

Wedding Package



Hilton

SANTA BARBARA
BEACHFRONT RESORT



Rewind Photography



Anna Delores Photography



Wedding Package

ASSORTMENT OF HORS D'OEUVRES

Tray Passed & Displayed

CHOICE OF MENU

Plated or Buffet

WINE SERVICE

Served tableside during the meal

One glass per person

SPARKLING WINE TOAST

Sparkling Wine to toast the newlyweds

One quarter flute

COMPLIMENTARY PARKING

Day use self-parking for your wedding guests
and vendors is complimentary

CAKE CUTTING & SERVICE

We provide the service to your guests

You provide the wedding cake

WEDDING ACCOMMODATIONS

Standard Ocean View room for two consecutive nights
*Receptions under 60 guests include Resort View Room
for one night.*

*Guest room check in available after 4 PM. Contact
your Sales Manager for upgraded suite pricing.*

BREAKFAST FOR TWO

Enjoy a complimentary breakfast after your wedding at
The Roundhouse Cafe



Venue Rentals and Minimums

CEREMONY

Includes set up & clean up of resort tables, white linens, white folding chairs, signage, easels and water station. Client is responsible for floral and décor. Sound system not included. Vendor setup permitted two hours prior to guest arrival.

BEACH (INCLUDES CITY PERMITS) up to 200 guests	\$3500
PLAZA DEL SOL	\$3000
ROSE GARDEN up to 125 guests	\$2000
ANACAPA PATIO up to 100 guests	\$1500
OCEAN VIEW FRONT LAWN	\$2500

RECEPTION

Includes 6 hours from when your guests arrive, additional hours available at \$750 per hour. Includes set up & clean up of all resort tables, chairs, white linens & napkins, five votive candles per table, dance floor for indoor venues & staging if needed. Vendor setup permitted two hours prior to guest arrival.

PLAZA DEL SOL & ROTUNDA	\$8000
*Additional Lighting & heating costs may apply. Events end by 11PM	
REAGAN ROOM & PATIO	\$6500
*Up to 200 guests with Chiavari chairs	
SANTA BARBARA BALLROOM & FOYER	\$3500
*Up to 150 guests	
GRAND BALLROOM & FOYER (up to 12,000sq.ft)	\$3500
*Up to 150 guests per section	
OCEAN VIEW FRONT LAWN	\$6500
*Additional Lighting & heating costs may apply. Events end by 11PM	

FOOD & BEVERAGE MINIMUMS

PLAZA DEL SOL	\$30,000
REAGAN ROOM	\$20,000
SANTA BARBARA BALLROOM	\$15,000
GRAND BALLROOM	\$15,000
per 4,000 sq.ft section	
OCEAN VIEW FRONT LAWN	\$20,000

For an estimate, please contact the Catering Office at 805.884.8515
Available Monday through Saturday for appointments.



RECEPTION

Our plated and buffet wedding menus include curated gourmet displays and three tray passed delights for one hour. Your reception can be enhanced with additional quantities or selections.

Displayed Hors D'oeuvres

AMERICAN RIVIERA CHEESE DISPLAY (V)

Midnight Moon gouda goat cheese, Hop Along cheddar, Bay Bleu cheese, seasonal jam, dried stone fruits, California grapes, smoked almonds, cornichon, baguette and crackers

SEASONAL CRUDITÉ DISPLAY (V)

Seasonal market vegetables, pita crisps, garlic hummus, herb pesto, and house buttermilk dressing

Hot Passed Hors D'oeuvres

Mini Vegetable Spring Roll, Sweet Soy Dipping Sauce (VN)

Feta & Spinach Spanakopita, Golden Raisin Mostarda (V)

Artichoke Beignet, Jalapeno Remoulade (VN)

Beef Wellington, Demi Glace

Coconut Shrimp, Sweet Chili (GF)

Bacon Wrapped Scallop, Peppered Maple Glaze (GF)

Blue Lump Crab Cake, Lemon Aioli

Chicken Satay, Spicy Peanut Sauce (GF)

Chicken Empanada, Green Salsa Chimichurri

Cold Passed Hors D'oeuvres

Ahi Poke, Black Sesame Cone, Wasabi Aioli

Market Fish Ceviche, Tortilla Strip Confetti (DF/GF)

Poached Prawn & Nectarine Lime Coulis Shooter (DF/GF)

Caprese Skewer, Aged Balsamic (V/GF)

Prosciutto Wrapped Cantaloupe, Seasonal Savory Water (DF/GF)

Smoked Chicken Salad, Savory Cone, Avocado Mousse

Tomato Bruschetta, Crostini, Aged Balsamic (V)

Brie & Red Wine Shallot Marmalade Crostini (V)

Late Night Bites

\$14 per serving, with a minimum order of 50 servings per item.

