



# *Mountain Terrace*

AT WOODSIDE

## **CEREMONY INFORMATION**

# Mountain Terrace

AT WOODSIDE

## WEDDING CEREMONY GUIDELINES

17285 Skyline Boulevard, Woodside, CA 94062 • 650.851.1606 • info@themountainterrace.com

### RENTAL FEES

Ceremony rentals are based on a 5-hour period, including 2 hours for set-up and 1 hour for clean-up.

2022/ 2023	Apr. - Oct.	Nov. - Mar.
Monday - Thursday	\$2,000	\$2,000
Friday - Sunday	\$3,000	\$2,500

\*All Saturday and Sunday events on Holiday weekends and Holidays will be rented at \$500 extra, plus tax.

The facility rental cost includes: in-house furniture, basic planning support and banquet manager. Planning assistance includes the creation of a floor plan, beverage and menu customization, handling rental orders, as well as management of all in-house logistical details leading up to the Event (communicating event timeline, menu, beverages, etc.). The in-house planner does not assist in selecting or coordinating details with your vendors. The banquet manager will be your on-site contact the day of the Event and is responsible for coordinating all in-house staff as well as food and beverage.

### DEPOSIT

The facility rental fee plus a \$500 refundable security deposit are required to book your Event. The security deposit will be returned within 30 days of the Event provided that there is no excessive cleaning needed, loss, breakage or damage to the property, or the Client does not violate this contract.

### BEVERAGES

All beverages must be purchased from the Mountain Terrace. They can be purchased based on consumption or based on a per-person fixed amount. The Mountain Terrace has a not shot policy. The consumption of alcoholic beverages not provided by the Mountain Terrace, or the taking of illegal drugs on the premises, will result in a non-refunded security deposit and the violators will be asked to leave the property.

### CATERING

Our culinary team is here to provide custom catering services for your Event. If you serve lunch, we will invite you to attend a small group menu tasting and consultation after booking to ensure we carry out your vision to perfection. The Mountain Terrace reserves the right to substitute items that become unavailable in the market or exceed reasonable market cost. Additional food may increase the agreed-upon prices. Before making changes, the Mountain Terrace will notify the Client in the event of an unavoidable price increase or substitution. By signing this contract, Renter agrees to use the Mountain Terrace catering for any food Renter chooses to provide.



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## ESTIMATE

The total estimated charges for your Event are based on an *Estimated Cost Sheet*, which will be provided once your specific needs have been addressed. The estimate will change if the Client wishes to change any of the pre-agreed upon requests. All pricing reflects a 3.5% discount for payment by cash or check. The Mountain Terrace will remove this cash discount for payment by credit card.

## EVENT STAFF

The Mountain Terrace provides a full in-house event staff for all events with in-house catering the cost of which is NOT included in the facility rental fee. Our in-house event staff is responsible for the set up and breakdown of all in-house furniture, linens and place settings, serving food to the guests during cocktail hour and venue clean-up. The set-up, clean-up and removal of all personal items, decorations and perishable items brought in by the client is the responsibility of the client.

## GUEST COUNT

A guaranteed guest count is required 14 days prior to your Event Date. If no guarantee is given at this time, the original number of guests will be considered the guaranteed number. This count is the lowest number of guests for which you will be charged. In the event the Client wishes to make additions or subtractions from this contract the Client must inform the Mountain Terrace at least 14 days prior to the Event Date.

Confirmed Guest and Entrée Counts Date Due \_\_\_\_\_ (14 days prior)

## CANCELLATION

The facility rental fee is nonrefundable. If the Event is canceled more than 8 months prior to the Event date, the \$500 security deposit will be refunded to the Client. If the Event is canceled within 8 months of the Event date, all advance payments will be retained.

## PAYMENTS

To secure your Event date, the facility rental fee and \$500 security deposit are required. If you should add Event Overtime, there will be additional costs to due book your Event. 50% of the remaining balance of the Client's Event Estimate is due 8 months prior to your Event date. The remaining balance for the Client's Event shall be paid in full prior to the day of the Event. All final payments must be made by cashier's check or credit card. No personal checks will be accepted for final payments. Our estimates reflect a 3.5% discount for check payments. If you plan to pay by Visa, MasterCard, or American Express, please let us know and will adjust the pricing accordingly.



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## MISCELLANEOUS

No balloons, confetti, rice or sparklers are allowed. All candles must be enclosed in glass (either hurricanes or votives). Fresh flower petals may be permitted outside only. There is a \$100 clean-up fee that is applied to Clients that use flower petals outside. Fake flower petals are not permitted.

## PARKING

Self-parking in the front lot is available. Carpooling or shuttle transportation is strongly recommended. There are 50 spots in the front lot. There is an overflow lot behind the building which can accommodate 60 spots.

## REHEARSAL

A 1-hour ceremony rehearsal is complimentary based on availability and should be requested 1 month prior to the Event. Rehearsal availability is determined by our event schedule. The Mountain Terrace will make best efforts to accommodate rehearsal requests, but we may receive last minute bookings that will bump your rehearsal time or date. The final payment will be collected at this time or 1 day prior to the Event.

