

SHADOWBROOK WEDDINGS





SHADOWBROOK RESTAURANT

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

banquets@shadowbrook-capitola.com
www.shadowbrook-capitola.com

Special Event Coordinator
Stephanie Sanders

Office & Appointment Hours:
Tuesday-Thursday 10:00am – 2:30pm
Friday 10:00am-4:00pm
Saturday 11:00am-4:00pm
(Except on days that there is a wedding or event)

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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 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 70-years Shadowbrook has been the most romantic setting for the most romantic wedding. We now look forward to serving you.

SITE AVAILABILITY

MORNING

9:00 a.m. - 3:00 p.m.

Exclusive use of the entire restaurant Mondays – Fridays

(Semi-Exclusive use on Saturdays & Sundays)

100 guest maximum for ceremony (60 being seated, the rest standing)

120 guest maximum for tableside dining (in 7 different dining rooms)

(Main Dining floor not available on Saturdays or Sundays)

Mon-Thurs: Rock Room Bar & Lounge opens to public at 4:00pm; Dining begins at 4:00pm.

Fri, Sat & Sun: Rock Room Bar & Lounge opens to public at 12:00pm; Dining begins at 2:00pm

AFTERNOON

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

Available all year; including Saturday

Semi-exclusive use only

(Main Dining floor not available)

100 guest maximum for dining and ceremony

Mon-Thurs: Rock Room Bar & Lounge opens to public at 4:00pm; Dining begins at 4:00pm.

Fri, Sat & Sun: Rock Room Bar & Lounge opens to public at 12:00pm; Dining begins at 2:00pm

EVENING

4:00 p.m. - 10:00 pm

Monday-Thursday Nights 100 guest maximum for dining and ceremony

Friday, Saturday & Sunday Nights 44 guest maximum for dining and ceremony

Semi-exclusive use only

(Main Dining floor not available)

These counts are with every table at max capacity, not allowing for a 'Sweet Heart' table

TIMELINES

MORNING

9:00am - 3:00pm

9:30	Guest Arrival
10:00	Ceremony
10:30	Hors D'Oeuvres
11:30	Seating for Lunch
1:30	Cake
2:30	Clean Up
3:00	Departure

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

EVENING

4:00Pm - 10:00pm

4:30	Guest Arrival
5:00	Ceremony
5:30	Hors D'Oeuvres
6:30	Seating for Dinner
8:30	Cake
9:30	Clean Up
10:00	Departure

Weddings booked 3 months or less from the wedding
date
Receive a 20% discount
OFF OF THE FACILITY FEE

Shadowbrook Weddings					
Capacity	Times	Ceremony Fee	Facility Fee	Mon-Thurs Food & Beverage Minimum	Fri-Sun Food & Beverage Minimum
100 Guests Max for sit down meal Wheelchair Accessible rooms only available Mon-Friday	9am-3pm	\$250	\$2,000	\$2,000	\$2,500
100 Guests Max Wheelchair Accessible rooms only available Mon-Friday	11am-5pm	\$250	\$1,500	\$1,500	\$2,000 Wheelchair Accessible rooms only available Mon-Friday
Please see above Under "Evening" for Days and Capacity NO Wheelchair Access	4pm-10pm	\$250	Wine Cellar \$700 Green House \$750 GH&WC \$800	Wine Cellar \$3000 Green House \$5000 WC&GH \$7000	Wine Cellar \$3500 GREEN HOUSE, NOT AVAILABLE
Redwood Room With Patio Ceremony 26 Guests Max	11am-5pm Any Day Or 4pm-10pm Mon-Thurs Nov-May	\$250	11am-5pm= \$1000 4pm-10pm= \$500	\$1,500	\$2000 SATURDAYS AVAILABLE WITHIN 60 DAYS OR LESS
Owner's Private Reserve Room Small Weddings 16 Guests Max	2pm-7pm	\$250	\$200	\$800	\$1,500

CEREMONY LOCATIONS

There are three Ceremony locations at Shadowbrook



← 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. This room is not available for evening weddings.
(Photo by JenniferKanePhotography.com)

Rock Room Lounge available for Ceremonies during the 9:00am – 3:00pm Time Frame Only.

