

Daytime

PLEASANTON RESIDENTS RECEIVE 25% OFF RECEPTION SITE FEE.

April - October Peception Site Fee

11:00 AM TO 2:00 PM

| UP TO 150 GUESTS | | UP TO 200 GUESTS | | FOOD & BEVERAGE MINIMUM | |
|----------------------|--------|----------------------|--------|-------------------------|--------|
| SATURDAYS & HOLIDAYS | \$1250 | SATURDAYS & HOLIDAYS | \$1750 | SATURDAYS & HOLIDAYS | \$3500 |
| FRIDAYS & SUNDAYS | \$1000 | FRIDAYS & SUNDAYS | \$1500 | FRIDAYS & SUNDAYS | \$2000 |
| MONDAYS – THURSDAYS | \$750 | MONDAYS – THURSDAYS | \$1250 | MONDAYS - THURSDAYS | \$1500 |

November - March Deception Site Fee

11:00 AM TO 2:00 PM

| UP TO 150 GUESTS | | UP TO 200 GUESTS | | FOOD & BEVERAGE MINIMUM | |
|----------------------|-------|----------------------|--------|-------------------------|--------|
| SATURDAYS & HOLIDAYS | \$750 | SATURDAYS & HOLIDAYS | \$1000 | SATURDAYS & HOLIDAYS | \$2000 |
| FRIDAYS & SUNDAYS | \$500 | FRIDAYS & SUNDAYS | \$750 | FRIDAYS & SUNDAYS | \$1500 |
| MONDAYS – THURSDAYS | \$250 | MONDAYS – THURSDAYS | \$500 | MONDAYS - THURSDAYS | \$1000 |

VENUE FEES WILL INCUR 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.
ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Evening

PLEASANTON RESIDENTS RECEIVE 25% OFF RECEPTION SITE FEE.

April - October Peception Site Fee

6:00 PM TO 10:00 PM

| UP TO 150 GUESTS | | UP TO 200 GUESTS | | FOOD & BEVERAGE MINIMUM | |
|----------------------|--------|----------------------|--------|-------------------------|--------|
| SATURDAYS & HOLIDAYS | \$2500 | SATURDAYS & HOLIDAYS | \$3000 | SATURDAYS & HOLIDAYS | \$9000 |
| FRIDAYS & SUNDAYS | \$2000 | FRIDAYS & SUNDAYS | \$2500 | FRIDAYS & SUNDAYS | \$5500 |
| MONDAYS – THURSDAYS | \$1500 | MONDAYS – THURSDAYS | \$2500 | MONDAYS – THURSDAYS | \$2500 |

November - March Peception Site Fee

6:00 PM TO 10:00 PM

| UP TO 150 GUESTS | | UP TO 200 GUESTS | | FOOD & BEVERAGE MINIMUM | |
|----------------------|--------|----------------------|--------|-------------------------|--------|
| SATURDAYS & HOLIDAYS | \$1500 | SATURDAYS & HOLIDAYS | \$1750 | SATURDAYS & HOLIDAYS | \$4000 |
| FRIDAYS & SUNDAYS | \$1000 | FRIDAYS & SUNDAYS | \$1250 | FRIDAYS & SUNDAYS | \$2500 |
| MONDAYS – THURSDAYS | \$500 | MONDAYS – THURSDAYS | \$750 | MONDAYS - THURSDAYS | \$1500 |

VENUE FEES WILL INCUR 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

Venue Information

Included

SET UP & BREAKDOWN
RECEPTION VERANDA
PRE-EVENT ACCESS
DEDICATED DAY OF CONTACT
EXPERIENCED EVENT STAFF
WHITE OR IVORY STANDARD LINEN

YOUR CHOICE OF NAPKIN COLOR
WHITE GARDEN CHAIRS
60" ROUND GUEST TABLES
TABLES FOR: DESSERTS, GIFTS, SIGN-IN, DJ, ETC.
CHINA, FLATWARE, & GLASSWARE
30 MINUTE POST-EVENT ACCESS

Enhancements

EXTRA HOUR OF EVENT TIME \$500

DO YOU WANT TO MAKE SURE YOU HAVE ENOUGH TIME TO PARTY AT THE END OF THE NIGHT? ADDITIONAL HALF HOUR FOR \$250.

COCKTAIL PATIO \$500

NEED A LITTLE EXTRA SPACE? ADD OUR COCKTAIL PATIO TO YOUR RENTAL FOR A SEPARATE SPACE TO TREAT YOUR GUESTS TO APPETIZERS AND WINE.

CHAMPAGNE & CIDER GREETING \$3 PER GUEST

BEGIN YOUR EVENT IN STYLE WITH A FABULOUS WELCOME! GREET YOUR GUESTS WITH GLASSES OF BUBBLY CHAMPAGNE OR SPARKLING CIDER.

