



.....Est. 2006.....

Events Brochure

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Contact Us Today
Events@sonomahouston.com

Sonoma Wine Bar – more than just California.

Team Sonoma is committed to the success of your event. We know you have options and with each detail we show appreciation for you selecting us to assist with planning your event at Sonoma. In this brochure you'll find detailing of each space available to reserve for your group, an event menu, event packages and frequently asked questions. Contact us today to get penciled in on your date while we customize an outline and menu catered to your event and price range. There's a reason why this small business has succeeded 10 years in serving Houston – our reputation for serving delicious food made with locally sourced ingredients, pouring wine made by farmers and real people and caring about our customers. Thank you for inquiring with us at Sonoma Wine Bar.



SONOMA – UPPER KIRBY

2720 Richmond Ave. Houston, TX 77098 • One block west of Kirby • 713.526.9463

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PRIVATE DINING ROOM (PDR) set with a 4K LED TV with easy access ports to connect your lap top.

- Cocktail-style setting – two large tables for food and wine and three small bistro tables up to 25 guests.
- Seated – one long table set for 12-20 guests

SEMI-PRIVATE (LIVING ROOM) the fireplace during the fall and winter months makes for an intimate setting

- Ideal for a cocktail-style setup, accommodates up to 35 guests. One large table for wine and food. A couch and 2 lounge chairs, 3 bistro tables with tables, and banquet seating.

BAR AREA/DINING ROOM the fireplace during the fall and winter months makes for an intimate setting

- Accommodates up to 50 guests combining the bar, four bistro tables, a pair of couches and one large banquet table.
- The end of the bar is designed to display appetizer platters.

ENTIRE FACILITY

- Accommodates groups up to 125 guests. Combining the bar, dining, semi-private, private room & the patio if needed.

SONOMA IN THE HEIGHTS

801 Studewood St. Houston, TX 77007 • Corner of 8th Street and Studewood • 713.864.9463

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ROOFTOP PATIO

- Celebrate your event overlooking the historic Houston Heights. The intimate rooftop patio seats up to 20 guests and accommodates up to 30 for a reception-style event.
- Coupled with a fireplace and neighborhood views this is the spot to make an impression on your party guests.

DINING ROOM

- A semi-private area separated from the bar/lounge by a fireplace and wall of award-winning wines. Reserve this area for a cocktail-style reception for up to 50 guests or a seated lunch or dinner for up to 35.
- The dining room is adjacent to a patio with a pergola and seating up to 20 – available to reserve in adjacent to the dining room.

BAR AREA/LOUNGE

- Combining the bar and lounge area with couches and bistro tables – this space gives ample space for a happy hour gathering and/or cash bar for up to 45 guests.

BACK PATIO

- Accommodates up to 20 guests for a seated lunch or dinner. This patio is covered by a pergola and bistro lights.

ENTIRE FACILITY

- Accommodates groups up to 125 guests. Combining the bar, dining, semi-private, private room & the both patios if needed.



APPETIZER PLATTERS

Served passed or displayed

2-Platter minimum order per platter • 24-Hour notice on all event orders • *Heights only

VEGETABLE

HUMMUS Grilled baguette...19/1-dzn

GRILLED CHEESE BITES Grilled sourdough, texas cheddar...22/1-dzn

SPANIKOPITA Flaky pastry filled with spinach and feta cheese...25/1-dzn

HEIRLOOM TOMATO BRUSCHETTA Tomato relish, grated sarvecchio...22/1-dzn

DEVEILED EGGS Texas free-range farm eggs, crispy prosciutto, roasted butternut squash...24/1-dzn

CREMINI MUSHROOMS Filled with spinach and feta cheese, drizzled balsamic reduction...19/1-dzn

FIG & GOAT CHEESE CROSTINI grilled baguette, bourbon honey drizzle...18/1-dzn

CAPRESE SALAD SKEWERS Fresh mozzarella, grape tomato, basil leaves, balsamic & olive oil...33/1-dzn

