



## WEDDING MENUS

*Canary*  
HOTEL



Includes natural wood, white padded folding chairs, sound system with on-site technician, lemonade service and assistance with the venue set up. All ceremonies are required to have a Wedding Coordinator.

Ceremony fee begins at \$1,750

## RECEPTION

We provide tables, chairs, house linens, china, silverware, glassware, dance floor and entertainment area. The Riviera Ballroom accommodates 120 guests; smaller private event rooms are available for more intimate groups.

A Site Fee will be additional

There is a Food & Beverage Minimum and will vary depending on season and day of the week exclusive of service charge, tax or fees.

## OTHER POLICIES & PRICES

- ~ Bartender fee is \$150- per 75 guests.
- ~ A complimentary menu tasting will be provided when the event contract is confirmed and deposit received.
  - ~ The Perch Rooftop receptions are buffet only. Amplified Music is not allowed on rooftop.
  - ~ An initial deposit of 25% is due to confirm your wedding date. Three months prior to the date 50% of the estimated costs are due. Event paid in full 7 days prior.
    - ~ A guaranteed guest count is required 3 days prior to your event.
- ~ All split entree items require place cards provided by the client & the higher priced entree will be charged. Split menus include a choice of 2 entrees plus a vegetarian option.
  - ~ Valet parking is offered when available at the posted rate.
  - There is convenient city parking available adjacent to the hotel
    - ~ No outside food may be provided by the client.
    - ~ A corkage fee will be charged for wine brought in by the client.



## RECEPTION TRAY-PASSED HORS D'OEUVRES

Hors d'Oeuvres Sold Per Piece  
Minimum of 25 Pieces per Item

### HOT HORS D'OEUVRES

Cheese Fondue with Assorted Breads	\$4.75
Smoked Salmon, Sour Cream and Potato Cake	\$5.00
Vegetarian Spring Rolls with Plum Dipping Sauce	\$4.00
Stuffed and Roasted Manzanilla Olives with Oranges and Garlic	\$4.25
Yakitori Beef Skewers with Soy and Ginger	\$4.50
Wild Mushroom Tarts with Crème Fraiche and Chives	\$4.50
Mini Cheeseburgers with Sun-Dried Tomato Aioli	\$4.50
Dungeness Crab Cakes with Aioli	\$5.25
Grilled Chicken, Fontina and Green Chili Quesadillas	\$4.25
Manchego Cheese and Risotto Croquettes	\$4.00
Fennel Crusted Lamb "Lollipop"	\$4.50
Brie en Croute with Raspberries	\$4.75
Tempura Baby Vegetable	\$4.75
Manilla Clams Casino	\$5.00
Coconut Fried Shrimp with Peanut Dipping Sauce	\$5.25
Spinach and Feta Wrapped in Phyllo	\$4.50
Ground Lamb and Feta Pizza	\$4.50

### COLD HORS D'OEUVRES

Spicy Tuna Tartar on a Wonton	\$5.25
Bruschetta with Avocado and Opal Basil	\$4.00
Pita Crisp with Hummus and Olive Oil Tapanade	\$4.50
Roasted Tomato, White Bean and Pesto Crostini	\$4.00
Mascarpone, Garlic, and Chive Mouse in Tomato Coronet	\$4.00
Fingerling Potatoes with Crème Fraiche and Caviar	\$5.25
Chilled Sweet and Spicy Shrimp with Avocado Cream	\$5.25
Mozzarella and Tomato Skewer with Basil Oil	\$5.00
Peppered Beef Tenderloin with Blue Cheese on a Cracker	\$5.00

### DESSERT HORS D'OEUVRES

Butterscotch Pudding in Chocolate Shells	\$4.25
Mini Ice Cream Sundaes in Waffle Cups	\$3.75
Mini Banana Fosters	\$4.50
Tuile Cookies and Cream	\$4.25
Vanilla Cheesecake with Strawberries	\$4.75
Strawberry Shortcakes	\$5.50
Chocolate Fondue with Seasonal Fruits	\$5.50



## BUFFET HORS D'OEUVRES

15 Guest Minimum

### CHEESE DISPLAY

Farmstead Cheeses of California and Abroad  
Served with Assorted Breads, Crackers and Fruit

