

# Welcome

2018

**W**elcome to Cinnabar Hills Golf Club. We are pleased that you are interested in our food and beverage service. In addition to a spectacular location with incredible views, we are delighted to offer a first-rate facility with a wide variety of food selections for any type of event. We accommodate weddings (ceremony and reception or reception only), retirement parties, holiday gatherings, business meetings, tournament banquets, corporate events and more. We limit the number of events to one per day. Our facility can hold up to 250 guests.

Available in this packet are 2018 menu choices and pricing. All menu prices are subject to a 20% service charge and applicable sales tax. Prices and menu selections are subject to change. During peak months (May-October) the minimum required expenditure for a Saturday event is \$12,000, the minimum for a Friday event is \$8,000 and the minimum for a Sunday event is \$6,000. The banquet room rental fee is \$2,500. During off peak months (January - April and November - December) the minimum required expenditure for a Saturday event is \$6,000. There is no minimum expenditure for the rest of the week. Minimum expenditures are not applicable to breakfast, brunch and lunch events. Special holiday pricing applies for Fourth of July, New Year's Eve and New Year's Day. All items that you purchase from Cinnabar Hills Golf Club including food, beverages, accessories, rentals and ceremony fee go toward your minimum expenditure. Minimum required expenditures are before service charge and tax.

*Wedding Ceremony:* Your wedding ceremony at Cinnabar Hills is \$1,500 and includes a half hour for the ceremony, private bridal chambers with key coded entrance, up to 250 white folding chairs, a white cloth aisle runner, rehearsal time and assistance (may be limited and is scheduled based upon availability of the facility). If your ceremony runs longer than the allotted 30 minutes, you will cut into your reception time. We do not provide outside sound for your ceremony, please discuss this with your DJ. No rice, birdseed, silk flower petals or confetti are allowed. Wedding ceremonies are only booked when accompanied with a reception.

*Reservations & Payments:* Reservations will be held for one week pending receipt of the deposit and signed contract. Reservations that are not confirmed in this time will be void. To secure your event date, a deposit of \$2,000, along with a signed contract and signed welcome page must be submitted to Cinnabar Hills. All deposits will be applied to your final balance. The second deposit, equaling half of your minimum expenditure (or \$3,000 for off peak events), is due six months before your event. The final payment is due five days before your event. If final payment is made by check, only a cashier's check will be accepted. If any additional charges are incurred the night of your event, the remaining balance must be paid by the conclusion of the event. Your minimum guest count must be received two weeks prior to your event. The count may be increased but cannot be decreased after this date. Your final guest count must be received one week before your event.

*Hours:* Evening events, for which there is a 50-person minimum, are limited to five hours between 3:00 p.m. and 11:00 pm unless purchasing overtime. An extra half hour is added to your event time when including a wedding ceremony with your reception. Your wedding ceremony may begin between the hours of 3:00 p.m. and 5:30 p.m. Breakfast, brunch and lunch events, which are limited to buffets for 20 or more, may not exceed three hours between 7:00 am. and 3:00 pm.

*Food & Beverage:* With the exception of specialty cakes and wine or champagne, no food or beverage may be brought onto or removed from the premises. All catering is done in-house. We do not allow outside catering. Due to insurance regulations, no leftover food is allowed to be taken from the facility. To-go boxes will not be handed out. Bar packages begin at the conclusion of your ceremony or at your reception/banquet start time and end one half hour prior to the end of your scheduled event, excluding overtime. Bar selections will not be limited to your guests whether the bar is hosted or not. We reserve the right to not serve alcohol when deemed necessary by Cinnabar Hills’ staff. Full bar set up and bartenders are included in the site fee.

*Sit-down Dinner:* The prices listed allow you to choose up to two entrées plus a vegetarian and child entree priced per each entree. For any additional entrée requested above two entrees, there will be a \$5 charge per plate added to the menu price for the least ordered entree. No more than one entrée selection from each category will be allowed. When your guest count is due you must also provide a breakdown of the number of each entrée ordered. We require that you indicate the number of guests assigned per table one week prior to your event along with your final guest count. We require that you match your table numbers to the tables on the diagram provided. The host must provide place cards to clearly identify guest entrée choice (e.g., color coded dots, stickers, “B” for beef, “C” for chicken, “V” for vegetarian, etc...). This code must be marked on the outside of each individual place card so that it is clearly visible to our staff. Vendors will be served the same meal your guests receive.

*Set-up:* Your event fee includes the standard table setup for round 72" tables averaging ten guests each including floor length ivory tablecloths, choice of polyester napkin color, china, appropriate stemware, flatware, standard banquet chairs, and a 20'x20' dance floor. Any non-standard requests will incur additional charges. Any specialty rentals such as linens, chairs, staging, etc... must be rented through Cinnabar Hills Golf Club. For quality control, liability and sanitary purposes, linens and other rental items not procured by Cinnabar Hills Golf Club will not be permitted. Standard room usage does not include the Museum. We will provide standard table numbers and stands or you may bring your own. All floral arrangements and centerpieces must meet current fire and safety regulations. Candles must be contained in a votive or hurricane glass. Items may not be affixed to walls, flooring, windows or ceiling with nails, staples or tape.

*Extras:* It is the contracting party’s responsibility to arrange for centerpieces, music, officiant, photographer, etc...We would be happy to recommend vendors to you that have met our standards and have the knowledge of what works well pertaining to our venue. It is up to you to provide a guest book (or form thereof) and pen, bridal toasting goblets, cake cutting knife, favors, place cards, seating chart, menus, programs and any printed materials if so desired. These items may be dropped off at Cinnabar Hills up to two days prior to your wedding.

Our experienced event coordinator will guide you through this memorable journey, taking the time and steps necessary to ensure your complete satisfaction. If you have any questions or would like to schedule an event, please contact our Event department at (408) 323-7857 or events@cinnabarhills.com. We look forward to working with you to create an unforgettable occasion and hope that you will enjoy your time at Cinnabar Hills.

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*To be signed and submitted with contract when booking an event:  
I agree to comply with the above Cinnabar Hills Golf Club policies and procedures:*

Name of Event: \_\_\_\_\_ Date of Event: \_\_\_\_\_

Signature: \_\_\_\_\_ Print Name: \_\_\_\_\_

# Breakfast/Brunch

2018

## Continental Breakfast

(for groups of 10 or more – available until 10:30a.m.)

