

WEDDINGS





ELEGANT EVENTS IN A HISTORIC HOME WITH SWEEPING VIEWS OF MONTEREY BAY

Spend your day with family and friends celebrating at the elegant, historic Hollins House, with spectacular views of the coastline and Pasatiempo Golf Club. Built in 1931, this classic Golden Era home provides a special, intimate setting for your wedding ceremony, reception or private party.



WHY CHOOSE THE HOLLINS HOUSE

- ◆ On-site coordinator to assist you with everything from planning to executing your event
- ◆ Sweeping views of Santa Cruz and the Monterey Bay
- ◆ Gourmet cuisine
- ◆ Local & international wine selection
- ◆ Tables, chairs, linen and napkins, flatware, glassware and china included
- ◆ Complimentary dinner for two for weddings and receptions
- ◆ Special golf amenities at the second rated course in California behind Pebble Beach
- ◆ Set-up and tear down of event space
- ◆ Brides dressing room
- ◆ Site fee waived for rehearsal dinner
- ◆ Table side wine pouring during dinner service
- ◆ Recommended local professionals
- ◆ Over 30 years of wedding and special event service
- ◆ Highly attentive and charismatic staff
- ◆ Complimentary on-site parking
- ◆ Historic & elegant home built in the Golden Era
- ◆ Full bar service available
- ◆ Dance floor
- ◆ Ceremony site





FACILITY FEES

ENTIRE FACILITY

Entire facility includes the Hollins Room, Tap Room Bar, Main Dining Room and Hollins Lawn

Friday – Monday : \$5,500

Tuesday – Thursday : \$3,500

80 person minimum, 200 person maximum

HOLLINS ROOM

The restaurant is open to the public for dinner service

\$500 Tuesday – Saturday

10 person minimum, 30 person maximum

HOLLINS HOUSE WEDDING CEREMONY

Includes gazebo area, white chairs, and day before rehearsal

Ceremony requires reception afterwards

\$900 Daily

**Amplified music only allowed with full facility rental*





HORS D'OEUVRES & LATE NIGHT SNACKS

HORS D'OEUVRES AND LATE NIGHT SNACKS

RECOMMENDED CHOICE OF THREE

\$5

- ◆ Chicken Liver Mousse Fruit Gelee, Crostini
- ◆ Truffle Croquette
- ◆ Crostini Ricotta, Walnut, Pear
- ◆ Artichoke Dip on Parmesan Cracker *Gluten-Free
- ◆ Chicken Meatball Teriyaki Glace
- ◆ Puff Pastry Bites Wild Mushroom
- ◆ Watermelon Feta, Kalamata Olive
- ◆ Prosciutto Wrapped Asparagus
- ◆ Chicken Satay Thai Peanut Sauce *Gluten-Free
- ◆ Alsatian Onion Tartlet Bacon, Caramelized Onion Quiche
- ◆ Arancini Pomodoro Sauce
- ◆ Polenta Stuffed Mushrooms Roasted Red Peppers *Gluten-Free *Can be Vegan
- ◆ Bruschetta Seasonal Preparation
- ◆ Roasted Cauliflower Green Garbanzo Bean Hummus, Lime, Caper *Gluten-Free, Vegan
- ◆ Mini Grilled Cheese Bites
- ◆ Mini Quesadilla Bites
- ◆ Caprese Skewers *Gluten-Free

