

Weddings



CONGRATULATIONS ON YOUR ENGAGEMENT! THANK YOU FOR CONSIDERING CALLIPPE PRESERVE FOR YOUR UPCOMING WEDDING. AT CALLIPPE, YOU CAN ENJOY A STUNNING OUTDOOR CEREMONY NESTLED ABOVE THE GOLDEN HILLS OF THE TRI-VALLEY AND SURROUNDED BY VIEWS THAT WILL TAKE YOUR BREATH AWAY. THEN AS THE SUN GOES DOWN, YOU AND UP TO 200 GUESTS CAN SPEND THE REST OF THE NIGHT CELEBRATING IN OUR OPEN-AIR VISTA VERANDA OVERLOOKING THE PLEASANTON SKYLINE AND DANCING THE NIGHT AWAY. WE HOPE THAT YOU'LL GIVE US THE OPPORTUNITY TO HAVE CALLIPPE BE A PART OF YOUR SPECIAL DAY.

8500 CLUBHOUSE DRIVE, PLEASANTON, CA 94566 | WWW.PLAYCALLIPPE.COM
FOR MORE INFORMATION CONTACT 925.426.6666 X7 OR EVENTS@PLAYCALLIPPE.COM

Site Fees & Minimums

APRIL – NOVEMBER

Site Fee

UP TO 150 GUESTS

SATURDAY & HOLIDAYS - \$2,500

FRIDAYS & SUNDAYS - \$2,000

MONDAYS – THURSDAYS - \$1,500

UP TO 200 GUESTS

SATURDAY & HOLIDAYS - \$3,000

FRIDAYS & SUNDAYS - \$2,500

MONDAYS – THURSDAYS - \$1,750

** PLEASANTON RESIDENTS RECEIVE 25% OF SITE FEE*

Food & Beverage Minimums

SATURDAY & HOLIDAYS - \$9,000

FRIDAY & SUNDAYS - \$6,000

MONDAYS-THURSDAYS - \$3,500

DECEMBER – MARCH

Site Fee

UP TO 150 GUESTS

SATURDAY & HOLIDAYS - \$1,500

FRIDAYS & SUNDAYS - \$1,000

MONDAYS – THURSDAYS - \$750

UP TO 200 GUESTS

SATURDAY & HOLIDAYS - \$2,000

FRIDAYS & SUNDAYS - \$1,500

MONDAYS – THURSDAYS - \$1000

** PLEASANTON RESIDENTS RECEIVE 25% OFF SITE FEE*

Food & Beverage Minimums

SATURDAY & HOLIDAYS - \$3,000

FRIDAY & SUNDAYS - \$2,000

MONDAYS-THURSDAYS - \$1,500

VENUE FEES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

**ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.*

Ceremony

PRE-EVENT VENDOR ACCESS, 1 HOUR EVENT TIME, WHITE GARDEN CHAIRS, ARBOR, LEMONADE & WATER STATION, SET-UP & BREAKDOWN, CEREMONY REHEARSAL, MANAGE CEREMONY PROCESSIONAL, AND USE OF WEDDING NOOK

CEREMONY WITH RECEPTION \$1,000

CEREMONY WITHOUT RECEPTION \$1,500
(DAY TIME AVAILABILITY 11:00 A.M. – 2:00 P.M. ONLY)

Reception

PRE-EVENT VENDOR ACCESS
UP TO 4 HOURS PRE-PLANNING SUPPORT
5 HOURS OF EVENT TIME
45 MINUTES POST-EVENT ACCESS
60" ROUND GUEST TABLES
SWEETHEART OR HEAD TABLE
TABLES FOR: CAKE, GIFTS, SIGN-IN, OTHER
WHITE OR IVORY FLOOR LENGTH LINEN
WHITE GARDEN CHAIRS

DEDICATED DAY OF CONTACT
EXPERIENCED EVENT STAFF
YOUR CHOICE OF NAPKIN COLOR
SWEETHEART DRAPING IN WHITE OR IVORY
SET UP OF TABLE READY PERSONAL DÉCOR
COMPLIMENTARY MENU TASTING FOR 2
CHINA, FLATWARE & GLASSWARE
ON COURSE PHOTOS
USE OF WEDDING NOOK

ADDITIONAL TIME: \$750/HOUR OR \$500/HALF-HOUR (CANNOT EXTEND PAST 10:30 PM)

UPGRADES AVAILABLE UPON REQUEST.

