SONOMA EVENT KIT CONTENTS

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For date availability please contact our events manager directly:

Hilary Smith
Events Manager, Sonoma Restaurant
202-679-2407  | events@sonomadc.com
Private Events at Sonoma:
A Unique Location At The Heart Of Capitol Hill

Sonoma Restaurant: Premier Private Event Space on Capitol Hill

Sonoma is one of the city’s premier private event locations, and frequently hosts political, corporate, and media events, and fundraisers for members of Congress, in addition to hosting intimate neighborhood events for personal celebrations.

Sonoma also offers a variety of packages that make it the perfect location for birthday parties, intimate and exclusive wine dinners, cocktail parties, product launches, and community fundraisers.

Our menu features wood-grilled meats and seafood, as well as smaller plates - including a recognized collection of local artisanal cheeses - all of which marry perfectly with the 40-plus wines Sonoma serves by the glass.

Intimate Dinners and Cocktails

On Sonoma’s second floor, you’ll find an expansive private lounge which overlooks the Library of Congress and Pennsylvania Avenue. And towards the back of our second floor you’ll find a secluded dining room for even quieter functions. You can even combine these two rooms for a buyout of our entire second floor.

Whether you’re planning an intimate dinner for a dozen friends or business associates, a contemporary, warm atmosphere for a reception, or need totally private space for a political fundraiser, Sonoma can accommodate your group.

With space for up to 300 guests for a cocktail reception, we’ll tailor our space to event the largest plans.
Event Spaces

The Avenue Lounge

The Avenue Lounge features an intimate bar and open floor plan, furnished with contemporary sofas and cozy club chairs, and is perfect for larger private receptions, fundraisers, cocktail parties, media events, and private lunches. It is an airy, elegant space, and has capacity for 25 guests at a seated event and 120 standing, with a ceiling height of 9-16 feet. Ambient noise level is low to moderate, as the Lounge is on the restaurant’s second floor, away from the dining room, and contains its own bar and music controls. It is our recommended space for larger cocktails, fundraisers, media events, standing parties with music, meeting, or presentation space.

The Private Dining Room

The Private Dining Room is our most intimate and secluded private event space, located in the back of our second floor. The room has capacity for 40 guests at a seated event, and up to 50 standing, with a ceiling height of 12 feet, highlighted by skylights that bring in plentiful natural light during the day. Ambient noise level is low to moderate, as the Private Dining Room contains its own bar and music controls. It is our recommended space for intimate events, celebratory seated dinners, business lunches, presentations and private meetings, and the perfect room for controlled-access fundraisers and media events.
Event Spaces & Minimums

The Semi-Private Fireplace Area (within the Avenue Lounge)

The Avenue Lounge Fireplace is a unique, raised, intimate semi-private space located within the Pennsylvania Avenue Lounge which you can rent while the rest of the Lounge is open to the public for Happy Hour. The Fireplace Lounge can accommodate up to 25 guests standing for a small, informal cocktail reception or meeting.

The Fireplace can only be reserved up to two weeks in advance of the event date, and is subject to availability.

Buy Out / Full Restaurant

Sonoma has the unique ability to combine our two second floor event spaces into a single space with capacity for up to a 200 guest reception. Our first floor main dining room is also available for larger seated events for up to 60 guests. For very large groups, Sonoma Restaurant is also available for full first and second floor buy outs and can hold up to 300 guests for a cocktail reception.

Food and Beverage Minimums

Event minimums are based on a 2 hour event time (we do offer longer event times - ask event manager for pricing). Please contact event manager for date-specific pricing for a full restaurant buyout or for a main dining room buyout.

