



WEDDINGS CEREMONY & RECEPTIONS

WELCOME TO BARREL19

YOUR STORY BEGINS ONCE YOU STEP INSIDE BARREL19'S STUNNING GRAND BALLROOM.
YOU'LL FALL IN LOVE WITH THE SPARKLING, CRYSTAL CHANDELIERS HANGING ABOVE
STUNNING HARDWOOD FLOORS WITH STREAMS OF NATURAL SUNLIGHT FROM
FLOOR-TO-CEILING WINDOWS OFFERING PICTURESQUE VIEWS OF EMERALD FAIRWAYS.

THE ADJOINING OUTDOOR TERRACE AND FULL-SERVICE BAR IS THE PERFECT PLACE TO HOST YOUR COCKTAIL RECEPTION WHILE YOU CAPTURE TIMELESS WEDDING PHOTOS IN OUR PARK-LIKE SETTING. WE HOST OUTDOOR WEDDING CEREMONIES ON THE TERRACE OR GOLF COURSE LAWN DEPENDING ON EVENT DATE/TIME AND SIZE OF WEDDING.

Choose from a variety of popular gourmet menu options or take a more customized approached working with our Executive Chef and catering specialists. In addition to your special day, Barrel19 is a great venue for your bridal shower, bachelor/bachelorette parties and wedding rehearsal dinner. Itemized proposals available. Our executive chef is more than happy to modify the menu due to your tastes or dietary needs.

PRICES AND MENU SELECTION SUBJECT TO CHANGE. MENU PRICES DO NOT INCLUDE APPLICABLE SERVICE CHARGE 20% & 9.25% SALES TAX.





FACILITY HIGHLIGHTS

NEWLY RENOVATED

BREATHTAKING GOLF COURSE VIEWS

CHANDELIER-ADORNED GRAND BALLROOM

LARGE PICTURE WINDOWS & NATURAL LIGHTING

SMALL GROUP CONFERENCE ROOM

LARGE OUTDOOR TERRACE

FULL-SERVICE BAR WITH 10 BEERS ON TAP

AMPLE, FREE PARKING

FREE WI-FI

PROFESSIONALLY TRAINED BANQUET STAFF
FULL FACILITY RENTAL AVAILABLE
FLEXIBLE MENU OPTIONS
CUSTOM PACKAGES
DETAILED PROPOSALS
OPTIONAL EVENT ENHANCEMENTS
CENTRALLY LOCATED IN SILICON VALLEY
CLOSE TO FREEWAYS & HOTELS

Maximum Seating Capacities:
Entire Facility - 300ppl
Small Conference Room - 80ppl
Terrace - 150ppl
Grand Ballroom - 150ppl

TO LEARN MORE & SCHEDULE YOUR TOUR,

PLEASE CONTACT:

LARRY TRUJILLO

CATERING SALES & MARKETING DIRECTOR

(408) 481-9683 | BARREL19.COM LTRUJILLO@KEMPERSPORTS.COM

CEREMONY & RECEPTION

CEREMONY SITE FEE \$1,500 (*RECEPTION REQUIRED)

OUTDOOR WEDDING CEREMONY (TERRACE OR LAWN*)
STANDARD WHITE GARDEN ARCH
WHITE FOLDING CHAIRS FOR UP TO 150 PEOPLE
WEDDING CEREMONY REHEARSAL
MEDIUM PA SYSTEM W/ 2 SPEAKERS & MICROPHONE

RECEPTION GRAND BALLROOM RENTAL \$2,500*

(4) HOURS ROOM RENTAL/ EVENT TIME
(ADDITIONAL \$500/HOUR, 11 PM CURFEW)
DETAILS CONSULTATION WITH A MENU TASTING
BASIC RECEPTION ROOM SET UP
BLACK PADDED, BANQUET CHAIRS UP TO 150 PEOPLE
ROUND BANQUET TABLES
GLASSWARE, FLATWARE & CHINA
STANDARD WHITE LINEN FOR TABLES
STANDARD NAPKINS IN CHOICE OF WHITE OR BLACK
SWEET HEART OR HEAD TABLE
(3) DISPLAY TABLES (GIFT / CAKE / GUEST BOOK)
DANCE FLOOR ÅREA
CHAMPAGNE TOAST
CAKE CUTTING SERVICE

ROOM RENTAL FEES MAY BE WAIVED WITH GUARANTEED FOOD AND BEVERAGE MINIMUM. (VARIES DEPENDING ON DATE AND TIME)

Barrel19 Bistro & Bar hosts only one wedding per day. We allow for early set-up (depending on date and time)



RECEPTION BUFFET PACKAGES

PRICES DO NOT INCLUDE 20% SERVICE CHARGE AND 9.25% SALES TAX

CUSTOM MENUS AVAILABLE. PLATED AVAILABLE FOR ADDITIONAL FEE.

