

Best Western
Seacliff Inn

Service is our specialty! Our staff is here to help ensure that your wedding day is as special and unique as the bride and groom are!



We would like to show you just how perfect and magical your wedding day could be. Our full service resort hotel with outstanding facilities and a catering department is eager to help you plan the big event from start to finish!

If you have any out-of-town guests coming for the wedding, we have just the place for them to stay.

Please call us for more information or to get started on planning your big event. You can reach us at (831) 688-7300 ext. 1124 Monday through Friday from 9:00am to 5:00pm.

*Best Wishes,
The Sales & Catering Department*

Each Best Western hotel is individually owned and operated.

Wedding Booking and Cancellation Policy

Deposit, Confirmation and Cancellation

The undersigned accepts the responsibility for the services and prices listed within the attached wedding contract. All events are considered tentative until a non-refundable deposit of \$1,500.00, a credit card authorization, a signed copy of your wedding contract and Wedding Booking and Cancellation Policy have been received and accepted by the sales and catering department. A deposit of 50% of the total estimated amount due is required thirty days prior to the event. The remainder will be due upon completion of the function. Reservations will be held as tentative for ten (10) business days pending receipt of a deposit, signed contract, and credit card authorization form. Reservations that are not confirmed within the applicable time period will be deemed canceled without notice. The Seacliff Inn will have no further obligation to the client to hold or reserve the date and will be free to solicit other business for the date. No exceptions. Should a wedding reception be cancelled less than forty-five (45) days prior to the event, the Seacliff Inn will charge the contracted estimate count.

Guarantee

The Seacliff Inn requires a minimum of 75 persons for all weddings. An estimated attendance figure is to be provided at the time the function is scheduled. A final guest count is required ten (10) days prior to the event. This number will be the guaranteed number charged. If the group count surpasses the final count, the group will be charged for those in attendance. The guarantee number is used to purchase supplies and schedule staff; therefore, that number is the number that will be charged if fewer guests attend. If a guarantee is not provided, the estimated attendance figure will automatically become the client's guarantee and charges will be made accordingly.

Outside Food and Beverage

Due to Health Department and Alcohol Beverage Control Laws and Regulations, all food and beverage products must be prepared and served by the Seacliff Inn staff. Exceptions include specialty cakes (i.e. Birthday or Anniversary). All specialty cakes brought in must be arranged with the Seacliff Inn in advance of the event, and may be subject to a fee. Food or beverage may not be removed from the premises. No exceptions.

Alcohol Beverage Services

All dinner parties with fifty (50) or more guests are encouraged to purchase a private bar in the banquet room. If a group decides against purchasing a bar, alcoholic beverages may not be purchased at the main bar and taken into the banquet room. As a licensee of the State Alcohol Beverage Control Authority, the Seacliff Inn strictly adheres to all laws and regulations pertaining to service and sale of alcoholic beverages. We ask for your understanding and must insist upon your cooperation in preventing sales to minors or intoxicated persons. The contact person for the function is responsible for all unpaid bar tabs opened by guests.

Decorations, Birdseed and Rice

The Seacliff Inn is open to all of the decorating ideas you may have. Please contact the Sales and Catering department for any restrictions regarding the room. We recommend that all incidental decoration set up be taken care of by our staff (i.e. toast glasses, guest book, cake cutting set, etc.). The Seacliff Inn does not allow birdseed or other substances to be thrown on the property.

Billing

The contact noted on this contract is responsible for all banquet charges incurred. All banquet charges are to be paid upon completion of the event. Any event not paid upon completion will be charged to the credit card on file. No exceptions.

Included in All Wedding Packages:

Choice of One Reception Facility:

All facilities have a six-hour maximum. Rooms are available during the following times:

- Seacliff Room – Available from 10:00am to 1:00am
- Patio Area – Available from 10:00am to 10:00pm

Specialty Items:

Items such as specialty linen and chairs are available upon request for an additional cost and delivery fee.

