

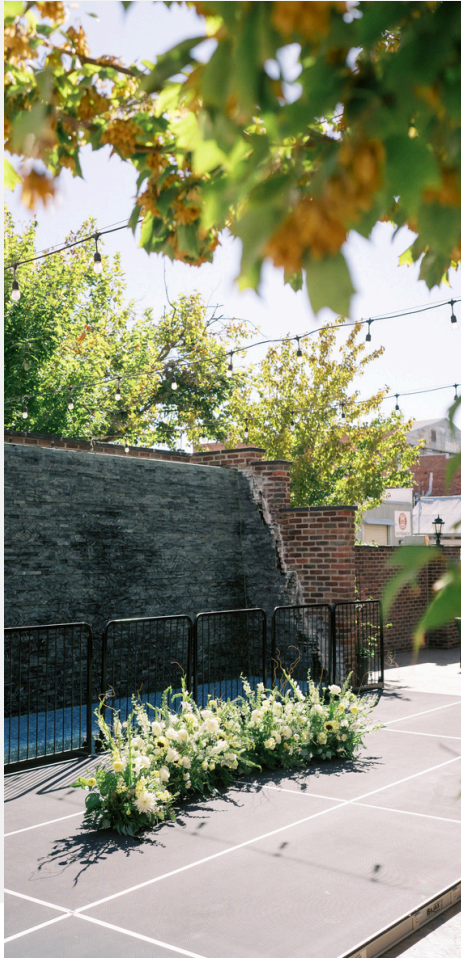
HOTEL WINTERS 2024-2025 WEDDING GUIDE





YOUR WEDDING DAY IS ONE YOU'LL REMEMBER FOREVER. A DAY TO CELEBRATE AS YOU BEGIN YOUR LIVES TOGETHER. WHATEVER YOUR DREAM, HOTEL WINTERS PROVIDES A PICTURESQUE BACKDROP THAT BRINGS YOUR SPECIAL DAY TO LIFE. OUR THOUGHTFUL EVENT STAFF WILL WORK WITH YOU TO MAKE ALL YOUR WEDDING DAY WISHES COME TRUE. WE'LL ATTEND TO THE SMALLEST DETAIL BECAUSE WE KNOW THAT'S WHERE THE MAGIC HAPPENS.

SEE OUR SPACES



RAILROAD COURTYARD

Outdoor Event Space
Water Feature
Lounge Furniture & Umbrellas
Seated: 100 Standing: 200



VINEYARD ROOM

850 Square Feet
12' Ceiling
Private Patio
7' Fireplace
70" Bluetooth TV
Seated: 40 Standing: 50



ORCHARD BALLROOM

3,400 Square Feet
12'-14' Ceilings
Large Picture Windows
7' Fireplace
Spacious Foyer
Seated: 200 Standing: 300





CEREMONIES

Reception Required

PRIVATE OUTDOOR COURTYARD

Infused Water Station
One-Hour Courtyard Ceremony
Water Feature Backdrop
Padded Folding Chairs

PRICING

Monday-Thursday - \$2,500
Friday & Sunday - \$4,000
Saturday - \$5,000



SILVER PACKAGE

\$150 PER PERSON

FOOD & DRINK

Hors D'oeuvre Platters

Seasonal Fruit | Vegetable Crudité

Choice of Buffet or Plated Dinner Menu

Choice of (1) Salad, (2) Entrees, (1) Starch & (1) Vegetable

Served With Fresh Dinner Rolls & Butter

Complimentary Cake Cutting Service

Cake Knife & Server | Cake Plates | Dessert Forks

Non-Alcoholic Beverages

Iced Water | Coffee | Hot Tea

Alcoholic Beverages

Champagne & Cider Toast

5-HOUR RECEPTION

Tables & Chairs

60" Round Guest Tables | Welcome, Gift, Head & Cake Banquet Tables
| Black Banquet Chairs | Flatware, Glassware & China | Professional
Banquet Staff

