

weddings
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OUR HOTEL	pg 3
VENUES & SITE FEES	pg 4-6
MENUS	pg 7-13
BEVERAGES	pg 14-17
SIGNATURE DETAILS	pg 18-24



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An Exquisite Celebration...

We appreciate your consideration of the Lodge at Sonoma for your wedding celebration. We are committed to providing you with a beautiful environment in which friends and family will share in your happiness. Our Marriott Certified Wedding Planners will be pleased to assist you with wedding details from menu planning to décor.

In order to assist you with budgeting, The Lodge has designed its wedding package prices to be as inclusive as possible. Enclosed you will find menus, created by The Lodge's Culinary Team, featuring the bounty of the Wine Country so that you can see the different flavors The Lodge at Sonoma has to offer. We ask that you would carefully compare the value of our offering with other sites. Our hope is that we can create advance awareness of the total costs of your event and to provide you with peace of mind in all aspects of the coordinating process.

Please do not hesitate to call or email me with any questions you may have or to set up an appointment to tour our Resort. We look forward to the opportunity to share in your vision of a perfect day!

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weddings

BY RENAISSANCE® HOTELS

RELAX AND ENJOY.

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

VENUES & SITE FEES

Specific Site Fees vary depending on the venue, time of year and day of the week. Our Site Fees include the following items:

Rental of the venue: 6 hours for a Ceremony & Reception; 5 Hours for a Reception only, 5 hours for The Grapevine Hors d'oeuvres Reception

Wedding night guestroom for the Bride and Groom in an upgraded Cottage Room

Wooden trellis for the Ceremony

Wine barrels and Standing umbrellas

Garden chairs in white, black, mahogany or natural wood

Lodge at Sonoma tables
(dining, cocktail, cake, guest book, gifts, coffee station, etc)

Ivory or Majestic table linens and napkins

Glassware, flatware, Ivory China, mahogany charger plates

Votive Candles to place around centerpieces

Dance Floor for Sonoma Ballroom or Pavilion

Table Cards, Menus and Guest Name Cards (printing included)

Menu Tasting for Bride and Groom



VENUES & SITE FEES

The Stone Building & Lawn Gardens

Reminiscent of the abbeys constructed by European masons in the late 1800's, the Stone Building represents the traditions of wine country. The cobblestone exterior appears to have been magically transplanted from the valley's vineyards.

The adjoining garden is a picturesque setting for exchanging vows and holding an elegant cocktail reception. The drama of the interior is achieved by the exposed beam ceiling, generous amounts of natural light from the many windows and doors leading to the garden and the charming fireplace. For the convenience and comfort of your guests, the Stone Building is equipped with an in-room bar and restrooms and can seat 170 guests to dine and dance.

The Stone Building & Pavilion

During the winter months, the Gardens will be covered with our elegant pavilion tent.

The Pavilion has two sets of French Doors which connect it to the Stone Building or it can be used as a separate venue. The Pavilion ceiling is beautifully draped with a cream colored swag and sparkling chandelier. For your comfort, the Pavilion is a fully enclosed structure with a carpeted floor and heating. Windows allow for natural light during the day.

The Pavilion can accommodate up to 275 guests for seated dining.

(May – August)

Saturday evening: \$3,600
All other days/times: \$2,600

(September – October)

Saturday evening: \$4,000
All other days/times: \$2,600

(November – April)

Saturday evening: \$3,000
All other days/times: \$2,000

The Sonoma Ballroom & Upper Pool Deck

The Upper Pool Deck, adjacent to the Sonoma Ballroom, is the perfect outdoor location for your guests to mingle during the cocktail hour. In the Ballroom, your guests will enjoy dining and dancing in sophisticated surroundings. The rich palette of color and texture is the ideal stage for an unforgettable event of up to 200 guests for seated dining.

All days/times: \$2,500

The Blue Oak Room & Patio

(fewer than 50 guests)

The Blue Oak Room & Patio is a quaint and intimate space perfect for a smaller celebration of fewer than 50 guests. You and your guests can enjoy a beautiful outdoor ceremony and cocktail hour on the patio, and then head into the attached Blue Oak Room for dining and dancing from 4 – 10pm. Our Fire Pit Patio is another unique and stylish venue that can also accommodate a more intimate ceremony or reception.

All days/times: \$2,000

*If your ceremony is not held at The Lodge at Sonoma, we will reduce the Site Fee by \$500.00.
All prices subject to 23% service charge and 8% sales tax, subject to change.



