

2026 EVENT PLANNING KIT

223 Pennsylvania Ave SE Washington DC 20003 event cell / 202-679-2407 email / events@sonomadc.com www.sonomadc.com



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For date availability please contact our events manager directly:

Hilary Smith
Events Manager, Sonoma Restaurant
202-679-2407 I events@sonomadc.com

Private Events at Sonoma:

A unique location at the heart of Capitol Hill

Sonoma Restaurant is a premier private event venue on Capitol Hill

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

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

Our private event menus feature our from-scratch kitchen, where we cook local and seasonal ingredients with global influences. You'll find classics like housemade meatballs and beef bourguignon alongside elaborate charcuterie boards, bite sized canapes, and delicate desserts.

Intimate dinners or large receptions - our private rooms can fit any event

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 suited well for 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 275 guests for a standing reception, we can tailor our spaces to fit even the largest gatherings.





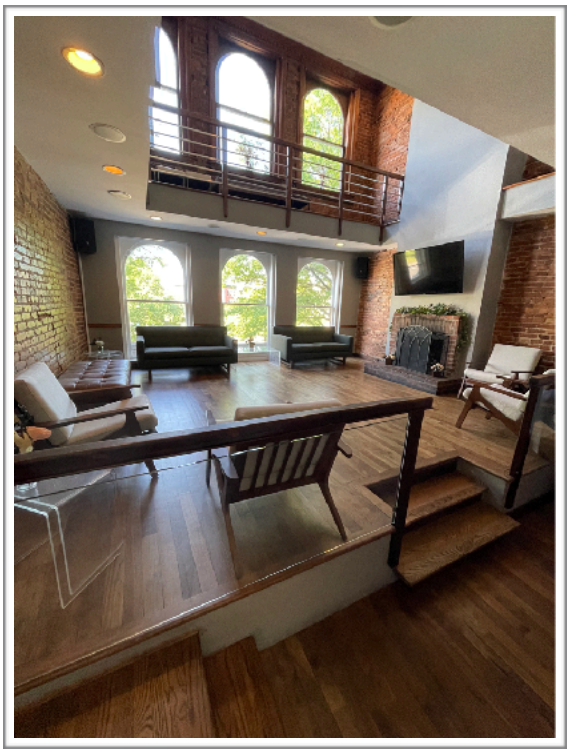
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Event Spaces

Avenue Lounge

The second floor Avenue Lounge features an open floor plan, furnished with contemporary sofas and club chairs, and is perfect for larger private events for groups larger than 40. It is an airy, elegant space with a raised stage and two-story fireplace, and has capacity for 65 guests for a seated event or 100 standing, with a ceiling height of 9-20 feet. It is our recommended space for large cocktail receptions, fundraisers, media events, and seated luncheons or







Avenue Lounge Capacities: 65 seated lunch or dinner I 100 standing reception

Avenue Lounge Minimum Revenue Fees: for two hour event; longer events require a prorated minimum

DAYTIME: Mon - Fri, 11am-3pm
$750 food & beverage minimum

EVENING: Mon - Fri, 4-10pm; Sat all day
$2000 food & beverage minimum

Sonoma charges a 24% taxable house fee and 10% tax on top of all event sales and/or minimums

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Event Spaces

Private Dining Room

The second floor 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 or up to 50 standing, with a ceiling height of 12 feet, highlighted by skylights that bring in plentiful natural light during the day. It is our recommended space for business lunches, quiet dinners, small standing receptions, presentations and private meetings for groups of 40 or less.







<u>Private Dining Room Capacities</u>: 40 seated lunch or dinner I 50 standing reception

<u>Private Dining Room Minimum Revenue Fees</u>: for two hour event; longer events require a prorated minimum

DAYTIME: Mon - Fri, 11am-3pm
$750 food & beverage minimum

EVENING: Mon - Fri, 4-10pm; Sat all day
$1000 food & beverage minimum

Sonoma charges a 24% taxable house fee and 10% tax on top of all event sales and/or minimums

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Event Spaces

Entire Second Floor

The two private rooms upstairs can be combined for a reservation of the Entire Second Floor, which can accommodate up to 100 guests for a seated buffet-style lunch or dinner, or 150 guests for a standing cocktail reception. We offer many styles of room set ups, including all standing, combination standing with lounge seating, or fully seated. This space is ideal for a large speaking panel or standing reception, or smaller events wishing to combine a standing cocktail reception with separate seated dinner.