## OVERTIME

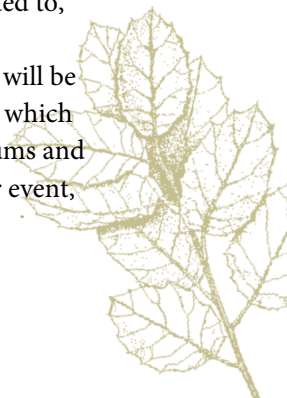
Overtime charges are \$500 per hour, billed in increments of 30 minutes. The 5 hour rental period includes 2 hours for set-up and 1 hour for clean-up. To avoid overtime charges, please ensure your Event starts at least 2 hours after the start of the rental time and ends 1 hour prior to the end of the rental time. Overtime can only be added to the start of your rental block. Any deviation from this must be approved in writing by the Mountain Terrace staff. Overtime availability is not guaranteed. For any and all event rentals of 6.5 hours or more, Renter will be charged the full 8 hour facility rental fee.

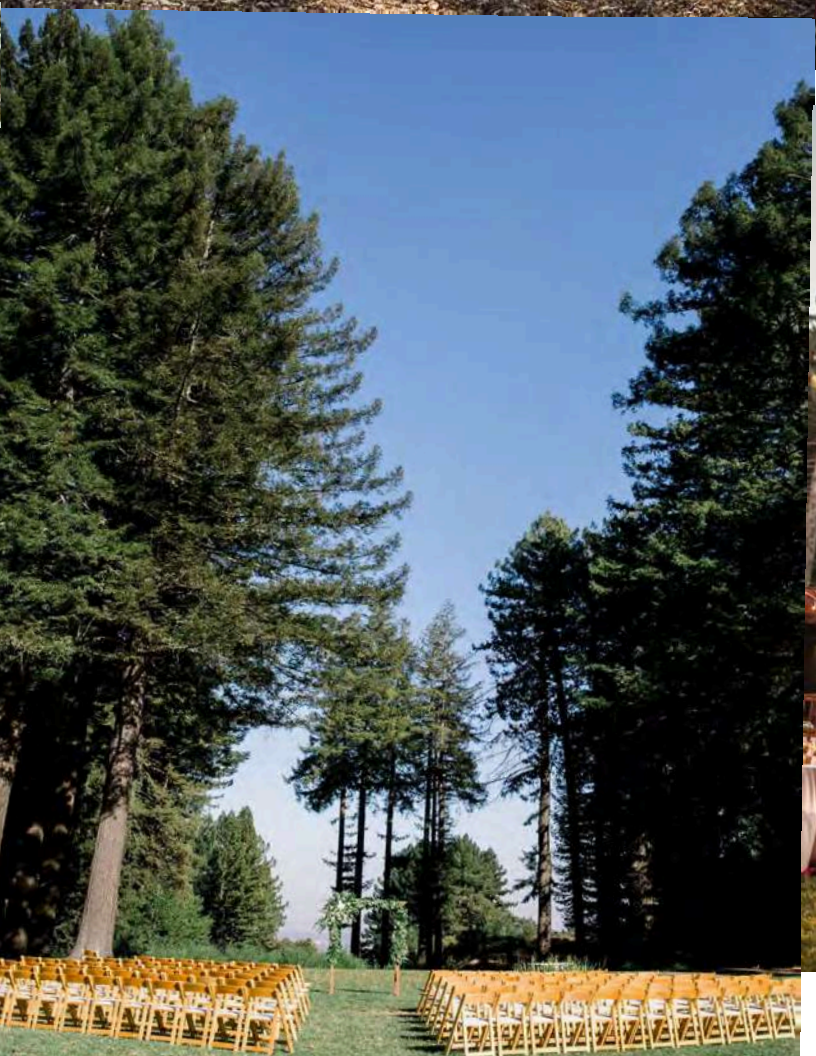
## LIABILITY AND INDEMNIFICATION

The Renter assumes full responsibility for any injury, theft, loss or damages to a guest, to a guest's property, to the Mountain Terrace property on the day of the Event other than injury, theft, loss or damages resulting from negligence of the Mountain Terrace. The Mountain Terrace assumes no responsibility for any such injury or loss or damage resulting from the Event other than that which results from the Mountain Terrace's negligence. The Mountain Terrace and its officers, directors, and employees shall be indemnified, held harmless against any and all losses, damages, liabilities, deficiencies, claims, actions, judgments, settlements, or expenses of whatever kind, including reasonable attorneys' fees that are arising out of or were caused by circumstances beyond their control or willful misconduct of the indemnifying party or from any breach of the agreement by the indemnifying party.

## FORCE MAJEURE

If events beyond the reasonable control of The Mountain Terrace (TMT) occur, including but not limited to, acts of God, natural disasters, earthquakes, national or regional emergencies, TMT may terminate this Agreement, without liability, upon written notice to Client. Upon written notice from TMT, the Client will be able to postpone their event to a mutually agreeable date (within one year of the original event date), at which time TMT agrees to transfer all payments as credit to the new date. Facility rental fee, standard minimums and other pricing will reflect increased pricing for new date if applicable. If the Client prefers to cancel their event, the Client will forfeit the facility rental fee and 50% of all payments to date.





