



MacARTHUR PLACE  
SONOMA



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WEDDING MENUS

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## Welcome to MacArthur Place

Congratulations on your engagement and upcoming wedding. We are honored by your interest in our historic Sonoma property as the backdrop for your special day. Set within our verdant garden grounds and the surrounding bounty of Sonoma, our weddings offer an immersive and inspiring experience for your friends and family. The property is lush, rich with history and farmhouse charm, and offers full service amenities and gracious hospitality.

Our newly enhanced salons accommodate up to 80 guests and provide a breathtaking setting for your dinner and reception. Our beautifully manicured and seamless West Lawn is picture-perfect for an on-site, outdoor ceremony and cocktail hour. We offer an array of wedding packages thoughtfully-designed to highlight the natural beauty of our historic garden property. Whether you desire an intimate elopement to celebrate this occasion with just the two of you, or a more elaborate gathering with family and friends, MacArthur Place is a stunning wine country setting for your special day.

At MacArthur Place, food and the delicate implementation of its natural beauty is our passion. Our culinary team are focused on fashioning exceptional, unique courses and culinary experiences tailored to the seasons and your special day. Each event is expertly crafted for flawless execution. While the core of our signature menu is California farmhouse cuisine with a Mediterranean twist, menus can be created to reflect your ideas and personal style.

Preparing for this event is a special time, and we are excited to assist you with the planning to ensure your dreams come to life. Our team of event specialists can also help you customize a package for a truly bespoke and inimitable wedding experience. We promise to make it truly memorable.

On behalf of the entire Events Team at MacArthur Place,  
Thank you and happy planning.



## The Wedding Weekend

MacArthur Place would love to make your wedding weekend one to remember. Whether it's a warm welcome with a meet and mingle or a beautiful send off with a delightful meal, our Wedding Weekend enhancements provide the perfect extra touch.

### Welcome Reception

A welcome reception is a new event addition that is becoming very popular for destination weddings. Seeing as your guests have traveled far and wide for your special day, why not get them together the night before the wedding to meet, greet and mingle? Most couples invite their entire guest list, while some decide on just a select few, the choice is yours. We offer formal, hosted sit-down dinners or more casual, after-dinner drinks, snacks and sweets. This is also a wonderful way to give you an additional chance to engage with your friends and family.

### Rehearsal Dinner

A rehearsal dinner is a time for you to share this blissful event with the ones closest to you. It provides a time for you to more intimately express your love and gratitude for those participating in your big day. This dinner should be special, filled with fun, laughter and a reflection of you as the celebrated couple.

### Farewell Brunch

After a perfect night of celebrating your love with friends and family, what better way to say "good-bye" than a delicious brunch? Our farewell brunch allows you to hear about your friends and family's favorite moments of your wedding before everyone departs. It's the perfect send off and thank you.

### Spa at MacArthur

Nestled in the heart of the Inn's fragrant gardens, the Garden Spa at MacArthur Place offers over 40 treatments based on the fruits, flowers and herbs grown in the gardens at the Inn. Based on guest preference, we offer a "Farm to Massage Table" method or a custom essential oil blend. The "Farm to Massage Table" approach uses the finest "single note" essential oils, so you can experience the unique and special qualities of the essential oil selected for your aromatherapy massage. Many of our treatments such as the Citrus Tree, Custom Eminence Organic Facial, Lavender Dream and Couples Champagne and Roses are a perfect way to pamper your wedding party. Treat them to a day at the Spa before your wedding and finish up with some time at the pool before your special day. You will leave the spa feeling radiant, refreshed and ready to say "I do".



