



Mission Ranch Events Department

26270 Dolores St.
Carmel CA, 93923

Phone: 831-624-3824

E-mail: banquet@missionranchcarmel.com
missionranchcarmel.com

January 2020

Mission Ranch Events Department

Venue Rental
\$5000.00

Patio Barn:

*Accommodates a Maximum of 100 guests for a served meal,
80 guests for dinner and dancing,
120 guests for cocktail party setting*

Large Barn:

The Large Barn accommodates a maximum of 180 for a served meal

Event Time

The above rental fees reflect a maximum 5-hour time period (including ceremony, if applicable). We can add an additional half hour to an event time for an additional \$500 on the venue rental fee if the wedding ceremony is on property and the reception requires the use of both barns. If the ceremony is taking place off-site, your event at Mission Ranch shall be scheduled to begin within ½ hour after a ceremony concludes. All functions must end by 10:00 PM.

Fees

To confirm a date, the full venue rental fee and signed policy agreement are required. All payments can be made by cash, check, debit, or major credit card (Visa, MasterCard, and American Express). Venue Rental Fee and/or deposits on account are non-refundable.

A set-up labor fee of \$250.00 will be charged for all events and a \$2.00 per chair setup fee will be charged for all ceremonies that take place on the 4-Plex lawn.

A service charge of 22% will be added to all food and beverage charges, including corkage fees. All charges (including the service charge and Venue Rental Fee) are subject to state and local sales tax.

Payment Schedule

60 days prior to the event 60% of the working estimate will be due. 10 days prior to the event, the final guaranteed guest counts and the balance of the estimate are due. Failure to comply with payment requirements could result in cancellation of the event and forfeiture of all deposits. A credit card must be on file and will be used to credit or debit the closing invoice within one week from the event date; this invoice will reflect the actual alcohol consumption.

General Information

Mission Ranch accommodations customarily sell out months in advance. If guest rooms are essential to your wedding plans, please call our group sales department at (831) 624-6436 to check availability. Hotel accommodations are not automatically held for you. The hotel does not allow a full property buy out and will accommodate a maximum of a 10 room block.

Mission Ranch staff will try to accommodate ceremony rehearsal dates and times. Rehearsals are usually scheduled at 3 p.m. and based on site availability.

Mission Ranch cannot be responsible for the weather. Mission Ranch will make every effort to implement an alternate plan.

Mission Ranch is not responsible for lost, stolen, broken or forgotten articles. All personal items must be removed from the barns at the close of the event; it is suggested that someone in your party be designated to collect these items before leaving the Mission Ranch barn(s).

Safety Issues

Children must always be supervised by an adult and must be seated next to a parent or supervising adult during meal service.

Guests are not permitted to sit, climb on the fence outside the Patio Barn or enter the meadow at any time.

Sparklers or any type of fireworks are prohibited by law in Carmel, California. Bubbles are allowed on the lawn area only. Any other items require prior approval by Mission Ranch.

Due to our herd of Mission Ranch sheep, animals are not allowed on the property, inside or outside the barns.

Décor

Any and all flowers, candles, centerpieces and/or table decor must be provided and coordinated by one of the Approved Florists on our vendor list. **No exceptions.**

Round tables, white linens, white napkins, white wood folding chairs, all table service ware, and heaters for the patio are included in the venue rental fee. All rentals and upgrades must be provided by and billed through the Mission Ranch Events Department. Balloons are not allowed as décor at Mission Ranch.

Entertainment

All entertainers performing at Mission Ranch are required to carry general liability insurance and provide written proof of such insurance prior to the event, or they cannot perform. If sound from musical groups interferes with hotel guests or local residents, Mission Ranch reserves the right to control the volume. All music/entertainment must stop at the contracted event end time. If music continues past the contracted event end time, Mission Ranch reserves the right to cut the song off immediately. All vendors are *not* allowed to consume alcoholic beverages.

If a DJ requires a table or draping to be provided by Mission Ranch, a \$75.00 fee will be charged.

Food Service

All wedding cakes, cupcakes or other dessert items must be created in a commercial kitchen. Any and all other food and beverage must be provided by Mission Ranch Banquet Department. Clients and guests are not permitted to bring outside food or beverage into the venue during events.

