



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

# The Art of Catering.

## CALM. COOL. RELAXED.



**The Doubletree Hotel  
Sonoma Wine Country**

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HOTEL**

SONOMA WINE COUNTRY



# À La Carte

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner

Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



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# Beverages



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner

Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



Freshly Brewed Starbucks Coffee

Freshly Brewed House Regular and Decaffeinated Coffee

Herbal Teas / Iced Tea

Assorted Chilled Fruit Juices

Ice Cold Lemonade

Chilled Berry Punch

Chilled Regular and Chocolate Milk

Individual Bottled Fruit Juices

Calistoga Mineral Waters

San Pellegrino or Panna Waters *1 liter bottles*

Assorted Soft Drinks

Red Bull

Italian Soda Station

Seltzer Water with Flavored Torani Syrups



# From the Bake Shop



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



Filled Croissants Savory or Sweet

Plain Croissants

Assorted Freshly Baked Mini Danish

Assorted Freshly Baked Large Danish

Assorted Whole Grain Muffins

Assorted Donuts

Assorted Sliced Breakfast Breads

Assorted Bagels with Cream Cheese

Glazed Cinnamon Rolls

Homemade Fudge Brownies

Assorted Bar Cookies to Include:  
Raspberry and Lemon Bars

Assorted Cookies to Include:  
Doubletree Chocolate Chip Cookies, White Chocolate Macadamia Nut,  
Oatmeal Raisin, Peanut Butter and Sugar

Mini French Pastries to Include:  
Cream Puffs, Éclairs, Napoleons, 2" Tarts, and Petit Fours

House Flavored Mixed Nuts *2 pound minimum*

# More Goodies



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



Whole Seasonal Fresh Fruit

Fruit, Yogurt & Granola Parfaits

Assorted Individual Yogurts

Crudite Cups with Dilled Yogurt Dip

Assorted Candy Bars and M&M's

Warm Pretzels with Mustard

Tri-Colored Tortilla Chips with Salsa and Guacamole

Freshly Popped Popcorn

Potato Chips with Onion and Herb Dip

Individual Bags of Peanuts

Individual Boxes of Red Vines



# Breakfast

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



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# Continental Breakfasts



*We Proudly Serve Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Herbal Teas with all of Our Breakfast Menus. Chilled Fruit Juices Choices include Orange, Apple, Pineapple or Grapefruit*



## **EARLY BIRD CONTINENTAL**

A Choice of Two Chilled Fruit Juices  
Freshly Baked Mini Apple and Cheese Danish, Mini Scones,  
Mini Plain and Filled Croissants  
Butter and Preserves

## **CEREAL BAR CONTINENTAL**

A Choice of Two Chilled Fruit Juices  
Fresh Sliced Seasonal Fruit & Berries  
A Selection of Cereals with Cold Milk  
Organic Steel Cut Oatmeal Served with Brown Sugar,  
Dried Fruits, Candied Pecans, Walnuts, and Heavy Cream

## **ARTISAN DELUXE CONTINENTAL**

A Choice of Two Chilled Fruit Juices  
Fresh Seasonal Fruit  
Freshly Baked Artisan Danish, Mini Scones,  
Mini Plain and Filled Croissants  
Butter and Preserves  
Assorted Breakfast Breads  
Fruit Yogurts and Granola Parfait

## **HEALTHY CONTINENTAL BREAKFAST**

A Choice of Two Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Organic Vanilla Yogurt  
House Made Granola  
Whole Grain Muffins and Breakfast Breads  
Butter and Preserves

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



# Enhancements to Our Continental and Breakfast Buffets



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



Cinnamon Raisin or Sour Dough French Toast  
with Warm Maple Syrup

Biscuit with Scrambled Eggs, Canadian Bacon  
and Cheddar Cheese

Waffles with Seasonal Fruit Compote and Warm Maple Syrup

Savory Stuffed Croissants

English Muffin Sandwich ~ Scrambled Eggs with Sausage Patty ~

Organic Steel Cut Oatmeal Served with Brown Sugar,  
Dried Cranberries and Toasted Walnuts

Bagels with Flavored Shmears

Assorted Cold Cereal and Milk

Smoothie Station with Assorted Fruits, Juices & Yogurts

*Station Attendant Required for Action Station*



# Plated Breakfast



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

*Served with a Trio of Three Juices. Baskets of Freshly Baked Mini Danish, Scones, Plain and Filled Croissants, With Butter, Fruit Preserves and Local Honey. Crispy Breakfast Potatoes. We Proudly Serve Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Herbal Teas With All of Our Breakfast Menus*



## **COTATI COUNTRY FRESH SCRAMBLED EGGS**

With a Choice of ~

Crisp Smoked Bacon or Chicken Apple Sausage

## **SOUTHERN STYLE BISCUITS AND GRAVY**

Buttermilk Biscuits with Creamy Sausage Gravy,  
Scrambled Eggs and a Choice of ~

Crisp Smoked Bacon or Chicken Apple Sausage

## **CALIFORNIA FIESTA**

Chili Relleno Quiche and Crisp Thick Cut Bacon  
Served with Salsa, Sour Cream and Tortillas

## **SAVORY BRIOCHE BREAD PUDDING**

with Mushrooms and Leeks

Pinot Gris Sabayon

Grilled Asparagus Wrapped in Pancetta

## **SONOMA COAST FRITTATA**

Eggs, Asparagus, Smoked Salmon,  
Bay Shrimp, Onions, Tomatoes and Goat Cheese

## **CLASSIC EGGS BENEDICT**

Poached Egg and Canadian Bacon

On a Crisp English Muffin

Drizzled with Hollandaise



# Buffet Breakfast Options



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

*We Proudly Serve Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas with All of Our Breakfast Buffets. Breakfast Buffets Require a Minimum of 25 Guests. If the Buffet is Less Than the Minimum Requirement, a Charge Equal to 25 Persons Will Apply*

## SONOMA SUNRISE

Assorted Chilled Fruit Juices ~  
Orange, Apple, Pineapple and Grapefruit  
Sliced Fresh Fruit Display  
Fluffy Scrambled Eggs  
Crisp Smoked Bacon Strips  
and Chicken Apple Sausage  
Lyonnais Fingerling Potatoes or Hash Browns  
Freshly Baked Mini Assorted Danish, Mini Scones,  
Mini Plain and Chocolate  
Butter, Fruit Preserves and Local Honey

