



YOU'RE INVITED TO HOST YOUR SPECIAL EVENT AT
The Flamingo Conference Resort & Spa
ONE OF THE PREMIER SONOMA COUNTY DESTINATION SITES
FOR WEDDING RECEPTIONS, WELCOME RECEPTIONS,
REHEARSAL DINNERS AND FAREWELL BRUNCHES

THE FLAMINGO CONFERENCE RESORT AND SPA
SURROUNDED BY ACRES OF BEAUTIFULLY LANDSCAPED
GROUNDS IN THE SONOMA WINE COUNTRY.
WHETHER YOU ARE LOOKING TO HOST A LARGE CELEBRATION
OR INTIMATE GATHERING, OUR DEDICATED EVENT SPECIALIST
WILL HELP YOU CREATE YOUR TRULY UNFORGETTABLE EVENT.
THOUGHTFUL PLANNING AND PREPARATION IS THE KEY TO
A PERFECT CELEBRATION.

PLENTY OF ROOM TO DINE, DANCE AND MINGLE WITH GUESTS.

Let us make your special day unforgettable.

WE OFFER:

SEATING FOR UP TO 400 GUESTS & IMPECCABLE SERVICE

GOURMET CUISINE & GARDEN POOLSIDE PATIO

NEW GARDEN & POOLSIDE VIEW **TERRACE ROOM** FOR
SMALL INTIMATE WEDDINGS

OUTDOOR POOLSIDE PATIO FOR CEREMONY (UP TO 200 GUESTS)

LARGE PERMANENT DANCE FLOOR IN THE MAIN BALLROOM

UPGRADE TO A BRIDAL SUITE IS AVAILABLE

SPECIAL WEDDING RECEPTION MENUS

**USE OUR STANDARD BANQUET MENUS FOR REHEARSAL DINNERS,
WELCOME RECEPTIONS & FAREWELL BRUNCHES, BRIDAL SHOWERS**

PLEASE CALL TO ARRANGE AN APPOINTMENT WITH OUR EXPERIENCED CATERING COORDINATOR.

Victoria Shipley, Catering Sales Coordinator

2777 Fourth Street • Santa Rosa • CA 95405

Email: vshipley@flamingoresort.com

Direct Line: (707) 303-8620 • Fax: (707) 568-0442

Flamingo Wedding Package Includes:

HORS D'OEUVRES RECEPTION
CHOICE OF PLATED OR BUFFET WEDDING MEAL
CHAMPAGNE AND/OR SPARKLING CIDER TOAST
CAKE CUTTING SERVICE
COFFEE SERVICE
WHITE TABLE LINENS
SELECT CHOICE OF COLORED OR WHITE NAPKINS
PLACE SETTINGS
TABLES & CHAIRS
MIRROR CENTERPIECES AND VOTIVE CANDLES
COMPLIMENTARY PARKING
LARGE DANCE FLOOR AND PERMANENT STAGE (FLAMINGO ROOM)



Additional Options Available Upon Request

SONOMA, DRY CREEK AND ALEXANDER VALLEY WINE SELECTIONS
BAR SERVICE & CHOCOLATE FOUNTAINS
CHAIR COVERS @ \$3.75 EACH
TABLE LINEN OVERLAYS AVAILABLE BY SPECIAL ORDER
UPGRADE TO DELUXE SUITE ON WEDDING NIGHT FOR BRIDE & GROOM - (UPON AVAILABILITY)

Use of Banquet Rooms:

6 HOUR BLOCKS AVAILABLE FOR EVENTS - ADDITIONAL HOURS @ \$200/HOUR
MAIN BALLROOM—\$800 SET UP FEE (HALF BALLROOM—\$400 SET UP FEE)
OUR BALLROOM CAN ACCOMMODATE UP TO 400 GUESTS.
OUTDOOR POOLSIDE PATIO & GARDEN AREA - \$200 ACCOMMODATE UP TO 200 GUESTS

**PLEASE SEE OUR
STANDARD BANQUET MENUS FOR:
BRIDAL SHOWERS, WELCOME RECEPTIONS,
REHEARSAL DINNERS & FAREWELL BRUNCHES**



2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620 - Email: vshipley@flamingoresort.com

