



GRANADA BALLROOM

GRANADA THEATRE BALLROOM

DAY	# OF GUESTS	PRICE
Monday-Thursday	Call to Inquire	\$3,000
Friday	100 min	\$5,000
Saturday	150 min	\$8,000
Sunday	100 min	\$6,000

CORPORATE MEETING & EVENTS

Offering private meeting space for conferences or retreats.

Full catering available for all meal periods.

Facility Fees Monday - Thursday \$2,000

Transportation 24 Passenger shuttle services starting at \$800

PROFESSIONAL SERVICES *(mandatory)*

Wedding Coordinator	\$800
DJ & MC Service	\$1,600
Ceremony + Cocktail Hour + Reception + Lighting	
Event Insurance	\$300



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GRANADA
theatre

WWW.LIVELOVELEAL.COM

EVENTS@LEALGRANADATHEATRE.COM

PHONE 408.612.8805

17440 MONTEREY STREET | MORGAN HILL | 95023

 FACEBOOK.COM/LEALGRANADATHEATRE

 INSTAGRAM.COM/LEALGRANADATHEATRE



CATERING PRICES

HORS D'OEUVRES

Passed Hors d'oeuvres 3 Selections Included	\$14 per person
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DINNER PACKAGES

Classic Buffet	\$48 per person
Premium Buffet	\$52 per person
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Classic Plated	\$76 per person
Premium Plated	\$86 per person

BEVERAGE OPTIONS

Léal Estate Wines	\$36 per bottle / \$432 per case
Léal House Draft Beer	\$400 one keg
Special Request Draft Beer	\$450 one keg
Cocktails:	
Call Drinks	\$10 each
Premium	\$12 each
Ultra Premium	\$14 each
Champagne	\$36 per bottle
Sparkling Cider	\$12 per bottle

OPEN BAR BEVERAGE DEPOSIT *(Based On Consumption)*

*Wine, Beer, and Champagne	\$30 per person
His & Hers Signature Cocktails	\$40 per person
Full Hosted Bar	\$50 per person

*19% service charge and applicable sales tax will be added to all food and beverage options.
Please note, sales tax applies to the total, including service charge.*

**Required for Saturday weddings*

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CAKE PACKAGES

CAKE PACKAGES

Cream cakes start at	\$6 per person
Fondant cakes start at	\$8 per person
Cake cutting fee for outside cakes	\$4 per person

FLAVOR OPTIONS

Vanilla	Marble	Red Velvet	Carrot	Chocolate
Lemon Zest	Almond	Neapolitan	Strawberry	Apricot

FILLING SELECTIONS

Strawberry	Fudge	Cherry	Bavarian Cream
Raspberry	Lemon	Apricot	Chocolate Mousse
Cream Cheese	Chiffon		

ICING OPTIONS

Vanilla Buttercream	Chocolate Buttercream
Non-Dairy Whipped Cream	Fondant



DESSERT BAR PACKAGES

All Desserts range from \$6 - \$8 per person
Minimum of 4 items / ordered by the dozen

OPTIONS

Cupcakes	Wedding Cookies	Brownies
Mini Cannolis	Mini Éclairs	Cream Puffs
Dessert Shooters	Coconut Macaroons	Macarons

Mini Fruit Bars: *Lemon, Apricot, Raspberry*

Mini Pies: *Apple, Chocolate Cream, Lemon Cream, Cherry*

Gluten-free cakes available upon request.



