



Wedding Weekend Retreat

Stone Creek Village Wedding Weekend Ceremony & Reception Package

\$14,750

Exclusive use of our Stone Creek Village venue for the entire weekend - Friday 4pm to Sunday 11am

Stone Creek Village venue transformed for 5 1/2 hours for your wedding

plus dedicated space for the Bridal Party in Monie's Cottage and the Museum for the Groom's Party

Redwood grove ceremony site with choice of arbor for ceremony

Support of professional wedding coordinator throughout planning phase

Professional wedding coordinator orchestrating your perfect wedding ceremony

Microphone set-up & music services at your ceremony (provided by Sound in Motion)

Professional wedding coordinator overseeing your wedding reception

Professional DJ/MC during reception (provided by Sound in Motion)

Wedding ceremony rehearsal with professional wedding coordinator

Exclusive use of recreational areas - tennis court, swimming pool, grass field, basketball court, sand

volleyball court, giant chess, corn hole, shuffle board, ping pong and miles of hiking trails

Use of Caldwell Lodge for 'after party' on wedding night

Market umbrellas, picnic tables, firepit, indoor and outdoor fireplace lounge areas

Two-hour private event coordination consultation & detail meeting

Invitation for 2 to our Wedding Overview & Tasting Day

Tables, chairs, linens, china, flatware, silverware, glasses

Champagne toast for Wedding Party following ceremony

Campfire and S'mores on Friday night

Cake cutting service on Saturday night

4:30pm Ceremony begins, 10pm Reception concludes

(additional time is available - \$1,000 per half hour)

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





Wedding Reception Full Catering Package

(includes food and beverages)

\$129.95

UNLIMITED BEVERAGE SERVICE

Canyon Road Chardonnay & Cabernet Sauvignon • Chaumdeville Brute Champagne/Sparkling Wine • Blue Moon & Fat Tire Beer • Martinelli's Sparkling Cider
Coffee, Tea and Hot Chocolate Station • House-made Lemonade, Iced Tea and Fruit Infused Water Station

You may substitute your own wine or beer at no corkage fee.

HORS D'OEUVRE RECEPTION

California Vegetables & Cheese Board

Assortment of local and imported cheeses, house roasted nuts, dried fruit chutney, grapes, organic artisan crackers
Vegetables served with hummus and kale artichoke dip

Hand-Passed Hors d'oeuvres on Decorated Trays

Choose three hors d'oeuvre options

Artichoke Pesto on Crostini *v*
Margarita Pizzetta Bites *v*
Bacon Wrapped Dates

Cherry Tomato, Basil, & Mozzarella Skewers *v/GF*
Greek Olive Tapenade on Cucumber Slices *Vegan/GF*
Endive Boats with Blue Cheese & Pear *v/GF*

Thai Curry Shrimp Skewer
Spinach Duxelle in Puff Pastry
Mini Crust-free Quiche *GF*
Crispy Pork Belly with Ginger Soy Glaze

DINNER

PLATED SALAD FIRST COURSE

Choose one salad option

Served with Fresh-baked Herbed Focaccia

(all dressings are vegetarian but can be made vegan upon request)

Caesar Salad romaine hearts, shaved parmesan, garlic croutons
Caesar Dressing greek yogurt, house aioli, anchovies, parmesan

Shaved Root fennel, rainbow carrots, watermelon radish
Lemon Tahini Dressing lemon juice, tahini paste, garlic, olive oil

Caprese Salad heirloom tomato, mozzarella, basil
Lemon Shallot Dressing lemon juice, shallots, dijon mustard, olive oil, tamari

Arugula Salad arugula, sundried tomato, green onions, kalamata olives
Green Goddess greek yogurt, house aioli, lemon juice, tons of fresh herbs

Kale Salad baby kale, shaved radicchio, toasted seeds
Raw Cashew Dressing, bell peppers, apple cider vinegar, raw cashews, olive oil

Greek Salad cucumbers, tomatoes, olives, red onions, feta cheese
Tomato Vinaigrette tomato vinegar, olive oil, green onions, basil pesto

Baby Gem Salad romaine hearts, pickled red onions, toasted almonds **Honey Dijon Vinaigrette** champagne vinegar, olive oil, dijon mustard, honey

BUFFET SECOND COURSE

Choose two entree options

Pan Roasted Chicken with Fennel Sauce *GF*
Ginger and Lime Kefir Marinated Roasted Chicken *GF*
Grilled Salmon with Lemon Dill Sauce *GF*
Pepper Crusted New York Strip with Chimichurri *GF*
Herb-crusted Pork Tenderloin with Chutney *GF*
Short Rib *GF*

Vegetarian Entrees - (Can be made Vegan)
Choose as 2nd entree or add as a 3rd for \$10
Polenta Gratin with Marinara & Mozzarella
Eggplant Parmesan Gratin Layered with Vegetables & Mozzarella
Roasted Portobello Mushrooms *Vegan*
Artichoke Ravioli
Wild Mushroom Risotto *GF*
Fresh Gnocchi with Brown Butter Sage
Your Choice of Salad as an Entree

SIDE DISHES

Choose three side dish options

Rosemary Roasted Potatoes *Vegan/GF*
Quinoa Pilaf with Roasted Vegetables *Vegan/GF*
Roasted Carrots with Harissa *Vegan/GF*

Bowtie Pasta Primavera with Asparagus and Lemon Garlic Vinaigrette *Vegan*
Mini Penne with Spinach, Mushrooms, & Gorgonzola *v*

Saute Brussel Sprouts with Bacon *GF*
French Green Beans *Vegan/GF*
Braised Greens *Vegan/GF*

DESSERT

Your provided wedding cake or alternative dessert. No cake cutting fee.

We are happy to customize and price a special menu for you.

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



8400 Glen Haven Rd., Soquel, CA 95073 • TEL 831-479-6700 • events@kennolyn.com • www.kennolyn.com



Wedding Catering Additions

CHILDREN'S PRICING

*Available once you have met your guest minimum
Highchairs and booster seats available*

Children's Catering Pricing

Children under 2 years old - no charge • Children 2-4 years old - 50% off
Children 5-12 years old - \$25 off • Young Adults 13-21 - \$15 off

Children's Plated Second Course – *Select One (or eat from buffet)* *(10+ child minimum)*

Pizza • Chicken Tenders • Mac & Cheese
All are accompanied with Fresh Fruit or Vegetables

VENDOR MEAL

\$49.95

*Available once you have met your guest minimum
(Many vendors attending your event require meal service in their contracts)*

ADDITIONAL FOOD OPTION

Chocolate Dipped Strawberries - \$7
(served after dinner)

ADDITIONAL BEVERAGE OPTIONS

Sangria - \$5

Red or White Sangria available at the bar throughout your event.

Pre-Ceremony Bar Station Package - \$7

Available 30 minutes prior to ceremony, typically 4-4:30pm

Champagne Toast - \$10

Champagne in flutes served in unison to your guests
*(we recommend having your guests toast with what is in their hand but we
are happy to orchestrate this type of toast when desired)*

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



8400 Glen Haven Rd., Soquel, CA 95073 • TEL 831-479-6700 • events@kennolyn.com • www.kennolyn.com



Stay and Play Weekend Package

Kennolyn is perfect for an immersive destination wedding weekend in the mountains. Our Stone Creek Village is waiting for you and your whole party of friends and family to stay for the weekend, to share stories around a twilight bonfire, to settle into our cozy cottages, and to celebrate your wedding all weekend long.

This venue is a rustic little village with lovely ceremony settings in the redwoods or on our open lawn. Enjoy your wedding reception under the stars in our Town Square.

Beyond the wedding festivities, your guests can enjoy our many recreational possibilities, including the pool, tennis, basketball and volleyball courts, a play field, hiking trails, and an outdoor amphitheater.

Stone Creek Village has 30 cabin cottages and suites with 65 individual beds. With couples and families staying together, up to 123 people can stay in upgraded cabins and suites for the weekend. Two night minimum stay but additional nights can be added.

Stay & Play Package Price

Ensuite Cabin Cottage or Suite: \$395 per person
includes two nights lodging with meals*
(exclusive of taxes and service fee)

Stay & Play Package Price for Children

Under 16 year olds do not pay for lodging if accompanied by two adults.

<i>Ages 13-20</i>	<i>\$155</i>
<i>Ages 5-12</i>	<i>\$115</i>
<i>Ages 2-4</i>	<i>\$85</i>
<i>Under 2</i>	<i>Free</i>

Minimum 60, maximum 150 guests

Kennolyn will directly bill your guests by cabin group

**Package meals exclude Wedding Reception Dinner, which is paid by the wedding host*

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





Stay & Play Meal Package

Friday Rehearsal & Welcome Dinner with Bar

(included in Stay & Play, \$85.95 for offsite guests)

Garden Salad with Organic Spring Mix Lettuce, Seasonal Inspiration for Toppings, & Green Goddess dressing
(Greek yogurt, house aioli, lemon juice, fresh herbs – *Vegan option by request*)

House Marinated Char-grilled Chicken
Baked Mini Noodle Mac'n Cheese • Seasonal Vegetables *Vegan/GF*
Wild Rice Medley cooked in Vegetable Broth *Vegan/GF*
S'mores by the Campfire for Dessert

Canyon Road Chardonnay & Cabernet Sauvignon • Blue Moon & Fat Tire Beer • Martinelli's Sparkling Cider
Coffee, Tea and Hot Chocolate Station • House-made Lemonade, Iced Tea and Fruit Infused Water Station

SATURDAY BREAKFAST

(included in Stay & Play package, no offsite guests permitted)

Frittata with Spinach and Mushroom *vegetarian* • Sausage • Country Potatoes
House-made Muffins • Breads *(GF available)* with Almond Nut Butter, Jam and Cream Cheese
Whole Fruits • Yogurt • Granola
Organic Teas and Coffee • Plant-based Milk options for Tea and Coffee

SATURDAY BUFFET LUNCH

(included in Stay & Play package, no offsite guests permitted)

Sandwich Deli

Caesar Salad with Romaine Hearts, Shaved Parmesan, Garlic Croutons, & Caesar Dressing
(greek yogurt, house aioli, anchovies, parmesan - *Vegan option by request*)

Fresh Sliced Bread *(GF available)*

Cheese • Roast Beef • Turkey • Ham • Portobello Mushroom
Lettuce • Tomatoes • Onions • Pickles • Ketchup • Mustard • Mayonnaise
Pasta Primavera *Vegan* • Potato Chips

Organic Teas and Coffee • Plant-based Milk options for Tea and Coffee
Variety of Fresh-baked Cookies

SUNDAY BRUNCH

(included in Stay & Play, \$55.95 for offsite guests)

Buttermilk Pancakes & Maple Syrup • Bacon • Country Potatoes
Seasonal Frittata *vegetarian* • Fresh Pastries & Breads *(GF available)* with Almond Nut Butter, Jam and Cream Cheese
Spinach Salad with Shaved Radicchio, Toasted Seeds, & Raw Cashew Dressing (bell peppers, apple cider vinegar, olive oil) *Vegan*

Whole Fruits • Yogurt • Granola
Organic Teas and Coffee • Plant-based Milk options for Tea and Coffee

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

