

Hilltop Hacienda Estate Wedding Packages

Kennolyn

Wedding Destination Package

\$11,000

Exclusive Use of the Hilltop Hacienda Estate and Casa De Caldwell During the Entire Wedding Day

Wedding Ceremony in the Redwood Grove or Beautiful Lawn Setting

Two-hour Private Event Coordination Consultation

Wedding Rehearsal and Ceremony with Professional Wedding Coordinator

Bride and Groom Dressing Areas

Special champagne and hors d'oeuvre celebration for Bridal Party following ceremony

Tables, Chairs, Linens, Napkins, Serving Plates, Flatware, and Glasses for Every Meal

Cake Cutting Services

Master of Ceremony and DJ Services by Sound In Motion

Music and Microphone Services During Ceremony by Sound In Motion

Invitation for 2 to our Wedding Overview and Tasting Day

Facing the Fountain



Redwood Grove



Ocean View



Kennolyn

Hilltop Hacienda Estate Wedding Packages

Kennolyn

Wedding Reception Dinner

\$79.95

Reception Hors D'oeuvre Station

Signature Fruit Display

Sliced Seasonal Fruit, Red and Green Grapes, Cantaloupe, Honeydew, Pineapples, & Berries V GF

Cheese and Cracker Board

Assorted Cheeses
Goat Cheese Log
Mixture of Crackers V

Vegetable Crudités

Tri-Color Bell Peppers, Carrots, Broccoli, Cauliflower, Cherry Tomatoes, & Cucumber V GF

Reception Hand Passed Hors D'oeuvres

Pick 3 Options

Warm Hors D'oeuvres

- Gourmet Sausage with Spicy Mustard Dipping Sauce GF
- Spinach Duxelle in Puff Pastry V
- Grilled Shrimp on Blue Corn Tortilla Chips
- Artichoke Dip on Crostini V
- Meatballs in a Brandy Peppercorn Sauce GF
- Mini Baked Brie en Croute with Chutney V
- Mini Crab Cakes with Lemon Aioli

Cold Hors D'oeuvres

- Kalamata Olive Tapenade on Crostini
- Roasted Tomato, Garlic, & Goat Cheese on Crostini
- Prosciutto & Cantaloupe GF
- Prosciutto Wrapped in Asparagus GF
- Seared Sesame Crusted Ahi Tuna with Wasabi Aioli GF
- Seafood Ceviche
- Cherry Tomato, Basil, & Mozzarella Skewers V GF

Wedding Dinner Buffet

Plated First Course

Salad– Choose one selection

(All salads are accompanied by herbed focaccia and butter)

Creamy Caesar Salad – with Croutons & Parmesan Cheese

Baby Spinach – with Sweet Red Onions, Feta, Almonds, Dried Cranberries & Balsamic Vinaigrette V GF

Local Mixed Greens Salad – with Cranberries, Gorgonzola, Candied Walnuts & Champagne Vinaigrette V GF

Strawberry Fields – with Strawberries, Gorgonzola, Slivered Almonds & a Vinaigrette V GF

Kale Salad – with a Champagne Vinaigrette, Golden Raisins, Walnuts & Parmesan Cheese V GF

V- Vegetarian GF- Gluten Free

(Continued on next page)

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.

Kennolyn

8400 Glen Haven Rd., Soquel, CA 95073 | 831-479-6700 | events@kennolyn.com | www.Kennolyn.com Pg. 2

Hilltop Hacienda Estate Wedding Packages

Kennolyn

Wedding Dinner Buffet

Buffet Second Course

Entrees- Choose two selections

- Spice Rubbed Flank Steak with a Garlic Peppercorn Sauce GF
- Salmon with Lemon Dill Sauce GF
- Pepper Crusted New York Strip Loin with Horseradish Cream, Garlic Peppercorn Sauce, & Au Jus GF
- Herb Crusted Pork Tenderloin with Chutney GF
- Beef Tenderloin Medallions with a Cabernet & Roasted Shallot Jus GF
- Herb Crusted Pork Chops with a Caramelized Onion Marmalade GF
- Garlic Roasted Prime Rib in Au Jus with Horse Radish Cream Sauce Carving Station (\$5) GF
- Oven Roasted Lamb Sirloin with a Chutney GF
- Sesame & Ginger Marinated Chicken GF
- Polenta Gratin with Rosemary & Parmesan V
- Roasted Chicken with Garlic, Olive Oil, & Fresh Herbs GF
- Eggplant Parmesan layered with Veggies & Mozzarella V
- Tuscan Stuffed Chicken Roulade Topped with Spinach, Mushroom, Garlic, Rosemary, Marinara, & Asiago Cheese GF
- Tri-colored Tortellini with a Pesto Cream Sauce V
- Cheese & Spinach Ravioli in a Pesto Cream Sauce V

