

Social Events



THANK YOU FOR CONSIDERING CALLIPPE PRESERVE FOR YOUR UPCOMING EVENT. AT CALLIPPE, YOU CAN ENJOY OUR STUNNING OUTDOOR EVENT SPACE NESTLED ABOVE THE GOLDEN HILLS OF THE TRI-VALLEY AND SURROUNDED BY VIEWS THAT WILL TAKE YOUR BREATH AWAY. THEN AS THE SUN GOES DOWN, YOU AND UP TO 200 GUESTS CAN SPEND THE REST OF THE EVENING CELEBRATING IN OUR OPEN-AIR VISTA VERANDA OVERLOOKING THE BEAUTIFUL PLEASANTON SKYLINE. WE HOPE THAT YOU'LL GIVE US THE OPPORTUNITY TO BE A PART OF YOUR SPECIAL OCCASION.

8500 CLUBHOUSE DRIVE, PLEASANTON, CA 94566
FOR MORE INFORMATION CONTACT 925.426.6666 X7 OR EVENTS@PLAYCALLIPPE.COM
WWW.PLAYCALLIPPE.COM | INSTAGRAM: @CALLIPPEEVENTS

Day Time Event

APRIL – NOVEMBER, THREE HOURS OF EVENT TIME

Site Fee

UP TO 150 GUESTS

UP TO 200 GUESTS

SATURDAYS & HOLIDAYS - \$1,250

SATURDAYS & HOLIDAYS - \$1,750

FRIDAYS & SUNDAYS - \$1,000

FRIDAYS & SUNDAYS - \$1,500

MONDAYS – THURSDAYS - \$750

MONDAYS – THURSDAYS - \$1,250

**PLEASANTON RESIDENTS RECEIVE 25% OFF SITE FEE*

Food & Beverage Minimums

SATURDAYS & HOLIDAYS - \$3,500

FRIDAYS & SUNDAYS - \$2,000

WEEKDAYS - \$1,500

DECEMBER – MARCH, THREE HOURS OF EVENT TIME

Site Fee

UP TO 150 GUESTS

UP TO 200 GUESTS

SATURDAYS & HOLIDAYS - \$750

SATURDAYS & HOLIDAYS - \$1,000

FRIDAYS & SUNDAYS - \$500

FRIDAYS & SUNDAYS - \$750

MONDAYS – THURSDAYS - \$250

MONDAYS – THURSDAYS - \$500

**PLEASANTON RESIDENTS RECEIVE 25% OFF SITE FEE*

Food & Beverage Minimums

SATURDAYS & HOLIDAYS - \$2,000

FRIDAYS & SUNDAYS - \$1,500

WEEKDAYS - \$1,000

**VENUE MUST BE CLEARED BY 2:00PM*

**VENUE FEE IS SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.*

**ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.*

Evening Event

APRIL – NOVEMBER, FIVE HOURS OF EVENT TIME

Site Fee

UP TO 150 GUESTS

SATURDAYS & HOLIDAYS - \$2,500

FRIDAYS & SUNDAYS - \$2,000

MONDAYS – THURSDAYS - \$1,500

UP TO 200 GUESTS

SATURDAYS & HOLIDAYS - \$3,000

FRIDAYS & SUNDAYS - \$2,500

MONDAYS – THURSDAYS - \$2,000

** PLEASANTON RESIDENTS RECEIVE 25% OFF SITE FEE*

Food & Beverage Minimums

SATURDAY & HOLIDAYS - \$9,000

FRIDAYS & SUNDAYS - \$5,500

MONDAYS – THURSDAYS - \$2,500

DECEMBER – MARCH, FIVE HOURS OF EVENT TIME

Site Fee

UP TO 150 GUESTS

SATURDAYS & HOLIDAYS - \$1,500

FRIDAYS & SUNDAYS - \$1,000

MONDAYS – THURSDAYS - \$500

UP TO 200 GUESTS

SATURDAYS & HOLIDAYS - \$1,750

FRIDAYS & SUNDAYS - \$1,250

MONDAYS – THURSDAYS - \$750

** PLEASANTON RESIDENTS RECEIVE 25% OFF SITE FEE*

Food & Beverage Minimums

SATURDAYS & HOLIDAYS - \$4,000

