



Breakfast

Continental Breakfast Buffet

Seasonal fresh cut fruit, yogurt and granola, assorted house baked pastries, selection of chilled juices, sweet cream butter and preserves, coffee, tea and decaffeinated coffee.

\$19.25 per person

Deluxe Continental

Seasonal fresh cut fruit, individual Greek and fruit yogurts, granola, steel cut oatmeal with raisins, honey, nuts and brown sugar, assorted house baked pastries, bagels with cream cheese, sweet cream butter and preserves, coffee, tea and decaffeinated coffee.

\$22.95 per person

All-American Breakfast Buffet

Seasonal fresh cut fruit, yogurt and granola, assorted house baked pastries, selection of chilled juices, scrambled eggs, applewood smoked bacon or sausage links, breakfast potatoes with peppers and onions, sweet cream butter and preserves, coffee, tea and decaffeinated coffee.

\$26.00 per person

Service fee of \$250.00 will apply for groups requesting private breakfast, individually boxed breakfast, and/or plated breakfast.

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

Fresh fruit kabobs, individual veggie crudité cups with ranch dip, pretzels, freshly brewed coffee, tea and decaffeinated coffee.

\$15.00 per person

Organic Berry Sonoma Mix

Local organic trail mix, energy bars, iced tea and sparkling waters.

\$15.00 per person

Local Flavor

Local artisan and domestic cheeses, charcuterie, assorted dried fruits and nuts, quince paste, sliced baguettes, crackers and mineral waters.

\$16.00 per person

Bocadillo

Crispy corn tortillas, guacamole, salsa roja, pico de gallo, sour cream, warm asedro cheese sauce, mini quesadillas with vegetable calabacitas and pepperjack cheese, mini churros, watermelon agua fresca.

\$16.00 per person

Candy Store

Chocolate covered pretzels, assorted candies to include: M&M's®, gummy bears, jelly beans, sour gummy worms, Jolly Ranchers®, dark chocolate salted caramels, assorted soft drinks and mineral waters.

\$14.00 per person

Park Break

Fresh fruit display, assorted fresh baked cookies, fresh baked brownies, assorted soft drinks, and tea.

\$15.00 per person

Service fee of \$100.00 will apply to serve individually boxed or plated.

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À La Carte Food Options

Assorted Energy and Protein Bars	\$3.00 each
Selection of Whole Fruit	\$6.50 per person
Hot and Spicy Trail Mix	\$3.50 per person
Individually Bagged Trail Mix	\$3.25 each
Assorted Greek and Fruit Yogurts	\$3.50 each
Terra® Vegetable Chips	\$3.00 each
Assorted Fresh Baked Cookies	\$38.00 per dozen
Brownie Bars	\$25.00 per dozen
Lemon Bars	\$25.00 per dozen
Assorted Pastries	\$25.00 per dozen
Assorted Bagels and Cream Cheese	\$25.00 per dozen

À La Carte Drink Options

Coffee, Tea and Decaffeinated Coffee	\$55.00 per gallon
Freshly Brewed Iced Tea	\$50.00 per gallon
Red Bull®	\$6.00 each
Still and Sparkling Waters	\$3.50 each
Assorted Soft Drinks	\$3.00 each
Chilled fruit juices Orange, Cranberry, Apple, Lemonade	\$60.00 per gallon
Hot Chocolate	\$1.50 per packet
Bottled Juices	\$2.50 each upon consumption

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Lunch Tables

For groups of 30 people or less, choose up to two options.

For groups over 30 people, choose up to three options.

All inclusive packages are available. Please contact the sales department for more information.

Traditional Soup and Salad Bar

Fresh mixed greens, tomatoes, cucumbers, peppers, onion, bacon bits, cottage cheese, croutons, and assorted dressings. Served with soup of the day, pasta salad, fresh fruit salad, bread, and butter.

