

Welcome

2012

Welcome 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 2012 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 \$1275. 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 Years Eve and New Years 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.

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 \$1,500, 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 cashiers check will be accepted. If all payments are made by check, we will offer a 1.5% discount off of your final balance. If any additional charges are incurred the night of your event the remaining balance must be paid by the conclusion of the event. Payments received within nine months of your event are non-refundable and non-transferable. 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 p.m. 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 a.m. and 3:00 p.m.

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 option at no additional fee. For any additional entrée offered there will be a \$5 charge per plate 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 as well as 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 of ten including floor length ivory tablecloths, choice of polyester napkin color, china, appropriate stemware, flatware, standard banquet chairs, and a 20'x20' dance floor. Any nonstandard 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.

Wedding Ceremony: Your wedding ceremony at Cinnabar Hills is \$995 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.

Extras: It is the contracting parties 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 servers, favors, votives, 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 Planner 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.

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: _____

Breakfast / Brunch

2012

Continental Breakfast

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

Hawk

Seasonal fresh fruit, assorted pastries and bagels with cream cheese.
Assorted juices, coffee and tea.
\$11

Cinnabar

Assorted pastries and bagels with cream cheese.
Assorted juices, coffee and tea.
\$9

Quicksilver

Assorted pastries and bagels with cream cheese. Coffee and tea.
\$8

Oak

Coffee and tea.
\$3

Breakfast Buffet

(for groups of 20 or more — available until 10:30 a.m.)

Includes seasonal fruit tray, assorted pastries, scrambled eggs, bacon, sausage, country potatoes, assorted juices, coffee and tea.
\$17

Add an entree listed below for an additional \$2 per guest.

Eggs Benedict

Belgian Waffle

French Toast

Breakfast Casserole

Sourdough bread, cheese, sausage, eggs, house spices and corn flakes.

Brunch

(for groups of 20 or more — served 10:00 a.m. until 2:00 p.m.)

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

Choice of one entrée \$20 Choice of two entrées \$23 Choice of three entrées \$27
Children 6-12 \$14 Children Under 6 Free

Eggs Benedict

Chicken Cordon Bleu

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

French Toast

Chicken Marsala

Seared chicken served with a light mushroom marsala sauce.

Belgian Waffle

Breakfast Casserole

Sourdough bread, cheese, sausage, eggs, house spices and corn flakes.

Prime Rib (add \$4 per person)

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

Flat Iron Steak

Guinness marinated flat iron steak with a whole grain mustard sauce.

* when ordering a lunch entree 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

2012

Drink Stations

Mimosa Station

Sparkling wine with orange juice

\$4/person

Bloody Mary Station

Well vodka with our housemade bloody mary mix and olives

\$4/person

Wine Station

House Chardonnay, Cabernet and Merlot

\$3/person

Combination Station

Choose any two drink stations

\$5.50/person

Satellite Bar Setup

*Setup only for limited options - individual
drinks charged by consumption*

\$250

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

Lunch Buffets

2012

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

Traditional Buffet

Includes your choice of salad and starch from the selections listed below, fresh seasonal vegetables, orzo pesto salad, fruit salad, rolls and butter and iced tea station.

Salads: *Mixed greens* with assorted dressings; *Southwest Caesar salad*; *Mango salad* with papayas, mangos and mango vinaigrette; *Sun-dried tomato salad* with mixed greens, cucumbers, tomatoes, sun-dried tomato vinaigrette and asiago cheese; *Greek salad* tossed with feta cheese, tomatoes, red onions, peperoncinis and olives; *California salad* tossed with candied pecans, bleu cheese and raspberry vinaigrette. **Starches:** rice pilaf, roasted garlic and white cheddar cheese mashed potatoes, roasted red potatoes, au gratin potatoes. Add a second starch for \$2.00 per person.

Choice of one entrée \$27 Choice of two entrées \$32 Choice of three entrées \$36 Children 6–12 \$15 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.

Guinness Marinated Flat Iron Steak

Guinness marinated flat iron steak with whole grain mustard 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.

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.

Pesto Halibut (add \$2 per person)

Pan seared halibut with pesto and sweet tomato butter.

Baked Salmon

Oven roasted and served with a creamy dill sauce.

Halibut (add \$2 per person)

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

Vegetarian Items

Eggplant Parmesan

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

Lasagna

Sautéed spinach, marinara sauce, ricotta and mozzarella cheeses.