## SONOMA COAST BREAKFAST

Assorted Chilled Fruit Juices ~  
Orange, Apple, Pineapple and Grapefruit  
Sliced Fresh Fruit Display  
Selection of Cold Cereals with Chilled Milk  
Crab Cake Benedict with Tomato & Hollandaise  
Lyonnais Potatoes  
Chicken Apple Sausage  
Display of Smoked Lox, Herb Cream Cheese,  
Red Onions, Capers and Fresh Dill  
Freshly Baked Artisan Breakfast Breads and Danish  
Butter, Fruit Preserves and Honey





# Breaks

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner

Entrées

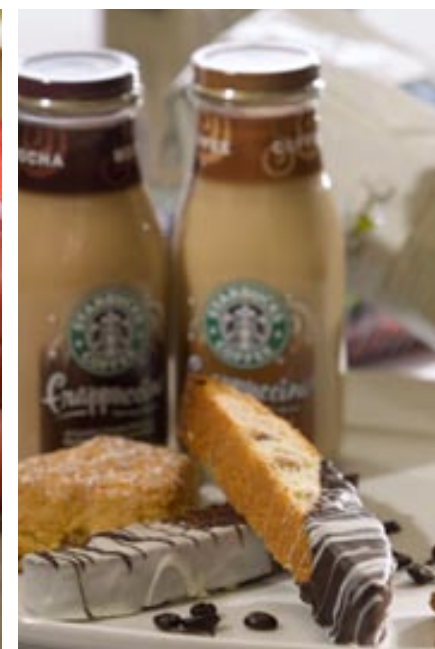
Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



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# Break Specialties

*Duration of Break ~ ½ Hour Maximum*



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



## WINE COUNTRY GELATO STAND

An Assortment of Wine Country Flavors to include Blackberry Cabernet, Peach & Chardonnay Seasonal Selection Provided by Fiorello's Gelato Assorted Mineral Waters and Lemonade

## SWEET TOOTH FAVORITE

Doubletree Chocolate Chip, Peanut Butter, Sugar, White Chocolate Macadamia and Oatmeal Raisin Cookies  
Chocolate Brownies and Lemon Bars  
Chilled Regular and Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

## CLASSIC COKE MOVIE BREAK

Freshly Popped Popcorn  
Red Vines & Assorted Candy Bars  
Goobers & Raisinettes  
Assorted Soft Drinks and Bottled Waters

## THE ULTIMATE CHOCOLATE EXPERIENCE

Doubletree Chocolate Chip Cookies Dipped in Chocolate White & Dark Chocolate Dipped Strawberries and Seasonal Fruit  
Chocolate Dipped Pretzels and Raisinettes  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Herbal Teas  
Chilled Regular Milk and Chocolate Milk

## LUCY'S LEMONADE STAND" THEME BREAK

Chef's Seasonal Pastries and Cookies  
Root Beer and Orange Soda Floats  
Ice Cold Lemonade, Bottled Sodas and Waters  
Theme break décor (Spring/Summer/Fall/Winter)



# Break Specialties (cont.)

*Duration of Break ~ ½ Hour Maximum*



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



## **SALSA BAR**

Fresh Tortilla Chips, Sour Cream, Guacamole, Fresh Salsa's:  
Pico de Gallo, Salsa Verde & Tropical Fruit Salsa  
Queso Fundido  
Jarritos Fruit Sodas  
Assorted Soft Drinks and Bottled Waters

## **GRAVENSTEIN FARMER'S MARKET**

Whole Seasonal Local Grown Fruits  
With Appropriate Seasonal Dipping Sauce and Local Honey  
Freshly Popped Popcorn  
Fresh Pressed Cider  
Assorted Mineral Waters  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and  
a Selection of Herbal Teas

## **AFTERNOON TEA**

Fresh Strawberries with Chantilly Cream  
Assorted Tea Sandwiches  
Assortment of Mini Cookies  
A Selection of Black and Herbal Teas

## **THE NATURALIST**

Assorted Fruit Smoothies  
Crudit  cups with Dilled Yogurt  
Whole Fresh Local Grown Fruits  
House Made Granola Trail Mix  
Fresh Juices and Vitamin Waters

## **ZEN MEDITATION**

Vegetarian Sushi Rolls & Ginger Wasabi Soy Vegetarian Spring  
Rolls with Thai Chili Sauce  
Fortune Cookies & Iced Orange Wedges  
Assorted Green & Herbal Teas



# All Day Meeting Packages



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

## MORNING CONTINENTAL

A Choice of Two Chilled Fruit Juices:  
Orange, Apple, Pineapple or Grapefruit  
Diced Fresh Seasonal Fruit  
Freshly Baked Assorted Mini Danish and Breakfast Breads  
Butter and Preserves  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee  
and a Selection of Herbal Teas

## MID-MORNING BREAK

Freshly Brewed Starbucks Coffee, Tea and Decaffeinated Coffee  
Assorted Soft Drinks and Bottled Waters Afternoon Break  
Assorted Cookies, Brownies, and Lemon Bars  
Assorted Soft Drinks and Bottled Waters

## AFTERNOON BREAK

Assorted Cookies, Brownies, and Lemon Bars  
Assorted Soft Drinks and Bottled Waters

## MORNING CONTINENTAL

A Choice of Two Chilled Fruit Juices:  
Orange, Apple, Pineapple or Grapefruit  
Sliced Fresh Seasonal Fruit  
Freshly Baked Assorted Mini Danish and Breakfast Breads  
Butter and Preserves  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee  
and a Selection of Herbal Teas

## MID-MORNING BREAK

Freshly Brewed Starbucks Coffee, Tea and Decaffeinated Coffee  
Assorted Soft Drinks and Mineral Waters

## LUNCH BUFFET

Choice of Deli Buffet, Italian Buffet or All American BBQ  
*Refer to page 23*

## AFTERNOON BREAK

Assorted Cookies, Brownies, and Lemon Bars  
Assorted Soft Drinks and Mineral Waters





# Plated Luncheons

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



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# Lunches on the Lighter Side



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

*Two Course À La Carte Lunches Includes. A Selection of: Green Salad, Potato Salad or Pasta Salad. A Selection of Desserts: Seasonal Fruit Cobbler, Panna Cotta, Fruit Parfait, Turnover, Tiramisu or Brownie Sundae. Assorted Rolls and Butter served with Entrée Salads. Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Iced Tea.*



## ASIAN CHICKEN SALAD

Grilled Chicken Breast with Crispy Noodles  
Served on a Bed of Crisp Greens  
Tossed in a Sesame Seed and Thai Chili Vinaigrette

## CLASSIC CAESAR SALAD

Crisp Hearts of Romaine with Shaved Parmesan and  
Classic Caesar Dressing and House Made Crouton

