



Congratulations on your engagement and upcoming wedding. We wish you all the best during this very exciting time!

Sonoma State University is located on two-hundred and seventy- four picturesque acres in the beautiful wine country of Sonoma County. Nestled at the foot of the Sonoma Hills, the campus is one-hour's drive north of San Francisco and forty miles from the Pacific Ocean. The pleasant Mediterranean climate is perfect for an outside ceremony. The serene lakeside setting and native landscaping are a beautiful backdrop for any reception. Guests enjoy relaxing atop the charming patio overlooking the Lakes and the expansive green lawn on which lawn games are often played.

Dinner can be served in our contemporary dining room or the Arbor, which is a lovely tent situated by the Lakes offering casual, outdoor dining elegance. Each location has the ability to accommodate up to 200 guests and our staff has years of experience integrating dance floors, buffet setups, entertainment sections, head tables, outdoor umbrellas, and more.

There are many fine places to eat in Sonoma County but fresh Sonoma County ingredients, imaginative menus and creative presentation are the hallmarks of our skilled Executive Chef and University Catering Services . From the most intimate family affair to the largest gala, our professional and courteous staff will make sure you and your guests have a great dining experience.

The following pages contained in this packet will go over our site and setup packages, as well as our menus and guarantees. Please do not hesitate to contact us, if you have any further questions. We look forward to working with you. Once again, congratulations.

Wedding Packages



Ceremony Only

Scheduled Rehearsal
Wedding Ceremony at the Lakes
White Wedding Arch
White Wedding Chairs
One-Hour Ceremony

\$1,700.00 for up to 100 guests

\$2,200.00 for up to 200 guests

Reception and Ceremony

Scheduled Rehearsal
White Wedding Arch
White Wedding Chairs
Wedding Ceremony at the Lakes
Exclusive use of the Commons Dining Room or the Arbor and The Lakes for 4 Hours
Complete Reception Set-Up
Standard Table Linens
Linen Draped and Skirted Buffet Table
China and Glassware
Bridal Dressing Area
Consultation with an Event Coordinator
Menu Consultation
Gift Table
Cutting of the Wedding Cake

\$3,250.00 for up to 100 guests

\$3,900.00 for up to 200 guests

Reception Only

Exclusive use of the Commons Dining Room or the Arbor and the Lakes for 4 Hours
Complete Reception Set-Up
Standard Table Linens
Linen Draped and Skirted Buffet Table
China and Glassware
Menu Consultation
Gift Table
Cutting of the Wedding Cake

\$2,600.00 for up to 100 guests

\$3,500.00 for up to 200 guests

*Please Contact Us for Pricing Information for Events Over 200

Event Guidelines



Arrangements	<p>To ensure a successful event, please contact us as soon as possible. We request that you provide us with the following information:</p> <ul style="list-style-type: none">• Date and Time of the Event• Estimated Start Time• Choice of Location• Approximate Guest Count• Style or Theme of Event• Budget Parameters
Beverage	<p>Please see our menu for a complete list of selections and possibilities. A corkage fee will apply to wine and champagne provided by the guest. Non-Alcoholic beverages must be offered with alcoholic beverages and the client must order an appropriate amount of food to support the bar. Our event coordinator will assist you in your food service requirements. Due to terms of our liquor license, Sonoma State Enterprises Inc. cannot allow guests to bring in beer and liquor. Anyone consuming alcohol must be 21 years of age and have valid identification.</p> <p>*Please add an 17% service charge for the hosted bars.</p>
Cancellations	<p>All food, beverage and space rental that is cancelled after entering into a lease with the University will be assessed a cancellation fee of 40% of the estimated revenue of the event. Cancellations within 20 days will result in a cancellation fee of 100% of the estimated revenue. These fees will be billed following the cancellation.</p>
General	<p>Menu prices do not include an 17% service charge and applicable sales tax. Prices indicated are per person unless otherwise indicated. Prices are subject to change. Sales tax and service charges are included in the site and setup packages.</p>
Guest Guarantees	<p>The attendance of your event must be specified five working days prior to your event. This number will be considered a guarantee and is not subject to a reduction. Your final bill will reflect your guaranteed count plus any additional charges. We cannot guarantee service increases of more than 5%.</p>
Menu Selections/ Tastings	<p>Your choice of food must be submitted to Catering Services at least 4 weeks prior to the date of your event. Tastings are offered for a \$25.00 fee per-person. These tasting may be scheduled with the event coordinator and must be six weeks before your event.</p>
Payments	<p>At the time of your booking, a 10% non-refundable deposit is required to secure the date. The remaining balance shall be paid 10 days in advance of the wedding date whether by cash, check or credit card. Any additional charges will be billed following the event.</p>
Other Charges	<p>Since a delay in the service of meal affects the quality of the food, it is our continued desire to serve you promptly at the scheduled time of your event. Therefore, if your event begins late or exceeds your reservation time, a labor charge will be assessed according to the size of the group.</p>

Sonoma State University

The Commons



This wonderful venue may accommodate up to 200 guests and offers a lovely dining room setting which can enhance any theme or style. A patio overlooks the beautiful green lawn area and the Lakes. The Commons is the ideal setting for your wedding reception. Our professional staff can help make your wedding a truly unique event.

