



Congratulations!

*We are honored that you are considering the
Historic Santa Maria Inn
for your upcoming wedding celebration. Our menus have been designed with
taste and elegance in mind. From our exceptional service to our
beautiful ceremony and reception sites, your wedding will be just what you
have envisioned for this very special day.*

Your Wedding Reception Package includes:

- ~A private banquet area for five hours set to your exact specifications~*
- ~Deluxe accommodations for the Bride and Groom with a bottle of Champagne~*
- ~Champagne and sparkling apple cider toast served to all of your guests~*
- ~Cake cutting and service of the wedding cake~*
- ~Dance Floor~*
- ~Mirrored tiles, hurricanes and white tapered candles for centerpieces~*
- ~Linens, flatware, stemware~*
- ~Discounted sleeping room rates for your guests~*

~

*For more information please contact: Angela Shute, Catering Sales Manager
805.346.7952
catering@santamariainn.com*





Wedding Reception Sites

All packages require a plated or buffet dinner to be ordered per person

Kent Room

(Requires a minimum guarantee of 60 adult Guests. Maximum 100 Guests)

The Kent Room offers a classic atmosphere. With it's exquisite stained glass windows and built in dance floor, the Kent room is a perfectly intimate setting for your wedding reception.

Wedding Reception Package: \$700.00

Santa Maria Ballroom

(Requires a minimum guarantee of 100 adult Guests. Maximum 220 Guests)

The Santa Maria Ballroom is designed to be versatile for unique and personalized receptions. It maintains the elegance and antiquity that the Santa Maria Inn exudes, combined with modern touches.

Wedding Reception Package: \$850.00

Gardens and Cabanas

(Requires a minimum guarantee of 80 adult Guests. Maximum 350 Guests)

The Gardens and Cabanas are the ultimate outdoor wedding venue. With multiple French doors, the Cabanas offer guests versatile arrangements while maintaining the ambiance of an outdoor reception. The dining tables are set in the lush Gardens, under giant, beautiful trees and surrounded by tropical plants and our rose garden.

Wedding Reception Package: \$850.00

*~Add a touch of elegance with Chair Covers ~
\$4.00 per chair*



Wedding Ceremonies

Recite your vows with the gentle sounds of water cascading from the antique fountain providing a tranquil retreat from the ordinary

Patio Fountain Ceremony Package includes:

~Ceremony rehearsal the day prior to the ceremony~

~Seating for your guests~

~White podium for Officiant~

~White arch and two white pillars~

~Portable P/A system with one standing microphone~

~Small banquet room close to the ceremony site to be used as you wish the day of your ceremony~

Patio Fountain Ceremony: \$900.00
(Ceremony Only)

Patio Fountain Ceremony: \$500.00
(When purchased with a Wedding Reception Package)

~Add a touch of elegance with Chair Covers ~
\$4.00 per chair



Hors D'oeuvres Enhancements

Hors d'oeuvres enhancements are separate stations that can be the centerpiece of your hors d'oeuvres party or an addition to any buffet.

All Stations require a \$75.00 Carver Fee.

BARON OF BEEF

*USDA Certified Angus Baron of Beef roasted to perfection
Served with Freshly Baked Silver Dollar Rolls*

Serves 75 Guests

\$450.00

HONEY GLAZED HAM AND WHOLE ROASTED TURKEY

Spiral cut Honey Glazed Ham and a slow roasted Free Range Whole Turkey. Served with Freshly Baked Silver Dollar Rolls

Serves 50 Guests

\$450.00

LEG OF LAMB

Boneless Leg of Lamb seasoned and slow roasted accompanied by mint jelly. Served with Freshly Baked Silver Dollar Rolls

Serves 50 Guests

\$300.00

FILLET OF SALMON OR HALIBUT

Full Fillet of Salmon or Halibut spiced and baked. Served with Freshly Baked Silver Dollar Rolls

Serves 50 Guests

Market Price

DELUXE SALAD BAR

*(Does not require Carver Fee)
Mixed Field Greens with cherry tomatoes, cucumber, carrots, olives, onion, mushrooms, broccoli, cauliflower, sunflower seeds, raisins, beets, hard boiled eggs, shredded cheeses, diced turkey and ham with assorted Dressings.*

Served with Warm Rolls and

Whipped Butter

Serves 50 Guests

\$350.00

FAJITAS

*(Does not require Carver Fee)
Grilled Chicken and Beef served with Flour and Corn Tortillas, shredded cheeses, sliced jalapenos, guacamole, Homemade Salsa and Sour Cream.*

Serves 50 Guests

\$425.00

Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.