FLAMINGO WEDDING BUFFET MENU

\$55 - \$65 PER PERSON INCLUSIVE

Hors D'Oeuvres - HAND PASSED OR DISPLAY STATION

Hot and Cold Selections

SPRING ROLLS WITH DIPPING SAUCE
MINI MEATBALLS IN BARBEQUE SAUCE
GINGER-SOY GLAZED CHICKEN OR BEEF SKEWERS,
SPANAKOPITA (SPINACH AND FETA CHEESE IN A PHYLLO CRUST)
SPINACH AND PARMESAN STUFFED BUTTON MUSHROOMS
SMOKED SALMON ON RYE BAGUETTES, WITH HERBED CREAM CHEESE
AND CRACKED PEPPER
BRUSCHETTA (DICED FRESH TOMATOES WITH BASIL ON A CROSTINI)
BELGIAN ENDIVE WITH HERBED CHEESE AND WALNUTS
CHILLED ASPARAGUS WRAPPED WITH PROSCIUTTO



Salads

HEARTS OF ORGANIC GREEN SALAD WITH SHERRY VINAIGRETTE
GRILLED AND ROASTED VEGETABLE SALAD WITH BALSAMIC VINAIGRETTE
CHILLED ASPARAGUS AND BAY SHRIMP WITH DIJON AIOLI
SEASONAL FRESH FRUIT AND BERRY DISPLAY

Entrees

GRILLED RAISED CHICKEN BREAST, SUN DRIED TOMATO CREAM SAUCE
HERB CRUSTED SLOW ROASTED PORK LOIN, THYME JUS
GRILLED FARM RAISED ATLANTIC SALMON FILET, TOMATO VINAIGRETTE
HERB MARINATED SLOW ROASTED NEW YORK SIRLOIN, PORTBELLO MUSHROOM SAUCE

Starch—Select Two

RICE PILAF, YUKON GOLD MASHED POTATOES, HERB ROASTED POTATOES OR
CHEESE TORTELLINI WITH PESTO CREAM SAUCE & SUN DRIED TOMATOES

SERVED WITH SEASONAL GARDEN FRESH VEGETABLES AND FRESH DINNER ROLLS

*Includes Champagne or Sparkling Cider for Toast
And Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

(WEDDING BUFFET MENU OPTIONS - ALL INCLUSIVE PACKAGE PRICES)

BUFFET #1 - ONE HORS D'OEUVRE, ONE ENTRÉE, TWO STARCHES, CHAMPAGNE TOAST	\$55.00 PER PERSON
BUFFET #2 - TWO HORS D'OEUVRES, TWO ENTREES, TWO STARCHES, CHAMPAGNE TOAST	\$60.00 PER PERSON
BUFFET #3 - TWO HORS D'OEUVRES, THREE ENTREES, TWO STARCHES, CHAMPAGNE TOAST	\$65.00 PER PERSON



2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620—email: vshipley@flamingoresort.com

FLAMINGO WEDDING *PLATED* MENU #1

\$55 PER PERSON INCLUSIVE

Hors D'Oeuvres - Select One

HAND PASSED OR DISPLAY STATION

Hot and Cold Selections

SPRING ROLLS WITH DIPPING SAUCE

MINI MEATBALLS IN BARBEQUE SAUCE

GINGER-SOY GLAZED CHICKEN OR BEEF SKEWERS,

SPANAKOPITA (SPINACH AND FETA CHEESE IN A PHYLLO CRUST)

SPINACH AND PARMESAN STUFFED BUTTON MUSHROOMS

SMOKED SALMON ON RYE BAGUETTES, WITH HERBED CREAM CHEESE AND CRACKED PEPPER

BRUSCHETTA (DICED FRESH TOMATOES WITH BASIL ON A CROSTINI)

BELGIAN ENDIVE WITH HERBED CHEESE AND WALNUTS

CHILLED ASPARAGUS WRAPPED WITH PROSCIUTTO



Salad

COMPOSITION OF ORGANIC GREEN SALAD WITH SHERRY VINAIGRETTE DRESSING

Entree ~ Select two

GRILLED LOCALLY RAISED CHICKEN BREAST

SOFT POLENTA, SEASONAL VEGETABLES AND SUN DRIED TOMATO CREAM SAUCE

ROASTED LOCALLY CAUGHT PACIFIC RED SNAPPER

RICE PILAF, SEASONAL VEGETABLES AND RED WINE BEURRE ROUGE

HERB CRUSTED SLOW ROASTED PORK LOIN

YUKON GOLD MASHED POTATOES SEASONAL VEGETABLES AND THYME JUS

ACCOMPANIED WITH FRESH DINNER ROLLS

*Includes Champagne or Sparkling Cider for Toast
And Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

**\$55.00 PER PERSON
INCLUSIVE**



2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620 EMAIL: vshipley@flamingoresort.com