\$14.00 per person

### RUDITÉS DISPLAY

Hand Cut Fresh Market Vegetables  
with Herbed Dipping Sauce and Hummus

\$10.00 per person

### CAVIAR STATION

Osetra Caviar, Servrug and Beluga  
Egg Whites, Egg Yolk, Capers, Onions, Sour Cream  
Served with Brioche, Fingerling Potatoes and  
Homemade Potato Chips

\$Market Price

### ANTIPASTO DISPLAY

Marinated Artichokes, Genoa, Salami, Proscuitto,  
Bresola, Olives, Roasted Red Peppers, Radicchio,  
Eggplant, Mushrooms, Pepperoncini, Endive and  
Provolone

\$16.00 per person

### BAKED BRIE DISPLAY

Baked Raspberry Almond Brie en Croute  
Served with Sliced Pears, Apples, Red Grapes, Bagel  
Chips, Honey Comb and Candied Pecans

\$15.00 per person

### FRUIT DISPLAY

Honeydew, Cantaloupe, Watermelon, Pineapple,  
Strawberries, Blackberries and Blueberries

\$10.00 person

### SHRIMP DISPLAY

Shrimp on Ice with  
Fresh Lemons and Cocktail Sauce

\$18.00 per person

5 pieces per person

\$4.50 per additional shrimp

Oysters on the half shell and Crab Legs with Traditional  
Sides

\$Market Price



## CARVING STATIONS

(Chef Attendant required)

Oven-Roasted Turkey - \$275 (serves 30 people)

Honey-Glazed Ham - \$275 (serves 30 people)

Tenderloin of Beef - \$350 (serves 25 people)

Served with Traditional Accompaniments and Petite Gourmet Rolls

## THREE-COURSE PLATED DINNER

### First Course

(Select one)

Caesar Salad with Shaved Parmesan

Baby Spinach, Toasted Hazelnut, Goat Cheese with Red Wine Vinaigrette

Baby Arugula, Roma Tomato, Shaved Parmesan with Balsamic Vinaigrette

Harvest Salad with Butter Lettuce, Orchard Fruit and Candied Pecans

## DINNER ENTREES

### Grilled Atlantic Salmon

Mashed Potatoes, Roasted Eggplant,  
Zucchini and Tomatoes, Lemon Beurre Blanc

\$59.00 per person

### Roasted Halibut

Olive Oil Braised Potatoes and Fennel,  
Tomato Saffron Cream

\$62.00 per person

### Seared Rare Ahi Tuna

Thai Style Green Beans and Peppers,  
Edamame, Orange, Onion, and Cilantro Salad

\$64.00 per person

### Grilled Chicken Breast

Honey Infused Polenta, Wild Mushrooms and  
Thyme Jus

\$57.00 per person

### Grilled Filet of Beef

Balsamic Portobello, Creamed Spinach, Grilled  
Fingerling Potatoes, Red Wine Demi Sauce

\$72.00 per person

### Grilled Rib Eye Center Cut Filet

Herb Roasted White Creamer Potatoes,  
Asparagus, Worcestershire Onion Sauce

\$71.00 per person

### Spiced Pork Chop

Butter Beans, Tomatoes, and Broccolini

\$68.00 per person

### Herb Crusted Colorado Rack of Lamb

Potato Gratin, Haricot Vert

\$72.00 per person

### Red Wine Braised Beef Short Ribs

Mashed Potatoes, Pot Roasted Vegetables

\$67.00 per person

### Chef's Signature Entrée

Grilled New York Steak with Truffled Smashed Yukon  
Gold potatoes, Asparagus, and Sauce Vin Rouge

\$75.00 per person



## COMBINATION ENTREES

### **Chicken Breast and Dungeness Crab Cake**

Roasted Tomato Risotto,  
Balsamic-Demi Glaze Reduction  
\$71.00 per person

### **Rib Eye and Grilled Prawns**

Gruyere Cheese Gratin, Asparagus,  
Cabernet Reduction  
\$78.00 per person

### **Seared "Rare" Ahi Tuna and Roasted Beef Tenderloin**

Horseradish Mashed Potatoes, Wilted Tatsoi,  
Marinated Mushrooms  
\$77.00 per person

