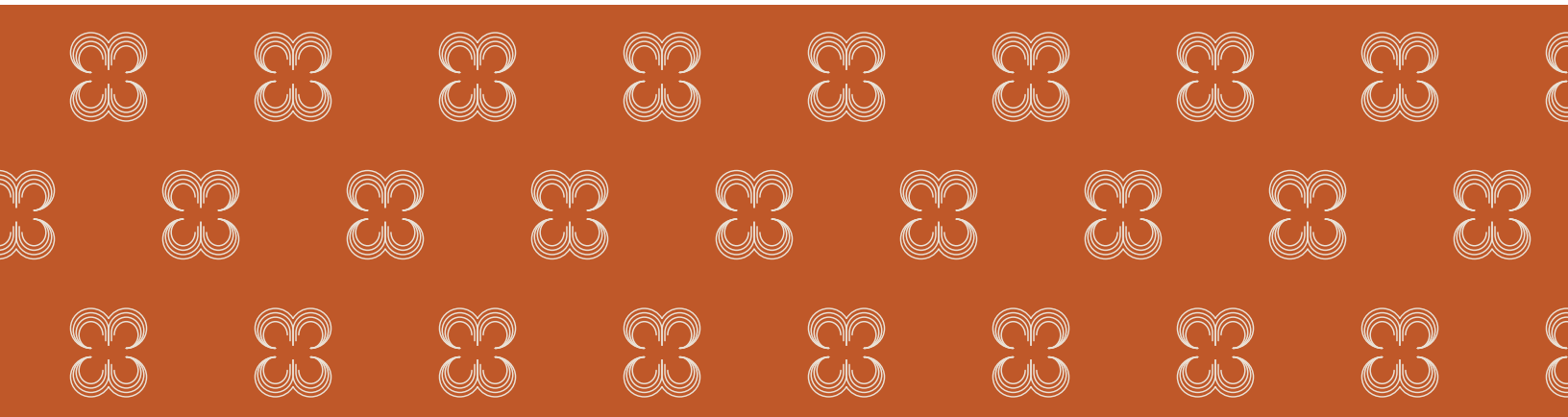




OXFORDTM
· SUITES ·

CATERING MENU

Catering, Banquets, Events



Breakfast

Continental Breakfast Buffet | \$22.00 per person

Seasonal fresh fruit, yogurt, and granola parfait, assorted house-baked pastries.

Daily Breakfast Buffet | \$22.00 per person

Breakfast potatoes, eggs, sausage, or smoked bacon, served with fresh fruit and yogurt parfaits.

Deluxe Continental Breakfast | \$25.00 per person

Your choice of a pancake bar or French Toast Bar served with fresh fruit, and assorted house-baked pastries.

Bocadillo Breakfast Burritos | \$20.00 per person

Fresh fruit display, granola and yogurt, scrambled eggs, breakfast sausage and bacon, breakfast potatoes and assorted Danish.

All-American Breakfast Buffet | \$30.00 per person

Add \$5.00/person for coffee + tea to be included.

Your choice of Biscuits & Gravy or French Toast Bar served with eggs, sausage, or smoked bacon, breakfast potatoes, fresh fruit, and assorted house-baked pastries.

Please inform us of any food allergies or restrictions. Special menu and gluten-free options are available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items and prices are subject to change. Prices do not include applicable sales tax or 21% service charge.

Breaks

Healthy | \$15.00 per person

Fresh fruit kabobs, individual veggie crudite cups with ranch dip and pretzels.

Sonoma Mix | \$15.00 per person

Trail Mix, energy bars, fresh fruit, and cookies or brownies.

Local Flavor Charcuterie | \$20.00 per person

Local Artisan and domestic cheeses, charcuterie, assorted dried fruits and butts, sliced baguettes, and crackers.

Sweet Shop | \$15.00 per person

Chocolate-covered pretzels, assorted candies, fresh-baked cookies, and brownies.