Hors D'oeuvres

All selections are the perfect way to start any function or can be used to make a diverse and fun menu for an evening social.

SWEET TREATS

Sure to be a hit at your function! Minimum of 50 Guests.

ICE CREAM BAR

Gourmet Assorted Ice Creams in a self serve station with Ice Cream Cones, and a variety of sprinkles and toppings.

\$6.00 per person

PLATTERS

All platters serve 50 Guests

<i>International and Domestic Cheese Platter</i>	<i>\$185.00</i>
<i>Served with Crackers, assorted berries, dried fruit and candied nuts</i>	
<i>Vegetable Crudités with Ranch Dressing</i>	<i>\$130.00</i>
<i>Sliced Seasonal Fresh Fruit Platter</i>	<i>\$160.00</i>
<i>Mediterranean Anti Pasto Platter</i>	<i>\$195.00</i>
<i>Sliced prosciutto and salami, pepperoncinis, asagio cheese, green olives, artichoke hearts and dolmas</i>	
<i>Bruchetta Platter</i>	<i>\$110.00</i>
<i>Tomatoes, basil, roasted garlic and olive oil on toasted baguettes</i>	
<i>Smoked Salmon Platter</i>	<i>\$225.00</i>
<i>Homemade smoked salmon with onions, capers, lemon and toasted baguettes with cream cheese</i>	
<i>Brie en Croute</i>	<i>\$80.00</i>
<i>Baked wheel of brie in a puff pastry served with toasted baguettes</i>	
<i>Assorted Colored Tortilla Chips and Dips</i>	<i>\$100.00</i>
<i>Served with bean dip, guacamole, sour cream and homemade salsa</i>	

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Hors D'oeuvres

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COLD HORS D'OEUVRES

Priced per Dozen. Minimum order of 6 Dozen per item required.

Canapés of Roasted Red Pepper and Walnut Cream Cheese Or of Fresh Basil, Roasted Garlic and Cream Cheese Or of Shrimp with Avocado Salsa	\$25.00
Rosette of Smoked Salmon with Capers and Cream Cheese	\$28.00
Asparagus wrapped in Prosciutto	\$27.00
Savory Crab stuffed in puff pastries	\$25.00
Seared Ahi with roasted pine apple on brioches	\$30.00
California Rolls	\$22.00
Clam Ceviche on a Crisp Wonton	\$21.00
Parmigiano-Reggiano Crisps with Goat Cheese Mousse	\$21.00
Jumbo Prawns on Ice	\$36.00
Deviled Eggs	\$19.00
Ahi Tartar on Crispy Wonton	\$24.00

HOT HORS D'OEUVRES

Priced per Dozen. Minimum order of 6 Dozen per item required.

Meatballs in a Mushroom Burgundy Sauce	\$20.00
Petite Quiche Lorraine	\$20.00
Stuffed Mushroom Caps	\$25.00
Chicken Sate with Peanut Sauce	\$25.00
Pot Stickers (Vegetarian or Pork) with Thai Dipping Sauce	\$25.00
Fried Butterfly or Coconut Shrimp	\$37.00
Sea Scallops wrapped in Bacon	\$33.00
Teriyaki Chicken or Beef Skewers	\$26.00
Spinach and Feta Cheese in Phyllo	\$19.00
Zucchini and Potato Fritters with Fresh Cream	\$19.00
Asparagus with Lime Hollandaise and Shaved Parmesan	\$23.00
Grilled Shrimp Skewers with Dipping Sauce	\$35.00
Tempura Vegetables and Soy Sauce	\$19.00
Assorted Poppers with Spicy Bleu Cheese Dip	\$20.00
Spring Rolls (Vegetarian or Pork) with Sweet and Sour Sauce	\$19.00
Fried Sesame Chicken Pieces with Sweet Chili Sauce	\$25.00
Chicken Tenders or Buffalo Wings with Ranch Dressing	\$22.00

PRICED PER POUND

Popcorn Shrimp served with Cocktail Sauce and Lemon	\$15.00
Peel and Eat Shrimp with Cocktail Sauce and Lemon	\$18.00

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Plated Dinner Selections

*For a formal dining service, please limit your selections to two entrees. Your entrée includes a mixed field green salad served with warm dinner rolls and whipped butter, choice of vegetable and side dish
Water, iced tea and coffee service is included.*

