

*Weddings  
at*



• **MacArthur Place** •  
BERKELEY'S HISTORIC COUNTRY INN & SPA



# Weddings

AT MACARTHUR PLACE

**CONGRATULATIONS**— *You are planning a wedding! Easily one of the most exciting days in anyone’s life and we look forward to making the event most memorable. At MacArthur Place, we offer elegant garden settings for ceremonies and receptions; award-winning culinary options for you and your guests; a unique setting that only a historic property in Sonoma can offer; sumptuous dinners and brunches in our renovated 100-year old barn; and personalized service before, during and after your special day.*

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# Weddings

AT MACARTHUR PLACE

*W*e are pleased that you are considering MacArthur Place for your event. We look forward to making your special day a wonderful and memorable experience for you and your guests. The following are some specific details about capacities, facility charges, music, accommodations, rates, rentals and parking.

Located in the town of Sonoma, just 45 minutes from San Francisco, MacArthur Place is a luxurious wine country getaway situated on a lush historic country estate with 64 elegant rooms and suites. Our Garden Spa features many different packages for you as well as your wedding party and guests. We also have a heated pool and whirlpool, six acres of spectacular gardens and award-winning dining.

## **EVENTS**

MacArthur Place has a capacity for up to 125 guests, depending on location, for rehearsal dinners, wedding brunches and wedding ceremonies. Our country estate offers several unique and beautiful venue sites for your event, and our Chef's menus offer a variety of culinary options. For groups exceeding 125 guests, please contact our sales/catering office for details.

## **ACCOMMODATIONS**

MacArthur Place is pleased to extend wedding room blocks up to 20 sleeping rooms. Our hotel has a total of 35 guestrooms and 29 suites, including spa suites, individual cottage suites and spectacular one-bedroom suites. We require a 50% deposit on the room block at signing of the contract to guarantee the rooms until 90 days prior to the event. At 90 days, we will release any unused portion of the original block, unless acceptor chooses to fully guarantee the block with a second deposit of the remaining room revenue.

## **MUSIC**

MacArthur Place is located in a residential area of Sonoma. In consideration of our hotel guests and neighbors, dancing may only be scheduled until 10:00 p.m. Acoustic music and some amplified music is permitted with approval in the Club Room, Veranda and Veranda Garden. A band or DJ are permitted in the Tack and Rodeo rooms. MacArthur Place will work with you to ensure that music will be appropriate for the setting.

*Weddings*  
AT MACARTHUR PLACE

**RENTALS**

For items that are not available from our banquet inventory such as specialty linens, glassware, heaters, specialty chairs, or other items, there will be an additional rental charge to the wedding party plus a handling fee. Rental items must be billed through our catering department. Your Catering Manager will discuss in detail all aspects of the event for your approval.

**PARKING**

Complimentary on-site parking is limited. For parties larger than 125 people, we may require hiring a valet service or shuttle to transport guests to the event. Your catering manager will work with you to coordinate parking.

**FACILITY CHARGES**

We have several areas on the Estate that may be available for your event. Please note the following capacities for each specific area. Facility Charges are based upon the season and day of the week. Please contact our Catering Department for specific pricing information. A 20% service charge and applicable sales taxes apply.

SPACE	CAPACITY <i>(Rounds / Theatre)</i>
RODEO ROOM	70 / 125
TACK ROOM	50 / 40
RODEO/TACK ROOM	125 / 165
VERANDA GARDEN	100 / 125 <i>(Weather Dependent)</i>
KOI POND	n/a / 50 <i>(Weather Dependent)</i>
VERANDA/CLUB ROOM	<i>Limited availability. Please contact Sales/Catering</i>

*Weddings*  
AT MACARTHUR PLACE

**CONTACT INFORMATION**

To book an event or with further questions, please contact—

**Linda Clark**  
707.933.3179  
linda@macarthurplace.com

For information on accommodations, please contact—

**Michael Wilson**  
707.933.3175  
michaelwilson@macarthurplace.com

For more information, visit our website  
at [www.macarthurplace.com](http://www.macarthurplace.com).