A FREE ROUND OF GOLF FOR 4 PLAYERS INCLUDED AFTER BOOKING.

VENUE FEES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Appetizer Menu

Callippe Displayed

\$8 PER PERSON*

FRESH SEASONAL FRUIT DISPLAY

ANTIPASTO PLATTER TO INCLUDE: GRILLED VEGETABLES, CHEESES AND CURED MEATS

Displayed & Butler's Combination

\$13 PER PERSON*

FRESH SEASONAL FRUIT DISPLAY

ANTIPASTO PLATTER TO INCLUDE: GRILLED VEGETABLES, CHEESES AND CURED MEATS

AND CHOOSE 2 FROM THE BUTLER'S SELECTION OPTIONS BELOW

Butler's Selections

\$17 PER PERSON*

(CHOOSE FOUR)

PRAWN COCKTAIL

CAPRESE SKEWERS

CHICKEN OR BEEF SKEWERS

ARTICHOKE DIP ON GARLIC CROSTINI

SMOKED SALMON FLATBREAD

TOASTED BAGUETTE SLICES WITH FRESH ROMA TOMATOES, GARLIC, AND BASIL

MARINATED MUSHROOM STUFFED WITH ITALIAN SAUSAGE

SEASONED STEAK CROSTINI TOPPED CREAMY HERB HORSERADISH

MEATBALLS SIMMERED IN BARBEQUE SAUCE OR MARINARA

CRISPY CHICKEN WINGS TOSSED IN BUFFALO OR BARBEQUE SAUCE

WONTON POKE

COCONUT SHRIMP

DEVILED EGGS

Late Night Snack

\$7 PER PERSON*

(SELECT TWO)

MEATBALL SLIDERS

FRIED CHICKEN SLIDERS

TRI-TIP SLIDERS

CHICKEN & CHEESE TAQUITOS

CHICKEN WINGS

HOUSE FRIES

*ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Buffet Menu Selections

AT MENU TASTINGS: SAUCES ARE SAMPLED AND DECIDED UPON BY COUPLE

ALL BUFFET OPTIONS COME WITH A CHOICE OF PENNE MARINARA, PENNE CREAMY PESTO, OR CREAMY PARMESAN RISOTTO & GARLIC MASHED POTATOES OR ROSEMARY ROASTED POTATOES & SEASONAL VEGETABLES, MIXED BABY GREENS WITH APPLES, FETA, CANDIED PECANS & MAPLE VINAIGRETTE, VISTA CAESAR SALAD AND WARM BREAD ROLLS & BUTTER.

The Chef's Buffet

\$45 PER PERSON*

CHEF'S CARVING STATION WITH SLOW ROASTED PRIME RIB WITH AU JUS & HORSERADISH
CHOICE OF BAKED SALMON OR CHICKEN WITH HOUSE MADE SAUCES
INCLUDES ALL SIDES LISTED ABOVE

The Preserve Buffet

\$40 PER PERSON*

MARINATED TRI-TIP WITH HOUSE MADE SAUCES
CHICKEN WITH HOUSE MADE SAUCES
*UPGRADE TO BAKED SALMON WITH HOUSE MADE SAUCES +\$3
INCLUDES ALL SIDES LISTED ABOVE

The Vista Buffet

\$35 PER PERSON*

CHICKEN BREAST WITH HOUSE MADE SAUCES
INCLUDES ALL SIDES LISTED ABOVE
*ADDITIONAL ENTRÉE +\$5

Additions

*SERVE DINNER FAMILY STYLE: ADD 20%
FOR GROUPS OF 150 OR LESS
UPGRADES AVAILABLE UPON REQUEST

*ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Plated Dinner Menu

AVAILABLE FOR GROUPS OF **60** OR LESS

FOR ALL PLATED MEALS, WE REQUIRE THE CLIENTS PROVIDE PLACE CARDS FOR EACH GUEST. PLACE CARDS MUST INDICATE THE ENTREE CHOSEN BY EACH GUEST. FOR EXPEDITED SERVICE WE RECOMMEND COLOR CODING THE PLACE CARDS TO MATCH EACH ENTREE.

