

Cinnabar Hills Golf Club Wedding Packet

Welcome to Cinnabar Hills Golf Club!

We are delighted to offer a first-rate facility and we would love the opportunity to host your special day at our spectacular venue which offers incredible views. Our outdoor patio is beautifully landscaped, with lush greenery and white roses, with bistro lights strung above and rolling hills as your backdrop. Our indoor reception area has towering skylights, as well as floor to ceiling windows, and can accommodate up to 250 guests for a night of dinner and dancing. We only offer ceremonies when accompanied by a reception. Our goal is to create a memorable and stress-free planning process for you and your guests.

Cinnabar Hills only hosts one event per day



Facility Fees: Ceremony & Reception is \$4,500 and Reception only is \$3,000.

Reservations: Reservations will be held for one week pending. To secure your wedding date, a deposit of \$4,000 along with a signed contract is required. Reservations that are not confirmed within this time will be considered canceled. Cinnabar Hills accepts cash, checks, cashier's check and all major credit cards. All deposits are non-refundable.

Payments: The second deposit of \$8,000 for a Saturday wedding, \$6,000 for a Friday wedding, and \$4,000 for a Sunday wedding is due six months prior to your wedding date. All deposits are applied to your final balance. The final payment is due five days before your event. The final payment can only be made by cash, cashier's check or credit card. If any additional charges are incurred the night of your event, the remaining balance must be paid by the conclusion of the event. All deposits are non-refundable.

Hours: Ceremony and reception weddings are limited to five and a half hours of event time between 3:30PM and 11:00PM. Receptions only weddings are limited to five hours of event time between 3:30PM and 11:00PM. You can add additional hours to your wedding, by purchasing up to two hours of overtime. All events must conclude by midnight. Your wedding ceremony may begin between the hours of 3:30PM and 5:30PM.

Minimums: During peak months of May through October the minimum required expenditure for a Saturday event is \$15,000, the minimum for a Friday event is \$12,000 and the minimum for a Sunday event is \$10,000. During off-peak months November through April, the minimum required expenditure for a Saturday event is \$10,000, the minimum for a Friday event is \$8,000 and the minimum for a Sunday event is \$6,000.

Prices and menu selections are subject to change – 20% service charge and applicable sales tax not included

Guest Count Guarantees: An estimated attendance count must be provided with the signed contract. Your final minimum guest count must be received two weeks prior to your event. The guest count may increase, but cannot be decreased after this date. Your final guaranteed guest count must be received one week before your event. The final guarantee cannot be lowered due to purchasing and staffing requirements.

Ceremony Setup Includes: An arch lined with white roses, the arrangement of up to 250 white resin chairs, white aisle runner, day-of wedding coordinator to help run your processional and recessional, rehearsal time, which are scheduled by appointment and are subject to availability of the site. If needed, we can provide a small round table for sand or candle lighting ceremony.

Room Rental Includes: All appropriate china, stemware, and flatware required for your event. The standard table setup for 72" round tables including floor length ivory tablecloths, your choice of polyester napkin color, our standard banquet chairs, 20'x20' built in hardwood dance floor, bridal room, and day-of wedding coordinator. Our round tables average ten guests per table with the maximum of twelve guests per table. Any specialty rentals such as upgraded table linens, chairs, staging, draping, must be rented through Cinnabar Hills Golf Club. For quality control, liability and sanitary purposes, linens and other rental items not procured by Cinnabar Hills Golf Club will not be permitted. Standard room usage does not include the Museum.

Food & Beverage: With the exception of wedding favors, specialty cakes and wine or champagne, no food or beverage may be brought onto the premises. Only unopened wine or champagne can leave premises. No liquor is allowed to be brought onto the Cinnabar Hills premises. All catering is done in-house, by Cinnabar Hills Golf Club. We do not allow outside catering, due to insurance regulations, and no leftover food is allowed to be taken from the property; to-go boxes will not be handed out. Bar packages begin at the conclusion of your ceremony or at your reception start time and end thirty minutes prior to the end of your scheduled wedding, excluding overtime. Our bar selections will not be limited to your guests whether the bar is hosted or not. We reserve the right to refuse service of alcohol when deemed necessary by Cinnabar Hills' staff. Full bar set up and bartenders are included in the site fee.