Day-Of Wedding Coordinator

The Lodge at Sonoma requires each wedding to have a professional Day-of Wedding Coordinator. For \$300.00 (plus 23% service charge and 8% sales tax) we are happy to partner you with one of our on-site Certified Wedding Planners. They will be your resort contact and provide you with the following services:

- Assistance with the selection process of your wedding vendors
- Help with advice/information about the local area
- Be your resort contact for any guest room needs
- Plan and host your menu tasting
- Conduct your ceremony rehearsal (at The Lodge at Sonoma)
- Set up wedding favors in your reception room
- Organize name cards, table cards and menus in reception room
- Coordinate your wedding ceremony (at The Lodge at Sonoma)
- Oversee ceremony and reception until cake cutting is complete

It is the goal of our professional Wedding Planners to make sure that you do not have to worry about a single detail on your wedding day. We will take the stress out of wedding planning and make sure that your ceremony and reception reflect your vision of a perfect day!



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BY RENAISSANCE® HOTELS

DISCOVER THE EXPERIENCE.

When it comes to tying the knot, Marriott® Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you to ensure the perfect wedding.

MENUS

The Renaissance Lodge at Sonoma is delighted to offer brunch, lunch and dinner menu options. We are happy to work with you to create your idea of the perfect culinary experience.

All menu options include the following items:

- Three hors d'oeuvres per person, served butler style during the cocktail hour
- Iced tea and ice water throughout the evening
- Coffee and Taylors of Harrogate tea station
- Assorted Sonoma breads & butter
- Personally designed wedding cake
(select from a list of bakeries and personally design your cake with their pastry chef)



PLATED LUNCHEONS

Served before 2pm

Hors d'oeuvres

Hot Hors d'oeuvres - Served Butler Style

Chicken saté with spicy peanut sauce
Miso glazed scallops on brochette with sesame seeds
Dungeness crab cakes with lemon aioli
Char crusted beef saté with horseradish aioli
Scallops wrapped in bacon
Mini beef wellingtons
Oysters Rockefeller
Coconut shrimp
Risotto fritters with truffle aioli
Vegetable dumplings

Cold Hors d'oeuvres - Served Butler Style

Chilled shrimp with cocktail sauce
Oysters on the half shell with cucumber mignonette
Strawberries with brie and balsamic reduction
Crostoni with roasted wild mushrooms and truffle oil
Crostoni with fennel confit, garlic, thyme and smoked salmon
Endive leaves with rock shrimp and zesty remoulade
Tomato, fresh mozzarella and basil on crostoni
Ahi tuna tartare on wonton crisp
Shrimp ceviche shooters

Verrines – Seasonal Sips of Soup

Chilled gazpacho
Chilled melon mint
Warm tomato basil
Warm asparagus with crème fraiche
Warm butternut squash

The Carneros

\$60 per person plus 23% service charge and 8% sales tax

Includes assorted Sonoma breads and butter, iced tea, ice water, coffee, hot tea,
3 Hors d'oeuvres per person for the cocktail hour and a personally designed wedding cake

First Course -select one

Soups

Seasonal soups: butternut squash, cream of asparagus,
gazpacho or roasted tomato

Salads

Caesar salad with parmesan and garlic croutons
Roasted beet salad with citrus and Point Reyes bleu cheese
Organic baby spinach salad with smoked bacon, roasted
mushrooms and a sherry dijon dressing
Sonoma greens with organic "sweet 100" tomatoes, aged
balsamic vinaigrette

Second Course- select three

Protein Entrees – select two

Grilled chicken breast with angel hair and roasted tomato sauce
Pan roasted cod on a ragout of potatoes, roasted tomatoes and green
beans
Tri tip of beef with roasted mushroom sauce and whipped potatoes
Pork loin with an apple brandy sauce roasted pears and polenta

Vegetarian Entrees – select one

Wild mushroom ravioli with roasted mushroom and peppers, white
truffle cream and chives
Vegetable tower with cous cous and tomato coulis

Third Course – Personally designed wedding cake



BRUNCH & LUNCHEON BUFFETS

served before 2pm

\$65 per person plus 23% service charge and 8% sales tax

Includes assorted Sonoma breads and butter, iced tea, ice water, coffee, hot tea,
3 Hors d'oeuvres per person for the cocktail hour and a personally designed wedding cake

Lodge Brunch Buffet

Freshly squeezed orange and grapefruit juice
An array of sliced seasonal fruits
Scrambled eggs with chives or frittata with Sonoma jack cheese, onions and herbs
Hobb's apple wood smoked bacon and classic breakfast sausage
Yukon gold breakfast potatoes and assortment of Lodge pastries
Personally designed wedding cake

Harvest Luncheon Buffet

Seasonal soup
Caesar salad with parmesan and garlic croutons
Green bean salad with red onions and spiced pumpkin seeds
Tri-tip of beef with roasted mushrooms and shallot balsamic vinaigrette
Grilled chicken breast with rosemary dijon glaze
Mashed potatoes and seasonal vegetables
Assorted Sonoma artisan breads and sweet butter
Personally designed wedding cake