FRIDAYS & SUNDAYS - \$2,500

MONDAYS – THURSDAYS - \$1,500

**VENUE MUST BE CLEARED BY 2:00PM*

**VENUE FEE IS SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.*

**ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.*

What You're Getting

Included

3 TO 5 HOURS OF EVENT TIME
PRE-EVENT ACCESS
DEDICATED DAY OF CONTACT
EXPERIENCED EVENT STAFF
WHITE OR IVORY STANDARD LINEN
YOUR CHOICE OF NAPKIN COLOR
WHITE GARDEN CHAIRS
SET UP OF TABLE READY DÉCOR
60" ROUND GUEST TABLES
TABLES FOR: DESSERTS, GIFTS, SIGN-IN, DJ, ETC.
CHINA, FLATWARE, & GLASSWARE
WATER & LEMONADE STATION
30 MINUTE POST-EVENT ACCESS

Additions

ADDITIONAL TIME \$350 PER HOUR
MORE UPGRADES AVAILABLE UPON REQUEST

*ADDITION SELECTIONS AND UPGRADES ARE DUE 14 DAYS PRIOR TO YOUR EVENT.

Breakfast & Brunch Selections

ALL BREAKFAST AND BRUNCH BUFFETS INCLUDE A COFFEE & JUICE STATION

Eye Opener

\$7 PER PERSON

REGULAR
DECAF
HOT TEA
JUICES
ASSORTMENT OF PASTRIES

Mini Breakfast Bar

\$15 PER PERSON

SCRAMBLED EGGS
BACON
SAUSAGE
COUNTRY POTATOES

Breakfast Buffet

\$19 PER PERSON

SCRAMBLED EGGS
BACON
SAUSAGE
COUNTRY POTATOES
FRUIT
PASTRIES

Pleasanton Taste

\$24 PER PERSON

SCRAMBLED EGGS
BACON
SAUSAGE
COUNTRY POTATOES
EGGS BENEDICT
FRENCH TOAST CASSEROLE
FRESH FRUIT
BUTTERMILK BISCUITS

California Savory

\$33 PER PERSON

SCRAMBLED EGGS
BACON
SAUSAGE
COUNTRY POTATOES
EGGS BENEDICT
FRENCH TOAST CASSEROLE
SMOKED SALMON PLATTER
CARVED HAM
CAESAR SALAD
PASTA SALAD
FRESH FRUIT
BUTTERMILK BISCUITS
ASSORTED DESSERT BITES

*ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*MENU SELECTIONS AND FINAL HEADCOUNT DUE 14 DAYS PRIOR TO YOUR EVENT.

*ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

*MENU TASTINGS NOT INCLUDED WITH SOCIAL EVENTS

Lunch Buffet Selections

ALL LUNCH BUFFETS INCLUDE A LEMONADE & WATER STATION

Outdoor Griller BBQ

\$26 PER PERSON

MARINATED TRI-TIP
BBQ CHICKEN
MACARONI AND CHEESE
POTATO SALAD
CAESAR SALAD
FRENCH ROLLS
COOKIES

Tex-Mex Fusion

\$23 PER PERSON

CHICKEN
CARNITAS
TORTILLAS
RICE
BEANS
TOPPINGS
CHIPS & SALSA
CHURROS

Picnic Basket

\$19 PER PERSON

COLD CUT SANDWICHES
CHICKEN PESTO SANDWICHES
PULLED PORK SLIDERS
HOUSE CHIPS
CAESAR SALAD
COOKIES

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Appetizer Menu

Callippe Displayed

\$8 PER PERSON*

FRESH SEASONAL FRUIT AND VEGETABLE DISPLAY
CHARCUTERIE BOARD

Displayed & Butler's Combination

\$13 PER PERSON*

FRESH SEASONAL FRUIT AND VEGETABLE DISPLAY
CHARCUTERIE BOARD
AND CHOOSE 2 FROM THE BUTLER'S SELECTION OPTIONS BELOW

Butler's Selections

\$17 PER PERSON*

(CHOOSE FOUR)