Our pricing is based on a three course meal selection- hors d' oeuvres, salad and entree. You may add an additional course or courses at the published pricing. You may choose up to three entrée selections from the menu. Please confirm your selections 60 days prior to the event date. A vegetarian meal can be provided in addition to the three entrée selections and the vegetarian count must be given at same time as guaranteed guest count. When possible, the Chef is happy to customize a menu.

At least one hors d'oeuvre must be served if the reception hour includes alcoholic beverages.

The guaranteed number of guest and entrée counts must be confirmed no later than 10 days prior to the event date. This guaranteed number can be increased but is not subject to reduction. If Mission Ranch does not receive a guaranteed number of guests 10 days prior to the event, the number currently on the estimated billing will be used. If the number of people attending the function should increase, you will be charged accordingly. Mission Ranch will set and staff for the number of guaranteed guests.

Toasts/ speeches cannot interfere with food service once it commences.

Due to food service laws and practice, no food or beverage may be removed from the premises and we are not able to “box up” any leftover food (with the exception of cake/desserts brought in from a commercial kitchen). This is a food safety issue.

Food Tastings

Food tastings can be accommodated by request but only on event days and you will be served the same meal for the day's event. The time of the tasting will depend on the event start time. The fee is the meal price and will be charged to your final billing.

Wine Selection

Your wine selections must be confirmed at least 30 days prior to the event in order to guarantee availability. All special-order wines must be purchased by the case and unopened bottles will be returned to you at the end of the event. Pricing, availability and vintages are subject to change based on inventory and/or allocation.

Bar and Beverage Service

All beverages must be provided by Mission Ranch Banquet Department. The only exception may be wine and champagne, which is subject to a corkage fee of \$25 per 750 ml bottle plus 22% service charge and sales tax. If provided by the guest, wine/champagne must be delivered to the Banquet Department the day prior to the event and served by the Mission Ranch Banquet Staff. Any unopened bottles will be returned to you at the end of the event. Outside alcohol is not permitted. Coffee Service is an additional charge and is dependent on the number of guests. (\$100 minimum)

Bar and Beverage Service (continued)

Mission Ranch offers a full bar and is based on consumption. All hosted beverages are subject to a 22% service charge and sales tax. A fee of \$250 will be charged if consumption does not exceed \$500 in hosted bar beverages. A bartender fee of \$150 will be charged for events with a cash bar only.

Alcoholic beverage service will end 15 minutes prior to the end of the event and bars must be completely vacated 30 minutes after the event end time. Mission Ranch reserves the right to close the bar if at any time alcohol consumption has reached an excessive amount.

If guests purchase drinks from the Mission Ranch Restaurant Bar, they must be consumed outside of the event venues.

Mission Ranch respectfully requests that no outside alcohol be brought into the event. Mission Ranch is required to take possession of opened bottles/containers of alcohol and a consumption fee must be charged to the client's final bill.

Mission Ranch pours alcoholic beverages responsibly and no shots of alcohol will be served.

Under no conditions will the consumption of alcoholic beverages by minors be tolerated on Mission Ranch property; identification is required for any person who appears to be age 30 or under. Clients and/or guests giving alcohol to minors may result in closure of the bar.

I/We have read the above Bar and Beverage Policy and understand the policies concerning alcoholic consumption.

Signature of Client(s)

Guests Responsibilities

Client is responsible for the proper behavior of event guests and agrees to abide by the alcohol policies set by the Mission Ranch Banquet Department. Intoxication, rowdiness or any behavior by your guests deemed by Mission Ranch as disruptive and/or unacceptable will not be tolerated. If client fails to control the guests' behavior, Mission Ranch will take necessary steps to control such behavior and/or remove offensive guests from Mission Ranch Property. Client agrees to accept responsibility for any damage to or theft of Mission Ranch property and equipment by event guests during Client's event, and necessary charges will be billed to client.

WEDDINGS

I/We have read and understand the Mission Ranch Banquet Department Policy Information/Agreement and the above Responsibility clause. By the signature below, I/we agree to the terms and conditions listed in this six-page Policy Information/Agreement, as is evidenced by the signature and return of the two signature pages herein.

I/We are also remitting the NON-REFUNDABLE Venue Rental Fee with this Agreement/Contract to secure the time and date of our event.

