



HYATT
REGENCY®

SONOMA
WINE COUNTRY

WEDDINGS

170 Railroad St. Santa Rosa, CA 95401 | 707.284.1234
sonomawinecountry.regency.hyatt.com

Hyatt Regency Sonoma Wine Country

OUR LOVE STORY

Experience a rustic chic retreat at the new casually elegant Hyatt Regency Sonoma Wine Country, where the city and country dance together. Set on eight acres accented with manicured gardens, sculptures, and art, the hotel features 253 beautifully designed contemporary guest rooms and 40,000 square feet of social space. Each detail of the hotel was selected and crafted. Outside, guests can enjoy the picturesque gardens that feature an 80-foot water wall and flowers in bloom, in addition to the jacuzzi and outdoor pool surrounded by plush lounge chairs shaded by umbrellas.

Your Wedding Weekend

Watch your California wedding unfold effortlessly, overseen by the warm, thoughtful, and expert assistance of the Hyatt Regency Sonoma Wine Country specialist. Celebrate with friends and family before and after your nuptials by visiting our 400+ wineries in the heart of Sonoma Wine Country. A sanctuary for relaxation, the hotel is set amidst the tranquil setting of floral pathways winding through manicured gardens along a babbling creek. Whether it's our nightly s'mores roasting, daily yoga classes, relaxing by the pool or sipping wine under the stars in the radiance of a 10 foot crystal fire pit, you can be assured that our resort holds the perfect weekend recipe for your celebration.

Personalized Service

Our wedding specialist, Ms. Kathleen Wixted, will provide complete wedding coordination throughout your wedding planning journey. Kathleen will work with you or your wedding consultant to secure your dates, plan the schedule of events, coordinate all food and beverage details, from menu design to linens, and assist with other aspects of your wedding experience at the hotel.



Event SPACE

Experience the romance of wine country at our eight acre, villa-style property. Our 40,000 square feet of ballrooms, courtyards, and lawns meld indoors and outdoors, creating a flexible space for you to host ceremony, reception, and so much more. Let nature handle your wedding decor. Our blooming gardens, vine-shaded walks, and manicured lawns set the scene for a quintessential Sonoma wedding, and a sunset adds the perfect flourish. Our gorgeous gardens at sunset will make the both of you and your guests' heart sing.



Knights Valley Garden

This garden is perfect for wedding ceremonies with up to 200 guests.

A unique feature of this site is our 80 foot water wall, trellises cascading with wisteria, and borders of fragrant lavender.

A perfect backdrop for the bridal party and bride. Knights Valley Garden, at 5,000 square feet, can host a dinner for 350 or reception for 500.



