

# SAY "I DO"

— IN APTOS —



SEACLIFF  
INN  
TAPESTRY COLLECTION  
by Hilton™

2024 WEDDING PACKAGES

# CLASSIC WEDDING PACKAGE

\$119 PER PERSON

## DISPLAY STATION

### DOMESTIC CHEESE DISPLAY

*Assorted Domestic Cheeses with Fresh Berries,  
Sliced Baguette and Specialty Crackers*

## RECEPTION BEVERAGE ONE HOUR

### WINE SELECTIONS

*Stone Cellars Chardonnay, Chateau Ste Michelle  
Riesling, Stone Cellars Cabernet, Robert Hall Merlot,  
Canyon Road Zinfandel and Stanford Brut*

### BOTTLED BEER SELECTIONS

*Budweiser, Bud Light, Stella Artois, Sierra Nevada  
and Corona*

### FOUNTAIN SOFT DRINKS

*Assorted Coca-Cola Soft Drinks and Juices*



Venue fees for ceremony and/or reception are based on day and time of event.  
All charges are subject to a 9% administrative fee, 15% gratuity and current sales tax.



# CLASSIC WEDDING PACKAGE

PLATED DINNER INCLUDED  
BUFFET DINNER | \$131 PER PERSON

## THREE COURSE DINNER

### STARTER CHOICE OF ONE

#### SIMPLE GREENS

*Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette*

#### CAESAR SALAD

*Romaine, Parmesan, Toasted Garlic-Parmesan Croutons, Traditional Caesar Dressing*

### ENTRÉE CHOICE OF TWO MEAT AND ONE VEGETARIAN

#### PAN ROASTED SALMON

*Light Cajun Spice, Squash-Corn-English Pea Ragout, Almond Pesto*

#### GRILLED CHICKEN BREAST

*Creamy Basil Parmesan Risotto, Baby Carrots, Citrus Beurre Blanc*

#### GRILLED FLAT IRON STEAK

*Garlic Mashed Potatoes, Sautéed Mushrooms, Asparagus, Pan Jus*

#### PASTA PRIMAVERA

*Linguini, Roasted Tomato Sauce, Onion, Squash, Peppers, Broccoli, Tomatoes, Garlic, Fresh Basil and Parmesan*

#### PORTOBELLO MUSHROOM

*Yucatan Ratatouille, Polenta Cake, Marinara, Balsamic Glaze*

### DESSERT

#### NEW YORK CHEESECAKE

*Raspberry Sauce, Whipped Cream and Fresh Berries*

#### CHOCOLATE CRÈME BRULÉE

*Whipped Cream and Fresh Berries*

#### (2) MINI EUROPEAN PASTRIES

### WINE SERVICE DURING DINNER

*1.5 Hours of Wine Service During Dinner, Serving House Wine*

### CHAMPAGNE TOAST

*Standford Brut*



## INCLUDES

Hotel Linens

Tables, Chairs, China,  
Flatware, Glassware

Cake Cutting

Bartender

Dance Floor

Complimentary  
Event Parking

Complimentary Overnight  
Room for Wedding Couple

# DELUXE WEDDING PACKAGE

\$136 PER PERSON

## RECEPTION HORS D'OEUVRES CHOICE OF 3

### HOT

Vegetable Spring Rolls with Thai Chili Dip  
Rolled Chicken Quesadilla Roulade with Chipotle Crema  
Mini Beef Wellington  
Bacon Wrapped Shrimp with Tamari Glaze  
Mini Crab Cake with Dijonnaise

### CHILLED

Tomato & Basil Bruschetta  
Smoked Salmon on Cucumber, Dill Crème Fraiche  
Antipasto Skewer with Mozzarella, Tomato, Kalamata & Balsamic Drizzle  
Strawberry with Brie, Mandarin Orange & Blueberry

