



Wedding Site Information & Fees

Room	Capacity	Privacy
Vista Patio	200	yes
Vista Main Dining Room	70	semi
Both	270	semi

Site Fee Information

Season	0-150 Guest	0-150 Guest	151+ Guests	151+ Guests
	Non-Resident	Resident	Non-Resident	Resident
November– March	\$750	\$500	\$1250	\$1000
April– October	\$1500.00	\$1000.00	\$2000.00	\$1500.00

Site Fee includes the following:

- 5 Hours for Event plus 3 hours of Event Set Up
- Tables, chairs, glassware, china, silverware and serving items
(Candles, upgraded china, chairs, props etc. available for an additional charge)
- White or Ivory linens tablecloths and select color napkins
- Bartender and bar set up (ice, glassware and serving items included)
- Personalized event planning by Callippe Preserve Event Coordinator
- On-site coordination on the day of the event

Other Fees

- Additional Hours \$500/hour
- Ceremony Set Up & Breakdown \$350.00
- Upgraded Linen Rental available for additional charge
- Cake Cutting Fee \$2/person

Food & Beverage Minimums & Other Information

Day	Nov-Mar	Apr-Oct
Friday or Sunday	\$500	\$3000
Saturday	\$1000	\$6000

Food & Beverage Minimums– All events must meet the Food & Beverage Minimum corresponding to event day. Minimums must be met before tax and gratuity.

Reserving Your Date–In order to confirm the date chosen, a contract must be signed and received along with a deposit equivalent to the site fee.

Resident Rates–Pleasanton residents qualify for a Resident discount. Proof of residents must be provided in order to receive the discount.

Event Coordinator– Callippe provides an Event Coordinator to help you through the planning of your event and the day of your event. You can schedule your appointments as needed.

Wedding Rehearsal - Rehearsals are hosted the week of the wedding date at no additional cost. All arrangements must be made with Callippe Event Coordinator.

Vendors– Callippe welcomes all licensed vendors to our facility. We have provided a list of vendors we recommend but will gladly allow any vendor to work at our facility.

Venue Set-Up Access– Access will be granted 3 hours prior to event start time. Access may be granted sooner based on venue bookings.

Ceremony Set-Up– Ceremony will be set up 1 hour prior to ceremony scheduled start time. Please inform us if you will be decorating the ceremony site.

Parking– Callippe Preserve Golf Course has 157 spaces open to all event guests.

Venue Hours– All events must end at 10:30 pm.



Hors d' Oeuvres Menu

Displayed

Fresh Seasonal Fruit Platter

Seasonal Vegetable Display with Creamy Dip

Select Domestic and Imported Cheeses
With French Bread Slices and Assorted Crackers
\$6.95 per person*

Station/Passed Combination

Fresh Seasonal Fruit Platter

Seasonal Vegetable Display with Creamy Dip

Select Domestic and Imported Cheeses
With French Bread Slices and Assorted Crackers

Choose 2 Passed Options
\$10.95 per person*

Passed

(Choose four)

Prawn Cocktail

Artichoke Dip on Garlic Crostini

Smoked Salmon Crostini with Red Onions and Capers

Brochette Roma Toasted Baguette with Fresh Garlic, Basil, and Tomatoes

Marinated Mushroom stuffed with Italian Sausage

Seasoned Steak Crostini topped with Swiss and Horseradish

Meatballs simmered in Barbeque Sauce

Crispy Chicken Wings tossed in Buffalo or Barbeque Sauce

\$15.95 per person*

The heavy Hors d' oeuvres will be taken care of and replenished for 1-2 hours
All Food & Beverage Charges are subject to 20% service charge and all applicable taxes.

*All prices subject to change until contract is signed.



Buffet Menu Selection

The Chefs Buffet

Slow Roasted Prime Rib with Bourbon Sauce

Baked Salmon Piccata with Capers, White Wine & Lemon Butter Sauce

Penne Alfredo

Garlic Mashed Potatoes

Seasonal Vegetable

Mixed Baby Greens with Apples, Gorgonzola, Candied Pecans & Maple Vinaigrette

Vista Caesar Salad

\$37.95 per person*

The Preserve

Marinated Tri-Tip with Ginger-Sesame Glaze or Red Wine Mushroom Sauce

Breast of Chicken Marsala with Mushrooms, Tomatoes, & Prosciutto Ham

Penne Pomodoro with Fresh Tomatoes, Garlic, Basil & White Wine

Garlic Mashed Potatoes

Seasonal Vegetable

Mixed Baby Greens with Raspberry Vinaigrette

Vista Caesar Salad

\$32.95 per person*

The Vista

Breast of Chicken with a Creamy Artichoke Sauce

Stuffed Roasted Pork Loin with Apples & Prosciutto Ham with Demi Glaze Sauce

Garlic Mashed Potatoes

Seasonal Vegetable

Mixed Baby Greens with Raspberry Vinaigrette

Vista Caesar Salad

\$30.95 per person*

All Food & Beverage Charges are subject to 20% service charge and all applicable taxes.