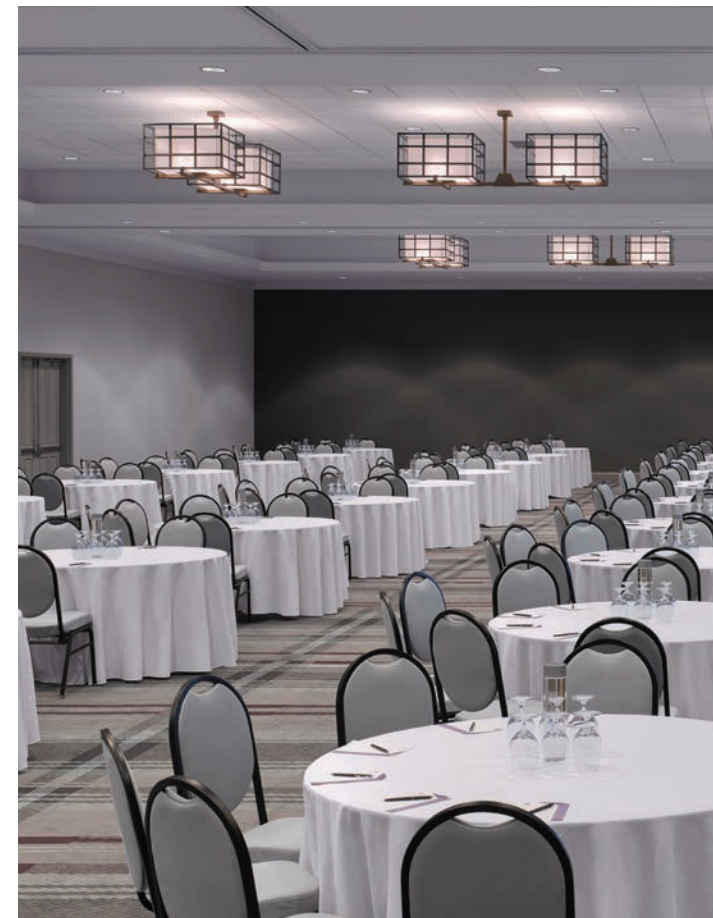
Sonoma Valley Garden

Our largest garden encompasses an expansive lawn and lush garden of native plants in 8,100 square feet. The possibilities are endless for unique event space. Sonoma Valley Garden can host 500 for dinner and reception for 750. The hotel offers a gorgeous California sunset complimentary.



Alexander Valley Ballroom

Alexander Valley Ballroom is the largest ballroom in Sonoma County, providing elaborate weddings. The ballroom is 7,000 sq. feet with 16 foot ceilings and connected to two lovely pre-function areas, including Alexander Foyer and outdoor patio, Sonoma Valley Courtyard. The Alexander Valley Ballroom divides into four venues and in total can accommodate up to 500 guests.





Unique Spaces

TO GATHER

Railroad Stop Bar + Kitchen

Railroad Stop Bar & Kitchen offers a happy hour, welcome reception or late night gathering for your wedding party. Serving breakfast and dinner daily, as well as a happy hour featuring small plates and custom barrel aged cocktails, made with hyper-local ingredients!



Pool Café

Enjoy your favorite snacks, plates and beverages poolside with your family and friends. Relax next to the clear blue water of the heated pool while basking in the Sonoma sunshine. Seasonal availability.