## BREAKFAST & BRUNCH BUFFETS

*All buffets require a minimum of 15 guests*

### MacArthur Breakfast | \$55 pp

- Seasonal sliced fruit
- Straus yogurt parfait, berry compote, house-made granola
- Assortment of fresh baked pastries
- Scrambled eggs
- Breakfast potatoes
- Fresh squeezed orange juice
- MacArthur Place signature coffee

#### Select ONE item from each category:

- Sweet: french toast, pancakes, or sweet oats
- Savory: breakfast sausage or bacon

### Sonoma Breakfast | \$68 pp

- Seasonal sliced fruits
- Straus yogurt parfait, berry compote, house-made granola
- Sweet oats, dried fruits, local honey
- Egg white frittata
- Seasonal vegetables
- Chicken sausage
- Green juice: spinach, green apple, ginger, romaine
- Fresh squeezed orange juice
- MacArthur Place signature coffee

### Layla Brunch | \$88 pp

- Seasonal sliced fruits
- Straus yogurt parfait, berry compote, house-made granola
- Assortment of fresh baked pastries
- Country ham, bayonne ham, radish, straus butter
- Sesame seed flatbread
- Scrambled eggs
- Breakfast potatoes
- Little gem caesar salad, brioche croutons, anchovy
- Beets, goat cheese, hazelnuts, mache
- Avocado toast, ancient grains, chili, lemon
- Mini chicken sandwiches, coleslaw, smoked white cheddar
- Green juice: spinach, green apple, ginger, romaine
- Fresh squeezed orange juice
- MacArthur Place signature coffee

#### Select ONE category:

- Savory: oats, spinach, breakfast sausage
- Sweet: oats, dried fruits, local honey

### Breakfast and Brunch Additions

- Bacon, breakfast sausage or chicken sausage | \$14 pp
- Breakfast potatoes | \$8 pp
- French toast, whipped creme fraiche, maple syrup | \$12 pp
- Oats, sweet or savory | \$10 pp
- Smoked salmon, capers, herbed cream cheese, bagel chips | \$20 pp
- Breakfast burrito, soft scramble, cheese, french fries, bacon | \$14 each
- Breakfast sandwich, soft scramble, cheese, bacon, english muffin, arugula | \$14 each
- Bloody mary bar: home-made mix, pickled veg, local vodka | \$32 pp/ per hour
- Sparkling bar: seasonal juice, local sparkling wine, fresh fruit | \$38 pp/ per hour



All prices subject to service charge and applicable sales taxes.

## FARM TO TABLE BUFFETS

*All buffets require a minimum of 15 guests. All lunch and dinner buffets can be served family style for an additional \$10pp.*

### **Sonoma Valley | \$55 pp**

- Soup of the day, hot or cold
- Little gem caesar salad, brioche croutons, anchovy
- Bayonne ham sandwich, romesco aioli, arugula, manchego cheese, french baguette
- Chicken salad sandwich, croissant, tarragon
- Crostata, seasonal fruit
- Iced tea, mint, lemon

### **Spa | \$85 pp**

- Beet salad, whipped goat cheese, toasted aromatics
- Local lettuces, balsamic vinaigrette, shaved vegetables
- Quinoa, cucumber and chickpea salad
- Avocado and grilled vegetables, spinach wrap
- Salmon and wild rice, olives, preserved lemon
- Meyer lemon panna cotta

### **Mexican | \$68 pp**

*Can be translated to a dinner buffet for additional \$20 pp*

- Chips, roasted salsa, guacamole
- Quesadillas, confit chicken, oaxacan cheese
- Smoked brisket or carnitas, cilantro, jalapeño
- Spiced black beans
- Tomate rice
- Tres leches cake
- Agua fresca, watermelon or horchatta

### **Mediterranean | \$100 pp**

- Charcuterie, pickled veggies, olives, pickled mustard seeds, quince paste
- Roasted chicken, tapenade jus, seasonal vegetable
- Roasted sea bass, cauliflower, pickled raisins
- Potato salad, sherry vinegar, tarragon
- Roasted carrot, cumin, mint
- Butter lettuce, home-made french dressing, crispy shallots
- Macaroons
- Pot au creme, sea salt caramel

### **Boxed Lunch | \$45 pp**

*Minimum of 5 guests, available for vendors or offsite dining*

#### **Each box comes with the following:**

- Whole fruit, bag of chips, home-made granola bar, cookie, green salad, bottle of water

