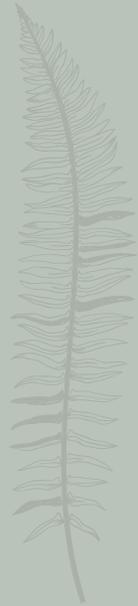


·THE PIERPONT INN·

Pierpont Inn Weddings: The Perfect Setting for Love.



Here's to Beautiful Beginnings.

Your love story is one-of-a-kind and deserves a setting that is, too — The Pierpont Inn. Exquisitely appointed and rich in romance, character and charm, The Pierpont Inn offers the ideal location for your wedding. Here, a wealth of scenic sites are available for your vows, from a lush garden flowing with the beauty of nature, to a pristine bluff with panoramic views of the Pacific Ocean, to a grand ballroom with elegant beamed ceilings and gleaming hardwood floors.

This is the place where wedding wishes are fulfilled. Renowned as Ventura's most enchanting boutique hotel, weddings held at The Pierpont Inn are as unique, stylish and beautiful as the couples they celebrate.

Stephanie Lundquist | Director of Catering
The Pierpont Inn

550 Sanjon Road, Ventura California 93001

MOBILE: 424-326-2431

INN: 805-643-0245, extension 3

EMAIL: StephanieLu@dknhotels.com





A Celebration Is in Order.

Congratulations on your upcoming marriage! We are thrilled that you have chosen to celebrate your special day with us. Our dynamic team of wedding professionals are dedicated to making your celebration a remarkably wonderful experience for both you and your guests.

As Ventura's premier destination for picture-perfect weddings, The Pierpont Inn offers an array of event packages that accommodate everything from intimate gatherings of close family and friends, to lavish affairs for up to 220 guests. Our award-winning chef and culinary team are skilled in creating menus that delight, and our staff is known for providing exceptional service to those who stay in our spacious rooms, romantic suites, or charming cottages.

Perhaps most importantly, when you choose The Pierpont Inn, you can relax and enjoy every moment of your celebration knowing we are as committed to making it an occasion to remember as you are.

Warmest regards,

The Pierpont Inn



Savor Each Moment

Divine Dishes. Delightful Beverages. Impeccable Service.
Everything you need to celebrate your love is here.

Bartender Fees

Bartenders are provided at a charge of \$150 per bartender per five-hour period. These fees are subject to California State sales tax. The hotel recommends one bartender for every 75-100 guests for a hosted bar and one bartender per every 100-150 guests for a cash bar. The Pierpont Inn reserves the right to discontinue alcoholic beverage service at any time. Only alcoholic beverages purchased from the hotel are permitted to be served in public areas.

Warning: Drinking beer, wine, coolers and other distilled beverages may increase cancer risks, and, if consumed during pregnancy, may cause birth defects.

Room Capacities

The Pierpont Inn has banquet facilities that accommodate groups from five to 220 people. Ask our catering staff which banquet room will best serve your needs.

Event Hours

Afternoon: 11 A.M. to 4 P.M. | Evening: 6 P.M. to 11 P.M.

Menu Selection

To comply with local health codes, all food and beverages served in banquet areas must be provided by The Pierpont Inn. All menus must be confirmed two weeks in advance. Exact numbers of each selection must be provided ten (10) working days in advance. Due to insurance regulations, no remaining food or beverages shall be removed from the premises. At conclusion of the function, such food and beverages become property of the hotel.

Guaranteed Guest Count

The expected guest count is required by noon, ten (10) working days prior to the event. This is the minimum guarantee not subject to reduction. If no guarantee is received by the Catering Department, The Pierpont Inn will use the number of guests estimated on the original contract as the guarantee.

Function rooms are assigned by the number of guests anticipated to attend. The Catering Department reserves the right to change the assigned rooms to comfortably accommodate guests, should attendance substantially drop or increase.

Deposits and Payments

To reserve banquet space, a non-refundable deposit is due upon booking. Payment in full is required seven (7) working days prior to the function date in the form of cash, credit card, money order or cashier's check. Personal checks will not be accepted for final payment unless received fourteen (14) days prior to the event.

It's Your Day

A truly memorable celebration calls for meticulous attention to detail and a team of professionals who have a lifetime commitment to making magic happen.