*Plated Wedding  
Dinners  
Package 1*

**HORS D'OEUVRES**

*Three selections passed during your reception*

**1ST COURSE**

*Your choice of one*

**PLATED ENTRÉE**

*Your choice of two*

*Includes Fresh Baked Rolls with Local Sweet Butter,  
Roasted Garlic Mashed Potatoes and Market Fresh Vegetables*

**DESSERT**

*Your choice of one or your Wedding Cake cut and served*

**CHAMPAGNE TOAST**

*MacArthur Place House Selection*

**COFFEE & ASSORTED TEAS**

— *\$75* —

PER GUEST

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding Dinners—Package 1*

**HORS D'OEUVRES**

*Tray passed – your choice of three*

**COLD SELECTIONS**

Brie Puffs with Chipotle Jelly

White Bean Hummus on Crostini with Pesto

Sweet 100 Cherry Tomato Tartlettes

Asiago and Green Onion Puffs

Eggplant Caponata with Crostini

**HOT SELECTIONS**

Focaccia with Potato and Caramelized Onion

Tomato and Mozzarella Bruschetta with Basil Pesto

Warm Phyllo Cups filled with Spicy Hunan Chicken

Caramelized Onion and Fontina Tartlettes

Black Olive Pastry Pinwheel

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding Dinners—Package 1*

**1ST COURSE**

*Your choice of one*

Truffled Potato Leek Soup

Creamy Clam Chowder

Chilled Iceberg  
with Chunky Rosenburg Blue Cheese

Classic Caesar

**ENTRÉE CHOICES**

*Your choice of two*

Ricotta Stuffed Breast of Petaluma Chicken  
with Mushroom Marsala Sauce

Shiitake Stuffed Loin of White Marble Pork  
with Calvados Demi Reduction

Pistachio Crusted Pacific Salmon  
with Meyer Lemon Buerre Blanc (*seasonal*)

**DESSERT**

*Your choice of one*

Seasonal Fresh Fruit Crisp with Whipped Cream

Tahitian Vanilla Bean Crème Brûlée

Bourbon Apple Bread Pudding

Chocolate Mousse in a Chocolate Cup

Raspberry Mascarpone Cake  
with Swiss Meringue Butter Crème

Dark Chocolate Fudge Cake

Brown Sugar Pineapple Cake with Crème Friâche

Burnt Sugar Cheesecake with Strawberries

Fresh Fruit Sorbet or Gelato

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding  
Dinners  
Package 2*

**HORS D'OEUVRES**

*Three selections passed during your reception*

**1ST COURSE**

*Your choice of one*

**2ND COURSE**

*Your choice of one*

**PLATED ENTRÉE**

*Your choice of two*

*Includes Fresh Baked Rolls with Local Sweet Butter,  
Roasted Garlic Mashed Potatoes and Market Fresh Vegetables*

**DESSERT**

*Your choice of one or your Wedding Cake cut and served*

**CHAMPAGNE TOAST**

*MacArthur Place House Selection*

**COFFEE & ASSORTED TEAS**

— *\$100* —

PER GUEST

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding Dinners—Package 2*

**HORS D'OEUVRES**

*Tray passed – your choice of Three*

**COLD SELECTIONS**

Roasted Asparagus Spears in Puff Pastry  
Brie Puffs with Chipotle Jelly  
Spicy Ahi Tuna Tartar with Avocado and Mango on Wonton Crisps  
White Bean Hummus on Crostini with Pesto  
Sweet 100 Cherry Tomato Tartlettes  
Local Goat Cheese with Walnuts and Pineapple on Garlic Crostini  
Bruschetta with Fruited Olive Tapenade  
Asiago and Green Onion Puffs  
Eggplant Caponata with Crostini

**HOT SELECTIONS**

Focaccia with Potato and Caramelized Onion  
Tomato and Mozzarella Bruschetta with Basil Pesto  
Wonton Wrapped Prawns  
Warm Phyllo Cups filled with Spicy Hunan Chicken  
Caramelized Onion and Fontina Tartlettes  
Mushrooms stuffed with Italian Sausage  
Beef Satay with Creamy Horseradish  
Sweet Chili Chicken Wings  
Black Olive Pastry Pinwheel  
Vegetable Potsticker with Chili and Soy

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding Dinners—Package 2*

**1ST COURSE**

*Your choice of one*

Butternut Bisque  
Truffled Potato Leek Soup  
Creamy Clam Chowder

**2ND COURSE**

*Your choice of one*

Chilled Iceberg with  
Chunky Rosenburg Blue Cheese  
Classic Caesar  
Baby Sonoma Greens with Toybox Tomatoes  
and Cider Vinaigrette

**PLATED ENTRÉE**

*Your choice of two*

Ricotta Stuffed Breast of Petaluma Chicken  
with Mushroom Marsala Sauce  
Shiitake Stuffed Loin of White Marble Pork  
with Calvados Demi Reduction  
Pistachio Crusted Pacific Salmon  
with Meyer Lemon Buerre Blanc (*seasonal*)  
Herb Crusted Rack of Lamb  
with Fresh Mint jus  
Pepper Crusted Prime Rib with au jus  
Grilled Filet of Beef with Gorgonzola Cheese  
Roasted Shallots & Wild Mushrooms