À La Carte

Assorted Energy and Protein Bars	\$5.00 each
Selection of Fruit	\$8.00 per person
Individually Bagged Trail Mix	\$4.00 each
Assorted Yogurts	\$5.00 each
Chips - Variety	\$3.00 each
Fresh Baked Cookies	\$45.00 per dozen
Brownie Bars	\$40.00 per dozen
Assorted Pastries	\$40.00 per dozen

Beverages

Red Bull	\$6.00 each
Still and Sparkling Waters	\$3.50 each
Hot Chocolate	\$1.50 per packet
Bottled Juices	\$2.50 each

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Lunch Tables

25 person minimum

Traditional Soup and Salad Bar | \$25.00 per person

Soup of the day and a build-your-own salad bar with fresh mixed greens, tomatoes, cucumbers, peppers, onion, bacon bits, cheese, croutons, and grilled chicken. Served with potato salad, fresh fruit, bread and butter.

Fiesta Taco Bar | \$35.00 per person

Flank steak and chicken served with tortillas, grilled peppers and onions, lettuce, black bean and roasted corn salad, cheese, Spanish rice, tortilla strips, jalapenos, lime-cilantro vinaigrette, and salsa. Served with chips and guacamole.

Backyard BBQ | \$40.00 per person

BBQ Chicken, Santa Maria Tri-Tip served with seasonal grilled vegetables, biscuits, and whipped butter. A mixed green salad with grape tomatoes, cucumbers with buttermilk ranch. And Chocolate decent brownies.

Italian | \$30.00 per person

Pasta with your choice of pesto or red sauce, Chicken Parmesan or Sausages, and grilled peppers served with garlic bread, Caesar salad, and seasonal dessert.

Boxed Sandwiches

\$30.00 per person

All sandwich boxes are served with potato salad, cookies, and a bag of chips.

Deli Club

Stacked high with ham, roasted turkey, roast beef, lettuce, bacon, tomato, and honey mustard dressing on the side.

Chicken Salad Wrap

Tortilla wrap stuffed with chopped crispy bacon, shredded cheddar cheese, garden greens, and strips of fresh chicken breast served with creamy herb dressing.

Italian Sandwich

Salami, Prosciutto, Jack Cheese, capicola served with aioli.

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Plated Lunches

25 person maximum | \$40.00 per person.

Choose one item from each of the following:

Starters

Mixed greens with dried cranberries, candied walnuts, and balsamic vinaigrette.
Hearts of romaine with brioche croutons and parmesan Caesar dressing.

Entrees

All entrees are served with fresh market vegetables and mashed potatoes:

Roasted Chicken Breast

Flat Iron Steak

Wild Salmon

Porcini Mushroom-filled Ravioli

Desserts:

Cheesecake

Chocolate Decadence Cake

Seasonal Desserts

S'mores Parfait

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Hors d'Oeuvres

Per 50

Cold Selections:

Caprese Skewers	\$175.00
Bruschetta	\$175.00
Charcuterie Skewers	\$215.00
House-made Guacamole and Chips	\$150.00
Classic Deviled Eggs	\$175.00
Artisan Cheese Display	\$15.00 per person

Hot Selections:

Chicken sate with Peanut Sauce	\$225.00
Bacon-wrapped Dates stuffed with Goat Cheese	\$175.00
Vegetable Spring Rolls served with Sweet Chili Sauce	\$175.00
Pulled Pork Sliders	\$200.00
Street Tacos	\$200.00
Hawaiian Meatballs	\$175.00
Hot Spinach Parmesan Dip with Bread	\$115.00
Stuffed Mushrooms	\$200.00

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Dinner Buffets

25 person minimum

Alexander Valley | \$49.00

Choice of 1 salad and 1 entree, served with choice of starch, and veggies. All meals served with rolls, butter, and a choice of dessert.

Redwood | \$59.00

Choice of 2 salads and 2 entrees, served with choice of starch, and veggies. All meals are served with rolls, butter, and a choice of dessert.

Russian River | \$75.00

Choice of 1 appetizer, 2 salads, and 3 entrees, served with choice of starch, and veggies. All meals served with rolls, butter, and a choice of dessert.

Salads:

House Salad: Mixed greens with dried cranberries, candied walnuts, balsamic vinaigrette. Hearts of romaine with brioche croutons, parmesan cheese, and Caesar dressing.

Caprese Salad | Mediterranean Salad

Starch: Mashed potatoes | Baked potatoes | Fingerling potatoes | Pasta with choice of pesto or red sauce

Vegetables: Asparagus | Bourbon sugar carrots | Peppers, onions, and mushroom medley | Fresh vegetable medley

Entrees: Roasted chicken Tri-tip | Wild salmon Shrimp scampi Prime Rib Pulled Pork

Desserts: Cheesecake | Chocolate Decadence cake

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Plated Dinner

80 person maximum | \$70.00 per person.

