

by Palmdale Estates Events



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LINDSEY CARAVELLI

Venue Manager

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hello@littlehillsevents.com

San Ramon, CA 94583

HIDDEN AWAY FROM THE HUSTLE OF THE CITY ON 25-PRIVATE ACRES. . .

Nestled in the Las Trampas Regional Wilderness, this venue offers a beautiful and intimate setting for wedding ceremonies, receptions and corporate events.

Say "I do" atop the picturesque golden plateau surrounded by nature's magnificent beauty, dine in our intimate white tent and dance the night away under the stars and twinkling market lights. Your guests will walk amongst our towering oak trees, stately redwood trees, and aromatic bay laurel trees. Native wildflowers and plants provide sanctuary for wildlife, particularly butterflies and birds as well as a charming backdrop for photos. With 25 acres of serene and secluded natural space encompassed by California's rolling hills, Little Hills is a picture-perfect outdoor wedding venue your guests will remember for years to come!







Photos by Dennis Dizon @studiodizon

WEDDING PRICING







Rental Rates
Weekday - \$3.000

Fridays & Sundays - \$5,130

Saturdays - \$6,500

Includes:

- 8 Hours Total Rental Time (2 hours for set up and 1 hour for break down)
- 150 wooden folding chairs for the ceremony
- 150 white folding Chairs for the reception
- 15 Round Reception Tables, 4
 Cocktail Tables, and 2 Speciality
 Tables (i.e. cake and guestbook)
- Bridal Room and Groom's Room for duration of event
- White Reception Tent and Lighting
- Parking for 200+ guests
- Onsite, newly remodeled
 Restrooms

ADDITIONAL RENTALS & UPGRADES AVAILABLE









- Coffee & Tea
- Early Access to Bridal Room
- Extended Bar Service
- Option to upgrade to floor length linens
- Fire Pit with seating and blankets.
- Garden Games: Corn Hole, Giant Jenga, Ladder Golf, & Ring Toss
- Additional Garden areas for the Cocktail Hour
- China cake plates & forks
- China Appetizer plates
- Lanterns with Citronella Candles
- Arbor for Ceremony or photo backdrop
- Farm Tables for Reception and/or the buffet
- Specialty decorative tables for cake and coffee

... and many more!

REQUEST A COPY OF OUR SOMETHING BORROWED COLLECTION FOR MORE INFORMATION!



IN-HOUSE CATERERS

Carrie Deve Catering

SALES@CARRIEDOVECATERING.COM | 415.560.9995

A Few Favorites: "Any of our seasonal short ribs, spicy tuna tartare, mac & cheese and any of the other items that our classics and comforting"

Chris Evans Events and Catering

INFO@CHRISEVANSEVENTS.COM | 510.495.7347

A Few Favorites: "Our clients love our fall/winter menu, all the items are tantalizing culinary creations."

<u>Elisa's Catering</u>

MANDURI74@GMAIL.COM | 925.588.1842

A Few Favorites: "Taco bars of all kinds and much, much more!"

The Hugh Greman Group

INFO@GROMANGROUP.COM | 510.647.5165

A Few Favorites: Filet mignon with horseradish cream on a blue cheese popover (passed hors d'oeuvre) Coconut curry chicken salad with toasted almonds, golden raisins, Napa cabbage and fresh mint (on a lunch buffet) Salmon baked in parchment with lentils, new potatoes, Swiss chard, leeks, slow roasted tomatoes with lemon, garlic, fresh herbs, extra virgin olive oil (as an entree or buffet item) Chocolate caramel ganache bars with sea salt (as a finger food dessert)

Salt & Heney Catering and Events

INFO@SALTANDHONEYCATERING.COM | 415.702.0894

A Few Favorites: "Farm to Table."