Function Date _____ Time Period _____ #Guests _____
 Facility/Barn _____ Rental Fee _____
 Ceremony on Site: Yes _____ No _____
 Patio or 4-Plex Lawn _____
 Will you be needing hotel rooms? _____
 Billing Responsibility _____
 Billing Address/Telephone _____
 Credit Card Number _____ Ex. Date _____ Code _____
 Full Name on Card _____

Authorization Signature _____
 Deposit Amount _____ Payment Method _____
 Signature _____ Date _____
 Signature _____ Date _____

Banquet Representative Signature _____
 Date _____

Couple's Information:

Name: _____ Name: _____

Address: _____ Address: _____

Home Phone: _____ Home Phone: _____

Cell: _____ Cell: _____

Email: _____ Email: _____

SPECIAL EVENTS

I/We have read and understand the Mission Ranch Banquet Department Policy Information/Agreement and the above responsibility clause. By the signature below, I/we agree to the terms and conditions listed in this six Policy Information/Agreement, as is evidenced by the signature and return of the two signature pages herein.

I/We are also remitting the NON-REFUNDABLE Venue Rental Fee with this Agreement to reserve the time and date of our event.

Function Date _____ Time Period _____ Number of Guests _____

Facility _____ Rental Fee _____

Type of Event _____

Billing Responsibility/Credit Card Authorization _____

Signature Date

Credit Card Number _____
Ex. Date Code

Deposit to Reserve _____ Payment Method _____

Banquet Representative Signature Date

Company/ Individual: _____

Address: _____

Address: _____

Telephone: _____

Cell Phone: _____

Fax: _____

Email: _____

Mission Ranch Events Menu

All menu and wine selections are to be finalized at least 60 days prior to your event date. The Chef is happy to customize menus and will accommodate for any food allergies.

Passed Hors d'oeuvres

Black Bean and Queso Fresco Tostada

Jumbo Prawn with Cucumber Cocktail Sauce

Pancetta Wrapped Prawns with Thai Chili Sauce

Seared Sesame Crusted Ahi Tuna on a Wonton with Wasabi

Smoked Salmon Tartar in Cucumber Cup

Dungeness Crab Cakes Topped with Remoulade

Sausage and Asiago Stuffed Mushrooms with Balsamic Glaze

Chinese Chicken Lettuce Boats

Lamb Meatballs with Lemon-Cumin Yogurt

Grilled Marinated Petite Lamb Chops with an Apple Mint Sauce

Vegetarian Samosa with Cilantro Mint Dipping Sauce

Classic Tomato Bruschetta

Chicken and Waffle Bites

All Food and Beverages Items Subject to 22% Service Charge and Current Sales Tax



Passed Hors d'oeuvres

(continued)

Pancetta Wrapped Jalapeños Stuffed with Velvety Cheese

Crostini with Stone Fruit, Goat Cheese and Honey Drizzle

Antipasto Skewer with Olive, Tomato, Mozzarella, Artichoke and Smoked Meats

Crostini Topped with Point Reyes Blue Cheese and Flank Steak

Skewered Beef Wellington with Béarnaise Sauce

Lobster Spring Rolls with Mango Chili Sauce
(Vegetarian option available)

Sundried Tomato Polenta Bites

Fried Artichoke Hearts with Garlic Aioli

Arancini Rice Balls with Roasted Red Pepper Sauce

All Food and Beverages Items Subject to 22% Service Charge and Current Sales Tax



Stationary Hors d'oeuvres

Array of Fresh Seasonal Vegetables
Blue Cheese and Ranch Dip

Selection of Imported and Domestic Cheeses
Fresh Fruit and Assorted Crackers

Assorted Fresh Fruits and Seasonal Berries
With a Honey Yogurt Dipping Sauce

Array of Fresh Salsa and Guacamole
Homemade Tortilla Chips

Array of Grilled Vegetables, Dressed Feta, Hummus, Tzatziki, Olives
Toasted Pita Points

Smoked Salmon Display with Marinated Red Onions and Capers
Brioche Toasted Points and Lemon Dill Crème Fraiche

Antipasto Display with Smoked Meats
Grilled Vegetables and Olives
Grainy Dijon Mustard and Sliced Baguettes

Passed/Stationary Hors d'oeuvres Price Per Hour
(Prices linked to an entrée selection)

One Item: \$10.00 per person

Two Item: \$12.00 per person

Three Item: \$14.00 per person

Etc.

