

# Wedding menus 2006

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THE *Fairmont*  
SONOMA MISSION INN & SPA

# Wedding menus

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*Choose One of Our Custom Wedding Packages*

## *3 Course Plated Dinner*

Choice of 4 Passed Hors d'Oeuvres

Choice of 3 Courses for Dinner

Personally Designed Wedding Cake

Floral Centerpieces for the Dining Tables

Floral Decorations for the Cake Table

Ballroom Rental

Signature Bridal Suite

\$149 per person, inclusive of service charge and taxes

## *4 Course Plated Dinner*

Choice of 4 Passed Hors d'Oeuvres

Choice of 4 Courses for Dinner

Personally Designed Wedding Cake

Floral Centerpieces for the Dining Tables

Floral Decorations for the Cake Table

Ballroom Rental

Signature Bridal Suite

\$159 per person, inclusive of service charge and taxes

## *Dinner Buffet*

Choice of 4 Passed Hors d'Oeuvres

Dinner Buffet

Personally Designed Wedding Cake

Floral Centerpieces for the Dining Tables

Floral Decorations for the Cake Table

Ballroom Rental

Signature Bridal Suite

\$159 per person, inclusive of service charge and taxes



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## *Cold Hors d'Oeuvres*

Dungeness Crab and Curry Green Onion Profiteroles  
Tuna Tartar and Cucumber Gelee on Chinese Spoon  
Tomales Bay Oyster Shooter with Shallot Champagne Mignonette  
Eggplant, Red Onion, Lemon Caviar on Toasted Baguette  
Cucumber Cup with Feta, Mint and Kalamata Olive  
Buckwheat Blini with American Caviar and Creme Fraiche  
Black Truffled Scrambled Eggs, Red Bell Pepper Thread on Chinese Spoon  
Smoked Trout and Dill in Cucumber Cup  
Traditional Beef Tartar on Toasted Baguette  
Sonoma Foie Gras Torchon on Brioche with "Fluer de sel"  
Ahi Tuna and Citrus-Ginger Salad on Crispy Wonton Skin  
Seared Scallop on Toasted Corn Chip with Tomato-Lime Salsa  
Chilled Tiger Prawns with Coconut-Cilantro Sauce  
Sun-Dried Tomato and Goat Cheese Tarts  
Port Wine Poached Pears with Buttermilk Blue Cheese  
Roasted Garlic and Mushroom Mousse on Parmesan Crisp  
Seasonal Tomato and Basil Bruschetta  
Potato Cake with Smoked Salmon and Red Onion Relish  
Open Faced BLT with Crispy Pancetta on Crostini  
Curried Willie Bird Smoked Chicken and Walnuts in Phyllo Cup



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## *Hot Hors d'Oeuvres*

Moroccan Spiced Lamb Loin, Mint Pesto on Flat Bread  
Fennel, Reggiano Risotto Cakes with Basil Aioli  
Asparagus Wrapped in Phyllo with Herbs Tomato Mayonnaise  
Thai Marinated Beef and Scallion with Sesame Hoisin Sauce  
Croustade of Sonoma Duck Leg Confit and Braised Fennel  
Chicken Skewer with Spicy Peanut Sauce  
Cilantro Dungeness Crab Cake with Chipolte Mayonnaise  
Sebastopol Organic Mushrooms in Puff Pastry  
Asian Duck Spring Roll with Sweet Anise Hot Sauce  
Caramelized Onion and Gruyere Tarts  
Dragon Prawns with Sweet Chili Dipping Sauce  
Dungeness Crab and Corn Fritters with Poblano Aioli  
Tomato and Asiago Cheese Risotto Cakes with Basil Aioli  
Quail Egg on Brioche  
Provencal Cod Brandade with Garlic Olive Oil on Baguette  
Chicken Farinette with Sebastopol Mushrooms



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## *Starters*

Redwood Hill Goat Cheese Flan, Olive Tapenade, Tomato Coriander, Fresh Herbs Coulis

