



2018 WEDDING PACKAGES



DOUBLETREE BY HILTON CAMPBELL – PRUNYARD PLAZA
1995 South Bascom Avenue, Campbell, CA 95008,
Sales & Catering: (408) 559-2787, DoubleTree.com





WEDDING PACKAGES

Classic Ceremony with Reception—Indoor or Outdoor \$1000

- White Chairs with Padded Seat (up to 100—additional chairs \$5.00 each)
- Setup and Removal of Chairs
- Guestbook Table & Gift Table
- One hour rehearsal for ceremony coordinated by your officiant
- Complimentary Whirlpool King Room for Bride and Groom on wedding night
- Complimentary breakfast for Bride & Groom
- Complimentary Champagne and in-room amenity for Bride and Groom
- Screen back drop (on Terrace) Ivory or White Pipe and Drape (indoors or on Terrace)
+all items listed in Reception Only Package

Reception Only \$500

- 5 hours for event (9am-2pm or 5pm-10pm)
- 2 hours for event set up; 1 hour for event take down (vendors/décor)
- Setup of all Tables and Chairs
- Sparkling Wine and Cider Toast
- Cake Cutting Service
- Water Station
- White or Black square linens and choice of black or white napkins
- Glassware and Silverware
- Glass Mirror Base for Centerpiece (optional)
- Head Table or Sweetheart Table
- Dance Floor 12'X12' (only indoors)
- Complimentary Wi-Fi Access for DJ

Food & Beverage options available upon request

- Tasting with Executive Chef for two (\$50 for two, will be credited towards event booking)
- Hors D'oeuvres Reception
- Gourmet Buffet Dinner
- Red and White House Wines

All prices are subject to a taxable 22% service charge and 9.25% sales tax.
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WEDDING PACKAGES ADD-ON ITEMS

Day of Set-up Package \$300

Our professional staff will provide assistance for your finishing touches including

- Placing Centerpieces
- Setting out Place Cards
- Placing Favors, Toasting Glasses, Cake Knife, and Guest Book
- Transporting Gifts From Ceremony to Reception
- Meeting your vendors and coordinating onsite set-up

Day of Coordination Assistance (Includes Set-up Package) \$600

- (1) Hour Consultation
- (1) Hour Rehearsal
- (6) Hours Day of Event Coordination: Ceremony, Grand Entrance, Toast, First Dance & Cake Cutting

Accent Lighting and Décor (Starting at \$800.00)

PSAV will provide you with a personalized quote based on your wedding vision

- Personalized or Decorative Gobo on Dance Floor or walls and ceiling
- Lighting package 12 LED up-lights with your choice of color to compliment your décor
- Terrace Package 8 LED up-lights with your choice of colors to compliment your décor after dark.
- Pipe and Drape Back Drops – create a dramatic back drop for your head table or Sweetheart table
- Terrace Festival Lighting package – festive white paper lanterns on the festival lights to create a festive glow for your evening



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RECEPTION PACKAGES

Inspired by the farms and ranches of Northern California, we offer seasonal menus that highlight the bounty of the local harvest. Led by our Executive Chef, Joseph Rodriguez, our culinary team will work with you to create a menu that perfectly complements your special day and fits your culinary tastes. From the rehearsal dinner, reception, to the post-wedding brunch each meal ensures a memorable dining experience.

Display Platters are charged per person for one hour service. Cold and Hot Hors d'Oeuvres are charged per piece

Premier Wine Country Wedding Package \$55

The quintessential Country Artisanal experience

Market Crudité Crossover Display an artistically arranged display of fresh and grilled vegetables prepared to best showcase their natural flavor and color

Cheese Display assorted artisan and domestic cheeses accompanied by dried fruits and nuts

Butler Passed Hors d'Oeuvres choice of three

Chilled Berry Punch or Iced Lemonade

garnished with sliced fresh fruit

Sparkling Wine and Cider tray passed house Sparkling Wine and Martinelli's Sparkling Cider

Butler Passed Hors d'Oeuvres choice of two

Sparkling Wine and Cider tray passed house

Sparkling Wine and Martinelli's Sparkling Cider

Classic Wine Country Wedding Package \$35

Simplicity at its best

Imported and Domestic Cheese display served with flat bread crackers and fresh seasonal berries