Zucchini Cakes

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

Vegetable Risotto

Risotto with mushrooms, tomatoes, spinach, garlic and parmesan cheese.

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

2012

Sandwich Buffet

Includes orzo pesto salad, fruit salad, mixed green salad with assorted dressings, assorted cheeses, pickles, lettuce, onions, tomatoes, condiments and iced tea station.

Hamburger

\$19

Grilled Chicken

\$21

Burgers and Chicken

\$22

Cold Cuts

(ham, smoked turkey and salami)

\$19

Fajita Buffet

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

Choice of Chicken, Beef or Portobello Mushrooms

\$23

Combination (choice of two entrées)

\$26

** May be turned into a tostada salad buffet. Please inquire about pricing.*

Pasta Bar

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

Choice of Meatballs or Italian Sausage

\$22

Combination (Meatballs and Italian Sausage)

\$25

Southern Buffet

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

Choice of one entrée \$27 Choice of two entrées \$32 Choice of three entrées \$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

2012

Soup and Salad Bar

Includes fresh rolls and an iced tea station.

Choice of two proteins \$16 Choice of three proteins \$18

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

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

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

Toppings: *Cherry Tomatoes, Carrots, Jicama, Red Onions, Sliced Mushrooms, Black Olives, Cucumbers, Hard Boiled Eggs, Diced Bacon, Kidney Beans, Broccoli, Peperoncinis, Croutons, Shredded Jack and Cheddar Cheeses, Crumbled Bleu Cheese*

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

Tea Sandwich Buffet

Includes fruit salad, orzo pesto salad, mixed green salad with assorted dressings and an iced tea station.

Choice of three sandwiches \$17 Choice of four sandwiches \$19

Southwest Turkey

Smoked turkey, tomato, lettuce, pepper jack cheese and roasted red pepper aioli on focaccia bread.

Ham and Cheddar

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

Turkey Pesto

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

Italian

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

Vegetable

Grilled portobello mushroom, caramelized onions, chipotle aioli and roasted red peppers on herb focaccia.

BLTA

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

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

Hors D'oeuvres

2012

Hot Hors D'oeuvres

(priced per dozen, four dozen minimum per item)

Lobster Tostada

Sauteed lobster with chipotle slaw and cilantro
\$44

Firecracker Shrimp

With spicy chili plum sauce
\$33

Baked Brie Bruschetta

On a crostini with seasonal jam
\$24

Mini Crab Cakes

With roasted red bell pepper aioli
\$36

Mini Vegetable Egg Rolls

With sweet and sour dipping sauce
\$26

Spanakopita

Filo dough stuffed with spinach and feta cheese
\$23

Coconut Prawns

With Asian plum sauce
\$35

Stuffed Artichoke Bottoms

With Brie cheese, butter, herbs and panko breading
\$26

Parmesan Crusted Artichokes

With thyme and parsley
\$22

Bacon Wrapped Scallops

With mango chutney sauce
\$33

Chicken Satay

With peanut sauce
\$26

Chicken Pot Stickers

With soy dipping sauce
\$19

Sausage Stuffed Mushrooms

Parmesan and provolone cheeses, onion, garlic, basil, thyme and oregano with a balsamic reduction
\$33

Tequila Lime Shrimp

With cilantro, jalapenos and scallions
\$26

Fried Ravioli

With garlic oil, parmesan and sauce
\$19

Filo Cup

With caramelized onion and feta cheese
\$24

Cold Hors D'oeuvres

(priced per dozen, four dozen minimum per item)