Asti Luncheon Buffet

Pre-set on each table: California extra virgin olive oil, marinated olives and assorted Sonoma breads
Roasted tomato basil soup and asparagus salad with oranges and citrus vinaigrette
Mixed greens with shaved fennel, organic "sweet 100" tomatoes and aged sherry-dijon vinaigrette
Roasted sea bass with summer tomato, kalamata olive, caper relish and creamy garlic orzo pasta
Grilled chicken breast with roasted mushrooms, and chicken herb jus
Tuscan roasted Yukon gold potatoes
Personally designed wedding cake



DINNER MENUS

All Dinners Include:

Three hors d'oeuvres per person
Iced tea and ice water
Coffee and Taylors of Harrogate teas
Assorted Sonoma breads & butter
Personally designed wedding cake
(select from a list of bakeries and design your cake with their pastry chef)

Embellishments

You may add embellishments to all dinners
Additional soup or salad course: \$7 per person
Sorbet intermezzo: \$5 per person
(served before second course)
Chocolate dipped strawberries: \$4 per person *(one platter served to each table, following dinner)*

Cocktail Hour

Please select three hors d'oeuvres

Cold Hors d'oeuvres - Served Butler Style

Chilled shrimp with cocktail sauce
Oysters on the half shell with cucumber mignonette
Strawberries with brie and balsamic reduction
Crostini with roasted wild mushrooms and truffle oil
Crostini with fennel confit, garlic, thyme and smoked salmon
Endive leaves with rock shrimp and zesty remoulade
Tomato, fresh mozzarella and basil on crostini
Ahi tuna tartare on wonton crisp
Shrimp ceviche shooters

Verrines – Seasonal Sips of Soup

Chilled gazpacho
Chilled melon mint
Warm tomato basil
Warm asparagus with crème fraiche
Warm butternut squash

Hot Hors d'oeuvres - Served Butler Style

Chicken saté with spicy peanut sauce
Marinated duck breast over guacamole on a crispy tortilla topped with Sonoma slaw
Miso glazed scallops on brochette with sesame seeds
Dungeness crab cakes with lemon aioli
Char crusted beef saté with horseradish aioli
Scallops wrapped in bacon
Mini beef wellingtons
Oysters Rockefeller
Coconut shrimp
Risotto fritters with truffle aioli
Vegetable dumplings



PLATED DINNERS

\$75 per person plus 23% service charge and 8% sales tax
Plated dinners include assorted Sonoma breads and butter, iced tea, ice water, coffee, hot tea,
3 Hors d'oeuvres per person for the cocktail hour and a personally designed wedding cake

The Harvest

First Course - *select one*

Soups

- Lobster bisque
- Seasonal soups: butternut squash, cream of asparagus, gazpacho or roasted tomato

Salad

- Ceasar salad with parmesan and garlic coutons
- Heirloom tomato salad with red onion, mozzarella mousse, fresh basil, drizzled balsamic and basil oil (available seasonally)
- Organic greens with Point Reyes bleu cheese, aged sherry-dijon vinaigrette
- Arugula and endive salad, pinenuts, dried figs, local goat cheese, balsamic vinaigrette
- Organic spinach, smoked bacon, chopped egg, red onions, wild mushrooms, mustard vinaigrette
- Bouquet of Sonoma greens wrapped in cucumber ribbons with citrus segments, goat cheese, citrus vinaigrette

Second Course – *select three*

Entrees - *select two*

- Chardonnay chicken: grilled breast, gratin potatoes, chardonnay chicken jus, seasonal vegetables
- Pork Chop: grilled center-cut pork chop, mushroom risotto, glazed apples, calvado sauce, seasonal vegetables
- Halibut: roasted halibut, bacon leek fondue, yukon gold mashed potatoes, seasonal vegetables
- Salmon: roasted salmon, fingerling potato-pepper ragout, beurre blanc, seasonal vegetables
- Beef Tenderloin: grilled beef tenderloin, yukon gold mashed potatoes, wild mushroom ragout, cabernet sauce, seasonal vegetables

Vegetarian Entrees – *select one*

- Wild mushroom ravioli with roasted mushroom and peppers, white truffle cream and chives
- Vegetable tower with cous cous and tomato coulis

Third Course

Personally designed wedding cake

The Meritage

A Duet Entrée

First Course - *select one*

Soups

- Lobster Bisque
- Seasonal soups: butternut squash, cream of asparagus, gazpacho or roasted tomato

