



JUNIPER
C U P E R T I N O

WEDDING PACKAGES

2021

Juniper Cupertino Weddings are Unforgettable

Embracing all the luxury and personality of a boutique hotel, Juniper Cupertino, Curio Collection by Hilton, serves as a stunning back drop to your picture-perfect wedding day.

Exquisite Décor surrounds the ballroom with whimsical carpeting, magnificent chandeliers, and romantic candlelight creating a breathtaking evening.

As your wedding guests enjoy a stellar wine list featuring local area wineries, your custom inspired wedding menu will be prepared with fresh, flavorful and locally sourced ingredients. Our talented and passionate team attend to every unique, personal and memorable detail of your special day.

The following pages of the Juniper Cupertino Wedding Menu will lead you through the inspiring and delectable California Fresh cuisine of Executive Chef, Saladine Marshall. We offer three Wedding Package options to fit everyone's needs.



SOMETHING *Blue* PACKAGE

Package is available for group of 30 guests or more.

Plated Dinner | 105 per guest
Buffet Dinner | 115 per guest

What's Included

Crudit  Display

Passed Champagne at Cocktail Hour – One Glass per Person

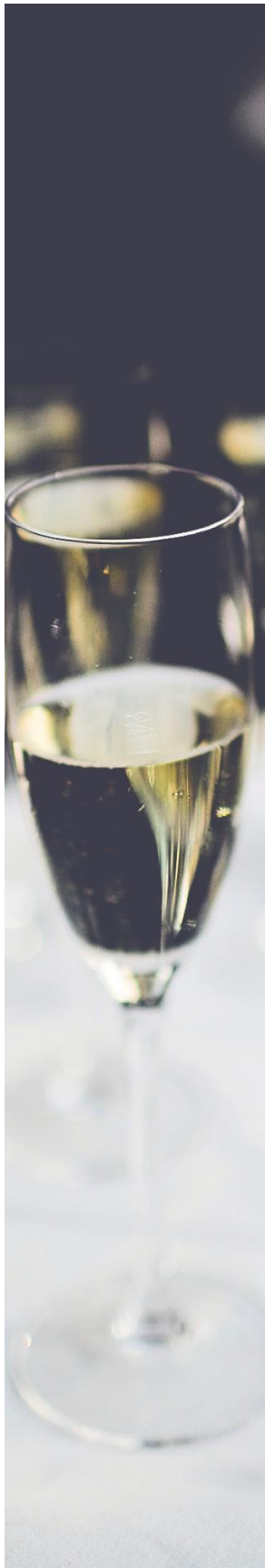
Plated or Buffet Wedding Dinner Service – Two Entr  Selections
Wine Service with Dinner – Two Bottles of House Wine per Guest table
Dark Colombian Roasted Coffee & Hot Tea Service

White or Ivory Floor-length Tablecloths
White or Ivory Linen Napkins
Votive Candles – Three per Table

Custom Wedding Cake – Two Tiered Butter Cream Cake from Cake Expressions

Complimentary Chef's Tasting for Wedding Couple

*Gluten Free (v) Vegetarian (vg) Vegan All food and beverage charges are subject to 11% service charge, 12% administration fee, and 9% sales tax. Please inform your Catering Manager of any allergies.



Blue PACKAGE PLATED DINNER

CRUDITÉ DISPLAY* (vg)

SALAD

- **Juniper House Salad***
Green Leaves, Crumbled Goat Cheese, Cranberries, Candied Pecans, Sherry Vinaigrette

ENTRÉE — Choice of Two

- **Grilled Mahi Mahi***
Brandy Sauce Meunière, Cauliflower Puree, Broccolini
- **Braised Beef Short Ribs***
Roasted Fingerling Potatoes, Rainbow Swiss Chard, Melted Leeks
- **Pan Seared Boneless Chicken Breast***
Rooftop Honey Shallot Demi, Sweet Potato Hash, Haricot Verts

CUSTOM WEDDING CAKE — Two Tiered Butter Cream Cake
From Cake Expressions

BREAD AND BUTTER

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Blue PACKAGE BUFFET DINNER

CRUDITÉ DISPLAY* (vg)

