

Canary Hotel



Wedding Menu



"You don't have to cook fancy or complicated masterpieces -- just good food from fresh ingredients."

— JULIA CHILD



Canary Hotel

31 W Carrillo Street
Santa Barbara, CA 93101

P: (805) 884-0300

F: (805) 884-8153

canarysantabarbara.com



0614

Uniquely spectacular

Picture perfect: Your day in the sun will be breathtaking – perched at the top of the world on The Perch, our spacious rooftop terrace with panoramic views of the surrounding red-tile roofs, Pacific Ocean, Channel Islands, and Santa Ynez Mountains.... The American Riviera. Your guests will enjoy delectable modern American cuisine and savory wines while dining under the stars or sunny skies of Southern California.

Let our experienced Catering team and event staff help you create your dream celebration!

WHAT'S INCLUDED

- Intimate ceremony & reception space
- Full service amenities, including set-up & teardown
- All tables, chairs, linen
- All service and glassware
- Professional service & bartending staff
- Customized menu consultation
- Complimentary dance floor
- Complimentary cake cutting service



Executive Chef:
James Siao

Meet the Chef!

James Siao is the award-winning Executive Chef of Finch & Fork restaurant at Kimpton's Canary Hotel in Santa Barbara, California. He is responsible for the menus at Finch & Fork, as well as the banquet and in-room menus for the Canary Hotel and oversees the entire kitchen staff. As the Executive Chef, Siao has created a modern American bar and grill menu focusing on ingredients from local fishers, farmers and ranchers. We are delighted to share his innovative use of fresh, seasonal flavors to create a custom-designed menu that will reflect your unique flair as a couple. As every wedding is one of a kind, you will feel special making the Canary Hotel Santa Barbara your Wedding destination.

HOT HORS D'OEUVRES*

- Crab Cake, Avocado, Mustard Aioli
- Fried Polenta, Sausage, Romesco
- Blistered Shishito Pepper, Lime, Sesame
- Cheddar Hushpuppy, Chipotle Honey
- Fried Chicken Slider, Cilantro Slaw, Smoked Mustard
- Crispy Shrimp, Sesame Aioli
- Beef Slider, Tomato, B&B Pickle, Special Sauce, Cheddar
- Chicken & Poblano Quesadilla
- Bacon Wrapped Scallop

\$5 Per Piece

COLD HORS D'OEUVRES*

- House Smoked Salmon Rillettes, Toast Point, Chives
- Shrimp Ceviche, Avocado Mousse, Cucumber
- Seared Ahi Skewer, Cucumber, Tomato, Shoyu Vinaigrette
- Deviled Egg, Crispy Pork, Sundried Tomato, Paprika, Chives
- Melon Square, Shaved Prosciutto, Sweet Balsamic, Berry
- Mozzarella, Roasted Tomato & Zucchini, Basil Pesto
- Shucked Oyster, Smoked Tomato Gazpacho
- Fresh Seasonal Vegetables, Cilantro Avocado Dip
- Curry Chicken Lettuce Wrap, Yogurt, Date Chutney
Pickled Onion
- Roasted Mushroom, Artichoke Puree, Walnut, Baguette

\$5 Per Piece

*(minimum 25 pieces each)

DISPLAYED HORS D'OEUVRES

- **Charcuterie**
*Artisanal Salami, Chef Inspired Olives, Provolone, Pickles
Fig Jam, Whole Grain Mustard, Crostini*
\$18 Per Person
- **Imported & Domestic Cheese**
Fig Jam, Dried Fruits, Nuts, Crackers, Crostini
\$18 Per Person
- **Chilled Seafood[±]**
*Shrimp, Oysters & Crab Claws, Spicy Tomato Remoulade Sauce
Horseradish Lemons*
\$30 Per Person
- **Market Vegetable Crudités**
Herb Dipping Sauce & Hummus
\$11 Per Person
- **Mediterranean Station**
*Baba Ganoush, Hummus, Marinated Olives, Grilled Artichokes
Feta Cheese, Pita Bread*
\$16 Per Person

[±] Risks may be associated with consuming raw seafood

Service is available for (1) continuous hour. Each additional ½ hour will incur a \$3.00 charge per person. Prices are subject to 14% service gratuity and 9% administrative fee and applicable taxes. Please advise catering of any food allergies prior to event.

Menus subject to seasonal changes and pricing may vary.