PHOTO BOOTH \$800

INCLUDES UNLIMITED 2X6 PRINTS FOR YOUR WHOLE EVENT, BACKDROP, CUSTOMIZED TEMPLATE, AND ACCESS TO FULL ALBUM AFTER YOUR EVENT.

VINTAGE AUDIO GUEST BOOK \$250

VOICEMAILS THAT YOU'LL ACTUALLY WANT TO KEEP! OUR AUDIO GUEST BOOK IS A UNIQUE WAY FOR YOUR GUESTS TO SHARE THEIR EXCITEMENT OF YOUR BEAUTIFUL EVENT. THEY SIMPLY NEED TO PICK UP THE PHONE, WAIT FOR THE BEEP, AND LEAVE THEIR MESSAGE.

FULL LENGTH MIRROR \$100

RENT OUR MODERN FLOOR LENGTH MIRROR FOR A UNIQUE WAY TO DISPLAY YOUR SEATING CHART OR USE AS A SELFIE MIRROR!

OUTDOOR HEATERS & FIRE PITS \$75 EACH

ADD ON OUTDOOR PYRAMID HEATERS TO KEEP YOUR GUESTS WARM OR FIRE PITS WITH PATIO FURNITURE FOR A NICE COZY SPOT FOR YOUR GUESTS TO RELAX.

*3 HEATERS & 2 FIRE PITS AVAILABLE

ENHANCEMENTS WILL INCUR ALL APPLICABLE TAXES.
ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.





PLEASANTON TASTE | \$30

FRESH BREAD AND PASTRY BASKET

FRESH FRUIT DISPLAY

FRITTATA

BACON

COUNTRY POTATOES

FRENCH TOAST CASSEROLE

BOW TIE PESTO PASTA SALAD

BABY GREENS SALAD WITH MAPLE VINAIGRETTE

COFFEE AND JUICE BAR

CALIFORNIA SAVORY | \$35

FRESH BREAD AND PASTRY BASKET

FRESH FRUIT DISPLAY

WAFFLE BAR

BACON

FRITTATA

PRIME RIB HASH

SMOKED SALMON FLATBREAD

CREAMY PESTO PENNE

CAESAR SALAD

COFFEE AND JUICE BAR

SERVES 10-12 GUESTS | \$80

BLOODY MARY

MIMOSA

IRISH COFFEE

SANGRIA

*AVAILABLE FOR DAYTIME EVENTS ONLY

Batched Brunch Cocktails

Lunch

Buffets

THE HARVEST | \$30

TRI TIP WITH CABERNET REDUCTION
TUSCAN CHICKEN BREAST
GARLIC HERB PENNE
ROASTED POTATOES
SEASONAL VEGETABLE
GARDEN SALAD

THE GRILLER | \$26

TRI TIP WITH CHIMICHURRI
PULLED PORK
GRILLED SEASONAL VEGETABLE
MACARONI & CHEESE
RANCH STYLE BEANS
COLE SLAW
GARDEN SALAD
HAWAIIAN ROLLS