ALL PACKAGES INCLUDE WARM DINNER ROLLS & BUTTER

BEVERAGES: WATER, ICED-TEA, COFFEE & HOT TEA

SILVER

2 HORS D'OEUVRES
1 SALAD
1 ENTREE
1 VEGETABLE
1 STARCH

\$49++PP

GOLD

3 hors d'oeuvres
2 salads
2 entrees
1 vegetable
1 starch

\$59++PP

PLATINUM

4 Hors D'oeuvres
2 salads
3 entrees
1 vegetable
2 starch

\$69++PP







HORS D'OEUVRES

COLD
Tomato Bruschetta with crostini

Caprese Salad Skewers with fresh tomato, basil, mozzarella

FRESH FRUIT SKEWERS WITH HONEY THYME & LEMON DRESSING

MIDDLE EASTERN VEGGIES PLATTER WITH HUMMUS, RAW VEGGIES, OLIVES, PITA BREAD

SPINACH DIP IN A SOURDOUGH BREAD BOWL

CHEESE DISPLAY: INTERNATIONAL & DOMESTIC WITH CRACKERS

Charcuterie platter: Prosciutto & Salami, fruits and nuts, olives, Assorted Cheese with crackers (+3pp)

HOT

ASPARAGUS & ASIAGO WRAPPED IN PHYLLO WITH SWEET & SOUR SAUCE

MINI QUICHES (CHEESE, HAM & CHEESE OR VEGETABLE)

THAI SATAY CHICKEN SKEWERS WITH SPICY PEANUT SAUCE

VEGAN SAMOSAS CRISP PASTRY FILLED WITH SPICED POTATO,
ONION, GREEN PEAS

STUFFED MUSHROOMS WITH PESTO SAUCE

VEGETABLE EGG ROLLS WITH SWEET AND SOUR SAUCE

ASIAN PORK MEATBALLS IN A TERIYAKI GLAZE

BACON WRAPPED SCALLOPS IN BALSAMIC REDUCTION (+3PP)

SALAD SELECTIONS

CLASSIC CAESAR:
ROMAINE, GARLIC HERB CROUTONS, PARMESAN CHEESE

THE WEDGE
ICEBERG LETTUCE, BACON BITS, TOMATOES WITH BLUE CHEESE DRESSING

TRADITIONAL GREEK:
TOMATOES, CUCUMBERS, FETA CHEESE, RED ONIONS, OLIVES
LIGHTLY SEASONED IN EXTRA VIRGIN OLIVE OIL

Crispy Asian Salad Napa cabbage, crispy rice noodles, orange slices, sliced almonds, sesame vinaigrette

MIXED GREENS
SEASONAL MIXED GREENS, TOMATOES, RED ONIONS,
CUCUMBERS, TOSSED IN BALSAMIC VINAIGRETTE

SPINACH
CANDIED WALNUTS AND APPLES, CRANBERRIES, BACON BITS
TOSSED IN A RASPBERRY VINAIGRETTE

FRUIT SALAD
CHEF'S CHOICE SEASONAL FRESH FRUIT AND BERRIES

Pasta
Tri-color Fusilli pasta, tomato, onion, celery, olives, capers,
tossed in Italian herb dressing





Entrees

GRILLED CHICKEN BREAST WITH SESAME TERIYAKI GLAZE

GRILLED CHICKEN BREAST IN A WILD MUSHROOMS CREAM
SAUCE WITH ROSEMARY

CREAMY CHICKEN MARSALA WITH MUSHROOMS

SALMON FILET MUSTARD GRAIN CRUST

SALMON FILET IN A LEMON, CAPER, DILL SAUCE

TRI TIP SLICED WITH AU JUS AND CREAMY HORSERADISH

PORK BELLY WITH RATATOUILLE AND MARINARA

ROSEMARY OVEN ROASTED PORK MEDALLIONS WITH CARAMELIZED APPLES AND NATURAL JUS

VEGETARIAN LASAGNA WITH GARLIC TOMATO BASIL SAUCE

STUFFED PORTOBELLO MUSHROOMS SPINACH, SUN-DRIED TOMATOES, ARTICHOKE HEARTS, MOZZARELLA CHEESE, MARINARA SAUCE OR PESTO SAUCE

Peppercorn New York Strip Steak in a port wine reduction (+3pp)

