

*Hilltop
Hacienda*
at
Kennolyn

SANTA CRUZ MOUNTAINS
CALIFORNIA



Kennolyn

Wedding Packages

WEDDING RECEPTION PACKAGE

Friday: \$3,495 Saturday: \$5,495 Sunday: \$4,495

- ~ 7 ½ hours of exclusive use of Kennolyn's Hilltop Hacienda venue includes:
 - 5 hours event time
 - 2 hours before your event to decorate, get ready and take photographs
 - Half hour after event to pack gifts and decorations (music off by 9pm)
- ~ Two-hour private event coordination consultation
- ~ Professional Wedding Coordinator at your event
- ~ Invitation for 2 to our Bridal Tasting Day
- ~ Tables, chairs, linens, napkins, china, flatware and glasses
- ~ Market umbrellas outside and fireplace inside
- ~ Fountains, white lights around courtyard and nearby trees
- ~ Courtyard and terrace heat lamps
- ~ Cake cutting service
- ~ Capacity for up to 300 guests

Please Select a Catering Package and a Beverage Package

Classic Catering Package – \$59.95 per person

Select Catering Package – \$65.95 per person

Gourmet Catering Package – \$79.95 per person

Roaming Station Package – \$75.95 per person

La Casa Beverage Package – \$32.95 per person

Hacienda Beverage Package – \$39.95 per person

Refrescos Beverage Package – \$21.95 per child under 21 yrs old

Fiesta Beverage Package – \$43.95 per person

WEDDING CEREMONY PACKAGE*

\$995

- ~ Additional ½ hour added to your event time
- ~ Professional Wedding Coordinator at ceremony
- ~ Special champagne and hors d'oeuvre celebration for Bridal Party
- ~ Garden ceremony site overlooking Monterey Bay
- ~ Changing rooms for bridal party
- ~ White garden chairs
- ~ Wedding Rehearsal with Professional Wedding Coordinator
- ~ Capacity for up to 300 guests

* Available to Kennolyn reception clients only

All rates are subject to sales tax, and catering is subject to service fee. Rates and specific items may be subject to change.

Kennolyn

Pre-Dinner Courtyard, Hors d'oeuvre Reception

Included in All Our Catering Packages

OUR SIGNATURE HORS D'OEUVRE BUFFET

Beautifully Decorated with Fresh Flowers and Culinary Herbs, Cascading Tiers of Sliced Seasonal Fruits, Red and Green Grapes, Melons, Pineapples and Berries
Assorted Cheeses and Cranberry Goat Cheese Logs Served with Crackers
Along with a Bountiful Vegetable Crudités of Tri-Color Bells, Carrots, Broccoli and Cauliflower Tops with a Sundried Tomato Dipping Aioli

HAND-PASSED HORS D'OEUVRES ON DECORATED TRAYS

Paired with a Special Chef's Complimentary Hors d'oeuvre

Classic Package

Select Two Additional Hors d'oeuvres

Smoked Chicken on Gorgonzola Toast
Bruschetta on Sourdough Crostini
Kalamata Olive Tapenade on Crostini
Beef Satay with Citrus Barbecue Sauce

Prosciutto & Melon Rounds
Spinach Rounds in Puff Pastry
Caramelized Onion Flatbread with Creme Fraiche

Select and Station Package

Select Three Additional Hors d'oeuvres

Grilled Shrimp on Blue Corn Tortilla Chips with Avocado Salsa
Prosciutto Wrapped Asparagus with a Horseradish Dipping Sauce
Cucumber with Bay Shrimp Mousse
Cherry Tomato, Basil and Mozzarella Bocconcini Skewers

Fig and Goat Cheese Crostini with a Balsamic Reduction Sauce
Mini Baked Brie en Croute with Cranberry Chutney
Grilled Marinated Eggplant Rounds Topped with Goat Cheese
Crostini with Sundried Tomato, Mozzarella & Pesto

Gourmet Package

Select Three Additional Hors d'oeuvres

Roast Tenderloin of Beef on Crostini with Horseradish Cream Sauce
Fresh Jumbo Prawns with Spicy Cocktail Sauce in port glasses
Seared Sesame Crusted Ahi Tuna with Wasabi Aioli on Wonton Chips
Pork Loin Skewers with Peanut Sauce with Spices & Fresh Herbs

Petite Mushrooms, Cheese & Spices wrapped in Puffed Pastry
Mini Crab Cakes with Whole Grain Mustard & Corn Relish
Seafood Ceviche in Endive Petals

You may substitute a passed hors d'oeuvre from an upgraded package for \$3.95-\$4.95 per guest.

You may also add additional hors d'oeuvre items from your package for \$3.95-\$5.95 per guest.

ADD ADDITIONAL SPECIAL ITEMS TO OUR SIGNATURE HORS D'OEUVRE BUFFET

Baked Brie en Croute with Cranberry Chutney – \$2.95
Assorted Grilled Vegetables, Feta Cheese, Marinated Artichoke Hearts and Olives, Hummus and Tzatziki Dips with Pita Bread – \$4.95
Assorted Sushi Rolls with Ginger Soy Dipping Sauces – \$6.95

ADD AN ADDITIONAL HORS D'OEUVRE TABLE

The Oyster Bar - with Ice Sculpture Centerpiece surrounded by Oysters on the Half Shell Served Three Ways, Lemon Wedges and Assorted Cocktail Sauces – \$9.95

Seafood Buffet - with Ice Sculpture Centerpiece surrounded by Shrimp with Cocktail Sauce, Smoked Salmon with Capers and Lemon Wedges, Crab Legs with Dill Sauce, Spicy Ceviche, and Tuna Tartar Salad with Crostinis. – \$12.95

Prices are per person unless otherwise noted. Prices and specific items may be subject to change. All prices are subject to sales tax and service fee.