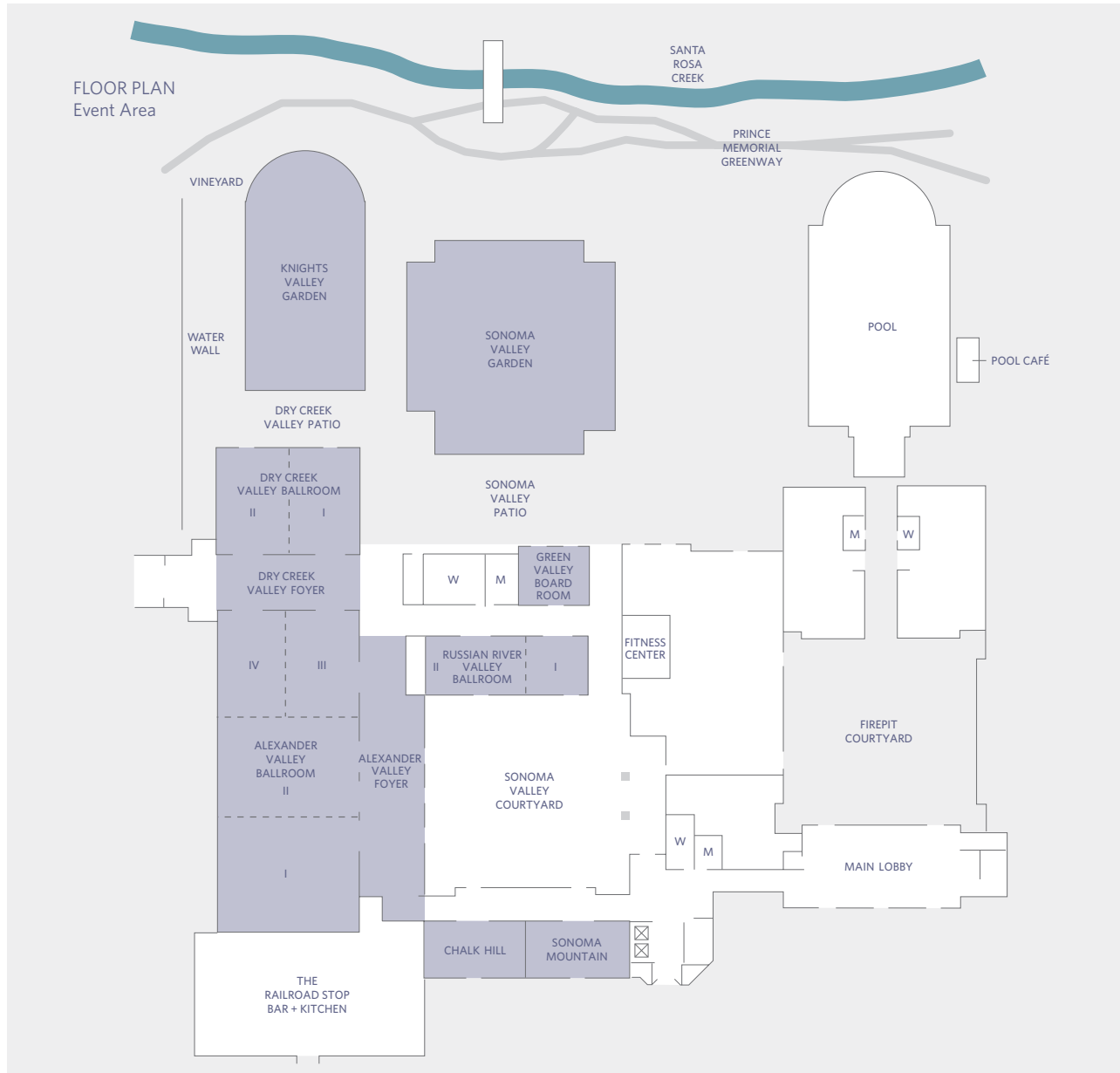
Sonoma Café

Relax near the fireplace - or at the firepit courtyard just outdoors - and savor a bite or a sip. This spot proudly features local small-batch wine and craft beer unavailable outside the area. Gather here and the possibilities are limited only by your imagination.



Space & Capacity

LAYOUT







Wedding **PACKAGES**

Stationed Dinner

Suite for Newlyweds, night of wedding

Staging & dance floor

Professional event captain & event manager

Champagne & cider toast

One-hour hosted signature brand bar during cocktail hour

Choice of three tray passed hors d'oeuvres

Local artisanal cheese display during cocktail hour

Choice of three savory stations

Choice of one sweet station

Coffee & tea service

\$125 per guest

Family Style Dinner

Suite for Newlyweds, night of wedding

Staging & dance floor

Professional event captain & event manager

Champagne & cider toast

One-hour hosted signature brand bar during cocktail hour

Choice of three tray passed hors d'oeuvres

Local artisanal cheese display during cocktail hour

Select one soup, two salads, one vegetable, two starches & two entrees

Sweet bite station

Coffee & tea service

\$115 per guest

Plated Dinner

Suite for Newlyweds, night of wedding

Staging & dance floor

Professional event captain & event manager

Champagne & cider toast

One-hour hosted signature brand bar during cocktail hour

Choice of three tray passed hors d'oeuvres

Local artisanal cheese display during cocktail hour

Choice of soup/salad

Two entrée choices from prix fixe menu

Sweet bite station

Coffee & tea service

\$105 per guest

Enhancements

Cocktail hour bar upgrade (top tier brands)
\$5 per guest

Additional dinner entrée selection \$8 per guest

Plated starter course
\$7 per guest

Carving station starting at
\$12 per guest

Hors d'Oeuvres

SELECTIONS

Cold Hors d'Oeuvres

Gazpacho shooter

Pear-gorgonzola cream on crostini

Sesame tuna tartar with yuzu on wonton crisp

Avocado toast, radish, chile flakes, micro cilantro

Strawberry with brie cheese, orange zest, grape & chives

Prosciutto wrapped asparagus with mission fig & mozzarella

Duck pastrami with pickled radish & remoulade on toasted rye

Petaluma farms deviled eggs with tomatillo sriracha & smoked paprika

Hot Hors d'Oeuvres

Southwest chicken empanadas

Breaded smoked mozzarella & risotto drops

Caggiano chorizo stuffed date wrapped in bacon

Crispy Bellwether farms macaroni & cheese bites

Cauliflower & manchego croquette with saffron aioli

Mirin wine braised pork belly with Asian slaw & ponzu glaze

Peppercorn crusted lollipop lamb chops with mint gastrique

Mini cubano sliders with roast pork, ham, cornichon, dijon, & swiss

Panko breaded local Dungeness crab cakes with smoked chili, white truffle, & apple slaw



Savory

SELECTIONS

AHI TUNA POKE BOWL STATION

Sushi grade ahi tuna, tofu, quinoa, kale, spinach, cucumber, green onion, shredded carrot, edamame, crispy onions, pickled ginger, seaweed salad, avocado, sesame seeds, soy sauce, ponzu sauce, wasabi cream, sriracha aioli

