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.
Day Time Event

April – November, Three hours of event time

**Site Fee**

<table>
<thead>
<tr>
<th>Up to 150 Guests</th>
<th>Up to 200 Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturdays &amp; Holidays - $1,250</td>
<td>Saturdays &amp; Holidays - $1,750</td>
</tr>
<tr>
<td>Fridays &amp; Sundays - $1,000</td>
<td>Fridays &amp; Sundays - $1,500</td>
</tr>
<tr>
<td>Mondays – Thursdays - $750</td>
<td>Mondays – Thursdays - $1,250</td>
</tr>
</tbody>
</table>

*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**

<table>
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<tr>
<th>Up to 150 Guests</th>
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<tr>
<td>Saturdays &amp; Holidays - $750</td>
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</tr>
<tr>
<td>Fridays &amp; Sundays - $500</td>
<td>Fridays &amp; Sundays - $750</td>
</tr>
<tr>
<td>Mondays – Thursdays - $250</td>
<td>Mondays – Thursdays - $500</td>
</tr>
</tbody>
</table>

*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**

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<tr>
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</tr>
<tr>
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*Pleasanton Residents Receive 25% off Site Fee*

**Food & Beverage Minimums**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Saturday &amp; Holidays - $9,000</td>
<td>Saturdays &amp; Holidays - $3,000</td>
</tr>
<tr>
<td>Fridays &amp; Sundays - $5,500</td>
<td>Saturdays &amp; Holidays - $2,500</td>
</tr>
<tr>
<td>Mondays – Thursdays - $2,500</td>
<td>Saturdays &amp; Holidays - $2,000</td>
</tr>
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### December – March, Five hours of event time

**Site Fee**

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<tr>
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<td>Mondays – Thursdays - $750</td>
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*Pleasanton Residents Receive 25% off Site Fee*

**Food & Beverage Minimums**

<p>| | |</p>
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<tbody>
<tr>
<td>Saturday &amp; Holidays - $4,000</td>
<td>Saturdays &amp; Holidays - $2,500</td>
</tr>
<tr>
<td>Fridays &amp; Sundays - $2,500</td>
<td>Saturdays &amp; Holidays - $2,000</td>
</tr>
<tr>
<td>Mondays – Thursdays - $1,500</td>
<td>Saturdays &amp; Holidays - $1,500</td>
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</table>

*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

*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.
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*Menu tastings not included with social events
## Appetizer Menu

**Collippe Displayed**
- Fresh Seasonal Fruit and Vegetable Display
- Charcuterie Board

$8 per Person*

**Displayed & Butler's Combination**
- Fresh Seasonal Fruit and Vegetable Display
- Charcuterie Board
- And Choose 2 from the Butler’s Selection Options Below

$13 per Person*

**Butler’s Selections**

*(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 Horseradish
- 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*

$17 per Person*

**Late Night Snacks**

*(Select Two)*

- Meatball Sliders
- Cheeseburger Sliders
- Fried Chicken & Waffle Bites
- Chicken & Cheese Taquitos
- Chicken Wings
- House Fries (V)

$10 per Person*

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*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
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

*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
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, crumbled 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*

*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
*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 Sparking, 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:**

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.

*All Prices Subject To Change Until Contract Is Signed.*
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.
 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.
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 hour 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

Decor & 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.ALOFTDUBLINPLEASANTON.COM

Doubletree Hotel- Pleasanton
925.737.5611

Pleasanton Marriot
925.847.6000

Hair & Makeup

Nine Two Five Salon
Brianna Castro, Owner
925.705.8681
NINETWOFIVESALON.COM