Salad

- Ceasar salad with parmesan and garlic coutons
- Heirloom tomato salad with red onion, mozzarella mousse, fresh basil, drizzled balsamic and basil oil (available seasonally)
- Organic greens with Point Reyes bleu cheese, aged sherry-dijon vinaigrette
- Arugula and endive salad, pinenuts, dried figs, local goat cheese, balsamic vinaigrette
- Organic spinach, smoked bacon, chopped egg, red onions, wild mushrooms, mustard vinaigrette
- Bouquet of Sonoma greens wrapped in cucumber ribbons with citrus segments, goat cheese, citrus vinaigrette

Second Course – *select one*

Duet Entree

- Grilled petit beef tenderloin and garlic herb prawns, Yukon gold potatoes, cabernet sauce, seasonal vegetables
- Chardonnay chicken and roasted salmon, fingerling potato-pepper ragout, beurre blanc, seasonal vegetables
- Grilled center-cut pork chop and roasted halibut, mushroom risotto and seasonal vegetables
- (Vegetarian options available upon request)

Third Course

Personally designed wedding cake



DINNER BUFFETS

\$85 per person plus 23% service charge and 8% sales tax
Dinner buffets include assorted Sonoma breads and butter, iced tea, ice water, coffee, hot tea,
3 Hors d'oeuvres per person for the cocktail hour and a personally designed wedding cake

The Sonoma Bounty

Dungeness crab bisque

Chopped salad with romaine, hard boiled eggs, tomatoes, smoked bacon and red onions with aged sherry mustard vinaigrette

Roasted beet salad with citrus and Point Reyes bleu cheese

Grilled salmon with olive and pepper relish

Grilled New York steak with roasted mushrooms and cabernet bordelaise

Roasted Yukon gold potatoes

Chef's seasonal vegetables

Personally designed wedding cake

San Franciscan Dinner Buffet

Frisee, watercress and endive salad with Point Reyes blue cheese and aged sherry vinaigrette

Baby spinach and romaine tossed with smoked bacon, hard boiled eggs, red onions with mustard vinaigrette

Oven roasted pork tenderloin with caramelized onion glaze

Curry rubbed sea bass with Israeli cous cous and golden raisin-apricot chutney

Roasted fingerling potatoes

Chef's seasonal vegetables

Personally designed wedding cake

Sonoma Artisan Dinner Buffet

Potato and leek soup with garlic croutons

Local baby lettuce with local goat cheese, toasted pine nuts, dried cranberries and white balsamic vinaigrette

Broccollini and feta cheese with kalamata olive-caper vinaigrette

Roasted pork loin with glazed apples and Calvados jus

Grilled flatiron steak with bleu cheese and balsamic shallot reduction

Mashed potatoes

Chef's seasonal vegetables

Personally designed wedding cake



HORS D' OEUVRE RECEPTION DINNER

The Grapevine

\$75 per person plus 23% service charge and 8% sales tax

This menu is perfect for a couple looking for a non-traditional wedding. The room will be set with cocktail tables and your guests will enjoy hors d'oeuvres and small bites for 3 hours during a 5 hour time frame.

The following items are included in the menu and can be served throughout the evening however you prefer.

Coffee Station

Coffee, Taylors of Harrogate teas, iced tea and ice water

Domestic Cheese Station

Assortment of brie, goat, bleu and sharp cheddar cheeses, breads and crackers

Self-Serve Salad Station – *Select One*

Caesar Salad Station: Crispy romaine lettuce hearts, garlic croutons, and parmesan cheese. Grilled chicken breast can be added.

Sonoma Garden Salad Station: Sonoma greens, Point Reyes bleu cheese, Hobb's bacon, chopped eggs, red onions wild mushrooms, balsamic vinaigrette and creamy bleu cheese dressing

Chef Station – *Select One*

Risotto Station: Risotto with rock shrimp, rotisserie chicken, wild mushrooms, roasted peppers, caramelized onions, arugula and parmesan. Served with focaccia bread.

Pasta Station: Wild mushroom ravioli in a white truffle cream, grilled chicken, rock shrimp, roasted peppers and penne rigate. Served with focaccia bread.

Butler Passed Hors d'oeuvres – *Select Seven*

Chilled shrimp with cocktail sauce

Mini burger sliders

Mini ham and cheese croissant

Strawberries with brie and balsamic reduction

Crostini with roasted wild mushrooms and truffle oil

Mini Gourmet pizza slices

Crostini with fennel confit, garlic, thyme and smoked salmon

Endive leaves with rock shrimp and zesty remoulade

Tomato, fresh mozzarella and basil on crostini

Ahi tuna tartare on wonton crisp

Shrimp ceviche shooters

Chicken saté with spicy peanut sauce

Miso glazed scallops on brochette with sesame seeds

Dungeness crab cakes with lemon aioli

Char crusted beef saté with horseradish aioli

Scallops wrapped in bacon

Mini beef wellingtons

Oysters Rockefeller

Coconut shrimp

Risotto fritters with truffle aioli

Vegetable dumplings

Personally Designed Wedding Cake

We work with two different bakeries for your cake. You decide which bakery you prefer and then design your cake with them. Our staff will cut, serve and pass your cake to all guests.



