



THE LODGE AT SONOMA
RENAISSANCE® RESORT & SPA



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RENAISSANCE®
HOTELS

THE LODGE AT SONOMA
RENAISSANCE RESORT & SPA
1325 BROADWAY
SONOMA, CA 95476
T: 707.935.6600

breakfast buffet

To ensure quality, buffet pricing is based on 60 minutes of service
\$250 fee applies if fewer than 20 guests
Prices are subject to 25% service charge and 8.75% sales tax

The Oak Barrel | 46. per person

orange, grapefruit, apple and cranberry juices
cubed fruit and berries
bircher muesli, yogurt & honey
assorted breakfast pastries & croissants
assorted preserves and sweet butter
hot oatmeal, caramelized apples, sundried fruit, brown sugar and agave nectar
egg white frittata, baby spinach, toybox tomatoes, chef's mixed mushrooms
caggiano's chicken apple sausage
roasted breakfast potatoes
lodge baked savory biscuits & sausage gravy
illy's coffee and a selection of teas by Taylors of Harrogate

The Vineyard Continental | 35. per person

orange, grapefruit, apple and cranberry juices
cubed fruit and berries
assorted yogurts
assorted breakfast pastries & croissants
assorted preserves and sweet butter
hot oatmeal, caramelized apples, sundried fruit, brown sugar & agave nectar
illy's coffee and a selection of teas by Taylors of Harrogate

breakfast buffet

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The Vintage | 44. per person

orange, grapefruit, apple and cranberry juices
cubed fruit and berries
assorted yogurts
assorted breakfast pastries & croissants
assorted preserves and sweet butter
cold cereal and milk
scrambled eggs
smoked bacon and caggiano's country sausage
roasted breakfast potatoes
illy's coffee and a selection of teas by Taylors of Harrogate

The Wine Country | 49. per person

orange, grapefruit, apple and cranberry juices
cubed fruit and berries
fruit & yogurt parfait, house made granola
assorted breakfast pastries & croissants
assorted preserves and sweet butter
assorted bagel and cream cheese display
smoked salmon, herbed cream cheese, red onions, capers, mustard, cornichons, hard boiled eggs
chef's choice breakfast quiche
scrambled eggs with fresh vella jack cheese
carneros rotisserie chicken fingerling & sweet potato hash
smoked bacon
illy's coffee and a selection of teas by Taylors of Harrogate

breakfast brunch

Minimum of 40 guests required
Prices are subject to 25% service charge and 8.75% sales tax
*\$175 chef attendant fee per station

Brunch at The Lodge | 72. per person

orange, grapefruit, apple and cranberry juices
cubed fruit and berries
fruit & yogurt parfait, house made granola
assorted pastries and croissants, local fruit jam and marmalades
brioche french toast, warm maple syrup and berries compote
smoked salmon, cream cheese, assorted bagels, red onions, capers, mustard, cornichons, hard boiled eggs
smoked bacon
grilled flat iron steaks, portobello mushrooms, chimichurri
roasted breakfast potatoes
omelet station: prepared to order
choice of: cheddar, jack, sweet peppers, onions, mushrooms, spinach, ham, bacon, tomatoes and jalapeños
(*attendant required)
house made cookies to include double chocolate chip, peanut butter, and oatmeal raisin
fresh mini fruit tarts, entremets and petit cakes
illy's coffee and a selection of teas by Taylors of Harrogate

breakfast plated

Prices are subject to 25% service charge and 8.75% sales tax

all plated breakfasts include:
basket of fresh baked pastries
orange juice
freshly brewed illy's regular and decaffeinated coffee, assorted teas by Taylors of Harrogate

CHOOSE ONE :

All American | 32. per person

scrambled eggs, choice of hobb's bacon or caggiano's country sausage , roasted breakfast potatoes

Egg White Frittata | 33. per person

fresh egg whites, roasted sweet peppers, baby spinach, mixed mushrooms
laura chennel goat cheese, hobb's bacon, roasted breakfast potatoes

Steak & Eggs | 41. per person

flat iron steaks, chimichurri, grilled portobello , roasted tomato, scrambled eggs; roasted breakfast potatoes.

Eggs Benedict | 36. per person

poached eggs, canadian bacon, english muffin, hollandaise, grilled asparagus, roasted tomato, roasted breakfast potatoes

Brioche French Toast | 34. per person

basque boulangerie brioche, maple crème anglaise , glazed fresh berries, choice of hobb's bacon or caggiano's country sausage

breakfast stations

\$175 chef attendant fee per station
one attendant per 50 guests . 75 guest maximum per station
minimum of 25 guests
Prices are subject to 25% service charge and 8.75% sales tax

Omelet Station | 18. per person

eggs prepared with your choice of ham, bacon, mushrooms, tomatoes, sweet bell peppers, onions and cheddar , jack, baby spinach and jalapenos

Waffle Station | 14. per person

fresh belgian waffles made to order
served with whipped butter, whipped cream, warm strawberry sauce and maple syrup

Grits and Eggs Station | 15. per person

creamy anson mill's grits, four minute petaluma egg, hobbs bacon, truffle hollandaise

breakfast buffet enhancements

BREAKFAST ENHANCEMENTS - COLD

These enhancements are only available in addition to a breakfast buffet
Prices are subject to 25% service charge and 8.75% sales tax

