



## *Stone Creek Village Wedding Destination Package*

### \$7,500 FACILITY FEE INCLUDES:

- 5 Hours Wedding Reception time with Capacity for up to 300 Guests
- Wedding Ceremony Site in a Redwood Grove or Beautiful Lawn Setting
- Exclusive Use of the Property During your Entire Weekend
- Professional Wedding Coordinator at your Ceremony
- Two-hour Private Event Coordination Consultation
- Invitation for 2 to our Wedding Overview and Tasting Day
- Tables, Chairs, Linens, Napkins, China, Flatware and Glasses for Every Meal
- Cake Cutting Service

### WEDDING CEREMONY PACKAGE\*

\$1,500

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>~ Additional ½ hour added to your event time</li> <li>~ Professional Wedding Coordinator at ceremony</li> <li>~ Redwood Amphitheater or Lawn Setting Ceremony Site</li> <li>~ Changing room for bridal party with bottle of champagne</li> </ul> | <ul style="list-style-type: none"> <li>~ Wooden chairs or benches</li> <li>~ Wedding Rehearsal with Professional Wedding Coordinator</li> <li>~ Special champagne and hors d'oeuvre celebration for Bridal Party following ceremony</li> <li>~ Capacity for up to 300 guests</li> </ul> |
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\* Available to Kennolyn clients only

### STAY AND PLAY PACKAGE

*\$350 per person includes:*

- Lodging for 2 Nights
- Welcome Dinner
- Breakfast and Lunch on the Wedding Day
- Breakfast the Morning after the Wedding

### Our recreation amenities

- |                  |                            |                               |                       |
|------------------|----------------------------|-------------------------------|-----------------------|
| swimming pool    | play field                 | shuffleboard                  | sand volleyball court |
| tennis court     | putting green              | basketball court              | horseshoe pit         |
| ping pong tables | 300 acres of hiking trails | campfire/outdoor amphitheater |                       |

Rates and specific items may be subject to change. All rates are subject to sales tax, and catering is subject to service fee.  
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)



# Wedding Destination Package

## MENU

(INCLUDED IN THE STAY AND PLAY PACKAGE)

### FRIDAY WELCOME BBQ DINNER

Includes a Garden House Salad, Grilled Flank Steak and BBQ Chicken, Potato Salad, Corn on the Cob, Assorted Rolls. Chef's choice dessert.

### SATURDAY BREAKFAST

Assorted Muffins or Pastries, Whole Fruits, Bagels with Cream Cheese and Jam, Yogurt, Granola, Cereal, Fresh Juice plus Coffee, Assorted Herbal Teas and Hot Chocolate

### SATURDAY LUNCH

#### Grab 'n Go Lunch

Sandwich or wrap with assorted meats and cheeses, chips or trail mix, granola bar, whole fruit and fresh baked cookie

### SUNDAY FAREWELL BREAKFAST

Bacon, Gourmet Sausages and Country Potatoes, Scrambled Eggs, Pastries and Muffins, Bagels with Cream Cheese and Jam  
Fruit Salad with Mint, Assorted Yogurts and Granola  
Fresh Juice plus Coffee, Assorted Herbal Teas and Hot Chocolate

### SATURDAY WEDDING RECEPTION DINNER— *see next page*

*Please Select a Catering Package and a Beverage Package*

**Classic Catering Package** – \$69.95 per person

**Select Catering Package** – \$76.95 per person

**Gourmet Catering Package** – \$90.95 per person

**Roaming Station Package** – \$86.95 per person

**Standard Beverage Package** – \$39.95 per person

**Deluxe Beverage Package** – \$44.95 per person

**Premium Pairing Beverage Package** – \$50.95 per person

**Refrescos Beverage Package** – \$24.95 per child under 21 yrs old

## ADDITIONAL OPTIONS

Campfire – \$275

Swimming Pool (includes lifeguard) – \$350

Beer and Wine – ask our Event Coordinator for details

Ropes Course – ask our Event Coordinator for details

*All rates are per person and subject to service fee and sales tax.  
Rates and specific items may be subject to change.  
Guests must be at least 21 years of age to consume alcoholic beverages.*



## Classic Package

\$69.95

### HORS D'OEUVRE RECEPTION

Choice of Two Classic Hand-Passed Hors d'oeuvres on Decorated Trays, Paired with a Special Chef's Choice Complimentary Hors d'oeuvre.