### **Sandwiches**

#### **Select TWO Sandwiches**

- Bayonne ham, romesco aioli, arugula, manchego cheese
- Fried chicken salad, pickled vegetables, jalapeño aioli, croissant
- Double california burger, thousand island, grilled onions, lettuce, cheese, tomato, bread & butter pickles
- Muffuletta, tapenade, pickled peppers
- Chicken salad, croissant, butter lettuce, tarragon
- Avocado toast, chili, lemon, olive oil
- Bacon, tomato confit, gem lettuce, rosemary mayonnaise, polenta bread
- Roast beef, horseradish, lettuce, caramelized shallot aioli, cheddar cheese



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## FARM TO TABLE BUFFETS

*All buffets require a minimum of 15 guests. All lunch and dinner buffets can be served family style for an additional \$10pp.*

### Italian | \$125 pp

#### Starters

- Baby chicories, puffed quinoa, champagne vinaigrette
- Cauliflower, preserved lemon, pine nuts, golden raisins
- Sicilian meatball soup

#### Entree Selections

Select TWO entrees, each additional entree is \$20 pp

- Flat iron steak, tomato stew, pickled hot peppers, arugula
- Roasted sea bass, capers, parsley, cauliflower
- Penne pasta, pesto, parmesan
- Porchetta, fennel pollen, dried rosemary, dried thyme, piment d'espelette

### Farmhouse | \$178 pp

**Chef attendant fee \$175** *One attendant per 50 people*

#### Starters

- Little gem caesar salad, brioche croutons, anchovy
- Kale cobb, bacon, blue cheese, tomato jam
- Mushroom soup, sherry vinegar, whipped creme fraiche

#### Accompaniments

- Roasted fingerling potatoes, garlic, rosemary
- Roasted carrot, cumin, mint
- Parker house rolls, straus butter, sea salt

#### Meat Selections

Select ONE

- Coastal lamb leg, boneless
- Pork Loin, heritage breed, central valley
- Petaluma chicken
- Marin Sun Farms ribeye | \$20 pp

### BBQ | \$135 pp

Select ONE meat, each additional meat is \$15 pp

- Cole slaw
- Brisket baked beans
- Jalapeno cheddar cornbread
- Mac & cheese
- Memphis pork ribs or Texas brisket
- Bread pudding

### Spanish | \$155 pp

#### Starters

- Spanish charcuterie, regional cheeses, membrillo, marcona almonds

#### Tapas

Select THREE tapas

- Spanish Tortilla, garlic aioli
- Croquetas de pollo
- Patatas bravas, tomato jam
- Empanadillas
- Pan con tomate

#### Paella (served as buffet station)

**Chef attendant fee \$175** *One attendant per 50 people*

Select ONE paella

- Vegetarian
- Seafood | +\$15 per person

#### Accompaniments

- Grilled flat iron, smoked paprika, valdeon blue cheese



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## RECEPTION & DINING PACKAGE

### **Honor & Truth | \$150 pp**

*Each selection includes:*

Three passed hors d'oeuvres

One selection from Seasonal First Course Menu

One selection from Seasonal Main Course Menu, tier one

*A second Seasonal Main Course Menu selection may be selected  
from tier one for additional \$10 pp*

*A second Seasonal Main Course Menu selection may be selected  
from tier two for an additional \$20 pp*

Bread & butter service, coffee, and hot tea

### **Love & Grace | \$185 pp**

*Each selection includes:*

Five passed hors d'oeuvres

One selection from Seasonal First Course Menu

One selection from Seasonal Main Course Menu, tier one or two

*A second Seasonal Main Course Menu selection may be selected  
from either tier one or two for additional \$10 pp*