FLAMINGO WEDDING *PLATED* MENU #2

\$60 PER PERSON INCLUSIVE

Hors D'Oeuvres - Select Two

HAND PASSED OR DISPLAY STATION

Hot and Cold Selections

SPRING ROLLS WITH DIPPING SAUCE
MINI MEATBALLS IN BARBEQUE SAUCE
GINGER-SOY GLAZED CHICKEN OR BEEF SKEWERS,
SPANAKOPITA (SPINACH AND FETA CHEESE IN A PHYLLO CRUST)
SPINACH AND PARMESAN STUFFED BUTTON MUSHROOMS
SMOKED SALMON ON RYE BAGUETTES, WITH HERBED CREAM CHEESE AND CRACKED PEPPER
BRUSCHETTA (DICED FRESH TOMATOES WITH BASIL ON A CROSTINI)
BELGIAN ENDIVE WITH HERBED CHEESE AND WALNUTS
CHILLED ASPARAGUS WRAPPED WITH PROSCIUTTO



Salad

PETITE HEARTS OF ROMAINE PARMESAN CHEESE, SOURDOUGH CROUTONS, CLASSIC CAESAR DRESSING

Entree ~ Select Two

GRILLED LOCALLY RAISED CHICKEN BREAST

PESTO CREAM SAUCE ACCOMPANIED WITH YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES

GRILLED FARM RAISED ATLANTIC SALMON FILET

SAFFRON RICE PILAF, SEASONAL VEGETABLES AND WARM TOMATO VINAIGRETTE

HERB MARINATED SLOW ROASTED PRIME RIB OF BEEF

RUSSET BURBANK BAKED POTATO, SEASONAL VEGETABLES, CREAMY HORSERADISH AND AU JUS
ACCOMPANIED WITH FRESH DINNER ROLLS

*Includes Champagne or Sparkling Cider for Toast
And Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

\$60.00 PER PERSON

INCLUSIVE



2777 Fourth Street, Santa Rosa, CA 95405

Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620 EMAIL: vshipley@flamingoresort.com

FLAMINGO WEDDING *PLATED* MENU #3

\$65 PER PERSON INCLUSIVE

Hors D'Oeuvres - Select Two

HAND PASSED OR DISPLAY STATION

Hot and Cold Selections

SPRING ROLLS WITH DIPPING SAUCE
MINI MEATBALLS IN BARBEQUE SAUCE
GINGER-SOY GLAZED CHICKEN OR BEEF SKEWERS,
SPANAKOPITA (SPINACH AND FETA CHEESE IN A PHYLLO CRUST)
SPINACH AND PARMESAN STUFFED BUTTON MUSHROOMS
SMOKED SALMON ON RYE BAGUETTES, WITH HERBED CREAM CHEESE AND CRACKED PEPPER
BRUSCHETTA (DICED FRESH TOMATOES WITH BASIL ON A CROSTINI)
BELGIAN ENDIVE WITH HERBED CHEESE AND WALNUTS
CHILLED ASPARAGUS WRAPPED WITH PROSCIUTTO



Salad

BABY SPINACH SALAD MANCHEGO CHEESE, RED PEARS AND CANDIED WALNUTS WITH BALSAMIC VINAIGRETTE DRESSING

Entree ~ Select Two

BALSAMIC GLAZED CORNISH GAME HEN

WILD MUSHROOM STUFFING, SEASONAL VEGETABLES AND ROSEMARY JUS

SAUTÉED JUMBO PRAWN PROVENCAL

SUN DRIED TOMATO RISOTTO, SEASONAL VEGETABLES AND WHITE WINE BUTTER SAUCE

GRILLED FILET MIGNON

SOUR CREAM – CHIVE MASHED POTATOES, SEASONAL VEGETABLES AND PORTABELLA MUSHROOM SAUCE

ACCOMPANIED WITH FRESH DINNER ROLLS

*Includes Champagne or Sparkling Cider for Toast
And Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

\$65.00 PER PERSON

INCLUSIVE



2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620 EMAIL: vshipley@flamingoresort.com