Prior to your wedding day, the Seacliff Inn gladly provides:

Complimentary entrée tasting for the bride and groom

Ceremony Rehearsal

Support from our Sales and Catering Staff

For your Wedding Reception, the Seacliff Inn provides:

Round Tables and Chairs

Service-ware

Room Set-Up and Clean Up

Mirror and Martini Glass Centerpieces (optional)

Tea light Candles (optional)

Parquet Wood Dance Floor

Portable Bar and Bartender

White Bridge Runner

Ivory or White Tablecloths

Choice of Color Linen Overlay (optional)

Color Linen Napkins

On-Site Coordination on the day of your event

Cake Cutting Service

Complimentary Parking for your Guests

Ceremony Only Site Rental:

For guests who choose to have their reception elsewhere, the Seacliff Inn will gladly provide a ceremony site, padded wooden or banquet chairs, white bridge runner, ceremony set up and ceremony clean up at the following costs:

- Patio and Koi Pond - \$600
- Seacliff Room - \$800

The Carried Away Package

\$95.00 per person

(All tax and service charges are included in this package price.)

Package Includes:

Complimentary Suite with Jacuzzi Tub for the Bride and Groom on the night of the wedding

Champagne Toast at Reception

Three Hors d'Oeuvres

Prime Rib Dinner (Buffet or Sit-Down)

One bottle of our red and white house wine on each table with dinner

Assorted nuts and mints on each table

Table Numbers and Table Number Holders

Carried Away

-Prime Rib Dinner Buffet-

Includes:

Hand Carved Prime Rib of Beef

Green Beans Almandine

Fresh Gourmet Rolls and Butter

French Roast Decaffeinated Coffee

French Roast Regular Coffee

Herbal Teas and Water

Three Hors d'Oeuvres:

*Pear, Almond & Brie
Cheese in Phyllo*

*Prawn Cocktail
On Ice*
(two prawns per person)

Antipasto Platter
Marinated Garden Vegetables,
mozzarella cheese
and Italian dry salami

Your Choice of Two Salads:

Spinach Salad
Fresh spinach salad garnished
with mandarin oranges segments
and walnuts in a
Poppy seed dressing.

Severino's Salad
Mixed greens with sliced apples,
crumbled bleu cheese and candied
walnuts topped with balsamic
vinaigrette.

Caesar Salad
Hearts of romaine with Caesar
dressing, aged parmesan cheese
and croutons.

Your Choice of Two Side Dishes:

Fettuccine Alfredo

Seasonal Rice

Roasted Baby Potatoes

In addition to Hand Carved Prime Rib of Beef, please choose one dinner entrée:

Stuffed Chicken Breast
Breast of Chicken stuffed with
prosciutto, Swiss Cheese, Basil
and topped with Champagne
Cream Sauce.

Tequila Prawns
Served with white rice.

Grilled Vegetable Ravioli
With homemade marinara sauce.

Baked Salmon Dijon
Served with Chive Lemon Beurre
Blanc Cream.

Chicken Marsala
Breast of chicken with marsala
wine semi-glace and wild
mushrooms.

All tax and service charges are included in package price.

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Carried Away

-Prime Rib Sit – Down Dinner Service-

Includes:

Prime Rib of Beef
Fresh Gourmet Rolls and Butter
Water

French Roast Regular Coffee
Herbal Teas
French Roast Decaffeinated Coffee

Three Hors d'oeuvres:

*Pear, Almond & Brie
Cheese in Phyllo*

*Prawn Cocktail
On Ice*
(two prawns per person)

Antipasto Platter
Marinated Garden Vegetables,
mozzarella cheese
and Italian dry salami

Your Choice of One Salad:

Spinach Salad
Fresh spinach salad garnished
with mandarin oranges segments
and walnuts in a
Poppy seed dressing.

Severino's Salad
Mixed greens with sliced apples,
crumbled bleu cheese and candied
walnuts topped with balsamic
vinaigrette.

Caesar Salad
Hearts of romaine with Caesar
dressing, aged parmesan cheese
and croutons.