First Floor Main Dining Room

The First Floor Main Dining Room is Sonoma's only ADA accessible private space, and can be reserved on select dates and times subject to the owner's discretion. The Main Dining Room can host up to 60 guests for a seated lunch or dinner, or up to 125 for a standing reception. This space is popular for holiday receptions - ask the event manager for more info and photos featuring holiday decorations.




Full Restaurant Buyout

The entire restaurant at Sonoma (first, second, and third floors) can also be rented for large daytime events, and is ideal for large events for 150-275 guests with full privacy. The three separate rooms can be set up in a variety of event styles (fully seated for up to 150 guests, standing for up to 275 guests, and combinations of both). Ask our event manager for date-specific availability and pricing for a full restaurant buyout.




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Minimum Revenue Fees

Private Room Food and Beverage Minimums

Minimum revenue fees are based on a 2 hour time period within the given window
For longer events, please ask event manager for prorated pricing







Avenue Lounge

DAYTIME: Mon-Fri, 11am-3pm
$750 food & beverage minimum

EVENING: Mon-Fri, 4-10pm;
Sat all day 11am-10pm
$2000 food & beverage minimum

Entire Second Floor
(Avenue Lounge + Private Dining Room)

DAYTIME: Mon-Fri, 11am-3pm
$1500 minimum

EVENING: Mon-Fri, 4-10pm;
Sat all day 11am-10pm
$3000 food & beverage minimum

Private Dining Room

DAYTIME: Mon-Fri, 11am-3pm
$750 food & beverage minimum

EVENING: Mon-Fri, 4-10pm;
Sat all day 11am-10pm
$1000 food & beverage minimum

First Floor Main Dining Room
or
Full Restaurant Buyout

Available on select dates only,
Two hour evening time slot requires
$7000-$10,000 food & beverage minimum

Sonoma charges a 24% house fee (includes gratuity) and 10% tax* on top of all event sales
*10% DC sales tax can be removed with proof of federal or DC tax exemption certificate

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Lunch & Dinner Menu

Buffet Lunch & Dinner Dishes

Starters:
Market Salad (vegan, gf) - mixed greens, cucumbers, cherry tomatoes, balsamic vinaigrette
Seasonal Salad (vegan, gf) - mixed greens, spinach, haricot vert, pickled onion, champagne vinaigrette
Tomato-Basil Soup (gf) - san marzano tomatoes, heavy cream, fresh basil

Entrées:
Roasted Chicken (gf) - roasted, bone-in chicken and boneless breast, reduced chicken jus
Grilled Steak (gf) **(+$10 per person)** - grilled bottom sirloin steak, peppercorn steak sauce
Beef Bourguignon (gf) - braised beef short ribs, red wine, beef demi glace, gourmet mushrooms
Pan Seared Red Snapper (gf)- boneless, crispy skin snapper filet, olive tapenade sauce
Vegetarian Pasta - gemelli with seasonal vegetables, basil pesto sauce (nut free)
Meat Pasta - gemelli with ground beef bolognese sauce, parmesan cheese
Ratatouille Risotto (vegan, gf) - bomba rice, tomato, zucchini, eggplant, bell pepper, fresh chives

Sides:
Roasted Potatoes (vegan, gf) - olive oil, garlic, shallots, thyme
Seasonal Vegetables (vegan, gf) - seasonal selection mixed roasted vegetables, olive oil
Jasmine Rice Pilaf (vegan, gf) - toasted jasmine rice, onion, carrot, vegetable stock

Desserts:
Cheese Cake - caramel cheesecake w/biscoff cookie crust, caramel sauce, fresh fruit topping
Chocolate Mousse (gf) - airy milk chocolate mousse, seasonal jam, white chocolate ganache
Apple Tarts - puff pastry shell, spiced apple pie filling, caramel sauce, white chocolate ganache
Sticky Toffee Pudding - spiced ginger and cinnamon cake, sticky toffee sauce, white chocolate ganache
Fresh Fruit Bowl (vegan, gf) - seasonal sliced fresh fruits

Sonoma Buffet Menu - $50 per person (lunch or dinner)
choose 1 starter, 2 entrées, 1 side, and 1 dessert

Sonoma Plated Menu - $60 per person (dinner only)
choose 1 starter, 2 entrées, and 1 dessert

Plated meals offered for dinner only and for a maximum of 20 guests
Our Chef will choose plated entrée sides and sauces, which vary seasonally

Lunch & Dinner Extras

Additional Starter, Side or Dessert.....$10 per person
Additional Entrée.....$15 per person
Artisanal Bread Baskets.....$8 per person
Plated Cheese Course (dinner only) .....$15 per person
Plated Cured Meats Course (dinner only).....$15 per person

