

SHADOWBROOK WEDDINGS





SHADOWBROOK RESTAURANT

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Special Event Coordinator
Alexandria Lujan

TABLE OF CONTENTS

| | |
|--|--------------|
| Welcome to Shadowbrook | 5 |
| Site Availability..... | 6 |
| Facility Pricing & Food & Beverage Costs..... | 7 |
| Ceremony Locations | 8 |
| Owner’s Private Reserve | 9 |
| Redwood Room..... | 10 |
| Wine Cellar | 11 |
| Green House | 12 |
| Wine Cellar & Green House | 13 |
| Beverages..... | 14-15 |
| Cake..... | 16.17 |
| Selecting your menu | 18 |
| Menu Packages | 19-23 |
| Additional Hors D’Oeuvres | 24 |
| Payments and billing | 25 |
| Planning your Day | 26 |
| Preferred Vendor List..... | 27 |

WELCOME TO SHADOWBROOK...

We are honored by your interest in Shadowbrook's facilities and services for something as special as your wedding and reception. For over 75-years Shadowbrook has been a favorite setting for exquisite weddings because of its romantic ambiance and magnificent setting on the banks of the Soquel Creek, near the delightful village of Capitola-by-the-Sea. We are proud to have been recognized for being the "Most Romantic Restaurant" in Northern California by the readers of San Francisco Focus and voted as one of the Top 100 Romantic Restaurants in the nation by 5 million members of *Open Table*. As you learn more about us and what we can provide, I think you will agree that Shadowbrook is the perfect venue to make your wedding day even more memorable.

Much more than just a beautiful setting amongst lush grounds and waterfalls, Shadowbrook's interior has an old-world charm that will put you and your guests at ease. Our exceptional cuisine will have your guests amazed and talking about their meal for years to come. Our extensive beverage selection allows you to tailor your special day to reflect your personal style and all budgets. Our award-winning service, provided by experienced professionals, will ensure that your wedding day is carefree, elegant and enjoyable.

Enclosed is general information to assist you in planning your special day at Shadowbrook. For additional information, or to make your reservation, please don't hesitate to give me a call. I will be happy to schedule a personal appointment for a tour of our facility and to discuss available options.

For more than 75-years Shadowbrook has been the most romantic setting for the most romantic wedding. We now look forward to serving you.

SITE AVAILABILITY

Wedding Schedule Information

11:00 a.m. - 5:00 p.m.

Available all year; including Saturday

Semi-exclusive use only
(Main Dining floor not available)

Rock Room Bar & Lounge opens to public at 3:30pm; Dining begins at 4:00pm.

Mon-Thurs from Memorial Day to October 15th and EVERY Fri, Sat & Sun Year-round:

Rock Room Bar & Lounge opens to public at 12:00pm;

Dining begins at 4pm Mon-Fri and 2:00pm Sat & Sun

100 guest maximum for dining and ceremony

Ceremony Locations offer limited seating

(See page 8 for more information on ceremony locations)

TIMELINE

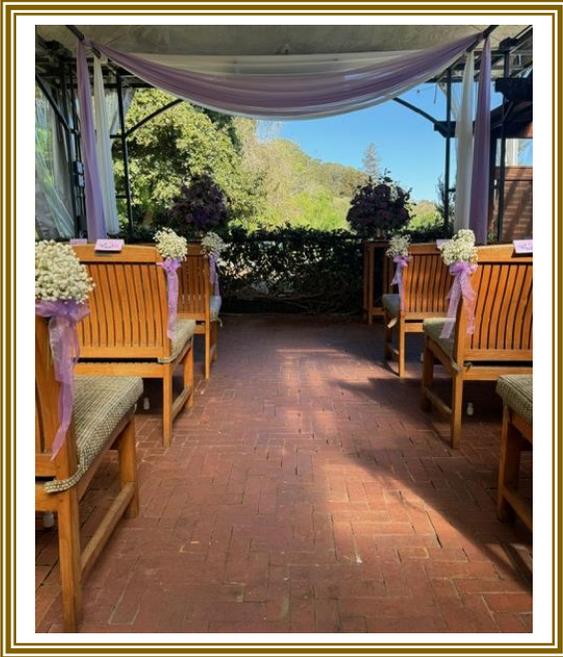
AFTERNOON **11:00am - 5:00pm**

| | |
|-------|-------------------|
| 11:00 | Guest Arrival |
| 11:30 | Ceremony |
| 12:00 | Hors D'Oeuvres |
| 12:45 | Seating for Lunch |
| 3:30 | Cake |
| 4:30 | Clean Up |
| 5:00 | Departure |