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).



← 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.

OWNER'S PRIVATE RESERVE

The Owner's Private Reserve seats up to 16 guests (12 guests if AV is required). Located on the main entry level; it is a cozy room with both a fireplace and aquarium adding to its ambiance.



NOTES:

THE REDWOOD ROOM

(Not available Evenings, June through October)

The Redwood Room seats up to 26 guests on five individual tables or one long table that seats 18-20 guests. If AV set up is required then we can seat 20 guests at five individual tables (some guests will have to turn their chairs to see the screen) or 16 guests at one long table. The Redwood Room is located off the main entry level. Built with an abundance of beautiful redwood milled from old wine barrels, it opens onto a by-level brick and wood patio overlooking our Chef's herb garden. The patio is

a perfect setting for stand-up hors d'oeuvres and beverage service prior to a seated dining experience. This Room is not Wheel Chair accessible, there are 7 stairs leading up to this room.



NOTES:

WINE CELLAR

Seats up to 35 guests on individual tables or one long table that seats 20-22 guests. If AV set up is required, we can seat 34 guests at individual tables (some guests will have to turn their chairs to see the screen) or 22 guests at one long table. It is a delightful setting for private parties. It was once used as the restaurant's original wine cellar. Though now it's cozy with a corner fireplace, rich redwood and old world brick craftsmanship plus hundreds of wine bottles nested in storage. It is a perfect setting for larger, yet intimate parties. The Wine Cellar room is not wheel chair accessible, there are 16 stairs leading down to this room.



NOTES:

GREENHOUSE

Seats up to 50 guests on individual tables or one long table that seats 34-36 guests. It is set near the bank of Soquel Creek and opens onto our creek side brick patio. There are large windows running the length of the dining room giving the experience of dining at water's edge. Though very popular for daytime events, the Greenhouse is a comfortable and casual environment for dinner parties and special events of all kinds. This room is not wheel chair accessible, there are 22 stairs leading down to the room.



NOTES:

GREENHOUSE AND WINE CELLAR

Can be reserved jointly for groups of up to 90, ask our Special Events Coordinator for any other options. (Not available on Saturday Nights)



NOTES:

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>)	\$5.75
Dos Equis Lager (Mexico)	\$6.50
Pilsner Urquell (Czech)	\$6.75
Scrimshaw Pilsner (Ft. Bragg)	\$6.50
Rasputin Imperial Stout (Ft. Bragg)	\$8.50

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)	\$2.95

PROSECCO & SPARKLING WINE

NV Kenwood Yulupa Brut, Sonoma	\$27.00
Avisi Prosecco, Italy	\$40.00
NV Mumm Cuvee Napa Brut Prestige	\$41.00
NV "J" Cuvee 20 Sparkling Wine, Sonoma	\$66.00
2013 Schramsberg Blanc de Noirs, Napa Valley	\$79.00

SAUVIGNON BLANC & OTHER WHITES

2018 Bargetto Pinot Grigio, California	\$31.00
2019 Kim Crawford, Marlborough	\$36.00
2018 Cakebread Cellars, Napa Valley	\$62.00
2017 Merry Edwards, Russian River Valley	\$70.00

CHARDONNAY

NV Château-Brook, Santa Barbara	\$37.00
2018 Kendall Jackson Grand Reserve	\$52.00
2017 Sonoma-Cutrer, Russian River	\$47.00
2014 Talbott Sleepy Hollow	\$66.00
2018 Rombauer, Carneros	\$88.00
2018 Cakebread, Napa Valley	\$85.00

PINOT NOIR

2018 Fess Parker, Santa Rita Hills	\$53.00
2016 Sonnet, Mun's Vineyard, SC Mnts	\$66.00
2017 Merry Edwards, Sonoma Coast	\$82.00

SYRAH, BLENDS & OTHER REDS

NV Chateau Brook Cable Car Red, CA	\$37.00
2016 Martin Ranch Syrah, Santa Clara	\$44.00
2014 Bonny Doon Vineyard Le Cigare Volant	\$48.00
2016 Stags' Leap Petite Syrah, Napa Valley	\$83.00

