



## *Hilltop Hacienda Estate Wedding Weekend Package*

\$7,500 Facility Fee includes:

- 2 Nights lodging for up to 8 guests at Casa de Caldwell
- Continental breakfast for up to 8 guests on Saturday and Sunday
- 5 hours of Wedding Reception time with capacity for up to 300 guests at the Hilltop Hacienda venue
- Exclusive use of the Hilltop Hacienda venue during your wedding
- Professional Wedding Coordinator at your event
- Two-hour private event coordination consultation
- Invitation for 2 to our Wedding Overview and Tasting Day
- Tables, chairs, linens, china, flatware and glasses
- Market umbrellas and heat lamps outside, fireplace lounge area inside
- Fountains, white lights around courtyard and nearby trees
- Cake cutting service

*Please Select a Catering Package and a Beverage Package*

**Classic Catering Package** – \$66.95 per person

**La Casa Beverage Package** – \$38.95 per person

**Select Catering Package** – \$73.95 per person

**Hacienda Beverage Package** – \$43.95 per person

**Gourmet Catering Package** – \$87.95 per person

**Fiesta Pairing Beverage Package** – \$49.95 per person

**Roaming Station Package** – \$83.95 per person

**Refrescos Beverage Package** – \$23.95 per child under 21 yrs old

### WEDDING CEREMONY PACKAGE\*

\$1,495

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

\* Available to Kennolyn 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.





# Classic Package

\$66.95

## HORS D'OEUVRE RECEPTION

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

## 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 Crudité of Tri-Color Bells, Carrots, Broccoli and Cauliflower Tops with Dipping Sauces

## HAND-PASSED HORS D'OEUVRES ON DECORATED TRAYS

Select two Hors d'oeuvres. These will be paired with a Special Chef's Complimentary Hors d'oeuvre.

|  |                                      |
|--|--------------------------------------|
| Gourmet Sausage with Spicy Mustard Dipping Sauce | Prosciutto & Melon                   |
| Roasted Tomato & Garlic on Crostini              | Spinach Duxelle in Puff Pastry       |
| Kalamata Olive Tapenade on Crostini              | Chicken Satay with Thai Peanut Sauce |
| Beef Satay with Citrus Barbecue Sauce            |                                      |

## DINNER

### PLATED FIRST COURSE

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

### BUFFET SECOND COURSE – Choose One Selection

|   |   |
|---|---|
| Spice Rubbed Flank Steak                          | Roasted Chicken with Garlic, Olive Oil and Fresh Herbs    |
| Hand Carved at The Buffet with a Peppercorn Sauce | Cheese and Spinach Stuffed Ravioli in a Pesto Cream Sauce |
| Sesame and Ginger Marinated Chicken               | Seasonal Fish with Lemon Dill 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

|  |  |
|--|--|
| Quinoa Pilaf with Roasted Vegetables and Feta  | Rosemary Roasted Potatoes  |
| Creamy Orzo Pesto Salad with Cherry Tomatoes, Olives, Feta and Roasted Pinenuts Sprinkled with Fresh Basil | Garlic Mashed Potatoes   |
| Noodles with Green Onions, Snow Peas, Carrots and Edamame with dressing                                    | Penne Primavera with Asparagus, Pancetta & Cherry Tomatoes in a Lemon Garlic Vinaigrette |
| Couscous with Apricots, Green Onions and Toasted Almonds   | Polenta with Roasted Tomato, Basil & Feta Topping  |
|  | Antipasta with Artichoke Hearts, Parmesan & Grilled Seasonal Vegetables                  |

## 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.  
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.



# Select Package

\$73.95

## HORS D'OEUVRE RECEPTION

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

### 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 Dipping Sauces

### HAND-PASSED HORS D'OEUVRES ON DECORATED TRAYS

Select three Hors d'oeuvres. These will be paired with a Special Chef's Complimentary Hors d'oeuvre.

