

Peachwood's

at The Inn at Pasatiempo

It's the perfect setting to share, with family and friends, one of life's most precious celebrations.

We take great pride in every aspect of the preparation and coordination of your special day. We'll work with you and your budget to ensure that it's the event you always imagined.

- Wedding Ceremony in our Beautiful Garden Setting with Gazebo
- Adjoining Terrace Overlooking the Garden
- Country French Decor Banquet Facilities
- Custom Menu Selections
- Intimate Bridal Suites with Fireplaces and Guest Accommodations Available through "The Inn at Pasatiempo."
- Convenient Location and Ample Free Parking

Whether it's the wedding and reception or just the reception...

*Our goal is to make it easy..
to make it special...
to make it forever memorable.*

831.426.6333 • www.peachwoods.com

Peachwoods Wedding Coordination Services

Our on-site wedding coordinators will finesse every detail and make the day itself enchanting. Their expert services include:

Wedding Planning Session
Menu Planning Assistance

Detailed Banquet Contract with All Specific Arrangements Listed and Estimated Charges

On-Site Coordination for your Rehearsal and on your Wedding Day

Peachwoods Personal Touch

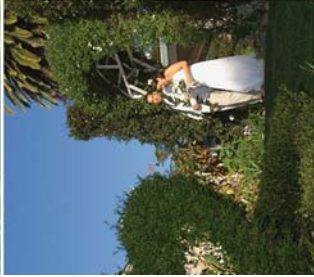
Let us help you create a magical, "everything you've dreamed of" experience.

Our ALL-IN-ONE Package makes it easy and stress-free. From the flowers to the cake (or the cupcakes) to the DJ, we'll take care of the details.

Themed and seasonal menus.

Consultation with our executive chef to design a fabulous feast with culinary touches that are uniquely yours.

(All Prices are Subject to Service Charge and State Sales Tax)



Peachwoods Banquet Facility

The flexibility of our banquet rooms means that the space can be expanded to meet your guest list-up to 275 guests.

Our facility can be rented for the ceremony only or ceremony and reception

Includes:

Garden Ceremony with Gazebo and 175 Chairs Wedding Party Head Table, Cake Table, and Gift Table
In-House Coordination Table Linens and Napkins
Ceremony Rehearsal Set-up and Clean-up
Banquet Room Serviceware
Foyer/Dance Floor Staff
Deck Cake Service
Tables and Chairs* Full Service Bar

No additional charge for carving station/cake service.

Hosted and cash bars are available.

* Chair covers for additional cost.

In addition to making the wedding day an extra-special event, let us also provide our assistance with your Rehearsal Dinner and Bridal Shower.

Plated Entree

All Entrees Include:

Fresh Baked Bread and Butter

Mixed Green Salad with House Dressing

(Fresh Spinach Salad, Iceberg Wedge, or Caesar Salad may be substituted for additional cost)

Fresh Seasonal Vegetables

Fresh Brewed Regular and Decaffeinated Coffee

Sorbet and Soup

(can be added for additional cost)

Entree Selections

All of our steaks are mid-western beef, aged at least 21 days, hand-cut then broiled on our Peachwood-Fired Grill.

This unique taste sensation of well-marbled, perfectly aged, and peachwood grilled meat will enhance the memory of your exceptional dining experience.

Roast Prime Rib of Beef

Served with *Au Jus* and Creamed Horseradish
\$26 ⁹⁵

Kansas City Strip Steak

A uniquely cut strip steak with the feather bone left in for the heartiest beef flavor. It's Peachwood's Signature Steak.

\$25 ⁹⁵

Porterhouse Steak

The best of both - tender filet and flavorful strip.
\$38 ⁹⁵

Filet

Center-cut, tender and mouth-watering. Peachwood Grilled to perfection and served with sauteed fresh mushrooms.

\$29 ⁹⁵

Down-Under 1/2 Rack of Lamb

Brushed with herbs, Peachwood Grilled to perfection. Served with our own special red jalapeno mint jelly.

