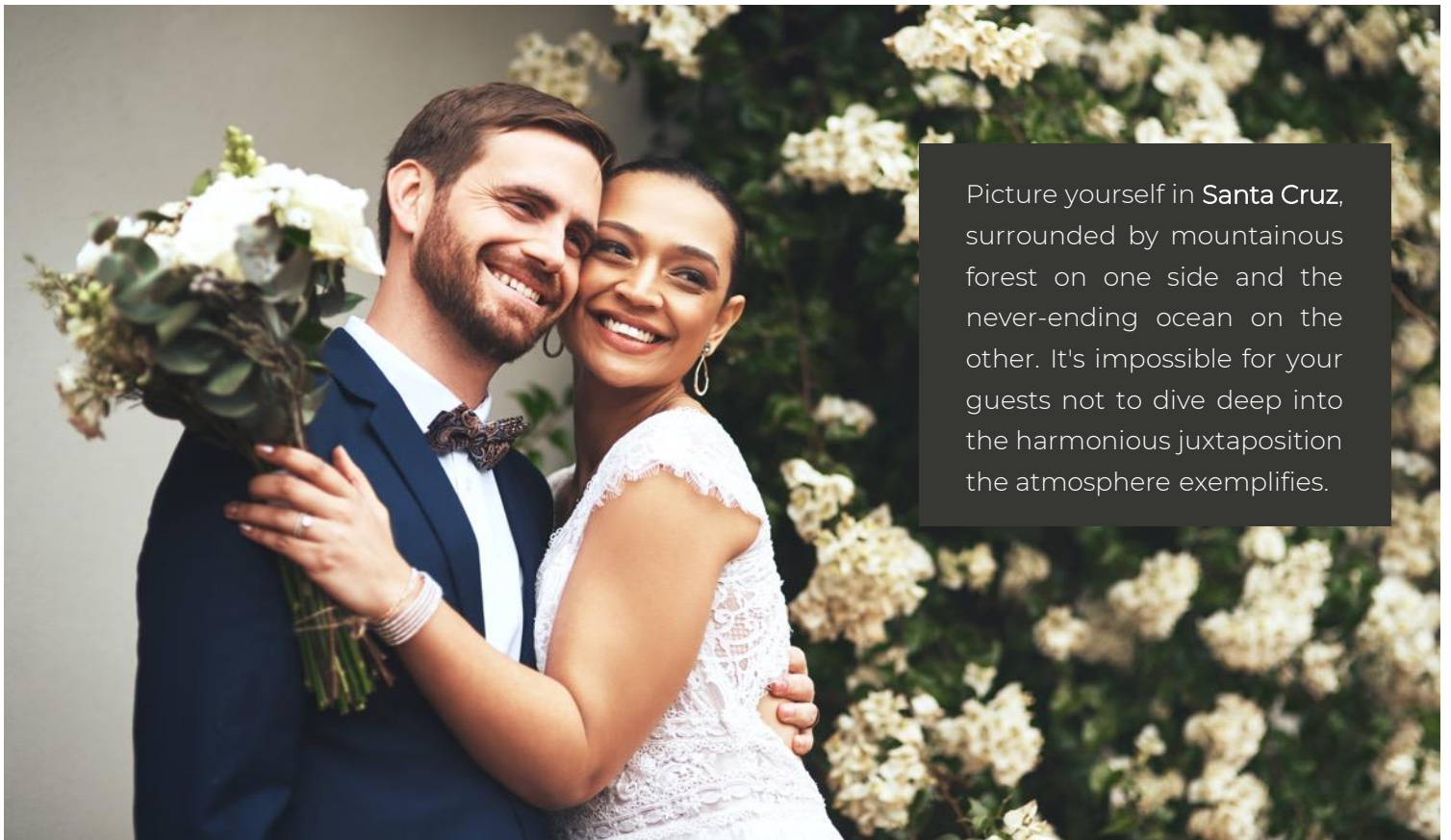


Eat Drink *and*
Get Married
AT HOTEL PARADOX



PARADOX

AUTOGRAPH COLLECTION®
HOTELS



Picture yourself in **Santa Cruz**, surrounded by mountainous forest on one side and the never-ending ocean on the other. It's impossible for your guests not to dive deep into the harmonious juxtaposition the atmosphere exemplifies.

EXPECT THE UNEXPECTED

AT HOTEL PARADOX

Four Event Space Options

Envision yourself hosting your wedding or reception in one of the four event venues at our contemporary hotel or under the shade of the redwood trees in San Lorenzo Riverfront Park next door.

Up to 300 guests

Hotel Paradox hosts the largest hotel ballroom in town with over 4,400 square feet of event space. Invite up to 300 guests when you book our largest venue.



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Congratulations!

You're engaged and planning one of the most special events, your wedding. We wish you happy planning! Sit back, relax, and work your way through our packages. We look forward to helping you plan a beautiful event for you and your guests.

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HOTEL PARADOX

WEDDING PLANNING GUIDE



We are honored to serve you on your special day.
Please contact our events team to begin planning.

1. Select your date. If you're flexible, let us know and we'll help you decide.
2. Select your event space and determine ideal room setups.
3. Select guest accommodations: contracted room block or courtesy rate.
4. Select a Wedding Package.
5. Select additional event types such as Welcome Dinner, After-Party, or Brunch (If applicable).
6. Select menus.
7. Select vendors and send details to the hotel along with your weekend run-of-show:
 - Wedding Coordinator
 - Photographer
 - Specialty equipment rentals
 - Wedding cake
 - Flowers/Decorations
8. When soliciting RSVPs, request special dietary information from guests and communicate those to the hotel in advance.
9. Send final guest count for catering (including an exact count of each entree for plated dinners). Due by noon, 4 business days prior to arrival.
10. Eat, drink and get married at Hotel Paradox!



THINKING BEYOND THE MAIN EVENT

A WEEKEND INSPIRED BY YOU

Make once-in-a-lifetime yours with a host of signature moments for guests to celebrate you and your future together. Hotel Paradox is your partner to curate a personalized experience from the first guest arrival to the farewell brunch, and everything in between.

Rehearsal Dinner and Welcome Party

Gather just the VIPs for an intimate rehearsal dinner or host all your family and friends for a heartfelt welcome party, or a hybrid of one after the other.