* ADD \$1 PER PERSON

BRUSCHETTA (V)

BEEF TERIYAKI SKEWERS

CAPRESE SKEWERS (V) (GF)

ARTICHOKE DIP ON GARLIC CROSTINI (V)

TEMPURA CHICKEN SKEWERS WITH KOREAN BBQ SAUCE

SEASONED STEAK CROSTINI TOPPED CREAMY HERB HORSE RADISH

MARINATED MUSHROOM STUFFED WITH ITALIAN SAUSAGE

MEATBALLS SIMMERED IN BARBEQUE SAUCE

SAMOSAS WITH MINT CHUTNEY (V)

SMOKED SALMON FLATBREAD

SPICY CAULIFLOWER

COCONUT SHRIMP*

WONTON POKE*

DIABLO SHRIMP*

Late Night Snacks

\$10 PER PERSON*

(SELECT TWO)

MEATBALL SLIDERS

CHEESEBURGER SLIDERS

FRIED CHICKEN & WAFFLE BITES

CHICKEN & CHEESE TAQUITOS

CHICKEN WINGS

HOUSE FRIES (V)

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*MENU SELECTIONS AND FINAL HEADCOUNT DUE 14 DAYS PRIOR TO YOUR EVENT.

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Buffet Menu Selections

ALL BUFFET OPTIONS COME WITH CHOICE OF PENNE MARINARA OR PENNE CREAMY PESTO AND GARLIC MASHED POTATOES OR ROSEMARY ROASTED POTATOES, SEASONAL VEGETABLES, HACIENDA SALAD, CAESAR SALAD, AND WARM BREAD ROLLS WITH BUTTER.

The Chef's Buffet

\$45 PER PERSON*

CHEF'S CARVING STATION WITH SLOW ROASTED PRIME RIB WITH AU JUS & HORSERADISH
CHOICE OF BAKED SALMON OR CHICKEN WITH HOUSE MADE SAUCE
INCLUDES ALL SIDES LISTED ABOVE

The Preserve Buffet

\$40 PER PERSON*

MARINATED TRI-TIP WITH HOUSE MADE SAUCE
CHICKEN WITH HOUSE MADE SAUCE
INCLUDES ALL SIDES LISTED ABOVE

The Vista Buffet

\$35 PER PERSON*

CHICKEN BREAST WITH HOUSE MADE SAUCE
INCLUDES ALL SIDES LISTED ABOVE

UPGRADES/SUBSTITUTIONS AVAILABLE UPON REQUEST

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*MENU SELECTIONS AND FINAL HEADCOUNT DUE 14 DAYS PRIOR TO YOUR EVENT

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*MENU TASTINGS NOT INCLUDED WITH SOCIAL EVENTS

Plated Dinner Menu

AVAILABLE FOR GROUPS OF **60** OR LESS

FOR ALL PLATED MEALS, CLIENTS ARE REQUIRED TO PROVIDE PLACE CARDS
FOR EACH GUEST INDICATING THEIR ENTREE SELECTION.

