


Los Gatos Lodge

On Your Wedding Day



50 Los Gatos – Saratoga Road, Los Gatos, CA 95032

 408.354.3300

www.losgatoslodge.com

Congratulations on your engagement, and thank you for considering the Los Gatos Lodge for your wedding. We look forward to the opportunity to be a part of your special day. We offer many different options when it comes to your wedding. Choose from our pre-planned Wedding Packages for your Ceremony and Reception, or create a custom wedding event to suit your unique style. Our wedding specialists would be pleased to guide you through our various wedding options. Please contact us with any questions, or to set an appointment for a tour.

Situated in the foothills of Santa Cruz Mountains, the Los Gatos Lodge graces a serene 10 acre landscaped garden within walking distance of shops and popular restaurants in charming downtown Los Gatos. The Los Gatos Lodge offers a variety of spaces for your wedding ceremony or reception, as well as hotel accommodations. From our beautiful outdoor Wedding Garden to multiple indoor and outdoor reception spaces, this beautiful, hidden gem in the heart of Los Gatos is the perfect location for weddings, commitment ceremonies and social events both large and small.

Enhancing your guest experience are 129 well appointed guest rooms. Discounted group rates may be arranged. Our rooms include one bedroom Suites, a Bridal Suite with an in-room Jacuzzi, studio-style kitchenette units, and single or double rooms. Additionally, our rooms offer private balconies or patios with views of the scenic Santa Cruz Mountains. We offer complimentary continental breakfast 7 days a week and much more!

**“Gardenia”, “Sunflower”, “Tulip” and “Orchid”
Wedding Packages include the following:**

Ceremony

Ceremony Site (30 Minutes)
Ceremony Rehearsal (1 Hour)
Aisle Runner
White Garden-Style chairs
Wedding Garden Wood Arch
Complimentary Bridal Suite, 1 Night
Day-Use Changing Room

Reception

Reception Site (5 Hours)
12' x 12' Dance Floor
Unlimited Non-Alcoholic Punch Fountain
Hurricane Lamp Centerpieces
Set-up and Clean-up
Wait Staff
Tables & Chairs
Linens
Skirting
China
Silverware
Glassware

Gardenia Package

Minimum Guests 50

Hors d'oeuvres Buffet Reception

Assorted Canapés, Sliced Fresh Fruit,
Domestic & Imported Cheese and Cracker Board,
Vegetable Tray with Bleu Cheese Dip

Seated Dinner

Mixed Green Salad,
Garnished with Cucumber, Olives,
Tomato, tossed with choice of salad dressing

Choice of Two Entrees:

Roast Top Sirloin of Beef Au Jus

Grilled Chicken Breast

Your choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey or Teriyaki

Broiled Salmon

Your choice of the following sauces, select one:
Hollandaise or Lemon Butter

Stuffed Pork Loin

Prosciutto, Mushrooms, Spinach & Provolone Cheese
served with Fettuccine

All entrees are served with Sautéed Fresh Garden Vegetables, your choice of
Potatoes, Rice Pilaf or Pasta, Fresh Bread, Coffee and Tea

Toast

Sparkling Wine or Sparkling Cider

\$59.00 per person

If a Third entrée is selected an additional charge of **\$5.00** per person will apply

All prices are subject to change without notice.

**All Wedding Packages are subject to change and are subject to
20% service charge and applicable Sales tax**

Sunflower Package

Minimum Guests 50

Hors d'oeuvres Buffet Reception

Assorted Canapés, Sliced Fresh Fruit,
Domestic & Imported Cheese and Cracker Board,
Vegetable Tray with Bleu Cheese Dip

Dinner Buffet

Mixed Green Salad with choice of salad dressing,
Pasta Salad, Red Roasted Potato Salad,
Marinated Mushroom and Artichoke Hearts Salad

Roast Top Sirloin of Beef,
Asiago Cheese and Garlic Raviolis with Alfredo Sauce,
Seafood Marseilles (Scallops, Shrimp and Crab in a delicious White Cream Sauce),
Grilled Chicken Breast with your choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey or Teriyaki.

Includes: Sautéed Fresh Garden Vegetables, Rice Pilaf, Scalloped Potatoes,
Fresh Bread, Coffee and Tea.

Toast

Sparkling Wine or Sparkling Cider

\$69.00 per person

If an additional entree is selected an additional charge of **\$5.00** per person will apply

All prices are subject to change without notice.