SPECIALTY STATIONS

*minimum of 3 stations per person

PASTA

- **Orecchiette** *Fennel Sausage
Roasted Mushrooms, Peas, Parmigiano*
- **Fusilli** *Blistered Tomatoes, Purple Onions
Basil, Pancetta*
- **Cheese Tortellini** *Baby Spinach, Pesto
Walnuts*
\$21 Per Person

GARDEN SALADS

- **Curly Kale** *Mustard Croutons, Radishes, Feta
Pine Nuts, Creamy Lemon Dressing*
- **Baby Spinach** *Candied Pecans, Strawberries
Goat Cheese, Honey Thyme Dressing*
- **Mixed Greens** *Grape Tomatoes, Radishes
Smoked Balsamic Vinaigrette*
\$15 Per Person

POTATO MARTINI BAR

- **Yukon Mashed Potatoes**
- **Whipped Sweet Potato**
- *Roasted Mushrooms, Pepper Gravy
Maple Butter Caramelized Onions, Cheddar
Chives, Butter, Smoked Bacon, Sour Cream
Bleu Cheese*
\$25 Per Person

SUSHI & SASHIMI*

- **Salmon & Yellowtail Sashimi**
- **Assorted Sushi Rolls**
- *Pickled Ginger, Wasabi, Soy Sauce*
\$30 Per Person

*Risks may be associated with consuming raw seafood

FAJITA

- **Lime & Cilantro Marinated Beef & Chicken**
- *Onions, Bell Peppers, Sour Cream
Queso Fresco, Cheddar Cheese
Jalapeños, Fresh Guacamole
Pico De Gallo, Onions, Cilantro
Warm Tortillas*
\$25 Per Person

KEBOB

- **Spiced Rubbed Lamb**
- **Lemon & Oregano Marinated Chicken**
- *Yogurt Garlic Sauce, Feta Cheese
Tomato Relish, Pita*
\$25 Per Person

LUAU

- **Charred Pineapple & Ham Fried Rice**
- **Ahi Tuna Poke** *Seaweed
Toasted Sesame*
- **Char Sui Roasted Pork**
\$25 Per Person

ASIAN

- **Soba Noodle Salad**
Soy Peanut Dressing
- **Pork Pot Stickers**
Ginger Soy Dipping Sauce
- **Seared Sesame Beef** *Bok Choy
Peppers, Onions, Scallions
Bean Sprouts, Cilantro Fried Rice*
\$25 Per Person

SPANISH

- **Tomato Salad** *Bleu Cheese
Sherry Vinegar, Purple Onions
Sea Salt, Petite Greens*
- **White Fish Ceviche** *Crispy Tortillas*
- **Seafood Paella** *Chorizo*
\$28 Per Person

DESSERT STATION

Choice of three

- **Petit Fours**
- **Chocolate Covered Strawberries**
- **Honey Lavender Crème Brûlée**
- **Berry Tartlet**
- **Lemon Cheese Cake**
Berry Compote
- **Assortment of Chocolate Truffles**
- **Butterscotch Pot De Crème**
- **Bread Pudding** *Golden Raisins
Pecans*
- **Caramelized Banana Milkshake Shots**
- **Citrus Dark Chocolate & Raspberry Tart**
\$18 Per Person

CARVING STATION

(Uniformed Carver \$150.00)

- **Oven Roasted Herb Marinated Leg of Lamb**
\$350 serves 30 people
- **Honey Glazed Ham**
\$285 serves 30 people
- **Beef Tenderloin**
\$375 serves 25 people
- **Slow Roasted Prime Rib**
\$375 serves 30 people

Service is available for (90) continuous minutes. Each additional ½ hour will incur a \$3.00 charge per person. Prices are subject to 14% service gratuity and 9% administrative fee and applicable taxes. Please advise catering of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

PLATED DINNER

- Choice of Soup or Salad
- Entrée Selection
- Freshly Baked Rolls with Butter
- Caffe Vita Organic Coffee
- Decaffeinated Coffee, Mighty Leaf Teas
- Complimentary Cake Cutting

STARTER

Choose one

SALADS:

- **Little Gems**
*Mustard Croutons, Caesar Dressing
Parmesan Cheese*
- **Sliced Heirloom Tomatoes & Mozzarella**
Petite Greens, Kale Pesto, Fig Vincotto
- **Shaved Pear & Arugula**
*Endive, Candied Pecans, Bleu Cheese
Apricot Dressing*
- **Beet & Goat Cheese**
*Roasted Pistachios, Pickled Shallots
Avocado Yogurt*

SOUPS:

- **Creamy Cauliflower**
Chive, Caramelized Cauliflower
- **Roasted Tomato**
Basil Pesto, Crouton
- **Potato & Fennel**
Chili Oil, Crispy Potato
- **Butternut Squash**
Walnut Crumble

Prices are subject to 14% service gratuity and 9% administrative fee and applicable taxes. Please advise catering of any food allergies prior to event.

