Wedding Site Information & Fees

Site Fee Information

<table>
<thead>
<tr>
<th>Room</th>
<th>Capacity</th>
<th>Privacy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vista Patio</td>
<td>200</td>
<td>yes</td>
</tr>
<tr>
<td>Vista Main Dining Room</td>
<td>70</td>
<td>semi</td>
</tr>
<tr>
<td>Both</td>
<td>270</td>
<td>semi</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Day</th>
<th>Nov-Mar</th>
<th>Apr-Oct</th>
</tr>
</thead>
<tbody>
<tr>
<td>Friday or Sunday</td>
<td>$500</td>
<td>$3000</td>
</tr>
<tr>
<td>Saturday</td>
<td>$1000</td>
<td>$6000</td>
</tr>
</tbody>
</table>

**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 Pomodore 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*

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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*

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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.

<table>
<thead>
<tr>
<th>Domestic: $325.00</th>
<th>Premium: $425.00</th>
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<tbody>
<tr>
<td>Bud</td>
<td>Sierra Nevada</td>
</tr>
<tr>
<td>Budlight</td>
<td>Pyramid Hefeweisen</td>
</tr>
<tr>
<td>Coors</td>
<td>Stella Artois</td>
</tr>
<tr>
<td>Coors Light</td>
<td>Blue Moon</td>
</tr>
<tr>
<td>Miller Genuine Draft</td>
<td>Newcastle</td>
</tr>
<tr>
<td>Miller Light</td>
<td>*Other brands available</td>
</tr>
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</table>

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

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### Wine List

#### Sparkling

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2010</td>
<td>Kenwood Vineyards</td>
<td>Yulupa Sonoma Coast Sparkling</td>
<td>$15.95*</td>
</tr>
<tr>
<td>2010</td>
<td>Korbel Brut</td>
<td>California Sparkling</td>
<td>$7/split*</td>
</tr>
</tbody>
</table>

#### Whites

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2010</td>
<td>Sycamore Lane</td>
<td>California Chardonnay</td>
<td>$15.95*</td>
</tr>
<tr>
<td>2010</td>
<td>Kenwood Vineyards</td>
<td>Yulupa Sonoma Coast Chardonnay</td>
<td>$15.95*</td>
</tr>
<tr>
<td>2010</td>
<td>7 Heavenly</td>
<td>Lodi Appellation Chardonnay</td>
<td>$24.95*</td>
</tr>
<tr>
<td>2010</td>
<td>Concannon Selected Vineyards</td>
<td>Central Coast Chardonnay</td>
<td>$24.95*</td>
</tr>
<tr>
<td>2010</td>
<td>Concannon Selected Vineyards</td>
<td>Central Coast Sauvignon Blanc</td>
<td>$24.95*</td>
</tr>
<tr>
<td>2010</td>
<td>Wente Vineyards Riva Ranch</td>
<td>Arroyo Seco, Monterey Chardonnay</td>
<td>$32.95*</td>
</tr>
</tbody>
</table>

#### Reds

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2010</td>
<td>Concannon Selected Vineyards</td>
<td>Central Coast Merlot</td>
<td>$24.95*</td>
</tr>
<tr>
<td>2010</td>
<td>Concannon Selected Vineyards</td>
<td>Central Coast Cabernet Sauvignon</td>
<td>$24.95*</td>
</tr>
<tr>
<td>2009</td>
<td>6th Sense</td>
<td>Lodi Appellation Syrah</td>
<td>$28.95*</td>
</tr>
<tr>
<td>2008</td>
<td>7 Deadly Zins</td>
<td>Lodi Appellation Zinfandel</td>
<td>$28.95*</td>
</tr>
<tr>
<td>2009</td>
<td>Wente Vineyards Southern Hills</td>
<td>Livermore Cabernet Sauvignon</td>
<td>$32.95*</td>
</tr>
</tbody>
</table>

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