FRUIT & VEGETABLE PLATTER features seasonal fruit and vegetable with house-made ranch...29/1-dzn

BAKED ARTICHOKE DIP Artichokes, spinach, kale, fire-roasted red bell peppers, parmesan cheese, baked artisan bread...36

BEET & GOAT CHEESE SALAD oven-roasted red and yellow beets, pure luck farm goat cheese, pistachio, mint oil drizzle...36

***FRIED CHEESE** bombshell blonde beer batter, lightly fried cheese curds served with a tomato-curry sauce...14/1-dzn

POULTRY, PORK, BEEF

DUCK CONFIT EGGROLLS Napa cabbage, daikon, carrot, spicy apricot marmalade...36/1-dzn

AWARD-WINNING MEATBALLS (2-oz.) All-natural pork and beef, kale, mozzarella, sweet tomato broth...36/1-dzn

PROSCIUTTO-WRAPPED FIGS Mycella blue cheese, drizzled balsamic reduction...24/1-dzn

PROSCIUTTO-WRAPPED ASPARAGUS Grated sarvecchio...24/1-dzn

BEEF WELLINGTON Flaky crust, all-natural braised beef...36/1-dzn

CHICKEN SKEWERS Lemon and herb marinated all-natural chicken...36/1-dzn

SLIDERS (3-oz.) Ranch 44 farms all-natural beef, farmhouse cheddar, caramelized onion aioli...48/1-dzn

STEAK SKEWERS Ranch 44 farms all-natural steak, maître d' butter...48/1-dzn

***TEXAS POUTINE** hand-cut fries, buried hatchet beer braised short rib, cheese sauce, spicy cheese curds, chives...36/1-dzn

SEAFOOD

AHI TUNA Pan-seared, sesame, seaweed salad, mango, jicama and pineapple slaw, seaweed salad, soy glaze...39/1-dzn

TWO-BITE-SIZED CRAB CAKES Champagne butter sauce...48/1-dzn

SHRIMP SKEWERS House-made pesto...36/1-dzn

***BITE-SIZED COUNTRY-FRIED LOBSTER TAIL** Poached lobster, micro greens, champagne lemon butter...48/1-dzn



DISPLAY PLATTERS

Serves 12 • 24-Hour notice on all event orders

CHEESE & CHARCUTERIE

Sourced from the Houston Dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD...150

cheese: prairie breeze (cow), cambozola (cow), los cameros (cow/goat/sheep)

charcuterie: serrano ham (pork), salametto piccante (pork), salami etna (pork)

accompaniments: american spoon triple berry jam, bee2bee honey, oregon hazelnuts, house-made pickles, organic date and almond crisps, water crackers, artisan baguette

FARMSTEAD CHEESE BOARD...90

cheese: ashbrook (cow), mezzo secco (cow), kunik (goat/cow), melkbus (goat)

accompaniments: strawberry, pear, apple and onion jam, bee2bee honey, oregon hazelnuts and artisan baguette

CHARCUTERIE BOARD...90

meats: prosciutto di parma (pork), bresaola (beef), salami etna (pork), rigani loukanika salami (pork)

accompaniments: apple and onion jam, stoneground mustard, house-made pickles, olives and artisan breads

DESSERT

FARMHOUSE CHEESECAKE Served in individual mason jars, vanilla cookie crust, strawberry coulis...36/1-dzn

PINEAPPLE UPSIDE-DOWN CAKE House-made whipped crème...24/1-dzn

CHERRY CRISP Baked sweet cherries, almond and oatmeal topping...24/1-dzn

WALNUT CARAMEL TORTE Sweet almond shell...24/1-dzn

CHOCOLATE COVERED STRAWBERRIES Dark chocolate...33/1-dzn

HAND-MADE CHOCOLATE TRUFFLES milk chocolate, espresso dark chocolate, rosé dark chocolate and lavender...29/1-dzn

