



Wedding Hilltop Hacienda Estate

Wedding Package

\$11,000

Exclusive use of our Hilltop Hacienda Estate venue during your wedding for 5 1/2 hours of wedding ceremony and reception time plus exclusive use of Casa de Caldwell for Bridal Party (10am to 6pm) and of Casita for Groom's Party (12:30pm to 10pm)

Support of professional wedding coordinator throughout planning phase

Professional wedding coordinator orchestrating your perfect wedding ceremony

Microphone set-up & music services at your ceremony (provided by Sound in Motion)

Professional wedding coordinator overseeing your wedding reception

Professional DJ/MC during reception (provided by Sound in Motion)

Wedding ceremony rehearsal with professional wedding coordinator

Two-hour private event coordination consultation & detail meeting

Invitation for 2 to our Wedding Overview & Tasting Day

Choice of lawn or redwood grove ceremony site

Choice of arbor for ceremony

Tables, chairs, linens, china, flatware, silverware, glasses

Market umbrellas, firepit, and heat lamps outside, fireplace lounge area indoors

Fountains, white lights around courtyard and in surrounding gardens

Champagne toast for Wedding Party in Casita following ceremony

Cake cutting service

4pm first guests arrive, 4:30pm Ceremony begins, 10pm Reception concludes

Catering and beverage rates are per person and subject to a 20% service fee. All rates subject to applicable taxes. Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.



8400 Glen Haven Rd., Soquel, CA 95073 • TEL 831-479-6700 • events@kennolyn.com • www.kennolyn.com



Full Catering Package

(includes food and beverages)

\$119.95

UNLIMITED BEVERAGE SERVICE

Canyon Road Chardonnay & Cabernet Sauvignon • Chaumdeville Brute Champagne/Sparkling Wine • Blue Moon & Fat Tire Beer • Martinelli's Sparkling Cider
Coffee, Tea and Hot Chocolate Station • House-made Lemonade, Iced Tea and Fruit Infused Water Station

You may substitute your own wine or beer at no corkage fee.

HORS D'OEUVRE RECEPTION

California Vegetables & Cheese Board

Assortment of local and imported cheeses, house roasted nuts, dried fruit chutney, grapes, organic artisan crackers, freshly baked sourdough bread
Raw and grilled vegetables served with hummus and kale artichoke dip

Hand-Passed Hors d'oeuvres on Decorated Trays

Choose three hors d'oeuvre options

Artichoke Pesto on Crostini *v*
Margarita Pizzetta Bites *v*
Bacon Wrapped Dates

Cherry Tomato, Basil, & Mozzarella Skewers *v/GF*
Greek Olive Tapenade on Cucumber Slices *Vegan/GF*
Endive Boats with Blue Cheese & Pear *v/GF*

Thai Curry Shrimp Skewer
Spinach Duxelle in Puff Pastry
Mini Crust-free Quiche *GF*
Crispy Pork Belly with Ginger Soy Glaze

DINNER

PLATED SALAD FIRST COURSE

Choose one salad option

Served with Fresh-baked Herbed Focaccia

(all dressings are vegetarian but can be made vegan upon request)

Caesar Salad romaine hearts, shaved parmesan, garlic croutons
Caesar Dressing greek yogurt, house aioli, anchovies, parmesan

Shaved Root fennel, rainbow carrots, watermelon radish
Lemon Tahini Dressing lemon juice, tahini paste, garlic, olive oil

Caprese Salad heirloom tomato, mozzarella, basil
Lemon Shallot Dressing lemon juice, shallots, dijon mustard, olive oil, tamari

Arugula Salad arugula, sundried tomato, green onions, kalamata olives
Green Goddess greek yogurt, house aioli, lemon juice, tons of fresh herbs

Kale Salad baby kale, shaved radicchio, toasted seeds
Raw Cashew Dressing, bell peppers, apple cider vinegar, raw cashews, olive oil

Greek Salad cucumbers, tomatoes, olives, red onions, feta cheese
Tomato Vinaigrette tomato vinegar, olive oil, green onions, basil pesto

Baby Gem Salad romaine hearts, pickled red onions, toasted almonds **Honey Dijon Vinaigrette** champagne vinegar, olive oil, dijon mustard, honey

BUFFET SECOND COURSE

Choose two entree options

Pan Roasted Chicken with Fennel Sauce *GF*
Ginger and Lime Kefir Marinated Roasted Chicken *GF*
Grilled Salmon with Lemon Dill Sauce *GF*
Pepper Crusted New York Strip with Chimichurri *GF*
Herb-crusted Pork Tenderloin with Chutney *GF*
Braised Beef Shank Osso Bucco

Vegetarian Entrees - (Can be made Vegan)
Choose as 2nd entree or add as a 3rd for \$10
Polenta Gratin with Marinara and Mozzarella
Eggplant Parmesan Gratin Layered with Vegetables & Mozzarella
Roasted Portobello Mushrooms Vegan
Artichoke Ravioli
Wild Mushroom Risotto *GF*
Fresh Gnocchi with Brown Butter Sage
Your Choice of Salad as an Entree

SIDE DISHES

Choose two side dish options

Rosemary Roasted Potatoes *Vegan/GF*
Quinoa Pilaf with Roasted Vegetables *Vegan/GF*
Roasted Carrots with Harissa *Vegan/GF*

Bowtie Pasta Primavera with Asparagus and Lemon Garlic Vinaigrette *Vegan*
Mini Penne with Spinach, Mushrooms, & Gorgonzola *v*

Saute Brussel Sprouts with Bacon *GF*
French Green Beans *Vegan/GF*
Braised Greens *Vegan/GF*

DESSERT

Your provided wedding cake or alternative dessert served in the Courtyard. No cake cutting fee.

We are happy to customize and price a special menu for you.

Catering and beverage rates are per person and subject to a 20% service fee. All rates subject to applicable taxes.
Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.



8400 Glen Haven Rd., Soquel, CA 95073 • TEL 831-479-6700 • events@kennolyn.com • www.kennolyn.com



Catering Additions

CHILDREN'S PRICING

*Available once you have met your guest minimum
Highchairs and booster seats available*

Children's Catering Pricing

Children under 2 years old - no charge • Children 2-4 years old - 50% off
Children 5-12 years old - \$25 off • Young Adults 13-21 - \$15 off

Children's Plated Second Course – *Select One (or eat from buffet)* *(10+ child minimum)*

Pizza • Chicken Tenders • Mac & Cheese
All are accompanied with Fresh Fruit or Vegetables

VENDOR MEAL

\$49.95

*Available once you have met your guest minimum
(Many vendors attending your event require meal service in their contracts)*

ADDITIONAL FOOD OPTIONS

Antipasto & Tapas Bar - \$15

Artisan salamis and meats served with marinated artichokes, olives,
almonds, cornichons, whole grain mustard, and fresh baguette
(served during hors d'oeuvre reception)

Chocolate Dipped Strawberries - \$7

(served after dinner)

ADDITIONAL BEVERAGE OPTIONS

Sangria - \$5

Red or White Sangria available at the bar throughout your event.

Pre-Ceremony Bar Station Package - \$7

Available 30 minutes prior to ceremony, typically 4-4:30pm

Champagne Toast - \$10

Champagne in flutes served in unison to your guests
*(we recommend having your guests toast with what is in their hand but
we are happy to orchestrate this type of toast when desired)*

Catering and beverage rates are per person and subject to a 20% service fee. All rates subject to applicable taxes.
Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.



8400 Glen Haven Rd., Soquel, CA 95073 • TEL 831-479-6700 • events@kennolyn.com • www.kennolyn.com