\$19.50 per person

Fiesta

Mixed greens with pumpkin seeds, radish, cotija cheese and lime cilantro vinaigrette, black bean and roasted corn salad with chipotle vinaigrette, mojo marinated flank steak and chicken. Served with flour tortillas, grilled peppers and onions, shredded lettuce, sour cream, guacamole, pico de gallo, Spanish rice, frijoles charros and mini churros.

\$34.75 per person

Backyard BBQ

Mixed greens with grape tomatoes, cucumber, radish and buttermilk ranch, country potato salad, seedless watermelon, bbq chicken and Santa Maria dry rub tri tip. Served with cornbread, honey whipped butter and fresh fruit cobbler, seasonal grilled vegetables and double chocolate decadent brownies.

\$36.00 per person

Sonoma Harvest

Kale and quinoa salad with almonds, dried cranberries and citrus vinaigrette, hearts of romaine with brioche croutons and parmesan caesar dressing, Mary's organic herb roasted chicken and pan seared salmon with lemon and fresh herbs. Served with wild rice pilaf, steamed garden vegetables and cheesecake.

\$37.50 per person

Service fee of \$250.00 will apply to serve individually boxed or plated.

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Plated Lunches

\$39.00 per person

Can be served buffet style at \$36.00 per person with the choice of two salad options, two entrées and two desserts.

Choose one item from each of the following:

Starters:

Mixed greens with dried cranberries, candied walnuts and balsamic vinaigrette

Spinach salad with goat cheese, apple and champagne vinaigrette

Hearts of romaine with brioche croutons and parmesan Caesar dressing

Entrées:

All entrees served with fresh market vegetables

Roasted chicken breast with Yukon gold whipped potatoes and lemon thyme jus

Flat iron steak with roasted fingerling potatoes and wild mushroom sauce

Wild salmon with basmati rice pilaf and lemon-caper sauce

Porcini mushroom filled ravioli with parmesan sage butter

Desserts:

Cheesecake with raspberry coulis

Chocolate decadence cake with seasonal berries

Traditional tiramisu

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Sandwiches

*For groups of less than 30 people, choose two options.
For groups of more than 30 people, choose three options.*

Deli Club

Stacked high with ham, roasted turkey, roast beef, lettuce, bacon, tomato and honey mustard dressing, pasta or potato salad, cookies and brownies served with assorted soft drinks and bottled water.
\$17.00 per person

Crescent Salad Sandwich

Choice of tuna, chicken or shrimp salad on a buttery croissant, pasta or potato salad, cookies and brownies served with assorted soft drinks and bottled water.
\$17.25 per person

Cobb Chicken Salad Wrap

Fresh tortilla wrap stuffed with chopped crispy bacon, shredded cheddar cheese, garden greens and strips of fresh fried chicken breast topped with creamy herb dressing, cookies and brownies served with assorted soft drinks and bottled water.
\$17.00 per person

Oxford Chicken Sandwich

Char-broiled chicken breast topped with provolone cheese, smothered with peppers, onions and mushrooms on french roll with lettuce and tomato, cookies and brownies served with assorted soft drinks and bottled water.
\$17.25 per person

Boxed Lunch

*Maximum of three options for groups of more than 30,
two options for groups of less than 30.*

*Boxed lunches include seasonal whole fruit, bag of chips,
cookie and bottled water.*

Sliced turkey breast and cheddar on a soft roll
Grilled chicken with pesto mayo on whole wheat bread
Deli ham and Swiss on a soft roll
Shaved roast beef with cheddar on sourdough bread
Tuna salad and Sonoma jack cheese on a buttery croissant
Grilled vegetable wrap with hummus on a wheat tortilla
\$21.00 per person

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Dinner Buffets

25 person minimum.

Alexander Valley

Local greens with grapes, walnuts and red wine vinaigrette
Roasted beet salad with goat cheese, almonds, arugula and champagne vinaigrette
Grilled seasonal vegetable antipasto platter
Marinated tri-tip with rosemary jus
Roasted chicken breast
Seared salmon with citrus beurre blanc
Served with quinoa pilaf, warm rolls and butter, chocolate decadence cake, coffee, decaffeinated coffee and tea.