## SMOKED TROUT & D'ANJOU PEAR SALAD

On a Bed of Sonoma Greens  
Stone Ground Mustard

## FIESTA SALAD

Spicy Carne Asada or Marinated Chicken  
Served a bed of Greens  
with Tomatoes, Salsa, Guacamole  
Black Olives and Sour Cream  
And Crunch Corn Tortilla Strips  
With a Cilantro Lime Vinaigrette  
or Salsa Ranch Dressing

## SPINACH SALAD

With Red Onions, Crumbled Bacon, Bleu Cheese,  
Dried Cranberries, Hard Boiled Eggs and Balsamic Vinaigrette

## CAESAR CHICKEN SALAD WRAP

Grilled Chicken Breast with Crisp Romaine  
Parmesan Cheese Tossed in a Caesar Dressing  
In a Spinach Wrap



# Lunches on the Lighter Side (cont.)



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

*Two Course À La Carte Lunches Includes. A Selection of: Green Salad, Potato Salad or Pasta Salad. A Selection of Desserts: Seasonal Fruit Cobbler, Panna Cotta, Fruit Parfait, Turnover, Tiramisu or Brownie Sundae. Assorted Rolls and Butter served with Entrée Salads. Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Iced Tea.*



## ROASTED TURKEY SANDWICH

With Cream Cheese and Cranberry Horseradish Chutney on a Whole Wheat Honey Demi Loaf

## VEGGIE WRAP

Grilled Seasonal Vegetables with Hummus, Sunflower Seeds & Sprouts in a Spinach Wrap

## ROASTED TRI TIP SANDWICH

Served with Sun Dried Tomato Chutney  
Served on an Asiago Ciabatta Roll

## BLACK FOREST HAM SANDWICH

With Emmenthaler Cheese, Sweet Hot Mustard  
Lettuce and Tomato on a Sour Dough Roll

## DUNGENESS CLUB SANDWICH

Flakey Dungeness Crab, Green Onions, Celery and  
Mayonnaise with Bacon, Lettuce, Tomato  
on a Butter Croissant

## DOUBLETREE "TO-GO"

### Picnic Lunch Includes:

Individual Bag of Chips, Wine Country Olives & Pickles,  
Whole Fresh Fruit, Doubletree Chocolate Chip Cookie  
Soft Drink or Mineral Water

**A Choice of Two Sandwiches from above  
with a minimum of 20 people:**

Individually Packaged to go with condiments on the side



# Plated Lunch Entrées



*All Plated Lunches Are Served with Assorted Rolls and Butter, Fresh Seasonal Vegetables, Appropriate Starch and 1st & 3rd Course Selections. We Proudly Serve Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas.*

## SELECT ONE ITEM FOR 1ST AND 3RD COURSES

### 1st Course Salad/Soup Selections

*Choose One of The Following:*

- \* Bacchus Seasonal Soup du Jour
- Caesar Salad

Sonoma Mixed Organic Green Salad

*\* Soup Serves Up to 50 people maximum*

### 3rd Course Dessert Selections

*Choose One of The Following:*

- Seasonal Fruit Cobbler
- New York Cheese Cake Topped with Berry Sauce
- Brownie Sundae, Panna Cotta
- Fresh Fruit Parfait or Turnover
- Chocolate Layer Cake

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



# Plated Lunch Entrées (cont.)



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

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## **BACON PESTO CRUSTED SALMON**

With Red Onion Relish  
Butter Whipped Potatoes

## **LONDON BROIL**

Served in a Roasted Garlic Red Wine Demi  
Buttermilk Mashed Potatoes

## **PECAN CRUSTED CHICKEN**

With Bourbon Glazed Peaches

## **CHICKEN SALTIMBOCCA**

With Prosciutto, Provolone and Sage  
in a Creamy Sauce Mornay

## **BLACKENED TILAPIA**

With Mango Salsa

## **GRILLED MARINATED VEGETABLES**

Sliced Eggplant, Baby Carrots, Tomatoes, Zucchini,  
Yellow Squash, Oyster Mushrooms with Caponata  
on Creamy Polenta



# Plated Lunch Entrées (cont.)



*All Plated Lunches Are Served with Assorted Rolls and Butter, Fresh Seasonal Vegetables, Appropriate Starch and 1st & 3rd Course Selections. We Proudly Serve Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas. Selection of Two Entrées Requires Minimum of 20 people. Prices Are Based on the Highest Priced Entrée Selected.*

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



## GRILLED SHRIMP PASTA

Lemon Pepper Pasta with Herb Marinated Shrimp  
Tossed with Artichoke Hearts, Sun Dried Tomatoes,  
Capers and Fresh Herbs

## STAR ANISE MARINATED LOIN OF PORK

With Ginger Garlic Sweet Potatoes

## HOMEMADE CHICKEN OR BEEF POT PIE

Served with Garlic Mashed Potatoes

## GRILLED FLATIRON STEAK

With Bacon and Bleu Cheese Crumble

## ROASTED VEGETABLE RAVIOLI

With Sage Walnut Pesto  
Shaved Grana Panano

## SPINACH ARTICHOKE RAVIOLI

Spinach Pasta Stuffed with Artichoke and Cheese,  
In a light Cream Sauce  
Garnished with Artichoke Hearts  
Diced Tomatoes and Baby Spinach



# Buffet Luncheons

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



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# Buffet Lunch Selections



*We Proudly Serve Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Iced Tea with all Lunch Buffets. Lunch Buffets Require a Minimum of 25 Guests. If the Buffet is Less Than the Minimum Requirement, a Charge Equal to 25 Persons Will Apply.*

## WORKING DELI

Mixed Green Salad with Choice of Dressings

Classic Macaroni Salad

Red Potato Salad with Sour Cream, Chives & Bacon

Whole Fresh Fruit

Pre-made Assorted Sandwiches to include:

### **Roasted Turkey Sandwich**

With Cream Cheese and Cranberry Horseradish Chutney on a

Whole Wheat Honey Demi Loaf

### **Veggie Wrap**

Grilled Seasonal Vegetables with Hummus,

Sunflower Seeds & Sprouts in a Spinach Wrap

### **Roasted Tri Tip Sandwich**

Served with Sun Dried Tomato Chutney

Served on and Asiago Ciabatta Roll

### **Black Forest Ham**

Emmenthaler Cheese, Sweet Hot Mustard

Lettuce and Tomato on a Sour Dough Roll

Chocolate Brownies

## SOUP AND SALAD BAR

Bacchus Soup du Jour

Fresh Seasonal Fruit Display

Dilled Red Potato Salad

Seafood Louis Pasta Salad

Build Your Own Salad Bar to include~

Organic Sonoma Mixed Greens

Radishes, Cucumbers, Cherry Tomatoes, Sprouts,

Crumbled Bacon, Olives, Sunflower Seeds, Croutons

Julienne of Ham and Turkey, Chicken or Tuna Salad

A Selection of Dressings

Assorted Rolls and Butter

Fresh Fruit Cobbler with Whipped Cream

## SONOMA COUNTY DELI

Classic Cole Slaw

Old Fashioned Red Potato Salad with Dill

Farfalle Pasta with Sundried Tomatoes and Fresh Basil Tossed in a Light Italian Vinaigrette