Add tray passed service for additional \$200 per server.

Buffalo Pulled Pork Slider, Pickles, Bleu Cheese Slaw

BBQ Beef Slider, Sautéed Onions, American Cheese

Chicken Taquitos, shredded lettuce, crema, salsa verde, warm queso

Cheese Taquitos, shredded lettuce, crema, salsa verde, warm queso

Assorted Flat Breads (select two): Tomato & Basil (V), BBQ Chicken, or Spicy Salami

Individual servings Four Cheese Mac & Cheese (V)

Individual servings Garlic Parmesan Fries (V/GF) served with Lemon Aioli,

Buttermilk Dressing & Ketchup



PLATED DINNER

Based on a two course dinner. Ask your Catering Manager about adding additional courses.
Pre-selected choice of two entrée options available, price prevailing will be the higher entrée menu option.

Dinner includes fresh bread, water, coffee, decaffeinated coffee, and herbal teas.

V= vegetarian VN= vegan GF= gluten free NF= nut free

First Course

Select one

MARKET GREENS (VN/GF/NF)

Shaved radish, cherry tomato, heirloom carrot, edible flowers, lemon dressing

TOMATO SALAD (V/GF)

Burrata mozzarella, mint, arugula, orange zest, candied pistachio

ASPARAGUS & TOMATO (V/GF)

Baby greens, grilled asparagus, goat cheese, sundried tomato, red onion, toasted almond crisp, Anise white balsamic caramel

ROASTED RADISH SALAD (V)

Charred onions, roasted yellow pepper, lentils Dupuy, local greens, rosemary orange vinaigrette

BABY WEDGE SALAD (GF/NF)

Applewood smoked bacon, pickled onion, tomato, crumbled bleu cheese, champagne vinaigrette

CHANTRELL MUSHROOM & THYME ROASTED PARSNIP SOUP (VN/GF)

MAPLE ROASTED BUTTERNUT SQUASH SOUP (V)

Truffled crème fraiche, toasted pumpkin seed crostini



Main Course

Select one

HERB CRUSTED CHICKEN BREAST \$120 (GF)

Israeli couscous, apricot, bacon, carrot, artichoke, harissa pan jus

8oz ROASTED SALMON \$125 (GF)

Creamy butternut squash polenta, pan fried Swiss chard, tomato vinaigrette

7oz POACHED LOBSTER TAIL \$160

Spinach ravioli, leek, English peas, tomato, pancetta, corn coulis

8oz SEARED PACIFIC BASS \$140 (GF)

Local foraged mushroom risotto, baby beets, confit carrot puree

8oz BRAISED SHORT RIB \$130 (GF)

Sweet onion mashed potato, Thumbelina carrots, citrus gremolata, braising jus

8oz GRILLED FILET MIGNON \$145

Au gratin potatoes, asparagus, roasted garlic jus, topped with deep fried onions

8oz ROASTED PORK LOIN \$125 (GF)

Brown butter parsnip puree, Brussel sprouts & bacon warm slaw, apple demi

6oz FILET & SCALLOP DUO \$150 (GF)

Truffle cauliflower puree, pickled mushrooms, prosciutto bordelaise

CHICKEN & SALMON \$135 (GF)

Garlic whipped potato, grilled broccolini, maple cedar gastrique

MUSHROOM RAVIOLI \$115 (V)

Baby squash, roasted macadamia nuts, parmesan, rosemary, thyme, brown butter sauce

SESAME CRUSTED TOFU \$115 (VN/GF)

Eggplant puree, lemon & sea salt cauliflower, cashew sauce



Plated Desserts

\$18 each

BERRY TART (V)

Vanilla custard, chocolate pate sucree, pistachio

VANILLA PANNA COTTA (V/GF)

