WELCOME TO HANSON OF SONOMA!

CORPORATE MEETINGS & SPECIAL EVENTS

WE TURN GRAPES INTO VODKA. 100% FAMILY-OWNED, 100% ORGANIC
VODKA & WHISKEY DISTILLERY IN SONOMA WITH EVENT VENUES IN SONOMA & SAUSALITO.





Offering you meeting venues, incentive events, team-building events, board of director retreats, corporate lunches and dinners, VIP, off-site through our hotel partners and fun, mixology classes and vodka infusion participation events.

With close proximity to San Francisco and just over the border from Napa County, we are ideally located to host your visit to the Wine Country.

Surrounded by vineyards and wineries, we offer something completely different and hope you'll join us soon.





SO...WHY GRAPES? SIMPLE. BECAUSE GRAPES MAKE BETTER VODKA.

To make vodka out of grapes, first you have to make wine. There's a reason no one else is doing this – it's not easy. Surrounded by world-class vineyards and wineries, some wonder why we took the risk.







But we believe in taking risks, and fortunately this one paid off. The vodka made from organic grapes turned out to taste better than any we'd had before, and with that, we felt we had found our place in the craft spirits market. We hope you'll join us for a visit. It will be quite different.

Through all of this, we have developed meeting rooms, lounging areas, private spaces as well as outdoor areas for corporate meetings and events. We have quite a few in-house culinary pairings and work with a bevy of catering partners. Please let us know what you have in mind. Each event is custom. Let us know how we can make this a special visit for you.



BOARD OF DIRECTOR MEETINGS & RETREATS

Multiple spaces are available for board meetings, meals and end of meeting relaxation such as a mixology or a vodka infusion class. Small receptions with caviar service, oysters and then topped off with a handcrafted chocolate tasting are just a few of our offerings. Or a plated, paired dinner?















INCENTIVE EVENTS

Vodka made perfect? How about your own infusion? Or have cocktail-making demonstrated to you after a tour of our facility? See our programs below. If your group would like to just relax and be spoilt for all their hard work, we can arrange that. It would be our pleasure!







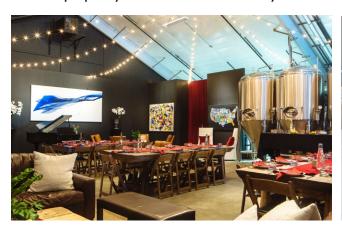






TEAM-BUILDING EVENTS & CULINARY TREATS

Indoor and outdoor (weather permitting), you can smell the pizza, rotisserie or barbeque in the air as chefs prepare your meal. It will be ready as soon as you complete your vodka infusion class ... that is.











VENUES

In addition to meeting spaces and conference areas, we offer not only outdoor areas such as the fountains and lawn areas but on occasion, we have access to the Barrel Room dependent upon the season as this is a working site complete with barrels, tanks and equipment.

THE THEATER



THE DISTILLERY





THE TANK & BARREL ROOM







THE HANSON BAR





THE SPIRITS GARDEN







THE VIP BAR & LOUNGE







THE ARTISTS LOUNGE







SPECIAL EVENT ACTIVITIES

(venue based on group size & weather)

VODKA & WHISKEY EXPRESSION TASTING

Taste through the Hanson Vodka Line. This experience is a guided tasting of Six Hanson Organic expressions including our Seasonal Releases available only at the distillery.



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VODKA & WHISKEY COCKTAIL & EXPRESSION TASTING

Taste through the Hanson Vodka Line.
This tasting is a guided tasting of
Three Hanson Organic expressions
and a Craft Cocktail with your
favorite Hanson spirit.

DISTILLERY TOUR & TASTING

Experience a one of a kind opportunity to learn how are spirits are made. The tour ends with a guided tasting of six Hanson Organic expressions, including our very special Seasonal Releases available only at the distillery.







VODKA & CHOCOLATE TRUFFLES PAIRING

Kollar Chocolates has teamed up with Hanson to craft a one of a kind pairing of either Four Hanson Vodka Expressions and Four Chocolate Truffles or Six Hanson Vodka Expressions and Six Chocolate Truffles. Enjoy a premium experience and fleeting taste of happiness.

MARTINI & CAVIAR PAIRING

Savor a classic pairing of Hanson Vodka Martinis & Caviar. Each Martini is made to your specification paired with a selection of Hanson Caviar sourced exclusively by Regiis Ova from Thomas Keller Group.



HANSON

CORPORATE TOUR & TASTING EXPERIENCE

Limited Time? Host a corporate Tour & Tasting and experience a private, guided tour of Hanson Distillery. An in-depth look into how our spirits are made in Wine Country. Finish the tour with a seated tasting of Hanson Organic Vodkas paired with a plate of local

Cheeses and Charcuterie.





WHISKEY LOVERS CRAFT COCKTAILS COURSE

Learn how to sip and build the perfect Whiskey cocktail. In this class you will both sip and learn all you need to know about the History of Whiskey and Whiskey Cocktails. Go behind the scenes at Hanson with a Tour, Cocktails & Course. See how Hanson Whiskey goes from Grain to Glass.

TEAM-BULIDNG COCKTAIL COMPETITIONS

Learn how to build the perfect cocktail with Hanson Whiskey and Vodka: compare your concoctions against other teams! Great team bonding that will teach you all you need to know about the History of Cocktails. Go behind the scenes at Hanson with a Tour, Cocktails & Course.



INTRO TO MIXOLOGY WITH HANSON CRAFT COCKTAILS

Learn how to build the perfect cocktail with Hanson Vodka & Whiskey. In this class you will both sip and learn all you need to know about the History of Cocktails. Go behind the scenes at Hanson with a Tour, Cocktails & Course. See how Hanson Vodka goes from Grape to Glass.

INFUSE YOUR OWN VODKA COURSE

Learn how to infuse Vodka. Experiment & take home your own Hanson Vodka "Limited Edition Infusion". Go behind the scenes at Hanson with a Tour, Tasting of Hanson Vodka Expressions, & Course. The class includes One Bottle of Hanson Original Organic Vodka and tons of fun ingredients to infuse in your own personal Hanson Vodka Concoction. Experiment with dried Rose Buds, Strawberry, Pineapple and more!





SAUSALITO

Passing through Sausalito on your way to and from San Francisco? We can add our art gallery visit for a reception or nightcap.















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Thank you. We look forward to hosting you.

If you are coming to the Wine Country, we recommend utilizing a San Francisco Bay Area destination management company.