### **Filet Mignon and Maine Lobster**

Fork Smashed Yellow Fin Potatoes, Seasonal  
Vegetables, Roasted Portobello Sauce  
\$89.00 per person

## DESSERT

(Select one)

Tiramisu with Valrhona Cocoa  
Chocolate Bombe  
Apple Tartin with Crème Anglaise  
Raspberry Mousse Pyramid  
Berry Tartlet  
Lemon Tartlet  
Cheesecake Trio (\$10 additional)

## ADDITIONAL COURSE

(Select one)

Dungeness Crab Cake with Lemon Aioli and Field Greens

Spinach Risotto with Mushroom Sauce

Cauliflower Soup with Chive oil

Lobster Bisque

\$15 per person

Dinner is served with Gourmet Rolls and Butter,

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

All split entree menus require entree counts 3 days prior to event and place cards provided by guest

The higher priced entree will be charged for the final guarantee

Chef Attendant \$125 per attendant



## DINNER BUFFETS

20 Guest Minimum

### MISSION DINNER BUFFET

Mixed Green Salad with Balsamic Vinaigrette  
Caesar Salad with Shaved Parmesan  
Grilled Eggplant, Zucchini, Peppers, Roasted Garlic with Balsamic Vinaigrette  
Orecchiette with Rock Shrimp and Tarragon  
Fusilli Pasta with Seasonal Vegetables, Marjoram and Oregano  
Roasted Chicken Breast with Provençal Vegetables and Tomato Sauce  
Gourmet Rolls and Butter  
Tiramisu with Valrhona Cocoa  
Granny Smith Apple Tartlet  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$65.00 per person

### EL PRESIDIO DINNER BUFFET

Roasted Vegetables with Balsamic Glazed Onions  
Field Greens with Red Wine Vinaigrette  
Dungeness Crab Cake with Herb Tomato Sauce  
Skewered Sirloin with Marinated Vegetables  
Salmon with Lightly Creamed Spinach  
Melted Onion and Basil Mashed Potatoes  
Gourmet Rolls and Butter  
Tiramisu with Valrhona Cocoa  
Peach Hazelnut  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$68.00 per person

### CARILLO DINNER BUFFET

Trio of Endive Salad with Pine nuts, Raisins, and Aged Feta  
Shrimp and Fennel Salad with Grape Tomatoes, Chives and a Grilled Orange Vinaigrette  
Assorted Baby Vegetables sautéed with Butter, Rosemary, and Oregano  
Roasted Leg of Lamb with Artichokes, Peppers, and Pearl Onions  
Stuffed Vegetables with Beef, Pine Nuts, and Herbs  
Grilled Sea Bass with Cous Cous, Leeks and Pepitas  
Mashed Potatoes with Olive oil, Scallions, and Parsley  
Lemon Yogurt Tarts  
Dulce De Leche Pyramid  
Assorted Flat Breads and Rolls  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$75.00 per person



## SANTA BARBARA CLAM BAKE BUFFET

### **Soups & Salads**

New England Clam Chowder  
Fusilli Pasta Salad with Balsamic Roasted Vegetables  
Field Greens with Sherry Vinaigrette

### **Seafood Buffet**

Assorted Pacific Northwest Oysters on the Half Shell  
Jumbo Shrimp Cocktail  
King Crab Legs  
Steamed Little Neck Clams  
Steamed Maine Lobster  
Served with Drawn Butter, Cocktail Sauce, Mignonette Sauce, Papaya Relish

### **Accompaniments**

Steamed Corn on the Cob  
Traditional Coleslaw  
Dill and Butter Red Rose Potatoes  
Gourmet Rolls and Butter



## SPECIALTY STATIONS

Three Station Minimum.  
20 Guest Minimum.