Late Night Bar / After-Party

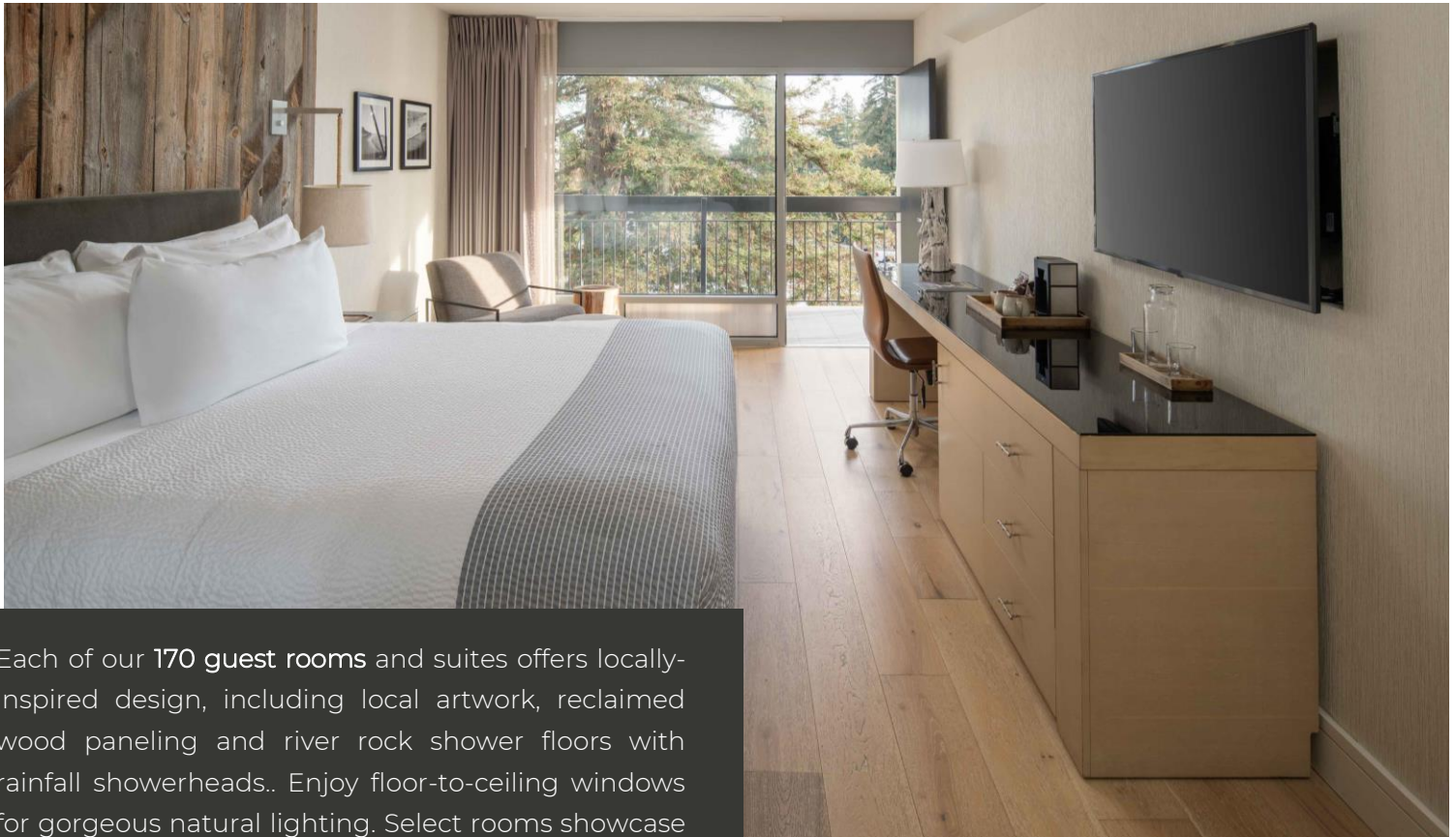
Keep the party going after-hours with drinks and late-night bites at our bar. Advance planning required and fees apply for an after-hours bar experience.

Wedding Reception

Your guests will relish our menus that highlight local, sustainable California cuisine with fresh ingredients, available plated, buffet-style or roaming.

Brunch

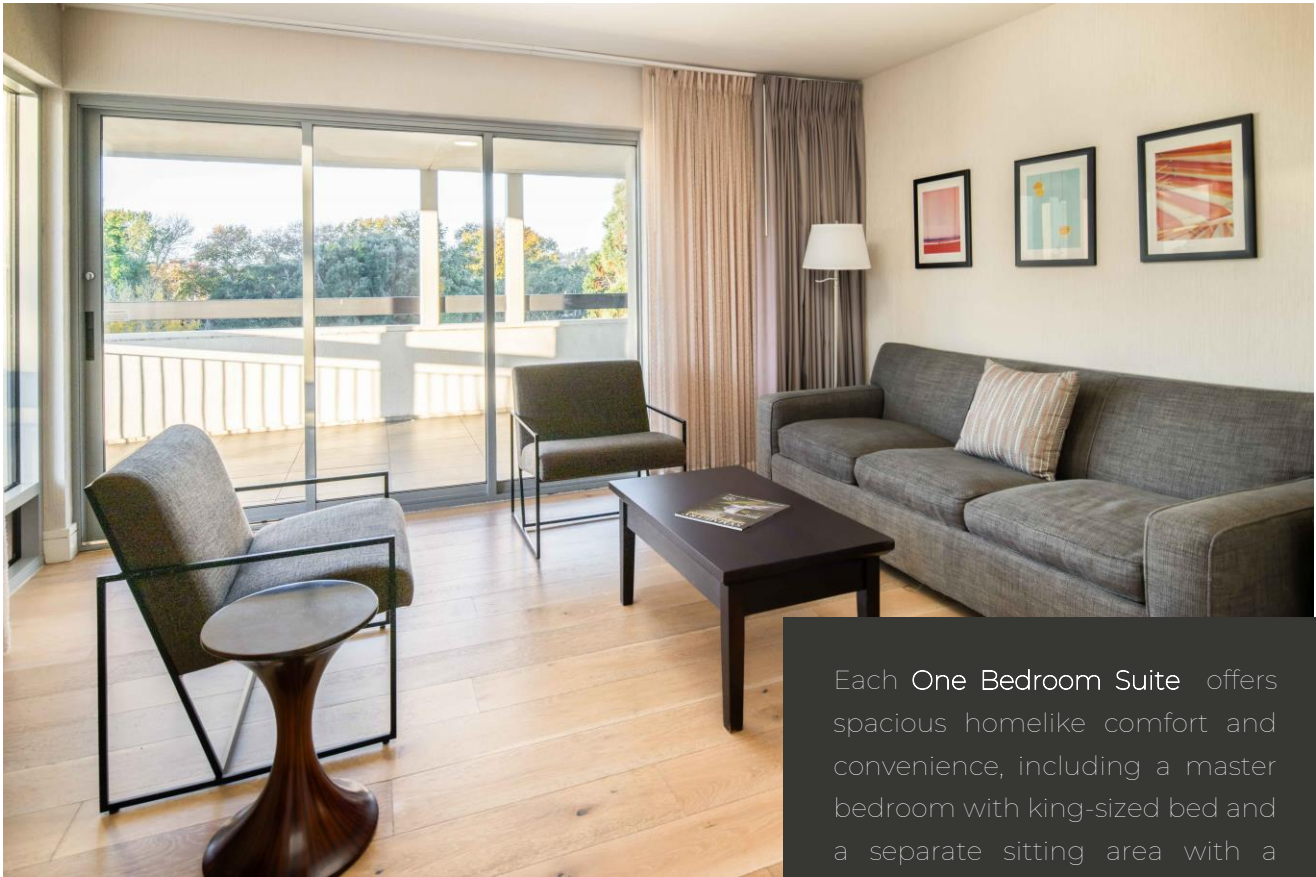
Refined or casual, a farewell brunch offers an intimate moment for good-byes and a final thank you to guests for sharing in the occasion.



Each of our 170 guest rooms and suites offers locally-inspired design, including local artwork, reclaimed wood paneling and river rock shower floors with rainfall showerheads.. Enjoy floor-to-ceiling windows for gorgeous natural lighting. Select rooms showcase views of the vibrant pool scene and patio lounge.

OVERNIGHT GUEST ACCOMMODATIONS

Contracted Room Block	Courtesy Rate
Treat your invited guests to discounted hotel rooms with a minimum block of 10 rooms, included in your contract to lock in the best savings.	Unsure of the travel needs of your guests? Opt-in to our no strings attached courtesy rate, with up to 15% off regular rates.
Financial Commitment Required	No Commitment
Contract Required	Contract Not Required
Rooms Close Together By Request	Unfortunately, we are not able to accommodate rooms close together
Guaranteed rate for all guests who reserve before cut-off date in the block	Availability not guaranteed; rates generally increase closer to arrival date
Discount at least 20% off best rate	Discount up to 15% off best rate



Each **One Bedroom Suite** offers spacious homelike comfort and convenience, including a master bedroom with king-sized bed and a separate sitting area with a pullout sleeper sofa.

SUITES

For the Happy Couple

When you're ready to call it a night you'll want to lay your head somewhere comfortable and convenient.

Complete Package Includes suite upgrade at the standard rate for 1 night

Elevated Package Includes suite upgrade at the standard rate for 2 nights

Exhilarated Package Includes suite upgrade at the standard rate for 2 nights

See our Reception Packages on page 19 for more details.

For the Bridal Party

Many of our couples like to book a Suite to use as a Bridal Suite or Groomsmen Suites for the wedding party to get ready together.