Black Forest Ham, Roasted Breast of Turkey, Pastrami,

Rare Roast Beef, Roasted Chicken Salad with Tarragon

Swiss, Cheddar and Jack Cheese

Onions, Pickles, Peppers, Lettuce, Tomatoes

Wine Country Olives

Assorted Mustards and Mayonnaise

Artisan Sandwich Rolls

New York Cheesecake

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner

Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



# Buffet Lunch Selections (cont.)



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

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## FIESTA OLE

Southwestern Caesar Salad with Roasted Corn & Red Peppers in a Creamy Caesar Dressing Topped with Tortilla Strips  
Black Bean and Roasted Corn Salad with Pasilla Chili's  
Tossed with Cilantro Lime Vinaigrette  
Fresh Fruit Salad  
Chicken Enchiladas  
Cheese Enchiladas  
Refried Black Beans with Pepper Jack Cheese  
Mexican Style Rice  
Trio of Salsas, Guacamole, Sour Cream, Shredded Lettuce  
Jalapeno Peppers, Grated Cheese  
Flour Tortillas  
Churros and Mocha Flan

## ALL AMERICAN BARBECUE BUFFET

Garden Salad with Carrots, Tomatoes, Cucumbers and Sprouts with a Choice of Dressings  
Classic Cole Slaw  
Corn Bread with Honey Butter  
Southern Style Buttermilk Fried Chicken  
BBQ Pork Ribs  
Macaroni and Cheese  
Green Beans Amandine  
Corn on the Cobb  
Assorted Desserts

## WINE COUNTRY PICNIC BUFFET

Spinach Salad with Smoked Bacon, Bleu Cheese Crumble, and Red Onion with Cabernet Vinaigrette  
Potato Salad with Sauce Gribiche  
Grilled Marinated Vegetable Platter  
Assorted Cheese Display  
Thinly Sliced Tenderloin of Beef  
With a Tangy Dijon Mustard Sauce  
House Smoked Salmon with Dill Sauce  
Assorted Artisan Rolls and Butter  
Strawberry Short Cake and a Variety of  
Mini Cheese Cakes



# Buffet Lunch Selections (cont.)



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## ITALIAN BUFFET

Classic Caesar Salad with Shaved Parmesan,  
Garlic Croutons and Caesar Dressing  
Caprese Salad with Fresh Mozzarella and Ripe Tomatoes,  
Fresh Basil and Extra Virgin Olive Oil  
Marinated Grilled Vegetable Platter  
Sliced Melon, Wrapped with Prosciutto  
Home Style Lasagne with Mozzarella & Ricotta  
Chicken Marsala with Wild Mushrooms  
Penne Pasta with Pesto Cream & Sundried Tomatoes  
Garlic Bread  
Red Grapes & Sliced Melon  
Tiramisu

## FAR EAST BUFFET

Asian Chicken Salad Served in  
Chinese Take Out Boxes with Chopsticks  
Pork Firecracker Won Tons  
Vegetarian Spring Rolls  
With Appropriate Sauces  
Peking Style Roast Breast of Duck  
With Plum Sauce & Sautéed Vegetables  
Beef & Vegetable Stir Fry  
Vegetable Fried Rice  
Chow Mein Noodles  
Fortune Cookie & Orange Wedges

## NEAR EAST BUFFET

Hummus Served with Pita Wedges,  
Fresh Seasonal Vegetables, Olives  
Fattoush (Green Salad with Tomatoes, Cucumbers &  
Pita Chips in a Lemon & Olive Oil Vinaigrette)  
Grape Leaves stuffed with Seasoned Rice  
Stewed Lamb Tagine with Cinnamon, Saffron and Dried Fruit,  
Served with Preserved Lemon Couscous  
Curried Chicken with Fluffy Rice Pilaf, Spice Roasted Vegetables  
Baklava and Dried Fruits

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies





À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

# Plated Dinner Entrées



**The Doubletree Hotel  
Sonoma Wine Country**

Tel: 707-586-4655

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**DOUBLETREE®  
HOTEL**

SONOMA WINE COUNTRY



# Dinner - From Start to Finish



*Select One of the Following Salads or Soups and Desserts. Additional Starter Course available.  
Soup Serves Maximum of 50 People.*



## STARTERS

### **Baby Spinach Salad**

Sun Dried Tomatoes, Toasted Pine Nuts and Bleu Cheese with Balsamic Vinaigrette

### **Sonoma Organic Mixed Greens**

Candied Pecans, Mixed Baby Greens, Sun dried Cherries, Goat Cheese and Red Onion  
Champagne Vinaigrette

### **Caesar Salad**

Romaine Lettuce, Radicchio, Croutons, and Parmesan Cheese with Caesar Dressing

### **Composed Green Salad**

Sonoma Greens in a Radicchio Cup with Cherry Tomatoes, Carrots and Cucumber with a Cabernet Vinaigrette

### **Soup Selections**

Bodega Clam Chowder  
Crab & Corn Chowder  
Roasted Red Bell Pepper & Gouda  
Bacchus Seasonal Soup Du Jour

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



# Dinner - From Start to Finish (cont.)



*Select One of the Following Salads or Soups and Desserts. Additional Starter Course available.  
Soup Serves Maximum of 50 People.*



## SWEET ENDINGS

**New York Cheesecake**  
on a Painted Plate

**Flourless Chocolate Decadence Cake**

**Flourlesschoco.jpg**

**Laurel & Orange Panna Cotta**

**Pear Tart with Crème Anglaise**

**Lemon Curd Tart with Fresh Berries**



## ADDITIONAL SEAFOOD COURSES

**Marinated Shrimp**  
On a bed of Vanilla Infused Sweet Potato Puree  
with a Spicy Chili Confetti

**Lobster Ravioli**  
In a Rich Lobster Cream Sauce  
Garnished with Creme Frech & Chopped Chives

**Crab Salad**  
Niçoise Style with Peruvian Blue Potatoes  
or Thai Style with Green Papaya

**Martini Prawn Cocktail**  
Served Up with Spicy Sauce & Lemon Wedges

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



# Dinner Entrée Selections



*All Plated Dinners Are Served with Assorted Rolls and Butter , Seasonal Vegetables, Appropriate Starch and Start to Finish Selections. We Proudly Serve Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas. Entrée Selection. Selection of Two Entrées Requires Minimum of 20 people. Prices Are Based on the Highest Priced Entrée Selected.*