Bircher Muesli | 7. per person

yogurt, grated apples, raisins, berries, chopped hazel nuts

Hard Boiled Sonoma Eggs | 5. per person

Yogurt & Berry Parfait | 8. per person

layered homemade granola with fresh berries & vanilla yogurt

Selection of Dry Cereals | 7. per person

low fat local milk, 2% local milk

Strawberry Banana Smoothie Shooters | 4. per person

Smoked Salmon with Bagels | 13. per person

smoked salmon, bagels, cream cheese, red onions, capers

Local Charcuterie Board | 16. per person

local cured meats to feature charcuterie from Caggiano's, Zoe's, Hobb's and Fra'mani served with house pickles, cornichons, whole grain dijon mustard and marinated olives

Assorted Chia Seed Pudding | 9. per person

creamsicle, vanilla bean & chocolate topped with toasted nuts and fresh seasonal fruits

breakfast buffet enhancements

BREAKFAST ENHANCEMENTS - HOT

These enhancements are only available in addition to a breakfast buffet
Prices are subject to 25% service charge and 8.75% sales tax

Wild Mushroom Frittata | 8. per person

laura chennel goat cheese, roasted sweet peppers, basil

Carneros Rotisserie Chicken Hash | 10. per person

fingerling potatoes

Breakfast Burrito | 9. per person

scrambled eggs, caggiano's chorizo, sweet peppers & onions, pepper jack, flour tortillas, rancheros salsa

Breakfast Sandwich | 7. per person

scrambled eggs, smoked bacon, cheddar cheese on english muffin

French Toast or Pancakes | 8. per person

butter, maple syrup, whipped cream

Lodge Oatmeal | 6. per person

caramelized apples, sundried fruit, brown sugar & agave nectar

Slow Smoked Brisket Sandwich | 12. per person

tomatillo salsa verde, fried egg, pepper jack cheese on cheddar biscuit

Biscuits & Gravy | 8. per person

lodge baked savory biscuits, sausage gravy

breaks build your own

Prices are subject to 25% service charge and 8.75% sales tax

All Day Beverage Service | 30. per person

refreshed for up to 8 hours of your meeting

freshly brewed illy's coffee, decaffeinated coffee, Taylors of Harrogate teas, assorted soft drinks and bottled water

Coffee Service | 90. per gallon OR | 8. per person (thirty minutes of service)

freshly brewed illy's coffee, decaffeinated coffee and taylors of harrogate teas

Juice | 55. per gallon

orange, cranberry, apple, or grapefruit juice

Freshly Squeezed Juice | 68. per gallon

orange or grapefruit juice

Freshly Brewed Iced Tea | 60. per gallon

Assorted Soft Drinks & Still, Sparkling Bottled Water | 5. each

Assorted Naked Juice | 8. Each

Red Bull or Monster Energy Drinks | 7. Each

breaks build your own

Prices are subject to 25% service charge and 8.75% sales tax

Whole Seasonal Fruit | 4. Each

Granola, Vanilla Yogurt and Berry Parfait | 8. each
layered homemade granola with berries and yogurt

Energy & Granola Bars | 5 each
Clif, Power, Nature Valley

House Made Granola Bar | 6 each

Lodge Assorted Breakfast Pastries | 50 per dozen

Mini French Macaroons | 48 per dozen

Brownies or Blondies | 52 per Dozen

Assorted Freshly Baked Cookies | 38 per dozen

Rice Krispie Treats | 50 per dozen

House Made Chips | 7 per person

Warm Jumbo Pretzels | 7 each

Garden Fresh Vegetables with Seasonal Dip | 6 per person

breaks themed

Breaks are 30 minutes in duration
Prices are subject to 25% service charge and 8.75% sales tax

Vitamin C Break | 22. per person

lemon verbena tea, lemon poppy seed shortbread, lemon bars, citrus segments

IQ Break | 25 per person

blueberry smoothies, bagel chips, crudite, hummus, power bar, bircher muesli

The Vintner's Break | 25. per person

seasonal whole fruit, local artisan & sliced cheeses, artisan breads and crackers, local beef jerky, freshly brewed regular & decaffeinated illy's coffee and a selection of teas by Taylors of Harrogate

Lupe's break | 22. per person

freshly made tortilla chips, guacamole, house made salsa, chili con queso, chicken sopes

Artisan Break | 29. per person

charcuterie, whole grain mustard, marinated olives, assortment of artisan cheeses, house made crackers, marcona almonds, grapes, honey, fresh juice bar

Popcorn Break | 29. per person

rootbeer float, house seasoned popcorn, build your own trail mix, assorted soft drinks, natural and sparkling water

Afternoon Tea | 25. per person

assorted tea sandwiches, petit fours, freshly brewed regular & decaffeinated illy's coffee and a selection of teas by Taylors of Harrogate

breaks themed

Breaks are 30 minutes in duration
Prices are subject to 25% service charge and 8.75% sales tax

Morning Breaks | Available only until 12pm

Sonoma Sunrise | 23. per person

fruit Infused water station
petite croissants with local jams
fruit & yogurt parfait
freshly brewed regular and decaffeinated illy's coffee and a selection of teas by Taylors of Harrogate

Sonoma Valley | 24. per person

infused water station
banana walnut bread with cinnamon icing
coffee cake
banana berry shake shooters
freshly brewed regular and decaffeinated illy's coffee and a selection of teas by Taylors of Harrogate

Afternoon Breaks | Available after 12pm

Chocolate Break | 24. per person

chocolate chip and white chocolate macadamia nut cookies
double fudge brownies
chocolate covered pretzels
whole, skim, and chocolate milk
freshly brewed regular and decaffeinated illy's coffee and a selection of teas by Taylors of Harrogate