PRICED UPON REQUEST

- ◆ Octopus Chorizo, Crostini, Skewer
- ◆ Potato Blini Caviar, Creme Fraiche

\$7

- ◆ Artichoke Heart Croquettes
- ◆ Coconut Shrimp
- ◆ Avocado Toast
- ◆ Roasted Shrimp Salad Cucumber Round
- ◆ Candied Bacon
- ◆ Salmon Caviar Potato Chip, Crème Fraîche, Chives
- ◆ Crab Stuffed Mushroom *Gluten-Free
- ◆ Chicken & Waffle
- ◆ Spanakopita Spinach Cheese Wrapped Filo
- ◆ Ahi Tuna Crisp Tobiko, Wasabi Aioli, Teriyaki, Cucumber
- ◆ Smoked Salmon Potato Blini, Chives, Capers, Creme Fraiche
- ◆ Ahi Poke Bite Cucumber *Gluten-Free
- ◆ Mini Reuben Bites
- ◆ Lamb Lollipop Tahini Hummus, Poached Blueberry
- ◆ Black Truffle Gnocchi Bites
- ◆ Pork Belly Chicharrones Salsa Fresca, Pita Chip
- ◆ Dungeness Crab Cakes Spicy Remoulade Sauce
- ◆ Prosciutto Wrapped Prawns *Gluten-Free
- ◆ Avocado Toast
- ◆ Sliders Choice of Pork, Vegetarian, or Beef

Prices and ingredients may change due to seasonality
Menu finalized with Chef three months before your event
Price includes two pieces



PLATED DINNER

For parties up to 75 guests

PLATED DINNER \$65+

One Salad Selection

Choice of up to Three Entrées

House Baked Bread & Butter

SALAD SELECTIONS CHOOSE ONE

- ◆ Spinach Salad *Gluten-Free
- ◆ Caesar Salad
- ◆ Mixed Green Salad

ENTREE SELECTIONS CHEF CHOICE SEASONAL VEGETABLE

\$65

- ◆ Bone-in Chicken Breast Wild Mushroom Risotto, Aromatic Chicken Broth *Gluten-Free
- ◆ Stuffed Chicken Breast Prosciutto, Jack Cheese, Creamy Dijon Sauce
- ◆ Roasted Half Chicken Seasonal Veggies, Thyme, Grilled Lemon *Gluten-Free
- ◆ Seared Pork Loin Apple Brandy Sauce, Garlic Mashed Potato *Gluten-Free
- ◆ Black Truffle Gnocchi Spinach, Caramelized Onions, Parmesan Sauce
- ◆ Butternut Squash Steak Wild Mushrooms, Chimichurri Sauce, Soft Boiled Egg, Roast Sunchoke, Aromatic Herbs, Fried Garlic *Gluten-Free
- ◆ Atlantic Salmon Sweet Mustard Sauce, Orange Polenta *Gluten-Free

\$68

- ◆ Short Ribs Mashed Potato, Demi Glace, Pickled Onion *Gluten-Free
- ◆ Flank Steak Mashed Potato, Chimichurri Sauce, Fried Onion

\$72

- ◆ Swordfish Garlic Mashed Potatoes, Romesco Sauce
- ◆ Duck Confit Butternut Squash Risotto, Pomegranate Gastrique *Gluten-Free
- ◆ Roasted Duck Breast Squash Puree, Orange-Anise Sauce *Gluten-Free
- ◆ Scallops Spinach Risotto, Citrus Beurre Blanc *Gluten-Free
- ◆ Filet Mignon Potato Gratin, Demi Glace, Stone Ground Mustard *Gluten-Free
- ◆ Lamb Rack Pomegranate Sauce, Baked Butternut Squash *Gluten-Free
- ◆ Lamb Ravioli Grilled Scallion Salsa Verde, Goat Cheese, Pickled Onions, Mustard Seeds
- ◆ Lamb Shoulder Smoked Squash, Mole Sauce, Gnocchi

MARKET PRICE

- ◆ Surf & Turf Filet Mignon with Lobster Tail, Garlic Mashed Potato, Clarified Butter, Demi Glace *Gluten-Free
- ◆ Paella Chorizo, Chicken, Swordfish, Scallops, Prawns, Sofrito, Grilled Lemon *Gluten-Free

*Prices and ingredients may change due to seasonality
Menu finalized with Chef three months before your event
Exact meal counts are due 14 days prior to event*

FAMILY STYLE

For Parties up to 100 guests



FAMILY STYLE \$65+

- Two Salads
- One Vegetable Selection
- One Starch Selection
- Choice of Two Entrées
- House Baked Bread & Butter

COMPOSED SALAD SELECTIONS CHOICE OF TWO

- ◆ Beet Salad
- ◆ Asian Cabbage Salad
- ◆ Orange & Fennel Salad
- ◆ Spinach Salad
- ◆ Caesar Salad
- ◆ Mixed Green Salad