### OUR SIGNATURE HORS D'OEUVRE BUFFET

Beautifully Decorated with Fresh Flowers and Culinary Herbs, Cascading Tiers of Sliced Seasonal Fruits, Red and Green Grapes, Melons, Pineapples and Berries, Assorted Cheeses and Cranberry Goat Cheese Logs Served with Crackers, Along with a Bountiful Vegetable Crudités of Tri-Color Bells, Carrots, Broccoli and Cauliflower Tops with Dipping Sauces

### HAND-PASSED HORS D'OEUVRES ON DECORATED TRAYS

Select two Hors d'oeuvres. These will be paired with a Special Chef's Complimentary Hors d'oeuvre.

Gourmet Sausage with Spicy Mustard Dipping Sauce	Prosciutto & Melon
Roasted Tomato & Garlic on Crostini	Spinach Duxelle in Puff Pastry
Kalamata Olive Tapenade on Crostini	Chicken Satay with Thai Peanut Sauce

### DINNER

#### PLATED FIRST COURSE

Local Mixed Greens Salad topped with Carrots, Cucumber Rounds and Cherry Tomatoes with a Champagne Vinaigrette on the Side Accompanied with Herbed Focaccia and Butter Rounds

#### BUFFET SECOND COURSE – Choose One Selection

Spice Rubbed Flank Steak Hand Carved at The Buffet with a Peppercorn Sauce	Roasted Chicken with Garlic, Olive Oil and Fresh Herbs Cheese and Spinach Stuffed Ravioli in a Pesto Cream Sauce
Sesame and Ginger Marinated Chicken	Seasonal Fish with Lemon Dill Sauce

Ask about our Plated Meal Packages and Vegetarian Entrée Options.

#### SIDE DISHES

*Included in each Buffet is a Sauté of Seasonal Vegetables in Garlic Olive Oil and tossed with Fresh Herbs*

Choose Two Additional Selections

Quinoa Pilaf with Roasted Vegetables and Feta	Rosemary Roasted Potatoes
Creamy Orzo Pesto Salad with Cherry Tomatoes, Olives, Feta and Roasted Pinenuts Sprinkled with Fresh Basil	Penne Primavera with Asparagus, Pancetta & Cherry Tomatoes in a Lemon Garlic Vinaigrette
Couscous with Apricots, Green Onions and Toasted Almonds	Antipasta with Artichoke Hearts, Parmesan & Grilled Seasonal Vegetables

### DESSERT

Your Provided Wedding Cake Served in the Courtyard. Coffee, Tea and Hot Chocolate Buffet Station. No Cake Cutting Fee.

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



# Select Package

\$76.95

## HORS D'OEUVRE RECEPTION

Choice of Three Select Hand-Passed Hors d'oeuvres on Decorated Trays, Paired with a Special Chef's Choice Complimentary Hors d'oeuvre.

## OUR SIGNATURE HORS D'OEUVRE BUFFET

Beautifully Decorated with Fresh Flowers and Culinary Herbs, Cascading Tiers of Sliced Seasonal Fruits, Red and Green Grapes, Melons, Pineapples and Berries, Assorted Cheeses and Cranberry Goat Cheese Logs Served with Crackers,  
Along with a Bountiful Vegetable Crudités of Tri-Color Bells, Carrots, Broccoli and Cauliflower Tops with Dipping Sauces

## HAND-PASSED HORS D'OEUVRES ON DECORATED TRAYS

Select three Hors d'oeuvres. These will be paired with a Special Chef's Complimentary Hors d'oeuvre.

Grilled Shrimp on Blue Corn Tortilla Chips with Avocado Salsa  
Prosciutto Wrapped Asparagus with a Horseradish Dipping Sauce  
Cherry Tomato, Basil and Mozzarella Bocconcini Skewers  
Beef Satay with Citrus BBQ Sauce

Crostini with layered Arugula, Cranberries, Walnuts & Goat Cheese  
Mini Baked Brie en Croute with Chutney  
Roasted Tomato, Garlic & Cream Cheese on Crostini  
Stuffed Mushrooms in Puff Pastry