Cypress Room with Patio

535 SQ FT

Under a canopy of café lights and the evergreen bows of Redwood trees, this intimate indoor/outdoor space is ideal for an engagement party, rehearsal dinner, first look or a small ceremony & reception.

Max capacity 30



South Poolside Deck

1,500 SQ FT

Featuring a large central fire pit and scattered lounge seating, the south pool deck is well-suited for bridal shower, rehearsal dinner, welcome party, cocktail hour, or farewell brunch.

Max capacity 100 / 10:00pm curfew

Sequoia Ballroom

1,100 SQ FT to 4,400 SQ FT

Our premier space is the most versatile and available as a whole or divided into four separate sections. The ballroom provides space for rehearsal dinner, welcome party, ceremony, cocktail hour, reception, or farewell brunch.

Capacity variable 40 to 300

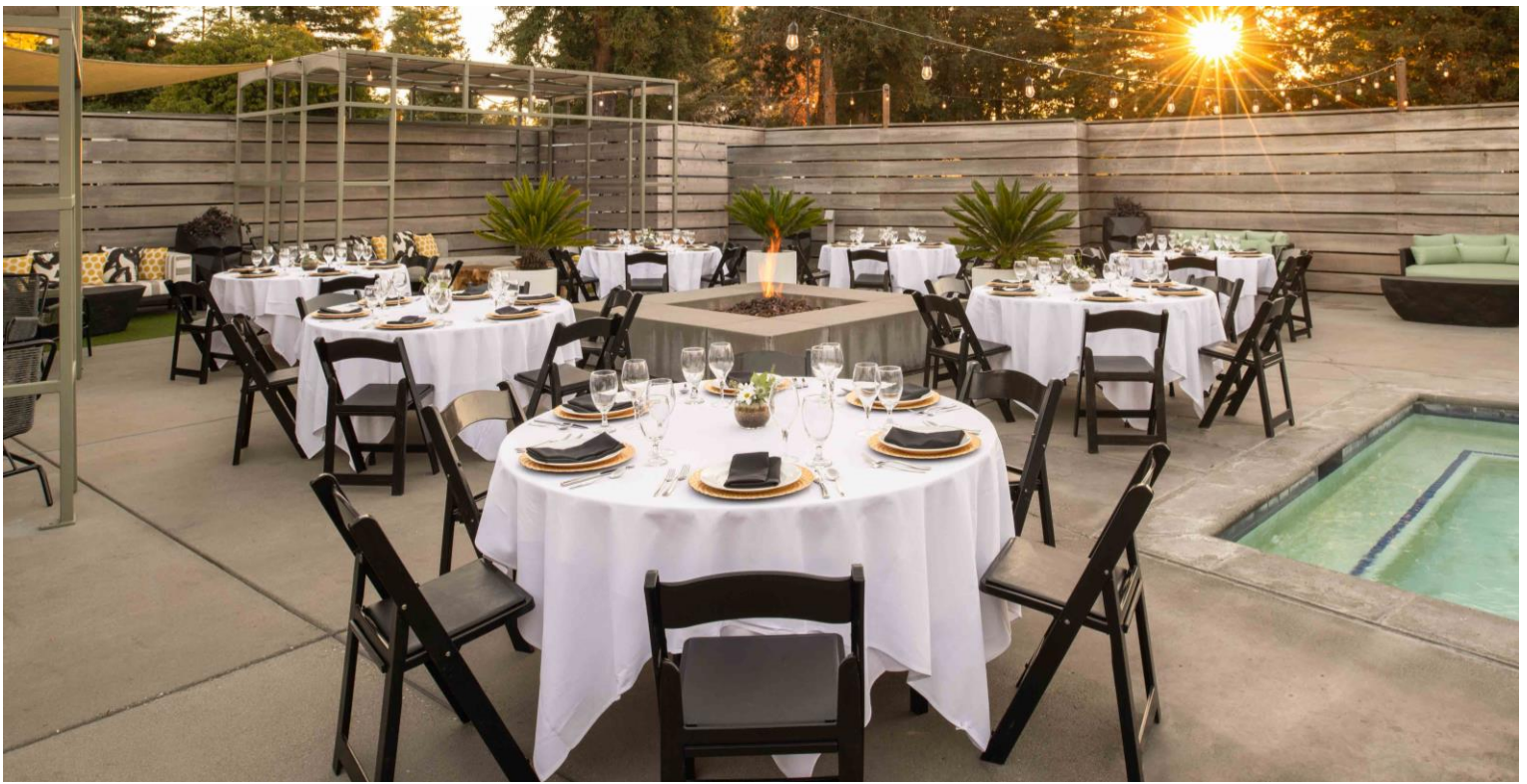


Solaire Breezeway

450 SQ FT

For an elegant dinner under the stars or a cozy yet casual cocktail reception, the Solaire breezeway is a favorite for intimate events.

Max capacity 40 / 10:00pm curfew



Rehearsal Dinner

Groups of 19 Guests or Fewer

Tableside Guest Choice of Entree

- Menus are Chef's curation and seasonally inspired, includes a minimum of three courses
- Optional starter course: family-style shared appetizers (+\$14/person)
- Tableside guest choice between two salad options and between four entrée options
- Desserts can be family-style / shared or tableside selection
- Prices starting at \$85/person

Good to Know...

All menus can be friendly to those with dietary restrictions – simply notify the hotel of your guests' individual needs four weeks in advance of arrival so menus can be customized

Groups of 20 Guests or More

Pre-Selected Buffet or Plated Menu

- Choose between buffet-style service or plated tableside presentation of a pre-selected menu
 - Sample pre-selected menus on pages 11 and 12.

Welcome Party

Invite all the out-of-towners, or just invite everyone!

An opportunity to meet and greet a day or two before the ceremony, the welcome party is a favorite tradition of destination weddings and is growing in popularity for all nuptials.

Imagine Your Ideal...

- Tray-passed hors d'oeuvres
- Chef action stations & displays
- A full buffet-style dinner
- Desserts & drinks
- Hosted bar, cash bar, or a hybrid



Consider A Menu Theme...

- Santa Cruz locale-inspired
- Wedding couple's hometown favorites or family favorites
- Share a taste of the honeymoon plans (Italy, France, Hawaii, etc.)

Optional Enhancements...

- Fresh floral centerpieces
- Live musician or entertainment
- Linen/napkins in your colors

We'll handle the details.
You enjoy the moments.

REHEARSAL DINNER AND WELCOME PARTY MENUS



THEME BUFFETS

Available for a minimum of 20 guests, prices listed per person

Beach Barbeque | \$55

SALADS (SELECT TWO)

FARM GREENS | baby greens, shaved fennel, oranges, flowers, citrus vinaigrette
CLASSIC CAESAR | romaine, parmesan, lemon, garlic croutons, traditional Caesar dressing
THE BLT | red onion, bacon, cherry tomato, garlic croutons, ranch dressing
BERRY & SPINACH SALAD | toasted pine nuts, blueberries, strawberries, flowers, sherry vinaigrette

MAINS (SELECT TWO)

GRILLED BBQ CHICKEN BREAST
SANTA MARIA STYLE TRI-TIP | chimichurri, salsa roja, horseradish cream
GRILLED SHRIMP SCAMPI
ST. LOUIS STYLE BBQ PORK RIBS
GRILLED BBQ SALMON (+\$7/person upcharge)
TRADITIONAL SEAFOOD BOIL (+\$14/person upcharge) | seasonal seafood selection, corn on the cob, potatoes, smoked sausage

ALWAYS INCLUDED

Grilled Seasonal Vegetables, Mac & Cheese, Baked Beans, Potato Salad, Honey Jalapeno Cornbread

DESSERTS (SELECT TWO)

MIXED BERRY COBBLER | mascarpone whipped cream, seasonal berries
LEMON TARTLETS | whipped lemon cream cheese, grapes, seasonal berries
SEASONAL CHEESECAKE | blueberry, raspberry, mango
COOKIES & BROWNIES | oatmeal, chocolate chip, peanut butter, fudge brownies