Service and Labor Charges

A 21% service charge and the California sales tax are added to all food, beverage, corkage, cake cutting, chair covers, chair rentals, dance floor, audiovisual and vendor table totals. California Law stipulates that the service charge is taxable. If room set-up changes are necessary less than 24 hours prior to the commencement of a function, a \$200 labor set-up fee will be added.

Decorations

- Client is responsible for all room decorations and placement of party favors
- Candles require prior hotel approval
- A \$200 clean-up fee is assessed if confetti or glitter of any type is used
- The Pierpont Inn does not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance unless prior approval is given by the Catering Department

Music and Entertainment

- Recommendations for entertainment are available through the Catering Department
- Entertainers must consider hotel guests when setting volume levels
- Music volume must be lowered by 10:30 P.M.
- The last song must begin by 11:45 P.M. and end no later than 12 A.M.
- All parties must sign the Entertainment Policy Agreement

Audio Visual Equipment

Audio-visual equipment may be arranged through The Pierpont Inn Catering Department.

Loss or Damages

The Catering/Banquet Department shall not assume responsibility for the loss or damage of any articles or merchandise left in the public function space.

Wedding Ceremony and Reception Coordinator

Your catering manager will assist you in the preplanning of your agenda, menu, set-up, linen selections and centerpieces. The banquet captain will be present the day of the event to coordinate the food and beverage particulars of your event. We highly recommend that you have a wedding consultant to coordinate your ceremony and other details of your reception.

Guest Room Rates

Guest room discounts are offered with the booking of ten or more rooms. Please contact our Sales Department at 805-643-0245 for additional information.

Delightful Indulgences

Setting the atmosphere for a wonderful affair requires giving guests a taste of the good things to come.

Tray-Passed Hors D'oeuvre

Cold Selections

Bruschetta Topped with Prosciutto
Tomato, Mozzarella and Basil Skewer
Ceviche Shooter
Melon Wrapped in Prosciutto

Hot Selections

Pan Seared Chicken or Pork Pot Stickers
Chicken or Beef Satay
Spinach Stuffed Mushroom Caps
Vegetarian Spring Rolls
Cocktail Meatballs

Cocktail Hour Enhancements

Vegetable Crudités and Gourmet Dips

Seasonal Cut Vegetables
Red Pepper Hummus
Spinach and Onion Dip
Italian Bread Sticks

Small (Up to 75 guests) \$175

Large (Up to 125 guests) \$250

Gourmet Domestic and Imported Cheese Display

Vermont White Cheddar
Brie
Stella Blue
Goat Cheese
Crackers
Dried Fruits and Nuts

Small (Up to 75 guests) \$250

Large (Up to 125 guests) \$325

Fresh Fruit Display

Seasonal Cut and Whole Fruits
Seasonal Berries

Small (Up to 75 guests) \$250

Large (Up to 125 guests) \$325

Cured Meats and Cheeses

Prosciutto
Dry Salami
Capicola
Chorizo
Swiss Cheese
Blue Cheese
Brie Cheese
Goat Cheese
Assorted Crackers and Breads

Small (Up to 25 guests) \$225

Medium (Up to 75 guests) \$350

Large (Up to 125 guests) \$500

Sweet Tooth Station

Churros with Chocolate Sauce
Hot Pretzels with Cheese Sauce and Mustard
Fresh Assorted Cookies
Brownies
Chocolate Covered Strawberries

\$32 Per Dozen for Churros, Pretzels Cookies and Brownies

\$5 Per Chocolate Strawberry

A Toast to the Happy Couple

It's time to raise a glass to love, to marriage, and to drinking in all the wonderful moments of a life lived together.

Beverage Pricing

Top Shelf Brands	\$10
Premium Brands	\$8
House Brands	\$6
House Wines	\$8
Domestic Beer	\$5
Imported Beer	\$6
Soft Drinks/Juices	\$3

Applicable sales tax will be added.

Cash Bar

Top Shelf Brands	\$11
Premium Brands	\$9
House Brands	\$7
House Wines	\$9
Domestic Beer	\$6
Imported Beer	\$7
Soft Drinks/Juices	\$4

Hosted Hourly Bar Packages

Prices are per guest and include domestic and imported beers, house wines and assorted soft drinks. Package bar hours must be consecutive.

Duration	Beer & Wine	House Brands	Premium	Top Shelf
One Hour	\$13	\$17	\$21	\$24
Two Hours	\$16	\$21	\$26	\$30
Each Additional Hour	\$7	\$8	\$9	\$10

Non-Alcohol Package: \$12 per person for guests under 21, not to exceed 4 hours.