## MORNING CEREMONY BEVERAGE PACKAGES

All packages are based on per guest charge and include unlimited consumption starting just after your ceremony through 15 minutes prior to guest departure (considering no overtime). All alcoholic beverage packages include self-service pre-ceremony lemonade and iced tea, as well as bartenders for events with over 50 guests.

### LIMITED PACKAGE- \$8.00

- Soft Drinks
- Various Juices (Cranberry, Orange, Pineapple)
- Sparkling Water

### CLASSIC PACKAGE-\$18.00

- All of the above
- Draught Beer: Firestone DBA, Founders All Day IPA, Drake's Hefeweizen, Trumer Pilsner, Golden State Mighty Dry Cider, Deschutes Pale Ale
- Bottled Beer: Stella Artois, Firestone 805 Blonde Ale, Omission Pale Ale (GF), St Pauli Girl Non-Alcoholic
- House Wines: Camelot Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon
- Wycliff Sparkling Wine

### TRADITIONAL PACKAGE \$20.00

- All of the above
- House (Well) Liquor: Bourbon, Gin, Rum, Tequila, Vodka and Whiskey (Brands vary but generally include Bartons, Jim Beam and Seagram's).

### PREMIUM PACKAGE-\$26.00

- All of the above
- Bulleit Bourbon
- Bombay Sapphire Gin
- Tanqueray Gin
- Baileys Irish Cream Liqueur
- Kahlúa Liqueur
- Bacardi Silver Rum
- Captain Morgan Rum
- Patron Tequila
- Herradura Tequila
- Ketel One Vodka
- Tito's Vodka
- Jameson Irish Whiskey
- Makers Mark Whiskey
- Campari

### ULTIMATE PACKAGE-\$29.00

- All of the above
- Woodford Reserve Bourbon
- Courvoisier Cognac
- Hendrick's Gin
- Kraken Rum
- Whistle Pig Rye Whiskey
- Johnny Walker Black Label Scotch
- Don Julio Reposado Tequila
- Grey Goose Vodka
- Glenfiddich Scotch Single Malt

### Upgraded Wines-

\$9 per person in addition to package price

- Le Grand Courtage Brut Rosé, France
- Oyster Bay Sauvignon Blanc, Marlborough, New Zealand, 2021
- Simi Chardonnay, Sonoma County, 2019
- Caymus Sea Sun, Pinot Noir, California, 2019
- The Hess Collection, Cabernet Sauvignon, Shirtail Ranches, North Coast, 2018

*The Mountain Terrace has a no shot policy.*

*Prices reflect bar service only. If you would like wine served at the dining tables, please see Additional Beverage Services on the next page. Beverage Prices do not include sales tax or 22% service charge. Beverage Package Prices are subject to change until a selection is confirmed.*



# Mountain Terrace

AT WOODSIDE

## SELF-SERVE

Iced Tea, Water and Lemonade station.

\$5

## HOSTED BAR

The Mountain Terrace will provide and charge the client for bartending staff for a host or no-host bar.

Please ask for a quote for your event.

Soft Drinks	\$3
Sparkling Water	\$3
Juice	\$4
Bottled Beer	\$8
Draught Beer	\$9
House Wine	\$10
House Sparkling Wine	\$10
House Liquor	\$11
Premium Liquor	\$14
Upgraded Wine	\$15
Upgraded Sparkling Rosé	\$15
Ultimate Liquor	\$18

## ADDITIONAL BEVERAGE SERVICES

The following may be added to selection of an alcoholic beverage package.

### SPARKLING WINE TOAST

A sparkling wine toast poured for your guests at the dining table.

House Sparkling Wine: \$3 per person in addition to package price

Le Grand Courtâge Brut Rosé, France: \$7 per person in addition to package price

### OUTSIDE BAR

During the cocktail hour, an outside bar may be requested. Bar will be set up with beer, wine and soft drinks and staffed for the cocktail hour only for a flat rate of \$500.

*Beverage Prices do not include sales tax or 22% service charge. Beverage Package Prices are subject to change until a selection is confirmed.*







# Mountain Terrace

AT WOODSIDE

## HORS D'OEUVRES RECEPTION MENU

4 OPTIONS: \$24.00/PER PERSON  
EACH ADDITIONAL SELECTION: \$6.00/PER PERSON  
(plus tax, service and staff)

### HORS D'OEUVRES

(please select four)