California Slider Bar | \$45

SALADS (SELECT TWO)

FIELD SALAD | baby greens, shaved vegetables, oranges, flowers, chevre, pistachios, citrus vinaigrette
CLASSIC CAESAR | romaine, parmesan, lemon, garlic croutons, traditional Caesar dressing
ICEBERG WEDGE | red onion, bacon, cherry tomato, blue cheese, balsamic reduction
BERRY & SPINACH SALAD | toasted pine nuts, blueberries, strawberries, flowers, sherry vinaigrette

MAINS (SELECT TWO)

ANGUS CHEESEBURGERS | brioche buns, pickles, lettuce, tomato, onion, mayo, cheddar
PULLED PORK SANDWICHES | bbq sauce, arugula, pickled onions
MARY'S ROASTED BBQ OR SPICY FRIED CHICKEN | lettuce, tomato, onion, cheddar, brioche bun
SANTA MARIA STYLE TRI-TIP SANDWICHES | arugula, spicy aioli, pickled onions, hoagie roll

ALWAYS INCLUDED

Grilled Portabella Burgers with Seasonal Jam & Caramelized Onions, House Potato Chips & House-made Dips, Seasoned French Fries with House Condiments

DESSERTS (SELECT TWO)

ASSORTED CUPCAKES | vanilla, chocolate and chef's seasonal selection
LEMON TARTLETS | whipped lemon cream cheese, grapes, seasonal berries
SEASONAL CHEESECAKE | blueberry, raspberry, mango
COOKIES & BROWNIES | oatmeal, chocolate chip, peanut butter, fudge brownies

REHEARSAL DINNER AND WELCOME PARTY MENUS



THEME BUFFETS

Available for a minimum of 20 guests, prices listed per person

Santa Cruz Taqueria | \$65

SALADS (SELECT TWO)

GREEN SALAD | iceberg & romaine, roma tomatoes, red onion, roast corn, cilantro-lime vinaigrette
CLASSIC CAESAR | romaine, parmesan, lemon, garlic croutons, traditional Caesar dressing
SIMPLE SALAD | mixed greens, cherry tomatoes, rainbow carrots, cucumber, radish, herb vinaigrette
AVOCADO SALAD | romaine, cucumber, red onion, avocado, radish, citrus herb vinaigrette

BUILD YOUR OWN TACO BAR

GRILLED SEASONED MARY'S CHICKEN
SANTA MARIA STYLE TRI-TIP
GRILLED CHILI LIME SHRIMP
Corn and Flour Tortillas, Pico de Gallo, Salsa Roja, Guacamole, Chopped Fresh Onions, Cabbage

ALWAYS INCLUDED

Grilled Seasonal Vegetables, Vegan Refried Beans, Mexican Rice, Tortilla Chips

DESSERTS (SELECT TWO)

TRES LECHES CUPCAKES | freshly whipped cream, berries
TROPICAL FRUIT SALAD | Pineapple, Berries, Grapes, Sweet Crema, Coconut
LEMON TARTLETS | whipped lemon cream cheese, grapes, seasonal berries

Central Coast Specialties | \$85

SALADS (SELECT TWO)

FARM GREENS | baby greens, shaved fennel, local berries, oranges, flowers, citrus vinaigrette
BEET SALAD | arugula, goat cheese, oranges, toasted hazelnuts, burnt orange vinaigrette
STRAWBERRY SPINACH SALAD | strawberries, blueberries, flowers, chevre, honey lemon dressing
WINTER SALAD | dino kale, roasted butternut squash, apples, quinoa, pomegranates vinaigrette

MAINS (SELECT THREE)

GRILLED CHICKEN BREAST | marsala
FLAT IRON STEAK | chimichurri
FILET MIGNON | red wine jus
KING SALMON | chili glaze
GRILLED HALIBUT | lemon beurre blanc
JUMBO SHRIMP SCAMPI | lemon, parsley
SEARED DUCK | plum sauce
PORK TENDERLOIN | salsa verde

ALWAYS INCLUDED

Ratatouille Vegetable with Tomato Ragout and Braised Greens, Garlic Mashed Potatoes, Lemon Rosemary Risotto, Charred Broccolini & Carrots, Roasted Brussel Sprouts and Root Vegetables

DESSERTS (SELECT TWO)

CHOCOLATE TORTE | raspberry puree, Chantilly cream, cocoa powder, chocolate drizzle
LEMON TARTLETS | whipped lemon cream cheese, grapes, seasonal berries
SEASONAL CHEESECAKE | whipped mascarpone, fresh berries
EUCALYPTUS POACHED PEAR | Riesling reduction, sunflower granola, mascarpone cream
POT DE CRÈME | candied hazelnuts, whipped cream, toffee caramel

REHEARSAL DINNER AND WELCOME PARTY MENUS

3-COURSE PLATED

One entrée per guest, maximum of three entrees for the entire party, to include one vegan. Preselection of entrée required. Final entree counts due to hotel at least four business days prior to the event. Entrée selection determines base price per person.

Your Signature Selections

SALAD COURSE (SELECT ONE FOR THE ENTIRE PARTY)

FARM GREENS | baby greens, shaved fennel, local berries, oranges, flowers, citrus vinaigrette
BEET SALAD | arugula, goat cheese, oranges, toasted hazelnuts, burnt orange vinaigrette
STRAWBERRY SPINACH SALAD | strawberries, blueberries, flowers, chevre, honey lemon dressing
RAINBOW VEGETABLE CRUDITÉ | beet hummus, tzatziki, olives
GRILLED PEACH SALAD | arugula, burrata cheese, garlic croutons, basil oil, honey lemon dressing
RAINBOW VEGETABLE CRUDITÉ | beet hummus, tzatziki, olives
THE GREEK | baby greens, carrots, tomatoes, cucumbers, feta, picked basil, italian dressings
THE BLT | bacon, cherry tomato, cucumber, radish, blue cheese dressing
WINTER SALAD | dino kale, roasted butternut squash, apples, quinoa, pomegranates vinaigrette
FRISÉE SALAD | hard boiled eggs, kalamata olives, feta, sun dried tomato aioli
ENDIVE SALAD | shaved apples, pickled shallots, goat cheese, chives, honey lemon dressing

ENTRÉE COURSE (SELECT UP TO THREE, TO INCLUDE ONE VEGAN ENTRÉE, DENOTED "(V)" BELOW)

GRILLED CHICKEN BREAST | mushroom risotto, grilled seasonal vegetables, chive oil | \$70
CHILI GLAZED SALMON | couscous, pepper confetti, pea puree, orange segments, furikake | \$85
GRILLED SEA BASS | tomato & corn risotto, lemon beurre blanc, micro cilantro | \$80
SEARED HALIBUT | purple potato mash, garlic green beans & bell peppers, mango aloha sauce | \$80
SEAFOOD PASTA | shrimp, scallops, clams, saffron sauce, tomato garlic confit, micro basil | \$80
BONE-IN PORK CHOP | seasonal vegetable medley, garlic mashed potato, hard apple cider gravy | \$70
BBQ SHORT RIBS | herb polenta, broccolini, baby carrots, horseradish cream | \$75
GRILLED TRI-TIP | garlic whipped potatoes, broccolini, baby carrots, balsamic reduction | \$80
GRILLED SKIRT STEAK | saffron rice, garlic green beans & bell peppers, chimichurri | \$80
NY PEPPER STEAK | roasted cauliflower, broccoli, carrots, red potatoes | \$90
LOCAL TOWER | grilled eggplant, zucchini, tomatoes, basil, macadamia cheese, tomato pesto (v) | \$65
SPRING PEA HARVEST RISOTTO | smoked shiitake, cherry tomatoes, asparagus, basil | \$65
WILD MUSHROOM RAVIOLI | basil pesto, tomato garlic confit, charred asparagus | \$65
BUTTERNUT SQUASH RAVIOLI | vegan brown butter, fried sage, cashew cream (v) | \$65
ASPARAGUS TART | dill whipped tofu feta, roasted heirloom tomatoes, basil pesto (v) | \$65