Starters (SELECT ONE)

HACIENDA SALAD - MIXED BABY GREENS, APPLES, CRUMBLLED FETA CHEESE & CANDIED PECANS WITH MAPLE VINAIGRETTE

CALLIPPE CAESAR - ROMAINE LETTUCE, GARLIC CROUTONS, ROMANO CHEESE, CAESAR DRESSING

VISTA SPINACH SALAD - FRESH SPINACH, ALMONDS, RED ONIONS, & MANDARIN ORANGES WITH CITRUS VINAIGRETTE

Main Course (SELECT TWO)

FILET MIGNON - TARRAGON BÉARNAISE SAUCE, SEASONAL VEGETABLES, ROASTED GARLIC & ROSEMARY RED POTATOES
\$47 PER PERSON*

SLOW ROASTED PRIME RIB - ROASTED GARLIC MASHED POTATOES & FRESH SEASONAL VEGETABLES
\$47 PER PERSON*

STUFFED CHICKEN BREAST - MUSHROOMS, SPINACH, AND FETA CHEESE WITH A DEMI-GLACE SERVED WITH SEASONAL VEGETABLES & CREAMY RISOTTO RICE
\$39 PER PERSON*

WINE BRAISED CHICKEN WITH SEASONAL VEGETABLES & MASHED POTATOES
\$39 PER PERSON*

BAKED SALMON PICCATA - HOMEMADE PICCATA SAUCE SERVED WITH SEASONAL VEGETABLES & CREAMY RISOTTO RICE
\$40 PER PERSON*

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Bar Options

*ALL HOSTED BAR PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGE SERVICE FOR 5 HOURS AND ARE PRICED PER ADULT GUEST. PACKAGES MUST BE CONSECUTIVE AND BEGIN AT COCKTAIL HOUR.

Premium Brand Package:

KETEL ONE VODKA, TANQUERAY GIN, PATRON TEQUILA, BACARDI LIGHT RUM, JAMESON WHISKEY, BULLEIT BOURBON, HOUSE SPARKLING, HOUSE CHARDONNAY & CABERNET SAUVIGNON & 4 BEERS ON DRAFT

1 HOUR: **\$24.00** | 2 HOURS: **\$29.00** | 3 HOURS: **\$34.00** | 4 HOURS: **\$39.00** | 5 HOURS: **\$44.00**

Call Brand Package:

TITOS VODKA, BEEFEATER GIN, EL JIMADOR REPOSADO TEQUILA, CAPTAIN MORGAN SPICED RUM, BUSHMILLS IRISH WHISKEY, JACK DANIELS WHISKEY, HOUSE SPARKLING, HOUSE CHARDONNAY & CABERNET SAUVIGNON & 4 BEERS ON DRAFT

1 HOUR: **\$19.00** | 2 HOURS: **\$23.00** | 3 HOURS: **\$27.00** | 4 HOURS: **\$31.00** | 5 HOURS: **\$35.00**

Club Brand Package:

HOUSE VODKA, HOUSE GIN, HOUSE TEQUILA, HOUSE RUM, HOUSE WHISKEY, HOUSE SCOTCH, HOUSE SPARKLING, HOUSE CHARDONNAY & CABERNET SAUVIGNON & 4 BEERS ON DRAFT

1 HOUR: **\$17.00** | 2 HOURS: **\$20.00** | 3 HOURS: **\$23.00** | 4 HOURS: **\$26.00** | 5 HOURS: **\$29.00**

Beer & Wine Package:

HOUSE WINE INCLUDING SPARKLING, CHARDONNAY, AND CABERNET & 4 BEERS ON DRAFT

1 HOUR: **\$14.00** | 2 HOURS: **\$17.00** | 3 HOURS: **\$20.00** | 4 HOURS: **\$23.00** | 5 HOURS: **\$26.00**

Non-Alcoholic Beverage Service (5 Hours)

\$4.00/PER PERSON

ASSORTED SOFT DRINKS, ICED TEA, LEMONADE, HOT COFFEE AND HOT TEA (AT THE BAR)

CORKAGE:

YOU ARE WELCOME TO BRING IN YOUR OWN WINE AT \$20 CORKAGE PER 750 ML. BOTTLE. PAYMENT FOR CORKAGE OR ON-CONSUMPTION BAR IS DUE THE NIGHT OF YOUR EVENT. CORKAGE FEES ARE NON-REFUNDABLE AND NON-NEGOTIABLE.