Bread & butter service, coffee, and hot tea



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## HORS D'OEUVRE SELECTION

*All selections are \$80 per dozen*

### Cold

- Smoked Salmon Ruffle on English Cucumber and Brioche
- Pepper Seared Ahi Tuna on Crispy Wonton with Wasabi Tobiko
- Tea Smoked Duck Breast on Potato Blini with Orange and Star Anise
- Thai Inspired Spring Roll with Sweet Chili Sauce
- Vegetable Maki Roll
- Shaved Beef Tenderloin with Horseradish Aioli and Sweet and Sour Shallots
- Hamachi Crudo with Jalapeño, and Lemon-Caper Vinaigrette
- Dungeness Crab Salad in Belgian Endive
- Chilled Avocado and English Cucumber Soup with Smoked Sel Gris
- Heirloom Tomato Bruschetta with Extra Virgin Olive Oil, and Fresh Basil
- Curried Fingerling Potato with English Pea Puree
- Soy and Wasabi Puree on a Rice Crisp with Toasted Sesame Seeds
- Golden Figs with Prosciutto and Mascarpone
- Smoked Salmon and Crepe Galette with Crème Fraîche and American Osetra Caviar
- Pickled Heirloom Beets with Local Goat Cheese and Chervil
- Stuffed Medjool Dates with Toasted Almonds and Smoked Blue Cheese
- Shrimp Cocktail with Horseradish and Tomato
- Ahi Tuna Tartare on Crispy Wonton
- Chilled Pacific Oysters with Tomato Gelée
- Srirachia Chicken Salad with Avocado and Lime
- Lettuce Wrap with Chili Rubbed Tenderloin and Cilantro Mayonnaise

### Hot

- Smoked Chicken Tostones with Roasted Tomatillo Salsa
- Chicken Vesuvio Skewer with Meyer Lemon and Extra Virgin Olive Oil
- Crab Cakes on Water Crackers with Sharp Cocktail Sauce
- Chorizo Stuffed Medjool Dates with Applewood Bacon
- Sirloin Brochette with Heirloom Tomato, Pearl Onion and Chimichurri
- Roasted Mushroom Empanada with Chipotle Aioli
- Petit Spinach Quiche
- Tortilla Española with Saffron Aioli
- Goat Cheese Stuffed “Toybox” Peppers with Fines Herbs and Olive Oil
- Grilled Chicken and Pineapple on Sugarcane Sticks
- Roasted Sea Scallop with Warm Bacon Butter
- Sweet Corn Fritters with Adobo Mayonnaise
- Braised Short Rib Spoon with Whipped Potato and Horseradish Cream
- Artichoke and Parmesan Tartlet
- Sweet Potato Bouchee with Caramelized Onion and Brown Sugar
- Braised Pork Belly Tacos with Spicy Korean Cole Slaw
- BBQ Pulled Pork on a Cheddar Country Biscuit
- Heirloom Tomato Soup with Mini Gruyere Cheese Sandwich
- Grilled New Zealand Lamb Chops with Rosemary and Garlic
- Black Truffle Arancini with Parmesan Fondue
- Shrimp with Jalapeño-Cheddar Grits
- BLT Slider
- California Burger Slider
- Fried Truffle Mac + Cheese Croquettes
- Warm Brie Crostini with Black Mission Fig and Bourbon Compot



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## SEASONAL FIRST COURSE SELECTIONS

### Winter

- Chicory salad, candied persimmons, champagne dressing, toasted pepitas
- Little gems, charred zucchini
- Kale caesar, brioche croutons, anchovy dressing
- Mixed lettuces, honey-red wine vinaigrette, candied walnuts, lara chenel goat cheese

### Spring

- English peas, prosciutto, pea shoots
- Asparagus salad, wild herbs
- Gazpacho
- Grilled broccolini, served chilled with garlic and pine nuts
- Mixed lettuces, honey-red wine vinaigrette, candied walnuts
- Pea soup, pancetta, served chilled
- Asparagus, truffled croutons, whipped creme fraiche

### Summer

- Little gem wedge, blue cheese, candied bacon
- Butter lettuce, champagne dressing, avocado
- Summer greens, baby vegetables, green goddess dressing
- Corn soup, chili lemon, avocado
- Gazpacho, pickled peppers, cucumber
- Summer squash, lemon thyme, ricotta, french baguette
- Stonefruit, buratta, spiced granola