SEASONAL VEGETABLE SELECTIONS CHOICE OF ONE

- ◆ Roasted Winter Vegetables
- ◆ Sauteed Swiss Chard or Spinach
- ◆ Roasted Broccolini
- ◆ Roasted Asparagus
- ◆ Gharam Roasted Carrots
- ◆ Green Beans
- ◆ Grilled Vegetables
- ◆ Mexican Street Corn
- ◆ Artichoke (\$2 upgrade)

STARCH SELECTIONS CHOICE OF ONE

- ◆ Potatoes Au Gratin
- ◆ Creamy Cheesy Polenta
- ◆ Garlic Mashed Potatoes
- ◆ Rice Pilaf
- ◆ Stewed Shelling Beans

ENTREE OPTIONS CHOICE OF TWO

- ◆ **Stuffed Chicken Breast** Asparagus, Bell Pepper, Fontina Cheese, Lemon Caper Sauce
- ◆ **Roasted Half Chicken** Seasonal Veggies, Thyme, Grilled Lemon *Gluten-Free

- ◆ **Braised Chicken Legs and Thighs** *Gluten-Free
- ◆ **Black Truffle Gnocchi** Spinach, Parmesan Cheese Sauce
- ◆ **Butternut Squash Steak** Buratta, Wild Mushrooms, Chimichurri Sauce *Gluten-Free
- ◆ **Atlantic Salmon** Fresh Dill, Meyer Lemon *Gluten-Free
- ◆ **Pumpkin/Squash Biryani** Smoked Yogurt and Paprika
- ◆ **Vegetarian Kebabs** Over Aromatic Rice
- ◆ **Thai Style Eggplant Curry** Quinoa

\$2 UPGRADE

- ◆ **Flank Steak** Chimichurri *Gluten-Free
- ◆ **Short Ribs** Demi Glace *Gluten-Free
- ◆ **Rigatoni Pasta** Beef and Caramelized Onions
- ◆ **Short Rib Stroganoff** Pappardelle

\$6 UPGRADE

- ◆ **Prime Filet Mignon** Bordelaise Sauce
- ◆ **Swordfish** Lemon Caper Butter and Fresh Dill *Gluten-Free
- ◆ **Black Cod** Miso Glace
- ◆ **Duck Confit** Pomegranate Gastrique *Gluten-Free
- ◆ **Lamb Rack** Cilantro Pesto, Orange Anise Sauce *Gluten-Free

MARKET PRICE

- ◆ **Wild Salmon** Sweet Mustard Glaze *Gluten-Free
- ◆ **Paella** Chorizo, Chicken, Swordfish, Scallops, Prawns, Sofrito, Grilled Lemon *Gluten-Free
- ◆ **Surf & Turf** Filet Mignon with Lobster Tail, Garlic Mashed Potato, Clarified Butter, Demi Glace *Gluten-Free

Prices and ingredients may change due to seasonality
Menu finalized with Chef three months before your event

All prices are reflected at a per person rate | \$75 Food minimum | All prices subject to 23% service charge and applicable sales tax



BUFFETS

For Parties Over 30

BASIC BUFFET \$61+

Build Your Own Salad
Chef's Composed Vegetarian Salad
Seasonal Fruit Display
Seasonal Fresh Vegetables
Starch Selection
Choice of Two Entrées
House Baked Bread & Butter

BUILD YOUR OWN SALAD CHOICE OF ONE

- ◆ Caesar
- ◆ Mixed Greens
- ◆ Spinach
- ◆ Asian

COMPOSED SALAD SELECTIONS CHOICE OF ONE

- ◆ Beet Salad
- ◆ Butter Lettuce Salad
- ◆ Caprese Salad
- ◆ Roasted Root Vegetable Salad
- ◆ Fennel and Orange Salad

SEASONAL VEGETABLE SELECTIONS CHOICE OF ONE

- ◆ Thai Style Cauliflower
- ◆ Green Beans
- ◆ Pan Roasted Brussels Sprouts
- ◆ Broccolini
- ◆ Gharam Roasted Carrots
- ◆ Delicata Squash
- ◆ Ratatouille
- ◆ Asparagus
- ◆ Balsamic Grilled Vegetables