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding Dinners—Package 2*

**DESSERT**

*Your choice of one*

Seasonal Fresh Fruit Crisp with Whipped Cream

Tahitian Vanilla Bean Crème Brûlée

Bourbon Apple Bread Pudding

Chocolate Mousse in a Chocolate Cup

Raspberry Mascarpone Cake  
with Swiss Meringue Butter Crème

Dark Chocolate Fudge Cake

Brown Sugar Pineapple Cake with Crème Friâche

Burnt Sugar Cheesecake with Strawberries

Fresh Fruit Sorbet or Gelato

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding  
Dinners  
Package 3*

**HORS D'OEUVRES**

*Your choice of five selections – tray passed during your reception  
or three Hors d'oeuvres and one Hors d'oeuvres Station*

**1ST COURSE**

**2ND COURSE**

**INTERMEZZO**

**PLATED ENTRÉE**

*Your choice of two*

*Includes Fresh Baked Rolls with Local Sweet Butter,  
Roasted Garlic Mashed Potatoes and Market Fresh Vegetables*

**DESSERT**

*Your choice of one or your Wedding Cake cut and served*

**CHAMPAGNE TOAST**

*MacArthur Place House Selection*

**COFFEE & ASSORTED TEAS**

*— \$125 —*

PER GUEST

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding Dinners—Package 3*

**HORS D'OEUVRES SELECTION**

*Your choice of five selections – tray passed during your reception  
or Three Hors d'oeuvres and One Hors d'oeuvres Station*

**COLD SELECTIONS**

Roasted Asparagus Spears in Puff Pastry  
Seared Rare Filet of Beef with Whole grain Mustard on Croute  
Brie Puffs with Chipotle Jelly  
Spicy Ahi Tuna Tartar with Avocado and Mango on Wonton Crisps  
White Bean Hummus on Crostini with Pesto  
Sweet 100 Cherry Tomato Tartlettes  
Asiago Pâte à Choux with Dungeness Crab Salad  
Local Goat Cheese with Walnuts and Pineapple on Garlic Crostini  
Spicy Ahi Tartar on Crispy Wontons with Mango and Avocado  
Mini Latkes with Smoked Salmon and Caviar  
Bruschetta with Fruited Olive Tapenade  
Asiago and Green Onion Puffs  
Eggplant Caponata with Crostini

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding Dinners—Package 3*

**HOT SELECTIONS**

Foccacia with Potato and Caramelized Onion  
Tomato and Mozzarella Bruschetta with Basil Pesto  
Wonton Wrapped Prawns  
Warm Phyllo Cups filled with Spicy Hunan Chicken  
Caramelized Onion & Fontina Tartlettes  
Mushrooms Stuffed with Italian Sausage  
Sesame Crusted Chicken Saté with Teriyaki  
Lamb Kabobs with Mint on Rosemary Skewers  
Baked Oysters Sonoma Pancetta  
Beef Satay with Creamy Horseradish  
Mini Crabcakes with Herb Aioli  
Sweet Chili Chicken Wings  
Black Olive Pastry Pinwheel  
Vegetable Potsticker with Chili & Soy  
Prawn Shu Mai with Green Onion & Tamari  
Coconut Prawns with Sweet & Sour Dipping Sauce

**HORS D'OEUVRES STATIONS**

**Iced Seafood Station**

Jumbo Prawns, Fresh Oysters on the Halfshell,  
Steamed Prince Edward Island Mussels, and Steamed Cherrystone Clams

or

**Seasonal Fresh Fruit and Artisan Cheese Display**

Featuring an assortment of local and imported cheeses,  
french bread crostini, crackers, and fresh fruit.

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding Dinners—Package 3*

**1ST COURSE**

*Your choice of one*

- Butternut Bisque
- Truffled Potato Leek Soup
- Creamy Clam Chowder
- Gazpacho with Dungeness Crab

**2ND COURSE**

*Your choice of one*

- Chilled Iceberg with  
Chunky Rosenburg Blue Cheese
- Classic Caesar
- Baby Sonoma Greens with Toybox Tomatoes  
and Cider Vinaigrette
- Butter Lettuce with Endive and Green Apple  
and White Balsamic Vinaigrette

**INTERMEZZO**

*Your choice of one*

- Blackberry Plum Sorbet
- Peach Champagne Sorbet
- Pink Grapefruit Sorbet
- Watermelon Granite Sorbet

