



Fairmont

SONOMA MISSION INN & SPA



BANQUET MENU



100 Boyes Boulevard | Sonoma, CA 95476 | (707) 938-9000
www.fairmont.com/sonoma



OUR PHILOSOPHY

This is truly one of the only places in the United States where fruits and vegetables are picked in the morning, delivered to the restaurant, and on the plate that same afternoon.

We are in awe of our local producers, whose determination and ongoing commitment provide us the freshest, earth-friendly, most natural, and best tasting ingredients. It is our mission to bring these ingredients to our guests and create unparalleled culinary moments that will be remembered for years. We strive to create highly unique and creatively vibrant dishes using only the finest seasonal ingredients and natural methods of preparation and cooking to insure dishes retain their natural character and flavor.

Fairmont Sonoma Mission Inn & Spa

25% service charge and 8.5% sales tax will be added to all food and beverage. All prices are in US Dollars and are valid for events occurring through December 31, 2023. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies.



COLD BREAKFAST

SONOMA EXPRESS

44

ORANGE & GRAPEFRUIT JUICE
SEASONAL FRUITS & BERRIES
ORGANIC YOGURT
SUN-DRIED FRUIT & NUT GRANOLA
LOW FAT & 2% MILK
MCCANN'S STEEL CUT OATS, BROWN SUGAR & GOLDEN RAISINS
ASSORTED "HOMEGROWN" BAGELS, CREAM CHEESE
ASSORTED MINIATURE DANISH
REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

HEALTHY START

44

ORANGE & GRAPEFRUIT JUICE
SIGNATURE FRUIT SMOOTHIES
ORGANIC YOGURT
BOWLS OF FRESH BERRIES
SUN-DRIED FRUIT & NUT GRANOLA
LOW-FAT & 2% MILK
OVERNIGHT OATS
BRAN & HEART HEALTHY BREAKFAST MUFFINS
FRUIT PRESERVES & SWEET BUTTER
REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Breakfast Buffets are priced for a maximum of two hours. Add 250 charge for groups under 15 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa





HOT BREAKFAST

FAIRMONT'S SIGNATURE BREAKFAST

59

ORANGE & GRAPEFRUIT JUICE
 SEASONAL FRUITS & BERRIES
 ORGANIC YOGURT
 COFFEE CAKE
 MCCANN'S STEEL CUT OATS, BROWN SUGAR & GOLDEN RAISINS
 SCRAMBLED CALIFORNIA ORGANIC EGGS, PEPPER JACK CHEESE
 SLICED ORGANIC BREAD, FRUIT PRESERVES & SWEET BUTTER
 MYERS'S BRIOCHE FRENCH TOAST, WARM MAPLE SYRUP
 BASSIAN FARMS APPLEWOOD SMOKED BACON
 HASH BROWNS
 REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

CALIFORNIA COUNTRY BREAKFAST

59

ORANGE & GRAPEFRUIT JUICE
 SEASONAL FRUITS & BERRIES
 HOUSE-MADE GRANOLA & ORGANIC YOGURT
 ASSORTMENT OF SEASONAL MUFFINS
 FRUIT PRESERVES & SWEET BUTTER
 CLASSIC CALIFORNIA EGGS BENEDICT, CAGGIANO IRISH STYLE HAM
 BELGIAN WAFFLES, WARM MAPLE SYRUP
 CHICKEN APPLE SAUSAGES
 ROASTED BREAKFAST POTATOES
 REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Breakfast Buffets are priced for a maximum of two hours. Add 250 charge for groups under 15 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa



BREAKFAST ADDITIONS

SEASONAL FRUIT SALAD	9
HOUSE-MADE FRUIT SMOOTHIES	9
WARM BREAKFAST BURRITO – EGGS, BACON, HASH BROWNS & CHEESE	14
WARM VEGETABLE BREAKFAST BURRITO – EGGS, HASH BROWNS, CHEESE, PEPPERS & ONIONS	12
CROISSANT BREAKFAST SANDWICH – SCRAMBLED EGGS, JACK CHEESE & SMOKED HAM	14
SCRAMBLED EGGS, CANADIAN BACON & CHEESE, ENGLISH MUFFIN	14
SMOKED SALMON, BAGELS, CREAM CHEESE, CHOPPED EGGS, LEMON, CAPERS, CHOPPED RED ONION	19
MYERS'S DARK RUM BRIOCHE FRENCH TOAST, WARM MAPLE SYRUP	14
BELGIAN WAFFLES, WARM MAPLE SYRUP	14
HARD-BOILED EGGS (<i>PER DOZEN</i>)	39
CALIFORNIA SCRAMBLE, GREEN ONION, TOMATOES, CHEDDAR & AVOCADO	14
SCRAMBLED EGG WHITES & GRILLED GARDEN VEGETABLES	12
SCRAMBLED ORGANIC CALIFORNIA EGGS, PEPPER JACK CHEESE	12
SCRAMBLED ORGANIC CALIFORNIA EGGS, TOFU, TURMERIC, SCALLION, TOMATO & AVOCADO	14
MCCANN'S STEEL-CUT OATS, BROWN SUGAR, GOLDEN RAISINS & ORGANIC MILK	12
OVERNIGHT OATS	14

Breakfast addition orders must be for full guest count and are only available when added to an existing breakfast buffet. Pricing per person.



CHEF ATTENDED OMELET STATION

19

ORGANIC CALIFORNIA EGGS, CHEDDAR & JACK CHEESE, MUSHROOMS, ONIONS, PEPPERS, TOMATOES, SPINACH, CAGGIANO HAM, HICKORY SMOKED BACON & SALSA

CHEF ATTENDED WAFFLE STATION

15

WHIPPED CREAM, FRESH BERRIES, AND MAPLE SYRUP

AVOCADO TOAST STATION

18

CRUSHED AVOCADO, DELLA FATTORIA SEEDED WHEAT TOAST, CORN SALSA, CRUMBLLED FETA, CHERRY TOMATO

BREAKFAST TACO BAR

16

SCRAMBLED EGGS, HOUSE-MADE CHORIZO HASH, PEPPERS, ONIONS, CHEESE, PICO DE GALLO, CORN TORTILLAS

*Chef attended stations require one Chef per 50 guests. 300 per Chef for up to two hours.
All Breakfast Stations are for a minimum of 25 guests, must be ordered for full guest count
and are only available when added to a breakfast buffet.*





BREAKFAST

PLATED BREAKFAST

53

ORANGE & GRAPEFRUIT JUICE

SEASONAL FRUIT SALAD

BAKERY BASKETS OF MINIATURE MUFFINS & CROISSANTS

ORGANIC SCRAMBLED EGGS

BASSIAN FARMS APPLEWOOD SMOKED BACON **OR**

CHICKEN APPLE SAUSAGE

HASH BROWNS **OR** ROASTED BREAKFAST POTATOES

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

BOXED BREAKFAST TO GO

46

BOTTLED ORANGE JUICE

SEASONAL FRUIT SALAD

HOUSE-MADE BLUEBERRY STREUSEL MUFFINS

SELECT ONE:

- CROISSANT BREAKFAST SANDWICHES - SCRAMBLED EGGS, JACK CHEESE & SMOKED HAM
- WARM BREAKFAST BURRITO - EGGS, BACON, HASH BROWNS & CHEESE
- WARM VEGETABLE BREAKFAST BURRITO - EGGS, HASH BROWNS, CHEESE, PEPPERS & ONIONS
- SCRAMBLED EGGS, CANADIAN BACON & CHEESE ON AN ENGLISH MUFFIN

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Minimum of 15 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa



SONOMA MISSION BRUNCH

74

ORANGE & GRAPEFRUIT JUICE

SEASONAL FRUITS AND BERRIES

ORGANIC YOGURT

BAKERY BASKETS OF MINIATURE MUFFINS & CROISSANTS

ORGANIC SCRAMBLED EGGS, VELLA PEPPER JACK CHEESE & CRÈME FRAÎCHE

BASSIAN FARMS APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

HASH BROWNS **OR** ROASTED BREAKFAST POTATOES

BUTTERMILK PANCAKES, WARM MAPLE SYRUP

TRADITIONAL ORGANIC EGGS BENEDICT, CAGGIANO IRISH STYLE HAM

NEW YORK-STYLE BAGELS, CATSKILL SMOKED SALMON, CREAM CHEESE, RED ONIONS,
CHOPPED EGGS, CAPERS & LEMON HALVESSUNRISE SWEETS: SEASONAL MACARONS, LEMON BARS, DARK CHOCOLATE DIPPED
STRAWBERRIES

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

BUBBLES BAR**17/GLASS**

GLORIA FERRER SPARKLING WINE, ASSORTMENT OF FRESH JUICES & BERRIES

BLOODY MARY BAR**18/GLASS**

SONOMA MISSION INN'S CLASSIC RECIPE, SEASONAL CONDIMENTS & GARNISHES

*Brunch Buffet is priced for a maximum of two hours.**Minimum of 25 guests. Pricing per person.**Bubbles and Bloody Mary Bars require one bartender per 50 guests. 300 per bartender.***Fairmont Sonoma Mission Inn & Spa**



SNACKS & REFRESHERS

BEVERAGES

COFFEE & DECAFFEINATED COFFEE & LOT 35 TEAS	125 per gallon
FULL DAY COFFEE/TEA SERVICE (<i>maximum of 8 hours</i>)	39 per person
HALF DAY COFFEE/TEA SERVICE (<i>maximum of 4 hours</i>)	28 per person
FRESHLY BREWED ICED TEA	92 per gallon
HOUSE-MADE LEMONADE	92 per gallon
ASSORTED SOFT DRINKS, STILL & SPARKLING WATERS, NON-ALCOHOLIC BEVERAGES	7 each
RED BULL	9 each

FROM THE PANTRY

ASSORTED CANDY BARS	6 each
ASSORTED CHIPS AND PRETZELS	6 each
ASSORTMENT OF ENERGY/GRANOLA BARS	8 each
ASSORTED SALTED NUTS	9 each

FROM THE KITCHEN

ASSORTED WHOLE FRUIT	41 per dozen
FRESH FRUIT SKEWERS	62 per dozen
HÄAGEN-DAZS ICE CREAM BARS	9 each



FROM THE HOUSE BAKER

priced per dozen

DUTCH APPLE COFFEE CAKE	62
HOUSE-MADE JUMBO COOKIES	62
VALRHONA CHOCOLATE PECAN BROWNIES	62
LEMON BLONDIES	62
PECAN STICKY BUNS	62
CROISSANTS	62
ASSORTED MUFFINS	62
ASSORTED DANISHES	62
BACON CHEDDAR SCONES, JALAPENO BUTTER	64
WARM JUMBO PRETZELS WITH HONEY MUSTARD	64
HOUSE-MADE APRICOT & RASPBERRY OAT BARS	64
SEASONAL FRENCH MACARONS	64
CHOCOLATE DIPPED STRAWBERRIES	64
JUMBO BISCOTTI DIPPED IN DARK & WHITE CHOCOLATE	64



FRESH PRESSED JUICES 16

BEET, CARROT, LEMON, CAYENNE
 APPLE, CELERY, KALE, GINGER
 CUCUMBER, COCONUT, MINT

YOGURT PARFAIT BAR 24

ORGANIC YOGURT, SEASONAL FRESH FRUIT, HOUSE-MADE GRANOLA,
 ASSORTED NUTS

AFTERNOON PICK ME UP 25

HOT OR COLD BREW COFFEE, CHAI TEA, WHIPPED CREAM, CHOCOLATE SHAVINGS,
 COCOA POWDER, CINNAMON, COCOA NIBS
 GHIRARDELLI CARAMEL, WHITE, DARK CHOCOLATE SAUCES

SOUTH OF THE BORDER 23

CHIPS, HOUSE-MADE SALSA AND GUACAMOLE, CHIPOTLE CREMA
 CUCUMBER STICKS WITH LIME & CHILI

SONOMA MARKET 19

MASON JARS OF HUMMUS **OR** CASHEW CHEESE, HARVESTED VEGETABLES

GRILLED CHEESE AND TOMATO SOUP BREAK 20

MINI GRUYERE GRILLED CHEESE AND TOMATO SOUP SHOT

*Break menus are priced for a maximum of 30 minutes and must be ordered for full guest count.
 Each additional 30 minutes will add 50% of the menu price per person.
 Minimum of 15 guests. Pricing per person.*





CUSTOM BREAK

POPCORN BAR **17**

PLAIN AND TRUFFLED POPCORN WITH ASSORTED FLAVORINGS

BUILD YOUR OWN TRAIL MIX **19**

ASSORTED NUTS & SEEDS, DRIED CRANBERRIES, M&MS, SHREDDED COCONUT, GOLDEN RAISINS, CHOCOLATE CHIPS

COOKIES & MILK **18**

ASSORTED HOUSE-MADE COOKIES, CHOCOLATE, STRAWBERRY AND 2% MILK

THE BEST IN SEASON **24**

SEASONAL MINIATURE CONFECTIONS: CHEESECAKE, CRÈME BRÛLÉE, STREUSEL FRUIT TARTLETS, MACARONS, PÂTE DE FRUITS

ICE CREAM PARLOR **24**

(Minimum of 25 Guests)

VANILLA & CHOCOLATE ICE CREAM, COKE, ROOT BEER & ORANGE SODA, WHIPPED CREAM, CARAMEL & CHOCOLATE SAUCE, GRIOTTINE CHERRIES

*Break menus are priced for a maximum of 30 minutes and must be ordered for full guest count.
Each additional 30 minutes will add 50% of the menu price per person.
Minimum of 15 guests. Pricing per person.*

Fairmont Sonoma Mission Inn & Spa



PLATED LUNCH



SEASONAL SOUP DU JOUR

SALADS

BUTTER LETTUCE

HEIRLOOM RADISH, CRISPY SHALLOTS
GREEN GODDESS DRESSING

DUKKAH SPICED COUSCOUS

CUMIN ROAST HEIRLOOM CARROTS, LAURA CHENEL CHEVRE
PISTACHIO & PRESERVED LEMON

DUCK PROSCIUTTO, FRISEE & FENNEL SALAD

POACHED HEN EGG, BLOOD ORANGE VINAIGRETTE

LITTLE GEM OR BABY KALE CAESAR

CLASSIC CAESAR DRESSING, HOUSE-MADE CROUTONS & SHAVED
DRY JACK CHEESE *(Add 9 for chicken - 11 for shrimp)*

FARMER'S MARKET SALAD

ROAST SEASONAL VEGETABLES, FROMAGE BLANC, MEYER LEMON-
INFUSED OIL & CITRUS VINEGAR

PANZANELLA SALAD

MIXED GREENS, FRESH MOZZARELLA, OLIVES, TOMATOES,
SOURDOUGH BREAD TOSSED IN BALSAMIC VINEGAR & EXTRA VIRGIN
OLIVE OIL

*Entrée prices include your choice of soup or salad & dessert. Served with fresh bread,
sweet butter, regular & decaffeinated coffee, LOT 35 TEAS
Maximum of two entree choices with counts to be provided in advance.
Minimum of 15 guests.*



