

WEDDINGS

Dream Inn ✨
SANTA CRUZ





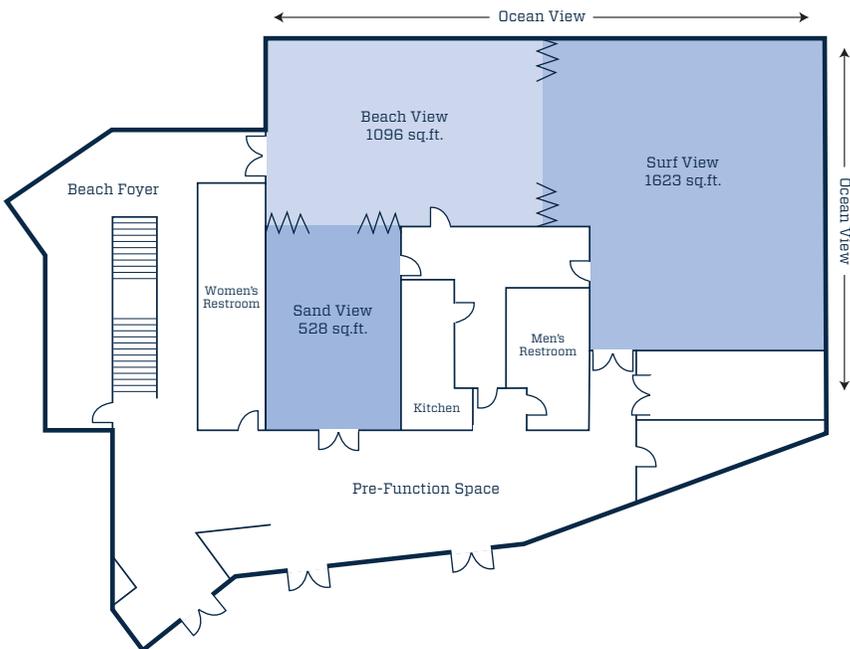
VENUE



The Santa Cruz Dream Inn is an iconic beachfront hotel perfect for your rehearsal dinner, wedding day and post-wedding brunch.

Our venue is where modern meets coastal chic, with spaces that boast panoramic views of Santa Cruz's adored Boardwalk, 100-year-old Wharf, picturesque West Cliff Drive and Monterey Bay.

Treat your guests to ocean views while enjoying local and sustainable chef-inspired cuisine served by our dedicated catering team.



Our ballrooms accommodate up to 200 guests, and allow amplified music until 11pm.

OFFERINGS

OUR VENUE RENTAL INCLUDES

- ◇ six hour event room rental
(additional two hour event set up for vendors)
- ◇ complimentary self-parking
- ◇ dining and cocktail tables
- ◇ house dinnerware, glassware and flatware
- ◇ house linen (ivory/white)
- ◇ house chairs
- ◇ dance floor
- ◇ clear votives with tealight candles
- ◇ hurricane vases with candles
- ◇ full bar service
- ◇ list of preferred vendors
- ◇ complimentary tasting for two
- ◇ complimentary king room on wedding night
- ◇ venue coordinator
 - create and manage banquet event orders
 - create venue diagrams
 - venue walkthrough
 - wedding room block coordination

\$4,000 +tax



WEDDING PLANNING SERVICES

- ◇ one design + flow meeting
- ◇ budget breakdown
- ◇ venue walkthrough
- ◇ manage/create banquet event orders
- ◇ create wedding timeline and distribute to all vendors
- ◇ create wedding diagrams
- ◇ coordination with vendors
- ◇ rehearsal direction for onsite ceremony
- ◇ day of coordination (up to 8 hours)
- ◇ décor set up (some limitations apply)
- ◇ vendor management
- ◇ collection of personal items and gifts

\$3,000 +tax (optional)