CHOICE OF BUTLER PASSED OR DISPLAY STATION



Hot Selections

CHIPOTLE SLIDERS, GRILLED PATTIES, SMOKED CHILI AIOLI	\$ 30.00 DOZEN
HONEY STUNG CHICKEN DRUMMETTES, LEMON PEPPER DIPPING SAUCE	\$ 23.50 DOZEN
MEATBALLS, SWEDISH DILL SAUCE OR BBQ SAUCE (2 PER PERSON)	\$ 22.50 DOZEN
MINI BEEF WELLINGTON EN CROUTE	\$ 45.00 DOZEN
MUSHROOMS FLORENTINE, GORGONZOLA & SPINACH GRATIN	\$ 23.50 DOZEN
NEW ENGLAND STYLE ROCK CRAB CAKES, HERB AIOLI	\$ 28.50 DOZEN
OVEN FIRED SCALLOP RUMAKIS, APPLEWOOD BACON	\$ 34.00 DOZEN
PETITE QUICHE	\$ 27.00 DOZEN
POTSTICKERS, GINGER SOY DIPPING SAUCE	\$ 24.50 DOZEN
SHRIMP & VEGETABLE WONTONS, SWEET CHILI DIPPING SAUCE (2 PER)	\$ 26.00 DOZEN
SPANAKOPITA PUFFS, SPINACH AND FETA CHEESE FILLING	\$ 23.50 DOZEN
STEAK SKEWERS, HONEY SOY GLAZED, RICE NOODLES	\$ 26.00 DOZEN
TERIYAKI GLAZED CHICKEN SKEWERS, RICE NOODLES	\$ 23.50 DOZEN
VEGETARIAN EGG ROLLS, HOT N' SWEET MUSTARD DIPPING SAUCE	\$ 23.50 DOZEN

Cold Selections

BELGIAN ENDIVE, HERB CREAM CHEESE, SPICED WALNUTS	\$ 26.00 DOZEN
BRUSCHETTA POMODORO, FRESH BASIL, CROSTINI TOASTS	\$ 23.50 DOZEN
CROSTINI TOASTS, PROSCIUTTO HAM, FRESH MOZZARELLA POCKETS	\$ 26.00 DOZEN
FINGER SANDWICHES, WHEAT & SOUR BREAD, SMOKED HAM, DIJONAISE	\$ 23.50 DOZEN
FRESH ASPARAGUS SPEARS, SUGAR CURED HAM (MKT PRICE)	\$ 23.50 DOZEN
GORGONZOLA DOLCE, PROFITTEROLES	\$ 30.00 DOZEN
GREEN LIP MUSSELS, CHILLED, MANGO SALSA	\$ 26.00 DOZEN
NORTH COAST SMOKED SALMON, RYE, HERB MASCARPONE,	\$ 26.00 DOZEN
PETITE ARTICHOKEs, PEPPER CRAB FILLING	\$ 27.00 DOZEN
PINWHEEL WRAPS, TURKEY, PESTO FILLING	\$ 23.50 DOZEN
SONOMA PEPPER JACK, TOSCANA SALAMI, PUMPERNICKEL TOASTS	\$ 23.50 DOZEN

BUFFET STATION RECOMMENDED TO SERVE 30 GUESTS PER ITEM



BAKED IDAHO SKINS, SMOKED CHEDDAR, APPLEWOOD BACON, SOUR CREAM	\$ 37
ARTICHOKE & CRAB DIP, SLICED BREADS	\$ 45
BAKED BRIE, APPLE CHUTNEY, FLATBREADS	\$ 50
PLAYA D'ORO, LAYERED MEXICAN DIP WITH ASSORTED TORTILLA CHIPS	\$ 53
CROWN OF JUMBO PRAWNS, FIERY LIME COCKTAIL SAUCE (2 PER)	\$ 65
SEASONAL FRUIT & BERRY DISPLAY, POPPY SEED YOGURT DIP	\$ 90
MÉLANGE OF CRUDITÉS, ASSORTED HOUSE DIPS	\$ 75
BAKED BRIE, EN CROUTE, PESTO OR APPLE ALMOND, FLATBREADS	\$ 55
IMPORTED & DOMESTIC CHEESES, FRENCH BREADS, CRACKERS	\$110
FLAMINGO SPINACH DIP WITH SLICED BAGUETTE	\$38.50

Choice of Chafer Service or Chef Carver

GRILLED BABY LAMB CHOPS, FRESH MINT MIGNONETTE (DOZ)	\$ 38
HOT N' SWEET PORK LOIN, APPLE MANGO CHUTNEY, ROLLS	\$110
SLOW ROAST BREAST OF TURKEY & CRANBERRY SAUCE, ROLLS	\$110
HONEY BAKED HAM, ROLLS	\$110
ROASTED TRI TIP, TERIYAKI GLAZE, ROLLS	\$115
ANGUS TOP SIRLOIN ROAST, GARLIC STUDDER, ROLLS	\$165
PRIME RIB, SLOW ROAST ANGUS RIBEYE, ROLLS	\$265
CHEF CARVER AVAILABLE UPON REQUEST	\$125.00
CUSTOM ICE CARVINGS AVAILABLE UPON REQUEST	MKT PRICE

MENUS AND PRICES SUBJECT TO CHANGE.