BRUNCH

Available Sundays only at Heights location 10am – 3pm

HOUSE-MADE GRANOLA greek yogurt, bee2bee honey, banana...36/1-dzn

BISCUITS & GRAVY chef matt's home-made biscuits, sausage gravy...24/1-dzn

BELGIAN WAFFLES maple syrup...36/1-dzn • **BRIOCHE FRENCH TOAST** maple syrup...24/1-dzn

BREAKFAST PLATE scrambled farm-house eggs, Applewood-smoked bacon, home-made biscuits, jams, honey...14/person (6-min)

CRAB CAKE SLIDERS blue crab, mixed greens, heirloom tomatoes, champagne butter sauce, hand-cut fries...36/1-dzn

COUNTRY FRIED LOBSTER TAIL & WAFFLE lightly fried lobster tail, belgian waffle, honey butter, maple syrup...60/1-dzn

QUICHE free range eggs, caramelized shallots, pure luck farm goat cheese, thin-sliced speck...50/whole quiche, 8 slices

CORNED BEEF HASH all-natural beef, red potato, roasted corn, mustard greens, fried farm eggs...48



EVENT PACKAGES

Book your next wine and food party at Sonoma Wine Bar selecting one of our group packages created to help you stay within your budget. Your package will include an “open bar” of preselected wines (averaging 2-4 glasses of wine per person) for 2-hours or you may upgrade your timeframe to 3-hours for an additional 10 dollars per person. Price includes personalized wine sheets with tasting notes. Beer may be included in package at no additional cost. Add additional appetizer platters to any of the packages. **Custom packages available.**

RECEPTION-STYLE SETUP

1) WINE TASTING \$40/person

Selection of 4 Wines (2 Whites & 2 Reds)

2) A DAY SOIRÉE \$35/person {booked between 11am – 5pm}

Selection of a Rosé, a Red Wine, House-made Sangria and Mimosa (2 Wines & 2 Beverages)

Cheese & Charcuterie Display Board • Heirloom Tomato Bruschetta • Baked Spinach & Artichoke Dip

3) HAPPY HOUR PARTY \$35/person {to be booked between 3pm – 7pm}

Selection of 4 House Wines (2 Whites & 2 Reds)

Cheese & Charcuterie Display Board • Assorted Pizza

4) GRAND CRU WINE & FOOD \$65/person

Selection of 4 Wines (2 Whites & 2 Reds)

Cheese & Charcuterie Display Board • Caprese Salad Skewers • Award-Winning Meatballs • Assorted Pizzas • Baked Artichoke Dip

SEATED

1) GUIDED WINE TASTING \$50/person

Sip, Swirl and Learn about wine in a fun, laid back and unpretentious setting. Our resident sommelier will guide you and your guests in a wine and cheese tasting...covering regions, appellations, varietals, tastes, wine lists and more!

2) TWO-COURSE PRIXE FIXE LUNCH MENU \$25/person or \$45/person with wine pairings

A seated two-course seasonal prix fixe menu with wine pairings

Includes menu with 2 options for first course and 2 options for second course.

3) THREE-COURSE WINE DINNER \$50/person or \$80/person with wine pairings

A seated three-course seasonal prix fixe menu with wine pairings

Includes menu with 2 options for first course, 3 options for second course and 2 options for third course.



FREQUENTLY ASKED QUESTIONS

How long will creating a custom menu take? Up to three days

Do I have to select a package? No, you may reserve an area and order from the menu. A F&B spending minimum may be required.

What is the setup fee? \$49 - \$89

Is there a food and beverage minimum? Yes. Spending minimums apply if an entire area is reserved for your group. This varies from party to party, depending on the day, date and number of guests.

What if I need to cancel? You may cancel without any penalty up to the number of days listed in your outline.

May I rent out the entire establishment? Yes, please speak with an event coordinator.

May I bring in my own cake/desserts? Absolutely! We will gladly provide a dessert table. A cake plating fee is \$1 per person.

Is outside food permitted besides a special dessert or cake? No.