<b>Hawk</b> <i>Seasonal fresh fruit, assorted pastries and bagels with cream cheese Assorted juices, coffee and tea</i> \$14	<b>Cinnabar</b> <i>Assorted pastries and bagels with cream cheese Assorted juices, coffee and tea</i> \$12
<b>Quicksilver</b> <i>Assorted pastries and bagels with cream cheese Coffee and tea</i> \$10	<b>Oak</b> <i>Coffee and tea</i> \$5

## Breakfast Buffet

(for groups of 20 or more – available 8:00am – 11:00am or 9:00am – 12:00pm)

*Includes seasonal fruit tray, assorted pastries, scrambled eggs, bacon, sausage, country potatoes, assorted juices, coffee and tea*

\$23

*Add an entrée listed below for an additional \$3 per guest*

<b>Veggie Scramble</b> <i>Onions, bell peppers, mushrooms tomatoes</i>	<b>Belgian Waffle</b>
<b>French Toast</b>	<b>Breakfast Frittata</b> <i>Mixed Vegetables, cheese, sausage, eggs and house spices</i>

## Brunch

(for groups of 20 or more – served 10:00a.m. until 12:00p.m.)

*Includes seasonal fruit tray, assorted pastries, scrambled eggs, bacon, sausage, country potatoes, assorted juices, coffee and tea*

Choice of one entrée \$26	Choice of two entrees \$29	Choice of three entrees \$33
Children 6-12 \$16	Children under 6 <i>Free</i>	

<b>Veggie Scramble</b> <i>Onions, bell peppers, mushrooms, tomatoes</i>	<b>Chicken Cordon Bleu</b> <i>(add \$2 per person)</i> <i>A breaded chicken breast stuffed with ham, swiss cheese and served with a creamy hollandaise sauce</i>
<b>French Toast</b>	<b>Chicken Marsala</b> <i>(add \$2 per person)</i> <i>Seared chicken served with a light mushroom marsala sauce</i>
<b>Belgian Waffle</b>	<b>Prime Rib</b> <i>(add \$4 per person)</i> <i>Black pepper encrusted oven roasted rib eye served with creamy horseradish and au jus</i>
<b>Breakfast Frittata</b> <i>Mixed vegetables, cheese, sausage, egg and house spices</i>	<b>Flat Iron Steak</b> <i>(add \$4 per person)</i> <i>Guinness marinated flat iron steak with a whole grain mustard sauce</i>

*\*when ordering a lunch entrée item a green salad may be substituted for assorted pastries*

*Prices and menu selections are subject to change – service charge and sales tax not included*

# Brunch Bar Options

## Drink Stations

### **Mimosa Station**

*Sparkling wine with orange juice*  
\$8/person

### **Wine Station**

*House Chardonnay, Cabernet and Merlot*  
\$8/person

### **Satellite Bar Setup**

*Set up only for limited options – individual drinks  
charged by consumption*  
\$250

### **Bloody Mary Station**

*Well vodka with our house made Bloody Mary mix and olives*  
\$9/person

### **Combination Station**

*Choose any two drink stations*  
\$11/person

# Lunch Bar Options

## Drink Stations

### **Mimosa Station**

*Sparkling wine with orange juice*  
\$10/person

### **Wine Station**

*House Chardonnay, Cabernet and Merlot*  
\$10/person

### **Satellite Bar Setup**

*Set up only for limited option – individual drinks  
charged by consumption*  
\$250

### **Bloody Mary Station**

*Well Vodka with our house made Bloody Mary mix and olives*  
\$11/person

### **Combination Station**

*Choose any two drink stations*  
\$13/person

*Prices and menu selections are subject to chance – service charge and sales tax not included*

# Lunch Buffets

2018

(served 11:00a.m. – 3:00p.m. – for groups of 20 or more)

## Traditional Buffet

Includes your choices of salad and starch from the selections listed below, fresh seasonal vegetables, pasta salad, fruit salad, rolls and butter and iced tea station

**Salads:** *Mixed greens* with assorted dressing. *Southwest Caesar salad* with black beans, corn, feta cheese, tortilla strips with chipotle Caesar dressing. *Mango Salad* with papayas, mangos and mango vinaigrette. *Sun-dried tomato salad* with mixed greens, cucumbers, tomatoes, asiago cheese and sun-dried tomato vinaigrette. *Greek Salad* with feta cheese, tomatoes, red onions, pepperoncini and olives. *California Salad* tossed with candied pecans, bleu cheese, and raspberry vinaigrette.

**Starches:** Rice Pilaf, Yukon Gold and Sour Cream Mashed Potatoes, Roasted Potatoes, Au Gratin Potatoes. Add a second starch for \$2.00 per person

Choices of one entrée \$29    Choice of two entrees \$34    Choice of three entrees \$38    Children 6 – 12 \$19    Children under 6 Free

### Meats

#### Roast Prime Rib of Beef (add \$3 per person)

Black pepper encrusted oven roasted rib eye served with creamy horseradish sauce and au jus

#### New York Striploin

Served with a burgundy wine sauce

#### Sweet and Spicy Polynesian Steak

Flank steak marinated with pineapple juice, soy sauce, brown sugar, garlic and spices, served with a sweet and spicy Polynesian sauce

#### Guinness Marinated Flat Iron Steak

Guinness marinated flat iron steak with whole grain mustard sauce

### Poultry

#### Tomato Alfredo Rotini with Chicken

Creamy marinara sauce, parmesan cheese and grilled chicken breast over rotini pasta

#### Chicken Parmesan

Breaded chicken breast with marinara, provolone and parmesan cheeses

#### Italian Stuffed Chicken

Baked chicken breast stuffed with prosciutto, boursin cheese, spinach and sun-dried tomatoes, served with a tomato cream sauce

#### Chicken Cordon Bleu

A breaded chicken breast stuffed with ham, swiss cheese and served with a creamy hollandaise sauce

#### Chicken Marsala

Seared chicken served with a light mushroom marsala sauce

#### Champagne Chicken

Boneless chicken breast stuffed with a mixture of artichoke hearts, black olives, shredded parmesan and brie cheeses, served with a champagne-mushroom cream sauce

### Seafood

#### Shrimp Scampi

Sautéed prawns in lemon garlic butter sauce over pasta

#### Mahi Mahi (add \$2 per person)

Served with a tomato relish and spiced beurre blanc

#### Baked Salmon

Oven roasted and served with a lemon caper sauce

#### Halibut (add \$2 per person)

Pan seared with grilled pineapple salsa and served with orange butter sauce

### Vegetarian

#### Eggplant Parmesan

Breaded and seasoned eggplant topped with provolone and parmesan cheeses and marinara sauce

#### Baked Pasta Alforno

With vegetables and a tomato alfredo sauce

#### Zucchini Cakes

Panko encrusted pan fried zucchini, carrot and dill cakes served with roasted red bell pepper aioli

#### Vegetable Risotto

Risotto with seasonal vegetables

Prices and menu selections are subject to change – service charge and sales tax not included