Sonoma lunch and dinner menu prices include bottomless non-alcoholic beverages

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Appetizer Menu

Custom sizes available from 20-200 guests in increments of 10, with prorated pricing
Portion size is 2 pieces per person, *excluding* sliders, fruit & vegetable skewers, choc mousse I gf = gluten free

Vegetarian

Deluxe Cheese Board Two Artisanal Cheeses
with Housemade Crackers and Fruit Jam
$160 *for 20 guests* / **$400** *for 50 guests*

Mini Margherita Pizzas with Fresh Basil
$100 *for 20 guests* / **$250** *for 50 guests*

Mini Pesto Puff Pastries with Genovese Spinach Pesto,
Sundried Tomatoes, Parmesan
$100 *for 20 guests* / **$250** *for 50 guests*

Vegan

Roasted Vegetable Antipasto Platter (gf)
$120 *for 20 guests* / **$300** *for 50 guests*

Stuffed Mushrooms with Vegan Ratatouille Filling (gf)
$100 *for 20 guests* / **$250** *for 50 guests*

Split Pea Fritters with Cilantro Salsa (gf)
$80 *for 20 guests* / **$200** *for 50 guests*

Grilled Vegetable Skewers with Zucchini,
Eggplant, Bell Pepper (gf)
$80 *for 20 guests* / **$200** *for 50 guests*

Fresh Fruit - CHOOSE ONE: Platter or Skewers (gf)
$100 *for 20 guests* / **$250** *for 50 guests*

Dessert

Mini Cream Puffs - CHOOSE ONE: Vanilla or Chocolate
Mini Choux Pastry with Flavored Cream Filling
$100 *for 20 guests* / **$250** *for 50 guests*

Mini Puff Pastry Fruit Tarts with White Chocolate Ganache
Filling and Fresh Fruit Topping
$100 *for 20 guests* / **$250** *for 50 guests*

Mini Caramel Cheesecake Bites with Fresh Fruit
$100 *for 20 guests* / **$250** *for 50 guests*

Chocolate Mousse Cups with White Chocolate Ganache (gf)
$120 *for 20 guests* / **$300** *for 50 guests*

Meat

Deluxe Cured Meats Board Two Cured Meats
with Grilled Bread and Whole Grain Mustard
$160 *for 20 guests* / **$400** *for 50 guests*

Pork and Beef Meatballs with Marinara Sauce, Parmesan
$120 *for 20 guests* / **$300** *for 50 guests*

Buttermilk Fried Chicken with Chipotle Aioli (gf)
$100 *for 20 guests* / **$250** *for 50 guests*

Grilled Chicken Skewers with Teriyaki Sauce (gf)
$100 *for 20 guests* / **$250** *for 50 guests*

Grilled Steak Skewers with Steak Sauce (gf)
$120 *for 20 guests* / **$300** *for 50 guests*

Pulled Beef Sliders with Blue Cheese, Aioli
$120 *for 20 guests* / **$300** *for 50 guests*

Fried Chicken Sliders with Kimchi Aioli
$120 *for 20 guests* / **$300** *for 50 guests*

Mini Pepperoni Pizzas with Mozzarella
$100 *for 20 guests* / **$250** *for 50 guests*

Mini Buffalo Chicken Pizzas with Mozzarella
$100 *for 20 guests* / **$250** *for 50 guests*

Assorted Deviled Eggs Fresh Chives and Bacon (gf)
$100 *for 20 guests* / **$250** *for 50 guests*

Seafood

Cured Salmon Platter Thinly Sliced Salmon with Crackers,
Capers, Lemon and Whipped Raifort Cream
$180 *for 20 guests* / **$450** *for 50 guests*

Crab Cake Sliders with Cabbage Slaw, Remoulade
$140 *for 20 guests* / **$350** *for 50 guests*

Buttermilk Fried Shrimp with Sweet Chili Sauce (gf)
$100 *for 20 guests* / **$250** *for 50 guests*

Mini Crab Cakes with Curry Aioli
$120 *for 20 guests* / **$300** *for 50 guests*

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Beverage Menu (page 1)

Bottomless Beverage Packages

Start with one of our wine packages and then select any add-on packages;
Wine packages include non-alcoholic beverages and soft drinks;
2 hour package prices will be prorated for longer events

Sonoma Wine Package

$20/person for 2 hours
Alias Chardonnay California NV, **99 Vines Pinot Grigio** California NV,
Alias Pinot Noir California 2024, **Alias Cabernet Sauvignon** California 2024