Sit-down Dinners: The pricing listed allows you to choose up to two entrées plus a vegetarian and child entree priced per each entree. For any additional entrée requested above two entrees, there will be a \$5 charge per plate added to the menu price for the least ordered entree. No more than one entrée selection from each category will be allowed. When your guest count is due you must also provide a breakdown of the number of each entrée ordered. We require that you indicate the number of guests assigned per table one week prior to your event along with your final guest count. The host must provide place cards to clearly identify guest entrée choice (e.g., color coded dots, stickers, "B" for beef, "C" for chicken, "V" for vegetarian, etc...). This code must be marked on the outside of each individual place card so that it is clearly visible to our staff. Vendors will be served the same meal your guests receive.

Buffet Style Dinners: The pricing allows you the option for a two or three entrée buffet. We will take care of the buffet line setup includes; food signs, cold food risers, chafers and meat carver. Due to health food safety code, buffet lines are left out for one hour, from the time the food is placed on the buffet line. At the conclusion of the meal, all leftovers become the property of CHGC due to insurance regulations. We set up one buffet line for weddings of 175 guests or less and two buffet lines 180 or more guests. Our buffet lines are double sided and self-served.

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Decorations: We will provide standard table numbers and stands, cake riser, and cake cutting knife, or you may provide your own. All floral arrangements and centerpieces must meet current fire and safety regulations. Candles must be contained in a votive or hurricane glass. Items may not be affixed to walls, flooring, windows or ceiling with nails, staples or tape. It is up to you to provide a guest book (or form thereof) and pen, specialty bride and groom toasting glasses, favors, place cards, seating chart, menus, programs and any printed materials if so desired. These items may be dropped off at Cinnabar Hills up to two days prior to your wedding. When dropping off your items, please make sure they are in a box or bin clearly labeled with your name and wedding date.

Outside Vendors: It is the contracting party's responsibility to arrange for officiant, Florist (centerpieces, bouquets), DJ, photographer, and videographer. Cinnabar Hills is happy to provide you with our preferred vendor list. The vendors on that list have met our standards and have the knowledge of what works well pertaining to our venue. We do allow you to bring in any outside vendor at no additional charge. All vendors have access to the banquet room starting at 10:00AM on the day of your event. If you have any rental items from outside vendors, such as vases, table décor, candles, draping, etc. it does need to be removed at the conclusion of your event. All vendors have one hour for clean-up at the conclusion of your event. All vendors must deliver through the main entrance; we do not have a loading dock available to vendors.

Wedding Insurance: Cinnabar Hills requires the host to purchase and maintain event liability insurance policy for each day of the event. The policy must have a minimum coverage of \$1,000,000 per occurrence / \$2,000,000 aggregate for bodily injury, personal injury and property damage which may arise from or in connections with your event, and \$5,000 medial expense. Such insurance shall include liquor liability and shall name Cinnabar Hills Golf Club as an additional insured. Host must provide such endorsements along with a certificate of insurance on a standard Accord form at least thirty days prior to your wedding date. This insurance must be purchased through Cover My Events at www.covermyevents.com. The cost for the insurance policy is \$175, which is be paid directly to them through their website at the time or purchase.

Cancellation Policy: All payments/deposits are non-refundable. Should the wedding couple elect, for whatever reason, to cancel their wedding contract, the client hereby agrees to provide a written notice of intent to cancel contract. There shall and will be no refund of any payments or deposits made and will be considered payment for services rendered to date. All payments/deposits are non-transferrable to another event date.

Hand-Passed Appetizers

2019

Hot Appetizers

(priced per dozen, four dozen minimum per item)

Coconut Prawns
With Asian plum sauce drizzle
\$39

Bacon Wrapped Brussel Sprouts
Topped with spiced honey glaze
\$38

Baked Brie Bruschetta
On a crostini with seasonal jam
\$29

Cheese Beignets
With red wine jam drizzle
\$29

Mini Vegetable Spring Rolls
With sweet and sour drizzle
\$32

Chicken Pot Stickers
With soy sauce
\$26

Chicken Skewers
With chimichurri sauce
\$37

Mini Tacos
Shredded Chicken and onion jam
\$32

Steak Skewers
With chimichurri
\$37

Arancini
Fried risotto balls with
prosciutto and mozzarella
\$32

Sausage Stuffed Mushrooms
Parmesan and provolone cheeses, and
panko breadcrumbs
\$39