A SERVICE CHARGE OF 19% PLUS STATE MANDATED SALES TAX WILL BE ADDED TO THE ADDITIONAL HORS D'OEUVRES



2777 Fourth Street, Santa Rosa, CA 95405
 Victoria Shipley—Catering Event Sales Coordinator
 (707) 303-8620 Email: vshipley@flamingoresort.com

BANQUET BAR AND BEVERAGES

FULL BAR, COCKTAIL SERVER OR BEVERAGE BAR

Full Bar Stock

WELL BRANDS	\$ 5
CALL BRANDS	\$ 5.50
CORDIALS	\$ 7
PREMIUM BRANDS	\$ 9
DOMESTIC BEER	\$ 4
IMPORTED BEER	\$ 4.50
NON-ALCOHOLIC BEER	\$ 4
MINERAL WATER	\$ 2
SOFT DRINKS	\$ 2

House Choice Wines

B.L.C. CABERNET, GLASS	\$ 7.50
KENDALL JACKSON CHARDONNAY, GLASS	\$ 7.50



Other Beverages Available Upon Request

MARTINELLI'S SPARKING CIDER	\$ 5 PER BOTTLE
ASSORTED JUICES	\$ 19 PER PITCHER (GRAPEFRUIT, CRANBERRY, ORANGE)
CHILLED FRUIT PUNCH	\$ 25 PER GALLON (2 PITCHERS/GALLON)
ICE COLD LEMONADE	\$ 25 PER GALLON
ICED TEA (2 PITCHERS/GALLON)	\$ 34.50 PER GALLON

Keg Beer

DOMESTIC BEER	\$ 330
IMPORTED BEER	\$ 400

Corkage

750ML	\$12
1.5ML	\$24

Full Bar Staffing :

WE WILL PROVIDE THE SERVICE OF ONE BARTENDER PER 100 GUESTS FOR 5 HOURS.

IF MINIMUM SALES OF \$300.00 PER FULL BAR ARE NOT ACHIEVED THE CLIENT WILL BE CHARGED THE DIFFERENCE BETWEEN THE ACTUAL SALES AND MINIMUM AS ESTABLISHED ABOVE. (HOSTED AS WELL AS NON-HOSTED.)

Beverage Bar with Beer/Wine/Sodas :

IF YOU CHOOSE NOT TO PROVIDE SET UP FOR A FULL BANQUET BAR, YOU CAN CHOOSE THE BEVERAGE BAR. MINIMUM ACTUAL SALES CONSUMPTION REQUIRED IS \$250.00

Private Cocktail Server:

YOU CAN CHOOSE YOUR OWN PRIVATE COCKTAIL SERVER FOR YOUR EVENT.

LABOR CHARGE IS \$50.00 PER FULL BAR, COCKTAIL SERVER OR BEVERAGE BAR.

STATE LAW MANDATES THAT ALCOHOLIC BEVERAGES CAN ONLY BE SERVED TO PERSONS 21 YEARS AND OLDER. FURNISHING AN ALCOHOLIC BEVERAGE TO A PERSON UNDER 21 IS A MISDEMEANOR, FIRST TIME OFFENSE CARRIES A MINIMUM FINE OF \$3,000.00 PLUS UNSPECIFIED HOURS OF COMMUNITY SERVICES AND/OR ALCOHOLIC REHAB TRAINING. THE HOTEL EXPECTS THE FULLEST SUPPORT AND ASSISTANCE FROM ALL CLIENTS IN REGARDS TO THE PERTINENT ABC LAWS. ANYONE APPEARING TO BE LESS THAN 30 YEARS OF AGE AND REQUESTING ALCOHOLIC BEVERAGE SERVICE WILL BE ASKED FOR IDENTIFICATION. NO I.D., NO SERVICE. PROPER I.D.'S ARE: CALIFORNIA DRIVER'S LICENSE, CALIFORNIA I.D. CARD, PASSPORT, OR MILITARY I.D. ALL I.D.'S MUST BE VALID. I.D.'S MUST SHOW: PICTURE, DATE OF BIRTH, HEIGHT, COLOR OF HAIR, COLOR OF EYES, DATE OF EXPIRATION.