*All event charges are subject to a 20% service charge and applicable taxes.*

*Plated Wedding Dinners—Package 3*

**PLATED ENTRÉE**

*Your choice of two*

Ricotta Stuffed Breast of Petaluma Chicken  
with Mushroom Marsala Sauce

Shiitake Stuffed Loin of White Marble Pork  
with Calvados Demi Reduction

Pistachio Crusted Pacific Salmon  
with Meyer Lemon Buerre Blanc (*seasonal*)

Herb Crusted Rack of Lamb  
with Fresh Mint jus

Pepper Crusted Prime Rib au jus

Roasted Halibut with Dungeness Crab  
and Lemon Tarragon Buerre Blanc (*seasonal*)

Grilled Black Angus Filet and Jumbo Prawns

**DESSERT**

*Your choice of one*

Seasonal Fresh Fruit Crisp with Whipped Cream

Tahitian Vanilla Bean Crème Brûlée

Bourbon Apple Bread Pudding

Chocolate Mousse in a Chocolate Cup

Raspberry Mascarpone Cake  
with Swiss Meringue Butter Crème

Dark Chocolate Fudge Cake

Brown Sugar Pineapple Cake with Crème Friâche

Burnt Sugar Cheesecake with Strawberries

Fresh Fruit Sorbet or Gelato

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Dinner  
Buffets  
Package 1*

INCLUDES

Choice of Three Hors d'oeuvres  
*Tray passed during your reception*

Baby Mixed Greens with Laura Chenel Goat Cheese  
and Candied Walnuts

Classic Caesar Salad with House Made Croutons

Haricot Verte with Toasted Marcona Almonds

Steamed Market Vegetables

Smashed Red Potatoes with Sour Cream & Chives

Penne with Creamy Bay Shrimp Alfredo

Grilled Breast of Petaluma Chicken  
with Rosemary and Lemon

Bread & Butter

Choice of one Dessert or your Wedding Cake cut and served

Champagne Toast, MacArthur Place house selection

Coffee & Assorted Teas

— *\$65* —  
PER GUEST

*All event charges are subject to a 20% service charge and applicable taxes.*

*Weddings*  
AT MACARTHUR PLACE

*Wedding Dinner Buffet – Package 1*

**HORS D'OEUVRES**

*Tray passed – your choice of three*

**COLD SELECTIONS**

Brie Puffs with Chipotle Jelly

White Bean Hummus on Crostini with Pesto

Sweet 100 Cherry Tomato Tartlettes

Asiago and Green Onion Puffs

Eggplant Caponata with Crostini

**HOT SELECTIONS**

Focaccia with Potato and Caramelized Onion

Tomato and Mozzarella Bruschetta with Basil Pesto

Warm Phyllo Cups filled with Spicy Hunan Chicken

Caramelized Onion and Fontina Tartlettes

Black Olive Pastry Pinwheel

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Dinner Buffet—Package 1*

**DESSERT**

*Your choice of one*

Seasonal Fresh Fruit Crisp with Whipped Cream

Tahitian Vanilla Bean Crème Brûlée

Bourbon Apple Bread Pudding

Chocolate Mousse in a Chocolate Cup

Raspberry Mascarpone Cake  
with Swiss Meringue Butter Crème

Dark Chocolate Fudge Cake

Brown Sugar Pineapple Cake with Crème Friâche

Burnt Sugar Cheesecake with Strawberries

Fresh Fruit Sorbet or Gelato

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Dinner  
Buffets  
Package 2*