Prime Rib Tostada
With black bean base, pico de gallo,
and sour cream
\$34

Cold Appetizers

(priced per dozen, four dozen minimum per item)

Chilled Prawns
Served with green goddess drizzle
\$37

Endive & Blackberry Bite
Bleu cheese mouse, Belgian endive, apple
salad and candied pepitas
\$28

Tomato Bruschetta
Tomato, basil, garlic, olive oil and
balsamic drizzle on a crostini
\$26

Shrimp Ceviche
Baby shrimp, marinated in lime juice,
cilantro, jalapeno and tomatoes, topped
with avocado mouse and crispy corn
tortilla
\$29

Tuna Tartare
Diced Yellowfin Tuna, mixed with cilantro,
cucumber, sesame seeds, dressed with
soy, ginger glaze and topped with crispy
wonton
\$35

Antipasto Skewer
Marinated artichoke, fresh mozzarella,
Kalamata olives, cherry tomato and
basil with a balsamic drizzle
\$27

Salmon Poke
In wonton cones
\$33

Suggested Appetizer Serving

(dozen count listed below is based off of three appetizers per person. We recommend three to five pieces per person)

50 Guests
13 Dozen

100 Guests
25 Dozen

150 Guests
38 Dozen

200 Guests
50 Dozen

250 Guests
63 Dozen

Prices and menu selections are subject to change – 20% service charge and applicable sales tax not included

Plated Dinner

2019

All plated dinner entrees are served with your choice of salad and starch from the selections listed below, fresh seasonal vegetables, dinner rolls and butter, and a coffee station.

Salads

(choice of one)

Caesar Salad

Hearts of romaine, shaved parmesan and croutons
Topped with Caesar dressing

Wedge Salad

Iceberg lettuce, cherry tomatoes, bacon, green onions topped
with bleu cheese crumbles and bleu cheese dressing

Caribbean Salad

Spinach, candied pepitas, strawberries and mandarin
oranges with mango dressing

California Salad

Seasonal baby greens with candied pepitas, crumbled bleu
cheese, cucumbers and tomatoes with raspberry vinaigrette

Dressing contains nuts

Starches

(choice of one)

(\$3 per person, if you would like to add a second starch)

Rice Pilaf

Yukon Gold Mashed Potatoes

With sour cream

Roasted Fingerling Potatoes

Au Gratin Potatoes

with White Cheddar Cheese and Fennel

Entrées

Poultry

Champagne Chicken

Boneless chicken breast stuffed with a mixture of artichoke
hearts, black olives, shredded parmesan and brie cheeses,
served with champagne-mushroom cream sauce
\$55

Prosciutto Chicken

Seared airline chicken breast stuffed with prosciutto and
smoked mozzarella served with marsala demi sauce
\$55

Lemon Thyme Chicken

Roasted airline chicken breast marinated in shallots, garlic,
herbs, lemon peel, salt and pepper served with a lemon
thyme burre blanc sauce
\$55

Mushroom Chicken

Pan roasted airline chicken breast with a roasted garlic and
cognac sauce
\$55

Meats

New York Steak

Grilled choice New York steak topped with Au Jus sauce
\$56

Guinness Marinated Flat Iron Steak

Guinness marinated flat iron steak with wholegrain mustard
sauce
\$56

Ribeye Filet

Herb marinated grilled rib eye filet topped with a peppercorn
demi-glaze
\$58

Filet Mignon

Grilled tenderloin of beef topped with roasted shallot demi-
glaze
\$62

Seafood

(based on seasonal availability)

Seabass

Pan seared, topped with a tomato seafood sauce
\$57

Halibut

Pan seared, topped with grilled pineapple salsa and served
with orange butter sauce
\$58

Salmon

Pan-roasted filet of salmon served with lemon caper sauce
\$60

Panko and Dijon Encrusted Salmon

Crusted with panko bread crumbs, roasted garlic, Dijon
mustard and butter served with citrus burre blanc
\$60

Prices and menu selections are subject to change – 20% service charge and applicable sales tax not included

Vegetarian

Vegetable Risotto

Risotto with seasonal vegetables, garlic and parmesan cheese
\$46

Fresh Vegetable Pasta

Seasonal vegetables with homemade pasta
\$45
*Gluten Free and Vegan

Eggplant Parmesan

Breaded and seasoned eggplant topped with provolone and parmesan cheeses and marinara sauce
\$44

Children's Menu

(ages 12 & under)

Kids' Mac and Cheese

\$23

Chicken Strips *with fruit*

Served with ranch
\$23

Combination Dinners

Your choice of any two entrees from poultry, meat or seafood.