SALAD

- **Chopped Caesar (v)**
Shaved Parmesan Cheese, Focaccia Croutons, Caesar Dressing
- **Quinoa Salad* (vg)**
Currants, Almonds, Chives, Lemon Dressing

ENTRÉE — Choice of Two

- **Boneless Short Ribs***
Spicy Red Curry
- **Roasted Chicken Breast***
Rosemary, Lemon Jus
- **Seasonal Seared Fish***
Old Bay Spiced Beurre Blanc

SIDES

- Herb Roasted Yukon Gold Potatoes* (vg)
- Seasonal Oven Roasted Vegetables* (v)

CUSTOM WEDDING CAKE — Two Tiered Butter Cream Cake
From Cake Expressions

BREAD AND BUTTER

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SOMETHING *True* PACKAGE

Plated Dinner | 125 per guest

Buffet Dinner | 140 per guest

What's Included

Passed Champagne at Cocktail Hour – One Glass per Person

Passed Cold Hors D'oeuvres – Choice of Three

Artisan Cheese Display

Plated or Buffet Wedding Dinner Service – Two Entrée Selections

Wine Service with Dinner – Two Bottles of House Wine per Guest table

Dark Colombian Roasted Coffee & Hot Tea Service

Sparkling Champagne Toast

White or Ivory Floor-length Tablecloths Linen

Napkins – Choice of Color

Votive Candles – Three per Table

Chivari Chairs – Silver, Gold or Mahogany

15 x15 Dance Floor

Custom Wedding Cake – Two Tiered Butter Cream Cake From Cake Expressions

Complimentary Chef's Tasting for Wedding Couple

Wedding Night Accommodations for Wedding Couple Romantic
Amenity for Two

Breakfast for the Wedding Couple the following Morning – Up to
\$40.00 in Value

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True **PACKAGE PLATED DINNER**

ARTISAN CHEESE DISPLAY (v)

COLD HORS D'OEUVRES — Choice of Three

SALAD

- **Juniper House Salad*** (v)
Green Leaves, Crumbled Goat Cheese, Cranberries, Candied Pecans, Sherry Vinaigrette

ENTRÉE — Choice of Two

- **Petite Filet Medallions***
Crispy Chorizo Creamy Polenta, Garlic Herb Sauce, Grilled Asparagus
- **Pan Seared Salmon***
Lemon Pepper Gastrique, Corn Cake, Charred Broccolini
- **Pan Seared Boneless Chicken Breast***
Rooftop Honey Shallot Demi-Glace, Sweet Potato Hash, Haricot Verts

CUSTOM WEDDING CAKE — Two Tiered Butter Cream Cake From Cake Expressions

BREAD AND BUTTER

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True **PACKAGE BUFFET DINNER**

ARTISAN CHEESE DISPLAY (v)

COLD HORS D'OEUVRES — Choice of Three

SALAD

- **Chopped Caesar (v)**
Shaved Parmesan Cheese, Focaccia Croutons, Caesar Dressing
- **Juniper House Salad* (v)**
Green Leaves, Crumbled Goat Cheese, Cranberries, Candied Pecans, Sherry Vinaigrette

ENTRÉE — Choice of Two

- **Seared Snapper***
Onion Marmalade
- **Seared Chicken Breast***
Grain Mustard Reduction
- **Santa Maria Tri-Tip***
Honey Cured Bacon Jam

