

Fairmont
SONOMA MISSION INN & SPA

WEDDING MENUS





Congratulations on your engagement!

Thank you for considering Fairmont Sonoma Mission Inn & Spa for your celebration.

We pride ourselves on our luxury service and outstanding quality of food and beverage. We are lucky to be located in such an agriculturally rich area, where our chefs partner with local producers to provide us with the highest quality of fresh, local and organic ingredients.

When you book with Fairmont Sonoma Mission Inn & Spa, you receive more than just a venue. Fairmont provides you with countless amenities and unparalleled service throughout the planning process and for your event.

We look forward to working with you on this special occasion!

Tray Passed Hors D'oeuvres

three selections at \$30.00 pp
additional hors d'oeuvres - 10 per selection

VEGETARIAN

Broad Bean & Pecorino Bruschetta
Cucumber & Jalapeno Gazpacho Shooter
Heirloom Tomato & Basil Bruschetta
Wild Mushroom Duxelle & Goat Cheese Bruschetta
Roast Pumpkin, Dukkah & Feta on Lavosh
Compressed Watermelon with Feta & Mint
Sebastopol Organic Mushroom Vol Au Vent
Trio of Deviled Eggs - Saffron, Curry, Truffle
Corn & Poblano Fritter, Piquillo Pepper Aioli
Artichoke Beignets with Tarragon Aioli
Tomato & Asiago Cheese Arancini, Basil Aioli
Fried Green Tomatoes with Chipotle Aioli
Butternut Squash Soup Shooter
Black Mission Fig & Chevre Purse

SEAFOOD

American Caviar, Buckwheat Blini, Crème Fraiche & Chives
Mini Lobster Roll, Celery, Green Apple, Potato Bun
Tomales Bay Bloody Mary Oyster Shooter
Whiskey Cured & Smoked Oysters
Shrimp & Jicama Summer Roll, Chili Peanut Sauce
Smoked Blue Point Mussels with Apple Ginger Relish
Furikake Crusted Ahi Tuna, Sweet Wasabi, Brioche Crouton
Pastrami Smoked Salmon, Beet & Horseradish, Bagel Chip
Dungeness Crab, Green Curry & Coconut Profiteroles

LAND

Duck Liver Mousse Cornet & Pickled Strawberry Relish
Mini Chicken Pot Pies
Crispy Duck Spring Roll & Hoisin Sauce
Fried Chicken Biscuit, Maple Bacon Gastrique & Remoulade
Duck Confit Taco & Charred Corn Salsa
Chicken Satay Skewer & Spicy Peanut Sauce
Traditional Beef Tartare on Pommes Gauffrette
Grilled Lamb Loin, Vadouvan Apricot Jam & Pickled Carrot on Flatbread
House-Made Pigs in a Blanket with Deli Style Mustard
Pulled Pork Tostada, Mole & Queso Fresco
Spring Lamb Lollipop & Chamomile Yogurt
Rueben Slider with Corned Beef, Sauerkraut, Swiss Cheese, Brioche Bun
Mini Cheeseburger with Caramelized Onions & Gruyere on Brioche



Starters

to add a starter course - 15 per person

to select a starter in place of a first-course option - 7 per person



Ahi Tuna Crudo

Sweet Wasabi, Cucumber, Wakame Salad

Local Dungeness Crab

Asparagus, Fennel, Tahini Yogurt, Bottarga

Smoked Mt. Lassen Trout

Grilled Blue Lake Beans, Toasted Almonds, Citrus Dressing

Smoked Muscovy Duck Breast

Grapefruit, Frisee & Mache Lettuces, Sherry Vinegar

Sebastopol Wild Mushroom Risotto

Porcini, Parmesan-Reggiano, Basil Emulsion

Seasonal Vegetable Ravioli

Tomato-Sage Concasse, Vella Dry Jack Cheese

Dungeness Crab Cake

Daikon Slaw, Thai Coconut Vinaigrette

Blue Prawn Mac 'n' Cheese

Organic Pasta, Black Truffles, Vella Dry Jack Cheese

Seared Scallops

Sebastopol Organic Mushrooms, Corn, Pancetta Ragout

Cumin Roast Heirloom Carrots

Crispy Quinoa, Creamy Feta, Pomegranate Molasses

Maine Lobster Salad

Duck Pate, Roasted Butternut Squash, Tarragon Vinaigrette (add 8 per person)

Plated Dinner

Two-Course Menu - \$130.00 pp

additional courses available at listed prices
family style and buffet menus also available upon request

First Course

SOUPS

Bodega Bay Dungeness Crab & Cauliflower Soup
Roasted Butternut Squash Soup, Dukkah Spiced Crème Fraiche, Micro Greens
Slow Roasted Tomato Soup, Focaccia Crouton
Veloute of Mushroom Soup, Truffle Mousse