Lemon Break | 24. per person

lemon bars, lemon tea cookies, and lemon meringue tarts
lemon poppy seed cake
strawberry basil lemonade
freshly brewed regular and decaffeinated illy's coffee and a selection of teas by Taylors of Harrogate

lunch plated

please select a soup or salad, up to (3) entrées and a dessert
an appetizer course can also be added to build a 4-course lunch
all lunch selections are accompanied by rolls, illy's coffee, Taylor of Harrogate teas and iced tea
Prices are subject to 25% service charge and 8.75% sales tax

SOUP

Tomato Basil Soup

Roasted Cauliflower Soup, Curry Oil

SALAD

Mixed Green, organic greens, cherry tomatoes, carrot, cucumber, local cabernet vinaigrette

Wedge, heirloom tomatoes, Hobbs bacon, local bleu, flat leaf parsley, butter milk dressing

Caesar, baby romaine hearts, croutons, marinated white anchovies, parmesan

CHILLED ENTREES

Agave Soy Glazed Chicken Salad | 45. per person

crisp romaine, pickled shallots, bell peppers, citrus segments, cilantro, sesame-sherry vinaigrette, crispy noodles

California Cobb Salad | 47. per person

hobb's bacon, avocado, hard boiled egg, Point Reyes blue cheese, tomato, cucumbers, grilled prawns, green goddess dressing

Grilled Flat Iron Steak | 49. per person

wild arugula & frisee , wild mushrooms, roasted tomatoes, onion jam, herb blue cheese dressing

lunch plated

please select a soup or salad, up to (3) entrées and a dessert
an appetizer course can also be added to build a 4-course lunch
all lunch selections are accompanied by rolls, illy's coffee, Taylor of Harrogate teas and iced tea
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ENTREES

Grilled Lemon Rosemary Organic Airline Chicken | 47. per person

roasted vegetable farro risotto, natural brown chicken jus

Seared Sustainable Salmon | 49. per person

sautéed baby spinach, grilled asparagus, potato puree, lemon butter sauce

Citrus Brined Pork Chop | 48. per person

anson mills grits, roasted pears, pork-madeira wine sauce

Bulgogi Marinated Flat Iron Steak | 59. per person

vegetable stir-fry, coconut-lemon grass jasmine rice

DESSERTS

Seasonal Berry Tart, Custard Cream

Chocolate Tart, Raspberry Sauce

Caramel Apple Blossoms, Whipped Buttermilk Cream

Red Marquis, Red Velvet Cake, Cheesecake Mousse (G/F)

Passion Fruit Pave, Mango Gelee

lunch buffet

all lunches include illy's Coffee and Taylor of Harrogate Teas and Iced Tea
\$250 fee applies if fewer than 20 guests
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Sonoma Square Sandwich Buffet | 53. per person

tomato basil soup

chopped bibb salad with tomato, candied walnuts, red onions, radishes, blue cheese crumbles,
balsamic vinaigrette and house buttermilk ranch dressing

roasted vegetables & pesto pasta salad

house made BBQ chips

grilled chicken on focaccia, sundried tomatoes, wild arugula, pesto mayo

roast beef, garlic herb cheese, onion jam, crisp greens on onion rolls

grilled vegetable wrap, feta cheese, hummus, baby gems

house pickles, whole grain dijon mustard

assorted mini cheesecake, assorted nut tarts, fresh fruit tart

lunch buffet

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\$250 fee applies if fewer than 20 guests
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Asian Pacific | 65. per person

california greens, green onions, cucumbers, shredded carrots, water chestnuts, ginger-sesame dressing, sriracha lime ranch
grilled prawns & green papaya salad, napa cabbage, tomatoes, red onions, toasted peanuts, chili lime dressing, crispy wontons
cashew chicken with bean sprouts and edamame
bulgogi flank steak
baby bok choy, shiitake mushrooms, crispy tofu, oyster sauce
steamed jasmine rice
asian inspired macaroons, coconut-lemon grass panna cotta, green tea profiteroles

Vallejo | 62. per person

tortilla soup, tortilla strips
iceberg lettuce, shredded cheddar, diced avocado, peppers, onions, olives, roasted poblano vinaigrette, ranch dressing
jicama salad, grilled corn, sweet peppers & onion, cilantro lime vinaigrette
ancho glazed cobia with yellow tomato pico de gallo
carne asada with peppers and onions
frijoles & spanish rice
soft tortillas
sour cream, lime wedges, queso fresco, guacamole, salsa ranchero
tres leches, alfajores, chocolate filled churros

lunch buffet

all lunches include illy's Coffee and Taylor of Harrogate Teas and Iced Tea
\$250 fee applies if fewer than 20 guests
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Tuscany | 69. per person

vegetable minestrone
organic mixed greens, roasted beets , feta cheese, blood orange vinaigrette
roasted vegetable display, dark balsamic reduction
swordfish, fire roasted tomato broth, tomato, caper & olive relish
chicken saltimbocca, marsala and swiss chard
grilled flat iron steaks, mixed mushrooms, cabernet demi glace
mushroom ravioli, truffle cream sauce, parmesan
tiramisu, bing cherry panna cotta, marscapone cannoli