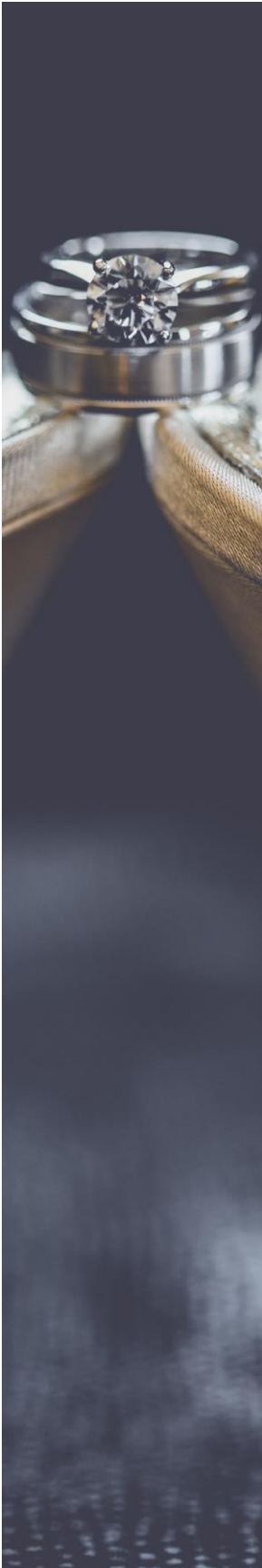
SIDES

- Wild Rice Pilaf with Sliced Almonds* (vg)
- Crispy Brussel Sprouts with Roasted Shallots and Honey Glaze*

CUSTOM WEDDING CAKE — Two Tiered Butter Cream Cake From Cake Expressions

BREAD AND BUTTER

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SOMETHING *New* PACKAGE

Plated Dinner | 145 per guest

Buffet Dinner | 165 per guest

What's Included

Crudit  Display

Passed Hors d'oeuvre – Choice of Three Hot and Two Cold

Passed Champagne at Cocktail Hour – One Glass per Person

Artisan Cheese Display

Plated or Buffet Wedding Dinner Service – Three Entr  Selections

Sparkling Champagne Toast

Wine Service with Dinner –Two Bottles of House Wine per Guest table

Dark Colombian Roasted Coffee & Hot Tea Service

White or Ivory Floor-length Tablecloths Linen

Napkins – Choice of Color

Votive Candles – Three per Table

Chivari Chairs – Silver, Gold or Mahogany

15 x15 Dance Floor

Upgraded Linen for Sweetheart and Cake Table

Up-lights to Enhance the Ballroom

Custom Wedding Cake – Two Tiered Butter Cream Cake From Cake Expressions

Complimentary Chef's Tasting for Wedding Couple

Wedding Night Accommodations for Wedding Couple Romantic

Amenity for Two

Breakfast for the Wedding Couple the following Morning – Up to \$40.00 in Value

*Gluten Free (v) Vegetarian (vg) Vegan All food and beverage charges are subject to 11% service charge, 12% administration fee, and 9% sales tax. Please inform your Catering Manager of any allergies.



New **PACKAGE PLATED DINNER**

CRUDITÉ DISPLAY* (vg)

ARTISAN CHEESE DISPLAY (v)

HORS D'OEUVRES — Choice of Three Hot and Two Cold

SALAD

- **Local Baby Gem** (v)
Point Reyes Acapella Blue Cheese, Tear Drop Tomatoes,
Citrus Vinaigrette

ENTRÉE

- **Filet Mignon***
Truffle Mashed Potatoes, Asparagus, Paprika Vinaigrette,
Topped with Crispy Brie
- **Pan Seared Halibut***
Caper Beurre Blanc, Wild Rice, Roasted Broccolini
- **Pan Seared Organic Petaluma Airline Chicken***
Herb Risotto, Asparagus, Demi-Glace

CUSTOM WEDDING CAKE — Two Tiered Butter Cream Cake
From Cake Expressions

BREAD AND BUTTER

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New **PACKAGE BUFFET DINNER**

CRUDITÉ DISPLAY (vg)

ARTISAN CHEESE DISPLAY (v)

HORS D'OEUVRES – Choice of Three Hot and Two Cold

SALAD

- **Fresh Buffalo Mozzarella Caprese** (v)
Heirloom Tomatoes, Spiced Balsamic Reduction, California Olive Oil
- **Vineyard Salad*** (vg)
Watercress and Endive, Red Onions, Grapes, Candied Pecans, Red Wine Vinaigrette

ENTRÉE

- **Pan Roasted Chicken Breast** (v)
Black Garlic, Chicken Gravy
- **Baked Salmon*** (v)
Lemongrass Rooftop Honey Glazed
- **Braised Beef Brisket**
Gilroy Garlic Au Jus

SIDES

- Parmesan Potato Dauphinoise* (v)
- Crispy Brussel Sprouts with Roasted Shallots and Honey Glaze*

CUSTOM WEDDING CAKE – Two Tiered Butter Cream Cake From Cake Expressions

BREAD AND BUTTER

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HORS D'OEUVRES

For Wedding Package Something *True*, Select (3) Cold Hors D'oeuvres.