Starters (SELECT ONE)

HACIENDA SALAD - MIXED BABY GREENS, APPLES, GORGONZOLA & CANDIED PECANS WITH MAPLE VINAIGRETTE

CALLIPPE CAESAR - ROMAINE LETTUCE, GARLIC CROUTONS, ROMANO CHEESE, CREAMY GARLIC DRESSING

VISTA SPINACH SALAD - FRESH SPINACH, ALMONDS, RED ONIONS, & MANDARIN ORANGES WITH CITRUS VINAIGRETTE

Main Course (SELECT TWO)

SLOW ROASTED PRIME RIB - ROASTED GARLIC MASHED POTATOES & FRESH SEASONAL VEGETABLES, \$47 PER PERSON*

BAKED SALMON PICCATA - HOMEMADE PICCATA SAUCE SERVED WITH SEASONAL VEGETABLES & RICE PILAF, \$40 PER PERSON*

STUFFED CHICKEN BREAST - PROSCIUTTO HAM, MUSHROOMS, SPINACH, FETA CHEESE WITH A DEMI-GLACE SERVED WITH SEASONAL VEGETABLES & CREAMY RISOTTO RICE, \$39 PER PERSON*

PORK TENDERLOIN – WITH ALMONDS, RAISINS, APPLES, & SMOKED GOUDA CHEESE, APPLE DEMI-GLACE SAUCE, SEASONAL VEGETABLES & MASHED POTATOES, \$38 PER PERSON*

FILET MIGNON - TARRAGON BÉARNAISE SAUCE, SEASONAL VEGETABLES, ROASTED GARLIC & ROSEMARY RED POTATOES, \$47 PER PERSON*

DUET - COMBINATION OF TWO ENTREES FROM ABOVE (4OZ. /4OZ.), \$50 PER PERSON*

WINE SERVICE INCLUDED WITH ALL PLATED DINNERS.

*ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Bar Packages

PRICES ARE PER PERSON (21 YEARS AND UP)
ALL BAR PACKAGES INCLUDE NON-ALCOHOL BEVERAGE SERVICE FOR 5 HOURS

Premium Brand Package:

HANGAR ONE VODKA, TANQUERAY GIN, PATRON TEQUILA, CAPTAIN MORGAN SPICED RUM, JAMESON WHISKEY, BULLEIT BOURBON, CLUB BRAND SPARKLING, HOUSE CHARDONNAY & CABERNET SAUVIGNON & 4 BEERS ON DRAFT

1 HOUR: **\$24.00** | 2 HOURS: **\$29.00** | 3 HOURS: **\$34.00** | 4 HOURS: **\$39.00** | 5 HOURS: **\$44.00**

Call Brand Package:

TITOS VODKA, BEEFEATER GIN, JIMADOR TEQUILA, BACARDI LIGHT, J&B SCOTCH, JACK DANIELS WHISKEY, CLUB BRAND SPARKING, HOUSE CHARDONNAY & CABERNET SAUVIGNON & 4 BEERS ON DRAFT

1 HOUR: **\$19.00** | 2 HOURS: **\$23.00** | 3 HOURS: **\$27.00** | 4 HOURS: **\$31.00** | 5 HOURS: **\$35.00**

Club Brand Package:

NIKOLI VODKA, KRISTA GIN, TORADA TEQUILA, RON RIO RUM, HEAVEN HILL WHISKEY, STEWART SCOTCH, CLUB BRAND SPARKLING, HOUSE CHARDONNAY & CABERNET SAUVIGNON & 4 BEERS ON DRAFT

1 HOUR: **\$17.00** | 2 HOURS: **\$20.00** | 3 HOURS: **\$23.00** | 4 HOURS: **\$26.00** | 5 HOURS: **\$29.00**

Beer & Wine Package:

HOUSE WINE INCLUDING SPARKLING, CHARDONNAY, AND CABERNET & 4 BEERS ON DRAFT

1 HOUR: **\$14.00** | 2 HOURS: **\$17.00** | 3 HOURS: **\$20.00** | 4 HOURS: **\$23.00** | 5 HOURS: **\$26.00**

Non-Alcoholic Beverage Service (5 hours)