Kennolyn

Classic Package

HORS D'OEUVRE RECEPTION

Our Signature Buffet Hors d'oeuvres Table Display, Choice of Two Classic Hand-Passed Hors d'oeuvres on Decorated Trays, Paired with a Special Chef's Choice Complimentary Hors d'oeuvre.

DINNER

PLATED FIRST COURSE

Local Mixed Greens Salad topped with Julienned Carrots, Cucumber Rounds, Shaved Red Onions and Cherry Tomatoes with a Champagne Gorgonzola Vinaigrette on the Side Accompanied with Herbed Focaccia and Butter Rounds

BUFFET SECOND COURSE – Choose One Selection

Spice Rubbed Flank Steak
Hand Carved at The Buffet with a Chipotle Garlic Sauce

Sesame and Ginger Infused Chicken

Seasonal Fish Fillets with Buttery Lemon Chive Sauce

Bistro Roasted Chicken with Garlic, Olive Oil and Fresh Herbs

Pan Roasted Pork Loin with an Apple Raisin Chutney –
Hand Carved at the Buffet

Three Cheese Ravioli Verde Stuffed with Spinach in a
Creamy Basil Parmesan Sauce

Ask about our Plated Meal Packages and Vegetarian Entrée Options.

SIDE DISHES

Included in each Buffet is a Sauté of Seasonal Vegetables in Garlic Olive Oil and tossed with Fresh Herbs

Choose Two Additional Selections

Corn Gruyere Bake Topped with Cheese, Fire-Roasted Peppers & Spices

Creamy Orzo Pesto Salad with Cherry Tomatoes, Buffalo Mozzarella
and Roasted Pinenuts Sprinkled with Fresh Basil

Wasabi Mashed Potatoes

Spring Noodles with Green Onions, Snow Peas,
Carrots and Edamame in a Thai Peanut Sauce

Saffron Couscous Pilaf with Apricots and Toasted Almonds

Rosemary Roasted Potatoes

Toasted Garlic Whipped Potatoes

Penne Primavera with Asparagus Tops in a Sweet Balsamic
Vinaigrette

Fresh Cucumber Salad

Blue Cheese Baked Polenta with Sundried Tomato and Basil Topping

Tossed Antipasta with Artichoke Hearts, Feta,
Mixed Olives and Red Bells

DESSERT

Your Provided Wedding Cake Served in the Courtyard. Coffee, Tea and Hot Chocolate Buffet Station
No Cake Cutting Fee

ADDITIONAL DESSERTS

Dessert Buffet: Dazzling Display with Assorted Candy, Specialty Chocolates and Miniature Desserts

In Addition to Cake - \$6.95 • Instead of Cake - \$11.95

Hand-Passed Chocolate Dipped Strawberries - \$4.95

We are happy to customize a special menu for you or make substitutions when possible.

Prices are per person unless otherwise noted. Prices and specific items may be subject to change. All prices are subject to sales tax and service fee.

Kennolyn

Select Package

HORS D'OEUVRE RECEPTION

Our Signature Buffet Hors d'oeuvres Table Display, Choice of Three Select Hand-Passed Hors d'oeuvres on Decorated Trays, Paired with a Special Chef's Choice Complimentary Hors d'oeuvre.

DINNER

PLATED FIRST COURSE

Choose One Selection

All Salads are Accompanied with Herbed Focaccia and Butter Rounds.

Creamy Caesar Salad — with Toasted Focaccia Croutons and Shaved Asiago Cheese

Baby Spinach — with Sweet Red Onions, Toasted Pinenuts, Dried Cranberries and a Balsamic Vinaigrette

Local Mixed Greens Salad — with Wine Poached Pears, Crumbled Blue Cheese, Candied Pecans and a Champagne Gorgonzola Vinaigrette

Strawberry Fields — with Crumbled Blue Cheese, Slivered Almonds and a Strawberry Vinaigrette

Hearts of Romaine — with Mandarin Oranges, Shaved Jicama, Crispy Chinese Noodles and a Cilantro Lime Vinaigrette

BUFFET SECOND COURSE

ENTRÉES – Choose Two Selections

Lemon Chicken Piccata

simmered in a White Wine, Red Onion and Caper Sauce

Tuscan Stuffed Chicken Roulade

with Spinach, Sundried Tomatoes and Asiago Cheese

Pepper Crusted New York Strip Loin – Hand Carved at The Buffet
with Horseradish Cream and Garlic Peppercorn Sauce

Garlic Roasted Prime Rib Au Jus – Hand Carved at The Buffet
with a Gorgonzola and Caramelized Onion Butter

Honey Mustard Crusted Pork Loin – Hand Carved at The Buffet
with an Apricot Chutney

Seasonal Fish with Lemon Curry Sauce

Seasonal Fish

with a Lemongrass Cucumber Dill Sauce and Fresh Herbs

Jumbo Cheese and Spinach Stuffed Ravioli
in a Pesto Cream Sauce

Ask about our Plated Meal Packages and Vegetarian Entrée Options.