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BEVERAGES

The Renaissance Lodge at Sonoma has four different options for your beverage needs:

1. Hosted Bar
2. Cash Bar
3. Package Bar
4. Beer & Wine Package Bar

For all bars, the bartender fee is \$150.00 (plus 8% sales tax) per bartender for up to five hours. Each additional hour is \$40.00 (plus 8% sales tax) per bartender per hour.



1. Hosted Bar

A Hosted Bar is based on consumption. The client specifies what is to be offered at the bar and will pay for what is consumed by their guests. Prices are listed per drink, based on a one ounce pour. Hosted bar prices below will be subject to 23% service charge and 8% sales tax.

Premium Brands - \$8.00 each

Top Shelf Brands - \$8.75 each

Luxury Brands - \$9.50 each

Cognac - \$16.00 each

Cordials - \$10.00 each

Premium Martini - \$10.75 each

Top Shelf Martini - \$11.75 each

Domestic Beer (Budweiser, Bud Light, Michelob Ultra) - \$5.50 each

Import Beer & Microbrews (Stella, Sierra Nevada, Redhook ESB, Corona, Heineken, Amstel Light) - \$6.50 each

Wines by the Bottle – Varies based on Bottle Price (see wine list)

Soft Drinks - \$4.00 each

Still & Mineral Waters - \$4.00 each

2. Cash Bar

Guests will pay for their own drinks with a Cash Bar. Prices are listed per drink, based on a one ounce pour. Cash bar prices below are inclusive of 8% sales tax and service charge.

Premium Brands - \$10.50 each

Top Shelf Brands - \$11.50 each

Luxury Brands - \$12.50 each

Cordials - \$13.00 each

Premium Martini - \$13.75 each

Top Shelf Martini - \$14.75 each

Domestic Beer (Budweiser, Bud Light, Michelob Ultra) - \$7.25 each

Imported Beer & Microbrews (Stella, Sierra Nevada, Redhook ESB, Corona, Heineken, Amstel Light) - \$8.25 each

House Wines by the Glass - \$10.50 each

Soft Drinks - \$5.25 each

Still & Mineral Waters - \$5.25 each



PACKAGE BARS

3. Package Bar

A full bar to include domestic beer, house wine, house champagne, liquor, soft drinks, still water and mineral water with the convenience of per hour pricing. Beverages are unlimited with a package bar. Package bar prices below will be subject to 23% service charge and 8% California Sales Tax.

Premium Brands

\$15 per person for the first hour, \$12.50 per person for the second hour, \$10 per person for each additional hour

Top Shelf Brands

\$16.25 per person for the first hour, \$13.78 per person for the second hour, \$11.25 per person for each additional hour

Luxury Brands

\$17.50 per person for the first hour, \$15 per person for the second hour, \$12.50 per person for each additional hour

4. Beer & Wine Package Bar

Beer and wine package bar to include domestic beer, house wine, house champagne, soft drinks, still water and mineral water with the convenience of per hour pricing. Beverages are unlimited with a package bar. Package bar prices below will be subject to 23% service charge and 8% California Sales Tax.

\$16 per person for the first hour, \$9 per person for each additional hour

Liquor Brands

Specific brands listed are subject to availability.

The Lodge reserves the right to provide a similar product of equal or greater value.

	<u>Premium Brands</u>	<u>Top Shelf Brands</u>	<u>Luxury Brands</u>
Bourbon	Jim Beam/Canadian Club	Jack Daniels	Maker's Mark
Scotch	Grant's	Dewar's White Label	Johnnie Walker Red
Gin	Gordon's	Beefeater	Tanqueray
Vodka	Gordon's	Skyy	Absolut
Rum	Cruzan Aged Light	Bacardi Superior	Captain Morgan
Tequila	Jose Cuervo	Sauza Hornitos Plata	1800 Silver
Cognac	N/A	N/A	Courvoisier VS
Brandy	Korbel	Korbel	N/A

House White Wine

Stone Cellars Chardonnay

House Red Wine

Stone Cellars Cabernet

House Champagne

Korbel Brut

WINE LIST

Sparkling Wine

Korbel Brut \$35
Gloria Ferrer Brut NV \$42
Domaine Carneros Brut Cuvée \$62

Chardonnay

Stone Cellars \$35
Valley of The Moon \$39
Benziger, Sangiacomo Vineyard, Carneros \$46
MacRostie, Sonoma Coast \$60
Jordan, Russian River Valley \$68

Sauvignon Blanc

Kunde, Magnolia Lane \$38
Robledo, Carneros \$36
Ferrari-Carano, Fumé Blanc \$45

Pinot Noir

Mark West , Sonoma County \$39
MacMurray, Sonoma Coast \$44
Buena Vista, Carneros \$65
Artesa, Carneros \$75
Étude, Carneros \$95