*All prices subject to change until contract is signed.



Plated Dinner Menu

Available for groups of 60 or less

Starters (Select One)

Hacienda Salad-Mixed Baby Greens, Apples, Gorgonzola & Candied Pecans with Maple Vinaigrette

Callippe Caesar-Romaine Lettuce, Garlic Croutons, Romano Cheese, Creamy Garlic Dressing

Vista Spinach Salad- Fresh Spinach, Almonds, Red Onions, & Mandarin Oranges with Citrus Vinaigrette

Main Course (Select two)

Slow Roasted Prime Rib- Roasted Garlic Mashed Potatoes & Fresh Seasonal Vegetables **\$37.95***

Baked Salmon Piccata- Homemade Piccata Sauce served with Seasonal Vegetables & Rice Pilaf **\$32.95***

Stuffed Chicken Breast- Prosciutto Ham, Mushrooms, Spinach Feta Cheese with a Demi Glaze served with Seasonal Vegetables & Creamy Risotto Rice **\$31.95***

Filet Mignon- Tarragon Béarnaise Sauce, Seasonal Vegetables, Roasted Garlic & Rosemary Red Potatoes **\$36.95***

Sea Bass Filet- Tropical Salsa, Rice Pilaf and Seasonal Vegetables **\$32.95***

Stuffed Pork Loin- Stuffed with Almonds, Raisins, Apples, & Brie Cheese, Apple Demi Glaze Sauce, Seasonal Vegetables & Blue Cheese Mashed Potatoes **\$33.95***

DUET- Combination of two entrees from above (4oz. /4oz.) **\$39.95***

All Food & Beverage Charges are subject to 20% service charge and all applicable taxes.

*All prices subject to change until contract is signed.



Bar Options

All three options make it easy to stay within a reasonable budget.

Option 1: Offer a limited host bar

With this option, you can host the cocktails in the bar up to a specific dollar amount. Once you have reached the specified amount, it will move to cash bar.

Option 2: Offer a selected host bar

With this option, you would host a selected menu. Beer & Wine for example. This would be charged based on consumption. All other items would be a cash bar.

Option 3: Do not offer a hosted bar

With this option, you would not offer any alcoholic beverages and your guests would pay for any alcoholic beverage themselves.

Beer by the Keg:

For your convenience, we offer beers by the keg.

Domestic: \$325.00

Bud

Budlight

Coors

Coors Light

Miller Genuine Draft

Miller Light

Premium: \$425.00

Sierra Nevada

Pyramid Hefeweisen

Stella Artois

Blue Moon

Newcastle

*Other brands available

Please meet with Callippe Food & Beverage Manager to get more information.

All Food & Beverage Charges are subject to 20% service charge and all applicable taxes.

*All prices subject to change until contract is signed.



Wine List

	Bottle
<i>Sparkling</i>	
2010 Kenwood Vineyards <i>Yulupa Sonoma Coast Sparkling</i>	\$15.95*
2010 Korbel Brut <i>California Sparkling</i>	\$7/split*
<i>Whites</i>	
2010 Sycamore Lane <i>California Chardonnay</i>	\$15.95*
2010 Kenwood Vineyards <i>Yulupa Sonoma Coast Chardonnay</i>	\$15.95*
2010 7 Heavenly <i>Lodi Appellation Chardonnay</i>	\$24.95*
2010 Concannon Selected Vineyards <i>Central Coast Chardonnay</i>	\$24.95*
2010 Concannon Selected Vineyards <i>Central Coast Sauvignon Blanc</i>	\$24.95*
2010 Wente Vineyards Riva Ranch <i>Arroyo Seco, Monterey Chardonnay</i>	\$32.95*
<i>Reds</i>	
2010 Concannon Selected Vineyards <i>Central Coast Merlot</i>	\$24.95*
2010 Concannon Selected Vineyards <i>Central Coast Cabernet Sauvignon</i>	\$24.95*
2009 6th Sense <i>Lodi Appellation Syrah</i>	\$28.95*
2008 7 Deadly Zins <i>Lodi Appellation Zinfandel</i>	\$28.95*
2009 Wente Vineyards Southern Hills <i>Livermore Cabernet Sauvignon</i>	\$32.95*

*All Food & Beverage Charges are subject to 20% service charge and all applicable taxes.

*All prices subject to change until contract is signed.