SIDE DISHES – Choose Two Additional Selections

Included in each Buffet is a Sauté of Seasonal Vegetables in Garlic Olive Oil and tossed with Fresh Herbs

Served Cold

Israeli Couscous Pilaf
with Roasted Red Peppers

Orzo Pesto
with Cherry Tomatoes,
Buffalo Mozzarella and Roasted Pinenuts
Sprinkled with Fresh Basil

Penne Primavera
with Asparagus Tops in a
Sweet Balsamic Vinaigrette

Served Cold

Spring Noodles
with Green Onions, Snow Peas,
Carrots and Edamame
in a Thai Peanut Sauce

Tossed Antipasta
with Artichoke Hearts,
Crumbled Feta, Mixed Olives
and Red Bell Peppers

Served Hot

Corn Gruyere Bake with Fire-Roasted Peppers

Mushroom Risotto with Parmesan Cheese

Roasted Red Potatoes
sautéed in a Savory Herb Butter

Couscous Pilaf
with Apricots and Toasted Almonds

Garlic Infused Mashed Potatoes

Wild Rice Medley with Slivered Almonds

DESSERT

Your Provided Wedding Cake Served in the Courtyard. Coffee, Tea and Hot Chocolate Buffet Station
No Cake Cutting Fee

We are happy to customize a special menu for you or make substitutions when possible.

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Kennolyn

Gourmet Package

HORS D'OEUVRE RECEPTION

Our Signature Buffet Hors d'oeuvres Table Display, Choice of Three Gourmet Hand-Passed Hors d'oeuvres on Decorated Trays, Paired with a Special Chef's Choice Complimentary Hors d'oeuvre.

DINNER

PLATED FIRST COURSE

Choose One Selection

All Salads are Accompanied with Herbed Focaccia and Butter Rounds.

Creamy Caesar Salad — with Toasted Focaccia Croutons and Shaved Asiago Cheese

Baby Spinach — with Sweet Red Onions, Toasted Pinenuts, Dried Cranberries and a Balsamic Vinaigrette

Local Mixed Greens Salad — with Wine Poached Pears, Crumbled Blue Cheese, Candied Pecans and a Champagne Gorgonzola Vinaigrette

Strawberry Fields — with Crumbled Blue Cheese, Slivered Almonds and a Strawberry Vinaigrette

Hearts of Romaine — with Mandarin Oranges, Shaved Jicama, Crispy Chinese Noodles and a Cilantro Lime Vinaigrette

PLATED SECOND COURSE – Choose Two Meat and One Vegetarian Selection

Beef Tenderloin Medallions

with a Cabernet and Roasted Shallot Jus
Potatoes Au Gratin, Sauté of Seasonal Vegetables
in Garlic Olive Oil and Tossed with Fresh Herbs

Jumbo New England Style Crab Cakes

with a Cayenne Sherry Aioli
Couscous Pilaf with Apricots and Slivered Almonds,
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

Oven Roasted Lamb Sirloin

with a Mint Jelly Chutney
Asparagus and Pea Risotto Topped with Parmesan Cheese
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

Seafood Stuffed Ravioli

with a Red Pepper Couli and Chardonnay Buerre Blanc
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

Seasonal Fish

with a Sweet Asian Glaze
Corn Gruyere Topped with Fire-Roasted Peppers
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

Breast of Chicken en Croute Stuffed

with a Sundried Tomato Mousse
Roasted Red Potatoes Sautéed in a Savory Herb Butter
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

Whole Grain Mustard Crusted Pork Chops

with a Caramelized Onion Marmalade
Honey-roasted Root Vegetables
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

Beef Wellington

with a Mushroom Duxelle
Toasted Garlic Mashed Potatoes
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

VEGETARIAN ENTRÉE OPTIONS

Served with Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

Roasted Garlic Pistachio Pasta

Eggplant Zucchini Gratin

Greek Lasagna

Zucchini Parmigiana

Portabella Wellington

Polenta with Sundried Tomatoes and a Goat Cheese Aioli

Roasted Butternut Squash Ravioli with Sage Brown Butter Sauce

Buckwheat Noodles with Shiitake Red Peppers Roasted Sesame Oil

DESSERT

Your Provided Wedding Cake Served at their dining seats Accompanied with Coffee and Tea Service.

No Cake Cutting Fee

We are happy to customize a special menu for you or make substitutions when possible.

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Kennolyn

The Stations

a special alternative to a typical event

HORS D'OEUVRE RECEPTION

Our Signature Buffet Hors d'oeuvres Table Display, Choice of Three Select Hand-Passed Hors d'oeuvres on Decorated Trays,
Paired with a Special Chef's Choice Complimentary Hors d'oeuvre.

DINNER

3 STATIONS

Green Around the Edges (included)

Classic Caesar Salad with Romaine, Garlic Croutons
and Asiago Cheese

Our Classic Local Mixed Greens Salad Topped with
Juliened Carrots, Cucumber Rounds, Shaved Red
Onions and Cherry Tomatoes with a Champagne
Gorgonzola Dressing

Antipasto Platters with Assorted Seasonal Marinated
and Grilled Vegetables to include Red Bells, Zucchini,
Onions, Eggplant, Assorted Olives,
Stuffed Grape Leaves with Feta Cheese,
Hummus and Tzatziki Dips with Whole Wheat Pita Bread

Select Two Additional Stations

Carving Station

Choose one to be carved at a station by one of our professional chefs

Included with a Carving Station—
Special Sauces and Assorted Petite Rolls.