Your guests will receive a 4oz serving of each entrée along with your choice of starch and fresh seasonal vegetables.

\$64



**For a sit-down dinner, you may choose two entrees plus one vegetarian and one child's option.*

If you wish to order a third entrée, add \$5 for each person requesting that entrée.

No more than one entrée per category may be selected.

Buffet Style Dinner

2019

All buffet dinners includes your choice of salad and starch from the selections listed below, fresh seasonal vegetables, fruit display, rolls and butter, and a coffee station.

Choice of two entrees \$52

Choice of three entrees \$57

Children's Meal (12 & under) \$20

Salads

(choice of one)

Caesar Salad

Hearts of romaine, shaved parmesan and croutons
Tossed in Caesar dressing

Caribbean Salad

Spinach, candied pepitas, strawberries and mandarin oranges
with mango dressing

Greek Salad

Hearts of romaine, feta cheese, Kalamata olives, tomatoes,
pepperoncini, red onions and cucumbers with Greek dressing

Arugula Citrus Salad

Butter lettuce, arugula, mandarins, sliced fennel, spiced pepitas
topped with crumbled goat cheese and Meyer lemon dressing

Starches

(choice of one)

(\$3 per person, if you would like to add a second starch)

Rice Pilaf

Roasted Potatoes

Yukon Gold Mashed Potatoes

With sour cream

Au Gratin Potatoes

with White Cheddar Cheese and Fennel

Entrées

Poultry

Chicken Marsala

Chicken breast with creamy marsala sauce and mushrooms

Champagne Chicken

Boneless chicken breast stuffed with a mixture of artichoke
hearts, black olives, shredded parmesan and brie cheeses, served
with champagne-mushroom cream sauce

Chicken Parmesan

Breaded chicken breast with marinara, provolone and parmesan
cheese

Italian Stuffed Chicken

Baked chicken breast stuffed with prosciutto, boursin cheese,
spinach and sun-dried tomatoes served with a tomato cream
sauce

Seafood

(Based on Seasonal Availability)

Salmon

Pan-roasted and served with a lemon caper sauce

Mahi Mahi

Pan seared, topped with grilled pineapple salsa and served with
orange butter sauce (add \$2 per person)

Meats

Guinness Marinated Flat Iron Steak

Guinness marinated flat iron steak with wholegrain mustard sauce

Sweet and Spicy Polynesian Steak

Marinated with pineapple juice, soy sauce, brown sugar, garlic and
spices, served with a sweet and spicy Polynesian sauce.

New York Strip Loin

Oven roasted served with burgundy wine sauce and creamy
horseradish sauce

Prime Rib of Beef

Black pepper encrusted roasted rib eye served with creamy
horseradish sauce and au jus

Vegetarian

Eggplant Parmesan

Breaded and seasoned eggplant topped with provolone and
parmesan cheeses and marinara sauce

Vegetable Risotto

Risotto with seasonal vegetables, garlic and parmesan cheese

Children's Menu

Kids' Mac and Cheese

Chicken Strips *with fruit*

Served with ranch

Prices and menu selections are subject to change – 20% service charge and applicable sales tax not included

Bar Packages

2019

Bar packages are priced per person.

Bar Packages One thru Eight begin at the conclusion of your ceremony or at the start of your reception time. They end a half hour prior to the end of your scheduled event, excluding overtime.

Option One \$7

Soft drinks, sparkling apple cider and juice

Option Two \$22

Option One and draft beer

Option Three \$24

Option One and house wine and sparkling wine

Option Four \$28

Option One and draft beer, house wine and sparkling wine

Option Five \$32

Option Four & Well Liquor

Option Six \$36

Option Four & Well, Call Liquor

Option Seven \$42

Option Four & Well, Call and Premium Liquors

Option Eight \$52

Option Four & Well, Call, Premium and Ultra-Premium Liquors

***Option One is the minimum package required for all events.**

All packages are served from the bar only. Specific brands are subject to change and limited to availability.

Packages do not include bottled beverages.

