



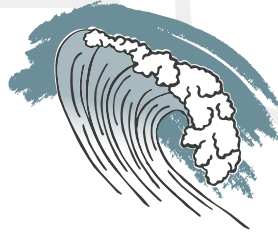
# MAVERICKS HOUSE

W E D D I N G S



MAVERIC





# MAVERICKS HOUSE

## W E D D I N G S

Couples seeking a stunning oceanfront setting for their big day will fall in love with Mavericks House. A beautiful stand-alone venue overlooking picture perfect Pillar Point Harbor, Mavericks House is a 2,000 square foot indoor reception space featuring 180-degree ocean views, a spacious upstairs pre-wedding bridal suite, large deck overlooking the harbor, private seaside ceremony garden, private self-service parking, and fully equipped kitchen - all serviced, catered and managed by the Half Moon Bay Brewing Company. Our in-house catering team specializes in fresh California coastal cuisine. Also enjoy our award-winning, fresh-on-tap beers, and numerous amenities, including a custom fire pit, outdoor lounge furniture and standing heaters!

The Half Moon Bay Brewing Company is an oceanfront destination for hand-crafted, award-winning beer, excellent sustainable coastal cuisine, and a dog-friendly outdoor patio with fire pits. We are proud to be selected by Travel and Leisure magazine as one of America's best beach bars, a Diners Choice Award Winner, As Fresh as it Gets Platinum Award Winner, and the first certified Bay Area Green Business on the San Mateo County coast.

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## YOUR WEDDING PACKAGE INCLUDES :

Full service in-house catering provided by the culinary team from the Half Moon Bay Brewing Company

2,000 square foot ballroom

4,000 square foot landscaped wedding ceremony garden

700 square foot outdoor deck with gas fire pit, coastal-inspired furniture and standing heaters

5 foot round banquet tables, cocktail tables, or bistro tables

Spacious upstairs pre-wedding bridal suite

Two large restrooms

Complimentary on-site parking

10 hour venue rental, including décor set-up and cleanup

LCD projector and large screen available

Wedding party head table or sweetheart table, cake table, gift and guest book tables

Standard plates, flatware, and glassware

Classic white banquet chairs

Dedicated staff members on site for the entirety of your event

Standard polyester linens, with choice of 50 different colors for your dining tables and napkins

One complimentary menu tasting

Customized room set-up to reflect your reception style

Beverage station of coffee, hot tea, iced tea, and lemonade

Onsite venue coordination to assist with day of timeline, vendor check-in and decor placement

Indoor bistro string lights



## Pricing

### WEDDING CEREMONY & RECEPTION PACKAGE RENTAL FEE

Saturday: \$8,000

Sunday or Friday: \$7,000

### FOOD & BEVERAGE MINIMUMS

\$7,000-10,000

All food and beverage is subject to 22% service charge and tax.