ENTRÉES

SEARED BLACK ANGUS FILET MIGNON	68
POMMES PURÉE, BROCCOLI RABE AND PINOT NOIR REDUCTION	
GRILLED BLACK ANGUS SKIRT STEAK	65
CHARRED CORN, ARUGULA, AND CHIMICHURRI	
GRUYÈRE & SPECK STUFFED MARY'S ORGANIC CHICKEN BREAST	64
SEBASTOPOL MUSHROOM PILAF, MUSHROOM BLACK TRUFFLE JUS	
MORROCAN SPICED GRILLED CHICKEN	64
GREEN LENTILS, HEIRLOOM CARROTS, CHERMOULA	
PAN-SEARED SIXTY SOUTH SALMON	64
BLUE LAKE AND CORONA BEAN FRICASSÉE	
ORGANIC BARLEY RISOTTO	59
SPROUTED SEEDS & GRAINS, PORCINI OIL	
HOUSE-MADE SEASONAL GNOCCHI	59
FLAMED TOMATO CONCASSÉE, BASIL EMULSION	

*Entrée prices include your choice of soup or salad & dessert. Served with fresh bread,
sweet butter, regular & decaffeinated coffee, LOT 35 TEAS
Maximum of two entree choices with counts to be provided in advance.
Minimum of 15 guests.*



DESSERTS

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE

CARAMEL WRAPPED RASPBERRIES

STRAWBERRY SHORTCAKE

WHITE CHOCOLATE, BELLWETHER FARMS CREME FRAICHE, BASIL

CARAMELIZED MILK CHOCOLATE MOUSSE

PASSIONFRUIT, HONEYCOMB, SEA SALT

VALRHONA CHOCOLATE & CARAMEL TART

MOCHA WHIPPED CREAM, CACAO NIB CRISP

CLASSIC TIRAMISU

FRESH RASPBERRIES

KEY LIME PARFAIT

KEY LIME MOUSSE, VANILLA CHANTILLY, CRUSHED GRAHAM SANDIE

*Entrée prices include your choice of soup or salad & dessert. Served with fresh bread,
sweet butter, regular & decaffeinated coffee, LOT 35 TEAS
Maximum of two entree choices with counts to be provided in advance.
Minimum of 15 guests.*



GOURMET DELICATESSEN

TWO SANDWICH SELECTIONS 65
 THREE SANDWICH SELECTIONS 68

SEASONAL SOUP

CHOPPED ICEBERG LETTUCE, CHERRY TOMATOES, RED ONIONS, TOASTED WALNUTS,
 BLUE CHEESE DRESSING

SIGNATURE PASTA SALAD

CHIPS

- ROAST SONOMA VALLEY TURKEY CLUB, BACON & AVOCADO ON A PO'BOY BAGUETTE
- ROAST BEEF, HORSERADISH ON A SPECIALTY ROLL
- TRADITIONAL VIETNAMESE PULLED PORK 'BANH MI', LEMON MAYONNAISE ON A PO'BOY BAGUETTE (AVAILABLE WITH TOFU)
- FRAMANI SMOKED HAM, WHOLE GRAIN MUSTARD, CARAMELIZED ONIONS, GRUYERE ON A PO'BOY BAGUETTE
- CLASSIC CAPRESE ON A PO'BOY BAGUETTE
- CRAB & AVOCADO SALAD SANDWICH ON A PO'BOY BAGUETTE (add 4)
- MEDITERRANEAN STYLE GRILLED SEASONAL VEGETABLES, LEMON AIOLI, LEAVES OF FRESH BASIL IN A SPINACH TORTILLA
- GRILLED ZUCCHINI, EGGPLANT, BELL PEPPER, RED ONION & HUMMUS ON FOCACCIA

CARROT AND ZUCCHINI CHOCOLATE CAKE, CREAM CHEESE FROSTING
 REGULAR & DECAFFEINATED COFFEE, LOT 35 TEAS

*Lunch menus are not available after 4 p.m. Lunch Buffets are priced for a maximum of two hours.
 Add 250 charge for groups under 15. Pricing per person.*

Fairmont Sonoma Mission Inn & Spa





BUFFET LUNCH

THE MISSION GRILL

74

(less 5 on Mondays and Thursdays)

TRADITIONAL CABBAGE COLESLAW, CELERY SEED VINAIGRETTE
MIXED GREEN SALAD, FINE HERBS, CITRUS VINAIGRETTE
TRADITIONAL HEIRLOOM POTATO SALAD, STONE GROUND MUSTARD
VINAIGRETTE **OR** SIGNATURE MACARONI SALAD
GRILLED SKIRT STEAK, CHIMICHURRI, ROAST SHALLOTS
GRILLED LOCAL CAGGIANO SPICY SAUSAGE
BUTTERMILK FRIED CHICKEN
ROAST SWEET POTATOES WITH BRUSSELS
POBLANO CHILES & CHEDDAR CORNBREAD
SEASONAL FRUIT COBBLER, VANILLA SUGAR BISCUIT CRUST
ICED TEA AND LEMONADE

LA COCINA

74

(less 5 on Tuesdays and Fridays)

CAESAR SALAD, FOCACCIA CROUTONS, SHAVED VELLA DRY JACK CHEESE
SHRIMP CEVICHE
STONEGROUND TORTILLA CHIPS, FRESH SALSA,
TOMATILLO, GUACAMOLE
CARNE ASADA & POLLO ASADO
ROASTED ASSORTED VEGETABLES & PEPPERS
CORN TORTILLAS, SHREDDED JACK CHEESE, SOUR CREAM
BLACK BEANS, SPANISH RICE
COCONUT FLAN, CARAMELIZED PINEAPPLE
TRES LECHE, NATILLA CREAM
REGULAR & DECAFFEINATED COFFEE, LOT 35 TEAS

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Add 250 charge for groups Under 15. Pricing per person.*

Fairmont Sonoma Mission Inn & Spa



SONOMA EL FRESCO

(less 5 on Wednesdays and Saturdays)

SEASONAL SOUP

LOCAL ARTISAN BREAD & BUTTER

LOCALLY GROWN TOMATOES, CALIFORNIA MOZZARELLA & BASIL SALAD,
AGED BALSAMIC VINEGAR & DAVERO OLIVE OIL

BLUE LAKE GREEN BEAN SALAD, ROASTED RED BEETS, SHAVED FENNEL &
MUSTARD VINAIGRETTE

ROSEMARY & GARLIC GRILLED FLANK STEAK

OVEN-ROASTED FILET OF SEA BASS, CHARRED CHERRY TOMATO VINAIGRETTE

HEIRLOOM BEAN RAGOÛT, CHOPPED TRUFFLES, FINE HERBS

SICILIAN PISTACHIO & GRATED CHOCOLATE RICOTTA CANNOLI

SACRIPANTINA - SHERRY SABAYON, MARSALA SOAKED SPONGE, AMORETTI

REGULAR & DECAFFEINATED COFFEE, LOT 35 TEAS

76

SONOMA GARDEN

Minimum of 25 Guests

SEASONAL SOUP

ARTISAN BAGUETTE & BUTTER

BUILD YOUR OWN SALAD BAR:

MIXED GREENS, LITTLE GEM, BABY KALE,

GRILLED CHICKEN BREAST, FLANK STEAK, POACHED SHRIMP,

TOFU, QUINOA, COUSCOUS, TOMATO, CUCUMBER, RADISH,

SEASONAL GRILLED VEGETABLES, NUTS, SEEDS, SPROUTS & GRAINS

LEMON VINAIGRETTE, RANCH & BALSAMIC DRESSINGS

FRESH FRUIT SALAD

REGULAR & DECAFFEINATED COFFEE, LOT 35 TEAS

70

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Fairmont Sonoma Mission Inn & Spa