For Wedding Package Something *New*, Select (2) Cold and (3) Hors D'oeuvres.

COLD

Roasted Garlic Hummus, Feta Cheese, Sundried Tomatoes on Crostini

Heirloom Tomato Bruschetta with Goat Cheese and Basil ^(v)

Shrimp Ceviche Spoon with Tostada*

Tuna Poke, Sriracha Aioli

Pancetta Crisp, Goat Cheese, Strawberry Glaze*

Marinated Baby Artichokes in an Endive Cup* ^(vg)

Marinated Octopus and Pear with a Chorizo Vinaigrette* | +2

Oysters on the Half Shell with Jalapeño Lime Mignonette* | +2

HOT

Local Cheddar Mac & Cheese Bites ^(v)

Arancini Crisp, Basil Aioli ^(v)

Figs Wrapped in Honey Cured Bacon with Blue Cheese*

Thyme Roasted Short Rib, Onion Marmalade on a Soft Roll

Mini Beef Wellington with Honey Mustard Demi-Glace | +1

Seared Chicken Satay with Mint Chutney*

Coconut Shrimp with Sweet Chili Sauce

Pork and Vegetarian Lumpia with a Sweet Thai Chili Sauce

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RECEPTION DISPLAYS

Coastal Seafood Bar* | 38

Oysters on the Half Shell, Chilled Prawns, Mussels on the Half Shell, Rock Shrimp Ceviche, and Alaskan King Crab Legs.

Charcuterie | 26

Locally Sourced Meats, Dried Figs, California Walnuts, Cornichons, Gourmet Olives, Crostini

Mediterranean (v) | 20

Roasted Garlic Hummus, Grilled and Roasted Vegetables, Feta Cheese, Gourmet Olive Mix, Lavosh, Toasted Pita Bread

DESSERTS

Mini Dessert Bar (v) | 22

Mini Cupcakes, Whoopie Pies, Cake Pops, Cannoli's

Barista Station | 20

Hot Chocolate, Dark Colombian Roasted Coffee and Decaf, Mighty Leaf Specialty Tea, Sugar Sticks, Cinnamon Sticks, Lemon and Orange Zest, Rooftop Honey, Hazelnut, Vanilla and Caramel Torani Syrups

LATE NIGHT SNACKS

Build Your Own Nachos (v) | 20

Crisp Corn Tortilla Chips, Ranchero Sauce, Fresh Guacamole, Stadium Cheese, Jalapeños, Radishes, Sour Cream, Black Olives, Cilantro

Nuts About Chocolate | 18

Chocolate Covered Strawberries, Dipped Rice Crispy Treats, Peanut M&M's, Pretzel Sticks Drizzled with Chocolate

At the Movies | 17

Yogurt Covered Raisins, Malted Milk Balls, Red Vines, Buttered Popcorn

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SPIRITS

HOUSE BRANDS

Package Pricing: **20** first hour | **12** per additional hour

Bar Pricing: **9** per drink hosted | **10** per drink cash

- Amsterdam Vodka
- Amsterdam Gin
- Jim Beam Bourbon
- Famous Grouse Whiskey
- Angostaga White Oak Rum
- Sauza Tequila
- Canadian Club Whiskey

PREMIUM BRANDS

Package Pricing: **28** first hour | **15** per additional hour

Bar Pricing: **13** per drink hosted | **14** per drink cash

- Grey Goose Vodka
- Tanqueray Gin
- Bacardi Light Rum
- Jack Daniels Whiskey
- Dewars Scotch
- Patron Tequila
- Crown Royal Canadian Whiskey

LUXURY BRANDS

Package Pricing: **33** first hour | **20** per additional hour

Bar Pricing: **15** per drink hosted | **16** per drink cash

- Chopin Vodka
- Bombay Sapphire Gin
- 10 Cane Rum
- Bulleit Bourbon
- Chivas Regal Scotch
- Patron Reposado Tequila

****Priced per person per hour.** Bartender Fee of \$150 is waived if the hosted beverage minimum of \$500 is met. Additional service is available at \$75 per hour. All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9% sales tax.