Pepper Crusted New York Strip with Horseradish Cream

Garlic Seared Pork Loin with a Sweet and Smoky Chipotle Sauce

Rosemary Roasted Turkey Breast with a Savory Cranberry Chutney

Honey Baked Ham with a Sweet Mustard Sauce

Pacific Rim

Assorted Sushi Rolls with Ginger and Wasabi

Vegetable Fried Rice, Whole Edamame

Bella Noche

Lemon Chicken Piccata, Simmered in a White Wine,
Red Onion and Caper Sauce

Three Cheese Ravioli Verde Stuffed with Spinach in a
Creamy Basil Parmesan Sauce
Garlic Sticks

Catch from the Sea

Mixed Seafood with Garlic and Herbs, Tossed with
Linguine Pasta and Topped with Asiago Cheese

Marinated Seasonal Fish Kebobs

Petite Crab Cakes

Seasonal Steamed Vegetables

DESSERT STATION

(included)

Dessert Buffet: Dazzling Display with Assorted Candy, Specialty Chocolates and Miniature Desserts
You may still provide a wedding cake.

Substitutions accommodated when possible. We are happy to customize a special menu for you.

Prices are per person unless otherwise noted. Prices and specific items may be subject to change. All prices are subject to sales tax and service fee.

Kennolyn

Children's Pricing

available once you have met your guest minimum

We have some highchairs and booster seats available.

Children's Catering Pricing

Children under 2 years old - no charge; Children 2-4 years old - 50% off the same package price;
Children 5-12 years old - \$10 off the same package price; Children over 12 years old - same as adult pricing

Children's Beverage Pricing

Children under 2 years old - no charge
Children 2-4 years old - 50% off Refrescos Beverage Package; Children 5-20 years old - Refrescos Beverage Package

Children's Plated Second Course – *Select One*

Mini Pizzas Accompanied with Fresh Fruit and Vegetables
Chicken Tenders Accompanied with Fresh Fruit, Vegetables and Potato Chips
Grilled Cheese Sandwich Accompanied with Fresh Fruit and Vegetables
Hot Dog with Bun Accompanied with Fresh Fruit and Vegetables and Potato Chips
Mac and Cheese Accompanied with Fresh Fruit and Vegetables

Vendor's Pricing

Available once you have met your guest minimum

Many vendors attending your event require meal service in their contracts.
We offer a modified menu with service separate from your guests.

Vendor Catering and Refrescos Beverage Package
\$49.95

Bridal Suite Catering Package

Chef's Creation Platter
\$75 (flat fee, not per person)

Additional Desserts

Dessert Buffet: Dazzling Display with Assorted Candy, Specialty Chocolates and Miniature Desserts
In Addition to Cake - \$6.95 • Instead of Cake - \$11.95 • Hand-Passed Chocolate Dipped Strawberries - \$4.95

Vegetarian Entrées

See Gourmet Menu • \$6.95 if additional entrée, no charge if substituted for another selection.

Prices are per person unless otherwise noted. Prices and specific items may be subject to change. All prices are subject to sales tax and service fee.

Kennolyn

Alcohol Beverage Packages

LA CASA BEVERAGE PACKAGE

Includes unlimited beverages served by our professional bartending staff for up to 4 consecutive hours

House White and Red Wine • House Champagne/Sparkling Wine • Beer • Martinelli's Sparkling Cider
Assorted Sodas • Coffee, Tea and Hot Chocolate Station

Raspberry Iced Tea and Lemon Water Station during the Pre-Ceremony and Reception

Complimentary Bottled Waters in your Bridal Changing Suite

You may substitute your own wine or beer. Ask your event coordinator for details.

HACIENDA BEVERAGE PACKAGE

Includes unlimited beverages served by our professional bartending staff for up to 4 consecutive hours

Choice of White and Red Wine from our Selection • House Champagne/Sparkling Wine • Beer
Martinelli's Sparkling Cider • Iced Old-Fashioned Lemonade with Organic Lemons

Assorted Sodas • Coffee, Tea and Hot Chocolate Station

Raspberry Iced Tea and Lemon Water Station during the Pre-Ceremony and Reception

Complimentary Bottle of Champagne and Bottled Waters in your Bridal Changing Suite

Select one white wine

Bargetto Santa Cruz Mountains Chardonnay

Canyon Road Chardonnay

Sycamore Lane Chardonnay

Trinity Oaks Chardonnay

William Hill Chardonnay

Select one red wine

Bargetto Santa Cruz Mountains Merlot

Canyon Road Cabernet Sauvignon

Sycamore Lane Merlot

Trinity Oaks Cabernet Sauvignon

William Hill Cabernet Sauvignon

ADDITIONAL LA CASA AND HACIENDA PACKAGE OPTIONS

The Wine Margarita Package - \$2.95

Wine Margarita served in pitchers available at the bar throughout your event.

The Sangria Package - \$2.95

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

Sangria may be substituted for a wine selection in La Casa and Hacienda Beverage Packages

Port with Dessert Package - \$3.95

This is a nice accompaniment with our chocolate dipped strawberries served toward the end of the evening.

Pre-Ceremony Bar Station Package - \$3.95

Package includes iced water and iced tea, champagne available at the self-serve station for half hour before ceremony.

