

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 reception and rehearsal dinner Friday night
 - Continental breakfast on Saturday and Sunday
 - Buffet lunch on Saturday and Sunday
 - Assorted sodas and waters available throughout the afternoons
- 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 tax)
- \$30/day for breakfast and lunch per guests (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 room minimum for 2 nights and pays for the welcome reception and rehearsal dinner for a minimum of 30 guests at \$49.95 per person plus beverages and applicable sales tax and service fee.

25 room minimum for 2 night minimum. Applicable taxes not included. Rates are per person. Package available to Kennolyn wedding clients only.

Kennolyn

Wedding Weekend Retreat

FEES

ROOM RATE – *paid by guests*

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

\$30 per night for each guest (plus sales tax and service fee). Includes breakfast and lunch.

WELCOME RECEPTION/REHEARSAL DINNER – *paid by host*

\$49.95 per person. Includes hors d'oeuvres and 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 evening activity. You are welcome to use the stage.

If you would like to add a campfire, there is a \$195 fee. S'mores \$2.50/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

Pacific Rim Buffet (served Sunday)

Chinese Chicken Salad
Broccoli Beef
Stir Fry Vegetables
Steamed Rice
Edamame Salad
Soda, Water, Coffee, Tea & Hot Chocolate Stations
Fortune Cookies plus Assorted Cookie Buffet

WELCOME RECEPTION – served Friday night before dinner

Includes a beautiful vegetable and cheese display plus a choice of two passed hors d'oeuvres

Mediterranean Bruschetta on Crostini
Spinach Spanikopitas

Balsamic Glazed Chicken Bite
Gourmet Sausages with Mustard Dipping Sauces

WELCOME DINNER – served Friday night (select one)

Fresh Catch

Mixed Green Salad with Balsamic Vinaigrette
Grilled Seasonal Fish with a Wasabi-ginger Glaze
Wild Rice Medley & Sauté of Seasonal Vegetables and Rolls
Soda, Water, Coffee, Tea & Hot Chocolate Stations
Assorted Dessert Buffet

La Cacciatore

Caesar Salad w/Garlic Croutons OR Creamy Blue Cheese Polenta
Chicken Cacciatore
Sauté of Seasonal Vegetables and Rolls
Soda, Water, Coffee, Tea & Hot Chocolate Stations
Assorted Dessert Buffet

Bella Noche (Beautiful Italian Night)

Caesar Salad with Garlic Croutons
Spinach Ravioli with Creamy Pesto Parmesan Sauce
Sauté of Seasonal Vegetables and Rolls
Soda, Water, Coffee, Tea & Hot Chocolate Stations
Assorted Dessert Buffet

From the Grill

Mixed Green Salad w/Balsamic Vinaigrette
Grilled Flank Steak & Herb Roasted Red Potatoes
Sauté of Seasonal Vegetables and Rolls
Soda, Water, Coffee, Tea & Hot Chocolate Stations
Assorted Dessert Buffet

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 Halves
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

Rehearsal Dinner Package

\$49.95

Includes:

A beautifully displayed hors d'oeuvre table
Plated salad served to each guest
Choice of two plated dinner options
Chef's choice dessert

GOURMET GRILL DINNER

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

BY THE BAY

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

MEDITERRANEAN MELEE

Baby Greens served with Gorgonzola Vinaigrette
Herbed and Grilled Chicken Breast served with a Lemon Caper Piccata Sauce
Seasonal Vegetables, Corn Gruyere with Roasted Red Bells
Assorted Rolls

VEGETARIAN DELIGHT

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

BEVERAGE SERVICE

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

House Wine - \$8

Assorted Beer - \$6

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.