



Sonoma Wine Garden offers the quintessential California dining experience. Located in the heart of Santa Monica atop the rooftop Dining Deck at Santa Monica Place, Sonoma Wine Garden provides a bright, welcoming atmosphere and highlights bold Mediterranean flavors with a classic California touch.



In addition to an extensive selection of local and International wines, we feature a full bar with specialty cocktails using fresh garden ingredients.



The breathtaking ocean views and Santa Monica sunsets provide the perfect ambiance for a bustling brunch, leisurely lunch, or an intimate dinner.



Available for private events. Choose from several unique spaces for a partial buyout, or make it exclusively yours as a full buyout. Our executive chefs can create a custom menu to make your event a truly memorable one.

CONTACT

424.214.4560 events@sonomawinegarden.com

395 Santa Monica Place, Level 3 (2nd Street, btwn Broadway & Colorado)



THE OCEAN DECK



The Ocean Deck overlooks the Pacific Ocean. Furniture is removable to create a flexible floor plan for your group.

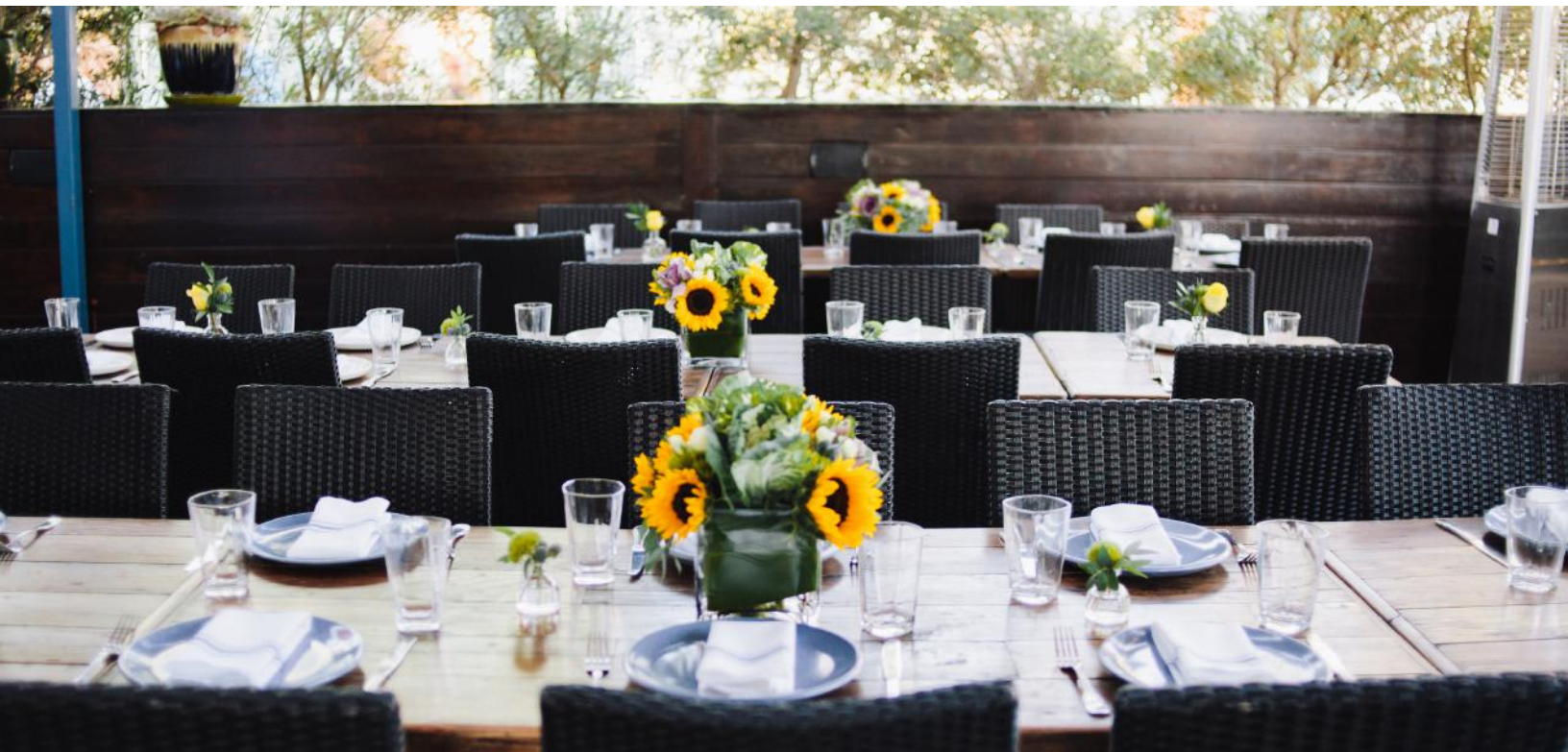


Capacity: 85 seated, 150 standing

THE GARDEN PATIO



One of our favored event spaces, the Garden Patio is centered around a stone fireplace and surrounded by olive trees.

