Fortino Winery Polices

- **Event Coordinator:** Fortino Wineries Event Coordinator will assist you on your scheduling for the wedding and rehearsal and ceremony. Event Coordinator will be onsite the day of the wedding to ensure your event is a complete success.
- **Catering:** Fortino Winery provides in-house catering. Outside catering is not allowed. Due to possible liability consequences prohibits any food to be taken off the premises.
- **Liability/Insurance:** Fortino Winery does not assume any responsibility for person property or equipment brought onto the facility. Clients agree to take responsibility for any damages to any part of the winery caused by client, any of their guests, or independent agent.
- Parking: Parking is provided on the event parking lot only.
- **Event Time:** Clients will work with Event Coordinator on timing. Events on Friday and Saturdays must end no later than 9:30pm and Sundays must end no later than 9:00pm. No event may exceed the 6 hour rental time. When creating your wedding invitation, please put exact start time.
- Deposits & Payments Schedule: payment terms are as follows: Your date will be confirmed by an approved and signed contract and a deposit of \$800.00. In addition the facility fee is due 90 days after signing contract. These fees will be credited to your final balance. Your final payment will be due in full based on your guaranteed guest count, 10 days prior to event in the form of cash or certified check. A personal check or credit card will not be accepted for final payment. Space Reservations Fees and all payments made, regardless of due date, are non-transferable and non-refundable if the event is cancelled. We require a credit to guarantee any additional charges incurred during event, should your costs exceed the estimated bill. Final accounting will be done at the end of your event. All of our services are subject to an 8.75% sales tax and an 18% service charge. The service charge is subject to the state sales tax (California State Board of Equalization Regulation #1603). Gratuities are not included and are voluntary.
- Prices: Prices are subject to change. Prices will be confirmed at your 30day meeting.
- **Wedding Rehearsals:** Wedding rehearsals will be schedule in advance by the Event Coordinator on Thursdays only.
- **Music:** Fortino Winery Event Coordinator must approve any amplified music or entertainment six weeks prior to the event.
- Decorations: All floral arrangements, centerpieces and large decorations must be approved and
 meet current fire and safety regulations six weeks in advance. Nothing may be affixed to walls,
 windows, ceilings, furniture fixtures or any other property unless approved prior to the function.
 Client will be pay costs of any damages done as a result of unauthorized decorations. All
 decorations must be removed from the winery at the end of the event. Fortino Winery WILL
 throw away any decorations at the end of the night.

Event Center Pricing

Guest Count	Friday	Saturday	Sunday
50-100	\$800	\$1,800	\$1,000
101-200	\$1,000	\$2,000	\$1,200
201-300	\$1,200	\$2,200	\$1,400
301-350	\$1,900	\$2,900	\$2,100

*An additional set-up fee of \$500.00 ceremonies Event Center Pricing Includes:

-Use of Redwood Terrace (May-2nd weekend of October)

-Use of Barrel Room (October-April)

-6 hours of event time

-Set-up and Clean-up of tables and chairs

Included:

-Tables and Chairs

-White Table Linens and White Napkins

-Flatware, Stemware and Plates

-One Hour Rehearsal (held on Thursdays)

-Full Consultation with Event Coordinator including; facilitation of rehearsal, ceremony and reception

Classic Sicilian Dinner Buffet \$32.00 -

Fortino Dinner Buffet \$45.00

Fortino Family Style - \$54.00

Wine Country Dinner \$61.00

Hors D'Oeuvres

Cold Specialties

Bruschetta

Tomato, Garlic and Basil Served on Crostini \$1.90 per piece

Olive Tapenade

Served on Crostini

\$1.90 per piece

Borsin Cucumber Rounds

Topped with garlic herb Borsin cheese spread \$1.70 per piece

Roast Beef Sliders

Roast Beef, spring mix, pickled red onion with garlic aioli \$2.90 per piece

Caprese Bites

Mozzarella, Tomato, and Basil with Balsamic Vinaigrette \$2.90 per piece

Blacken Shrimp on Chilled Cucumber

\$3.10 per piece

Hot Specialties

Baked Brie

Topped with a raspberry reduction sauce, wrapped in puff pastry and served with crostini \$95.00 per serving