POKE BOWL

75

MISO SOUP

ASIAN NOODLE SALAD

BROCCOLI SLAW WITH CREAMY SESAME DRESSING

SESAME SOY AHI TUNA **OR** WASABI SHRIMP

GRILLED TERIYAKI CHICKEN

STEAMED RICE

FURIKAKE, HIJIKI SEAWEED, TOASTED SESAME SEEDS, EDAMAME, SLICED CUCUMBER,
PICKLED CARROTS, DAIKON RADISH, JAPANESE PICKLES, KIMCHI

SRIRACHA MAYO, CITRUS PONZO

MATCHA CRÈME BRULEE

BAMBOO RICE PUDDING, CINNAMON FRIED WONTON

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

*One Chef required per 50 guests. 300 per Chef for up to two hours. Minimum of 25 guests.
Lunch menus are not available after 4 p.m. Lunch Buffets are priced for a maximum of two hours.*





LUNCH TAKE OUT

TAKE OUT ONLY

55

SELECT TWO:

- ROAST SONOMA VALLEY TURKEY CLUB, BACON, AVOCADO ON A PO'BOY BAGUETTE
- ROAST BEEF, HORSERADISH ON A PO'BOY BAGUETTE
- FRA' MANI SMOKED HAM, WHOLE GRAIN MUSTARD, CARAMELIZED ONIONS, GRUYÈRE CHEESE ON A SPECIALTY ROLL
- GRILLED VEGETABLES, ZUCCHINI, EGGPLANT, BELL PEPPER, RED ONION & HUMMUS ON HOUSE-MADE FOCACCIA
- BUFFALO CHICKEN WRAP, BLUE CHEESE DRESSING IN A FLOUR TORTILLA

SEASONAL PASTA SALAD

BAG OF KETTLE CHIPS

WHOLE FRESH FRUIT

JUMBO CHOCOLATE CHIP COOKIE

BOTTLE OF STILL MINERAL WATER

*Lunch menus are not available after 4 p.m.
Minimum of 15 guests.*

Fairmont Sonoma Mission Inn & Spa





RECEPTION HORS D'OEUVRES

FROM THE GARDEN

BROAD BEAN & PECORINO BRUSCHETTA	8
CUCUMBER & JALAPENO GAZPACHO SHOOTER	9
HEIRLOOM TOMATO & BASIL BRUSCHETTA	8
WILD MUSHROOM DUXELLE & GOAT CHEESE BRUSCHETTA	9
ROAST PUMPKIN, DUKKAH & FETA ON LAVOSH	9
COMPRESSED WATERMELON, MIYOKOS VEGAN MOZZARELLA, MINT	9
SEBASTOPOL ORGANIC MUSHROOM VOL AU VENT	10
DEVILLED EGGS, DIJON MUSTARD, FRESH HERBS	10
CORN & POBLANO FRITTER, PIQUILLO PEPPER AIOLI	9
ARTICHOKE BEIGNETS WITH TARRAGON AIOLI	9
TOMATO & ASIAGO CHEESE ARANCINI, BASIL AIOLI	9
ROASTED PUFF POTATO A LA PARMESAN	10
BUTTERNUT SQUASH SOUP SHOOTER	9
BUTTERNUT SQUASH LOLLIPOP WITH POMEGRANATE MOLASSES (VEGAN)	10
BEEF ON A CRISPY NORI CHIP WITH TOGARASHI SPICES (VEGAN)	10

FROM THE SEA

AMERICAN CAVIAR, BLINI, CRÈME FRAICHE & CHIVES	11
MINI LOBSTER ROLL, CELERY, GREEN APPLE, POTATO BUN	11
TOMALES BAY BLOODY MARY OYSTER SHOOTER	11
MUSSELS ESCABECHE ON THE HALF SHELL	11
FURIKAKE CRUSTED AHI TUNA , SWEET WASABI, BRIOCHE CROUTON	10
AHI TUNA TARTARE ON A NORI CORN CHIP, SRIRACHA AIOLI & SESAME OIL	10
COCONUT SHRIMP, MANGO HABANERO SAUCE	11
DUNGENESS CRAB CAKE, CHIPOTLE AIOLI	10
DUNGENESS CRAB LOUIE IN A BUTTER LETTUCE CUP	11

*The minimum order is 24 pieces of each kind. Pricing per piece.
All hors d'oeuvres are made from scratch with the freshest ingredients.*

Fairmont Sonoma Mission Inn & Spa





RECEPTION HORS D'OEUVRES

FROM THE FARM

MINI WAFFLE WITH CHICKEN LIVER MOUSSE	9
MINI CHICKEN POT PIES ON A SPOON	10
CRISPY DUCK SPRING ROLL, HOISIN SAUCE	10
FRIED CHICKEN BISCUIT, MAPLE BACON GASTRIQUE, REMOULADE	10
DUCK CONFIT TACO, CHARRED CORN SALSA, LIME CREMA	10
CHICKEN SATAY SKEWER, SPICY PEANUT SAUCE	10
BARBECUE PULLED CHICKEN, COLESLAW ON A MINI BRIOCHE BUN	10

FROM THE RANCH

TRADITIONAL BEEF TARTARE ON PUMPERNICKEL	11
GRILLED LAMB LOIN, VADOUVAN APRICOT JAM, PICKLED CARROT ON FLATBREAD	11
PULLED PORK TOSTADA, MOLE, QUESO FRESCO	10
SPRING LAMB LOLLIPOP, CHAMOMILE YOGURT	11
RUEBEN SLIDER, CORNED BEEF, SAUERKRAUT, SWISS CHEESE, BRIOCHE BUN	10
MINI CHEESEBURGER WITH CARAMELIZED ONIONS & GRUYERE ON BRIOCHE	11

*The minimum order is 24 pieces of each kind. Pricing per piece.
All hors d'oeuvres are made from scratch with the freshest ingredients.*

Fairmont Sonoma Mission Inn & Spa



- DISPLAY OF ARTISAN FARM CHEESES** **28**
 IMPORTED & LOCAL FARM CHEESES, MACERATED APRICOTS,
 MARCONA ALMONDS, LOCAL SONOMA ARTISAN WALNUT BREAD & BAGUETTE
- CHEF'S SELECTION OF LOCAL CHARCUTERIE** **30**
 HOUSE-MADE PICKLED VEGETABLES, ASSORTED MUSTARDS, ARTISAN BAGUETTE
- BRUSCHETTA BAR** **23**
Served with toasted artisan baguette
- TOMATO & BASIL
 - BURRATA & MCEVOY OLIVE OIL
 - SPRING PEA & PECORINO
 - WILD MUSHROOM DUXELLES
- CALIFORNIA VEGETABLE CRUDITÉS** **25**
 HARVESTED VEGETABLES, HUMMUS, CASHEW CHEESE, PITA BREAD,
 HOUSE-MADE BLUE CHEESE & RANCH DIPPING SAUCES
- SWEET & SAVORY BACON BAR** **36**
 CRISPY DUCK BACON, CHINESE FIVE SPICE BACON, CANDIED BACON, BACON BRITTLE
- BAKED WHEEL OF BRIE CHEESE** **150/wheel**
serves 25 guests
 ROASTED PINEAPPLE POBLANO SALSA, CORN TORTILLA CHIPS & BAGUETTE

*Reception Displays are priced for a maximum of 90 minutes and must be ordered for full guest count.
 Minimum of 3 displays are required for events starting between 5:30pm and 7:00pm that are not followed by dinner.
 Minimum of 25 guests. Pricing per person, unless noted.*



GREENS**24***SELECT TWO:*

- TRADITIONAL CAESAR SALAD, FOCACCIA CROUTONS, GRATED VELLA JACK CHEESE
- BABY SPINACH SALAD, FETA CHEESE, CRISPY PANCETTA, CITRUS VINAIGRETTE
- WILD SONOMA MIXED GREENS, APPLE, GOLDEN RAISINS, SLICED ALMONDS, APRICOT GINGER VINAIGRETTE
- CAMPANELLA PASTA SALAD, SUN-DRIED TOMATOES, CAPERS
- ARUGULA & FRISÉE SALAD, LAURA CHENEL GOAT CHEESE, BALSAMIC VINAIGRETTE

