

 FARMHOUSE



FAMILY-OWNED PROPERTY

THIS IS A PERSONALLY WRITTEN BLOG OF THE AMAZING RUSSIAN RIVER VALLEY, A FEEL OF THE FABRIC OF THE STORY OF OUR 5TH GENERATION SONOMA WINE MAKING FAMILY – TOLD BY THE BROTHER AND SISTER OWNERS OF FARMHOUSE INN, CATHERINE, AND JOE BARTOLOMEI. THROUGH THEIR MEMORIES, LOVE AND COMMITMENT TO THE PEOPLE OF THIS LAND, TO THEIR FAMILIES, AND TO THE BOUNTY OF ALL WE PRODUCE THE BARTOLOMEIS ARE ACTIVELY INVOLVED IN TAKING STEWARDSHIP OF THIS GREAT VALLEY AND KEEPING THE SONOMA LIFE AS GENUINE AND AUTHENTIC AS POSSIBLE IN A WORLD IN A RUSH FOR CHANGE.

The Restaurant (Garden Room & Dining room) 1170 SF 50 Guests Max

The Garden Room 320 SF
16 Guests Max

The Grange 360 SF
16 Guests Max



Dining Room 475 SF
19 Guests Max

Courtyard Inc. Arbor
1900 SF 50 Guests Max

Arbor Table 220 SF
16 Guests Max

Whether you are preparing to take your company public, planning a milestone celebration, or simply looking for a special place to host a unique wine country event, Farmhouse Inn is the perfect gathering place. Our menus are customized by what's in season from our gardens and local farmers, prepare to relax and enjoy your event, while our team tends to every detail.

GROUP DINING PRICING | SEASONAL AND WEEKDAY BREAKDOWN

VENUE	PRICE DETAIL	FRI-SAT	SUN-THURS	FRI-SAT	SUN-THURS
		February - October		November – January	
DINNER					
The Restaurant	F&B Min	\$14000	\$12000	\$11000	\$8000
	Guests	34	34	34	34
	Rental Fee	\$1000	\$1000	\$1000	\$1000
The Garden Room	F&B Min	\$5000	\$4000	\$4000	\$3500
	Guests	16	16	16	16
	Rental Fee	\$350	\$350	\$350	\$350
Dining Room	F&B Min	\$6000	\$5500	\$5500	\$5000
	Guests	18	18	18	18
	Rental Fee	\$500	\$500	\$500	\$500
The Grange	F&B Min	\$2000	\$1800	\$1800	\$1500
	Guests	16	16	16	16
	Rental Fee	\$500	\$500	\$500	\$500
Outdoor Arbor	F&B Min	\$2000	\$1800	\$1800	\$1500
	Guests	16	16	16	16
	Rental Fee	\$250	\$250	\$250	\$250
Courtyard	F&B Min	\$10000	\$8000	\$4000	\$3000
	Guests	50	50	50	50
	Rental Fee	\$1000	\$1000	\$1000	\$1000
LUNCH					
The Grange	F&B Min	\$2000	\$1800	\$1800	\$1500
	Guests	16	16	16	16
	Rental Fee	\$500	\$500	\$500	\$500
Outdoor Arbor	F&B Min	\$2000	\$1800	\$1800	\$1500
	Guests	16	16	16	16
	Rental Fee	\$500	\$500	\$500	\$500
Courtyard	F&B Min	\$6000	\$5000	\$4000	\$3000
	Guests	50	50	50	50
	Rental Fee	\$500	\$500	\$500	\$500



FARMHOUSE RESTAURANT DINNER MENU

Experience an elevated dining experience with a humble delivery. The team doesn't miss a detail, from procuring the finest ingredients at the peak of their freshness and flavor, to meticulous execution on every plate. Complete the experience with a thoughtfully curated wine pairing that will elevate every bite.