BAKERY@LIVELOVELEAL.COM
WWW.LIVELOVELEAL.COM
WWW.LEALVINEYARDSGROVE.COM
PHONE 831.636.1400 | FAX 831.636.1440
7511 PACHECO PASS HWY | HOLLISTER CA 95023

 FACEBOOK.COM/THEGROVELEALVINEYARDS

 INSTAGRAM.COM/THEGROVEBYLEAL



deluxe + design + décor

LIGHTING

Up lighting in color of choice \$150

GOBO MONOGRAM

Standard \$175

Customized \$250

PHOTO BOOTH

All inclusive 4 hour rental \$700
(unlimited photos and use of Props included)

SMORES BAR

All inclusive 4 hour rental \$300

DRAPING/CEILING TREATMENT

Léal Vineyards Lavanda \$1,200

***Including 3 Chandeliers (Lavanda) \$1,500

Willow Heights Mansion Terrace \$900

***Including 3 Chandeliers (Mansion) \$1,200

LINENS

Standard (floor length) \$20 each

Sequin Linens (floor length) \$45 each

Napkins \$1 each

SEATING UPGRADES

Cushion, Seat Cover, or Sash \$1.50 each

Loungewear \$900

PLACE SETTING UPGRADES

Napkin Rings \$1.50 each

Square Chargers \$3.50 each

GLAMOROUS FLORAL DESIGNS

Floral arrangements are customized based on preference and budget
Prices may vary, please contact Deluxe+Design+Décor for a
consultation.

Deluxe+Design+Décor is an exclusive vendor and you will be required
to use their services for your floral and design.

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WWW.LIVELOVELEAL.COM
WWW.DELUXEDESIGNDECOR.COM
INFO@DELUXEDESIGNDECOR.COM
PHONE 408.778.1978



TIMELINES

Please see the required payment schedule for Léal Vineyards below; facility fees, security deposits, catering, and beverages. Léal Vineyards accepts cash, checks, or cashiers checks only for all wedding payments.

UPON RESERVATION

Facility Deposit \$5,000

THREE MONTHS AFTER RESERVATION

Remaining balance for all facility fees including weekend packages
Security Deposit \$1,000

SIX MONTHS PRIOR TO YOUR WEDDING

Food & Beverage Deposit \$5,000

FOUR-FIVE MONTHS PRIOR TO YOUR WEDDING

Schedule your appointment with Deluxe+Design+Decor to select your wedding floral and Decor items.
Deposit due at initial consultation \$1,000

THREE MONTHS PRIOR TO YOUR WEDDING

2nd Food & Beverage Deposit \$5,000

TWO-FOUR MONTHS PRIOR TO YOUR WEDDING

50% of remaining Deluxe+Design+Decor Fees

TWO-THREE MONTHS PRIOR TO YOUR WEDDING

Your DJ will contact you to schedule an appointment
Finalize Cake or Dessert Bar selection with Pastry Chef

30 DAYS PRIOR TO YOUR WEDDING

Remaining Food & Beverage Fees*
Remaining Cake or Dessert Bar Fees
Remaining Deluxe+Design+Decor Fees
Certificate of Insurance / www.covermyevents.com

**Additional RSVP's can be finalized as late as 10 days prior to the event*

TWO WEEKS AFTER YOUR WEDDING

Reimbursement of the Security Deposits

Less any damages, incidents, or fees for non-compliance and/or insufficient beverage deposits



OUR CHEF

Chef Mark Johnson was born and raised in Morgan Hill, California. After receiving his AA in Business, Mark went on to study the Culinary Arts at the California Culinary Academy le Cordon Blue in San Francisco, graduating at top of his class. Mark continued his career at Gary Danko Restaurant in San Francisco where he studied under award winning Chef Gary Danko ("Best Chef California" – James Beard Foundation) for eight years, and was eventually promoted to Sous Chef. After travelling through Europe for several months studying local cuisine, he returned to his home town of Morgan Hill, California. He was then hired as the Executive Chef for Frank Léal and his family of properties: Léal Vineyards, Willow Heights Mansion, The Grove Restaurant, The Barn, Sycamore Creek Vineyards, Hacienda de Léal, and Granada Ballroom



Savor the good life
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CATERING PACKAGES



BEVERAGE PACKAGES

Sodas, water, and coffee service are included with all catering packages.