Passion fruit gelee, chocolate & caramel pearls

CHOCOLATE MOUSSE (V/GF)

Raspberry, whipped cream, toasted coconut, shaved almond

RASPBERRY CHOCOLATE TART (V)

Sea salted chocolate ganache, whipped cream, fresh raspberries

ROSE CRÈME CUSTARD (V)

Oxnard berries, chocolate hazelnut crumble

SALTED CARAMEL POT DE CRÈME (V/GF)

Devonshire cream, caramelized banana puree, almonds

VEGAN CHOCOLATE CAKE (VN/GF)

Tofu coconut 'crème anglaise', macerated cherries



DINNER BUFFET

\$165 per person

Dinner buffet includes fresh bread, water, coffee, decaffeinated coffee, and herbal teas.

Farmer's Market Display

Market greens, romaine spears, chick peas, kidney beans, sprouts, shaved carrot, cucumber, roasted corn, grape tomato, green onion, breakfast radish, sunflower seeds, crumbled feta, shredded parmesan

House made dressing selection

Carving Station

Select two

Carving Station facility fee additional \$200 (1 carver per 100 people)

Whole Miso Salmon, soy sake gastrique

Rosemary Crusted Prime Rib, horseradish au jus (GF)

Ras El Hanout Roasted Leg of Lamb, dill tzatziki (GF)

Grilled 12oz New York Steaks, Argentinian chimichurri (GF)

Local Beer Can Chicken, pan drippings

Fillings

Select three

Roasted Garlic Polenta with Herbs & Mascarpone (GF)

Charred Sweet Potato Puree (GF)

Moroccan Couscous, Golden Raisins

Traditional Mashed Potato (GF)

Coconut Simmered Jasmine Rice (VN / GF)

Tri-Color Tortellini, Blistered Tomatoes, Spinach, Bleu Cheese Sauce (V)

Fixings

Select two

Oven Roasted Petite Heirloom Carrots (VN / GF)

Grilled Bok Choy, Ginger Drizzle (VN)

Herb Roasted Baby Beets, Goat Cheese (V / GF)

Garlic Parmesan Grilled Asparagus, EVOO (V / GF)

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. Price excludes current service charges & tax. Prices are provided for guidance in budget development only, and are subject to increase. Banquet Event Orders will confirm final pricing



Buffet Enhancements

SPANISH RIVIERA STATION \$65 PER PERSON

Seafood paella, rice slowly cooked in a saffron scented broth with mussels, clams, prawns, chorizo & spring vegetables

FRUITS DE MER STATION (minimum 100 guests) \$75 PER PERSON

Half shell Morro bay oysters, snow crab claws, chilled tiger shrimp, lemon, classic cocktail sauce

Sushi & Ahi display

Blackened & seared ahi, sriracha aioli, wakame salad

California roll, wasabi, pickled ginger, soy sauce

SANTA BARBARA STYLE POUTINE STATION \$60 PER PERSON

Build your own signature poutine bowls

Sweet potato tarts & thick cut fries

Toppings include: clam chowder, BBQ pulled pork, short ribs, sautéed mushrooms, Pico de Gallo, cheese curds, house made gravy, caramelized onions, fresh herbs

GOURMET MAC & CHEESE BAR \$60 PER PERSON

Toppings include: lobster, Dungeness crab, chili corn, grilled broccolini, butter chicken, chorizo, crispy prosciutto, bleu cheese, shaved parmesan, jalapenos, sautéed onions, grilled asparagus, mushrooms, artichoke hearts, sundried tomatoes, brioche breadcrumbs, roasted red peppers

ALL AMERICAN STATION \$55 PER PERSON

Buffalo Pulled Pork Slider, pickles, bleu cheese slaw

BBQ Beef Slider, sautéed onions, American Cheese

Sumac Beyond Beef Slider, grilled onion, plant based feta, spicy ketchup

Includes: onion rings, Old Bay house potato chips, ketchup, buttermilk ranch

TACO STATION \$50 PER PERSON

Chipotle Marinated Chicken, Grilled Carne Asada, Beyond Ground Beef Taco Meat

Toppings include: Pico de Gallo, guacamole, salsa verde, salsa morenita, cheddar cheese, limes, cilantro, corn & flour tortilla

