

# Dream Inn

SANTA CRUZ



## Wedding Guide

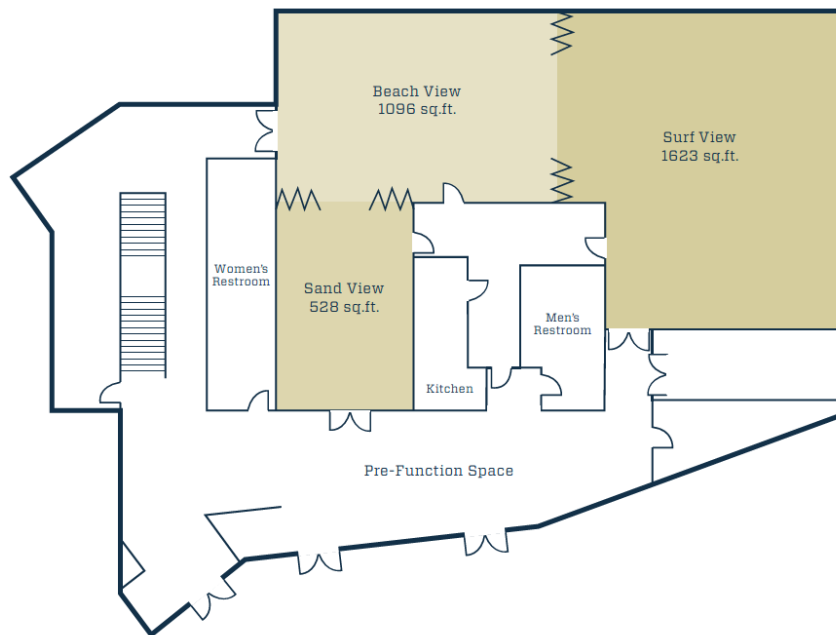
# Venue



The Santa Cruz Dream Inn is an iconic beachfront hotel perfect for your rehearsal dinner, wedding day and post-wedding brunch.

Our venue is where modern meets coastal chic, with spaces that boast panoramic views of Santa Cruz's adored Boardwalk, 100 year old Wharf, picturesque West Cliff Drive and Monterey Bay.

Treat your guests to ocean views while enjoying local and sustainable chef-inspired cuisine served by our dedicated catering team.



Our ballrooms accommodate up to 200 guests, and allow amplified music until 11pm.

Set up a site tour to learn more information!

# Offerings

## Our Venue Rental Includes

- \* Six Hour Event Room Rental  
(Additional Two Hour Event Set Up for Vendors)
- \* Complimentary Self-Parking
- \* Dining and Cocktail Tables
- \* House Dinnerware, Glassware and Flatware
- \* House Linen (Ivory/White)
- \* House Chairs
- \* Dance Floor
- \* Clear Votives with Tealight Candles
- \* Hurricane Vases with Candles
- \* Full Bar Service
- \* List of Preferred Vendors
- \* Complimentary Tasting for Two
- \* Complimentary King Room on Wedding Night
- \* Venue Coordinator
  - Create and Manage Banquet Event Orders
  - Create Venue Diagrams
  - Venue Walkthrough
  - Wedding Room Block Coordination

*\$2,000+Tax*



## A La Carte

### Upgraded Linen

Your Choice of Linen for Dinner Tables and Napkins

*\$5+tax per person*

\*You May Add Linen for Auxiliary + Cocktail Tables for Additional Fee

### Upgraded Chairs

Your Choice of Chair Style and Color Including:

Wood Folding, Chavari, Bistro, or Crossback

*\$10+tax per person*

### Wedding Planning Services

- \* One Design + Flow Meeting
- \* Budget Breakdown
- Month Of:
- \* Venue Walkthrough
- \* Manage/Create Banquet Event Orders
- \* Create Wedding Timeline and Distribute to all Vendors
- \* Create Wedding Diagrams
- \* Coordination with Vendors
- \* Rehearsal Direction for Onsite Ceremony
- \* Day of Coordination (up to 8 hours)
- \* Décor Set Up (some limitations apply)
- \* Vendor Management
- \* Collection of Personal Items and Gifts

*\$1,000+tax*

# Menu

\$75++ per person

Plated Meal

Pricing includes Market Vegetables, Dinner Rolls, Coffee/Tea Service, and Cake Cutting



## Passed Appetizers

Choose Three

### COLD

Beef Tenderloin and Creamy  
Horseradish on Mini Potato Pancake  
Bay Shrimp Cocktail in a Miso Spoon  
Tomato Bruschetta on Crostini with  
Balsamic Drizzle  
Sesame Seared Ahi on Cucumber with  
Avocado Mousse