| Room | Owner's Private Reserve See page 9 for more information | Redwood Room See page 10 for more information | Wine Cellar room See page 11 for more information | Green House Room See page 12 for more information | Green House & Wine Cellar See page 13 for more information |
|---|---|---|---|---|--|
| Capacity | 9-16 guests at one long table | 22 guests with a Sweetheart table | 37 guests with a Sweetheart table | 60 guests Max with a sweetheart table | 61 Min-100 Max Guests <i>Final guest count must be 61+ for use of Wine Cellar</i> |
| Wheelchair access? | Yes | No 7 stairs up to room | No 16 Stairs down to room | No 22 stairs down to room | No 22 stairs down to rooms |
| Mon-Fri Timeframe | Mon-Thurs 11am-3pm Or 11am-5pm | Mon-Fri 11am-5pm | Mon-Fri 11am-5pm | Mon-Fri 11am-5pm | Mon-Fri 11am-5pm |
| Sat & Sun Timeframe | Fri, Sat & Sun 11am-3pm Or 11am-4:45pm | Sat & Sun 11am-5pm | Sat & Sun 11am-5pm | Sat & Sun 11am-5pm | Not Available on Sat & Sun |
| Ceremony Fee This includes a rehearsal, as well as location and set up. We do not provide an officiant. | \$250.00 | \$250.00 | \$250.00 | \$250.00 | \$250.00 |
| Facility Fee | <u>4 hrs</u> \$150.00 <u>5.75 hrs</u> \$300.00 | \$500.00 | \$600.00 | \$800.00 | \$1200.00 |
| Food & Beverage Minimum | <u>4 hrs</u> \$850.00 <u>5.75 hrs</u> \$1500.00 | \$1750.00 | \$3000.00 | \$4000.00 | \$6000.00 |

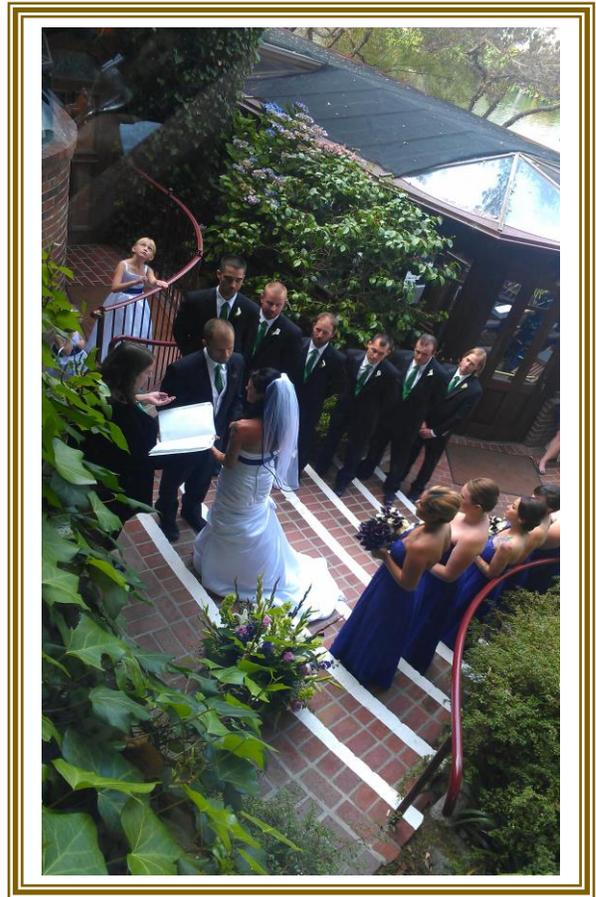
CEREMONY LOCATIONS

There are three Ceremony locations at Shadowbrook

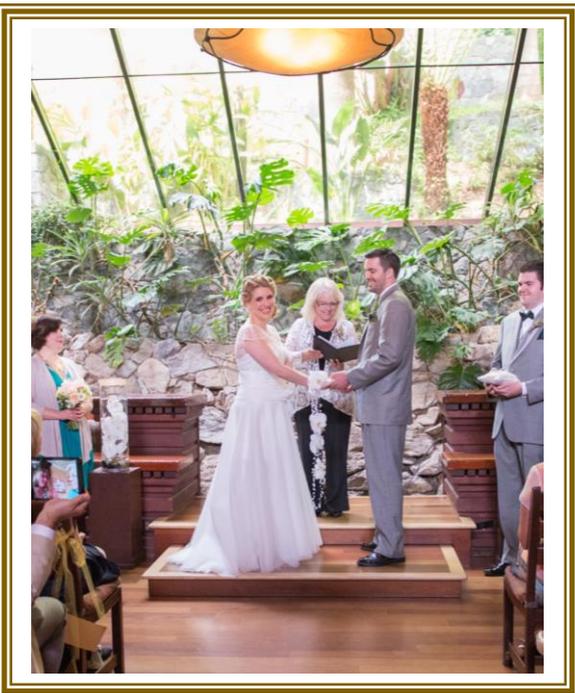


The Redwood Patio (left) can hold up to 26 guests and is joined with the Redwood Room; it overlooks the Chef's Herb Garden and is fully heated.

Our Creekside Patio (right) sits right alongside the Soquel Creek and can hold up to 100 guests for a ceremony (8 chairs available for seating).



Rock Room Lounge
available for a Monday -Thursday in the
October 15th - May 15th ONLY
(Begins October 15, Ends May 15)
11am-5pm only



The Rock Room Lounge (Left) serves as our indoor location. Its beautiful rock wall and large bay windows look up at the garden terrace. There is seating for 60 guests and standing room for the remaining guests for up to 100.