DESSERT COURSE (SELECT ONE FOR THE ENTIRE PARTY)

STRAWBERRY SHORTCAKE | whipped cream, strawberry sauce
CHOCOLATE DIPPED CHURROS | spiced chocolate sauce, cinnamon sugar
MINI PIES | choice of strawberry, apple, blackberry, peach, or blueberry
SEASONAL BREAD PUDDING | candied ginger, whipped mascarpone
MIXED BERRY COBBLER | vanilla bean ice cream
TIRAMISU | espresso, cocoa, ladyfingers, chocolate, fresh berries
CANNOLI | orange scented whipped ricotta, chocolate drizzle, fresh berries
FRUIT TARTS | lemon custard, strawberries, blueberries, kiwi, shortbread crust
COOKIES & BROWNIES | oatmeal, chocolate chip, peanut butter, fudge brownies

Administrative fee of 10%, mandatory gratuity of 16% and prevailing tax will apply to all listed prices. All events require a contract with food & beverage minimum spending commitment in addition to the facility rates listed herein. Additional terms and conditions apply, see contract for details.

REHEARSAL DINNER AND WELCOME PARTY MENUS

RECEPTION-STYLE

The welcome party is a “travel day” for many guests. A reception format with food served throughout is a great way to give guests flexibility to arrive and depart on their own schedule. An assortment of tray-passed and displayed hors d’oeuvres, potentially complemented by a displayed station or two, can be hearty-enough to serve as a dinner-replacement.

TRAY-PASSED OR DISPLAYED HORS D’OEUVRES

Priced per piece, minimum order of 25 pieces per selection.

Vegetarian (v) denotes vegan (gf) denotes gluten-free

- MUSHROOM SOUFFLES | cashew cheese stuffed (v) | \$5
- WILD MUSHROOM CROQUETTES | smoked paprika aioli, parsley | \$5
- FRESH SPRING ROLLS | beet medley, carrot, cucumber, mango, baby greens, sweet chili (v) | \$5
- CAPRESE BURRATA CROSTINI | micro basil, pearl balsamic | \$5
- MEDITERRANEAN FALAFEL BITES | tzatziki, mint | \$5
- PHYLO CARAMELIZED ONION TART | chevre, basil | \$5
- BAKED BRIE BITES | puff pastry, mixed berry compote | \$5
- SPINACH & ARTICHOKE FLATBREAD | provolone, roasted garlic, mozzarella | \$5
- GOUDA MAC & CHEESE CROQUETTES | smoked paprika aioli | \$5

Seafood (gf) denotes gluten-free

- HALIBUT CEVICHE TOSTADA | tropical fruit salsa | \$7
- AVOCADO SHRIMP CUCUMBER BITES | Thai chili, sesame seeds | \$7
- AHI TUNA WONTONS | sashimi grade tuna, guacamole, ponzu, Thai chili, micro cilantro | \$7
- BACON WRAPPED SHRIMP | mango puree, rosemary, fresh flowers | \$7
- CHILI GLAZED SALMON BITES | edamame puree, citrus salad | \$7
- CRAB ARANCINI | lemon aioli & micro basil | \$7
- SMOKED SALMON CUCUMBER | caper dill cheese | \$7

From Farm to Ranch (gf) denotes gluten-free

- BACON WRAPPED BLUE CHEESE DATES | fresh thyme, balsamic reduction | \$6
- BRIE, FIG JAM, & SERRANO HAM CROSTINI | toasted sourdough | \$6
- CROQUETTES DE JAMON | ham, potato, white cheddar, panko fried | \$6
- PROSCIUTTO, BRIE, & APPLE FLATBREAD | arugula, balsamic reduction | \$6
- SPANISH EMPANADAS | beef or vegetable, with chipotle sour cream | \$6
- BUFFALO CHICKEN CROQUETTES | blue cheese stuffed, microgreens | \$6

How much should I order?

- “Light” appetizers – Ample for 30 to 45 minutes of service pre-dinner
Chef recommends 5 to 7 pieces per person
- “Moderate” appetizers – Up to 90 minutes of service, with or without a meal to follow
Chef recommends 8 to 12 pieces per person
- “Heavy” appetizers – Up to 3 hours of service; sufficient to replace dinner
Chef recommends 16+ pieces per person



RECEPTION-STYLE

DISPLAYED STATIONS

Priced per platter for one hour of continuous service, additional time available at a fee.
Planner note: Displayed stations are equivalent to 4 pieces per person when compared to hors d'oeuvres from the prior page.

CHEESE & CHARCUTERIE BOARD

regional and imported cheeses, artisanal salumi, nuts, dried fruits, olives, preserves, crackers
platter serves 25 guests | \$500
platter serves 50 guests | \$850

FRESH SLICED FRUIT & BERRIES

seasonal selection of sliced fresh fruit & berries
platter serves 25 guests | \$250
platter serves 50 guests | \$400

VEGETABLE CRUDITE

sliced seasonal vegetables with assorted dips
platter serves 25 guests | \$280
platter serves 50 guests | \$425

BAKED BRIE

warmed brie in flaky toasted pastry, served with preserves, nuts, dried fruit, bread and crackers
platter serves 25 guests | \$375
platter serves 50 guests | \$580

CHILLED COASTAL SEAFOOD

fresh oysters on the half-shell, jumbo shrimp cocktail, white fish ceviche & chips
custom size platter, minimum 25 guests | market price

JUST DESSERTS

selection of cookies, brownies, bars and miniature desserts
platter serves 25 guests | \$240
platter serves 50 guests | \$380

ENHANCEMENTS

ACOUSTIC LIVE JAZZ MUSICIAN priced per hour per musician, max three musicians | \$350

CARICATURE ARTIST up to three continuous hours in one event space | \$600

FRESH FLORALS greenery with white floral, priced per arrangement | \$80

SPECIALTY LINEN choice of floor length linen and napkin color, priced per table | \$45

UPLIGHTING package includes up to 6 lights in one event space | \$600

OUTDOOR HEATERS up to 4 heaters in one event space, max 3 hours | \$450



PRIVATE EVENT BAR

CASH BAR PRICE LIST

Offerings vary. Priced per drink, standard pour (12 oz beer, 5 oz wine, 1.5 oz spirits). List prices include applicable mandatory gratuity, administrative fee and sales tax.

BEER

- domestic | \$8
- specialty and import | \$10
- craft and local | \$12

WINE

- house | \$14
- premium | \$16
- regional and super premium | \$18

SPIRITS

- house | \$15
- premium | \$18
- super premium | \$20 - \$36 (market price based on spirit)

HOST BAR PRICE LIST

Offerings vary. Priced per drink, standard pour (12 oz beer, 5 oz wine, 1.5 oz spirits). Prices listed below will be assessed an additional 16% mandatory gratuity, 10% administrative fee and 9.25% sales tax. Billed based on actual consumption. Unless otherwise requested by the event host, host bar shall include availability of selections from all tiers, except regional and super premium wines, and super premium liquors.

BEER

- domestic | \$7
- import | \$8
- craft and local | \$9

WINE

- house | \$12
- premium | \$14
- regional and super premium | \$15

SPIRITS

- house | \$13
- premium | \$16
- super premium | \$18 - \$30 (market price based on spirit)

Bartender fee of \$150 shall apply per 50 guests, based on final guarantee count of guests, up to 3 hours of continuous service. Prices apply to private banquet/catering events only. Solaire Restaurant + Bar is priced independently from banquet/catering private events.