Menus subject to seasonal changes and pricing may vary.

ENTRÉE

- **Herb Roasted Chicken Breast**
*Creamy Potatoes, Braised Greens
Mushroom Thyme Ragout*
\$70 Per Person
- **Grilled Pork Chop**
*Sweet Potato & Sausage Stuffing
Green Beans, Fruit Chutney*
\$73 Per Person
- **Grilled Skuna Bay Salmon**
*Roasted Fingerling Potatoes
Sautéed Pea Greens, Sweet Corn Relish
Lime Buerre Blanc*
\$74 Per Person
- **Grilled Idaho Rainbow Trout**
*Barley & Leek Risotto, Cauliflower
Golden Raisin Compote, Crispy Kale*
\$72 Per Person
- **Pan Seared Sea Bass**
*Caramelized Potatoes, Fennel Salad
Citrus Hollandaise, Bacon Crumble*
\$77 Per Person
- **Mustard Glazed Rack of Lamb**
*Eggplant Purée, Baby Carrots
Pistachio Mint Pesto*
\$84 Per Person
- **Red Wine Braised Short Ribs**
*Roasted Root Vegetables, Soft
Polenta*
\$82 Per Person
- **Herb Crusted Beef Tenderloin**
*Roasted Cipollini Onion, Spinach
Potato Purée, Cherry Port
Reduction*
\$85 Per Person
- **Seared Strip Loin & Shrimp**
*Carrot Purée, Wild Mushrooms
Chimichurri, Tomato Demi*
\$90 Per Person
- **Caramelized Cauliflower Steak**
*Swiss Chard, Quinoa
Baby Green Salad, Charred Lemon
Pine Nuts*
\$65 Per Person
- **Wild Mushroom Risotto**
*Wild Arugula & Asparagus Salad
Parmesan Cheese*
\$70 Per Person

*A maximum of 3 Entrées can be selected. Exact counts for each entrée must be provided no later than 3 business days prior to event start date.

DINNER BUFFETS

*\$15 surcharge for groups under 15 guests for all Dinner Buffets

- Freshly Baked Rolls with Butter
- Caffe Vita Organic Coffee, Decaffeinated Coffee, Mighty Leaf Teas

MONTECITO BUFFET

- **Romaine Hearts**
Mustard Croutons, Parmesan Cheese, Caesar Dressing
- **Heirloom Tomatoes**
Fresh Mozzarella, Pesto, Petite Greens
- **Herb Roasted Whole Chickens** *with Spinach Risotto and Lemon Jus*
- **Pan Seared Branzino** *with Charred Broccolini, Citrus Caper Salsa Verde*
- **Orecchiette** *with Fennel Sausage, Peas, Mushroom Cream Sauce*
- **Garden Vegetables Risotto**
- **Tiramisu**
- **Cannolis**

\$78 Per Person

MISSION BUFFET

- **Tortilla Soup**
- **Three Bean Salad** *with Roasted Red Peppers, Cilantro*
Shaved Red Onion
- **Spinach** *tossed with Roasted Vegetables, Olives, Artichokes*
Citrus Vinaigrette
- **Seafood Paella** *with Mussels, Clams, Shrimp, Calamari*
Tomato Saffron Rice
- **Shaved Leg of Lamb** *with Roasted Pepper Ragout*
- **Roasted Sea Bass** *with Romesco Sauce*
- **Paprika Roasted Red Skin Potatoes**
- **Vanilla Flan**
- **Churros** *with Warm Chocolate Sauce*

\$82 Per Person

TASTE OF THE REGION

- **Seasonal Market Soup**
- **Market Fresh Green Salad** *Shaved Beet & Radishes, Pistachios*
Apricot Vinaigrette, Shaved Parmesan
- **Quinoa & Kale** *Feta Cheese, Grape Tomatoes, Mustard Crouton*
Creamy Lemon Dressing
- **Seafood Bouillabaisse** *Fennel Tomato Broth, Rouille*
Grilled Baguette
- **Smoked Roasted Shaved Tri Tip** *Herb Au Jus*
- **Seared Local White Fish** *Grilled Asparagus*
Mushroom Buerre Blanc
- **Roasted Butternut Squash** *Swiss Chard, Caramelized Onions*
Crushed Walnuts
- **Baked Apple Cobbler** *Vanilla Bean Ice Cream*
- **Chocolate Torte** *Fresh Raspberry, Citrus Whipped Cream*