Consumption of alcoholic beverages will be refused to anyone under the age of 21 year old and anyone who does not have proper identification. No more than one drink will be served to one person at a time.

When purchasing a package that includes alcohol, guests under 21 will be charged for bar Option One.

Bar Package Add-Ons

The additional options are offered when purchasing a bar package. These prices are not valid if not in addition to an applicable bar package.

Sparkling Wine/Apple Cider Toast

When added to a bar package that includes wine – glasses will be filled once for all occupied seats - \$2 per person

Wine on the tables for dinner

When added to a bar package that includes wine

\$27 per table for two bottles of **house** wine on tables

\$38 per table for two bottle of **midlevel** wine on tables

\$47 per table for one bottle of **premium** wine on tables

Dinner is defined as one and a half hours from the time dinner service begins. Unfinished wine bottles may not be taken home.

Upgrade to Bottle Beer

When added to a bar package that includes beer

\$3 per person

Upgrade to Mid-Level wines

When added to a bar package that includes wine

\$3 per person

Edna Valley – Chardonnay & Cabernet, Kendall-Jackson
Chardonnay, Joel Gott Sauvignon Blanc

Upgrade to Premium wines

When added to any bar package that includes wine

\$7 per person

La Cream Chardonnay, Louis M. Martini Cabernet, Cinnabar
Mercury Rising, MacMurray Estate Pinot Noir

Outdoor Satellite Bar Setup

When added to a bar package, includes limited selection that matches the bar package chosen. Only available during cocktail hour.

Please inquire for more information

\$500

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Cinnabar Hills Spirits Menu

2019

Type of Spirit	Well Brands	Call Brands	Premium Brands	Ultra-Premium Brands
Vodka	Seagram's Burnett's Citrus	Absolut Absolut Flavored Sky Stoli Stoli Flavored Tito's	Belvedere Grey Goose Grey Goose Pear Kettle One	
Gin	Burnett's	Beefeater Bombay Bombay Sapphire Tanqueray	Hendrick's	
Rum	Castillo	Bacardi Captain Morgan Malibu Myer's Dark		
Tequila	Pepe Lopez	Cuervo 1800	Cazadores Blanco	Cazadores Reposado Cazadores Anjeo Don Julio Blanco Don Julio Reposado Don Julio Anjeo Patron Silver
Whiskey	Early Times	Bushmills Canadian Club Crown Royal Fireball Jack Daniel's Jameson Jim Beam Seagram's Seagram's VO Southern Comfort Wild Turkey	Bulleit Bourbon Bulleit Rye Gentleman Jack Knob Creek Rye Maker's Mark	Knob Creek Bourbon Woodford Reserve
Scotch Whiskey	Clan McGregor	Dewer's White Label J&B Johnny Walker Red	Chivas	Glenfiddich Glenlivet 12 yr Johnny Walker Black Macallan 12 yr
Brandy Cognac	Korbel Salignac		Courvoisier	Hennessey Remy Martin V.S.O.P
Liqueur's & Cordial's	Triple Sec	Bailey's Irish Cream Blue Curacao Campari Cointreau Creme de Cacao Disorono Amaretto Frangelico Fernet Jagermeister Kalua Midori Peach Schnapps Sour Apple Tuaca X-Rated	Chambord Drambuie Grand Marnier	

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Bar By Consumption

2019

If you would like to host the bar by consumption we would be happy to work with you to find a solution that works best for your event. You may host the bar based on the type of drinks (host beer & wine only or host up to call drink, etc.), by time (host only for the first hour), by dollar amount or any combination of these options.

Toast

When not hosting a wine package at the bar

Sparkling Wine/Apple Cider Toast

Glasses will be filled once for all occupied seats

\$3.00/person

Corkage for Wine/Champagne

When party brings in wine purchased on their own – we will chill appropriately

\$15/750ml bottle

\$20/1.5L bottle

\$5/bottle sparkling cider

**Only charged for open bottles & unfinished wine bottles may not be taken home*

Wine on the Tables

When not hosting a wine package at the bar

\$54 per table for two bottles of **house** wine

\$64 per table for two bottles of **midlevel** wine

\$74 per table for two bottle of **premium** wine

Dinner is defined as one and a half hours from the time dinner service begins. Unfinished wine bottles may not be taken home.

