



CULINARY CENTER + EVENTS

*Ramekins*

RAMEKINS.COM

WEDDINGS

# Ramekins

## YOUR CELEBRATION

We believe your wedding celebration should be as unique as you are. Ramekins will bring your wedding day vision to life, creating the perfect atmosphere; beginning with the rehearsal dinner, followed by an unforgettable wedding, and completed with a post-wedding brunch!

Nestled just a short distance from Historic Sonoma Plaza, Ramekins Culinary School & Inn hosts an exceptionally scenic venue with a European feel, a magical place to celebrate your most momentous occasion.

Receptions may take place in our Ballroom, featuring oak beam vaulted ceilings and fireplace, or outdoors in our rustic European inspired courtyard which includes an antique limestone fountain and French doors. Our property can seat up to 200 people. In addition to our event spaces, we offer six luxuriously appointed suites for you and your guests to relax in comfort, before and after the big day.

Our Executive Chef and his team will design the perfect menu for your event. We have included sample seasonal menus that demonstrate our creative style and showcase the best of what this area has to offer, including Ramekins 5th Street Farms, where we grow our farm-to-table produce.

We believe in the marriage of excellent food and outstanding service. We strive to ensure you will have a seamless and memorable day. Let our experienced staff work with you to make your celebration everything you dreamed it would be.

## OUR FACILITY

FACILITY RENTAL FEES	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY
Ballroom & Courtyard MAY - OCTOBER	<b>\$3,500</b>	<b>\$6,000</b>	<b>\$8,500</b>
Ballroom & Courtyard NOVEMBER - APRIL	<b>\$2,000</b>	<b>\$4,500</b>	<b>\$6,500</b>

### FACILITY RENTAL FEE INCLUDES:

One hour Ceremony Rehearsal prior to wedding date  
Custom menu tasting for up to 4 people (*prior to wedding*)  
Outdoor Wedding Ceremony site  
Use of the Reception Site for 5 hours from the start of guest arrival  
Ceremony Chairs  
Round Tables and Chairs  
Table Linens, Napkins, China, Flatware & Stemware  
Parasols  
Dancefloor  
Up to 5 High Cocktail Tables

### ADDITIONAL FEES MAY INCLUDE:

Overtime  
Specialty linens and napkins  
Any additional outside rentals  
Corkage fee for wine  
Specialty audio/visual equipment rentals  
Professional event coordinator (REQUIRED)  
*Must be from our Approved Vendor List*  
Wedding insurance (REQUIRED)



## SAMPLE MENUS

### PASSED HORS D'OEUVRES

*Mini Leek and Gruyère Quiches with Crispy Prosciutto*  
*Polenta Cakes Stuffed with Mushrooms and Fontina Topped with Tomato Confiture*  
*Coriander & Sesame Seared Ahi Tuna Tostadas with Roasted Tomato Salsa*  
*Rosemary Skewered Prawns with Blood Orange and Tarragon Glaze*  
*Thinly Sliced Sonoma Duck Breast on Potato Gaufrette with a Tart Cherry Glaze*

### FIRST COURSES

*Roasted 5th Street Farms Beets*  
*Wild Arugula, Black Mission Figs, Toasted Pecans and La Bodega Sherry Vinaigrette*  
*Local Chicory Salad*  
*Red Wine Poached Pears, Crispy Bacon, Candied Walnuts,*  
*Red Wine Vinaigrette and Point Reyes Blue Cheese*  
*Salad of Wild Arugula and Pea Shoots*  
*Fresh Mint, English Peas and Pea Purée, Shaved Parmesan, Sourdough Croutons*

### ENTRÉES

*Roasted Bistro Filet*  
*Crispy Yukon Gold Potato, Garlic Spinach and Chimichurri Sauce*  
*Red Wine Braised Short Ribs*  
*Creamy Polenta, Sautéed Swiss Chard and Crispy Leeks*  
*Bacon Wrapped Pork Tenderloin*  
*Creamy Polenta, Black Kale, Caramelized Pearl Onions and Red Wine Reduction*  
*Honey-Brined Petaluma Chicken Breast*  
*with Mascarpone Whipped Potatoes, Grilled Asparagus with Lemon Zest*  
*Crispy Skin Arctic Char*  
*with Roasted Potatoes, Asparagus, Peas, Garlic Confit and Piquillo Pepper Purée*  
*Wild Mushroom Ravioli*  
*Parmesan Cream and Dressed Arugula*