Please choose only one side dish for each Entrée:

*Garlic Mashed Potatoes
Roasted New Potatoes
Scalloped Potatoes*

*Rice Pilaf
Double Baked Potato
Wild Rice Trilogy*

Please choose only one Vegetable for each Entrée:

*Mixed Sautéed Vegetables
Green Beans Almandine
Sugar Glazed Carrots*

*Steamed Broccoli with Garlic
Zucchini and Squash
Lemon -buttered Asparagus*

POULTRY

CHICKEN A LA INN

*A boneless breast of chicken topped with a white wine and a mushroom cream sauce.
\$29.00 per person*

CHICKEN DIJONAISE

*A boneless breast of chicken in a mustard dijonnaise sauce with mushroom caps
\$29.00 per person*

CHICKEN CORDON BLEU

*A boneless breast of chicken stuffed with ham and topped with a mornay sauce
\$30.00 per person*

CHICKEN ALMANDINE

*Boneless chicken breast crusted with sliced almonds and lemon butter
\$29.00 per person*

TEQUILLA LIME CHICKEN

*A boneless breast of grilled chicken in a tequila lime cilantro butter sauce
\$29.00 per person*

CHICKEN KIEVE

*Breaded chicken topped with butter, parsley, chives and lemon
\$29.00 per person*

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Please choose only one side dish for each Entrée:

*Garlic Mashed Potatoes
Roasted New Potatoes
Scalloped Potatoes*

*Rice Pilaf
Double Baked Potato
Wild Rice Trilogy*

Please choose only one Vegetable for each Entrée:

*Mixed Sautéed Vegetables
Green Beans Almandine
Sugar Glazed Carrots*

*Steamed Broccoli with Garlic
Zucchini and Squash
Lemon -buttered Asparagus*

CARNE

FIRE ROASTED PRIME RIB

*Rubbed with virgin olive oil and seasonings. Carved and brought right to your table
\$34.00 per person*

COLORADO RACK OF LAMB

*Rack of lamb served with ratatouille vegetable chutney
\$37.00 per person*

NEW YORK STEAK

*Served with port, herb compote butter, baked potato and vegetables
\$32.00 per person*

FILET MIGNON

*The king of all steaks!
Served with sautéed mushrooms
\$30.00 per person*

"PRIME RIB OF PORK"

*Charbroiled French pork chop topped with an apple, rosemary demi glaze
\$29.00 per person*

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Plated Dinner Selections

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Please choose only one side dish for each Entrée:

*Garlic Mashed Potatoes
Roasted New Potatoes
Scalloped Potatoes*

*Rice Pilaf
Double Baked Potato
Wild Rice Trilogy*

Please choose only one Vegetable for each Entrée:

*Mixed Sautéed Vegetables
Green Beans Almandine
Sugar Glazed Carrots*

*Steamed Broccoli with Garlic
Zucchini and Squash
Lemon -buttered Asparagus*

FROM THE SEA

GRILLED FILET OF SALMON

Served with a buerre blanc sauce and dressed with a southwestern citrus salad \$31.00 per person

HERB ROASTED HALIBUT

*Baked with an Italian herb sauce
\$34.00 per person*

BLACKENED RED SNAPPER

*Red Snapper blackened with 18 zesty spices.
\$30.00 per person*

GOAT CHEESE STUFFED SALMON

*A filet of salmon lightly stuffed with goat cheese baked with basil infused olive oil and pine nuts
\$31.20 per person*

VEGETARIAN

GRILLED VEGETABLE NAPOLEAN

*On polenta
\$26.00 per person*

STUFFED BELL PEPPER

*with ratatouille, vegetables and grilled portabella mushrooms
\$26.00 per person*

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Elegant Dinner Buffet

A plentiful presentation of multiple choices for your guests to create a custom plate to suite any taste! Water, iced tea and coffee service included. 30 Guest minimum.

Please choose only one side dish:

Garlic Mashed Potatoes
Roasted New Potatoes
Scalloped Potatoes

Rice Pilaf
Double Baked Potato
Wild Rice Trilogy

Please choose only one Vegetable:

Mixed Sautéed Vegetables
Green Beans Almandine
Sugar Glazed Carrots

Steamed Broccoli with Garlic
Zucchini and Squash
Lemon -buttered Asparagus

Choice of Three Salads

Tomato, Cucumber, Onion and Basil Salad
Fresh Fruit Salad
Red Rose Potato Salad

Mixed Field Green Salad Bar with as-
sorted Toppings and Dressings
Tortellini Pesto Salad
Anti Pasto Greek Salad

Selection of Entrees

FIRE ROASTED PRIME RIB

Rubbed with virgin olive oil
and seasonings.