(Photo by JenniferKanePhotography.com)

OWNER'S PRIVATE RESERVE



- ∞ **Capacity:** 16 guests max, or 12 guests max if AV is needed
- ∞ **Wheelchair access:** There is wheelchair access to the Owner's Private Reserve Room, However, there are 7 stairs up to the Redwood patio where the ceremony will be held.
- ∞ **Ceremony:** On the Redwood Patio, followed by hors d'oeuvres.
- ∞ **Availability:**
 - ❖ **Monday's – Friday's:**
 - **Four Hours:**
 - 11:00am – 3:00pm
 - **Six Hours:**
 - 11:00am – 5:00pm
 - ❖ **Saturday's and Sunday's:**
 - **Four Hours:**
 - 11:00am – 3pm
 - **Five Hours & Forty-five minutes:**
 - 11:00am – 4:45pm

THE REDWOOD ROOM & PATIO



- ∞ **Capacity:** 22 guests max with a sweetheart table, 26 guests max without a sweetheart table at 5 individual tables, or 20 guests at one long table
- ∞ **Wheelchair access:** No wheelchair access. There are 7 stairs up to the room.
- ∞ **Ceremony:** On the Redwood Patio followed by Hors D'oeuvres.
- ∞ **Availability:**
 - ❖ **Monday's – Sundays:**
 - 11:00am – 5:00pm

WINE CELLAR



- ∞ **Capacity:** 37 guests max with a sweetheart table, 39 guests max without a sweetheart table at 8 individual tables, or 22 guests at one long table
- ∞ **Wheelchair access:** No wheelchair access. There are 16 stairs down to the Wine Cellar room and 22 stairs to the patio.
- ∞ **Ceremony:** On the Creekside Patio followed by Hors D'oeuvres
- ∞ **Availability:**
 - ❖ **Monday's – Sunday's:**
 - 11:00am – 5:00pm

GREENHOUSE



∞ **Capacity:** 55-60 guests max, or 36 guests max at one long table

Note: 60 guests is the very maximum that can be seated in this room.

∞ **Wheelchair access:** No wheelchair access. There are 22 stairs down the Green House room

∞ **Ceremony:** On the Creekside patio followed by Hors D'oeuvres

∞ **Availability:**

❖ **Monday's – Sunday's:**

➤ 11:00am – 5:00pm

GREENHOUSE AND WINE CELLAR



∞ **Capacity:** 100 guests max

NOTE: Final guest count must be 61 or more guests in order to have use of both rooms. If your final guest count drops under 61, then all guests will fit in the Green House room and the Wine Cellar will no longer be included.

∞ **Wheelchair access:** No wheelchair access. There are 22 stairs down the Green House room

∞ **Ceremony:** On the Creekside patio followed by Hors D'oeuvres

∞ **Availability:**

❖ **Monday's – Friday's:**

➤ 11:00am – 5:00pm

❖ **Saturday's and Sunday's:**

➤ **Not Available**

BOTTLED BEER, WINE & SPARKLING

For beverage service, please indicate what you would like to host the night of your event and a bottle estimate.

BOTTLED BEER

| | |
|-------------------------------------|--------|
| Coors Light (<i>Colorado</i>) | \$6.75 |
| Dos Equis Lager (Mexico) | \$7.50 |
| Lagunitas IPA (Petaluma) | \$7.50 |
| Scrimshaw Pilsner (Ft. Bragg) | \$7.50 |
| Rasputin Imperial Stout (Ft. Bragg) | \$9.50 |

NON-ALCOHOLIC ADDITIONS

| | |
|---|------------------------------|
| San Pellegrino Sparkling Water | \$5.00 |
| Martinelli Sparkling Cider | \$12.00 |
| Iced Tea and Lemonade Dispenser | \$50.00 |
| Unlimited Coffee & Tea (per person) | \$3.95 |
| **Also Available | |
| Non-Alcoholic Beverages by order (Coffee, Tea, Iced Tea, Lemonade, Soda) | \$3.95/order (w/ Refills) |

PROSECCO & SPARKLING WINE

| | |
|--|---------|
| NV Silver Gate Vineyards Brut | \$27.00 |
| Avisi Prosecco, Italy | \$40.00 |
| NV Mumm Cuvee Napa Brut Prestige | \$47.00 |
| NV "J" Cuvee 20 Sparkling Wine, Sonoma | \$69.00 |
| 2021 Schramsberg Blanc de Noirs, Napa Valley | \$88.00 |

SAUVIGNON BLANC & OTHER WHITES

| | |
|--|---------|
| 2023 Bargetto Pinot Grigio, California | \$33.00 |
| 2023 Kim Crawford, Marlborough | \$36.00 |
| 2023 Cakebread Cellars, Napa Valley | \$59.00 |
| 2022 Merry Edwards, Russian River Valley | \$80.00 |

CHARDONNAY

| | |
|------------------------------------|---------|
| NV Chateau-Brook, Monterey County | \$37.00 |
| 2023 Kali Hart, Monterey | \$41.00 |
| 2023 Kendall Jackson Grand Reserve | \$57.00 |
| 2023 Sonoma-Cutrer, Russian River | \$48.00 |
| 2022 Talbott Sleepy Hallow | \$53.00 |
| 2023 Rombauer, Carneros | \$88.00 |
| 2022 Cakebread, Napa Valley | \$84.00 |