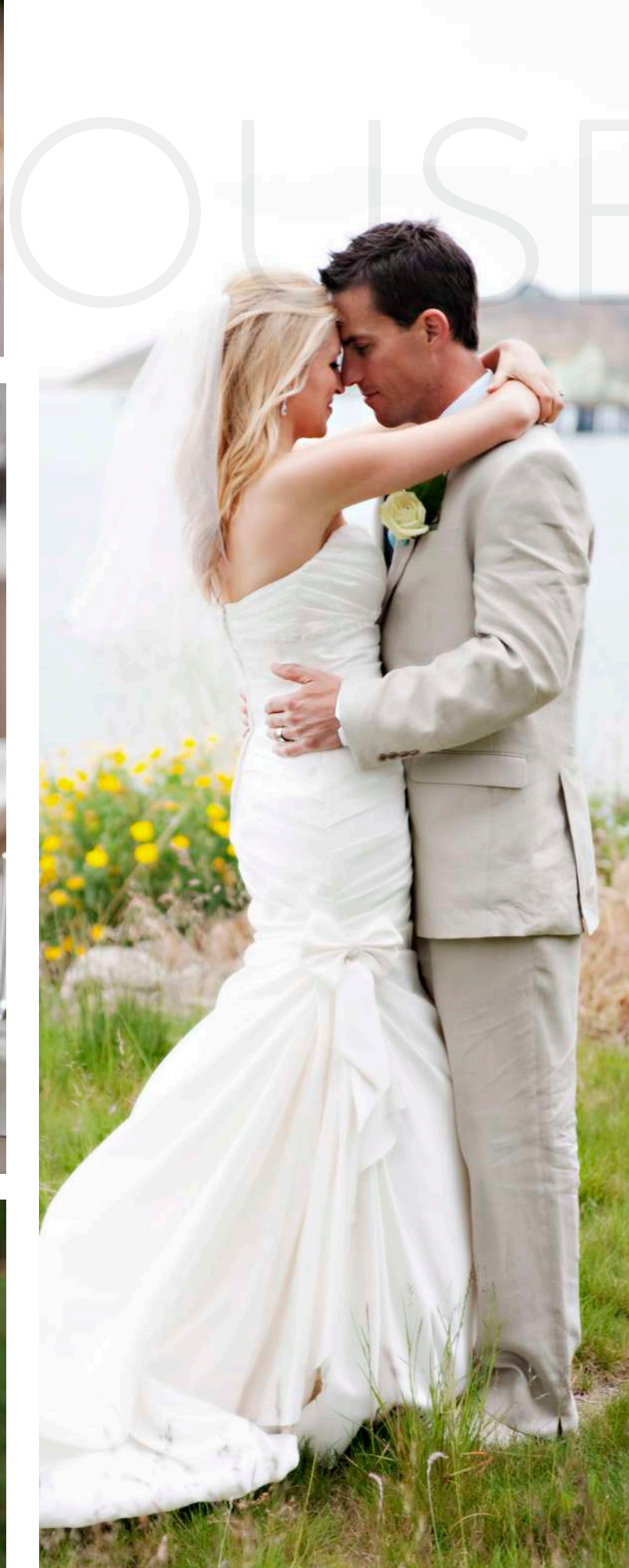


## S E R V I C E S

Mavericks House offers a full service, in-house catering team featuring fresh, locally grown ingredients and sustainable seafood, providing you with the highest quality menu options for your special day. Room rentals and food and beverage minimums vary depending on season and day of the week, please ask for a custom quote.

The following pages offer three-tiered menus for you to choose from, and all include a self-service iced tea, lemonade and water station, fresh brewed coffee and hot tea, as well as bread rolls and butter.

\*We strive to use only the freshest and highest quality ingredients, therefore menu items are subject to change depending on seasonal availability.





## M E N U S

### ROSS' COVE PASSED APPETIZERS

**VEGETARIAN OR CHICKEN** *\$5.50 per piece, 25 piece minimum. When selecting 6 or more appetizers, \$1.00 surcharge applies*

**THAI CHICKEN SKEWERS** Grilled chicken with Thai peanut dipping sauce.

**CAPRESE SKEWER** Cherry tomatoes and buffalo mozzarella with fresh basil.

**CHICKEN SLIDERS** Blackened chicken with bacon, provolone, and shredded lettuce; topped with a pesto sauce.

**CAPRESE PHYLLO CUP** Crispy phyllo dough stuffed with goat cheese, cherry tomatoes, and fresh basil; drizzled with balsamic reduction

**STUFFED MUSHROOMS** Mushrooms stuffed with cream cheese, parmesan, and garlic.

**BRUSCHETTA** Balsamic vinegar, olive oil, tomatoes, garlic, and red pepper flakes.

**VEGETABLE SKEWERS** Grilled pineapple, bell pepper, and zucchini; topped with teriyaki glaze

**FINGERLING POTATO SKINS** Topped with crumbled bacon, shredded cheese, sour cream & green onion

**SEAFOOD OR BEEF** *\$6.50 per piece, 25 piece minimum. When selecting 6 or more appetizers, \$1.00 surcharge applies*

**SALMON CROSTINI** Smoked salmon on a crostini topped with cream cheese, chives, and dill.

**CRAB CAKE BITES** Mini crab cakes topped with a housemade remoulade.

**PHILLY CHEESESTEAK EGGROLL** Smoked tri-tip sautéed with peppers and a trio of cheeses, then deep fried and served with a sweet chili mustard sauce.

**CAJUN PRAWNS** Prawns tossed in Cajun seasoning and served with cayenne pepper aioli.

**SWEET & SOUR PORK MEATBALL** Topped with housemade sweet & sour glaze

**SEARED BEEF SKEWERS** Beef skewers served with a horseradish cream sauce

**MAVERICKS BBQ PORK SLIDERS** Pulled pork with BBQ sauce and topped with coleslaw.

**MEATBALL & PESTO CROSTINI** Freshly made Italian meatball served on a beer bread crostini with a pesto glaze, topped with marinara and asiago cheese.

**AHI POKE CUCUMBER BITES** Fresh Ahi tuna served in a cucumber cup, topped with pickled ginger and wasabi cream cheese.

**SPECIALTY ITEMS** *\$7.25 per piece. 25 piece minimum.*

**MAVERICKS PORTOBELLINI SLIDERS** Portobellini mushrooms sautéed with caramelized onions and jack cheese with hummus.

**PROSCIUTTO WRAPPED PRAWNS** Grilled prawns wrapped in prosciutto; served with a chili lime aioli on the side.





## M E N U S

# ROSS' COVE STATIONED ITEMS

### APPETIZERS

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**ARTISANAL CHEESE PLATTER** Cambazola Brie, Smoked Cheddar, Humbolt Fog Goat Cheese, and Smoked Gouda served with crostinis, bread, fresh grapes, nuts and cornichons \$11.00

