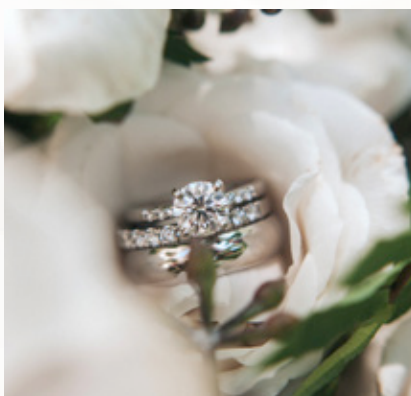


HOTEL WINTERS



Anniversary Ceremony & Reception Packages



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HOTEL WINTERS

Congratulations!

DEAR LOVING COUPLE,

Thank you for considering Hotel Winters for your upcoming Anniversary ceremony/reception. At Hotel Winters, we do one thing, and we have been widely recognized as being the very best at it. We provide unparalleled food & beverage event product & services, drawing upon our years of experience, utilizing our learning orientation towards each and every event, anticipating needs and details, all in service to exceeding expectations, and providing great value, always in steadfast integrity.

What really sets us apart from all the rest? We are diligently detailed, extremely responsive, easy to reach, and when you entrust us with the honor of serving you, we become your advocate, helping you ask key questions, and providing experience-based options with proven solutions.

We embrace continual improvement and refinement of our offerings and execution. WE LOVE WHAT WE DO, AND IT SHOWS!

Personalized site tours are available by appointment. Experience what sets us apart by calling to schedule your appointment today, at 530-505-9106

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Ceremonies

RECEPTION REQUIRED

Includes Padded Folding Chairs
Courtyard with Backdrop Water Feature
Sound System with Standing Microphone & Speaker
Ceremony Coordinator
One-Hour Ceremony Rehearsal
Rehearsal Dinners and Farewell Brunches Available

Hours: Morning 8 am | Evening 5 pm



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Selections subject to change, restrictions apply. 2/23





Reception Overview

ANNIVERSARY RECEPTION

LUNCH RECEPTION HOURS:

9:00 am - 3:00 pm

DINNER RECEPTION HOURS:

6:00 pm - 12:00 am



We are proud to share our lavish, yet affordable, Complete Anniversary Reception Packages for your review. They are designed to be comprehensive to help simplify your planning.

We do not charge a facility fee for our Receptions... only varying Reception Package / Food Purchase Minimums.



ALL PACKAGES REQUIRE A
50 ADULT GUEST COUNT MINIMUM





Reception Packages

AT A GLANCE

| | GOLD | PLATINUM | DIAMOND | PREMIERE |
|--------------------------------------------------------------------------|------|----------|---------|----------|
| Up to 6 Hours of Event Time | 🍷 | 🍷 | 🍷 | 🍷 |
| Wooden Parquet Dance Floor | 🍷 | 🍷 | 🍷 | 🍷 |
| Sweetheart, Head, Gift, Registration & Cake Tables | 🍷 | 🍷 | 🍷 | 🍷 |
| Eight Point Poly Table Linens & Napkins | 🍷 | 🍷 | 🍷 | 🍷 |
| Choice of Chiavari or Crossback Chairs | 🍷 | 🍷 | 🍷 | 🍷 |
| Decorative Easels, Table Numbers & Stands | 🍷 | 🍷 | 🍷 | 🍷 |
| Second Honeymoon Suite | 🍷 | 🍷 | 🍷 | 🍷 |
| Plated or Buffet Meal Service | 🍷 | 🍷 | 🍷 | 🍷 |
| Tiered Cake & Cake Cutting Service | 🍷 | 🍷 | 🍷 | 🍷 |
| Cash Bar, Champagne/Cider Toast | 🍷 | 🍷 | 🍷 | 🍷 |
| Soft Drinks, Coffee, Iced & Hot Tea | 🍷 | 🍷 | 🍷 | 🍷 |
| Domestic Cheese Display & Champagne/Cider for Anniversary Bridal Party | 🍷 | 🍷 | 🍷 | 🍷 |
| Complimentary Parking | 🍷 | 🍷 | 🍷 | 🍷 |
| Professional Venue Coordinators, Banquet Manager & Wait Staff | 🍷 | 🍷 | 🍷 | 🍷 |
| Set-up & Clean-up | 🍷 | 🍷 | 🍷 | 🍷 |
| Grand Hors D'oeuvres Platter <i>(see page 10)</i> | | 🍷 | 🍷 | 🍷 |
| 3 Flameless Glass Hurricane Candles per Table | | 🍷 | 🍷 | 🍷 |
| 2 Bottles House Wine per Table | | 🍷 | 🍷 | 🍷 |
| Choice of Meal Service Upgrade <i>(Salad, Starch or Vegetable)</i> | | 🍷 | 🍷 | 🍷 |
| One Hour Hosted Bar up to House Brands | | 🍷 | 🍷 | 🍷 |
| Upgrade to Grand Elite Hors D'oeuvres Platter <i>(see page 10)</i> | | | 🍷 | 🍷 |
| White Glove, Tray-Passed Hors D'oeuvres Service | | | 🍷 | 🍷 |
| Upgrade to 2 Bottles Premium Wine per Table | | | 🍷 | 🍷 |
| Poly Floor Length Linen Upgrade | | | 🍷 | 🍷 |
| Choice of Specialty Linen for Welcome, Cake & Head Tables | | | 🍷 | 🍷 |
| 2nd & 3rd Hour Hosted Bar up to House Brands | | | 🍷 | 🍷 |
| Upgrade to Satin Floor Length Linen & Napkins | | | | 🍷 |
| Choice of Silver or Gold Charger Plates | | | | 🍷 |
| Decorative Ballroom Uplighting | | | | 🍷 |
| 4th & 5th Hour Hosted Bar up to House Brands | | | | 🍷 |
| Choice of One Selection from Finishing Touches Menu <i>(see page 12)</i> | | | | 🍷 |