CARVING STATION

ALL CARVING STATIONS SERVE APPROX. 35 PPL CARVING ATTENDANT FEE 150++ PER HOUR

PRIME RIB 560++
AU JUS AND CREAMY HORSERADISH

STARCH

SWEET POTATOES

RED ROASTED POTATOES

GARLIC ROSEMARY MASHED POTATOES & GRAVY

POTATOES AU GRATIN

ANGEL HAIR OR BOW-TIE PASTA

CREAMY WINTER RISOTTO WILD MUSHROOMS & PARMESAN

BASMATI JASMINE RICE

LONG GRAIN WILD RICE

RICE PILAF

GARLIC & HERB COUSCOUS

VEGETABLE

CHEF'S CHOICE STEAMED VEGETABLE MEDLEY

JULIENNE CARROTS

ASPARAGUS WITH LEMON HERB BUTTER

ROASTED BROCCOLINI

ROASTED BUTTER NUT SQUASH

GARLIC & HERB GREEN BEANS

OUR EXECUTIVE CHEF IS MORE THAN HAPPY TO MODIFY MENU ITEMS TO ACCOMMODATE ANY SPECIAL TASTES OR DIETARY NEEDS. INDIAN, VEGAN, VEGETARIAN, DAIRY-FREE AND/OR GLUTEN-FREE ITEMS AVAILABLE.





SWEET TREATS

S'MORES BAR 5++PP/HOUR
MINI HERSEY'S CHOCOLATE BARS, MARSHMALLOWS
AND GRAHAM CRACKERS

CANDY BAR 8++PP

6 FT TABLE, LINEN, ASSORTMENT OF CANDIES IN VARIOUS JARS, VASES, VOTIVE AND OTHER CONTAINERS

CHOCOLATE FOUNTAIN 9++PP/HOUR

GRAHAM CRACKERS, WHITE FROSTING, ASSORTED CANDIES
*GREAT ACTIVITY FOR KIDS OR COMPANY TEAM BUILDING COMPETITION!

CHOCOLATE COVERED STRAWBERRIES 9++PP/HOUR
*SEASONAL FRESH STRAWBERRIES DIPPED IN CHOCOLATE

STARBUCKS BAR 7++PP/HOUR
TREAT YOUR GUESTS TO THEIR FAVORITE
STARBUCKS SPECIALTY DRINK AT THE BARISTA STATION
*GREAT OPTION FOR DESSERT OR AT CONCLUSION OF EVENT



BEVERAGE PACKAGES

All packages are available up to 4 hours of consumption.

All packages must be purchased for full guaranteed guest count.

No-Host Cash Bar Available—Bartender Fee 250++ per bar station

SOFT BEVERAGES 7++PP
UNLIMITED NON-ALCOHOLIC BEVERAGES INCLUDING SODA & JUICE

BEER & HOUSE WINE

12++pp -1 Hour

26 ++ pp - 2 Hours

30++ pp - 3 Hours

36++ pp - 4 Hours

HALF BARREL:

BEER, HOUSE WINE & CALL

18++pp - 1 HOUR

36++ pp - 2 Hours

40++ pp - 3 Hours

46++ pp - 4 Hours

MINI BARREL:

BEER, HOUSE WINE, WELL

15++pp - 1 HOUR

30++ pp - 2 Hours

36++ pp - 3 Hours

40++ pp - 4 Hours

TINY BUBBLES 10++ PP

Mimosas & Hibiscus Bar sparkling wine,

ORANGE & CRANBERRY JUICES

FRESH FRUIT & MINT GARNISH

ADD A CHAMPAGNE FOUNTAIN 5++PP

FULL BARREL:

BEER, HOUSE WINE, PREMIUM

20++pp - 1 HOUR

40++ pp - 2 Hours

46++ PP - 3 HOURS

50++ pp - 4 Hours

B&G SIGNATURE —VARIES

CUSTOMIZED COCKTAIL OF THE BRIDE & GROOM

AVAILABLE UPON REQUEST



VENUE & SPECIAL EVENT DETAILS

CEREMONY & RECEPTION DETAILS:

We allow for a total of five hours event time including wedding ceremony and reception. However you are welcome to purchase an additional hour. The facility curfew is 11 PM. Because our ceremony site is on the golf course, we ask all guests leave the ceremony site within an hour and head towards the cocktail reception. Wedding Lawn Ceremony set-up may occur 2 hours prior to starting time. No exceptions. Terrace Ceremony is available for earlier set-up.. Receptions are hosted in our elegant ballroom adorned with sparkling, crystal chandeliers, we can accommodate a variety of large groups. The terrace and adjacent bar are the most popular locations for cocktail hour. * use of wedding lawn is dependent on date and time and wedding party size.