Harvest Moon | 67. per person

cauliflower soup, curry oil
california cobb salad, organic greens, bacon, blue cheese crumbles, tomatoes, avocado,
blue cheese dressing and white balsamic vinaigrette
quinoa & farro salad, kale, dried cranberries, toy box tomato, cucumbers, honey balsamic vinaigrette
grilled lemon rosemary organic airline chicken, natural brown jus
citrus brined pork tenderloin, honey bourbon chipotle glaze
bbq salmon, sautéed spinach, hoisin reduction
soft polenta
seasonal vegetables
apple pie, sweetened cream

lunch boxed

Box Lunch 44. per person

all box lunches are accompanied with a piece of whole seasonal fruit, chef's crafted salad, potato chips, packaged cookies, soda or bottled water, individual plastic ware and condiments
please select (1) salad and up to (3) sandwiches
Prices are subject to 25% service charge and 8.75% sales tax

SALADS (CHOOSE ONE)

Orzo Pasta Salad, toybox tomatoes, pesto, parmesan

Fingerling Potato Salad, whole grain mustard, green onions, radish, bacon bits

Organic Mixed Greens, toybox tomatoes, cucumbers, shaved fennel, white balsamic dressing

SANDWICHES (CHOOSE THREE)

Grilled Vegetable Wrap, feta cheese, hummus, baby gems

Turkey BLT on Whole Wheat Roll, hobb's bacon, lettuce, tomato, mayo

Ham and Swiss on Country Roll, leaf lettuce, honey dijon spread

Roast Beef and Garlic Herb Cheese on Onion Roll, caramelized onions

Mary's Organic Chicken on Focaccia, sundried tomatoes, wild arugula, pesto mayo

Grilled Portobello & Asparagus, fresh vella jack cheese, red pepper aioli, spinach on a whole wheat roll

reception

■ Priced per Piece. \$100 charge per attendant for butler-passed hors d'oeuvres
Prices are subject to 25% service charge and 8.75% sales tax

HORS D'OEUVRES - COLD

Fresh BBQ Tofu & Vegetable Spring rolls, Thai Peanut Sauce | 7

Smoked Salmon Canape, Crème Fraiche, Salmon Roe | 7

Rotisserie Chicken Waldorf Salad in Savory Tartlets | 6

Tomato and Mozzarella Bruschetta, Basil Balsamic Reduction | 5

Deviled Eggs, Zoe's Crispy Prosciutto, Caviar | 9

Shrimp Tostada, Avocado Mousse, Chipotle Crema, Cilantro | 8

Tuna Tataki, Wakame Seaweed Salad, Wasabi Avocado on Sesame Wonton Crisps | 7

Burrata Crostini, Smoked Almond Pesto, Honey | 5

Grass Fed Beef Tartare, Beer Mustard Aioli, Sourdough | 9

Mini Lobster Tacos, Grilled Pineapple & Mango Salsa | 9

Smoked Beet Lettuce Cups, Goat Cheese, Pistachios, Citrus Segments | 5

reception

■ Priced per Piece. \$100 charge per attendant for butler-passed hors d'oeuvres
Prices are subject to 25% service charge and 8.75% sales tax

HORS D'OEUVRES – HOT

Vegetable Spring Rolls, Chili Lime Sauce | 6

Pork Belly Skewers, Hoisin Glaze | 7

Bacon Wrapped Scallops, Black Pepper & Maple Glaze | 9

Coconut Crusted Prawn, Mango Habanero Sauce | 8

Dungeness Crab Cake, Chipotle Crema | 9

Artisan Grilled Cheese Bites, Pear Moustarda, Sourdough | 6

Chicken Yakitori Skewer, Hoisin Glaze | 7

Mini Beef Tenderloin Wellington, Béarnaise Sauce | 9

Ratatouille on Polenta Cakes | 6

Portobello Mushroom on Cream Cheese Tarts | 8

reception

Prices are subject to 25% service charge and 8.75% sales tax

DISPLAYED

Market Style Vegetable Crudite | 15. per person

market style vegetable crudite, house buttermilk ranch, bleu cheese dip

Roasted Vegetable Antipasto Display | 23. per person

grilled asparagus, portabella mushrooms, red onions, squash, eggplant, sliced baguettes, lavash

Artisan Cheese Display | 24. per person

locally sourced artisan & domestic cheeses, pickled vegetables, stone ground mustard, breads

Charcuterie Display | 26. per person

Cured local meats, pickled vegetables, assorted mustard, breads

Mediterranean Display | 21. per person

traditional, roasted garlic & roasted red pepper hummus', baba ganoush, raita, marinated olives, tabbouleh, grilled naan bread, lavash

CARVING STATIONS- A CHEF FOR THE EVENING

\$175 per Chef/Attendant for a 1.5 hour period

Roasted Free Range Turkey | 19. per person

cranberry sauce, turkey gravy, assorted dinner rolls

Mediterranean Scented Roasted Leg of Lamb | 27. per person

cucumber yogurt sauce, naan bread

Niman Ranch Pork Loin | 26. per person

citrus brined slow roasted pork loin , house corn bread, roasted sweet peppers, black beans, honey chipotle glaze

Niman Ranch NY Strip | 29. per person

horseradish cream, mascarpone whipped potatoes, demi glaze

Roasted Beef Tenderloin | 31. per person

mascarpone whipped potatoes, confit cipolini & garlic sautéed mixed mushrooms, port wine jus

Salmon Wellington | 25. per person

Scallop mousseline, baby spinach, sauce beurre blanc

reception

\$175 charge per attendant for a 1.5 hour period
Prices are subject to 25% service charge and 8.75% sales tax

ACTION STATIONS

Grilled Cheese and Soup | 28. per person

select one soup: roasted cauliflower or tomato-basil
sonoma jack cheese, point Reyes blue & toma, cowgirl creamery mt. tam , cypress grove midnight moon
prosciutto, sundried tomato pesto, caramelized onions,
assortment of local boulangerie artisan breads