### KEBOB STATION

Beef with Garlic, Parsley and Olive Oil Sauce  
Lamb with Cucumber Yogurt and Mint Sauce  
Chicken with Lemon, Cilantro, Poblano Pepper Sauce  
Shrimp with Mango Chutney

\$22.00 per person  
6 pieces per person  
\$5.00 per additional kebobs

### PASTA STATION

Penne with Grilled Chicken, Vegetables,  
Spicy Tomato Sauce  
Orecchiette with Rock Shrimp and Lobster Sauce  
Spinach and Cheese Tortellini with Alfredo Sauce  
Fresh Parmesan Cheese and Bread

\$17.00 per person

### FAJITA BAR

Warm Corn and Flour Tortillas  
Tequila and Lime Marinated Beef and Chicken  
Sliced Bell Peppers, Onions and Jalapenos  
Shredded Lettuce, Diced Onions and Tomatoes  
Mexican Rice and Refried Beans  
Pico de Gallo and Guacamole

\$20.00 per person

### MASHED POTATO MARTINI STATION

Yukon Gold and Truffle Mashed Potatoes  
Thinly Sliced Rib Eye, Shrimp Scampi,  
Crème Fraiche, Chopped Chives, Bacon Bits,  
Scallions, Poblano Chili, Sweet Corn Succotash,  
Parmesan Cheese, Vermont Cheddar Cheese, Point  
Reyes Bleu Cheese,  
Wild Mushroom Ragout and Sautéed Garlic Spinach

\$21.00 per person

### CUBAN NIGHTS

Fried Plantains with Caramelized Onion  
Fried Yucca with Garlic and Lemon  
Coconut Rice with Black Beans  
Carne Asada with Chimichurri Sauce  
Cuban Pork Loin with Pineapple Mojo

\$22.00 per person

### AFTERNOON PICNIC

Grilled Chicken with Garlic and Herbs  
Homemade Chili with Sour Cream, Chives and  
Shredded Cheese  
Penne Pasta Salad with Grilled Vegetables  
Cole Slaw  
Corn on the Cob

\$21.00 per person



## SPECIALTY STATIONS (CONT)

Three Station Minimum.  
20 Guest Minimum

### SHORELINE BBQ

Sliced Seasonal Fruit and Berries  
Field Greens with Balsamic Vinaigrette  
Seasoned Steak Fry Potatoes  
BBQ Chicken Breast  
Grilled Bratwurst with Onion and Peppers

\$22.00 per person

### ASIAN STATION

Chilled Noodles with Tofu, Scallions, Bok Choy  
And Ginger Soy Dressing  
Veggie and Chicken Pot Stickers  
Chicken and Beef Satay with Peanut Sauce  
Vegetable Spring Rolls with Spicy Plum Sauce  
Shrimp Yakatori with Chili Peppers

\$17.00 per person

## DESSERT STATIONS

### CHOCOLATE FONDUE

Melted milk chocolate served with Fresh Strawberries,  
Pineapple, Bananas, Pretzels, Churros, Marshmallow,  
Brownies, Rice Crispy Treats ,and Cookies

\$12.00 per person

### VIENNESE STATION

Lemon Tart, Chocolate Truffle Cake,  
Sliced Fresh Fruit and Berries,  
Chocolate Dipped Strawberries,  
Assorted Cookies and Brownies,  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas

\$18.00 per person



## BANQUET EVENT BAR ARRANGEMENTS

### HOST BAR SELECTIONS

Host Bar prices are charged per drink and are subject to service charge and state sales tax  
One bartender per (75) guests with a \$150.00 fee per bartender

#### PREMIUM BAR

Smirnoff Vodka, Beefeater Gin, Myers Platinum Rum,  
Hacienda Vieja Tequila, 4 Roses Bourbon, Scots Royal

Premium Liquor - \$8.00  
Cordials and Liqueurs - \$12.00

#### SUPERIOR BAR

Absolut, Tanqueray No. Ten, Captain Morgan, Jack Daniels,  
Jose Cuervo, Makers Mark, Johnnie Walker Red

Superior Liquor - \$10.00  
Cordials and Liqueurs - \$12.00

#### TOP SHELF BAR

Belvedere, Ketel One, Patron Silver, Knob Creek, Crown Royal,  
Mount Gay, Hendrick's, Johnnie Walker Black

Top Shelf Liquor - \$12.00  
Cordials and Liqueurs - \$12.00

#### Cordials and Liqueurs

Amaretto di Saronno, Bailey's, Grand Marnier, Kahlua, Sambuca, Midori

#### Domestic Beer

Budweiser, Samuel Adams, Firestone Double Barrel Ale

#### Imported Beer

Heineken, Amstel Light, Corona, Bitburger Non-Alcoholic

#### Included in all Bars

House Red Wine - \$8.00  
House White - \$8.00  
Sparkling Wine - \$8.00  
Domestic Beer - \$6.00  
Imported Beer - \$7.00  
Soft Drinks - \$5.00  
Juices and Mineral Water - \$5.00  
Red Bull - \$5.00



## HOST BAR PACKAGES

One bartender per (75) guests, with a \$150.00 fee per bartender.