Chilled Prawns

With cocktail sauce
\$29

Pear Crostini

With gorgonzola mousse and caramelized walnuts
\$24

Tomato Bruschetta

Tomato, basil, garlic, olive oil and boursin cheese on a crostini
\$20

Smoked Chicken Bruschetta

With sun-dried tomato pesto and wild mushrooms
\$26

Baby Shrimp Ceviche Cocktail

With avocado and salsa on a corn tortilla
\$21

Eggplant Caponata Crostini

Roasted eggplant, tomatoes, bell peppers, basil and garlic on a crostini
\$20

Seared Tuna

Seared tuna on a wonton with pickled ginger and asian slaw
\$24

Mini Stuffed Red Potatoes

Chilled potato stuffed with guacamole, sour cream and green onions
\$20

Prosciutto and Melon

\$19

Chicken Salad on Cracker

With pesto aioli and toasted almonds
\$24

Pesto Cream Cheese Stuffed Salami

\$19

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

Smoked Salmon

Served with mini-bagels, cream cheese, capers and diced red onions

\$150 / Serves 30–40

Cold Cut Display

Variety of sliced meats and cheeses served with rolls and condiments

\$120 / Serves 20–30

Antipasto Tray

Salami, provolone, peperoncinis, olives and roasted vegetables

\$100 / Serves 20–30

Meze Platter

*Hummus, Mediterranean Tapenade and Spanakopita spreads
served with pita bread*

\$100 / Serves 20–30

Imported and Domestic Cheese Mirror

Served with crackers

\$60 / Serves 20–30

Baked Brie

Stuffed with apricot jam and served with crostinis

\$60 / Serves 20–30

Seasonal Fruit Display

\$60 / Serves 20–30

Vegetable Crudit 

\$60 / Serves 20–30

Stationary Carved Items

Baron of Beef

Served with horseradish sauce, au jus, mayonnaise and petite rolls

\$600 / Serves 90–100

Herb and Pepper Crusted Roast Beef

*Roasted choice top round aged beef rolled in herbs and pepper and
served with horseradish, mayonnaise, mustard and petite rolls*

\$325 / Serves 60

Roast Turkey Breast

Served with cranberry relish, mayonnaise and petite rolls

\$275 / Serves 40

Baked Glazed Ham

Served with mayonnaise, assorted mustards and petite rolls

\$275 / Serves 40

Sit-Down Dinner

2012

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

All entrées served with your choice of salad and starch from the selections listed below, fresh seasonal vegetables, rolls and butter and coffee station.

Starches: rice pilaf, Mediterranean roasted garlic couscous with tomatoes and basil, roasted garlic and white cheddar cheese mashed potatoes, roasted red potatoes, au gratin potatoes, twice-baked potatoes.

Salads

Antipasto Salad

Mixed greens, bell peppers, salami, garbanzo beans, peperoncinis, feta cheese and Italian dressing.

Greek Salad

Hearts of romaine, feta cheese, kalamata olives, tomatoes, peperoncinis, red onions and cucumbers tossed in Greek dressing.

Sesame Salad

Napa cabbage, romaine lettuce, radicchio, scallions, peanuts, sesame seeds and water chestnuts in sesame dressing.

Mango Salad

Mixed greens, papayas and mangos in mango vinaigrette.

California Salad

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

Caribbean Salad

Spinach, pecans, strawberries, and mandarin oranges with a mango dressing.

Sun-dried Tomato Salad

Mixed greens, cucumbers, tomatoes and parmesan cheese tossed in sun-dried tomato vinaigrette dressing.

Southwest Caesar Salad

Hearts of romaine, black beans, corn, feta cheese and tortilla strips tossed in chipotle caesar dressing.

Entrées

Chicken

Pesto Chicken

Stuffed with sun-dried tomato pesto, provolone cheese and served with a creamy basil pesto sauce.
\$42

Italian Stuffed Chicken

Baked chicken breast stuffed with prosciutto, boursin cheese, spinach and sun-dried tomatoes served with a roasted garlic tomato cream sauce.
\$42

Chicken Cordon Bleu

A breaded chicken breast stuffed with ham, swiss cheese and served with a creamy hollandaise sauce.
\$42

Honey Mustard Chicken

Seared airline chicken breast stuffed with brie, onions, apple and glazed with a whole grain honey mustard sauce.
\$42

Boursin Stuffed Chicken

Pan roasted airline chicken breast stuffed with boursin cheese and served with truffle oil jus.
\$42

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.
\$42

Beef

New York Steak

Grilled choice New York steak topped with burgundy wine sauce.
\$43

Guinness Marinated Flat Iron Steak

Guinness marinated flat iron steak with whole grain mustard sauce.
\$43

Stuffed Steak

Flat iron steak stuffed with spinach and brie with a wild mushroom and bleu cheese sauce.
\$44

Blackened Rib Eye

Cajun spice rubbed grilled rib eye steak with sherry peppercorn sauce.
\$46

Filet Mignon

Grilled tenderloin of beef topped with roasted shallot demi-glaze.
\$46

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

2012

Seafood

Baked Salmon

Baked fillet of salmon served with creamy dill sauce.
\$43

Panko and Dijon Encrusted Salmon

*Crusted with panko bread crumbs, roasted garlic, dijon mustard
and butter served with citrus buerre blanc.*
\$44