\$48.00 per person

Redwood

Hearts of romaine with brioche croutons and parmesan Caesar dressing
Caprese salad with mozzarella, vine ripe tomatoes, basil and balsamic glaze
Garlic shrimp scampi
Grilled chicken breast with lemon caper pan sauce
Roasted beef tenderloin with wild mushroom sauce
Served with polenta and parmesan cheese, fresh herbs, roasted asparagus, warm rolls and butter, tiramisu, coffee, decaffeinated coffee and tea.

\$52.00 per person

Russian River

Baby spinach with apples, pecans, goat cheese and balsamic vinaigrette
Local greens with grape tomatoes, cucumber and red wine vinaigrette
Grilled chicken breast with lemon herb marinade
Grilled flank steak with wild mushroom sauce
Roasted halibut with sweet pepper caper relish
Served with garlic whipped potatoes, steamed seasonal vegetables, warm rolls and butter, New York deli style cheese cake with fresh berries, coffee, decaffeinated coffee and tea.

\$58.00 per person

Service fee of \$250.00 will apply to serve individually boxed or plated.

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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.

Plated Dinners

25 person minimum.

Choose one item from each of the following (Parties over 50, select 2 options per item):

Starters:

Mixed baby lettuces with dried cranberries, gorgonzola cheese and red wine vinaigrette

Spinach salad with goat cheese, apple and champagne vinaigrette

Hearts of romaine with brioche croutons and parmesan Caesar dressing

Entrées:

All entrees served with fresh market vegetables

Roasted chicken breast with Yukon gold whipped potatoes and lemon thyme jus
\$42.00 per person

New York steak with garlic roasted fingerling potatoes and horseradish jus
\$48.00 per person

Roasted alaskan halibut with creamy polenta and oven roasted tomato coulis
\$42.00 per person

Jumbo prawns served scampi style with angel hair pasta
\$44.00 per person

Porcini mushroom filled ravioli with parmesan sage butter
\$40.00 per person

Desserts:

New York deli style cheesecake with raspberry coulis

Chocolate mousse cake with seasonal berries

Traditional tiramisu

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Hors d'Oeuvres

Per 50

Cold Selections

Roasted Pear and Gorgonzola Crostini	\$175.00
Grape Tomato, Mozzarella Ciliegini and Olive Skewer	\$175.00
Wild Mushrooms and Herbed Goat Cheese Bruschetta	\$175.00
Sesame Tuna Tartar on Wonton Crisp	\$225.00
Melon and Prosciutto Skewers	\$200.00
Shrimp Cocktail Shooters	\$275.00
Classic Deviled Eggs	\$175.00
Cold Cut Meat and Cheese	\$200.00
Hummus with Pita	\$100.00

Hot Selections

Peppered Beef Tenderloin with Horseradish Cream on Sourdough Buns	\$250.00
Chicken Sate with Peanut Sauce	\$225.00
Bacon Wrapped Dates stuffed with Goat Cheese	\$175.00
Crab Cake with Meyer Lemon Aioli	\$250.00
Vegetable Spring Roll with Sweet Chile Sauce	\$175.00
Cumin Spiced Beef Empanada	\$200.00
Pulled Pork Sliders on Costeaux Bakery Buns	\$200.00
Garlic Chicken Quesadilla with Spicy Salsa	\$200.00
Stuffed Mushroom Pecorino Romano	\$225.00
BBQ or Italian Meatballs	\$175.00
Hot Spinach Parmesan Dip with Bread	\$100.00

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Taste of the Season—Spring and Summer

Served with lemonade, iced tea, and coffee.