2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620 Email: vshiple@flamingoresort.com



Bin Sparkling Wine & Champagne

10	Domain Chandon Brut, California,	12.00
11	Kenwood Cuvee Brut, "Yulupa, CA,	25.00
13	Korbel Natural, RRV, 2005	34.00
15	Veuve Clicquot Yellow Label, France	99.00
16	Dom Perignon, France, 1998	160.00

Bin Sauvignon Blanc

20	Pellegrini, Sonoma County 2006	34.00
21	Murphy Goode, Sonoma County, 2003	32.00
25	Valdez, Rincon Valley, 2006	41.00

Bin Chardonnay

30	Barefoot, California, 2005	27.00
32	Kendall Jackson VR, So Co, 2006	35.00
34	Rodney Strong, "Chalk Hill", 2006	33.00
35	La Crema, Sonoma County, 2005	35.00
36	Clos Du Bois, Reserve, RRV, 2004	33.00
37	McRostie, Carneros, 2007	39.00
40	Stuhlmuller, Alexander Valley, 2007	41.00

Bin Unique Varietals of Whites

54	Balleto Pinot Gris, So Co, 2005	32.00
----	---------------------------------	-------

Bin Rose/Blush

55	Kenwood, California 2007	27.00
----	--------------------------	-------

Bin Merlot

60	Barefoot, Merlot, California, 2005	27.00
62	Clos Du Bois, Sonoma County, 2003	39.00
63	St. Francis, Sonoma County, 2001	41.00
65	Cloverdale Ranch, Alexander Valley '05	41.00
66	Stonestreet, Alexander Valley 2005	42.00

Bin Pinot Noir

70	Mac Murray Pinot, So Co, 2005	39.00
71	Olivet Lane, RRV, So Co, 2005	49.00
73	La Crema, So Co, 2005	40.00
74	Rodney Strong, RRV, 2007	33.00

Bin Zinfandel

82	Rancho Zabaco, So Co, 2002	32.00
83	Seghesio, Sonoma County, 2006	39.00
84	Limmerick Lane Zinfandel, RRV, 2004	41.00
85	Trecini "Rockpile" Zinfandel 2005	49.00

Bin Cabernet Sauvignon

91	Kenwood "Yulupa", CA, 2004	32.00
92	Geyser Peak, So Co, 2002	39.00
93	Rodney Strong, So Co, 2003	38.00
98	Kendall Jackson, So Co, Spec, 2003	35.00
99	BLC Cabernet Sauvignon, So Co, 2003	35.00
103	Angeline, Alexander Valley 2006	33.00
104	Ehret Family Winery, Knights Valley, '05	41.00

Gold Medal Winner Harvest Fair 2008

(Displaying a fruit dark in color with rich distinctive flavors and intense aromas.)

Bin Unusual Varietals

100	Marietta, "Old Vine", California N.V.	29.00
-----	---------------------------------------	-------

(Blend of Zinfandel, Petit Syrah, Carignane, & Gamay)

Vintages are subject to change based on availability

* Denotes House Premium Selections.

All other wines must be pre-selected with Catering Department prior to event.