Upgraded Wine Substitutions from Hacienda Package

J. Lohr Estates Chardonnay and Merlot - \$2.95

Soquel Vineyard Chardonnay and Trinity Red - \$4.95

Continued

Kennolyn

Alcohol Beverage Packages

Continued

FIESTA PAIRING BEVERAGE PACKAGE

Hors d'oeuvre and Dinner Paired Wines from our Selection
Choice of Sangria, Mimosa or Sake during Hors d'oeuvre Reception
House Champagne/Sparkling Wine • Beer • Martinelli's Sparkling Cider
Coffee, Tea and Hot Chocolate Station • Raspberry Iced Tea and Lemon Water Station during the Reception
Assorted Sodas • Iced Old-Fashioned Lemonade with Organic Lemons
Complimentary Bottle of Champagne and Bottled Waters in your Bridal Changing Suite
Complimentary Champagne Toast for your Bridal Party at the Rehearsal
Champagne, Raspberry Iced Tea and Lemon Water Station during the Pre-Ceremony
Dessert Wine Served During the Cake Service

HORS D'OEUVRE RECEPTION PAIRINGS

Select One White Wine

Bargetto California Pinot Grigio
Trinity Oaks Pinot Grigio

Select One Red Wine

Trinity Oaks Pinot Noir

Select One Festive Beverage

Wine Margarita
White Wine Sangria
Red Wine Sangria
Mimosa
Sake

DINNER PAIRINGS

Select One White Wine

Bargetto Santa Cruz Mnts. Chardonnay
Canyon Road Chardonnay
J. Lohr Estates Chardonnay
Sycamore Lane Chardonnay
Trinity Oaks Chardonnay
William Hill Chardonnay

Select One Red Wine

Bargetto Santa Cruz Mountains Merlot
Canyon Road Cabernet Sauvignon
J. Lohr Estates Merlot
Sycamore Lane Merlot
Trinity Oaks Cabernet Sauvignon
William Hill Cabernet Sauvignon

Select One Dessert Wine

Bargetto Chaucer's Blackberry
Port

UPGRADED DINNER WINE SUBSTITUTIONS

Soquel Vineyard Chardonnay and Trinity Red
\$4.95

REFRESCOS BEVERAGE PACKAGE

This is our non-alcoholic package. Available for the entire event or just for your guests under 21 years old

Assorted Martinelli's Sparkling Ciders • Assorted Sodas • Coffee, Tea and Hot Chocolate Station
Raspberry Iced Tea and Lemon Water Station during the Pre-Ceremony and Reception
Complimentary Bottled Waters in your Bridal Changing Suite

Additional Beverage Options for all Packages

Champagne Toast Package – Includes add'l Bottles of Champagne plus Martinelli's Cider Poured at Your Dining Table. – \$7.95
Ceremony Rehearsal Package – Includes a Champagne Toast Served to Your Bridal Party During the Rehearsal.
– \$75 (flat fee, not per person)

Substitutions accommodate, please ask your event coordinator for details. Prices are per person unless otherwise noted. Prices and specific items may be subject to change. All prices are subject to sales tax and service fee. Guests must be at least 21 years of age to consume alcoholic beverages.

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Rehearsal Dinner Package

\$49.95

Includes:

2 ½ hours of event time in addition to the rehearsal
3 passed Hors d'oeuvres (chef's choice)
3 Course Dinner

3 COURSE DINNER

PLATED FIRST COURSE

Accompanied with Herb Foccaccia and Butter Rounds

Mixed Green Salad — Diced cranberries, shaved Asiago cheese, Foccaccia Croutons with a Balsamic Vinaigrette

BUFFET SECOND COURSE

ENTRÉES

Choose Two Selections

Marinated Flank Steak with Sautéed Mushrooms
Sesame and Ginger Infused Chicken

SIDE DISHES

Included in each Buffet is a Sauté of Seasonal Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

Choose Two Additional Selections

Garlic Mashed Potatoes
Wild Rice Medley with Slivered Almonds
Jumbo Cheese and Spinach Stuffed Ravioli in a Creamy Pesto Sauce

DESSERT

Chef's Choice

BEVERAGE SERVICE

Cost based on consumption by the glass with bartender included at no additional fee.

House Wine - \$8.50 • Assorted Beer - \$6.50 • Assorted Sodas - \$3.50

Package available to Kennolyn wedding clients only. 30 guest minimum.

Prices are per person unless otherwise noted. Prices and specific items may be subject to change.

All prices are subject to sales tax and service fee. Guests must be at least 21 years of age to consume alcoholic beverages.

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WEDDING

Frequently Asked Questions

What are the fees associated with having my ceremony and reception at Kennolyn?

Our packages are meant to be simple without any hidden costs. A bride and groom wishing to host their ceremony and reception at our venue are looking at 4 basic costs. The reception catering packages and beverage packages are per person, and the facility and ceremony fees are a flat fee. Brides and grooms requesting a reception-only event omit the ceremony fee.

What is exclusive use?

Unlike a hotel, Kennolyn is a private venue with you as our only client on your special day. Because you are our only event, our staff is 100% focused on you and on making your event everything you want it to be. Very few event venues can offer this level of privacy and personal attention.

What is the guaranteed guest count minimum?

Kennolyn has a minimum guest count — Saturday is 125 guests, Sunday is 100 guests and Friday is 75 guests. The maximum number of guests Kennolyn can accommodate is 300. Kennolyn offers discounts for children once the minimums are met. If your actual guest count falls below the day's minimum, you may add or upgrade menu items to reach the minimum equivalent. Ask our event coordinator for details.

What is the benefit of a beverage package?

We designed our beverage packages to make it easy for you to plan your event. With a package, you are guaranteed unlimited beverage service -- regardless of how much your guests drink -- and most importantly, there are no financial surprises at the end of your wedding. Our bartenders are provided at no additional charge. We are happy to accommodate special wine requests when possible and we offer non-alcoholic packages for guests under 21 as well as for an entire event.