\$88 Per Person

Buffet Service is available for (90) continuous minutes. Each additional ½ hour will incur a \$3.00 charge per person. Prices are subject to 14% service gratuity and 9% administrative fee and applicable taxes. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

WINE SELECTIONS

SPARKLING WINES

Domaine Ste. Michelle, Brut, California \$42

J Cuvee 20, California \$70

Moet & Chandon Brut Imperial, France \$90

WHITE WINES

La Terre Chardonnay, California \$32

Seaglass Chardonnay, Santa Barbara, California \$34

Mark West Central Coast Chardonnay, Monterey California \$30

Brander Sauvignon Blanc, Santa Barbara California \$40

Carr Pinot Gris, California \$56

RED WINES

La Terre Cabernet Sauvignon, California \$32

Firestone Cabernet Sauvignon, California \$48

Seaglass Pinot Noir, California \$34

Au Bon Climat Pinot Noir, California \$56

Rancho Sisquoc Merlot, California \$48

Wine selections are charged per bottle & are subject to service charge & sales tax. Corkage Fee of \$35 per bottle will be applied to any outside wine or champagne (750ml).

****Banquet Wine Menu is subject to seasonal changes. Options and pricing may vary.***

All food and beverage charges shall be subject to a 14% gratuity and a 9% administrative fee and applicable taxes.

Menus subject to seasonal changes and pricing may vary.

BAR BEVERAGES

- **House Wine By the Glass**
\$9 each
- **Domestic Beer**
Bud Light, Firestone Double Barrel Ale, Firestone 805 Blonde Ale
\$6 each
- **Imported Beer**
Dos Equis lager, Stella Artois, Becks Non-Alcoholic
\$7 each
- **Craft Specialty Beer**
Anchor Steam
\$7 each
- **Assorted soft drinks**
Including Red Bull, Coco Vitamin Water
\$5 - 8 each
- **Juices and Mineral Water**
\$5 - 8 each

BAR SELECTIONS

*Bartender required per 75 guests (\$150 per Bartender)

SURF'S UP BAR

\$10 Per Premium Drink

- Smirnoff Vodka
- Gordon's Gin
- Evan Williams Bourbon
- Bacardi Rum
- El Jimador Tequila
- Scoresby Scotch

HANG TEN BAR

\$11 Per Superior Drink

- Absolut Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Flor de Cana Rum
- Espolon Tequila
- Dewar's White Label Scotch

WIPE OUT BAR

\$13 Per Top Shelf Drink

- Ketel One Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Clement Rum
- 1800 Silver Tequila
- Johnnie Walker Red Scotch
- Courvoisier VS Cognac

CORDIALS & LIQUORS

\$13 Per Drink included on all Bar Packages

- Amaretto di Saronno, Bailey's, Grand Marnier, Kahlua, Frangelico

COMPLIMENT YOUR BAR

SEASONAL

- **Lemon Verbena Julep**
Wild Turkey 101, Lemon Verbena
 - **Cucumber Gimlet**
Absolut Elyx, Cucumber, Lime
 - **Blackberry Daiquiri**
Banks 5 Rum, Blackberries, Lime
- \$10 Per Drink

CLASSICS

- **Kimpton House Dry Martini**
Plymouth Gin, Noilly Pratt Dry Vermouth
 - **Margarita**
El Jimador Blanco Tequila,, Lime Juice, Agave Nectar
 - **Mojito**
Flor de Cana 4 Yr, Lime Juice, Simple Syrup, Mint Leaves
 - **Blood and Sand**
Bowmore 12, Sweet Vermouth, Heering Cherry Liqueur, Orange Juice
- \$11 Per Drink

KIMPTON CRAFTED

- **Oaxacan Old Fashioned**
Del Maguey Vida Mezcal, Partida Blanco Tequila, Agave Nectar, Chocolate Bitters
 - **Riviera**
Bulleit Rye, Rosemary, Lemon
- \$13 Per Drink

"SPIKE IT" STATIONS

LEMONADE STAND

- Fresh Lemonade, Ice Teas, Aromatic Syrups & Flavors, Fruits additional Fruit Purées & Juices
 - Wild Turkey Bourbon, Beefeater Gin, St. Germain
- \$25 Per Person (2 hours)

COLOR MY BUBBLES

- Juices and Purées, Assorted Herbs
 - Sparkling Wine, St. Germain, Chambord, Cassis
- \$25 Per Person (2 hours)

BLOODY MARY BAR

- Tomato Juice, Clamato, Hot Sauces, Horseradish, Worcestershire, House-Made Pickled Vegetables, Spices
 - Absolut Vodka, Beefeater Gin
- \$25 Per Person (2 hours)