Pesto Halibut

Pan seared halibut with pesto and sweet tomato butter.
\$46

Crab Encrusted Salmon

*Baked salmon topped with crab, bell peppers, onions and dill served with
lemon dijon vinaigrette.*
\$45

Halibut

*Pan seared halibut topped with grilled pineapple salsa and served with
orange butter sauce.*
\$46

Combination Dinners

Filet Mignon with your choice of **Baked Salmon,**

Scampi or any of the sit-down **Chicken** entrées.
\$48

New York Steak with your choice of **Baked Salmon,**

Scampi or any of the sit-down **Chicken** entrées.
\$46

Vegetarian

Vegetable Risotto

Risotto with mushrooms, tomatoes, spinach, garlic and parmesan cheese.
\$27

Zucchini Cakes

*Panko encrusted pan fried zucchini, carrot and dill cakes served with
roasted red bell pepper aioli.*
\$29

Grilled Vegetable Encrouté

*A medley of vegetables grilled and baked in a flaky pastry, served with a
red pepper coulis.*
\$29

Eggplant Parmesan

*Breaded and seasoned eggplant topped with provolone and parmesan
cheeses and marinara sauce.*
\$29

Children's Menu

Kids' Mac and Cheese

\$15

Kids' Cheeseburger with fruit

\$15

Chicken Fingers with fruit

\$15

** For a sit-down dinner, you may choose two entrées 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 change — service charge and sales tax not included

Dinner Buffets

2012

(beginning at 3:00 p.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, orzo pesto salad, cucumber-tomato salad, rolls and butter and a coffee station.

Choice of two entrées \$41 Choice of three entrées \$46 Children 6–12 \$18 Children under 6 Free

Salads

(Choose One)

Antipasto Salad

Mixed greens, bell peppers, salami, garbanzo beans, peperoncinis, feta cheese and Italian dressing.

Greek Salad

Hearts of romaine, feta cheese, kalamata olives, tomatoes, peperoncinis, red onions and cucumbers tossed in Greek dressing.

Sesame Salad

Napa cabbage, romaine lettuce, radicchio, scallions, peanuts, sesame seeds and water chestnuts in sesame dressing.

Mango Salad

Mixed greens, papayas and mangos in mango vinaigrette.

California Salad

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

Caribbean Salad

Spinach, pecans, strawberries, and mandarin oranges with a mango dressing.

Sun-dried Tomato Salad

Mixed greens, cucumbers, tomatoes and parmesan cheese tossed in sun-dried tomato vinaigrette dressing.

Southwest Caesar Salad

Hearts of romaine, black beans, corn, feta cheese and tortilla strips tossed in chipotle caesar dressing.

Starches

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

Rice Pilaf

Au Gratin Potatoes

Roasted Garlic and White Cheddar Cheese Mashed Potatoes

Roasted Red Potatoes

Poultry

Pesto Chicken

Stuffed with sun-dried tomato pesto, provolone cheese and served with a creamy basil pesto sauce.

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 a champagne-mushroom cream sauce.

Honey Mustard Stuffed Chicken

Seared chicken breast stuffed with brie, onion, apple and glazed with a whole grain honey mustard sauce.

Chicken Cordon Bleu

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

Chicken Parmesan

Breaded chicken breast with marinara, provolone and parmesan cheeses.

Boursin Stuffed Chicken

Pan roasted chicken breast stuffed with boursin cheese and served with truffle oil jus.

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

2012

Meats

Roast New York Strip Loin

Oven roasted served with burgundy wine sauce.

Roast Prime Rib of Beef

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

Guinness Marinated Flat Iron Steak

Guinness marinated flat iron steak with whole grain 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.

Seafood

Baked Salmon

Oven roasted and served with a creamy dill sauce.

Shrimp Scampi

Sautéed prawns in lemon garlic butter sauce over pasta.

Halibut (add \$2 per person)

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

Pesto Halibut (add \$2 per person)

Pan seared halibut with pesto and sweet tomato butter.

Vegetarian Items

Eggplant Parmesan

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

Lasagna

Sautéed spinach, marinara sauce, ricotta and mozzarella cheese.

Zucchini Cakes

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

Vegetable Risotto

Risotto with mushrooms, tomatoes, spinach, garlic and parmesan cheese.

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

Bar Packages

2012

Bar Package Options

Bar packages are priced per person.