Executive Wine Package

$29/person for 2 hours
Bosman Chenin Blanc South Africa 2024, **Broadbent Vinho Verde** Portugal NV,
Impero Montepulciano Italy 2022, **La Grande Moulin Merlot/Cabernet** France 2024

Deluxe Wine Package

$39/person for 2 hours
Ten Sisters Sauvignon Blanc New Zealand 2024, **McNab Chardonnay** California 2023,
Jezebel Pinot Noir Oregon 2023, **Slingshot Cabernet Sauvignon** California 2022

Beverage Package Add-ons

House Sparkling Wine .....+ $5 per person
Italian Prosecco .....+ $10 per person
House Beer.....+ $10 per person
Craft Beer .....+ $15 per person
House Liquor .....+ $15 per person
Premium Liquor .....+ $25 per person

Bottomless Package prices are listed for 2 hours & will increase incrementally for additional time

We also offer hosted bars on consumption - see menu on next page,
which also lists labels offered in the beer and liquor price tiers

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Beverage Menu (page 2)

On Consumption Beverage Menu

Pick the drink types and price tiers you wish to offer at the bar,
and we'll charge you per drink instead of a bottomless price per person

Wine Price Tiers ($ priced per bottle) – For a hosted on consumption bar:

1. Choose a preferred wine price tier and Sonoma will choose 4 labels from that tier, or
2. Choose specific labels from different tiers, can select up to 6 labels maximum

Sonoma House Wines

99 Vines pinot grigio, California, non-vintage $32
Alias chardonnay, California, non-vintage $32
Alias pinot noir, California, 2024 ..... $32
Alias cabernet sauvignon, California , 2024 ..... $32

Executive Wines

Bosman chenin blanc, South Africa, 2024 ..... $48
Broadbent vinho verde, Portugal, non-vintage $44
Zestos garnacha rosé, Spain, 2023 ..... $44
Impero Collection montepulciano, Italy, 2022 ..... $48
Chateau Grande Moulin merlot/cabernet, France, 2024 ..... $48

Deluxe Wines

McNab chardonnay, California, 2023 ..... $60
Ten Sisters sauvignon blanc, New Zealand, 2024 ..... $64
Bargemone cinsault/grenache rosé, France, 2025 ..... $60
Jezebel pinot noir, Oregon, 2023 ..... $64
Que Guapo malbec/syrah, Argentina, 2023 ..... $60
Slingshot cabernet sauvignon, California, 2022 ..... $64
Love on Mars cabernet sauvignon, California, 2023 ..... $72

Sparkling Wines

Cricova sparkling brut, Moldova, non-vintage $32
Vele Alvento prosecco, Italy, non-vintage $48
Francois Montand blanc de blancs brut, France, non-vintage $64

Beer and Liquor Price Tiers ($ priced per drink):

House Beer - Hopfheiser Old Time Lager ($12), Miller Lite ($10), Lagunitas IPA ($12)
or
Craft Beer - Hopfheiser Old Time Lager ($12), DC Brau Seasonal Ale ($13, local), Atlas Bullpen Pilsner ($13, local)

House Liquor ($10-12) - Burnett's vodka, Ashby's London Dry gin, Conquistador gold tequila, Castillo Silver rum, Cabin Still bourbon, Dewar's blended scotch
or
Premium Liquor ($12-$18) - Grey Goose vodka, Ketel One vodka, Titos vodka, Bacardi rum, Anejo Brugal spiced rum, Tanqueray gin, Bombay Sapphire gin, Hendrick's gin, Milagro silver tequila, Don Julio tequila, Casamigos silver tequila, Maker's Mark whisky, Bulleit bourbon, Bulleit rye whiskey, Knob Creek bourbon, Knob Creek rye whiskey, Woodford Reserve bourbon, Jack Daniel's whiskey, Jameson whiskey, Johnny Walker black scotch

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Event Planning Sheet

EVENT SPACE	SEATING	NOTES/REQUESTS*
Private Dining Room Avenue Lounge Entire Second Floor (Avenue Lounge + Private Dining Room) Full Restaurant Buy Out First Floor Main Dining Room	•Seated •Standing •Combination •Special Request	•Microphone (Avenue Lounge only) •Flat Screen TV •Music Preference (house radio/host playlist) •Other requests (early set up, decorations, byo dessert, live music)

MENU CHOICES	# GUESTS	PRICE	TOTAL
Lunch Menu (Buffet only) Please specify buffet choices for each course and any extras:		$	$
Dinner Menu (specify Buffet or Plated) Please specify choices for each course and any extras:		$	$
Reception Appetizer Menu Please specify appetizer platters or boards and size:		$	$
Beverage Menu Please specify beverage package or consumption bar with selections:		$	$