## **KENTUCKY ONION GRILLED RIB EYE**

With Caramelized Bourbon Onions  
Sweet Potato Puree

## **BRAISED LAMB SHANK**

Served with Balsamic Fig Glaze  
Creamy Polenta

## **BACON PESTO CRUSTED SALMON FILET**

With Red Onion Relish  
Olive Oil Forked Potatoes

## **CLASSIC COQ AU VIN**

Red Wine Braised Chicken  
Red Potatoes

## **MAHI MAHI**

With Plum BBQ Sauce and Lemongrass Risotto Cake

## **PASTA POMMODORO**

Penne Pasta Sautéed with House made Tomato Marinara  
with Fresh Basil and Pine Nuts

## **DOUBLE CUT PORK CHOP**

Served with Cornbread and Andouille Sausage Stuffing  
Garnished with Apple Onion Relish

## **VEGETABLE CAPONATA**

A Rustic Blend of Vegetables Sautéed with Currants,  
Pine Nuts & Capers  
Preserved Lemon Cous Cous

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



# Dinner Entrée Selections (cont.)



*All Plated Dinners Are Served with Assorted Rolls and Butter , Seasonal Vegetables, Appropriate Starch and Start to Finish Selections. We Proudly Serve Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas. Entrée Selection. Selection of Two Entrées Requires Minimum of 20 people. Prices Are Based on the Highest Priced Entrée Selected*

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



## **PECAN CRUSTED CHICKEN**

With Bourbon Glazed Peaches  
Scalloped Potatoes

## **BLACKENED TILAPIA**

With Tropical Fruit Salsa  
And Rice Pilaf

## **HERB ROASTED HALF CHICKEN**

With Natural Jus and Butter Whipped Potatoes

## **SOUTH WESTERN RUBBED HANGAR STEAK**

With Lime & Chipotle  
Mashed Sweet Potato Puree

## **BACON WRAPPED FILET MIGNON**

With Bacon & Bleu Cheese Crumble  
Classic Bordelaise and Duchess Potatoes

## **LASAGNA ROULADE**

With Spinach & Mushrooms  
House made Marinara

## **VEGETABLE WELLINGTON PICTURE029.JPG**

Sautéed Mushroom Duxelles, Spinach, Onions,  
Roasted Red and Yellow Peppers and Creamy Polenta  
Wrapped in Crispy Puff Pastry

## **VEGETABLE RAVIOLI**

With Sage & Walnut Pesto

# Dinner Duet Pairing Plates



*Served with Chef's Choice of Starch to Accompany. Seasonal Vegetables, Rolls and Butter. Start to Finish Selections.  
Choice of Two Entrées to Pair*

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



**6 Oz. Filet Mignon with Sauce Bordelaise**

**Sautéed Chicken Breast Picatta**

**Herb Marinated Grilled Jumbo Prawns  
with Butter and Garlic**

**Seared Salmon Filet with Chardonnay Lemon Buerre Blanc**

**Crab Cake with Bernaise**

## **ADDITIONAL OPTIONAL UPGRADES**

**Classic Seared Foie Gras**

**Lobster Tail**

**Escargot with Truffle Butter**

*Market Price Applies to Upgrades*



# Dinner Buffets

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



The Doubletree Hotel  
Sonoma Wine Country  
Tel: 707-586-4655  
[www.dtsonoma.com](http://www.dtsonoma.com)



# Buffet Dinner Selections



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

*We Proudly Serve Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas with all of Our Dinner Buffets . Dinner Buffets Require a Minimum of 35 Guests. If the Buffet is Less Than the Minimum Requirement, a Charge Equal to 35 Persons Will Apply.*

## SONOMA WINE COUNTRY BUFFET

Baby Spinach Salad with Sun Dried Tomatoes, Toasted Pine Nuts,  
Bleu Cheese with Balsamic Vinaigrette  
California Fresh Fruit Display  
Beef Tenderloin Encrusted with Horseradish Scented Bread  
Crumbs with Creamy Horseradish on the Side  
Cedar Planked Salmon with Fresh Dill & Lemon  
Roasted Cornish Game Hens with Grapes  
Garlic & Rosemary Roasted Red Potatoes  
Fresh Seasonal Vegetables  
Assorted Artisan Rolls and Butter  
Assorted Mini Desserts

## THE ALL AMERICAN BUFFET

Organic Sonoma Green Salad with Tomatoes, Cucumbers,  
Carrots and a Choice of Dressings  
Ambrosia Salad  
Traditional Macaroni Salad  
Old Fashioned Red Potato Salad  
BBQ Beef Brisket  
Apple Marinated Pork Loin with Cornbread Andouille Stuffing  
Home Made Chicken Pot Pie  
Buttermilk Chive Mashed Potatoes  
Assorted Rolls and Butter  
Seasonal Fruit Cobbler served Warm with Whipped Cream

## ITALIAN MARKETPLACE BUFFET

Caesar Salad with Shaved Parmesan and  
Croutons in a Classic Caesar Dressing  
Vegetable Minestrone Soup  
Grilled Vegetable Antipasto Display  
Caprése Salad with Sliced Tomatoes, Basil, Fresh Mozzarella,  
Extra Virgin Olive Oil & Sea Salt  
Roasted Lemon Rosemary Chicken Breast  
Garlic-Caper Grilled Boneless Pork Loin  
Fettuccini with Gorgonzola Cream and Bolognese Sauces  
Fresh Seasonal Baby Vegetables  
Herbed Focaccia & Garlic Bread  
Tiramisu and Cannoli



# Buffet Dinner Selections (cont.)



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

*We Proudly Serve Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas with all of Our Dinner Buffets . Dinner Buffets Require a Minimum of 35 Guests. If the Buffet is Less Than the Minimum Requirement, a Charge Equal to 35 Persons Will Apply*

## HACIENDA BUFFET

Southwestern Salad Tossed with Roasted Corn,  
Red Peppers and Creamy Cilantro Lime Dressing  
Topped with Tortilla Strips  
Black Bean and Roasted Corn Salad with Pasilla Chili's  
Tossed with Cilantro Lime Vinaigrette  
Tropical Fruit Salad  
Braised Beef with Chile Colorado  
Chicken & Cheese Enchiladas  
Braised Pork Shoulder with Chile Verde  
Black Beans with Pepper Jack Cheese & Pico de Gallo  
Spanish Rice  
Tortilla Chips, Guacamole, Sour Cream and Salsa  
Warm Flour Tortillas  
Mexican Wedding Cookies