Stationary Seafood Hors d'oeuvres

Jumbo Prawns, Snow Crab Claws and Oysters
With Cocktail Sauce
Additional \$12.00 per person

Sushi Rolls
Additional \$8.00 per person

All Food and Beverages Items Subject to 22% Service Charge and Current Sales Tax



Appetizers

Grilled Prawns with Citrus Segments
Micro Greens
\$12.00

Dungeness Crab Cake with Sweet Corn Risotto
Fried Shallots
\$12.00

Butternut Squash Ravioli
Creamy Curry Sauce
Shaved Parmesan
\$10.00

All Food and Beverages Items Subject to 22% Service Charge and Current Sales Tax



Salads

\$12 per person

Arugula, Vine Ripened Tomatoes, Fresh Mozzarella, Basil
Balsamic Vinaigrette

Mixed Greens, Stone Fruit, Burrata, Toasted Walnuts
Balsamic Vinaigrette

Lolla Rosa, Pears, Garlic Toasted Walnuts, Point Reyes Blue Cheese
Sherry Vinaigrette

Mixed Greens, Cherry Tomato, Cucumber, Kalamata Olives, Feta Cheese
Balsamic Vinaigrette

Baby Spinach, Citrus Wedges, Red Onion, Toasted Pine Nuts
Citrus Vinaigrette

Mixed Greens, Frisée, Mache, Roasted Beets, Orange Segments on Beet Puree
White Balsamic Vinaigrette

Endive, Radicchio, Glazed Pecans, Gorgonzola
Dijon Vinaigrette

Mixed Greens, Prosciutto, Burrata, Cherry Tomato
Balsamic Vinaigrette

Baby Greens, Watermelon, Ricotta
Balsamic Glaze & Olive Oil

Water Cress, Wild Arugula, Red Radish, Raspberry
Tarragon Dressing

Baby Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese
Creamy Caesar Dressing

All Food and Beverage Items Subject to 22% Service Charge and Current Sales Tax



Entrées

All entrées include seasonal vegetables,
and freshly baked rolls with butter

Lemon and Herb Natural Chicken Breast with Thyme Jus
Roasted Fingerling Potatoes
\$58.00

Free Range Chicken Breast Filled with Sundried Tomato, Basil and Goat Cheese
Yukon Whipped Potatoes
\$60.00

Roasted Cornish Game Hen with Shallot and Thyme Jus
Roasted Vegetable Couscous
\$60.00

Pork Tenderloin with Creamy Marsala Mushroom Sauce
Buttermilk Mashed Potato
\$60.00

Chicken Thigh with Creamy Polenta
Broccolini and Bacon Jus
\$60.00

Grilled Tri-Tip with Chimichurri Sauce
Mashed Butternut Squash
\$65.00

Boneless Braised Beef Short Ribs
Buttermilk Mashed Potato and Rich Demi Glaze
\$65.00

Grilled Salmon with Orange Tarragon Butter Sauce
Toasted Couscous Salad
\$65.00

Seared Halibut with Lemon Emulsion
Wild Rice Timbale
\$65.00

All Food and Beverage Items Subject to 22% Service Charge and Current Sales Tax



Entrées
(Continued)

Slow Roasted Prime Rib with Au Jus and Horseradish Sauce
Twice Baked Potato
\$70.00

Pan Seared Scallops
Creamy Crab Parmesan Risotto
Lemon and Herb Sauce
\$70.00

New York Steak with Whipped Yukon Potatoes
Peperonata, Roasted Cipollini Onion
Peppercorn Sauce
\$70.00

Rack of Lamb Marinated in Herbs and Dijon Mustard with Rosemary Jus
Potato Gratin
\$70.00

Grilled Black Angus Filet Mignon with Truffle Jus
Red Potato Mash
\$72.00

Braised Veal OR Lamb Osso Buco with Rustic Red Wine Demi-Glace
Creamy Polenta
\$75.00

Herb Crusted Beef Tenderloin with Red Wine Demi-Glace AND Dungeness Crab Cakes with Remoulade
Garlic Whipped Potatoes
\$75.00

Grilled Angus Filet with Truffle Jus and Jumbo Prawns with Lemon Herb Butter
Red Potato Mash
\$75.00

Grilled Angus Filet with Truffle Jus and Lobster Tail with Lemon Herb Butter
Red Potato Mash
\$80.00

All Food and Beverages Items Subject to 22% Service Charge and Current Sales Tax
*Fish Entrées subject to availability