NO HOST BAR:

\$150 BAR SET UP FEE 1 BARTENDER PER 100 PER GUESTS AND \$50 FOR EACH ADDITIONAL BARTENDER

*ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

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Dessert Options

Deluxe Dessert Bar

\$10 PER PERSON*

TRIO OF DESSERT BARS
CHOCOLATE MOUSSE CUPS
ASSORTED COOKIES
ASSORTED CHEESECAKE BITES
CREAM PUFFS
CHURROS

By The Slice

\$6 PER PERSON*

(PICK TWO)
APPLE PIE
BERRY PIE
CHEESECAKE
CHOCOLATE CREAM PIE

Dessert Bites

\$6 PER PERSON*

TRIO OF DESSERT BARS
ASSORTED COOKIES

Bring Your Own Dessert

CAKE CUTTING: \$2 PER PERSON
OUTSIDE DESSERTS FEE: \$150 (FLAT RATE)

*ALL FOOD & BEVERAGE CHARGES ARE SUBJECT TO 22% SERVICE CHARGE AND ALL APPLICABLE TAXES.

*MENU SELECTIONS AND FINAL HEADCOUNT DUE 14 DAYS PRIOR TO YOUR EVENT

*ALL PRICES SUBJECT TO CHANGE UNTIL CONTRACT IS SIGNED.

*MENU TASTINGS NOT INCLUDED WITH SOCIAL EVENTS

Frequently Asked Questions

DOES CALLIPPE PROVIDE A DAY OF CONTACT?

TO HELP WITH MANY OF THE NEEDS YOU MAY HAVE ON THE DAY OF YOUR EVENT, CALLIPPE PROVIDES A DEDICATED REPRESENTATIVE(S) AS YOUR POINT OF CONTACT. YOUR CALLIPPE REPRESENTATIVE(S) WILL BE WITH YOU DURING THE CONTRACTED HOURS FOR YOUR EVENT.

ARE CANDLES ALLOWED IN THE VISTA PATIO ROOM?

YES, CANDLES ARE ALLOWED IN THE RECEPTION AREA IN APPROVED CANDLEHOLDERS. HOST WILL BE RESPONSIBLE FOR ANY FEES RESULTING FROM DAMAGES. CANDLES WILL BE LIT ONCE.

CAN WE BRING IN VENDORS NOT ON YOUR LIST?

YES, THOUGH WE LOVE THE VENDORS ON OUR LIST, THEY ARE RECOMMENDED, NOT REQUIRED.

IS THERE PARKING ONSITE?

YES, WE HAVE 156 STALLS FOR SELF-SERVE PARKING, WITH AN OVERFLOW LOT AVAILABLE WHEN NECESSARY.

DO YOU REQUIRE SECURITY?

NO, WE DO NOT REQUIRE HOWEVER IF YOU WOULD LIKE SECURITY AT YOUR EVENT, WE CAN ARRANGE IT FOR AN ADDITIONAL FEE.

HOW DO I MAKE A PAYMENT?

WE ACCEPT PAYMENTS IN CASH, CHECK, AND CREDIT CARDS. UNFORTUNATELY, WE CANNOT ACCEPT PERSONAL CHECKS FOR YOUR FINAL PAYMENT.

ARE VENDOR MEALS AVAILABLE?

YES, YOU WILL RECEIVE 50% OFF THE DINNER COST OF ALL NON-GUEST VENDORS STAYING THROUGHOUT YOUR EVENT.

ARE KID'S MEALS AVAILABLE?

YOU CAN EITHER HAVE CHILDREN GO THROUGH THE BUFFET LINE WITH THE REST OF YOUR GUESTS OR CHOOSE A MORE KID FRIENDLY OPTION.

CAN I REQUEST ALCOHOL NOT BE SERVED AT MY EVENT?

SINCE OUR BAR WILL REMAIN OPEN TO GOLFERS AND THE PUBLIC, WE DO NOT STOP SERVING ALCOHOL FOR EVENTS.