Dungeness Crab Macaroni Cheese Station | 24. per person

orecchietti pasta, house 3 cheese sauce, lump crab meat
(1 attendant required per 75 guests)

Paella Station

slow cooked saffron rice with sweet peas , roasted red peppers and choice of:
chicken, pork and chorizo | 22. per person / hour
mussels, clams, shrimp, calamari, and fish | 26. per person / hour
mixed seafood, chicken, pork and chorizo | 30. per person / hour

Scallops & Risotto Station | 29. per person

seared sweet scallops, chef's mixed organic mushrooms, grana padano, cherry tomatoes, basil, pesto
(1 attendant required per 75 guests)

BBQ Grill Station | 34. per person

niman ranch flat iron steaks, sustainable salmon, seasonal vegetables, hoisin glaze, chimichurri, bordelaise
(1 attendant required per 75 guests)

reception

\$175 charge per attendant for a 1.5 hour period
Prices are subject to 25% service charge and 8.75% sales tax

ACTION STATIONS

Pasta Station | 23. per person

grilled organic chicken, prawns, cherry tomatoes, seasonal vegetables, sweet peppers, chef's mixed mushrooms, baby spinach, house three cheese sauce, house marinara, pesto cream sauce, assorted selection of pasta
(1 attendant required per 75 guests)

Fish Taco Station | 19. per person

daily catch, soft tortillas, shredded cabbage, salsa ranchero, guacamole, chipotle crema, house tortilla chips
(1 attendant per 75 guests)

Assorted Miniature Pastry Display | 60. per dozen

cheesecake lollipops, mini fruit tarts, mini lemon merengue pies, caramel chocolate tart, pot de crème, gravenstein apple turnovers, macaroons, mini chocolate mousse bites

Ice Cream Shop | 14. per person

minimum purchase of 25 guests
assorted ice creams, toppings and sauces including your choice soda for floats
(1 attendant per 50 guests)

dinner plated

You may choose a three or four course plated dinner for your guests. Three course dinners include a soup or salad, entrée, and dessert. Per person prices are reflected under each entrée option. With multiple entrée selections please note, the highest priced entrée will prevail & the maximum # of entrée selections is 3 choices .

Four course dinners include an appetizer selection. Per person prices are reflected under each appetizer option. All dinners include seasonal vegetables, artisan bread and coffee service. Prices are subject to 25% service charge and 8.75% sales tax

A LA CARTE OPTION: A la carte dinners are \$145 per person, which includes a four course meal: pre-selection of one soup or appetizer, one salad, up to 3 entrées (excludes combination entrees), and one dessert. A la carte option dinners are for groups of 50 guests or less.

SOUPS (CHOOSE ONE)

Butternut Squash, Spiced Crème - GF

Lodge Tortilla, Smoked Chicken, Tortilla Shards –GF

Foraged Mushroom, Bacon Cream, Melted Leeks –GF

Roasted Cauliflower Soup, Curry Oil - GF

SALADS (CHOOSE ONE)

Caprese Salad, fresh mozzarella, arugula, drizzled aged balsamic (available seasonally) –GF

Roasted Beets, wild arugula & frisee, pistachios, burrata cheese, blood orange vinaigrette – GF

Wedge Salad, baby icebergs, zoe’s crispy prosciutto, cherry tomatoes, blue cheese crumbles, house buttermilk ranch –GF

Kale & Quinoa, dried cranberries, mango, citrus segments, smoked almonds, sherry vinaigrette –GF/V

Bouquet of Sonoma Greens, wrapped in cucumber ribbons with citrus segments, cherry tomatoes, goat cheese mousse, champagne vinaigrette –GF

Baby Gem Salad, Pt. Reyes bay blue, candied walnuts, grapefruit, white balsamic dressing

dinner plated

ENTREES (CHOOSE THREE ENTREES INCLUDING VEGETARIAN)

Spinach and Asiago Stuffed Mary's Airline Chicken | 79. per person
tomato & basil gnocchi, natural brown chicken jus –GF

Bourbon Citrus Brined Pork chop | 81. per person
roasted corn & fingerling hash, honey chipotle bourbon glaze

BBQ King Salmon | 87. per person
stir fry vegetables and shiitake mushrooms, coconut – lemon grass jasmine rice, hoisin glaze

Long Line Caught Pacific Halibut | 89. per person
fingerling potatoes and artichoke hash, olive & sundried tomato tapenade, seasonal vegetables –GF

Grilled Rib-eye 9oz. | 97. per person
fingerling potato lyonnaise, broccolini, heriloom baby carrots, chimichurri

Niman Ranch Braised Beef Short Rib | 96. per person
braised in local stout beer, anson mill's cheesy grits, roasted baby carrots, confit cipolini

Black Angus New York Strip 8oz. | 99. per person
truffle potato galette, creamed rainbow chard, bordalaise

Black Angus Grilled Filet of Beef 8oz. | 111. per person
truffle potato puree, roasted seasonal vegetables, chef's mixed mushrooms, red wine demi

dinner plated

VEGETARIAN ENTREES

Japanese Pumpkin Ravioli | 69. per person

mixed roasted squash, spicy stewed tomato sauce, parmesan

Truffled Red Quinoa | 69. per person

chef's mixed mushrooms, edamame, squash, carrots, confit shallot- GF

Roasted Vegetable Farro Risotto | 69. per person

seasonal vegetables, parmesan

DESSERTS (CHOOSE ONE)