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20% service charge and applicable Sales tax**

Tulip Package

Minimum Guests 90

Hors d'oeuvres Buffet Reception

Smoked Salmon Pinwheels with Crostini
Coconut Breaded Shrimp,
Assorted Canapés,
Sliced Fresh Fruit,
Domestic & Imported Cheese and Cracker Board,
Vegetable Tray with Bleu Cheese Dip

Seated Dinner

Mixed Green Salad, Garnished with Cucumber, Olives,
Tomato, tossed with choice of salad dressing

Choice of Two Entrees:

Roast Prime Rib of Beef Au Jus

With fresh Horseradish

Grilled Chicken Breast

Your choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey or Teriyaki

Gulf Prawn Scampi

Sautéed in Garlic Butter and White Wine

Broiled Salmon

Your choice of the following sauces, select one:
Hollandaise Sauce or Lemon Butter

Includes: Sautéed Fresh Garden Vegetables, Rice Pilaf, your choice of Potatoes,
Rice Pilaf or Pasta, Fresh Bread, Coffee and Tea.

Toast

Sparkling Wine or Sparkling Cider

Wine with Dinner

2 bottles of House Wine per table
Chardonnay and Merlot

Cake

Cake flavors and filling flavors are to be chosen by
the Bride and Groom at Cake Expressions

Flowers

Bride's Bouquet Round or Cascade, Maid of Honor Bouquet Round or Cascade
2 Bridesmaid Bouquets: Round, Flower Girl, 2 Mothers' Corsages,
2 Fathers' Boutonnieres, Groom's Boutonniere, Best Man Boutonniere
2 Groomsmen Boutonnieres, Ring Bearer, Arch Arrangement
Fresh Flowers to decorate cake, Throw Away Bouquet and
10 small flower arrangements for tables

\$82.00 per person

If a Third entrée is selected an additional charge of **\$5.00** per person will apply

All prices are subject to change without notice.

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20% service charge and applicable Sales tax**

Orchid Package

Minimum Guests 90

Hors d'oeuvres Buffet Reception

Smoked Salmon Pinwheels with Crostini,
Coconut Breaded Shrimp,
Assorted Canapés,
Sliced Fresh Fruit,
Domestic & Imported Cheese and Cracker Board,
Vegetable Tray with Bleu Cheese Dip

Dinner Buffet

Mixed Green Salad,
Pasta Salad, Red Roasted Potato Salad,
Marinated Mushroom and Artichoke Hearts Salad,
Spinach Salad

Carving Station with Prime Rib of Beef,
Broiled Salmon with Lemon Butter Sauce,
Grilled Chicken Breast with your choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey or Teriyaki.

Sautéed Fresh Garden Vegetables, Rice Pilaf or Pasta,
Your choice of Potatoes, Fresh Bread, Coffee and Tea

Toast

Sparkling Wine or Sparkling Cider

Wine with Dinner

2 bottles of House Wine per table
Chardonnay and Merlot

Cake

Cake flavors and filling flavors are to be chosen by the
Bride and Groom at Cake Expressions

Flowers

Bride's Bouquet Round or Cascade, Maid of Honor Bouquet Round or Cascade
2 Bridesmaid Bouquets: Round, Flower Girl, 2 Mothers' Corsages,
2 Fathers' Boutonnieres, Groom's Boutonniere, Best Man Boutonniere
2 Groomsmen Boutonnieres, Ring Bearer, Arch Arrangement
Fresh Flowers to decorate cake, Throw Away Bouquet and
10 small flower arrangements for tables

\$90.00 per person

If an additional entree is selected an additional charge of **\$5.00** per person will apply

All prices are subject to change without notice.

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20% service charge and applicable Sales tax**

Morning Glory Daytime Package

Minimum Guests 30

Ceremony Start Time

11:30 am

Reception

12:00 pm – 3:00 pm

“Morning Glory” Daytime Wedding Package Options 1 & 2 include the following:

Ceremony

Ceremony site (30 Minutes)
One-hour ceremony rehearsal
Aisle runner
White Garden Style Chairs
Wedding Garden Wood Arch
2 Day-Use Changing Rooms

Reception

Reception site (3 Hours)
Set-up and Clean-up
Wait Staff
Tables & Chairs
Linens
Skirting
China
Silverware
Glassware