WINE

WHITE**

- 2017 McManis Chardonnay | 36
- 2015 Sonoma Cutrer Chardonnay | 66
- 2017 St. Clair Sauvignon Blanc | 60
- 2017 Fleur De Mer Rosé | 52
- 2017 Castello Banfi San Angelo Pinot Gris | 56
- 2015 Terlato Family Pinot Grigio | 72

RED**

- 2016 McManis Cabernet Savignon | 36
- 2015 Oberon Cabernet Savignon | 64
- 2015 Seven Falls Merlot | 48
- 2015 La Creme Pinot Noir | 60
- 2015 Ridge "Three Valleys" Zinfandel | 72
- 2014 Bodega Norton Malbec | 52

SPARKLING**

- Domaine St. Michelle Brut | 40
- Benvolio Prosecco | 36
- Riondo Prosecco Classic | 32

BEER

- Domestic | 6
- Imported | 7

BEVERAGES

- Bottled Waters, Mineral Waters, or Assorted Soft Drinks | 5
- Red Bull, Coconut Water, or Sparkling Juice | 6
- Juniper Signature Citrus Punch | 90 (per gallon)
- Warm Apple Cider or Hot Chocolate | 90 (per gallon)
- Mighty Leaf Mango Iced Tea or Lemonade | 90 (per gallon)

****Prices per bottle.** Bartender Fee of \$150 is waived if the hosted beverage minimum of \$500 is met. Additional service is available at \$75 per hour. All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9% sales tax.

WEDDING CEREMONY

Package is available for group of up to 200 guests.
Exceeding 200 guests will incur a \$5 fee per person

3,000*

Indoor or Outdoor Ceremony Venue

Professional Sound System

- Two (2) Speakers
- Lavalier
- Standing Microphone

White Folding Chairs

Unity Candle Table – Draped and Skirted

Gift/Program Table – Draped and Skirted

White Colonnade Arch with Four White Columns

Flower petals

Burgundy Aisle Runner

*Ceremony Pricing subject to change if Reception is held at Hotel





ENHANCEMENTS

15x15 Dance Floor*** | 275

Chivari Chair and Pad Rental*** | 10 per chair

Select Colored Napkins*** | 2 each

Ceremony Chairs (200+) | 5 each

Additional Servers | 75 each per hour

Additional Bartender | 150 for two hours minimum

Carving/Chef Attendant | 150 each

Chair Cover & Sash Rental | 7 each

Gold or Silver Chargers | 5 each

Upgraded Linens | Call for Quote

Additional hours | 350 per hour

Projector and Screen | Call for Quote

*** Items included in Something *New* and Something *True* Packages

INFORMATION

Meal Service

Meal service is based on a one (1) hour serve time. Breaks are based upon a thirty (30) minute serve time. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

Menu Selections

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. Prices are all per person unless noted otherwise. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet.

Our menus are subject to change and ingredients may vary based on seasonality or availability. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.

Audio Visual

Juniper proudly partners with PSAV, Presentation Services Audio Visual, for meetings and events. Please contact Toby Laufer at tlaufer@PSAV.com or (408) 455-7321 for assistance or support.

Room Assignment and Seating

Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

The hotel reserves the right to make final decisions to move any outdoor scheduled functions indoors due to inclement weather. The decision will be made by the hotel five hours prior to the scheduled event start time.

Signage

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A \$50 charge per banner will apply.

Lost and Found

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event. Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.

INFORMATION

Guarantees and Payment

Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements the hotel reserves the right to provide a vegan meal to a number not greater than 5% of the actual guarantee.

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

Linens, Florals, Décor, Entertainment

White, Ivory, or Black linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available at an additional cost through outside sources. Your Catering or Event Manager will be happy to assist you.