MERLOT

2016 Blackstone, California	\$31.00
2017 Duckhorn Decoy, Napa	\$49.00
2016 Flora Springs, Napa Valley	\$66.00

CABERNET SAUVIGNON

2018 Cinnabar Mercury Rising	\$46.00
2018 Daou, Paso Robles	\$69.00
2017 J. Lohr Hilltop, Paso Robles	\$69.00
2016 Faust, Napa	\$109

ZINFANDEL

2017 Bargetto Old Vine, Lodi	\$45.00
2017 Seghesio, Sonoma County	\$46.00
2016 Dry Creek Old Vine, Sonoma County	\$69.00
2015 Ridge, Lytton Springs, Dry Creek Valley	\$97.00

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 \$25 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. **For day events before bar and lounge opens:** liquor and cocktail bar service is an initial \$75/hour to 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. For **day events ONLY**, liquor and cocktail bar service is an initial \$75/hour to be paid by the host. The \$75/hour fee will be waived if your guests liquor sales exceed \$350 (not including beer & wine).

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. For **day events**, bar service is an initial \$75/hour to be paid by the host. The \$75/hour fee will be waived if your guests bar sales exceed \$350.



NOTES:

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 \$4.00 per guest.



CAKE FLAVORS

CARROT CAKE

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

VANILLA CAKE

Vanilla Cake filled with Lemon Cream and fresh Raspberries, Chocolate Mousse and fresh Raspberries ~or~ Raspberry Jam and Vanilla Cream

RED VELVET CAKE

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

DEVILS FOOD CAKE

Devils Food Cake Filled with either Chocolate Ganache ~or~ Chocolate Mousse with fresh Raspberries

***ALL CAKES ARE COVERED WITH EITHER ITALIAN MERINGUE BUTTER CREAM~OR~ DARK CHOCOLATE GANACHE**

WEDDING CAKES



Design Information & Pricing: Per Person

- ∞ 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



NOTES:

SELECTING YOUR MENU

Please read the menus carefully. Specific dietary needs can be accommodated upon request when your menu is submitted. You must submit your menu **BEFORE** any invitations are sent (3 weeks prior to event date). 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.

All menu selections for groups under 40 guests will be printed on a custom menu for your guests to select their entree the night of your event. Please select a vegetarian option in addition to your entrée options as well as one children's for guests 12 and under.

For groups of 40 guests and over (Children are included in this count); Pre-Select 2 entrée selections and 1 vegetarian selection with counts and **place Cards** or 1 meat/fish entrée and 1 vegetarian entree selections without counts. Groups of 100 and up; 2 entrée selections with counts or 1 entrée selection without counts.

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 of any known allergies or illness so we can make a special dish for the guest and not slow down service.

PLACE CARDS Place cards are required for all parties over 40 (children are included in this count). Parties under 40 that decide to have their guest pre select their entrees when sending back their RSVP's will also need to provide place cards. On the place card there must be something indicating what entrée that guest made. You can use anything, such as different flowers, nautical emblems, different colors (must be colors significantly different in shade) or simply writing out their entrée selection. Below are just a few examples.





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 STARTING AT **\$50.00++/GUEST** (SEE PAGE 18-19)

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 STARTING AT **\$69.95++/GUEST** (SEE PAGE 22-23)

The Shadowbrook says it all!

- ∞ *2 Hors D'oeuvres, first course, entrée selections (vegetarian and child selection if needed)*
- ∞ *Suggested wine pairings upon request*

CABLE CAR PACKAGE STARTING AT **\$74.95++/GUEST** (SEE PAGE 24-25)

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

- ∞ *3 Hors D'oeuvres, first course, entrée selections (vegetarian and child selection if needed)*
- ∞ *Suggested wine pairings upon request*

HILL TOP PACKAGE STARTING AT **\$84.95++/GUESTS** (SEE PAGE 26-27)

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 (vegetarian and child selection if needed)*
- ∞ *Suggested wine pairings upon request*

ADDITIONAL LIST OF HORS D'OEUVRES (SEE PAGE 28)

- ∞ *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' OEURES RECEPTION

A more casual event for those parties that would like to mingle and not have seated dinner

Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

Estimate 3 each per person per hour

hors d'oeuvres service lasts 2 hours

Select 6 at \$50⁺⁺ per person

Select 7 at \$55⁺⁺ per person

Select 8 at \$60⁺⁺ per person

Select 10 at \$65⁺⁺ per person

***GF* =Gluten Free**

Vegan

- ∞ Bruschetta with Roasted Tomatoes & Fresh Pesto (Vegan without Parmesan Cheese)
- ∞ *GF* Mushroom Caps with Pesto & Jack Cheese
- ∞ Vegetable Spring Rolls with Dipping Sauce
- ∞ *GF* Fried Artichokes with Lemon Cilantro Sauce
- ∞ Baked Brie with Jalapeno Jelly & Crostini
- ∞ *GF* Vegetable Kabobs
- ∞ Spanikopita with Marinara & Blue Cheese sauces
- ∞ *GF* Assorted Seasonal Fruit Platter
- ∞ Bacon Wrapped Prawns
- ∞ Seared Ahi with Wasabi & pickled Ginger (Add \$2 per person)
- ∞ *GF* Fried Calamari with arrabbiata sauce & tartar sauce
- ∞ *GF* Chicken Satay with Dipping Sauce
- ∞ *GF* Assorted Grilled Sausage with Dipping Mustard
- ∞ Meatballs in Peppercorn Whiskey Sauce
- ∞ Beef Skewers with Dipping Sauce
- ∞ Mini Beef Wellington with Mushroom Duxelles
- ∞ Assorted Pinwheel Sandwiches (Vegan without meet & Cheese)

HORS D'OEUVRES RECEPTION PACKAGES

2 HOUR SERVICE

A. \$50 Choice of 6 Hors d'Oeuvres

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

B. \$55 Choice of 7 Hors d'Oeuvres

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____

C. \$60 Choice of 8 Hors d'Oeuvres

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

D. \$65 Choice of 10 Hors d'Oeuvres

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____



THE SHADOWBROOK PACKAGE SELECTIONS

Look to the next page for instructions on selecting your menu

GF = Gluten Free

Select 2 HORS D'OEUVRES

(we make 1.5 per person)

~Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

~Served when the majority of guests arrive

GF FRIED ARTICHOKE HEARTS

GF FRIED CALAMARI

BAKED BRIE

VEGETABLE SPRING ROLLS

SPANAKOPITA

BACON-WRAPPED PRAWNS

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

Select 1 Meat Entrée = \$69.95

Select 2 Meat Entrée's = \$74.95

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, ginger-wasabi sauce, ponzu sauce, Miso vinaigrette-julienne vegetables and sesame seeds.

GF FRESH PACIFIC MAHI MAHI

Coconut rice, seasonal vegetables, tropical Salsa, roasted bell pepper puree

ROASTED CHICKEN

Roasted Jidori chicken breast, pan-gravy; seasonal rice 'pilaf'; sautéed green beans

"CHATEAU CUT" PRIME TOP-SIRLOIN

Char-grilled Angus beef, Chef's seasoned butter, smoked Gouda & Yukon Gold potato gratin, wild mushroom-Cipollini ragout

(All cooked to one temperature)

SLOW ROASTED PRIME RIB 8oz Cut

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

(All cooked to one temperature)

Select 1 VEGETARIAN Entree

SOBA NOODLE MEDLEY (VEGAN)

Marinated tofu, soba noodles, shiitake mushrooms, scallions, fresh ginger, garlic, cilantro and bean sprouts

BLACK TRUFFLE GNOCCHI (VEGETARIAN) With

Goat Cheese Béchamel and seasonal vegetable

STUFFED PORTABELLA (VEGAN & GLUTEN FREE)

Roasted Portabella stuffed with Quinoa, grilled seasonal vegetables, seared tofu: topped with roasted Red Bell Pepper purée and Arugula

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 SHADOWBROOK PACKAGE

\$69.95 Choice of 1 Entrée + 1 Vegetarian Entree

❖ 2 Hors D'Oeuvres

❖ 1 First Course (Salad)