## DINNER

**PLATED FIRST COURSE** — Choose One Selection.

*All Salads are Accompanied with Herbed Focaccia and Butter Rounds.*

**Creamy Caesar Salad** — with Croutons and Parmesan Cheese

**Baby Spinach** — with Sweet Red Onions, Feta, Pinenuts, Dried Cranberries and a Balsamic Vinaigrette

**Local Mixed Greens Salad** — with Cranberries, Gorgonzola, Candied Walnuts and a Champagne Vinaigrette

**Strawberry Fields** — with Strawberries, Gorgonzola, Slivered Almonds and a Vinaigrette

**Kale Salad** — tossed with a Lemon Vinaigrette, Golden Raisins, Pinenuts & Parmesan Cheese

## BUFFET SECOND COURSE

**ENTRÉES** – Choose Two Selections

### Herb Roasted Chicken

simmered with a Fennel, Garlic, Onion Sauce

### Tuscan Stuffed Chicken Roulade

topped with Spinach, Mushrooms, Spices and Asiago Cheese

**Pepper Crusted New York Strip Loin** – Hand Carved at The Buffet  
with Horseradish Cream and Garlic Peppercorn Sauce

**Polenta Bake** with Rosemary & Parmesan

### Garlic Roasted Prime Rib Au Jus

Hand Carved at The Buffet with a Horseradish Cream Sauce

### Pan Roasted Pork Loin

with Chutney

**Seasonal Fish** with Lemon Dill or Lemon Curry Sauce

**Cheese and Spinach Stuffed Ravioli** in a Pesto Cream Sauce

Ask about our Plated Meal Packages and Vegetarian Entrée Options.

**SIDE DISHES** – Choose Two Additional Selections

*Included in each Buffet is a Sauté of Seasonal Vegetables in Garlic Olive Oil and tossed with Fresh Herbs*

*Served Cold*

**Orzo Pesto** with Cherry Tomatoes, Feta, Olives and Pinenuts Sprinkled with Fresh Basil

**Penne Primavera** with Cherry Tomatoes, Asparagus Tops, Pancetta in a Sweet Balsamic Vinaigrette

**Roasted Quinoa Salad** with Roasted Vegetables & Feta

**Antipasta** with Artichoke Hearts, Crumbled Feta, Mixed Olives and Seasonal Grilled Vegetables

*Served Hot*

**Saffron Rice Medley** with Slivered Almonds

**Saute Brussel Sprouts** with Shallots, Pancetta & Herbs

**Garlic Mashed Potatoes**

**Potatoes Au Gratin**

## DESSERT

Your Provided Wedding Cake Served in the Courtyard. Coffee, Tea and Hot Chocolate Buffet Station. No Cake Cutting Fee.

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

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.



# Gourmet Package

\$90.95

## HORS D'OEUVRE RECEPTION

Our Signature Buffet Hors d'oeuvres Table Display, Choice of Three Gourmet Hand-Passed Hors d'oeuvres on Decorated Trays, Paired with a Special Chef's Choice Complimentary Hors d'oeuvre.

## OUR SIGNATURE HORS D'OEUVRE BUFFET

Beautifully Decorated with Fresh Flowers and Culinary Herbs, Cascading Tiers of Sliced Seasonal Fruits, Red and Green Grapes, Melons, Pineapples and Berries, Assorted Cheeses and Cranberry Goat Cheese Logs Served with Crackers, Along with a Bountiful Vegetable Crudités of Tri-Color Bells, Carrots, Broccoli and Cauliflower Tops with Dipping Sauces

## HAND-PASSED HORS D'OEUVRES ON DECORATED TRAYS

Select three Hors d'oeuvres. These will be paired with a Special Chef's Complimentary Hors d'oeuvre.

Fresh Jumbo Prawns with Spicy Cocktail Sauce in port glasses  
Seared Sesame Crusted Ahi Tuna with Wasabi Aioli  
Pork Tenderloin Skewers with Thai Peanut Sauce

Stuffed Mushrooms in Puffed Pastry  
Mini Crab Cakes with Lemon Aioli  
Seafood Ceviche in Endive Petals

## DINNER

### PLATED FIRST COURSE — Choose One Selection

*All Salads are Accompanied with Herbed Focaccia and Butter Rounds.*

**Creamy Caesar Salad** — with Croutons and Parmesan Cheese

**Baby Spinach** — with Sweet Red Onions, Toasted Pinenuts, Dried Cranberries, Feta and a Balsamic Vinaigrette

**Local Mixed Greens Salad** — with Cranberries, Gorgonzola, Candied Walnuts and a Champagne Vinaigrette

**Strawberry Fields** — with Strawberries, Gorgonzola, Slivered Almonds and a Vinaigrette

**Kale Salad** — tossed with a Lemon Vinaigrette, Golden Raisins, Pinenuts & Parmesan Cheese

### PLATED SECOND COURSE – Choose Two Meat and One Vegetarian Selection

#### **Beef Tenderloin Medallions**

with a Cabernet and Roasted Shallot Jus  
Red Roasted Potatoes, Sauté of Seasonal Vegetables  
in Garlic Olive Oil and Tossed with Fresh Herbs