SEASONAL SEAFOOD DISPLAY**21***Minimum of 50 guests.**SELECT THREE:*

- DUNGENESS CRAB COCKTAIL
- DIVER SCALLOP CEVICHE
- FRESH JUMBO POACHED PRAWNS, SHALLOT COCKTAIL SAUCE
- MARKET OYSTERS, SHALLOT COCKTAIL SAUCE, LEMON WEDGES, MIGNONETTE

*One piece per person, per selection (3 selections is total of 3 pieces per person).***POKE BOWL****38***One Chef required per 50 guests. 300 per chef for up to 90 minutes.*

- SESAME SOY AHI TUNA
- WASABI SHRIMP **OR** GRILLED TERIYAKI CHICKEN
- STEAMED RICE

FURIKAKE, HIJIKI SEAWEED, TOASTED SESAME SEEDS, EDAMAME, SLICED CUCUMBER, PICKLED CARROTS AND DAIKON RADISH, JAPANESE PICKLES, KIMCHI SRIRACHA MAYO, CITRUS PONZO

*Reception Displays are priced for a maximum of 90 minutes and must be ordered for full guest count.
Minimum of 3 displays are required for events starting between 5:30pm and 7:00pm that are not followed by dinner.
Minimum of 25 guests. Pricing per person.*



PASTA**28**

Served with parmesan cheese and garlic bread

SELECT TWO:

- GEMELLI PASTA, TOMATO, NICOISE OLIVES, CAPERS, ANCHOVIES, GARLIC BREAD CRUMBS
- CAMPANELLE PASTA, NDJUA, KALE, PECORINO ROMANO
- MEYER LEMON ROTINI, WHITE BEANS, BROCCOLI RABE, PEPPERS
- CHEESE TORTELLINI, SUN-DRIED TOMATOES, PESTO, PINE NUTS
- ORECCHIETTE PASTA, SHRIMP, GREEN ASPARAGUS, CHILI
- RIGATONI, SMOKED CHICKEN, WALNUTS, SPINACH, RICOTTA, PRESERVED LEMON
- PENNE, HOUSE-MADE PORCINI GRASS-FED BEEF BOLOGNESE

MEDITERRANEAN POWER BOWL**34**

HUMMUS, QUINOA, TABBOULEH, DUKKAH

FALAFEL

CHICKEN SHAWARMA

OREGANO MARINATED TOMATOES, FAVA BEANS, OLIVES, CHICKPEAS, PERSIAN

CUCUMBERS, PICKLED PEPPERS, CITRUS VINAIGRETTE,

SAFFRON AIOLI

ROASTED EGGPLANT

HARISSA POTATOES

*Reception Displays are priced for a maximum of 90 minutes and must be ordered for full guest count.
Minimum of 3 displays are required for events starting between 5:30pm and 7:00pm that are not followed by dinner.
Minimum of 25 guests. Pricing per person.*



STREET TACO BAR

Served with cilantro, onion, limes, roasted salsa, corn tortillas, house-made chips, salsa

2 SELECTIONS

30

3 SELECTIONS

34

- HOUSE-MADE VAQUERO RUBBED GRILLED FLANK STEAK
- POLLO ASADO
- PULLED PORK
- ROASTED ASSORTED VEGETABLES

CHEF ATTENDED STATIONS

26

Per selection, per person - Served with an assortment of rolls, bread & butter

One Chef required per 50 guests. 300 per chef for up to 90 minutes.

- ROAST WILD PACIFIC SALMON, FENNEL POLLEN, SALSA VERDE
- NORI CRUSTED TUNA WITH MISO GINGER GLAZED
- SLOW ROASTED PRIME RIB, NATURAL JUS, SPICY HORSERADISH
- ROASTED MARY'S ORGANIC TURKEY, SPICED CRANBERRY COMPOTE, PAN GRAVY
- BLACK PEPPERED BEEF TENDERLOIN, BÉARNAISE SAUCE
- FENNEL SCENTED PORK LOIN, SOUR APPLE RELISH

SWEET CONFECTIONS

26

OPERA TORTE, MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE,
LEMON CURD FRESH FRUIT TARTLET, CHOCOLATE-DIPPED STRAWBERRIES,
CHOCOLATE MINT CHEESECAKE, ASSORTMENT OF SEASONAL MACARONS

*Reception Displays are priced for a maximum of 90 minutes and must be ordered for full guest count.
Minimum of 3 displays are required for events starting between 5:30pm and 7:00pm that are not followed by dinner.
Minimum of 25 guests. Pricing per person.*



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, MUSHROOMS
- PULLED PORK
- FRIED FISH, TARTAR SAUCE, SHAVED ROMAINE LETTUCE

FLATBREADS**26***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 CHEESE
- ITALIAN PORK SAUSAGE, YUKON GOLD POTATOES, CRESCENZA & ROSEMARY

*Late Night Displays are priced for a maximum of 30 minutes, must be ordered for a minimum of 75% of guest count and are not available before 9:00pm.
Minimum of 25 guests. Pricing per person.*



DINE AROUND**122****DISPLAYED - CHEF'S SELECTION OF LOCAL CHARCUTERIE**

HOUSE-MADE PICKLED VEGETABLES, ASSORTED MUSTARDS & ARTISAN BAGUETTE

GREENS*SELECT TWO:*

- TRADITIONAL CAESAR SALAD, FOCACCIA CROUTONS, GRATED VELLA JACK CHEESE
- BABY SPINACH SALAD, FETA CHEESE, CRISPY PANCETTA, CITRUS VINAIGRETTE
- WILD SONOMA MIXED GREENS, APPLE, GOLDEN RAISINS, SLICED ALMONDS, APRICOT GINGER VINAIGRETTE
- ARUGULA & FRISÉE SALAD, LAURA CHENEL GOAT CHEESE, BALSAMIC VINAIGRETTE

PASTA*Served with parmesan cheese and garlic bread.**SELECT TWO:*

- CAMPANELLE PASTA, NDJUA, KALE, PECORINO ROMANO
- MEYER LEMON GARGANELLI, WHITE BEANS, BROCCOLI RABE, PEPPERS, GARLIC BREAD CRUMBS
- CHEESE TORTELLINI, SUN-DRIED TOMATOES, PESTO, PINE NUTS
- ORECCHIETTE PASTA, SHRIMP, GREEN ASPARAGUS, CHILI
- RIGATONI, SMOKED CHICKEN, WALNUTS, SPINACH, RICOTTA, PRESERVED LEMON
- PENNE, HOUSE-MADE PORCINI GRASS-FED BEEF BOLOGNESE

Stations Menus are priced for a maximum two hours. Minimum of 25 guests. Pricing per person.



DINE AROUND (cont.)

CARVERY

Served with an assortment of rolls

One Chef required per 50 guests. 300 per chef for up to 90 minutes.