## RECEPTION BEVERAGE ONE HOUR

### SPIRIT SELECTIONS

*Ublendit-Locally Distilled Vodka, Rum, Gin, Whiskey and Tequila*

### WINE SELECTIONS

*Stone Cellars Chardonnay, Chateau Ste Michelle Riesling, Stone Cellars Cabernet, Robert Hall Merlot, Canyon Road Zinfandel and Stanford Brut*

### BOTTLED BEER SELECTIONS

*Budweiser, Bud Light, Stella Artois, Sierra Nevada and Corona*

### FOUNTAIN SOFT DRINKS

*Assorted Coca-Cola Soft Drinks and Juices*



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# DELUXE WEDDING PACKAGE

PLATED DINNER INCLUDED  
BUFFET DINNER | \$150 PER PERSON

## THREE COURSE DINNER

### STARTER CHOICE OF ONE

#### SIMPLE GREENS

*Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette*

#### CAESAR SALAD

*Romaine, Parmesan, Toasted Garlic-Parmesan Croutons, Traditional Caesar Dressing*

### ENTRÉE CHOICE OF TWO MEAT AND ONE VEGETARIAN

#### PAN ROASTED SALMON

*Light Cajun Spice, Squash-Corn-English Pea Ragout, Almond Pesto*

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*Yucatan Ratatouille, Polenta Cake, Marinara, Balsamic Glaze*

### DESSERT

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*Raspberry Sauce, Whipped Cream and Fresh Berries*

#### CHOCOLATE CRÈME BRULÉE

*Whipped Cream and Fresh Berries*

#### (2) MINI EUROPEAN PASTRIES

### WINE SERVICE DURING DINNER

*1.5 Hours of Wine Service During Dinner, Serving House Wine*

### CHAMPAGNE TOAST

*Standford Brut*



## INCLUDES

Hotel Linens

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Complimentary Overnight  
Room for Wedding Couple



# BEVERAGE SELECTIONS

## HOSTED CONSUMPTION BAR

Sparkling Water	\$5
Soft Drinks	\$5
Sparkling Apple Cider	\$24 PER BOTTLE
Domestic Beer	\$7
Premium Beer	\$8
Microbrew Beer	\$10
House Wine <small>STARTING PRICE</small>	\$30 PER BOTTLE
Premium Wine	ROTATING SELECTIONS
Top Shelf Wine	ROTATING SELECTIONS
House Sparkling Wine	\$32 PER BOTTLE
House Cocktails	\$12
Premium Cocktails	\$13
Top Shelf Cocktails	\$15
Liqueurs	\$13

## NO HOST BAR

HOUSE SELECTIONS SERVED AT NON-HOSTED BARS  
GUESTS PAY PER DRINK AT THE BAR  
CREDIT CARDS ONLY

Set-Up Fee*	\$500
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*\*Waived once \$500 in bar sales is reached.*

Bartender fee of \$125 applies for up to two hours continuous service. Additional hours of service +\$45/hour. Maximum of three hours continuous alcohol service. All prices subject to 24% service fee and 9% sales tax. All prices subject to change.



# EVENT FAQs

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## DO I NEED TO PROVIDE EVENT INSURANCE?

Yes, we require that you provide a Certificate of Liability Insurance in the amount of \$1,000,000.

## CAN I BRING IN MY OWN FOOD OR SPECIALTY OUTSIDE CAKE OR DISPLAY?

With the only exception for specialty cakes, outside food is strictly prohibited. We specialize in crafting a memorable experience for you and your guests. Inquire with your Seacliff Inn Event Manager if you wish to serve a specialty food item, specialty station, or other custom offering that is not listed on our menus. Notify your Event Manager about plans for an outside specialty cake. A cake cutting/plated fee will be assessed at \$6/person.

## CAN I CHOOSE MY OWN VENDORS?

Seacliff Inn is pleased to offer a unique and one-of-a-kind venue for your special event. We provide the backdrop, the food and beverage as well as the staff to serve your event. We ask that you work with one of our Preferred Vendors for all other items needed to host the perfect event.