#### COLD

- Heirloom Tomato** bocconcini, basil pesto (GF, V)  
**Watermelon Carpaccio** melon, radish, cucumber, lemon oil, ricotta cheese, toasted garam masala, mint (GF, V)  
**Gazpacho** grape, garlic, toasted almond, cucumber, yoghurt, dill (GF, V)  
**Summer Gazpacho** tomato, strawberry, almond (GF, V+) (available only June – October)  
**Spring Roll** lettuce, crispy vegetables, herbs, glass noodles, *your selection of* peanut or sweet and spicy sauce (GF, V+)  
**Spanish Torta** egg, onion, potato, roasted squash omelet, almond romesco (GF, V)  
**Raw Albacore** tuna tartare, sesame scented, togarashi spice, in a crisp cone (DF)  
**Crab Salad** nori cracker, avocado mousse (GF)  
**“Catch of the Day” Crudo** raw local catch, citrus, radish, herbs (GF, DF)  
**Mini Ceviche Tostada** shrimp and fish, tomato, cucumber, red onions, chile, and lime on a mini tostada (GF, DF)  
**Cocktail Prawns** whole prawn, poached in court bouillon, cocktail sauce (GF, DF)  
**Raw Oyster** on the half shell, seasonal garnish (GF, DF)  
**Duck Breast Croustade** seasonal fruit mostarda (DF), *your selection of* sope (GF) or toasted baguette  
**Thai Chicken Salad** spiced chicken, shredded root vegetable salad, endive cup (GF, DF)  
**Beef or Lamb Tartare** sirloin, caper mayo, shallot (GF)

#### STATIONARY

- Cheese Board Assortment** local artisanal bread, crackers (V)  
**Assorted Charcuteries** cornichon, olives, mustard, house pickled vegetables, local artisanal breads, crackers (\$1 additional per person)  
**Mezze Board with pita bread:** *your selection of two dips:* hummus, muhamarra, baba ghanoush *plus your selection of two additions:* olives, cucumber with preserved lemon, grilled halloumi, marinated feta cheese with herbs and olive oil, boquerones, roasted seasonal vegetables (V) (\$1 additional per person)  
**Freshly Sliced Fruit Selection** (GF, V+) (available only May – September)  
**Roasted Almonds** smoked paprika, rosemary (GF, V+)  
**Raw and Cooked Vegetables** *your selection of* seasonal dip or hummus (GF, V+)  
**Crispy Brussels Sprouts** goat cheese, *your selection of* bacon jam (GF) or apple gastrique (GF, V)  
**Chicken Wing Piri Piri** garlic, chile, lemon (GF, DF)  
**Seasonal Bruschetta** seasonal bruschetta on crostini (V)



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AT WOODSIDE

## HOT

- Mac 'n Cheese** parmesan cup (GF option)  
**Seasonal Soup** ask about seasonal options  
**Local Bean Falafel** cucumber, tzatziki (GF, V)  
**Mushroom Flatbread** foraged mushrooms, mascarpone cheese, truffle oil (V)  
**Sautéed Padron Pepper** nasturtium vinegar (GF, V+) *(available only late July – August)*  
**Chickpea Panisse** spicy beet, walnut, seasonal hummus (GF, V+)  
**Squash Latke** *your selection of* romesco, pesto or turmeric yogurt (V)  
**Stuffed Squash Blossom** basil pesto, ricotta (GF, V) *(available only in spring/summer)*  
**Greens Beignet** seasonal aioli (V)  
**Petite Roll** buttered brioche roll, *your selection of* lobster or crab salad  
**Clam Chowder Shooter** bacon, potato, cream in clam shell  
**Prawn** bold spiced, charred (GF, DF)  
**Shrimp Corndog** horseradish mustard (DF)  
**Spicy Shrimp Popper** shrimp mousse, in halved-pickled jalapeño (GF, DF)  
**Dungeness Crab Cake** chili aioli  
**Stuffed Squid** rice and chorizo stuffed squid, squid ink sauce (GF, DF)  
**Pulled Pork Slider** barbecue pork, apple slaw, pickle, roll (DF)  
**Lemongrass Meatball in Pho** beef and pork meatball, star anise-basil scented broth (GF, DF)  
**Lamb Flatbread** ground lamb, grilled cumin flatbread, yoghurt, onion, herbs  
**Stuffed Mushroom** stuffed with sausage (GF) or bleu cheese and walnuts (GF, V) or spinach and caramelized onion (GF, V)  
**Bacon Wrapped Date** goat cheese (GF)  
**Swedish Meatball** cream and dill sauce (GF)

## CARVING STATION ADDITION

Served with Local Artisan Sandwich Rolls

*(please select one)*

\$12.00/per person

- Pork Roast with Seasonal Compote  
Roasted Tri-tip with Jardinière Sauce  
Turkey Breast with Seasonal Chutney



# Mountain Terrace

AT WOODSIDE

## BRUNCH BUFFET MENU

\$50.00/PER PERSON

*(plus tax, service and staff)*

*\*overtime is required for this menu*

### HORS D'OEUVRES

*(please select three)*

#### COLD

**Prawns** bold spiced, charred, served on a stick

**Deviled Eggs** pickled beet, green goddess and salmon, trio of flavors

**Spanish Tortilla** egg, onion, potato and roasted squash omelet with romesco

#### STATIONARY

**Cheese Board Assortment** local artisanal bread, crackers

**Assorted Charcuteries** cornichon, olives, mustard, house pickled vegetables, local artisanal breads, crackers *(\$1 additional per person)*

