

On Your Wedding Day



DOUBLETREE®
HOTEL

SONOMA WINE COUNTRY

One Doubletree Drive
Santa Rosa, CA 94928
Tel: 707-586-4655
www.dtsnomma.com

~ DoubleTree Hotel Sonoma Wine Country Wedding Package ~



CONGRATULATIONS ON YOUR ENGAGEMENT!

*We are one of the area's premiere wedding locations specializing in receptions, ceremonies, rehearsal dinners and guest accommodations.
Our wedding package includes the following:*

Champagne & Hors d'Oeuvres Reception
Gourmet Plated or Buffet Dinner
Sonoma County Wines with Dinner
Champagne Toast
Complimentary Guestroom on the Wedding Night
(Upgrade to Honeymoon Suite Available)
Complimentary Parking
Linens, Napkins, Place Settings, Tables & Chairs
Mirrors and Votive Candles on each Table
Cake Cutting and Service
Dance Floor
Coffee Service

Our package has been created with you in mind.

Although the package includes all of the necessary items to make your wedding celebration a success, please let us know if there are any additional or specialty items that will make your wedding day complete.

*Contact DoubleTree Hotel's Wedding Catering Manager, Lauren Miller
Phone: 707.586.4612 Fax: 707.586.4605*

~ Hors d'Oeuvres Reception ~

Included in the Wedding Package is an Hors d'Oeuvres and Champagne Hour.



DISPLAYED COLD HORS D' OEUVRES

Imported and Domestic Cheese Display
Served with Flat Bread Crackers and Fresh Berries
Sliced Fresh Seasonal Fruit
Grilled Vegetable Display Served with Pesto Aioli

HAND PASSED OR DISPLAYED HOT HORS D'OEUVRES

Select two of the following hors d'Oeuvres

Shrimp Rolls with a Tarragon Mustard Sauce
Herbed Wild Mushroom Bouchees Topped with a Sun Dried Tomato Aioli
Miniature Crab Cakes with Chili Lime Aioli
Chicken and Duxelles En Croute with a Sherry Wine Cream
Blue Cheese and Toasted Walnut Crostini with Port Wine Syrup
Beef and Mushroom Brochettes with a Red Wine Sauce
Thai Chicken Cashew Spring Rolls
Raspberry and Brie in Phyllo
Curried Walnut Chicken Served on a Belgian Endive

BEVERAGES

Tray Passed Champagne and Sparkling Cider
Chilled Berry Punch Garnished with Sliced Fresh Fruit

~ Plated Wedding Menu ~

*All entrées served with Chef's choice Starch and Seasonal Fresh Vegetables.
Assorted Rolls and Butter are included with Freshly Brewed Coffee, Decaffeinated Coffee and Tea.*



SELECT ONE OF THE FOLLOWING SALADS

Sonoma Wild Greens

Gorgonzola Cheese, Toasted Pine Nuts, Red Grapes and Champagne Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Sliced Cucumbers, Romano Cheese and
Red Bell Peppers with Herb Crouton Caesar Dressing

Baby Spinach Salad

Sundried Tomatoes, Toasted Pine Nuts, Feta Cheese
Served with Lemon Grass Vinaigrette

~ Plated Wedding Menu (cont.) ~

*All entrées served with Chef's choice Starch and Seasonal Fresh Vegetables.
Assorted Rolls and Butter are included with Freshly Brewed Coffee, Decaffeinated Coffee and Tea.*



SELECT UP TO THREE OF OUR CHEF'S EXTRAORDINARY ENTRÉES

Swordfish Sun Dried Tomato Piccate
Caper, Sun Dried Tomato Lemon Sauce

Herb Marinated Shrimp and Mustard Rubbed Filet Mignon
Red Wine Demi Glaze

Herb Roasted Free Range Chicken
Rosemary Lemon Cream Sauce and Wild Rice Pilaf

Grilled Pacific Salmon
Golden Pepper Coulis with Papaya Mint Salsa

Roasted Herbed Strip Loin
Merlot & Cranberry Reduction

Grilled Filet Mignon
Topped with Roasted Garlic, Bacon and Blue Cheese Butter

Sonoma Olive Grove Chicken
Seared Breast of Chicken with a Roasted Tomato Green Olive Sauce

Vegetable Wellington
Puff Pastry Filled with Grilled Zucchini, Yellow Squash, Carrots, Eggplant, Portobello Mushrooms and Red Bell Pepper Served with Red Pepper Coulis

Herbed Stuffed Portobello Mushroom
Served with a Rich Mushroom Sauce

~ Wine Country Wedding Buffet ~

*Buffet is served with salads listed below and the Chef's choice of Starch and Seasonal Vegetables.
Assorted Rolls and Butter are included along with Freshly Brewed Coffee, Decaffeinated Coffee and Tea.*



Sonoma Mixed Greens with Cherry Tomatoes
Sicilian Bean and Potato Salad
Caesar Salad with Parmesan Cheese and Herbed Croutons
Mediterranean Ravioli Pesto Salad
Vine-Ripened Tomatoes with Marinated Bocconcini's Mozzarella

SELECT TWO OF THE FOLLOWING ENTRÉES

Roasted Herbed Strip Loin

Merlot & Cranberry Reduction

Swordfish Sun Dried Tomato Piccate

Caper, Sun Dried Tomato Lemon Sauce

Stuffed Cornish Game Hens

With Mushroom Marsala Sauce

Oven Roasted Salmon

With Sweet Lemon Relish

Grilled Wine Country Chicken

Seared Chicken Breast with Sautéed Mushrooms and Shallots Topped with Red and Green Grapes with a Riesling Cream

Roasted Pork Loin

Herbed Pork Loin with Sour Cream Mushroom Sauce

Sonoma Olive Grove Chicken

Seared Breast of Chicken with a Roasted Tomato Green Olive Sauce

Mushroom Ravioli

Sautéed Wild Mushrooms, Diced Carrots, Leeks and Celery
Tossed in a Garlic Rosemary Cream Sauce Topped with
Parmesan Cheese and Fresh Parsley

Gnocchi

With Sautéed Shiitake, Oyster Mushrooms and
Caramelized Shallots in a Wild Mushroom Cream Sauce



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~ Vineyard Wedding Buffet ~

*Buffet is served with salads listed below and the Chef's choice of Starch and Seasonal Vegetables.
Assorted Rolls and Butter are included along with Freshly Brewed Coffee, Decaffeinated Coffee and Tea.*



Sonoma Mixed Greens with Cherry Tomatoes
Button Mushroom and Artichoke Salad
Caesar Salad with Parmesan Cheese and Herbed Croutons
Vine-Ripened Tomatoes with Marinated Bocconcini's Mozzarella

SELECT TWO OF THE FOLLOWING ENTRÉES

Roasted Herbed Tri-Tip

With Merlot & Cranberry Reduction

Roasted Cod

With Roasted Leeks and Tomatoes

Cornish Game Hens

With Roasted Grapes and Shallots

Oven Roasted Salmon

With Sweet Lemon Relish

Grilled Wine Country Chicken Breast

With Sweet Rosemary and Lemon

Seared Pork Chop

With Rhubarb-Cherry Sauce

Mushroom Ravioli

Sautéed Wild Mushrooms, Diced Carrots, Leeks and Celery
Tossed in a Garlic Rosemary Cream Sauce Topped with
Parmesan Cheese and Fresh Parsley

Rigatoni Pasta

With Goat Cheese and Herbs



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