Pricing subject to service charge and state sales tax

<b>Duration</b>	<b>Premium Brands</b>	<b>Superior Brands</b>	<b>Top Shelf Brands</b>	<b>Beer, Wine &amp; Soda</b>
One Hour	\$22.00	\$26.00	\$34.00	\$20.00
Two Hours	\$26.00	\$33.00	\$40.00	\$24.00
Three Hours	\$30.00	\$34.00	\$46.00	\$28.00
Four Hours	\$34.00	\$38.00	\$52.00	\$32.00
Five Hours	\$38.00	\$42.00	\$58.00	\$36.00
Six Hours	\$42.00	\$46.00	\$62.00	\$40.00

### Cash Bar Selections

Cash Bar prices are charged per drink and include state sales tax

One bartender per (75) guests with a \$175.00 fee per bartender

#### Premium Liquor Bar

Premium Liquor - \$9.00

Cordials and Liqueurs - \$13.00

#### Superior Bar

Superior Liquor - \$11.00

Cordials and Liqueurs - \$13.00

#### Top Shelf Bar

Top Shelf Liquor- \$13.00

Cordials and Liqueurs - \$13.00

#### Included in all Bars

House Red Wine - \$9.00

House White - \$9.00

Sparkling Wine - \$9.00

Domestic Beer- \$6.00

Imported Beer - \$7.00

Soft Drinks - \$5.00

Juices and Mineral Water - \$5.00

Red Bull - \$5.00



## WINE SELECTIONS

<b>Wycliff Sparkling Wine</b>	<b>California</b>	<b>\$32</b>
J Cuvee 20	California	\$51
Veuve Cliquot Yellow Label	Reims, France	\$105

### Whites

<b>Canyon Road Chardonnay</b>	<b>California</b>	<b>\$32</b>
Laetitia Chardonnay	Arroyo Grande	\$48
Brander Sauvignon Blanc	Santa Barbara	\$32
White Oak Sauvignon Blanc	Napa	\$45
Per Bacco Pinot Grigio	Santa Barbara	\$44

### Rose

Epiphany, Grenache Rose	Santa Barbara	\$40
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### Reds

<b>Canyon Road Cabernet Sauvignon</b>	<b>California</b>	<b>\$32</b>
Edge Cabernet Sauvignon	Napa	\$52
Canyon Road Merlot	California	\$32
Laetitia Estate Pinot Noir	California	\$49
Brander Syrah	Santa Barbara	\$40

Prices are exclusive of 20% Service Charge and Sales Tax

All prices are subject to change

Guarantee 7 days prior to event



## PREFERRED SERVICE LIST

### Wedding Coordinators

Events of Santa Barbara, Zohe Felicci	805-755-2350	eventsofsantabarbara.com
Ariel Yve, Soiree Design Group	805.701.9100	
Joy de Vivre Wedding Coordination	805-637-5253	info@joydevivre.net
Alexandra Kolendrianos	805-681-9765	alexandrak.com
Pamela Galvin	805-403-3515	pamela@eventsinsb.com
Alex Events	310-284-4882	

### Officiants

Rev. Miriam Lindbeck	800-817-5770	805-564-4414
Rich Tobin	805-698-6915	www.wedinsb.com

### Floral & Design

Grassroots	805-682-9105	grassrootssb@yahoo.com
Kaleidoscope	805-962-0032	
SR Hogue	805-969-1343	
Nico Designs	805-680-5497	Nico Cervantes
Juniper Floral	805-899-4019	juniperfloral@yahoo.com

### Photographers

Miki & Sonja	818-505-1597	mikiandsonja.com
Adam Rose	818-261-0303	adamrosephotography.com
Barnaby Draper Studios	888-842-8224	
Andrew Van Gundy	805-895-0525	avg@theweddingphotog.com
Rikka Zimmerman	805-795-7919	