STARCH SELECTIONS CHOICE OF ONE

- ◆ Yukon Gold Garlic Mashed Potatoes
- ◆ Potatoes Au Gratin
- ◆ Butternut Squash Risotto
- ◆ Spicy Lentil Ragout
- ◆ Rice Pilaf
- ◆ Citrus Polenta
- ◆ Seafood Risotto +\$6 upgrade

Please see next page for our entrees

BUFFET CONTINUED

ENTRÉE SELECTIONS CHOICE OF TWO

- ◆ **Roasted Organic Bone in Chicken Breast** Sautéed Oyster Mushrooms, Brandy Demi Glace *Gluten-Free
- ◆ **Stuffed Chicken Breast** Asparagus, Bell Peppers, Fontina Cheese, Lemon Caper Sauce
- ◆ **Roasted Atlantic Salmon** Fresh Dill, Meyer Lemon *Gluten-Free
- ◆ **Carved Whole Roasted Chicken** *Gluten-Free
- ◆ **Grilled Baby Back Ribs** Black Vinegar BBQ Sauce, Black Garlic *Gluten-Free
- ◆ **Stuffed Portobello Mushrooms** Bruschetta *Gluten-Free
- ◆ **Cauliflower Steak** *Gluten-Free
- ◆ **Butternut Squash Steak** Veggie Medley, Chimichurri Sauce
- ◆ **Whole Carved Turkey** *Gluten-Free
- ◆ **Mushroom Pasta or Risotto**

\$2 UPGRADE

- ◆ **Pacific Yellowtail** Fresh Thyme-Porchini Crust, Corn, White Truffle Emulsion *Gluten-Free
- ◆ **Braised Short Ribs** Tomato Confit, Red Wine Demi Glace *Gluten-Free

\$6 UPGRADE

- ◆ **Carved Prime Rib of Beef** Horseradish, Au Jus *Gluten-Free
- ◆ **Carved Rack of Lamb** *Gluten-Free
- ◆ **Herb Encrusted Mahi-Mahi** Macadamia Nut Crust, Spicy Mango Beurre Blanc *Gluten-Free
- ◆ **Grilled Swordfish** Cilantro Almond Pesto, Orange Anise Emulsion *Gluten-Free
- ◆ **Duck Leg Confit** Thyme, Port Poached Onion *Gluten-Free
- ◆ **Carved Tenderloin of Beef** Szechuan Green Peppercorn, Béarnaise or Red Wine Demi Glace *Gluten-Free

MARKET PRICE

- ◆ **Poached Lobster Tail** Chive Buerre Blanc *Gluten-Free
- ◆ **Roast King Salmon** Sweet Mustard Glace *Gluten-Free

*Prices and ingredients may change due to seasonality
Menu finalized with Chef three months before your event*



ADDITIONS & STATIONS



ADDITIONS

- ◆ Additional Salad \$4
- ◆ Additional Vegetable \$4
- ◆ Additional Starch \$4
- ◆ Additional Entrée \$10+ upgrade

STATIONS

- ◆ Garlic Fries Station \$5
- ◆ Pretzel Cheese, Mustard, Seasonal Dips \$7
- ◆ Sliders Station Pork, Veggie, Beef \$10
- ◆ Oyster Shucking Station \$15
- ◆ Antipasti Cured Meats, Cheeses, Grilled Vegetables, Olives, Garlic, Capers, Mustard, Greens \$35
- ◆ Pasta Station Choice of 3 Toppings (Mushrooms, Bell Peppers, Onion, Sausage, Chicken) and Choice of 3 Sauces (Pesto, Bolognese, Marinara, Alfredo) Priced Upon Request
- ◆ Prawn Cocktail Lemon, Horseradish, Cocktail Sauce \$8
- ◆ Chips & Salsa Choice of Three Salsas \$6
- ◆ Mediterranean Station Hummus, Tzatziki, Olives, Breads, Cucumbers, Carrots, Feta & Goat Cheese, Pesto \$12
- ◆ Artichoke Station Butter, Aioli \$8
- ◆ Whole Roasted Pig Minimum Guest Count of 60 \$15
- ◆ Wings Buttermilk or Hot \$8
- ◆ Carving Station Prime Rib or Tenderloin of Beef \$20 Minimum order of 30
- ◆ Paella Station \$40 Scallops, Fresh Sausage, Mussels, Crab