<table>
<thead>
<tr>
<th>Avenue Lounge (PRIVATE)</th>
<th>Private Dining Room (PRIVATE)</th>
<th>Fireplace Area - within Avenue Lounge (SEMI-PRIVATE)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Weekday Mon-Fri:</strong></td>
<td><strong>Weekday Mon-Fri:</strong></td>
<td><strong>Weekday Mon-Fri:</strong></td>
</tr>
<tr>
<td>Breakfast: $400 minimum</td>
<td>Breakfast: $400 minimum</td>
<td>Cocktail: $500 minimum</td>
</tr>
<tr>
<td>Lunch: $500 minimum</td>
<td>Lunch: $500 minimum</td>
<td></td>
</tr>
<tr>
<td>Cocktail: $3000 minimum</td>
<td>Dinner/Cocktail: $1500 minimum</td>
<td></td>
</tr>
<tr>
<td><strong>Weekend Sat-Sun:</strong></td>
<td><strong>Weekend Sat-Sun:</strong></td>
<td></td>
</tr>
<tr>
<td>$3000 minimum for any two hour period</td>
<td>$1500 minimum for any two hour period</td>
<td></td>
</tr>
</tbody>
</table>

Sonoma charges a 23% taxable house fee and 10% tax on top of all event sales and/or minimums.
## Private Breakfasts & Brunches

### Breakfast and Brunch Buffet Menus

<table>
<thead>
<tr>
<th></th>
<th>Continental Breakfast</th>
<th>American Breakfast</th>
<th>Brunch</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>20.00/person</td>
<td>25.00/person</td>
<td>45.00/person</td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td></td>
<td></td>
<td>available Saturdays and Sundays only</td>
</tr>
<tr>
<td>Fresh Fruit</td>
<td></td>
<td></td>
<td>Brioche French Toast</td>
</tr>
<tr>
<td>Greek Style Yogurt</td>
<td></td>
<td></td>
<td>Vegetarian Frittata</td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>Fresh Fruit</td>
<td>Greek Style Yogurt</td>
<td>Home Fries</td>
</tr>
<tr>
<td>Bacon</td>
<td>Fresh Fruit</td>
<td>Scrambled Eggs</td>
<td>Mixed Greens Salad</td>
</tr>
<tr>
<td>Sausages</td>
<td>Greek Style Yogurt</td>
<td>Bacon</td>
<td>Greek Style Yogurt</td>
</tr>
<tr>
<td>Home Fries</td>
<td>Fresh Fruit</td>
<td>Sausages</td>
<td>Fresh Fruit</td>
</tr>
<tr>
<td></td>
<td>Beverages</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>Beverages</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Orange Juice</td>
<td>Soft Drinks</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Iced Tea</td>
<td>Orange Juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>Iced Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tea</td>
<td>Coffee</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tea</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

+**5.00/person** to American Breakfast or Brunch if you would like to include Assorted Pastries

+**2.00/person** to any Breakfast or Brunch if you would like to include Granola

+**5.00/person** to American Breakfast or Brunch if you would like to include Vegetarian Frittata

Please see pages 8 and 9 for more brunch style canapés and platters
# Private Lunches & Dinners

<table>
<thead>
<tr>
<th>Starters</th>
<th>Entrées</th>
<th>Sides</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Bisque</td>
<td>Roasted Chicken</td>
<td>Fingerling Potatoes</td>
<td>Chocolate Brownie</td>
</tr>
<tr>
<td>Market Salad</td>
<td>Farm-Raised Trout</td>
<td>Seasonal Vegetables</td>
<td>Panna Cotta</td>
</tr>
<tr>
<td>Seasonal Salad</td>
<td>Braised Beef Short Ribs</td>
<td>Creamy Polenta</td>
<td>Cheese Cake</td>
</tr>
<tr>
<td>(ask manager</td>
<td>Local Pork</td>
<td>Heirloom Carrots</td>
<td>Seasonal Fruit</td>
</tr>
<tr>
<td>for selection</td>
<td>Vegetarian Pasta</td>
<td>(sides available for buffet only)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Meat Pasta</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Grilled Flat Iron Steak +5.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Sonoma Buffet Menu

**Sonoma Buffet Selection**  45.00/person  
choose 1 starter, 2 entrées, 1 side, and 1 dessert

**Extra Starter, Side or Dessert** +5.00/person  
**Extra Entrée**  +10.00/person

## Sonoma Plated Menu

*(available for dinner only and for a maximum of 20 guests)*

*You choose the menu options. and guests will select ONE from each course*

**Sonoma Plated Selection**  50.00/person  
choose 1 starter, 2 entrees, and 1 dessert

**Extra Starter or Dessert option**  +5.00/person  
**Extra Entrée option**  +10.00/person

## Extras

**House-made Focaccia Bread**  +3.00/person  
**Artisanal Plated Cheese Course**  +10.00/person  
**Artisanal Plated Cured Meats Course**  +10.00/person