Linens

Floor Length Linens | Colored Napkins

Décor

Decorative Easels | Table Numbers & Stands

SILVER PACKAGE

Menu

Cocktail Hour

⌘ **Sliced Seasonal Fruit**
Served with Yogurt Dip

⌘ **Vegetable Crudite**
Served with House Made Ranch

Buffet or Plated Dinner

Served with Fresh Dinner Rolls, Butter, Coffee & Hot Tea

Choice of (1) Salad

⌘ **Mixed Green Salad**
*Spring Mix with Tomato and Red Onion in
House-Made Champagne Vinaigrette*

⌘ **Caesar Salad**
*Fresh Romaine with Seasonal Focaccia
Croutons and Parmesan Cheese*

Choice of (2) Entrees

⌘ **Chicken Marsala**
*Tender Chicken Breast with Locally Sourced
Mushrooms and Marsala Wine Sauce*

⌘ **Grilled Flank Steak**
*Grilled and Sliced Santa Maria Style Topped
with Chimichurri Sauce*

Baked Sea Bass
Topped with Lemon Butter Buere Blanc

Pasta Primavera
*Seasonal Vegetables, Pesto Cream Sauce and
Parmesan Brodo*

Choice of (1) Starch

⌘ **Garlic Mashed Potatoes**

⌘ **Roasted Potatoes**

⌘ **Jasmine Rice Pilaf**

Pasta Alfredo

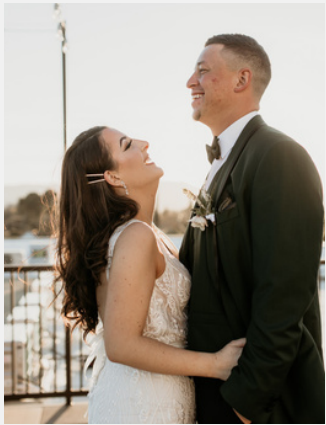
Choice of (1) Vegetable

⌘ **Vegetable Medley**

⌘ **Corn Hash**

⌘ **Glazed Carrots**

⌘ **Roasted Broccoli**



GOLD PACKAGE

\$175 PER PERSON

FOOD & DRINK

Choice of 2 Hors D'oeuvre Platters

Assorted Cheese | Charcuterie | Seasonal Fruit | Vegetable Crudite

Choice of Buffet or Plated Dinner Menu

Choice of (1) Salad, (2) Entrees, (1) Starch & (1) Vegetable

Served With Fresh Dinner Rolls & Butter

Complimentary Cake Cutting Service

Cake Knife & Server | Cake Plates | Dessert Forks

Non-Alcoholic Beverages

Iced Water | Coffee | Hot Tea

Alcoholic Beverages

2 Bottles of House Wine Per Table | Champagne & Cider Toast

5-HOUR RECEPTION

Tables & Chairs

60" Round Guest Tables | Welcome, Gift, Head & Cake Banquet Tables
| Black Banquet Chairs | Flatware, Glassware & China | Professional
Banquet Staff

Linens

Floor Length Linens | Colored Napkins

Décor

Decorative Easels | Table Numbers & Stands

GOLD PACKAGE

Menu

Cocktail Hour

Ⓜ Assorted Cheese

Artisan Cheeses, Preserves and Honey, Locally Sourced Mixed Nuts and Dried Fruits