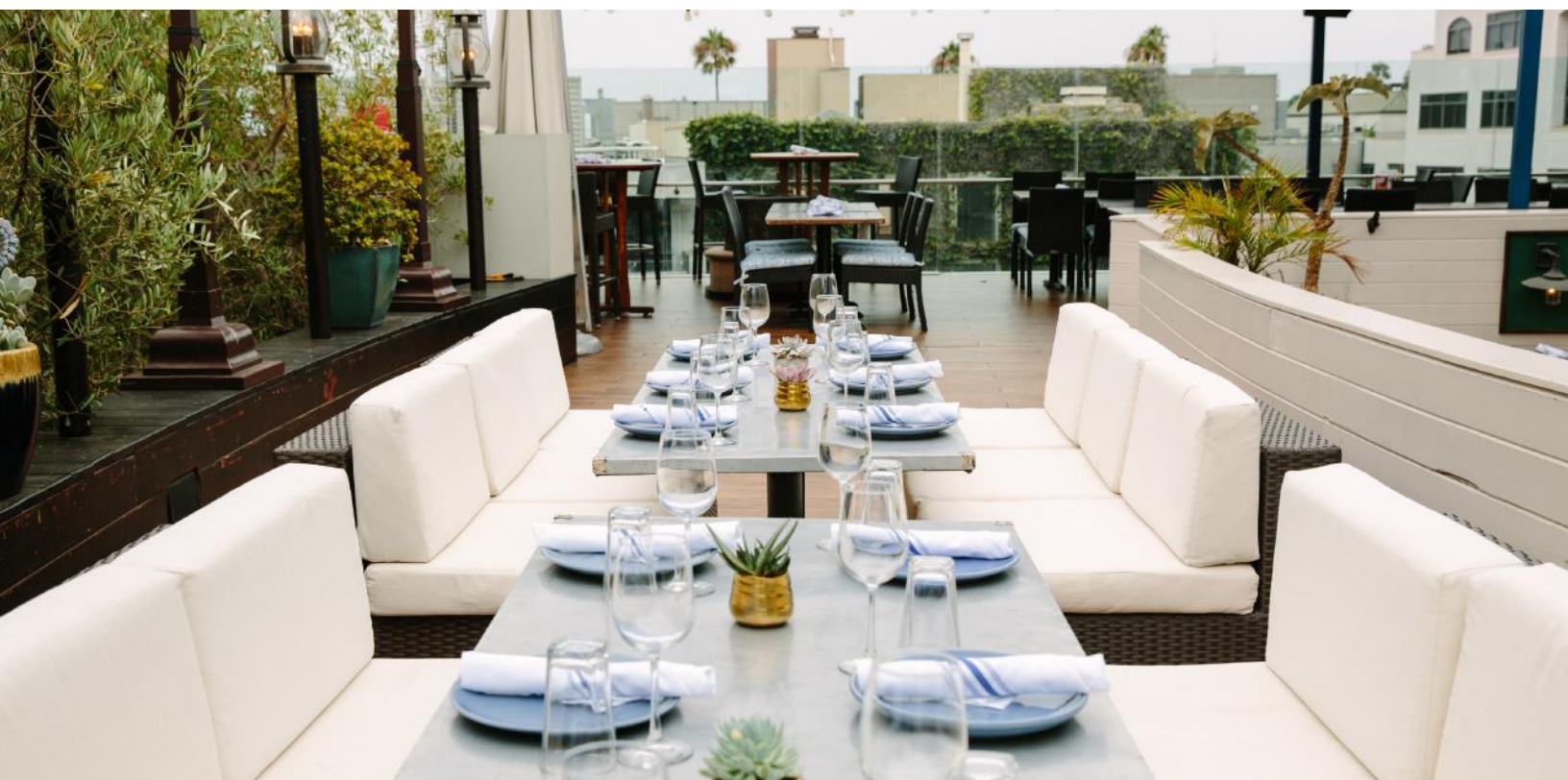


Capacity: 50 seated, 150 standing

THE SONOMA DECK



Sitting above the main level with partial views of the Pacific Ocean, the Sonoma Deck is nestled among mature olive trees with a commanding view of the entire Wine Garden.



Capacity: 35 seated, 40 standing

RISERVA



Our newly renovated dining room offers a chic alternative to the outdoor rooftop experience. Plush seating and rich ambiance are the highlights of this intimate space.



Capacity: 50 seated, 75 standing

SONOMA WINE BAR



Sonoma Wine Bar is the centerpiece of our open-air restaurant.
Surrounded by sliding glass doors, this space can be fully or
partially enclosed.



Capacity: 25 seated, 50 standing



COCKTAIL RECEPTION APPETIZER MENU "LITE BODIED"

Starting at \$30 per person

TO START

CRUDITÉS AND DIPS (STATION)

Assorted vegetables, warm pita bread, hummus, herbed yogurt

SELECT 3 TRAY PASSED HORS D'OEUVRES BELOW:

ARANCINI WITH TRUFFLE AIOLI

Risotto croquettes stuffed w/grana padano

CRAB FRITTERS

Dungeness crab, corn, tarragon w/preserved meyer lemon and chive aioli

BRUSCHETTA