PIZZA STATION

- ◆ Basic Pizza Mushroom, Bell Pepper, Pepperoni, Onion, Cheese \$15
- ◆ Hollins Pizza Prosciutto, Artichoke, Chicken, Sausage, Foraged Mushroom \$20
- ◆ Meat Lovers Pepperoni, Sausage, Salami \$20
- ◆ Build Your Own Choice of Sauce & Toppings Priced Upon Request

SPREADS AND DISPLAYS

- ◆ Roasted Vegetables \$6
- ◆ Fruit Display \$5
- ◆ Artisan Cheese Boards with Dried Fruit and Crackers \$15
- ◆ Domestic Cheese Boards with Dried Fruit and Crackers \$10
- ◆ Nachos Pico de gallo, Ranchero, Sour Cream, Choice of Chicken, Ground Beef, or Vegetarian. Minimum Order of 30 \$6
 - ◆ Steak, Chorizo, Avocado Upgrade \$1
 - ◆ Custom toppings available
- ◆ Local Charcuterie Display Charcuterie, Cured Meats, Olives, Garlic, Capers, Mustard, Greens \$20
- ◆ Seafood Bar Prawns, Crab Claws, Oysters Market Price

BRUNCH

BRUNCH \$60

Quiche or Frittata

Parfait Station Yogurt, Granola, Fresh Berries

Home Style Potatoes

Sausage or Bacon

Two Salads

Choice of Eggs

SALADS CHOICE OF TWO

- ◆ Caprese
- ◆ Beet Salad
- ◆ Ambrosia
- ◆ Fennel and Orange Salad
- ◆ Fruit
- ◆ Butter Lettuce Salad

EGGS PICK ONE

- ◆ Scrambled Eggs
- ◆ Build Your Own Omelet Cheddar Cheese, Onion, Mushroom, Bell Pepper, Additional ingredients available upon request
- ◆ Eggs Benedict
 - ◆ Vegetarian Black Beans & Corn
 - ◆ Classic Ham
 - ◆ Caprese Tomato, Basil, Mozzarella
 - ◆ Crab Cake +\$3

*Prices and ingredients may change due to seasonality
Menu finalized with Chef three months before your event*

ADD ONS

- ◆ Avocado Toast \$7
- ◆ Stuffed French Toast Raspberry Compote, Brioche Bread \$8
- ◆ Crepes \$10
- ◆ Breakfast Burritos \$12
- ◆ Gravlax Station Smoked Salmon, Capers, Red Onion \$10
- ◆ Charcuterie \$8
- ◆ Croissant Sandwich Station Priced Upon Request
- ◆ Bloody Mary Bar Crispy Bacon, Assorted Garnishes \$20
 - ◆ Add Prawns Skewers +\$4

All prices are reflected at a per person rate | \$75 Food minimum | All prices subject to 23% service charge and applicable sales tax





DESSERTS

\$5

- ◆ Chocolate Dipped Strawberries
- ◆ Chocolate Truffle
- ◆ Cupcakes Vanilla or Chocolate with Choice of Icing A minimum order of 40
- ◆ Coconut Macaroons
- ◆ Cookies
- ◆ Brownies

\$6

- ◆ Scoop of Ice Cream with Seasonal Berries

\$10

- ◆ Crack Pie
- ◆ Flourless Chocolate Torte
- ◆ Vanilla Panna Cotta
- ◆ Creme Brulee
- ◆ Ice Cream Sandwiches
- ◆ Seasonal Cobbler + Ice Cream \$4
- ◆ Apple Crisp + Ice Cream \$4

FLAMBE STATION

\$14

- ◆ Banana Foster Ice Cream
- ◆ Cherry Jubilee Ice Cream, Brown Butter Pie Crust
- ◆ Caramelized Apple Oatmeal Granola