# Lunch Buffets

2018

## ***Sandwich Buffet***

*Includes pasta salad, fruit salad, mixed green salad with assorted dressings, assorted cheeses, pickles, lettuce, onions, tomatoes, condiments and an iced tea station*

**Hamburger**  
\$22

**Grilled Chicken**  
\$24

**Burgers and Chicken**  
\$26

**Cold Cuts**  
*(ham, smoked turkey and salami)*  
\$22

## ***Fajita Buffet***

*Includes Spanish rice, Mexican corn, refried beans, Southwest Caesar salad, soft flour tortillas, taco shells, shredded cheese, lettuce, tomatoes, assorted salsas, sour cream, guacamole and iced tea station*

**Choice of Chicken, Beef or Portobello Mushrooms**  
\$26

**Combination** *(choice of two entrees)*  
\$30

## ***Pasta Bar***

*Includes garlic bread, fruit salad, cucumber tomato salad, Caesar salad and an iced tea station  
pasta and assorted sauces: marinara, bolognese (meat sauce), alfredo and creamy pesto*

**Choice of Meatballs or Italian Sausage**  
\$24

**Combination Station** *(Meatballs and Italian Sausage)*  
\$28

## ***Southern Buffet***

*Includes mashed potatoes, corn on the cob, corn bread, sliced watermelon, mixed green salad with assorted dressings, cole slaw and iced tea station*

Choice of one entrée \$28

Choice of two entrees \$32

Choice of three entrees \$36

**Barbecue Chicken** *(bone-in)*

**Grilled Hot Links**

**Barbecue Beef Ribs**

**Grilled New York Steak** *(add \$3 per person)*

**Barbecue Baby Back Ribs**

*Prices and menu selections are subject to change – service charge and sales tax not included*

# Lunch Buffets

2018

## **Soup and Salad Bar**

*Includes fresh rolls and an iced tea station*

Choice of two proteins \$24

Choice of three proteins \$26

**Soup** (choose one): *Southwest Chicken Tortilla, Chicken Noodle, Tomato Bisque, Clam Chowder, Cream of Broccoli, Beef and Wild Rice*

**Toppings:** *Cherry Tomatoes, Carrots, Red Onions, Black Olives, Cucumbers, Hard Boiled Eggs, Croutons, Shredded Cheddar Cheese, Crumbled Bleu Cheese*

**Greens** (choices of two): *Mixed Greens, Romaine, Spinach*

**Dressings** (choice of three): *Ranch, 1000 Island, Italian, Oil and Vinegar, Sun-dried Tomato Vinaigrette, Raspberry Vinaigrette, Bleu Cheese*

**Proteins:** *Grilled Chicken, Turkey, Ham, Salmon (add \$4/person), Shrimp (add \$3/person), Seared Ahi Tuna (add \$6/person), Dungeness Crab (market price)*

## **Gourmet Sandwich Buffet**

*Includes fruit salad, pasta salad, mixed green salad with assorted dressings and an iced tea station*

Choice of three sandwiches \$23

Choice of four sandwiches \$25

### **Southwest Turkey**

*Smoked Turkey, tomato, lettuce, pepper jack cheese and roasted red pepper aioli on focaccia bread*

### **Italian**

*Salami, ham, provolone cheese, lettuce, tomato and oil and vinegar on sourdough baguette*

### **Ham and Cheddar**

*Applewood smoked ham, tomato, lettuce, mild cheddar cheese and honey mustard on focaccia bread*

### **Vegetable**

*Grilled Portobello mushroom, caramelized onions, chipotle aioli and roasted red peppers on hard focaccia*

### **Turkey Pesto**

*Smoked turkey, tomato, lettuce, swiss cheese and pesto on sweet french baguette*

### **BLTA**

*Bacon, lettuce, tomato, avocado and mayonnaise on sweet french baguette*

### **Smoked Salmon**

*On sliced white bread*

### **Cucumber and Cream Cheese**

*On sliced white bread*

*Prices and menu selections are subject to change – service charge and sales tax not included*

# Hors D'oeuvres

2018

## Hot Hors D'oeuvres

(priced per dozen, four dozen minimum per item)

### Prime Rib Tostada

With pico de gallo  
\$34

### Mini Crab Fritters

With roasted red bell pepper aioli  
\$40

### Coconut Prawns

With Asian plum sauce  
\$39

### Sausage Stuffed Mushrooms

Parmesan and provolone cheeses, and panko  
breadcrumbs  
\$39

### Steak Skewers

With chimichurri  
\$37

### Cheese Beignets

With red wine jam  
\$29

### Arancini

Fried risotto balls with  
prosciutto and mozzarella  
\$30

### Mini Vegetable Spring Rolls

With sweet and sour dipping sauce  
\$32

### Mini Tacos

Chicken and onion jam  
\$30

### Chicken Polpetini

\$34

### Tequila Lime Shrimp

With cilantro, jalapenos and scallions  
\$38

### Baked Brie Bruschetta

On a crostini with seasonal jam  
\$29

### Spanakopita

Filo dough stuffed with spinach and feta cheese  
\$30

### Crispy Spiced Artichokes

With lemon caper aioli  
\$29

### Chicken Pot Stickers

With soy dipping sauce  
\$24

### Fried Ravioli

With Garlic oil, parmesan and marinara sauce  
\$29

### Duck Confit Fritters

With mango chutney  
\$44

## Cold Hors D'oeuvres

(priced per dozen, four dozen minimum per item)

### Chilled Prawns

With green goddess  
\$35

### Mushroom, Bacon and Ricotta

#### Crostini

\$36

### Black Pepper Seared Tuna

Seared tuna on a wonton with cucumber  
avocado sesame salad  
\$33

### Salmon Poke

In wonton cones  
\$31

### White Gazpacho

Almonds, grapes, sherry vinegar,  
olive oil and bread  
\$27

### Baby Shrimp Ceviche Cocktail

With avocado and salsa on a corn tortilla  
\$28

### Endive with Pecans, Bleu Cheese, Apple & Blackberry

\$26

### Tomato Bruschetta

Tomato, basil, garlic, olive oil and boursin cheese  
on a crostini  
\$25

### Roasted Artichoke Crostini

\$25

### Smoked Salmon on Corn Meal Blinis

With dill crème fraiche  
\$32

### Peanut Crusted Soy Glazed Tofu

\$27

Any event ordering hors d'oeuvres **only** must purchase a minimum of a dozen pieces per person  
The recommended number of hors d'oeuvres at a dinner event is three to five pieces per person

Prices and menu selections are subject to change – service charge and sales tax not included



## ***Stationary Reception Specialties***

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### **Smoked Salmon**

*Served with mini-bagels, cream cheese, capers and diced red onions*  
\$170/ Serves 30-40

