

ST. FRANCIS

Weddings



Photo Credit: Suzanne Karp

Congratulations!

We are delighted you are considering St. Francis Winery & Vineyards for your wedding celebration.

With sweeping vineyard views, classic Tuscan architecture and mission-style bell tower, St. Francis is the gem of Sonoma Valley. A gorgeous mountain backdrop, breathtaking sunsets and gracious hospitality makes St. Francis Winery & Vineyards the perfect setting for your quintessential wine country wedding.

St. Francis Winery is available for a site tour by appointment daily from 10AM-4PM.

To schedule a visit call 707-833-0255 or email events@stfranciswinery.com.

We are looking forward to working with you to create an event you and your guests will never forget!



Tying the Knot

ELOPEMENTS AT ST. FRANCIS WINERY

CEREMONY & RECEPTION | 24-36 GUESTS

Work with our fantastic in-house team to plan an exquisite evening of celebration with an intimate gathering of family and friends.

ELOPEMENT PACKAGE INCLUDES

- Exclusive use of the Winery from 6PM-10PM
- Wine reception with three passed hors d'oeuvres
- Custom two-course dinner
- Four Classic Series Wines to pair with hors d'oeuvres and dinner
- 60" tables, white linens, chairs, tea light candles, glassware and flatware
- Cake-cutting with flatware
- Two wine barrels for ceremony (upon request)

ADDITIONS

- Exclusive use of bridal suite 30 minutes prior to ceremony with a bottle of Domaine Carneros Sparkling Wine and gourmet cheese platter (+\$150)
- Magnum wine bottle for guest book with gold pen (Inquire for pricing)
- Domaine Carneros Sparkling Wine (+\$38 per bottle)
- Upgrade to St. Francis Artisan Collection wines (+\$10 per Person)
- Additional soup or salad course (+\$15 per Person + tax & gratuity)
- Optional course (+\$5 per Person + tax & gratuity)

	MONDAY-THURSDAY	FRIDAY-SUNDAY
APR-OCT	\$298 PER PERSON	\$348 PER PERSON
NOV-MAR	\$278 PER PERSON	\$328 PER PERSON

(TENT RESERVATION REQUIRED)

APPROVED VENDORS

We have partnered with a selection of trusted professionals to assist in planning your event at St. Francis Winery & Vineyards. We require the employment of a wedding coordinator/planner.

RESTRICTIONS

- Elopements at St. Francis cannot accommodate amplified music or dancing
- Due to licensing restrictions, liquor is not permitted



PASSED HORS D'OEUVRES

SEA

House Cured Salmon

English Cucumber | Lemon Crème Fraîche

Ahi Tuna Tartar

Crispy Wonton | Wasabi Aioli

Rock Shrimp Taco

Mango | Avocado | Marinated Cabbage

Dungeness Crab Cake

Piquillo Emulsion

Grilled Bacon Wrapped

Shrimp Skewers

Romesco Sauce

Dungeness Crab Roll

House-Made Bun | Shredded Romaine

Tarragon Aioli

Salmon Rilette

Toasted Brioche | Pickled Shallots

Fried Capers

Oysters (+\$3/person)

on the Half Shell or Rockefeller

LAND

Thai Spiced Chicken Skewers

Mint | Basil | Sweet Chili Sauce

Open Faced "BLT"