The hotel has a list of recommended vendors and are happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions.

Additional Charges

All food and beverage prices are subject to 11% Service Charge, 12% Administrative Fee, and 9% State Tax. Service Charge is fully distributed to servers, bussers and/ or bartenders assigned to the event. Administrative Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

A \$150 labor charge will be added if the number of guaranteed attendees is below fifteen (15) persons. Buffets have a minimum of twenty five (25) guests. If your guarantee is less than twenty five (25) people, you will be assessed an additional \$150 service fee. This will be used to cover our administrative costs of the Event and will not be distributed as a gratuity to our employees working at your Event.

Carvers or Station Attendants are \$150 per station. Bartenders are \$150.

If a room set-up is changed within twenty four (24) hours, there will be a minimum additional fee of \$125 for the re-set. Fee subject to increase depending on the room size and complexity of the changes.

FAQs

What size are the Guest Tables?

Round Tables for guest seating are 72". King tables are available for custom sizes and counts. Ceremonial cake table is 48". Tablecloth for round tables is 132" in length.

What are the dimensions of the Grand Ballroom?

The Ballroom is 80"x38' with a ceiling height of 14'.

How much time do I receive for my ceremony & reception?

One Hour for the Ceremony. One Hour for Cocktail Reception and Three Hours for Dinner.

What is the charge for additional hours?

If you would like to add an additional hour to your reception there is a surcharge of \$350.00 per hour.

How many settings are at each table?

Tables seat 10 Guests. King tables are available for custom sizes and counts.

Do we need to get a wedding insurance policy?

Yes. This is required 1 month prior to your event, and costs about \$150 through a certified insurance company.

Do you provide decorations or centerpieces?

The Juniper Cupertino Hotel offers the complimentary use of three votive candles per guest table. However you are more than welcome to bring your own centerpiece.

How early can we get into the room to decorate and have vendors set up?

Vendors will be allowed to enter the room 2 hours prior to the start of the event to decorate. Juniper Cupertino does not set-up centerpieces, wedding cakes, place cards and programs. We would be more than happy to refer you to a Day of Coordinator.

Can we bring in wine and will a corkage fee be applied?

A \$25.00 corkage fee will be applied to every 750 ml. bottle of wine and/or champagne that is brought into the hotel. Due to a limited amount of space, wine can only be delivered one day prior to the event.

Is there a cake cutting fee?

Yes a cake cutting fee of \$2.00 per person applies to all group's requiring this service. However, this fee is waived for the Juniper Wedding Package.

Do you provide Kids Meals?

Yes, we offer kids meals for ages 3 - 12 years. Meals are priced at 50% of the Juniper Wedding Package. Kids meal options include: Chicken Tenders, Penne Pasta or Hamburger.

Do you provide Vendor Meals?

Yes, we offer vendor meals for all vendors not sitting at a guest table. Meals are priced at \$34.95++. Vendor Meals must be a Chicken entrée or a Vegetarian entrée.

FAQs

What is the Banquet manager role?

Your Banquet manager will be onsite to assist with your ceremony coordination and/or reception through dinner service. Typically your Banquet manager handles the arrival of all vendors, set-up of table numbers/names, client's pictures, card box and ensure all food and beverage timing is scheduled as planned.

Can I use the in house Projector and Screen?

Yes, we work with PSAV for all event technology. There is a cost associated with all AV Equipment. Please contact Toby at tlauffer@PSAV.COM or (408) 455-7321.

How do I get to the Juniper Cupertino?

