

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

Bar Set-Up 30 Minutes Prior
Infused Water Station
One-Hour Courtyard Ceremony
Water Feature Backdrop
Padded Folding Chairs

PRICING

Monday-Thursday Morning & Evening - \$2,000
Friday, Saturday & Sunday Morning - \$3,000
Friday & Sunday Evening - \$4,000
Saturday Evening - \$5,000

Ceremony and reception package pricing subject to 22% service charge and 7.25% sales tax



SILVER PACKAGE

\$100 PER PERSON

FOOD & DRINK

Hors D'oeuvre Platters

Seasonal Fruit | Vegetable Crudit 

Choice of Custom Buffet or Dinner Menu

Buffet Dinner | fresh dinner rolls & butter, 2 salads, 2 entrees, 1 starch & 1 vegetable

Plated Dinner | fresh dinner rolls & butter, choice of 1 salad & choice of 3 entrees

Complimentary Cake Cutting Service

Cake Knife & Server | Cake Plates | Dessert Forks

Non-Alcoholic Beverages

Iced Water | Assorted Soda | Coffee | Hot Tea

Alcoholic Beverages

Bar Set-Up | Champagne & Cider Toast

5-HOUR RECEPTION

Tables & Chairs

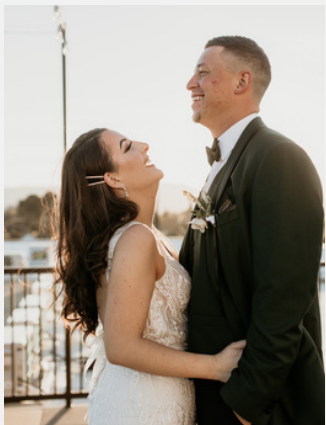
60" Round Guest Tables | Welcome, Gift, Head & Cake Banquet Tables
| Black Banquet Chairs | Flatware, Glassware & China | Professional
Banquet Staff

Linens

Floor Length Colored Linens | Colored Napkins

D cor

Decorative Easels | Table Numbers & Stands



GOLD PACKAGE

\$140 PER PERSON

FOOD & DRINK

Choice of 2 Hors D'oeuvre Platters

Assorted Cheese | Charcuterie | Seasonal Fruit | Vegetable Crudite

Choice of Custom Buffet or Dinner Menu

Buffet Dinner | fresh dinner rolls & butter, 2 salads, 2 entrees, 1 starch & 1 vegetable

Plated Dinner | fresh dinner rolls & butter, choice of 1 salad & choice of 3 entrees

Complimentary Cake Cutting Service

Cake Knife & Server | Cake Plates | Dessert Forks

Non-Alcoholic Beverages

Iced Water | Assorted Soda | Coffee | Hot Tea

Alcoholic Beverages

Full Bar Set-Up | 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 Colored Linens | Colored Napkins

Décor

Decorative Easels | Table Numbers & Stands



PLATINUM PACKAGE

\$180 PER PERSON

FOOD & DRINK

Hors D'oeuvres

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

Choice of Custom Buffet or Dinner Menu

Buffet Dinner | fresh dinner rolls & butter, 2 salads, 3 entrees, 1 starch & 1 vegetable

Plated Dinner | fresh dinner rolls & butter, choice of 1 salad & choice of 3 entrees

Complimentary Cake Cutting Service

Cake Knife & Server | Cake Plates | Dessert Forks

Non-Alcoholic Beverages

Iced Water | Assorted Soda | Coffee | Hot Tea

Alcoholic Beverages

Pre-Ceremony Champagne & Cider | One Hour Hosted Beer & Wine | 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

| Padded Folding 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 | Decorate Ballroom Uplighting | Wedding Coordinator

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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