\$4.00/PER PERSON

ASSORTED SOFT DRINKS, ICED TEA, LEMONADE, HOT COFFEE AND HOT TEA (AT THE BAR)

CORKAGE:

YOU ARE WELCOME TO BRING IN YOUR OWN WINE OR CHAMPAGNE AT \$15 CORKAGE PER 750 ML. BOTTLE. PAYMENT FOR CORKAGE OR ON-CONSUMPTION BAR IS DUE THE NIGHT OF YOUR EVENT. CORKAGE FEES ARE NON-REFUNDABLE AND NON-NEGOTIABLE.

NO HOST BAR:

\$150 BAR SET UP FEE 1 BARTENDER PER 100 PER GUESTS AND \$50 FOR EACH ADDITIONAL BARTENDER

*ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Dessert Bites

Deluxe Dessert Bar

\$10 PER PERSON*

TRIO OF DESSERT BARS
CHOCOLATE MOUSSE CUPS
CHOCOLATE CHIP COOKIES
CHEESECAKE BITES
FRUIT DISPLAY

By The Slice

\$6 PER PERSON*

(PICK TWO)
APPLE PIE
BERRY PIE
CHEESECAKE
PUMPKIN PIE

Dessert Bites

\$6 PER PERSON*

TRIO OF DESSERT BARS
CHOCOLATE CHIP COOKIES

Bring Your Own Dessert

CAKE CUTTING: \$2 PER PERSON
OUTSIDE DESSERTS FEE: \$150 (FLAT RATE)

*ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Information & Regulations

FOOD & BEVERAGE MINIMUMS — CALLIPPE PROVIDES THE CATERING FOR ALL EVENTS HOSTED AT OUR VENUE. ALL EVENTS MUST MEET THE CORRESPONDING FOOD & BEVERAGE MINIMUM BEFORE TAX AND GRATUITY.

MENU TASTINGS — COMPLIMENTARY FOOD TASTINGS FOR TWO PEOPLE 3-6 MONTHS PRIOR TO YOUR EVENT.

RESERVING YOUR DATE — IN ORDER TO CONFIRM YOUR DATE, A CONTRACT MUST BE SIGNED AND RECEIVED ALONG WITH A DEPOSIT EQUIVALENT TO THE VISTA PATIO SITE RENTAL FEE.

RESIDENT RATES — WHEN EITHER PERSON GETTING MARRIED IS A PLEASANTON RESIDENT, YOUR EVENT WOULD QUALIFY FOR THE 25% RESIDENT DISCOUNT OFFERED ON THE VISTA PATIO SITE RENTAL FEE. PROOF OF RESIDENCY MUST BE PROVIDED IN ORDER TO RECEIVE THE DISCOUNT.

EVENT COORDINATOR — PRIOR TO YOUR WEDDING CALLIPPE'S EVENT COORDINATOR IS AVAILABLE TO HELP YOU REVIEW YOUR PLANNING ELEMENTS AS THEY PERTAIN TO THE USE OF THE EVENT SPACE AT CALLIPPE. WE OFFER UP TO A MAXIMUM TOTAL OF 4 HOURS OF HELP WITH PRE-EVENT PLANNING. WE CAN MEET IN PERSON OR VIA CONFERENCE CALL.

WEDDING REHEARSAL — REHEARSALS ARE HOSTED THE WEEK OF THE WEDDING DATE AT NO ADDITIONAL COST. YOUR PROCESSIONAL REHEARSAL WILL BE HOSTED BY AN EXPERIENCED CALLIPPE REPRESENTATIVE.

WEDDING DECORATIONS — THE DAY BEFORE YOUR WEDDING WE INVITE YOU TO BRING IN YOUR PERSONAL ITEMS. ALL ITEMS MUST BE FINISHED, CLEARLY MARKED AND READY FOR PLACEMENT. ALL PERSONAL ITEMS MUST BE REMOVED AT THE END OF YOUR EVENT. CALLIPPE IS NOT RESPONSIBLE FOR ITEMS LEFT BEHIND.