FOOD AND BEVERAGE MINIMUMS

We require a guaranteed food and beverage minimum before tax and service charge. Food & beverage minimums vary depending on day and time of year.

SEATING CAPACITY

THE GRAND BALLROOM WILL COMFORTABLY SEAT UP TO 150 GUESTS MAX. ACCOMMODATIONS MAY FLUCTUATE DEPENDING ON THE USE OF THE PATIO, BUFFET TABLES, DANCE FLOOR, GIFT TABLES, BAR, ETC. ADDITIONAL TABLES CAN BE SET ON THE TERRACE WEATHER PERMITTING. THE ENTIRE FACILITY IS AVAILABLE FOR GROUPS UP TO 300.

DEPOSIT / PAYMENT

The date of your wedding reservation is secured when Barrel19 Bistro & Bar receives a non-refundable deposit of \$1,500 as well as a signed contract. No event is considered booked without a signed contract, deposit and credit card authorization form on file. Four (6) months prior to your event, 50% of your minimum expenditure is due. Thirty (30) days prior your event, another deposit to equal to 50% of the grand total will be due. Ten (10) days prior to your event, 100% of your bill is due. All menu selections are considered final. Thirty (30) days prior to your event. Deposits and payments will be charged to the credit card on file.

GUARANTEES

We require a preliminary guest count (30) days prior to the event for ordering and staffing purposes. No menu changes may be made after 30 days. We require a final guest count for minimum billing purposes no later than (10) days prior to your event. The guarantee, or number served, whichever is greater will be charged. If the guarantee guest count is not received, the preliminary count will be considered the guaranteed number of guests.

We plan for approximately 5% increase in guest count for the day of; however, you cannot lower your guest count. All counts are required 10 days in advance.. You are having a plated meal we will need the exact counts and guest placards no later than 10 days in advance. We do not allow left-overs to be sent home due to health regulations.

CATERING

ALL FOOD AND BEVERAGE, OTHER THAN WEDDING CAKES, MUST BE PURCHASED THROUGH BARREL19 BISTRO & BAR. WE WOULD WELCOME THE OPPORTUNITY TO CREATE A CUSTOM MENU FOR YOU ON YOUR SPECIAL DAY THAT MEETS THE NEEDS OF YOU AND YOUR GUESTS. PLEASE MAKE USE AWARE OF ANY SPECIAL REQUESTS OR DIETARY RESTRICTIONS.

KIDS MEALS

CHILDREN OF THE AGES THREE (3) AND UNDER ARE FREE OF CHARGE, AND 5-11 YEARS ARE 50% OFF THE FOOD PACKAGE & BEVERAGE PACKAGE. KID-FRIENDLY MENU ALTERNATIVES MAY BE AVAILABLE FOR AN ADDITIONAL CHARGE.

PLATED MEALS

When planning your plated dinner we highly suggest selecting a common main course for all your guests; however you may offer a choice of two main entrees, for an additional charge, if the following guidelines have been met: An exact breakdown of how many of each main course is due no later than 10 business days before the event. All guests will have the same salad. Common accompaniments and complementing courses are required for multiple main courses. If the guarantee count is not received we will do a 50/50 split on the entrees. No more than 2 entrees selections for plated meals. Each guest must have a pre-set placard that includes a symbol to indicate the main course selected, provided by the client.

ALCOHOLIC BEVERAGE POLICY

The sale and service of all alcoholic beverages is regulated by the California State Alcohol Beverage Control. Barrel19 Bistro & Bar is responsible for the administration of the regulations; therefore, it is our policy that no alcoholic beverages are brought into your private event. Outside wine or champagne can be brought in with prior notification in advance. A \$12 corkage fee per 750ml will be applied to the final bill. Barrel19 Bistro & Bar reserves the right to discontinue service of Alcoholic Beverages at any time. Barrel19 Bistro & Bar' authority in this matter is absolute. Any outside beverages will be confiscated without return.

DECORATIONS

We only do one wedding a day at Barrel19 Bistro & Bar so groups are welcome to start decorating for the reception as early as 12PM on weekends. No nails, staples, hooks or tape is allowed on the walls. No confetti, glitter or anything excessive that could be sprinkled on the carpet. No open flame candles. All candles must be placed in a votive holder or hurricane. Only real flower petals can be used to sprinkle on the golf course. If your ceremony is indoors, only fake petals are allowed. To decorate the wedding lawn, a time must be scheduled after 12PM the day of your event and guests must be accompanied by a member of the staff. Please note that there are golfers on the course until 30 minutes before your event; do not go to the ceremony site unattended. All decorated items must be removed after completion of the ceremony. If any items are left behind, Barrel19 Bistro & Bar & Sunnyvale GC are not responsible.