## DO I NEED A PROFESSIONAL EVENT COORDINATOR?

While we do not require you to have an Event Coordinator, we highly suggest you do so. We are happy to provide you with our Preferred Vendors list.

## HOW MUCH TIME WILL YOU PROVIDE US TO DECORATE OR DROP OFF EVENT SUPPLIES BEFORE THE EVENT INSIDE THE EVENT ROOM? CAN I LEAVE THINGS IN THE ROOM OVERNIGHT?

Any time you want access to the event space will need to be predetermined and included in your event contract. Generally speaking, additional time requires an additional room rental fee. Even if your event is a multi-day function, the hotel reserves the right to reserve another event for any time that isn't contracted by you. Because of this, you are not guaranteed any additional time for setup, tear-down, decorating, or storing supplies.

## CAN WE BRING IN OUR OWN ALCOHOL?

For all events taking place on property, Seacliff Inn staff is pleased to offer and serve a wide selection of beverage packages. We are unable to serve and do not allow any outside alcohol including beer, wine, or spirits on-site.

## WHAT RESTRICTIONS (IF ANY) ARE THERE ON DECORATIONS?

Nothing may be affixed to walls, ceilings, or furniture/fixtures. All fire code regulations must be followed. We only allow flameless candles. Sparklers, glitter, bird seed, rice and confetti are prohibited. Anything that requires additional staff time to clean beyond what is considered normal and reasonable will be assessed a cleaning fee.

## DO I NEED TO HIRE SECURITY?

Security is required for certain events. Your Seacliff Inn Event Manager will advise you if security is required and the fees associated.

## WHO IS RESPONSIBLE FOR CLEAN-UP?

We require the venue to be free of trash, décor, gifts, other storage items, and any outside rental equipment used to service your event (such as rental tables and chairs) within the contract conclusion of your event. Seacliff Inn will manage the breakdown of any in-house equipment and food/beverage service.

## CAN WE PLAY MUSIC OR HAVE A LIVE BAND/DJ?

You are welcome to play music or have a live band or DJ at your event until 11:00pm. At all times Seacliff Inn reserves the right to restrict volume levels to ensure the quiet enjoyment of our other hotel guests and neighbors. Just as with any other contractor or vendor for your event, consult your Event Manager to ensure your DJ or band is on our Preferred Vendors list.

## HOW DOES PARKING WORK?

Self-parking is complimentary at Seacliff Inn. Due to limited availability of onsite parking, we advise that you ask your guests to carpool whenever possible. Availability of onsite parking is not guaranteed.

## HOW EARLY CAN WE HAVE ACCESS FOR SETUP? HOW LATE CAN WE STAY?

If you require access to the venue before or after your event start and end times, this additional time needs to be included on your contract and may come with an additional rental fee. Our late night events can be contracted to end no later than 12:00am. All food and beverage service concludes by 11:30pm.

## WHAT IS INCLUDED IN THE ROOM RENTAL AND FOOD & BEVERAGE MINIMUM?

Included with your package is use of Seacliff Inn's available in-house inventory of tables, chairs, and your choice of white or ivory table linens. All food and beverage service items related to your orders will also be provided by Seacliff, such as plates, silverware, and glassware. Décor items such as centerpieces, colored napkins and chair covers are not included. Our Preferred Vendors will be happy to help with these specialty items to enhance your event.

## DOES SEACLIFF OFFER DISCOUNTED HOTEL ROOM RATES FOR GROUPS?

Discount hotel room rates are often available for groups that plan ahead. Rates vary based on exact dates and accommodation needs. Inquire with your Event Manager about the options available.





**START PLANNING TODAY.**

**PLEASE CONTACT SALES**

(831) 689-9124 | [events@seacliffinn.com](mailto:events@seacliffinn.com)