Ⓜ Charcuterie

Cured Meats, Pickles, Olives, Mustards & Breads

Buffet or Plated Dinner

Served with Fresh Dinner Rolls, Butter, Coffee & Hot Tea

Choice of (1) Salad

Ⓜ Mixed Green Salad

Spring Mix with Tomato and Red Onion in House-Made Champagne Vinaigrette

Caesar Salad

Fresh Romaine with Seasonal Focaccia Croutons and Parmesan Cheese

Choice of (2) Entrees

Ⓜ Chicken Bruschetta

Topped with Seasonal Tomatoes, Onions, Basil & Balsamic Reduction

Ⓜ Lemon Herb Chicken

Herb Marinated Chicken with Lemon Caper Buerre Blanc Sauce

Ⓜ* Roasted Prime Rib

9oz. Roasted Prime Rib Served with Aus Jus and Horseradish

Ⓜ Pan Roasted Salmon

Blistered Tomatoes, Fresh Herbs and Lemon Buerre Blanc

Lasagna

Garlic Cream Sauce, Fennel Sausage, Spinach, Marinara and Parmesan

Ⓜ Grilled Portobello

Seasoned and Grilled with Balsamic, Worcestershire and Garlic

Choice of (1) Starch

Ⓜ Garlic Mashed Potatoes

Ⓜ Jasmine Rice Pilaf

Ⓜ Roasted Potatoes

Pasta Alfredo

Choice of (1) Vegetable

Ⓜ Vegetable Medley

Ⓜ Glazed Carrots

Ⓜ Corn Hash

Ⓜ Roasted Broccoli

*Buffet service will incur a \$250 Chef Attendant Fee



PLATINUM PACKAGE

\$225 PER PERSON

FOOD & DRINK

Hors D'oeuvres

Assorted Cheese Display | Charcuterie Display | Choice of 2 Passed Appetizers

Choice of Buffet or Plated Dinner Menu

Choice of (1) Salad, (2) Entrees, (1) Starch & (1) Vegetable

Served With Fresh Dinner Rolls & Butter

Complimentary Cake Cutting Service

Cake Knife & Server | Cake Plates | Dessert Forks

Non-Alcoholic Beverages

Iced Water | Coffee | Hot Tea

Alcoholic Beverages

Pre-Ceremony Champagne & Cider | 2 Bottles of House Wine Per Table | Champagne & Cider Toast

5-HOUR RECEPTION

Tables & Chairs

60" Round Guest Tables | Welcome, Gift, Head & Cake Banquet Tables
| Black Banquet Chairs | Flatware, Glassware & China | Professional Banquet Staff

Linens

Colored Floor Length Linens & Napkins | Choice of BBJ La Tavola Specialty Linen for Head Table

Decor

Decorative Easels | Table Numbers & Stands } Choice of Gold or Silver Charger Plates

PLATINUM PACKAGE

Menu

Cocktail Hour

Assorted Cheese

Artisan Cheeses, Preserves and Honey, Locally Sourced Mixed Nuts and Dried Fruits, Crostini & Grissini

Charcuterie

Cured Meats, Pickles, Olives, Mustards, Crostini and Grissini

Choice of (2) Appetizers

Meatballs

Pork, Beef and Ricotta Meatball Served with Marinara

Crab Cakes

Bite Sized Crab Cakes Served with Roasted Red Pepper Aioli

Arancini

Deep Fried Risotto and Mozzarella Ball Served with Marinara

Seasonal Crostini

Chef's Seasonal Recipe Topped with Local Ingredients

Stuffed Mushrooms

Stuffed with Italian Sausage, Italian Breadcrumbs and Cheese

🍷 **Chicken Skewers**

Grilled Teriyaki Chicken Thighs

🍷 **Shrimp Cocktail**

Jumbo Prawns Poached in a Quart Bouillion and Served with a Savory Cocktail Sauce