Market Crudité Display a colorful array of the freshest local produce available accompanied with seasonal dips

Chilled Berry Punch or Iced Lemonade

garnished with sliced fresh fruit

Deluxe Wine Country Wedding Package \$45

An elegant beginning to your special event

Market Crudité Display a colorful array of the freshest local produce available, accompanied with seasonal dips

Cheese Display assorted artisan and domestic cheeses accompanied by dried fruits and nuts

Passed Hors d'Oeuvres Selections

(Deluxe and Premier Packages only)

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Hot Hors D' Oeuvres

- Lobster Empanada with a Roasted Red Pepper pesto
- Merlot Braised Short Rib on a Fried Herbed Polenta Round
- Bacon Wrapped Scallop with Spicy Orange Marmalade
- Local Petit crab Cake with roasted red pepper horse radish crème

Cold Hors D' Oeuvres

- Coconut Cashew Tuna Tartar on a toasted crostini
- Crab Louie salad on a Parmesan Crisp
- Waldorf Chicken salad in a Puff pastry
- Brie and fig jam crostini with caramelized sweet onions

Reception – Displays only*

Pricing is per person, Minimum of 10 guests

- Grilled Vegetables with Fresh mozzarella, Cured Meats, Fresh Baguette \$15
- Imported and Local Cheeses Dried Fruits with local Artisan Sliced Breads \$10
- Sliced fresh Fruits of the season Platters \$8
- Vegetable Fresh Vegetable crudité with House ranch \$8

Reception – Hors D'oeuvres only*

Cold Hors d' Oeuvres

Pricing is per dozen

- Coconut Cashew Tuna Tartar on a toasted crostini \$60
- Crab Louie salad on a Parmesan Crisp \$48
- Waldorf Chicken salad in a Puff pastry \$36
- Brie and fig jam crostini with caramelized sweet onions \$36



Hot Hors d' Oeuvres

Prices is per dozen

- Lobster Empanada with a Roasted Red Pepper pesto \$48
- Merlot Braised Short Rib on a Fried Herbed Polenta Round \$36
- Bacon Wrapped Scallop with Spicy Orange Marmalade \$60
- Local Petit crab Cake with roasted red pepper horse radish crème \$48

**Custom displays and hors d'oeuvres available up on request*

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DINNER PACKAGES

Vineyard Celebration - \$99.00 per person

Butler Passed Hors d'oeuvres- Select 3

Cold Hors D' Oeuvres
Coconut Cashew Tuna Tartar on a toasted crostini
Crab Louie salad on a Parmesan Crisp
Waldorf Chicken salad in a Puff pastry
Brie and fig jam crostini with caramelized sweet onions

Hot Hors D' Oeuvres
Lobster Empanada with a Roasted Red Pepper pesto
Merlot Braised Short Rib on a Fried Herbed Polenta Round
Bacon Wrapped Scallop with Spicy Orange Marmalade
Local Petit crab Cake with roasted red pepper horse radish crème

Salads with assorted breads select two (2)

Classic Caesar with: house made Focaccia crotons Hearts of romaine, Cesar dressing and shaved parmesan cheese.

Mixed Baby Green with: sweet cranberry's, toasted pecans shaved sweet red onions, heirloom cherry tomatoes with a raspberry vinaigrette

Baby Spinach with: Chervil goat cheese Candied Pecans and Toasted Pumpkin seeds with a warm bacon dressing

Entrée select three (3) including vegetarian

New York Strip Loin: Hand cut New York strip loin incrusted with Pepperchini Powder served with a Napa valley cabernet demi glaze and Chefs Blend of wild mushrooms

Wild Alaskan Halibut: Pan seared Alaskan halibut filet serve with a Champagne chive cream sauce

Sonoma Herbed Chicken: Chicken breast marinated with fresh herbs, rosemary, thyme, local lavender

Herb Crusted Pork Tenderloin

Rosemary, garlic and fresh time marinated pork tenderloin served with a merlot Golden raisin demi glaze

Vegetable Wellington (v): Grilled garden Vegetables blended with couscous wrapped in a puff pastry served with a roasted red pepper coulis

Sides select three (3)

Garlic mashed potatoes

Wild rice pilaf

Steamed garden fresh vegetables

Truffle scalloped potatoes

Grilled seasonal vegetable

Beverages included with package

Reception – one hour tray passed house Sparkling Wine and Cider

Dinner— two bottles of wine (Premium Chardonnay & Cabernet Sauvignon) per table of 10

Beverage Station including Choice of chilled berry punch, Lemonade or house made Iced Tea, Water and Coffee/Tea (coffee/ tea served 1 hour)

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Harvest Celebration - \$85.00 per person

Salads with assorted breads select two (2)

Classic Caesar with: house made Focaccia crotons Hearts of romaine, Cesar dressing and shaved parmesan cheese.

