

Wedding Package

Included in Package

China, flatware, glassware, 60" round tables, padded chairs
Floor manager, bartender, wait staff and cleanup for event
Tables for gifts, cake and guest book, with white linen
Optional 12 inch glass hurricanes for centerpieces
Cutting, plating and service of your wedding cake
Beautiful Park & Waterfall available for photos
Plated dinner service for wedding party
Champagne & table side pour service
White table linens and napkins



Facility Features

Venues

Banquet Space

Seats 200 guests for formal banquet.

Accommodates 300 for social event.

Earth tone accents, artistic décor, and recessed lighting

Complete audio/visual system with screen and projector

Solarium

Versatile space, great for an onsite ceremony

Wood floor area perfect for dancing

Beautiful area for buffets

Executive Boardroom

Seats 80 guests

Great space for an onsite ceremony

Intimate space with rustic décor and recessed lighting

Complete audio/visual system with screen and projector



Wedding Package

Your choice of two salads, one vegetable, one side, and any two entrées

Chicken Entrees

Creamy Roasted Garlic Chicken
cream, white wine, roasted garlic, wild mushrooms

Chicken Marsala
Marsala wine, garlic, mushrooms, herbs

Chicken Piccata
white wine, caper, lemon chive sauce

Chicken Dijon
parsley, panko, parmesan crust

Included with Package

Fresh Baked Rolls and Butter
Peet's Gourmet Coffee Service
Peet's Iced Tea
Chilled Water

Our Centerpiece Hors d'oeuvre Display
a variety of Hilmar Cheese Company cheeses, specialty marinated cheese, our signature Gina Marie Cream Cheese platter with Apricot Red Pepper Jelly, artisan crackers, seasonal fruits, vegetable crudités, and ranch dressing.

Beef Entrées

Roasted Tri Tip with Au Ju
rosemary, mushroom, shallot, red wine

Santa Maria Style Tri-Tip
topped with Pico de Gallo

Beef Tenderloin
with mushroom demi-glace

Classic Tri-tip
with mushroom demi-glace

Additional Entrée Options

Cedar-Planked Salmon
served with a house made Caper aioli

Porcini Mushroom Ravioli
stuffed with ricotta and white truffles.
with heirloom tomato confit and parmesan cheese

Roasted Pork Loin
fresh papaya, preserved mango and lime

Salads

Baby Greens Salad
baby greens, candied pecans, dried cranberries and blue cheese
served with a red balsamic vinaigrette

Garden Greens Salad
California mixed greens, cucumbers and petite heirloom tomatoes
served with Ranch and Italian dressings

Classic Caesar Salad
chopped romaine, parmesan, and house-made croutons
served with Caesar dressing

Vegetables

Seasonal Roasted Vegetable Medley
with balsamic vinaigrette, bacon, sautéed shallots, and roasted garlic

Roasted Green Beans
with caramelized onions and bacon

Desserts

Petit Cheese Pie
served with raspberry topping

Cream Cheese Brownie Sundae
decadent chocolate brownie swirled with cream cheese

Sides

Pesto Penne
basil, cream, Sun-dried tomatoes, parmesan, and parsley

Roasted Potatoes
Your choice of...
Fingerlings – brown butter, pancetta, rosemary, and chives

Petite red skin – rosemary, thyme, and roasted garlic

Mashed Potatoes
Your choice of...
Russet potatoes – with roasted garlic, and cream cheese

Red skin potatoes – with herbs and butter

Customized menus and plating services are available upon request.
Additional service charge, gratuity and tax not included in price. Menu prices are subject to change.
9001 North Lander Avenue Hilmar, California 95324 | 209.656.2268 | catering@hilmarcheese.com



Beverages

House Wines Canyon Road

Chardonnay
Cabernet
Merlot
White Zinfandel

Domestic Beer

Please ask for our current selections, most varieties available

Budweiser
Bud Light
Coors
Coors Light

Beer Kegs

Please ask for our current selection, most varieties available

1/4 Keg
Serves 50-60 guests

1/2 Barrel Gallon
Serves 150-160 guests

Mimosas

each gallon
serves twenty-two guests

Blood Orange

Champagne orange juice and blood orange syrup

Classic

Champagne and orange juice

Pomegranate

Champagne orange juice and pomegranate syrup

Premium Beer

Corona
Blue Moon
805
Dust Bowl

We proudly serve
**Dust Bowl Hops
of Wrath IPA**

a moderately bitter Indian Pale Ale with plenty of malt backbone to balance out the hops. It is a fruity, citrus aroma with a hint of floral notes from the blend of American hops. 6.6% ABV

For All Ages

Sparkling Apple Cider

Freshly Brewed Iced Tea
Original Lemonade

Triple Berry Lemonade

Local California Milk

Additional wine, beer, and other beverage selections are also available for purchase in our Visitor Center and can be served at your event. Please call or stop in for our current selections and pricing.

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