HOT APPLE CIDER BAR

- House-Made Hot Apple Cider, Whipped Cream, Dried Apple Rings, Cinnamon Sticks, Mulling Spice Bags
 - House-Made Rock & Rye
 - Hot Toddy Station: Cruzan Rum, Dewars Scotch, Honey, Lemon & Hot Water
- \$25 Per Person (2 hours)

COFFEE CART

- Freshly Brewed Coffee & Decaf Coffee, House-Made Syrups, Flavored Whipped Cream, Sprinkles, Little Cookies
 - Bailey's, Frangelico, Kahlua, Whiskey
- \$25 Per Person (2 hours)

All food and beverage charges shall be subject to a 14% gratuity and a 9% administrative fee. Please advise catering of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

HOST BAR PACKAGES

One bartender per 75 guests at \$150 per bartender

SURF'S UP BAR

- Smirnoff Vodka
- Gordon's Gin
- Evan Williams Bourbon
- Bacardi Rum
- El Jimador Tequila
- Scoresby Scotch

HANG TEN BAR

- Absolut Vodka
- Beefeater Gin
- Wild Turkey Bourbon
- Flor de Cana Rum
- Espolon Tequila
- Dewars White Label Scotch

WIPE OUT BAR

- Ketel One Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Clement Rum
- 1800 Silver Tequila
- Johnnie Walker Red Scotch
- Courvoisier VS Cognac

SURF'S UP

- **Three Hours**
\$36 per person
- **Four Hours**
\$46 per person
- **Five Hours**
\$56 per person

Each additional hour is \$10.00 per person

HANG TEN

- **Three Hours**
\$40 per person
- **Four Hours**
\$51 per person
- **Five Hours**
\$62 per person

Each additional hour is \$11.00 per person

WIPE OUT

- **Three Hours**
\$52 per person
- **Four Hours**
\$65 per person
- **Five Hours**
\$78 per person

Each additional hour is \$13.00 per person

BEER, WINE & SOFT DRINKS

- **Three Hours**
\$30 per person
- **Four Hours**
\$37 per person
- **Five Hours**
\$44 per person

Each additional hour is \$7.00 per person

Included in all Host Bar Packages

- House Sparkling, White & Red Wine
- Domestic, Imported & Non-alcoholic Beer
- Cordial & Liqueurs
- Soft Drinks, Juices, Mineral Water

TABLESIDE WINE SERVICE

- **Premium wine**
\$20 per person

All food and beverage charges shall be subject to a 14% gratuity and a 9% administrative fee. Please advise catering of any food allergies prior to event.

Menus subject to seasonal changes and pricing may vary.

Canary Hotel

Finishing Touches to your Wedding Weekend...

WELCOME RECEPTION OR REHEARSAL DINNER

- Receive complimentary rooftop site fee (Value \$2,000) & Champagne toast when you book your rehearsal dinner and secure a room block of 10 or more rooms

FAREWELL BREAKFAST

A perfect way to say goodbye to your loved ones and friends...

THE CANARY BREAKFAST BUFFET

- Assorted Dry Cereals with Milk
- European Danish, Flaky Croissants, Assorted Muffins
- Honey Butter & Preserves
- Seasonal Sliced Fruit
- Scrambled Eggs with Cheddar Cheese
- Breakfast Potatoes, Onions, Peppers
- Smoked Bacon & Sausage
- Assorted Chilled Juices
- Caffe Vita Organic Coffee, Decaffeinated Coffee, Mighty Leaf Teas

\$39 Per Person

FINCH & FORK AFTER-HOUR BAR & MUNCHIES

*Semi-private use of the Finch & Fork Lounge for an after-hour event from 11pm – 2am. (Maximum Occupancy – 150 people)
\$1500++ Minimum*

- **Fully Stocked Bar**
- **Ideas for Munchies:**
Display of assorted gourmet Sandwiches & Snacks, Homemade Beef Jerky, Hot marinated Olives, Maple syrup Popcorn, etc.

