



Wedding Weekend Retreat

Stone Creek Village Wedding Weekend Ceremony & Reception Package

\$22,500

Exclusive use of our Stone Creek Village venue for the entire weekend - Friday 4pm to Sunday 11am.

Our Town Square will be transformed into your perfect outdoor reception venue.

Dedicated space for the Bridal Party in Monie's Cottage and the Museum for the Groom's Party.

Redwood Grove ceremony site with choice of arbor.

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).

Exclusive use of recreational areas - tennis court, grass field, basketball court, sand volleyball court, giant chess, corn hole, shuffle board, ping pong and miles of hiking trails.

Use of Caldwell Lodge for late night festivities on wedding night.

Market umbrellas, string lights, picnic tables, firepit, indoor and outdoor fireplace lounge areas.

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

Complimentary bottle of sparkling wine for the bridal party

or as an after ceremony toast for the wedding party

Campfire and S'mores on Friday night.

Custom Camp programs, swimming pool, ropes course, trapeze

and inflatable movie theatre available for additional fees.

Cake cutting service on Saturday night.

4:30pm Ceremony begins, 10pm Reception concludes

(additional time is available - \$1,500 per half hour)

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



Wedding Reception 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 GF
House Smoked Salmon 'Everything' Crostini
Spinach Duxelle in Puff Pastry v

Cherry Tomato, Basil, & Mozzarella Skewers v/GF
Chicken Satay with Tzatziki GF
Crispy Pork Belly with Ginger Soy Glaze GF
Vegetable Samosas with Mango ChutneyVegan

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

(all 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 V
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 Baby Broccolini Vegan, GF
Haricot Verts Vegan, GF
Mixed Roasted Vegetables Vegan, GF

DESSERT

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

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Wedding 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 a 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/per person++

Additional Entree - \$22/per person++

Additional Side Dish or Salad - \$12/per person++

Late Night Bites - \$18-\$20/per person++

Please ask your Event Coordinator for Menu

ADDITIONAL BEVERAGE OPTIONS

Sangria - \$8

Red Sangria available at the bar throughout your event.

Tableside 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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Stay and Play Weekend Package

Kennolyn is perfect for an immersive destination wedding weekend in the mountains. Our Stone Creek Village is waiting for you and your whole party of friends and family to stay for the weekend, to share stories around a twilight bonfire, to settle into our cozy cottages, and to celebrate your wedding all weekend long.

This venue is a rustic little village with lovely ceremony settings in the redwoods or on our open lawn. Enjoy your wedding reception under the stars in our Town Square.

Beyond the wedding festivities, your guests can enjoy our many recreational possibilities, including the pool, tennis, basketball and volleyball courts, a play field, hiking trails, and an outdoor amphitheater.

Stone Creek Village has 30 cabin cottages and suites with 65 individual beds. With couples and families staying together, up to 123 people can stay in upgraded cabins and suites for the weekend. Two night minimum stay but additional nights can be added.

Stay & Play Package Price

Ensuite Cabin Cottage or Suite: \$500 per person
includes two nights lodging with meals*
(exclusive of taxes and service fee)

Stay & Play Package Price for Children

Under 16 year olds do not pay for lodging if accompanied by two adults.

<i>Ages 13-20</i>	<i>\$225</i>
<i>Ages 5-12</i>	<i>\$175</i>
<i>Ages 2-4</i>	<i>\$100</i>
<i>Under 2</i>	<i>Free</i>

Minimum of 60 adults, maximum 150 guests

Kennolyn will directly bill your guests by cabin group

**Package meals exclude Wedding Reception Dinner, which is paid by the wedding host*

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Stay & Play Meal Package

Friday Rehearsal & Welcome Dinner with Bar

(included in Stay & Play, \$150 for offsite guests)

Garden Salad with Organic Spring Mix Lettuce, Seasonal Inspiration for Toppings, & Green Goddess dressing
(Greek yogurt, house aioli, lemon juice, fresh herbs – *Vegan option by request*)

House Marinated Char-grilled Chicken or Grilled Portobello Mushroom (Vegetarian Option)

Baked Macaroni & Cheese • Seasonal Vegetables Vegan/GF

Cornbread with Honey Butter

Ranch Beans

Corn on the Cob

S'mores by the Campfire for Dessert

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

SATURDAY BREAKFAST

(included in Stay & Play package, no offsite guests permitted)

Frittata with Spinach and Mushroom vegetarian • Sausage • Country Potatoes • Hard Boiled Eggs

Muffins • Breads (GF available) with Almond Nut Butter, Jam and Cream Cheese

Whole Fruits • Yogurt • Granola

Organic Teas and Coffee • Plant-based Milk options for Tea and Coffee

SATURDAY BUFFET LUNCH

(included in Stay & Play package, no offsite guests permitted)

Sandwich Deli

Fresh Sliced Bread (GF available)

Cheese • Roast Beef • Turkey • Ham

Lettuce • Tomatoes • Onions • Pickles • Mustard • Mayonnaise

Pasta Primavera Vegan • Potato Chips

Fruit Salad

Organic Teas and Coffee • Plant-based Milk options for Tea and Coffee

Variety of Fresh-baked Cookies

Add Soup +\$4.00/pp

SUNDAY BRUNCH

(included in Stay & Play, \$100 for offsite guests)

Buttermilk Pancakes & Maple Syrup • Bacon • Country Potatoes

Seasonal Frittata vegetarian • Fresh Pastries & Breads (GF available) with Almond Nut Butter, Jam and Cream Cheese

Hard Boiled Eggs • Whole Fruits • Yogurt • Granola

Organic Teas and Coffee • Plant-based Milk options for Tea and Coffee • Assorted Juices

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