In addition to Prime Rib of Beef, please choose one dinner entrée:

Each entrée is served with green beans almandine.

Lemon Chicken
Lightly breaded chicken breast
served in a lemon caper sauce
and served with seasonal rice.

Halibut Phyllo
In a potato phyllo crust, topped
with a sweet roasted red bell
pepper sauce and served with
risotto cake.

Chicken Florentine
Breast of chicken stuffed with
smoked salmon, spinach, and
cheese, topped with champagne
cream sauce and served with
seasonal rice.

New York Strip Steak
Topped with a roasted shallot and
red wine demi-glace and served
with a baked potato.

Baked Salmon Dijon
Served with a chive lemon cream
sauce and seasonal rice.

All tax and service charges are included in package price.

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The Sunset Dreams Package

\$85.00 per person

(All tax and service charges are included in this package price.)

Package Includes:

Champagne Toast at Reception

Two Hors D'oeuvres

Dinner (Buffet or Sit-Down)

Assorted nuts and mints on each table

Table Numbers and Table Number Holders

Sunset Dreams

-Two Entrée Dinner Buffet Service-

Includes:

Green Beans Almandine
Fresh Gourmet Rolls and Butter
Water

French Roast Decaffeinated Coffee
Herbal Teas
French Roast Regular Coffee

Two Hors d'oeuvres:

*Imported Cheese &
Cracker Board*

Stuffed Mushroom Caps
Stuffed with sausage, spinach and onions.

Your Choice of Two Salads:

Spinach Salad
Fresh spinach salad garnished
with mandarin orange segments
and walnuts in a
poppy seed dressing.

Severino's Salad
Mixed greens with sliced apples,
crumbled bleu cheese and candied
walnuts topped with a balsamic
vinaigrette.

Caesar Salad
Hearts of romaine with Caesar
dressing, aged parmesan cheese
and croutons.

Your Choice of One Side Dish:

Fettuccine Alfredo

Seasonal Rice

Roasted Baby Potatoes

Your Choice of Two Dinner Entrées:

Roasted Tri Tip
Topped with caramelized onions
and a mushroom demi-glace.

Halibut Almandine
In a panko crust, topped with
almond slivers and a lemon
butter sauce.

Chicken Grand Marnier
Breast of chicken topped with a
Grand Marnier sauce and
garnished with mandarin oranges
and seedless grapes.

Fresh Rigatoni
Served with grilled chicken,
tomatoes, and black olives in a
garlic basil olive oil.

Stuffed Pork Loin
Stuffed with mushrooms, spinach
and onions and topped with a
roasted red bell pepper sauce.

All tax and service charges are included in package price

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Sunset Dreams

-Two Entrée Sit-Down Dinner Service-

Includes:

Green Beans Almandine
Fresh Gourmet Rolls and Butter
Water

French Roast Decaffeinated Coffee
Herbal Teas
French Roast Regular Coffee

Two Hors d'oeuvres:

*Imported Cheese &
Cracker Board*

Stuffed Mushroom Caps
Stuffed with sausage, spinach and onions

Your Choice of One Salad:

Spinach Salad
Fresh spinach salad garnished
with mandarin orange segments
and walnuts in a
Poppy seed dressing.

Severino's Salad
Mixed greens with julienne apples,
crumbled bleu cheese, candied
walnuts and topped with balsamic
vinaigrette.

Caesar Salad
Hearts of romaine with Caesar
dressing, aged parmesan cheese
and croutons.

Your Choice of Two Dinner Entrées:

Each entrée is served with green beans almandine.

Lemon Chicken
Lightly breaded chicken breast
served in a lemon caper sauce
and served with seasonal rice.

Halibut Almandine
In a panko crust, topped with
almond slivers and a lemon
butter sauce and served with
seasonal rice.

Chicken Seacliff
Breast of chicken with artichoke
hearts and mushroom in a white
wine cream sauce and served
with seasonal rice.

Stuffed Pork Loin
Stuffed with mushrooms, spinach
and onions, topped with a roasted
red bell pepper sauce and served
with mashed potatoes.