DAY OF CONTACT — TO HELP WITH MANY OF THE NEEDS YOU OR YOUR WEDDING PARTY MAY HAVE CALLIPPE PROVIDES A DEDICATED REPRESENTATIVE AS YOUR POINT OF CONTACT ON THE DAY OF YOUR WEDDING. YOUR CALLIPPE REPRESENTATIVE WILL BE WITH YOU DURING THE CONTRACTED HOURS FOR YOUR EVENT.

ADDITIONAL SERVICE PROVIDERS — CALLIPPE LOOKS FORWARD TO PARTNERING WITH YOUR SUPPORT TEAM & YOUR APPROVED VENDORS AT OUR FACILITY. WE HAVE PROVIDED A LIST OF VENDORS WE THINK ARE FANTASTIC AND WHO WE LOVE TO WORK WITH, BUT YOU ARE NOT REQUIRED TO USE ANY VENDOR FROM OUR RECOMMENDED LIST.

VENUE SET-UP ACCESS — ACCESS WILL BE GRANTED 1 HOUR PRIOR TO EVENT START TIME. ACCESS MAY BE GRANTED SOONER BASED ON OTHER VENUE BOOKINGS ON THE SCHEDULE.

CEREMONY SET-UP — CEREMONY WILL BE SET-UP 1 HOUR PRIOR TO THE CEREMONY SCHEDULED START TIME. PLEASE INFORM US IF YOU WILL BE DECORATING THE CEREMONY SITE.

PARKING — CALLIPPE PRESERVE GOLF COURSE OFFERS SELF-PARKING FOR OUR GUESTS.

VENUE HOURS — WE RESPECT OUR NEIGHBORS AND UPHOLD THE PLEASANTON NOISE ORDINANCE SO AMPLIFIED SOUND MUST BE DONE BY 10:30 PM AND GUEST FAREWELL MUST BE FINISHED BY 10:30PM.

POST-EVENT — CALLIPPE GIVES ALL OUR COUPLES UP TO 45 MINUTES AFTER GUEST FAREWELL TO COLLECT, BOX AND REMOVE ALL WEDDING DECOR AND PERSONAL ITEMS BROUGHT FOR YOUR WEDDING. EVERYTHING MUST BE REMOVED AT THE END OF THIS TIME.

Recommended Vendors

Bakeries & Sweets

GALA BAKERY
510.278.8004
CAKES@GALABAKERY.COM

Photography & Video

LOLITA VASQUEZ – IMAGE SOCIETY
916.393.6551
HELLO@IMAGESOCIETYSAC.COM

ADAM J. CLARK PHOTOGRAPHY
925.456.4825
ADAM@ADAMJCLARKPHOTOGRAPHY.COM

DJ & Lighting Services

JUSTINTERTAINMENT
JUSTIN “DJ JUST-IN” JAMES
415.578.5764

AMOS PRODUCTIONS
800.693.5003
INFO@AMOSPRO.COM

Floral

CALLIPPE PRESERVE FLORALS
925.426.6666 x7
EVENTS@PLAYCALLIPPE.COM

BLUSHING FLORALS
510.334.9727
YOLISFLOWERS@GMAIL.COM

Hair & Make Up

NINE TWO FIVE SALON
BRIANNA CASTRO, OWNER
925.705.8681
NINETWOFIVESALON.COM

Officiant

OFFICIALLY YOURS
STEVE SIGLIN
510.697.5534
SSIGHLIN@SBCGLOBAL.NET

Décor & Signage

PLEASANTON RENTALS
925.468.0624
INFO@PLEASANTONRENTALS.COM

Transportation

BLACK TIE TRANSPORTATION
925.398.6260
WWW.BLACKTIETRANS.COM

LIVERMORE WINE TROLLEY
925.989.0421
CONTACT@LIVERMOREWINETROLLEY.COM

Hotel Accommodations

ALOFT HOTEL
MICHELE CLARK
925.248.8500
WWW.ALOFT DUBLINPLEASANTON.COM

DOUBLETREE HOTEL- PLEASANTON
925.737.5611

PLEASANTON MARRIOTT
925.847.6000

Wedding Attire

J'AIME BRIDAL
925.846.8459
INFO@JAIMEBRIDAL.COM

PREMIER DESIGNS
510.219.9558
KENDRA.PD@GMAIL.COM