BANQUET WINES

WHITE WINES

- ◆ House White Wine \$36
- ◆ Soquel Vineyard *West Coast*, Pinot Grigio \$40
- ◆ Kathryn Kennedy *California*, Sauvignon Blanc \$50
- ◆ Storrs *Santa Cruz Mountains*, Chardonnay \$52

RED WINES

- ◆ House Red Wine \$36
- ◆ Windy Oaks *Santa Cruz Mountain*, Pinot Noir \$60
- ◆ Armitage *Santa Cruz Mountain*, "Heart o the Mountain" Pinot Noir \$72
- ◆ Bottle Jack *Santa Cruz Mountains*, Cabernet Sauvignon \$72
- ◆ Kathryn Kennedy *Santa Cruz Mountains*, Small Lot Cabernet Sauvignon \$75

ROSÉ WINES

- ◆ Birichino *California*, Vin Gris Rosé \$36
- ◆ Decoy *California*, Rosé \$42

SPARKLING WINES

- ◆ Moet *France*, Brut Split \$16
- ◆ JP Chenet *France*, Brut Blanc De Blancs \$38 [House](#)
- ◆ Bianca Vigna *Italy*, Prosecco \$42
- ◆ Schramsberg *California*, Brut Rose \$70
- ◆ Moet *France*, Iced \$85
- ◆ Taittinger "La Francaise" Champagne *France*, Brut \$90

*Also available is our restaurant's local and international wine list.
Prices of wine are subject to change*



SPECIAL SERVICES

- ◆ Chandeliers
 - ◆ Small \$70
 - ◆ Medium \$100
 - ◆ 2 Small & 1 Medium \$240
- ◆ Giant Jenga \$20
- ◆ Cake Serving Set \$30
- ◆ Carving Station \$200 (per carver)
- ◆ Satellite Bar \$200
- ◆ Bartender \$200
2 Bartenders Required for guest counts over 120
- ◆ Wood Fire Pizza Station \$250
- ◆ Eight Outdoor Heaters \$500
- ◆ Special Ordered Linens, Décor, Tables, or Chairs Priced Upon Request
- ◆ Cocktail Tables \$15 per table
- ◆ Additional Staffing \$100 (per staff member)
- ◆ Security Guard (mandatory for parties over 40)
 - ◆ 40–149 guest count \$300
 - ◆ 150+ guest count \$400
- ◆ Extraordinary Cleaning Fee \$400

RECOMMENDED VENDOR LIST

FLOWERS

| | |
|-------------------------------|--------------|
| The Flower Ladies | 831.423.0261 |
| Fieldsketch Farm | 831.334.8538 |
| Seascape Flowers | 831.662.9030 |
| A Bit of Earth | 831.706.7327 |
| Paeonina | 530.401.0052 |
| La Bella Fiori Floral Designs | 831.419.9120 |
| Always In Bloom Designs | 530.318.5915 |
| Gavita Flora | 831.713.5996 |

CAKES

| | |
|---------------------------|--------------|
| Buttercup Cake & Frosting | 831.466.0373 |
| Gayle's Bakery | 831.462.1200 |
| Edith Meyer Wedding Cakes | 831.212.1447 |
| Companion Bakeshop | 831.252.2253 |

WEDDING PLANNERS

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|-----------------------|--------------|
| Golden Coast Planning | 408.757.1888 |
| Lovely Time | 925.596.0109 |
| Allison Weddings | 831.427.3259 |

PHOTOGRAPHERS

| | |
|---------------------------------|--------------|
| DeJoy Photography | 717.512.6065 |
| John Kaemmerling | 831.477.9077 |
| Expressive Photographics | 831.687.9069 |
| Still Music Wedding Photography | 831.295.8060 |
| Mama T Photography | 831.419.1388 |
| Devi Pride | 831.600.6055 |
| Tyler Vu | 408.888.9180 |
| Ben Ingram Visuals | 650.823.4225 |

VIDEOGRAPHERS

| | |
|--------------------|--------------|
| DC Events & Design | 831.809.6430 |
| IZ Cinema | 831.224.3909 |
| John Kaemmerling | 831.477.9077 |