Merlot

Cloverdale Ranch, Alexander Valley \$39
Schug, Sonoma Valley \$50
Chateau St. Jean, Sonoma County \$65

Cabernet

Stone Cellars, \$35
Louis M. Martini \$39
Benziger, Sonoma Country \$55
Highway 12 Cabernet Blend \$48
Kenwood, Jack London Vineyards \$75
Gundlach Bundschu, Rhinefarm \$100

Intriguing Red Varietals

Ravenswood Old Vine Zinfandel \$40
St. Francis Old Vine Zinfandel \$58
Cline Syrah (Carneros) \$38

Dessert Wines

Carol Shelton Late Harvest "Trousseau Gris" \$48
Valdez Late Harvest Zinfandel, Rockpile \$52
La Piazza Di Sonoma Late Harvest Aleatico \$58

All prices subject to 23% service charge + 8% sales tax



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DISCOVER RENAISSANCE SIGNATURE DETAILS.

We offer unparalleled services that your guests will appreciate from spacious guest rooms to private post-reception areas, breathtaking indoor and outdoor ceremony and reception venues. Renaissance can create a day that's special for everyone.

SIGNATURE DETAILS

Agreement & Deposits

A deposit equal to the site fee plus service charge and sales tax and a signed agreement will hold your reservation definite if returned by the specified date. Please refer to your agreement deposit schedule for additional payments due. Upon receipt of a fully executed agreement, The Lodge will meet with the host to obtain information for the Banquet Event Order for food, beverage and setup. The menu and event details are to be finalized a minimum of four weeks prior to the function. Any changes to the menu must be made no later than 10 days prior to the event.

Guarantees

The final banquet attendance count must be given to the Event Manager three business days prior to the wedding. This number is the guaranteed attendance and cannot be reduced. In the event that a guarantee is not provided three business days prior to the wedding, the estimated guest count on the agreement will be the guaranteed number. Final charges are based on the guaranteed banquet attendance number or the actual number of guests, whichever is greater.

Cancellations

The Advance Deposit is non-refundable. Any function cancelled less than thirty days prior to the event is subject to 100% of the total estimated cost. Please reference your agreement for cancellation dates and amounts.



Overtime

An overtime charge of \$400.00 per hour, or any fraction thereof, will be charged for events exceeding the contracted time.

Wedding Rehearsals

Your event manager will schedule and conduct your wedding rehearsal. Every effort will be made to accommodate date, time and location requests.

Corkage

The Lodge at Sonoma is the exclusive supplier of all beverages. However, wine may be supplied by the host with a corkage fee of \$15.00 plus 23% service charge plus 8% sales tax per 750 ml bottle.

Food & Beverage

For Plated Dinner entrée selections, the client will provide a specific count with the banquet attendance guarantee and a guest list with each name and entrée choice indicated (and table number, if desired) no later than 1 week prior to the event. Menu prices are subject to change, but will be confirmed 90 days prior to your event. No food or beverage of any kind is permitted to be brought in to The Lodge at Sonoma by the client or any of the client's guests or invitees. The Lodge at Sonoma prohibits removal of any banquet food or beverages from the premises by the client's guests or invitees.

Children's Meals

Meals for children younger than twelve years of age are available upon request, \$25.00 plus 23% service charge plus 8% sales tax per child. Includes a one course child's entrée, served at the beginning of the first course or child can eat from the buffet.

Vendors

All vendors that are not on the recommended list must present a certificate of insurance for a minimum of \$1,000,000 liability naming The Lodge at Sonoma as additionally insured thirty days prior to the event. If you would like to provide a meal for your wedding vendors we offer a single course hot entrée (the same entrée provided to your guests) for a reduced \$35.00 plus 23% service charge plus 8% sales tax. If a buffet, your vendors may pass through the buffet for this price.

Amenities/Gift Bags

Should you have any gift bags or amenity bags for your guests that will be staying with us, we would be delighted to assist you with coordinating the delivery of your gifts. There will be a \$4.00 charge per room for this service.

Music

Outdoor acoustic music is allowed in specified areas of the resort and must end by 9:00 p.m. Musical entertainment indoors may be amplified in specified areas of the resort and must end by 11:00 p.m. (10:00 p.m. for Blue Oak, Magnolia Or Palm Tree Salons). The Lodge at Sonoma reserves the right to approve musical entertainment prior to your event and to discontinue any music that disturbs our other guests.

Decoration

Please consult with your event manager regarding a wide range of decorative options. The event manager must approve decorations prior to arrival. Items may not be attached to any stationary surface with nails, staples, or any other damaging substance.