Served with Spanish rice, slow cooked black beans



SWEET STORIES

Sweet Spot Station

Select four mini desserts for \$35 per person

Vanilla panna cotta, berries, toasted coconut

Chocolate mousse, passion fruit, whipped cream, almonds

Fruit tart, vanilla bean custard, shaved chocolate

Cream puffs, chocolate glaze

Lemon meringue napoleon

Vanilla cannoli, chocolate and confection sugar

Cointreau macerated berries, mint whipped cream

Rose crème brulee, caramelized sugar

A La Carte

\$65 per dozen. Tray passed service for additional \$200 per server

Assorted Cookies: chocolate chip, dark chocolate chunk, snickerdoodle, white chocolate macadamia

Brownies

Lemon bars

Chocolate dipped strawberries

Assorted macarons: passionfruit, chocolate, salted caramel, vanilla, coffee, raspberry

Eclairs

Churros (traditional, caramel filled & chocolate filled)

Ice Cream Bar

Select four flavors \$30 per person

McConnell's Ice Cream Cups

Salted caramel, chocolate chip, vanilla bean, peppermint stick

Outside Organic Fruit Bars

Strawberry, pineapple, citrus

Haagen-Dazs Ice Cream Cups

Strawberry, caramel cone, dulce de leche



Event Bar Options

One cash or hosted bartender per 100 adults. Additional bartender available upon request at \$200 per bar.

Host prices Do Not include taxable Service Charge & Sales Tax. Cash Prices include Sales Tax.

Custom specialty cocktails upon request.

PER DRINK BAR SERVICE

	<i>Hosted</i>	<i>Cash</i>
Diamond Brands	\$17.00	\$18.00
Diamond Brands – Mixed spirits	\$18.00	\$19.00
Gold Brands	\$15.00	\$16.00
Gold Brands – Mixed spirits	\$16.00	\$17.00
Cordials	\$16.00	\$17.00
Blue Brands	\$14.00	\$15.00
Blue Brands – Mixed spirits	\$15.00	\$16.00
Blue Brands – Wine	\$14.00	\$15.00
Gold Brands – Wine	\$15.00	\$16.00
Diamond Brands – Wine	\$17.00	\$18.00
Premium Beers	\$10.00	\$11.00
Heineken Lager, Corona Extra, Blue Moon Ale, Figueroa Mountain Hoppy Poppy IPA		
Domestic Beers	\$9.00	\$10.00
805 Firestone, Stella Artois, Samuel Adams Boston Lager, Michelob Ultra, Bud Light, Budweiser, Miller Lite		
Assorted Sodas & Mineral Water	\$7.00	\$8.00



Package Bar Service

Guests aged 6 through 20 will be charged half price. Charges are per guest, for all guests in attendance and hours must be consecutive. Custom cocktail requests that require muddling, blending, specialty glassware/handling and/or ingredients not included in Bar Packages and will be billed independently of per person Bar Package pricing.

Package Bar Service includes Bar Setup Fees based on one Bartender per 100 hosted adult guests.

DIAMOND BAR PACKAGE

Tito's Vodka, Hendricks Gin, Casamigos Blanco Tequila, Ron Zacapa Rum, Knob Creek Bourbon, Jameson Whiskey, Glenmorangie 10yr Original Scotch, Chandon Brut Sparkling Wine, Wente Chardonnay, Fess Parker Viognier, Wente Cabernet Sauvignon, Fess Parker Pinot Noir

GOLD BAR PACKAGE

Absolute Vodka, Tanqueray Gin, Jose Cuervo 1800 Silver Tequila, Bacardi Superior Rum, Jack Daniels Bourbon, Bulleit Rye Whiskey, Dewar's 12yr Scotch, Riondo Sparkling Wine, Fess Parker Chardonnay, Marlborough Sauvignon Blanc, Horse Heaven Hills H3 Cabernet Sauvignon, Meiomi Pinot Noir

BLUE BAR PACKAGE

Smirnoff Vodka, New Amsterdam Gin, Jose Cuervo Tradicional Plata Tequila, Myers Rum Platinum White, Jim Beam Bourbon, Canadian Club Whiskey, J & B Blended Scotch Whisky, Wycliff Sparkling Wine, CK Mondavi Chardonnay, CK Mondavi Pinot Grigio, CK Mondavi Cabernet, Parker Station Pinot Noir