*Sonoma lunch and dinner menu prices include all non-alcoholic beverages*  
*If you have a special request, please let our event manager know and we will do our very best to honor it*
Cocktail Receptions - Beverage

Bottomless Beverage Packages

Start with one of our wine packages and then select any add-on items you would like to include in your custom package

Sonoma Wine Selection
20.00/person for 2 hours
Soft Drinks plus Foxbrook Pinot Grigio California 2018, Foxbrook Chardonnay California 2017,
Foxbrook Merlot California 2015, Foxbrook Cabernet Sauvignon California 2015

Executive Wine Selection
29.00/person for 2 hours
Soft Drinks plus Essay Chenin Blanc South Africa 2018, Excelsior Sauvignon Blanc South Africa 2017,
Borie Manoux ‘Beau-Rivage’ Bordeaux Blend France 2016, Santa Julia Malbec Argentina 2018

Deluxe Wine Selection
39.00/person for 2 hours
Soft Drinks plus Cambria Chardonnay California 2017, Lunes du Cap Ferret Sauvignon Blanc France 2017,
Dante Pinot Noir California 2016, Annabella Cabernet Sauvignon California 2017

Mimosa Bar
~Available only for Saturday or Sunday events~
30.00/person for 2 hours
Soft Drinks plus Self-Serve Mimosa Bar w/House Sparkling Wine,
Assorted Fresh Juices, and Assorted Garnishes

Beverage Package Add-ons

House Sparkling Wine ..................................................+8.00/person for 2 hours
Italian Prosecco ........................................................+12.00/person for 2 hours
House Beer .................................................................+7.00/person for 2 hours
Craft Beer .................................................................+12.00/person for 2 hours
Rail Liquor .................................................................+10.00/person for 2 hours
Premium Liquor ............................................................+15.00/person for 2 hours

Bottomless Package Prices are listed for 2 hours - prices increase incrementally for additional hours
All wine labels listed are subject to change depending on availability
## Cocktail Receptions - Food

### Canapé Packages

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Price/person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose Four Canapés Package</td>
<td>20.00</td>
</tr>
<tr>
<td>Choose Five Canapés Package</td>
<td>25.00</td>
</tr>
<tr>
<td>Choose Six Canapés Package</td>
<td>30.00</td>
</tr>
<tr>
<td>Choose Seven Canapés Package</td>
<td>35.00</td>
</tr>
</tbody>
</table>

*Portion sizes - 1 slider per person, 2 pieces of all other selections per person*

### Menu Items

#### Meat
- Franks in a Blanket *beef in puff pastry*
- Chicken Skewers *basil pesto*
- Steak Skewers *vin cotto sauce*
- Pork and Beef Meatballs *tomato sauce*
- Assorted Devilled Eggs *traditional/bacon/capers*
- Assorted Risotto Fritters *bacon/sage/truffle*
- Melon and Prosciutto skewers, *vin cotto*
- Mini Beef Sliders *pickle, ketchup*

#### Vegetables
- Mini Margherita Pizzas *mozzarella and tomato*
- Mini Pesto Pizzas *pine nuts, mozzarella*
- Stuffed Tomatoes *goat cheese, basil*
- Bruschetta Toasts *seasonal toppings*
- Roasted Beet Skewers *goat cheese*
- Vegetable Skewers *vin cotto (vegan)*
- Stuffed Mini Peppers *tapenade (vegan)*
- Roasted Mushrooms *vin cotto (vegan)*
- Quinoa Fritters *(vegan)*

#### Seafood
- Shrimp Cocktail *smoky cocktail sauce*
- Mini Crab Cakes *old bay aioli*
- Tuna Tartare *Crostini* *soy, sesame oil, chives*
- Shrimp skewers *garlic tomato sauce*
- Popcorn Shrimp *old bay aioli*