Blue Prawn and Peekytoe Crab Cocktail with Wasabi

Catskill Smoked Salmon, Asparagus, Heart of Palm Salad with Fresh Herb Emulsion  
and American Caviar

Vella Bleu Cheese Torte with Caramelized Onion, Green Apple and Balsamic Syrup

Roasted Butternut Squash Risotto with Dry Jack, Basil Pesto

Maine Lobster Ravioli with Lemon Sorrel Cream

Dill and Lime Marinated Wild Salmon, Scallop Quenelle, California Caviar

Caramelized Carrot Mascarpone Ravioli with Tomato, Sage Concassee

Dungeness Crab Cake with Daikon Slaw and Thai Coconut Vinaigrette

Pulled Chicken Ravioli with Pasilla Pepper Tomato Sauce

## *Soups*

Vichyssoise with American Caviar

Tomato, Red Bell Pepper and Cucumber Gazpacho

Maine Lobster Bisque with Cognac

California Green Asparagus Veloute



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## *Salads*

Butterleaf Lettuce Salad, Orange Segments, Shaved Fennel, Walnuts & Citrus Vinaigrette

Seasonal Farmer's Market Salad, Strauss Organic, Fromage Blanc & Sonoma Olive Oil

Classic Caesar Salad with Baby Romaine, Focaccia Croutons and Shaved Parmesan

Duck Confit Salad with Frisée, Cranberries, Pecans and Shallot, Aged Sherry  
Vinaigrette

Poached Pear Salad with Baby Greens, Golden Raisins, Brie Croutons, Black Fig  
Vinaigrette

Baby Spinach Salad, Point Reyes Blue Cheese, Toasted Walnuts, Crisp Onions and  
Champagne Vinaigrette

Mixed Roasted Beet Salad, Baby Greens, Goat Cheese, Crisp Onions, Champagne  
Vinaigrette

Hearts of Romaine Salad with Gorgonzola, Walnuts, Pancetta, Green Apple Vinaigrette

Panzanella Salad - Mixed Greens, Fresh Mozzarella, Olives and Sourdough Bread Tossed  
in Balsamic and Extra Virgin Olive Oil

## *Intermezzo*

Sorbet of Your Choice Served in a Glass:

Champagne

Ruby Grapefruit & Campari

Green Apple

Meyer Lemon (in season)



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## *Entrees*

Seared Filet Mignon with Foie Gras Butter, Potato Dauphinois & Baby Vegetables

Grilled Filet Mignon, Cabernet Demi-Glaze, Roasted Seasonal Potatoes and Baby Vegetables

Herb Roasted Rack of Lamb, Natural Jus, Broccoli Mashed Potato

Fontina and Proscuitto Stuffed Petaluma Chicken Breast with Porcini-Marsala Glaze on a Bed of Saffron Rice

Sage Marinated Chicken Breast with Mashed Potatoes, Baby Vegetables and Tomato Beurre Blanc

Soy and Ginger Glazed Salmon on Japonica Rice with Baby Bok Choy

Poached Wild Pacific Salmon, Braised Leeks, Roasted Beets, Champagne Beurre Blanc

Roasted Blue Nose Bass with Red Pepper Whipped Potato, Vegetables and Black Olive Caper Sauce

Citrus Crusted Halibut with Ginger Vinaigrette, Wasabi Mashed Potatoes, Baby Vegetables

Seasonal Vegetable Ravioli with Flamed Tomato Concassee

Buffalo Mozzarella & Smoked Tomato Cannelloni with Toasted Pinenuts

The Following Entrées are Available for an Additional \$12 supplement per person

Duet of Beef au Poivre and Salmon, Gratin Potato and Seasonal Vegetables

Seared Tenderloin of Beef with Port Essence and Jumbo Pacific Crab Cake with Grilled Corn and Pepper Relish, Whipped New Potatoes, Baby Vegetables



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## *The Finale*

*Choice of 2 Plates per Table*

Chocolate Dipped Dried Fruits  
Long Stem White & Dark Chocolate Dipped Strawberries  
Petit Fours & Homemade Truffles  
Miniature Cookie Selection  
Local Sonoma Farm Cheese and Grape Sampler  
Homemade Seasonal Fruit Jellies