Cherry tomato, fresh mozzarella & basil, roasted mushrooms, olive tapenade

BEEF SLIDERS

Ground beef, ketchup, mustard, dill pickle

PULLED PORK SLIDERS

Braised pork shoulder, slaw, bbq sauce

TUNA TARTARE

Ahi tuna, scallions, sesame oil, tamari, sesame seeds on a potato gaufrette

MARGHERITA PIZZA

Tomato, basil, fior di latte



COCKTAIL RECEPTION APPETIZER MENU "MEDIUM BODIED"

Starting at \$40 per person

TO START

CHEESE AND CHARCUTERIE (STATION)

Selection of artisanal cheeses and sliced cured meats served with fruit compote, mustard, almonds, cornichons, and toasted baguette

SELECT 3 TRAY PASSED HORS D'OEUVRES BELOW:

ARANCINI WITH TRUFFLE AIOLI

Risotto croquettes stuffed w/grana padano

CRAB FRITTERS

Dungeness crab, corn, tarragon w/preserved meyer lemon and chive aioli

BRUSCHETTA

Cherry tomato, fresh mozzarella & basil, roasted mushrooms, olive tapenade

BEEF SLIDERS

Ground beef, ketchup, mustard, dill pickle

PULLED PORK SLIDERS

Braised pork shoulder, slaw, bbq sauce

TUNA TARTARE

Ahi tuna, scallions, sesame oil, tamari, sesame seeds on a potato gaufrette

MARGHERITA PIZZA

Tomato, basil, fior di latte



COCKTAIL RECEPTION APPETIZER MENU "FULL BODIED"