Vegetarian Entrées

\$58 per person

Tri-Colored Tortellini Alfredo

Petite Peas
Sweet Peppers

Lemon Gnocchi

Spinach
Petite Peas

Butternut Squash Ravioli

Creamy Curry Sauce

Grilled Portobello Mushroom and Vegetable Wellington

Roasted Red Pepper Coulis

Mediterranean Tower

Polenta

Portobello Mushroom

Roasted Red Pepper

Marinara Sauce

(vegan)

Vegetable Risotto

Root Vegetables

Roasted Red Pepper Coulis

(vegan)

Children

\$25 per person

Served with Fruit Cup

Homemade Macaroni and Cheese

With Chicken Tenders

Spaghetti Pasta with Meat Balls

Tomato Sauce

All Food and Beverages Items Subject to 22% Service Charge and Current Sales Tax



Served Dessert

Choice of one dessert- \$10.00 per person

Brownie Square
Vanilla Bean Ice Cream

Chocolate Espresso Pots De Crème
Baked Chocolate Custard

Spice Poached Pears
With Rum Caramel Sauce

Strawberry Shortcake
G'enoise Cake with Strawberries and Chantilly Cream

Vanilla Crème Brulee
Burnt Sugar Crust and Topped with Seasonal Berries

Carrot Cake
Whipped Cream Cheese Frosting

Apple Berry Crisp with Vanilla Ice Cream

Orange Flan with a Caramel Sauce

Chocolate Decadence
Rich Flourless Cake and Chantilly Cream

Stationary Dessert

\$10.00 per person

Mission Ranch Dessert Bar
Assorted Cookies, Bite Size Brownies, Bite Size Cheesecake
Lemon Bars, Fruit Tarts

All Food and Beverage Items Subject to 22% Service Charge and Current Sales Tax



Cocktail Party Stations

Choice of Four Stations
\$82 per person
\$50 Chef Fee per station

Carving Station
Prime Rib, New York, Tri Tip, Pork Loin, Turkey
Fresh Baked Rolls, Array of Condiments
Choice of One

Gourmet Taco Bar
Short Rib, Pork Carnitas and Pollo Asada

Pizza Station
Hot from the Pizza-Stone Oven
Customized by Live Chef

Slider Station
Beef and Pulled Pork

Mac & Cheese Station
Homemade Macaroni and Cheese with Variety of Toppings
(Bacon, Peas, Mushroom, Fried Onions, Potato Chips)

Pasta Station
Penne with Vodka Cream Sauce
Alfredo with Prawns or Chicken or Vegetables
Butternut Squash Ravioli with Creamy Curry Sauce
Choice of Two

Fish and Chip Station
Halibut in Our Secret Batter
Seasoned Potato Fries

Nacho Station
Fresh Tortilla Chips
Homemade Nacho Cheese
Chicken and Beef
Assortment of Toppings

All Food and Beverages Items Subject to 22% Service Charge and Current Sales Tax



Cocktail Party Stations (Continued)

Paella Station
Risotto, Mussels, Shrimp, Clams,
Chicken, Spanish Chorizo

Fajita Station
Beef, Chicken, Shrimp
Rice and Beans, Salsa, Guacamole
Sour Cream, Jack and Cheddar Cheeses
Flour Tortillas
*Vegetarian Options Available

Panini Station
Grilled to Order
Italian Meats, Chicken Pesto, Pastrami, Ham, Cheese
Choice of Two

Salad Station
Choice of Two

Sushi Station
Assorted Vegetarian and Seafood Sushi
Soy Sauce, Wasabi, Pickled Ginger
Additional \$8.00 per person

Seafood Station
Jumbo Prawns, Snow Crab Claws and Oysters
With Cocktail Sauce
Additional \$12.00 per person

All Food and Beverages Items Subject to 22% Service Charge and Current Sales Tax



Late Night Menu

(For last hour of event in Patio Barn)

\$15 per person

Savory:

Nacho Station

House Made Tortilla Chips
Guacamole, Salsa, and Nacho Cheese

Mac & Cheese Cups

Homemade Macaroni and Cheese with Variety of Toppings
(Bacon, Peas, Mushroom, Fried Onions, Potato Chips)