For more information please call: 707-664-2475

Sonoma State University

The Lakes



The Lakes offer a breathtaking venue in the midst of our estate-like grounds. The natural colors of this scenic area are the perfect atmosphere for your expression of love. The Lakes are an exceptionally romantic venue which can accommodate 200 or more guests.

For more information please call: 707-664-2475

Sonoma State University

Catering Services



Conference and Event Services

1801 East Cotati Ave
Rohnert Park, CA 94928
Phone: 707-664-2475
ces@sonoma.edu
www.sonoma.edu/ces

Served Dinners

Napa Valley

Mixed Sonoma Greens with Green Beans and Goat Cheese
Topped with Sliced Almonds and Walnut Apple Dressing
Sonoma County Roasted Free Range Chicken with Fresh Sage
and Sautéed Shallots

or

Roasted Black Angus Top Sirloin with Red Wine and Balsamic Glaze
Scalloped Potatoes with Cheddar Cheese Broccoli and Glazed Onions
\$39.50

Aosta Valley

Arugula, Italian Parsley, Cherry Tomato and Corn Salad
with Red Onion Vinaigrette

Seared Fresh Salmon Filet Topped with Prawns and Chervil Butter
or

Free Range Sonoma Chicken Stuffed with Wild Mushrooms and Goat Cheese
and Finished with Pan Gravy
Served on Potato Galette with Diced Tomatoes and Peas
\$43.00

Rhone Valley

Butter Lettuce Salad with Avocado, Grapefruit and Bleu Cheese
With a Citrus Vinaigrette

Herb and Garlic Roasted Filet of Black Angus Beef
Served with a Shallot Demi Glaze

or

Pan Seared Halibut with Israeli Couscous
Topped with a Tomato Saffron Sauce
Yukon Gold Mashed Potatoes
with Saute of Fresh Baby Spinach and Pancetta Glazed Carrots
\$46.50

Loire Valley

Warm Spinach, Shiitake Mushroom, Pancetta and Parmesan Cheese Salad
with Whole Grain Mustard Dressing
Rosemary Roasted Rack of Lamb

or

Roasted Prime Rib of Black Angus Beef
With Chanterelle Mushroom Essence
Served on a Bed of White Bean and Vegetable Cassoulet
With Balsamic Glaze
\$49.50

Served Dinners Include:

Choice of Two Butlered Hors d'Oeuvres
Fresh Sonoma French Bread and Butter
Starbucks Coffee, Iced Tea and Water Service

*Vegetarian Options Available upon Request

Buffet Service

Bennett Valley

Choice of Two Passed Hors d' Oeuvres
One Hors d' Oeuvres Station
Sonoma Greens Salad with Choice of Two Dressings
Artisan Breads and Butter
Choice of One Chicken Entrées
Choice of One Vegetable
Choice of Two Starches
Coffee Station to Include Assorted Teas and Starbucks Coffee
Votive Candles provided for all Dining Tables
Pre-Set Ice Water
\$31.50

Sonoma Valley

Choice of Two Passed Hors d' Oeuvres
One Hors d' Oeuvres Station
Sonoma Greens Salad with Choice of Two Dressings
Artisan Breads and Butter
Choice of Two Entrées
Choice of One Vegetable
Choice of One Starch
Coffee Station to Include Assorted Teas and Starbucks Coffee
Votive Candles provided for all Dining Tables
Pre-Set Ice Water
\$36.50

Russian River Valley

Choice of Two Passed Hors d' Oeuvres
One Hors d' Oeuvres Station
Sonoma Greens Salad with Choice of Two Dressings
Artisan Breads and Butter
Choice of Two Entrées
Choice of Two Vegetables
Choice of Two Starches
Coffee Station to Include Assorted Teas and Starbucks Coffee
Votive Candles provided for all Dining Tables
Pre-Set Ice Water
\$39.95

Alexander Valley

Choice of Two Passed Hors d' Oeuvres
One Hors d' Oeuvres Station
Sonoma Greens Salad with Choice of Two Dressings
Artisan Breads and Butter
Choice of Three Entrées
Choice of Two Vegetables
Choice of Two Starches
Coffee Station to Include Assorted Teas and Starbucks Coffee
Votive Candles provided for all Dining Tables
Pre-Set Ice Water
\$45.95