SODA, BEER & WINE SELECTIONS

(Included in all packages)

CK Mondavi Chardonnay, CK Mondavi Pinot Grigio, CK Mondavi Cabernet Sauvignon, Parker Station Pinot Noir, Wycliff Sparkling Wine, Budweiser, Bud Light, Miller Lite, Corona, Heineken, Stella Artois, Firestone 805 Lager, Figueroa Mountain Hoppy Poppy IPA, Assorted Sodas, Mineral & Sparkling Water

DURATION	SODAS, BEER & WINE	BLUE BRANDS	GOLD BRANDS	DIAMOND BRANDS
One Hour	\$35	\$45	\$50	\$60
Two Hours	\$43	\$55	\$60	\$70
Three Hours	\$51	\$65	\$70	\$80
Four Hours	\$59	\$75	\$80	\$90
Five Hours	\$67	\$85	\$90	\$100
Six Hours	\$75	\$95	\$100	\$110



Resort Details

WEDDING PROFESSIONALS

To ensure a smooth and successful wedding, a professional, insured and pre-approved wedding coordinator is required for all ceremonies and receptions. Wedding coordinators and all wedding professionals who provide services on property require a Certificate of Insurance. Ask your Catering Manager for our preferred vendor list.

TAXES & SERVICE CHARGE

All room rental, food & beverage and audio visual orders are subject to a 25% taxable service charge and 8.75% state tax which is subject to change. A portion of the combined service charge (13.65%) is a gratuity and will be fully distributed to the employees assigned to the event. The remainder of the combined service charge (11.35%) is retained by Hotel to cover non-itemized costs of the event.

FINAL GUARANTEES

Final guarantee attendance for your events are due by 12:00pm local time fourteen (14) business days in advance of the event day. At the event, if the number of guests served is greater than the guarantee, you are responsible for the total number of guests served. If your guaranteed attendance increases by more than 3% within fourteen (14) business days prior to your event, the Hotel reserves the right to charge a 10% surcharge on menu prices due to increased costs incurred. Additionally, the contracted menu items may not be available for the additional guests added.

WEDDING MENU TASTINGS

Hilton Santa Barbara Beachfront Resort is delighted to offer a complimentary menu tasting for contracted events with a minimum food & beverage revenue of \$10,000. We schedule tastings Tuesday – Thursday, 11:00am - 3:00pm.

AUDIOVISUAL AND LIGHTING

Hilton Santa Barbara Beachfront Resort has an exclusive on-site audiovisual company, Encore Global. We offer state-of-the-art equipment available on a rental basis. Your catering manager can assist you with these audiovisual needs.

DISPLAYS, DECORATIONS AND ENTERTAINMENT

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the Hotel via the loading dock or team member entrance. Delivery time must be coordinated with the Hotel in advance. Special ingress and egress, insurance and security requirements may apply

DISPLAYS, DECORATIONS AND ENTERTAINMENT CONT'D

in the case of events with décor, sets, special lighting or special sound; please consult with your catering manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event. You are also responsible for obtaining all required licenses for entertainment or music performances at your event.

ADDITIONAL CHARGES

Chefs, carvers, made to order station attendants, butler-style servers: \$200 per attendant for duration of food service as indicated on menu. Extended service hours subject to an additional \$50.00 per attendant per hour (plus applicable state tax). Bartender Labor: \$200.00 per bartender. (1) bartender per 100 guests is recommended (subject to applicable state tax). Additional labor charges may apply for additional services requested, event changes made less than 24 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items.

MENU PRICING

All menu prices and items are subject to change until such a time as banquet event orders (BEOs) have been signed and returned. Published menu descriptions and pricing valid through December 31, 2023.

SECURITY

Hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or Hotel reserves the right based on its reasonable judgement to require you to retain security personnel in order to safeguard guests or property in Hotel. Any security personnel retained must be at your own expense and from a licensed security company that meets the minimum standards established by Hotel, including insurance and indemnification requirements, and at all times remains subject to Hotel's advance approval.