Domestic & Imported Beers

Bud Light
Heineken
Dos Equis
805
Stella Artois
Hoppy Poppy IPA

House Brands

Vodka
Tequila
Rum
Gin
Whiskey
Bourbon

Premium Brands

Jose Cuervo Tequila
Absolut Vodka
Tanqueray Gin
Capitan Morgan
Jack Daniels
Jim Beam
Johnnie Walker Red

Top Shelf Brands

Patron Silver
Grey Goose Vodka
Bombay Sapphire
Bacardi Silver Rum
Knob Creek
Maker's Mark
Johnnie Walker Black
Chivas Regal 12

Other Beverages

Non-Alcoholic Fruit Punch \$45 Per Gallon
Non-Alcoholic Lemonade \$45 Per Gallon
Corkage Fee \$15 Per 750 ml Bottle

Wedding Ceremony Packages

Setting the atmosphere for a wonderful affair requires giving guests a taste of the good things to come.

Ocean Bluff — Up to 220 Guests | **Rose Garden** — Up to 150 Guests

\$1,000 — Includes White Folding Chairs and Water Station

\$1,300 — Includes White Folding Chairs, Water Station, and Sound System

Complimentary Reception Enhancements

Pre-Reception Hour

- Choice of Two Tray-Passed Hors D'oeuvre
- Fruit Punch or Lemonade Station

Elegant Food and Beverage Service

- Champagne or Sparkling Cider for Celebratory Toast
- Bottle of House Red and White Wines for Each Table
- Complimentary Cake Cutting
- Personalized Menu Tasting
- Buffet and Plated Dinner Selection

Reception Set-Up

- Floor Length Linens
- Mirror Bases and Lit Votive Candles That Accentuate Centerpieces on All Guest Tables
- Wood Parquet Dance Floor
- White Chiavari Chairs (in Pavilion and Camulos Room)
- Easels for Engagement Portraits
- Table Numbers and Stands

Amenities and Services

- Complimentary Wedding Night Suite for Bride and Groom
- Champagne and Chocolate Covered Strawberries for Bride and Groom
- Complimentary Guest Parking
- Experienced Service Staff

Pierpont Intimate Wedding Package ~ up to 30 guests

\$5,000 - Peak Season (Memorial Day to Labor Day)

\$4,500 - Off-Season (Labor Day to Memorial Day)

Each Additional Adult \$100; \$50 Children Ages Two to Ten Years (Up to 50 Guests)

- Two-Hour Hosted House Brand Bar
- Ceremony to Include Chairs, Sound System and Water Station
- Reception in Camulos Room and Outdoor Terrace Featuring Ocean Views
- Lunch or Dinner
- Floor Length Linens in White, Ivory, Black or Navy
- Napkin Color of Choice
- Two Tray-Passed Appetizers
- Wedding Cake from Preferred Vendor (please see page 14)
- Complimentary Cake Cutting
- Floral Centerpieces (One Per 10 Guests) from Preferred Vendor. Please see list on page 15.
- Champagne or Sparkling Apple Cider Toast
- Two Bottles of House Wine on Each Table (1 Red, 1 White)
- Complimentary Two-Night Stay

Appetizers: *Select Two*

Beef Skewers
Vegetable Spring Rolls
Tomato and Caprese Skewers with Balsamic Syrup
Cocktail Meatballs
Chicken or Pork Pot Stickers
Tomato and Basil Bruschetta

Salads: *Select One*

Caesar Featuring Chef's Own Dressing
and Handcrafted Croûtons
Mixed Baby Greens with Shaved Vegetables
and Balsamic Vinaigrette Dressing

Entrées: *Select Two*

Grilled Chicken Breast with Lemon Caper Sauce
Tri Tip Steak with Garlic Demi Glace Reduction
Grilled Atlantic Salmon in Lemon Lavender Basil Sauce

Sides: *Select One*

Garlic Mashed Potatoes
Roasted Oven Potatoes
Mushroom Risotto
Rice Pilaf

All Entrées also served with Fresh Seasonal Vegetables

Pierpont Gold Package

Lunch \$65 Per Person | Dinner \$75 Per Person

- Choice of Two Tray-Passed Hors D'oeuvre
- Fruit Punch or Lemonade Station
- Champagne or Sparkling Cider for Celebratory Toast
- Two Bottles of House Wine on Each Table (1 Red, 1 White)
- Complimentary Cake Cutting
- Choice of Two Plated Dinner Entrées
- Floor Length Linen Selection in White, Ivory or Black
- White Chiavari Chairs
- Mirror Bases and Votive Candles
- Table Numbers, Stands and Easels
- Complimentary Wedding Night Suite or Cottage for Bride and Groom
- Champagne and Chocolate Covered Strawberries for Bride and Groom
- Complimentary Guest Parking