## BACCHUS GRILL BUFFET

Couscous Salad with Feta, Cucumber, Red Pepper, Scallions and Tomatoes  
Assorted Grilled Vegetable Display with Wine Country Olives  
Grilled Radicchio and Citrus Salad  
Seasonal Fruit Display  
Mediterranean Herb Roasted Chicken Breast  
Marinated Beef on a Bed of Assorted Vegetables  
Assortment of Grilled Sausages Accompanied with a Variety of Mustards  
Garlic & Rosemary Roasted Red Potatoes  
Artisan Rolls and Butter  
Flourless Chocolate Decadence Cake  
Fruit Tart with Lemon Curd





# Receptions

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



**The Doubletree Hotel  
Sonoma Wine Country**

Tel: 707-586-4655  
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# Hors d'Oeuvres Reception



*All Hors d'Oeuvre Selections Require a Minimum Order of Three (3) Dozen Per Item.*



Asparagus and Goat Cheese in Phyllo  
Assorted Quiches: Lorraine, Mushroom, Spinach,  
Seafood and Crab, Leek and Cajun  
Firecracker Pork Wonton with Sweet Chili Dipping Sauce  
Andouille Sausage En Croute  
Chicken Satay with Peanut Sauce  
Italian Meatballs with Spicy Marinara  
Mini Crab Cakes with a Jalapeno Aioli  
Chicken Thai Spring Roll with Plum Sauce



Endive with Laura Chenel Fig Goat Cheese,  
Candied Pecan and Port Wine Glaze  
Deviled Eggs with Bay Shrimp  
Apple with Blue Cheese Tartlet  
Lemon Chicken Salad Tartlet with Red Grapes  
Smoked Chicken with Cilantro Cream  
on a Blue Corn Chip Tostada  
Raspberry and Brie in Phyllo



Petite Beef Wellington  
Chicken Skewer Marinated with Lime and Cilantro  
Herb Grilled Prawn Skewer  
Wild Mushroom Vol Au Vent  
Jerk Spice Duck Empenadas  
Mini Caprese Skewer  
Peppered Beef on Crostini with Horseradish Herb Cream Cheese  
Beef Brochette with Spicy Soy Glaze  
Sesame Seared Ahi on Cucumber with Wasabi  
and Pickled Ginger

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



# Display Specialties



*Suggested Service Per Display is a (50) Person Maximum.*



## **DOMESTIC CHEESE DISPLAY**

Served with an Assortment of Breads, Crackers and Seasonal Berries

## **ARTISAN CHEESE DISPLAY**

Imported and Local Artisan Cheeses  
Served with an Assortment of Breads, Crackers and Seasonal Berries

## **WINE COUNTY CHARCUTERIE**

Assorted Cheeses and Meats to include Salami, Prosciutto, Sopraseta, Mortadella and Paté  
Accompanied with Olives and an Assortment of Breads and Crackers

## **FRESH SEASONAL FRUIT DISPLAY**

with Seasonal Berries

## **MARKET CRUDITE DISPLAYED ON WHEAT GRASS**

Served with a Creamy Buttermilk Dip and Dilled Yogurt

## **FONDUE**

Traditional Cheese Fondue with Gruyere, Emmenthaler and White Wine  
Cubed Sourdough Bread and Crisp Vegetables for Dipping

## **MARINATED GRILLED VEGETABLE PLATTER**

Zucchini, Eggplant, Asparagus, Onions, Roasted Red & Yellow Peppers  
Served with Pesto Aioli

## **ASSORTED SUSHI DISPLAY**

with Ginger, Wasabi, Shoyo and Chop Sticks

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



# Display Specialties



*Suggested Service Per Display is a (50) Person Maximum.*



**ICED JUMBO PRAWNS**  
with Lemon Slices and Cocktail Sauce  
**OR OYSTERS ON THE HALF SHELL**  
with Classic Mignonette Sauce

**DIRTY MARTINI**  
**OR BLOODY MARY PRAWN**  
**OR OYSTER "SHOOTERS"**

**WARM BAKED BRIE EN CROUTE**  
Served Warm with Toasted Almonds and Seasonal Berries  
Accompanied with Fresh Berries, Flat Bread Crackers  
and Sliced Baguettes



**COLD SEAFOOD DISPLAY**  
An Assortment of Cocktail Crab Claws, Oysters, Jumbo Prawns,  
and Ceviché, Iced and served with Traditional Cocktail and  
Mignonette Sauces and Lemon Wedges

**VIENNESE DESSERT DISPLAY**  
Assorted Petite Fours, Tarts, Cookies, Mini French Pastries  
and Chocolate Dipped Strawberries



# Carving and Action Stations



All Carving Stations Are Accompanied with Appropriate Condiments and Assorted Miniature Rolls.

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



## **STEAMSHIP ROUND** Serves 125

Served with Creamy Horseradish Sauce and Au Jus

## **ROASTED TENDERLOIN** Serves 20

Served with a Red Wine Demi

## **LEG OF LAMB** Serves 20

Served with Mint Apple Chutney

## **HONEY WHOLE GRAIN MUSTARD GLAZED HAM** Serves 40

Served with Assorted Mustards

## **ROASTED TURKEY BREAST** Serves 30

Served with a Turkey Gravy and Cranberry Relish

## **CEDAR PLANKED SALMON** Serves 30

Served with Cucumber Dill Sauce

## **PRIME RIB** Serves 30

Served with Au Jus and Creamy Horseradish Sauce

## **PASTA STATION**

Fettuccini and Cheese Tortellini Sautéed to Order with Traditional Bolognese, Carbonara, Pesto and Marinara Sauces Grated Parmesan, Red Pepper Flakes and Garlic Bread

## **SHRIMP SCAMPI**

Sautéed to Order with Chopped Tomatoes, Garlic and Fresh Herbs

## **CREPE STATION**

A Selection of Sweet and Savory fillings and Sauces  
Example, Bananas Foster, Spinach & Mushroom, Nutella  
Seasonal Fruits  
Prepared to order





# Beverages

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



**The Doubletree Hotel  
Sonoma Wine Country**

Tel: 707-586-4655

[www.dtsonoma.com](http://www.dtsonoma.com)



# Beverage Service



*Bar Packages. Package Bars Include Unlimited Beverage Service. Based on a Per Person Charge. Minimum 50 Guests. Excludes Cordials.*

## BAR SERVICE

Well Brands  
Call Brands  
Premium Brands  
Cordials  
Cognacs  
Domestic Beer  
Imported Beer  
Non-Alcoholic Beer  
Soft Drinks  
Bottled Mineral Water  
House Wine  
Specialty Wines By Glass  
*\*See Specialty Wines on Wine List*  
Bartender Fee

## HOSTED SERVICE

Well Brands  
Call Brands  
Premium Brands  
Beer, Wine, Soda  
Soda, Juice, Water

## CAPTAIN'S BAR

For Groups under 30, we will provide a Captain's Bar with a choice of Two Liquors of choice, Mixers, Beer & Wine to be charged at regular prices.