Professional Wedding Coordinator Required

We require a Wedding Coordinator for all ceremonies and receptions. We highly recommend them for ALL weddings, regardless of size to ensure all the details of your day. Every vendor may provide a different set of services; these are not guaranteed and should be discussed prior to booking your coordinator. Your Wedding Coordinator is required to be professional, insured and pre-approved by the Resort.

YOUR RESORT CATERING TEAM WILL:

- Provide a personalized tour of our venues
- Explain and educate you on what the resort provides and does not provide
- Explain what is included in the Menu Wedding Package
- Prepare your Catering Contract
- Recommend vendors familiar with our resort
- Act as a consultant for all food and beverage selections
- Arrange and attend your menu tasting
- Detail your Banquet Event Order, outlining all of your resort-related event specifics and ensure that it is communicated flawlessly to our operational team
- Create an estimate of charges outlining your financial commitments to the venue
- Create a floor plan of your function space, in order for you to provide seating arrangements
- Oversee the ceremony and reception room(s) set up, food preparation and other venue logistics on your wedding day. As applicable, also communicate with resort operations departments who are involved with your wedding (i.e. grounds department, maintenance, engineering and housekeeping)
- Review and requisition all resort equipment; ensure its in working order, presentable and available for setup.
- Act as the on-site liaison between your Wedding Coordinator and operational staff
- Ensure a seamless transition between your Banquet Captain and your Wedding Coordinator
- Review your account for accuracy, and provide you with the final bill



YOUR WEDDING COORDINATOR WILL:

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a comprehensive timeline for your rehearsal and wedding day, including the ceremony/reception.
- Review any contracts you have organized with your vendors.
- Meet with you prior to your wedding day.
- Work with you to organize and coordinate your ceremony rehearsal.
- Remind all bridal party of all pertinent “call times” and “don’t forgets” on the wedding day.
- Confirm “call times” and details with all vendors several days prior to the wedding day.
- Be available to have conversations in the evenings and weekends.
- Act as a liaison between your family, bridal party, band/DJ, florist, photographer, videographer and other vendors to create a seamless event.
- Assist the bride and bridal party with dressing.
- Ensure that the family and bridal party have their corsages, bouquets, etc., and assist with the pinning of boutonnieres.
- Be aware of any sensitive family issues or particulars.
- Deliver and arrange ceremony programs, escort cards, place cards, favors, and any personal items.
- Coordinate your actual ceremony (line up bridal party, assist bride with dress, cue the vendors).
- Collect and move/deliver gifts and money/gift cards from the wedding to a pre-arranged location.
- Becomes the liaison between you and the resort operational staff.
- Coordinate your reception (guest transitions, grand entrance, first dance, toasts, food service, cake cutting, etc).
- Collect and secure any personal items you may have brought at the conclusion of the reception.
- Recommend and manage gratuities.
- Confirm the return arrangements of any rented items, linens, etc.
- Able to make decisions on your behalf on the day-of and troubleshoot any unexpected challenges.

THE FOLLOWING ARE OPTIONAL SERVICES OR ADD-ONS WEDDING COORDINATORS MAY ALSO PROVIDE:

- Assist you with full-service planning, from your engagement to your honeymoon.
- Give a wide variety of professional referrals that fit with every kind of budget & taste.
- Design and execute an overall theme from flowers to linens to lighting.
- Develop and stick to a pre-approved budget.
- Assist with customizing your food and beverage selections and displays.
- Establish room blocks at various hotels to ensure that your guests have accommodations of their choice.
- Assist with weekend activities such as Rehearsal Dinners, Wine Tours and Brunches.
- Prepare and deliver Welcome Gift Bags.
- Create a vendor payment schedule for all of your vendor partners.
- Review your catering contracts to ensure all your requests are communicated to your resort Catering Manager.
- Review your banquet receipt for accuracy at the end of the reception.



Frequently Asked Questions

Please keep this document accessible in your files for reference

Please note that photographs reflect both standard and non-standard (rental) décor and equipment. Some details subject to change without notice. Contact the Catering Department for questions and most current information.

WHAT IS INCLUDED IN THE RENTAL/VENUE FEES?

Set up of the resort tables, chairs, linens, napkins, up to 5 votive candles per dinner table (\$1 per additional), dance floor for indoor events, stage, easels and tear down/clean up. Additional umbrellas, heaters & lighting will be an additional fee. Dancefloor not available for outdoor events. Staging not available on the beach/sand or Front Lawn.