Crème Brulee, Pistachio Biscotti

Meyer Lemon Blueberry Panna Cotta, Almond Tuile

Chocolate Marquis, Flourless Chocolate Cake, Dark Chocolate Mouse, Raspberry Gelee, Port Soaked Cherries

Hooker's House Bourbon Bread Pudding, Mixed Berries Compote, Vanilla Bean Sauce

Salted Caramel Tart, Miso Caramel, Whipped Cream, Chocolate Pearls

Chocolate Pudding, Salted Caramel Sauce, Cinnamon Sugar Brioche Croutons

Berry Mascarpone Mousse Cake, Glazed Mixed Berries

dinner buffet

\$250 fee applies if fewer than 20 guests

Prices are subject to 25% service charge and 8.75% sales tax

Sonoma | 109. per person

assorted dinner rolls

organic mixed greens, marinated olives, artichoke hearts, heirloom tomatoes, cucumbers, sliced radishes, red onions, feta cheese, parmesan cheese roasted red pepper ranch dressing and balsamic vinaigrette
kale & quinoa salad, sundried cranberries, mango, citrus segments, white balsamic dressing

pistachio crusted long line halibut, lemon butter

grilled flat iron steak, chimichurri

chef's seasonal vegetables

cauliflower mashed potatoes

passion fruit pave

lavender honey tea bread, cream cheese drizzle

chocolate pot de crème

illy's coffee and a selection of teas by Taylors of Harrogate

The Jack London | 129. per person

assorted dinner rolls

baby spinach & frisee salad

candied walnuts, poached pears, sundried cherries, champagne vinaigrette and blue cheese dressing

tomato panzanella salad, burrata, croutons, bacon sherry vinaigrette

smoked beets, organic mixed greens, blood orange vinaigrette

seared sustainable salmon & sauteed prawns, beurre blanc

grilled beef tenderloin, roasted mushrooms, bordelaise

petaluma chicken, shaved fennel salad, saffron-tomato sauce

roasted vegetable farro risotto

seasonal fruit tart

mocha pave

chocolate & speculoos verrine

illy's coffee and a selection of teas by Taylors of Harrogate

dinner buffet

\$250 fee applies if fewer than 20 guests
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The General | 94. per person

potato rolls
herb marinated tomato, cucumber salad, pickled red onions, citrus vinaigrette
sonoma greens, roasted corn, hobbs bacon, focaccia croutons, buttermilk ranch dressing
the lodge coleslaw
hookers bourbon basted slow smoked pork shoulder (*attendant required)
house rub 8 cut chicken
grilled corn, sonoma goat cheese butter
the lodge BBQ beans
macaroni and cheese
assorted mini cheesecakes, caramel apple pie, bourbon bread pudding
illy's coffee and a selection of teas by Taylors of Harrogate
(*\$175 per chef/attendant for a 2 hour period)

El Mercado | 116. per person

rotisserie smoked chicken tortilla soup, limes
house made tortilla chips
charred corn guacamole
iceberg romaine lettuces, radishes, queso fresco, poblano rajitas, cherry tomatoes,
lime cilantro honey vinaigrette, jalapeño ranch
tamales de pollo (chicken and cheese tamales)
fajitas de carne (skirt steak fajitas)
cochinillo con chile verde (pulled pork with chile verde)
house made salsa, salsa verde, pico de gallo, mexican crema, queso fresco
flour tortillas & house made corn tortillas
frijoles negros borrachos (stew drunk black beans)
mexican rice
horchata pudding, chocolate dipped alfajores, mexican wedding cookies
illy's coffee and a selection of teas by Taylors of Harrogate

wine list

If you are unable to find a wine that appeals to you from our list, please consult your Event Manager. We are delighted to accommodate requests for wine not represented on our list, however, purchase by the case is required. Please note that vintages, prices and availability are subject to change. Prices are subject to 25% service charge and 8.75% sales tax

SPARKLING WINE

Mionetto Prosecco \$50
Gloria Ferrer Brut NV \$60
Mumm Napa "Brut Prestige", Napa Valley, California \$75
Domaine Carneros Brut Cuvée \$80

ROSE/BLUSH WINES

Magnolia Grove, Rose, California \$38

SAUVIGNON BLANC

Shannon Ridge Sauvignon Blanc \$40
Sea Pearl Sauvignon Blanc \$40
Ferrari-Carano Fume, Sonoma County \$45

OTHER WHITES

Magnolia Grove Pinot Grigio, California \$38
Anaba Coriol White, Sonoma Valley \$39
Muscardini Pinot Grigio, Sonoma Valley \$48
J Vineyards Pinot Gris \$50

CHARDONNAY

Magnolia Grove Chardonnay, California \$38
Kenwood, Sonoma County \$39
Beaulieu Vineyards Century Cellars Chardonnay, California \$40
The Dreaming Tree Chardonnay, Central Coast, California \$40
Benziger, Carneros \$46
Landmark, Overlook, Sonoma County \$48
Clos Du Bois Chardonnay, North Coast, California \$50
MacRostie, Sonoma Coast \$60
Jordan, Russian River Valley \$72
Sonoma Cutrer Chardonnay "Russian River Ranches" \$75
Stag's Leap Wine Cellars "KARIA" Chardonnay, Napa Valley, California \$75

