HOTEL WINTERS

Wedding Ceremony & Reception Packages

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HOTEL WINTERS

Congratulations!

DEAR NEWLYWEDS,

Congratulations on your recent engagement and thank you for considering Hotel Winters for your upcoming 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

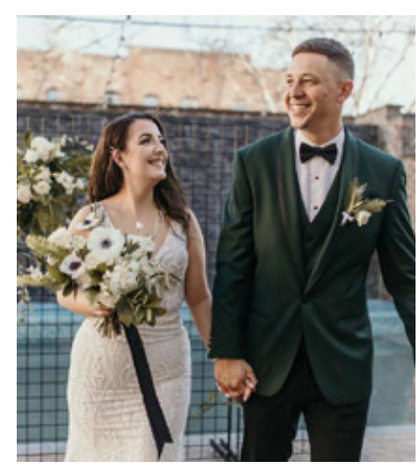
WEDDING RECEPTION

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 Wedding 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	✓	✓	✓	✓
Bride & Groom Honeymoon Suite	✓	✓	✓	✓
Plated or Buffet Meal Service	✓	✓	✓	✓
Wedding Cake & Cake Cutting Service	✓	✓	✓	✓
Cash Bar, Champagne/Cider Toast	✓	✓	✓	✓
Soft Drinks, Coffee, Iced & Hot Tea	✓	✓	✓	✓
Domestic Cheese Display & Champagne/Cider for Bridal Party	✓	✓	✓	✓
Complimentary Parking	✓	✓	✓	✓
Professional Venue Coordinators, Banquet Manager & Wait Staff	✓	✓	✓	✓
Set-up & Clean-up	✓	✓	✓	✓
Grand Hors D'oeuvres Platter *(see page 10)*		✓	✓	✓
*Choice of One Preferred Vendor *(DJ, Photographer or Florist)*		✓	✓	✓
3 Flameless Glass Hurricane Candles per Table		✓	✓	✓
2 Bottles House Wine per Table		✓	✓	✓
Choice of Meal Service Upgrade *(Salad, Starch or Vegetable)*		✓	✓	✓
One Hour Hosted Bar up to House Brands		✓	✓	✓
Upgrade to Grand Elite Hors D'oeuvres Platter *(see page 10)*			✓	✓
White Glove, Tray-Passed Hors D'oeuvres Service			✓	✓
*Choice of Two Preferred Vendors *(DJ, Photographer or Florist)*			✓	✓
Upgrade to 2 Bottles Premium Wine per Table			✓	✓
Poly Floor Length Linen Upgrade			✓	✓
Choice of Specialty Linen for Welcome, Cake & Head Tables			✓	✓
Second Hour Hosted Bar up to House Brands			✓	✓
Upgrade to Satin Floor Length Linen & Napkins				✓
*Three Preferred Vendors *(DJ, Photographer and Florist)*				✓
Choice of Silver or Gold Charger Plates				✓
Decorative Ballroom Uplighting				✓
Third Hour Hosted Bar up to House Brands				✓
Choice of One Selection from Finishing Touches Menu *(see page 12)*				✓

**Restrictions Apply*

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

UPGRADED CHOICE OF:

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

Clubhouse Medley
Mixed Baby Greens, Candied Pecans, DriedCherries, Bleu Cheese Crumbles, Raspberry Vinaigrette Dressing

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

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

Selections subject to change, restrictions apply. 2/23

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

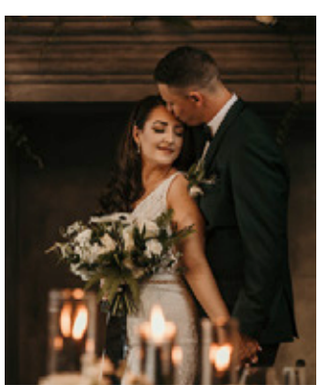
• Lemon-Herb Chicken • Chicken Parmigiana • Chicken Picatta • Chicken Marsala • Chicken Enchiladas
• Ginger-Apricot Chicken • Clubhouse Chicken Royale • Oven Baked Orange Roughy
• Pacific Salmon Fillet • Cherry Pork Loin • Roast Tri-Tip • Carne Asada • Korean Short Ribs
• Asian Salmon Fillet • Prime 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 Crudité 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 Croute 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 & Crème Fraiche
Assorted Canapes
Chocolate Dipped Strawberries
Assorted Petit Fours or Fruit Tarts

GRAND HORS D'OEUVRE PLATTER

Vegetable Crudité 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

Selections subject to change, restrictions apply. 2/23

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

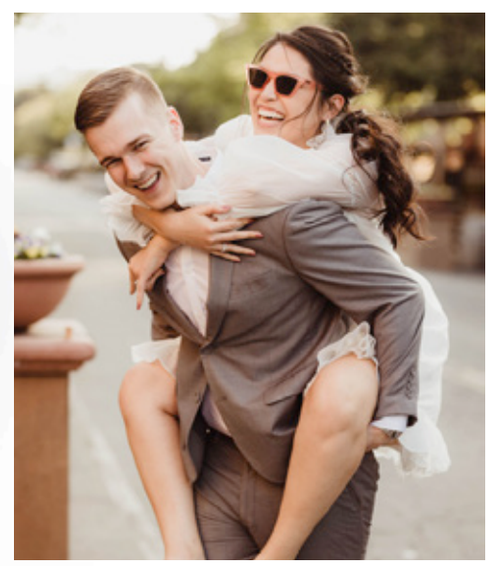
Chicken Wings
Spicy Buffalo and Tangy BBQ Chicken Wings
Celery, Carrots, Ranch and Bleu Cheese Dressing

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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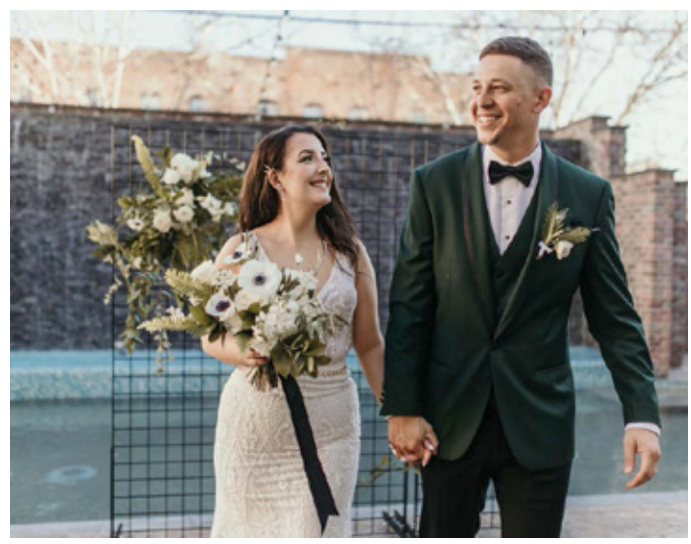
Hotel Winters

Martin
Lewis



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