CEDAR PLANK SALMON

Champagne–dill sauce, lemons, sliced baguettes
(gluten free rolls available)

DIM SUM PRESENTATION

Har gow dumplings, shu mai dumplings, mini pork buns, & pot stickers. Served in bamboo baskets with hot mustard, soy sauce, sweet chile sauce, & chop sticks

ROASTED NEW YORK SIRLOIN

Cracked pepper crust, silver dollar rolls, served with au jus (gluten free rolls available)

MASHED POTATO BAR

Roasted sweet potato smash, yukon mash potatoes, sharp cheddar cheese, green onions, sautéed mushrooms, broccoli florets, whipped butter, smoked bacon bits & sour cream

PAELLA

Chicken breast, prawns, clams, & tomatoes with saffron rice

ROSELAND DISTRICT TACOS

Chipotle chicken tinga & carne asada, grilled veggies, white corn tortillas, tri color tortilla chips, queso fresco, Sonoma pepper jack, sour cream, green onions, black olives, limes, shredded lettuces, guacamole & salsa

SONOMA COAST RAW BAR

Jumbo prawns, snow crab claws, cherrystone clams, & oysters on the half shell on ice. Served with brandied cocktail sauce, champagne mignonette, lemons, & assorted crackers (based on 4 pieces per person)

LETTUCE WRAP STATION

Bibb lettuce, bay shrimp, grilled chicken breast, cucumbers, bean sprouts, peppers, tomatoes, shredded carrots, wheat soba noodles, mint, cilantro, green onions, mandarin oranges, shredded cheese, cashews, peanuts, shaved pickled radish, ponzu sauce, Thai peanut sauce, sriracha & sweet chili sauce





Family Style
SELECTIONS

Soup (Select One)

Summer Italian wedding soup
Fresh pea soup with mint & pistachio oil
Spanish gazpacho with prawns & truffle oil
Dungeness crab soup with Bellwether farms crème fraiche
Chilled Frog Hollow farms peach soup with Laura Chenel goat cheese

Salad (Select Two)

Grilled summer peach & Laura Chenel goat cheese, frisee, honey balsamic dressing
Strawberries & champagne salad with arugula, feta cheese, & champagne vinaigrette
Heirloom tomato, fresh mozzarella, charred avocado mousse, saba, basil oil, parmesan crisp
Romaine hearts, romano cheese, sourdough croutons, heirloom cherry tomatoes, creamy garlic dressing
The green "greek" salad- kale, quinoa, kalamata olives, feta, pickled red onions, green goddess vinaigrette

Starch (Select Two)

Creamy Yukon Gold-chive potato puree
Garlic roasted Peruvian purple potatoes
Pan seared herb-parmesan polenta cakes
Fiscallini smoked cheddar cheese Yukon Gold potato gratin
Forbidden rice pilaf, toasted almonds, fresh herbs from our garden
Red quinoa with sautéed mirepoix, olive oil & balsamic reduction drizzle
Angel hair pasta, evoo, garlic, oven roasted tomatoes, pesto, parmesan, chili flakes
Cheese ravioli with Sebastapol's gourmet farms wild mushrooms, brown butter sauce, chive oil

Family Style

SELECTIONS

Vegetable (Select one)

Steamed asparagus, dill, lemon, artichoke ragout

Roasted heirloom carrots with saffron oil & orange zest

Sautéed haricot verts with extra virgin olive oil & toasted pistachios

Spiced caramelized purple, orange & white cauliflower, za'atar spice, herbs

Summer ratatouille, with grilled eggplant, squash, oven roasted tomatoes, capers, basil

Entree (Select two)

Pan seared local Mary's chicken breast, pancetta, capers, thyme jus

Seared California sea bass, lentil salad, mint oil, fava beans, pine nuts

Grilled bavette steak, chimichurri, heirloom peppers, oven roasted tomato salsa

Slow roasted filet mignon with shallot confit, wild mushrooms & zinfandel reduction

Grilled pork tenderloin, charred apricots, roasted padron peppers, whiskey-plum jus

San Francisco style seafood cioppino with prawns, scallops, salmon, in light saffron-tomato broth