Starting at \$50 per person

TO START

CHEESE AND CHARCUTERIE STATION

Chef's selection of artisanal cheeses and meats,
mustard, fig compote, cornichons

&

CRUDITÉS AND DIPS

Assorted vegetables, warm pita bread, hummus, herbed yogurt

SELECT 4 TRAY PASSED HORS D'OEUVRES BELOW:

ARANCINI WITH TRUFFLE AIOLI

Risotto croquettes stuffed w/grana padano

CRAB FRITTERS

Dungeness crab, corn, tarragon w/preserved meyer lemon and chive aioli

BRUSCHETTA

Cherry tomato, fresh mozzarella & basil, roasted mushrooms, olive tapenade

BEEF SLIDERS

Ground beef, ketchup, mustard, dill pickle

PULLED PORK SLIDERS

Braised pork shoulder, slaw, bbq sauce

TUNA TARTARE

Ahi tuna, scallions, sesame oil, tamari, sesame seeds on a potato gaufrette

MARGHERITA PIZZA

Tomato, basil, fior di latte



PRE-SET DINNER MENU "LIGHT BODIED"

SERVED FAMILY STYLE

\$50 per person

TO START

OLIVES AND CLARK STREET BREAD

Extra virgin olive oil & butter

TUSCAN KALE SALAD

Toasted hazelnuts, coriander giardiniera, vinaigrette royale, lemon zest

MARGHERITA PIZZA

Tomato, basil, fior di late

***Add Brussel Sprouts \$3.00 per person

ENTREE

HOMEMADE TAGLIATELLE PASTA

Mushroom, spinach in a cream sauce

PROTEIN (CHOICE OF 1 PRE-SELECT)

ROASTED CHICKEN

Farro with wild mushrooms and caramelized baby carrots

OR

SCOTTISH SALMON

With lemon butter and honey avocado salsa

TO FINISH

CHEF ASSORTED DESSERTS



MEDIUM BODIED DINNER
SERVED FAMILY STYLE

\$70 per person

TO START

OLIVES AND CLARK STREET BREAD

Extra virgin olive oil & butter

BEETS AND GOAT CHEESE SALAD

Herb marinated gold and rainbow beets, goat cheese, field greens, preserved lemon vinaigrette

OR

TUSCAN KALE SALAD

Toasted hazelnuts, coriander giardiniera, vinaigrette royale, lemon zest

***Add Brussel Sprouts \$3.00 per person

ENTREE (CHOICE OF 2 PRE-SELECT)

PIZZA / HOMEMADE PASTA

Margherita pizza, Funghi Pizza

HOMEMADE TAGLIATELLE PASTA

Cherry tomato Ragu

OR

HOMEMADE TAGLIATELLE PASTA

Mushroom, spinach in a cream sauce

PROTEIN (CHOICE OF 2 PRE-SELECT)

GRILLED PORK CHOP

Fava beans, heirloom tomatoes, homemade pancetta, pea tendrils, salsa verde

ROASTED CHICKEN

Farro with wild mushrooms and caramelized baby carrots

SCOTTISH SALMON

Served with lemon butter and honey avocado salsa

TO FINISH

CHEF' ASSORTED DESSERTS



FULL BODIED DINNER MENU

SERVED FAMILY STYLE

\$90 per person

TO START

OLIVES AND CLARK STREET BREAD

Extra virgin olive oil & butter

TUSCAN KALE SALAD

Toasted hazelnuts, coriander giardiniera, vinaigrette royale, lemon zest

BEETS AND GOAT CHEESE SALAD

Herb marinated gold and rainbow beets, goat cheese, field greens, preserved lemon vinaigrette

***Add Brussel Sprouts \$3.00 per person

ENTREE

HOMEMADE TAGLIATELLE PASTA

Cherry tomato Ragu

OR

HOMEMADE TAGLIATELLE PASTA

Mushroom, spinach in a cream sauce

PIZZA (CHOICE OF 1)

Margherita Pizza, Funghi Pizza, Diavolo Pizza

PROTEIN (CHOICE OF 2)