Mini Grilled Cheese Sandwiches

with Tomato Soup Shooters

French Fry Bar

Shoestring French Fries, Sweet Potato Fries & Onion Rings
Variety of Dipping Sauces

Sliders

Choose One

All-American Cheeseburger
Or Bacon Western Burger

Sweet:

\$10.00 per person

Ice Cream Sundae Bar

House made Churros
Chocolate & Caramel Dipping Sauces

Assortment of Mission Ranch Cookies and Milk

S'mores Bar

\$10.00 per person for fixings
\$250 rental for fire box is additional

All Food and Beverage Items Subject to 22% Service Charge and Current Sales Tax



Mission Ranch Farewell Brunch

\$45 per person

Herb Roasted Potatoes

Made to Order Omelets

Waffles or French Toast
Choice of One

Salads

Spinach, Strawberry and Papaya or Crunchy Broccoli
Choose One

Bacon & Sausage

Fresh Seasonal Fruits & Fresh Baked Pastries

Non-Alcoholic Beverage Bar

Fresh Orange Juice, Coffee, Hot Tea, Iced Tea, Lemon Water

Carving Station

Choice of One \$8 per person

Prime Rib, Ham, Pork Loin or Turkey
With condiments

All Food and Beverages Items Subject to 22% Service Charge and Current Sales Tax



Wine List

Bubbles

Campo Viejo, Cava, Brut, Penedes, Spain	30
Gloria Ferrer, Sonoma Brut, Sonoma County	34
Gruet, Rose Brut, New Mexico	35
Roederer Estate, Sparkling, Brut, Anderson Valley, Mendocino	43
Schramsberg, Sparkling, Brut Rosé, North Coast	75

Chardonnay

Hahn Family Wines, Monterey	34
Morgan Winery, 'Metallico', Monterey (<i>unoaked</i>)	36
Sonoma-Cutrer Vineyards, 'River Ranches', Sonoma Coast, Sonoma	38
Mission Ranch, Tondré Grapefield Vyd, Santa Lucia Highlands, Monterey	55
Rombauer Vineyards, Carneros, Napa Valley	75

Sauvignon Blanc

Mason Cellars, Napa Valley	31
Morgan Winery, Monterey	34

Other Whites & Rosé

Clean Slate, Riesling, Mosel, Germany	34
Barone Fini, Pinot Grigio, Valdadige, Italy	34
Le Charmel, Rosé, Cotes de Provence, Provence, France	34

Pinot Noir

Hahn Family Wines, Monterey	34
Sean Minor, Sonoma Coast	36
Soquel Vineyards, 'Estate', Santa Cruz Mountains	39
Mer Soleil, 'Reserve', Santa Lucia Highlands, Monterey	45
Morgan Winery, 'Twelve Clones', Santa Lucia Highlands, Monterey	55
Mission Ranch, Tondré Grapefield Vyd, Santa Lucia Highlands	60

Cabernet Sauvignon

Foxglove, Paso Robles	32
Dante, 'Reserve', California	34
Monticello Vineyards, Napa Valley	38
Le P'tit Paysan, by I. Brand & Family, Central Coast	39
Duckhorn, Decoy, Napa Valley	48
Alexander Valley Vineyards, Alexander Valley, Sonoma	55

Other Red

Joyce Wine Company, Merlot, Central Coast	34
Castoro Cellars, Zinfandel, 'Estate', Paso Robles	34
Le P'tit Paysan, GSM Red Blend, by I. Brand & Family, Central Coast	38

*Prices, availability, and vintage of wines are subject to change and cannot be guaranteed
March 2020*

APPROVED FLORISTS

Melody King	fleurishfloraldesigns.com	831-626-7570
Amanda Seely	laughingallfloral.com	831-207-1780
Sarah Hackford/Jennifer Zuborsky	fionnafloral.com	831-350-1221
Christine Cater	barefootfloral.com	831-620-5126
Kim England	fleursdusoleil.com	831-656-0455
Patti Freestone	willowandplum.com	831-241-3760

OFFICIANTS

Denise Adkins (non-denominational)	Andwiththisring.com	831-277-7501
Brian Borgia	montereybayweddingofficiants.com	831-601-1650
Rev. Brian Lyke, M. Div.	lifecelebrations.org	831-626-8570
Zia Shapiro	ceremoniesinmonterey.com	831-601-5315