Audio Visual

Our event management staff would be pleased to assist you with your audio visual needs.

Overhead projector and screen for slide show - \$150

Wired Microphone - \$45

Wireless Microphone - \$145

(all audio visual equipment will be subject to a 23% service charge and 8% sales tax, subject to change)

Shipping and Receiving

Should you be shipping materials associated with your upcoming event, please send them to The Lodge no earlier than 3 days prior to the event.

Parking

Complimentary self-parking is offered at The Lodge based on availability.



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GUEST ROOMS

A wonderful advantage to hosting your wedding at The Lodge at Sonoma is that your guests will have the convenience of staying right here at the resort. Because you are having your wedding with us, we can offer you and your guests a significant discount for rooms throughout the wedding weekend. From April – November, we do require that guests stay a minimum of two nights. For your convenience, once our contract agreement is finalized, we will send you a reservation link along with our toll free reservation line to share with your guests. This will allow your guests to make their own reservations with us at their convenience.

10 rooms per night

We will reserve and hold these rooms for you until 30 days prior to the event, with no financial obligation to you for the room commitment. Thirty days prior to your event date, we will automatically release any unreserved rooms, again with no further financial obligation to you. If all of the rooms are reserved and additional rooms are required, we can reserve them for you based upon our availability with a simple addendum to the contract. These additional rooms will require you to be responsible for 90% of the total number of rooms in your Guest Room Commitment.

More than 10 rooms per night

If you would like to reserve more than 10 rooms per night, you will be financially responsible for up to 90% of the rooms should they not be reserved by your guests*. The room block process is the same as outlined above. Once your rooms are released at 30 days prior to your event, the hotel will make every effort to resell the rooms. If we are successful in reselling the rooms, you will be released from any financial responsibility.

* Example: 15 rooms on hold for 2 nights = 30 room nights. 90% of 30 room nights = 27 room nights. If your guests reserve only 25 of the 27 room nights, you will be charged for 2 room nights.



RECOMMENDED WEDDING PROFESSIONALS

For your convenience, below is a list of excellent local wedding professionals. All of the vendors listed have insurance certificates on file with The Lodge at Sonoma. All other vendors must file a \$1,000,000 certificate of liability naming The Lodge at Sonoma 30 days prior to the event.

Wedding Cakes

Fleur de Lisa Wedding Cakes & Specialty Desserts - 707.544.5581 - www.fleurdelisacakes.com
Inticing Creations - Kelly Zubal 415.205.9422 - www.inticingcreations.com

Floral Designers

Anne Appleman - 707.938.3571 - www.anneappleman.com
Ecoflowers.com - 877.899.0015
Fleurs de France - Jessica Switala 707.824.8158 - www.fleursfrance.com
Julie Stevens Design - Julie and Anthony 707.939.3650 - www.juliestevensdesign.com
Sonoma Mission Florist - Roy 707.938.0448 - www.sonomamissionflowershop.com
Wine Country Flowers - Anita Isaza 707.792.9645 - www.wincountryflowers.com

Photographers

Celeste Photoart - 707.577.0696
Illusions Photography - Tanya Dean 707.939.6411
Jason Bennett – 415.828.5900 - www.bennetweddings.com
Kathryn MacDonald Photography - 415.640.7506 - www.macdonaldphoto.com
Kristian Iskandar - 408.420.4088 - www.kiphotography.com
Paul Murphy Photography - 707.579.7907 - www.paulmurphyphotography.com
Cathy Stancil – 707.235-1056 - cathystancilbelleimage.com
Tibidabo Photography - Bob & Becky 707.545.2630 - www.tibidabophotography.com
Douglas Thompson Photography – 415.839.8356 - www.dtpweddings.com

Videographers

MetMedia Video - Jonathan Metcalf 510.507.8507 - jonathan@metmediavideo.com
Thomas Hughes Video Productions - 415.257.2600 - www.thomashughesvideo.com

Music

AEC (Associated Entertainment Consultant) - Steve Bloom 916.919.1474 - www.aecsac.com
AMS Entertainment - Joe Hernandez 707.823.7359 - www.amswinecountry.com
Infinity ProSound - Jason Dunham 707.616.4998 - www.infinityprosounds.com
NorCal Pro Sound - Tony Muzzin 707.292.8980 - www.norcalprosound.com
Golden State Productions - Patrick Numair 415.516.5958 - www.goldenstateproductions.com