PHOTOBOOTHS

| | |
|--------------------------|--------------|
| The Booth Bus | 831.295.1311 |
| Show of Life Photo Booth | 831.421.2462 |

BANDS

| | |
|--------------------------|-----------------------------|
| Mike Hadley & the Groove | 831.475.6044 |
| Harry & the Hitmen | harryandthehitmen@gmail.com |
| Breeze, Acoustic guitar | breezetunz.com |
| Vybe Society | 510.969.0974 |
| Roberta Guinle | 425.706.9942 |

HARPISTS

| | |
|----------------|--------------|
| Juli Alexander | 831.393.1213 |
|----------------|--------------|

DJS

| | |
|-----------------------|--------------|
| Sound in Motion | 831.427.0700 |
| DC Event & Design | 831.809.6430 |
| Santa Cruz DJ Company | 831.425.2048 |
| DJ MetavinyL | 818.635.0625 |
| All Occasions Now | 831.566.4672 |

LODGING

| | |
|----------------------|--------------|
| Scotts Valley Hilton | 831.440.1000 |
| Dream Inn | 844.510.1746 |
| Hotel Paradox | 831.425.7100 |
| Inn at Pasatiempo | 831.423.5000 |
| Holiday Inn Express | 831.406.9331 |

GOWNS

| | |
|--------------------------|--------------|
| Haute Bride | 408.827.4775 |
| Meg Ryan Designs | 831.239.9798 |
| Epiphany Bridal Boutique | 831.626.7700 |

HAIR & MAKEUP

| | |
|----------------------------------|--------------|
| Olivia Barney Eyelash Extensions | 831.429.9400 |
| Tranquille Hair & Makeup | 831.688.7750 |
| Estrella Collective | 831.515.7445 |

RENTALS

| | |
|------------------------|------------------|
| Williams Party Rentals | 408.297.1078x310 |
| Alexis Party Rentals | 831.458.6080 |
| Theoni Collection | 707.258.6309 |
| Chic Event Rentals | 831.375.1055 |

SPECIAL SERVICES

| | |
|---------------------------|--------------|
| Santa Cruz Experience | 831.421.9883 |
| Sub Shuttle | 831.239.3194 |
| Barbara Boyd Officiant | 831.325.8808 |
| Sweet Surf Catering | 831.687.9220 |
| Santa Cruz Officiant | 303.506.8319 |
| Heart Paper Soul | 831.426.6282 |
| Monterey Touring Vehicles | 831.337.8800 |



FREQUENTLY ASKED QUESTIONS

Q How do I reserve a date for my event?

A A deposit equal to \$3,000 and a signed contract are required to hold the date for your event. This amount is non-refundable and will count toward your final bill.

Q What is included with the facility fee?

A You will have full access to the facilities during your event and two hours beforehand for set-up (more time can be arranged for bridal parties wanting to get ready at the Hollins House). The fee also includes tables, chairs, linens, silverware, china, professional service staff and full access to the Hollins House on-site Event Coordinator.

Q What is included with the ceremony fee?

A White garden chairs set-up at the ceremony site and a day-before rehearsal.

Q Can we bring in caterers for food and wine?

A All food (excluding dessert) must be provided by the Hollins House. Our executive chef is very flexible with menu options and is willing to customize the menu to your needs. You may bring your own wine; however, there is a \$30 per person beverage minimum toward Hollins House alcohol. Any alcohol brought to the Hollins House must be agreed upon ahead of time. Any alcohol brought to the property without prior arrangement with the Hollins House is subject to a fine. No hard alcohol may be brought by the hosts or their guests.

Q Should I have a plated, buffet, or family-style meal at my event?

A Plated meals are offered for up to 75 guests, family-style meals are available for up to 100 guests, and buffets are offered for parties ranging from 30–200 guests.

Q What is the food minimum?

A We require a \$75 per person food minimum. This price is inclusive of all appetizers, entrées and desserts.

Q How are beverages priced?

A We have a beverage minimum of \$37 per person. Depending on your budget and the type of wine or other beverages you'd like to provide, our event team will create an estimate for your hosted drinks. On the day of your event, we will not exceed your predetermined limit without consulting you first. The cost of any unconsumed alcohol, over the minimum beverage price, will be refunded to you after your event.