### HOT

Ratatouille filled Artichoke Bottom with  
Parmesan  
Mini Beef Wellington  
Baby Lamb Chop Lollipop with Rosemary  
Demi  
Seared Mini Crab Cake with Dijon Aioli  
Vegetable Spring Rolls with Thai Chili  
Sauce

*\*Stationed platters are available for  
additional fee*

## Salads

Choose One

### CAESAR SALAD

Local Romaine Hearts, Parmesan,  
Sourdough Croutons, Zesty  
Lemon Anchovy Dressing  
\*\*\*

### WILTED SPINACH SALAD

Local Baby Spinach, Sautéed  
Mushrooms, Onions, Warm Raspberry  
Bacon Vinaigrette  
\*\*\*

### BABY KALE SALAD

Local Baby Kale, Tomato, Red Onion,  
Avocado, Feta Cheese, Pine Nuts, White  
Balsamic Vinaigrette  
\*\*\*

### INSALATA CAPRESE

Sliced Roma Tomatoes, Buffalo  
Mozzarella, Olive Oil, Basil,  
Balsamic Glaze  
\*\*\*

### ICEBERG WEDGE

Baby Iceberg, Point Reyes Bleu Cheese,  
Grape Tomatoes, Chopped Bacon,  
Ranch or Bleu Cheese Dressing

## Sides

For Buffet Only (Choose Two)

White and Wild Rice Pilaf

Mashed Yukon Gold Potatoes

Herb Roast Fingerling Potatoes

Baby Vegetable Medley

## Entrées

Choose Three

### PAN SEARED DAY BOAT SCALLOPS

(for Plated Only)  
Onion, Tomato & Bell Pepper Fricassee,  
Crisped Leeks  
\*\*\*

### CHICKEN BREAST DIABLO

Pearl Onion-Wild Mushroom-Lardon  
Sauce, Mashed Potatoes, Chef's Choice  
of Seasonal Vegetables  
\*\*\*

### GRILLED HOMESTEAD PORK CHOP

Mission Fig & Lavender Gastrique,  
Artichoke & Asparagus Medley  
\*\*\*

### GRILLED HALIBUT

Castroville Artichoke Salsa, Braised  
Chard, Burgundy Fumé  
\*\*\*

### GRILLED NEW YORK STEAK

Garlic-Herb Butter, Mashed Potatoes,  
Chef's Choice of Seasonal Vegetables  
\*\*\*

### PORTOBELLO MUSHROOM

Yucatan Ratatouille, Parmesan Cheese,  
Marinara, Balsamic Glaze

Buffet and Family Style Available Upon Request  
Menu Pricing and Options Subject to Change in 2018  
Vegetarian and Vegan Options are Available.

# Bar

Pricing Based on Four Hours of Service at the Bar  
\$100 Attendant Fee if Under 40 Guests



## Full Bar

*\$56++ per person*

*\$9++ per person each additional hour*

Specialty Cocktail  
Sparkling Wine or Cider Toast  
House/Premium Liquor  
House/Premium Wine  
Domestic/Premium Beer  
Sparkling Water  
Soft drinks  
Sparkling Cider

## Welcome Drinks

*\$5++ per person*

Ice Tea  
Infused Water  
Lemonade

## Beer/Wine Bar

*\$28++ per person*

*\$7++ per person each additional hour*

Sparkling Wine or Cider Toast  
Red and White House Wine  
Domestic and Premium Beer  
Sparkling Water  
Soft Drinks

## Hosted Bar

*Based on Consumption*

House Cocktails \$8

Sky Vodka | New Amsterdam Gin | Evan Williams Whisky |  
Famous Grouse Scotch | Bacardi Rum | El Jimador Tequila | Paul  
Masson Brandy | Triple Sec

Premium Cocktails \$11

Ketel One | Stolichnina Vodka | Tanqueray Gin |  
Maker's Mark | Jack Daniels | Jameson | Seagram's 7 |  
Johnny Walker Black Label Scotch | Meyers Dark Rum | Sailor  
Jerry Rum | Patron Silver | Herradura Reposado and Silver

Cordials \$9

Bailey's Irish Cream | Khalua | Grand Marnier  
Soft Drinks, Juice, Bottled Water \$3.50

House Wines \$6.50

Mirrasou: Chardonnay | Pinot Grigio | Merlot |  
Cabernet Sauvignon

LaMarca Prosecco | Mionetto

Premium Wine \$11

Hess Chardonnay | William Hall Cabernet Sauvignon |

Alfaro Pinot Noir | Joel Gott Sauvignon Blanc

Domestic Beer \$6

Bud Light | Budweiser | Coors Light

Imported/Premium Beer \$7

Corona | Sierra Nevada Pale Ale | Stella Artois | Lagunitas IPA

*Cash Bar is also Available*