### **Imported and Domestic Cheese Mirror**

*Served with crackers*  
\$90/ Serves 20-30

### **Cold Cut Display**

*Variety of sliced meats and cheeses served with rolls and condiments*  
\$150/ Serves 20-30

### **Baked Brie**

*Stuffed with apricot jam and served with crostinis*  
\$90/ Serves 20-30

### **Antipasto Tray**

*Salami, provolone, pepperoncini, olives and roasted vegetables*  
\$130/ Serves 20-30

### **Seasonal Fruit Display**

\$90/ Serves 20-30

### **Bruschetta Platter**

*Tomato basil, sun dried tomato and goat cheese, caramelized onions and spinach*  
\$90/ Serves 20-30

### **Vegetable Crudit **

\$90/ Serves 20-30

## ***Stationary Carved Items***

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### **New York Strip Loin**

*Served with horseradish sauce, mayonnaise and petite rolls*  
\$550/ Serves 60

### **Roast Turkey Breast**

*Served with cranberry relish, mayonnaise and petite rolls*  
\$295/ Serves 40

### **Herb and Pepper Crusted Roast Beef**

*Roasted choice top round aged beef rolled in herbs and pepper*  
*Served with horseradish, mayonnaise, mustard and petite rolls*  
\$400/ Serves 60

### **Roast Pork Loin**

*Served with red wine, onion and apple jam, assorted mustards and petite rolls*  
\$295/ serves 40

## ***Risotto Station - \$4.00p/p (choose 3)***

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### **Vegetarian Risotto**

*Yellow squash, asparagus, red onions, parmesan cheese*

### **Saffron and Chorizo Risotto**

*Spanish Chorizo, bell peppers and sweet peas*

### **Seafood Risotto**

*Bay shrimp, calamari, celery, carrots and parmesan cheese*

### **Risotto Bianco**

*Toppings include: pancetta, roasted mushrooms, asparagus, sundried tomatoes, roasted garlic, parmesan cheese and basil*

## ***White Cheddar Macaroni and Cheese Station - \$4.00 p/p***

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*Toppings include: bacon, ham, breadcrumbs, caramelized onions, asparagus, diced tomatoes, green onions, jalapenos*

*Prices and menu selections are subject to chance – service charge and sales tax not included*

# Sit-Down Dinner

2018

(beginning at 3:00p.m. – for groups of 50 or more)

All entrees served with your choice of salad and starch from the selections listed below, fresh asparagus and baby carrots, rolls and butter and a coffee station.

**Starches:** Rice Pilaf, Steamed Rice, Yukon Gold Mashed Potatoes with Sour Cream, Roasted Potatoes, Potato Croquettes, Au Gratin Potatoes with White Cheddar and Fennel.

## Salads

### **Caesar Salad**

Hearts of romaine, shaved parmesan and croutons  
Topped with Caesar dressing

### **Greek Salad**

Hearts of romaine, feta cheese, Kalamata olives, tomatoes, pepperoncini, red onions and cucumbers with Greek dressing

### **Sesame Salad**

Napa cabbage, romaine lettuce, radicchio, scallions, peanuts, sesame seeds with sesame dressing

### **Mango Salad**

Mixed greens, papayas and mangos with mango vinaigrette

### **California Salad**

Seasonal baby greens with candied pecans, crumbled bleu cheese, cucumbers and tomatoes with raspberry vinaigrette

### **Caribbean Salad**

Spinach, pecans, strawberries and mandarin oranges with mango dressing

### **Waldorf Style Salad**

Seasonal baby greens with crapes, candied pecans, celery and creamy dressing

### **Southwest Caesar Salad**

Hearts of romaine, black beans, corn, feta cheese and tortilla strips with chipotle Caesar dressing

## Entrees

### Poultry

#### **Moroccan Chicken**

Seared airline chicken breast served with sundried tomato and citrus puree  
\$49

#### **Italian Stuffed Chicken**

Baked chicken breast stuffed with prosciutto, boursin cheese, spinach and sundried tomatos served with a roasted garlic tomato cream sauce  
\$49

#### **Spiced Grilled Chicken**

Grilled airline chicken breast with creamed corn sauce  
\$49

#### **Honey Mustard Chicken**

Seared airline chicken breast with mustard sauce and served with onion and apple jam and glace de poulet  
\$49

#### **Mushroom Chicken**

Pan roasted airline chicken breast with a roasted garlic and cognac sauce  
\$49

#### **Champagne Chicken**

Boneless chicken breast stuffed with a mixture of artichoke hearts, black olives, shredded parmesan and brie cheeses, served with champagne-mushroom cream sauce  
\$49

### Meat

#### **New York Steak**

Grilled choice New York steak topped with burgundy wine sauce  
\$50

#### **Guinness Marinated Flat Iron Steak**

Guinness marinated flat iron steak with wholegrain mustard sauce  
\$51

#### **Braised Short Ribs**

Served over parmesan risotto  
\$52

#### **Filet Mignon**

Grilled tenderloin of beef topped with roasted shallot demi-glaze  
\$53

Prices and menu selections are subject to chance – service charge and sales tax not included

2018

## Seafood

(based on seasonal availability)

### Baked Salmon

*Baked filet of salmon served with lemon caper sauce*  
\$50

### Mahi Mahi

*Served with a tomato relish & spiced beurre blanc*  
\$51

### Panko and Dijon Encrusted Salmon

*Crusted with panko bread crumbs, roasted garlic, Dijon mustard and  
butter served with citrus beurre blanc*  
\$50

### Halibut

*Pan seared halibut topped with grilled pineapple salsa and served with  
orange butter sauce*  
\$54

### Scallops

*Served with cauliflower and corn on a cauliflower puree*  
\$52

### Yellow Fin Tuna

*Green papaya & mango salad with papaya seed vinaigrette*  
\$50

## Combination Dinners

(\*Combination dinners will count as two entrée choices)

**Filet Mignon** with your choices of **Baked Salmon, Garlic  
Prawns** or any of the sit-down **Chicken** entrees  
\$58

**New York Steak** with your choice of **Baked Salmon, Garlic  
Prawns** or any of the sit-down **Chicken** entrees  
\$60

## Vegetarian

### Vegetable Risotto

*Risotto with seasonal vegetables, garlic and parmesan cheese*  
\$34

### Fresh Vegetable Pasta

*Seasonal vegetables with homemade pasta*  
\$36

### Zucchini Cakes

*Panko encrusted pan fried zucchini, carrot and dill cakes served with  
roasted red pepper aioli*  
\$36

### Eggplant Parmesan

*Breaded and seasoned eggplant topped with provolone and parmesan  
cheeses and marinara sauce*  
\$36