**CRUDITÉS PLATTER** Fresh cut seasonal vegetables served with ranch dressing. \$4.00

**OYSTERS** Served on the half shell with cocktail sauce and lemon. \$4.50

**SPICY PERUVIAN STYLE CEVICHE** Local white fish marinated in a spicy lime cilantro sauce, served in a 2 oz. martini glass with crispy tortilla chips. \$7.25

**HUMMUS** Housemade hummus served with pita chips, carrots, and celery. \$5.00

**FRESH FRUIT** An assortment of sliced fresh fruit. \$5.00

**VEGETARIAN ANTIPASTI PLATTER** Fresh, seasonal vegetables marinated in herbs and balsamic vinegar; served with crostinis, bread, and fresh grapes. \$6.00

**MEAT ANTIPASTI PLATTER** Salami, prosciutto, and turkey; served with crostinis, bread, and fresh grapes. \$6.00

**COMBINATION ANTIPASTI PLATTER** A mixture of our vegetarian and meat platters. \$10.00

### DESSERTS

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**CHEF'S DUO DESSERT BITES** Brownie and seasonal cheesecake \$6.00

**CHEF'S TRIO DESSERT BITES** Brownie, beeramisu, and seasonal cheesecake. \$8.00

**CHOCOLATE COVERED STRAWBERRIES** Fresh strawberries dipped in chocolate. \$6.00

**CHURRO BAR** \$6.00

### ALTERNATIVE STATIONS

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**MAC N CHEESE BAR** \$7.50 per person, 20 guest minimum  
With the following vegetable toppings: Tomato, green onion, and peas | Add Chicken or Bacon \$3.50

**CHOWDER BAR** \$8.00 per person, 20 guest minimum  
Large pieces of clam, simmered with vegetables, bacon and spices served with housemade beer bread rolls and crackers.

**S'MORES STATION** \$6.00 per person, 15 guest minimum  
Graham crackers, marshmallows and milk chocolate

**FLAT BREAD PIZZA** serves roughly 18 square pieces

· Margherita \$35.00 per pizza

· Pepperoni, sausage and mushrooms \$45.00 per pizza

**HOUSEMADE SALSA BAR** \$8.50 per person

Classic tomato salsa, salsa verde, tropical salsa, guacamole, and chips | Add Mexican shrimp cocktail \$3.00

*All Ross' Cove appetizers are available for appetizer receptions a la carte, and/or included in detailed amounts on the following buffet menus. Please inquire about pricing for substitutions and additions. We offer vegetarian, vegan and gluten free menu options upon request. We strive to use only the freshest and highest quality ingredients, therefore menu items are subject to change depending on seasonal availability. Price does not include 22% service charge and tax*



## M E N U S

# HARBOR DINNER MENU

\$95 PER PERSON (EXCLUDING SERVICE CHARGE AND TAX)

### SELECT TWO PASSED APPETIZERS FROM THE ROSS' COVE MENU

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#### SELECT ONE STARTER

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##### ORGANIC BABY GREEN SALAD

Grape tomato, cucumbers, bell peppers, and balsamic dressing.

##### STRAWBERRY BABY SPINACH SALAD

Candied walnuts, red onions, and poppy seed vinaigrette.

CAESAR SALAD Classic Caesar with housemade dressing.

##### NEW ENGLAND CLAM CHOWDER

##### CREAMY TOMATO SOUP

### SELECT THREE ENTRÉES

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CONFIT CHICKEN Roasted chicken topped with a bechamel sauce.

PETRALE SOLE Pan-fried with a lemon caper sauce.

BLACK ANGUS TRI-TIP Grilled and topped with red wine shitake mushroom reduction sauce.

MAHI MAHI Seared and served with red curry coconut sauce.

ROASTED VEGETABLE PASTA Roasted seasonal vegetables, penne pasta, and marinara.

ROASTED EGGPLANT LASAGNA With marinara sauce and ricotta cheese.

### SELECT TWO SIDES

#### RICE PILAF

#### GARLIC MASHED POTATOES

#### ROASTED SEASONAL VEGGIES

#### ROASTED RED POTATOES

#### ARUGULA PESTO PENNE PASTA

*Harbor Dinner Menu includes  
freshly baked bread rolls with  
butter.*

*Menu Includes Cake Cutting*

Buffet Dinners add \$5 | Place cards and seating chart indicating your guests pre-selected entrée choice is required.



## M E N U S

# PRINCETON DINNER MENU

\$110 PER PERSON (EXCLUDING SERVICE CHARGE AND TAX)

### SELECT THREE PASSED APPETIZERS FROM THE ROSS' COVE MENU

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#### SELECT ONE STARTER

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**BABY SPINACH MANGO SALAD** Mango, pomegranate, and toasted almonds; with a citrus vinaigrette.