CHICKEN A LA INN

A boneless breast of chicken topped with
a white wine and
a mushroom cream sauce

BLACKENED RED SNAPPER

Fresh snapper filet topped with a mix
of spices. Grilled and garnished with
pineapple salsa

CHICKEN CORDON BLEU

A boneless breast of chicken stuffed with
Ham and topped with
a Mornay Sauce

GRILLED FILLET OF SALMON

Topped with Beurre Blanc Sauce
and served with a citrus salad

*Two Entrée selections: \$35.00 per person
Three Entrée Selections: \$39.00 per person*

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Themed Dinner Buffet

*Select one of our themed buffets to suite any function.
Water, iced tea and coffee service included. 30 Guest Minimum.*

SANTA MARIA STYLE BBQ BUFFET

Traditional Tri-Tip

BBQ Chicken (bone in)

Roasted New Potatoes

Pinquito Beans

Garlic Bread and Homemade Salsa Corn Medley or Corn on the Cobb

Choice of Three Salads:

Mixed Field Green Salad Bar

Coleslaw

Country Potato

Macaroni Salad

Fresh Fruit Salad

Tortellini Pesto Salad

\$31.00 per person

ITALIAN BUFFET

Tomato and Mozzarella Salad

Antipasto Salad

Caesar Salad

Tri-colored Pasta Salad

Florence Vegetables

Choice of Two Entrees:

Chicken Cacciatore

Chicken or Eggplant Parmesan

Beef or Vegetable Lasagna

Veal Parmesan

Spinach, Egg and Tomato Tortellini

\$33.00 per person.

Add an additional entrée for \$3.00 per person

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Themed Dinner Buffet

Select one of our themed buffets to suite any function.

MEXICAN BUFFET

*Warm Flour and Corn Tortillas
Pico de Gallo Salad
Spanish Rice
Rajas*

*Fiesta Salad Bar
Corn Salad
Pinto Beans
Homemade Salsa*

Choice of Two Entrees

*Chicken Mole
Chile Verde
Snapper Vera Cruz*

*Chili Rellenos
Barbacoa
Chicken or Beef Enchiladas*

\$32.00 per person

Add an additional entrée for \$3.00 per person

HAWAIIAN LUAU BUFFET

*Haole Green Salad with a
Sesame Soy Dressing
Fresh Vegetable display with
Aloha Dip*

*Fresh Tropical Fruit
Lanai Pasta
Island Style Vegetables
Warm Kilauea's Bread*

Choice of Two Entrees:

Grilled Tri-Tip Molakai

Oahu Luau's Chicken

Lahaina Baked Mahi Mahi

\$34.00 per person.

Add and additional entrée for \$4.00 per person

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Banquet Bars

Let our professionally trained bartenders delight your guests with premium wines and spirits!

BAR REQUIREMENTS

The hotel requires a 2 hour minimum and a 5 hour maximum for all banquet Bars.

The hotel requires a \$35.00 per hour bartending fee for all banquet bars.

The hotel requires a \$500.00 bar minimum revenue required for all 5 hour banquet bars.

The hotel requires a \$400.00 minimum revenue required for all 4 hour banquet bars.

If your bar sales reach the minimum revenue required, then you will only be charged for 1 hour of the bartending fee (\$35.00).

If your bar sales do not reach the minimum revenue required, then you will be charged the bartending fee (\$35.00) per hour.

BAR RULES

The following situations will result in closing the banquet bar early regardless of payment made. The bar will be shut down upon the bar manager's judgment, or any on-duty manager of the hotel.

Underage Drinking

Bringing in outside Alcoholic Beverages

*Drinking in non-designated areas
(Parking Lot or outside)*

*Verbal, Physical or implied
Harassment of the Bartender or
any Employee due to intoxication*

*The first offense will be brought to the contact of the events attention.
If the situation is not resolved, then appropriate action will be taken.*

*It is in the sole judgment of the hotel if your event will require
a Courtesy Patrol Officer*

Courtesy Patrol Officers require a fee of \$25.00 per hour, per Officer.

Alcoholic Drinks are subject to a 18% Service charge. If Alcoholic Drinks are hosted, the 18% Service charge is sales taxable. All Historic Santa Maria Inn pricing is subject to change without notice.

