

Fortino Winery Policies

- **Event Manager:** Fortino Winery Event Manager will assist you on your scheduling for the wedding, rehearsal and ceremony. Event Manager 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 cause by client, any of their guests or independent agent.
- **Parking:** Parking is provided in the event parking lot only.
- **Event Time:** Clients will work with Event Manager on timing. Events must end no later than 10:00pm. No event may exceed the 6-hour rental time unless you would like to pay for an additional fee however no events may run later than 10pm. 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 the 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 form of cash or certified check. A personal check or credit card will not be accepted for the final payment. Space reservations fees and all payments made, regardless of due date, are non-transferrable and non-refundable if the event is canceled. 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 out services are subject to 9% 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 30-day meeting.
- **Wedding Rehearsals:** Wedding rehearsals will be scheduled in advance by the Event Manager on Thursdays only.
- **Music:** Fortino Winery Event Manager must approve any amplified music or entertainment at least one month 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 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	Monday-Friday	Saturday/Sunday
50-100	\$2500	\$3000
101-200	\$3000	\$3500
201-300	\$3500	\$4000
301-350	\$4000	\$4500

***An additional set-up fee of \$500.00 for ceremonies**

-Includes the use of our arch

-Includes the use of barrels

Event Center Pricing Includes:

-Use of the Redwood Terrace **or** the use of the Barrel Room

-6 hours of event time

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

Included:

-Polyester Table Linens and Polyester Napkins

-Flatware, Stemware and Plates

-One Hour Rehearsal (held on Thursdays)

-Full Consultation with Event Manager including the facilitation of rehearsal, ceremony, and reception

18% Service Charge and 9% Sales Tax added to all Food and Beverage

Hors D 'Oeuvres

<p style="text-align: center;">Bruschetta Tomato, Garlic and Basil on a Crostoni \$1.90 per piece</p>	<p style="text-align: center;">Olive Tapenade Served on a Crostoni \$1.90 per piece</p>	<p style="text-align: center;">Borsini Cucumber Round Topped with Garlic Herb Borsini Cheese Spread \$1.70 per piece</p>	<p style="text-align: center;">Roast Beef Sliders Roast Beef, Spring Mix, Pickled Red Onion with Garlic Aioli \$2.90 per piece</p>
<p style="text-align: center;">Caprese Bites Mozzarella, Tomato and Basil with Balsamic Vinaigrette \$2.90 per piece</p>	<p style="text-align: center;">Blackened Shrimp on Chilled Cucumber \$3.10 per piece</p>	<p style="text-align: center;">Baked Brie Topped with Raspberry Reduction Sauce, Wrapped in Puff Pastry and served with a crostoni \$95.00 per serving</p>	<p style="text-align: center;">Hot Artichoke Dip Served with Cubed Sourdough Bread \$95.00 per serving</p>
<p style="text-align: center;">Sliced Italian Sausage Served with Fortino Mustard \$2.10 per piece</p>	<p style="text-align: center;">Chicken Satay Served with Peanut Sauce \$2.50 per piece</p>	<p style="text-align: center;">Stuffed Mushrooms With Meat or Vegetarian \$2.70 per piece</p>	<p style="text-align: center;">Tender Asparagus Wrapped in Prosciutto \$3.10 per piece</p>
<p style="text-align: center;">Beef Wellington \$2.10 per piece</p>	<p style="text-align: center;">Brie & Pear Filo Rolls \$2.30 per piece</p>	<p style="text-align: center;">Mushroom Risotto Triangles \$1.90 per piece</p>	<p style="text-align: center;">Zucchini, Dried Tomato, & Feta Mini Muffins \$2.70 per piece</p>
<p style="text-align: center;">Vegetable Crudités Served with Dipping Sauce \$135.00 per serving</p>	<p style="text-align: center;">Fresh Fruit Tray Assorted Seasonal Fruits \$135.00 per serving</p>	<p style="text-align: center;">Antipasto Platter Imported Meats and Cheeses \$165.00 per serving</p>	

18% Service Charge and 9% Sales Tax added to all Food and Beverage

Classic Sicilian Dinner Buffet

\$35.00 per Guest

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

Entrée

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

\$45.00 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

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 9% Sales Tax added to all Food and Beverage

Fortino's Family Style

\$55.00 per Guest

Includes: Fresh Baked Bread, Water, Coffee and Lemonade

Salad

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

Fresh Mixed Seasonal Vegetables

18% Service Charge and 9% Sales Tax added to all Food and Beverage

Wine Country Dinner

(Table Service Dinner)

\$65.00 per Guest

Includes: Fresh Baked Bread, Water, Coffee and Lemonade

Salad

(Choice of one)

Creamy Caesar Salad- with Parmesan Cheese and Seasoned Croutons

Mixed 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 Red Sauce with Basil

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 Live Band hired for an 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 the Event Manager about renting any necessary equipment for use by the hired event

-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 10:00pm.**

*The Event Manager 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 reserved 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—\$35.00 per person (including wine, beer and soda)
- Hosted Bar—specific dollar amount determined by client
- No Host Bar/Cash Bar
- Hosted Champagne Toast

Hosted Bar/Cash Bar (priced by the glass)

- | | |
|---------------------|-------------|
| -Red Wine | \$7.00-9.00 |
| -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:

54" Square	\$9.00
72" Square	\$12.00
90" Round	\$13.00
108" Round	\$16.00
120" Round	\$18.00
132" Round	\$20.00
60" x 120" Banquet	\$10.00
72" x 144" Banquet	\$15.00
90" x 132" Banquet	\$19.00
90" x 156" Banquet	\$19.00
Chair Cover and Sash	\$7.50
Table Runners	\$15.00
Napkins	\$1.25

Satin/Lamour/Burlap:

\$27.00
\$29.00
\$31.00
\$33.00
\$33.00
\$35.00
\$25.00
\$2.75

Pintuck/Damask/Crinkle:

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

Dupionique/Crazy Rose:

\$31.00
\$36.00
\$38.00
\$41.00
\$38.00
\$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

McElvy Studios
408-838-0845
mikemcelvy@yahoo.com

Majesta Patterson
408-612-5978
majesta@majestapatterson.com

Jennifer Mihalyi
mihalyi.jen@gmail.com
408-830-6181

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

Hampton Inn Morgan Hill
408-779-7666

Décor

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

Entertainment

Shawn Storm
408-603-9835

Black & White DJ
408-768-4904
omar@bwadj.com

Elite Entertainment
408-733-8833

MISTK DJ
408-656-7138

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