**GRANNY SMITH APPLE SALAD** Mixed greens, candied walnuts, feta, and a strawberry balsamic vinaigrette.

**MAVERICK'S CAESAR SALAD** Romaine lettuce with our Caesar salad dressing, parmesan cheese, and house made croutons; topped with white anchovies.

**MAVERICK'S NEW ENGLAND CLAM CHOWDER**

**ROASTED LEEKS AND POTATO SOUP**

#### SELECT THREE ENTRÉES

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**PROSCIUTTO STUFFED CHICKEN** Prosciutto, baby spinach, and goat cheese stuffed chicken breast; topped with a Marsala cream sauce.

**CALIFORNIA SWORDFISH** Pan roasted swordfish served with fresh strawberry-basil salsa.

**FLAT IRON STEAK** Seared, topped with a chimichurri sauce.

**SMOKED GOUDA PENNE PASTA** Baked penne pasta mixed with smoked Gouda cheese, exotic mushrooms, and asparagus.

**MUSHROOM RAVIOLI** Mushroom and cheese ravioli topped with creamy pesto sauce.

**PORK TENDERLOIN** Seasoned with a rub, seared until golden, then oven baked with a honey garlic sauce.

*Menu Includes Cake Cutting*

### SELECT TWO SIDES

**SWEET POTATO PUREE**

**SAUTÉED SEASONAL  
VEGETABLES**

**ROASTED FINGERLING  
POTATOES**

**ROSEMARY AU GRATIN  
POTATO**

**GARLIC BUTTER SAUTÉED  
BROCCOLINI**

*Princeton Dinner Menu includes  
freshly baked bread rolls with  
butter.*

**Buffet Dinners add \$5 | Place cards and seating chart indicating your guests pre-selected entrée choice is required.**



## M E N U S

# MAVERICKS DINNER MENU

\$125 PER PERSON (EXCLUDING SERVICE CHARGE AND TAX)

### SELECT FOUR PASSED APPETIZERS FROM THE ROSS' COVE MENU

#### SELECT ONE STARTER

**BABY KALE** Balsamic marinated grilled apples, dried cranberries, candied walnuts, pickled red onions, Cambozola cheese, and honey-lime vinaigrette.

**BABY ARUGULA** Black figs, Laura Chenel goat cheese, toasted pine nuts, caramelized onions, and balsamic dressing.

**ORGANIC MIXED GREEN** Roasted beets, shaved pecorino cheese, toasted almonds, candied walnuts, and citrus vinaigrette balsamic reduction.

CORN CHOWDER SOUP

MAVERICKS NEW ENGLAND CLAM CHOWDER

HARVEST VEGETABLE SOUP

#### SELECT THREE ENTRÉES

**CRAB STUFFED SEA BASS** Baked sea bass stuffed with crab meat, apples, peppers, onions, shredded smoked Gouda cheese then topped with citrus beurre blanc sauce.

**FREE-RANGE CHICKEN** Seared chicken breast topped with herb gravy sauce.

**FILET MIGNON FORESTIERE\*** Petite filet mignon topped with brandy-shitake sauce.

**BEEF MEDALLION\*** Grilled tender medallions of beef, topped with creamy lobster roasted garlic sauce.

**BLACKENED HALIBUT** Served with tropical salsa.

**SAFFRON EXOTIC MUSHROOM RISOTTO** Creamy risotto with saffron, mushrooms, and arugula.

**STUFFED PORTOBELLO MUSHROOMS** Grilled large portobello mushrooms, stuffed with mixed seasonal vegetables and sautéed in olive oil, fresh herbs and garlic; topped with breadcrumbs.

#### SELECT TWO SIDES

ROSEMARY ROASTED  
FINGERLING POTATOES

LEMON GARLIC ROASTED  
ASPARAGUS

PARSNIP PUREE

GARLIC BUTTER SAUTÉED  
GREEN BEANS

GLAZED CARROTS

*Mavericks Dinner Menu includes  
freshly baked bread rolls with  
butter.*

*Menu Includes Cake Cutting*

*\*served medium unless specified*

Buffet Dinners add \$5 | Place cards and seating chart indicating your guests pre-selected entrée choice is required.



## B A R S E R V I C E

Mavericks House will customize its beverage service for your event to reflect your personal preferences and budget. We offer a variety of service options and an extensive selection of Half Moon Bay Brewing Co. beers and ales, local wines, and spirits for your big day. Below is an overview of bar options the Mavericks House and Half Moon Bay Brewing Company can offer. Please speak with your Event Manager to determine what choices work best for your guest requirements and budget.

### HOST VS. NO-HOST

You have the option of “hosting” your guests, in which you pay for all beverages consumed, or a “no-host” bar, where your guests can purchase their own drinks. Additional options include hosting the bar for a pre-selected dollar amount, pre-selected time period, or specific type of beverage, after which we can change over to a no-host bar for guests.