PINOT NOIR

| | |
|--------------------------------------|---------|
| 2023 Fess Parker, Santa Rita Hills | \$63.00 |
| 2018 Sonnet, Mun's Vineyard, SC Mnts | \$66.00 |
| 2021 Merry Edwards, Sonoma Coast | \$85.00 |

SYRAH, BLENDS & OTHER REDS

| | |
|--|---------|
| NV Shadowbrook Cable Car Red, California | \$37.00 |
| 2020 Martin Ranch Syrah, Santa Clara | \$42.00 |
| 2018 Stags' Leap Petite Syrah, Napa Valley | \$89.00 |

MERLOT

| | |
|---------------------------|---------|
| NV Blackstone, California | \$31.00 |
| 2022 Duckhorn Decoy, Napa | \$45.00 |
| 2017 Storrs, San Ysidro | \$54.00 |

CABERNET SAUVIGNON

| | |
|-----------------------------------|---------|
| 2022 Cinnabar Mercury Rising | \$43.00 |
| 2022 Daou, Paso Robles | \$69.00 |
| 2022 J. Lohr Hilltop, Paso Robles | \$59.00 |
| 2022 Faust, Napa | \$109 |

ZINFANDEL

| | |
|--|----------|
| 2023 Bargetto Old Vine, Lodi | \$49.00 |
| 2023 Seghesio, Sonoma County | \$46.00 |
| 2022 Dry Creek Old Vine, Sonoma County | \$76.00 |
| 2021 Ridge, Lytton Springs, Dry Creek Valley | \$122.00 |

BEVERAGES

BAR SERVICE

We maintain a full selection of banquet wines; if needed, we can assist you with planning of the beverage service you desire including alcohol-free options. Shadowbrook does not permit alcoholic beverages purchased elsewhere, other than wine, to be served in the restaurant. Shadowbrook permits bottled wine to be brought in for a corkage fee of \$30 per bottle and \$35 for magnum bottles of wine.

There are three options for wine, beer and cocktail service:

1. HOSTED BEVERAGE SERVICE

As the host of your event you will pay for all beverages and the charges will appear on the final bill.

★Regular Bar Hours.

- Winter hours, October-May:
 - Monday – Thursday 3:30pm and later
 - Fri-Sunday 12pm and later
- Summer hours, June-September:
 - Bar opens at 12pm everyday

★**If the Bar is not open during your event, but you would like to host cocktails:** liquor and cocktail bar service is an initial \$75/hour to bring in a bartender which would be paid by the host. The \$75/hour fee will be waived if bar sales exceed \$350.

2. LIMITED HOST BEVERAGE SERVICE

As the host of your event, you may choose specific items that you will pay for, and others your guests will pay for individually. For example, you may choose specific bottles of wine, and specific bottles of beer to be served, with the charges added to the final bill. Any additional cocktails ordered by your guests will be paid for individually upon delivery.

★Bar must be open in order for guests to order cocktails/liquor.

- Winter hours, October-May:
 - Monday – Thursday 3:30pm and later
 - Fri-Sunday 12pm and later
- Summer hours, June-September:
 - Bar opens at 12pm everyday

3. NO-HOST BEVERAGE SERVICE

Your guests will pay for their own individual beverages. Our complete wine, beer or cocktail selection is available, and payment will be collected individually upon delivery.

★Bar must be open in order for guests to purchase alcoholic beverages.

- Winter hours, October-May:
 - Monday – Thursday 3:30pm and later
 - Fri-Sunday 12pm and later
- Summer hours, June-September:
 - Bar opens at 12pm everyday

★**THE BAR DOES NOT NEED TO BE OPEN FOR THE SERVICE OF
PRE-SELECTED WINE AND BEER,
UNLESS YOU ARE OPTING FOR A NO-HOST BEVERAGE SERVICE (#3),
BUT WOULD LIKE YOUR GUESTS TO HAVE THE
OPTIOIN OF ORDERING ALCOHLIC BEVERAGES.**

WEDDING CAKES

Shadowbrook offers custom wedding cakes designed and hand-made by our Pastry Chef, Linda Estrada. Shadowbrook makes available cake tastings for up to (4 guests) for \$25.00. *The minimum charged for a cake is \$45.00. Wedding cake & cupcake pricing begins at \$7.00 per serving and the price increases depending on design and detail. We ask that you submit an image of a cake you would like and I can give you a price estimate. Desserts purchased elsewhere are permitted to be brought in and served at a fee of \$5.00 per guest.