wine list

MERLOT

Magnolia Grove Merlot, California \$38

Beaulieu Vineyards Century Cellars Merlot, California \$40

Decoy by Duckhorn Merlot, Sonoma County, California \$65

CABERNET

Magnolia Grove Cabernet Sauvignon, California \$38

Louis M. Martini, Sonoma County \$39

Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California \$40

Highway 12 Cabernet Blend \$48

Spellbound Cabernet Sauvignon, California \$50

Benziger, Sonoma County \$55

Sebastiani, Alexander Valley \$68

Sledgehammer Cabernet Sauvignon, North Coast, California \$70

Kenwood, Jack London Vineyards \$75

Ferrari-Carano Cabernet Sauvignon, Alexander Valley, California \$90

Beringer Vineyards Cabernet Sauvignon, KnightsValley, California \$90

PINOT NOIR

Mark West Pinot Noir, California \$39

MacMurray Ranch, Sonoma Coast \$44

Line 39 Pinot Noir \$45

Artesa, Carneros \$75

Patz & Hall, Sonoma Coast \$86

Etude, Carneros \$95

OTHER RED WINES

Ravenswood Old Vine Zinfandel \$40

St. Francis Old Vine Zinfandel \$58

Cline Cool Climate Syrah \$42

Anaba Coriol Red \$56

bars

A bartender fee of \$175 will be charged for all hosted, cash and package bars for up to 5 hours. Each additional hour is \$40 per bartender per hour. Brands of Beer, Wine and Liquor are subject to change without notice

HOSTED BAR

The following beverages are available on a per drink basis:

Well Spirits \$11.00 ea

Call Spirits \$12.00 ea

Premium Spirits \$15.00 ea

Cordials \$12.00 ea

Domestic Beer \$6.00 ea (Budweiser, Bud Light, Sam Adams Boston Lager)

Imported Beers and Microbrews \$7.00 ea (Stella, Sierra Nevada, Corona, Heineken, Amstel Light, Racer 5 IPA, Scrimshaw Pilsner)

House Wines by the Glass \$10.00

Soft Drinks \$5.00 ea

Still Spring Water (Vasa, 396 ml) \$5.00 ea

Perrier Sparking Natural Mineral Water (250ml) 6.00 ea

Hosted Bar prices are subject to 25% service charge and 8.75% sales tax

CASH BAR

The following beverages are available on a per drink basis:

Well Spirits \$13.00 ea

Call Spirits \$16.00 ea

Premium Spirits \$20.00 ea

Cordials \$14.00 ea

Well Martini \$15.00 ea

Call Martini \$18.00 ea

Premium Martini \$22.00 ea

Domestic Beer \$8.00 ea (Budweiser, Bud Light, Sam Adams Boston Lager)

Imported Beers and Microbrews \$9.00 ea (Stella, Sierra Nevada, Corona, Heineken, Amstel Light, Racer 5 IPA, Scrimshaw Pilsner)

House Wines by the Glass \$13.00 ea

Soft Drinks \$6.00 ea

Still Spring Water (Vasa, 396 ml) \$6.00 ea

Perrier Sparking Natural Mineral Water (250ml) \$8.00 ea

Cash bars are inclusive of service charge & sales tax

bars

PACKAGE BAR

Please enjoy the same variety of beverages as our hosted bar with the convenience of per hour pricing. The amount charged will be based on your banquet attendance guarantee or actual attendance, whichever is greater. Brands of Beer, Wine and Liquor are subject to change without notice.

Well Spirits

First Hour \$20.00 per person

Each Additional Hour \$12.00 per person

Smirnoff Vodka, Beefeater Gin, Canadian Club Bourbon, Don Q Cristal Rum, Dewar's White Label Scotch, Jim Beam White Label Whiskey, Jose Cuervo Tradicional Silver Tequila, Hennessy

Call Spirits

First Hour \$24.00 per person

Each Additional Hour \$14.00 per person

Absolute Vodka, Tanqueray Gin, Canadian Club Whiskey, Bacardi Superior Rum, Captain Morgan Spiced Rum, Dewar's White Label Scotch, Jack Daniels Bourbon, Maker's Mark Bourbon, Don Julio Blanco Tequila, Hennessy VS

Premium Spirits

First Hour \$26.00 per person

Each Additional Hour \$15.00 per person

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Bacardi Superior Rum, Johnnie Walker Black Scotch, Jack Daniels Bourbon, Knob Creek Bourbon, Patron Silver Tequila, Hennessy VSOP Cognac

Prices are subject to 25% service charge and 8.75% sales tax

explore our resort

Indulge and unwind at The Spa at Renaissance Sonoma. From facials that purify the skin to pedicures that soothe your soles, to body scrubs, massages and even astrology readings, your experience at The Spa at Renaissance Sonoma will have the effect of a long-awaited rainfall – you will emerge nourished, radiant, fresh, and vital.

Treat your taste buds! Our Carneros Bistro & Wine Bar cultivates ingredients from surrounding Wine Country to create bold, hearty bistro cooking. The modern farm-to-table cuisine is complemented by an extensive wine list. The spacious dining room opens onto an organic garden inspiring the menu and providing herbs and produce for the kitchen.

Discover! Stay in the neighborhood or explore everything the area has to offer with our Navigator by Renaissance Hotels.