**Freshly Sliced Fruit Selection** (GF, V) *(May – September)*

#### HOT

**Blueberry Short Stack** mini stacks of buttermilk pancakes and blueberries

**Bacon Dates** applewood bacon wrapped dates stuffed with herbed goat cheese

**French Toast Bites** triangles of brioche french toast, maple syrup

### BRUNCH BUFFET

*(please select two)*

**Steel Cut Oatmeal** brown sugar and cranberries

**BLET on Wheat Toast** applewood bacon, bib lettuce, egg, tomatoes

**Smoked Salmon Bagel** bagel, cream cheese, onion, capers and smoked salmon

**Roasted Vegetable Frittata** baked eggs, vegetables, feta cheese and herbs

**Ham and Gruyere Frittata** baked eggs with zoe's ham and gruyere

**Petite Breakfast Burritos** flour tortillas, scrambled eggs, potatoes, sharp cheddar

**Eggs Benedict** toasted english muffins, zoe's ham, poached egg, hollandaise



# Mountain Terrace

AT WOODSIDE

## ACCOMPANIMENTS

*(please select one)*

Fruit Smoothies

Breakfast Breads

Granola and Yogurt

## INCLUDED

Thick Cut Applewood Smoked Bacon *or* Housemade Maple Pork Breakfast Sausage Patties

Crispy Oven Roasted Country Potatoes with rosemary and gray salt (V)

Prepared Seasonal Vegetables (V)

Freshly Brewed Dark Roast Coffee and Tea Selection presented in elegant silver urns



# Mountain Terrace

AT WOODSIDE

## CLASSIC LUNCH MENU

\$50.00/PER PERSON

(plus tax, service and staff)

*\*overtime is required for this menu*

### SALADS

*(please select one)*

**Heirloom Tomato Caprese** tomatoes, basil, mozzarella (GF, V); burrata upgrade (*\$2 additional per person*)

**Caesar** brioche croutons, parmesan frico, garlic-lemon dressing, *your selection of* traditional, kale or chicory (V)

**Butter Lettuce Salad** butter lettuce, garden vegetables, sunflower seeds, herbs, spring garlic-chervil vinaigrette (GF, V)

**Baby Kale** golden raisin vinaigrette, frisee, poached egg, crisp chi-chi beans (GF, V)

**Roasted Beet and Seasonal Fruit** citrus-roasted beets, fruit, shaved fennel, avocado, peppery arugula, basil-orange vinaigrette (GF, V)

**Apple Salad** celery, radish, bitter greens, blue cheese, cabernet vinaigrette (GF, V)

**Spinach** strawberry, almonds, goat cheese, aged sherry vinaigrette (GF, V) (*available only June – December*)

**Delicata Squash** roasted peppers, bitter greens, burrata, pomegranate vinaigrette (GF, V) (*\$2 additional per person, available only in fall*)

**Grilled Seasonal Fruits** spicy greens, almonds, honey ricotta, lemon vinaigrette (GF, V)

**Summer Fruits and Heirloom Tomatoes** burrata, arugula, lemon vinaigrette (GF, V) (*\$2 additional per person*)

**Greek Salad** cucumber, cherry tomatoes, feta, castelvetrano olives, romaine, red onion, red wine-oregano vinaigrette (GF, V)

**Roasted Carrots** arugula, pickled beets, dukkah, citrus, walnuts, lemon vinaigrette, yogurt (GF, V)

### ENTRÉES

*(please select two for buffet or two plus one vegetarian for plated dining)*

#### SEAFOOD

**Petrale Sole** seasonal vegetable garnish, brown butter, capers (GF)

**Halibut Italian** salsa verde (GF, DF)

**Ceviche Halibut** cooked then marinated ceviche style, cherry tomato, cucumber, pepper, cilantro, citrus (GF, DF)

**Salmon** *your selection of* lemon vinaigrette or sauce vierge (GF, DF)

**Dorado** corn tortilla crusted, roasted chiles, smoked tomatillo sauce, lime (GF)

**Scallops** seared: *spring/summer*: asparagus, sunchoke, citrus buerre blanc (GF) (*Market Price, Composed Dish*)

*summer/fall*: grilled little gem lettuce, crispy prosciutto, smoked tomato vinaigrette (*Market Price, Composed Dish*)

*winter*: braised chicory, winter fruits, walnuts, citrus buerre blanc (GF) (*Market Price, Composed Dish*)

**Lobster** butter-poached: *summer/fall*: sweet corn, potato, clams, spanish chorizo vinaigrette (GF) (*Market Price, Composed Dish*)

*winter/spring*: roasted beets, braised winter green cannelloni, XO sauce (*Market Price, Composed Dish*)



# Mountain Terrace

AT WOODSIDE

## POULTRY

**Coq au Vin** red wine braised chicken thigh, sautéed mushroom, shallot, bacon (GF, DF)

**Grilled Liberty Duck Breast** blood orange, fruit marmelade (GF, DF)

**Duck Leg** slow braised, seasonal fruit chutney filled pepper, tomatillo relish (GF, DF)

**Chicken Marsala** chicken thigh, mushroom, sweet marsala wine sauce (GF, DF)

**Chicken Piri Piri** vinegar and chile marinated grilled chicken breasts (GF, DF)

## MEATS

**Porchetta** garlic, herb, broccoli-white bean compote (GF, DF)

**Tri Tip** sea salt-crusted and roasted, your selection of sauce gribiche (hardboiled egg, herb, and peppery arugula) or chimichurri (GF)