SELECT TWO:

- PARSLEY & GARLIC CRUSTED LEG OF SONOMA LAMB, DIJON MUSTARD
- ROAST WILD PACIFIC SALMON, FENNEL POLLEN, SALSA VERDE
- BLACK PEPPERED BEEF TENDERLOIN, BEARNAISE SAUCE
- SLOW ROASTED PRIME RIB, NATURAL JUS, HORSERADISH CREAM
- ROASTED MARY'S ORGANIC TURKEY, SPICED CRANBERRY COMPOTE, PAN GRAVY
- FENNEL SCENTED PORK LOIN, SOUR APPLE RELISH

SWEET SHOTS

SALTED BUTTERSCOTCH, CRUSHED NILLA WAFERS

PURPLE THAI RICE PUDDING, COCONUT GELEE

VALRHONA ORGANIC ORIADO DARK CHOCOLATE PANNA COTTA, EXOTIC FRUITS

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Stations Menus are priced for a maximum two hours. Minimum of 25 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa



FARMER'S MARKET**130****STATION #1**

SHAVED RED CABBAGE, PISTACHIO, PARSLEY, LEMON
GRILLED ASPARAGUS, BLACK TRUFFLE VINAIGRETTE, SALTED DUCK EGG YOLKS
VADOUVAN GLAZED CARROTS, TAHINI YOGURT & SESAME
RED WINE MARINATED FLANK STEAK & ARUGULA SALAD, PINOT NOIR VINAIGRETTE

STATION #2

LITTLE GEM, SHAVED REGGIANO CHEESE, LEMON
ROASTED MARY'S ORGANIC CHICKEN BREAST, TOMATO, RED BELL PEPPER,
PROVENÇAL OLIVE FRICASSÉE
OVEN-ROASTED FILET OF SIXTY SOUTH SALMON, SONOMA CORN SALSA
ARTISAN BREAD & BUTTER

STATION #3

BRUSCHETTA BAR: TAPENADE, TOMATO & BASIL, BURRATA & OLIVE OIL,
MUSHROOM & WHITE TRUFFLE OIL
CAMPANELLE PASTA, NDJUA, KALE, PECORINO ROMANO
POTATO GNOCCHI, ROAST SQUASH, TOMATO, MINT

STATION #4

MASON JARS OF...
BANANA TOFFEE CHOCOLATE PIE
LEMON MERINGUE
SEASONAL FRUIT COBBLER
REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Stations Menus are priced for a maximum two hours. Minimum of 25 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa



TASTE OF SONOMA

134

STATION #1

CHEF'S SEASONAL SOUP

PITA BREAD, HUMMUS, MARINATED FETA, TZATZIKI, EXTRA VIRGIN OLIVE OIL

SHRIMP MARISCOS, CUCUMBER, RED ONION, CLAMATO

MARINATED CRAB TOSTADAS, CHIPOTLE MAYONNAISE, AVOCADO

MARKET OYSTERS, JALAPENO CILANTRO & TRADITIONAL MIGNONETTE, COCKTAIL

SAUCE, TABASCO, LEMON WEDGES

STATION #2

ROAST FARMERS MARKET VEGETABLES

YUKON GOLD MASHED POTATOES

ROASTED NIMAN RANCH FILET MIGNON, ASSORTMENT OF SONOMA VALLEY MUSTARDS

STATION #3

PAIN DE CAMPAGNE, OLIVE & CIABATTA BREADS

SONOMA GREENS, THE "PATCH" FARMER'S MARKET TOMATOES, AVOCADO,

BALSAMIC VINAIGRETTE

RISOTTO WITH KALE AND SEBASTOPOL ORGANIC MUSHROOMS

LEMON HERB GRILLED CHICKEN

STATION #4

SUPREME OF CITRUS, SAUTERNE COOL SABAYON, ANGEL FOOD CRUMBLES

SONOMA OLIVE OIL & VALRHONA DARK CHOCOLATE PÔT DE CREME

SEASONAL FRUIT CREAM CHEESE GALETTE

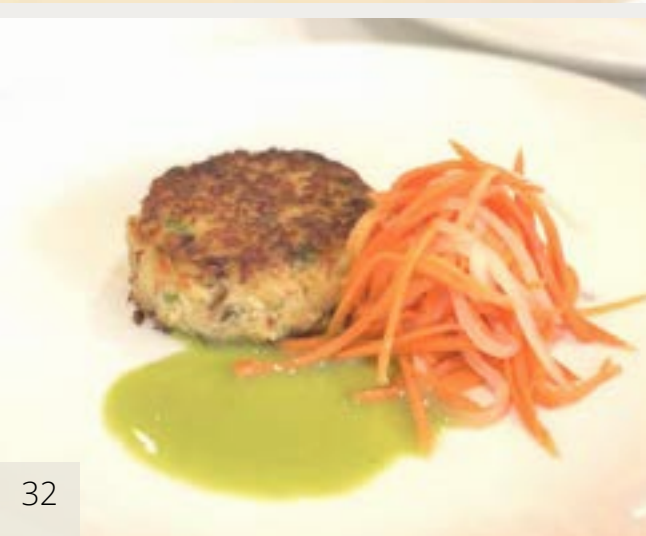
REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Stations Menus are priced for a maximum two hours. Minimum of 25 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa



PLATED DINNER



STARTERS

AHI TUNA CRUDO

SWEET WASABI, CUCUMBER & WAKAME SALAD

BURRATA SALAD

GRILLED SEASONAL FRUIT, FRISÉE

SMOKED MUSCOVY DUCK BREAST

GRAPEFRUIT, FRISÉE & MÂCHE LETTUCES, SHERRY VINEGAR

SEBASTOPOL WILD MUSHROOM RISOTTO

PORCINI, PARMESAN REGGIANO, BASIL EMULSION

HOUSE-MADE SEASONAL GNOCCHI

TOMATO-SAGE CONCASSE, VELLA DRY JACK CHEESE

DUNGENESS CRAB CAKE

DAIKON SLAW, THAI COCONUT VINAIGRETTE

SEARED SCALLOPS

SEBASTOPOL ORGANIC MUSHROOMS, CORN, PANCETTA RAGOÛT

CUMIN ROAST HEIRLOOM CARROTS

CRISPY QUINOA, CREAMY FETA, POMEGRANATE MOLASSES

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa





PLATED DINNER

SOUPS

BODEGA BAY DUNGENESS CRAB & CAULIFLOWER SOUP

ROASTED KABOCHA SQUASH

CRÈME FRAICHE, TOASTED PEPITAS, MICROGREENS

SLOW ROASTED TOMATO SOUP

FOCACCIA CROUTON

VELOUTÉ OF MUSHROOM

TRUFFLE MOUSSE

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa



PLATED DINNER



SALADS

SEASONAL FARMER'S MARKET SALAD

STRAUS ORGANIC FROMAGE BLANC, SONOMA OLIVE OIL

GRILLED STONE FRUIT SALAD

SHAVED FENNEL, VIETNAMESE MINT, NUOC CHAM DRESSING

DUCK CONFIT & FRISÉE SALAD

POACHED HEN EGG, SHALLOT PINOT NOIR VINAIGRETTE

KALE & AVOCADO SALAD

CRISPY QUINOA, CHERRY TOMATO, MEYER LEMON DRESSING

TRUFFLED BRIE

SAUTÉED BRIOCHE CROUTONS, SONOMA ORGANIC GREENS, 50-YEAR AGED SHERRY-SHALLOT VINAIGRETTE

ROASTED ORGANIC BEET SALAD

WILD ARUGULA, LABNE, HAZELNUT, RESORT HARVESTED HONEY VINAIGRETTE

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

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PLATED DINNER

ENTRÉES

GRILLED BLACK ANGUS FILET MIGNON 117

WHIPPED POTATOES, CRISPY BRUSSEL SPROUTS, ROASTED WILD MUSHROOMS

WITH GARLIC PRAWNS **ADD 18**

WITH BUTTER POACHED HALF LOBSTER TAIL **ADD 26**

SEARED BLACK ANGUS FILET MIGNON 117

BLACK GARLIC DEMI-GLACE, POTATO PAVE, GLAZED HEIRLOOM CARROTS

CABERNET BRAISED BLACK ANGUS SHORT RIB 110

PARSNIP PURÉE, BRAISED COLLARD GREENS & NATURAL JUS

COLORADO RACK OF LAMB 122

EGGPLANT PURÉE, ROAST CARROTS, ROMESCO SAUCE

PORK LOIN BELLY & SEARED ATLANTIC SCALLOP 126

BROWN BUTTER & CAULIFLOWER PURÉE, PICKLED ONION

TRUFFLE STUFFED MARY'S ORGANIC CHICKEN BREAST 110

SEBASTOPOL MUSHROOM RISOTTO, SAUTÉED KALE

SEARED GRIMAUD DUCK BREAST 120

BRAISED GREENS, ANSON MILLS GRITS, NATURAL DUCK JUS

ROASTED MARY'S ORGANIC CHICKEN BREAST 110

MASHED POTATOES, VEGETABLE FRICASSÉE, ROSEMARY JUS

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa





PLATED DINNER

ENTRÉES (CONTINUED)