#### Sweets
- Mini Brownies *powdered sugar*
- Assorted Truffles *dark chocolate*
- Fresh Fruit Skewers *(vegan)*
- Chocolate Fruit Skewers *dark chocolate*
- Mini Ricotta Beignets *caramel sauce*
- Mini Fresh Fruit Tarts *whipped cream*

All of our canapés, platters, and boards are served stationed at canapé tables, unless you request to have passed appetizer service. We charge an extra $150 per server for a 2 hour period for passed appetizers.
Cocktail Receptions - Food

Platters and Boards

**Deluxe Cheese Board** (3 artisanal cheeses with accompaniments)
up to 20 guests 250.00  up to 50 guests 600.00  up to 100 guests 1000.00

**Deluxe Cured Meats Board** (3 house cured meats with accompaniments)
up to 20 guests 250.00  up to 50 guests 600.00  up to 100 guests 1000.00

**Deluxe Charcuterie Board** (3 house made pates, terrines and mousses with accompaniments)
up to 20 guests 250.00  up to 50 guests 600.00  up to 100 guests 1000.00

**Deluxe Fruit Board** (seasonal fresh carved fruit)
up to 20 guests 160.00  up to 50 guests 400.00  up to 100 guests 800.00

**Pork and Beef Meatballs, Tomato Sauce** (served warm)
up to 20 guests 160.00  up to 50 guests 400.00  up to 100 guests 800.00

**Roast Porcetta, Garlic and Herb Pork Jus** (served warm)
up to 20 guests 300.00  up to 50 guests 700.00  up to 100 guests 1400.00

**Hardwood Roasted Salmon, Salsa Verde** (served warm)
up to 20 guests 200.00  up to 50 guests 500.00  up to 100 guests 1000.00

**Roasted Vegetable Platter, Balsamic Glazed** (served warm)
up to 20 guests 160.00  up to 50 guests 400.00  up to 100 guests 800.00

Please be advised that all our platters and boards are stationed at canapé tables and cannot be passed
# Event Planning Sheet

## Event Space
- Private Dining Room
- Semi-Private Fireplace
- Avenue Lounge (includes Semi-Private Fireplace)
- Second Floor - Avenue Lounge & Private Dining Room
- Sonoma Restaurant - Full Buyout

## Seating
- Seated
- Standing
- Combination
- Other
- Special Request

## Notes/Requests*
- Microphone (Avenue Lounge only)
- Flat Screen TV
- Music Preference (Ipod/Type of music etc)

## Event Type
<table>
<thead>
<tr>
<th>Event Type</th>
<th># Guests</th>
<th>Price</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast or Brunch (Buffet only)</td>
<td></td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>Please specify breakfast or brunch buffet menu and any extras:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lunch (Buffet only)</td>
<td></td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>Please specify buffet choices for each course and any extras:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dinner (specify Plated &lt;offered for 20 guests max&gt; or Buffet)</td>
<td></td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>Please specify choices for each course and any extras:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocktail Beverages</td>
<td></td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>Please specify beverage package or consumption bar with selections:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocktail Food</td>
<td></td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>Please specify canapé package, boards and platters with selections:</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Additional Costs
- Subtotal
- House Fee: 23.00% $

## DC Sales Tax (need Tax Exemption Certificate to remove)
- 10.00% $

## Total
Event Contract

Name of Event Organizer: _______________________________ Wording for Sign: ___________________________

Organizer Email Address: _______________________________ Organizer Phone: ____________________________

Event Date and Time:  __________________________________ Event Space:  _______________________________

Event Guest Count:  ____________________________________ Event Type:  ________________________________

Estimated Event Price: ________________________________  (before 23% Taxable House Fee and 10% DC Sales Tax)

Credit Card Type/Number: _______________________________________________ Expiration Date: _____________

Authorized Signature:  _______________________________________________________________________________

Sonoma Private Event Policies

• Reservations are not final until a confirmation, in writing or email, has been sent from Sonoma Restaurant.

• Events cancelled or moved less than 21 days prior to the event date will forfeit 15% of the event estimate.

• Events cancelled or moved less than 14 days prior to the event date will be charged 50% of the event estimate.