#### **Oven Roasted Lamb Sirloin**

with a Chutney  
Saffron Rice Medley with Slivered Almonds  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### **Seasonal Fish**

with a Lemon Dill Sauce  
Quinoa with Roasted Vegetables  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### **Seafood Stuffed Ravioli**

with a White Wine Cream Sauce  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### **Seafood Linguini**

Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### **Herb Crusted Pork Chops**

with a Caramelized Onion Marmalade  
Roasted Root Vegetables  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### **Breast of Chicken Stuffed**

with Mushroom Duxelle Spinach and Cheese  
Brussel Sprouts Sautéed in a Savory Herb Butter  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### **Beef Wellington**

with a Mushroom Duxelle  
Garlic Mashed Potatoes  
Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

### VEGETARIAN ENTRÉE OPTIONS

Served with Sauté of Vegetables in Garlic Olive Oil and Tossed with Fresh Herbs

#### **Eggplant Parmigiana**

Polenta with Roasted Tomatoes,  
Basil and Feta

#### **Tri-colored Tortellini with a Creamy Pesto Sauce**

Noodles with Shiitake Mushrooms, Red Peppers, Roasted Sesame Oil

## DESSERT

Your Provided Wedding Cake Served at their dining seats Accompanied with Coffee and Tea Service. No Cake Cutting Fee.

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



# The Stations

*a special alternative to a typical event*

**\$86.95**

## HORS D'OEUVRE RECEPTION

Our Signature Buffet Hors d'oeuvres Table Display, Choice of Three Select Hand-Passed Hors d'oeuvres on Decorated Trays, Paired with a Special Chef's Choice Complimentary Hors d'oeuvre.

## HAND-PASSED HORS D'OEUVRES ON DECORATED TRAYS

Select three Hors d'oeuvres. These will be paired with a Special Chef's Complimentary Hors d'oeuvre.

Grilled Shrimp on Blue Corn Tortilla Chips with Avocado Salsa	Crostini with Arugula, Cranberries, Walnuts & Goat Cheese Spread
Prosciutto Wrapped Asparagus with a Horseradish Dipping Sauce	Mini Baked Brie en Croute with Chutney
Cherry Tomato, Basil and Mozzarella Bocconcini Skewers	Crostini with Roasted Tomato, Garlic & Cream Cheese Spread
Thin Slice of Beef on Crostini with Horseradish Cream Sauce	Stuffed Mushroom in Puff Pastry

## DINNER

### 3 STATIONS

#### **Green Around the Edges** (included)

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

*Select Two Additional Stations*

#### **Carving Station**

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

Included with a Carving Station—

Special Sauces, Roasted Red Potatoes and Assorted Petite Rolls.

Pepper Crusted New York Strip with Horseradish Cream  
Garlic Seared Pork Loin with a Sweet Chutney  
Rosemary Roasted Turkey Breast with a Savory Cranberry Chutney  
Honey Baked Ham with a Mustard Sauce

#### **Pacific Rim**

Kung Pao Chicken with Water Chestnuts and Carrots  
Beef & Broccoli  
Vegetable Fried Rice  
Spring Rolls

#### **Bella Noche**

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

#### **Catch from the Sea**

Mixed Seafood with Garlic and Herbs, Tossed with Linguine Pasta and Topped with Parmesan Cheese  
Seasonal Fish  
Petite Crab Cakes  
Seasonal Steamed Vegetables

## DESSERT STATION

(included)

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

Substitutions accommodated when possible. We are happy to customize a special menu for you.

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.



## Catering Additions

### CHILDREN'S PRICING

*available once you have met your guest minimum*

We have some highchairs and booster seats available.

#### **Children's Catering Pricing**

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 and Cheese

*All are accompanied with Fresh Fruit, Vegetables and Crackers*

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### VENDOR CATERING AND REFRESCOS BEVERAGE PACKAGE

*Available once you have met your guest minimum*

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

\$49.95

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### ADDITIONAL HORS D'OEUVRE OPTIONS

#### **ADD TO SIGNATURE HORS D'OEUVRE BUFFET**

Baked Brie en Croute with Fruit Chutney – \$3.95

Assorted Grilled Vegetables, Feta Cheese, Marinated Artichoke Hearts and Olives, Hummus and Tzatziki Dips with Pita Bread – \$4.95

#### **ADD AN ADDITIONAL HORS D'OEUVRE TABLE**

**The Oyster Bar** - Oysters on the Half Shell, Lemon Wedges and Assorted Cocktail Sauces – \$9.95

**Seafood Buffet** - Shrimp with Cocktail Sauce, Smoked Salmon with Capers and Lemon Wedges,  
Crab Cakes, Spicy Ceviche with Crostinis. – \$12.95

*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.*

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### ADDITIONAL DESSERTS

Dessert Buffet: Dazzling Display with Assorted Candy, Specialty Chocolates and Miniature Desserts - \$13.95

Hand-Passed Chocolate Dipped Strawberries - \$4.95

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### VEGETARIAN ENTRÉES

See Gourmet Menu • \$8.95 if additional entrée, no charge if substituted for another selection.