### FULL BAR VS. SOFT BAR - CHARGED ON CONSUMPTION

A full bar set-up includes Half Moon Bay Brewing Co. beers and ales, wines, sparkling wines and cocktails, as well as soft drinks, Pellegrino, and assorted juices to be charged per consumption.

There is a minimum charge of \$250 for a full bar set-up, where guests can choose from any of the above options, regardless of whether your event is “hosted”, or “no-host”.

A soft bar set up is available and includes Half Moon Bay Brewing Co. beers and ales, wines and sparkling wine, as well as soft drinks, Pellegrino, and assorted juices.

### BARTENDER FEE

Bartender fee is \$75 per hour, with a 4-hour minimum. We recommend 1 bartender for every 75 guests.

### HALF MOON BAY BREWING CO. BEERS AND ALES

For your event, Half Moon Bay Brewing Co. beers and ales will be served fresh-on-tap. *Please ask for our most recent list for pricing.* Our Half Moon Bay Brewing Co. beers and ales options include Amber Ale, Kölsch Style Ale, Full Swing IPA, and Seasonal Beer. *Please speak to your Event Manager about sampling our beers at your complimentary tasting.*

### WINE AND SPARKLING WINE

The Half Moon Bay Brewery offers an extensive list of wines and sparkling wines for your selection. Wines and sparkling wines may be purchased by the bottle or glass. *Please ask for our most recent list for pricing.* Additionally, you may bring in your own wine for a corkage fee, please ask for the current rate. Any outside beverages must be checked in within 24 hours of your event date with your Event Manager.

### TOASTS

A passed sparkling wine toast is available for \$4.00 per person (one glass per person).



## A B O U T MAVERICKS HOUSE

### PROPERTY

Mavericks House  
107 Broadway, Half Moon Bay, CA

MANAGED AND CATERED BY THE HALF MOON BAY BREWING COMPANY

### LOCATION

Mavericks House is located just 30 miles south of San Francisco, 45 miles north of Silicon Valley, and minutes away from the world famous big wave surfing spot, Mavericks. Hike along the shoreline, bike the Coastal Trail, or kayak in the harbor, all just steps away from the Event Center. Historic downtown Half Moon Bay and two world class championship golf courses are only a 10 minute drive away.

### CONTACT

Private Events Department at 650-728-3528

### FACILITY

2,000 square foot event space with 180 degree harbor views, 1,200 square foot deck on the harbor, and 1,200 square foot pre-bridal suite upstairs.

### ACCOMMODATIONS

Our property does not offer overnight lodging, ample accommodations are available in the nearby harbor and surrounding area.