INCLUDES

Choice of Three Hors d'oeuvres  
*Tray passed during your reception*

Baby Mixed Greens with Laura Chenel Goat Cheese  
and Candied Walnuts

Classic Caesar Salad with House Made Croutons  
Broccoli with Baby Carrots

Steamed Baby Patty Pan & Sunburst Squash  
with Red Peppers

Smashed Red Potatoes  
with Sour Cream and Chives

Chilled Poached Pacific Salmon with Lemon Crème & Fresh Dill

Grilled Chicken with Marsala & Wild Mushrooms

Bread & Butter

Choice of one Dessert or your Wedding Cake cut and served

Champagne Toast, MacArthur Place house selection

Coffee & Assorted Teas

— \$78 —

*All event charges are subject to a 20% service charge and applicable taxes.*

PER GUEST

*Wedding Dinner Buffet— Package 2*

**HORS D'OEUVRES**

*Tray passed – your choice of three*

**COLD SELECTIONS**

Roasted Asparagus Spears in Puff Pastry

Brie Puffs with Chipotle Jelly

Spicy Ahi Tuna Tartar with Avocado and Mango on Wonton Crisps

White Bean Hummus on Crostini with Pesto

Sweet 100 Cherry Tomato Tartlettes

Local Goat Cheese with Walnuts and Pineapple on Garlic Crostini

Bruschetta with Fruited Olive Tapenade

Asiago and Green Onion Puffs

Eggplant Caponata with Crostini

**HOT SELECTIONS**

Focaccia with Potato and Caramelized Onion

Tomato and Mozzarella Bruschetta with Basil Pesto

Wonton Wrapped Prawns

Warm Phyllo Cups filled with Spicy Hunan Chicken

Caramelized Onion and Fontina Tartlettes

Mushrooms stuffed with Italian Sausage

Beef Satay with Creamy Horseradish

Sweet Chili Chicken Wings

Black Olive Pastry Pinwheel

Vegetable Potsticker with Chili and Soy

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Dinner Buffet—Package 2*

**DESSERT**

*Your choice of one*

Seasonal Fresh Fruit Crisp with Whipped Cream

Tahitian Vanilla Bean Crème Brûlée

Bourbon Apple Bread Pudding

Chocolate Mousse in a Chocolate Cup

Raspberry Mascarpone Cake  
with Swiss Meringue Butter Crème

Dark Chocolate Fudge Cake

Brown Sugar Pineapple Cake with Crème Friâche

Burnt Sugar Cheesecake with Strawberries

Fresh Fruit Sorbet or Gelato

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Dinner  
Buffets  
Package 3*

I N C L U D E S

Choice of five Hors d'oeuvres  
*Tray passed during your reception*

*or*

three Hors d'oeuvres  
*Tray passed during your reception*  
and one Hors d'oeuvre Station

Chopped Iceburg Salad with Tomatoes, Bay Shrimp and Chunky Blue Cheese Dressing

Spinach Salad with Bacon, Red Onion, Croutons and Aged Balsamic Vinaigrette

Three Potato Gratin

Angel Hair Pasta with Fresh Herbs and Ricotta Salata

Heirloom Tomatoes with Fresh Mozzarella and Basil

Chilled Asparagus with Saffron Aioli

Alaskan Halibut with Lemon and Herbs (*seasonal*)

Carved Prime Rib with Creamy Horseradish (*includes carver station*)

Bread & Butter

Choice of one Dessert or your Wedding Cake cut and served

Champagne Toast, MacArthur Place house selection

Coffee & Assorted Teas

— *\$92* —

PER GUEST

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Dinner Buffet—Package 3*

**HORS D'OEUVRES SELECTION**

*Your choice of five selections – tray passed during your reception  
or three Hors d'oeuvres and one Hors d'oeuvres Station*

**COLD SELECTIONS**

Roasted Asparagus Spears in Puff Pastry  
Seared Rare Filet of Beef with Whole grain Mustard on Croute  
Brie Puffs with Chipotle Jelly  
Spicy Ahi Tuna Tartar with Avocado and Mango on Wonton Crisps  
White Bean Hummus on Crostini with Pesto  
Sweet 100 Cherry Tomato Tartlettes  
Asiago Pâte à Choux with Dungeness Crab Salad  
Local Goat Cheese with Walnuts and Pineapple on Garlic Crostini  
Spicy Ahi Tartar on Crispy Wontons with Mango and Avocado  
Mini Latkes with Smoked Salmon and Caviar  
Bruschetta with Fruited Olive Tapenade  
Asiago and Green Onion Puffs  
Eggplant Caponata with Crostini

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Dinner Buffet—Package 3*

**HOT SELECTIONS**

Foccacia with Potato and Caramelized Onion  
Tomato and Mozzarella Bruschetta with Basil Pesto  
Wonton Wrapped Prawns  
Warm Phyllo Cups filled with Spicy Hunan Chicken  
Caramelized Onion & Fontina Tartlettes  
Mushrooms Stuffed with Italian Sausage  
Sesame Crusted Chicken Saté with Teriyaki  
Lamb Kabobs with Mint on Rosemary Skewers  
Baked Oysters Sonoma Pancetta  
Beef Satay with Creamy Horseradish  
Mini Crabcakes with Herb Aioli  
Sweet Chili Chicken Wings  
Black Olive Pastry Pinwheel  
Vegetable Potsticker with Chili & Soy  
Prawn Shu Mai with Green Onion & Tamari  
Coconut Prawns with Sweet & Sour Dipping Sauce

**HORS D'OEUVRES STATIONS**

**Iced Seafood Station**

Jumbo Prawns, Fresh Oysters on the Halfshell,  
Steamed Prince Edward Island Mussels, and Steamed Cherrystone Clams

or

**Seasonal Fresh Fruit and Artisan Cheese Display**

Featuring an assortment of local and imported cheeses,  
french bread crostini, crackers, and fresh fruit.

