



Special Events

We are able to customize a menu to fit your theme or event type – from a 50th wedding anniversary to a mitzvah to an auction fundraiser. Below are menu ideas but please contact us to design something perfectly suited to your needs. Please see our wedding menus for formal events.

3 COURSE DINNER

\$59.95 per person plus facility fee

Gourmet Grill Dinner

Classic Caesar Salad, Marinated Flank Steak with Sautéed Mushrooms,
Seasonal Vegetables, Garlic Roasted Potatoes, Assorted Rolls, Dessert

By the Bay

Baby Greens served with Vinaigrette, Fresh Fish served with Lemon Dill Sauce,
Seasonal Vegetables, Saffron Rice Medley, Assorted Rolls, Dessert

Mediterranean Melee

Baby Greens served with Gorgonzola Vinaigrette,
Herbed and Grilled Chicken Breast
Seasonal Vegetables, Rice, Assorted Rolls, Dessert

Vegetarian Delight

Spinach Salad served with Balsamic Vinaigrette, Cheese Ravioli with Creamy Pesto Sauce,
Seasonal Vegetables, Assorted Rolls, Dessert

Beverages On Consumption - Hosted

House Wine – \$13.00 • Assorted House Beer – \$9.00

Minimum purchase guarantee required.

We also offer a beverage package with unlimited beer and wine.

Hilltop Hacienda Facility Fee: \$5,500

Discounts offered for certain dates and types of events. Ask coordinator for details.

Additional Options:

Swimming Pool (includes lifeguard) - \$400

Ropes Course Team Building Program – ask our Event Coordinator for details

Camp Activity Program – ask our Event Coordinator for details

All food and beverage rates are per person and subject to a 20% service fee and applicable taxes.
Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.



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