CEREMONY

IN SAN LORENZO PARK

RATES

Saturdays: Starting at \$3,000

Fridays & Sundays: \$2,000

Tuesday - Thursday: \$1,500

Included

- Special event permit/processing
- One hour of event time
- Fruit infused water station
- Unity, gift & guest book tables
- Lapel mic and speaker
- Standing easels for welcome signs, large photos & seating charts
- Use of up to (2) hotel rooms for bridal party prep the morning of the ceremony
- Setup & breakdown of event space
- Complimentary ceremony rehearsal and walk through prior to your event arranged by appointment and subject to availability by venue
- Complimentary overnight stay in a King Suite for the day before or the day of the ceremony

Please note, ceremonies require a professional day-of wedding coordinator





FULL BALLROOM RENTAL

THE RECEPTION

Included

- Use of Space for up to 5 Hour Event Time
- Sweetheart, Gift, Registration, and Cake Tables
- House tables, Linens and Chairs
- China, Glassware & Flatware
- Dance Floor
- 3 Votive Candles Per Table
- Set Up & Breakdown of Your Event Space
- Complimentary Tasting Arrangements
- Valet Parking
- Security
- Power and tables/chairs for approved vendors (DJ, photo booth, etc.)

OFF-PEAK Rental Pricing

November, December, January,
February, March, April
Saturday: \$1,850
Friday & Sunday: \$1,500
Tuesday - Thursday: \$1,200

PEAK Rental Pricing

May, June, July, August,
September, October
Saturday: \$2,750
Friday & Sunday: \$1,900
Tuesday - Thursday: \$1,700

Administrative fee of 10%, mandatory gratuity of 16% and prevailing tax will apply to all listed prices. All events require a contract with food & beverage minimum spending commitment in addition to the facility rates listed above. Sundays on a 3-day weekend will be priced as a Saturday. Additional terms and conditions apply, see contract for details.

RECEPTION PACKAGES

Everything included for an unforgettable experience

Complete Package

\$110 per person

Includes:

- Up to 60-minute cocktail hour with house selection of beer, wine and spirits
- Your choice of 3 tray-passed hors d'oeuvres during the cocktail hour (see page 12 for selections)
- Your choice of buffet dinner (see page 14 for selections) or plated dinner (see page 13 for selections)
- Chef's assorted miniature desserts station or waived cake plating fee
- After-dinner coffee and hot tea station
- Black house chairs
- Ivory or black house linens with ivory or black napkin, votive candles
- Bartender(s), 1 per 75 guests
- House sparkling wine or cider toast
- Suite upgrade at the standard room rate for one night stay for the wedding couple

Elevated Package

\$130 per person

Includes the Complete Package above, PLUS the following:

- Upgraded regional and local selection of beer, wine and spirits at the afore mentioned cocktail hour
- One additional tray-passed hors d'oeuvres selection during the cocktail hour
- Upgraded gold, silver, ivory or black Chiavari chairs, or wooden cross-back chairs
- Choice of upgraded table linens with choice of napkin color (over 100 options available)
- Gold, silver or wooden chargers
- Suite upgrade at the standard room rate for one additional night of stay for the wedding couple

Exhilarated Package

\$190 per person

Includes the Elevated Package above, PLUS the following:

- Beer and wine service for up to 4 continuous hours, starting at time of dinner service
- Choice of displayed station, served up to 90 minutes during dinner, or other enhancement (page 15)
- Waived rental for Solaire Bar open late night until 12:00 AM (guests on own for drink purchases)
- Choice of one package from the "late night" menu (page 23), served in last 30 minutes of reception

PACKAGE MENUS

TRAY-PASSED HORS D'OEUVRES



Vegetarian (v) denotes vegan (gf) denotes gluten-free

- MUSHROOM SOUFFLES | "boursin" cashew cheese stuffed (v)
- WILD MUSHROOM CROQUETTES | smoked paprika aioli, parsley
- FRESH SPRING ROLLS | beet medley, carrot, cucumber, mango, baby greens, sweet chili sauce (v)
- CAPRESE BURRATA CROSTINI | micro basil, pearl balsamic
- MEDITERRANEAN FALAFEL BITES | tzatziki, mint
- PHYLO CARAMELIZED ONION TART | chevre, basil
- BAKED BRIE BITES | puff pastry, mixed berry compote
- SPINACH & ARTICHOKE FLATBREAD | provolone, roasted garlic, mozzarella
- GOUDA MAC & CHEESE CROQUETTES | smoked paprika aioli

Seafood (gf) denotes gluten-free

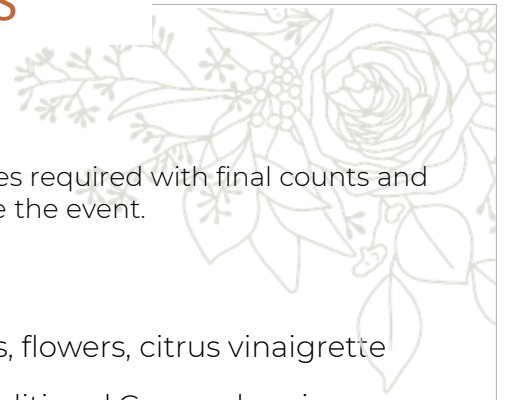
- HALIBUT CEVICHE TOSTADA | tropical fruit salsa
- AVOCADO SHRIMP CUCUMBER BITES | Thai chili, sesame seeds
- BACON WRAPPED SEARED SCALLOPS | saffron sauce, chives
- AHI TUNA WONTONS | sashimi grade tuna, guacamole, ponzu, Thai chili, micro cilantro
- BACON WRAPPED SHRIMP | mango puree, rosemary, fresh flowers
- CHILI GLAZED SALMON BITES | edamame puree, citrus salad
- CRAB ARANCINI | lemon aioli & micro basil SMOKED SALMON CUCUMBER | caper dill cheese

From Farm to Ranch (gf) denotes gluten-free

- BACON WRAPPED BLUE CHEESE DATES | fresh thyme, balsamic reduction
- BRIE, FIG JAM, & SERRANO HAM CROSTINI | toasted sourdough
- CROQUETTES DE JAMON | ham, potato, white cheddar, panko fried
- PROSCIUTTO, BRIE, & APPLE FLATBREAD | arugula, balsamic reduction
- SPANISH EMPANADAS | beef or vegetable, with chipotle sour cream

PACKAGE MENUS

PLATED DINNER



Plated dinner includes bakery basket for the table. Preselection of entrees required with final counts and dietary restriction information due to the hotel four business days before the event.

SALAD COURSE – Select one for the entire group

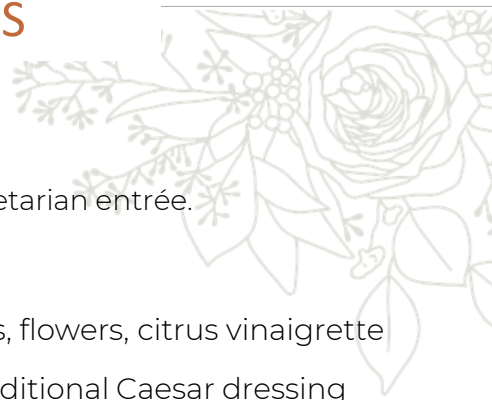
- FARM GREENS | baby greens, shaved fennel, local berries, oranges, flowers, citrus vinaigrette
- CLASSIC CAESAR | romaine, parmesan, lemon, garlic croutons, traditional Caesar dressing
- BEET SALAD | arugula, goat cheese, oranges, toasted hazelnuts, burnt orange vinaigrette
- STRAWBERRY SPINACH SALAD | strawberries, blueberries, flowers, chevre, honey lemon dressing
- FRISÉE SALAD | hard boiled eggs, kalamata olives, feta, sun dried tomato aioli
- ENDIVE SALAD | shaved apples, pickled shallots, goat cheese, chives, honey lemon dressing
- WINTER SALAD | dino kale, roasted butternut squash, apples, quinoa, pomegranates vinaigrette
- THE GREEK | baby greens, carrots, tomatoes, cucumbers, feta, basil, Italian dressing