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Dinner Buffet—Package 3*

**DESSERT**

*Your choice of one*

Seasonal Fresh Fruit Crisp with Whipped Cream

Tahitian Vanilla Bean Crème Brûlée

Bourbon Apple Bread Pudding

Chocolate Mousse in a Chocolate Cup

Raspberry Mascarpone Cake  
with Swiss Meringue Butter Crème

Dark Chocolate Fudge Cake

Brown Sugar Pineapple Cake with Crème Friâche

Burnt Sugar Cheesecake with Strawberries

Fresh Fruit Sorbet or Gelato

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Brunch  
Buffets  
Package 1*

INCLUDES

Sliced Tropical Fruits  
Breakfast Muffins & Croissants  
Scrambled Eggs with Cheddar Cheese  
Roasted Potatoes with Sweet Red & Yellow Peppers  
Choice of Applewood Smoked Bacon,  
Brown Sugared Ham or Chicken Apple Sausage  
Classic Caesar Salad with House Made Croutons  
Roasted Vegetable Platter  
Poached Chicken with Mushrooms & Chive Buerre Blanc  
Champagne Toast, MacArthur Place house selection  
Coffee, Juice & Tea

*\$43*

PER GUEST

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Brunch  
Buffets  
Package 2*

INCLUDES

Vanilla Scented Melon with Berries  
Breakfast Muffins & Croissants  
Breakfast Enchiladas with Salsa, Guacamole & Sour Cream  
Roasted Potatoes with Sweet Red & Yellow Peppers  
Choice of Applewood Smoked Bacon,  
Brown Sugared Ham or Chicken Apple Sausage  
Baby Mixed Greens with Laura Chenel Goat Cheese & Candied Walnuts  
Heirloom Tomatoes with Fresh Mozzarella & Basil (*seasonal*)  
Poached Salmon with Caper & Lemon Crème  
Champagne Toast, MacArthur Place house selection  
Coffee, Juice & Tea

— *\$48* —

PER GUEST

*All event charges are subject to a 20% service charge and applicable taxes.*

*Wedding Brunch  
Buffets  
Package 3*

INCLUDES

Fresh Strawberries  
Sliced Melon & Papaya with Lime  
Breakfast Muffins & Croissants  
Roasted Potatoes with Sweet Red & Yellow Peppers  
Choice of Applewood Smoked Bacon,  
Brown Sugared Ham or Chicken Apple Sausage  
House Made Granola and Yogurt Parfaits with Vermont Maple Syrup  
Macarthur Place Eggs Benedict  
with Black Forest Ham & Citrus Hollandaise  
Ricotta Filled Crepes with Fresh Berries & Lemon Syrup  
Chopped Iceburg Salad with Tomatoes,  
Bay Shrimp & Chunky Blue Cheese Dressing  
Chilled Asparagus with Saffron Aioli  
Chilled Sliced Filet Mignon  
with Fresh Herbs & Horseradish Cream  
Champagne Toast, MacArthur Place house selection  
Coffee, Juice & Tea

— *\$65* —

PER GUEST

All event charges are subject to a 20% service charge and applicable taxes.

## *Bar Packages*

Bar packages include listed items with appropriate mixers, accompaniments, glassware and garnishes. Non-Alcoholic beverages include, Coke, Diet Coke, Sprite, Sparkling & Spring Water, Orange, Grapefruit, Cranberry Juices, Soda and Tonic.

Specific varietals and wines are available and charged on consumption. Please ask your catering manager for selections available through our banquet wine list. Wines from our award winning Saddles Wine list may also be available to enhance your event.

No-host (Cash) Bar Packages are also available. There is an initial fee to set-up the bar of \$200 plus a bartender fee of \$75 per hour per bartender needed.