Individual Drink Prices

When not combined with a bar package

Soda \$3.50

Sprite, Coke, Diet Coke, Root Beer, Lemonade, Ice Tea

Juice \$4.50

Cranberry, Orange Juice, Pineapple, Apple Juice

House Wine \$7

Trinity Oaks – Chardonnay, Cabernet & Merlot, Fetzer White Zinfandel

Midlevel Wine \$9

Edna Valley – Chardonnay & Cabernet, Kendall-Jackson Chardonnay, Joel Gott Sauvignon Blanc

Premium Wine \$12

La Cream Chardonnay, Louis M. Martini Cabernet, Cinnabar Mercury Rising, MacMurray Estate Pinot Noir

Sparkling Wine \$8

Kenwood – Yulupa Cuvee Brut

Well Liquor \$6.50-\$8.50

Call Liquor \$9.00-\$10.50

Premium Liquor \$11.00-\$12.00

Ultra-Premium Liquor \$12.50 and up

Draft Beer \$7.00 - \$7.50

Bottled Beer \$6.00 - \$9.00

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Cake Package

2019

Standard

Cake Flavors

White Cream
Vanilla Yellow

Lemon Zest
Dutch Chocolate
Vanilla/Chocolate Tuxedo

Marble Swirl
Chocolate Devils Food

Filling Selections

Chocolate
Buttercream
Mocha Cream
Fudge

Lemon Cream
Lemon Curd
Raspberry

Strawberry
Apricot
Pineapple

Bavarian Mousse
Cream Cheese
Vanilla Swiss
Buttercream

Frosting Selections

Vanilla Chocolate Swiss Alpine Buttercream

\$6.00 per person

Up to three tiers, depending on number of guests. Price includes silver or gold riser and Cinnabar to cut, plate, and serve cake. Must be booked in advance with **Cake Expressions**, as it will require a separate consultation/tasting at their bakery. Special decorations/flowers/flavors/fillings/frostings will incur additional pricing.

Email: Cakeexpressionsmail@gmail.com or **Phone:** 408.295.2253

Specialty

Please inquire about specialty pricing during your consultation with Cake Expressions.
Any upgrade will be paid directly to Cake Expressions

Cake Flavors

Almond Cream
Honey Spice

Banana Nut
Mango Cream

Genoise
Red Velvet

Chocolate Raspberry Truffle
Chocolate Decadence

Old Country Carrot Cake

Lemon/Almond Poppyseed

Filling Selections

Burnt Almond
Oreo
Cookie Mousse
Mocha Chip

Pecan Cream Cheese
Marzipan Cream
Mango Mousse
Italian Cannoli Cream

Princess Tiramisu
German Chocolate
Raspberry
Napoleon

Ganache, Dark or
White Chocolate
Chocolate Mint
Cookies & Cream
Bailey's Butter Brickle

Frosting Selections

Vanilla or Chocolate Bavarian Mousse
Poured White or Chocolate Ganache

Rolled White Chocolate Fondant
Marzipan

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Dessert

2019

Assorted Mini Cupcakes

served buffet style
\$24 per dozen

Ice Cream Station

(vanilla ice cream with a wide array of assorted toppings)
\$7 per person

Mini Chocolate Dipped Strawberries

served buffet style
\$2.50 each

Assorted Mini Bars

served buffet style
\$24 per dozen

Assorted Mini Cheesecakes

served buffet style
\$25 per dozen

House Cookies

served buffet style
\$18 per dozen
Add a milk station for \$2.00 per person



Late Night Snacks

\$7 per person

Choice of one

Hot Dog Bar

Beef Dog

Served with hot dog buns, mustard, ketchup, relish, and onions

French Fry Bar

Served with your choice of 3 sauces

Ketchup, Mustard, Thousand Island, Mayo, Sriracha Mayo, Dijon, and Ranch

Beef Sliders Bar

Served with pickles and tomatoes with thousand island dressing
Add cheese for \$1.00 per person

Taco Bar

Chicken Tinga or Tofu Tinga

Served with red salsa, green salsa, shredded cheese, sour cream

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Additional Upgrades

2019

Dessert Plate and Utensil Rental

For cupcakes, traditional hors d'oeuvres or dessert
\$0.50 per guests

Cocktail Tables

Limited to space availability – includes standard ivory
tablecloth
\$20 per table

Cake Cutting

Cake cutting is not required if providing cupcakes without the
need of plates/forks
\$3.00 per guest
Outside Cakes Only

Bottled Water Stand during Wedding Ceremony

\$1.25 per guest

Screen and Projector Rental

5x5 screen setup, small table, line for projector setup
\$50.00

Specialty Linens

Included in the price of your event are floor length ivory tablecloths for your guest tables and a polyester napkin of your color choice from our extensive offerings, floor length ivory tablecloths for your head table, cake table, DJ table, gift table and sign-in (guestbook) table.