When is the deposit due and what is the amount?

The deposit is due 7 days from the date we place a tentative hold on your preferred date. You will receive a contract in the mail, which you will need to sign and return with your deposit. The amount required is 25% of your estimated contract. This amount is non-refundable should you cancel or change your date. Please also mail contract if you fax it.

When are the final guest count and payment due?

The final guest count is due 14 days prior to the event. Kennolyn will then generate an invoice and the final payment is due 10 days prior to your event, payable in cash, cashier's check or credit card. Second payment of 25% of your contract is due 90 days before your event.

What are the service fee and sales tax amounts?

A 20% service fee is added to the catering and beverage prices. Currently sales tax is 9% and lodging tax is 10%. Per California sales tax code, all service fees are subject to sales tax.

When can we begin photos, decorating and setup?

Vendors may have access 2 hours prior to the start of the event. Your bridal party may also move into our changing rooms and begin taking photos at this time.

Does Kennolyn offer special pricing for children?

Special children's menus and pricing are available. Please see the menu for details.

Are the menus available as a plated event?

All of Kennolyn's menus are buffet unless otherwise noted. We offer a plated version on most of our menus for an additional \$5/ person. For the Select Plated Package, you have the option of having both entrées served on the plate, called a "duet", or you may give your guests an entrée choice when they RSVP. This option is called "single serve" and requires place cards marked with the entrée choice. For the Gourmet Package, you have the option of having two of the entrées served on the plate, or you may give your guests an entrée choice when they RSVP. Kennolyn can offer plated dinners for up to 150 guests. Kennolyn is happy to accommodate special meal requests when possible, including customized menus and organic ingredients.

Do you offer organic and sustainable ingredients?

Kennolyn tries to use organic and sustainable ingredients whenever possible but can design a customized menu or substitute specific ingredients to accommodate special requests. There may be additional costs associated with a more expensive ingredient, but this is dictated by the market rates at the time of the event.

Do you offer vegetarian or vegan menus?

Kennolyn offers vegetarian entrées for those guests requesting it or can design a customized vegetarian or vegan menu for the entire wedding. Additional costs may apply.

Is Kennolyn Eco-friendly?

Kennolyn is privately owned by a family that supports the environment. We own 300 acres, of which 75% is undeveloped. We actively recycle and compost almost 100% of the wedding-related garbage including all food, flowers and paper products, as well as strive to use non-disposable products whenever possible. Ask about our 100% green wedding package available at no additional fee.

Is shuttle service available?

Santa Cruz Experience Shuttle Service offers Kennolyn brides an exclusive discount. Ask your coordinator for more information.

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How are Kennolyn's Wedding Packages Eco-Friendly?

History:

Kennolyn started back in 1946 as a Summer Camp for kids and is nestled among 300 acres, of which 75% is undeveloped. Kennolyn is privately owned by a family that heavily supports the environment and does its part to reduce waste whenever possible. We are proud to say we actively recycle and compost nearly 100% of all wedding related garbage, which includes flowers, food and paper products.

Do your part and have a "Green Wedding" at Kennolyn...

- Our in-house chef is willing to customize or substitute with organic and sustainable ingredients upon request. Please note additional costs may apply.
- Kennolyn is surrounded by colorful flowerbeds and blooming Jasmin. Therefore, there really isn't a need to decorate the site with additional flowers. However, if you choose to bring in your own flowers to the ceremony site, Kennolyn will recycle your displays by re-arranging them for dinner or for the reception hour to ensure nothing gets wasted. We also recycle all flowers after your event as well!
- Kennolyn highly recommends you and your guests carpool on your special day. In fact, your guests are welcome to leave their cars in our lot overnight and they can pick them up the following morning. While Kennolyn does not provide a shuttle, Kennolyn offers all their brides 10% off shuttling services through their exclusive vendor. By carpooling, you will help minimize the traffic, reducing harmful emissions.
- Ask for no ice in your guests water glasses unless requested.
- A venue such as Kennolyn uses far less energy than a hotel due to the fact that we only utilize energy in the space that we are working in
- Since we are primarily an outdoor venue, most of our couples prefer to dine outside in the natural setting. This allows us to maximize the use of natural lighting, which reduces the need for electrical lighting. If you prefer candlelight, Kennolyn will display and light your candles as a courtesy!
- We use recycled paper on printed contracts, packages etc.



Printed on Recycled Paper

Kennolyn

Come join us for a **one-of-a-kind** experience

..bring your family and friends together for a

Wedding Weekend Retreat

Stone Creek Village, nestled in the redwoods, can accommodate up to 123 overnight guests in our 30 Cabin Cottages and Suites. Relax in the lodge, play a spirited game on our sand volleyball court or take a leisurely hike on our beautiful redwood trails.

Includes:

- Exclusive use of our private facilities (you have the entire property to yourselves)
- Lodging in our 30 cabin cottages & suites
- Full catering including:
 - Welcome Rehearsal dinner followed by a campfire Friday night
 - Continental breakfast on Saturday and Sunday
 - Buffet lunch on Saturday and Sunday
 - Assorted sodas and waters available throughout the afternoon
- Use of recreational amenities
- Complimentary bride and groom suite
- Complimentary meals for the bride and groom
- Chilled Champagne in the bridal suite on the wedding night
- \$225/night for the room (plus lodging taxes)
- \$30/day for continental breakfast and lunch per guests (plus sales tax and service fee)
- \$49.95/guest for hors d'oeuvres, welcome reception and dinner OR \$39.95/guest for BBQ dinner (plus sales tax and service fee)

Our recreation amenities

swimming pool	play field	shuffleboard	sand volleyball court
tennis court	putting green	basketball court	horseshoe pit
ping pong tables	300 acres of hiking trails	campfire/outdoor amphitheater	

Bridal couple guarantees a 25 minimum for 2 nights and pays for the welcome rehearsal dinner for a minimum of 30 guests plus beverages and applicable sales tax and service fee.