## Children's Menu

**Kids' Mac and Cheese**  
\$19

**Kid's Cheeseburger with fruit**  
\$19

**Chicken Strips with fruit**  
\$19

*\*For a sit-down dinner, you may choose two entrees plus one vegetarian and one child's option. If you wish to order a third entrée, add \$5 for each person requesting that entrée. No more than one entrée per category may be selected. With multiple selections, entrée identification at the table is required.*

*Prices and menu selections are subject to chance – service charge and sales tax not included*

# Dinner Buffets

2018

(beginning at 3:00p.m. – for groups of 50 or more)

Includes your choice of salad and starch from the selections listed below, fresh seasonal vegetables, fresh fruit salad, pasta salad, cucumber-tomato salad, rolls and butter and a coffee station

Choice of two entrees \$50    Choice of three entrees \$55    Children 6-12 \$19    Children under 6 Free

## Salads

(choose one)

### Caesar Salad

Hearts of romaine, shaved parmesan and croutons  
Tossed in Caesar dressing

### Greek Salad

Hearts of romaine, feta cheese, Kalamata olives, tomatoes, pepperoncini,  
red onions and cucumbers with Greek dressing

### Sesame Salad

Napa cabbage, romaine lettuce, radicchio, scallions, peanuts, sesame  
seeds with sesame dressing

### Mango Salad

Mixed greens, papayas and mangos with mango vinaigrette

### California Salad

Seasonal baby greens with candied pecans, crumbled bleu cheese,  
cucumbers and tomatoes with raspberry vinaigrette

### Caribbean Salad

Spinach, pecans, strawberries and mandarin oranges with mango dressing

### Waldorf Style Salad

Seasonal baby greens with crapes, candied pecans, celery and creamy  
dressing

### Southwest Caesar Salad

Hearts of romaine, black beans, corn, feta cheese and tortilla strips with  
chipotle Caesar dressing

## Starches

(Choose one, add a second starch for \$2 per person)

### Rice Pilaf

### Au Gratin Potatoes with White Cheddar Cheese and Fennel

### Yukon Gold and Sour Cream Mashed Potatoes

### Roasted Potatoes

### Steamed Rice

### Potato Croquettes

## Poultry

### Chicken Marsala

Chicken breast with creamy marsala sauce and mushrooms

### Italian Stuffed Chicken

Baked chicken breast stuffed with prosciutto, boursin cheese, spinach and  
sun-dried tomatoes served with a tomato cream sauce

### Champagne Chicken

Boneless chicken breast stuffed with a mixture of artichoke hearts, black  
olives, shredded parmesan and brie cheeses, served with champagne-  
mushroom cream sauce

### Honey Mustard Chicken

Chicken breast brushed with mustard sauce and stuffed with onion and  
apple jam and glace de poulet

### Chicken Parmesan

Breaded chicken breast with marinara, provolone and parmesan cheeses

### Mushroom Stuffed Chicken

Boneless chicken breast stuffed with mushrooms and ricotta with pesto  
cream sauce.

Prices and menu selections are subject to change – service charge and sales tax not included

2018

## *Meats*

### **Roast New York Strip Loin**

*Oven roasted served with burgundy wine sauce*

### **Roast Prime Rib of Beef**

*Black pepper encrusted roasted rib eye served with creamy horseradish sauce and au jus*

### **Guinness Marinated Flat Iron Steak**

*Guinness marinated flat iron steak with wholegrain mustard sauce*

### **Sweet and Spicy Polynesian Steak**

*Marinated with pineapple juice, soy sauce, brown sugar, garlic and spices, served with a sweet and spicy Polynesian sauce.*

### **Roast Pork Loin**

*Marinated in mustard and served with apple and onion jam*

## *Seafood*

*(Based on Seasonal Availability)*

### **Baked Salmon**

*Oven roasted and served with a lemon caper sauce*

### **Shrimp Scampi**

*Sauteed prawns in lemon garlic butter sauce over pasta*

### **Halibut** (add \$3 per person)

*Pan seared with grilled pineapple salsa, served with orange butter sauce*

### **Mahi Mahi** (add \$2 per person)

*Served with a tomato relish and spiced beurre blanc*

## *Vegetarian*

### **Eggplant Parmesan**

*Breaded and seasoned eggplant topped with provolone and parmesan cheeses and marinara sauce*

### **Baked Pasta**

*Rotini and seasonal pasta in a tomato cream sauce with provolone and ricotta cheese*

### **Zucchini Cakes**

*Panko encrusted pan fried zucchini, carrot and dill cakes served with roasted red bell pepper aioli*

### **Vegetable Risotto**

*Risotto with seasonal vegetables, garlic and parmesan cheese*

*Prices and menu selections are subject to chance – service charge and sales tax not included*

# Bar Packages

2018

## Bar Package Options

*Bar packages are priced per person*

*Consumption of alcoholic beverages will be refused to anyone under the age of 21 year old and anyone who does not have proper identification. We reserve the right to refuse service of alcohol to anyone. Any adult who purchases alcohol for a minor will be asked to leave along with the minor caught drinking. No more than one drink will be served to one person at a time. When purchasing a package that includes alcohol guests under 21 will be charged for bar Option One.*

**Bar Packages One thru Seven begin at the conclusion of your ceremony or at the start time of your reception/banquet and end one half hour prior to the end of your scheduled event excluding overtime.**

**Option One \$7**

*Soft drinks, sparkling apple cider and juice*

**Option Two \$20**

*Option One and draft beer*

**Option Three \$21**

*Option One and house wine and sparkling wine*

**Option Four \$26**

*Option One and draft beer, house wine and sparkling wine*

**Option Five \$30**

*Option Four & Well Liquor*

*(ex. Seagram's Vodka, Burnett's Gin, Castillo Rum, Pepe Lopez Tequila, Early Times Whiskey, Clan Macgregor Scotch, Korbel Brandy)*

*\*Specialty drinks not included*

**Option Six \$34**

*Option Four & Well, Call Liquor*

*(Ex. Absolut, Stolli, Skyy, Tanqueray, Bacardi, 1800, Jack Daniels, J&B)*

**Option Seven \$40**

*Option Four & Well, Call and Premium Liquors*

*(ex. Grey Goose, Ketel One, Makers Mark, Chivas Regal, Bombay Sapphire, Cazadores)*

*\*Does not include all in-stock liquors*

*All packages are served from the bar only. Specific brands are subject to change and limited to availability. Packages do not include bottled beverages*

*Prices and menu selections are subject to change – service charge and sales tax not included*

## ***Add-Ons***

*The additional options are offered when purchasing a bar package. These prices are not valid if not in addition to an applicable bar package.*