### Fall

- Figs, coastal goat cheese
- Cherry tomatoes, buratta, pesto
- Butter lettuce, champagne dressing, radish, pickled onion
- Summer greens, shaved vegetables, green goddess dressing
- Butternut squash, vanilla pepitas
- Wild fennel soup, leek, potato
- Late summer squash soup, bacon, apple



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## SEASONAL MAIN COURSE SELECTIONS

### Fall | Tier One

- Roasted beet “Napolean”, smoked goat cheese, hazelnuts
- Petaluma chicken, root vegetable
- Flat iron steak, valdeon blue cheese, grilled late summer onions, romesco
- Salmon, soft polenta, green grapes

### Fall | Tier Two

- Basquaise, shellfish broth, tomato, roast garlic aioli
- Short rib
- Sliced tenderloin of beef, sautéed mushrooms, herbs

### Summer | Tier One

- Tomato tart, smoked buratta, hazelnuts, basil
- Petaluma chicken, fresh corn grits, baby corn, brown butter jus
- Flat iron steak, pomodoro, israeli cous cous
- Salmon, farro, fume, arugula, fennel

### Summer | Tier Two

- Halibut
- Sliced tenderloin of beef, grilled peach, basil, pine nut

### Spring | Tier One

- Asparagus, tiny croutons, confit egg yolk
- Petaluma chicken, asparagus coulis, israeli cous cous, preserved lemon
- Flat iron steak, salty potato, spring onion, romesco
- Salmon, fava bean, cottage toast

### Spring | Tier Two

- Halibut, braised & crispy artichoke, olive
- Short rib, glazed carrot, whipped potato, red wine glaze
- Sliced tenderloin of beef, salty potato, spring onion, romesco

### Winter | Tier One

- Kabocha squash tart, coastal goat cheese, smoked almonds
- Petaluma chicken, local shelling beans, sherry jus
- Flat iron, black garlic, confit potato hash
- Salmon, barley carbonara, wild fennel

### Winter | Tier Two

- Halibut, romesco, zucchini, pickled raisins
- Short rib, whipped potato, mustard greens, creme fraiche
- Sliced tenderloin of beef, red cabbage, caraway, roasted apple jus



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## DESSERT & LATE NIGHT

### **Taco bar** | \$35 pp

Select TWO

- Al pastor
- Chicken
- Carnitas
- Potato
- Soft scramble, cheese

### **Accompaniments**

- Corn or flour tortillas, salsa verde, salsa roja, radish, cilantro, onion

### **Sliders**

- California burger, cheese, lettuce, house sauce, onion | \$70 per dozen
- Fried chicken, coleslaw, smoked white cheddar | \$75 per dozen
- BLT | \$72 per dozen

### **Sweet & Savory**

*Minimum of 3 selections*

- Signature MacArthur Place nut mix | \$6 pp
- Locally made potato chips | \$7 pp
- Popcorn bar | \$9 pp
- Trail mix | \$9 pp
- Tortilla chips, roasted tomato salsa | \$12 pp
- Crudité, caramelized onion dip | \$12 pp
- Yogurt & chocolate covered confections | \$12 pp

### **Petite Dessert Bar** | \$125 per dozen

*Minimum of 3 selections*

- Chocolate pot de creme, sea salt caramel
- Profiteroles, chocolate dipped
- Cheesecake, seasonal fruit
- Airy chocolate mousse, candied orange
- Panna cotta, citrus
- Tiramisu, espresso, lady fingers
- Chocolate eclairs, creme anglaise
- Strawberry short cake
- Apple crumble, star anise, cardamom
- Assorted macaroons

### **Baked Goods** | \$60 per dozen

*Minimum of 3 selections*

- Oatmeal raisin cookies
- Chocolate chip cookies
- Peanut butter cookies
- Chocolate chocolate chip cookies
- Fudge brownies
- White chocolate blondies
- Macaroons
- Lemon, sugar cookies
- Gingersnaps
- Peppermint cookies
- Cupcakes | +\$12 per dozen



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## BAR

MacArthur Place's Hosted Bar Packages and Consumption Bar include all glassware, garnishes, and mixers.  
There is a bartender fee of \$250 per 50 guests and each additional bar set up is \$150.