VISIT SOME OF OUR LOCAL WINERIES

Alderbrook Winery
2306 Magnolia Drive
Healdsburg, CA 95448
707-433-5987

Arrowood
14347 Sonoma Hwy
Glen Ellen, CA 95442
707-938-5170

B.R. Cohn Winery
15140 Sonoma Hwy
Glen Ellen, CA 95442
707-938-4064

Benziger Family Winery
1883 London Ranch Road
Glen Ellen, CA 95442
707-935-3000

Blackstone Winery
8450 Sonoma Hwy
Kenwood, CA
707-833-1999

Chalk Hill Winery
10300 Arnold Drive
Healdsburg, CA 95448
707-838-4306

Chateau St. Jean
8555 Sonoma Hwy
Kenwood, CA 95452
707-833-4134

Clos De Bois
9410 Geyserville Ave
Geyserville, CA 95452
800-452-6365

De Loach Vineyard
1791 Oliver Road
Santa Rosa, CA 95401
707-526-9111

De Lorimier Winery
2001 Hwy 128
Geyserville, CA
800-546-7718

Dry Creek Vineyard
3770 Lambert Bridge Road
Healdsburg, CA 95448
707-433-1000

Ferrari-Carano
8761 Dry Creek Road
Healdsburg, CA 95448
707-433-6700

Gloria Ferrar Champagne
23555 Carneros Hwy
Sonoma, CA
707-996-7256

Hanna Winery
9280 Hwy 128
Healdsburg, CA
707-431-4310

Iron Horse Vineyard
9786 Ross Station Road
Sebastopol, CA 95472
707-887-1507

Kendall Jackson Wine
5007 Fulton Road
Santa Rosa, CA 95439
707-527-7006

Kenwood Vineyards
9592 Sonoma Hwy
Kenwood, CA 95452
707-833-5891

Korbel Champagne Cellars
13250 River Road
Guerneville, CA 95446
707-824-7000

Kunde Estate Winery
10155 Sonoma Hwy
Kenwood, CA 95452
707-833-5501

Landmark Vineyards
101 Adobe Canyon Rd
Kenwood, CA
707-833-0053

Ledson Winery
7335 Sonoma Hwy
Kenwood, CA
707-833-2330

Matanzas Creek Winery
6097 Bennett Valley Road
Santa Rosa, CA 95403
707-528-6464

Michel-Schlumberger
4155 Wine Creek Road
Healdsburg, CA 95448
800-477-3060

Murphy-Goode
4001 hwy 128
Geyserville, CA 95441
707-431-7644

Rodney Strong Vineyards
11455 Old Redwood Hwy
Healdsburg, CA 95448
707-431-1533

St. Francis Winery
100 Pythian Road
Santa Rosa, CA
800-543-7713

Stone Creek Wines
9380 Sonoma Hwy
Kenwood, CA
707-833-5070

THE FLAMINGO CONFERENCE RESORT & SPA
2777 FOURTH STREET, SANTA ROSA, CA 95405
(707) 545-8530 ☐ 800-848-8300



FROM THE SAN FRANCISCO AIRPORT:

TAKE HIGHWAY 101 NORTH TO THE 380 INTERCHANGE LEADING YOU ONTO 280 NORTH.

FOLLOW 280 NORTH TO THE GOLDEN GATE BRIDGE.

ONCE YOU CROSS THE BRIDGE, CONTINUE FOR APPROXIMATELY 45 MINUTES.

IN SANTA ROSA, EXIT HIGHWAY 12 EAST HEADING TOWARDS SONOMA.

TURN LEFT ONTO FARMERS LANE.

THE HOTEL IS ON THE CORNER OF 4TH STREET AND FARMERS LANE.

FROM EUREKA:

TAKE HIGHWAY 101 TO THE CITY OF SANTA ROSA.

EXIT HIGHWAY 12 EAST TOWARDS SONOMA.

TURN LEFT ONTO FARMERS LANE.

TRAVEL TO THE END OF FARMERS LANE.

THE HOTEL IS ON THE CORNER OF 4TH STREET AND FARMERS LANE.

FROM HIGHWAY 80 WEST:

TAKE HIGHWAY 80 WEST TOWARDS VACAVILLE/FAIRFIELD.

EXIT HIGHWAY 12 WEST TO SANTA ROSA

IN SANTA ROSA, TURN LEFT ONTO FARMERS LANE.

THE HOTEL IS ON THE CORNER OF 4TH STREET AND FARMERS LANE.

FROM OAKLAND AIRPORT:

TAKE HIGHWAY 880 NORTH TO HIGHWAY 980 NORTH/WEST TO 580 WEST.

TAKE HIGHWAY 580 ACROSS THE RICHMOND - SAN RAFAEL BRIDGE.

EXIT HIGHWAY 101 NORTH.

IN SANTA ROSA, EXIT HIGHWAY 12 EAST TOWARDS SONOMA.

TURN LEFT ONTO FARMERS LANE.

THE HOTEL IS ON THE CORNER OF 4TH STREET AND FARMERS LANE.