Side Dishes- Choose two selections

- Quinoa with Roasted Vegetables & Feta V GF
- Rice Pilaf with Slivered Almonds
- Creamy Orzo Pesto Salad with Cherry Tomatoes, Olives, Feta, & Roasted Pinenuts Sprinkled with Fresh Basil V
- Sauté Brussel Sprouts with Shallots, Pancetta & Herbs
- Couscous with Apricots, Green Onions & Toasted Almonds V
- Garlic Mashed Potatoes V GF
- Rosemary Roasted Potatoes V GF
- Potatoes Au Gratin V
- Penne Primavera with Asparagus, Pancetta & Cherry Tomatoes in a Lemon Garlic Vinaigrette V
- Pasta Bake with Spinach, Mushrooms & Gorgonzola V
- Steamed Seasonal Vegetables in Garlic Olive Oil & Tossed with Fresh Herbs V GF
- Roasted Root Vegetables V GF

Vegan, Vegetarian (V) , and Gluten Free (GF) meal options available upon request

We are happy to customize a special menu or make substitutions when possible

Let your event coordinator know of any guest's dietary restrictions

Additional entrees & sides available upon request

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.

Prices are per person unless otherwise noted.

Kennolyn

8400 Glen Haven Rd., Soquel, CA 95073 | 831-479-6700 | events@kennolyn.com | www.Kennolyn.com Pg. 3

Hilltop Hacienda Estate Wedding Packages



Wedding Stations Package

\$95.95

A special alternative to a traditional buffet. This package places three stations around the room for a roaming buffet. It allows guests to interact and move around more than normal.

Reception Hors D'oeuvre Station

Signature Fruit Display

Sliced Seasonal Fruit, Red and Green Grapes, Cantaloupe, Honeydew, Pineapples, and Berries ^{V GF}

Cheese and Cracker Board

Assorted Cheeses
Goat Cheese Log
Mixture of Crackers ^{V GF}

Vegetable Crudités

Tri-Color Bell Peppers, Carrots, Broccoli, Cauliflower, Cherry Tomatoes, and Cucumber ^{V GF}

Reception Hand Passed Hors D'oeuvres Pick 3 Options

Warm Hors D'oeuvres

- Gourmet Sausage with Spicy Mustard Dipping Sauce ^{GF}
- Spinach Duxelle in Puff Pastry ^V
- Grilled Shrimp on Blue Corn Tortilla Chips
- Artichoke Dip on Crostini ^V
- Meatballs in a Brandy Peppercorn Sauce ^{GF}
- Mini Baked Brie en Croute with Chutney ^V
- Mini Crab Cakes with Lemon Aioli

Cold Hors D'oeuvres

- Kalamata Olive Tapenade on Crostini
- Roasted Tomato, Garlic, and Goat Cheese on Crostini
- Prosciutto & Cantaloupe ^{GF}
- Prosciutto Wrapped in Asparagus ^{GF}
- Seared Sesame Crusted Ahi Tuna with Wasabi Aioli ^{GF}
- Seafood Ceviche
- Cherry Tomato, Basil, & Mozzarella Skewers ^{V GF}

Stations Dinner

3 stations

Green Around The Edges (included)

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

(Continued on next page)

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.
Prices are per person unless otherwise noted.



8400 Glen Haven Rd., Soquel, CA 95073 | 831-479-6700 | events@kennolyn.com | www.Kennolyn.com Pg. 4

Hilltop Hacienda Estate Wedding Packages



Stations Dinner

Select 2 Additional Stations

Carving Station

(Choose one to be carved at a station by one of our professional chefs)

- Pepper Crusted New York Strip with Horseradish Cream GF
- Herb Crusted Pork Tenderloin with a Sweet Chutney GF
- Rosemary Roasted Turkey Breast with a Savory Cranberry Chutney GF
- Honey Baked Ham with a Mustard Sauce GF

Included with a Carving Station—

Special Sauces, Roasted Red Potatoes & Assorted Petite Rolls.

Asian Pacific Station

- Chicken with Water Chestnuts and Carrots GF
- Beef & Broccoli GF
- Vegetable Fried Rice v
- Spring Rolls v

Mediterranean Station

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

Seafood Station

- Mixed Seafood with Garlic & Herbs, Tossed with Linguine Pasta and Topped & Parmesans Cheese
- Seasonal Fish GF
- Petite Crab Cakes
- Seasonal Steamed Vegetables v GF

Macaroni & Cheese Station

- Macaroni and cheese v
- Bacon Bits, Diced Ham, Grilled Chicken, Broccoli, Green Onion, Red Onion, Roasted Red Pepper, Diced Tomatoes, Sliced Jalapenos, Baby Corn
- Cheddar Cheese & Sour Cream. v

Dessert Station (included)

Dessert Buffet: Dazzling Display with Assorted Candy, Specialty Chocolates & Miniature Desserts
You may still provide a wedding cake.