**Restrictions Apply*

Selections subject to change, restrictions apply. 2/23



Plated Selections

ONE ENTRÉE SELECTION, CHOICE OF ENTRÉE, OR DUET OF TWO ENTRÉES

SALADS CHOICE OF ONE

Mixed Greens

Melange of California Mixed Greens and Fresh Seasonal Vegetables, Choice of Dressings

Classic Caesar

Crisp Romaine, Parmesan Cheese, Herbed Croutons, Creamy Caesar Dressing

Spinach

Delicate Green Leaf Spinach with Mushrooms, Bacon, Hard-Boiled Egg, Raspberry Vinaigrette Dressing

Delicata

Spinach, Arugula, Fresh Strawberries, Goat Cheese, Champagne Vinaigrette Dressing

Clubhouse Medley

Mixed Baby Greens, Candied Pecans, Dried Cherries, Bleu Cheese Crumbles, Raspberry Vinaigrette Dressing

Caprese

Crisp Romaine, Fresh Mozzarella, Roma Tomatoes, Basil, Reduced Balsamic Vinaigrette Dressing

UPGRADED CHOICE OF:

ENTRÉES

Includes Chef's Seasonal Vegetables, and Choice of Herb Oil Linguine, Fettucine Alfredo, Roasted Red Potatoes, Potatoes Au Gratin, Garlic or Wasabi Mashed Potatoes, Spanish Rice or Rice Pilaf, Black or Refried Beans

Ginger-Apricot Chicken

Baked Boneless Chicken Breast, Ginger Infused Apricot Glaze

Chicken Picatta

Pan Seared Chicken Breast, Lemon Caper Butter

Clubhouse Chicken Royale

Panko Breadcrumbs, Stuffed with Sun-Dried Tomatoes, Mushrooms, Spinach & Mozzarella Cheese, Herb Cream Sauce

Lemon Herb Chicken

Slow-Roasted Boneless Breast, Delicate Lemon Butter Sauce

Chicken Marsala

Pan Seared Chicken Breast with Wild Mushrooms, Demi-Glaze Marsala Wine

Chicken Enchiladas

Corn Tortillas, Jack Cheese, Tomatillo Salsa

Pacific Salmon Fillet

Garlic and Sun-Dried Tomato Sauce with Basil

Asian Salmon Fillet

Baked Boneless Chicken Breast, Ginger Infused Apricot Glaze

Oven Baked Orange Roughy

Citrus Buerre Blanc Sauce

Cherry Pork Tenderloin

Oven Roasted, Cherry-Infused Port Wine Glaze

Winemaker's Angus Filet

Cabernet Sauvignon Sauce
UPGRADED SELECTION

Filet & Lobster or Shrimp Scampi

Classically Prepared
UPGRADED SELECTION

Prime Rib of Beef Au Jus

Blackened Cajun-Style or Slow-Roasted with Rock Salt, Served with Creamed Horseradish
UPGRADED SELECTION