WHAT SIZE TABLES DO YOU PROVIDE?

- Guests usually dine at 72" diameter round tables x 32" high. Rental linens should be at least 130" long.
- Half Round & Rectangular tables also available for various configurations (6ft or 8ft long x 18" or 30" wide) & they can be combined.
- The cake table is usually a 60" round table and comes with skirting to the floor, but other variations are available.
- Cocktail tables include tall 30"x 42" tables & short square 30"x 30" tables.

WHAT ARE THE LINEN COLORS AND SIZES?

Resort White 90"x 90" square linens & white napkins. Floor length linen, overlays or other colors and textures may be rented outside. Please see our vendor list for recommendations. Resort staff will set & remove rented linens, overlays & napkins; it is recommended that these be delivered at least one business day prior.

WHAT ARE THE CHAIR OPTIONS?

- Square back, thick padded grey cushion with silver trim color (available in any venue, most often used in ballrooms or for custom chair covers)
- White resin padded folding chairs (usually used for outdoor events)
- Mahogany Chiavari chairs with ivory chair pad (Reagan Room only)

CAN I ARRANGE FOR OTHER RENTALS (CHAIRS, DÉCOR, ETC.)?

Yes, see our list of recommended vendors. Please consult with your Event Manager regarding delivery and pick up dates & times.

HOW LARGE IS THE DANCE FLOOR?

4ft x 4ft squares to fit size of party & venue. NO dance floor provided in the Plaza, Beach or outdoors venues, you would need to rent one if desired.

WHAT SIZE STAGES DO YOU OFFER FOR BANDS?

Our stage pieces are 6ft x 8ft x 16" or 24" or 32" high. If your band requires a specific dimension, tell your Event Manager. There are additional charges for extra power if needed.

IS ADDITIONAL LIGHTING NEEDED IN THE PLAZA?

Yes, see the Encore Global Special Events brochure, or contact Encore Global at 805-884-8559 for a custom quote. Encore Global is the sole provider of any rigging and string lighting at Resort including Plaza del Sol and all meeting spaces.

WHAT TIME WILL THE EVENT ROOM/SPACE BE READY FOR MY SET UP?

Approximately two hours prior to the event start time. Additional setup time may be available in advance with an additional charge. Please consult with your Event Manager.



ARE THERE TIME LIMITS FOR EVENTS?

Six hours from when your guests arrive. This does not include set up or tear down. Additional hours may be available at \$750 per hour. Events in the Plaza, Front Lawn, Anacapa Patio or Fiesta Room may not go past 11pm. Last call for alcohol is 1am for indoor events.

ARE THERE NOISE RESTRICTIONS?

Music cannot be louder than 90 decibels in any of our event spaces, and must be turned off in the Plaza, Fiesta Room, Front Lawn & Anacapa Patio by 11pm.

WHAT ARE THE DUE DATES FOR FOOD & BEVERAGE GUARANTEES/COUNTS?

Fourteen days before the event, please email your catering manager with your final guest count, final diagram and seating chart. Reductions & no-shows will not be credited within ten days of event. Should additional guests attend your function these will be added to your final billing.

CAN WE HAVE A TASTING?

For weddings booked a minimum of six months in advance and with a contractual food and beverage minimum of \$10,000 or more (before service charge & tax) we are pleased to extend a complimentary customary tasting for up to 4 guests (including Bride & Groom). Tastings are scheduled 4 months in advance of your wedding date, with a minimum advance confirmation of one month prior. Some restrictions do apply. Your coordinator is encouraged to join, but not required. Please refer to our menu tasting guidelines for additional details and parameters.

ARE THE HORS D'OEUVRES TRAY PASSED?

Yes, the "per piece" items can be tray passed. The displayed items like cheese & vegetables would not be tray passed.

CAN I OFFER MORE THAN ONE ENTRÉE TO MY GUESTS?

Yes, this is called a split menu and the price prevailing will be the higher entree menu option. A chef's selection of vegetarian/vegan entrée will always be available at no additional fee. You must send your options to your guests on your invitations. Keep track of their responses, choices, & clearly indicate their selection on their place card the night of the wedding.