Hors d'Oeuvres

Passed Butler Style Service

Choose Two
(All Buffets and Served Dinners)

Fingerling Potatoes with Smoked Salmon and Lemon Cream

Spanokopita: Filo Dough Filled with Spinach and Feta Cheese

Skewered Asian Style Chicken with Peanut Dipping Sauce

Bruschetta with Ricotta and Chopped Genovese Olives

Fresh Vegetable Filled Lavosh Rolls

Phyllo Cups Filled with Mushrooms and Goat Cheese

Stationary Display

(All Buffets)

North Bay Assorted Cheese Display with Fresh Fruit

Fennel Scented Roasted Garden Vegetables
Served with
Yogurt and Citrus Dip and Pesto Aioli Dip

Buffet Entree Choices

Roasted Chicken with Onion and Red Bell Pepper Ragout

.....

Chicken Stuffed with Fontina, Ham and Basil and Finished with a Mushroom Sauce

.....

Grilled Chicken with Cavatappi Pasta, Garlic, Italian Parsley and Olive Oil

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Grilled Tri Tip Marinated in Fresh Herbs, Garlic and Sweet Onions

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Sonoma Herb Encrusted Roast Beef

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Pan Roasted Pork Loin with Rosemary and Red Wine Sauce

.....

Oven Roasted Salmon Filet Topped with Mustard, Capers and Parsley Glaze

.....

Grilled Salmon and Shrimp with Fresh Mango Salsa

.....

Portobello Mushroom and Fresh Seasonal Vegetable Napoleon Topped with Pesto

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Penne Pasta with Grilled Fresh Vegetables, Garlic, Sun Dried Tomatoes,
Olive Oil and Parmesan Cheese

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Rigatoni with Vegetable Bolognese and Shaved Parmesan

.....

Braised Lamb Shanks with Red Wine and White Bean Ragout

Buffet Vegetable Selections

Assortment of Fresh Seasonal Sautéed Vegetables

Sonoma Ratatouille and Extra Virgin Olive Oil

Roasted Corn Sauté with Bell Pepper and Diced Tomatoes

Sauté of Green Beans and Shaved Fennel Bulb

Assortment of Roasted Seasonal Vegetables

Buffet Starch Selections

Soft Polenta Topped with Marinara Sauce, Parmesan Cheese and Basil

Savory White Beans with Pancetta, Thyme and Jack Cheese

Potatoes Gratin

Roasted Baby Potatoes with Fine Herbs and Olive Oil

Garlic Mashed Sweet Potatoes

Yukon Gold Mashed Potatoes

Rice Pilaf

Beer and Wine Service

Alcohol service at Sonoma State University is limited to the sale and service of beer and wine. Arrangements may be made for either hosted or non-hosted drink service. The service of beer and wine must be administered by University Catering and comply with all University Policies. A bar service may not exceed 4 hours.

The sale and service of alcoholic beverages is regulated by the State of California Alcoholic Beverage Commission and, as a Licensee, Sonoma State Enterprises, Inc. is responsible for the administration of those regulations. In support of these regulations, our staff has received Hospitality Training. Due to regulations, alcohol cannot be brought into an event from an outside source unless it is served by University Catering Services. University Catering Services has the right to refuse service to any group or individual. We also reserve the right to close a bar should it be determined that serving alcohol is in conflict with University Policy, ABC guidelines, department procedures, or when the bar fails to meet the minimum sales requirements. Minimum sales requirements are \$50.00 per hour.

Bar Fees: 1) Bar set up fee \$150.00/bar Includes glassware, set up, breakdown and two hours of bartending service. Based on group size, additional bartenders may be needed. The charge is \$25.00/hr. for each additional bartender. 2) Corkage fee \$10.00/bottle.

Wine:

House Wines.....	\$6/\$18
Chardonnay, Sauvignon Blanc, Cabernet	
Premium Wines.....	\$7/\$23
Chardonnay, Sauvignon Blanc, Cabernet, Zinfandel	
Connoisseur's.....	\$10/\$33
Chardonnay, Sauvignon Blanc, Cabernet, Zinfandel, Pinot Noir	

Beer:

Domestic Beers.....	\$3.50
Import & Micro Brews.....	\$4.50
Domestic Kegs (15.5 gal).....	\$275
Premium Kegs (15.5 gal).....	\$375
5 gal and 7.5 gallon kegs available upon request	

Please check with your catering specialist for available selections. Special requests will be considered, if possible.

No Host Bars available upon request

Please add an 17% service charge to hosted bars