Mixed Baby Green with: sweet cranberry's, toasted pecans shaved sweet red onions, heirloom cherry tomatoes with a raspberry vinaigrette

Baby Spinach with: Chervil goat cheese Candied Pecans and Toasted Pumpkin seeds with a warm bacon dressing

Entrees select two (2) including vegetarian option

Bistro Filet

Center Cut top sirloin steak served with a pink peppercorn demi glaze

Lemon Parmesan Crusted Salmon Filet

Fresh Atlantic salmon filet incrusted with parmesan cheese, Myer lemon and bread crumbs with a fresh tarragon cream sauce.

Chicken Roulade

Chicken breast stuffed with Boursin cheese. A thin Slice of Italian prosciutto and fresh asparagus spear topped with a Castroville artichoke Cream sauce

Napoleon Stack (v)

Marinated and grilled portabellas mushroom, eggplant, roasted red pepper, zucchini caramelized red onions mozzarella cheese with house made marinara

Sides select two (2)

Truffle scalloped potatoes

Garden brown rice pilaf

Steamed garden fresh vegetable medley

Grilled seasonal vegetable

Beverages include with package

Reception– Sparkling Wine and Cider toast (1/2 glass per guest)

Dinner– two bottles of house wine per table of 10

Beverage Station including Choice of chilled berry punch, Lemonade **or** house made Iced Tea, Water station and Coffee/Tea (coffee/ tea served 1 hour)

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Orchard Celebration - \$65.00 per person

Salads with assorted breads select two (2)

Classic Cesar with: house made Focaccia crotons Hearts of romaine, Cesar dressing and shaved parmesan cheese.

Mixed Baby Green with: sweet cranberry's, toasted pecans shaved sweet red onions, heirloom cherry tomatoes with a raspberry vinaigrette

Baby Spinach with: Chervil goat cheese Candied Pecans and Toasted Pumpkin seeds with a warm bacon dressing

Entrée select two (2)

Beef Rib Eye

All natural beef rib eye with a rosemary au jus and horse radish cream

Herb Crusted Pork Tenderloin

Rosemary, garlic and fresh time marinated pork tenderloin served with a merlot Golden raisin demi glaze

Petaluma Rocky Ranch Chicken Rocky Ranch free range chicken herb roasted with a truffle butter sauce

Portobello Mushroom Ravioli (v) served with a Truffle asparagus cream sauce

Sides select two (2)

Yukon gold chive mashed potatoes

Cranberry almond rice pilaf

Steamed garden fresh vegetable medley

Grilled seasonal vegetable

Beverages include with package

Reception– Sparkling Wine and Cider toast (1/2 glass per guest)

Beverage Station including Choice of chilled berry punch, Lemonade **or** house made Iced Tea, Water station and Coffee/Tea (coffee/ tea served 1 hour)

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BAR INFORMATION

Hosted Hourly Bar Rates per Person

	First Hour	Additional Hours
Silver Level Liquors	\$35	\$10
Gold Level Liquors	\$38	\$12
Platinum Level Liquors	\$43	\$15
Beer/Wine/Sodas	\$25	\$ 8

All bars include a selection of house wines, beer by the bottle, soda, juices, and liquor based on level of service selected. Personalized Selections are available along with a wide variety of Signature Cocktails, Mocktails and Premium Select Wines that reflect the spirit and personality of your event. Pricing dependent upon beverage selected.

Hosted Beverages: Hosted Beverages are charged based on total number of adult guests. The above prices for hosted beverages are per person and do not include sales tax or service charge. Minimum Spend \$500.00

No Host Beverages: Beverages served on a no-host basis are charged on an individual pay per drink basis. Prices for no-host beverages include sales tax (Service charge not included) Minimum Spend \$700.00



Wine Pairings

We are passionate about wine and sharing it with our guests. To that end, we will be happy to make wine pairing suggestions to complement our menus to make wine approachable. We have an extremely knowledgeable team along with our wine partners, so we certainly welcome the opportunity to customize your wine experience... just ask!