### CAPACITIES

#### INDOOR

STANDING RECEPTION  
100 GUESTS

SEATED DINNER 90  
GUESTS

#### INDOOR & OUTDOOR DECK (WEATHER PERMITTING)

STANDING RECEPTION  
140 GUESTS

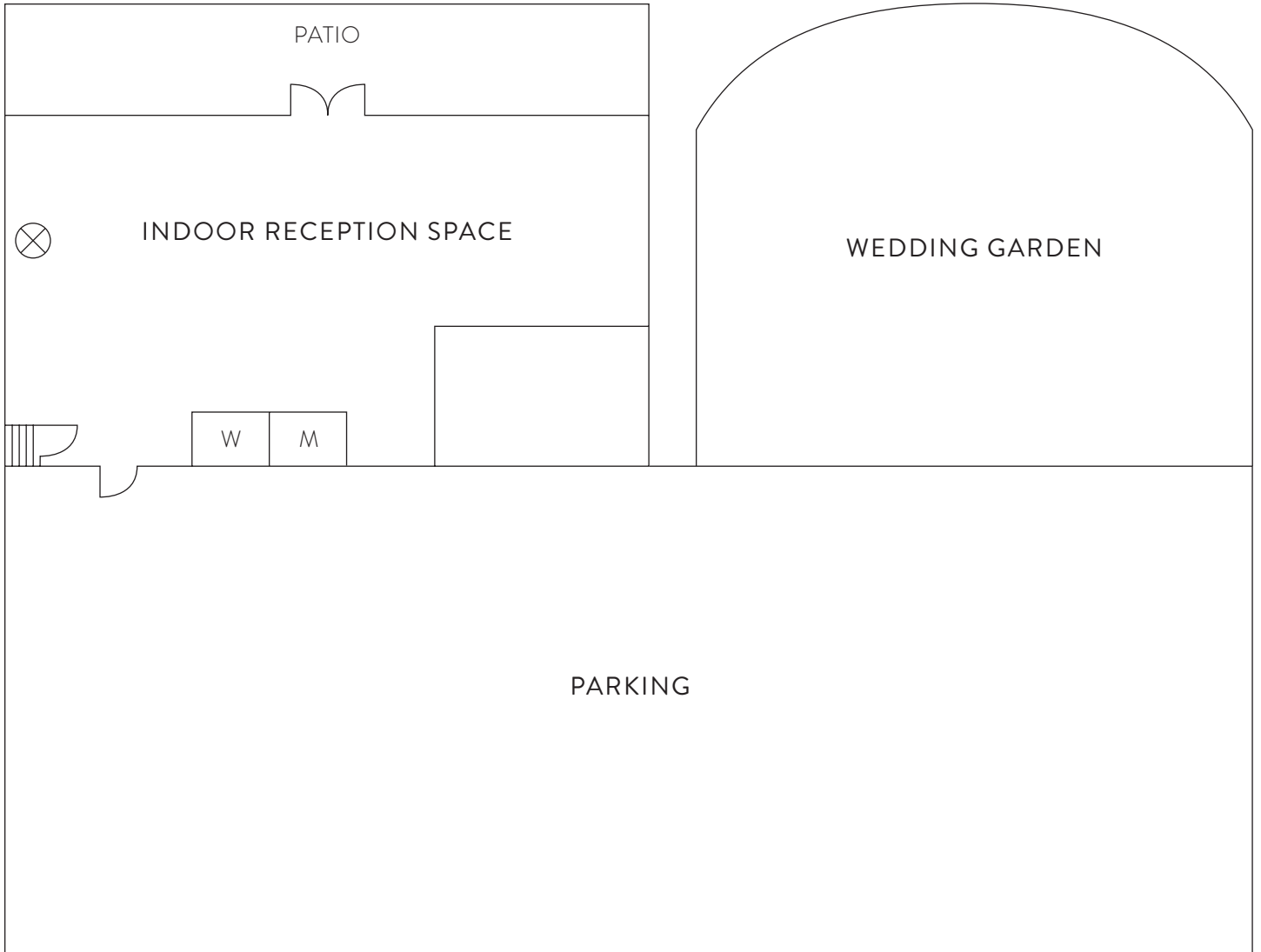
SEATED DINNER 130

#### SEATED DINNER ON THE OCEANFRONT LAWN

140 GUESTS

# LAYOUT

OCEAN



## BRIDAL SUITE | SECOND FLOOR







# P O L I C I E S & P R O C E D U R E S

## PAYMENTS

A credit card must be on file to cover any variable costs, such as bar tab, overtime fees, etc. HMBBC and MH can cancel an event at any time if payments are not received in a timely manner.

## BEVERAGES AND SERVICES

HMBBC and MEC operate in compliance with laws regarding alcohol service and will refuse such beverages to anyone under 21 or anyone who appears to be intoxicated. If guests refuse to comply or become threatening to our staff we reserve the right to close the bar at any given time to ensure the safety of our staff and other guests. All food and beverages, including alcohol, must be provided by the Half Moon Bay Brewing Company. Any outside items are subject to a fee. You bring your own wine for a corkage fee, please ask for the current rate. The wine must be delivered and checked in by a Banquet Captain or Event Manager 24 hours before the event start time.

## DECORATIONS

You may bring in your own, non-invasive decorations the day of. We do not allow nails or tape on the walls. To preserve our natural environment, we do not allow the use of confetti or glitter, which could blow into nearby harbor waters. All candles must be held in a non-flammable container that extends above actual candle height. All decorations must be removed at the conclusion of the event.

## PLANNING SERVICES

Although we will be happy to make recommendations and provide general guidance with regards to services offered directly by the Half Moon Bay Brewing Company and Mavericks House, our ceremony and reception packages do not include general wedding and event planning services.

## MUSIC

Is not allowed after 11pm on Friday/Saturday, and 10pm on Sunday - Thursday.

## DAMAGE

To any portion of the MH or Harbor View Garden by guests or vendors hired by the event hosts are the financial responsibility of the said event hosts. One-day general liability insurance is required for all events, please ask your Event Manager for more information.

## CANCELLATIONS

Should cancellation of this event occur either by the client or on behalf of the client within sixty (60) days or less prior to the scheduled event date, payment is required for the entire subtotal amount of the function as reflected on your contract.

## GUEST NUMBER GUARANTEE

A final guarantee of guest attendance is due, dated and signed via fax or email, fifteen (15) business days prior to the contracted start of the event. If this guarantee is not received in either of the above stated options fifteen (15) business days prior to the event, charges will be based on the highest estimate shown on your contract. If the party falls below the guaranteed guest number after this date, you will be charged for the agreed upon guaranteed guest number. If the party exceeds the final guaranteed guest number by greater than 10% on the day of your event, we will make every effort to accommodate your guests but cannot be certain that seating or menu items will be available. Additional service charges may also be incurred if the guaranteed guest number increases by greater than 10%.

## RENTAL

The Mavericks House 10 hour rental allows for 8 event hours, 1 hour set-up, and 1 hour clean-up of any decorations, centerpieces or floral arrangements.