### **Sparkling Wine/Apple Cider Toast**

*When added to a bar package that includes wine – glasses will be filled once for all occupied seats - \$2/person*

### **Wine on the tables for dinner**

*When added to a bar package that includes wine*

*\$25 per table for one bottle of **house** red and one bottle of **house** white wine or \$35 unlimited during dinner\**

*\$35 per table for one bottle of **midlevel** red and one bottle of **midlevel** white wine or \$54 unlimited during dinner\**

*\$45 per table for one bottle of **premium** red and one bottle of **premium** white wine or \$66 unlimited during dinner\**

*\*Dinner is defined as one and a half hours from the time dinner service begins. Bottles will not be replenished unless emptied during dinner service.*

*\*\*Unfinished wine bottles may not be taken home*

### **Hand-passed wine/sparkling wine during cocktail hour**

*When added to a bar package that includes wine  
\$2/person*

### **Wine Upgrade to all in-stock wines**

*When added to a bar package that includes wine  
\$7/person*

### **Wine upgrade to any in-stock mid-range wines**

*When added to a bar package that includes wine  
\$3/person*

### **Specialty beer on draft**

*Available upon request – inquire for pricing*

### **Outdoor Satellite Bar Setup**

*When added to a bar package, includes limited selection that matches the bar package chosen. Only available during cocktail hour. Please inquire for more information  
\$500*

### **Bottle Beer**

*When added to any bar package that includes beer  
\$2/person*

*Prices and menu selections are subject to change – service charge and sales tax not included*

# Bar By Consumption

2018

*If you would like to host the bar by consumption we would be happy to work with you to find a solution that works best for your event. You may host the bar based on the type of drinks (host beer & wine only or host up to call drink, etc.), by time (host only for the first hour), by dollar amount or any combination of these options.*

## Toast

*When not hosting a wine package at the bar*

### **Sparkling Wine/Apple Cider Toast**

*Glasses will be filled once for all occupied seats  
\$3.00/person*

## Corkage for Wine/Champagne

*When party brings in wine purchased on their own – we will chill appropriately*

\$15/750ml bottle

\$20/1.5L bottle

\$5/bottle sparkling cider

*\*Only charged for open bottles*

## Wine on the Tables

*When not hosting a wine package at the bar*

\$52 per table for one bottle of **house red** and one bottle of **house white wine**\*

\$62 per table for one bottle of **midlevel red** and one bottle **midlevel white wine**\*

\$72 per table for one bottle of **premium red** and one bottle of **premium white wine**\*

*\*Unfinished wine bottles may not be taken home*

## Individual Drink Prices

*When not combined with a bar package*

**Soda** \$3.50

**Well Liquor** \$6.50

**Juice** \$4.50

**Call Liquor** up to \$9

**House Wine** \$7

**Premium Liquor** up to \$10.75

**Midlevel Wine** \$9

**Draft Beer** \$6.50 - \$7.50

**Premium Wine** \$12

**Bottled Beer** \$5.50 - \$6.00

**Sparkling Wine** \$8

*Prices and menu selections are subject to change – service charge and sales tax not included*



# Dessert

2018

**Traditional Tiramisu**  
\$6

**Vanilla Ice Cream with a Cookie Wafer**  
\$3.50

**Ice Cream Station**  
*(vanilla ice cream with a wide array of assorted toppings)*  
\$6

**Assorted Mini Desserts**  
*(cheesecakes, bars, mini cupcakes – served buffet style)*  
\$22 per dozen

**New York Cheesecake**  
\$7

**House Cookies** *(served buffet style)*  
\$15 per dozen  
Add a milk station for \$2.00 per person

**Mini Chocolate Dipped Strawberries** *(served buffet style)*  
\$2.50 each

## Late Night Snacks

**\$6 per person**

Choose one from the options below

**Grilled Cheese**

**Quesadillas**

**Tacos**

**Sliders**

**French Fries**

*Prices and menu selections are subject to change – service charge and sales tax not included*

# Cake Package

2018

## Standard

### *Cake Flavors*

White Cream

Lemon Zest

Marble Swirl

Vanilla Yellow

Dutch Chocolate

Chocolate Devils Food

Vanilla/Chocolate Tuxedo

### *Filling Selections*

Chocolate Buttercream

Lemon Cream

Strawberry

Bavarian Mousse

Mocha Cream

Lemon Curd

Apricot

Cream Cheese

Fudge

Raspberry

Pineapple

Vanilla Swiss Buttercream

### *Frosting Selections*

Vanilla Chocolate Swiss Alpine Buttercream

\$6.00 per person

*Up to three tiers, depending on number of guests. Price includes clouding of linen over short riser and cake cutting. Must be booked in advance. Will require a separate consultation/tasting with **Cake Expressions**. Special decorations/flowers/flavors/fillings/frostings will incur additional pricing.*

## Specialty

*Please inquire about specialty pricing during your consultation with Cake Expressions - any upgrade will be paid directly to Cake Expressions*

### *Cake Flavors*

Almond Cream

Old Country Carrot Cake

Banana Nut

Chocolate Raspberry Truffle

Lemon/Almond Poppyseed

Genoise

Red Velvet

Chocolate Decadence

Mango Cream

Honey Spice

### *Filling Selections*

Burnt Almond

Pecan Cream Cheese

Princess Tiramisu

Ganache, Dark or White Chocolate

Oreo

Marzipan Cream

German Chocolate

Chocolate Mint

Cookie Mousse

Mango Mousse

Raspberry

Cookies & Cream

Mocha Chip

Italian Canolli Cream

Napolean

Bailey's Butter Brickle

### *Frosting Selections*

Vanilla or Chocolate Bavarian Mousse

Rolled White Chocolate Fondant

Poured White or Chocolate Ganache

Marzipan

*Prices and menu selections are subject to change – service charge and sales tax not included*

# Floral Package

2018

Congratulations on your upcoming wedding! Thank you for your consideration on being your florist. Yvonne and Mamie Kirk have been the owners of Heavenly Blossoms for 27 years. We take great pride in making your wedding day unique and special. We have worked as a valued vendor with Cinnabar Hills Golf Club since 2000 and it has been a pleasure to work with such fine wedding professionals. Please give us a call or email with any questions you may have.

