

GENERAL'S DAUGHTER



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WEDDINGS

We believe your wedding celebration should be as unique as you are. General's Daughter 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, General's Daughter is located at the base of oak-covered hills in downtown Sonoma. The 1864 Victorian was once the home of General Vallejo's daughter and her husband, the founder of California's first winery.

Receptions may take place on our vine-covered Garden Patio, with lemon and pomegranate trees, or indoors in our Victorian-inspired Great Room.

Our property can seat up to 120 people.

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	\$2,000	\$3,000	\$5,000
Ballroom & Courtyard NOVEMBER - APRIL	\$1,000	\$2,000	\$3,500

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
- 3 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, FRESHLY BAKED PIE STATION, MINI DESSERTS