



Wedding Hilltop Hacienda Estate

Wedding Package

\$17,500

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 experienced Events Team throughout planning phase.
Professional Wedding Coordinator for Rehearsal and Wedding Day *(including Ceremony)*.
Two-hour private event coordination consultation & detail meeting.
Invitation for 2 to our Wedding Overview & Tasting Day.
Microphone set-up & music services at your ceremony *(provided by Sound in Motion)*.
Professional DJ/MC during reception *(provided by Sound in Motion)*.
Redwood grove ceremony site with choice of arbor.
(Lawn can be utilized for ceremony with additional fee)
Choice of arbor for ceremony .
Tables, chairs, linens, china, flatware, silverware, glasses.
Market umbrellas, firepit, and heat lamps outside, fireplace lounge area indoors.
String Lights in Courtyard.
Fountains, white lights around courtyard and in surrounding gardens.
Complimentary bottle of sparkling wine for the bridal party or as an after ceremony toast for the wedding party.
Cake cutting service.

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



Full Catering Package

(includes food and beverages)

\$172++ per person

UNLIMITED BEVERAGE SERVICE

Canyon Road Chardonnay, Sauvignon Blanc, Cabernet Sauvignon & Pinot Noir • Chaumdeville Brute Champagne/Sparkling Wine • Modelo Especial Draft & Firestone 805 Draft Ashland Seltzer Assortment • Martinelli's Sparkling Cider • Coffee & Tea Station • House-made Lemonade, Iced Tea and Water Station

You are welcome substitute your own wine or beer with no corkage fee.

Soda and Sparkling Water Addition available for \$2.50 pp (Coke, Diet Coke, Sprite, La Croix)

HORS D'OEUVRE RECEPTION

Choose 4 tray-passed hors d'oeuvre options
or 2 tray-passed options plus a stationed cheese board and crudité ^v

Artichoke Pesto on Crostini ^v
Bacon Wrapped Dates ^{GF}
Puff Pastry with Brie & Caramelized Onions ^v
Thai Curry Shrimp Skewer
House Smoked Salmon 'Everything' Crostini
Spinach Duxelle in Puff Pastry

Cherry Tomato, Basil, & Mozzarella Skewers ^{v, GF}
Chicken Satay with Tzatziki ^{GF}
Crispy Pork Belly with Ginger Soy Glaze Vegetable
Samosas with Mango Chutney ^{Vegan}

Upgraded Appetizers
Jumbo Shrimp Cocktail with Cocktail Sauce +\$4/pp ^{GF}
Mini Crab Cakes with Cajun Remoulade +\$4/pp
Ahi Poke on a Wonton Crisp w/ Wasabi Cream +\$4/pp

DINNER

Select one salad option

Served with Fresh-baked Herbed Focaccia

(dressings can be made vegan upon request)

Caesar Salad romaine hearts, shaved parmesan, garlic croutons
Traditional Caesar dressing

Baby Gem Salad romaine hearts, pickled red onions, toasted almonds ^{Vegan, GF}
Honey Dijon vinaigrette

Caprese Salad heirloom tomato, mozzarella and whole basil leaves ^{v, GF}
Balsamic reduction, olive oil and cracked black pepper

Arugula Salad roasted red and golden beets, goat cheese, toasted walnuts ^{v, GF}
Champagne vinaigrette

Kale Salad shaved radicchio, toasted seeds ^{Vegan, GF}
Raw Cashew Dressing

Chopped Iceberg "Wedge" bacon, grape tomatoes, blue cheese, crispy onions
Buttermilk Ranch Dressing

BUFFET SECOND COURSE

Select two entree options

Chicken Breast Chardonnay ^{GF}
Pan Seared Chicken in a Pesto Cream
Mediterranean Chicken with Sundried Tomatoes Capers and Kalamata Olives ^{GF}
Grilled Salmon with Lemon Caper Aioli ^{GF}
Herb Crusted Pork Tenderloin with Chutney
Artichoke Ravioli Marinara ^v
Gnocchi with Creamy Lemon Kale Pesto ^{v, GF}

Beef Tips in a Mushroom Demi-Glace ^{GF}
Pepper Crusted New York Steak with Chimichurri ^{GF}
Espresso Rubbed Tri-Tip Carving Station with Chimichurri +\$8/pp ^{GF}
Tenderloin of Beef Carving Station with Brandy Peppercorn Cream +\$12/pp ^{GF}
Eggplant Parmesan layered with Vegetables and Mozzarella ^v
Stuffed Portobello Mushroom ^{Vegan}

SIDE DISHES

Select two side dish options

Herb Roasted Potato Wedges ^{Vegan}
Creamy Crushed Red Potatoes ^{v, GF}
Parmesan Risotto ^{GF}
Perfect Penne – choice of gorgonzola cream
sauce, marinara or dressed with garlic, olive oil
and basil ^v

Quinoa with Roasted Root Vegetables ^{Vegan, GF}
Carrots with Harissa ^{Vegan, GF}
Sautéed Brussel Sprouts with Bacon ^{GF}

Sautéed Baby Broccoli ^{Vegan, GF}
Haricot Verts ^{Vegan, GF}
Mixed Roasted Vegetables ^{Vegan, GF}

DESSERT

Your provided wedding cake or alternative dessert. No cake cutting fee.

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

STYLES OF SERVICE

Manned Buffet – Our friendly, knowledgeable staff will serve your guests at the buffet. Included.

Plated Duet – Served three course format for up to 150 guests.
Guests will receive two 4 oz. entrees as a duet +\$10.00/pp

Choice Plated – Served three course format for up to 150 guests.
Guests will select a single 8 oz. entree prior. Seating chart and place cards required. +\$15.00/pp

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 - \$72

Children 5-12 years old - \$112 • Young Adults 13-20 - \$142

You may substitute Chicken Tenders for your selected entrees for guests under the age of 12.
You will be asked to provide count with final details.

VENDOR MEAL

\$60

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

ADDITIONAL FOOD OPTIONS

Additional Appetizer - \$10++

Additional Side or Salad - \$12++

Additional Entree - \$22++

Additional Beverage Options

Sangria - \$8++

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

Tablesides Wine Service - \$10++

Hard Cider - \$8++

Champagne Toast - \$15++

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)*

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