**Lamb Rack** mustard crust, olive-artichoke tapenade (GF, DF) *(\$6 additional per person)*

**Braised Brisket** caramelized onion compote, red wine au jus (GF, DF)

**Prime Rib** salt, pepper, slow roasted, with horseradish cream (GF) *(Market Price)*

**Flatiron Steak** romesco sauce (GF, DF)

**Pork Tenderloin** mole sauce (GF, DF)

## VEGETARIAN

*Most of our vegetarian dishes are composed; served without additional accompaniments.*

**Vegetarian Paella** "soyrizo" sausage, bell pepper, artichoke, peas, saffron rice (GF, V+)

**Ricotta Ravioli** nasturtium beurre blanc fondue, roasted squash (V)

**Thai Curry** rice, vegetables, coconut curry broth (GF, V+)

**Cavatelli al Pomodori** marinara, basil, seasonal vegetables, parmesan cheese (V)

**Vegetable Lasagne** seasonal vegetables, ricotta (V)

**Eggplant Picatta** grilled eggplant, caper lemon butter sauce (V)

**Stuffed Winter Squash** barley, foraged mushroom, leek, brussels sprout (V+) *(available only in winter)*

**Polenta** polenta square, parmesan cheese, roasted vegetables, pesto sauce (GF, V)

**Roasted Hen of the Woods** roasted vegetable, celery root puree, herb sauce (GF, V+)

**Pierogi** potato, braised artichoke broth, fava beans (V)



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## ACCOMPANIMENTS

*(please select one starch and one vegetable)*

### STARCHES

**Coconut Rice** lime, cilantro (GF, V+)

**Polenta** stone ground corn, parmesan (GF, V)

**Organic Barley and Quinoa Salad** arugula, roasted vegetable, lemon herb vinaigrette (V+)

**Onion and Chard Panade** baked bread casserole, onion, garlic, gruyère cheese, chard (V)

**Mashed Potato** creamy mashed potato, brown butter (GF)

**Crushed Potato** crème fraîche, scallion (GF)

**Sweet Potato Gratin** sliced sweet potato, cream, parmesan cheese (GF)

### VEGETABLES

**Succotash** corn, beans, pepper, tomato (GF, V+)

**Braised Peas with Pancetta** sweet spring peas, carrots, slow cooked with pancetta, spring onion (GF)

**Ratatouille** provençal vegetables, tomato, herbs (GF, V+)

**Caponata** eggplant, sweet pepper, tomato, caper, pine nut, mint (GF, V+)

**Bean Salad** pole beans, legumes, zesty herb vinaigrette (GF, V+)

**Roasted Carrots** grill charred, olive oil, sea salt, rosemary (GF, V+)

**Stuffed Tomato** garden vegetables, farro (V+)

**Grilled Asparagus** lemon vinaigrette (GF, V+) *(available only in spring)*

**Roasted Seasonal Vegetables** pick of the season vegetables (GF, V+)

**Roasted Brassicas** olive oil, sea salt (GF, V+)

### INCLUDED

**Freshly Baked Local Artisan Rolls** served with sweet cream butter

**Freshly Brewed Dark Roast Coffee and Tea Selection** presented in elegant silver urns

GF: Gluten Free DF: Dairy Free V: Vegetarian V+: Vegan

Most of our menu items can be made vegan. Please let us know if this is your preference.

Please inform us of any guests who have severe food allergies or dietary restrictions (e.g., nut allergy, shellfish allergies or celiac disease). We need this information to plan your menu accordingly. It is very difficult to accommodate food allergies the day of the event and dangerous for those guests who have severe allergies.

*Food prices do not include sales tax or 22% service charge. Food prices are subject to change until a selection is confirmed.*



## SWEET TREATS MINI-DESSERTS DISPLAY

\$4/PER PERSON PER OPTION *(plus tax and service)*

Make your selections and leave the rest to the Mountain Terrace's team of professionals. Your desserts will be freshly prepared and arranged on china platters, set up in a multi-level display, along with plates and plenty of napkins. The Mountain Terrace staff will replenish this assortment as you and your guests satisfy your sweet tooth.

**Cheesecake Nibbles** bite size cheesecakes in three flavors: classic, chocolate and chocolate-caramel *(contains nuts)*

**Chocolate Lovers' Brownies** rich chocolate brownies *(available with and without nuts)*

**Blondie Platter** sweet brown sugar blondies (available with or without nuts)

**French Macaroons** classic assortment including pistachio, raspberry and chocolate

**Fruit Parfait Bites** berries and whipped cream layered with vanilla custard *(additional \$1 per person)*

**Creampuffs** chocolate, vanilla or strawberry

**Traditional Cookie Assortment** freshly baked cookies in two flavors: chocolate chip and oatmeal cranberry

**Apple, Pear or Stone Fruit Tart Tatin** puff pastry baked on top of sautéed caramel fruit

**Slab Pie** seasonal fruit pie made for a crowd and cut square

**Individual Fruit Cobbler** mason jars with pie filling topped with a biscuit

**Organic Carrot Cake** classic, moist, heavy on the carrots *(available with and without nuts)*

**Chocolate Beet Cake** fudgy rich chocolate cake with a secret ingredient *(beets!)*

*While peanuts and other tree nuts may not be a key ingredient, all our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.*