\$31 ⁹⁵

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Plated Entree

Additional Entree Selections

Peachwood's Grilled Salmon
with Red Bell Pepper Cream Sauce
\$24 ⁹⁵

Grilled Ahi-Sushi Grade
*Lightly patted in crushed peppercorns,
prepared medium rare on our Peachwood Grill,
set on garlic mashed potatoes with a sauce of
lemon beurre blanc, green leeks and wasabi.*
\$29 ⁹⁵

Chicken Cordon Bleu
Smoked ham & cheese rolled in a boneless baked
chicken breast served with a light cream sauce.
\$23 ⁹⁵

Chicken Pasatiempo
*Grilled chicken breast with a sauce of
artichoke hearts, black olives, and capers.*
\$23 ⁹⁵

Chicken Marsala or Chicken Piccata
\$20 ⁹⁵

Vegetarian Extrodinaire
*A pyramid of taste sensation! Garlic mashed
potatoes, black bean salsa, seasoned grilled fresh
vegetables, corn relish, a fruit salsa, topped with
red bell pepper and lemon beurre blanc.*
\$25 ⁹⁵

Poor Hunter Steak
*Marinated, firm tofu steak grilled on the Peachwood
broiler, set in a pool of our famous BBQ sauce.*
\$25 ⁹⁵

Pasta Primavera
Adorned with Fresh Steamed Vegetables
\$19 ⁹⁵

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Ruby Buffet

Buffet Selections

Fresh Baked Garlic Bread
Fresh Seasonal Fruit Display
Mixed Green Salad with Peachwood's House Dressing
Melange of Fresh Steamed Garden Vegetables

Chef's Carving Station Choice of one of the Following:

Virginia Baked Smoked Ham
OR
Baron Of Beef
Black Pepper and Garlic Roasted
with Horseradish Cream

Pasta Station with:

Three Types of Fresh Pasta
Served with *Pesto, Marinara and Alfredo Cream Sauce*

Fresh Brewed Regular and Decaffeinated Coffee

\$30 ⁹⁵ per person
(50 person min.)

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Emerald Buffet

Passed Hors D'oeuvres

Iced Prawns with Cocktail Sauce
Garlic & Gorgonzola Gourmet Pizzas
Fresh Corralitos Market Sausage in BBQ Sauce

Buffet Selections

Fresh Baked Garlic Bread
Fresh Seasonal Fruit Display
Mixed Green Salad
with *Peachwood's House Dressing*
Melange of Fresh Steamed Garden Vegetables

Chef Carving Station

Choice of Two of the Following:

Tom Turkey Sage Roasted with Cranberry Sauce
Virginia Baked Smoked Ham
Baron Of Beef
Black Pepper and Garlic Roasted
with *Horseradish Cream*
*Poached King Salmon

Pasta Station with:

Three Types Of Fresh Pasta
OR
*Cheese Tortellini
Served with Pesto, Marinara and Alfredo Cream Sauce
Fresh Brewed Regular and Decaffeinated Coffee
* Additional Cost
\$33 ²⁵ per person

(All Prices are Subject to Service Charge and State Sales Tax)

Diamond Buffet

Passed Hors D'oeuvres

Coconut Mango Prawns
Sashimi Style Ahi in Endive with Wasabi
Garlic & Gorgonzola Gourmet Pizzas
Mini Artichoke and Crab Cakes

Buffet Selections

Fresh Baked Garlic Cheese Bread
Fresh Seasonal Fruit Display
Fresh Spinach Salad OR Peachwood's Caesar Salad
Melange of Fresh Garden Vegetables
Buttered Parsley New Potatoes

Chef's Carving Station Includes:

Tom Turkey Sage Roasted with Cranberry Sauce
Roast Prime Rib Served with Creamed Horseradish
Poached King Salmon - Decorated with
Cucumbers and Salmon Roses

Chef's Pasta Station- Choice of One of the Following:

Three Types of Fresh Pasta
OR
*Cheese Tortellini
Served with Pesto, Marinara & Alfredo Cream Sauce
OR
*Vegetarian Lasagna
Fresh Brewed Regular and Decaffeinated Coffee
* Additional Cost
\$38 ²⁵ per person

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Cold How D'oeuvres

(per 50 pieces)

- Assorted Canapés \$75
- Fresh Fruit Platter \$85
- Crudite & Dip Platter \$85
- Domestic Cheese & Cracker Platter \$180
- Imported & Domestic Cheese & Cracker Platter \$195
- Smoked Salmon On Sliced Baguette with Calamata Garlic Butter \$155
- Iced Prawns with Cocktail Sauce \$160
- Sashimi Style Ahi in Endive with Wasabi \$180