LA FIESTA | \$23

CHICKEN OR FAJITA VEGETABLES
CARNITAS
CORN TORTILLAS
MEXICAN RICE
REFRIED BEANS

TOPPINGS

CHIPS & SALSA

GARDEN SALAD

*AVAILABLE FOR DAYTIME EVENTS ONLY





CHEF'S | \$40

PRIME RIB CARVING STATION | AU JUS & CREAMY HORSERADISH

BAKED CHICKEN | CREAMY DIJON OR PICCATA

PENNE | MARINARA OR ALFREDO

POTATO | ROASTED ROSEMARY OR GARLIC MASHED

SEASONAL VEGETABLE

HACIENDA SALAD | MIXED GREENS, CANDIED PECANS, FETA, APPLES, MAPLE VINAIGRETTE

CLASSIC CAESAR SALAD

FRENCH DINNER ROLLS & BUTTER

PRESERVE | \$35

MARINATED TRI TIP | CREAMY DIJON OR BRANDY PEPPERCORN

BAKED CHICKEN | GARLIC MUSHROOM OR CREAMY TUSCAN

PENNE PASTA | CREAMY PESTO OR CAJUN

POTATO | ROASTED ROSEMARY OR GARLIC MASHED

SEASONAL VEGETABLE

HACIENDA SALAD | MIXED GREENS, CANDIED PECANS, FETA, APPLES, MAPLE VINAIGRETTE

CLASSIC CAESAR SALAD

FRENCH DINNER ROLLS & BUTTER

CASA CALLIPPE | \$30

CARNE ASADA

CHILI VERDE | PORK

CHEESE ENCHILADAS

MIXED FAJITA VEGETABLES

MEXICAN RICE

REFRIED BEANS

WARM CORN TORTILLAS

TOPPINGS | CHEESE, SOUR CREAM, GUACAMOLE, PICO DE GALLO, ONIONS & CILANTRO

CHIPS & SALSAS

GARDEN SALAD | MIXED GREENS, FRESH SEASONAL VEGETABLES, RANCH & ITALIAN DRESSING

Drinks & Desserts

Drinks

HOSTED BEER & WINE | PER ADULT GUEST

HOUSE WINES AND DRAFT BEER | \$22

HOSTED COCKTAILS | PER ADULT GUEST

HOUSE BRAND \$24 | CALL BRAND \$29 | PREMIUM BRAND | \$36

WINE AT THE TABLE | \$25 BOTTLE

HAVE YOUR TABLES PRE-SET WITH A BOTTLE OF OUR HOUSE CHARDONNAY AND CABERNET

CHAMPAGNE TOAST | \$3 GUEST

CHAMPAGNE AND CIDER AT EACH PLACE SETTING FOR YOUR GUESTS TO TOAST WITH

BYO WINE | \$20 BOTTLE

BRING IN YOUR OWN WINE OR CHAMPAGNE FOR A CORKAGE FEE

SPECIALTY DRINK OPTIONS AVAILABLE UPON REQUEST

BITES \$8 | GUEST

(SELECT FOUR)

Desserts

LEMON BARS

BLONDIE BITES

TUXEDO TRUFFLE CAKE CUPS

CHEESECAKE BITES

CHOCOLATE ECLAIRS

BROWNIE BITES

CHOCOLATE CHIP TOFFEE COOKIE

CREAM PUFFS

FRUIT & BERRY DISPLAY

CAKE CUTTING | \$2

OUTSIDE DESSERTS | \$150 FLAT RATE

Frequently Asked Questions

HOW DO I SECURE MY DATE?

IN ORDER TO OFFICIALLY RESERVE YOUR DATE, WE WILL NEED A SIGNED BANQUET CONTRACT AND DEPOSIT EQUAL TO YOUR SITE FEE.

WHEN ARE MY FINAL NUMBERS AND PAYMENT DUE?

YOUR FINAL GUEST COUNT AND PAYMENT ARE DUE 2 WEEKS BEFORE YOUR EVENT. YOUR FINAL PAYMENT MUST BE MADE BY CREDIT CARD, CASH, OR CASHIER'S CHECK. PERSONAL CHECKS ARE NOT ACCEPTED AS FINAL PAYMENT.

IS THERE ANYTHING MY VENDORS SHOULD KNOW?

YOUR VENDORS HAVE ACCESS TO THE SPACE 2 HOURS BEFORE AND 30 MINUTES AFTER YOUR EVENT. VENDORS MUST BE SELF-SUFFICIENT AND MUST LEAVE THE SPACE AS IT WAS FOUND. ANY

ARE THERE ANY DÉCOR RULES I SHOULD BE AWARE OF?

WE DO NOT ALLOW NAILS, STAPLES, HOOKS, TAPE, CONFETTI, OR GLITTER. CANDLES MUST BE IN CONTAINERS TALLER THAN THE TOP OF THE FLAME AND HAVE AN ENCLOSED BASE. ALL PERSONAL AND RENTAL ITEMS MUST BE REMOVED AT THE END OF YOUR EVENT. CALLIPPE IS NOT RESPONSIBLE FOR ANY ITEMS LEFT BEHIND. ANY DAMAGES WILL RESULT IN ADDITIONAL FEES.

IS THE VENUE HANDICAP ACCESSIBLE?

YES, OUR VENUE IS FULLY HANDICAP ACCESSIBLE.

WHAT TIME DO WE ARRIVE TO SET UP?

YOU HAVE ACCESS UP TO 1 HOUR PRIOR TO YOUR EVENT FOR SET UP. FAMILY MEMBERS AND GUESTS WILL ARRIVE AT YOUR CONTRACTED START TIME.

Decommended Vendors

Bakeries & Sweets

PRIMROSE BAKERY 925.249.1261 SERVICE@PRIMROSEBAKERY.COM

CAKE DELIGHT 925.373.7786 INFO@CAKEDELIGHT.COM

NOLAND'S BAKERY 925.462.3333 NOLANDSCAKESHOP@GMAIL.COM

Photography & Video

HANNAH LEIGH PHOTOGRAPHY WWW.HANNAHLEIGHPHOTO.COM @HANLEIGHPHOTO

ADAM J. CLARK PHOTOGRAPHY 925.456.4825 ADAM@ADAMJCLARKPHOTOGRAPHY.COM Floral

CALLIPPE PRESERVE FLORALS 925.523.8411 EVENTS@PLAYCALLIPPE.COM

BLUSHING FLORALS 510.334.9727 YOLISFLOWERS@GMAIL.COM

DT& Lighting Services

JUSTINTERTAINMENT JUSTIN "DJ JUST-IN" JAMES 415.578.5764

AMOS PRODUCTIONS 800.693.5003 INFO@AMOSPRO.COM

DJ MARK ADDINGTON (925) 399-9887 MARK@MARKADDINGTONEVENTS.COM