Miscellaneous Costs (describe)		$
Subtotal		$
House Fee (taxable)	24%	$
DC Sales Tax (need tax exemption certificate to remove)	10%	$
Total		$

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Event Contract

Event Host Name: _____ Event Sign Wording: _____

Host Email Address: _____ Host Phone: _____

Event Date and Time: _____ Event Space: _____

Estimated Guest Count: _____ Event Type: _____

Minimum Revenue Fee: _____ (before 24% House Fee and 10% DC Sales Tax)

Credit Card Number: _____ Expiration Date: _____ CVV: _____

Name on Card / Signature: _____

Sonoma Private Event Policies

- Private event reservations are not final until a written confirmation has been sent from Sonoma Restaurant.
- Events cancelled or moved less than 21 days prior to the event date will be charged 15% of the minimum revenue fee.
- Events cancelled or moved less than 14 days prior to the event date will be charged 50% of the minimum revenue fee.
- Events cancelled or moved less than 7 days prior to the event date will be charged the full minimum revenue fee.
- Events cancelled or moved less than 72 hours prior to the event will be charged the full event estimate plus 10% tax, as listed on the final event summary.
- "No shows" or cancellations with less than 24 hours notice will be charged the full event estimate plus 24% house fee and 10% 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 the event manager.
- No deposit is required in advance. All event minimums plus tax and service charge must be met on one bill and settled with no more than 4 types of payment on the date of your event. We do not accept invoices to be paid after the event date.
- A final guest count is needed no later than 48 hours before the event. Any last minute decreases in guest count within 48 hours will not affect the food and beverage charges settled prior to the 48 hour cut off point. Any last minute increases in guest count within 48 hours will be accepted conditionally, depending on space and product availability.
- A 24% House Fee plus 10% DC sales tax will be applied to all private event sales. The 10% tax is added onto the food sales, beverage sales, house fee, and any other miscellaneous fees. Tax can be removed with proof of federal tax exemption certificate.
- The 24% House Fee covers staff compensation as well as other costs incurred from renting private space at our venue and is taxed. Any additional gratuity you wish to give the staff is completely at your discretion.
- Event hosts may arrive 30 minutes prior to event start time to set up. Longer load in times must be arranged with event manager in advance, and may require an additional staffing fee.
- Events that exceed the agreed upon time slot will be charged an additional staffing fee.
- Any items left after event at Sonoma are left at owner's own risk.

I understand and agree to the above policies.

_____ _____

Authorized Signature **Date**

Please email completed contracts 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 will experience fine dining 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 10 or 100 guests.
- Our per-head prices reflect our extensive experience with how much food and beverage the average party is likely to consume during a 2 hour period, and bottomless beverage packages include unlimited pours for 2 hours.
- Sonoma does not include professional party planning charges or other hidden fees. Instead, we charge a flat 24% House Fee that covers staff compensation for food and beverage preparation, room set up, service, and cleaning after your event, plus covers other costs such as rented event materials, and event space maintenance.
- All of our food - from buffet lunches to reception appetizers - is sourced locally and made on site in our from-scratch kitchen, and beverages are sourced from the highest quality local and international purveyors. Our prices reflect the care and attention put into the source and preparation of every ingredient.

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, a private room can be reserved only after a signed contract has been returned and you have received a confirmation email from the events manager. Signed contracts are accepted on a first come, first served basis and we do not offer soft holds for date inquiries.

Q: Can I have live music for my event?
A: Yes, Sonoma can accommodate live music for a private event. You will need to hire the band, musician, or DJ on your own and coordinate any early load in or sound check needed in advance with Sonoma's event manager.

Q: Can I decorate for my event, and can I arrive early to set up?
A: Yes, you are welcome to bring and display any decorations, signage, giveaways, or branding materials for your event. Thirty minutes of free set up time is included with your room rental, but we also offer earlier load in times, as long as arrangements are made in advance with the event manager.

Q: How long will my event last?
A: Lunch reservations will last 1.5 hours, and dinner and cocktail reception reservations will last 2 hours, unless you request a longer event time. Ask manager for prorated minimum revenue fees for longer events.

Q: Can I buyout the first floor main dining room in addition to the second floor spaces?
A: Yes, you can buyout the whole restaurant. Please ask our event manager for buyout availability and 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 are interested in. We can also provide lots of photos of all event spaces if you are unable to visit in person.

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 accessible. Unfortunately, we have no elevators, ramps, or other features that make the second floor space easily reached by those in wheelchairs or with difficulty climbing stairs.

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