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BEVERAGE LIST

Bartenders are required for all bars. Hosted Bar sales must meet a minimum of \$500 in sales for a two hour period. If this minimum is not met, the difference will be added to the total bill. Events with a guest count higher than 75 people will be required to have 2 bartenders. Cash Bars are required to meet \$700 minimum. Bartender fee is not included in minimum.

Please ask for our current wine list from our Catering Manager.

CASH BAR (Inclusive)

Spirits – Premium \$14 per drink

Vodka, Titos
Gin, New Amsterdam
Rum, Bacardi
Tequila, Avion
Blended Whiskey, Seagram’s 7
Bourbon, Bullet
Scotch, Cutty Sark

Spirits \$12 per drink

Vodka, Smirnoff
Rum, Myers
Tequila, Sauza Silver
Blended Whiskey, Jack Daniels
Bourbon, Jim Beam
Scotch, Grant’s Family

Domestic Beer \$9.00 per drink

Coors, Coors Lite, Blue Moon, Racers, Trumer

Imported Beer \$10 per drink

XX, Corona, Heineken

Wines by the Glass \$11 per drink

Avalon CHARD, AVALON CAB, Skyline Artisan White Blend, Skyline Artisan Red Blend, Single Serve Champagne – Zardetto Private Cuvee

HOSTED BAR

Spirits – Premium \$13 per drink

Vodka, Titos
Gin, New Amsterdam
Rum, Bacardi
Tequila, Avion
Blended Whiskey, Seagram’s 7
Bourbon, Bullet
Scotch, Cutty Sark

Spirits \$11 per drink

Vodka, Smirnoff
Rum, Myers
Tequila, Sauza Silver
Blended Whiskey, Jack Daniels
Bourbon, Jim Beam
Scotch, Grant’s Family

Domestic Beer \$8 per drink

Coors, Coors Lite, Blue Moon, Racers, Trumer

Imported Beer \$9 per drink

XX, Corona, Heineken

Wines by the Glass \$10 per drink

Avalon CHARD, AVALON CAB, Skyline Artisan White Blend Skyline Artisan Red Blend, Single Serve Champagne – Zardetto Private Cuvee

Non-Alcoholic

Assorted Soft Drinks and Bottled Water	\$5/Drink
Sparkling Waters	\$5/Drink
Flavored Waters	\$5/Drink
Energy Drinks	\$6/Drink
Martinelli’s Sparkling Cider	\$10/Bottle
Sparkling Punch Choice of: Apple/Cranberry; Raspberry Fizz, Orange Pineapple	\$25/Gallon
Mocktails Choice of: Basil Lemonade, Tuscan Sun, Sweet Tooth, or Lemon Ginger Cooler	\$35/Gallon

Labor Charges

Bartender, per bartender	\$150/Event
Cocktail Server, per server	\$50/Hour
Cakeage Fee	\$3/Person

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BREAKFAST/ BRUNCH BUFFETS

All Breakfast Buffets are served with Chilled Selection of Individual Juices, Regular and Decaffeinated Coffees, Assorted Teas with Milk, Cream, Sugar and Lemon.
A fee of \$3.00 per person will be applied for under 15 guests.

Giants Breakfast Buffet \$29

Chef's Daily Assortment of Fresh-Baked Muffins, Bagels and Croissants
 Accompanied by Cream Cheese, Jams, Marmalade and Butter
 Fresh Seasonal Fruit and Berries
 Scrambled Eggs with Shredded Cheddar Cheese
 Breakfast Potatoes
 Applewood Smoked Bacon
 Sausage Links
 Choice of French Toast or Pancakes



49ers Healthy Start \$26

Fresh-Baked Assorted Muffins
 Hot Oatmeal Accompanied by Nuts, Dried Fruits, Honey and Homemade Granola
 Seasonal Fruit and Berries
 Individual Fruit and Yogurt Parfaits