## CONFIRMATION

Of times, menu selections, room set-up, rental selections, vendor information and any other key event details must be finalized and signed by client 15 business days prior to the event.

## F A Q S

### HOW MUCH IS THE DEPOSIT AND WHEN IS IT DUE?

An initial deposit of 25% is due within three (3) days of the date we place a tentative hold on your wedding day. At that time, you will receive a Contract, which you will be asked to sign and return along with your deposit. If we do not receive your deposit and contract at this time, the hold on your date will be released. A reservation will not be honored without a signed contract with our terms and conditions.

### ARE TAXES AND SERVICE FEES INCLUDED IN YOUR PACKAGE PRICING?

A 22% service charge will be applied to all food and beverage items. California State Law requires the service charge to be taxed, in addition to the applicable sales tax.

### ARE THERE ANY ADDITIONAL FEES?

We pride ourselves on keeping our rates inclusive and transparent. However, please note that while we are happy to accommodate special requests, they may incur an additional fee.

### CAN I SEE THE SPACE IN PERSON?

We would be happy to show you around our facilities. You can fill out our Request for Information form on our website with your interest and availability and we will schedule the best time for your site visit.

### DO YOU ALLOW DECORATING?

Yes. We ask that you decorate within your 10-hour event window. We do not allow nails or tape on the walls. As a certified green business, we do not allow the use of confetti or glitter, which could blow into nearby harbor waters. Candles and other non-invasive decorations are welcome.

### DO YOU ALLOW OUTSIDE ALCOHOL?

You may bring in your own wine or champagne for a corkage fee, please ask for our current rate. Our liquor license does not permit outside liquor or beer according to ABC licensing.

### DO YOU HAVE A CONTINGENCY PLAN FOR INCLEMENT WEATHER?

We will do our best to accommodate your needs if weather becomes a concern. We can price tent rentals for you from our local vendors, however we do not offer a set alternative plan. A tent must be rented at least one week in advance.

### IS YOUR FACILITY ADA-COMPLIANT?

Yes, our ceremony lawn and the first floor of the facility are ADA-compliant.

### DO YOU HAVE PARKING AVAILABLE ON SITE?

Free parking is available in our two private lots. For larger parties, free street parking is also available.

### CAN WE CHOOSE OUR VENDORS, OR DO YOU WORK EXCLUSIVELY WITH A CERTAIN SET?

We have a list of local, preferred vendors who we have worked with in the past and who know our venue well. However, you may use any vendor you choose. This does not apply to caterers or entertainment. DJ's, bands, or other entertainment must be pre-approved by management before they are hired for your event.

### DO YOU OFFER MENU TASTINGS?

Yes, once you have reserved your wedding date we will schedule a complimentary tasting of your preferred menu. If you wish to taste items before you book, there will be an additional cost based on your tasting items.

### ARE THERE SPECIAL MENU PRICES FOR CHILDREN?

Children under the age of 5 are free of charge and are not included in your final menu count; children ages 6-12 receive half off your chosen menu price, and ages 13 and up are charged the regular adult price of your chosen menu. Custom options are available upon request.

### CAN WE CUSTOMIZE OUR MENU OPTIONS?

You may mix and match items from our preset menus listed in your wedding packet, please keep in mind additional fees will be incurred and will be based on the menu items you select. If you wish to create your own custom menu, prices start at \$125 per person and may incur a \$300 chef fee.

### CAN WE ARRIVE EARLY OR EXTEND THE EVENT HOURS?

We cannot allow early arrivals or extend the rental hours beyond the 10-hour rental stated in the contract.

## F A Q S C O N T I N U E D . . .

### DO YOU OFFER A DAY-OF COORDINATOR?

Our Event Manager is available to help guide you through your planning stages and through the start of your reception. Prior to departure, the Event Manager will introduce you or your designated contact to the Banquet Manager, who will oversee the remainder of your event. We do not offer an exclusive day-of coordinator.

### CAN WE BRING IN OUTSIDE DESSERT OR CAKES?

Yes! We allow outside desserts or baked goods from a licensed vendor, with proof of insurance. We do not allow other food or beverage vendors or food trucks on our property. Dessert stations may incur a station fee of \$150.

### DO YOU HAVE A BRIDAL ROOM AVAILABLE?

The upstairs of our event center is available day-of as a bridal suite within your 10 hour rental. Suite includes private restroom, shower and couches to relax before your big day. The bridal suite will be locked during the event hours and available to you upon conclusion of your event.

### ARE THE DECORATIONS IN YOUR BROCHURE INCLUDED WITH OUR QUOTE?

Our pictures are all from past events and both showcase and suggest options for your big day. All flowers and decorations are brought in by each individual party and are taken out at the end of the event.

### WHEN WILL OUR WEDDING REHEARSAL BE HELD?

You may schedule your rehearsal run through for one hour at an agreed upon day and time based on availability and other scheduled events. If another event is taking place during your rehearsal time, your guests may not have access to the indoor space or restrooms. If the rehearsal exceeds one hour, there will be a \$100 per hour charge.

