



Exclusive Patio Events at The Red Grape

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**Executive Chef: Miguel Soto Areaga
Event Manager: Megan Moll**

Welcome

Our Venue

Located right off the square in the charming town of Sonoma, The Red Grape patio is the perfect location for wine country rehearsal dinners, celebrations, and corporate events. A beautiful flowering garden setting, excellent food and professional service make this a warm and inviting venue. We are fortunate to have Executive Chef Miguel guide our talented kitchen to creating a special experience just for you.

Our patio is available for rent from June through September for parties of up to 54.

Rental Fee: (4 hour rental)

Dinner	Friday-Sunday	\$1,600.00
	Monday- Thursday	\$1,200.00
Lunch	Friday- Sunday	\$800.00
	Monday- Thursday	\$600.00

*** Food, Beverage, Alcoholic beverage, Tax and 18% gratuity is not included in this price.

Our Package

- Exclusive use of our patio
- Tables / chairs
- White linen table cloths /napkins
- Flatware, white china and glassware
- A professional service staff and on-site manager
- Set-up prior to event
- Clean-up after the event
- Stand up heaters
- Printed menus at each table setting

Please feel free to call or email us at anytime with questions or to inquire about a date. We look forward to helping you plan your event!

Cheers,

The Red Grape Team

Banquet Menu Options

Here are a few sample menus that you may use for your event. We are also happy to accommodate special requests. Our Executive Chef can create a menu that is unique for your event, taking into account special dietary requests or restrictions.

Menu 1: Pizza Party - 3 Course Meal

\$24 per person
(plus 18% gratuity and 8.75% tax)

Family Style Salad (please choose one)

Caesar Salad

Romaine, house made pasteurized Caesar dressing, parmesan frico, crushed garlic butter croutons.

Gorgonzola Salad (add \$3p/p)

Fresh spring mix ,sliced green apple, red grapes, spicy pecans and aged gorgonzola, apple vinaigrette.

Mixed Lettuces and Red Grape Tomatoes

Mixed greens, delizia balsamic vinaigrette, red grape tomatoes, crostini.

Spinach Salad

Baby spinach, mushrooms, sweet red onion, applewood smoked bacon and Field of Greens hard cooked egg in a light sherry vinaigrette.

Pizza

Your selection of any pizzas off our menu.
(one pizza for every 2 people)

Dessert (please choose one)

Strawberry Shortcake

Locally grown strawberries, housemade biscuit, whipped cream.

Chocolate Fudge Brownie

Topped with housemade caramel sauce.

PIZZA/PASTA COMBO PARTY- (add \$7p/p)

Pasta (please choose one)

Penne Alla Checca

Penne pasta, fresh tomatoes, basil, pine nuts, fresh mozzarella, parmesan, and extra virgin olive oil.

Rigatoni Bolognese

Rigatoni pasta, bolognese, parmesan, basil.

Appetizer Options:

Garlic Bread (add \$2 p/p)

Onion Rings (add \$3 p/p)

Seasonal Bruschetta (add \$3 p/p)

Chef's Seasonal Choice (TBD)

Menu 2: Deluxe Party

**\$40 per person - 4 Course Meal
(plus 18% gratuity and 8.75% tax)**

Starter (please choose two)

Caprese Skewers (passed)

Fresh mozzarella, cherry tomatoes, basil, reduced white balsamic.

Seasonal Bruschetta (passed)

Fresh seasonal ingredients served on grilled sourdough bread.

Arancini (on table)

Sicilian saffron risotto stuffed with mozzarella cheese in crispy panko bread crumbs.

Antipasto (on table)

Zoe's artisan meats, cured olives, select cheese. **(add \$4/pp)**

Salad (please choose one)

Gorgonzola Salad

Fresh spring mix ,sliced green apple, red grapes, spicy pecans and aged gorgonzola, apple vinaigrette.

Wedge Salad

Iceberg lettuce, applewood smoked bacon, sweet piquillo peppers, crushed croutons, bleu cheese, housemade bleu cheese dressing.

Entree (please choose one)

Roasted Chicken

Roasted crispy skin chicken breast, sautéed petite vegetables and potatoes, rosemary and thyme jus.

Grilled Salmon

Grilled salmon, whipped basil potatoes, oven roasted cherry tomatoes, citrus vinaigrette.

New York Steak

New York Strip steak, herbed butter, smashed Yukon gold potatoes with garlic, lemon zest and calabrian chilies.

Dessert (please choose one)

Chocolate Torte

Flourless chocolate oblivion truffle torte, whipped cream, caramel sauce, sea salt.

Individual Lemon Cheesecake

Individual cheesecake, graham cracker crust, lemon curd, raspberry.