Go where the locals go and let us lead the way with up-to-date recommendations of the best, most authentic, and undiscovered side that Sonoma has to offer.

event technology

All equipment cancelled within 24 hours of event is subject to full rental charge.
Prices are subject to 25% service charge and 8.75% sales tax

Audio-Visual Services Provided by **PSAV**

POPULAR PACKAGES

Post-it Flipchart Package | Includes easel, pad & markers \$91.00

Meeting Room Support Package | Includes AV cable lot, tripod screen, projection stand \$195.00

Laptop computer \$235

Conference Speaker Phone \$180.00

AUDIO PACKAGES

Podium Microphone Package with two speakers \$550

(2) Powered Speakers

(2) Speaker Stands

MX412 Gooseneck Microphone

4 Channel Mixer

Audio Cable lot Small

Podium Microphone Package with single speaker \$430

(1) Powered Speaker

(1) Speaker Stand

MX412 Gooseneck Microphone

4 Channel Mixer

Audio Cable lot Small

Powered Speaker \$120

Catchbox Throwable microphone \$385

Presidential microphone \$90

Wired Microphone \$90

Wireless Microphone \$210

4 Channel Mixer \$75

12 Channel Mixer \$150

LIGHTING PACKAGES

LED Wash Light \$85

6 up-lights \$835

10 up-lights \$1,175

VIDEO

32" LCD Monitor \$250

46" LCD Monitor \$495

8' Tripod Screen \$95

7'6" x 10' Fast-fold Screens \$290

SCENIC

Black Velour Side Drape per 10' panel \$150.00*

Scenic 20 Scenic Panels (sTILER) \$660

STANDARD RATES

Set up/Strike \$110/ hr

Event Operation \$125/hr

general information

Agreement

Once a catering agreement has been issued, a copy of the signed agreement and your deposit must be returned to The Lodge by the date indicated on your contract. Upon receipt of a FULLY executed agreement, The Lodge will forward to the host a separate Banquet Event Order for food and beverage. The menu and event details are to be finalized a minimum of three weeks prior to the event. Any changes to the menu must be made no later than ten days prior to the event.

Deposit

The initial requested deposit must be returned to the hotel along with your agreement in order to make your reservation definite. Should you cancel your event, we will refund your deposit(s) only if we are able to rebook the space for an event generating revenue equivalent to that of the event you booked and cancelled. Deposits must be received by the scheduled deposit dates.

Credit Payment

Unless credit has been established with the hotel in advance, the full balance is due and payable at least ten days in advance of the event date by cash, credit card or certified check. Direct billing may be established for corporate events upon receipt and verification of a completed credit application. Billing is not available for social events.

Music

We ask that all musicians are appropriate, including proper attire and behavior, and willing to comply with The Lodge's standards. All amplified music must be contained indoors and must conclude by 11:00 pm on Friday and Saturday, and by 10:00 pm on Sunday-Thursdays.

Audio/Visual

Complete audio/visual services including A/V techs are available on property.

Photographer/Floral

Should you desire a photographer or florals, we will be delighted to suggest vendors who are familiar with the resort layout. If you prefer, you are welcome to make arrangements with your own vendors. Please instruct them to contact The Lodge for instructions on our vendor policies.

general information

Table Arrangements

Round Tables of eight, ten or twelve are customary. We do reserve the right to adjust table size in the event that the number of guests has changed.

Culinary Selections

Enclosed for your consideration are a range of suggested menus. Please bear in mind that these selections are merely a sample of the services and amenities that our catering and conference services staff are able to provide. We welcome the opportunity to create custom menus to meet the needs and suit the preferences of your guests. Please note that the rates quoted are subject to 25% service charge and 8.75% sales tax applicable to all food, beverage, site fees, room rentals and service charges. With the exception of buffets, entree selections are limited to two.

When planning your menu we suggest selecting a common main course, however, you may offer a choice of main course options if the following guidelines have been met:

A maximum of two main course options, plus a vegetarian alternative, may be offered. The catering department must be provided with an exact breakdown of the two main courses selected no later than three business days prior to the event. The higher-priced main course will prevail for both meal selections. Prices on the enclosed menus are subject to change, but will be confirmed sixty days prior to your event. Total costs vary according to the menu selection and type of event. We suggest you budget \$75-\$100 per person for daytime events and \$125-\$160 per person for evening events, plus service charge, sales tax and facility fees.

All food and beverage must be provided by The Lodge.

Specialty Services

We take pride in being able to provide a full range of catering services, including: Station Displays, Full Wedding Coordination, Spa Cuisine, and Off-Property Venues. We will be delighted to make arrangements for any special needs, such as buses, tours, or limousine service.

general information

Confirmation of Attendance

In order to ensure the success of your event, it is necessary for Catering and Conference Services to be notified of your final guest count no later than seventy-two hours prior to the event date. This number will not be subject to reduction. If the catering office is not notified by the time the guarantee is due, the estimated attendance as noted on the Event Order will serve as your guarantee. Function rooms are assigned by the hotel according to the guaranteed minimum number of persons anticipated. We reserve the right to relocate your event to a more appropriate space should your group's expected number change.

Alcoholic Beverage Policy

The sale and service of all alcoholic beverages is regulated by the California State Liquor Commission. The Lodge is responsible for the administration of these regulations; therefore, it is our policy that no alcoholic beverage(s) be brought into the resort for a banquet function.

Shipping and Receiving

Should you have materials associated with your upcoming event, please send them to the property no earlier than three days prior to the event. A storage fee of twenty five dollars per parcel per day will be charged for all parcels that are delivered more than three days prior to your event.

All parcels are to be addressed as follows; The Lodge at Sonoma 1325 Broadway Sonoma, CA 95476 Attn: Catering and Conference Services (Name of Catering contact) (Name of group) (Group arrival date)

Security

The Lodge shall not assume responsibility for damage or loss of any merchandise or articles brought onto the premises or for any item left unattended. Damages The Lodge reserves the right to inspect and control all private events.

Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area.