SALADS

Seasonal Farmer's Market, Straus Organic Fromage Blanc, Sonoma Olive Oil
Grilled Stone Fruit, Shaved Fennel, Vietnamese Mint, Nuoc Cham Dressing
Duck Confit & Frisee, Poached Hen Egg, Shallot Pinot Noir Vinaigrette
Kale & Avocado, Crispy Quinoa, Cherry Tomato, Meyer Lemon Dressing
Truffled Brie, Sauteed Brioche Croutons, Sonoma Organic Greens, 50-Year
Aged Sherry-Shallot Vinaigrette
Roasted Organic Beets, Wild Arugula, Labne, Hazelnut, Resort Harvested
Honey Vinaigrette

Intermezzo

to add an intermezzo - 6 per person

Pineapple - Bay Leaf
Blueberry - Thyme
Pear - Ginger
Cranberry - Pomegranate

Cheese Course

to add a cheese course - 15 per person

Three Imported & Local Artisanal Cheeses, Poached Apricots, Marcona
Almonds, Baguette



Entrées

please select two protein entrée choices and one vegetarian entree
add 30 per guest for the choice of entrée at time of seating

Grilled Black Angus Filet Mignon, Whipped Potatoes
Crispy Brussel Sprouts, Roasted Wild Mushrooms

Seared Black Angus Strip Loin, Black Garlic Demi-Glace
Potato Dauphinoise, Glazed Heirloom Carrots

Cabernet Braised Black Angus Short Rib
Parsnip Puree, Braised Collard Greens & Natural Jus

Colorado Rack of Lamb
Eggplant Puree, Roast Carrots, Romesco Sauce

Seared Black Angus Filet Mignon & Grilled Garlic Prawns
Yukon Gold Mashed Potatoes, Seasonal Vegetables, Cabernet Demi-Glace
(add 18 per person)

Grilled Black Angus Filet Mignon & Butter Poached Half Lobster Tail
Potato Dauphinoise & Farmer's Market Vegetables (add 26 per person)

Roast Pork Belly & Seared Atlantic Scallop
Brown Butter & Cauliflower Puree, Pickled Onion (add 7 per person)

Truffle Stuffed Mary's Organic Chicken Breast
Sebastopol Mushroom Risotto

Seared Grimaud Duck Breast
Braised Greens, Anson Mills Grits, Natural Duck Jus

Roasted Mary's Organic Chicken Breast
Mashed Potatoes, Vegetable Fricassee, Rosemary Jus

Oven Roasted Halibut
Lentils du Puy, Hobbs Lardon, Braised Pearl Onion

Seared Sixty South Salmon
Shallot Chardonnay Beurre Blanc, Bloomsdale Spinach & Sebastopol
Organic Mushroom Ragout

Seared Blue Nose Sea Bass
Blue Lake Green & Heirloom Corona Beans, Saffron Beurre Blanc

Seared Black Cod
Wok Fired Spinach & Bok Choy, Dashi Broth

Thai Style Curry (v)
Coconut Milk Vegetable Stew, Garlic Turmeric Infused Fried Tofu

Za'atar Spiced Root Vegetables (v)
Braised Beluga Lentils, Roast Cipollini Onions

Seasonal Vegetable Ravioli (v)
Flamed Tomato Concassée, Basil Emulsion

Baked Portobello Mushroom (v)
Grilled Vegetable Napoleon, Tomato, Coriander, Fresh Herb Coulis



Wedding Enhancements

priced per person, unless noted

Artisan Farm Cheeses 28

Imported & Local Farm Cheeses, Macerated Apricots, Marcona Almonds & Local Sonoma Artisan Walnut Bread & Baguette

Charcuterie 30

Local Charcuterie, House-Made Pickled Vegetables, Assorted Mustards & Artisan Baguette

Bruschetta Bar 25

All served with Toasted Artisan Baguette - Tomato & Basil, Burrata & McEvoy Ranch Olive Oil, Spring Pea & Pecorino, Wild Mushroom Duxelle

California Vegetable Crudites 25

Ten Harvested Vegetables, Hummus, House-Made Blue Cheese & Ranch Dipping Sauces

Baked Wheel of Brie Cheese 150/wheel, serves 25 guests

Baked Brie with Roasted Pineapple Poblano Salsa, Corn Tortilla Chips & Baguette

Seasonal Seafood Display 25 (minimum of 50 guests)

Select 3 Items (one piece per person, per selection; total of 3 pieces per person):

- Dungeness Crab Cocktail*
- Diver Scallop Ceviche*
- Fresh Jumbo Poached Prawns*
- Market Oysters with Mignonette*

Wedding Enhancements

LATE NIGHT DISPLAYS

SLIDERS \$26

(select three)