Bacon | Cherry Tomatoes | Arugula

Mayonnaise

Lamb Merguez Meatballs

Minted Yogurt Sauce

Mini Cheeseburger

Point Reyes Blue Cheese | Caramelized Onions

House-Made Sesame Seed Bun

House-made Sonoma Duck Rilette

Toasted Brioche | Tart Cherry Compote

Beef Carpaccio

Truffle Aioli | Parmesan | Crostini

Grilled Beef Skewers

Caramelized Pearl Onion | Chimichurri Sauce

Braised Beef Short Ribs

Celery Root Purée | Apple

Whole Grain Mustard Slaw

GARDEN

Rosemary Gougère

Herbed Mascarpone | Red Onion Jam

Miniature Quiche

Spinach | Gruyère

Caramelized Onions | Frisée Salad

Crispy Polenta

Tomato and Olive Marmalade

Parmesan Cheese | Micro Basil

Marinated Forest Mushrooms

Goat Cheese | Fines Herbes Ciabatta Crostini

Fresh Vegetable Spring Rolls

Tofu | Lettuce | Carrot | Cucumber

Mint | Sweet Chili Sauce

Marinated Tomato Bruschetta

Parmesan Cheese | Basil

Mini Twice Baked Potatoes

Aged Cheddar | Chives

Compressed Watermelon

Tomato | Jalapeño | Basil | Feta



2018-2019



MENU OPTIONS

SOUP

Roasted Fennel & Tomato

Herbed Croutons | Lemon Scented Bellwether Farms Ricotta

Potato Leek Soup

White Truffle Oil | Brioche Croutons

Fresh English Pea (Seasonal)

Poached Citrus Marinated Rock Shrimp

Mint Crème Fraîche

Butternut Squash

Roasted Apple and Candied Walnut Compote

Crispy Sage

Dungeness Crab Bisque en Crouete (+\$5/person)

Lump Crab | Tarragon | Puff Pastry

LAND

Roasted New York Strip Loin

Potato and Aged Cheddar Gratin | Glazed Baby Vegetables

Buttermilk Fried Onions | Bordelaise Sauce

Sonoma County Duck Two Ways

Roasted Hoisin Marinated Breast | Crispy Confit of Duck Leg

Beluga Lentils | Roasted Baby Turnips | Frisée

Brined & Roasted Chop of Kurobuta Pork

Panzanella Salad | Gigante Beans | Blistered Tomatoes | Garlic Crouton

Wild Arugula | Roasted Pearl Onions | Pork Jus

Garlic & Herb Crusted Rack of Local Lamb (+\$5/person)

Ratatouille | Black Olive Couscous

Sherry Vinegar and Lamb Reduction | Micro Basil

Red Wine Braised Beef Short Rib

Smoked Gouda Polenta | Bacon Braised Lacinato Kale

Sage Glazed Baby Carrots

SALAD

Heirloom Tomato & Burrata (Seasonal)

Mache | Compressed Peaches | Grilled Ciabatta Crostini

Wild Arugula & Frisée Salad

Roasted Baby Beets | Candied Walnuts | Blue Cheese | Dijon Vinaigrette

Grilled Delta Asparagus (Seasonal)

Radicchio | Egg | Crushed Olives | Piquillo Peppers

Pecorino | Capers and Anchovy Vinaigrette

Little Gem Wedge

Cherry Tomatoes | Crispy Bacon | Pickled Red Onion

Blue Cheese Dressing | Parsley

Shaved Fennel & Wild Arugula Salad

Orange Supremes | Laura Chenel Chèvre

Candied Almonds | Citrus Vinaigrette

Classic Caesar

Hearts of Romaine | Olive Oil Croutons

White Anchovies | Parmesan Tuiles

SEA

Roasted Sustainable Salmon Filet

Dungeness Crab Hash | Yukon Gold Potatoes

Mixed Peppers | Onions | Béarnaise Sauce

Seared Filet of Seasonal Local Halibut or Sea Bass

Crispy Fingerling Potatoes | Sautéed Broccolini

Lemon Purée | Basil Oil | Micro Basil

Pan Seared Day Boat Scallops

Saffron and Oven Dried Tomato Risotto | Bloomsdale Spinach

Dehydrated Niçoise Olives | Gremolata

Pepper Crusted Seared Ahi Tuna

English Cucumber | Daikon Sprouts | Sweet Basil | Truffle Ponzu Sauce



2018-2019

Approved Vendors

WEDDING PLANNERS:

A Dream Wedding

Echo Dawn Wright
707-486-7432
a-dreamwedding.com

CC Events

Chaz Crosier
707-484-0677
ccevents.com

Cole Drake Events

Stephanie Cole | Sarah Drake | Alexis Alexander
707-304-5921
coledrake.com

Denise Kramer Weddings

Denise Kramer
707-763-2254
sonoma-napaweddings.com

Dream A Little Dream Events

Kathryn Kalabokes | Camile Jacinto Hale
415-641-1124
dreamalittledreamevents.com

Lorin Rose Weddings

Lorin Rose
707-479-8388
lorinroseweddings.com

L'Relyea Events

707-955-5035
lrelyeaevents.com

Ooh La La Weddings & Events

Lindsey Hintereder | Kaitlyn Finley
707-206-2400
oohlalaweddings.com

Run Away with Me

707-408-0408
runawaywithme.com

CATERERS:

Elaine Bell Catering

707-603-1400
elainebellcatering.com

The Girl & the Fig Catering

707-933-3667
figcaters.com

Park Avenue Catering

707-793-9645
parkavecater.com

Pascaline Fine Catering

707-521-9348
pascalinefinecatering.com

Paula LeDuc Fine Catering

510-547-7825
paulaleduc.com

Ramekins

707-933-0450
ramekins.com

WEDDING INSURANCE:

WedSafe

877-723-3933
wedsafe.com

RENTALS & LIGHTING:

ATL Events

707-528-3557
atlevents.com

Bright Events Rentals

707-940-6060
brightrentals.com

Encore Events Rentals

707-722-3152
encoreeventsrentals.com

La Tavola Linens

707-257-3358
latavolalinen.com

Party, Tents & Events

707-544-4132
pterentals.com

Recommended Vendors

PHOTOGRAPHERS:

Elle.Jae Photography

415-370-9092
ellejaephoto.com

Marc Blondin Photography

707-703-9731
marcblondinphotography.com

Suzanne Karp Photography

888-450-8101
suzannekarp.com

T.J. Salsman Photography

707-266-8767
tjsalsmanphotography.com

DJs & MUSICIANS:

AMS Entertainment

707-823-7359
amswinecountry.com

California Mobile DJ

707-935-1686
calmobiledj.net

Wine Country Entertainment

707-965-9862
winecountryentertainment.com

OFFICIANTS:

Reverend Dan Melligan

707-539-8785

Reverend Lisa A. Joslen

707-538-VOWS (8697)

Reverend Peadar Dalton

707-939-7613

FLORALS:

Bertoli Bridal & Design

707-291-8002
bertolibridal.com

Fleurs de France

707-824-8158
fleursfrance.com

Meredith Law Design

828-545-5575
meredithlawdesign.com

Vanda Floral Design

707-763-9271
vandafloral.com



Local Recommendations

BAKERY:

Patisserie Angelica
707-827-7998
patisserieangelica.com

Crisp Bake Shop
707-933.9999
crispbakeshop.com

SALON:

Bella Bridal
707-968-7144
bellabridalnv.com

It's a Date at the Powder Room
707-537-7968
sonomacountyweddingmakeup.com

The Beauty Spot
707-595-5621
thebeautyspotsantarosa.com

TRANSPORTATION:

Beau Wine Tours
707-938-8001
beauwinetours.com

Napa Valley Tours & Transportation
707-251-9463
nvt.net

Pure Luxury Transportation
707-253-0296
pureluxury.com

TRAVEL:

KB's Travel
415-847-1706
kbstravel.net

LODGING:

Flamingo Conference Resort & Spa
707-545-8530
flamingoresort.com
7.0 mi from the Winery

El Dorado Hotel & Kitchen
707-996-3030
eldoradosonoma.com
12.9 mi from the Winery

Fairmont Sonoma Mission Inn & Spa
707-938-9000
fairmont.com/sonoma
10.6 mi from the Winery

Gaige House A Four Sisters Inn
707-935-0237
gaige.com
6.7 mi from the Winery

Hyatt Regency Sonoma Wine Country
707-284-1234
sonomawinerycountry.regency.hyatt.com
10.3 mi from the Winery