### Wedding Cakes

Montecito Confections (Katie Scott)	805-965-8150	montecitoconfections.com
Christine Dahl Cakes	805-569-5889	santabarbaracakes.com
Bella Dolce	805-962-CAKE	BellaDolce.com
Crushcakes Cupcakery (Shannon)	805-963-9353	crushcakes.com
A Piece of Cake	805-845-4647	apieceofcakesb.com

### Videography

Taylor Ruecking	805-705-9674	taylor.ruecking@mac.com
Video Artistry	310-275-3280	

### Entertainment & DJ's

AMS Entertainment	805-899-4000	www.celebrateinstyle.info
Scott Topper Productions	805-965-7978	
Party Tunes 4 You	800-581-5455	Matt Graumann
Good Time Entertainment	805-205-0871	Mark Delgado



### **Entertainment & DJ's**

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Party Tunes 4 You	800-581-5455	Matt Graumann
Good Time Entertainment	805-205-0871	Mark Delgado

### **Live Music**

Anthony Ybarra Guitarist	805-403-6375	
All Occasion Entertainment	805-687-5225	Heather Levin
The Aurora Ensemble	805-565-9610	Suzanne Duffy
Leslie Sipress (Flute Plus)	805-966-6314	
The Les Rose Ensemble	805-963-3441	Les Rose

### **Ceremony Sites**

Our Lady of Sorrows (Roman Catholic)	805-963-1734	
El Presidio Chapel	805-965-0093	<a href="mailto:kerry@sbthp.org">kerry@sbthp.org</a>
Santa Barbara Parks and Recreation	805-564-5418	

### **Spa Services**

Indulgence Spa	805-708-0425	<a href="http://indulgencehomespa.com">indulgencehomespa.com</a>
Tamara Peace	805-963-8577	
Cindy Guglielmo	805-963-8577	

### **Miscellaneous Services**

Presentation Services	805-966-2543	Michael Kuhlmann
Bella Vista Lighting	805-685-6300	
Limo Link	805-898-9506	
Executive Limo	805-969-5525	
SB Trolley	805-965-0353	



## **YOUR HOTEL CATERING MANAGER WILL:**

- Provide a personalized tour of the Hotel
- Recommend Special Event Professionals to provide Wedding Coordination, Music, Flowers, Photography, Officiate, and other Wedding Services
- Act as menu consultant for all Food and Beverage selections
- Detail your Banquet Event Order and Wedding Resume outlining all of your events specifics, and ensure that it is communicated flawlessly to the Operational team of the Hotel
- Create an “Estimate of Charges” outlining your financial commitments and deposit schedule
- Create a floor plan of you function space, in order for you to provide seating arrangements
- Arrange and attend your Menu Tasting
- Personally oversee the details of the Bride and Groom’s room reservations (if applicable)
- Oversee the Ceremony and Reception set-ups, food preparation and other Hotel operations
- Be the on-site liaison between your Wedding Coordinator and Hotel Operations staff
- Ensure a seamless transition to the Hotel’s Banquet Captain upon arrival to your event
- Review your banquet checks for accuracy, prior to the completion of the final bill

## **YOUR HIRED PROFESSIONAL WEDDING COORDINATOR WILL:**

- Assist with Etiquette and Protocol for Invitations, Family matters, Ceremony, and Reception
- Create a “Time Line” for your Wedding day, including the Ceremony and Reception
- Work with you to organize and coordinate your Ceremony Rehearsal. Remind Bridal Party of all pertinent “Call Times”, and “Don’t Forgets”, on the day of the Wedding
- Confirm call times and details with all Vendors several days prior to the day of the Wedding
- Be the liaison with your Family, Bridal Party, Band/DJ, Florist, Photographer and other Vendors to create seamless operation
- Assist you, with your gown, and any additional needs of the Bridal party
- Ensure the Ladies have their Corsages and Bouquets, etc, and assist with the pinning of men’s Boutonnieres
- Set-up Ceremony Programs, Place Cards, Guest Favors, Guest Book, Champagne Flutes, and any other personal items
- Line up and queue the Bridal Party and Musicians at the time of the Wedding Ceremony
- Collect any personal items at the conclusion of the Reception
- Assist you with “Full Service” or “Day-Of” Coordinating from your Engagement to your Honeymoon