OVEN-ROASTED HALIBUT 112

LENTILS DU PUY, HOBBS LARDON, BRAISED PEARL ONION

SEARED SIXTY SOUTH SALMON 112

SHALLOT CHARDONNAY BEURRE BLANC, BLOOMSDALE SPINACH, AND SEBASTOPOL ORGANIC MUSHROOM RAGOUT

SEARED BLUE NOSE SEA BASS 112

BLUE LAKE GREEN & HEIRLOOM CORONA BEAN, SAFFRON BEURRE BLANC

SEARED BLACK COD 112

WOK FIRED SPINACH, BOK CHOY, DASHI BROTH

THAI STYLE CURRY 105

COCONUT MILK VEGETABLE STEW, GARLIC TURMERIC-INFUSED FRIED TOFU, RICE

HOUSE-MADE SEASONAL RAVIOLI 105

FLAMED TOMATO CONCASSÉE, BASIL EMULSION

BAKED PORTOBELLO MUSHROOM 105

GRILLED VEGETABLE NAPOLEON, TOMATO CORIANDER, FRESH HERB COULIS

POLENTA PAVE 105

MEDITERRANEAN VEGETABLES, SUNDRIED TOMATOES

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa



DESSERTS

WATMAUGH STRAWBERRY CHEESECAKE

STRAWBERRY COULIS, FRUIT DUSTED WHITE CHOCOLATE

LOCAL ORGANIC APPLE TART TATIN

MATCHA CRÈME ANGLAISE, WHIPPED CRÈME FRAÎCHE

TIRAMISU

MASCARPONE CREAM, ESPRESSO-SOAKED LADYFINGERS, WHIPPED CREAM, CARAMEL DRIZZLE, COCOA DUST

VALRHONA ORIADO CHOCOLATE PANNA COTTA

BALSAMIC GLAZED STRAWBERRIES, CACAO NIB TUILE

OPERA CAKE

BROWN BUTTER CARAMEL SAUCE, CARDAMOM CREAM

VANILLA, CARAMEL & CHOCOLATE PROFITEROLES

SWIRLED TRIO OF SAUCES

VALRHONA AZALIA HAZELNUT CHOCOLATE MOUSSE BOMBE

PRALINE FEUILLANTINE CRISP, ORANGE CONFIT

BELLWETHER FARMS ORGANIC FROMAGE BLANC

RED WINE MACERATED BERRIES, FRESH MINT

ADD 8

Entrée prices include choosing two additional courses (soup, salad, starter, cheese, or dessert).

Includes fresh bread, sweet butter, regular & decaffeinated coffee, LOT 35 TEAS

Add 15 for each additional course per person.

Maximum of two entrée choices (vegetarian option will be offered). Counts to be provided in advance.

Add 30 for a choice of entrée at time of seating per person.

Fairmont Sonoma Mission Inn & Spa



FAIRMONT'S SIGNATURE DINNER BUFFET

TWO ENTRÉE SELECTIONS

125

THREE ENTRÉE SELECTIONS

135

GRILLED SEASONAL VEGETABLES, DAVERO EXTRA VIRGIN OLIVE OIL, HERBED BALSAMIC VINEGAR

SHAVED ZUCCHINI SALAD, LITTLE GEM, MINT, RED ONION, PRESERVED LEMON

PANZANELLA SALAD, HEIRLOOM TOMATO, FENNEL, LOCAL OLIVES, GRILLED FOCCACIA, CAPERS, BARREL-AGED FETA

ARTISAN BREAD & SWEET BUTTER

SELECT 2 OR 3:

- GRILLED SIXTY SOUTH SALMON, MEYER LEMON & DILL BEURRE BLANC
- SEARED PETIT MEDALLIONS OF NIMAN RANCH FILET MIGNON, WILD MUSHROOM, CIPOLLINI ONION RAGOÛT
- CLASSIC ROAST ORGANIC CHICKEN, GRILLED GRAPES, TARRAGON JUS
- ROASTED PORK LOIN STUFFED WITH DATES, SPINACH, AND PINE NUTS, APPLE RELISH
- MARY'S ORGANIC CHICKEN MARBELLA, PRUNES, GREEN OLIVES, CAPER SAUCE
- SEASONAL RAVIOLI, SPICED LABNE, SPINACH, CHERRY TOMATOES

CUMIN ROASTED SEASONAL VEGETABLES

ROSEMARY ROASTED FINGERLING POTATOES

VALRHONA TRIPLE CHOCOLATE MOUSSE CAKE

TRADITIONAL BOURDALOUE PEAR FRANGIPANE TART

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Dinner Buffets are priced for a maximum of two hours. Minimum of 25 guests.

Fairmont Sonoma Mission Inn & Spa



CALIFORNIA BARBECUE DINNER BUFFET

130

SONOMA FIELD GREENS, HEIRLOOM CHERRY TOMATOES, FOCCACCIA CROUTONS,
CHAMPAGNE VINAIGRETTE

TRADITIONAL POTATO SALAD, STONE GROUND MUSTARD VINAIGRETTE

POBLANO CHILES & CHEDDAR CORNBREAD, WHIPPED HONEY BUTTER

FRESH CORN ON THE COB, JALAPEÑO BUTTER

GARLIC RUBBED FLANK STEAK, CHIMICHURRI

NIMAN RANCH BBQ PORK SPARE RIBS

GRILLED JUMBO PRAWNS

GRILLED SEASONAL VEGETABLES, LOCAL OLIVE OIL

CHOCOLATE CHIP CROISSANT BREAD PUDDING, CRÈME ANGLAISE

SWEET BUTTERMILK BISCUIT & FRESH BERRY SHORTCAKE, VANILLA CHANTILLY

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Dinner Buffets are priced for a maximum of two hours. Minimum of 25 guests.

Fairmont Sonoma Mission Inn & Spa





FAMILY STYLE DINNER

SONOMA FAMILY-STYLE DINNER

ARTISAN BREAD & SWEET BUTTER

TWO ENTRÉE SELECTIONS

130

THREE ENTRÉE SELECTIONS

140

SELECT 2:

- MIXED GREENS, LAURA CHENEL CHÈVRE GOAT CHEESE, ROASTED BEETS, TRUFFLE VINAIGRETTE
- FRISÉE AND ARUGULA, PANCETTA LARDONS, SWEET 100 TOMATOES, HARD-BOILED EGG, DIJON VINAIGRETTE
- SHAVED RED CABBAGE, PISTACHIO, PARSLEY, LEMON DRESSING
- KALE CAESAR SALAD, FOCACCIA CROUTONS, GRATED VELLA JACK CHEESE

SELECT 2 OR 3:

- ORRICHETTE PASTA, BROCCOLINI, PINENUTS, PESTO
- CARROT & PARSNIP RAVIOLI, PEAS, SHAVED PARMESAN
- SEBASTOPOL ORGANIC MUSHROOM RISOTTO
- GRILLED BLUE NOSE SEABASS, SAFFRON TOMATO EMULSION
- SEARED NIMAN RANCH PETIT FILET, CIPOLLINI-MUSHROOM RAGOÛT
- CLASSIC ROAST ORGANIC CHICKEN, GRILLED GRAPES, TARRAGON JUS
- BRAISED PORK BELLY, APPLE & FENNEL & PARSLEY SALAD
- 24-HOUR BRAISED LAMB SHOULDER, CHAMOMILE YOGURT, NATURAL JUS

Minimum of 25 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa



SONOMA FAMILY-STYLE DINNER (cont.)