ENTRÉE COURSE – Select three (minimum one vegan), preselection required

- GRILLED CHICKEN BREAST | mushroom risotto, grilled seasonal vegetables, chive oil
- CHILI GLAZED SALMON | couscous, pepper confetti, pea puree, orange segments, furikake
- GRILLED SEA BASS | tomato & corn risotto, lemon beurre blanc, micro cilantro
- SEARED HALIBUT | purple potato mash, garlic green beans & bell peppers, mango aloha sauce
- SEAFOOD PASTA | shrimp, scallops, clams, saffron sauce, tomato garlic confit, micro basil
- BONE-IN PORK CHOP | seasonal vegetable medley, garlic mashed potato, hard apple cider gravy
- BBQ SHORT RIBS | herb polenta, broccolini, baby carrots, horseradish cream
- GRILLED TRI-TIP | garlic whipped potatoes, broccolini, baby carrots, balsamic reduction
- GRILLED SKIRT STEAK | saffron rice, garlic green beans & bell peppers, chimichurri
- NY PEPPER STEAK | roasted cauliflower, broccoli, carrots, red potatoes
- LOCAL TOWER | grilled eggplant, zucchini, tomatoes, basil, macadamia cheese, tomato pesto (v)
- SPRING PEA HARVEST RISOTTO | smoked shiitake, cherry tomatoes, asparagus, basil
- WILD MUSHROOM RAVIOLI | basil pesto, tomato garlic confit, charred asparagus
- BUTTERNUT SQUASH RAVIOLI | vegan brown butter, fried sage, cashew cream (v)
- ASPARAGUS TART | dill whipped tofu feta, roasted heirloom tomatoes, basil pesto (v)

PACKAGE MENUS

DINNER BUFFET



Plated dinner includes bread or rolls and Chef's choice of vegan/vegetarian entrée.

SALAD – Select two

FARM GREENS | baby greens, shaved fennel, local berries, oranges, flowers, citrus vinaigrette

CLASSIC CAESAR | romaine, parmesan, lemon, garlic croutons, traditional Caesar dressing

BEET SALAD | arugula, goat cheese, oranges, toasted hazelnuts, burnt orange vinaigrette

STRAWBERRY SPINACH SALAD | strawberries, blueberries, flowers, chevre, honey lemon dressing

FRISÉE SALAD | hard boiled eggs, kalamata olives, feta, sun dried tomato aioli

ENDIVE SALAD | shaved apples, pickled shallots, goat cheese, chives, honey lemon dressing

WINTER SALAD | dino kale, roasted butternut squash, apples, quinoa, pomegranates vinaigrette

THE GREEK | baby greens, carrots, tomatoes, cucumbers, feta, basil, Italian dressing

ENTRÉES – Select two

GRILLED CHICKEN | marsala or picatta

KING SALMON | honey mustard sauce

MOJO PORK TENDERLOIN | salsa verde

PORK CHOPS | agrodolce onions

FLAT IRON STEAK | chimichurri

SKIRT STEAK | balsamic reduction

SANTA MARIA STYLE TRI-TIP | salsas

BBQ SHORT RIBS | red wine reduction

MAHI MAHI | macadamia butter

JUMBO SHRIMP SCAMPI | lemon, parsley

SEABASS | herb beurre blanc

GRILLED HALIBUT | lemon beurre blanc

NEW YORK STRIP | chimichurri

FILET MIGNON | red wine jus

RIBEYE STEAK | mushroom sauce

VEGETABLES – Select one

Charred Broccolini & Baby Carrots

Grilled Asparagus & Grilled Tomatoes

Bacon Brussel Sprouts & Baby Carrots

Green Beans & Roasted Peppers

Cauliflower, Bell Peppers, & Snap Peas

Chef's Seasonal Vegetables

SIDES – Select one

Garlic Mashed Potatoes

Rosemary Marble Potatoes

Wild Rice Pilaf

Cilantro Rice

Lemon Rosemary Risotto

Mushroom Risotto

Saffron Rice

Israeli Couscous

Black Bean & Spanish Rice



PRIVATE EVENT BAR

CASH BAR PRICE LIST

Offerings vary. Priced per drink, standard pour (12 oz beer, 5 oz wine, 1.5 oz spirits). List prices include applicable mandatory gratuity, administrative fee and sales tax.

BEER

- domestic | \$8
- specialty and import | \$10
- craft and local | \$12

WINE

- house | \$14
- premium | \$16
- regional and super premium | \$18

SPIRITS

- house | \$15
- premium | \$18
- super premium | \$20 - \$36 (market price based on spirit)

HOST BAR PRICE LIST

Offerings vary. Priced per drink, standard pour (12 oz beer, 5 oz wine, 1.5 oz spirits). Prices listed below will be assessed an additional 16% mandatory gratuity, 10% administrative fee and 9.25% sales tax. Billed based on actual consumption. Unless otherwise requested by the event host, host bar shall include availability of selections from all tiers, except regional and super premium wines, and super premium liquors.

BEER

- domestic | \$7
- import | \$8
- craft and local | \$9

WINE

- house | \$12
- premium | \$14
- regional and super premium | \$15

SPIRITS

- house | \$13
- premium | \$16
- super premium | \$18 - \$30 (market price based on spirit)

Bartender fee of \$150 shall apply per 50 guests, based on final guarantee count of guests, up to 3 hours of continuous service. Prices apply to private banquet/catering events only. Solaire Restaurant + Bar is priced independently from banquet/catering private events.

LATE NIGHT

AT SOLAIRE BAR

RATES

\$350 until 12:00 AM

\$500 until 1:00 AM

Rates listed exclude mandatory 16% gratuity, 10% administrative fee and 9.25% sales tax

Included with Late Night at Solaire Bar Package

- Solaire Bar will remain open to the public beyond normal operating hours with one bartender
- Group permitted to utilize indoor Solaire spaces and lobby lounge

Important Planning Notes

- Option to pre-order late night bites (page 23) or add bartenders at an additional charge
- Late night guests will pay on own for drinks, prevailing rates/offers apply
- Kitchen hours will not extend late night – no food will be available for purchase late night
- Late night at Solaire Bar does not constitute a private event. Solaire shall maintain the ambiance including all prevailing policies. The following are strictly prohibited: outside food/beverage of any kind, guest's own music, decorations of any kind, moving of furniture, misuse of any hotel property
- Bartender reserves the right to close without recourse by group/guests



Advance planning required

Only available with contract for reception or overnight guest room group block



LATE NIGHT BITES

Available for service at the reception or pre-ordered for service at Solaire as part of the Late Night at Solaire Bar package. Priced per display for 30 minutes of continuous service, additional time available at a fee. Portions intended as snack size, not a meal replacement. Vegan or gluten-free available with advance request.

Menu Options

PIZZA

chef's choice assortment of classic pizza pies.

display serves 25 guests | \$350

display serves 50 guests | \$650

SASHIMI AND SUSHI BOARD

hamachi, ahi tuna, king salmon, spicy tuna roll, california roll, philadelphia roll, wasabi, soy sauce, ginger

display serves 25 guests | \$420

display serves 50 guests | \$780

GBD (golden brown and delicious)

sweet and smokey BBQ chicken wings, potato chips and assorted dips

platter serves 25 guests | \$325

platter serves 50 guests | \$600

SLIDERS AND FRIES BAR

cheeseburger sliders, chicken tender sliders, french fries with assorted dipping sauces

platter serves 25 guests | \$380

platter serves 50 guests | \$700

TAQUERIA

chicken taquitos, fresh guacamole, sour cream, corn chips, salsa roja and salsa verde

platter serves 25 guests | \$380

platter serves 50 guests | \$700

JUST DESSERTS

selection of cookies, brownies, bars and miniature desserts

platter serves 25 guests | \$240

platter serves 50 guests | \$380

A FOND FAREWELL BREAKFAST OR BRUNCH



Included

- Waived room rental fees with food & beverage minimum spending commitment
- Use of space for up to 3 hour event time
- House tables, linens and chairs
- China, glassware & flatware