MENU

includes appetizers, dinner rolls, coffee/tea service, and cake cutting

PASSED APPETIZERS

choose three

COLD

beef tenderloin and creamy horseradish
on mini potato pancake

bay shrimp cocktail in a miso spoon

sesame seared ahi on cucumber
with avocado mousse

vietnamese vegetable spring roll
with ginger tamari sauce

buffalo mozzarella & roma tomato crostini

HOT

ratatouille filled artichoke bottom
with parmesan

mini beef wellington

lamb and ricotta meatballs

seared mini crab cake with dijon aioli

vegetable lumpia with thai chili sauce

artichoke flatbread with sun dried tomato, arugula,
feta, olive oil

PLATED SALADS

choose one

CAESAR SALAD

local romaine hearts, parmesan, sourdough
croutons, zesty lemon anchovy dressing

BABY KALE SALAD

local baby kale, tomato, red onion, feta, pine nuts,
white balsamic vinaigrette

MAITAKE & ASPARAGUS SALAD

kale, lara chanel goat cheese, pomegranate seeds,
nasturtium, persevered lemon vinaigrette

INSALATA CAPRESE

sliced roma tomatoes, buffalo mozzarella,
olive oil, basil, balsamic glaze



BUFFET MEAL \$85+ /person

choose two protein, one vegetarian

MARY'S GRILLED CHICKEN

citrus marinated mary's free-range chicken

BLACKENED MAHI MAHI

edamame-cauliflower puree, pineapple salsa

GRILLED NEW YORK STEAK

pan jus

AGAVE TAMARI GRILLED TOFU

curried ratatouille, micro greens

PAN-FRIED GNOCCHI FLORENTINE

sun-dried tomato pesto, grana padana parmesan,
squash, tagliatelle & peppers, gilroy garlic, micro basil

PLATED MEAL \$90+ /person

choose two protein, one vegetarian

MARY'S GRILLED CHICKEN

citrus marinated mary's free-range chicken

BLACKENED MAHI MAHI

edamame-cauliflower puree, roasted brussels sprouts,
wilted greens, pineapple salsa

SLOW-BRAISED SHORT RIB

cheese-ale polenta, cabernet pan jus, preserved lemon
& chili flake haricot verts

GRILLED NEW YORK STEAK

pan jus

AGAVE TAMARI GRILLED TOFU

curried ratatouille, micro greens

PAN-FRIED GNOCCHI FLORENTINE

sun-dried tomato pesto, grana padana parmesan,
squash, tagliatelle & peppers, gilroy garlic, micro basil

choose one starch, one vegetable :

peewee potatoes

baby vegetable medley

mashed potatoes

roasted vegetables

cheesy polenta

brussel sprouts with red onion

menu pricing and options subject to change.
vegetarian and vegan options are available.

BAR



HOSTED BAR

based on consumption

WELCOME DRINKS | 5

ice tea, infused water, lemonade

HOUSE COCKTAILS | 10

svedka vodka, seagram's gin, evan williams whisky,
famous grouse scotch, cruzan rum, sauza blue tequila,
paul masson brandy

PREMIUM COCKTAILS | 14

ketel one, grey goose, tanqueray gin, maker's mark, jack daniels,
jameson, johnny walker black label scotch, meyers dark rum,
sailor jerry rum, herradura reposad, herradura silver

HOUSE WINES | 8

handcraft: chardonnay, pinot grigio, pinot noir, cabernet sauvignon,
domaine st. michelle sparkling

PREMIUM WINE | 12

sanford chardonnay, william hill cabernet sauvignon, mana pinot noir,
bargetto pinot grigio

DOMESTIC BEER | 6

bud light, budweiser, coors light

PREMIUM BEER | 7

corona, sierra nevada pale ale, stella artois, lagunitas ipa

SOFT DRINKS, JUICE, BOTTLED WATER | 4

SPARKLING WATER | 5

No host bar is also available

\$100 attendant fee for revenue under \$500

WEDDING CHECKLIST

12+ MONTHS

- create budget
- secure venue and wedding planner

9+ MONTHS

- secure caterer, photographer, videographer and dj

9 MONTHS

- buy wedding dress
- take engagement photos

8 MONTHS

- send save the dates
- create wedding website
- buy bridesmaid dresses

5+ MONTHS

- secure florist, hair and makeup, cake/desserts

4 MONTHS

- buy wedding rings

3+ MONTHS

- secure rentals and transportation

3 MONTHS

- send invites
- have bridal shower
- have hair and makeup trial

2 MONTHS

- buy table numbers, card box, guestbook, seating chart and any other diy decor

1-4 WEEKS

- have bachelorette party

2 WEEKS

- get marriage license
- finalize seating chart



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DreamInnSC.com