Consumption of alcoholic beverages will be refused to anyone under the age of 21 years 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 \$5

Soft drinks, sparkling apple cider and juice

Option Two \$14

Option One and draft beer

Option Three \$14

Option One and house wine and sparkling wine

Option Four \$19

Option One and draft beer, house wine and sparkling wine

Option Five \$23

Option Four & Well Liquor

(ex. Seagram's Vodka, Burnett's Gin, Castillo Rum, Pepe Lopez Tequila, Early Times Whiskey, Cluny Scotch, Paul Masson Brandy)

**Specialty drinks not included*

Option Six \$27

Option Four & Well, Call Liquor

(ex. Absolut, Stoli, Skyy, Tanqueray, Bacardi, 1800, Jack Daniels, J&B)

Option Seven \$33

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*

Bar packages Eight thru Fourteen begin at the conclusion of your ceremony or at the start time of your reception/banquet and end one hour later or are added to the corresponding bar packages above for overtime pricing per hour.

Option Eight \$3

Soft drinks, sparkling apple cider and juice

Option Nine \$8

Option One and draft beer

Option Ten \$8

Option One and house wine and sparkling wine

Option Eleven \$10

Option One and draft beer, house wine and sparkling wine

Option Twelve \$12

Option Four & Well Liquor

(ex. Seagram's Vodka, Burnett's Gin, Castillo Rum, Pepe Lopez Tequila, Early Times Whiskey, Cluny Scotch, Paul Masson Brandy)

**Specialty drinks not included*

Option Thirteen \$14

Option Four & Well, Call Liquor

(ex. Absolut, Stoli, Skyy, Tanqueray, Bacardi, 1800, Jack Daniels, J&B)

Option Fourteen \$16

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

2012

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.

Hand-passed wine/sparkling wine during cocktail hour

when combined with a bar package that includes wine — \$2/person

Wine on the tables for dinner

When combined with a bar package that includes wine.

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

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

*\$45 per table for one bottle of **premium** red and one bottle **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*

Sparkling Wine/Apple Cider Toast

*When added to a bar package that already includes wine —
glasses will be filled once for all occupied seats*

\$1.50/person

Wine upgrade up to any in-stock mid-range wines

When added to a bar package that already includes wine

\$3/person

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

Wine upgrade to all in-stock wines

*When added to a bar package that already includes wine
\$5/person*

Specialty beer on draft

Available upon request — inquire for pricing

Bottled Beer

*When added to any bar package already offering beer
\$2/person*

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

Bar by Consumption

2012

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 type of drinks (host beer & wine only or host up to call drinks, etc...), by time (host only for the first hour), by dollar amount or any combination of these options.

Corkage for Wine/Champagne

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

\$10/750ml bottle

\$16/1.5L bottle

\$3/bottle sparkling cider

** Only charged for opened bottles*

Wine on the Tables

When not combined with a bar package or a package that does not include wine

\$44 per table for one bottle of **house** red and one bottle **house** white wine*

\$54 per table for one bottle of **midlevel** red and one bottle **midlevel** white wine*

\$64 per table for one bottle of **premium** red and one bottle **premium** white wine*

** Unfinished wine bottles may not be taken home*

Toast

When not combined with a bar package

Sparkling Wine/Apple Cider Toast

Glasses will be filled once for all occupied seats

\$2.00/person

Individual Drink Prices

When not combined with a bar package

Soda \$2

Well Liquor \$5.25

Juice \$2.50

Call Liquor \$6.25-6.75

House Wine \$5

Premium Liquor \$7.00 and up

Midlevel Wine \$7

Draft Beer \$4-6

Premium Wine \$7.50-11.25

Bottled Beer \$4-6.50

Sparkling Wine \$6

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

Dessert

2012

(choose one dessert — priced per person)

Molten Lava Cake

Topped with vanilla ice cream
\$7.50

Apple, Peach or Blueberry and Pear Cobbler

Topped with vanilla ice cream
\$5

Traditional Tiramisu

\$6

Vanilla Ice Cream with a Cookie Wafer

\$3.50

Ice Cream Bar

(vanilla ice cream with a wide array of assorted toppings)
\$6

Assorted Mini Desserts

(cheesecakes, bars, mini cakes — served buffet style)
\$18 per dozen

Strawberry Shortcake

\$5

House Brownies or Cookies *(served buffet style)*

\$15 per dozen

Cheesecake

(Mocha Hazelnut, Turtle or New York)
\$5

Chocolate Dipped Strawberries *(served buffet style)*

Market Price

Brownie a la mode

\$4

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

Cake Package

2012

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 or Chocolate Swiss Alpine Buttercream

\$5.25 per person

Up to three tiers, depending on number of guests. Price includes clouding of linen over short riser and cake cutting. Requires an additional \$300 deposit. Must be booked in advance. Will require a separate consultation/tasting with Cake Expressions. Special decorations/flavors/fillings/frostings will incur additional pricing.