MENUS

CONTINENTAL

Assorted Housemade Muffins

Seasonal Fruit & Berries

Fresh Seasonal Juices, Fair Trade Coffee and Assorted Hot Tea

\$28 per person

CLASSIC BREAKFAST BUFFET

Assorted Pastries, Croissants, Sweet Butter, Preserves

Steel Cut Oatmeal, Brown Sugar, Dried Fruit, Toasted Nuts, Cream

Organic Soft Scrambled Eggs

Bacon and Chicken Apple Breakfast Sausage

Roasted Potatoes, Sweet Peppers, Onions

Seasonal Fruit & Berries

Fresh Seasonal Juices, Fair Trade Coffee and Assorted Hot Tea

\$38 per person

BREAKFAST + BRUNCH



PARADOX BRUNCH

\$56 per person

- Assorted Pastries, Croissants, Sweet Butter, Preserves
- Build Your Own Yogurt Parfait Station
- Organic Soft Scrambled Eggs
- Roasted Potatoes, Sweet Peppers, Onions
- Pancakes with Maple Syrup and Berries
- Bacon and Chicken Apple Breakfast Sausage
- Seasonal Fruit & Berries
- Fresh Seasonal Juices, Fair Trade Coffee and Assorted Hot Tea

Choice of ONE:

- EGG WHITE FRITTATA wild mushrooms, sun-dried tomato, spinach, swiss
- AVOCADO TOAST rustic bread, avocado, tomato, pickled shallots, radish, everything spice
- BURRITOS bacon & egg burrito, vegan burrito, salsa, sour cream
- SMOKED SALMON bagels, cream cheese, gravlax, capers, pickled shallots

ENHANCEMENTS

Based on 60 minutes of continuous service. Each additional 30 minutes of service is available with an upcharge of 30% above the list price. Action stations require the purchase of a brunch buffet; enhancements are not available a la carte. A Chef or Bartender attendant fee of \$150 per 50 guests will also apply.

OMELET STATION Cooked to Order with Ham, Bacon, Sausage, Heirloom Tomatoes, Cremini, Onion, Scallions, Bell Peppers, Salsa, Spinach, Swiss and Cheddar | \$15

SMOOTHIE STATION Banana, Yogurt and Berries & Kale, Apple and Pineapple & Sweet Potato, Almond and Chai Spice (v) | \$12

BLOODY MARY STATION Titos Vodka, Housemade Bloody Mary Mix, DIY Bar of Seasonings and Garnishes | \$18

MIMOSA STATION Sparkling Wine with Guest Choice of Fresh Fruit Juices and Garnishes | \$16

PREFERRED VENDOR LIST

Party Rentals

Revival revivalrentals.com
M&M Party Rentals mmpartyrentals.com
Chic Event Rentals chiceventrentals.com

Flowers

Karla's Floral Kreation's karlasfloralkreations.com
Wind Acre Farm windacrefarm.com
Flower Bar lowerbarsantacruz.com

Wedding Cake

Icing on the Cake icingonthecakebakery.com
The Buttery butterybakery.com

Photographers

Orbie Pullen..... orbiepullen.com
Jasmine Lee jasmineleephotoaphy.com
Melissa Ergo melissaergo.com
Rebecca Stark www.rebeccastarkphotography.com

DJ'S

DJ Sparkle lovedjsparkle.com
Sound In Motion sim.events
DJ Shazam djshazam.com

Group Transportation / Shuttle

The Santa Cruz Experience..... thesantacruzexperience.com

Day of Coordination

Paper Flower Wedding apaperflowerwedding.com
Sarah Elizabeth Events sarahelizabethevents.biz

Full-Service Wedding Planning

Karissa Paxton karissapaxton.com
Wedding Connection weddingconnection.net

Audio/Visual

Impact AV..... impactavusa.com

FREQUENTLY ASKED QUESTIONS

Can a group distribute bags at the check-in?

Yes, generic non-personalized completely set up upon check in across the desk \$8. In room personalized \$10, each.

Does the hotel offer shuttle service?

No, see our preferred vendor list for recommendations.

Can we have our wedding shuttle pick up and drop off at the hotel?

Yes, please notify the Event Manager of your schedule for pickup/dropoff and the vendor you are working with. Please note that only 1 shuttle may stage at the hotel at one time and for no more than 15 minutes. For those who are not overnight registered hotel guests and wish to drive to catch the shuttle from Hotel Paradox, ample parking is available on Saturdays and Sundays at the county courthouse building next door to Hotel Paradox (not onsite at Hotel Paradox).

Can we request early check-in for our guest?

Based upon availability you may request an early check in but it will not be guaranteed, to ensure access early in the day, consider reserving the room the night before.

Can we request late check-out for our guest?

Depending on availability, they can check with the front desk.

Can a group bring outside catering in for their wedding/event?

We allow only the wedding cake or dessert to be brought in from a licensed, insured bakery.

How late can we stay/dance/drink?

Events in the ballroom end at midnight. The neighborhood has a strict 10:00 PM curfew, so no events may utilize outdoor space after 10:00 PM

FREQUENTLY ASKED QUESTIONS

What type of deposit is required to secure an event?

25% due upon signature, another 25% due at 6 months before the event, 25% due 3 month before the event and then final prepayment (in full) due 30 days before – plus as always, a CC is due upon contract signature and will be authorized before the event for any potential ancillary charges/additions/on-consumption items.

Will we receive Bonvoy points for our event?

Yes, according to the current Bonvoy policies at the time of the event

What type of decorations are allowed at the hotel?

Decorations that are not affixed to walls, floors or ceiling with tacks, pushpins, nails, staples, tape or any other substance that may leave a mark. Any damage will result in a fee. No glitter, confetti or other debris that requires significant cleaning.

Do you provide music, or can we hire a DJ?

You will arrange your own DJ. The hotel Management reserves the right to modify volume levels of your group should it affect other hotel guests or groups up to and including closing an event down if modification does not meet the hotel expectations. A decibel meter will be used to determine appropriate sound levels and violations of policy.

To ensure quiet enjoyment of the hotel's shared public space among all guests, no amplified sound of any kind is permitted in outdoor areas, in the hotel lobby, nor in restaurant and bar.

Fog and/or smoke machines are not permitted.

How do we set up audio visual requirements? You will work with our in-house AV company to create your vision and create your personalized event.

FREQUENTLY ASKED QUESTIONS

What are the service charges and sales tax?

Room rental, food and beverage, equipment rental and other event-related services are subject to a mandatory 16% gratuity which is paid directly to the service team, plus a 10% administrative fee and 9.25% sales tax.

Fees and tax are subject to change at any time. Prevailing rates will apply. Additional gratuities are at your discretion and may be added after the event by request to your event manager.

What is the cost of self-parking and valet?

Overnight hotel guests may self-park at prevailing rates, currently \$25/vehicle per night (subject to change). Event attendees will not be permitted to self-park unless registered overnight hotel guests.

Valet parking for event guests is included in the reception package pricing. For rehearsal dinners, brunches, ceremonies, after-parties and other ancillary events, an additional charge will be paid by the event host to provide valet parking services for attendees. This cost is variable depending on the estimated number of guests in attendance, and generally ranges a flat fee of \$1,100 to \$1,800 per event. For event attendees, no parking charges will apply since this cost is paid by the package or event host.

How are children priced for catered events?

Children below age 2 are free. Children 2 to 12 are priced at 60% of the list catering price and will be served the same meal as the group.

How are vendor meals priced for catered events?

Vendor meals are a flat rate of \$45 and will be provided a chef's choice meal and (1) non-alcoholic beverage. Vendor meals are only available once contracted minimums have been met.



READY TO GET STARTED?

CONTACT OUR SALES OFFICE TO BEGIN PLANNING

Kim Stevens
kim.stevens@hotelparadox.com
(831) 600-4507

Julie Ramey
julie.ramey@hotelparadox.com
(831) 600-4508