Grilled Shrimp on Blue Corn Tortilla Chips with Avocado Salsa  
Prosciutto Wrapped Asparagus with a Horseradish Dipping Sauce  
Cherry Tomato, Basil and Mozzarella Bocconcini Skewers  
Thin Slice of Beef on Crostini with Horseradish Cream Sauce

Crostini with Arugula, Cranberries, Walnuts & Goat Cheese Spread  
Mini Baked Brie en Croute with Chutney  
Roasted Tomato, Garlic & Cream Cheese on Crostini

## DINNER

### PLATED FIRST COURSE — Choose One Selection.

*All Salads are Accompanied with Herbed Focaccia and Butter Rounds.*

**Creamy Caesar Salad** — with Croutons and Parmesan Cheese  
**Baby Spinach** — with Sweet Red Onions, Feta, Pinenuts, Dried Cranberries and a Balsamic Vinaigrette  
**Local Mixed Greens Salad** — with Cranberries, Gorgonzola, Candied Walnuts and a Champagne Vinaigrette  
**Strawberry Fields** — with Strawberries, Gorgonzola, Slivered Almonds and a Vinaigrette  
**Kale Salad** — tossed with a Lemon Vinaigrette, Golden Raisins, Pinenuts & Parmesan Cheese

### BUFFET SECOND COURSE

#### ENTRÉES – Choose Two Selections

**Herb Roasted Chicken**  
simmered with a Fennel, Garlic, Onion Sauce  
**Tuscan Stuffed Chicken Roulade**  
topped with Spinach, Mushrooms, Spices 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 Horseradish Cream Sauce  
**Pan Roasted Pork Loin**  
with Chutney  
**Seasonal Fish** with Lemon Dill or Lemon Curry Sauce  
**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*

**Orzo Pesto** with Cherry Tomatoes, Feta, Olives and Pinenuts Sprinkled with Fresh Basil  
**Penne Primavera** with Cherry Tomatoes, Asparagus Tops in a Sweet Balsamic Vinaigrette  
**Roasted Quinoa Salad** with Roasted Vegetables & Feta  
**Antipasta** with Artichoke Hearts, Crumbled Feta, Mixed Olives and Seasonal Grilled Vegetables

*Served Hot*

**Polenta Bake** with Rosemary & Parmesan  
**Saffron Rice Medley** with Slivered Almonds  
**Roasted Red Potatoes** sautéed in a Savory Herb Butter  
**Saute Brussel Sprouts** with Shallots, Pancetta & Herbs  
**Garlic Mashed Potatoes**  
**Potatoes Au Gratin**

## 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.  
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.



# Gourmet Package

\$87.95

## 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.

### 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 Dipping Sauces

### HAND-PASSED HORS D'OEUVRES ON DECORATED TRAYS

Select three Hors d'oeuvres. These will be paired with a Special Chef's Complimentary Hors d'oeuvre.

Fresh Jumbo Prawns with Spicy Cocktail Sauce in port glasses  
Seared Sesame Crusted Ahi Tuna with Wasabi Aioli  
Pork Tenderloin Skewers with Thai Peanut Sauce

Stuffed Mushrooms in Puffed Pastry  
Mini Crab Cakes with Lemon Aioli  
Seafood Ceviche in Endive Petals

## DINNER

### PLATED FIRST COURSE — Choose One Selection

*All Salads are Accompanied with Herbed Focaccia and Butter Rounds.*

**Creamy Caesar Salad** — with Croutons and Parmesan Cheese

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

**Local Mixed Greens Salad** — with Cranberries, Gorgonzola, Candied Walnuts and a Champagne Vinaigrette

**Strawberry Fields** — with Strawberries, Gorgonzola, Slivered Almonds and a Vinaigrette

**Kale Salad** — tossed with a Lemon Vinaigrette, Golden Raisins, Pinenuts & Parmesan Cheese

### PLATED SECOND COURSE – Choose Two Meat and One Vegetarian Selection

#### Beef Tenderloin Medallions

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

#### Oven Roasted Lamb Sirloin

with a Chutney  
Saffron Rice Medley with Slivered Almonds  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### Seasonal Fish

with a Lemon Curry Sauce  
Quinoa with Roasted Vegetables  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### Seafood Stuffed Ravioli

with a White Wine Cream Sauce  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### Seafood Linguini

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

#### Herb Crusted Pork Chops

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

#### Breast of Chicken Stuffed

with Mushroom Duxelle Spinach and Cheese  
Brussel Sprouts Sautéed in a Savory Herb Butter  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### Beef Wellington

with a Mushroom Duxelle  
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

#### Eggplant Parmigiana

Polenta with Roasted Tomatoes,  
Basil and Feta

#### Tri-colored Tortellini with a Creamy Pesto Sauce

Noodles with Shiitake Mushrooms, 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.  
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.