CAKE FLAVORS

CARROT CAKE

Shredded Carrots,
Coconut, Walnuts,
Cinnamon and Nutmeg,
filled with Cream Cheese
Frosting
(with or without nuts)

RED VELVET CAKE

With a hint of Almond
Extract and filled with
Cream Cheese Frosting

VANILLA CAKE

Vanilla Cake with a choice of:

- ☞ Lemon Cream and fresh Raspberries Filling
- ☞ Chocolate Mousse and fresh Raspberries or Strawberries Filling
- ☞ Raspberry Jam and Vanilla Cream

DEVILS FOOD CAKE

Devils Food Cake

- ☞ Chocolate Ganache filling
- ☞ Chocolate Mousse with fresh Raspberries filling

WEDDING CAKES



Design Information & Pricing: Per serving size of cake

- ∞ Buttercream & simple design \$7
- ∞ Fondant & simple design \$9
- ∞ Additional designs and sugar flowers will vary depending on the level of intricacy

***Fresh flowers are not included in pricing**



SELECTING YOUR MENU

PLEASE READ THIS PAGE CAREFULLY

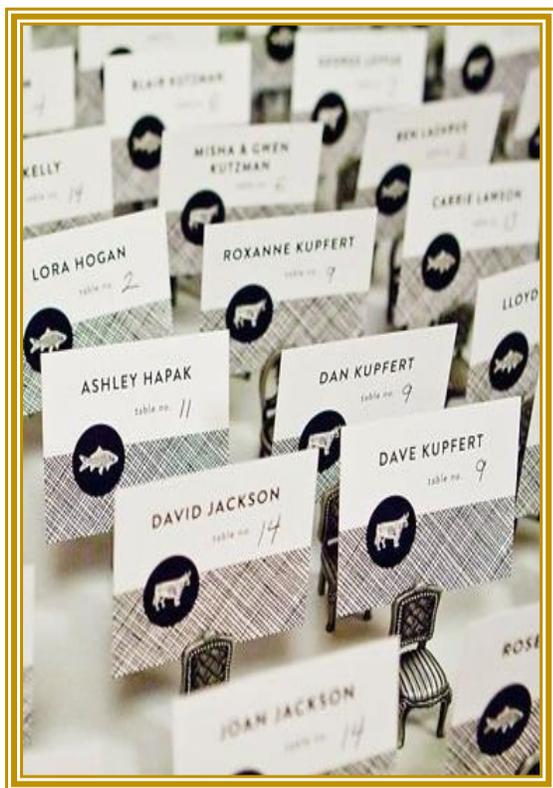
Specific dietary needs can be accommodated upon request when your menu is submitted. You will fill out the provided wedding form with your menu selections. If you do not have the wedding form, please ask the event coordinator to provide one for you. It should have been emailed with the contract and deposit forms. The wedding form must be submitted with your menu selections **BEFORE** any invitations are sent. We update and make menu changes up to 4 times a year with the seasons. Menus that are not approved may be subjected to change.

For groups of 39 or less your selections will be printed on a custom menu for your guests to select their entrée at your event. All menu packages include one vegetarian entrée which is not eligible to be replaced. See printed menu example below.

For groups of 40 guests and more (Children are included in this count); Pre-Select up to 2 meat entrée selections (max), and 1 vegetarian/vegan selection. All menu packages include one vegetarian/vegan entrée which is not eligible to be replaced. You will need to have your guests preselect their entrée selection and you will then need to submit number of each entrée. In Addition to the entrée counts, you are required to provide **place Cards**. These cards will have your guests name and entrée selection indicated. They will be placed in front of each guest at their tables so that the servers know who to serve each entrée to. See place card examples below.

DIETARY RESTRICTIONS

We are willing to alter any entrée due to allergies and/or illness. However, any alterations made to the contracted menu will slow down the service of the event. Please let the Event Coordinator know in advance of any known allergies or illness so we can be prepared and make a special dish for the guest and not slow down service.





MENU PACKAGE DETAILS

Depending on the type of service you envision, we have several packages that offer variety and unique style. We customize each menu to suit your needs.

HORS D'OEUVRES RECEPTION (SEE PAGE 20)

If you are wanting a lighter fare with a casual reception, then this is the menu for you!

- ∞ A great variety of hors d'oeuvres served throughout 2 hours of your event.*
- ∞ See page for selections and additional pricing*

SHADOWBROOK PACKAGE (SEE PAGE 21)

The Shadowbrook says it all!

- ∞ 2 Hors D'oeuvres, first course, entrée selections (child selection if needed)*

CABLE CAR PACKAGE (SEE PAGE 22)

Named after our famed Cable Car, this menu is sure to please all of your guests.

- ∞ 3 Hors D'oeuvres, first course, entrée selections (child selection if needed)*

HILL TOP PACKAGE (SEE PAGE 23)

Attention all foodies! From luxurious Hors D'oeuvres to high end service, your guests will be talking about this for years to come!

- ∞ 4 Hors D'oeuvres, first course, entrée selections (child selection if needed)*

ADDITIONAL LIST OF HORS D'OEUVRES (SEE PAGE 24)

- ∞ This option allows you to add additional hors d'oeuvres to your package*

***All parties are responsible for collecting their guests' entrée selection and printing them on cards with the guests name and their selection.*



HORS D' OEURVES RECEPTION PACKAGE

If you are wanting a lighter fare with a casual reception, then this is the option for you! There will be a great variety of hors d'oeuvres served throughout 2 hours of your event. Hors d'oeuvres service begins 30 minutes after your designated arrival time. This gives time for your guests to arrive, say their hello's and order a beverage.