*Food prices do not include sales tax or 22% service charge. Food prices are subject to change until a selection is confirmed.*





## WEDDING COORDINATION SERVICES

17285 Skyline Boulevard, Woodside, CA 94062 • 650.851.1606 • info@themountainterrace.com

This contract is entered into this \_\_\_\_\_ day of \_\_\_\_\_, 2022, by and between **The Mountain Terrace**, whose principal place of business is stated above, and:

<p><b>Name</b> _____</p> <p>Phone _____</p> <p>E-Mail _____</p> <p>Address _____</p> <p>City _____</p> <p>State _____ Zip Code _____</p>	<p><b>Name</b> _____</p> <p>Phone _____</p> <p>E-Mail _____</p> <p>Address _____</p> <p>City _____</p> <p>State _____ Zip Code _____</p>
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(hereinafter “Clients”) to coordinate the following services on \_\_\_\_\_.

2 hours of event time - \$1,500.00  
3 hours of event time - \$1,750.00

- |   |   |
|---|---|
| <ol style="list-style-type: none"> <li>1. Communicate with Clients to determine needs and expectations.</li> <li>2. Prepare the Wedding Day Timeline that will encompass all desired wedding day activities.</li> <li>3. Assist with wedding ceremony processional and recessional order.</li> <li>4. Communicate with all vendors in advance of the wedding to reconfirm arrangements and review pertinent details and logistics.</li> <li>5. Wedding Day Timeline and driving directions will be sent to all vendors prior to the Event.</li> <li>6. Rehearsal and Wedding Day coordination on site (6 hours).</li> </ol> | <ol style="list-style-type: none"> <li>a. Coordinate the rehearsal and receive final payment.</li> <li>b. Store any non-perishable personal items or decor on site 1-day prior to the Event.</li> <li>c. Coordinate and assist with the ceremony and reception site set-up of wedding accessories (guest book, card box, place cards, favors, etc.) and additional decor as appropriate.</li> <li>d. Distribute corsages and boutonnieres.</li> <li>e. Monitor day’s events and troubleshoot if necessary.</li> <li>f. Facilitate ceremony processional and timeline(dances, toasts, cake cutting, garter/ bouquet toss, etc.).</li> <li>g. Manage site tear down including gathering gifts, cards, and loading personal items into a designated vehicle.</li> <li>h. Distribute final payments or gratuities to all vendors.</li> <li>i. Final site inspection to assure facility is left in accordance with your contract.</li> </ol> |
|---|---|

*\*Additional Customized Services are available at \$150/hour, based on a Client’s specific needs. Event overtime will necessitate coordinator overtime at \$100/hour.*

Final confirmation of guest count (to determine if assistant is needed) required 4 months in advance of your date on:

Date \_\_\_\_\_ Initials \_\_\_\_\_

**Client’s Signature** \_\_\_\_\_ Date \_\_\_\_\_

Wedding coordination services subject to availability. A 50% deposit is required along with a signed contract to confirm the date. Please make checks payable to **The Mountain Terrace**.



## RECOMMENDED VENDORS

Below is a list of experienced professionals that have a working relationship with the Mountain Terrace. We highly recommend that you contact them for your upcoming wedding needs. All rentals must be sourced through one of our recommended Equipment Rental vendors.

### EQUIPMENT RENTAL

#### Bright Event Rentals

bright.com 415.570.0470 (Mindy)

#### Hensley Event Resources

hensleyeventresources.com 650.692.7007 (Sue)

#### Standard Party Rentals

standardpartyrentals.com; 510.232.5030 (Nicole)

#### Theoni

theoncollection.com; 707.258.6309 (Joli or Giovanna)

### FLORISTS

#### Amy Burke Designs

amyburkedesigns.com; 650.728.7234 (Amy)

#### Orange Blossoms Floral Design

Obfloral.com; info@obfloral.com (Nicole)

#### The Blooming Studio

thebloomingstudio.com; 415.490.8072 (Ada)

#### Sweet Peas Floral Designs

sweetpeasfloraldesigns.com; 650.773.8695 (Chrystal)

### WEDDINGCAKES AND DESSERTS

#### Studio Cake

studiocake.com; 650.326.1019 (BethAnn)

#### SusieCakes

susiecakes.com; 650.282.2253

#### LeMoom Zest Bakery

*Specialty Desserts (GF,DF,V+)*

info@lemoonzest.com; 415.316.6040 (Violetta)

### MUSICIANS

#### An Elegant Touch of Strings

*string quartet*

baybest.com/music; 925.625.4363 (Sherry)

#### Erica Messer

*harpist*

hauteharpist.com; erica@hauteharpist.com (Erica)

#### Krista Strader

*harpist*

kristastrader.com; 877.415.4277 (Krista)

#### Sebastian Olarte

*guitarist*

sebastian@sebastianolarte.com (Sebastian)