2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620

FLAMINGO RESORT FACTS AND INFO

- ❧ QUIET LOCATION CONVENIENTLY LOCATED WITHIN 3 MILES ACCESS TO 101 FREEWAY AND HIGHWAY 12, ONE HOUR NORTH OF THE GOLDEN GATE BRIDGE.
- ❧ 170 SPACIOUS, NEWLY REMODELED DELUXE ACCOMMODATIONS:
 - ❧ TWO-ROOM SPA SUITES * 2-ROOM SOFA BED SUITES
 - ❧ FAMILY SUITE ROOMS * EXECUTIVE KING ROOMS
 - ❧ DELUXE KING OR DOUBLES * SUPERIOR KING ROOMS
- ❧ WI-FI WIRELESS INTERNET ACCESS AVAILABLE THROUGHOUT THE PROPERTY.
- ❧ OVER 13,000 SQUARE FEET OF BANQUET AND MEETING FACILITIES. BALLROOM SEATING FOR UP TO 460 GUESTS. PROFESSIONAL CATERING ADVISORS AVAILABLE.
- ❧ OUR ON-SITE RESTAURANT, THE TERRACE GRILLE, OVERLOOKS OUR BEAUTIFUL POOLSIDE AND GARDENS, OFFERING A BREAKFAST BUFFET AND SUNDAY CHAMPAGNE BRUNCH.
- ❧ OUR ON-SITE LOUNGE FEATURES LIVE ENTERTAINMENT FRIDAY AND SATURDAY NIGHTS AND WEEKDAY ENTERTAINMENT: SALSA DANCING, SWING DANCING, KARAOKE, JAZZ MUSIC. OUR ENTERTAINMENT CALENDAR IS LISTED ON OUR WEBSITE NEWSLETTER.
- ❧ 25-METER OLYMPIC SIZE SWIMMING POOL, HEATED YEAR ROUND AND AN OUTDOOR JACUZZI
- ❧ THE MONTECITO HEIGHTS HEALTH AND RACQUET CLUB AND DAY SPA ARE CONVENIENTLY LOCATED ON PROPERTY.
- ❧ THE SPA OFFERS MESSAGES, BODY WRAPS, FACIALS, PEDICURES, MANICURES, AND A VARIETY OF OTHER SPECIALIZED TREATMENTS. FOR MORE INFORMATION, PLEASE CALL (707) 526-0529 EXT. 650.
- ❧ OUR WORLD CLASS HEALTH AND FITNESS CENTER AND RACQUET CLUB IS AVAILABLE TO OUR GUESTS FOR A \$12 DAILY FEE. FEATURING: CARDIOVASCULAR ROOM * 1000 SQUARE FT. AEROBIC STUDIO WITH SUSPENDED FLOOR * CYBEX WEIGHT EQUIPMENT * EXPANDED FREE WEIGHTS * LIFECYCLES * NORDIC TRACK * LIFE ROWER * GRAVITRON * VERSACLIMBER * TREADMILLS * FIVE TENNIS COURTS * OUTDOOR BASKETBALL * HORSESHOES * LIGHTED JOGGING PATH * STEAM ROOM, WHIRLPOOL AND SAUNA IN EACH LOCKER ROOM.



❧ **FREE GUEST PARKING** ❧



2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620

SPECIAL CUTURAL WEDDINGS
WITH YOUR OWN CATERED FOOD PRICES INCLUDE...

ROUND TABLES AND BUFFET TABLES WITH WHITE TABLE LINENS
SELECT CHOICE OF COLORED NAPKINS OR WHITE NAPKINS
PLACE SETTINGS, MIRROR CENTERPIECES AND VOTIVE CANDLES
COMPLIMENTARY PARKING
DANCE FLOOR AND PERMANENT STAGE (FLAMINGO ROOM)

BALLROOM WEDDING RECEPTION

CAPACITY WITH BUFFET 360 GUESTS
CAPACITY WITH PLATED MEAL 400 GUESTS

ROOM RENTAL FEES:

SATURDAY - \$5,000 FOR 6 HOUR PERIOD (\$200 PER HOUR THEREAFTER)
SUNDAY - \$2,500 FOR 6 HOUR PERIOD (\$200 PER HOUR THEREAFTER)

WAITSTAFF

1 WAITSTAFF PER 50 GUESTS @ \$100 EACH
WE CAN ALSO PROVIDE PART HOTEL FOOD IF REQUESTED

CAKE CUTTING AND SERVICE @ \$1.50++ PER PERSON
COFFEE SERVICE IS AVAILABLE



ADDITIONAL OPTIONS AVAILABLE UPON REQUEST

SONOMA, DRY CREEK AND ALEXANDER VALLEY WINE SELECTIONS
BAR SERVICE & CHOCOLATE FOUNTAINS
CHAIR COVERS AND TABLE LINEN OVERLAYS
UPGRADE TO DELUXE SUITE ON WEDDING NIGHT FOR BRIDE & GROOM
SPECIAL RATES WEDDING ROOM BLOCKS
CHAIR COVERS AND LINEN OVERLAYS AVAILABLE FOR SPECIAL ORDER



2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620



BALLROOM WEDDING



TERRACE ROOM WEDDING



BALLROOM WEDDING



BALLROOM WEDDING



POOLSIDE PATIO

Flamingo
CONFERENCE RESORT AND SPA

2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620 - Email: vshipley@flamingoresort.com



WEDDING TABLE



BREEZEWAY



TERRACE ROOM HORS'D



PATIO—CASUAL SETTING



TABLE SETTING



POOL

STANDARD BANQUET MENUS

STANDARD BANQUET MENUS FOR:
BRIDAL SHOWERS, WELCOME RECEPTIONS,
REHEARSAL DINNERS & FAREWELL BRUNCHES
FUNDRAISERS, QUINCENERA CELEBRATIONS
SOCIAL BREAKFAST, LUNCHEONS, DINNERS, ETC.



2777 Fourth Street, Santa Rosa, CA 95405
Victoria Shipley—Catering Event Sales Coordinator
(707) 303-8620 - Email: vshipley@flamingoresort.com