# The Stations

*A special alternative to a typical event*

**\$83.95**

## 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.

## HAND-PASSED HORS D'OEUVRES ON DECORATED TRAYS

Select three Hors d'oeuvres. These will be paired with a Special Chef's Complimentary Hors d'oeuvre.

|   |  |
|---|--|
| Grilled Shrimp on Blue Corn Tortilla Chips with Avocado Salsa | Crostini with Arugula, Cranberries, Walnuts & Goat Cheese Spread |
| Prosciutto Wrapped Asparagus with a Horseradish Dipping Sauce | Mini Baked Brie en Croute with Chutney                           |
| Cherry Tomato, Basil and Mozzarella Bocconcini Skewers        | Crostini with Roasted Tomato, Garlic & Cream Cheese Spread       |
| Thin Slice of Beef on Crostini with Horseradish Cream Sauce   |  |

## DINNER

### 3 STATIONS

#### **Green Around the Edges** (included)

|  |  |
|--|--|
| Classic Caesar Salad with Romaine, Croutons and Parmesean Cheese   | Antipasto Platters with Assorted Seasonal Marinated and Grilled Vegetables to include Red Bells, Zucchini, Onions, Eggplant, Assorted Olives, Hummus and Tzatziki Dips with Pita Bread |
| Our Classic Local Mixed Greens Salad Topped with Carrots, Cucumber Rounds, and Cherry Tomatoes with a Champagne Dressing |  |

*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, Garlic Mashed Potatoes and Assorted Petite Rolls.

Pepper Crusted New York Strip with Horseradish Cream  
Garlic Seared Pork Loin with a Sweet Chutney  
Rosemary Roasted Turkey Breast with a Savory Cranberry Chutney  
Honey Baked Ham with a Mustard Sauce

#### **Pacific Rim**

Kung Pao Chicken with Water Chestnuts and Carrots  
Beef & Broccoli  
Vegetable Fried Rice  
Spring Rolls

#### **Bella Noche**

Oven-Roasted Chicken, Simmered in a White Wine, Fennel, Shallots & Garlic Sauce  
Cheese Ravioli Stuffed with Spinach and Cheese in a Creamy Pesto Sauce  
Garlic Sticks

#### **Catch from the Sea**

Mixed Seafood with Garlic and Herbs, Tossed with Linguine Pasta and Topped with Parmesean Cheese  
Seasonal Fish  
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.



# Catering Additions

## 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    Chicken Tenders  
Hot Dog with Bun    Mac and Cheese

*All are accompanied with Fresh Fruit, Vegetables and Crackers*

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## VENDOR CATERING AND REFRESCOS BEVERAGE PACKAGE

*Available once you have met your guest minimum*

(Many vendors attending your event require meal service in their contracts.)

\$49.95

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## ADDITIONAL HORS D'OEUVRE OPTIONS

### ADD TO SIGNATURE HORS D'OEUVRE BUFFET

Baked Brie en Croute with Fruit Chutney – \$3.95  
Assorted Grilled Vegetables, Feta Cheese, Marinated Artichoke Hearts and Olives, Hummus and Tzatziki Dips with Pita Bread – \$4.95

### ADD AN ADDITIONAL HORS D'OEUVRE TABLE

**The Oyster Bar** - Oysters on the Half Shell, Lemon Wedges and Assorted Cocktail Sauces – \$9.95  
**Seafood Buffet** - Shrimp with Cocktail Sauce, Smoked Salmon with Capers and Lemon Wedges, Crab Cakes, 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.*

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## ADDITIONAL DESSERTS

Dessert Buffet: Dazzling Display with Assorted Candy, Specialty Chocolates and Miniature Desserts - \$13.95  
Hand-Passed Chocolate Dipped Strawberries - \$4.95

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## VEGETARIAN ENTRÉES

See Gourmet Menu • \$8.95 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.*





# Alcohol Beverage Packages

## LA CASA BEVERAGE PACKAGE

\$38.95

*Includes unlimited beverages served by our professional bartending staff for up to 5 consecutive hours*