Carne Asada

Grilled, Thinly Sliced, Orange-Cilantro Marinated Flank Steak

Top Sirloin Steak

Maitre D' Butter
UPGRADED SELECTION

New York Strip Steak

Shallot Brandy Sauce
UPGRADED SELECTION

Roast Tri-Tip

Slow-Roasted, Peppercorn Au Jus or Chimichurri

Chicken Parmigiana

Lightly Breaded, House Marinara Mozzarella Cheese

Cheese Ravioli

Pasta Stuffed with Ricotta Cheese and Herbs, Chardonnay Cream or Marinara Sauce

Pasta Primavera

Roasted Vegetables with Penne Pasta, Marinara Sauce

Eggplant Parmigiana

Lightly Breaded Eggplant Stuffed with Mozzarella & Parmesan Cheese, Marinara Sauce

UPGRADED CHOICE OF:

Saffron Risotto Cake, Mediterranean Cous-Cous, Mashed Yukon Gold Potatoes, Baked Potato, Mashed Purple Peruvian Potatoes, Creamy Mascarpone Basil Risotto, Cabernet Sautéed Wild Mushrooms or Tomato-Basil Asparagus





Buffet Selections

(SEE PLATED SELECTIONS FOR DESCRIPTIONS)

SALADS

- Mixed Greens • Caesar • Marinated Mushrooms • Pesto Pasta with Salami and Cheese
- Fresh Fruit • Marinated Tomatoes • Artichoke, Cucumber with Peppers and Onions
- Antipasto Platter • Spinach, Mushrooms, Bacon, Hard-Boiled Egg

*Upgraded Choice of Delicata, Clubhouse Medley or Caprese
(see Plated Selections for descriptions)*

VEGETABLES

- Carrots with Orange-Dill Butter • Broccoli with Sesame Butter • Black or Refried Beans
- Ratatouille • Roasted Sweet Corn, Red Peppers and Peas • Asian Stir Fry • Green Beans Almondine

Upgraded Choice of Cabernet Sautéed Wild Mushrooms or Tomato-Basil Asparagus

STARCHES

- Rice Pilaf • Roasted Red Potatoes • Garlic or Wasabi Mashed Potatoes • Potatoes Au Gratin
- Herb Oil Linguine • Fettuccine Alfredo • Spanish Rice • Black or Refried Beans

Upgraded Choice of Saffron Risotto Cake, Mediterranean Cous-Cous, Mashed Yukon Gold Potatoes, Baked Potato, Mashed Purple Peruvian Potatoes or Creamy Mascarpone Basil Risotto

ENTRÉES

- Lemon-Herb Chicken • Chicken Parmigiana • Chicken Picatta • Chicken Marsala • Chicken Enchiladas
- Ginger-Apricot Chicken • Clubhouse Chicken Royale • Oven Baked Orange Roughy
- Pacific Salmon Fillet • Cherry Pork Loin • Roast Tri-Tip • Carne Asada • Korean Short Ribs
- Asian Salmon Fillet • Prime Rib with Carving Station UPGRADED SELECTION

STANDARD BUFFET

Three Salads, One Vegetable, One Starch, Two Entrées

DELUXE BUFFET

Three Salads, One Vegetable, Two Starches, Three Entrées



Hors D'oeuvres

Fresh Fruit Display
 Vegetable Crudit  with Ranch Dressing
 Domestic Cheese Board with Assorted Crackers
 Imported Cheese Board with Assorted Crackers
 Tri-Color Tortilla Chips with Salsa Add Guacamole
 Antipasto Platter
 Whole Poached Decorated Salmon
 Sliced Smoked Salmon with Condiments
 Barbecued Pork Tenderloin
 Hot Spinach and Artichoke Dip with Garlic Toast
 Italian Meatballs with House Marinara
 Asian Pork Potstickers with Orange Ponzu
 Coconut Shrimp Skewers with Mango Chutney
 Mini Crab Cakes with Pepper Aioli
 Chicken or Beef Empanadas
 Crisp Asparagus with Asiago Cheese
 Mini Beef Wellington
 Spanakopita – Spinach & Feta Cheese in Phyllo Dough
 Crab-Stuffed Mushrooms
 Teriyaki Chicken or Beef Kabobs
 Vegetarian Egg Rolls with Sweet Thai Chili Sauce
 Breaded Parmesan Artichoke Hearts w/ Tomato Herb Sauce
 Brie En Crou  with Raspberries
 Belgian Endive w/ Bleu Cheese Butter & Candied Walnuts
 Prosciutto with Fresh Mozzarella
 Teardrop Tomato and Fresh Mozzarella Caprese Skewers
 Spiced Shredded Chicken on Belgian Endive
 Gulf Prawns with Cocktail Sauce
 Assorted Sushi – Wasabi, Pickled Ginger, Aged Soy Sauce
 Bruschetta – Balsamic Basil Tomato Concasse
 Smoked Salmon Canapes w/ Caviar & Cr me Fraiche
 Assorted Canapes
 Chocolate Dipped Strawberries
 Assorted Petit Fours or Fruit Tarts