Specialty

Please inquire about specialty pricing during your consultation with Cake Expressions — any upgrades 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

Ganache, Dark or White Chocolate

Oreo Cookie Mousse

Marzipan Cream

Tiramisu

Chocolate Mint Cookies & Cream

Mocha Chip

Mango Mousse

German Chocolate

Bailey's Butter Brickle

Italian Canolli Cream

Raspberry Napoleon

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

Other

2012

Outdoor Wedding Ceremony

Includes a white aisle runner, arrangement of up to 250 white chairs, rehearsal time and assistance and bridal chambers. If more chairs are required an additional charge may apply.
\$995

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
\$15 per table

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

\$2 per guest

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

\$0.50 per guest

Outdoor Water Station during Wedding Ceremony

\$50

Bottled Water Stand during Wedding Ceremony

\$1.25 per guest

Specialty Linens

Included in the price of your event are an ivory tablecloth per guest table, polyester napkin of your color choice from our extensive offerings, tablecloth and skirting for your head table, cake table, disc jockey table, coffee 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 decor.) 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 Tablecloth (replaces skirting)

\$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 11:00 p.m. is considered overtime. No more than two hours of overtime may be purchased for any event.

Prearranged overtime up until 11:00 p.m. *(two week notice)* — \$300/half hour | \$600/hour

If prearranged overtime is cancelled the day of the event, a \$300 cancellation fee will be assessed.

Two week – Day-of-the-event Overtime up until 11:00 p.m. — \$800/hour

Prearranged Premium Overtime *(two week notice)* — \$550/half hour | \$1100/hour

Any function continuing past 11:00 p.m. will be charged the premium overtime fee (even if within the five-hour allowed time frame). If prearranged premium overtime is cancelled the day of the event, a \$550 cancellation fee will be assessed.

Two week – Day-of-the-event Premium Overtime — \$1300/hour

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

Preferred Vendors

2012

Florists

The Wild Geranium
408.354.5171
thewildgeranium.com

Heavenly Blossoms
408.978.7266
heavenlyblossoms.com

Lani Elizabeth
408.893.5130
lanielizabeth.com

Precious & Blooming
408.221.4105
preciousandblooming.com

Flower Affairs
408.356.3824
flower-affairs.com

Photographers

Ashley Maxwell
408.269.3086
ashleymaxwellphoto.com

Tanja Lippert
408.356.2718
tanjalippertphotography.com

Augie Chang
415.713.6338
augiechang.com

Janae Shields
415.516.1418
janaeshields.com

Stagi Imagery
866.299.0875
fineartweddingphotography.com

Deanna Graham-Garcia
408.806.1880
deannagraham.com

Carlos Da Silva
408.251.3686
carlosdasilva.com

Videographers

Infinity Productions
408.226.0411
infinityproductions.com

Legacy Films
408.356.3400
legacyfilmsevents.com

Hair & Makeup

Monique Torres
408.710.6794
moniquetorres86@yahoo.com

Bakeries

Please inquire about Cinnabar Hills' Wedding Cake Vendor

Officiants

Pastor Jon Olson
408.355.3585
pastorjonolson.com

Steve Beck
408.842.3910
weddingsbysweetpea.com

Disc Jockeys

Sound in Motion
408.354.4050
simdjs.com

Denon & Doyle
1.800.944.9585
djay.com

Cali Entertainment
408.445.2254
calientertainmentmusic.com

Donovan Minero Productions
408.691.8798
djdineroproductions.com

Accommodations

Holiday Inn Silicon Valley
408.972.7800
sanjosehi.com

Hilton Garden Inn
408.840.7000

The Fairmont
408.998.1900

Marriott Residence Inn
408.226.7676

Miscellaneous

Photo Works Interactive
(photo booths)
1.800.990.8445
photoworksinteractive.com

Royal Coach Tours
(shuttle service)
408.279.4801
royal-coach.com

Sound in Motion
(uplighting)
408.354.4050
simdjs.com

Rehearsal Dinner Locations

La Foret
408.997.3458
laforetrestaurant.com

Maurizio's
408.782.7550
mauriziosrestaurant.com

Fuzia Restaurant
408.779.3200
fuziarestaurant.com

Mama Mias
408.776.8111
mamamias.com

Cinnabar Hills 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 standards and have the knowledge of what works well pertaining to our venue.

