

Inn at Pasatiempo
Wedding Packages
2020



555 Highway 17, Santa Cruz, CA 95060

Tel. 831 226 2347

Wedding Garden



Soak in the sun while saying your vows in our beautiful new wedding garden. Encircled by a gently sloping terrace dressed in redwood bark, native grasses, flowers and evergreen pear saplings.

*Ceremony Venue Fee
\$1500*

Reception Rooms

Take full advantage of the chic open space in the Pasatiempo Room for dancing the night away or an elegant dinner setting.

1,392 Square ft
\$800



Enjoy the modern elegance of our Acacia Room with natural lighting and tasteful décor this is sure to make for excellent wedding photos.

805 Square ft
\$550



Looking for a more intimate place for your friends and family? There is no minimum required to book this cozy room, complete with fireplace.

437 Square ft
\$275



**Room Rental Fees can be waived when meeting food & beverage minimums*



CLASSIC PACKAGE

\$49 per person++

SALAD OPTIONS

(select two)

TOSSED MIXED GREEN - Locally grown greens topped with dried cranberries tomatoes and housemade croutons Ranch or Balsamic dressing

CAESAR - romaine, grated parmesan and herb croutons, classic caesar dressing

PASTA - Cherry tomatoes, bell peppers and olives tossed with pasta in house dressing

APPLE FETA - Locally grown greens topped with fuji and granny smith apple slices, feta cheese, red onion candied walnuts and balsamic dressing

ENTRÉE OPTIONS

(select two)

CHICKEN

Herb rubbed chicken in a white wine garlic sauce
Chicken Piccata with lemon caper sauce
Panko Parmesan crusted chicken with tomato sauce, topped with mozzarella

BEEF

Grilled Tri-tip with red wine demi glaze
Homemade Beef Lasagne

PORK

Mustard Crusted Pork Loin
Back Nine Pork Chop with apple compote

FISH

Baked Cod with white wine thyme sauce

VEGETARIAN

Vegetarian Cheese Ravioli with pesto cream sauce
Pasta tossed in a mushroom alfredo cream
Seasonal Vegetable Lasagne
Stuffed Roasted Peppers*

**vegan option available*

All Entrée's served with seasonal vegetables and your choice of Rice, Pasta or Creamy Mashed Potatoes



DELUXE PACKAGE

\$60 per person++

SALAD OPTIONS

(select two)

TOSSED MIXED GREEN - Locally grown greens topped with dried cranberries tomatoes and housemade croutons Ranch or Balsamic dressing

CAESAR - romaine, grated parmesan and herb croutons, classic caesar dressing

SPINACH - Spinach, goat cheese, dried cranberries, candied walnuts raspberry vinaigrette

PASTA - Cherry tomatoes, bell peppers and olives tossed with pasta in house dressing

APPLE FETA - Locally grown greens topped with fuji and granny smith apple slices, feta cheese, red onion candied walnuts and balsamic dressing

BLT - Salad butter lettuce, chopped bacon, tomatoes, croutons, hard-boiled egg, house dressing

ENTRÉE OPTIONS

(select three)

CHICKEN

Herb rubbed chicken in a white wine garlic sauce
Chicken Piccata with lemon caper sauce
Panko Parmesan crusted chicken with tomato sauce, topped with mozzarella

BEEF

Grilled Tri-tip with red wine demi glaze
Pepper Rubbed Grilled Sirloin with bleu cheese butter
Merlot Braised Short Ribs

PORK

Mustard Crusted Pork Loin
Back Nine Pork Chop with apple compote
Speciality St Louis Pork Ribs

FISH

Baked Cod with white wine thyme sauce
Fresh Catch with mango salsa

VEGETARIAN

Vegetarian Cheese Ravioli with pesto cream sauce
Pasta tossed in a mushroom alfredo cream
Seasonal Vegetable Lasagna
Stuffed Roasted Peppers*
Butternut Squash, goat cheese napoleon

**vegan option available*

All Entrée's served with seasonal vegetables and your choice of Rice, Pasta or Scalloped Potatoes



PREMIER PACKAGE

\$90 per person++

SALAD OPTIONS

(select three)

TOSSED MIXED GREEN - Locally grown greens topped with dried cranberries tomatoes and housemade croutons Ranch or Balsamic dressing

CAESAR - romaine, grated parmesan and herb croutons, classic caesar dressing

SPINACH - Spinach, goat cheese, dried cranberries, candied walnuts raspberry vinaigrette

CAPRESE - tomatoes, mozzarella, basil balsamic reduction

BIBB SALAD - butter lettuce, slivered almonds, dried apricots, golden raisins, champagne vinaigrette

PASTA - Cherry tomatoes, bell peppers and olives tossed with pasta in house dressing

APPLE FETA - Locally grown greens topped with fuji and granny smith apple slices, feta cheese, red onion candied walnuts and balsamic dressing

BLT - Salad butter lettuce, chopped bacon, tomatoes, croutons, hard-boiled egg, house dressing

PEAR SALAD - spring greens, sliced pears, gorgonzola, candied walnuts, champagne vinaigrette

Continued over/



PREMIER PACKAGE

\$90 per person++

ENTRÉE OPTIONS

(select three)

CHICKEN

Herb rubbed chicken in a white wine garlic sauce

Chicken Piccata with lemon caper sauce

Panko Parmesan crusted chicken with tomato sauce, topped with mozzarella

Mediterranean Chicken with kalamata olives, roasted red bell pepper, artichoke hearts, in a chicken wine sauce

BEEF

Grilled Tri-tip with red wine demi glaze

Pepper Rubbed Grilled Sirloin with bleu cheese butter

Merlot Braised Short Ribs

Grilled Filet Mignon topped with Shrimp Scampi

PORK

Mustard Crusted Pork Loin

Back Nine Pork Chop with apple compote

Specialty St Louis Pork Ribs

FISH

Baked Cod with white wine thyme sauce

Fresh Catch with mango salsa

Miso Glazed Salmon

Pacific Chinook Salmon with lemon herb butter

VEGETARIAN

Vegetarian Cheese Ravioli with pesto cream sauce

Pasta tossed in a mushroom alfredo cream

Seasonal Vegetable Lasagna

Stuffed Roasted Peppers*

Butternut Squash, goat cheese napoleon

Mushroom Risotto*

**vegan option available*

All Entrée's served with seasonal vegetables and your choice of one additional side dish.

Served with Scalloped Potatoes



Cold Hors d'oeuvres

Tomato, Fresh Basil and Parmesan Bruschetta with

Balsamic Reduction \$4.00 per piece

Endive Bites with Garlic Bits, Blue Cheese Spread and Topped
with Walnuts \$4.25 per piece

Asparagus Wrapped in Prosciutto \$4.75 per piece (seasonal)

Shrimp atop a Cucumber Cup with Lemon Dill Cream

Hot Hors d'oeuvres

Pesto Tortellini Bites \$4.00 per piece

Caramelized Onion Tartlets \$4.00 per piece

Dried Fruit and Brie Crostini \$4.00 per piece

Ginger Chicken Satay with Peanut Sauce \$4.25 per piece

Stuffed Mushrooms (pesto and cheese or sausage) \$4.25 per
piece

DESSERT OPTIONS:

Cheesecake

Chocolate Mousse

Tiramisu

Apple Crisp

Lemon Meringue

Berry Cobbler