Coffee & Tea Service



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## *Dinner Buffet*

Grilled Seasonal Vegetables with Extra Virgin Olive Oil and Herbed Balsamic Vinegar  
Mixed Sonoma Field Greens with Goat Cheese Croutons, Baby Beets and Grapeseed  
Vinaigrette

Baby Spinach Salad with Feta Cheese, Crispy Pancetta and Citrus Vinaigrette

Vine Ripened Roma Tomato Salad with Torn Basil, Feta Cheese, Kalamata Olives and  
Cracked Pepper Vinaigrette

Fresh Baked Artisan Breads and Sweet Butter

Oven Roasted Local Salmon Filet with Soy-Ginger Glaze

Seared Petit Medallions of Angus Filet Mignon with Wild Mushroom and Cipolini Onion  
Ragout

Fontina and Proscuitto Stuffed Petaluma Chicken Breast with Porcini-Marsala Glaze

Seasonal Vegetable Medley

Rosemary Roasted Baby Red Potatoes

Our Pastry Chef's Selection of Fresh Seasonal Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas



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## *Custom Beverage Packages*

### *Wine & Beer Package*

Beverage Service to Include:

Benziger Chardonnay and Cabernet Sauvignon Wines

Gloria Ferrer Blanc de Noir Sparkling Wine for the Toast

Domestic, Microbrew & Imported Beers

Soft Drinks, Assorted Juices, Still & Sparkling Mineral Water

5 Hours of Service - \$65 per person

6 Hours of Service - \$75 per person

Inclusive of service charge and taxes

Deluxe or Premium Brand Liquors may be added to your bar on consumption basis.

### *Premium Beverage Package*

Beverage Service to Include:

Premium Mixed Drinks

Chateau St. Jean Chardonnay and Cabernet Sauvignon Wines

J Sparkling Brut for the Toast

Domestic, Microbrew & Imported Beers

Soft Drinks, Assorted Juices, Still & Sparkling Mineral Water

5 Hours of Service - \$88 per person

6 Hours of Service - \$100 per person

Inclusive of service charge and taxes



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## *Bar Pricing*

Deluxe Brands  
Premium Brands  
Super-Premium Brands  
Domestic Beer  
Micro-Brewery and Imported Beer  
Gloria Ferrer Sparkling Wine  
White and Red House Sonoma Wine  
Liqueurs  
Soft Drinks, Juice, Mineral Water

## *Host*

\$7 per drink  
\$8 per drink  
\$10 per drink  
\$5 per drink  
\$6 per drink  
\$32 per bottle  
\$35 per bottle  
\$10 per drink  
\$4 per drink

## *Cash*

\$8 per drink  
\$9 per drink  
\$12 per drink  
\$6 per drink  
\$7 per drink  
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\$12 per drink  
\$5 per drink

***Host bar prices are exclusive of taxes and gratuity.***

*One Bar per 100 Guests. Bartender Fee is \$185 per Bartender. One Bartender Fee will be waived with every \$500 in Bar Revenue.*

## *Deluxe Drinks*

Chivas Regal, Jack Daniels, Seagrams VO, Tanqueray Gin, Absolut Vodka, Bacardi Rum, Myers Rum, Jose Cuervo Gold, Courvoisier VS

## *Premium Drinks*

Glenlivet, Knob Creek, Crown Royal, Bombay Sapphire Gin, Kettle One Vodka, Captain Morgan, Cuervo 1800, Courvoisier VSOP

## *Super-Premium Drinks*

Grey Goose, Belvedere, Chopin, Tanqueray 10, McCallan, Bookers, Hornitos, Mount Gay, Remy Martin VSOP

## *Liqueurs*

Amaretto di Sarrona, B&B, Baileys Irish Cream, Ficklin Port, Grand Marnier, Kahlua, Cognac, Courvoisier VSOP