*All event charges are subject to a 20% service charge and applicable taxes.*

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**LIQUOR SELECTIONS** — *choose one bar package*

	STANDARD BAR	PREMIUM BAR
VODKA	Absolut	Ketel One
GIN	Bombay	Sapphire
RUM	Bacardi	Mount Gay Eclipse
BRANDY	Korbel	Courvoisier V.S.
SCOTCH	Johnny Walker Red	Johnny Walker Black
BOURBON	Old Granddad	Wild Turkey 101
BLENDED	Seagram's V.O.	Crown Royal
TEQUILA	Jose Cuervo	Gold Commemorativo
CORDIALS	Frangelico	Grand Marnier
	Irish Mist	Kahlua
	Sambuca Molinari	Baileys
	Dow Ruby Port	Midori
		Chambord
		<i>(plus Standard Cordials)</i>

**BEER SELECTIONS** — *any combination up to four selections total*

DOMESTIC	IMPORTED / PREMIUM
Coors Light	Amstel Light
Bud Light	Acme IPA
Budweiser	Heineken
MGD	Corona
	Sierra Nevada
	Stella Artois
	Clausthauer
	<i>(Non-Alcoholic)</i>

*All event charges are subject to a 20% service charge and applicable taxes.*

*Weddings*  
AT MACARTHUR PLACE

*Traditional Bar Packages*

**STANDARD:**

Standard Call Liquors, Premium and Domestic Bottled Beers. House Sonoma County Merlot, Cabernet, Chardonnay and Sauvignon Blanc Wines, Non-Alcoholic Beverages. \$18 per guest for first hour/\$10 per guest for each additional hour or fraction thereafter.

**PREMIUM:**

Our top of the line liquors, Premium and Domestic Bottled Beer, Sonoma County Merlot, Cabernet, Pinot Noir, Sparkling Wine, Chardonnay, and Sauvignon Blanc Wines, Non-Alcoholic Beverages. \$22 per guest for first hour/\$12 per guest for each additional hour or fraction thereafter

*Signature Bar Packages*

**THE VERANDA (BRUNCH)**

Mimosas, Bloody Marys and Non-alcoholic Beverages  
\$16 per guest for first hour/\$9 per guest for each additional hour or fraction thereafter.

**THE SONOMA VINEYARD**

Domestic and Imported/Premium bottled beer, Sonoma County Pinot Noir, Zinfandel, Chardonnay and Sauvignon Blanc, Non-Alcoholic Beverages.  
\$16 per guest for first hour/\$9 per guest for each additional hour or fraction thereafter.

*All event charges are subject to a 20% service charge and applicable taxes.*

## *Room Block Questions*

1. **What is the maximum size wedding party you can accommodate?**

We can accommodate groups up to 125 people. For groups larger than 125 people you will need to speak with sales/catering for pricing and special arrangements.

2. **What are the different event sites you offer?**

**KOI POND**

This lovely stone patio is surrounded by lush foliage and is the ideal location for an Elopement Package or ceremonies up to 50 people.

**VERANDA GARDEN**

Our beautiful Veranda Garden is the perfect site for your wedding ceremony, reception, and/or dinner and can accommodate up to 125 people. The Veranda Garden has two brick patios, many colorful flowers, white rose bushes and Gravenstein apple espaliers. Please see pictures at [www.macarthurplace.com](http://www.macarthurplace.com).

**RODEO ROOM**

The Rodeo Room is a large, yet intimate, room with a fireplace that can accommodate groups of 70 people maximum. However, when combined with both Tack I & II these rooms can accommodate up to 125 guests. The Rodeo Room has many uses including dinner and/or a reception. Please see pictures at [www.macarthurplace.com](http://www.macarthurplace.com).

**TACK ROOMS I & II**

The Tack II is another lovely option for your reception, followed by dinner in the Tack I for 30 people maximum. It has a fireplace and large windows that create a comfortable atmosphere. When combined with Tack I these rooms can accommodate up to 50 guests.

**THE VERANDA**

The Veranda has limited availability on weekends during peak season. It is a very popular location for receptions of 125 people maximum and brunch or dinner for 70 people maximum. Please see pictures at [www.macarthurplace.com](http://www.macarthurplace.com)

**3. What does the site fee include?**

The site fee includes; tables, chairs, house linen, votive candles, flatware, china, stemware, and the specific set up & removal of these items. You may also choose to have your Catering Manager arrange for specialty rentals at an additional fee. All additional rental items must be billed through the catering department. There is a 20% service charge and applicable sales tax on all of these items.

**4. What is the maximum number of hours for a Ceremony, Reception, Dinner, and Dancing?**

Wedding events, ceremony thru dancing, may last no more than five hours. Your Catering Manager will work with you to accommodate any special requests you may have. Should you wish to extend the five-hour time limit, additional fees apply.

**5. What are some examples of typical wedding timelines?**

ACTIVITY	AFTERNOON	EVENING
Ceremony . . . . .	11:00-11:30am . . . . .	5:00-5:30pm
Reception . . . . .	11:30-12:30pm . . . . .	5:30-6:30pm
Dining . . . . .	12:30-2:30pm . . . . .	6:30-8:00pm
Dance . . . . .	2:30-4:00pm . . . . .	8:00-10:00pm

**6. What days of the week are available for weddings?**

A wedding may be any day of the week, depending on availability.