BRIDAL SUITE TREATS*

Room Service while getting ready for your big day

- **Bottle of House Champagne**
- **Assorted Pastries, Croissants**
- **Fresh Fruit Display**
- **Freshly Squeezed Orange Juice**
- **Caffe Vita Organic Coffee, Decaffeinated Coffee, Mighty Leaf Teas**

\$350 (serves up to 10 Guests)

*Please ask about our Special Wedding Overnight Rates offered for your wedding night accommodations

Ask Catering Manager for a customized menu. Buffet Service is available for (1) continuous hour. Each additional ½ hour will incur a \$3.00 charge per person. Prices are subject to 14% service gratuity and 9% administrative fee and applicable taxes. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

Canary Hotel

Preferred Vendors & Frequently Asked Questions

PREFERRED VENDORS LIST

WEDDING COORDINATORS

- **Sophie Spier**
805-403-0479
amazingdaysevents.com
- **Shelley Eschleman**
805-455-1671
simplysantabarbaraevents.com
- **Shauna Timmons**
805-895-2441
shauna@alegriabydesign.com
- **Joy de Vivre**
805-637-5253
joydevivre.net
- **Alexandra Kolendrianos**
323-363-9005
alexandrak.com
- **Percy Sales Events**
805-637-7984
percysales.com
- **Donna Romani Events**
805-286-6505
donnaromanievents.com
- **Imagine Weddings & Special Events**
805-682-6700
imaginesb.com

OFFICIANTS

- **Rev. Miriam Lindbeck**
805-564-4414
miriam@weddingssantabarbara.com
- **Rich Tobin**
805-698-6915
wedinsb.com
- **Rev. Jerry Bellamy**
805-687-4248
santabarbaraweddingminister.com
- **Judge Brian Hill**
805-689-2158
bhill@sbcourts.org
- **Judge Thomas Adams**
805-568-3180
judgeadams@cox.net,
tradams@sbcourts.org
- **Rev. Patrice Handley**
805-886.5930
santabarbaraclassicweddings.com

CEREMONY SITES

- **Santa Barbara Courthouse-Mural Room**
805-568-3070
lvanderwyk@co.santa-barbara.ca.us
- **Santa Barbara Courthouse – Outdoors**
805-568-2465
bbartels@sbparks.org
- **Santa Barbara Parks & Recreation**
805-564-5418
erecreation@santabarbaraca.gov
- **Historic El Presidio Chapel**
805-965-0093
rain@sbthp.org
- **Unitarian Society**
805-965-4583x223
facilities@ussb.org
- **Our Lady of Sorrows**
805-963-1734
olsorrowssb.org

FLORAL & DESIGN

- **Grassroots**
805-682-9105
grassrootssantabarbara.com
- **Kaleidoscope**
805-962-0032
kaleidoscopeflowers.com
- **Nico Designs**
805-201-6685
nicosb.com
- **Juniper Floral**
805-448-6708
juniperfloraldesigns.com
- **Grandfolia Trees & Plants**
805-898-0835
grandfolia.com
- **Precious & Blooming**
805-202-5113
preciousandblooming.com

WEDDING CAKES

- **Crush Cakes**
805-963-9353
crushcakes.com
- **Christine Dahl Cakes**
805-569-5889
santabarbaracakes.com
- **Wayne Kjar Cakes**
805-845-5519 (Mesa store)
805-965-8150 (Montecito store)
yourcakebaker.com
- **Robyn Love Cakes**
805-570-7275
robynlovescake.com
- **Foster Confections**
805-637-6985
jessicafosterconfections.com

All vendors must be approved by Catering Sales Manager

PREFERRED VENDORS LIST – CONT.

PHOTOGRAPHERS

- **Willa Kveta Photography**
805-633-4633
willakveta.com
- **Michael & Anna Costa**
805-455-8792
michaelandannacosta.com
- **Melissa Musgrove**
805-563-5050
melissamusgrove.com
- **Peer Johnson**
805-395-0175
peerjohnson.com
- **Miki & Sonja**
818-505-1597
mikiandsonja.com
- **Emily Hart Roberts**
805-448-5487
emilyhart-roberts.com
- **Jen Rodriguez**
805-598-1530
jen-rodriguez.com
- **Vinson Photography**
805-403-6793
shellyvinson.com
- **Vita Bella Photography**
805-637-1933
vita-bellaphotography.com
- **Kristen Beinke Photography**
310.713.6538
info!@kristinbeinke.com

LIVE MUSIC

- **AMS Entertainment**
805-899-4000
amsentertainment.com
- **Anthony Ybarra (Guitarist)**
805-403-6375
ybarramusic.com
- **Chris Fossek (Guitarist)**
805-455-1005
chrisfossek.com
- **Sam Adams (Guitarist)**
805-450-3410
sbguitarist.com
- **The Aurora Ensemble**
805-683-8993
theauroraensemble.com

SPA & BEAUTY SERVICES

- **Float Luxury Spa**
805-845-7777
floatluxuryspa.com
- **Tru Beauty**
805-637-6334
trubeautysb.com
- **Luna Bella**
805-450-7049
lunabellamakeupart.com
- **Salon U**
805-898-8962
salonu.info
- **Fairytale Hair & Makeup**
877-324-7977
fairytalehairmakeup.com