GRILLED PORK CHOP

Fava beans, heirloom tomatoes, homemade pancetta, pea tendrils, salsa verde

ROASTED CHICKEN

Farro with wild mushrooms and caramelized baby carrots

SCOTTISH SALMON

Served with lemon butter and honey avocado salsa

STEAK FRITES

Chimichurri, truffle fries, mixed greens

TO FINISH

CHEF' ASSORTED DESSERTS



BAR MENU

OPEN BAR OPTIONS

BEER & WINE PACKAGE

SONOMA SELECTED BANQUET WINES (\$40.00 PER PERSON FOR 2 HOURS)

WELL OPEN BAR

BEER, WINE, CRAFTED WELL DRINKS (\$55.00 PER PERSON FOR 2 HOURS)

SONOMA SELECTED WINES

TBD

LIQUOR

Kettle One Vodka, Bombay Sapphire Gin, Captain Morgan Rum,
Jack Daniels Bourbon, Macallan 12 Scotch/Whiskey

MID - PREMIUM OPEN BAR

BEER, WINE, MID - PREMIUM DRINKS (\$65.00 PER PERSON FOR TWO HOURS)

WINE

Da Luca Prosecco, Cloud Chaser Rose, Rombauer Sauvignon Blanc, Chalk Hill Chardonnay,
Intrinsic Cabernet, Terrazas Malbec

LIQUOR

Kettle One Vodka, Bombay Sapphire Gin, Captain Morgan Rum,
Jack Daniels Bourbon, Macallan 12 Scotch/Whiskey

PREMIUM OPEN BAR

BEER, WINE, PREMIUM DRINKS (\$75.00 PER PERSON FOR 2 HOURS)

WINE

Chandon Sparkling Wine, Cloud Chaser Rose, Hess Spy Valley Sauvignon Blanc, Joseph Faiveley
Chardonnay, Inception Pinot Noir, Intrinsic Cabernet

LIQUOR

Belvedere Vodka, Hendricks Gin, Don Julio Tequila, Sailor Jerry's Rum, Bulleit Bourbon, Johnnie
Walker Black Scotch/Whiskey

**IF YOU WOULD PREFER, WE CAN ALWAYS CUSTOMIZE YOUR
BAR PACKAGE TO FIT YOUR NEEDS BY OFFERING A PACKAGE
BILLED ON - CONSUMPTION OR LIMITED TO SPECIFIC
LIBATIONS.**

MORE DETAILS

Banquet Conditions

Credit Card Guarantee – 25% deposit Sonoma Wine Garden requires a credit card number to guarantee all reservations for banquet parties.

Cancellation Policy

A 25% deposit is due upon booking. A cancellation fee of 50% off the total balance shall be charged if the event is cancelled less than 7 business days before the event. At the venue's sole discretion, same day cancellations may incur a cancellation fee of up to 100% of the total balance due.

Confirmation of the final guest number of event attendees is required 3 days prior to the function. Should the number of attendees decrease on the day of the event, Sonoma Wine Garden reserves the right to charge for the confirmed number of attendees.

Payment

Payment may be made by credit card. A 9% service charge, 15% gratuity and 10.25% sales tax will be applied to all food and beverage charges. Unless otherwise arranged by the event coordinator, the entire bill is due at the end of the event. Sonoma Wine Garden kindly asks that parties use only one credit card when making payment. American Express, Visa, Discover, & MasterCard accepted.

Meeting and Events Facilities/Equipment

We offer entertainment services such as our resident magician or house mixologist to elevate your event. Wi-fi access and DJ turntables are available. All AV equipment will be arranged by the venue from a third party vendor.

Floral Arrangements

Floral arrangements and pricing available upon request.

Address: 395 Santa Monica Place, Suite 300 Santa Monica CA, 90401
Phone: (424) 214-4560 | www.sonomawinegarden.com
Private Events: Romy Bennett romy@sonomawinegarden.com