IS THERE A DISCOUNT FOR PLEASANTON RESIDENTS?

YES, ALL PLEASANTON RESIDENTS QUALIFY FOR THE 25% RESIDENT DISCOUNT OFFERED ON THE VISTA PATIO SITE RENTAL FEE. PROOF OF RESIDENCY MUST BE PROVIDED IN ORDER TO RECEIVE THE DISCOUNT.

WHAT IF I HAVE LAST MINUTE CANCELLATIONS?

WE UNFORTUNATELY CANNOT OFFER REFUNDS AFTER YOUR FINAL PAYMENT AND GUEST COUNT HAVE BEEN GIVEN 2 WEEKS BEFORE YOUR EVENT.

DOES CALLIPPE HAVE ANY AUDIOVISUAL EQUIPMENT ONSITE?

WE HAVE A TV MOUNTED IN OUR RECEPTION SPACE THAT YOU'RE WELCOME TO USE FOR PRESENTATIONS. WE ALSO HAVE A BLUETOOTH COMPATIBLE PA SPEAKER AND MICROPHONE AVAILABLE FOR RENT.

Policy & Regulations Agreement

FOOD & BEVERAGE MINIMUMS – CALLIPPE PROVIDES THE CATERING FOR ALL EVENTS HOSTED AT OUR VENUE. ALL EVENTS MUST MEET THE CORRESPONDING FOOD & BEVERAGE MINIMUM BEFORE TAX AND GRATUITY.

RESERVING YOUR DATE – IN ORDER TO CONFIRM YOUR DATE, THIS POLICY AND REGULATIONS AGREEMENT AND A BANQUET CONTRACT MUST BE SIGNED AND RECEIVED ALONG WITH A DEPOSIT EQUIVALENT TO YOUR SITE RENTAL FEE. DEPOSITS ARE NONREFUNDABLE.

MENU TASTINGS? MENU TASTINGS ARE NOT INCLUDED WITH SOCIAL EVENTS. PRIVATE OR CUSTOM MENU TASTING CAN BE SCHEDULED BASED ON VENUE AVAILABILITY FOR AN ADDITIONAL FEE OF \$250.

EVENT COORDINATOR – CALLIPPE'S EVENT COORDINATOR IS AVAILABLE TO HELP YOU REVIEW YOUR PLANNING ELEMENTS AS THEY PERTAIN TO THE USE OF THE VENUE. WE OFFER UP TO A MAXIMUM TOTAL OF 2 HOURS OF HELP WITH PRE-EVENT PLANNING. IN PERSON MEETINGS AVAILABLE BY APPOINTMENT ONLY.

DECORATIONS – 30 MINUTES BEFORE YOUR EVENT WE INVITE YOU TO BRING IN YOUR PERSONAL ITEMS. ALL ITEMS MUST BE APPROVED, FINISHED, CLEARLY MARKED, AND READY FOR PLACEMENT. WE DO NOT ALLOW NAILS, STAPLES, HOOKS, TAPE, CONFETTI, GLITTER, RICE, SEED, OR FAKE ROSE PETALS. SOME RESTRICTIONS FOR CANDLES APPLY. ALL PERSONAL AND RENTAL ITEMS MUST BE REMOVED AT THE END OF YOUR EVENT UNLESS APPROVED BY EVENT COORDINATOR. CALLIPPE IS NOT RESPONSIBLE FOR ANY ITEMS LEFT BEHIND. ADDITIONAL LABOR CHARGES FOR EXTENSIVE DÉCOR SET UP/BREAKDOWN MAY APPLY. ANY DAMAGES WILL RESULT IN ADDITIONAL CLEAN UP FEES.

VENDORS – CALLIPPE LOOKS FORWARD TO PARTNERING WITH YOUR APPROVED VENDORS. VENDORS MUST BE PROFESSIONAL, SELF-SUFFICIENT, AND MUST ADHERE TO OUR POLICIES AND REGULATIONS. VENDOR ACCESS BEGINS 1 HOURS PRIOR AND ENDS 1 HOUR AFTER CONTRACTED EVENT TIME. ACCESS MAY BE GRANTED SOONER BASED ON VENUE AVAILABILITY.