May I bring my own wine? Yes, \$25 corkage fee per bottle does apply (limit to two bottles) this does not apply towards spending minimum.

Per Texas Alcohol Beverage Commission liquor is not allowed on-premise, only beer and wine sales are licensed.

Are separate tabs available? Yes, please request at time of booking reservation. Multiple credit cards are allowed.

Is there Valet or a charge for parking? Only when requested as an add-on to your event.

Is a deposit required? Depends on amount of event.

What is required to confirm my reservation? Contact us today! We can send over an outline and menu for approval.

What is the standard service gratuity? 20% and standard 8.25% Sales Tax

ADD-ONS

Flowers: We're happy to assist with picking up flowers and making small arrangements. Cost starts at \$15 per mason jar vase.

Decorations: You're may access the space 30 minutes prior to event time to decorate.

Booking Entertainment: Resident DJ \$325/3 Hours • 3-Man Jazz Band \$600/3 Hours • 1-Man Acoustic Guitarist \$200/2 Hours

Valet: \$250 3 attendants for up to 3 hours

Additional Setup: Microphone \$50 • Slide Show Connections to 4K TV \$50

SONOMA – UPPER KIRBY

2720 RICHMOND AVENUE • HOUSTON, TX 77098 • ONE BLOCK WEST OF KIRBY • 713.526.9463

UPPER KIRBY HOURS OF OPERATIONS:

MONDAY – WEDNESDAY 3:00 P.M. – 10:00 P.M.

THURSDAY – SATURDAY 2:00 P.M. – 11:00 P.M.

SUNDAY CLOSED (available for events)

SONOMA IN THE HEIGHTS

801 STUDEWOOD STREET • HOUSTON, TX 77007 • CORNER OF 8TH STREET AND STUDEWOOD • 713.864.9463

HEIGHTS HOURS OF OPERATIONS:

MONDAY – WEDNESDAY 11:00 A.M. – 10:00 P.M.

THURSDAY – SATURDAY 11:00 A.M. – 12:00 A.M.

SUNDAY BRUNCH 10:00 A.M. – 3:00 P.M.

SUNDAY DINNER 3:00 P.M. – 10:00 P.M.

CLOSED MONDAY (available for events)



EVENT OUTLINE AND MENU:

EVENT NAME:	NUMBER OF GUESTS:
EVENT DATE:	F&B SPENDING MINIMUM:
EVENT START TIME:	ROOM FEE:
EVENT END TIME:	SETUP FEE:
POINT OF CONTACT:	ESTIMATED PER PERSON COST:
PHONE NUMBER:	ESTIMATED EVENT TOTAL:
EMAIL ADDRESS:	SELECTED PACKAGE:
REASON FOR EVENT:	SELECTED SPACE & LOCATION:
EVENT ROOM:	SETUP STYLE: COCKTAIL OR SEATED:

WINE & FOOD SELECTIONS:

TERMS AND CONDITIONS

Please sign and send back to confirm event date, menu and setup.

1. Payment is due at the end of the event. No personal or business checks please. No separate checks. Separate Credit Card payments are okay. In the event the card for payment is not present a \$5.00 fee will be applied.
2. All Pricing is subject to 8.25% Sales Tax and 20% Service Gratuity.
3. Cancellation Charge: In the event that you need to cancel within a determined number of days depending on size, day and date of this event. Sonoma suffers a loss therefor a late cancellation charge of 25% may be applied.
4. Sonoma Wine Bar and Restaurant is holding a conditional reservation in your name. Please review and sign this agreement and return in order to confirm your reservation. Your signature below acknowledges your acceptance of the terms contained herein.
5. Wine & Food Packages: In the event anything is ordered outside of the 2-hour or 3-hour selected package they will be billed based on consumption. It is up to the host to determine if additional items are to be on their tab or guests may open their own tabs after.

Date:

Customer Signature:

Credit Card (Visa, American Express, Discover, MasterCard) Number:

Expiration Date & Security code: