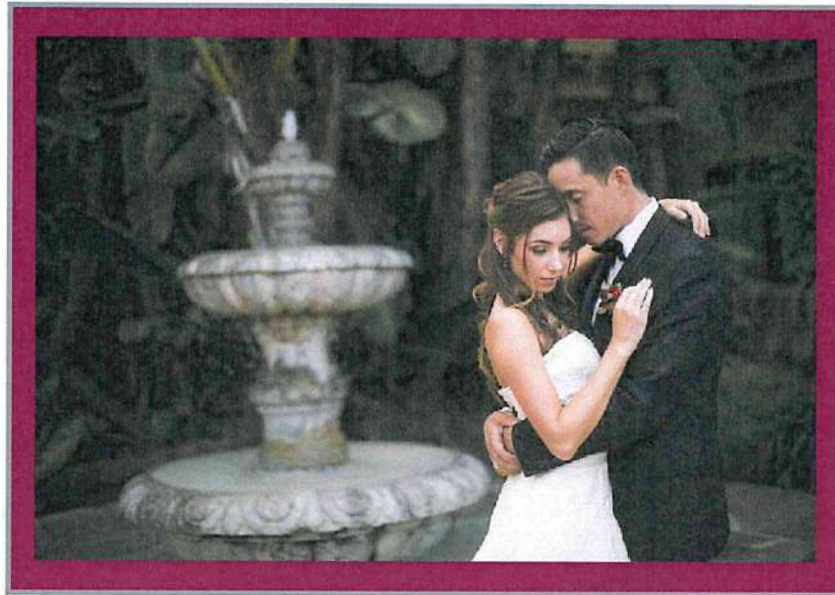


THE HISTORIC  
*Santa Maria Inn*  
WEDDING GUIDE



*Let us plan the celebration of  
your special occasion!*

For more information:

Contact: Catering Sales Manager

Phone: (805) 346-7952

Email: [catering@santamariainn.com](mailto:catering@santamariainn.com)

# Congratulations

## ON YOUR ENGAGEMENT!

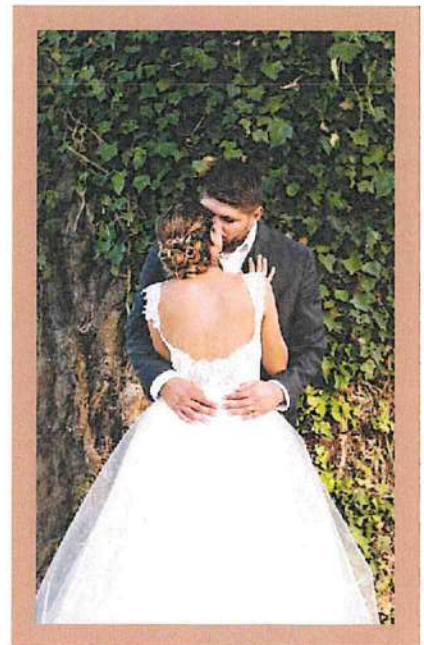


Thank you for considering the Santa Maria Inn as the venue for your upcoming nuptials! Inside, you will find multiple package options we have to offer you and your guests in order to make your special day as memorable as possible.

Our menus have been designed with taste and elegance in mind. From a variety of delicious hors d'oeuvres to kick start your cocktail hour, to gourmet plated and buffet options that will have your guests demanding seconds, our professional kitchen staff will make the perfect meal to compliment your reception.

Our chefs and culinary staff use high quality, fresh ingredients and purchase locally to provide the best flavors and attractive food displays for your event.

Care differentiates our service. Our banquet staff takes pride in delivering on the details to make sure your wedding goes off without a hitch. From our exceptional service to our beautiful ceremony and reception sites, your wedding will be just what you have envisioned for this very special day. It is our goal to make you feel relaxed and confident on your big day!



# Wedding Ceremonies

## CEREMONY PACKAGES INCLUDE:

- ~ Ceremony rehearsal the day prior to the ceremony ~
- ~ Seating for your guests ~
- ~ White podium for Officiate and/or white pillars for decor ~
- ~ Small banquet room close to the ceremony site to be used as you wish the day of your ceremony ~



## Patio Fountain

\$1,600 (Ceremony Only)

\$1,000

When purchased with  
Wedding Reception  
Package

## Gardens

\$2,000 (Ceremony Only)

\$1,000

When purchased with  
Wedding Reception  
Package

# Wedding Reception Sites

## Your Wedding Reception Package Includes

- A private banquet area for six hours-Additional Hours available at \$200 per hour
- Deluxe accommodations for the Newlywed Couple with a bottle of Champagne-
- Complimentary guest room Block for family and friends to reserve at a discounted rate
- Setup & Cleanup of Hotel Tables with choice of linen colors-
- Banquet Chairs with optional chair cover upgrade (\$3.00 per chair)-
- 3-Tiered Cylinder Vases with Floating Candles-
- Service Staff, China Glassware and Silverware with purchase of food and beverage-
- Champagne and sparkling apple cider served to all of your guests for the toast-
- Cake cutting and service of the wedding cake-
- Dance Floor- (Not included with Gardens Receptions, Must contact outside Vendor) -

### Santa Maria Ballroom

(Requires a Minimum Guarantee of 60 Adult Guests. Maximum 180 Guests)

The Santa Maria Ballroom is designed to be versatile for unique and personalized receptions. It maintains the elegance and antiquity that the Santa Maria Inn exudes, combined with modern touches.

**\$1,800**

### The Kent Room

Requires a Minimum Guarantee of 40 Adult Guests.

Maximum 100 Guests -

Must Conclude by 10:00PM

The Kent Room offers a classic atmosphere. With it's exquisite stained glass windows and built in dance floor, the Kent room is a perfectly intimate setting for your wedding reception.

**\$1,200**

### Patio Fountain

Requires a Minimum Guarantee of 30 Adult Guests.

Maximum 80 Guests

Must Conclude by 10:00PM

The Patio Fountain can be both used for both the Ceremony & Reception Site With it's beautiful charm and surrounding gardens it's a beautiful & romantic option for your wedding

**\$1,000.**

### The Gardens and Cabana

Requires a Minimum Guarantee of 60 Adult Guests. Maximum 300 Guests

Must Conclude by 10:00PM

The Gardens and Cabanas are the ultimate outdoor wedding venue. With multiple French doors, the Cabanas offer guests versatile arrangements while maintaining the ambiance of an outdoor reception. The dining tables are set in the lush Gardens, under giant, beautiful trees and surrounded by tropical plants and our rose garden. Dance Floor not included in area,

**\$2,000**

# Cocktail Hour Platters

All selections are a perfect way to start your Wedding Reception.

**All platters serve an estimated 50 guests**

## **International Cheese Platter \$230**

Assorted International Cheese  
Served with Assorted Crackers,  
Crostoni, Berries, Fresh Fruit,  
Nuts, and Compotes

## **Vegetable Crudites \$165**

Grilled Portobello Mushrooms,  
Eggplant Zucchini, Yellow Squash,  
Asparagus and Red Bell Peppers  
with Balsamic Glaze

## **Sliced Seasonal Fruit Platter \$200**

A Selection of Seasonal Sliced Melon,  
Pineapple, Berries and Grapes



## **Mediterranean Anti Pasto Platter \$220**

Sliced Prosciutto, Salami, Feta and  
Mozzarella Cheese, Mixed Olives,  
Artichoke hearts, Pepperoncini's,  
Roasted Bell Peppers,  
Cherry Tomatoes, and Red Onions

## **Bruschetta Platter \$210**

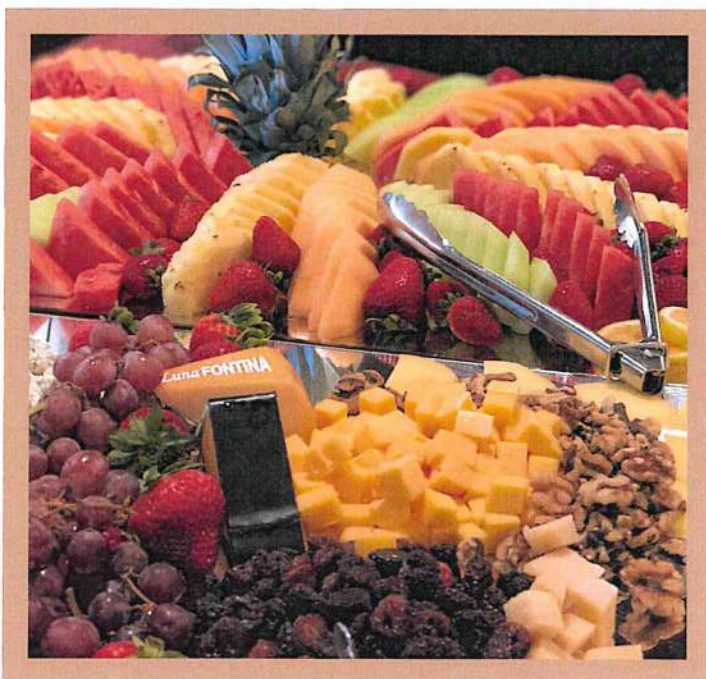
Tomatoes, Basil, Roasted Garlic and Olive  
Oil on Toasted Baguettes

## **Baked Brie \$130**

Wrapped in Puff Pastry  
Served with Crusty Baguette  
and Red Wine Reduction

## **Chips and Salsa \$135**

White Corn Tortilla Chips  
Served with Bean Dip,  
Guacamole, Sour Cream and Homemade  
Salsa



# Cocktail Hour Platters

All selections are a perfect way to start your Wedding Reception.

**All Selection are priced per dozen & require a 3 dozen minimum order**

**\*Items priced per pound**

## Cold Appetizers

Deviled Eggs...\$33

California Roll... \$33

Asparagus Wrapped in Prosciutto... \$33

Shrimp and Mango Salsa in Endive Spear...\$37

Tomato Bruschetta with Basil Pesto and Balsamic Glaze...\$37

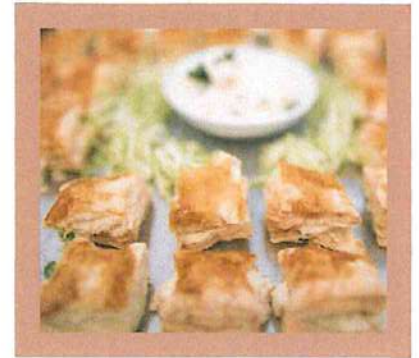
Rosette of Smoked Salmon with Capers and Cream Cheese...\$35

Ahi Poke with Pineapple on Crispy Wonton...\$37

Parmesan Crispy with Lemon Black Pepper Goat Cheese Mousse...\$31

Ceviche with Lime and Pico de Gallo on a Mini Tostada...\$35

\*Cold Poached Shrimp with Cocktail Sauce and Lemon (\*per pound)...\$37



## Hot Appetizers

Served in Chaffing Dish

Chicken Tenders ... \$30

Bacon Wrapped Dates... \$31

Grilled Shrimp Skewers... \$35

Chicken Sate with Peanut Sauce... \$33

Teriyaki Chicken or Beef Skewers... \$35

Spinach and Feta Cheese Wrapped in Phyllo... \$31

Bacon and Bleu Cheese Stuffed Mushroom Caps... \$31

Meatballs in Mushroom Burgundy Sauce... \$33

Tempura Vegetables with Soy Dipping Sauce... \$31

Vegetable Egg Rolls with Sweet and Sour Sauce... \$31

Buffalo Wings with Ranch or Bleu Cheese... \$31

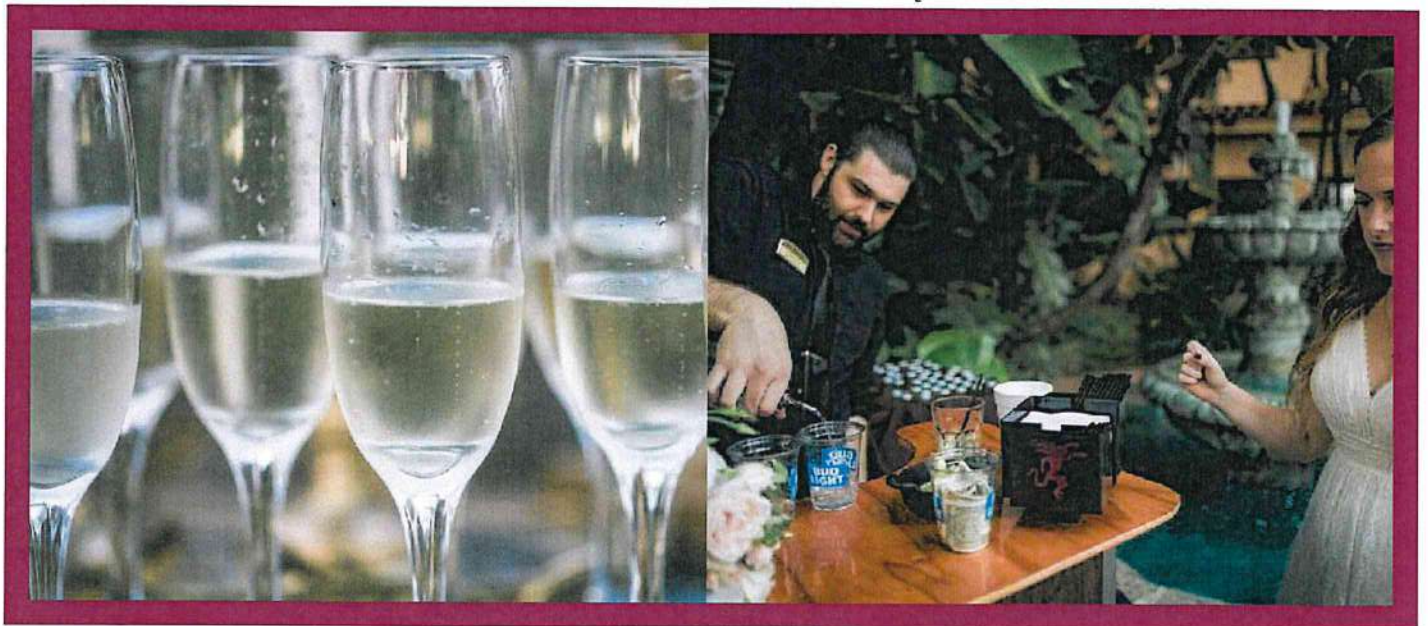
Sesame Chicken Bites with Sweet Chili Sauce... \$31

Vegetarian or Pork Pot Stickers with Thai Sweet Chili Sauce... \$33

# Banquet Bar

Let our professionally trained bartenders take care of all of your cocktail wishes. You design your perfect idea of what a bar for your wedding looks like.

Whether it is hosted, not hosted, beer and wine only, or signature cocktails we have you covered!



## Bar Requirements

The hotel requires a 2 hour minimum for bar service.  
\$35.00 per hour bartending fee for all banquet bars.

Your event will require a Courtesy Patrol Officer dependent on the number of guest at the event with any bar.

Courtesy Patrol Officers require a fee of  
\$35.00 per hour, per Officer.

The Hotel will contract Security if it is required.

# Plated Dinner Selections

For a formal dining service, please limit your selections to two entrees.  
Your entree includes a mixed field green salad, warm dinner rolls and butter chips, and choice of vegetable and side dish.

All Choices Include Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

## Please choose one side dish for each Entree

Garlic Mashed Potatoes  
Rice Pilaf  
Roasted New Potatoes

Scalloped Potatoes  
Wild Rice Trilogy

## Please choose one vegetable for each Entree

Mixed Sauteed Vegetables  
Steamed Broccoli with Garlic  
Green Beans Almandine

Zucchini and Squash  
Sugar Glazed Carrots  
Lemon -Buttered Asparagus

# Chicken

### **Chicken A La Inn**

A boneless breast of chicken topped with a white wine and mushroom cream sauce.

**\$37.00 per person**

### **Chicken Cordon Bleu**

A boneless breast of chicken stuffed with ham and topped with a mornay sauce

**\$37.00 per person**

### **Tequila Lime Chicken**

A boneless breast of grilled chicken in a tequila lime cilantro butter sauce

**\$37.00 per person**



# Plated Dinner Selections

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## Please choose one side dish for each Entree

Garlic Mashed Potatoes  
Rice Pilaf  
Roasted New Potatoes

Scalloped Potatoes  
Wild Rice Trilogy

## Please choose one vegetable for each Entree

Mixed Sautéed Vegetables  
Steamed Broccoli with Garlic  
Green Beans Almandine

Zucchini and Squash  
Sugar Glazed Carrots  
Lemon -Buttered Asparagus

# Red Meat

### **FIRE ROASTED PRIME RIB**

10oz. rubbed prime rib with virgin olive oil and seasonings.

**\$47.00 per person**

### **FILET MIGNON**

6oz filet served with sautéed mushrooms

**\$47.00 per person**

### **PRIME RIB OF PORK**

10oz charbroiled frenched pork chop topped with an apple, rosemary demi glaze

**\$43.00 per person**

### **SURF and TURF**

6 oz. certified angus beef top Sirloin grilled and topped with shrimp sautéed in a garlic herb butter

**\$45.00 per person**

### **LAMB SHANK**

14 oz. braised lamb shank

**\$43.00 per person**



# Plated Dinner Selections

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Rice Pilaf  
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Scalloped Potatoes  
Wild Rice Trilogy

## Please choose one vegetable for each Entree

Mixed Sauteed Vegetables  
Steamed Broccoli with Garlic  
Green Beans Almandine

Zucchini and Squash  
Sugar Glazed Carrots  
Lemon -Buttered Asparagus

# Seafood & Vegetarian

### **GRILLED FILET OF SALMON**

Served with a Beurre blanc sauce and dressed with a southwestern citrus salad

**\$44.00 per person**

### **PAN SEARED CALIFORNIA SEA BASS**

Served over rice pilaf with roasted vegetable ratatouille

**\$44.00 per person**

### **GRILLED HALIBUT**

Potato crusted halibut and chive  
Beurre blanc

**\$44.00 per person**

### **CEDAR PLANK SALMON**

Dijon honey glazed salmon filet, roasted on a cedar plank

**\$39.00 per person**

### **STUFFED QUINOA RATATOUILLE**

#### **BELL PEPPER (V,GF)**

Broccolini and Balsamic Glaze

**\$36.00 per person**

# Elegant Dinner Buffet

Create Your Own Elegant Dinner Buffet With the Selections Below! All Choices Include Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

## Deluxe Salad Bar Includes:

Your choice of two of the following lettuce options: Mixed Greens, Romaine, Arugula, or Baby Spinach. All served with Cherry Tomatoes, Cucumbers, Carrots, Kalamata Olives, Mushrooms, Sunflower Seeds, Dried Cranberries, Hard Boiled Eggs, Broccoli, Bacon Bits, Croutons, Blue Cheese, Cheddar Cheese with Ranch, Italian, and Balsamic Dressing.

### Choose Two Salads

Potato Salad  
Italian Pasta Salad  
Tomato Mozzarella Salad  
Mediterranean Couscous  
Fresh Fruit Salad  
Broccoli Salad

### Choose One Vegetable

Mixed Sauteed Vegetables  
Green Beans Almandine  
Grilled Mixed Vegetables  
Lemon Butter Asparagus  
Honey Glazed Carrots

### Choose One Starch

Mashed Potatoes  
Garlic Roasted Rosemary  
New Potatoes  
Rice Pilaf  
Asparagus Risotto

### Two Entree

**\$46.00**

## Entrees

### Three Entree

**\$51.00**

#### **CHICKEN A LA INN**

A boneless breast of chicken topped with a white wine and mushroom cream sauce.

#### **CHICKEN CORDON BLEU**

A boneless breast of chicken stuffed with ham and topped with a mornay sauce

#### **SLICED STEAK WITH MUSHROOMS AND ONIONS**

Roasted to Perfect Medium Rare and Served Over Wild Mushroom and Onions in Masala Wine Demi Glaze

#### **TRI-TIP**

Santa Maria Style with Salsa

Fire Roasted Prime Rib\*- Served with Au Ju and Horseradish

New York- Served with Mushroom Demi Glaze

Filet Mignon- Served with Peppercorn Brandy Sauce

#### **CIDER BRINED AND ROASTED PORK LOIN**

Sliced & Served with an Apple & Rosemary Sauce

#### **POACHED CITRUS SALMON**

Topped with a Light Citrus Salad and Beurre Blanc Sauce

#### **PAN SEARED SEA BASS**

Topped with a Light Citrus Salad and Beurre Blanc Sauce

#### **MEDITERRANEAN PASTA**

Penne Pasta with Roasted Bell Peppers, Zucchini, Olives, Arugula and Extra Virgin Olive Oil

#### **Additional Options:**

Additional \$3 Per Person

Additional \$3 Per Person

Additional \$5 Per Person

# Themed Dinner Buffet

Our Themed Dinner Buffets Have a Wide Variety of Options That Are Sure to Please All of Your Guests!  
All Choices Include Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea

## Santa Maria Style BBQ

Mixed Field Green Salad bar with cherry tomatoes,  
cucumber, carrots, mushrooms  
with Ranch, Italian  
and Balsamic Salad Dressings  
Potato Salad  
Fresh Fruit Salad  
Mixed Sauteed Vegetables  
Pinto Beans  
Roasted new Potatoes  
BBQ Chicken (bone-in)  
Tri-Tip  
Garlic Bread and Fresh Salsa

**\$42 per Person**

## Mexican

Fiesta Salad with Salsa Ranch Dressing  
and topped with Tortilla Strips  
Refried Beans  
Spanish Rice  
Roasted Poblano Pepper and  
Jack Cheese Enchiladas  
Fresh Guacamole,  
Salsa and Sour Cream  
Warm Corn and Flour Tortillas

### Your choice of Two Entrees:

Tequila Lime Chicken  
Chipotle Beef Tinge  
Pork Chili Verde  
Chicken or Steak Fajitas  
Shrimp Fajitas add \$1 per person

**\$40 per Person**

## Italian

Caesar Salad  
Antipasto Salad and Cherry Tomato and  
Mozzarella Salad, Mixed Sauteed Vegetables  
Garlic Bread  
Penne Pasta with Marinara and Alfredo Sauces

### Your Choice of Two Entrees:

Chicken Parmesan with tomato sauce and mozzarella  
cheese  
Chicken Piccata with a Lemon Caper Butter Sauce  
Chicken Masala with Wine and mushrooms  
Chicken Cacciatore Slowly Simmered with  
Tomatoes and Peppers  
Pork Scaloppini with a Mushroom Caper Sauce  
California Sea Bass Putanesca Served  
with a Tomato, Olive and Caper Sauce  
Sliced Steak with Cracked Black Pepper, Lemon and  
Garlic

**\$40 per Person**

Your only job is to say "I Do"



Let us take care of the rest!

Pricing does not include the 18% service charge and applicable Sales Tax on all Food and Beverage.

All Historic Santa Maria Inn pricing is subject to change without notice. The hotel reserves the right to move any outdoor function indoors depending on weather conditions and availability.

THE HISTORIC  
*Santa Maria Inn*  
Favorite Vendors list

*Mc & Dj*

Modern Symphony  
805-266-8682

*Photography & Videography*

Jefferey San Juan Photography  
805-314-1534

CC Premier Entertainment  
ccpremier-entertainment.com

J Cope Photography  
jcopephotography.com/contact

*Florist*

Elegant Details  
805-380-3755

*Designer*

Ms. Cardel Event Design  
805-260-4792

Back Porch Flowers  
805-938-1965

Events by Krissy  
805-680-2628

*Bakeries*

Orcutt Bakery  
805-938-9140

*Event Rentals*

Testa Catering  
805-739-0809

Gina's Piece of Cake  
805-922-7866

Taylor Rentals  
805-543-3013