Pork Belly Bahn Mi

Pickled Carrots & Daikon Radish, Yuzu Mayo, Cilantro

Katsu Chicken

Napa Cabbage Slaw, Togarashi Aioli, Pickles

Mini Cheeseburger

Gruyere, Caramelized Onions, Mushroom

Pulled Pork

FLATBREAD \$28

(select three)

Crispy Bacon, Grilled Corn, Cherry Tomatoes, Arugula, Mozzarella

San Marzano Tomatoes, Fresh Mozzarella, Torn Basil

Roasted Chicken, Blue Cheese, Walnuts, Radicchio

Roasted Garlic, Caramelized Fennel, Castelvetrano Olives, Vella Dry Jack

Italian Pork Sausage, Yukon Gold Potatoes, Crescenza & Rosemary



Wedding Enhancements

DESSERT DISPLAYS

Sweet Cravings 20

House-made Jumbo Cookies, Valrhona Chocolate Pecan Brownies, Lemon Blondies, Chocolate Dipped Strawberries

The Best in Season 22

Seasonal Miniature Confections: Cheesecake, Crème Brulee, Streusel Fruit Tartlets, Macarons, Pate de Fruits

Sweet Confections 26

Opera Torte, Madagascar Vanilla Bean Crème Brulee, Lemon Curd Fresh Fruit Tartlet, Apricot Cheesecake, Chocolate Dipped Strawberries, Assortment of Seasonal Macarons, Pate de Fruits

Sweet Shots 25

Salted Butterscotch, Crushed Nilla Wafers, Purple Thai Rice Pudding, Coconut Gelee, Valrhona Organic Oriado Dark Chocolate Panna Cotta, Exotic Fruits

Mason Jars 27

Banana Toffee Chocolate Pie, Lemon Meringue, Seasonal Fruit Cobbler

Tartlets 25

*Vanilla Bean Custard, Fresh Fruit, Vanilla Shortbread
Resort Harvested Honey Pecan, Cocoa Shortbread
Valrhona Salted Caramel Chocolate, Graham Shortbread*

Cookies & Milk 18

Assorted House-made Cookies, Regular, Chocolate and Strawberry Milk

French Macarons 68 per dozen

Seasonal Flavors



Bar Packages

SUPER PREMIUM BRANDS

\$95 for 4 hours

Tito's Handmade Vodka

Plymouth Gin

Bacardi 8-Year Rum

Casamigos Reposado Tequila

Maker's Mark Bourbon

Templeton Rye

Chivas Regal Scotch

Noilly Prat Vermouth

Gloria Ferrer Sparkling Wine

Cline Family Cellars Chardonnay and Cabernet Sauvignon

LUXURY BRANDS

\$105 for 4 hours

Belvedere Vodka

The Botanist Gin

Bacardi Gran Reserva 10-Year Rum

Casamigos Anejo Tequila

Woodford Reserve Bourbon

Knob Creek Rye

Macallan Double Cask 12-Year Scotch

Noilly Prat Vermouth

Domaine Carneros Sparkling Wine

Cline Family Cellars Chardonnay and Cabernet Sauvignon

HOUSE WINES

\$58 per bottle, priced on consumption. Full wine list available upon request

Gloria Ferrer Sparkling Wine

Cline Chardonnay

Cline Cabernet Sauvignon

*Bartender required for service of alcoholic beverages

*Minimum of 2 Bartenders required for all events

*\$300 per bartender for up to 4 hours



Catering Details

What We Include

- Custom Printed Menus
- Tables and Chairs
- China
- Glassware
- Flatware
- Votive Candles
- Dance Floor
- Water Station
- Catering Staff - unless noted
- Banquet Manager
- Banquet Chef
- Coffee and Tea Station

Additional Benefits

The following additional items are included when you book your wedding with Fairmont Sonoma Mission Inn & Spa*

- A complimentary stay in a Mission Spa Suite the night of your wedding
- Waived venue fees for a welcome reception or farewell brunch hosted at Fairmont Sonoma

**subject to availability*

Additional Information

- All food and beverage prices quoted are subject to a 25% service charge and applicable state sales tax, currently at 9%
- Due to health regulations, prepared foods utilized for banquet events are not allowed to be taken from the venue
- No other food may be brought into and served at the event, with the exception of a cake from an accredited baker, where a 5 per person serving fee would apply
- All vendors must be selected from Fairmont Sonoma Preferred Vendor List (please inquire with Event Sales & Services team for details)
- Menu tastings are offered for weddings of 75 or more guests for up to 4 people (please see catering sales manager and/or contract for details)
- All final menu selections must occur 4 weeks prior to the event
- All final guest counts must be confirmed 10 business days prior to the event
- Vendor meals are available at 50 per person for a hot entrée or buffet and 45 per person for a boxed meal with both options including water
- Children's meals are offered at 38 per child, 10 years of age or under





Contact Us

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