### Hosted Bar Packages

*All Hosted Bar Packages come with still & sparkling water and assorted soft drinks.*

#### Beer & Wine | \$65 pp

**Beer**  
THREE  
Craft / Domestic Choices

**Sparkling**  
Brut  
Brut Rosé

**Choice of White**  
Sauvignon Blanc  
Chardonnay, Rosé

**Choice of Red**  
Cuvee, Pinot Noir, Merlot  
Zinfandel, Cabernet Sauvignon  
Red Wine Blend

#### Select Full Bar | \$85 pp

**Beer**  
THREE  
Craft / Domestic Choices

**Sparkling**  
Brut  
Brut Rosé

**Choice of White**  
Sauvignon Blanc  
Chardonnay, Rosé

**Choice of Red**  
Cuvee, Pinot Noir, Merlot  
Zinfandel, Cabernet Sauvignon  
Red Wine Blend

**Spirits**  
Ketel One Vodka, Fords Gin  
Casa Noble Tequila  
Captain Morgan White Rum  
Buffalo Trace Bourbon  
Dewar's Scotch

#### Premium Full Bar | \$110 pp

**Beer**  
FOUR  
Craft / Domestic Choices

**Sparkling**  
Brut  
Brut Rosé

**Choice of White**  
Sauvignon Blanc  
Chardonnay, Rosé

**Choice of Red**  
Cuvee, Pinot Noir, Merlot  
Zinfandel, Cabernet Sauvignon  
Red Wine Blend

**Spirits**  
Grey Goose Vodka, Bombay  
Sapphire Gin, Bacardi Rum,  
El Tesoro Tequila,  
Bulleit Bourbon, Johnny Walker  
Black Label

### Consumption Bar

*Pricing is based on consumption on all alcoholic and non-alcoholic beverages for cocktail hour,  
dinner service and reception.*

Cocktail Select brand | \$16  
Cocktail Premium brand | \$18



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## SIGNATURE DETAILS

### Parking

Complimentary on-site valet parking is available to all event guests as well as all guests of the property. The valet is located at the main entrance of the hotel off of E. MacArthur St.

### Menu Tastings

Menu tastings are offered for wedding day clients that have completed our wedding contract process and provided required deposit payments. The tasting is complimentary for the celebrated couple, along with two of their guests. Additional guests may be added at \$150 per couple. Scheduled tastings will happen four to six months prior to event date. Once your scheduled tasting date has been confirmed with the Special Events Sales Manager and the Executive Chef, you may select five hors d'oeuvres, two starters, and three entrées from the wedding menu as a sample experience.

### Children's Menu

Meals for children younger than twelve years of age are available upon request for \$25, plus applicable taxes and service charge, per child. Meals for children will include a single course child's main, which will be served at the beginning of the first course, and before the main course, or the child may dine from the buffet.

### Vendor Meals

Vendor meals are to be arranged at least two weeks prior to the event date, and are not included in the guaranteed guest count, nor the Food and Beverage Minimum. Vendor meals are offered as a hot meal or buffet (\$50 per vendor) or a box lunch at (\$45 per vendor). Both options come with a non-alcoholic beverage.

### Dessert and Wedding Cake

MacArthur Place does not create wedding cakes on-site, however, we provide a list of preferred, local bakeries for your consideration. Alternatively, we can create another dessert selection in-house, as we do offer them in smaller bites for our late-night menu.

If you choose to have the wedding cake as your dessert, there is a cake cutting fee of \$5 per person, based on your confirmed guest count. A \$5 per person fee will apply should you bring in any outside desserts such as wedding cupcakes, etc.