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



# Beverage Service (cont.)



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

*Bar Packages. Package Bars Include Unlimited Beverage Service. Based on a Per Person Charge. Minimum 50 Guests. Excludes Cordials.*

## HOUSE WINE

Stone Cellars, Chardonnay  
Stone Cellars, Cabernet Sauvignon  
Stone Cellars, Pinot Grigio  
Stone Cellars, Merlot

*\*Additional Specialty Wines Available*

## WELL BRAND LIQUOR

Jim Beam Bourbon  
Korbel Brandy  
Seagram 7 Canadian Blend  
Gordans Gin  
Bacardi Rum  
J&B Scotch  
Souza Gold Tequila  
Hiram Walker Cordial Triple Sec  
Smirnoff Vodka

## CORDIAL

Bailey's Irish Cream  
Hennessy Cognac  
Di Saronno Amaretto  
Grand Marnier  
Kahlua  
Midori  
Peach Schnapps  
Glenlivet Scotch

## DOMESTIC BEER

Budweiser  
Coors Light

## CALL BRAND LIQUOR

Jack Daniel's Bourbon  
Canadian Club Canadian Blend  
Beefeater Gin  
Dewars White Label  
Captain Morgan  
Jose Cuervo Tequila  
Skyy Vodka

## COGNACS

Courvoisier Vs

## IMPORTED BEER

Corona  
Heineken  
O'doul's

## PREMIUM BRAND LIQUOR

Crown Royal Canadian Whiskey  
Makers Mark Bourbon Whiskey  
Taqueray Gin  
Bacardi Select Rum  
Johnnie Walker Black Scotch  
Jose Cuervo 1800 Tequila  
Kettle One Vodka

## SOFT DRINKS

Coca-Cola  
Diet Coke  
Sprite

## MINERAL WATERS

Calistoga Still Water  
Calistoga Mineral Water  
Perrier Sparkling





À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

# Wines



**The Doubletree Hotel  
Sonoma Wine Country**

Tel: 707-586-4655

[www.dtsonoma.com](http://www.dtsonoma.com)



# Wines By the Bottle



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner

Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



## SPARKLING WINES / CHAMPAGNE

* Freixenet Brut	Spain
Schramsberg Mirabelle Brut	California
Bouvet Brut	France
Domanie Carneros Brut	Sonoma

## SAUVIGNON BLANC

Montevina	California
Murphy ~ Goode	Alexander Valley
Kendall Jackson	Sonoma
Cakebread Cellars	Napa

## CHARDONNAY

Stone Cellars	California
Alexander Valley	Sonoma
Kendall Jackson	California
Benziger	Sonoma
Sonoma Cutrer	Sonoma

## INTRIGUING WINES

Beringer White Zinfandel	California
* Stone Cellars Pinot Grigio	California

## PINOT NOIR

Edna Valley	San Louis Obispo
Buena Vista	Sonoma

## MERLOTS

* Stone Cellars	California
Alexander Valley	Sonoma
Geyser Peak	Sonoma
Clos Du Bois	Sonoma

## CABERNET SAUVIGNON

* Stone Cellars	California
Louis~Martini	Sonoma
Kendall Jackson Meritage	Sonoma
Benziger	Sonoma
St. Francis	Sonoma
Estancia Meritage	Alexander Valley
Stags Leap	Napa

## ZINFANDEL

Dancing Bull	California
Alexander Valley	Sonoma
Murphy ~ Goode "Liars Dice"	Dry Creek

*\* Denotes Specialty House Wine Available By Bottle or Glass*



# Food and Wine Pairing Guide



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



## WINE TERMINOLOGY

**Acidity:** the Presence of Natural Fruit Acids, Which Lend Tart, Crisp Taste to Wine

**Aroma:** Odors in Wine That Originate From the Grape

**Body:** the Weight and Tactile Impression of the Wine on the Palate, Which Ranges From Light to Heavy (Or Full)

**Finish:** the Final Impression of a Wine on the Palate, Which Ranges From Short to Long

**Fruity:** a Wine Showing Obvious Fruit Aromas and Flavors; Not to Be Confused with “Sweet”

**Malolactic:** a Term That Describes the Conversion of Hard, Malic Acid (Green Apple Flavors) in Wine to Soft, Lactic Acid (Rich, Butter Flavors)

**Oaky:** Aromas and Flavors Contributed During Barrel Fermentation and/or Aging, Such As Vanilla, Caramel or Chocolate and Smoke, Spice or toast

**Tannin:** Produces a Drying, Astringent Sensation on the Palate and Is Generally Associated with Heavier Red Wines

## SAUVIGNON BLANC

**Citrus, Pear, Crisp**

Grape Character: a Wine Known Under Both Names, Sauvignon Blanc Is Zesty, Crisp, Herbal Wine with Aromas of Gooseberries and Grapefruit. Sauvignon Blanc Is Originally From Bordeaux, France Fume Blanc Denotes an Oaky Style of Sauvignon Blanc  
Food Pairing: Sauvignon Blanc Compliments Lighter Cuisine Such As Shellfish, Sole, Halibut, Chicken, Salads, Vegetables and Citrus Sauces

## CHARDONNAY

**Tropical, Toasty, Rich, Medium-Bodied**

Grape Character: America’s Favorite varietal, This Wine Can Vary Considerably in Style and Price, But Is Generally Known For Characteristics of Apples, Pears, Tropical Fruit; Often Bolstered By Vanilla and Butterscotch Aromas From Oak Aging  
Food Pairing: Delicious with a Wide Range of Cuisine: Grilled Chicken, Salmon, Shrimp, Crab, Lobster, Light Pasta, Tropical Salsas and Lightly Spiced Foods

## WHITE ZINFANDEL

**Medium-Sweet, Medium-Bodied**

Grape Character: a Medium-Sweet Rose Wine Made From Zinfandel Grapes  
Food Pairing: White Zinfandel Compliments Spice Goods. Flavors of Vanilla, Strawberry, Cherry and Light Citrus