Kenwood Inn & Spa
707-833-1293
kenwoodinn.com
3.3 mi from the Winery

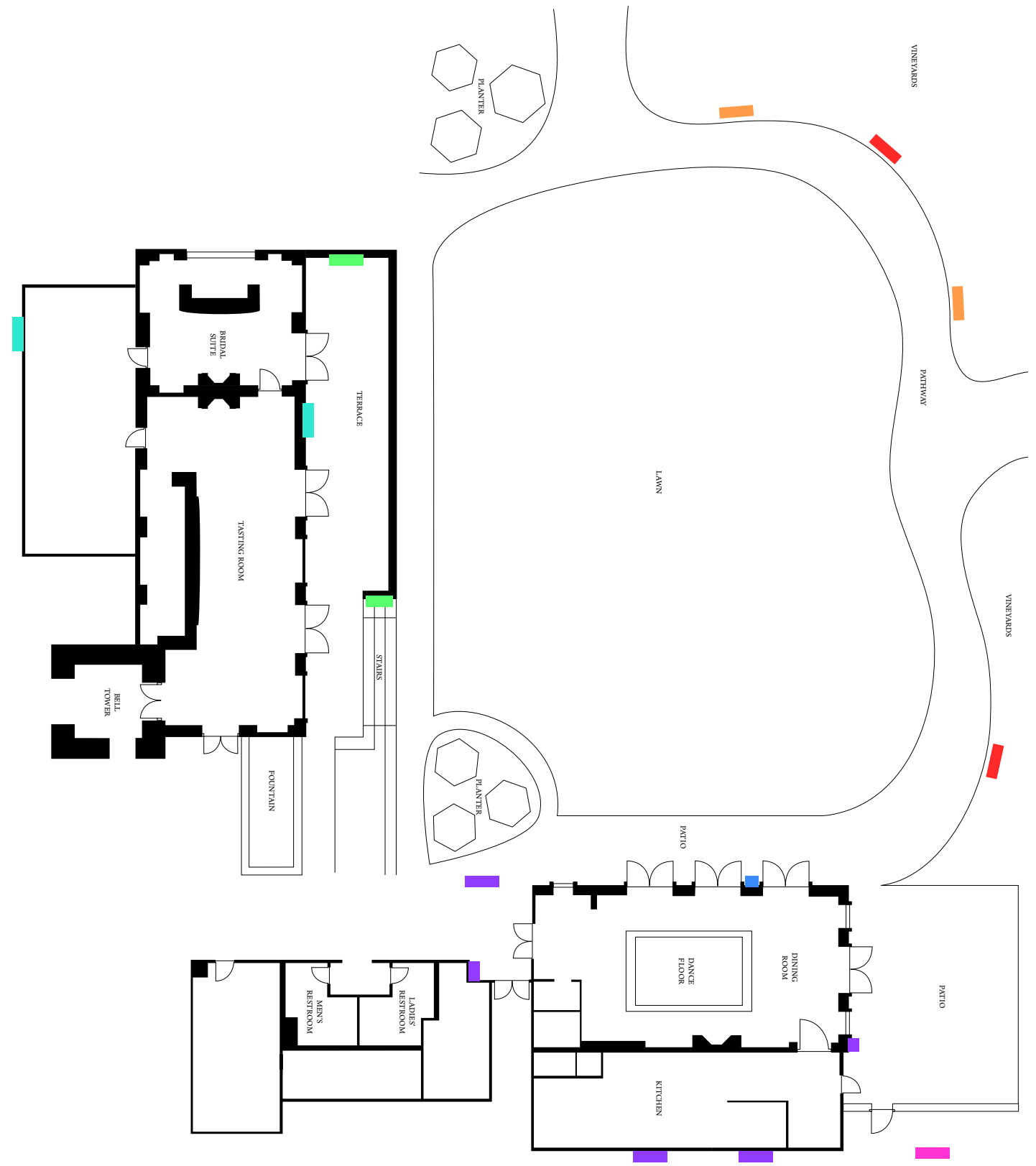
The Lodge at Sonoma Resort & Spa
800-468-3571
marriott.com
16.0 mi from the Winery

MacArthur Place
707-938-2929
macarthurplace.com
13.6 mi from the Winery

Ramekins The Inn
707-933-0450
ramekins.com/the-inn
12.4 mi from the Winery

Sonoma Rosso
sonomarosso.com
1 mi from the Winery





- 1 LE17
- 1 LC21
- 1 LC25
- 1 LC23
- 1 LB12
- 1 LB13
- 1 LD42

SCALE 1/8" = 1'0"