Package available to Kennolyn wedding clients only.

All food and beverage rates are per person and subject to a 20% service fee and applicable taxes.

Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.

Kennolyn

Weekend Wedding Retreat

FEES

ROOM RATE – *paid by guests*

\$225 per night for the room (plus lodging taxes).

\$30/day per guest (plus sales tax and service fee). Includes continental breakfast and lunch.

WELCOME/REHEARSAL DINNER – *paid by host*

\$49.95 per person. Includes hors d'oeuvres and dinner.

\$39.95 per person. Includes a casual BBQ dinner.

Alcoholic beverages charged by the consumed glass, bartender included at no additional fee.

CATERING ADD-ONS

UPGRADE TO FULL BREAKFAST OR BRUNCH

Please ask your event coordinator about options to upgrade your menu if desired.

CAMPFIRE

We have an outdoor amphitheater that is a fun Friday evening activity—included in your welcome dinner price. You are welcome to use the stage or just sit around the fire. S'mores \$3.50/person

OTHER NOTES

ARRIVAL AND DEPARTURE

Check in time is 4pm on Friday. Check out is 3pm on Sunday.

SWIMMING POOL

Our insurance requires us to have a lifeguard on duty for groups with any guests under 18 years of age. The cost is \$250/day for up to 4 hours. If all guests are over 18, they must sign a release form before using the pool.

LODGING ROOMS

We have 30 cabins and suites. Typically each room is appointed with 2 double beds covered with down comforters, a gas fireplace and antique furniture. We have a four-bedroom suite, with 2 double beds in each room, and a three-bedroom suite, with 1 double bed in each room. Both have a comfortable living room. Eleven of our cabins have an additional day bed. We have a total of 67 beds (56 doubles and 11 twin beds).

NUMBER OF GUESTS

We require 25 room minimum but you may invite up to 123 guests in total.

All food and beverage rates are per person and subject to a 20% service fee and applicable taxes.

Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.

Kennolyn

Weekend Wedding Retreat

MENU

CONTINENTAL BREAKFAST – served Saturday and Sunday morning

Assorted Muffins or Pastries, Whole Fruits, Hard Boiled Eggs, Bagels with Cream Cheese and Jam, Yogurt, Granola
Fresh Juice plus Coffee, Assorted Herbal Teas and Hot Chocolate

BUFFET LUNCH – served Saturday and Sunday afternoon

Taco Bar (served Saturday)

Ground Beef and Fajita Vegetables
Spanish Rice, Beans and Tortillas
Chopped Tomatoes, Lettuce, Onions and Cilantro
Shredded Cheddar Cheese, Sour Cream and Salsa
Guacamole and Tortilla Chips
Fiesta Green Salad with Zesty Vinaigrette
Soda, Water, Coffee, Tea & Hot Chocolate Stations
Assorted Cookie Buffet

Salad Buffet (served Sunday)

Green Salad with Balsamic Vinaigrette
Capellini Pasta Salad with Grilled Chicken
La Brea Bread
Edamame Salad
Soda, Water, Coffee, Tea & Hot Chocolate Stations
Chef's Choice Dessert

WELCOME RECEPTION AND DINNER – \$49.95

WELCOME RECEPTION – served Friday evening before dinner. Includes a beautiful vegetable and cheese display plus a choice of two passed hors d'oeuvres.

Mediterranean Bruschetta on Crostini
Spinach Spanikopita

Balsamic Glazed Chicken Bite
Gourmet Sausages with Mustard Dipping Sauces

WELCOME DINNER – served Friday night (select one)

Includes a plated salad served to each guest and chef's choice dessert.

Gourmet Grill Dinner

Classic Caesar Salad
Marinated Flank Steak with Sautéed Mushrooms
Seasonal Vegetables, Garlic Mashed Potatoes
Assorted Rolls

Mediterranean Melee

Baby Greens served with Gorgonzola Vinaigrette
Herbed & Grilled Chicken Breast served with a Lemon Caper Sauce
Seasonal Vegetables and Rice. Assorted Rolls.

By the Bay

Baby Greens served with Balsamic Vinaigrette
Fresh Fish served with Lemon Dill Sauce
Seasonal Vegetables, Wild Rice Medley, Assorted Rolls

Vegetarian Delight

Classic Caesar Salad
Cheese and Spinach Ravioli with Creamy Pesto Sauce
Accompanied with Seasonal Vegetables. Assorted Rolls.

WELCOME BBQ DINNER – \$39.95

Includes a plated caesar salad, marinated BBQ ribs and chicken, potato salad, corn on the cob, assorted rolls, watermelon, plus chef's choice dessert.

BEVERAGE SERVICE

Cost based on consumption by the glass with bartender included at no additional fee.
House Wine - \$8.50, Assorted Beer - \$6.50

POST DINNER ACTIVITY

Campfire in the amphitheater (included with welcome dinner pricing).

All food and beverage rates are per person and subject to a 20% service fee and applicable taxes.

Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.