• Events cancelled or moved less than 7 days prior to the event date will be charged the full event estimate.

• “No shows” or cancellations with less than 2 hours notice will be charged the full event estimate plus the service charge and tax.

• All cancellations or date changes must be received by email at least 21 days before the confirmed event date to avoid cancellation fees - all changes to an event must be made in writing and confirmed by an event manager.

• A final guest count is needed no later than 72 hours before the event. Any decreases in guest count will be subject to the guest count given prior to the 72 hour cut off point

• Increases in guest count for dinners, lunches and breakfasts within 24 hours will be subject to an extra $15 charge per person.

• A 23% House Fee plus 10% DC sales tax will be applied to all private event sales. The 10% tax is added onto the food, beverages, other fees and house fee.

• The House Fee includes supplies for event preparation and breakdown, staff compensation, materials, credit card processing fees, equipment, and other costs associated with providing space for your event and is taxed.

• Events exceeding their agreed upon time slot will be charged in increments of the minimum (for example: for a $1500 minimum from 6pm to 8pm, if the event extends to 8.30pm, the minimum will increase to $1875).

• All event minimums plus tax and service charge must be met on one bill and settled with no more than 4 types of payment (e.g. 4 credit cards or 2 credit cards and 2 checks etc)

• Any items left overnight at Sonoma are left at owner’s own risk.

• For Cocktail Receptions, a tip jar will be placed at the bar unless you wish to remove it - Allow / Remove

I understand and agree to the above policies.

____________________________________________  __________________________________
Authorized Signature                                                               Date

Please fax to 202 318 4795 or email to events@sonomadc.com. Contracts are accepted on a first come first served basis, and reservations are not final until a confirmation is received in writing from Sonoma Restaurant.
Frequently Asked Questions

Q: What kind of environment and service can I expect at Sonoma?
A: Sonoma is a casual, upscale bistro. Servers are attentive and well educated in the food and wine at Sonoma. Private events lean towards fine dinning service in a casual environment.

Q: How are your prices determined?
A: Sonoma's prices are highly competitive with other Capitol Hill and Downtown Washington event spaces, and reflect the following considerations:

• Unlike many restaurants, Sonoma does not charge a “room” fee, regardless of whether your private event is for 25 or 100+ guests.
• Our per-head price reflects our extensive experience with how much food and beverage the average party is likely to consume during a 2-hour period, and we will Sonoma keep your guests glasses fully replenished until the end of the event.
• Sonoma does not include professional or party planning charges. Instead, we charge a straight 22% House Fee that covers staff requirements that go into the preparation, setting up, serving, and cleaning of your event.
• The food, wine, and spirits available to your party are the same as those offered to our regular guests. We do not substitute inferior products for our events, but offer you the same high quality, hand-selected ingredients, spirits, beers and wines you see on the rest of our menu.

Q: How do I reserve space?
A: You can confirm the availability of a date by emailing the Sonoma Events Manager, Hilary Smith, at events@sonomadc.com. If the date is available, space is considered reserved only after a signed contract has been returned and you have received a confirmation email.

Q: After I emailed/faxed back my contract I was told that space was no longer available, what happened?
A: Due to the large number of requests for private space, we honor a first come first served policy for signed contracts.

Q: I need valet parking, can you offer that to me?
A: Sonoma does not offer Valet parking, but you are welcome to hire a third party company for valet during your event.

Q: How long will my event last?
A: There is a 2 hour minimum for cocktail receptions, additional hours may be arranged.

Q: Can I buy the entire downstairs in addition to the second floor spaces?
A: Yes, you can buyout the whole restaurant. Please ask our event manager for details on buyout minimums.

Q: Can I book the space without seeing it first?
A: Booking a space without seeing it is permitted, but we strongly advise visiting for a tour of the room you may be interested in.

Q: Is your private event space accessible for those with wheelchairs or disabilities?
A: Our building is over 100 years old and our private event spaces are on the second floor, as such, we regret that these spaces are accessible only by stairway and are not ADA certified. Unfortunately, there are no elevators, ramps, or other features that make the second floor space easily reached by those in wheelchairs or with difficulty climbing stairs.