BOOKING & VENUE GUIDELINES

- No Smoking or hard liquor is permitted anywhere on the property
- No open flames (candles in votives only)
- Amplified music must be at a reasonable level (75-80 decibels)
- Palmdale Estates Events requires
 one of our in-house DJs to be used
- PEE highly recommends using vendors from our preferred vendors.
- All outside vendors required to send COI at least 14 days prior to event and sign a venue waiver.
- Music must conclde no later than 10pm.
- No whipping cream, shaving cream, toilet paper, cans etc are allowed to be decorated on newlyweds' car.
- Rice, confetti, balloons and bubbles are not allowed on the property.
 Lavender or birdseed recommended for grand exit.
- No Stapling, nailing, screwing, or tacking on any structure within the property.
- Max capacity in reception tent is 150 people. Max on lawn is 500 (lessee must rent tent and lighting).

- A 25% deposit is due upon signing the contract
- Second 25% deposit is due6 months prior to event date,
- Total balance due 10 days prior to wedding date
- All deposits are nonrefundable if date is cancelled regardless of date or reason
- Lessee responsible for entire rental and catering fees if date is cancelled and not rebooked.
- Overtime is charged at \$550/ hour
- Holidays which fall on Sundays are chared as a Saturday
- A \$1,000,000 Insurance policy is due 6 months prior to wedding.
- All couples must book coordination services from one of our preferred planning vendors.
- Must choose one our in-house caterers.
- Ceremony Only Weddings are offered at \$2,000 for a 4-hour rental; 10am-2pm only.
 Additional fees apply.
- A venue manager will be onsite to assist with any venue specific requests.
- A parking attendant/ greeter is required for all events.
- Dogs and other household pets are not permitted at the venue

Mont Polindale Estates Events



We are a small business with big dreams! We have a huge passion for weddings and events and we pride ourselves on our close relationships with our couples, our vendors and our team. The foundation of our business is built on love, integrity and a commitment to sustainability. We genuinely care about the experience we create for our clients and their families. The environment is always top of mind throughout everything we do both onsite at our venues and behind the scenes.

Lindsey Caravelli is the CEO and venue manager and has worked in the wedding industry for 18 years specializing in everything from serving, coordinating, sales, venue design, catering logistics and so much more! When it comes to weddings and events, she has seen it all and assisted in making it happen! Her career began at Palmdale Estates in Fremont where she discovered her love of events and became apprentice to Veena Roesler who patiently taught her how to manage weddings with ultimate care, organization and success.

Nick Caravelli is our Chief of Operations ensuring all the logistics that are required to host an event are seen to. He custom designs and builds most of our wedding rentals and is extremely well versed in the hospitality industry. His hospitality roots began at Wente Vineyards where he worked in fine dining. He later worked as a contractor learning all the ins and outs of construction management and hands on projects.

In addition to running all things weddings and events at Little Hills, we also operate the wedding/event business and the Farmyard Cafe at Ardenwood Historic Farm in Fremont, CA.

Claire (left) manages almost all of our marketing, a large percentage of client and vendor communications and will be taking over venue management at Ardenwood in 2022.

Steph (right) handles our inquiries, backend administration, as well as Ardenwood rehearsals and ceremony coordination.

Lindsey will be your main contact for Little Hills, but we will be expanding our team in the very near future!



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It is very likely you will have some communication with one or both of these lovely ladies when planning your event at Little Hills.

We want to provide the utmost support to you while planning your event, so do not hesitate to reach out with questions or concerns

DID YOU KNOW THAT WE HAVE A SISTER VENUE?!







Palmdale Estates Events also operates weddings and events at the gorgeous Ardenwood Historic Farm in Fremont, CA. We have been at this location since 2017 and are so proud of all the beautiful enhancements we have been able to add to this property to serve our wedding and corporate clients in the most memorable and functional way possible.





If Little Hills is not available on your desired date, be sure to reach out to us here: hello@ardenwoodevents.com.

These two venues are very different from one another, but both boast natural beauty and outstanding hospitality.