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## *Sparkling Wine*

Gloria Ferrer Blanc de Noir	\$31
Gloria Ferrer Brut	\$35
Domaine Carneros Brut	\$46
Iron House Brut Rose	\$70

## *Chardonnay*

Benziger, Carneros	\$32
St. Francis, Sonoma Valley	\$32
Landmark Overlook, California	\$36
Chateau St. Jean <i>Belle Terre Vineyard</i> , Alexander Valley	\$40
Nicholson Ranch, Sonoma Valley	\$55
Ferrari-Carano, Alexander Valley	\$56
Hanzell Vineyards, Sonoma Valley	\$100

## *Sauvignon Blanc*

Kunde <i>Magnolia Lane</i> , Sonoma Valley	\$32
Benziger, Sonoma Valley	\$32
Rochioli, Russian River Valley	\$44

## *Pinot Noir*

Alexander Valley Vineyards, Alexander Valley	\$32
Benziger, Sonoma Valley	\$35
Buena Vista, Carneros-Sonoma	\$35
Artesa, Carneros-napa	\$38
Iron Horse, Green Valley	\$47
Domaine Carneros, Carneros	\$50
Olivet Lane Estate, Russian River	\$52
Navillus-Birney, Sonoma Mountain	\$70
Papapietro, Russian River Valley	\$80

Due to market fluctuations, wine pricing is subject to change with 30 days notice.  
All prices are exclusive of 20% service charge and 7.75% state sales tax and are subject to change.



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## *Merlot*

Alexander Valley Vineyards, Alexander Valley	\$32
Benziger, Sonoma Valley	\$35
St. Francis, Sonoma County	\$37
Ferrari-Carano, Sonoma County	\$45

## *Syrah*

Alexander Valley Vineyards, Alexander Valley	\$32
St. Francis, Sonoma County	\$37

## *Zinfandel*

Kenwood <i>Jack London Vineyard</i> , Sonoma Valley	\$35
St. Francis <i>Old Vines</i> , Sonoma County	\$37
Mayo <i>Ricci Vineyard</i> , Russian River Valley	\$50
Kunde <i>Century Vines, Shaw Vineyard</i> , Sonoma Valley	\$65

## *Cabernet Sauvignon*

Benziger, Sonoma County	\$35
Alexander Valley Vineyards, Alexander Valley	\$37
St. Francis, Sonoma County	\$37
Simi, Alexander Valley	\$44
Kenwood <i>Jack London Vineyard</i> , Sonoma Valley	\$60
BR Cohn <i>Olive Hill Estate</i> , Sonoma County	\$75
Iron Horse, <i>T-Bar T</i> , Alexander Valley	\$75
Jordan, Sonoma County	\$90

## *Ports*

Mayo Zinfandel Port	\$67
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## *Wine Country Breakfast*

Fresh Squeezed Orange and Grapefruit Juice

Sliced Seasonal Fruits and Berries

Individual Low Fat Yogurts

Dry Boxed Cereals with Low Fat and Fat Free Milk

Assorted Homemade Breakfast Breads, Sticky Buns, Scones and Muffins with Fruit Preserves and Sweet Butter

Pepperjack Scrambled Petaluma Eggs

French Toast with Maple Syrup and Whipped Butter

Hickory Smoked Bacon and Hash Browns

Freshly Brewed Coffee, Decaffeinated Coffee and International Teas

\$30 per person plus service charge and tax

## *Bridal Spa Lunch Buffet*

Seasonal Tomato Salad with Goat Cheese, Cracked Pepper and Virgin Olive Oil

Wild Sonoma Mixed Greens with Apple, Golden Raisins, Sliced Almonds and Apricot Vinaigrette

Display of Heart Healthy Sandwiches

White Albacore Tuna Salad with Daikon Greens on Multi-Grain

Honey Roasted Turkey Breast, Herb Aioli on Sourdough

Balsamic Grilled Vegetable Wrap with Basil Goat Cheese

Miniature Lemon Poppyseed Cake with Lemon Yogurt Sauce and Fresh Berries

Ice Tea & Lemonade

\$35 per person plus service charge and tax