BEVERAGES AVAILABLE

WINE, BEER, AND CHAMPAGNE

- Special events are limited to Léal Vineyards current releases.
- Includes current selection of draft beers
- Special request draft beers available for an additional charge

HIS & HERS SIGNATURE COCKTAILS

- Includes beer, wine and champagne beverage package above
- Includes two signature cocktails of the Bride and Groom's choice

FULL HOSTED BAR

- Includes beer, wine and champagne beverage package above
- Includes current selection of draft beers



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Léal
Vineyards



CATERING PACKAGES

Our catering packages are all inclusive and consist of different options based on your budget. **Please note that there are minimum guest counts for certain days of the week; Monday-Thursday is 50 guests, Friday and Sunday is 100 guests, and Saturday is 150.** Exceptions can be made for plated dinners. Specific food items that are not listed may be requested, depending on availability and cost. Customized menus are available for plated dinner options. *Léal Vineyards does not allow outside catering or alcohol at any of our facilities.*

HORS D'OEUVRES



SELECT 3 OPTIONS:

- Wild Mushroom and Goat Cheese Tarts
- Seared Ahi Tuna
- Shrimp Ceviche Cocktail
- Tomato Bruschetta
- Rotolones
- Arancini
- Savory Tart with Boursin cheese
- Thai Larb Salad
- Mediterranean Shrimp Tart

WOOD-FIRED PIZZA

- Three seasonal toppings — Chef's choice

**Option available at*

- Léal Vineyards
- Hacienda de Léal
- Sycamore Creek Vineyards
- The Barn



BUFFET OR FAMILY STYLE DINNERS

Both packages include Fresh Baked Rosemary-Garlic Focaccia Bread.

(Premium packages can also choose from classic menu items)

CLASSIC PACKAGE	PREMIUM PACKAGE
SELECT TWO ENTRÉES:	SELECT TWO ENTRÉES:
<ul style="list-style-type: none"> • Beef Teres Major <i>with a mushroom cabernet sauce</i> • Chardonnay Chicken Picatta • Chicken Marsala 	<ul style="list-style-type: none"> • Léal Braised Beef Short Ribs • Cabernet Marinated Flat Iron Steak • Salmon Medallions • Saffron Artichoke Chicken
SELECT TWO SIDES:	SELECT THREE SIDES:
<ul style="list-style-type: none"> • Seasonal Vegetables • Vegetable Risotto • Potato Purée • Potato Au Gratin • Vegetable Tian 	<ul style="list-style-type: none"> • Loaded Potato Purée (feta, bacon, green onions) • Three Cheese Tortellini in Pesto Sauce • Three Cheese Ravioli in Marinara Sauce
SELECT ONE SALAD:	SELECT ONE SALAD:
<ul style="list-style-type: none"> • Mesclun Salad • Creamy Caesar Salad 	<ul style="list-style-type: none"> • Mesclun Salad • Creamy Caesar Salad

COMBO PLATED DINNERS

Both packages include Fresh Baked Rosemary-Garlic Focaccia Bread.

CLASSIC PACKAGE	PREMIUM PACKAGE
SELECT TWO ENTRÉES:	SELECT TWO ENTRÉES:
<ul style="list-style-type: none"> • Léal Braised Beef Short Ribs • Salmon Medallions • Chardonnay Chicken Picatta • Chicken Marsala 	<ul style="list-style-type: none"> • Roasted Fillet Tenderloin • Léal Braised Beef Short Ribs • Salmon Medallion • Pan Seared Sea Bass • Chardonnay Chicken Picatta
SELECT TWO SIDES:	SELECT THREE SIDES:
<ul style="list-style-type: none"> • Seasonal Vegetables • Vegetable Risotto • Potato Purée • Potato Au Gratin • Vegetable Tian 	<ul style="list-style-type: none"> • Loaded Potato Purée (feta, bacon, green onions) • Three Cheese Tortellini in Pesto Sauce • Three Cheese Ravioli in Marinara Sauce
SELECT ONE SALAD:	SELECT ONE SALAD:
<ul style="list-style-type: none"> • Mesclun Salad • Grilled Caesar Salad 	<ul style="list-style-type: none"> • Mesclun Salad • Grilled Caesar Salad

**Customize dinner plates available for Gluten Free, Special Allergies or Vegan.*

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