Choose one item from each of the following:

Starters

House salad: Mixed greens with dried cranberries, candied walnuts, balsamic vinaigrette.
Hearts of romaine with brioche croutons, parmesan cheese, and Caesar dressing.

Caprese Salad

Mediterranean Salad

Entrees

All entrees are served with fresh vegetables and mashed potatoes roasted chicken:

Tri-tip

Wild salmon

Shrimp scampi

Prime Rib

Pulled Pork

Desserts

Cheesecake

Chocolate Decadence Cake

Seasonal Dessert

Smoes Parfait

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Bar Packages

Signature Host - Sponsored Bar

Refer to bar setup and bartender fees below for pricing.

Host-Sponsored Bar

Charges based on the actual number of drinks consumed.

Ultra-Premium Cocktails	\$11.50	Champagne	\$9.00
Premium Cocktails	\$9.50	Premium Beer	\$6.00
Signature Cocktails	\$7.50	Domestic Beer	\$5.00
Cordials	\$8.50	Soft Drinks	\$4.00
Premium Wine	\$10.00	Juice	\$4.00
Select Wine	\$9.00		

House Wine-Sycamore Lane

Ultra-Premium Cocktails	\$11.50	Champagne	\$9.00
Premium Cocktails	\$9.50	Premium Beer	\$6.00
Signature Cocktails	\$7.50	Domestic Beer	\$5.00
Cordials	\$8.50	Soft Drinks	\$4.00
Premium Wine	\$10.00	Juice	\$4.00
Select Wine	\$9.00		

Beer and Wine Host-Sponsored Bar

Refer to wine menu for pricing.

Setup, bartender and corkage fees

Refer to wine menu for pricing.

Bar Setup Fee	\$250.00
Bartender, up to 3 hours	\$170.00
Corkage Fee	\$30.00 per bottle

No outside wine permitted that we offer on our menu.

Menu items and prices are subject to change. Prices do not include applicable sales tax or 19% service charge.

Helpful Information

Agreement

Once you have selected your preferred date, Oxford Suites Sonoma County will issue an Agreement for Catering Facilities. We require a copy of a catering contract signed by both parties prior to securing a date for your event.

Guarantees

The expected number of guest must be communicated to the Oxford Suites Sonoma County Catering Department a minimum of seven (7) business days prior to the event. This number will be considered a guarantee and is not subject to reduction. If we do not receive a guarantee outside this time frame, the number of guest expected on the catering contract will be considered a guarantee and charges will be assessed accordingly. Your final bill will be charged for your actual attendance or guaranteed guest count, whichever is greater. Additionally, the hotel will select appropriate space for your event, based on your attendance and setup requirements. Should the factors change through the course of your planning, your event locations will also be subject to change. Contact your sales manager prior to printing event locations in an agenda or invitation.

Surcharges

Service fee of \$250.00 for groups requesting private breakfast. Bar set up fee of \$125.00 plus bartender fee of \$150.00 per three (3) hours of labor. Extra labor charges will apply for room set-up changes with less than twenty-four (24) hours advance notice or unusual set-up requirements.

Outside Contractors

Upon contracting with Oxford Suites Sonoma County, we will provide a complete referral list of approved outside contractors who may assist you with flowers, photography, cakes, music and transportation. If you prefer, you are welcome to make arrangements with your own outside contractors. Outside contractors must be professional contractors and we ask that you advise them to contact Oxford Suites Sonoma County for instructions on our outside contractor policies. Oxford Suites Sonoma County reserves the right to approve or refuse any outside contractors.

Audio/Visual

The hotel will be the exclusive provider of audio/visual equipment and rental. In the event that an outside contractor is permitted by the hotel, they are required to follow the terms of our outside contractor policy.

Changes to Set-Up

After BEO is signed, changes to room set-ups or service hours will incur a \$50.00–\$100.00 fee.

Facility Fees

Facility fees for all our private dining rooms will be quoted by the Sales staff at the time of contracting. Facility fees will vary depending on the room(s) and times reserved. Your facility fee includes event coordination, tables with linens, banquet chairs, stemware, and glassware. All set-up, clean-up and banquet staffing of your event is included.

