



Come join us for a **one-of-a-kind** experience
..bring your family and friends together for a

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.

Package Includes:

- Exclusive use of our private facilities (you have the entire property to yourselves)
- Lodging in our 30 cabin cottages & suites
- Full catering package
- Iced tea, lemonade and water available throughout the afternoons
- Use of recreational amenities

\$5,500 Facility Fee

\$325/room (plus lodging taxes)

\$120/day/person meal package. Includes breakfast, buffet lunch and 3 course dinner

(plus sales tax and service fee)

(Children under 2 are free. 2-12 years old – \$10 off meal package price.)

Our recreation amenities

swimming pool	play field	shuffleboard	sand volleyball court
tennis court	corn hole	basketball court	giant chess
ping pong tables	450 acres of hiking trails	campfire/outdoor amphitheater	

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.





Retreat

ARRIVAL AND DEPARTURE

Check in time is 4pm. Check out is 11am.

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 day beds).

MEETING ROOMS

We have 5 meeting rooms available.

BILLING

We are not a hotel. All lodging assignments and billing is done through the host – the contracting party.

NUMBER OF GUESTS

We require 30 adult guests as a minimum but you may invite up to 123 guests.

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 \$350 fee. S'mores \$7/person

SWIMMING POOL

\$400/day for up to 4 consecutive hours and includes a lifeguard and use of the heated pool.

ADDITIONAL OPTIONS

Beer and Wine – ask our Event Coordinator for details

Ropes Course – ask our Event Coordinator for details

Camp Activity Program – ask our Event Coordinator for details

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WEEKEND MENU

FRIDAY NIGHT WELCOME DINNER

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*)
BBQ Chicken
Baked Mini Noodle Mac'n Cheese • Seasonal Vegetable Ratatouille *Vegan/GF*
Wild Rice Medley cooked Pilaf in Vegetable Broth *Vegan/GF*
Apple Pie or Tart
Coffee, Tea and Hot Chocolate Station • House-made Lemonade, Iced Tea and Fruit Infused Water Station

SATURDAY BREAKFAST

Frittata with Spinach and Mushroom served with Sausage and Country Potatoes
House-made Muffins • Croissant • Cinnamon Rolls • Breads (*GF available*) with Nut Butter and Spreads
Whole Fruits • Yogurt • Granola
Organic Teas and Coffee • Plant-based Milk options for Tea and Coffee

SATURDAY BUFFET LUNCH

Sandwich Deli
Caesar Salad with Romaine Hearts, Shaved Parmesan, Garlic Croutons, & Caesar Dressing
(greek yogurt, house aioli, anchovies, parmesan – *Vegan option by request*)
House-made Fresh Bread and Sandwich Sliced Bread (*GF available*)
Cheese • Roast Beef • Turkey • Ham • Portabella
Lettuce • Tomatoes • Onions • Pickles • Ketchup • Mustard • Mayonnaise
Creamy Pasta Salad • Cole Slaw • Potato Chips
Organic Teas and Coffee • Plant-based Milk options for Tea and Coffee
House-made Lemonade, Iced Tea and Fruit Infused Water Station
Variety of Fresh-baked Cookies

SATURDAY BUFFET DINNER

Grilled Flank Steak
Rosemary Roasted Potatoes *V/GF*
Sauté Seasonal Vegetables *V/GF*
Chocolate Brownies
Coffee, Tea and Hot Chocolate Station • Plant-based Milk options for Tea and Coffee
House-made Lemonade, Iced Tea and Fruit Infused Water Station

SUNDAY BRUNCH

Buttermilk Pancakes & Maple Syrup served with Bacon and Country Potatoes
Hard Boiled Eggs House-made • Muffins • Croissant • Cinnamon Rolls • Breads (*GF available*) with Nut Butter and Spreads
Spinach Salad with Shaved Radicchio, Toasted Seeds, & Raw Cashew Dressing (bell peppers, apple cider vinegar, olive oil)
Vegan Whole Fruits • Yogurt • Granola
Organic Teas and Coffee • Plant-based Milk options for Tea and Coffee
House-made Lemonade, Iced Tea and Fruit Infused Water Station

ALCOHOL BEVERAGE SERVICE - Open Bar Village Package – \$29.95

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