

A photograph of a bride and her bridesmaids standing outdoors in a garden. The bride is in the center, wearing a white wedding dress and holding a bouquet of white and pink flowers. She is surrounded by six bridesmaids wearing light pink, sleeveless dresses, also holding bouquets. They are all smiling and looking towards the camera. The background is a lush green garden with trees and bushes.

Celebrate

Ramekins

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

Ramekins

LET THE CELEBRATION BEGIN!

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	\$3,500	\$6,000	\$8,500
Ballroom & Courtyard NOVEMBER - APRIL	\$2,000	\$4,500	\$6,500

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
- Dancefloor
- Up to 5 high cocktail tables with linen

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

MINI DESSERTS

Chocolate Pots de Crème, Fruit Tarts, Olive Oil Cakes, S'mores Tarts, Cheesecake Bites