Hors D'oeuvre: *Select Two Tray-Passed Appetizers or Stationary Salads*

Appetizers

Beef Skewers
Vegetable Spring Rolls
Tomato and Caprese Skewers with Balsamic Syrup
Cocktail Meatballs
Chicken or Pork Pot Stickers
Tomato and Basil Bruschetta

Salads

Caesar Featuring Chef's Own Dressing and Handcrafted Croûtons
Mixed Baby Greens with Shaved Vegetables and Balsamic Vinaigrette Dressing

Entrées: *Select Two*

Grilled Chicken Breast with choice of sauce:
Arugula Cream Sauce or Mushroom Marsala
Grilled Atlantic Salmon with choice of sauce:
Lemon Lavender Basil or
Sun Roasted Red Pepper Cream Sauce
Tri-Tip Steak with Herb Demi Glace
Top Sirloin Steak with Herb Demi Glace

Sides: *Select One*

Garlic Mashed Potatoes
Oven Roasted Potatoes
Wild Mushroom Risotto
Rice Pilaf

All Entrées also served with Fresh Seasonal Vegetables

Buffet

Add \$10 Per Person for 2 Entrées and 3 Sides
Add \$15 Per Person for 3 Entrées and 3 Sides
Children ages two to 10 \$16.95 Plated or \$21.95 Buffet

Pierpont Platinum Package

Lunch \$89 Per Person | Dinner \$99 Per Person

- Two-Hour Hosted Premium Bar
- Napkin Color of Choice
- Choice of Three Tray-Passed Hors D'oeuvre
- Crudités and Gourmet Cheese Platter
- Fruit Punch or Lemonade Station
- Champagne or Sparkling Cider for Celebratory Toast
- Two Bottles of House Wine on Each Table (1 Red, 1 White)
- Complimentary Cake Cutting
- Choice of Two Plated Entrées
- Floor Length Linen Selection in White, Ivory or Black
- White Chiavari Chairs
- Mirror Bases and Votive Candles
- Table Numbers, Stands and Easels
- Complimentary Two-Night Stay in Suite or Cottage for Bride and Groom
- Champagne and Chocolate Covered Strawberries for Bride and Groom
- Complimentary Guest Parking

Appetizers

Choice of 3 Tray-Passed and Gourmet Platter

Beef Skewers
Vegetable Spring Rolls
Tomato and Caprese Skewers with Balsamic Syrup
Cocktail Meatballs
Chicken or Pork Pot Stickers
Tomato and Basil Bruschetta

Salads: *Select One*

Baby Greens Salad: Grape Tomatoes, Granny Smith Apples, Goat Cheese, Aged Balsamic Vinaigrette
Spinach Salad: Feta Cheese, Sliced Figs Topped with Chopped Pecans and Maple Champagne Vinaigrette

Entrées: *Select Two*

Chicken Breast Stuffed with Fresh Herbs and Cheese
Topped with Lemon Garlic Cream Sauce
Sea Bass with choice of Sauce: Lemon Lavender Basil or Habanero Lime
New York Strip Steak with Garlic Bourbon Cream Sauce
Filet Mignon with Red Wine Demi Glace

Sides: *Select One*

Garlic Mashed Potatoes
Oven Roasted Potatoes
Wild Mushroom Risotto
Rice Pilaf

All Entrées also served with Fresh Seasonal Vegetables

Pierpont Wedding Package

Lunch \$119 Per Person | Dinner \$129 Per Person

- Four-Hour Hosted Premium Bar
- Wedding Cake from Preferred Vendor. Please see list on page 14
- Floral Centerpieces (One Per 10 Guests) from Preferred Vendor. Please see list on page 15.
- Napkin Color of Choice
- Choice of Three Tray-Passed Hors D'oeuvre
- Crudités and Gourmet Cheese Platter
- Fruit Punch or Lemonade Station
- Champagne or Sparkling Cider for Celebratory Toast
- Two Bottles of House Wine on Each Table (1 Red, 1 White)
- Complimentary Cake Cutting
- Choice of Two Plated Entrées
- Floor Length Linen Selection in White, Ivory or Black
- White Chiavari Chairs
- Mirror Bases and Votive Candles
- Table Numbers, Stands and Easels
- Complimentary Two-Night Stay in Suite or Cottage for Bride and Groom
- Champagne and Chocolate Covered Strawberries for Bride and Groom
- Complimentary Guest Parking

