges apply for wedding groups 19 people and under.*



Plated Dinner

*Alexander Valley Dinner 48.00 per person- Minimum 20 guests**

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

Beverages

Starbucks® Regular and Decaf Coffee, and Tazo® Hot Tea

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Hors D'oeuvres

Antipasto Skewers

Bocconcini, cherry tomato, basil
130.00 for 50 pieces

Tuscan Chicken Crostini

Herb grilled chicken, meyer lemon, aioli, garlic
toast
130.00 for 50 pieces

Tomato Bruschetta

Basil, mozzarella, crostini
130.00 for 50 pieces

Romaine Lettuce Boats

Crispy polenta croutons, orange peppercorn
caesar
130.00 for 50 pieces

Smoked Salmon Cornet

Pumpnickel cracker
160.00 for 50 pieces

Shrimp Cocktail

Horseradish granita
180.00 for 50 pieces

Seared Ahi Tuna Roll

Nori wasabi caviar, toast square
180.00 for 50 pieces

Bay Shrimp Avocado Salad

Belgian endive leaf
180.00 for 50 pieces

Vegetarian Spring Rolls

Plum & soy mustard dipping sauce
160.00 for 50 pieces

Chicken Satay

Thai peanut sauce
160.00 for 50 pieces

Pear & Brie Phyllo

Warm raspberry compote
160.00 for 50 pieces

Fried Mac & Cheese

Roasted red pepper cream sauce
160.00 for 50 pieces

Asparagus in Puff Pastry

Prosciutto, smoked tomato
180.00 for 50 pieces

Coconut Crusted Shrimp

Pina colada dipping sauce
180.00 for 50 pieces

Crispy Artichoke Fritter

Goat cheese, roasted red pepper coulis
160.00 for 50 pieces

Mini Beef Wellington

Tender beef, mushroom duxelle, puff pastry
180.00 for 50 pieces

Peppered Beef Tenderloin

Herb polenta
180.00 for 50 pieces

Mini Black Angus Burgers

Truffle tremor, micro greens
190.00 for 50 pieces

Vietnamese Pork Sliders

BBQ pork, pickled vegetables, jalapenos, hoisin gastrique
190.00 for 50 pieces

Bodega Bay Crab Cakes

Dungeness crab, meyer lemon aioli
200.00 for 50 pieces

Menu ingredients are purchased from Sustainable sources whenever possible. Including but not limited to fair trade or organically certified establishments. All prices are subject to applicable service charge and state sales tax. Prices listed are to be charged per person or per item unless noted otherwise. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. ©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Sheraton and its logos are the trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.



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Dinner Buffets

Minimum of 20 guests. All buffets include Starbucks® Regular and Decaf Coffee, and Tazo® Hot Tea

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 per person

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 per person

Alexander Valley

- 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

44.00 per person

Sonoma Coast

- 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

53.00 per person



Hosted Beverages

Hourly Packages

Pricing is per hour

Beer, Wine*, and Soft Drinks

- One Hour – 11 per person
- Two Hours – 19 per person
- Three Hours – 25 per person
- Four Hours – 30 per person

Premium Brands Beer, Wine*, and Soft Drinks

- One Hour – 15 per person
- Two Hours – 26 per person
- Three Hours – 34 per person
- Four Hours – 40 per person

Top Shelf Brands Beer, Wine*, and Soft Drinks

- One Hour – 15 per person
- Two Hours – 26 per person
- Three Hours – 34 per person
- Four Hours – 40 per person

*Wines are from the Kenwood range

Packages On Consumption

Pricing is per drink

Premium Drink Brands

Smirnoff Vodka, Beefeater Gin, Cruzan rum, Sauza Gold Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Hennessy V.S. Cognac 7 per drink

Top Shelf Drink Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila, Jack Daniel's, Johnnie Walker Red Scotch, Hennessy V.S.O.P. Cognac 8 per drink

Domestic Beers

Budweiser, Bud Lite, Coors Lite, Miller Lite 4 per drink

Craft & Imported Beers

Bear Republic Racer 5, Sierra Nevada, Heineken, Corona, Stella Artois, Lagunitas IPA, Lost Coast Great White 5 per drink

Non Alcoholic Drinks

Assorted soft drinks, sparkling water 3.5 per drink

Bartender Fee

Bartender and set up fee \$125 per bar station



Non Hosted Beverages

Cash Bar

Pricing is per drink

Premium Drink Brands

Smirnoff Vodka, Beefeater Gin, Cruzan rum, Sauza Gold Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Hennessy V.S. Cognac 8 per drink

Top Shelf Drink Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila, Jack Daniel's, Johnnie Walker Red Scotch, Hennessy V.S.O.P. Cognac 9 per drink

Domestic Beers

Budweiser, Bud Lite, Coors Lite, Miller Lite 5 per drink

Craft & Imported Beers

Bear Republic Racer 5, Sierra Nevada, Heineken, Corona, Stella Artois, Lagunitas IPA, Lost Coast Great White 6 per drink

Wines

Kenwood Yulupa Cuvee Brut, Chardonnay, Cabernet Sauvignon 8 per drink

Non Alcoholic Drinks

Assorted soft drinks, sparkling water 3.5 per drink

Bartender Fee

Bartender and set up fee \$125 per bar station



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Wine

Sparkling Wine

Kenwood Yulupa Cuvee Brut 22 per bottle
Piper Sonoma Brut- Sonoma County 29 per bottle
Gloria Ferrer Brut- Carneros 30 per bottle

Sauvignon Blanc

Chalk Hill Estate Bottled 35 per bottle
Ferrari-Carano Fume Blanc- Sonoma County
35 per bottle

Chardonnay

Kenwood Yulupa- Sonoma County 22 per bottle
Rodney Strong- Sonoma County 29 per bottle
La Crema, Sonoma Coast 39 per bottle

Pinor Noir

Schug- Sonoma Coast 30 per bottle

Merlot

Coppola Director's Cut- Sonoma County
30 per bottle

Zinfandel

Ravenswood- Sonoma County
30 per bottle

Dry Creek- Dry Creek Valley
35 per bottle

Petite Syrah

Foppiano Lot 96- Sonoma County
25 per bottle

Cabernet Sauvignon

Kenwood Yulupa- Sonoma County
24 per bottle

Rodney Strong- Sonoma County
31 per bottle

Corkage Fee

15 Per 750ml bottle



Celebration Breakfast Buffet

*28.00 per person- Minimum 20 guests**

- Baked assorted breakfast pastries, sweet butter, fruit preserves
- Seasonal fruits & berries

Choice of one item for 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

Starch

- 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

Beverages

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, selection of premium teas, orange & apple juice

Chef Enhancements- \$125 uniformed chef fee

Waffle Station

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

5.00 per person

Omelette Station

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

5.00 per person

**Additional charges apply for wedding groups 19 people and under.*



Celebration Breakfast Buffet

*40.00 per person- Minimum 20 guests**

- 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

Beverages

Starbucks® Regular and Decaf Coffee, Tazo® Hot Tea, selection of premium teas, orange & apple juice

Add a Sparkling Wine & Mimosa Station add 5.00 per person

Chef Enhancements- \$125 uniformed chef fee

Waffle Station

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

Omelette Station

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

Carving Station

- Roast beef prime rib, natural jus, horseradish 15.00 per person
- Hobbs Farm maple glazed ham, mango chutney 9.00 per person
- Slow roasted turkey breast, sage jus, cranberry & orange chutney 9.00 per person

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