### Corkage

Our banquet wine list has been designed to offer a variety of wines that complement our seasonal event menus. Due to the large quantities required for private events, we suggest choosing from this list to ensure the optimal price and availability. However, upon approval, additional selections may be available from our restaurant wine list for smaller events. Availability of wines from the restaurant list is not guaranteed and selection should be requested a minimum of four weeks prior to your event.

MacArthur Place is happy to permit you to bring in outside wine and champagne for your event if arranged in advance and noted on your signed BEO (Banquet Event Order). If you wish to serve your guests outside beverages, outside wines are permitted with a corkage fee of \$35 per 750ml bottle up to 6 bottles, and \$50 per magnum bottle up to one case (6 bottles), plus tax and service charge. Corkage fees do not apply to the food and beverage minimum.



## PREFERRED PARTNER VENDOR LIST

### Officiants

Peadar Dalton	707-939-7638	<a href="http://yourceremonymatters.com">yourceremonymatters.com</a>
Tim Mills	510-724-5250	<a href="mailto:timmills2005@sbcglobal.net">timmills2005@sbcglobal.net</a>
Reverend Jimmy Donaghy	707-478-1848	<a href="mailto:jdonaghy@gmail.com">jdonaghy@gmail.com</a> <a href="http://reverendjdonaghy.com">reverendjdonaghy.com</a>
Stevi Hanson	707-509-9708	<a href="mailto:stevi@stevihanson.com">stevi@stevihanson.com</a>

### Bands

Hip Service	916-354-9924	<a href="http://hipservice.com">hipservice.com</a>
Pop Fiction	415-717-9802	<a href="mailto:dan@popfictionlive.com">dan@popfictionlive.com</a>
Keith Johnson All Stars	707-342-3180	<a href="http://kjjallstars.com">kjjallstars.com</a>

### DJs

Boutique DJ's	707-815-3463	<a href="http://boutiquedjs.com">boutiquedjs.com</a>
Nor Cal Pro Sounds	707-239-2644	<a href="mailto:tony@norcalprosound.com">tony@norcalprosound.com</a>
Runaway DJ's	707-843-4954	<a href="mailto:jon.moore@jnmentertainment.com">jon.moore@jnmentertainment.com</a>
DJ Jeremy Productions	510-390-2233	<a href="mailto:jeremy@djjeremyproductions.com">jeremy@djjeremyproductions.com</a>

### Ceremony & Cocktail Musicians

Golden Gate Strings	925-284-9336	<a href="http://goldengatestrings.com">goldengatestrings.com</a>
Eloquent Strings	707.486.8555	<a href="mailto:bethvla@aol.com">bethvla@aol.com</a>
Amedeo Guitar Duo	707-758-8496	<a href="mailto:amedeoguitar@gmail.com">amedeoguitar@gmail.com</a>
Nick Rossi	415-439-9860	<a href="http://facebook.com/nickrossimusic">facebook.com/nickrossimusic</a> <a href="http://facebook.com/westcoastramblers">facebook.com/westcoastramblers</a>
Amethyst Trio	650-359-0903	<a href="http://amethysttrio.com">amethysttrio.com</a>
	925-952-4585	<a href="http://stgabrielscelestialbrassband.com">stgabrielscelestialbrassband.com</a>
Allyway Rouse		<a href="mailto:alyrosetrio@gmail.com">alyrosetrio@gmail.com</a>
Monica & Chad		<a href="mailto:monicadaslinuamusic@gmail.com">monicadaslinuamusic@gmail.com</a>
Sean Carscadden		<a href="mailto:seancarscadden@gmail.com">seancarscadden@gmail.com</a>

### Wedding Cakes & Desserts

Sweetie Pies	707-257-8817	<a href="mailto:weddings@sweetiepies.com">weddings@sweetiepies.com</a>
Pretty Please SF	415-347-3733	<a href="http://prettypleasesf.com">prettypleasesf.com</a>
Scandia Bakery	707-938-5820	
Sweet Scoops	707-721-1187	<a href="http://sweetscoopsicecream.com">sweetscoopsicecream.com</a>
Sift Cupcakes & Desserts	707-240-4004	<a href="http://siftdessertbar.com">siftdessertbar.com</a>