**7. Do you allow us to bring in our own food and/or caterer?**

No, outside food and/or caterers are permitted on our property. Your food and beverage needs will be met through the MacArthur Place Catering Manager and Catering Staff. Refer to question #10 regarding wedding cakes.

**8. Do you have a children's menu?**

Yes, your Catering Manager will discuss children's menu options and pricing with you individually.

**9. Do you provide menus for Vegan, Vegetarian or other dietary restrictions?**

Yes, we do. It is your responsibility to inform us ahead of time of any special dietary restrictions your guests may have, so that we can provide appropriate meals for them.

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*Weddings*  
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**10. Do you provide wedding cakes?**

No, we do not do wedding cakes. However, all of our wedding packages include a dessert choice. If you would like to bring in your own wedding cake, a \$3.50 per person cake cutting fee applies.

**11. Do you allow guests to bring their own wine?**

Yes, guests may bring their own wine. A corkage fee will apply.

**12. What are your music restrictions?**

MacArthur Place is located in a residential area of Sonoma. In consideration for our hotel guests and neighbors, only acoustic music and some amplified music is permitted, with approval, in the Club Room, Veranda and Veranda Garden. A band or DJ is permitted in the Tack and Rodeo rooms.

**13. How late can we have dancing?**

Dancing may only be scheduled until 10:00 p.m.

**14. Is there a deposit required for weddings?**

Yes. Your site fee will be used as your deposit.

**15. Is the site fee refundable?**

No, the site fee is non-refundable.

**16. Where will my outdoor ceremony be held in the event of inclement weather, such as rain?**

Your ceremony will be moved to one of our indoor event spaces in the event of inclement weather.

**18. May I have items delivered for my wedding prior to the date?**

Yes, but due to limited space, deliveries such as wine, flowers, or decorations may not be delivered more than 48 hours prior to the event. Wedding cakes may be held at our facility for up to 24 hours.

**19. What time can I have access to my banquet room to decorate?**

You may begin decorating up to an hour prior to your event, with permission from the Catering Department. All decorations must be approved by the Catering Department.

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*Weddings*  
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**20. What are my payment options?**

We accept all major credit cards, including Visa, MasterCard, American Express, and Discover.

**21. What charges are subject to the 20% service charge and applicable tax?**

All charges including food, beverage, site fees and rentals.

**22. Do you have to reserve sleeping rooms in order to have a wedding ceremony or reception at MacArthur Place?**

A minimum number of sleeping rooms may be required for Saturdays in Peak season (April-October). Most other dates do not require a room minimum.

**23. Do you block rooms for Weddings?**

Yes, we can block 5-20 rooms at a time. Once 20 have been confirmed by your guests, another 20 can be blocked, subject to the discretion of the Sales Department.

**24. Do you have to have an event on property to block rooms?**

No, but if you have an event on property, it is taken into consideration when determining the room rate.

**25. Are discounts offered for blocking rooms?**

Yes, discounts on accommodations are available for *contracted* events and/or *contracted* room blocks. Discounts for specific black-out periods are not available. Your catering manager will be happy to provide details.

**26. Is there a Bridal Suite?**

The Burris Suite, Jasmine Cottage, and Garden Cottage are very romantic accommodations. They are single units allowing for privacy and are complete with a wood-burning fireplace, home theatre experience with a sharp Aquos 37" LCD television and DVD-CD player with six-speaker surround sound and ipod connection, refrigerator with in-room refreshment center, wet bar, oversized bathroom with hydrotherapy tub, original art, cordless two-line phone with data port and front porch overlooking the gardens.

**27. Is a deposit required for rooms?**

Yes, your deposit will be 50% of the room revenue blocked.

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**28. Will I be financially responsible for the rooms once I block them?**

There is 90 day prior to arrival cutoff. If the block is released prior to the 90-day cutoff there is no financial responsibility placed on the person booking the rooms. If rooms are held past the 90-day cutoff then the person booking will assume financial responsibility for those rooms.

**29. What is the cancellation policy once the individual guests book their rooms and give individual deposits?**

Individual guests may cancel their rooms 30 days prior to arrival.

**30. How will my guests make their reservations?**

Once the contracted room block has been established, your guests will make their reservations by contacting the Sales Department directly and referencing the group's name.

**31. Can I have welcome gifts delivered to each of my guestrooms?**

Yes, a small charge applies for items delivered to guestrooms.

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