Prices listed below are for any linen upgrades.

A sample book of linens is available to view upon request.

Ivory Polyester Chair Covers with Sash

(please inquire about specialty Sashes)
\$7.50 – \$8.50 per chair

Table Overlays

(90" x 90" colored tablecloth on top of standard ivory tablecloth)
\$10 – 18 per table

Colored Chair Covers

\$9 per chair
Choice of White, Red, Black, Grey, Royal Blue

Floor Length Color Tablecloths

\$11 – 25 per table

Floor Length Specialty Tablecloths

\$30 – 60 per table
ex; Sequins

Specialty Napkins

\$.85 - \$1.50 per napkin

Table Runners

\$8 – 15 per table

Chiavari Chairs (per chair price)

50 – 100 Chairs \$8.50	101 – 150 chairs \$8.00
151 – 200 chairs \$7.50	201 – 250 chairs \$7.00

Chair Colors: Gold, Silver, White, Black, Mahogany Cherry,
Natural, Brown and Clear.

Overtime

Any amount of time that extends beyond the five-hour evening event maximum
(or five and a half hours if ceremony is held on site)
or past 11:00p.m. is considered overtime.

No more than two hours of overtime may be purchased for any event

Prearranged Standard Overtime up until 11:00p.m. (two week notice) - \$400/ half hour \$750/hour

Prearranged Premium Overtime up until 12:00a.m. (two week notice) - \$750/half hour \$1,300/hour
Any function continuing past 11:00pm will be charged the premium overtime fee (even within the five-hour allowed time frame).

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Preferred Vendors

2019

Florists

Bloomster's
408.268.5518
Bloomsters.com

Heavenly Blossoms
408.978.7266
Heavenlyblossoms.com

Citti's Florist
408.371.7000
Cittisflorist.com

Lost & Found Designs
408.476.3139
bailevida@hotmail.com

Officiants

Steve Beck
408.476.7688
Weddingsbysweetpea.com

Brian Salinas
925.385.8041
Sealedwithakiss.com

Jaimee Hinman
408.314.5084
Weddingsbyjaimee.com

Photographers

Deanna Graham
408.806.1880
Deannagraham.com

Simone Anne
650.787.2359
Simoneanne.com/journal

Andre Nguyen
408.840.3773
Takenbyandre.com

Discovery Bay Studios
925.216.4454
Discoverybaystudios.com

DJ's

Elite Entertainment
408.733.8833
E3music.com
(DJ, Photo booth, Lighting, AV)

Ultimate Sounds
408.691.0003
Ultimatesounds-dj.com

**Daybreak
Sound & Events**
408-813-9353
daybreaksound.com
Mario Tavares
Sound In Motion
408.354.4050
Simdjs.com
(DJ, Photo booth, lighting)

Videographers

Legacy Films
408.358.3400
Legacyfilmsevents.com

Final Frame Studios
510.502.5911
finalframe.com
Graham E. King

Miscellaneous

Say Ya Photobooth
415.944.7505
Sayyaphotobooth.com

Avalon Limos
650.579.2677 ext. #3253
Avalontrans.com

Drapery
Jasmine Quynh Nguyen
408.427.4944
Chairdivas@gmail.com

Hair & Makeup

Beauty by Paige
Weddings & Special Occasions
408.275.9100
Beautybypaige10@yahoo.com

Love and Artistry
408.840.3830
Loveandartistry.com

Accommodations

**Marriott Residence
Inn**
Bernal/San Ignacio
408-226-7676

**Courtyard Marriott
San Jose South
/Morgan Hill**
Madrone Parkway
408-782-6034

**La Quinta Inn
and Suites**
Condit Road, Morgan Hill
669-888-3700

**Wyndham Garden
San Jose Silicon
Valley**
408-972-7800

Prices and menu selections are subject to change – 20% service charge and applicable sales tax not included