### Transportation

Bohemian Highway	707-732-4141	<a href="mailto:go@bobohwy.com">go@bobohwy.com</a>
Pure Luxury	707-775-2920	<a href="mailto:relax@pureluxury.com">relax@pureluxury.com</a>
California Wine Tours	800-294-6386	<a href="http://californiawinetours.com">californiawinetours.com</a>

### Hair & Make-Up

Whimsy Bridal	707-953-4831	<a href="http://whimsybridal.com">whimsybridal.com</a>
Crush Beauty Bar	707-938-7367	<a href="mailto:info@crushbeautybar.com">info@crushbeautybar.com</a>
Caysi Jean	512-657-5246	<a href="http://caysijean.com">caysijean.com</a>
Bella Bridal	707-968-7144	<a href="http://bellabridalnv.com">bellabridalnv.com</a>
Angelina Dukes + Dolls	707-769-8000	

### Floral Designers

Tesoro Flowers	707-939-6931	<a href="http://tesoroflowers.com">tesoroflowers.com</a>
Vanda Floral	707-763-9271	<a href="mailto:bryce@vandafloral.com">bryce@vandafloral.com</a>
Poppystone	415-309-2550	<a href="mailto:susan@poppystonedesigns.com">susan@poppystonedesigns.com</a>
Wine Country Flowers	707-479-5705	<a href="http://winecountryflowers.com">winecountryflowers.com</a>
Lily & Mint. Floral Co	415-361-3515	<a href="mailto:andrea@lilyandmint.com">andrea@lilyandmint.com</a>
Flower Casita	707.559.5243	<a href="mailto:events@flowercasita.com">events@flowercasita.com</a>

### Photographers

Torrey Fox		<a href="http://torreyfox.com">torreyfox.com</a> <a href="mailto:torreyfoxphoto@gmail.com">torreyfoxphoto@gmail.com</a>
Melanie Duerkopp		<a href="mailto:melanie@melanieduerkopp.com">melanie@melanieduerkopp.com</a>
Caitlin O'Reilly	707-290-7047	<a href="http://caitlinoreillyphotography.com">caitlinoreillyphotography.com</a>
Ellie Koleen	559-908-5312	<a href="http://elliekoleenphotography.com">elliekoleenphotography.com</a>
Jen Philips	707-815-8368	<a href="http://jenphilips.com">jenphilips.com</a>
Justin Lee	858-775-3285	<a href="mailto:justin@justinleephoto.com">justin@justinleephoto.com</a>
Kate White	707-849-6776	<a href="mailto:helo@kathrynwhitephotography.com">helo@kathrynwhitephotography.com</a>
Justin + Aly Tovar		<a href="mailto:joey@ahytovar.com">joey@ahytovar.com</a>
Michelle Angeli		<a href="http://mapphograph.com">mapphograph.com</a>
Rebecca Skidgel	530.503.5118	<a href="mailto:rebeccaskidgelphoto@gmail.com">rebeccaskidgelphoto@gmail.com</a>

### Wedding Planners

Alyssa Bray Events	707-355-1990	<a href="http://alyssabrayevents.com">alyssabrayevents.com</a>
Orchard Avenue Events	707-721-1627	<a href="mailto:info@orchardavenueevents.com">info@orchardavenueevents.com</a>
Quintana Events & Design	707-939-5081	<a href="http://quintanaevents.com">quintanaevents.com</a>
A Dream Wedding - Echo Wright	707-486-7432	
Sofia Goff Events and Design	415.609.7677	<a href="mailto:sophia@sophiagoff.com">sophia@sophiagoff.com</a>
Bravo Wedding and Planning	707.938.7233	<a href="mailto:helo@bravoweddings-events.com">helo@bravoweddings-events.com</a>