#### San Francisco Conservatory of Music

sfc.edu/hire-sfc-musicians; 415.503.6297

### DJs

#### Denon & Doyle

djay.com; 800.944.9585 (Sue)

#### Sound in Motion

simdjs.com; 415.640.8949 (Raffi)

#### Vinnie Esparza

djvinnie.net; 415.596.1382; ve1971@yahoo.com

#### BIG FUN Disc Jockeys

www.bigfundj.com

800.924.4386 ; info@bigfundj.com

#### JustINtertainment

justintertainment.net; 415.578.5764

justintertainment415@gamil.com (Justin)

#### Heart of Gold DJs

All-Women DJ Crew

heartofgoldDJs.com; 415.935.0744 (Allison or Sami)



# Mountain Terrace

AT WOODSIDE

## PHOTOGRAPHY

**Meg's Marvels Photography**

megsmarvelsphotography.com

hello@megsmarvelsphotography.com

**Jessamyn Harris Photography**

jessamynharris.com; 707.235.8953

**Katherine Nicole Photography**

katherinenicolephotography.com; 916.847.5470

**Matthew James Photography**

matthewjamesphoto@gmail.com; 209.625.6349

**Gabriel Harber Photography**

harberphotography.com; 510.967.6244

**De Joy Photography**

dejoyphotography.com; 717.512.6065

## VIDEOGRAPHY

**Jenn Dorn Heard**

betterhalfwedding.com; 415.615.2562

**Peek Media**

peekmedia.com; peekmedia@gmail.com; 510.290.0625 (Casey)

**Steph M Copp**

Stephmcopp.com

## PHOTO BOOTHS

*\*Many DJs also offer Photo Booth options*

**The Booth Bus**

theboothbus.com; 831.295.9311

**Photo Fox Photo Booth**

photofoxphotobooth.com

## CARICATURE ARTIST

**Arty Party**

artyparty.biz; 408.363.8408 (Jodi Carr); jody@artyparty.biz

## OFFICIANTS

**Reverend Lili Goodman Freitas**

weddingsofheart.com; 707.778.1382

**Reverend Maggie Beretz**

ministermaggie.com; 650.577.8891

**Reverend Tim Mills**

timmills2005@sbcglobal.net; 510.724.5250

## HAIR & MAKE-UP ARTIST

**Fox & Doll (makeup only)**

foxanddoll.com; 415.420.0527

**Camilla Betteridge (hair only)**

camilla@camillabetteridge.com; 415.261.1826 (Camilla)

**Bfab Beauty (hair and makeup)**

appointment@bfabmobile.com; 650.517.3221

## EQUIPMENT RENTAL (AV)

**Local Productions**

nick@localproductionsonline.com; 650.773.3177 (Nick Finlen)

**Event Architects**

www.eventarchitects.com

toddski@eventarchitectsinc.com; 408.396.6198 (Todd Szymaski)

## TRANSPORTATION SERVICES

*NOTE: Shuttles of up to 30 passengers can travel on Highway 84/Woodside Road*

**Destination Systems**

dscoach.com; 800.827.9788 (Mark or Beverly)

**Corinthian Transportation**

corinthiantransportation.com; 408.377.5466

**BNG Limousine**

bnglimousine.com; 650.240.2666 (Mohamed)

## RESTROOMS

**Royal Restrooms**

www.RoyalRestroomsCA.com; 1-877-922-9980

california@royalrestroomsca.com (Stacey Belmont)



# Mountain Terrace

AT WOODSIDE

## HOTEL RECOMMENDATIONS

### SHERATON PALO ALTO

625 El Camino Real

Palo Alto, CA 94301

Contact: Annie McCall, 650.328.2800 ext. 7145, amccall@pahotel.com

*Located about 20 minutes (10 miles) from The Mountain Terrace*

### THE WESTIN PALO ALTO

*(sister property to Sheraton)*

675 El Camino Real

Palo Alto, CA 94301

Contact: Annie McCall, 650.328.2800 ext. 7145, amccall@pahotel.com

*Located about 20 minutes (10 miles) from The Mountain Terrace*

### PULLMAN SAN FRANCISCO BAY

223 Twin Dolphin Drive

Redwood City, CA 94065

Contact: Stephanie Touriel, 650.598.9000

*Located about 35 minutes from The Mountain Terrace*

### FOUR SEASONS HOTEL

2050 University Avenue

East Palo Alto, CA 94303

Contact: Alison Butynski, 650.470.2877, alison.butynski@fourseasons.com

*Located about 35 minutes from The Mountain Terrace*

### MARRIOTT COURTYARD

660 West El Camino Real

Sunnyvale, CA 94087

Contact: Erica Martin, 408.737.7377 ext. 503

*Located about 35 minutes from The Mountain Terrace*

### THE STANFORD PARK HOTEL

100 El Camino Real

Menlo Park, CA 94025

Contact: Chaya Donne (Director of Sales) 650.322.1234, cdonne@stanfordparkhotel.com

*\*12% discount on all rooms, more with group block*

*Located about 25 minutes (10 miles) from The Mountain Terrace*