SECURITY

Barrel19 Bistro & Bar shall not assume responsibility for any lost or damaged items brought on to the property and/or left unattended. If necessary, additional security may be required and arranged and paid for by the group, at Barrel19 Bistro & Bar discretion. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property and/or equipment brought into the function areas.



Preferred Vendors

PHOTOGRAPHY BRIAN MACSTAY PHOTOG-

925-348-8856 BRIANMACSTAYPHOTOG-RAPHY.COM

CAPTURE THE LOOK

MICHAEL SOO 408-666-8455 CAPTURETHELOVE.COM

HAGOP'S PHOTOGRAPHY

HAGOP ISTANBOULIAN 650-494-7215 HAGOPSPHOTOGRAPHY.COM

JIM VETTER PHOTOGRAPHY

415-789-6150 JIMVETTER.COM

CUSTOM CREATIONS

SCOTT & CARI 408-778-2099 CUSTOMCREATIONSPHO-TO COM

KDW Photos

KENNETH WONG 408-607-0369 KDW рното s. сом

LEGACY FILMS

MARK SHEPHERD 408-356-3400 LEGACYFILMSEVENT.COM

ALAN WALTZ ENTERTAINMENT

ALAN WALTZ 650-544-8590 ALANWALTZ.COM

ELITE ENTERTAINMENT

VIC PALAYO 408-733-8833 E3MUSIC.COM

ULTIMATE SOUNDS

NORMAN ANUB ULTIMATESOUNDS-DJ.COM 408-691-0003

LIVE MUSIC

JOEL NELSON PRODUCTIONS 209-658-1569 ALL STYLES OF LIVE MUSIC 408-446-5000

SONGMAN ENTERTAINMENT

CHARLES BAND. DJ 408-972-1204

AMETHYST TRIO

LARA GARNER 650-430-5016 SFTRIO.COM/HARPIST.HTML

MUNDAY & COLLINS 408-481-9681 AVEVENTS.COM

WEDDING CAKES CAKE EXPRESSIONS

CERO ANTHONY 408-295-2253 CAKEEXPRESSIONS.COM

FLORISTS CITTI'S FLORIST

CRIS CITTI 800-239-0700 CITTISFLORIST.COM/

ROYAL ORCHIDS & FLORAL DESIGN

ROYA OGHIBIAN 408-993-0313 ROYALFLORALDESIGN.COM

LYNN'S WEDDING SERVICES SOUTH BAY SEDAN SERVICE 408-398-2199

LYNNWEDDINGSERVICES.COM

Unique Touch Flowers

HECTOR 408-531-9645 UNIQUETOUCHFLOWERS.COM

MAKEUP/HAIR & BEAUTY COURTNEY SAECHAO

CSMUA.COM

WEDDING PLANNER THIS EVENT

CRISTIN WOLKENSTEIN CRISTIN@THISEVENT.NET THISEVENT.NET

DECOR **BRIGHT RENTALS**

FINE LINEN CREATIONS

TERRY DUDLEY FINELINENCREATION.COM 408-216-9512

AMB DESIGNS (BALLOONS) WWW.AMBDESIGNS.COM 408.942.0852

TRANSPORTATION LONE STAR LIMOUSINE

JEN JACIW 408-263-1583 WWW.LNSTARLIMO.COM

BAUER'S INTELLIGENT TRANS-PORTATION

800-546-6688 WWW.BAUERSIT.COM

SUPER SHUTTLE

800-258-3826 SUPERSHUTTLE.COM

650-465-6900 SOUTHBAYSEDAN.COM

HOTELS

LARKSPUR LANDING

748 MATHILDA AVENUE, SUNNYVALE CA 94086 (408) 733-1212

STAYBRIDGE SUITES

900 Hamlin Ct. Sunnyvale. CA 94089 (408) 745-1515

COURTYARD MARRIOTT SUNNYVALE- MOUNTAINVIEW

660 W EL CAMINO REAL, SUNNYVALE, CA 94087 (408) 737-7377

ALOFT SUNNYVALE

170 South Sunnyvale Ave-NUE, SUNNYVALE, CA 94086 (408) 736-0300

SHERATON SUNNYVALE****

1100 NORTH MATHILDA AVE. SUNNYVALE, CA 94089 US 844-297-8286







TO LEARN MORE AND SCHEDULE YOUR TOUR, PLEASE CONTACT:

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LOCATED AT SUNNYVALE GOLF COURSE 605 MACARA AVENUE, SUNNYVALE, CA