Wine and Beer

The Host or Hostess of the event may select wine and bottled beers in advance from our wine list. They will be stocked and chilled, and served to the guests as needed, on a by the bottle basis. We suggest you choose at least one white and one red. The total bar bill will depend in how many bottles of wine / beer have been opened and consumed.

If you are serving wine at your event, we ask that you pre-select several wines. Our onsite Event Manager is here to assist you with selecting the perfect wines for your event.

Corkage

If you would like to bring your own wine for your event there is a \$20.00 Corkage fee for each bottle consumed. All wine must be delivered at least an hour prior to the event for proper chilling.

Non- Alcoholic Beverages:

We offer fountain sodas, Italian sodas, Iced tea, coffee and sparkling water. Billed as ordered

We do not offer premium coffee drinks to banquets.

Our rules:

- Wine and beer are for guests 21 years of age or older.
- Beverage service is only available during the scheduled hours of the event.
- There is a 10pm curfew.
- We have the right to refuse service to any guest that we believe has had too much to drink.
- **We DO NOT TOLERATE UNDER AGE DRINKING.**

You've got questions.. We've got answers!

1.) When does The Red Grape allow banquets?

We offer banquets seven days a week only thru the months of June 1st- September 30th.

2.) Where will the event be held?

All banquets are located on our beautiful garden patio. We have heaters available for the cooler nights.

3.) How many guest can we have and when is the guest count due?

You may have up to 60 guests. For us to prepare properly for a successful event, we need a final head count 7 days prior to the events.

4.) Can you explain your pricing structure?

Due to that fact that banquets use our patio exclusively there is a rental fee not including food and beverage. All food and beverage is billed seperatly. Half of the rental fee is due to hold the date and the other half is due 10 days prior to the event.

Rental Fee: (4 hour rental)

Dinner	Friday-Sunday	\$1,600.00
	Monday- Thursday	\$1,200.00
Lunch	Friday- Sunday	\$800.00
	Monday- Thursday	\$600.00

**** Food, Beverage, Tax and 18% gratuity is not included in this price.

5.) What forms of payment are accepted?

We accept cash, local checks, Visa, Master Card, and American Express.

6.) Is there a deposit required?

Yes, 50% of the rental fee must be paid to hold the reservation and is applied to the final bill. The Deposit is refundable up to 30 days prior to the event.

7.) Can we bring our own decorations?

Yes. You may bring pictures, flowers, etc. We have electrical outlets outside if you need power. Please let us know ahead of time if you decide to bring your own decorations.

8.) Can we bring our own cake?

Yes. There is a \$3p/p cake cutting and serving fee.

Banquet contract

- 1.) An 18% service charge and an 8.50% California State Sales Tax will be added to all rental fees, food and beverage.
- 2.) The food and beverage bill is due in full the day of the event. All charges must be applied to one account, as we cannot be responsible for collecting from individuals. We accept cash, local or company checks, American Express, Visa and MasterCard.
- 3.) 50% of the rental fee is due at the booking date. The other 50% is due 10 days prior to the event.
- 4.) A final head count for your function is required at least 7 days prior to your event. This is the number for which you will be billed. If an updated count is not received, we will use the estimated count as a guarantee number. Any adjustments made to the menu after the guaranteed number is received may be subject to additional charge.
- 5.) The Maximum headcount is 54.
- 6.) Should you choose to bring your own wine, the corkage fee is \$20.00 per 750ml. bottle of wine or champagne.
- 7.) No host bar is not allowed during events.
- 8.) The Red Grape restaurant strictly adheres to all state and federal laws pertaining to sale and service of alcoholic beverages, including sales to minors and intoxicated patrons.
- 9.) Guest may provide any extra decorating with approval from the establishment. White linens, heat lamps and votive candles are provided.
- 10.) The guest is financially responsible for all damages or loss to restaurant property caused by the guests at the function.
- 11.) The Red Grape reserves the right to cancel this contract without penalty or charge at any time due to fire, explosion, floods, earthquake, power failure, rain or any other causes beyond reasonable control.
- 12.) The Red Grape does not allow any smoking in the restaurant or on the patio.

We are looking forward to your event. To ensure a successful event please review the policies on the previous page, sign and return this contract with your %50 rental fee deposit. The deposit is only refundable if you cancel more then 30 days prior to the event.

Name of Party: _____ Event date: _____ #of guests: _____

Event Type: _____

Arrival time: _____ Departure Time: _____

Deposit: Check / visa / MC/ Amex / Cash

_____ exp: _____

Guest Signature: _____ Date: _____

Please Print name: _____

Address : _____

Phone #: _____

Notes:

Thank you for choosing The Red Grape for your special event!