🍷 **Ahi Poke**

Hawaiian Inspired Poke Served on a Fried Wonton Crisp

PLATINUM PACKAGE

Menu

Buffet or Plated Dinner

Served with Fresh Dinner Rolls, Butter, Coffee & Hot Tea

Choice of (1) Salad

Ⓢ **Mixed Green Salad**

*Spring Mix with Tomato and Red Onion in
House-Made Champagne Vinaigrette*

Caesar Salad

*Fresh Romaine with Seasonal Focaccia
Croutons and Parmesan Cheese*

Choice of (2) Entrees

Ⓢ **Roasted Airline Chicken**

*Airline Chicken Served with a
Roasted Garlic Jus*

Ⓢ **Grilled NY Striploin**

Served with Chimichurri

Ⓢ **Pork Madera**

*Served with Apples, Hazelnuts, Craisins and a
Madera Wine Sauce*

Prawn Scampi

*Lemon Garlic White Wine Butter Sauce Served
on a bed of Angel Hair*

O-G Rigatoni

*Garlic Cream Sauce, Fennel Sausage, Spinach,
Sun-Dried Tomato and Parmesan*

Tofu Stir-Fry

*Asian Inspired Seared Tofu Served with
Stir-Fry Vegetables*

Choice of (1) Starch

Ⓢ **Garlic Mashed Potatoes**

Ⓢ **Jasmine Rice Pilaf**

Ⓢ **Roasted Potatoes**

Pasta Alfredo

Choice of (1) Vegetable

Ⓢ **Vegetable Medley**

Ⓢ **Glazed Carrots**

Ⓢ **Corn Hash**

Ⓢ **Roasted Broccoli**

VENUE BOOKED!

now what?

BOOK YOUR VENDORS

Comb through our carefully curated list of preferred vendors to lock in the rest of your team. Each and every one of them are pivotal to the success of your big day, so do your research! Pro tip: find your planner first! They will help guide you through the rest of the wedding planning process!

SEND YOUR SAVE THE DATES

Booking more than a year out? Experts say anywhere between 6-12 months is the perfect time to send out Save The Dates! Remember, this is not the invitation so less detail the better. A simple date and wedding location will do!

SCHEDULE YOUR WEDDING PLANNING MEETING

We invite you, your fiancé, your wedding planner and any other key decision makers to join us for a full tour and planning meeting with our Catering Sales Manager. This typically takes place 4-6 months before the big day. Set aside about two hours for this jam packed planning session!

BOOK YOUR TASTING

3-4 months ahead of your wedding we invite you and your fiancé for a complimentary menu tasting. Our Chef will create a custom menu based on your preferences. Additional guests will be charged at a per person price. Ask your Catering Sales Manager about adding one of our wine tastings!

GET THE INVITATIONS OUT

Have you sent your Save the Dates? If so, wedding invitations are generally okay to go out six to eight weeks before. If no Save The Dates have been sent, send your invites no more than six months in advance! Pro Tip: your final guest count is due 2 weeks prior, so ask all of your guests to RSVP 30 days before!

CALL IN FOR YOUR DETAILS MEETING

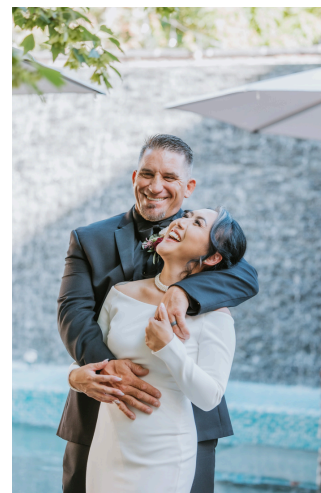
6 weeks ahead of the big day we will schedule a zoom meeting or phone call to catch up on all things wedding. Plan on chatting with us for 30 minutes to an hour. We love when your planner joins us for this call!

COMPLETE THE FINAL WALKTHROUGH

This is a big one! 14 days out, we will schedule one final walkthrough with you and your planner to review and confirm every last detail. This is your chance to ask any last minute questions and button up the final details. Feel free to invite your other vendors to the walkthrough. We are happy to chat with them as well!

LET'S PARTY!

In the blink of an eye the planning will be over and the party will begin! Kick off your rehearsal with a dinner at Carboni's, welcome reception in our courtyard, and a night of pampering in the suite with your wedding party. Wake up the next day and get ready for the best day of your life!



TIPS FOR BOOKING YOUR *Room Block*

DETERMINE YOUR ROOM NEEDS

Sit with family and friends to see who on your list will need accommodations. Make sure to count yourself and the wedding party!

BOOK AS EARLY AS POSSIBLE

Just like wedding venues, hotel rooms book quickly! Reach out to our sales team as soon as possible to guarantee inventory.

READ THROUGH YOUR CONTRACT

Our room blocks require a minimum of 10 rooms and a 90% attrition rate. Be sure to read through all of the terms and contact our sales team with any questions!

GET THE WORD OUT

Once the contract has been finalized let your guests know as soon as possible that rooms are available for them! Add this information to your wedding website and invitations for convenience.



GET IN
touch



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