PHOTOGRAPHERS

The Goodness	thegoodness.com	916-799-6977
Blake Weber Photography	blakeweberphotography.com	831-234-0948
Laura & Rachel	lauraandrachel.com	831-578-1197
Brandon Scott Photo Co.	brandonscottphoto.co	
AGS Photo Art	agsphotoart.com	570-470-2989
Scott Campbell	scottcampbellphoto.com	831-372-1455
Matt Kelly Photography	mattkellyphoto.com	831-262-6966
Manuel Ortega Photography	manuelortegaphoto.com	831-682-7170
Sun+Life Photography	sunandlifephotography.com	831-600-7276

VIDEOGRAPHERS

Josh Harney Productions	joshharney.com	
Grover Films	groverfilms.com	831-331-7360
Outlive Creative Videography	outlivecreative.com/	925-784-0389

DJ's

Santa Cruz DJ Company	santacruzdj.com	831-425-2048
DNA Entertainment	dnaent.com	831-372-5555
Belmont Entertainment	belmontent.com	831-601-6000
Sound in Motion	soundinmotioneg.com	831-427-0700
DJ Darion	djdarion.com	831-708-8027

PHOTO BOOTH

The Goodness	thegoodness.com	916-799-6977
Santa Cruz DJ Company	santacruzdj.com/photo-booth	831-425-2048
Bay Photo Booth	bayphotobooth.com	831-250-1369
The Vintage PhotoBox	thevintagephotobox.com	831-264-8800
Spectrum Photo Booths	spectrumphotoboosths.com	650-204-1183

LIVE MUSIC

Kelly Productions	kellypro.com	831-375-7270
Monterey String Quartet	kellypro.com	831-375-7270
Mark Banks (Guitarist/ Vocalist)	kellypro.com	831-375-7270
Austin Metreton (Guitarist/ Vocalist)	kellypro.com	831-375-7270
Lucky Devils Band	luckydevilsband.com	786- 210-9501
The Groove Foundation	thegroovefoundation.com	408-644-2552
Vintage Jukebox Orchestra	vintagejukeboxmusic.com	415-244-5331
BoomBox Rox	boomboxrox.com	415-447-4730
Cover Me Badd	covermebadd.net	916-402-7677
House Rockers	svhouserockers.com	408-596-0490

AUDIO VISUAL

Cain Sound - Paul Cain cainsound.com 831-905-5890

WEDDING CAKES AND DESSERTS

Freedom Bakery fbandc.com 831-757-2253
Parker-Lusseau Pastries parker-lusseaupastries.com 831-643-0300
Layers layerscake.com 831-655-1544
Room for Dessert savingroomfordessert.com 831-647-1170
Edith Meyer edithmeyer.com 831-212-1447
Lafayette Bakery info@lafayettebakery.com 831-915-6286

HAIR, MAKE-UP AND NAILS

Kim Larson Bridal Makeup & Hairstyling 831-659-3972
Stacia Nicole Beauty stacianicolebeauty.com 831-245-8205
Plays Well with Brushes- Katrina playswellwithbrushes.com 909-518-5837
M.U.A.H Make Up & Hair [@muahmakeupandhair on Instagram!](https://www.instagram.com/muahmakeupandhair) 831-229-9236
Madison McDowell Makeup beauty-by-m.com
Blush Makeup Studios blushmonterey.com 831-901-3924
O Salon osaloncarmel.com 831-620-0266

SPA

Vista Blue Spa montereyplazahotel.com/spa/vista-blue-spa 831-646-1700
The Refuge refuge.com 831-620-7360
Portola Plaza- Day Spa portolahotel.com/spa 831-649-4511

OUR FAVORITE THINGS

Harper Grayce -Wooden Signs harpergraycesigns.com
Heart Paper Soul -Paper Details heartpapersoul.com 831-426-6282
Fran Johnson House- Laser Cutout Names franjohnsonhouse.com
Moto Espresso Coffee motorespresso.com 831-224-0719

MISCELLANEOUS

Nicole Macauley artonwheelsmontereykids.com 831-204-2038
Main Event Transportation maineventtransportation.com 831-646-5466
CCM&E Destination Services ccm-e.com 831-646-5952
Fifth Avenue Deli 831-625-2688
Church of the Wayfarer churchofthewayfarer.com 831-624-3550
Church in the Forest Churchintheforest.org 831-624-1374
Carmel Cleaners and Laundry 831-624-3616