Chicken Gorgonzola
Pan-seared chicken breast served
over penne pasta with a
gorgonzola cream sauce.

All tax and service charges are included in package price.

Each Best Western hotel is individually owned and operated.

The Bay Breeze Package

\$75.00 per person

(All tax and service charges are included in this package price.)

Package Includes:

Champagne Toast at Reception

One Hors D'oeuvre

Dinner (Buffet or Sit-Down)

Assorted nuts and mints on each table

Table Numbers and Table Number Holders

Bay Breeze

-Two Entrée Dinner Buffet Service-

Includes:

| | |
|--------------------------------|-----------------------------------|
| Mixed Vegetable Medley | French Roast Decaffeinated Coffee |
| Fresh Gourmet Rolls and Butter | Herbal Teas |
| Water | French Roast Regular Coffee |

One Hors d'oeuvre:

Antipasto Platter

Marinated garden vegetables, mozzarella cheese and Italian dry salami.

Your Choice of Two Salads:

Spinach Salad

Fresh spinach salad garnished with mandarin oranges segments and walnuts in a Poppy seed dressing.

Severino's Salad

Mixed greens with julienne apples, crumbled bleu cheese and candied walnuts topped with balsamic vinaigrette.

Caesar Salad

Hearts of romaine with Caesar dressing, aged parmesan cheese and croutons.

Your Choice of One Side Dish:

Fettuccine Alfredo

Seasonal Rice

Roasted Baby Potatoes

Your Choice of Two Dinner Entrées:

Chicken Seacliff

Breast of chicken topped with artichoke hearts and mushrooms in a white wine cream sauce.

Grilled Mahi Mahi

Served with your choice of a mango beurre blanc or a tropical fruit salsa.

Cheese Tortellini

Served with fresh herbs, olive oil, and a white wine sauce.

Chicken Marsala

Sauteed with mushrooms and demi-glace in a Marsala wine.

Stuffed Pork Loin

Stuffed with mushrooms, spinach and onions, topped with a roasted red bell pepper sauce and served with mashed potatoes.

All tax and service charges are included in package price.

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Bay Breeze

-Two Entrée Sit-Down Dinner Service-

Includes:

Mixed Vegetable Medley
Fresh Gourmet Rolls and Butter
Water
French Roast Decaffeinated Coffee
Herbal Teas
French Roast Regular Coffee

One Hors d'oeuvres:

Antipasto Platter

Marinated garden vegetables, mozzarella cheese and Italian dry salami.

Your Choice of One Salad:

Spinach Salad

Fresh spinach salad garnished with mandarin oranges Segments and walnuts in a poppyseed dressing.

Severino's Salad

Mixed greens with julienne apples, crumbled bleu cheese and candied walnuts topped with a balsamic vinaigrette.

Caesar Salad

Hearts of romaine with Caesar dressing, aged Parmesan cheese and croutons.

Your Choice of Two Dinner Entrées:

Each entrée is served with mixed vegetable medley.

Grilled Mahi Mahi

Served with your choice of a mango beurre blanc or a tropical fruit salsa and served with seasonal rice.

Roasted Tri-Tip

Topped with caramelized onions and a mushroom demi-glace and served with mashed potatoes.

Stuffed Pork Loin

Stuffed with mushrooms, spinach and onions, topped with a roasted red bell pepper sauce and served with mashed potatoes.

Grilled Vegetable Ravioli

With homemade marinara sauce.

Chicken Seacliff

Topped with artichoke hearts and mushrooms in a white wine cream sauce and served with seasonal rice.