Hot How D'oeuvres

(per 50 pieces)

- Bacon Wrapped Pineapple \$85
- Mozzarella Sticks with Marinara Sauce \$85
- Garlic & Gorgonzola Gourmet Pizzas \$85
- Corralitos Market Sausage in BBQ Sauce \$100
- Barbecued Baby Back Ribs \$135
- Mini Crab or Artichoke Cakes with Sauce \$155
- Petite Seasoned Beef & Chicken Skewers \$155
- Coconut Mango Prawns \$165

Banquet Beverage List

Wine

Champagne
House \$21
Domaine St. Michelle*
Domaine Chandon*

White Zinfandel
House \$21
Beringer

Chardonnay
House \$21
Charles Krug*
Acacia

Cabernet
House \$21
Sebastiani*
Clos Du Val*

Beer

Keg-Domestic \$300 Imported/Microbrews \$350
Pony Keg-Domestic \$175 Imported/Microbrews \$225
Bottled-Domestic, Imported & Microbrews

Non-Alcoholic

Fruit Punch \$22/Gallon Sparkling Cider \$10/Bottle
Lemonade \$22/Gallon Iced Tea \$21/Gallon
Sodas, Mineral & Still Waters \$1.80 Each

Full Service Bar

Hosted And Cash Bars Are Available For A
\$300 Minimum Liquor Purchase.

Bringing Your Own Wine?

Corkage Fee \$14 per 750 ml. Bottle

**You and your guests must be 21 years of age to
consume alcoholic beverages of any kind.
Guests will be required to show a valid ID.**

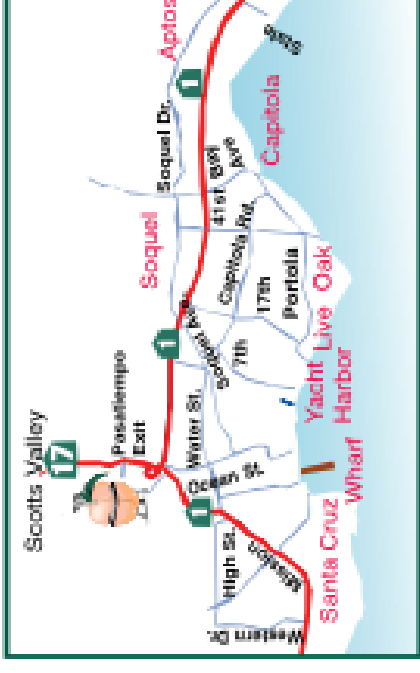
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*Call for prices

Frequently Asked Questions

- Q.** Do you have a cake cutting fee?
- A.** There is no charge to cut and serve your cake. It's part of our Peachwood's exclusive Signature Service.
- Q.** On what items do you charge gratuity and sales tax?
- A.** Gratuity and sales tax is only charged on your food and beverage. Your Facility Fee is gratuity and tax-free.
- Q.** Is there a fee for the on-site coordinator?
- A.** The on-site coordinator is included in the facility fee and is part of our Peachwood's Signature Service.
- Q.** Do you have a per person beverage charge/drink package?
- A.** We customize your beverages to your needs/budget. Your beverages are charged based upon consumption.
- Q.** Can we bring our own wine?
- A.** You may bring your own wine. There will be a corkage fee charged based on the size of your bottles.
- Q.** Do you have a vendor referral list?
- A.** We have been at this location for nearly 17 years. We have several vendors that we work with on a weekly basis. We love them and they love helping us give our brides and grooms the best of everything.
- Q.** What will the per person charge be?
- A.** Every single wedding and reception is different. Your per person charge will be determined once you have chosen your menu and beverages, and any special personal touches. Budgets range from \$25 - \$65 per person.



From San Jose:
Take Highway 17 South. After Scotts Valley, take the "Pasatiempo Drive" exit. At the top of the ramp, turn right into our parking lot.

From Monterey:
Take Highway 1 North to Highway 17 North. Take the first exit, "Pasatiempo Drive". Turn left to go over the overpass, then forward into our parking lot.

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