Hot Artichoke Dip

served with cubed sourdough bread

\$95.00 per serving

Sliced Italian Sausage

Served with Fortino Mustard

\$2.10 per piece

Chicken Satay

Served with Peanut Sauce

\$2.50 per piece

Stuffed Mushrooms

with Meat or Vegetarian

\$2.70 per piece

Tender Asparagus

Wrapped in Prosciutto

\$3.10 per piece

Embellishments

Vegetable Crudités

Served with dipping sauce \$135.00 per serving

Fresh Fruit Tray

Assorted Seasonal Fruits

\$135.00 per serving

Antipasto Platter

Imported Meats and Cheeses \$165.00 per serving

Classic Sicilian Dinner Buffet

\$32.00 per Guest

Includes: Creamy Caesar Salad, Fresh Baked Bread, Water, Coffee and Lemonade

Entrèe

Roasted Rosemary Chicken

Marinated in Fortino Chardonnay, Fresh Rosemary, Garlic and Lemon

Accompanied with...

Green Beans

in Lemon-Garlic Butter

and

Penne Pasta

with Creamy Pesto or Red Sauce

Fortino's Dinner Buffet

\$46.00 per Guest

Includes: Creamy Caesar Salad, Fresh Baked Bread, Water, Coffee and Lemonade

Entrée

(choice of two)

Chicken Beurre Blanc

with Lemon Caper Champagne Beurre Blanc Sauce

Roasted Sirloin

with Red Wine Reduction and Mushrooms

Roasted Salmon

with Lemon Caper Sauce
*Market Price

Vegetable

(choice of one)

Fresh Green Beans

in Lemon-Garlic Butter

Fresh Seasonal Mixed Vegetables

Sides

(choice of one)

Roasted Ruby Red Potatoes

in Olive Oil and Fresh Rosemary

Penne Pasta

Tossed in Creamy Pesto or Red Sauce with Basil

Garlic Mashed Potatoes

18% Service Charge and Sales Tax added to all Food and Beverage

Fortino's Family Style

\$54.00 per Guest

Includes: Creamy Caesar Salad, Fresh Baked Bread, Water, Coffee and Lemonade

Salad

(choice of one)

Creamy Caesar Salad

with Parmesan Cheese and Seasoned Croutons

Mixed Green Salad

with Balsamic Vinaigrette Dressing

Entrée

(choice of one)

Chicken Parmesan
Eggplant Parmesan
Chicken Beurre Blanc
Roasted Sirloin

Pasta

(choice of one)

Spaghetti with Marinara Sauce Spaghetti with Meat Sauce Penne Pasta with Creamy Pesto Sauce

Sides

(choice of one)

Fresh Green Beans Mixed Seasonal Vegetables

Wine Country Dinner

\$61.00 per Guest

Includes: Creamy Caesar Salad, Fresh Baked Bread, Water, Coffee and Lemonade

Salad

(choice of one)

Creamy Caesar Salad—with Parmesan Cheese and Seasoned Croutons Classic Spinach Salad—with mushrooms, bacon and Parmesan Cheese

Entrée

(choice of one)

Petite Filet—with Cabernet Reduction Sauce and Mushrooms
Roasted Chicken—with Lemon Honey Glaze
Roasted Salmon—served on a bed of Roasted Artichoke
with Lemon Caper Sauce

Vegetables

(choice of one)

Fresh Seasonal Mixed Vegetables—with Sweet Butter and Dill Italian Green Beans

Sides

(choice of one)

Garlic Mashed Red Potatoes

Baby Ruby Red Potatoes—tossed and roasted in Olive Oil and Fresh Rosemary
Penne Pasta—tossed in Pesto or Tomato-Basil Sauce

Music Requirements

At Fortino Winery, we do our best to accommodate the various musical tastes of our clients. Please refer to our preferred vendors list for additional assistance in choosing a DJ or Live Band.

Below are the requirements that all clients are responsible for conveying to their hired entertainment, while holding an event at our facility.

As always, we are available to answer any questions or concerns that your entertainment vendor may have.

Music Information and Requirements

-Electrical Power:

Our facility has adequate electrical power to accommodate a DJ or Live Band.

-Equipment:

The DJ or Band hired for your event must provide all of his/her own equipment including but not limited to; extension cords, power strips, tables, chairs, shade covers, umbrellas and table linens.