GRAND HORS D'OEUVRE PLATTER

Vegetable Crudit  with Ranch Dressing, Fresh Fruit Display and Domestic Cheese Board with Assorted Crackers *(Included in Platinum, Diamond & Premiere Packages)*

GRAND ELITE HORS D'OEUVRE PLATTER

Grand Platter and Any Two of the Following: Teriyaki Beef Kabobs, Teriyaki Chicken Kabobs, Italian Meatballs, Spanakopita, Beef Empanadas, Chicken Empanadas, Asian Potstickers, or Vegetable Egg Rolls *(Included in Diamond & Premiere Packages)*

TRAY PASSED HORS D'OEUVRES

(Included in Diamond & Premiere Packages)



Beverage Services

HOST BAR

During a Host Bar, beverages are complimentary to your guests.

CASH BAR

Guests pay for their own beverages.

HOST BAR BASED ON TIME

Host determines the type of beverages hosted hourly.

HOST BAR BASED ON CONSUMPTION

Host is charged for drinks served.

PARTIAL HOST BAR

Host determines dollar amount and/or type to be hosted.

ALSO AVAILABLE:

KEG BEER

Domestic • Imported

CHAMPAGNE, ETC.

Martinelli's (Non-Alcoholic) • House • Fruit Punch • Champagne Punch

WINE

House Chardonnay, White Zinfandel, Cabernet, Merlot.

Please Inquire About Additional Premium Selections

CORKAGE

We will be happy to prearrange service of your Wine or Champagne.

No other food or beverage may be brought on premises.

Event Enhancements

Colored Up-Lighting

Floor Length Poly Linen

Floor Length Satin Linen

Satin Napkins

Silver or Gold Charger Plates

Flameless Glass Hurricane Candles

White Dance Floor

Photo Booth

Courtyard Heaters, Farm or High Boy Tables



Finishing Touches

INCLUDED IN PREMIERE PACKAGE

Gourmet Sliders

Choice of 1 of the Following:

Turkey or Beef Sliders

Served with French Fries

Sweet Hawaiian Buns, Lettuce, Tomato, Onions,
Cheese, Ketchup, Mustard, Thousand Island Dressing
and Clubhouse BBQ Sauce

Street Tacos

Choice of 2 of the Following:

Chicken, Beef or Carnitas

Choice of: Flour or Corn Tortillas

Lettuce, Onions, Tomato, Shredded Cheese,
Salsa, Cilantro, Sour Cream and Guacamole

Ball Park Hot Dogs

100% All Beef Hot Dogs

Steamed Buns, Ketchup, Mustard,

Relish, Onions, Jalapeños, Chili and Cheese

Fiesta Nachos

Choice of 2 of the Following:

Shredded Chicken, Beef or Carnitas

Tortilla Chips, Nacho Cheese, Refried Beans,
Olives, Sour Cream and Guacamole

Chicken Wings

Spicy Buffalo and Tangy BBQ Chicken Wings

Celery, Carrots, Ranch and Bleu Cheese Dressing

Campout S'mores

Graham Crackers, Marshmallows and

Milk Chocolate Squares

*Includes Skewers and Sternos
for Roasting*

Waffle or Churro Sundae Bar

Choice of 2 Ice Cream Flavors:

Chocolate, Vanilla or Strawberry

Whipped Cream, Chocolate Syrup,

Sprinkles, Cherries, Nuts and

Choice of Belgian Waffles or Churros

Sweets Station

Mini Cupcakes, Assorted Cookies,

Petit Fours and Chocolate Dipped

Strawberries

Gourmet Coffee & Donuts

Assorted Mini Donuts

Deluxe Gourmet Coffee Station

with Freshly Brewed Coffee, Decaf,

Flavored Creamers, Assorted Sugars,

Rock Candy Stirrers, Cinnamon Sticks,

White and Dark Chocolate Chips





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