Appetizers

Choice of 3 Tray-Passed and Gourmet Platter

Beef Skewers
Vegetable Spring Rolls
Tomato and Caprese Skewers with Balsamic Syrup
Cocktail Meatballs
Chicken or Pork Pot Stickers
Tomato and Basil Bruschetta

Entrées: Select Two

Chicken Breast Stuffed with Fresh Herbs and Cheese
Topped with Lemon Garlic Cream Sauce
Sea Bass with choice of Sauce: Lemon Lavender Basil
or Habanero Lime
New York Strip Steak with Garlic Bourbon Cream Sauce
Filet Mignon with Red Wine Demi Glace

Salads: Select One

Baby Greens Salad: Grape Tomatoes, Granny Smith
Apples, Goat Cheese, Aged Balsamic Vinaigrette
Spinach Salad: Feta Cheese, Sliced Figs Topped with
Chopped Pecans and Maple Champagne Vinaigrette

Sides: Select One

Garlic Mashed Potatoes
Oven Roasted Potatoes
Wild Mushroom Risotto
Rice Pilaf

All Entrées also served with Fresh Seasonal Vegetables



Preferred Vendors

Our list of preferred wedding vendors are proven to provide expert service on your wedding day at The Pierpont Inn. Please speak with our Catering Manager for any additional event needs.

DJ-Master of Ceremonies

Bouquet Sound	855-968-7351
Life is a Dance Floor-DJ Terry	805-914-9972
F&J Entertainment	661-478-4565
In The Mix	805-659-4235
DJ Sota-West Coast Wedding DJ's	831-818-5408
Bruce Barrios	888-204-1030

Photography-Videography

Harper Point Photography	805-653-5999
Kimberlee Miller Photography	805-529-8489
Alex Neumann	805-376-0612
Cassia Karin Ferrara	661-860-7778
Nichole Rae Photography	323-252-2540

Bakery

* A Little Piece of Heaven	805-822-3317
* A Gift of Taste	805-535-4414
Delicious Artistry	805-231-0043
Sugar Lab	805-765-4292

Florist

* Shells Petals	805-659-4449
* Passion Flowers	805-641-1076
Unique Floral Designs	805-522-1669

Officiant

Seaside Ceremonies	805-660-7664
Dr. Kimber Lee Wilkes	818-889-8706
Rev. Ken Craft	805-279-3055

Event Rentals

Affordable Linen	805-617-3076
Amigo Party Rental	805-653-6518
Alexis Bridal	805-485-5800
Party Pleasers	805-482-0339

Event Lighting-A/V-Photo Booths

In The Mix	805-659-4235
Bouquet Sound	855-968-7351
Stark Entertainment-Photo Booth	805-876-4743

Day of Coordination-Event Planners

Shell's Petals	805-701-1390
All Occasions Event Planning	805-407-6011
One Sweet Day Events	805-419-5372

Ceremony /Cocktail Hour Music

Harp Music by Vonette	818-365-4065
Cover2Cover Music	805-492-8150

Hair and Makeup

Fairytale Hair & Makeup	877-324-7977
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Specialty Vendors

Coffee Cart-Black Sand Coffee	805-320-5689
Massage-Compassionate Hands with Candice Schmidt	805-798-7215
Aces & 8's Casino Nights	805-647-0650
Elena's Sewing	805-824-6372

* Specified vendors for the Intimate Package and Pierpont Package.

Photography courtesy of: Harper Point Photography | harperpoint.com | 805-653-5999

·THE PIERPONT INN·

*Built by famed L.A. architect Sumner P. Hunt in 1910,
The Pierpont Inn is a historic craftsman-style hotel featuring
81 charming guest rooms and spacious suites.*

*Boasting spectacular views from atop its scenic ocean bluff,
a beautifully landscaped rose garden, the renowned Austen's
Restaurant, and exceptional guest service, this hotel is
Ventura's premier destination hotel for vacations and road trips
as well as weddings, meetings and special events.*



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(805) 643-0245
pierpontinn.com