



Hilltop Hacienda Estate Wedding Weekend Package

\$7,500 Facility Fee includes:

- 10 hours Exclusive use of Case de Caldwell for Bridal Party
- 5 hours of Wedding Reception time with capacity for up to 300 guests at the Hilltop Hacienda venue
- Exclusive use of the Hilltop Hacienda venue during your wedding reception
- Professional Wedding Coordinator at your event
- Two-hour private event coordination consultation
- Invitation for 2 to our Wedding Overview and Tasting Day
- Tables, chairs, linens, china, flatware and glasses
- Market umbrellas, firepit and heat lamps outside, fireplace lounge area inside
- Fountains, white lights around courtyard and nearby trees
- Cake cutting service

Please Select a Catering Package and a Beverage Package

Classic Catering Package – \$69.95 per person	Standard Beverage Package – \$39.95 per person
Select Catering Package – \$76.95 per person	Deluxe Beverage Package – \$44.95 per person
Gourmet Catering Package – \$90.95 per person	Premium Pairing Beverage Package – \$50.95 per person
Roaming Station Package – \$86.95 per person	Refrescos Beverage Package – \$24.95 per child under 21 yrs old

WEDDING CEREMONY PACKAGE*

\$1,500

- ~ Additional ½ hour added to your event time
- ~ Professional Wedding Coordinator at ceremony
- ~ Choice of venue — Garden Ceremony overlooking Monterey Bay or Redwood Grove
- ~ Additional changing room for groomsmen in our Casita
- ~ White garden chairs or wooden benches
- ~ Wedding Rehearsal with Professional Wedding Coordinator
- ~ Special champagne and hors d'oeuvre celebration for Bridal Party following ceremony
- ~ Capacity for up to 300 event guests

* Available to Kennolyn clients only

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





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.

Warm Artichoke Dip on Crostini
Kalamata Olive Tapenade on Crostini
Roasted Tomato & Garlic on Crostini
Prosciutto & Melon

Meatballs in a Brandy Peppercorn Sauce
Chicken Satay with Thai Peanut Sauce
Spinach Duxelle in Puff Pastry

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
Sesame and Ginger Marinated Chicken

Roasted Chicken with Garlic, Olive Oil and Fresh Herbs
Cheese and Spinach Stuffed Ravioli in a Pesto Cream Sauce
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 with Roasted Vegetables and Feta
Creamy Orzo Pesto Salad with Cherry Tomatoes, Olives, Feta
and Roasted Pinenuts Sprinkled with Fresh Basil

Couscous with Apricots, Green Onions
and Toasted Almonds

Rosemary Roasted Potatoes
Penne Primavera with Asparagus, Pancetta & Cherry Tomatoes
in a Lemon Garlic Vinaigrette

Antipasta with Artichoke Hearts, Parmesean
& 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	Crostini with layered Arugula, Cranberries, Walnuts & Goat Cheese
Prosciutto Wrapped Asparagus with a Horseradish Dipping Sauce	Mini Baked Brie en Croute with Chutney
Cherry Tomato, Basil and Mozzarella Bocconcini Skewers	Roasted Tomato, Garlic & Cream Cheese on Crostini
Beef Satay with Citrus BBQ Sauce	Mushroom Duxelle 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 — with a Champagne 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 Gratin with Rosemary & Parmesan

Garlic Roasted Prime Rib Au Jus

Hand Carved at The Buffet with a Horseradish Cream Sauce

Herb Crusted Pork Tenderloin

with Chutney

Seasonal Fish with Lemon Dill

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, Pancetta in a Sweet Balsamic Vinaigrette

Roasted Quinoa Salad with Vegetables & Feta

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

Served Hot

Rice Pilaf with Slivered Almonds

Saute Brussel Sprouts with Shallots, Pancetta & Herbs

Garlic Mashed Potatoes

Potatoes Au Gratin

Pasta Bake with Spinach, Mushrooms & Gorgonzola

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

Mushrooms Duxelle 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 Parmesean 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 — with a Champagne Vinaigrette, Golden Raisins, Pinenuts & Parmesean Cheese

BUFFET 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 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

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 Asiago

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 Parmesean 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
Herb Crusted Pork Tenderloin with a Sweet Chutney
Rosemary Roasted Turkey Breast with a Savory Cranberry Chutney
Honey Baked Ham with a Mustard Sauce

Pacific Rim

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 Parmesean 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.



8400 Glen Haven Rd., Soquel, CA 95073 • TEL 831-479-6700 • events@kennolyn.com • www.kennolyn.com



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

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

ADDITIONAL OPTIONS TO SIGNATURE HORS D'OEUVRE TABLE

Baked Brie en Croute with Fruit Chutney – \$4.95

Assorted Grilled Vegetables, Feta Cheese, Marinated Artichoke Hearts and Olives, Hummus and Tzatziki Dips with Pita Bread – \$6.95

Seafood Bar - Shrimp with Cocktail Sauce, Smoked Salmon with Capers and Lemon Wedges,
Crab Cakes, Spicy Ceviche with Crostinis. – \$15.95

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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 - \$6.95

VEGETARIAN ENTRÉES

See Gourmet Menu • \$10.95 if additional entrée, no charge if substituted for another selection.

ADDITIONAL SERVING OPTIONS

Plated Meal - \$9.95 • Family Style - \$7.95

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.





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.

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
Soquel Vineyards Trinity White

Bargetto Central Coast Merlot
William Hill Cabernet Sauvignon
Soquel Vineyards Trinity Red

ADDITIONAL OPTIONS

The Sangria Package - \$5.95

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 - \$5.95

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

Pre-Ceremony Bar Station Package - \$5.95

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
** Kennolyn's special wine-based recipe*

DINNER PAIRINGS

Select One White Wine
Bargetto Central Coast Chardonnay
Leese-Fitch Chardonnay
Soquel Vineyards Trinity White
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

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.





Rehearsal Dinner Package

3 COURSE DINNER PLUS HORS D'OEUVRES

SERVED AT CASA DE CALDWELL
(Rehearsal dinner venue included as part of Wedding Package)

\$52.95

Includes:

3 Passed Hors d'oeuvres (chef's choice)

PLATED FIRST COURSE

Accompanied with Herb Focaccia and Butter Rounds

Mixed Green Salad — Diced cranberries, Shaved Asiago Cheese, Focaccia Croutons with a Balsamic Vinaigrette

BUFFET SECOND COURSE

ENTRÉES

Marinated Tri-tip with Sautéed Mushrooms
Sesame and Ginger Infused Chicken

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

Garlic Mashed Potatoes
Wild Rice Medley with Slivered Almonds
Cheese Raviolis with a Creamy Pesto Sauce

DESSERT COURSE

Chef's Choice

BEVERAGE SERVICE

Pre-purchase of two drinks/person required.
House Wine - \$11.00 • Assorted Beer - \$8.00

Package available to Kennolyn wedding clients only. 30 guest minimum.
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.



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