Seasonal Hors D'oeuvres.....	\$20 Per Person 3x Hors D'oeuvres Per Person
Cheese & Charcuterie Board	\$25 Per Person
One First Courses Two Entrées One Dessert	\$150 Per Person
Choice of Two First Courses Two Entrées Two Desserts	\$160 Per Person
Choice of Three First Courses Three Entrées Three Desserts	\$180 Per Person
Additional Choice Per First Course or Dessert	\$10 Per Person
Additional Choice Per Entrée Course	\$20 Per Person





The Farmhouse Inn story dates back more than a hundred years when, in 1911, a windfall in the hops market turned our Bartolomei ancestors' Sonoma dream into reality. Fast-forward five generations (and decades of family celebrations under the olive trees in the vineyards and around the kitchen table is the best way to describe Farmstand dining. Dishes designed to be shared and an atmosphere to make you feel right at home.

FARMSTAND LUNCH MENU IN THE GRANGE OR OUTDOOR

One First Course, Choice of Two Entrées
\$50 Per Person

Choice of Two First Courses, Two Entrées
\$60 Per Person

Choice of Two First Courses, Two Entrées One Dessert
\$70 Per Person

Additional Choice Per Course
\$10 Per Person

FAMILY-STYLE MENU PRICING

Two First Courses, Two Entrées, Two Sides
\$60 Per Person

Two First Courses, Two Entrées, Two Sides, One Passed Dessert
\$70 Per Person

Three First Courses, Three Entrées, Two Sides, Choice of Two Passed Dessert
\$80 Per Person

FARMSTAND DINNER MENU AVAILABLE IN THE GRANGE OR OUTDOOR ARBOR

One First Course, Choice of Two Entrées
One Dessert
\$80 Per Person

Choice of Two First Courses, Two Entrées
Two Desserts
\$100 Per Person

Choice of Three First Courses
Three Entrées
Three Desserts
\$120 Per Person

FARMSTAND FAMILY-STYLE MENU PRICING

Two First Course, Two Entrées, Two Sides
\$70 Per Person

Two First Courses, Two Entrées, Two Sides, One Plated Dessert
\$100 Per Person

Three First Courses, Three Entrées, Two Sides, Choice of Two Plated Desserts
\$120 Per Person

SUPRISE & DELIGHT

TAKE AWAY FAVORS & GIFTS

Chocolate Chip Cookie (GF available) \$10

Cheesecake Brownie \$10

Half Bottle of Champagne AQ

Local Gift from Our Spa Boutique AQ

Custom Floral Arrangements AQ

Personalized Floral Bouquets AQ

CUSTOM CAKE ORDER

1-8 Person Cake \$112

9-16 Person Cake \$224

17-25 Person Cake \$350

26-35 Person Cake \$490

36-50 Person Cake \$700



WELLNESS ACTIVITIES

Group Sound bowl Meditation
\$400

Team Yoga Class
\$400

Facial & Body Scrub making class using the
Farmhouse herbs growing on the property
\$400

Guided Nature Hike
\$500

SOMMELIER-LED WINE TASTING EXPERIENCES

Customized topics and tastings based on
your interests
\$500

Please direct inquiries to

Email: reservations@farmhouseinn.com | Call Tel: 707.887.3300
Farmhouse Inn 7871 River Rd. Forestville, CA 95436

BEVERAGES

All beverages, including wine and non-alcoholic beverages, are charged based on consumption. Our sommelier team is happy to work with you to select wine for your event. We recommend selecting wines in advance to ensure availability. We can assist with a full wine pairing tailored to your menu, wines from your favorite region or selections in your specific budget.

Our corkage fee is \$50 per 750ml bottle, with a two-bottle maximum.

PAYMENT

We require a reservation agreement with a valid credit card to confirm the room reservation. Payment is due upon completion of the event. We accept MasterCard, Visa, American Express, cash, and checks. Payments not provided within 24 hours of an event are subject to a late fee.

CANCELLATION POLICY

If a cancellation occurs within two weeks of your event, your credit card will be charged for one-half the food and beverage minimum. If you cancel your event within seven days of the event date, your credit card will be charged the entire food and beverage minimum, plus taxes and fees. In December, your credit card will be charged for one half the room minimum if a cancellation occurs within 30 days of your event date, and the full food and beverage if cancellation takes place within 14 days of your event.

GUEST COUNT

We require a confirmation of your guest count one week prior to your event. If the actual guest count is less than the number guaranteed, one week prior to your event, we will charge for the guaranteed number. Large party rental fees may apply to parties over 34 guests.

SERVICES & TAX

Events are subject to a 22% service fee, applicable tax, and a private room fee per event.