❖ 1 Meat Entrée

❖ 1 Vegetarian Entrée

(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95

❖ 1 Dessert Selection

❖ **Add Additional Entrée choice \$5 (\$74.95) per person**_____

NOTES:



THE CABLE CAR PACKAGE SELECTIONS

Look to the next page for instructions on selecting your menu

GF = Gluten Free

Select 3 HORS D'OEUVRES

(we make 1.5 per person)

~Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

~Served when the majority of guests arrive

GF FRIED ARTICHOKE HEARTS

GF FRIED CALAMARI

BAKED BRIE

VEGETABLE SPRING ROLLS

SPANAKOPITA

BACON-WRAPPED PRAWNS

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

Select 1 Meat Entrée = \$69.95

Select 2 Meat Entrée's = \$74.95

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, ginger-wasabi sauce, ponzu sauce, Miso vinaigrette-julienne vegetables and sesame seeds.

GF FRESH PACIFIC MAHI MAHI

Coconut rice, seasonal vegetables, tropical Salsa, roasted bell pepper puree

ROASTED CHICKEN

Roasted Jidori chicken breast, pan-gravy; seasonal rice 'pilaf'; sautéed green beans

"CHATEAU CUT" PRIME TOP-SIRLOIN

Char-grilled Angus beef, Chef's seasoned butter, smoked Gouda & Yukon Gold potato gratin, wild mushroom-Cipollini ragout

(All cooked to one temperature)

SLOW ROASTED PRIME RIB 8oz Cut

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

(All cooked to one temperature)

Select 1 VEGETARIAN Entree

SOBA NOODLE MEDLEY (VEGAN)

Marinated tofu, soba noodles, shiitake mushrooms, scallions, fresh ginger, garlic, cilantro and bean sprouts

BLACK TRUFFLE GNOCCHI (VEGETARIAN) With

Goat Cheese Béchamel and seasonal vegetable

STUFFED PORTABELLA (VEGAN & GLUTEN FREE)

Roasted Portabella stuffed with Quinoa, grilled seasonal vegetables, seared tofu: topped with roasted Red Bell Pepper purée and Arugula

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

\$74.95 Choice of 1 Entrée + 1 Vegetarian Entree

❖ 3 Hors D'Oeuvres

❖ 1 First Course (Salad)

❖ 1 Meat Entrée

❖ 1 Vegetarian Entrée

(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95

❖ 1 Dessert Selection

❖ Add Additional Entrée choice \$5 (\$79.95) per person_____

NOTES:



THE HILL TOP PACKAGE SELECTIONS

Look to the next page for instructions on selecting your menu

GF =Gluten Free

Select 4 HORS D'OEUVRES

(we make 1.5 per person)

~Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

~Served when the majority of guests arrive

GF FRIED ARTICHOKE HEARTS

GF FRIED CALAMARI

BAKED BRIE

VEGETABLE SPRING ROLLS

SPANAKOPITA

BACON-WRAPPED PRAWNS

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

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Select 2 Meat Entrée's = \$74.95

This determines how many different entrees guests will choose from

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PACIFIC RIM KING SALMON

Sea greens, ginger-wasabi sauce, ponzu sauce, Miso vinaigrette-julienne vegetables and sesame seeds.

GF FRESH PACIFIC MAHI MAHI

Coconut rice, seasonal vegetables, tropical Salsa, roasted bell pepper puree

ROASTED CHICKEN

Roasted Jidori chicken breast, pan-gravy; seasonal rice 'pilaf'; sautéed green beans

"CHATEAU CUT" PRIME TOP-SIRLOIN

Char-grilled Angus beef, Chef's seasoned butter, smoked Gouda & Yukon Gold potato gratin, wild mushroom-Cipollini ragout

(All cooked to one temperature)

SLOW ROASTED PRIME RIB 8oz Cut

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

(All cooked to one temperature)

Select 1 VEGETARIAN Entree

SOBA NOODLE MEDLEY (VEGAN)

Marinated tofu, soba noodles, shiitake mushrooms, scallions, fresh ginger, garlic, cilantro and bean sprouts

BLACK TRUFFLE GNOCCHI (VEGETARIAN) With Goat Cheese Béchamel and seasonal vegetable