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

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

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

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## HACIENDA BEVERAGE PACKAGE

\$43.95

*Includes unlimited beverages served by our professional bartending staff for up to 5 consecutive hours*

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

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

*Select One White and One Red Wine*

Canyon Road Sauvignon Blanc  
Leese-Fitch Chardonnay

Canyon Road Pinot Noir  
Leese-Fitch Cabernet Sauvignon

add \$2.95

Bargetto Central Coast Chardonnay  
William Hill Chardonnay

Bargetto Central Coast Merlot  
William Hill Cabernet Sauvignon

Soquel Vineyards Trinity Red

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## ADDITIONAL OPTIONS

### **The Sangria Package - \$4.95**

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

### **Dessert Wine Package - \$4.95**

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

### **Champagne Toast Package - \$7.95**

Includes add'l Bottles of Champagne plus Martinelli's Cider Poured at Your Dining Table.

### **Pre-Ceremony Bar Station Package - \$4.95**

Available 30 minutes prior to ceremony beginning

*Continued*

# Alcohol Beverage Packages

Continued

## FIESTA PAIRING BEVERAGE PACKAGE

\$49.95

*Includes unlimited beverages served by our professional bartending staff for up to 5 consecutive hours*

Our most extensive beverage package.  
Wine Pairing plus a Signature Drink.

Choice of Paired White and Red Wine During Hors d'oeuvre Reception,  
Choice of Paired White and Red Wine During Dinner Service and Afterwards

House Champagne/Sparkling Wine • Beer • Martinelli's Sparkling Cider  
Coffee, Tea and Hot Chocolate Station • Iced Tea and Lemon Water Station  
Assorted Sodas • Iced Lemonade with Organic Lemons

### HORS D'OEUVRE RECEPTION PAIRINGS

*Select One White Wine*  
Canyon Road Pinot Grigio  
Leese-Fitch Sauvignon Blanc  
William Hill Sauvignon Blanc  
Canyon Road Sauvignon Blanc

*Select One Red Wine*  
Leese-Fitch Pinot Noir  
Canyon Road Pinot Noir

### SELECT ONE SIGNATURE DRINK

Margarita\*  
White Wine Sangria  
Red Wine Sangria  
Mojito\*  
Sake  
Bargetto Chaucer's Blackberry

\*Kennolyn's special wine-based recipe

### DINNER PAIRINGS

*Select One White Wine*  
Bargetto Central Coast Chardonnay  
Leese-Fitch Chardonnay  
William Hill Chardonnay

*Select One Red Wine*  
Bargetto Central Coast Merlot  
Leese-Fitch Cabernet Sauvignon  
Soquel Vineyards Trinity Red  
William Hill Cabernet Sauvignon

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## REFRESCOS BEVERAGE PACKAGE

\$23.95

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

Martinelli's Sparkling Cider • Coffee, Tea and Hot Chocolate Station • Assorted Sodas  
Iced Lemonade with Organic Lemons • Iced Tea and Lemon Water Station during the Pre-Ceremony and Reception

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.







# *Rehearsal Dinner Package*

## 3 COURSE DINNER PLUS HORS D'OEUVRES

SERVED AT CASA DE CALDWELL  
(rehearsal dinner venue included as part of Wedding Weekend Package)

\$52.95

*Includes:*

3 Passed Hors d'oeuvres (chef's choice)

### **PLATED FIRST COURSE**

*Accompanied with Herb Focaccia and Butter Rounds*

**Mixed Green Salad** — Diced cranberries, Shaved Asiago Cheese, Focaccia Croutons with a Balsamic Vinaigrette

### **BUFFET SECOND COURSE**

#### **ENTRÉES**

**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**

**Tri-colored Tortellini with a Creamy Pesto Sauce**

#### **DESSERT COURSE**

Chef's Choice

#### **BEVERAGE SERVICE**

Pre-purchase of two drinks/person required.  
House Wine - \$9.00 • Assorted Beer - \$6.00

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.

# Frequently Asked Questions

## Hilltop Hacienda Estate Wedding Weekend Package

### 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 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 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. Sales tax, currently at 8.25%, is added to all prices. 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.

### Is shuttle service available?

A Private Shuttle Service is available for hire. Ask your coordinator for more information.