IS THERE A SEPARATE CAKE-CUTTING FEE?

If you select our wedding package menus, there is NO additional cake-cutting fee. You must arrange for your cake selection & delivery, storage of your cake at the hotel is NOT available. We recommend your cake be scheduled for delivery 1 to 3 hours prior to your dinner/lunch reception. We do not have decorative cake stands.

CAN I BRING IN OUTSIDE CATERING?

Yes, if they provide ethnic style or kosher catering services only. They would not have access to our kitchen but would have space available for their cooking needs. Resort servers and serving equipment is included with a handling fee. See your Catering Manager for additional details.

CAN I BRING MY OWN LIQUOR?

Outside beer, wine or liquor is not permitted in our restaurant or banquet venues and must be purchased thru the Resort according to our liquor license and prevailing liquor laws.

ARE VENDOR MEALS AVAILABLE?

Several options are available, suggestions include "to go" meals, or they can dine in our hotel restaurant The Set. Options start at \$40 per person.

ARE CHILDREN'S MEALS AVAILABLE?

Several menu options available for children under 12 years of age. Price is \$35++ per child. For buffet selections, charge will be half of adult price.

REHEARSAL DINNER & POST WEDDING BRUNCH OPTIONS?

Please contact your Catering Manager for availability & menu options.

HOW DOES THE ROOM BLOCK WORK?

Discounts on guestrooms may be available with a minimum contract and guarantee of 10 rooms per night. Please consult with one of our Room Sales Managers.



IS THERE A “CHANGING ROOM” AVAILABLE FOR THE BRIDAL PARTY?

We recommend you use the guestroom that is included in your wedding package. Discounts are available for upgrading to a larger suite for the night prior and night of your wedding. A small meeting room can also be reserved for an additional fee, if needed.

DO YOU HAVE A LIST OF WEDDING COORDINATORS AND VENDORS YOU RECOMMEND?

Yes, please see our digital brochure, or ask your Catering Manager. You are not required to use only these vendors (other than Encore Global for rigging & lighting needs); however, all vendors are required to provide proof of insurance to the resort before the event.

IS THERE A DEPOSIT?

There is a minimum deposit of \$5,000 required with a signed contract to secure your venue and wedding date. A reduced deposit amount may be available for parties of less than 60 guests.

DO YOU REQUIRE INSURANCE?

General liability & property damage insurance with limits not less than \$2,000,000 is required for your event. Single event general liability & property damage insurance may be available at reasonable rates from reputable online insurance providers. Your vendors are required to provide proof of insurance prior to the event for \$2,000,000. Please speak with your Event Manager for details.

IS THERE A CHARGE FOR PARKING?

Day use parking for your wedding guests and vendors are complimentary with our Wedding Packages.

ARE THERE ANY ADDITIONAL COSTS THAT COULD ACCRUE?

Yes, depending on what your additional needs may be such as changes to published menus, heaters, umbrellas, guestrooms, necessary lighting or audiovisual services, or additional staff. At any time, your Catering Manager can prepare a quote based on your communicated needs that include applicable service charge & sales tax.

WHAT IS THE “SERVICE CHARGE?”

It is combined gratuity & service charge. Currently, the combined charge is equal to 25% of the food and beverage, plus any applicable state and/or local taxes. A portion of this combined charge (currently 13.65%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 11.35%) is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. Please refer to your sales agreement.

WHAT IS A “BEO?”

A “Banquet Event Order” is a highly detailed legal document prepared by your Event Manager, after your planning meeting (approx. 2 months before your event). This will include specifics about your menu, bar, agenda, vendors and set up. It will be updated as you get closer to your event, and will require your signature prior to your event taking place.

WHEN IS THE FINAL PAYMENT DUE?

Fourteen days prior to your event, all estimated charges are due in full. Your Event Manager will provide you with a detailed final estimate & balance due. Please refer to your Catering Sales Event Agreement for your payment schedule.

WHAT FORMS OF PAYMENTS ARE ACCEPTED?

Credit cards are recommended, but we also accept cashier's checks. Please contact our Catering Coordinator with your credit card details. We are unable to accept personal checks within 14 days of your event.

DO YOU OFFER SECURITY?

Additional security is provided exclusively through the resort's pre-approved security agencies. Ask your Event Manager for more information.