Q I don't drink alcohol and don't want it served at my event.

A Not a problem! We will be able to create mocktails for your wedding or special event with a sparkling cider toast and the beverage minimum will be lowered to \$20 per person.

Q Can I schedule a menu tasting?

A If you book a wedding and reception at the Hollins House, we offer a complimentary dinner for two. The dinner includes a tasting of wines from our wine list, two appetizers, two entrées and two desserts. Please note that our menu offerings may be similar to what's available for your event but we won't be able to provide exact selections as ingredients change seasonally. Menu tastings are available Tuesday-Thursday with a reservation.

Q Can I bring my own wedding cake?

A Yes! The Hollins House also has a dessert list if you'd like to have something else accompany your cake, or forgo it entirely.

Q When are payments due?

A A deposit of \$3,000 is required to secure your event date. Three months before your event, 50% of your estimate is due with your menu selections. Final payment and final guest count is due 14 days before your event. Any additional costs occurred during your event are due within 72 hours of the conclusion of your event. Any refunds will be distributed after the event concludes.

Q What happens if it rains?

A The ceremony will be moved indoors into our Hollins Room or under the veranda outside. For parties of 120 people or less, the reception will be moved into our Main Dining Room. For groups exceeding 120 people, the host will need to rent a tent. The host will have final say, however, if the site needs to be changed after being set-up, a \$300 re-set fee will apply.

Q Do you handle the clean-up?

A Yes, the Hollins House will be responsible for cleaning up everything except any decorations you bring. Those must be removed from the property the day of your event, after it concludes.

Q Can I bring leftovers from the buffet home?

A According to California State Law, food shall be maintained at or above 135°F, or at or below 41°F (CRFC Section 113996). Because of this, food displayed in a buffet must be consumed immediately or thrown out once the temperature falls within the "danger zone." For this reason, the Hollins House does not allow leftovers from buffets to be taken home as we cannot insure the food will be handled safely and will not induce illness. The Hollins House makes buffet portions according to the number of guests attending your event so leftovers are minimal.

Q Is the \$30 beer & wine minimum all you can drink?

A No, the \$30 beverage minimum is just our minimum amount spent on beer & wine for your reception. Once you select the beer & wine you would like to serve, we recommend at least a half a bottle of wine & one beer per guest.



COME VISIT US

FROM SAN JOSE

- ◆ Take Highway 17 south towards Santa Cruz. Exit at Pasatiempo Drive.
- ◆ Turn right on Pasatiempo Drive after passing the Pasatiempo Inn.
- ◆ Proceed through the gate and stay to the right.
- ◆ Pasatiempo Drive will turn into Clubhouse Road; follow up the hill to the Hollins House on the right.
Allow 45 minutes from San Jose.

FROM SANTA CRUZ OR MONTEREY

- ◆ Take Highway 1 north towards Santa Cruz. Take Highway 17 north towards San Jose. Exit at Pasatiempo Drive.
- ◆ Turn left over the overpass, then another left at the Pasatiempo Inn.
- ◆ Turn right at Pasatiempo Drive.
- ◆ Proceed through the gate and stay to the right.
- ◆ Pasatiempo Drive will turn into Clubhouse Road; follow up the hill to the Hollins House on the right
Allow 10 minutes from downtown Santa Cruz and 50 minutes from Monterey.

FOR ADDITIONAL INFORMATION OR TO MAKE AN APPOINTMENT



CARTER COBERLY
Event Sales & Catering Manager
O 831.459.9182
C 831.332.3880
E events@pasatiempo.com

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www.thehollinshouse.com



| BROCHURE PHOTOGRAPHY | |
|---------------------------------|--------------|
| John Kaemmerling Photography | 831.477.9077 |
| Expressive Photographics | 831.687.9069 |
| Mama T Photography | 831.419.1388 |
| Still Music Wedding Photography | 831.295.8060 |
| Tyler Vu | 408.888.9180 |
| DeJoy Photographer | 717.512.6065 |