VENUE HOURS AND ACCESS – CONTRACTED EVENT TIME MUST BE OBSERVED. YOU WILL HAVE ACCESS TO THE VENUE UP TO 30 MINUTES PRIOR AND 30 MINUTES AFTER YOUR EVENT.

GOLF COURSE ETIQUETTE:

GUESTS DO NOT HAVE ACCESS TO GOLF CARTS OR THE GOLF COURSE INCLUDING THE DRIVING AND PUTTING RANGE AND ADJACENT GOLF RELATED AREAS. CHILDREN MUST BE UNDER ADULT SUPERVISION AT ALL TIMES FOR SECURITY AND SAFETY REASONS. NORMAL RESTAURANT AND GOLF ACTIVITY WILL BE ON-GOING THE DAY OF YOUR EVENT HOWEVER YOUR CONTRACTED EVENT SPACE(S) WILL NOT BE ACCESSIBLE TO THE PUBLIC.

RESPECTING OUR NEIGHBORS – WE RESPECT OUR NEIGHBORS AND UPHOLD THE PLEASANTON NOISE ORDINANCE. AMPLIFIED SOUND MUST BE DONE BY 10:30 PM. SPEED LIMITS MUST BE OBSERVED WHEN TRAVELING TO AND FROM CALLIPPE.

LIABILITY: OUTSIDE LIQUOR OR BEER IS NOT PERMITTED ON THE PROPERTY UNDER ANY CIRCUMSTANCE. ANY LIQUOR OR BEER BROUGHT IN BY GUESTS WILL BE CONFISCATED. CALLIPPE RESERVES THE RIGHT TO DISCONTINUE SERVICE TO ANY/ALL GUESTS AT ANY TIME DURING YOUR EVENT.

HOST IS RESPONSIBLE FOR INFORMING GUESTS AND VENDORS OF ALL POLICIES AND REGULATIONS LISTED IN ABOVE AGREEMENT. HOST WILL ASSUME FULL RESPONSIBILITY OF ANY MISCONDUCT BY GUESTS AND VENDORS DUE TO OMISSION OF POLICIES AND REGULATIONS LISTED IN THIS AGREEMENT.

I HAVE READ AND UNDERSTAND AND WILL ABIDE BY THE STIPULATIONS OF THIS AGREEMENT.

SIGNATURE: _____ DATE: _____

CLIENT NAME: _____ DAY OF EVENT: _____

Recommended 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

DJ & Lighting Services

JUSTINTERTAINMENT
JUSTIN "DJ JUST-IN" JAMES
415.578.5764

AMOS PRODUCTIONS
800.693.5003
INFO@AMOSPRO.COM

Décor & Signage

PLEASANTON RENTALS
925.468.0624
INFO@PLEASANTONRENTALS.COM

Floral

CALLIPPE PRESERVE FLORALS
925.426.6666 x7
EVENTS@PLAYCALLIPPE.COM

BLUSHING FLORALS
510.334.9727
YOLISFLOWERS@GMAIL.COM

Transportation

BLACK TIE TRANSPORTATION
925.398.6260
WWW.BLACKTIETRANS.COM

LIVERMORE WINE TROLLEY
925.989.0421
CONTACT@LIVERMOREWINETROLLEY.COM

Hotel Accommodations

ALOFT HOTEL
MICHELE CLARK
925.248.8500
WWW.ALOFT DUBLINPLEASANTON.COM

DOUBLETREE HOTEL- PLEASANTON
925.737.5611

PLEASANTON MARRIOTT
925.847.6000

Hair & Make-Up

NINE TWO FIVE SALON
BRIANNA CASTRO, OWNER
925.705.8681
NINETWOFIVESALON.COM