MIXED GRILLED VEGETABLES, AGED BALSAMIC & EXTRA VIRGIN OLIVE OIL
YUKON GOLD MASHED POTATOES

TRIO OF TARTLETS:

VANILLA BEAN CUSTARD & FRESH FRUIT, VANILLA SHORTBREAD

RESORT HARVESTED HONEY PECAN, COCOA SHORTBREAD

VALRHONA SALTED CARAMEL CHOCOLATE, GRAHAM SHORTBREAD

REGULAR & DECAFFEINATED COFFEE & LOT 35 TEAS

Minimum of 25 guests. Pricing per person.

Fairmont Sonoma Mission Inn & Spa





BARS

BAR PRICING

ON THE BAR

price per drink

	HOST	CASH
PREMIUM	15	17
SUPER PREMIUM	17	19
LUXURY	19	20
HOUSE STILL & SPARKLING WINE/glass	N/A	15
DOMESTIC BEER	10	12
MICRO-BREWERY & IMPORTED BEER	11	13
LIQUEURS	15	17
SOFT DRINKS, JUICE, MINERAL WATER	7	8

price per bottle

GLORIA FERRER SPARKLING WINE	58	60
WHITE & RED HOUSE SONOMA WINES	58	60

*Host bar prices are exclusive of tax and service charges.
Cash bar prices are inclusive of tax and service charges.
Bartender fee is 300 per bartender (1 bartender/ 50 guests).*

Fairmont Sonoma Mission Inn & Spa





LIQUOR BRANDS

PREMIUM BRANDS

FINLANDIA VODKA
BEEFEATER GIN
BACARDI SILVER RUM
SAUZA HORNITOS PLATA TEQUILA
JACK DANIEL'S WHISKEY
JIM BEAM RYE
THE FAMOUS GROUSE SCOTCH
NOILLY PRAT VERMOUTH

SUPER PREMIUM BRANDS

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

LUXURY BRANDS

BELVEDERE VODKA
THE BOTANIST GIN
BACARDI GRAN RESERVE 10-YEAR RUM
CASAMIGOS ANEJO TEQUILA
WOODFORD RESERVE BOURBON
KNOB CREEK RYE
MACALLAN DOUBLE CASK 12-YEAR SCOTCH
NOILLY PRAT VERMOUTH



BEVERAGE PACKAGES

BEER AND WINE PACKAGE

23 FOR THE FIRST HOUR
15 EACH ADDITIONAL HOUR

DOMESTIC, MICRO-BREWERY & IMPORTED BEERS
SONOMA HOUSE WINES
STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

PREMIUM PACKAGE

28 FOR THE FIRST HOUR
19 EACH ADDITIONAL HOUR

PREMIUM BRANDS
DOMESTIC, MICRO-BREWERY & IMPORTED BEERS
SONOMA HOUSE WINES
STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

SUPER PREMIUM PACKAGE

32 FOR THE FIRST HOUR
20 EACH ADDITIONAL HOUR

SUPER PREMIUM BRANDS
DOMESTIC, MICRO-BREWERY & IMPORTED BEERS
SONOMA HOUSE WINES
STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

LUXURY PACKAGE

36 FOR THE FIRST HOUR
22 EACH ADDITIONAL HOUR

LUXURY BRANDS
DOMESTIC, MICRO-BREWERY & IMPORTED BEERS
SONOMA HOUSE WINES
STILL & SPARKLING MINERAL WATERS & SOFT DRINKS

Priced per person unless stated otherwise.
Fairmont Sonoma Mission Inn & Spa



WHITE WINE LIST

CHARDONNAY

BENZIGER, <i>SONOMA COUNTY</i>	58
GUST, <i>PETALUMA GAP</i>	72
PAUL HOBBS, <i>RUSSIAN RIVER</i>	100
ROMBAUER, <i>NAPA CARNEROS</i>	80
OUTERBOUND, <i>SONOMA COAST</i>	68
LANDMARK "OVERLOOK", <i>SONOMA COUNTY</i>	60
RAMEY, <i>RUSSIAN RIVER</i>	100

SAUVIGNON BLANC

CAKEBREAD CELLARS, <i>NAPA VALLEY</i>	60
MERRY EDWARDS, <i>RUSSIAN RIVER</i>	75
HANNA, <i>RUSSIAN RIVER</i>	56
CAPTURE "TRADITION", <i>SONOMA COUNTY</i>	56

UNIQUE WHITE WINES

MACLAREN "AIDA" VIOGNIER, <i>RUSSIAN RIVER</i>	72
LEO STEEN "JURASSIC VINEYARD" CHENIN BLANC, <i>SANTA YNEZ</i>	60
SONOMA SOMM "ROSSI RANCH", ROUSSANNE, <i>SONOMA VALLEY</i>	58
TERMINIM, "CEPAGES D'OR" WHITE BLEND	80

SPARKLING

GLORIA FERRER BLANC DE NOIRS, <i>CARNEROS</i>	58
DOMAINE CARNEROS BRUT, <i>CARNEROS</i>	76
VEUVE CLICQUOT "YELLOW LABEL" BRUT NV REIMS, <i>CHAMPAGNE, FRANCE</i>	125

ROSE

CLINE CELLARS ROSE OF MOURVEDRE, <i>CONTRA COSTA</i>	58
ORDAZ FAMILY WINES, <i>SONOMA VALLEY</i>	40
CHENE BLEU LE ROSE, <i>VAUCLUSE, FRANCE</i>	75

Priced per bottle.

Fairmont Sonoma Mission Inn & Spa

RED WINE LIST

PINOT NOIR

CHAMP DE REVES, <i>ANDERSON VALLEY</i>	60
MERRY EDWARDS, <i>RUSSIAN RIVER VALLEY</i>	120
OCCIDENTAL, <i>FREESTONE-OCCIDENTAL</i>	120
LANDMARK "OVERLOOK", <i>MONTEREY,</i> <i>SONOMA, SANTA BARBARA</i>	58
ANABA, <i>SONOMA COAST</i>	75

CABERNET SAUVIGNON

BENZIGER, <i>SONOMA COUNTY</i>	58
HIGHWAY 12 "HIGHWAYMAN", <i>SONOMA VALLEY</i>	72
DANE CELLARS DES NUDOS, <i>MOON MOUNTAIN</i>	100
JORDAN, <i>ALEXANDER VALLEY</i>	150
EMMITT-SCORSONE "OLD VINE", <i>DRY CREEK VALLEY</i>	80
THE COUNSELOR, <i>ALEXANDER VALLEY</i>	80
SILVER OAK, <i>ALEXANDER VALLEY</i>	150

UNIQUE REDS

BENZIGER MERLOT, <i>SONOMA COUNTY</i>	58
ONCE & FUTURE "SANGIACOMO VINEYARD" MERLOT, <i>CARNEROS</i>	68
DUCKHORN MERLOT, <i>NAPA VALLEY</i>	100
BEDROCK "EVANGELHO VINEYARD" HERITAGE BLEND, <i>CONTRA COSTA</i>	75
MOUNTAIN TIDES PETITE SIRAH, <i>CALIFORNIA</i>	60
SOURCE & SINK ZINFANDEL BLEND, <i>SONOMA VALLEY</i>	60
WINERY SIXTEEN600 ZINFANDEL, <i>SONOMA VALLEY</i>	60

Priced per bottle.

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