We offer three different Hors D'Oeuvres packages:

Select 6 at \$55⁺⁺ per person

Select 8 at \$65⁺⁺ per person

Select 10 at \$75⁺⁺ per person

Each package offers:

- ❖ Complimentary Buffet Set-Up
- ❖ Estimate 3 of each hors d'oeuvre per person, per hour
- ❖ hors d'oeuvres service lasts 2 hours

**If this is the event for you,
please ask the Coordinator for the list of
Hors D'oeuvres**



THE SHADOWBROOK PACKAGE SELECTIONS

Fill out the Wedding form with your selections

GF = Gluten Free

1

Select 2 HORS D'OEUVRES

(we make 1.5 per person)

~Complimentary Buffet Set-Up

~Served when the majority of guests arrive

GF FRIED ARTICHOKE HEARTS

GF FRIED CALAMARI

BAKED BRIE

VEGETABLE SPRING ROLLS

SPANAKOPITA

BACON-WRAPPED PRAWNS

2

Select 1 Salad

All guests Will be served the same salad

CAESAR

Petite Romaine hearts, shaved Parmesan, sourdough crouton

GF SHADOWBROOK'S HOUSE SALAD

Baby spinach, mango-chutney vinaigrette, red grape tomatoes and candied pecans

B.L.T. SALAD

Baby iceberg lettuce, vine ripe tomato, house bacon, butter crouton, Danish bleu cheese dressing

3

Select 1 Meat Entrée = \$74.95

Select 2 Meat Entrée's = \$79.95

This determines how many different entrees guests will choose from

1 = choice between a meat entrée or a vegetarian entrée

2 = choice between two meat entrees and a vegetarian entrée

PACIFIC RIM KING SALMON

Sea greens, julienne vegetables, coconut rice, ginger-wasabi and ponzu sauce

SEASONAL SEAFOOD

Seasonal seafood entrée. When it is time to make your menu selections, inquire with the event coordinator for the current option.

ROASTED CHICKEN

Roasted Jidori chicken breast, pan-gravy; mashed potatoes; sautéed green beans

TOP SIRLOIN STEAK

Garlic-whipped potato, seasonal vegetable, red wine reduction

(All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz Cut

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus

(All cooked to one temperature; Medium Rare)

4

Select 1 VEGETARIAN Entree

BLACK TRUFFLE GNOCCHI (VEGETARIAN)

With Goat Cheese Béchamel and Trumpet Mushrooms

GRILLED VEGETABLE MEDLEY (VEGAN & GF)

Grilled seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli

5

12 YEARS OR YOUNGER \$29.95 Select 1

Crisp Chicken Tenders with French Fries

GF Prime Rib, Mashed Potatoes & Veggies

~must be having Prime Rib on adult menu

GF Salmon with Mashed Potatoes & Veggies

Cheese or Pepperoni Pizza (evening only)

GF Chicken, mashed potatoes & Veggies

Linguini with Alfredo, Marinara, or Butter and Parmesan



THE CABLE CAR PACKAGE SELECTIONS

Fill out the Wedding form with your selections

GF = Gluten Free

1

Select 3 HORS D'OEUVRES

(we make 1.5 per person)

~Complimentary Buffet Set-Up

~Served when the majority of guests arrive

GF FRIED ARTICHOKE HEARTS

GF FRIED CALAMARI

BAKED BRIE

VEGETABLE SPRING ROLLS

SPANAKOPITA

BACON-WRAPPED PRAWNS

2

Select 1 Salad

All guests Will be served the same salad

CAESAR

Petite Romaine hearts, shaved Parmesan, sourdough crouton

GF SHADOWBROOK'S HOUSE SALAD

Baby spinach, mango-chutney vinaigrette, red grape tomatoes and candied pecans

B.L.T. SALAD

Baby iceberg lettuce, vine ripe tomato, house bacon, butter crouton, Danish bleu cheese dressing

3

Select 1 Meat Entrée = \$84.95

Select 2 Meat Entrée's = \$89.95

This determines how many different entrees guests will choose from

1 = choice between a meat entrée or a vegetarian entrée

2 = choice between two meat entrees and a vegetarian entrée

PACIFIC RIM KING SALMON

Sea greens, julienne vegetables, coconut rice, ginger-wasabi and ponzu sauce

SEASONAL SEAFOOD

Seasonal seafood entrée. When it is time to make your menu selections, inquire with the event coordinator for the current option.

ROASTED CHICKEN

Roasted Jidori chicken breast, pan-gravy; mashed potatoes; sautéed green beans

TOP SIRLOIN STEAK

Garlic-whipped potato, seasonal vegetable, red wine reduction

(All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz Cut

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus

(All cooked to one temperature; Medium Rare)

4

Select 1 VEGETARIAN Entree

BLACK TRUFFLE GNOCCHI (VEGETARIAN) With Goat Cheese Béchamel and Trumpet Mushrooms

GRILLED VEGETABLE MEDLEY (VEGAN & GF)

Grilled seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli

5

12 YEARS OR YOUNGER \$29.95 Select 1

Crisp Chicken Tenders with French Fries

GF Prime Rib, Mashed Potatoes & Veggies

~must be having Prime Rib on adult menu

GF Salmon with Mashed Potatoes & Veggies

Cheese or Pepperoni Pizza (evening only)

GF Chicken, mashed potatoes & Veggies

Linguini with Alfredo, Marinara, or Butter and Parmesan



THE HILL TOP PACKAGE SELECTIONS

Fill out the Wedding form with your selections

GF =Gluten Free

1 **Select 4 HORS D'OEUVRES**
 (we make 1.5 per person)
 ~Complimentary Buffet Set-Up
 ~Served when the majority of guests arrive