ENTERTAINMENT & DJ'S

- **Gavin Roy Presents***
805-617-4650
gavinroypresents.com
- **Elite Disc Jockeys**
805-331-4416
elitediscjockeys.com
- **Scott Topper Productions**
805-965-7978
scotttopperproductions.com
- **Music by Bonnie & Co. (DJ)**
805-965-8249
musicbybonnie.com

LIGHTING, AUDIO VISUAL & RENTALS

- **LBPS Lighting**
805-201-6262
lbpsevents.com
- **Ambient Lighting**
805-886-8444
ambientevent.com
- **Classic Party Rentals**
805-566-3566
classicpartyrentals.com
- **Bob Gail Special Events (Rentals/Décor)**
310-202-5200
bobgail.com
- **PSAV (audio/visual)**
805-966-2543
cwong@psav.com

MISCELLANEOUS SERVICES

- **Action Photo Booth**
805-965-7978
actionphotobooth.com
- **Let's Party (custom invitations)**
805-722-8428
letspartyevents.com
- **SB Trolley**
805-965-0353
sbrolley.com

*Featured in our Wedding Packages

All vendors must be approved by Catering Sales Manager

FREQUENTLY ASKED QUESTIONS

- **What is a “food & beverage minimum”?**

The food and beverage minimum is the specific amount of revenue that you are required to guarantee in order to have your event with us. This minimum varies based on the day of the week and the time of year, as well as the specific space in the Hotel that you are reserving. The minimum is only a minimum, and does not mean that this is the total amount that you will spend for your event. The total amount will be determined by your specific menu and bar selections as well as your number of guests.

- **Is parking provided for my guests?**

There is valet parking available at the Hotel for \$15.00 per car, and it is based upon availability. The other alternative would be the City Parking Lot, located on Chapala and Canon Perdido Streets, directly behind the Hotel, which is free for the first 75 minutes and \$1.50 per hour after.

- **Does the hotel allow outside vendors who are not on the Preferred Vendors List?**

Yes, we do allow outside Vendors. You are not required to use the vendors listed on our Preferred Vendor List, although we highly recommend them and have worked with them in the past. All outside vendors are required to be licensed and insured.

- **Does the hotel require a wedding coordinator for all weddings?**

A licensed professional wedding coordinator is required for all wedding ceremonies and wedding receptions that take place at the Hotel. All coordinators will need to be approved by the catering manager.

- **Is there a Bridal Suite in the hotel?**

The Hotel does not have a specific, designated “Bridal Suite,” however we do offer the Mesa room beginning at 9am the day of the wedding for you to use as a bridal ready room.

- **Are we allowed to bring in our own alcohol for the event?**

You are allowed to bring in outside wine or champagne for your event, however there is an applicable \$35.00 Corkage Fee (750ml) applied to all open bottles. For legal reasons, the Hotel must serve all alcohol.

- **What if it rains & my event is scheduled on the Rooftop?**

Anytime we schedule an event on the Rooftop, we automatically reserve an indoor space for your event, as a rain back up, at no additional charge. The other option available is to rent a tent for your event, in which case, you would incur the costs of the rental, which is typically about \$4,000.00. Tent decisions need to be finalized by the Tuesday before your event, and the decision to move the event indoors would need to be made at least 4 hours prior to the event start time.

- **How do the bar arrangements work for my event?**

The bar that we set up for your event can be arranged in many ways. If you choose to host the bar for your event, we can charge you on a “per drink” basis, which is based on consumption, or we can charge you on a “per person” basis per our bar packages, in which case your guests would drink, unlimited, during the specified amount of time that you choose. If you choose to offer a Cash Bar, this would mean that all guests are required to pay individually for their own beverages. There are many different levels of liquor available at the bar and you would determine what type of bar you would like to provide prior to your event. There is a \$150 bartender fee, per 75 guests, applicable to all bars.

FREQUENTLY ASKED QUESTIONS – CONT.

- **Is the Upper Pool Deck open during our event?**

The area of the Rooftop that is reserved for private events is the Lower Deck. The Upper Pool Deck is always open to our in-house Hotel guests. Your event guests are welcome to utilize the Upper Deck during the event, however there is no glassware allowed there and they must be courteous to any Hotel guests that may be there. Typically, Hotel guests are not in the space past 5pm however they are welcome to be if they wish. The Hotel does not permit any additional décor or set up items in this area.