Off Peak Packages

2012

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

Oak

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*

Salads

(Choose One)

Tossed Green

Southwest Caesar

Sun-dried Tomato

Greek

Starches

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

Rice Pilaf

Au Gratin Potatoes

**Roasted Garlic and White Cheddar
Cheese Mashed Potatoes**

Roasted Red Potatoes

Meats

(Choose One)

Guinness Marinated Flat Iron Steak

Sweet and Spicy Polynesian Steak

Chicken

(Choose One)

Chicken Marsala

Chicken Parmesan

Choice of any three of the following Hors D'oeuvres:

Hot

Baked Brie Bruschetta

Spanakopita

Parmesan Crusted Artichokes

Chicken Pot Stickers

Fried Ravioli

Filo Cup

Cold

Tomato Bruschetta

Prosciutto and Melon

Eggplant Caponata Crostini

Mini Stuffed Red Potatoes

Pesto Cream Cheese Stuffed Salami

Baby Shrimp Ceviche Cocktail

Pear Crostini

\$52 per person / \$40 children 6 and under

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

2012

Quicksilver

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 entrées from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables, fresh fruit salad, orzo pesto 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)

Tossed Green

Southwest Caesar

Sun-dried Tomato

Greek

Starches

(Choose One)

Rice Pilaf

Au Gratin Potatoes

**Roasted Garlic and White Cheddar
Cheese Mashed Potatoes**

**Roasted Red Potatoes
Risotto**

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

Pesto Chicken (B&S)

Chicken Parmesan (B&S)

Champagne Chicken (B&S)

Italian Stuffed Chicken (B&S)

Chicken Cordon Bleu (B&S)

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

Spanakopita

Tequila Lime Shrimp

Filo Cup

**Parmesan Crusted
Artichokes**

Chicken Pot Stickers

Mini Vegetable Egg Rolls

Stuffed Artichoke Bottoms

Chicken Satay

Fried Ravioli

Cold

**Pesto Cream Cheese
Stuffed Salami**

**Eggplant Caponata
Crostini**

Prosciutto and Melon

Pear Crostini

**Mini Stuffed Red
Potatoes**

**Baby Shrimp Ceviche
Cocktail**

Tomato Bruschetta

**Chicken Salad on a
Cracker**

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

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

2012

Hawk

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

Three entrée dinner buffet (B) including three entrées from the selections below, your choice of salad and starch from the selections listed below, fresh seasonal vegetables, fresh fruit salad, orzo pesto 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)

Tossed Green Southwest Caesar
Sun-dried Tomato Sesame
Greek California

Starches

(Choose One)

Rice Pilaf Au Gratin Potatoes
Roasted Garlic and White Cheddar
Cheese Mashed Potatoes Roasted Red Potatoes

Meats

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

Chicken

Pesto Chicken (B&S)
Chicken Parmesan (B&S)
Champagne Chicken (B&S)
Italian Stuffed Chicken (B&S)
Chicken Cordon Bleu (B&S)
Honey Mustard Chicken (B&S)
Boursin Stuffed Chicken (B&S)

Other

Baked Salmon (B&S)
Panko & Dijon Encrusted Salmon (S)
Shrimp Scampi (B)
Halibut or Pesto Halibut (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
Firecracker Shrimp Chicken Satay
Filo Cup Sausage Stuffed Mushrooms
Bacon Wrapped Scallops Tequila Lime Shrimp
Stuffed Artichoke Bottoms Fried Ravioli
Parmesan Crusted
Artichokes

Cold

Pesto Cream Cheese Stuffed
Salami Baby Shrimp Ceviche
Cocktail
Tomato Bruschetta Mini Stuffed Red Potatoes
Eggplant Caponata Crostini Chilled Prawns
Prosciutto and Melon Smoked Chicken Bruschetta
Pear Crostini Chicken Salad on a Cracker

\$80 per person / \$40 children 6 and under

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