## Heavenly Package

*By Heavenly Blossoms*

### **Bridal Bouquet**

*Hand tied or cascade*

### **5 Bridesmaids Bouquets**

### **4 Corsages**

*Including 2 mother's corsages*

### **5 Groomsmen Boutonnieres**

### **4 Boutonnieres**

*Including 2 father's boutonnieres*

### **1 Flower Girl**

*(can be replaced with additional bridesmaid bouquet)*

### **10 Centerpieces for Reception Tables**

### **Head Table of Sweetheart Table Arrangement**

### **Complimentary Toss Bouquet**

## Ceremony Flowers

### **2 Ceremony Floral Arrangements**

### **6 Hanging Floral Pieces for Ceremony Chairs**

### **Flowers Available for This Package**

**Seasonal flowers that are available the month of the wedding**

**Flowers available all year round: Roses, Hydrangeas, Lilies and Tulips. Does not include Lily of the Valley, Stephanotis**

**\$2,800.00 Including Set-Up, Delivery and the Full Package**  
**\$2,200.00 excluding the Ceremony Flowers**

**Sales Tax Not Included**

This package is not affiliated with or purchased through Cinnabar Hills Golf Club.

To discuss this floral package please contact Yvonne at Heavenly Blossoms

Phone: 408-978-7266

Email: kirk\_yvonne@yahoo.com

*Prices and menu selections are subject to chance – service charge and sales tax not included*

# Other

2018

## Outdoor Wedding Ceremony

*Includes a white aisle runner, arrangement of up to 250 white chairs, rehearsal time with assistance and bridal chambers. If more chairs are required, an additional charge may apply.*  
\$1,500.00

## Non-standard Table Set-up

*Standard set-up includes tables for 10 people, a napkin per person, appropriate glassware and silverware*  
\$15 per table

## Cocktail Tables

*Limited to space availability – includes standard ivory tablecloth*  
\$17 per table

**Cake Cutting** *(unless purchasing cake through CHGC or providing cupcakes without the need of plates/forks)*

\$3.00 per guest

**Dessert Plate and Utensil Rental** *(for cupcakes, traditional hors d'oeuvres or dessert)*

\$0.50 per guest

## Bottled Water Stand during Wedding Ceremony

\$1.25 per guest

## Specialty Linens

*Included in the price of your event are floor length ivory tablecloths for your guest tables and a polyester napkin of your color choice from our extensive offerings, floor length ivory tablecloths for your head table, cake table, DJ table, gift table and sign-in (guestbook) table. Prices listed below are for changes in color to standard tablecloths or "extra" linen accessories. (please be advised that our standard ivory offerings are very light in color but not quite as stark as white. White does not match our china or room décor.) A sample book of linens is available to view upon request.*

### Ivory Polyester Chair Covers with Sash

*(please inquire about specialty fabrics)*  
\$5.50 – 7 per chair

### Colored/Specialty Chair Covers

\$6 per chair

### Colored/Specialty Tablecloths

\$5 – 16 per table

### Table Runners

\$8 – 15 per table

### Table Overlays

(90" x 90" colored tablecloth on top of standard ivory tablecloth)  
\$10 – 18 per table

### Floor Length Color Tablecloths

\$11 – 23 per table

### Specialty Napkins

\$.25 - \$.75 per napkin

### Chiavari Chairs *(per chair price)*

50 – 100 Chairs \$8.50                      101 – 150 chairs \$8.00

151 – 200 chairs \$7.50                      201 – 250 chairs \$7.00

## Overtime

*Any amount of time that extends beyond the five-hour evening event maximum (or five and a half hours if ceremony is held on site) or past 11:00p.m. is considered overtime.*

*No more than two hours of overtime may be purchased for any event*

**Prearranged Standard Overtime up until 11:00p.m.** *(two week notice)* - \$300/ half hour    \$600/hour

**Prearranged Premium Overtime** *(two week notice)* - \$550/half hour    \$1,100/hour

Any function continuing past 11:00pm will be charged the premium overtime fee (even within the five-hour allowed time frame).

*Prices and menu selections are subject to change – service charge and sales tax not included*

# Off Peak Packages

2018

*Packages available January – April, and November – December (excluding January 1<sup>st</sup> and December 31<sup>st</sup>). No substitutions. You may upgrade or add-on to any of the package from the main banquet menu. Please refer to the main banquet menu for more specific descriptions of the items listed below.*

## Tulip

Room Rental

Two Entrée Buffet Dinner

Three Pieces of Hors D'oeuvres per Guest

Unlimited Soda, Juice and Coffee

Sparkling Wine/Apple Cider Toast *(glasses will be filled once for all occupied seats)*

Wedding Cake "Standard" cake up to three tiers depending on the number of guests

*Two entrée dinner buffet (B) including two entrees from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables, fresh fruit salad, pasta salad, cucumber-tomato salad, rolls and butter. Add a second starch for \$2 per person*

### *Salads*

*(Choose One)*

**Mixed Greens (B)**

**Southwest Caesar**

**Caesar**

**Greek**

### *Starches*

*(Choose One, add a second start for \$2 per person)*

**Rice Pilaf**

**Au Gratin Potatoes**

**Yukon Gold and Sour  
Cream Mashed Potatoes**

**Roasted Potatoes**

### *Meats*

**Guinness Marinated Flat Iron Steak**

**Sweet and Spicy Polynesian Steak**

### *Chicken*

**Chicken Marsala**

**Chicken Parmesan**

### *Seafood*

**Baked Salmon**

*Choice of any three of the following hors d'oeuvres:*

### **Hot**

**Baked Brie Bruschetta**

**Spanakopita**

**Crispy Fried Artichokes**

**Chicken Pot Stickers**

**Fried Ravioli**

**Cheese Beignets**

### **Cold**

**Tomato Bruschetta**

**Roasted Artichoke Crostini**

**Peanut Crusted Soy Glazed Tofu**

**Arancinis**

**Baby Shrimp Ceviche Cocktail**

**Apple & Blackberry Endive**

\$68 per person/ \$40 children 6 and under

*Prices and menu selections are subject to change – service charge and sales tax not included*

# Off Peak Packages

2018

Packages available January – April, and November – December (excluding January 1<sup>st</sup> and December 31<sup>st</sup>). No substitutions. You may upgrade or add-on to any of the package from the main banquet menu. Please refer to the main banquet menu for more specific descriptions of the items listed below.