## ZINFANDEL

**Raspberry, Spicy, Zesty**

Grape Character: an American Red Variety, Zinfandel Reaches Charming Levels of Jammy Fruit (Raspberry, Cherry, Boysenberry, Cranberry) with Cracked Black Pepper and Sometimes Complex Tarry Elements, Characteristically, It Is Medium to Heavy Bodied Wine  
Food Pairing: Zinfandel Compliments a Wide Range of Cuisine: Grilled Sausage, Ribs, Beef, Tomato Sauce, Pizza, Cajun Dishes and Grilled Vegetables

# Food and Wine Pairing Guide (cont.)



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies

## PINOT NOIR

### Red, Cherry Smoky, Silky

Grape Character: with It's Origin of Burgundy, France, the Delicate Pinot Noir Grape Inspires Some of the World's Most Collectible Wines. a Lovely Lighter Red Wine with Elements of Strawberry, Cranberry and Dried Roses

Food Pairing: Pinot Noir Compliments a Wide Range of Cuisine: Salmon, Roasted Chicken, Duck, Pork, Roasted Tomatoes and Mushrooms

## SANGIOVESE

### Raspberries, Pipe Tobacco, Medium Bodied

Grape Character: the Grape Variety of Tuscany, This Increasingly Popular Variety Has Hints of Violets, Raspberries and Pipe Tobacco  
Food Pairing: a Versatile Wine, It Is Traditional with Pasta and Other Italian Dishes, But Lovely with Many Smoked and Broiled Meats

## MERLOT

### Black Cherry, Vanilla, Chocolate, Full-Bodied

Grape Character: Merlot Is From Bordeaux, France. While Frequently Blended with Cabernet, Merlot on It's Own Is a Delicious Approachable Wine Known For Softness and Accessibility in It's Youth; Wonderfully Juicy and Often Described As Evoking Black Cherries, Chocolate and Dill  
Food Pairing: Merlot Is Delicious with Medium to Heaver Cuisine: Grilled Red Meats, Hamburgers, Tuna, Swordfish, Pizzas and Stews

## CABERNET SAUVIGNON

### Blackberry, Chocolate, Full-Bodied

Grape Character: Cabernet Sauvignon Hails From Bordeaux, France, and Can Produce Some of the World's Most Age able Wines. Today's Most Popular Red Variety Often Aged in Oak, Is Reminiscent of Black Currants, Cedar and Sometimes Mint or Bell Pepper  
Food Pairing: Cabernet Is Delicious with Heavier Cuisine: Grilled Red Meats, Hamburgers and Stews





# Catering Policies

À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



**The Doubletree Hotel  
Sonoma Wine Country**

Tel: 707-586-4655

[www.dtsonoma.com](http://www.dtsonoma.com)



# Event and Meeting Information



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



## AUDIO VISUAL

Complete In-House Audio Visual Equipment and Services are provided by Presentation Services at 707-586-4047.

## BANNER

Arrangements for hanging banners, signs and flags will be handled by your Hotel Representative. All banners and signs must conform to Doubletree hotel standards and guidelines.

## BARTENDER

One (1) Bartender will be required for every one hundred (100) Guests at a Setup Fee.

## BOXES

Boxes are to arrive within 3 days of your major arrival day. All packages must be properly labeled. The Doubletree Hotel will not receive pallets and will store a maximum of ten (10) boxes per function or vendor. Handling fees for additional boxes may apply. Should the Hotel receive boxes prior, additional storage fees may apply. Please speak with your Hotel Representative for details.

## CANDLES

Candle decorations may be used with approval from your Hotel Representative. Open flames are not permissible.

## CORKAGE FEE

Bottle corkage fee for donated wine is subject to service charge and applicable sales tax.

## CREDIT POLICY

A non-refundable deposit will be required to confirm a reservation. Payment in full must be made at least three (3) business days prior to the event.

## DECORATIONS

Arrangements may be made through your Hotel Representative or directly with the decorator of your choice.

## ELECTRICAL CHARGES

A list of electrical fees and labor charges are available Upon request.

## ENTERTAINMENT

Arrangements may be made through your hotel representative or directly with the entertainment of your choice. Additional fees for electrical and lighting needs may apply. A liability insurance certificate will be required (please see "Liability Insurance" section).

## OUTSIDE FOOD AND BEVERAGE

No food and beverage, alcohol or otherwise, shall be brought into the Hotel by the patron or attendees from outside sources to ensure compliance with the county board of health and food handling regulations, food will be consumed on the Hotel premises at the time contracted. No food may be removed from the Hotel premises. For the best service, we suggest that you select one entrée for the entire group. We will make every effort to adjust menus to conform to religious or dietary preferences.

# Event and Meeting Information (cont.)



À La Carte

Breakfast

Breaks

Plated Luncheons

Buffet Luncheons

Plated Dinner  
Entrées

Dinner Buffets

Receptions

Beverages

Wines

Catering Policies



## **GUARANTEE**

You're guaranteed attendance must be specified three (3) business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged, should less attend. For groups of 50 or more, we will set and prepare to serve 5% over the guarantee. For assigned seating, please submit your seating diagram three (3) business days prior to event.

## **LIABILITY**

Client is to provide \$1 million of Liability Insurance. Certificate to name as additional insured Doubletree Hotel Sonoma Wine Country and Hilton Hotels Corporation.

## **LINEN**

The Hotel will provide white linens and napkins. Additional colors can be ordered through your Hotel Representative and will be rented through an outside company at prevailing rates.

## **MULTIPLE ENTRÉES**

The Hotel must be provided with the exact count of each entrée item. All meals served will be charged at the higher rate meal price.

## **PARKING**

Complimentary self-parking is available.

## **PIANO**

The Hotel provides a piano, which may be used for your event. Arrangements for piano tuning and use may be made through your Hotel Representative. Tuning fees may apply.

## **SECURITY**

Security may be required for your event. The Hotel cannot assume any responsibility for equipment or personal items left in meeting and banquet rooms. Arrangements for security may be made directly with the outside security company or through your Hotel Representative. Outside security companies are not affiliated with the Hotel; consequently, the Hotel is not responsible for the services rendered by these agencies. No armed guards will be allowed on property for any reason.

## **SIGNAGE**

We ask that no signs be attached, nailed or taped to walls. The Hotel may allow signs in the meeting space or where registration otherwise exists for your event. All types of signage in public areas throughout our Hotel must be approved through your Hotel Representative. Unless otherwise requested, all events will be listed on our daily reader board, conveniently located in the Hotel lobby.

## **TELEPHONES / IT**

A list of telephone and computer services and prices are available upon request.

## **VENDORS**

All vendors must be identified with nametags. Vendors must remove all decorations and equipment upon conclusion of event. Hotel can offer special arrangements for vendor meals. Vendors may be required to submit a \$1 million liability insurance certificate. Please verify needs with your Hotel Representative.