### CAN WE BRING IN OUR OWN EQUIPMENT RENTALS?

We would be happy to assist with additional rentals such as upgraded linens, overlays, runners, elegant chairs, place settings and other rentals, and will coordinate the delivery, invoicing and set-up of these items. For sanitation, liability, and quality control, outside table linens, overlays, napkins or runners cannot be brought in. If you prefer to purchase additional rentals (excluding linens, overlays, napkins or runners) without our assistance, all items must be delivered and set-up by the vendor within one hour of the event start time and picked up within one hour of the event end time.

### DO YOU ALLOW DECORATIONS OR LANTERNS HUNG FROM THE CEILINGS?

We would be happy to assist with additional décor requests provided by the client. Please note additional labor fees of \$100 per hour will be incurred and will be based on the time required for these extra items. Due to liability concerns, any decorations that require the use of a ladder must be completed by a staff member of the HMBBC or MEC.

### DO YOU OFFER BEVERAGE PACKAGES?

Included with your rental is a non-alcoholic self-service beverage station of Iced Tea, Lemonade, Water, Coffee and Hot Teas, which will be replenished by our staff throughout your event. All other beverages including beer, wine, cocktails, sodas and juices will be charged per consumption. Ask your event manager for customizable bar options.

# P R E F E R R E D V E N D O R S

## FLORAL

Driftwood & Roses Floral Design  
Kristen Kanzler White  
(650) 560-8137  
[www.driftwoodandroses.com](http://www.driftwoodandroses.com)

Flora & Fauna  
Michele Lowings  
(650) 392-4487  
[www.florafaunabymichele.com](http://www.florafaunabymichele.com)

Half Moon Flowers  
(650)-563-4047  
[www.halfmoonflowers.com](http://www.halfmoonflowers.com)

## PHOTOGRAPHY

Sonya Yruel  
(415) 735-1923  
[www.sonyayruel.com](http://www.sonyayruel.com)

Shanti Duprez  
(650) 726-7773  
[www.portraitsbyshanti.com](http://www.portraitsbyshanti.com)

Chris Arson  
(510) 329-4875  
[www.chrisarsonphotography.com](http://www.chrisarsonphotography.com)

A Tale Ahead Photography  
(408) 641-8555  
[www.ataleahead.com](http://www.ataleahead.com)

Kristine Herman  
(925) 389-0572  
[www.kristineherman.com](http://www.kristineherman.com)

Savannah Hayes  
530-391-0251  
[savannahhayesphotography.com](http://savannahhayesphotography.com)

## OFFICIANTS

Weddings by the Sea - Terry Plank  
(650) 725-0890  
[www.weddingsbythesea.com](http://www.weddingsbythesea.com)

Raymond Teague  
(650) 726-1859  
[www.californiaweddingjoy.com](http://www.californiaweddingjoy.com)

I Do x Two  
Saundra Anderson  
510-813-2749  
[idoxtwo.net](http://idoxtwo.net)

## ENTERTAINMENT

Local Productions - DJ  
(650) 773-3177  
[www.localproductionsonline.com](http://www.localproductionsonline.com)

Jimmy Duvet and the Comforters - Band  
(617) 501-9367  
[www.jimmyduvet.com](http://www.jimmyduvet.com)

Retro Juke Box Band - Band  
(510) 545-7537  
[www.retrojukeboxband.com](http://www.retrojukeboxband.com)

Mark Addington Events  
(925) 399-9887  
[markaddingtonevents.com](http://markaddingtonevents.com)

Justintertainment  
Justin James  
415-578-5764  
[justintertainment.net](http://justintertainment.net)

## CAKES & DESSERTS

Mazzetti's Bakery  
(650) 355-1007  
[www.mazzettisbakery.com](http://www.mazzettisbakery.com)

Moonside Bakery  
(650) 726-9070  
[www.moonsidebakery.com](http://www.moonsidebakery.com)

Fishwife Sweets  
650-245-5928  
[fishwifesweets.com](http://fishwifesweets.com)

## WEDDING PLANNING

Kelsey Currier - Coastside Weddings and Events  
650.759.8144  
[kelsey@coastsideweddingsandevents.com](mailto:kelsey@coastsideweddingsandevents.com)  
[coastsideweddingsandevents.com](http://coastsideweddingsandevents.com)

Jutta Lammerts - A Day Like No Other  
415-425-7574  
[jutta@daylikenoother.com](mailto:jutta@daylikenoother.com)  
[daylikenoother.com](http://daylikenoother.com)

Cindy Jakel-Smith- love. cook. nourish.  
510.918.1947  
[Cindy@lovecooknourish.com](mailto:Cindy@lovecooknourish.com)  
[lovecooknourish.com](http://lovecooknourish.com)





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