GF FRIED ARTICHOKE HEARTS
GF FRIED CALAMARI
BAKED BRIE
VEGETABLE SPRING ROLLS
SPANAKOPITA
BACON-WRAPPED PRAWNS

2 **Select 1 Salad**
 All guests Will be served the same salad

CAESAR
 Petite Romaine hearts, shaved Parmesan, sourdough crouton

GF SHADOWBROOK'S HOUSE SALAD
 Baby spinach, mango-chutney vinaigrette, red grape tomatoes and candied pecans

B.L.T. SALAD
 Baby iceberg lettuce, vine ripe tomato, house bacon, butter crouton, Danish bleu cheese dressing

3 **Select 1 Meat Entrée = \$94.95**
Select 2 Meat Entrée's = \$99.95
*This determines how many different entrees guests will choose from
 1 = choice between a meat entrée or a vegetarian entree
 2 = choice between two meat entrees and a vegetarian entree*

PACIFIC RIM KING SALMON
 Sea greens, julienne vegetables, coconut rice, ginger-wasabi and ponzu sauce

SEASONAL SEAFOOD
 Seasonal seafood entrée. When it is time to make your menu selections, inquire with the event coordinator for the current option.

ROASTED CHICKEN
 Roasted Jidori chicken breast, pan-gravy; mashed potatoes; sautéed green beans

TOP SIRLOIN STEAK
 Garlic-whipped potato, seasonal vegetable, red wine reduction
 (All cooked to one temperature; Medium Rare)

SLOW ROASTED PRIME RIB 8oz Cut
 Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus
 (All cooked to one temperature; Medium Rare)

4 **Select 1 VEGETARIAN Entree**

BLACK TRUFFLE GNOCCHI (VEGETARIAN) With Goat Cheese Béchamel and Trumpet Mushrooms

GRILLED VEGETABLE MEDLEY (VEGAN & GF)
 Grilled seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli

5 **12 YEARS OR YOUNGER \$29.95 Select 1**

Crisp Chicken Tenders with French Fries
GF Prime Rib, Mashed Potatoes & Veggies
 ~must be having Prime Rib on adult menu
GF Salmon with Mashed Potatoes & Veggies
Cheese or Pepperoni Pizza (evening only)
GF Chicken, mashed potatoes & Veggies
Linguini with Alfredo, Marinara, or Butter and Parmesan



ADDITIONAL HORS D'OEUVRES

Complimentary Buffet Set-Up

Please indicate how many of each you would like to order

Some items subject to availability

GF = Gluten Free

HORS D'OEUVRES

BAKED BRIE Delicate pastry, blue ribbon pepper jelly, herb crostini

\$39.95 half wheel/25 ppl

\$64.95 whole wheel/50 ppl

GF FRIED ARTICHOKE HEARTS Castroville baby artichokes, cilantro lemon aioli

\$37.95 platter (serves 10)/\$74.95 platter (serves 20)

BACON WRAPPED PRAWNS Char-broiled and glazed with sweet soy sauce, pickled ginger-coconut cream

\$33.00 – 14 Prawns/\$66.00 – 28 Prawns

SPANIKOPITA Crispy Phyllo dough triangles filled with spinach and feta cheese and tomato ragout dipping sauce

\$3.00 each/\$36.00 per dozen

GF MONTEREY BAY CALAMARI Lightly breaded with Thai-lime chili and remoulade sauces

\$44.95 Platter (serves 10)/\$89.95 platter (serves 20)

VEGETABLE SPRING ROLLS Served with Thai Chili sauce

\$3.00 each/\$36.00 per dozen

INSALATA CAPRESE Local heirloom tomatoes served with fresh Italian mozzarella, sweet basil, California olive oil, 10-year balsamic reduction, and fresh herb crostini

\$69.95 serves 10-20 people

VEGETARIAN ANTIPASTO PLATTER Roasted garlic, mixed olives, roasted asparagus, cornichon, marinated Gigande beans, and Focaccia **\$69.95 serves 10-20 people**

CHEESE & SALAMI PLATTER Assorted cheeses and salami served with house-made crackers and crostini

\$69.95 serves 10-20 people

FRESH BAKED COOKIES
\$4 each

BROWNIES OR LEMON SQUARES
(minimum order of 12)
\$4 each

PAYMENTS & BILLING

SERVICE CHARGE All charges are subject to a 23% service charge and California sales tax. The service charge reflects a Shadowbrook policy established for private events and encompasses more than just service of food and beverage. Shadowbrook collects this service charge and it is distributed with the majority of the service charge going towards the compensation for your service staff, including but not limited to your servers, bussers, bartender, food runners, and chefs, paying them a higher hourly rate that goes toward their paycheck. The remaining balance goes to offset other overhead expenses related to private events. California law requires that a service charge be subject to California sales tax. Any additional amount for your service staff is strictly voluntary and is not an expectation, however, if you would like to leave them an additional gratuity that goes directly to them, you are welcome to do so.