Vegan, Vegetarian (v), and Gluten Free (GF) meal options available upon request

We are happy to customize a special menu or make substitutions when possible

Let event coordinator know of any guest's dietary restrictions

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.



8400 Glen Haven Rd., Soquel, CA 95073 | 831-479-6700 | events@kennolyn.com | www.Kennolyn.com Pg. 5

Hilltop Hacienda Estate Wedding Packages

Kennolyn

Children's Catering Pricing

(available once you have met your guest minimum)

Highchairs and booster seats available.

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 • Mac & Cheese V

All are accompanied with Fresh Fruit, Vegetables & Crackers

Vendor Catering and Beverage Package

(available once you have met your guest minimum)

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

\$49.95 Per Vendor

Additional Desserts

Dessert Buffet: Dazzling Display with Assorted Candy, Specialty Chocolates & Miniature Desserts - \$15 Per Person

Hand-Passed Chocolate Dipped Strawberries - \$7 Per Person

Additional Serving Options

Plated Meal - \$10 Per Person • Family Style - \$5 Per Person

Must provide serving dishes & utensils with family style option

Plated Meal is available up to 125 guests

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 21 or older to consume alcoholic beverages

Kennolyn

8400 Glen Haven Rd., Soquel, CA 95073 | 831-479-6700 | events@kennolyn.com | www.Kennolyn.com Pg. 6

Hilltop Hacienda Estate Wedding Packages



Wedding Beverage Packages

Refrescos Package

\$24.95

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

Martinelli's Sparkling Cider • Coffee, Tea & Hot Chocolate Station

Iced Lemonade with Organic Lemons • Iced Tea & Lemon Water Station during entire event

Complimentary Water in your Bridal Changing Suite

Wine & Beer Package

\$39.95

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

Refrescos Package • House White & Red Wine • House Champagne/Sparkling Wine • Beer

Upgrade 1 Red & 1 White: \$5 | or 2 Red & 2 White: \$8

Bargetto Central Coast Chardonnay

Bargetto Central Coast Merlot

William Hill Chardonnay

William Hill Cabernet Sauvignon

Soquel Vineyards Trinity White

Soquel Vineyards Trinity Red

Leese-Fitch Chardonnay

Leese-Fitch Cabernet Sauvignon

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

Additional Options

The Sangria Package - \$5

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

Dessert Wine Package - \$5

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

Specialty & Signature Cocktail Package- \$8

Specialty cocktail menu available to guests throughout your event.

Moscow Mule • Old Fashion • Margarita • Gimlet

Ask your event coordinator for additional cocktails & creating a signature cocktail

Champagne Toast- \$10

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 21 or older to consume alcoholic beverages. All package pricing is per person.



8400 Glen Haven Rd., Soquel, CA 95073 | 831-479-6700 | events@kennolyn.com | www.Kennolyn.com Pg. 7

Hilltop Hacienda Estate Wedding Packages

Kennolyn

Rehearsal Dinner Package

3 COURSE DINNER plus Hors D'Oeuvres
\$65.95

(Rehearsal dinner venue included as part of Wedding Package)

Includes:

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

Plated First Course

Accompanied with Herb Focaccia & Butter Rounds

Mixed Green Salad – Diced Cranberries, Shaved Asiago Cheese, Focaccia Croutons with a Balsamic Vinaigrette

v

Buffet Second Course

Entrees

Marinated Tri-tip with Sautéed Mushrooms GF

Sesame and Ginger Infused Chicken GF

Side Dishes

Included in each Buffet are Steamed Seasonal Vegetables in Garlic Olive Oil & Tossed with Fresh Herbs v

Choose Two Additional Selections

Garlic Mashed Potatoes v GF

Wild Rice Medley with Slivered Almonds v GF

Cheese Raviolis with a Creamy Pesto Sauce v

Dessert

Chef's Choice

Beverage Service

Iced Lemonade with Organic Lemons • Iced Tea & Lemon Water • Coffee, Tea & Hot Chocolate Station

Wine & Beer Service

Package available to Kennolyn wedding clients only. 25 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.

Kennolyn

8400 Glen Haven Rd., Soquel, CA 95073 | 831-479-6700 | events@kennolyn.com | www.Kennolyn.com Pg. 8