Sockeye Salmon Dinner

\$45.00 per person

Fresh sockeye salmon baked with lemon zest parsley compound butter

Baked asparagus with roasted shallot beurre blanc

Whole grain heirloom rice

Garden fresh salad with baby bell peppers, cucumbers, heirloom cherry tomatoes and roasted garlic-parmesan vinaigrette

Stone ground wheat dinner rolls and whipped butter

Summer Sampler

\$40.00 per person

Asparagus and fresh summer melon rolled with prosciutto

Roasted garlic bruschetta with heirloom tomato pomodoro

Edamame and fresh green garbanzo bean hummus with toasted sesame seed flatbread

Seared chicken brochettes with lemon shallot beurre blanc and fresh basil chiffonade

Seasonal fresh fruit display

Vegetable crudités with herb buttermilk and fresh chive dipping sauce

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Taste of the Season—Autumn and Winter

Served with iced tea and coffee.

Roasted Pork Loin Dinner

\$52.00 per person

Whole grain mustard encrusted pork loin with warm fig and pearly onion balsamic demi-glace

Fall harvest sweet potatoes, roasted root vegetable and butternut squash with roasted almonds

Roasted Brussel Sprouts with apple smoke candied bacon

Mixed green salad with candied pecans and roasted shallot Dijon vinaigrette

Prime Rib Dinner

\$48.00 per person

Slow roasted prime rib au jus with horseradish sauce

Idaho scalloped au gratin potatoes

Brown sugar glazed medley of carrots and parsnips

Romaine heart salad tossed with parmesan-peppercorn dressing and garlic croutons

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Beverages

Wine Series

\$28.00 per bottle

Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Merlot, California

Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

Red and White Wines

White Wines

Red Wines

Chardonnay

Rodney Strong \$36.00

Sonoma Cutrer \$54.00

La Crema \$52.00

Sauvignon Blanc and Pinot Gris

Kendall Jackson Vintners' Reserve Pinot Gris \$34.00

Rodney Strong "Charlotte's House" Sauvignon Blanc \$36.00

Matanzas Creek Sauvignon Blanc \$44.00

Sparkling Wines

Kenwood Yulupa Brut \$28.00

Mumm Napa \$64.00

Gloria Ferrer \$52.00

Zinfandel

Ravenswood Old Vine Zinfandel \$30.00

Pinot Noir

La Crema \$60.00

Dark Horse \$28.00

Merlot

Kenwood \$36.00

Chateau St. Jean \$52.00

Cabernet Sauvignon

Louis Martini \$38.00

Arrowood \$60.00

Red Blend

Buena Vista "The Count" \$40.00

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Bar Packages

Signature Host-Sponsored Bar

Refer to bar setup and bartender fees below for pricing.

Host-Sponsored Bar per drink

Charges are based on the actual number of drinks consumed.

Ultra-Premium Cocktails	\$11.50	Champagne (by the glass)	\$8.50
Premium Cocktails	\$9.50	Premium and Imported Beer	\$6.00
Signature Cocktails	\$7.50	Domestic Beer	\$5.00
Cordials	\$8.50	Soft Drinks	\$3.75
Premium Wine (by the glass)	\$9.50	Mineral Water/Juices	\$3.75
Select Wine (by the glass)	\$8.50		

Signature Cash Bar

Ultra-Premium Cocktails	\$12.00	Champagne (by the glass)	\$9.00
Premium Cocktails	\$10.00	Premium and Imported Beer	\$7.00
Signature Cocktails	\$8.00	Domestic Beer	\$6.00
Cordials	\$9.00	Soft Drinks	\$4.00
Premium Wine (by the glass)	\$10.00	Mineral Water/Juices	\$4.00
Select Wine (by the glass)	\$9.00		

Beer and Wine Host-Sponsored Bar

Refer to Beverages menu for pricing on beer and wine.

Setup, Bartender and Corkage Fees

Bar setup fee	\$250.00
Bartenders, up to three hours	\$150.00 each
Corkage fee	\$25.00 per bottle

Please do not bring outside wine that we carry in-house

There is a mandatory bar minimum of \$300.00 per event which does not include setup, bartender or corkage fees

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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.