From San Francisco:

Take I-280 S to N De Anza Blvd in Cupertino

Turn Right onto N De Anza Blvd

Make a U-turn at Rodrigues

From Gilroy:

Take US – 101 N and merge onto CA – 85 N

Turn Right onto N De Anza Blvd

From East Bay:

Take I-880 S to I-280 N

Turn Left onto N De Anza Blvd

Make a U-turn at Rodrigues

PREFERRED VENDORS

Accessories

One World Designs Bridal Jewelry
840 E. Campbell Avenue
Campbell, CA 95008
P: (408) 871-7064
www.One-World-Designs.com

Attire

Gabrielle's Bridal Atelier
422 E Campbell Ave
Campbell, CA 95008
P: (408) 370-4999
www.gabriellesbridal.com

Trudy's Brides
1875 S Bascom Ave, Ste 134
Campbell, CA 95008
P: (877) 778-8662
www.trudysbrides.com

Selix Formalwear
824 East Campbell Avenue
Campbell, CA 95008
P: (408) 559-4114

Bakeries

Cake Expressions
2480 Almaden Expressway
San Jose, CA 95125
P: (408) 267-9777
www.cakeexpressions.com

Satura Wedding Cakes
200 Main Street
Palo Alto, CA 94022
P: 650-948-3300
events@saturacakes.com
www.saturacakes.com

Beauty/Make-up & Hair

Nicole Ferraz Makeup
Design P: (408) 674-7257
Nicoleferraz@yahoo.com
www.ferrazevents.com

VJones Salon
19505 Stevens Creek Suite 101
Cupertino, CA 95014
P: (408) 418-3638
barryjones2008@me.com
www.vjonesalon.com

Coordination

Dream Bucket Events
Kendra Stapp
San Jose, CA
P: (408) 899-5993
kendra@dreambucketevents.com
www.dreambucketevents.com

d. Royal Engagements
Denice Rice
P: (650) 701-6484
royalengagements@royal.net
www.droyalengagements.com

Entertainment - Disc Jockeys

Joel Nelson DJ Productions
1157 Saratoga Avenue
San Jose, CA 95129
P: (800) 578-5780
info@joelnelson.com
www.joelnelson.com

Elite Entertainment
740 S. Bernardo Avenue
Sunnyvale, CA 94089
P: (408) 733-8833
contact@e3music.com
www.e3music.com

PREFERRED VENDORS

Warren Wong
P: (510) 552-2603
warren86@gmail.com
thewarrenwong.com/

Sound in Motion 1
855 Winchester Blvd
Campbell, CA 95008
P: (408) 354-4050
www.soundinmotioneg.com

Favors

Saratoga Chocolates
14572-B Big Basin Way
Saratoga, CA 95070
P: (408) 872.1431
www.saratogachocolates.com

Florists

De Young Flowers
1616 W Campbell Ave
Campbell, CA 95008
P: (408) 378-1580
deyoung@deyoungflowers.com
www.deyoungflowers.com

Citti's Florist
Christopher Citti
990 East Hamilton
Campbell, CA 95008
(408) 371-7000
www.cittisflorist.com

Amy Burk
160 S. Linden Ave. Suite 115
South San Francisco, CA 94080
P: (650) 728-7234
info@amyburkedesigns.com
www.amyburkedesigns.com

VO Floral Design
P: 510-912-1415
info@vofloraldesign.com
www.vofloraldesign.com/

Invitations

Sleepy Hedgehog Press
Cara Laine
840 E. Campbell Avenue
Campbell, CA 95008
P: (408) 371-7787
info@sleepyhedgehogpress.com
www.sleepyhedgehogpress.com

Marizette Paperie
2670 S White Rd Ste 279
San Jose, CA 95148
P: (408) 834.7884
info@marizette.com
www.marizette.com

Limo Service

LoneStar Transportation
221 Norwich Avenue
Milpitas, CA 95035-4843
P: (408) 263-1583
www.lnstarlimo.com

Linen/Party Rentals

Williams Party Rentals
845 Park Avenue
San Jose, CA 95126
P: (408) 297-1078
www.willparty.com

Photobooth

LaughBox
San Francisco Bay Area
P: (415) 935-9807
www.TheLaughBox.com

SnapFiesta
San Francisco Bay Area
P: (855) 762-7343
www.snapfiesta.com/

PREFERRED VENDORS

Photographer

Karen Tamaki Photography
840 E. Campbell Ave
Campbell, CA 95008
P: (408) 379.2212
www.karentamaki.com

Danny Dong Photography
P: (408) 429-0158
dannydongliang@hotmail.com
www.dannydong.com

JWL Photography
Jason Lee
P: (415) 806-4861
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