



CATERING & EVENTS



BREAKFAST

***All items are charged per person**

CONTINENTAL : \$30

sliced fresh fruit, assorted yogurt, house granola, assorted breakfast pastries, breakfast breads, croissants, muffins and danish

The Hills Breakfast Buffet : \$36

everything on the continental Plus

scrambled eggs, country potatoes

choice of protein: sausage, bacon or ham

BUFFET ADDITIONS

- boiled eggs : \$4
- bagels and cream cheese : \$7
- assorted breakfast breads : \$6
- Ricotta cheese Blintzes with Berries and compote : \$6
- Lemon ricotta buttermilk pancakes with Chantilly Cream and maple syrup : \$9
- Raspberry cream cheese french toast : \$9
- Baileys Irish cream chocolate chip waffles : \$10
- breakfast slider- fried egg, Canadian bacon, provolone cheese, soft brioche bun: \$9
- Choice of One Breakfast Burrito for all guests : \$11

The Hills Burrito- scrambled eggs, smoked bacon, cheddar cheese jack cheese, flour tortilla sour cream and salsa

The Tall Trees Burrito- scrambled eggs, mushrooms, sweet peppers cheddar cheese, jack cheese spinach tortilla, sour cream and salsa

BREAKFAST DISPLAYS

smoked salmon display: \$13

thinly sliced cold smoked salmon, chopped egg capers, bermuda onions tomatoes, sliced cucumbers

*Add bagels for \$6 per person

Fresh Fruit Display: \$10

Assorted Fresh seasonal sliced fruits

Breakfast Breads and Pastry Display: \$9

Chefs choice of freshly baked breakfast breads and pastries

Oatmeal display: \$8

Honey, assorted fruit and oatmeal toppings

includes

fresh juices, royal cup regular and decaffeinated coffee, assorted mighty leaf hot teas

BREAK STATIONS

***ALL ITEMS ARE CHARGED PER PERSON**

TRAIL MIX : \$19

GUESTS MAKE THEIR OWN MIX

PEANUTS, WALNUTS, ALMONDS, SUNFLOWER SEEDS CHOCOLATE CHIPS, M&MS, PEANUT BUTTER CHIPS, CRANBERRY-RAISINS, CURRANTS, COCONUT FLAKES, BANANA CHIPS DRIED MIXED BERRIES DRIED CHERRIES

THE DIP BAR : \$21

SOFT PRETZELS, FRESH GARDEN CRUDITE, TORTILLA CHIPS, LAVOSH BREAD AND PITA CHIPS, DIPS: BLACK BEAN HUMMUS AND ROASTED TOMATO HUMMUS, NACHO CHEESE, PICO DE GALLO, GUACAMOLE, RANCH DRESSING, SPINACH AND ARTICHOKE DIP

FARMERS MARKET : \$23

ARTISAN CHEESE, GOURMET CRACKERS, OLIVES, ASSORTED NUTS, DRIED FRUIT, FRESH WHOLE FRUIT BERRIES, FRESH SEASONAL VEGETABLES, SOUR CREAM AND CHIVE DIP, PESTO AIOLI DIP

SOMETHING SWEET : \$18

ASSORTED MINI PASTRIES, CHOCOLATE COVERED STRAWBERRIES, PARISIAN MACAROONS, PETITE ECLAIRS, ASSORTED MOUSSE SHOTS

THE SNACK SHACK : \$17

ASSORTED MISS. VICKIE'S POTATO CHIPS, WHOLE FRUIT, ASSORTED BAR SNACKS, OREO COOKIES, GRANOLA BAR, ENERGY BAR, ASSORTED CANDY BARS

BEVERAGE STATION : \$17

ASSORTED SODAS, MINERAL WATER, JUICE, LEMONADE, ICE TEA, REGULAR AND DECAF COFFEE

~INQUIRE FOR INDIVIDUAL BEVERAGE PRICING~

LUNCH

SOUP OR SALAD- make it a duo for \$6 more per person

SOUP

Roasted Tomato Basil Soup parmesan bread sticks

Potato and Leek Soup Whipped Sour Cream and Chives

Clam Chowder

Inquire for Chefs Seasonal Soup Option

SALAD

classic Caesar spears- romaine spears, shaved Parmesan, Focaccia croutons, house Caesar dressing

citrus spinach- wild baby spinach, shaved Maui onions feta cheese, lemon thyme vinaigrette

Roasted Pear and Blue Cheese- point Reyes blue cheese, candied pecans, baby arugula, Walnut vinaigrette

ENTREE

CHOOSE ONE ENTREE FOR ALL GUESTS, SECOND ENTREE CHOICE AVAILABLE FOR \$8 PER PERSON

seared chicken breast : \$46

wild mushroom risotto, grilled seasonal vegetables, oregano thyme jus

arctic char : \$58

asparagus and goat cheese risotto, baby carrots, herb Butter

market fresh seasonal fish : \$50

inquire for current menu item

flat iron steak : \$55

Whipped celery root, baby bok choy and teriyaki sauce

Pasta Primavera : \$43

Penne Pasta with Sautéed Vegetables in a White Wine Reduction, Topped with Fresh Parsley and Shredded Parmigiano

Chefs Seasonal Vegetarian Option : \$43

includes

Plated Dessert- See Dessert Page

fresh juices, royal cup regular and decaffeinated coffee, assorted mighty leaf hot teas

TWO COURSE LUNCH

choose one Soup and One entree salad or one entree salad and one dessert

SOUP

Roasted Tomato Basil Soup - parmesan bread sticks

Potato and Leek Soup - Whipped Cream and Chives

Clam Chowder

Inquire for Chefs Seasonal Soup Option

ENTREE SALADS

grilled shrimp Caesar : \$40

romaine hearts, garlic croutons, parmesan cheese, Palo Alto Hills house caesar dressing

poached wild salmon : \$41

field greens, corn salsa, tomatoes, curly carrots, garden herb lime dressing

grilled garlic rosemary steak : \$43

arugula, roasted red onions, mushrooms, shallot vinaigrette

seared ahi tuna : \$42

Mandarin oranges, Chopped Romaine Lettuce, Crispy Chow Mein noodles, Sliced Almonds in Sesame Ginger Dressing

roasted chicken cobb : \$40

garden mix, point Reyes blue cheese, farm fresh eggs, avocado, bacon, tomatoes champagne Vinaigrette

INCLUDES

Plated Dessert- choose one

Chocolate Raspberry Dome

Chocolate cake with dark chocolate mousse with a raspberry cream center, chocolate glaze icing, and fresh raspberry garnish.

Lemon Eclipse

Eclipse-shaped dessert on a short dough cookie base with lemon cream and a raspberry cream center. Garnished with white chocolate pieces, pistachio bits, and a fresh raspberry.

Triple Chocolate Mousse

Chocolate cake layered with dark chocolate mousse, milk chocolate mousse, and white chocolate mousse garnished with a chocolate fan of all three colors.

Chocolate Hazelnut Gianduja

Chocolate cake with chocolate hazelnut mousse and vanilla crème brûlée center, roasted hazelnut pieces, chocolate glaze, and hazelnut crunch garnish.

Caramel Mystique

A south american dessert with a tropical twist. A chocolate cake, filled with dulce de leche mousse, a chocolate-dipped sesame nougat brittle layer, banana mousse center, wrapped in a chocolate jaconde oval pattern, apricot glaze finish, topped with a milk chocolate tuile garnish.

fresh juices, royal cup regular and decaffeinated coffee

assorted mighty leaf hot teas

THE HILLS LUNCH BUFFET

Italian rustic bread and olive oil

chef's choice seasonal soup

tomato salad

fuji apple quinoa salad

roasted bell peppers, baby spinach, cucumber bits, chopped toasted pecan, mint and cilantro vinaigrette

roasted garlic mashed potatoes

roasted tricolor carrots

ENTREES

CHOOSE TWO ENTREES IN ADDITION TO THE SEASONAL VEGETARIAN DISH

herb roasted petaluma chicken

baby carrots, garlic sauce

grilled salmon

napa cabbage, lemon butter sauce

grilled tri-tip steak

roasted shallots, reduced red wine sauce

grilled pork tenderloin

smoked pork belly, pear mostarda

dessert- choose One

assorted Mini cheesecake

assorted fruit tarts

assorted mini desserts

lemon bars, brownies, cookies, petite fours

includes

fresh juices, royal cup regular and decaffeinated coffee

assorted mighty leaf hot teas

\$55 per person

DELI LUNCH BUFFET

Soup

chef's choice seasonal soup

Salad's- choose two

Sliced seasonal fresh fruit

House green salad

Chopped Louie Salad

Chopped Iceberg lettuce, diced eggs, grape Tomatoes, shrimp Louie dressing

Red bliss potato salad

Stone ground mustard and fresh dill

Sweet potato and wild rice salad

sandwich board

Assorted sliced breads

Deli Meats: turkey, salami, ham , roast beef

All the fixings: cheddar, Swiss, pepper jack, tomato, lettuce, pickle, onion

Side: Miss Vickie's bags of chips

Assorted Mini Desserts

Cookies, brownies, lemon bars

includes:

Fresh juices, royal cup regular and decaffeinated coffee

assorted mighty leaf hot teas

\$42 per person

HORS D'OEUVRE DISPLAYS

MINIMUM 25 GUESTS, \$32 PER GUEST, PER STATION

- Local California Cheese Platter Display
Seasonal fruit, nuts, PAH honey, jam, cranberry & walnut crackers, sliced baguette
- Raw Seafood Bar - \$38 Per Person
Shrimp, oyster on the half shell, green-lipped mussels, cocktail sauce, champagne mignonette, lemon wedges
- Charcuterie Platter
Prosciutto, salami genoa nostrano, soppressata, salami salameto, mortadella, chicken liver pate, marinated olives, whole grain mustard cornichons, seasonal fruits, sliced artisan bread
- Flatbread Station -choice of two options
Classic margherita, quattro formaggio & peperoni, prosciutto & arugula with a truffle mornay sauce, BBQ chicken
- Slider Station -choice of two options
Cheeseburger, house-smoked pulled pork with jalapeno slaw, buffalo chicken & cheddar, impossible veggie burger
- Spanish Empanadas -choice of two options
Manchego y chorizo, chicken & saffron sofrito, patatas bravas, seafood & olives
- Tea Sandwiches -choice of three options: \$20 per person
Ham, pineapple & cucumber, smoked turkey & cranberry cream, roast chicken salad, smoked salmon, goats curd, zucchini ribbons & toasted garlic bread, cucumber & dill crème fraiche, BLT, devil's egg salad
- Roasted Veggie Crudites Platter : \$20 per person
Roasted garlic hummus bowl, toasted pita chips, basil pesto sauce, romesco sauce, soft boiled eggs, asparagus, rainbow baby carrots, cauliflower florets, tri-color beets, zucchini squash, shiitake mushrooms
- Sliced fruit platter, seasonal fruit display : \$20 per person



PASSED HORS D'OEUVRE

EACH SELECTION BELOW IS \$7 PER PIECE

MAXIMUM OF THREE TYPES OF HORS D' OEUVRES CAN BE CHOSEN, RECOMMEND TWO PIECES OF EACH PER GUEST

VEGETARIAN

- Roasted beet, arugula, goat cheese & honey crostini
- Tomato, basil, mozzarella skewers drizzled with pesto & balsamic glaze
- Creamy roasted garlic hummus, crispy pita chip, piquillo pepper & cucumber relish
- Truffled mushroom risotto fritter
- Polenta cakes with tomato jam & goat cheese
- Baked spinach & artichoke wonton cups
- Veggie sushi roll, pickled ginger, and wasabi aioli
- Spanakopita, feta cheese, spinach, green onions & phyllo dough

MEAT

- Bacon-wrapped dates stuffed with blue cheese
- Pesto lamb chops with plum demi-glace
- Mini beef wellington, caramelized onion jam
- Chicken lollipops with mango dipping sauce
- Prosciutto-wrapped melon, grapes & fresh mint
- Thai chicken satay with peanut sauce
- Blue cheese & steak crostini with blueberry & caramelized onion
- Grilled asparagus with manchego & jamon serrano

SEAFOOD

- Tuna tartare in a wonton cone, ponzu sauce
- Asian coconut shrimp, orange chili dipping sauce
- Jumbo lump crab cake with togarashi aioli
- Smoked salmon blini puffs with crème fraiche dill & lemon
- Oysters Rockefeller, sautéed spinach, butter sauce, herbed breadcrumbs
- Italian fried calamari cone, cocktail sauce
- Lobster & shrimp sliders with lemon-dill aioli, toasted brioche bun
- black & white sesame crust tuna with green onion-wasabi sauce



PLATED DINNER

-SOUP OR SALAD-
make it a duo for \$6 more per person

SOUP

Roasted Tomato Basil Soup
parmesan bread sticks

Potato and Leek Soup
Whipped Sour Cream and Chives

Clam Chowder

Inquire for Chefs Seasonal Soup Option

SALAD

classic Caesar spears
romaine spears, shaved Parmesan
Focaccia croutons,
house Caesar dressing

citrus spinach
wild baby spinach, shaved Maui onions
feta cheese, lemon thyme vinaigrette

Roasted Pear and Blue Cheese
point Reyes blue cheese, candied pecans
baby arugula, Walnut vinaigrette

-ENTREES-

CHOOSE TWO ENTREES IN ADDITION TO THE SEASONAL VEGETARIAN DISH

Chardonnay Poached Salmon : \$78
creamy polenta cake, bloomsdale spinach, crispy pancetta
Lemon Butter Dill Sauce

seared chicken breast: \$76
wild mushroom bread pudding, carrot confit, grilled cipollini onions
oregano thyme jus

karabuta pork chop : \$81
fluffy quinoa, seasonal vegetables, pineapple calvados reduction

roasted rack of lamb : \$87
sous vide smoked tomatoes, couscous roasted cherries, natural jus

pan seared filet of beef : \$89
maitaki mushroom, fingerling potatoes ragout, haricot vert, tiny carrots
bordelaise Sauce

Seasonal Vegetarian Dish : \$75

-INCLUDES-

Plated Dessert-choose one
Chocolate Raspberry Dome, Lemon Eclipse, Triple Chocolate Mousse,
Chocolate Hazelnut Gianduja, Caramel Mystique
royal cup regular and decaffeinated coffee
assorted mighty leaf hot teas

THE HILLS BUFFET DINNER

Italian rustic bread and olive oil

chef's choice seasonal soup

smoked mary's free range chicken salad
kabocha pumpkin and pomegranate vinaigrette

fuji apple quinoa salad
baby spinach, roasted bell peppers, cucumber bits, crumbled blue cheese
toasted pecan mint and cilantro vinaigrette

citrus spinach salad
wild baby spinach, shaved maui onions, feta cheese, lemon thyme vinaigrette

ENTREES

CHOOSE TWO ENTREES IN ADDITION TO THE INCLUDED
SEASONAL VEGETARIAN DISH

seared sea bass medallions
blue lake beans, tropical fruit salsa
ponzu butter reduction

Pecan-Crusted Chicken Breast
Sweet Potato Puree, Roasted Brussels, Chile Infused Jus

grilled tri-tip
fingerling potatoes, tri-color carrots
red wine reduction

braised beef short rib
cheddar cheese polenta, apple relish

-DESSERT: Choose one-
assorted Mini cheesecake

assorted fruit tarts

assorted mini desserts
lemon bars, brownies, cookies, petite fours

includes
royal cup regular and decaffeinated coffee
assorted mighty leaf hot teas

\$77 per person

BUFFET – CARVING STATIONS

MINIMUM OF 50 GUESTS. PER PERSON CHARGE

- Prime Beef Rib Eye \$55
Herbs de provence, crusted rib eye served with natural beef au juice & horseradish cream
- Miso Glazed Salmon \$20
Served with a yuzu beurre blanc sauce
- Diestel Turkey Breast \$25
Served with sage gravy and cranberry sauce
- Filet Mignon \$60
Served with bordelaise sauce
- Suckling Pig \$25
Served with PAH BBQ sauce, and hawaiian bread rolls
- Steamship \$45
Served with natural beef au juice & horseradish cream
- NY Strip \$50
Served with bordelaise sauce



DESSERTS

MINIMUM OF 25 GUESTS

DESSERT STATIONS \$15 per guest

S'mores Station

Marshmallows, graham crackers, assorted chocolates, chocolate & caramel sauce

Mini Churro Station

Chocolate and caramel sauce, cream cheese frosting, mexican hot chocolate

Chocolate Fountain

Fresh strawberries, pound cake, miniature cookies, marshmallows, pineapple, melon, pretzels, banana, rice crispy treats, milk chocolate *\$150 rental fee

Ice Cream Bar

Strawberry, vanilla, chocolate, and mint ice cream with assorted toppings

Chefs Flambé

Choice of bananas foster, cherries jubilee, or peach and berries, served with vanilla ice cream *\$150 Chef Attendant Required

Something Sweet: Bite-Sized Desserts Served Family-Style or as Dessert Display, Choose Three \$15 per guest

Fresh Fruit Tartlet, Opera Square, Cream Puff, Chocolate Almond Orange Bar, Financier Tea Cake, Chocolate Éclair, Dark Chocolate Mousse Tartlet, Lemon Curd Tartlet, Vanilla Éclair, Coffee Éclair, Lemon Meringue Tartlet, Pecan Tartlet, White Chocolate Mousse Tartlet, Brownies, Blondies, Lemon Bars, Pecan Bars, Chocolate Chip Cookies, Dark Chocolate Chip Cookies, Oatmeal & Golden Raisin Cookies, Classic French Macaroons, Chocolate Dipped Strawberries

PLATED DESSERTS \$14 per guest- Choose One

Chocolate Raspberry Dome

Chocolate cake with dark chocolate mousse with a raspberry cream center, chocolate glaze icing, and fresh raspberry garnish.

Lemon Eclipse

Eclipse-shaped dessert on a short dough cookie base with lemon cream and a raspberry cream center. Garnished with white chocolate pieces, pistachio bits, and a fresh raspberry.

Triple Chocolate Mousse

Chocolate cake layered with dark chocolate mousse, milk chocolate mousse, and white chocolate mousse garnished with a chocolate fan of all three colors.

Chocolate Hazelnut Gianduja

Chocolate cake with chocolate hazelnut mousse and vanilla crème brulee center, roasted hazelnut pieces, chocolate glaze, and hazelnut crunch garnish.

Caramel Mystique

A south american dessert with a tropical twist. A chocolate cake, filled with dulce de leche mousse, a chocolate-dipped sesame nougat brittle layer, banana mousse center, wrapped in a chocolate jaconde oval pattern, apricot glaze finish, topped with a milk chocolate tuile garnish.

CAKE CUTTING \$2.00 PER PERSON

IF DESSERT IS ORDERED FROM PAH IN ADDITION TO PROVIDED CAKE, THE CAKE CUTTING FEE WILL BE WAIVED.

LATE NIGHT SNACKS

MINIMUM ORDER 50 GUESTS, \$20 PER PERSON, TWO SELECTIONS OR THREE FOR \$25 PER PERSON

Chicken and Waffles
Maple syrup

Mini Tacos- choose one
Beef, chicken, or vegetarian

Pretzel Bites
Cheese sauce or mustard

Coffee & Doughnuts

Chocolate Chip Cookies & Milk

Quesadillas- choose one
Beef, chicken or vegetarian

Grilled Cheese & Tomato Basil Soup

Sliders- Choose One
Pulled pork, beef, chicken or impossible

French Fries- Choose Two

- Garlic fries with ranch
- Truffle fries with chipotle aioli
- Sweet potato fries with sweet chili sauce
- Cajun fries with garlic sour cream aioli
- Regular french fries with ketchup



BEVERAGES

PACKAGES

Beverage Packages are for a duration of four hours, extra hours are available, please inquire. Dinner wine service not included

PACKAGE I - \$25 per guest

Sodas, mineral water, assorted Juices, & sparkling cider toast

PACKAGE II - \$45 per guest

House chardonnay & cabernet Sauvignon, champagne toast, domestic & imported beers
sodas, juice & mineral water

PACKAGE III - \$50 per guest

House chardonnay & cabernet sauvignon, champagne toast, well drinks, domestic & imported beers
sodas, juice & mineral water

PACKAGE IV - \$ 55 per guest

House chardonnay & cabernet sauvignon, champagne toast, well & call drinks
domestic & imported beers, sodas, juice & mineral water

PACKAGE V - \$60 per guest

Premium house chardonnay & cabernet sauvignon, champagne toast, premium drinks
domestic & imported beers, sodas, juice & mineral water

CONSUMPTION BAR

- House Wine: \$40 per bottle
- Premium House Wine: \$50 per bottle
- Corkage Fee: \$30 per 750ML Bottle
- Well Cocktail : \$11
- Call Cocktail : \$13
- Premium Cocktail: \$15
- Bottled Beer : \$10
- Draft Beer : \$8-\$10
- Bottled Water : \$3.5
- Sparking Water : \$3.5
- Soft Drink : \$3.5
- Juice : \$3.5
- Ice Tea : \$3.5
- Lemonade : \$3.5

Signature Cocktails \$15 per person

Let us create a unique cocktail special for your event!



WINE LIST

House White Wine \$40

- Avalon Chardonnay
- Villa Sandi Veneto Pinot Grigio

House Red Wine \$40

- Avalon Pinot Noir
- Avalon Cabernet
- Cedar Brook Merlot

Sparkling

- Ramon Raventos Cava Brut
- Veuve Clicquot Brut

Premium White

- Lloyd Chardonnay - Carneros
- Rombauer Chardonnay - Napa Valley
- Peju Sauvignon Blanc-Napa Valley- Premium House Wine
- Altamura Sauvignon Blanc - Central Valley
- Chateau Montelena Chardonnay - Napa Valley

Premium Red

- Rombauer Cabernet- Napa Valley
- Chateau Montelena Cabernet- Napa Valley
- Rombauer Merlot- Napa Valley - Premium House Wine
- Duchorn Merlot- Napa Valley
- Hook & Ladder Pinot Noir - Santa Rosa
- Patz & Hall Pinot Noir- Sonoma Coast
- Paul Hobbs Pinot Noir- Russian River

Corkage \$30

If you wish to bring your own wine.

*Pricing available upon request

ADDITIONS

STAFF

- Valet Parking – 2 valet minimum
 - One valet required per 50 guests, \$200ea
- Coat Check Attendant-Optional \$200ea
- Additional Bartender-Optional \$180ea
 - Required for portable bar and for over 100 guests
- Additional Server-Optional \$180ea
- Additional Chef Attendant-Optional \$180ea
- Security: 4 hours
 - 100 - 200 guests, 2 security = \$480
 - 201- 300 guests, 3 security = \$720

Special Touches

- Basic linen & napkins
 - Napkins \$1 per
 - Quarter length table linens \$10 per linen
 - Floor-length table linens \$20 per linen
 - Drapes \$20 per linen
- Upgraded items available such as chairs, specialty linens, upgraded napkins, charger plates
 - Price dependent on selection
- Wireless uplights (12) \$480
- Ivory draping in room \$500 per 50ft

AUDIO VISUAL EQUIPMENT

- Wireless Microphone \$80
- 8' Screen & Projector \$200
- Portable Sound System \$150
- Power Box \$80

DANCE FLOOR

- 12x12 - Max 40 guests \$360
- 16x16 - Max 80 guests \$640
- 20x20 - Max 130 guests \$1,000
- 20x24 - 130 and up \$1,200

STAGE AND STAIRS

- 8'x8': \$225
- 8'x12': \$300
- 8'x16': \$375
- 8'x20': \$450
- 8'x24': \$525

SPECIAL DAY OF SET UP

- Party favors, table numbers, place cards etc. \$200



VENDOR LIST

Choosing vendors for your special day is an exciting process! All of the below vendors have either worked at our club frequently and/or come highly recommended by trusted sources. In our experience, hiring vendors who know the property and on-site management team improves the overall experience and makes the planning process more of a breeze.

PHOTOGRAPHY

De Joy Photography
www.dejoyphotography.com
(717) 512-6065

SIM Events
www.sim.events
408-354-4050

Danny Dong Photography
www.dannydong.com

Taralynn Lawton
www.Taralynnlawton.com
239-850-8272

Sandra Fazzino Photography
www.sandrafazzino.com
415-336-5128

VIDEOGRAPHY

JKapture Studios
www.jkapturevideo.com
408- 464-7384

Our Wedding Story
www.ourweddingstory.us
415- 312-0307

A Video Reflection
www.avideoreflexion.net
408-836-9440

Tolman Madia
www.tolmanmedia.com

FLORISTS

Urban Botanica www.urbanbotanicasf.com
650-656-8282

Marion Moss Floral Design
www.marionmoss.com
415-722-3756

Wish Social
www.wishsocialevents.com
888-780-9474

Amy Burke Designs
www.amyburkedesigns.com
650-728-7234

Bloomsters
www.bloomsters.com
408-268-5518

Flowers by Edgar
www.flowersbyedgar.com
408-280-7078

BAKERIES

Pretty Please Bakeshop
www.prettypleasesf.com
415-347-3733

Ma Petite Maison Cake Design
www.mpmcakes.com
925-967-2253

Migoodies Bakesale
www.migoodiesbakesale.com
415-967-1379

Cindy's Little Cakery
www.cindyslittlecakery.com
408-766- 4252

Glass Slipper Gourmet
www.glassslippergourmet.com
925-812-0883

PHOTOBOOTH

Flix In Motion
www.flixinmotion.com
888-283-4913

Snap Fiesta Photo Booths
www.snapfiesta.com
855-762-7343

Joy Squad Photo Booths
www.joysquad.com
866-JOYSQUAD

Candid Gem Photo Booths
www.candidgem.com
650-276-8511

DJ

BIG FUN Disc Jockeys www.bigfundj.com
800-924-4386

SIM Events
www.sim.events
408-354-4050

Alan Waltz Entertainment
www.alanwaltz.com
650-544-8590

Elite Entertainment www.e3music.com
888-733-8889

Aaron David Productions
www.aarondavidproductions.com
650-691-3100

VENDOR LIST

EVENT PRODUCTION & DESIGN

Method42
www.method42.net
408-998-4242

Entire Productions
www.entireproductions.com
415-291-9191

Blueprint Studios
www.blueprintstudios.com
415-922-9004

HOTEL ACCOMMODATION

Four Seasons
www.fourseasons.com/siliconvalley
650-470-2880

Hotel Valencia-Santana Row
www.hotelvalencia-santanarow.com/
408-551-0010

Stanford Park Hotel
www.stanfordparkhotel.com
650-322-1234

TRANSPORTATION

Corinthian Ground Transportation
www.corinthianparking.com
408-898-7192

Gateway Limo
www.gatewaylimousine.com
650-345-7077

BANDS & ENTERTAINMENT

Brian Wachhorst -
SF Booking Agency
www.sfbooking.com
650-548-0450

Allison Sharino Band
www.alisonmusic.com
559-683-1222

Jesse Charles Band
www.jessecharlesband.com
408- 972-1204

CLASSICAL GUITARIST
Ryan Twitty
www.ryantwitty.com
707-363-0399

QUARTET/ TRIO
San Francisco
Conservatory of Music
415-759-3458

PIANIST
Katherine Hedlund
Facebook: Kat Hedlund Sings
203-505-8870

BAG PIPES
Stephen Harrington
408-391-4071

HARPIST
Krista Strader, Harpist
www.kristastrader.com
877- 415 -4277

LIGHTING & DANCE FLOORS

SIM Events www.sim.events
408-354-4050

Bay Area Event Lights
www.BayAreaEventLights.com
408-502-7229

SF Dance Floors
www.sfdancefloors.com
415-384-9775

Standard Party Rentals
www.Standardpartyrentals.com
408-457-8916

INVITATIONS/ MENUS/ SIGNAGE

Sweet & Crafty Events
www.sweetandcrafty.com

Hyegraph Invitations
www.hyegraph.com
415-626-0461

WEDDING COORDINATION

Simple Little Details
www.simplelittledetails.com
408-444-6685

Anais Events (Indian Weddings)
www.anaisevents.com
415-275-4776

Amaze Special Events
www.amazaespecialevents.com
408-249-2184