- **What is a Service Charge?**

There is an applicable service charge (14% gratuity and 9% administrative fee) on all food and beverages for events. This service charge is distributed among Hotel staff and management and is applied toward the labor and service of your event.

- **Does the Hotel provide heaters on the Rooftop?**

Yes. The Hotel provides up to 12 propane heaters for each event on the Rooftop. There is no additional charge for the use of these heaters and the Hotel staff will light them for each event on an as-needed basis.

- **Is there a discounted Guest Room Rate available for my out-of-town guests?**

We do offer discounted room rates for out of town guests, however they are based on availability and specific rates will vary based on the time of year. The best discount available would be if you reserve a block of 8 rooms or more. Our Sales Department can assist you with specific rates once you have your specific date in mind. They can be contacted at 805-879-9173.

- **Is amplified music allowed on the Rooftop?**

Yes. We do allow amplified music on the Rooftop. We do prefer to keep the decibel level as low as possible due to city ordinances but approved music vendors are allowed and the cut off time on the Rooftop is 11pm.

- **What is the Ceremony/Site Fee? What's Included?**

Ceremony packages start at \$4000.00, which includes assistance with the ceremony set up/ tear down, natural wood folding chairs, black rod iron arch, lemonade/water station for your guests upon their arrival, and an entertainment company that will coordinate your ceremony music.

If you choose not to have your ceremony, the site fee starts at \$2500.00, which includes setup/teardown, beautiful off-white linens, chiavari chairs, three votive candles per table, heaters, umbrellas, lighting of the fireplace and string lights.

- **Does the Hotel provide us with a menu tasting?**

All Weddings meeting a \$8,000 Food and Beverage Minimum or more are entitled to a Menu Tasting once they have signed their contract and paid their initial deposit. Menu Tastings are scheduled 2 months prior to the Wedding and the specific date and time must be pre-determined with the Chef. Tastings typically take place on Tuesday-Saturday at 2pm. Menu Tastings must be planned at least 2 weeks in advance prior to the date you are interested in.

- **Can the Hotel customize a special menu for my event?**

Absolutely! Our Chef is always flexible and is open to creating a menu specific to your needs. Please inquire for details. Most customized menus are subject to additional costs.

- **What if my guest count changes?**

An estimated number of guests is agreed upon in your initial Contract, however your final guest count is not due until 3 business days prior to your event. The final guarantee given 3 days prior cannot be decreased, however it may be increased subject to the Hotel's ability to accommodate the increase.

FREQUENTLY ASKED QUESTIONS – CONT.

- **Is lighting provided on the Rooftop?**

There is permanently installed string lighting to create a beautiful ambience for your event as well as existing sconces and wall lighting. Additional lighting affects/decor for your event, can be provided by an outside lighting companies listed on our Vendor Referral List. Please inquire for more information.

- **What is the maximum seating capacity for the Rooftop?**

The maximum seating capacity on the Rooftop for a sit down event is 130 guests. For a more casual Cocktail Reception the maximum capacity is 180 guests.

- **What is the timing of events for the Hotel?**

Daytime events are from 11am-4pm and Evening events are 6 -11:00pm. Flexibility of your event time frame is subject to availability. Please inquire for more information.

- **What time can my vendors and I have access to our Event Space?**

We allow two hours for set-up time before each event. Please coordinate with your Catering Sales Manager if you would like to provide the Hotel with items for your event prior to set-up time.

- **Can I have items delivered to the Hotel prior to my Wedding and how long can I store items with the Hotel?**

We are happy to receive items for delivery. They must be received on the day of your event as we have limited storage space on site. The Hotel takes no responsibility for items left at the Hotel after an event and therefore we ask that you collect any items from your Wedding the following day.

- **What is the price of Children's Meals? Vendor Meals?**

Children, ages 3-10, are eligible for a discounted meal price of \$25.00 per meal. The specific meal can consist of a special meal such as Chicken Strips and French fries with a Fruit cup, or they can go through the Buffet or Stations with other guests at the same discounted price. The specific meal and number of meals must be determined 3 days prior to your event. Vendors that are assisting you the day of your Wedding are also eligible for a discounted meal price of \$25.00 per meal. They will typically eat from the Buffet or Stations or with a plated menu, they will receive a "Chef's Choice" plated selection. The number of meals must be determined and guaranteed 3 days prior to your event.

- **Do you provide a bridal ready room?**

Our Hotel does not have an official designated bridal ready room. Many of our brides choose to reserve one of our fabulous one bedroom suites for their ready room. We are also happy to offer one of our cozy ballrooms (Mesa Room) complimentary from 8am-5pm.. Please inquire with your Catering Sales Manager for more details.