## LATE NIGHT SNACKS

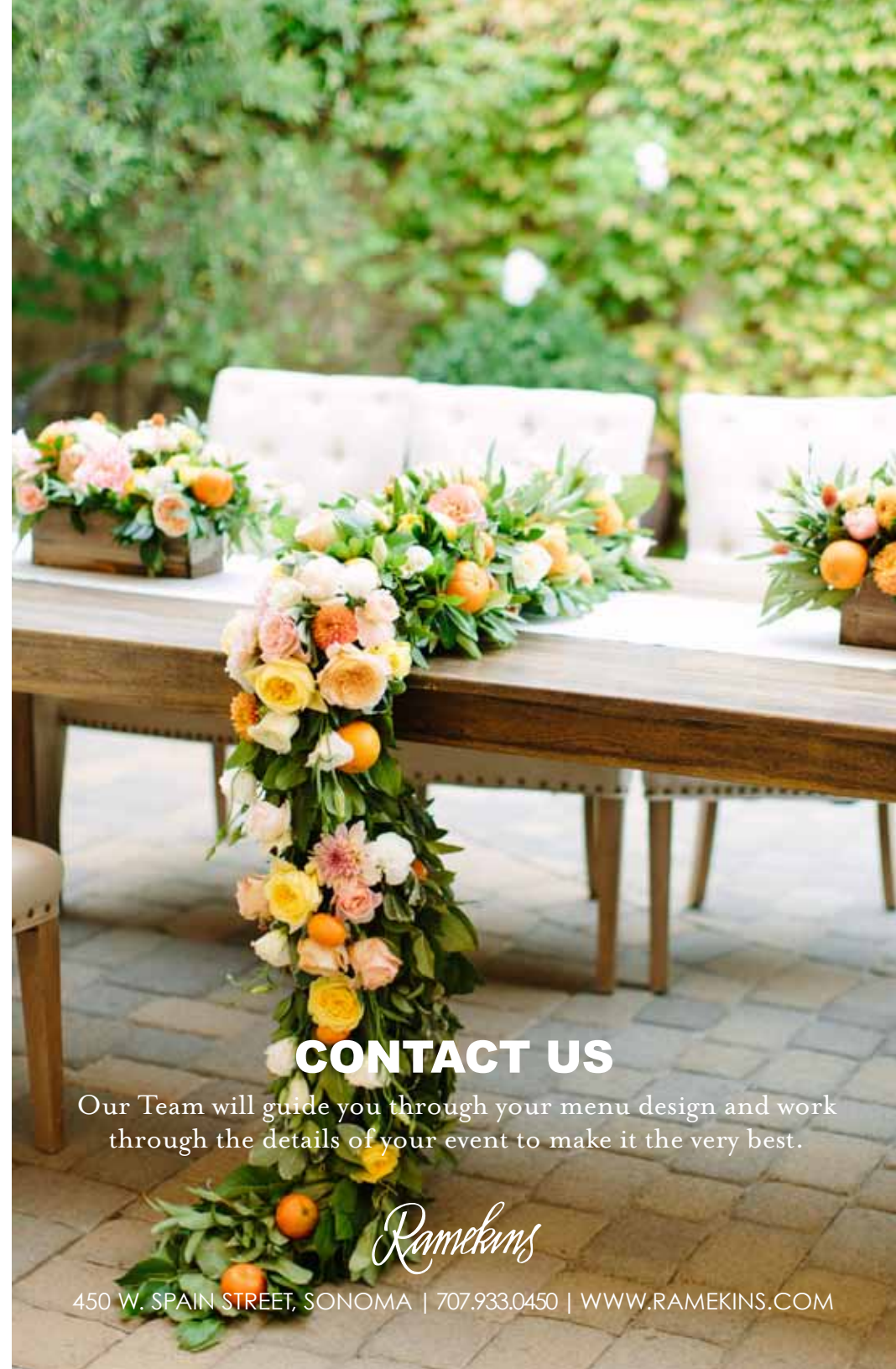
### SLIDERS

TOMATO SOUP AND GRILLED CHEESE

STREET-STYLE TACOS

FRESHLY BAKED PIE STATION

MINI DESSERTS *Chocolate Pots de Crème, Crème Brûlée, Chocolate Strawberries,*  
*Fruit Tarts, Olive Oil Cakes, S'mores Tarts, Cheesecake Bites*



## CONTACT US

Our Team will guide you through your menu design and work through the details of your event to make it the very best.

*Ramekins*

450 W. SPAIN STREET, SONOMA | 707.933.0450 | WWW.RAMEKINS.COM