Decoration

It is our pleasure to consult with you on your decorative preferences. Decorations, signage or displays brought into the hotel by the guest must be approved prior to arrival by your Sales Manager. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance other than those provided by the hotel. Blue painters tape is available upon request at a charge of \$15.00 per roll. Any damage to the hotel will be charged to master account.

Function Rooms

Function rooms are assigned by Oxford Suites Sonoma County according to the guaranteed minimum number of guests anticipated. Round tables of eight (8) or ten (10) guests are customary. Contact your sales manager for your meeting room set-up needs. Oxford Suites Sonoma County will provide Executive Set (note pads, pens, pitchers of ice water, glasses and hard candy) in all meeting rooms.

Alcoholic Beverage Policy

The sale and service of all alcoholic beverages is regulated by the California State Liquor Commission. Oxford Suites Sonoma County is responsible for the administration of the regulations; therefore, it is our policy that no alcoholic beverage(s) are brought into your private event. In the event a group is granted permission in advance, to bring in their own wine, a corkage fee of \$25.00 per 750ml bottle will be assessed. The hotel reserves the right to discontinue service of alcoholic beverage at any time. The hotel's authority in this matter is absolute.

Confirmation of Attendance

In order to ensure the success of your event, it is necessary for the Sales and Catering office to be notified with your final guest count no later than seven (7) business days prior to the event date. This number will not be subject to reduction. If the catering office is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. The hotel will not be responsible for identical service to more than 3% over your guarantee, should your attendance increase suddenly or unexpectedly.

Menu Selections

Enclosed for your review are a range of suggested menus. They are merely a sample of the services and amenities that our Catering and Conference Services staff is able to provide. Please note that the rates quoted are subject to 14% service charge, 7% administrative fees and 8.75% California State tax applicable to all food, beverage, audio/visual equipment and room rental. Prices on the enclosed menus are subject to change, but will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection and type of event. All food and beverage must be provided by Oxford Suites. Please consult your Catering Manager for food and beverage minimums. Oxford Suites Sonoma County is the only licensee authorized to sell, serve or distribute any food and beverage on property. No food or beverage of any kind will be permitted to be brought into the hotel by any guest. In the event a group is permitted to bring in their own wine, a corkage fee of \$20.00 per bottle will be assessed. Any remaining food from an event may not be re-served.

Service Charge and Administrative Fees

A service charge of 14% of the total food and beverage revenue will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 7% of the total food and beverage revenue, and applicable taxes, will be added to the final bill. The administrative fee, and any other fees or charges (including but not limited to a set-up fee, staffing fee, culinary fee, carving fee, A/V fee, room rental fee, bar fee, etc.) are retained by the Hotel and are not a tip, gratuity or service charge for any employee and are not the property of the employee(s) providing service to you.

Shipping and Receiving

The Oxford Suites Sonoma County can accept packages for your meeting no more than five (5) business days prior to your first meeting date during the following times: Monday through Friday 8:00am–5:00pm and Saturday from 8:00am–3:00pm. If you need to ship packages outside of this time frame, please make arrangements with your Sales Manager prior to shipping. All packages for your program must be labeled as follows:

Group Name and Event Dates

Attention: Name of Sales Contact
67 Golf Course Drive West
Rohnert Park, CA 94928

Pallets will not be accepted without prior approval; packages cannot be accepted or shipped for non-registered guests. Box storage charges are \$5.00 per day per box outside of three (3) days prior to arrival and one day after departure. If you need packages shipped out at the conclusion of your meeting, please advise your on-site Banquet Captain. The charges outlined above will be charged for the storage of these packages. These charges do not include the cost of shipping. The charges will be billed to your master account.

Concierge Services

We will be happy to make arrangements for any special needs such as car rentals, buses, tours or limousine service. Other special needs such as winery visits and restaurant reservations may be arranged through one of our Guest Service Managers.

Security

Oxford Suites Sonoma County shall not assume responsibility for damage or loss of any merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, additional security will be arranged and paid for by the client at the hotel's discretion.

Damages

Oxford Suites Sonoma County reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our Sales Representatives will be pleased to answer your questions.