Sweet Bite Station

Chocolate covered strawberries, mini eclairs, cream puffs, mini cupcakes,

rhubarb strawberry crumb tarts, ganache salt caramel tarts,

cheesecake pops & tea cookies





Plated
SELECTIONS

Starter (Additional \$7)

Risotto with English peas, pecorino romano, truffle oil & micro greens
Citrus marinated grilled asparagus with prosciutto, asiago cheese, & balsamic reduction
Ratatouille stuffed portobellini, burrata cheese, rainbow microgreens, Russian beet borscht
Panko breaded dungeness crab cake, apple-celery root slaw, avocado mousse, heirloom cherry tomato

Soup & Salad Course (Select one)

Strawberries & champagne salad with arugula, feta cheese, & champagne dressing
Grilled summer peach & Laura Chenel goat cheese, frisee, honey balsamic dressing
Roasted Chioggia beets, ricotta, marcona almonds, bulls blood microgreens, espresso vinaigrette
Little gem & baby lettuces with baby beets, black mission figs, toasted pecans, & cucumber vinaigrette

Entrée (Select one)

Seared duck breast with caramelized turnips, white truffle risotto, duck jus
Pan seared dayboat scallops, purple cauliflower puree, caper beurre blanc, golden raisins
Spinach stuffed local Petrale sole, black rice "paella" with chorizo, oyster mushrooms, citrus broth
Grilled filet mignon, charred broccolini, Fiscallini smoked cheddar gratin potatoes, pinot noir sauce
Berkshire pork chop, poppyseed spaetzle, savoy cabbage and bacon, bruleed mission figs, pork jus
Rosemary grilled lamb t-bone with whipped sweet potatoes, cipollini onions, dry sherry bordelaise sauce

Sweet Bite Station

Chocolate covered strawberries, mini eclairs, cream puffs, mini cupcakes,
rhubarb strawberry crumb tarts, ganache salt caramel tarts,
cheesecake pops & tea cookies

Late Night Snack

SELECTIONS

A Touch of Naples

Assorted flatbread pizzas, Castelvetrano olives, prosciutto & melon platter, assorted mini biscotti

\$25

Octoberfest

Warm pretzels with mustard, mini bratwurst dogs,
crispy German potato pancakes with apple slaw, apple strudel bites

\$25

Last Call

Dr. Pepper glazed chicken wings, garlic tater tots,
macaroni & cheese bites, homemade sweet & salty bar snacks, brownies

\$25

Nacho Libre

Corn tortilla chips, chicken taquitos, pico de gallo, queso, guacamole, churros

\$25

Slider Nation

Cubano, beef and Fiscalini smoked cheddar, b.l.t.a. with avocado, caprese, cheesecake pops

\$25

"Skinny B"

Grilled asparagus & roasted baby squash, mini rice cakes & pita bread hummus, greek yogurt - spinach dip,
dark chocolate covered strawberries

\$23





Cheers
TO FOREVER

Bar Service

Your special day calls for a toast! With several bar packages perfect for your style of occasion, guests will sip, savor and enjoy. Create your own signature cocktail, or design a unique craft bar to enhance the celebration. Select from a variety of soft drinks, wines, bubbles, brews and cocktails. Beverage packages range from classic, signature to elegant with premium spirits, beer and wines. Based on your vision, we offer a range of bar service and packages:

Hosted Bars

Range \$9.50 - \$14, charged by the glass or bottle

Hourly Hosted Bar Packages

Starting at \$16 per person after the 1st hour included in the package.

Cash Bars

Range \$10 - \$15, charged by the glass or bottle

Bartender fees are \$150 per bartender, one bartender for every 100 guests

Cheers
TO FOREVER

Best of Hyatt

Exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Let us help you design and highlight your signature couple's cocktail. Sampling of our couples favorites:

Paloma Fresca

Don Julio Blanco Tequila shaken with pink grapefruit juice, agave nectar & strawberry puree

Blueberry Lemonade Cooler

Bacardi Superior Rum, muddled blueberries with fresh mint & lemonade

Mockingbird Ginger

Tito's Handmade Vodka, fresh lime juice with agave nectar & ginger beer

Local Spirits & Brews

Handpicked sampling of spirits, beers and wines that are born and raised in Sonoma County.