DEPOSIT A deposit is required to secure the date for your event and is due within 7 days of making a reservation. The deposit is equal to the amount of the food and beverage minimum established for that event. The deposit will be applied to the final bill and any additional balance will be due at the completion of the event.

DEPOSITS ARE 100% REFUNDABLE when cancellation is made 6 months or more prior to the event. When cancellation is made less than 6 months but more than 3 months prior to the event 2/3 of the deposit is refundable. When cancellation is made less than 3 months prior to the reserved day of event the deposit is forfeited.

NOTES:



PLANNING YOUR DAY

REHEARSAL Our facilities are generally available for rehearsals between 11:00 am & 1:00 pm. In order to ensure a well-planned rehearsal it is necessary that your wedding party be present. We recommend that **ONLY** those involved in your ceremony be present. Off-Site Ceremonies require a meeting in person or by phone to finalize all details of your reception.

MUSIC The City of Capitola prohibits amplified music outside, but permits low-level, acoustical instruments. Background music is provided throughout the restaurant for your dining time. You may bring in a small ipod speaker and play your own music indoors provided it does not disturb the other patrons of the restaurant. We also rent out a portable speaker with auxiliary cord and microphone for \$75. DJ's are not permitted as Shadowbrook is not set up with a dance or reception hall that would suit a DJ and full party dancing. Couples may have a first dance, father/daughter and mother/son dance.

FLOWERS We recommend local florists who consistently provide the highest quality of flowers and service. If flowers are to be delivered, please notify our Event Coordinator of the florist's name, telephone number and the approximate delivery time. The florist or members of the wedding are responsible for placement.

CLEANING The Shadowbrook does not allow any rice, birdseed, etc... to be thrown either on the grounds or in the parking lots. Custom decorations must have prior Management approval. A fee will be assessed in the event that Shadowbrook is required to utilize its maintenance staff for cleaning up any personalized decorations, prohibited items thrown or for damage to Shadowbrook property.

PRICES The Shadowbrook makes every effort to maintain menu prices and selections. However, all prices are subject to change and items may not always be available. You will be notified no less than 30 days in advance of any changes.

COORDINATION SERVICES Shadowbrook's Event Coordinator will guide you through the planning stages as pertains to the venue; such as timeline, linen, rehearsal and ceremony, etc. She will be present for the ceremony and through the start of your reception. She will then introduce you to the lead server, who will oversee the remainder of your event. **Shadowbrook's Event Coordinator and Lead Server do not take the place of a Wedding Coordinator. You may bring in a Wedding Coordinator to oversee your special day.**

AV & RENTAL EQUIPMENT Shadowbrook has screens and LCD projectors for rental use. The cost for the screen is \$25.00, for the projector is \$75.00. We also have a portable speaker with a microphone available for a \$75.00 rental fee.

LINEN Shadowbrook provides complimentary linens to enhance the personalization of your wedding day. We provide an ivory tablecloth with the following choice of napkin colors; ivory, burgundy, or forest green. Please let your Event Coordinator know which color you would like at least 2 weeks prior to your event or if you would like to see them upon your visit.

FLOOR PLAN If you would like to see our custom floor plans, please contact your Event Coordinator

PREFERRED VENDOR LIST

MINISTERS:

- ❖ Donna Gardner..... 831-325-7254
- ❖ Clyde Vaughn.....831.212.1052
- ❖ Barbara Boyd.....831.325.8808
- ❖ Brian Borgia.....831.601.1650
- ❖ Hayne Bendick.....831-332-8822
- ❖ Reverend Rich.....831-566-3162
- ❖ Ellen Mae Scher.....831.998.2674

FLOWERS:

- ❖ Susi's Flowers.....831.662.8820.....suisflowers.com
- ❖ Pink Petals.....Sarah Pink.....831.335.2824.....pink-petals.com
- ❖ Spy Goat Farm.....Terri Garland.....831.227.5843.....terri@spygoatfarm.com
- ❖ Wild Banksia Floral Design.....831-600-7251

PHOTOGRAPHERS:

- ❖ Rebecca Stark.....831.325.4183.....rebeccastarkphotography.com
- ❖ Devi Pride.....831.600.6055.....www.devipridephotography.com
- ❖ Ali Bonds.....909.953.9081.....alibondsphotography.com
- ❖ Photoworks Interactive (Photo Booths).....800.990.8445 ext: 13
.....www.photoworksinteractive.com

VIDEOGRAPHERS:

- ❖ Nea Visuals.....Jennea Delong.....<https://www.neavisuals.com/>

PACKAGES:

- ❖ Wild Rose: Officiant & photographer.....808.264.2527.....www.WildRoseElope.com

MUSICIANS:

- ❖ Ken Constable.....831.462.5896.....kenconstable.com
(Guitarist playing for receptions and cocktail hour only, NO Ceremonies)
- ❖ Kristin Garbeff.....805.217.6851.....kgarbeff@gmail.com
(Cello, but can also put together a duo or string trio; Cello, Violin & Viola)
- ❖ Andrew Boyd.....andrewboydmusic@gmail.com
(Guitarist)

MAKE-UP:

- ❖ Anna Wu – Bridal Makeup.....408-357-0844



SHADOWBROOK RESTAURANT

1750 Wharf Road
Capitola, CA 95010
831-475-1222