DJ/Singer

Diamond Dave - Dave Hosley 925.323.9120 - www.davehosley.com

Harpist

Laura Simpson - 707.829.1450
Krista Strader - 877.415.4277 kristastrader.com

Flutist

Sadie Luke - 707.794.9720 - www.universesadie.com



Photo Booths

Wine Country Photo Booths - PJ Clark - www.winecountryphotoboosts.com

Décor

BBJ Linen - 866.462.2552 - www.Bbjlinen.com
Classic Party Rentals – 707.253.2332 x121 - www.classicpartyrentals.com
Five Star Events - 800.313.8368 - info@fivestarevents.com
La Tavola Fine Linen Rental - 707.257.3358 - www.latavolalinen.com
Wine Country Party & Events - 707.940.6060 - winecountryparty.com

Live Event Painting Artist

Greg Kalamar - 415.341.1479 - www.gregkalamar.com

Ice Sculptures

Karl Turner - 707.386.6104

Transportation

Antique Tours Limousine Services - 707.226.9227
California Wine Tours - 707.939.7225 - www.californiawinetours.com
Pure Luxury - 707.766.2203 - www.pureluxury.com

Churches

First Congregational Church of Sonoma - 707.996.1328
St. Francis Solano Catholic Church - 707.996.6759
St. Leo's Catholic Church - 707.996.8422
Trinity Episcopal Church - 707.938.4846

Officiants

Peadar Dalton - 707.939.7613 - www.yourceremonymatters.com
Kimberly Thompson - 415.459.1165 - www.abeautifulceremonynapavalley.com
Rabbi Winston - 415.459.1165
Reverend Blane W. Ellsworth - 707.252.1156 - www.napavalleyweddings.com

Salons

Raindance Spa at The Lodge at Sonoma- 707.931.2032 - www.raindancespa.com
Catalina's – Theresa Gonzalez 707.933.3860 - www.catalinasspa.com
Creative Cuts & Nails - 707.996.5381
Henry L - 707.938.0733
Jac Hair Gallery - 707.935.3633 - www.jachairgallery.com
Kris Sharp - 707.363.4512 - Hair, Make Up, Full Body Waxing - www.beehivesonoma.com
Lauthr Salon – Megan Schieberl 707.781.7064 – www.lauthrsalon.com
Leticia Salon -707.996.1063
Salon Sabrina - Sabrina 707.996.2771 - www.salonsabrinaonline.com
Serendipity Salon - Lisa Steele - 707-545-2555



weddings

BY RENAISSANCE® HOTELS

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate-covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 150 hotels and resorts worldwide, for a unique destination wedding.

THE WEDDING WEEKEND

A wedding is a magical moment...
It shouldn't just begin and end with the "I Do's."

The Lodge at Sonoma would love to be a part of creating your entire wedding weekend. We are happy to work with you to plan every moment from your arrival in Sonoma until the time you leave... Rehearsal Dinner, Welcome Reception, After-glow Party, Farewell Brunch and so much more!

Enhance the weekend by treating your wedding party to a mani/pedi while sipping champagne in a private outdoor cabana. Or tour your guests around Wine Country and experience together all that Sonoma County viniculture has to offer.

Our professional Wedding Planners will help you make this a wedding weekend that your friends and family will be talking about for years to come.



Rehearsal Dinner

A Rehearsal Dinner is a time for the Bride and Groom to share this joyous event with the ones closest to them. It's a time for the couple to more intimately express their love and gratitude to those participating in the big day. This dinner should be special, fun and a reflection of the happy couple.

Welcome Reception

A Welcome Reception is a new trend that is becoming very popular for Destination Weddings. Because your guests are traveling for your special day, why not get them together the night before the wedding to meet, catch up or mingle? Most couples are inviting the entire guest list to these types of events. Some host dinner for everyone and others host after-dinner drinks, small bites and desserts. This is also a great way to give the bride and groom an additional chance to connect with family and friends.

After-Glow Events

An After-Glow Party is another new trend that we are seeing. Many couples want the celebrating to continue after the reception, so they plan an After-Party in one of our on-site bars with food and drinks to keep the party going.

Farewell Brunch

After a wonderful evening of celebrating with friends and family, a Farewell Brunch is a great way to gather your guests the next morning to say your "thank you's" and "good-bye's".

Raindance Spa

Raindance Spa offers its guests a transformative experience that washes away stress and refreshes the soul. Our treatments draw upon the natural healing properties of the region's herbs, plants, minerals and fruits, including lavender and grape seed. From facials that purify the skin to pedicures that soothe your soles, to body scrubs and massages, your experience at Raindance Spa will have the effect of a long-awaited rainfall – you will emerge nourished, radiant, fresh and vital. Raindance Spa pedicures and manicures are the perfect way to pamper your bridesmaids. Treat them to a day at the spa before they do you the honor of standing next to you while you say "I do." Relax in one of our private cabanas with champagne and strawberries or order lunch to be hand-delivered to you. Raindance Spa also provides make-up application with True Mineral make up – an amazing line of product that protects, smoothes, brightens and calms the skin.

Your Catering Manager is happy to discuss further menu, pricing and venue options.