*Inquire with Event Coordinator about renting any necessary equipment for use by the hired entertainment

-Music Volume:

Due to city and Santa Clara County Noise Ordinance (Ord. No. NS 517.72), music volume must be kept at an **acceptable level of 75 decibels** and end **no later than 9:30PM.**

*The Event Coordinator and/or Winery Owner supervising your event will monitor volume. If at any time the music volume exceeds an acceptable level, the DJ or Live Band will be asked to reduce the volume.

Thank you for the help in making your event a success!

Bar Pricing and Information

Fortino Winery reserves the right to be the exclusive beverage purveyor for all events held at our facility.

Fortino Wines, Champagnes and a varied selection of beers are the only beverages to be served at events held at Fortino Winery.

*NO outside beverages are permitted on the premises. Including but not limited to beverages/containers such as:

-hard liquor

-flasks

-energy drinks

-juice drinks

-reusable and plastic water bottles

-etc.

Bar Service Options

- -Unlimited Bar—\$28.00 per person (including wine, beer and soda)
- -Hosted Bar-specific dollar amount determined by client
- -No Host Bar/Cash Bar

Hosted Bar/Cash Bar (priced by the glass)

-Red Wine	\$7.00-9.0
-White Wine	\$7.00
-Specialty/Imported	\$7.00
-Domestic Beer	\$6.00
-Soda	\$2.00
-Bottled Water	\$2.00

Beer Keg Pricing

-Domestic Keg	\$250.00	(Coors Light, Bud Light, Miller, etc.)
-Specialty Keg	\$300.00	(Sierra Nevada, Shock Top, 805, etc.)
-Imported Keg	\$350.00	

^{*}Please inquire about specific beers not listed here

Linen Pricing

Poly Cotton:

Satin/Lamour/Burlap

54" Square	\$9.00	
72" Square	\$12.00	
90" Round	\$13.00	\$27.00
108" Round	\$16.00	\$29.00
120" Round	\$18.00	\$31.00
132" Round	\$20.00	\$33.00
60" x 120" Banquet	\$10.00	
72" x 144" Banquet	\$15.00	
90" x 132" Banquet	\$19.00	\$33.00
90" x 156" Banquet	\$19.00	\$35.00
Chair Cover and Sash	\$7.50	
Table Runners	\$15.00	\$25.00
Napkins	\$1.25	\$2.75
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Pintuck/Damask/Crinkle

Dupionique/Crazy Rose

90" Round	\$29.00	\$31.00
108" Round	\$31.00	\$36.00
120" Round	\$33.00	\$38.00
132" Round	\$39.00	\$41.00
90" x 132" Banquet	\$39.00	\$38.00
90" x 156" Banquet	\$41.00	\$41.00

Chairs:

Wooden Folding	\$5.00
Resin Folding	\$5.00
Chiavari	\$8.00

Preferred Vendors

Photographers

David Ferry Photography 408-710-5083

Christina Whittaker Photography 408-427-1450

KDW Photos 408-607-0369

Emma Hopp Photography

Adrienne Osuna Photography 408-722-1087

Photo Booth

Take Your Pic 408-686-9742

Cloud Nine 408-679-1575

Studio Booths 831-204-0568

Invitations

Brenna Catalano 831-424-2955

Florist

Expressions Floral 408-607-4618

Officiant

Mike Zukowski 408-621-2860 Whitney Pintello 408-391-4409 **Bakery**

I Do Wedding Cakes 408-465-0619

Jen's Cakes 408-316-8209

Sweet Tooth Confections 408-241-3790

Live Music

The Houserockers 408-356-8585

Isaiah Pickett 831-664-8905

Transportation

Garlic City Limo 408-842-5466

California Passport Tours 408-659-0050

Lodging

Hilton Garden Inn 408-840-7000

Best Western-Forest Park Inn 408-848-5144

Fitz Place Boutique Inn 415-407-7939

Décor

save-on-crafts.com lunabazaar.com parasolsbydesign.com **Entertainment**

Shawn Storm 408-603-9835

Prolific-Jerome Pascua 408-802-1762

Elite Entertainment 408-733-8833

Alan Waltz Entert. 408-234-4931

Norman Anub Ultimate Sound 408-691-0003

CDJ Entertainment Ken Cardona 408-569-0049

Mariachi Bands

Mariachi Mi Tierra Javier 408-710-3474

Mariachi California 831-761-3379

Make-up Artist

Itty Bitty Beauty
Boutique—Lynne
408-529-2089

Hair Stylist

Hello Gorgeous 408-846-0000