*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.*



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# Alcohol Beverage Packages

## STANDARD BEVERAGE PACKAGE

\$39.95

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

House White and Red Wine • House Champagne/Sparkling Wine • Beer • Martinelli's Sparkling Cider  
Assorted Sodas • Coffee, Tea and Hot Chocolate Station  
Lemonade, Iced Tea and Lemon Water Station during the Pre-Ceremony and Reception  
Complimentary Water in your Bridal Changing Suite

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

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## DELUXE BEVERAGE PACKAGE

\$44.95

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

Choice of White and Red Wine • House Champagne/Sparkling Wine • Beer • Martinelli's Sparkling Cider  
Assorted Sodas • Coffee, Tea and Hot Chocolate Station  
Lemonade, Iced Tea and Lemon Water Station during the Pre-Ceremony and Reception  
Complimentary Water in your Bridal Changing Suite

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

*Select One White and One Red Wine*

Canyon Road Sauvignon Blanc  
Leese-Fitch Chardonnay

Canyon Road Pinot Noir  
Leese-Fitch Cabernet Sauvignon

add \$3.95

Bargetto Central Coast Chardonnay  
William Hill Chardonnay

Bargetto Central Coast Merlot  
William Hill Cabernet Sauvignon

Soquel Vineyards Trinity Red

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## ADDITIONAL OPTIONS

### **The Sangria Package - \$4.95**

Red or White Sangria available at the bar throughout your event.  
(Sangria may be substituted for a wine selection in La Casa and Hacienda Beverage Packages)

### **Dessert Wine Package - \$4.95**

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

### **Pre-Ceremony Bar Station Package - \$4.95**

Available 30 minutes prior to ceremony beginning

*Continued*





# Alcohol Beverage Packages

*Continued*

## PREMIUM PAIRING BEVERAGE PACKAGE

\$50.95

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

Hors d'oeuvre and Dinner Paired Wines and Specialty Drinks

Choice of Sangria, Mimosa or Sake during Hors d'oeuvre Reception

Choice of Paired White and Red Wine During Hors d'oeuvre Reception,  
Choice of Paired White and Red Wine During Dinner Service and Afterwards

House Champagne/Sparkling Wine • Beer • Martinelli's Sparkling Cider  
Coffee, Tea and Hot Chocolate Station • Iced Tea and Lemon Water Station  
Assorted Sodas • Iced Lemonade with Organic Lemons  
Dessert Wine Served During the Cake Service

### HORS D'OEUVRE RECEPTION PAIRINGS

*Select One White Wine*  
Canyon Road Pinot Grigio  
Leese-Fitch Sauvignon Blanc  
William Hill Sauvignon Blanc  
Canyon Road Sauvignon Blanc

*Select One Red Wine*  
Leese-Fitch Pinot Noir  
Canyon Road Pinot Noir

*Select One Signature Drink*  
Margarita\*  
Red or White Wine Sangria  
Moscow Mule\*  
Sake

### DINNER PAIRINGS

*Select One White Wine*  
Bargetto Central Coast Chardonnay  
Leese-Fitch Chardonnay  
William Hill Chardonnay

*Select One Red Wine*  
Bargetto Central Coast Merlot  
Leese-Fitch Cabernet Sauvignon  
Soquel Vineyards Trinity Red  
William Hill Cabernet Sauvignon

*Select One Dessert Wine*  
Bargetto Chaucer's Blackberry

\* Kennolyn's special  
wine-based recipe

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## REFRESCOS BEVERAGE PACKAGE

\$24.95

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

Martinelli's Sparkling Cider • Coffee, Tea and Hot Chocolate Station • Assorted Sodas  
Iced Lemonade with Organic Lemons • Iced Tea and Lemon Water Station during the Pre-Ceremony and Reception  
Complimentary Water in your Bridal Changing Suite

Substitutions accommodate, please ask your event coordinator for details. 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.