Kennolyn

CATERING UPGRADES

FULL BREAKFAST ADDITION – \$6.95 (select one)

*Served **in addition** to the continental breakfast*

Stone Creek Scramble

Eggs Mixed with Spinach and Mushrooms
Served with Sausage and Country Potatoes
Hummus, Organic Whole Wheat Bread,
Sliced Tomatoes, Sprouts

Kennolyn Pancakes

Buttermilk Pancakes with Maple Syrup
Served with Bacon and Country Potatoes
Hummus, Organic Whole Wheat Bread,
Sliced Tomatoes, Sprouts

BRUNCH – \$10.95

*Served **as a replacement** for the continental breakfast
and lunch*

French Toast Sprinkled with Powder Sugar

Bacon, Gourmet Sausages and Country Potatoes

Assorted Quiches, Pastries and Muffins

Bagels with Smoked Salmon Lox, Tomatoes, Onions, Capers and
Cream Cheese

Hummus, Organic Whole Wheat Bread, Sliced Tomatoes, Sprouts

Fruit Salad with Mint, Assorted Yogurts, Grapefruit Halfs

Spinach Salad with Apples, Blue Cheese in a Raspberry Vinaigrette

Chef's Special Pasta Salad

Fresh Juice plus Coffee, Assorted Herbal Teas and Hot Chocolate

All food and beverage rates are per person and subject to a 20% service fee and applicable taxes.

Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.

Kennolyn

WEDDING WEEKEND

Frequently Asked Questions

How is the wedding weekend package set-up?

The host pays for the rehearsal dinner/welcome reception on the first night. Your guests will pay a fee per room for the 2 nights/3 days which includes continental breakfast and lunch on 2 days. There is a fee for each additional guest which includes these meals as well. The bride and groom's room and meals are complimentary.

What is exclusive use?

Unlike a hotel, Kennolyn is a private venue with you as our only client on your special day. Because you are our only event, our staff is 100% focused on you and on making your event everything you want it to be. Very few event venues can offer this level of privacy and personal attention.

How many rooms are there?

There are 30 cabin cottages and suites on the property. There are 11 rooms with 2 double beds and 1 twin, 15 with 2 double beds and 4 with one double bed, for a total of 67 beds (56 doubles and 11 twins). Included in the above count is a house suite with 3 bedrooms, each with a double bed and another with 4 bedrooms, each with two double beds.

What is the minimum for a weekend wedding?

Kennolyn requires a minimum of 25 reserved rooms for 2 nights and a rehearsal dinner for a minimum of 30 people. Rooms may accommodate between 1-5 guests, depending on the room configuration. The maximum is 123 guests and includes complimentary stay for the bride and groom. Kennolyn's Stone Creek Village is an exclusive use property with only one group on site a weekend.

How are guests invited to a wedding weekend and how do they make their reservations?

You will invite friends and family to join in on the weekend long celebration. Your friends and family can then make their reservation online through our website and pay by credit card. Since we offer exclusive use of the property and are not a hotel, there are no refunds for cancellation. All room reservations must be made at least 21 days in advance.

Can we add an additional night and meals?

Yes, please ask our event coordinator for details.

Do you offer a discount for children?

Yes, please ask our event coordinator for details.

What are the service fee and sales tax amounts?

A 20% service fee is added to the catering and beverage prices. Currently sales tax is 9% and lodging tax is 10%. Per California sales tax code, all service fees are subject to sales tax.

When are weekend weddings available?

Kennolyn's Stone Creek Village property is open during May, June, September and October.

Is a wedding and wedding weekend package combined or separate?

Each of our packages is purchased separately, a couple desiring to have their wedding ceremony/reception and wedding weekend with us would be issued 2 contracts, one for each event.

How are guests assigned to their rooms?

The host would be responsible for assigning their guests to cabin cottages and suites best suited for their friends and family. Your event coordinator will provide a chart and offer guidance.

How many meals are included through the weekend?

A total of 5 meals and non-alcoholic beverages throughout your stay are included. The host pre-selects the catering for the weekend from the Kennolyn menu.

What is check in and check out time?

Check in is on Friday at 4pm and check out is on Sunday at 3pm.

When is the deposit due and what is the amount?

The deposit is due 7 days from the date we place a tentative hold on your preferred date. You will receive a contract in the mail, which you will need to sign and return with your deposit. The amount required is 25% of your estimated contract. This amount is non-refundable should you cancel or change your date. Please also mail contract if you fax it.

When are the final guest count and payment due?

The final guest count is due 14 days prior to the event. Kennolyn will then generate an invoice and the final payment is due 10 days prior to your event, payable in cash, cashier's check or credit card. Second payment of 25% of your contract is due 90 days before your event.

Do you offer organic and sustainable ingredients?

Kennolyn tries to use organic and sustainable ingredients whenever possible but can design a customized menu or substitute specific ingredients to accommodate special requests. There may be additional costs associated with a more expensive ingredient, but this is dictated by the market rates at the time of the event.

Do you offer vegetarian or vegan menus?

Kennolyn offers vegetarian entrées for those guests requesting it or can design a customized vegetarian or vegan menu for the entire wedding. Additional costs may apply.

Is Kennolyn Eco-friendly?

Kennolyn is privately owned by a family that supports the environment. We own 300 acres, of which 75% is undeveloped. We actively recycle and compost almost 100% of the wedding-related garbage including all food, flowers and paper products, as well as strive to use non-disposable products whenever possible. Ask about our 100% green wedding package available at no additional fee.