Campbell Continental \$24

Chef's Daily Assortment of Fresh-Baked Muffins, Croissants and Assorted Pastries
 Accompanied by Jams, Marmalade and Butter
 Seasonal Fruit and Berries
 Individual Fruit Yogurts

BREAKFAST ENHANCEMENTS

Individual Fruit Parfait	\$5
Assorted Pastries, Muffins and Croissants (Per Dozen)	\$38
Vegetable Frittata	\$8
Assorted Hot Breakfast Sandwiches (Choose Two)	\$8
Scrambled Egg, Bacon, Cheddar, Biscuit	
Egg, Ham, Swiss, Croissant	
Egg, Sausage, Cheddar, English Muffin	

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BREAKFAST STATIONS (Buffet Add-ons)

Waffle Station	\$8
Whipped Cream, Strawberries, Chocolate Chips, Blueberries, and Pecans	
Oatmeal Station	\$8
Sweet and Savory options	
Parfait Station	\$7
Seasonal fruit, Plain & Fruit Yogurt, Housemaid Granola, Local Honey, and Assorted Toppings	
Mimosa Station	\$10
Assorted Juice & Fruit and Champaign poured by a dedicated server for 30 minutes	
Bloody Mary Station	\$10
Spicy & Mild Bloody Mary Mix with Assorted Garnishes poured by a dedicated server for 30 minutes	
French Press Station	\$10
Fresh Ground Valentine coffee with a Selection of Gourmet Coffee condiments pressed by a dedicated server for 30 minutes	

COFFEE & REFRESHMENTS

Per Gallon

Royal Cup Hot Beverage Package (1 gal Coffee, 1 gal Decaffeinated, 1 gal Tea)	\$140
Valentine Hot Beverage Package (1 gal Coffee, 1 gal Decaffeinated, 1 gal Tea)	\$160
Freshly Brewed Regular or Decaffeinated Coffee (per gallon)	\$70
Refill Coffee - Regular or Decaf (per gallon)	\$60
Refill Coffee - Regular or Decaf (per half gallon)	\$38
Selection of Tea (per gallon)	\$58
Refill of Tea (per gallon)	\$58
Refill of Tea (per half gallon)	\$38
Iced Tea, Lemonade, or Infused Water (per gallon)	\$32
Assorted Juice (per gallon)	\$24
Mocktails (per gallon) Basil Lemonade, Tuscan Sun, Sweet Tooth, or Lemon Ginger Cooler	\$35

Based on Consumption

Assorted Coca-Cola Products	\$5/Drink
Assorted Soft Drinks and Bottled Water	\$5/Drink
Sparkling Waters	\$5/Drink
Flavored Waters	\$5/Drink
Energy Drinks	\$6/Drink



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REHEARSAL DINNER BUFFET

Celebrate the Golden State \$50

- Baby Spinach Salad with Shaved Red Onions, Feta Cheese, Cucumber and Toasted Pumpkin Seeds
- Iceberg Lettuce Wedges, Pickled Onions, Heirloom Tomatoes, Crisp Bacon, with Maytag Blue Cheese Dressing
- Fresh Seasonal Fruit Salad
- Grilled Teriyaki marinated Tri-tip with Caramelized Onions
- Oven Roasted Turkey Breast with Papaya and Cranberry Chutney
- Steak Tips with mushroom and onion Demi-glace
- Roasted Fingerling Potatoes
- Grilled Seasonal Vegetables
- Assorted Gourmet Rolls and Sweet Cream Butter
- Chef's Choice Dessert

Buona Italiano \$46

- Classic Caesar Salad
- Fennel & Orange Salad (shaved fennel, Valencia orange, smoked mozzarella, honey vinaigrette)
- Tortellini Alfredo (cheese tortellini, classic Alfredo sauce)
- Sicilian Artichoke Chicken (artichoke hearts, sundried tomatoes, capers, feta cheese)
- Baked Rigatoni (San Marzano Marinara, red pepper Italian sausage, whole milk mozzarella)
- Herbed Focaccia & Assorted breadsticks
- Tiramisu and Italian Wedding Cookies