## Lily

### Room Rental

Two Entrée Buffet Dinner or Two Entrée Sit-down Dinner

Three Pieces of Hors D'oeuvres per Guest

Unlimited Draft Beer, House Wine, Sparkling Wine, Soda, Juice and Coffee

Sparkling Wine/Apple Cider Toast (glasses will be filled once for all occupied seats)

Wedding Cake "Standard" cake up to three tiers depending on the number of guests

Two entrée dinner buffet (B) including two entrees from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables, fresh fruit salad, pasta salad, cucumber-tomato salad, rolls and butter. Add a second starch for \$2 per person

Or

Two entrée sit-down (S) dinner from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables and rolls and butter

### Salads

(Choose One)

Mixed Greens (B)

Southwest Caesar

Caesar

Greek

### Starches

(Choose One, add a second start for \$2 per person)

Rice Pilaf

Au Gratin Potatoes

Yukon Gold and Sour  
Cream Mashed Potatoes

Roasted Potatoes

### Meats

Guinness Marinated Flat Iron Steak (B&S)

Sweet and Spicy Polynesian Steak (B)

Roast New York Strip Loin (B)

New York Steak (S)

### Chicken

Moroccan Chicken (S)

Chicken Parmesan (B)

Champagne Chicken (B&S)

Italian Stuffed Chicken (B&S)

Chicken Marsala (B)

### Other

Baked Salmon (B&S)

Vegetable Risotto (B&S)

Eggplant Parmesan (B&S)

Zucchini Cakes (B&S)

Choice of any three of the following hors d'oeuvres:

### Hot

Baked Brie Bruschetta  
Chicken Pot Stickers  
Spanakopita  
Mini Vegetable Egg Rolls  
Tequila Lime Shrimp  
Mini Chicken Tacos  
Cheese Beignets  
Chicken Satay  
Crispy Fried Artichokes  
Fried Ravioli

### Cold

Tomato Bruschetta  
Peanut Crusted Soy Glazed Tofu  
Salmon Poke  
Baby Shrimp Ceviche Cocktail  
Arancinis  
Apple and Blackberry Endive  
White Gazpacho  
Roasted Artichoke Crostini

\$86 per person/ \$40 children 6 and under

Prices and menu selections are subject to change – service charge and sales tax not included

# Off Peak Packages

2018

Packages available January – April, and November – December (excluding January 1<sup>st</sup> and December 31<sup>st</sup>). No substitutions. You may upgrade or add-on to any of the package from the main banquet menu. Please refer to the main banquet menu for more specific descriptions of the items listed below.

## Orchid

### Room Rental

Three Entrée Buffet Dinner or Two Entrée Sit-down Dinner

Four Pieces of Hors D'oeuvres per Guest

Unlimited Well Liquor, Draft Beer, House Wine, Sparkling Wine, Soda, Juice and Coffee

House Wine on Tables for Dinner (One bottle of red and one of white)

Sparkling Wine/Apple Cider Toast (glasses will be filled once for all occupied seats)

Wedding Cake "Standard" cake up to three tiers depending on the number of guests

Two entrée dinner buffet (B) including two entrees from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables, fresh fruit salad, pasta salad, cucumber-tomato salad, rolls and butter. Add a second starch for \$2 per person

Or

Two entrée sit-down (S) dinner from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables and rolls and butter

### Salads

(Choose One)

Mixed Greens (B)      Southwest Caesar  
Caesar                      Greek  
Sesame                      California

### Starches

(Choose One, add a second starch for \$2 per person)

Rice Pilaf                      Au Gratin Potatoes  
Yukon Gold and Sour  
Cream Mashed Potatoes      Roasted Potatoes

### Meats

Guinness Marinated Flat Iron Steak (B&S)  
Sweet and Spicy Polynesian Steak (B)  
Roast New York Strip Loin (B)  
Roast Prime Rib of Beef (B)  
New York Steak (S)  
Filet Mignon (S)

### Chicken

Moroccan Chicken (S)  
Chicken Parmesan (B)  
Champagne Chicken (B&S)  
Italian Stuffed Chicken (B&S)  
Spiced Creamed Corn Chicken (S)  
Honey Mustard Chicken (B&S)  
Mushroom Stuffed Chicken (B)

### Other

Baked Salmon (B&S)  
Panko and Dijon Encrusted Salmon (S)  
Shrimp Scampi (B)  
Mahi Mahi (B&S)  
Vegetable Risotto (B&S)  
Eggplant Parmesan (B&S)  
Zucchini Cakes (B&S)

Choice of any four of the following hors d'oeuvres:

### Hot

Baked Brie Bruschetta  
Chicken Pot Stickers  
Spanakopita  
Mini Vegetable Egg Rolls  
Coconut Prawns  
Chicken Satay  
Steak Skewers  
Sausage Stuffed Mushrooms  
Fried Ravioli  
Tequila Lime Shrimp

### Cold

Tomato Bruschetta  
Arancinis  
Roasted Artichoke Crostini  
Baby Shrimp Ceviche Cocktail  
Salmon Poke  
Seared Tuna  
White Gazpacho  
Apple and Blackberry Endive  
Chilled Prawns  
Peanut Crusted Soy Glazed Tofu

\$96 per person/ \$40 children 6 and under

Prices and menu selections are subject to change – service charge and sales tax not included

## Preferred Vendors

### Florists

**Bloomster's**  
408.268.5518  
Bloomsters.com

**Heavenly Blossoms**  
408.978.7266  
Heavenlyblossoms.com

**Citti's Florist**  
408.371.7000  
Cittisflorist.com

**Lost & Found Designs**  
408.476.3139  
bailevida@hotmail.com

### Officiants

**Steve Beck**  
408.476.7688  
Weddingsbysweetpea.com

**Brian Salinas**  
925.385.8041  
Sealedwithakiss.com

**Jaimee Hinman**  
408.314.5084  
Weddingsbyjaimee.com

### Photographers

**Deanna Graham**  
408.806.1880  
Deannagraham.com

**Carlos Da Silva**  
408.251.3686  
Carlosdasilva.com

**Elite Entertainment**  
408.733.8833  
E3music.com

**Sound In Motion**  
408.354.4050  
Simdjs.com

**Andre Nguyen**  
408.840.3773  
Takenbyandre.com

**Discovery Bay Studios**  
925.216.4454  
Discoverybaystudios.com

**Ultimate Sounds**  
408.691.0003  
Ultimatesounds-dj.com

### Miscellaneous

### Videographers

**Legacy Films**  
408.358.3400  
Legacyfilmsevents.com

**Ocean Blue Video**  
408.316.3932  
Oceanbluevideo.com

**Say Ya Photobooth**  
415.944.7505  
Sayyaphotobooth.com

**Avalon Limos**  
650.579.2677 ext. #3253  
Avalontrans.com

**Elite Entertainment**  
408-733.8833  
E3music.com  
(photo booth)

**Sound In Motion**  
408-354-4050  
Simdjs.com  
(photo booth/lighting)

### Hair & Makeup

**Love and Artistry**  
408.840.3830  
Loveandartistry.com

### Accommodations

**Marriott Residence Inn**  
Bernal/San Ignacio  
408-226-7676

**The Westin San Jose**  
South Market Street  
408-295-2000

Cinnabar Hills Golf Club claims no affiliation with the above mentioned vendors. You are not required to use our preferred vendors. We are not contracted with these vendors, nor have they paid to be on this list. These vendors have met our high standards and know what works well pertaining to our venue.