Distilled

Hanger 1 Vodka, Prohibition Spirits Gin, Alley 6 Whiskey & Rye, Orin Swift Bourbon,


Ayate Reposado Tequila, Bodega Bay Rum

Brewed

Russian River "Pliny the Elder," Henhouse Blonde Ale, Sonoma Springs Hefeweizen, Barrel Brothers Pilsner

Vined

Flowers, Gary Farrell, Patz & Hall, Sbragia.



Celebratory Bubbles & Wine

Elevate your perfect day into something truly unforgettable. Hyatt's premium wine collection is crafted featuring a selection of wines to complement your menu in both value and style. From sparkling wines and crisp whites to light and full intensity reds, you're sure to find selections that will delight any palate. Sampling of offerings:

Sparkling & White

Korbel Brut

Kenwood Yulupa Brut

J Vineyards Cuvee

Laguna Chardonnay

Simi Chardonnay

MacMurray Pinot Gris

Matanzas Creek Sauvignon Blanc

Ferrari Carrano Dry Sangiovese

Sofia Dry Rose

Red

MacMurray Ranch Pinor Noir

La Crema Pinot Noir

Louis M Martini Cabernet Sauvignon

Kenwood Six Ridges Cabernet Sauvignon

Arrowood Cabernet Sauvignon

Coppola Director's Zinfandel

St. Francis Merlot

Cline Cellars Syrah

Buena Vista "The Count" Founders Red Blend



Make The Most of Your Event With **ENHANCEMENTS**

Enhancements

Little touches can enhance your wedding, from late night snacks, to next morning brunches, to gift bags delivered to your guests' rooms. Allow our team to embellish your experience with delighters to elevate your special day.

Rehearsal Dinner

Entertain your closest friends and family in an elegant and intimate setting, by having your rehearsal dinner in one of our private spaces. We will help you customize a menu and other details, so you can concentrate on your upcoming big day.

Brunch

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day. Your wedding coordinator will arrange for a private room with dedicated waiters to serve your guests. This final touch will allow you to reminisce about the wedding and wish everyone farewell before you leave for your honeymoon.

Guest Accommodations

A room block may be setup for guests attending your event. Check in time is 3pm, and check out time is 12p.m. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered. resort fee and applicable taxes apply; standard cancellation fees will apply.

Personalized Welcome Amenities For Your Group

If you would like to provide a welcome amenity or gift bag for your guests upon their arrival, contact your wedding specialist or reservations coordinator for arrangements. Additional charges will apply.

Important **DETAILS**

Confirmation of Space & Deposits

Upon a signed agreement, the hotel requires a twenty five percent (25%) deposit of your contracted food and beverage minimum. The second deposit is sixty percent (60%) of your contracted minimum, due ninety (90) days prior to your event. Final payment is due two (2) weeks prior to your event date. A credit card is kept on file for any overages and/or incidental charges following your event.

Menu Tasting

The resort offers a menu tasting approximately three (3) months prior to your event. You may have up to four (4) guests attend the tasting. We recommend your wedding coordinator be present. Menu tastings are offered Tuesday through Friday in the afternoon, based on availability.

Decorations

All decorations must be approved by the resort and comply with Santa Rosa and Fire Codes. Decorators must be licensed and provide proof of liability insurance naming the hotel additionally insured. Hyatt will not permit anything to be affixed to the walls, floors or ceilings of the rooms with nails, staples, tape or any other damaging substance.

Service Charge & Sales Tax

A taxable service charge and sales tax will apply to all food and beverage items.



Preferred
VENDORS

Cakes

Sift Dessert Bar
siftdessertbar.com
(707) 515-8600

Your Sweet Expectations
yoursweetexpectations.com
(707) 285-2013

Floral

City 205
city205flowers.com
(707) 525-8318

Vanda Floral Design
vandafloral.com
(707) 763-9271

Linen, Chairs & Design

Encore Event Rentals
encoreeventrentals.com
Call Cindy (707) 431-3500

Bright Event Rentals
bright.com
(707) 940-6060

Music

Dax Entertainment
www.daxentertainment.com
Call Dax (707) 584-6386

Pure Energy Productions
PureEnergyProductions.com
(707) 778-9249

Photography

Paul C Miller | Photography
paulmiller.com
Call Emily (707) 695-2773

Larsen's Photography
larsensphotography.com
(707) 367-0919

Wedding Planners

So Eventful
so-eventful.com
(707) 385-9632

A Dream Wedding
A-dreamwedding.com
(707) 579-5886





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