It's a Fiesta \$37

- Mixed Green Salad (field greens, cherry tomatoes, red onion, English cucumber, assorted dressings)
- Mexican Caesar (romaine hearts, roasted red peppers, toasted pumpkin seeds, quest fresco, spicy Caesar dressing)
- Mexican roasted Corn, Charro Beans (cilantro, garlic, smoked paprika, negro modelo beer)
- Cilantro-Lime Rice, Pork Chile Verde (marinated grilled pork, tomatillo, jalapeno, cilantro & lime)
- Carne Asada with Peppers & Onions (adobo marinated beef, charred red/green peppers and Spanish onion)
- Fresh Flour Tortillas
- Roasted Tomato Salsa & House Made Guacamole
- Assorted sweet breads
- Churros and Mexican Hot Chocolate

Take Me Home \$35

- Petite Greens with Creamy Herb and Balsamic Vinaigrette Dressings
- Fresh Seasonal Fruit Salad
- Grilled Teriyaki Tri-Tip with Caramelized Onions
- Chicken Marsala
- Garlic Mashed Potatoes
- Seasonal Fresh Vegetables
- Freshly Baked Rolls and Sweet Cream Butter
- Cheese Cake

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PREFERRED VENDOR LIST

EVENT CONSULTANTS:

Amazae Events	www.amazae.com	(408)249-2184
Society Events	www.societyeventplanning.com	(408) 568-3941
Twitterpated Weddings	www.twitterpatedweddings.com	(925) 655-9695

OFFICIANTS:

Rev. Steve Beck	www.revbeck.com	(408) 612-1851
Rev. Alberto Alvarado	www.kissthebride.us	(408) 547-7342
Rev. Rich	www.reverendrich.com	(831)566-3162

HAIR, NAILS, FACIALS, MAKE UP:

Bloom Bridal Boutique	www.bloombridalboutique.com	(408) 280-5377
The Shampoo Bar Salon	theshampoobarsalon@gmail.com	(408) 498-7017
Tangerine Hair Studio	tangerinehs@yahoo.com	(408) 998-0433

BRIDAL APPAREL & TAILORING:

Trudy's Brides	www.trudysbrides.com	(877) 790-5864
PruneYard Custom Tailors	www.thepruneyard.com	(408) 626-7662

FLORAL/PLANT:

Flower's by Edgar	www.flowersbyedgard.com	(408) 836-1605
The Wild Geranium	www.thewildgeranium.com	(408) 354-5171
Citi Flowers	www.cittisflorist.com	(408)371-7000
Ingela Floral design	ingelafloral.com	(408) 445-1515
Kat's Flower Affair	www.katsflowerlg.com	(408) 209-3197

BAKERIES:

A Piece of Cake	www.apieceofcakebakery.com	(408) 524-8180
Sugar Butter Flour	www.sugarbutterflour.com	(408) 371-5485
Cake Expressions	www.cakeexpressions.com	(408) 295-2253
Icing on the Cake	www.icingonthecakebakery.com	(408) 354-2464

VIDEOGRAPHERS:

A Video Reflection	www.aviderelection.net	(408) 836-9440
Infinity Productions	www.infinityproductions.com	(408) 605-3318
Jordan River Productions	jordanriverpro.com	(408)390-4840

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PHOTOGRAPHERS:

Bevere Studio & Gallery	www.rheebevere.com	(408) 369-1783
Chris Schmauch	www.goodeyephoto.com	(408) 431-4808
Chris Shum	www.chrisshumphoto.com	(408) 720-8912
Jason Cardoso	www.jasoncardosophoto.com	(408) 854-0220

MUSIC/ENTERTAINMENT:

Joel Nelson Productions	www.joelnelson.com	(408) 446-5000
Grooveline Entertainment	dejours99@hotmail.com	(408) 489-2262
PeekaBooth Photobooth	www.peakaboothphotobooth.com	(831) 345-7298

TRANSPORTATION:

Mosaic Transportation	www.mosaicglobaltransportation.com	(800) 398-7881
Corinthian	www.corinthiantransportation.com	(408) 377-5466
Bauers Transportation	www.bauersit.com	(800) 546-6688
El Paseo Limo	www.elpaseolimo.com	(408) 840-4523

SPECIALTIES:

Silicon Valley Dance	www.svdance.com	(408) 202-8257
Bay Area Doves	www.bayareadoves.com	(408) 448-3683
Photoworks Interactive	www.photoworksinteractive.com	(800) 990-8446
Rocket Fizz Candy Shop	www.rocketfizz.com	(408) 370-1510

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