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Hors D'Oeuvres

Cold Items

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|---|----------|
| Seasonal Sliced Fruit Platter (serves 75) | \$225.00 |
| Smoked Salmon Display (serves 75) – Served with capers and onions | \$225.00 |
| Italian Antipasto Platter (serves 75) | \$175.00 |
| Pinwheel Wrap Sandwiches (100 count) | \$150.00 |
| Crostini (75 Count) – Topped with tomatoes, garlic and olive oil | \$195.00 |
| Bacon Wrapped Scallops (75 count) | \$250.00 |
| Prawn Cocktail on Ice (100 count) | \$250.00 |

Hot Items

| | |
|--|----------|
| Stuffed Mushroom Caps (50 count) – Stuffed with Sausage, Spinach and Onions | \$150.00 |
| Mini Quiche (50 count) | \$125.00 |
| Potstickers (100 count) – Served with Dipping Sauce | \$150.00 |
| Maryland Crab Cakes (50 count) – Served with Cajun Remoulade | \$175.00 |
| Coconut Prawns (50 count) – Served with Mango Chutney | \$175.00 |
| Mini Smoked Chicken Quesadillas (100 count) | \$150.00 |
| Smoked Chicken Tequila Burritos (100 count) | \$150.00 |
| Gourmet Sausages (serves 100) – With Spicy Mustard Dip | \$175.00 |
| Teriyaki Chicken Skewers (100 count) | \$150.00 |
| Meatballs (100 count) – Served with Homemade Marinara Sauce | \$150.00 |
| Baked Brie in Puff Pastry (serves 50) – Baked with Pesto or Sun-Dried Tomato | \$175.00 |
| Pear, Almond & Brie Cheese in Phyllo (100 count) | \$175.00 |
| Cranberry Gorgonzola Puffs (75 count) | \$150.00 |
| Beef Wellington Puffs (75 count) | \$150.00 |
| Portabello Mushroom Puffs (75 count) | \$150.00 |

18% Gratuity and 9% Sales Tax will be Added

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Banquet Beverage List

Champagne

| | <u>Bottle Price</u> |
|---------------------------|---------------------|
| Gloria Ferrer Brut | \$26.00 |
| Piper Sonoma | \$31.00 |
| Veuve Clicquot | \$58.00 |
| Moet & Chandon White Star | \$69.00 |

Chardonnay

| | |
|-------------------------------|---------|
| Seacliff Inn House Chardonnay | \$24.00 |
| Kendall-Jackson | \$26.00 |
| Rodney Strong | \$28.00 |
| Rombaur | \$48.00 |
| Cakebread Cellars | \$52.00 |

Cabernet Sauvignon

| | |
|---------------------------------------|---------|
| Seacliff Inn House Cabernet Sauvignon | \$24.00 |
| BV Napa Valley | \$29.00 |
| Stags Leap | \$62.00 |
| Silver Oaks | \$89.00 |

Merlot

| | |
|---------------------------|---------|
| Seacliff Inn House Merlot | \$24.00 |
| Blackstone | \$26.00 |
| St. Supery | \$34.00 |
| Franciscan | \$38.00 |

Sauvignon Blanc

| | |
|-----------------|---------|
| Morgan | \$26.00 |
| Kendall-Jackson | \$29.00 |

Pinot Noir

| | |
|----------------------------|---------|
| Alexander Valley Vineyards | \$29.00 |
| BV Pinot Reserve | \$45.00 |

**Special Wines Can be Ordered Upon Request
Prices and Availability Subject to Change**

18% Gratuity and 9% Sales Tax will be Added

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Banquet Beer List

Prices and Availability Subject to Change

Domestic Brands \$140.00 per ¼ keg - OR - \$270.00 per ½ keg
(Miller Genuine Draft, Budweiser, Bud Light, Coors & Coors Light)

Imported/Premium Brands \$190.00 per ¼ keg - OR - \$350.00 per ½ keg
(Heineken, Samuel Adams, Red Hook, Bass, Sierra Nevada & New Castle)

Non-Alcoholic Beverages

Martinelli's Sparkling Cran-Apple Cider \$11.00 per bottle

Non – Alcoholic Fruit Punch (5 gallons) \$50.00 per bowl

Hosted/No Hosted Bar Prices

Mixed Drinks \$5.00-\$8.50 per beverage

Wine By The Glass \$6.00-\$8.50 per beverage

Domestic Beer \$4.00 per beverage

Imported/Premium Beer \$4.50 per beverage

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