



# Wedding Hilltop Hacienda Estate

## **Wedding Package**

**\$11,000**

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 professional wedding coordinator throughout planning phase

Professional wedding coordinator orchestrating your perfect wedding ceremony

Microphone set-up & music services at your ceremony (provided by Sound in Motion)

Professional wedding coordinator overseeing your wedding reception

Professional DJ/MC during reception (provided by Sound in Motion)

Wedding ceremony rehearsal with professional wedding coordinator

Two-hour private event coordination consultation & detail meeting

Invitation for 2 to our Wedding Overview & Tasting Day

Choice of lawn or redwood grove ceremony site

Choice of arbor for ceremony

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

Market umbrellas, firepit, and heat lamps outside, fireplace lounge area indoors

Fountains, white lights around courtyard and in surrounding gardens

Champagne toast for Wedding Party in Casita following ceremony

Cake cutting service

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

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](mailto:events@kennolyn.com) • [www.kennolyn.com](http://www.kennolyn.com)



# Full Catering Package

(includes food and beverages)

\$119.95

## UNLIMITED BEVERAGE SERVICE

Canyon Road Chardonnay & Cabernet Sauvignon • Chaumdeville Brute Champagne/Sparkling Wine • Blue Moon & Fat Tire Beer • Martinelli's Sparkling Cider  
Coffee, Tea and Hot Chocolate Station • House-made Lemonade, Iced Tea and Fruit Infused Water Station

*You may substitute your own wine or beer at no corkage fee.*

## HORS D'OEUVRE RECEPTION

### California Vegetables & Cheese Board

Assortment of local and imported cheeses, house roasted nuts, dried fruit chutney, grapes, organic artisan crackers, freshly baked sourdough bread  
Vegetables served with hummus and kale artichoke dip

### Hand-Passed Hors d'oeuvres on Decorated Trays

Choose three hors d'oeuvre options

Artichoke Pesto on Crostini *v*  
Margarita Pizzetta Bites *v*  
Bacon Wrapped Dates

Cherry Tomato, Basil, & Mozzarella Skewers *v/GF*  
Greek Olive Tapenade on Cucumber Slices *Vegan/GF*  
Endive Boats with Blue Cheese & Pear *v/GF*

Thai Curry Shrimp Skewer  
Spinach Duxelle in Puff Pastry  
Mini Crust-free Quiche *GF*  
Crispy Pork Belly with Ginger Soy Glaze

## DINNER

### PLATED SALAD FIRST COURSE

Choose one salad option

Served with Fresh-baked Herbed Focaccia

(all dressings are vegetarian but can be made vegan upon request)

**Caesar Salad** romaine hearts, shaved parmesan, garlic croutons  
**Caesar Dressing** greek yogurt, house aioli, anchovies, parmesan

**Shaved Root** fennel, rainbow carrots, watermelon radish  
**Lemon Tahini Dressing** lemon juice, tahini paste, garlic, olive oil

**Caprese Salad** heirloom tomato, mozzarella, basil  
**Lemon Shallot Dressing** lemon juice, shallots, dijon mustard, olive oil, tamari

**Arugula Salad** arugula, sundried tomato, green onions, kalamata olives  
**Green Goddess** greek yogurt, house aioli, lemon juice, tons of fresh herbs

**Kale Salad** baby kale, shaved radicchio, toasted seeds  
**Raw Cashew Dressing**, bell peppers, apple cider vinegar, raw cashews, olive oil

**Greek Salad** cucumbers, tomatoes, olives, red onions, feta cheese  
**Tomato Vinaigrette** tomato vinegar, olive oil, green onions, basil pesto

**Baby Gem Salad** romaine hearts, pickled red onions, toasted almonds **Honey Dijon Vinaigrette** champagne vinegar, olive oil, dijon mustard, honey

### BUFFET SECOND COURSE

Choose two entree options

Pan Roasted Chicken with Fennel Sauce *GF*  
Ginger and Lime Kefir Marinated Roasted Chicken *GF*  
Grilled Salmon with Lemon Dill Sauce *GF*  
Pepper Crusted New York Strip with Chimichurri *GF*  
Herb-crusted Pork Tenderloin with Chutney *GF*  
Braised Beef Shank Osso Bucco

Vegetarian Entrees - (Can be made Vegan)  
*Choose as 2nd entree or add as a 3rd for \$10*  
Polenta Gratin with Marinara & Mozzarella Eggplant  
Parmesan Gratin Layered with Vegetables & Mozzarella  
Roasted Portobello Mushrooms *Vegan*  
Artichoke Ravioli  
Wild Mushroom Risotto *GF*  
Fresh Gnocchi with Brown Butter Sage  
Your Choice of Salad as an Entree

### SIDE DISHES

Choose three side dish options

Rosemary Roasted Potatoes *Vegan/GF*  
Quinoa Pilaf with Roasted Vegetables *Vegan/GF*  
Roasted Carrots with Harissa *Vegan/GF*

Bowtie Pasta Primavera with Asparagus and Lemon Garlic Vinaigrette *Vegan*  
Mini Penne with Spinach, Mushrooms, & Gorgonzola *v*

Saute Brussel Sprouts with Bacon *GF*  
French Green Beans *Vegan/GF*  
Braised Greens *Vegan/GF*

## DESSERT

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

We are happy to customize and price a special menu for you.

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.



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## ***Catering Additions***

### **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 - 50% off  
Children 5-12 years old - \$25 off • Young Adults 13-21 - \$15 off

#### **Children's Plated Second Course – *Select One (or eat from buffet)*** *(10+ child minimum)*

Pizza • Chicken Tenders • Mac & Cheese  
*All are accompanied with Fresh Fruit or Vegetables*

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### **VENDOR MEAL**

\$49.95

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

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### **ADDITIONAL FOOD OPTIONS**

#### **Antipasto & Tapas Bar - \$15**

Artisan salamis and meats served with marinated artichokes, olives,  
almonds, cornichons, whole grain mustard, and fresh baguette  
*(served during hors d'oeuvre reception)*

#### **Chocolate Dipped Strawberries - \$7**

*(served after dinner)*

### **ADDITIONAL BEVERAGE OPTIONS**

#### **Sangria - \$5**

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

#### **Pre-Ceremony Bar Station Package - \$7**

Available 30 minutes prior to ceremony, typically 4-4:30pm

#### **Champagne Toast - \$10**

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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