STUFFED PORTABELLA (VEGAN & GLUTEN FREE)

Roasted Portabella stuffed with Quinoa, grilled seasonal vegetables, seared tofu: topped with roasted Red Bell Pepper purée and Arugula

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

\$84.95 Choice of 1 Entrée + 1 Vegetarian Entrée

❖ 4 Hors D'Oeuvres

❖ 1 First Course (Salad)

❖ 1 Meat Entrée

❖ 1 Vegetarian Entrée

(Vegetarian/Vegan Entrée is included in the package and cannot be replaced)

❖ 1 Childs Entrée \$29.95

❖ 1 Dessert Selection

❖ Add Additional Entrée choice \$5 (\$89.95) per person

NOTES:



ADDITIONAL HORS D'OEUVRES

Complimentary Buffet Set-Up or Tray Pass for \$5 p/p

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. The majority of the service charge goes towards the compensation for your service staff. 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.

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 weeks or more prior to the event. When cancellation is made less than 6 weeks but more than 3 weeks prior to the event 2/3 of the deposit is refundable. When cancellation is made less than 3 weeks 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 & 3:00 pm. In order to ensure a well-planned rehearsal it is necessary that your wedding party be present. Off-Site Ceremonies require a meeting 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 permitted in the Lounge during our daytime wedding hours of 9-3pm. Some restrictions apply please discuss your options with the Event Coordinator.

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 as well as a small flat screen TV. The cost for the screen is \$25.00, for the projector is \$75.00 and \$50.00 for the TV. We also have a portable speaker with a microphone and auxiliary cord available for a \$75.00 rental fee. We will have this set up at least one hour prior to your arrival time.

LINEN Shadowbrook provides complimentary linens to enhance the personalization of your wedding day. We provide an ivory table cloth with the following colors available as a napkin; white, ivory, sandle wood, bronze, red, burgundy, seafoam green, teal, forest green, royal blue, navy, purple and black. Please let your Event Coordinator know which color you would like 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.....831.662.8908
Mark Toback.....831.465.9398
Barbara Boyd.....831.325.8808
Brian Borgia.....831.601.1650
Hayne Bendick.....831-332-8822
Reverend Rich.....831-566-3162

FLOWERS:

Susi's Flowers.....831.662.8820.....susisflowers.com
Pink Petals.....Sarah Pink.....831.335.2824.....pink-petals.com
Wild Banksia Floral Design.....831-600-7251.....wildbanksiafloral.com

PHOTOGRAPHERS:

Rebecca Stark.....831.325.4183.....rebeccastarkphotography.com
Kane Photography..... <http://www.jenniferkanephotography.com>
John Kaemmerling.....831.477.9077.....johnkphoto.com
Terry Way.....831.464.0939.....terryway.com
Susan Helgeson.....831.425.5424.....www.susanhelgeson.com
Photoworks Interactive.....800.990.8445 ext: 13.....www.photoworksinteractive.com

PACKAGES:

Wild Rose: Officiant & photographerwww.WildRoseElope.com

MUSICIANS:

Juli Alexander (Harpist).....831.393.1213
Ken Constable (Guitarist & Singer).....831.462.5896.....kenconstable.com
Adam Free (Harpist).....831.566.3528



SHADOWBROOK RESTAURANT

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

WEDDING PARTY ATTENDANTS

Shadowbrook recommends a rehearsal for your wedding ceremony.

Please Note: there is much to go over at the rehearsal.

It is crucial that all be on time as the rehearsal is **ONLY** one hour.

DATE & TIME OF REHEARSAL:

Officiate _____

*announces beginning of ceremony – que music

Grandmother of Bride _____

Grandfather of the Bride _____

Grandmother of Groom _____

Grandfather of Groom _____

Mother of Groom _____

Groom _____

Others walking in for processional: (Stepmothers, Stepfathers, Daughters & Sons, etc.)

Bridesmaids (in order)

Groomsmen (in order)

Maid of Honor _____

Best Man _____

Flower Girl _____

Ring Bearer _____

Who will be giving the Bride away? (if any)

Who will be there to assist guests prior to ceremony?

Who will be giving the toasts?