OPTION 1

Served Lunch Menu

Sliced Fresh Fruit
Domestic & Imported Cheese and Cracker Board

Choice of Two Entrees:

Entrees are served with House Salad,
Sautéed Fresh Garden Vegetables, Fresh Bread

Grilled Chicken Breast

Your choice of the following sauces, select one;
Lemon Garlic, Piccata, Marsala,
Sauté Sec, Monterey, or Teriyaki
Served with Rice Pilaf

Roast Top Sirloin of Beef Au Jus

with Garlic Mashed Potatoes

Broiled Salmon

Your choice of the following sauces, select one;
Hollandaise Sauce or Lemon Butter
Served with Rice Pilaf

Coffee, Tea and Iced Tea.

Champagne or Sparkling Cider for Toasting

\$44.00 per person

OPTION 2

Buffet Brunch Menu

Sliced Fresh Fruit
Domestic & Imported Cheese and Cracker Board

Bacon, Sausage, Scrambled Eggs, Potatoes
French Toast, Sliced Fresh Fruit
Muffins & Croissants

Cold Poached Salmon, Roast Sirloin of Beef

Caesar Salad, Marinated Mushroom and Artichoke
Hearts Salad

Sautéed Fresh Garden Vegetables, Rice Pilaf

Assorted Juices, Coffee, Tea and Iced Tea.

Champagne or Sparkling Cider for Toasting

\$44.00 per person

All prices are subject to change without notice.

**All Wedding Packages are subject to change and are subject to
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Wedding Bar Packages

Unlimited Soft Drinks Package

Assorted Soft Drinks, Juices, Coffee, Tea, Water
\$10.00 Per Person for first 2 hours
\$3.50 Per Person for each additional hour

Soft Bar Package

Domestic & Imported Beer
House Wine
Assorted Soft Drinks, Juices, Coffee, Tea, Water
\$25.00 Per Person for first 2 hours
\$10.00 Per Person for each additional hour

Well Drink Package

Well Mixed Drinks
Domestic & Imported Beer
House Wine
Assorted Soft Drinks, Juices, Coffee, Tea, Water
\$27.00 Per Person for first 2 hours
\$10.00 Per Person for each additional hour

Premium Drink Package

Premium Mixed Drinks
Domestic & Imported Beer
House Wine
Assorted Soft Drinks, Juices, Coffee, Tea, Water
\$35.00 Per Person for first 2 hours
\$12.00 Per Person for each additional hour

All Bar/Alcohol related Bar Packages are priced for a 2 hours minimum.
There is a minimum of \$300++ drink consumption for private events.

A corkage fee of \$15.00 per bottle will be charged for Wine or Champagne brought from outside the hotel.

Bar Packages may be customized to meet your specific needs.

All prices are subject to change without notice.

**All Wedding Packages are subject to change and are subject to
20% service charge and applicable Sales tax**

Customized Options for Your Wedding

Our Customized Options allow you to hold your Ceremony and Reception at separate locations, with the option to plan special menus, too. Your Wedding Specialist will help you choose a menu to delight your guests. If you have a special item that you would like to serve, our Executive Chef can create it for you.

Facility Cost for Customized Wedding Receptions or Ceremonies

Wedding Garden Ceremony	\$1200.00
Lawn Area Ceremony	\$1200.00
El Gato Room	\$500.00
Garden Room	\$400.00
Tented Outdoor Patio	\$600.00

Facility Cost Includes:

Ceremony

Ceremony Site (30 Minutes)
Ceremony Rehearsal (1 Hour)
Aisle Runner
White Garden-Style Chairs
Wedding Garden Wood Arch

Reception

Reception Site (5 Hours)
Hurricane Lamp Centerpieces
Set-up and Clean-up
Wait staff
Tables
Linen
Skirting
China
Silverware
Glassware

Additional Charges

Dance Floor (12' x 12')	\$200.00
Cake Cutting Service	\$1.50 per person
Silver Chargers – Under Dinner Plate	\$2.00 per person

All prices are subject to change without notice.

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Customized Wedding Dinner

Served Entrees

Entrees are served with House Salad, Sautéed Fresh Garden Vegetables,
Your Choice of Potatoes, Rice Pilaf or Pasta, Fresh Bread, Coffee and Tea.

Filet Mignon

Served with au jus and French Fried Onions,
prepared medium

Recommended accompaniment:

Anna Potatoes

\$32.75

Prime Rib of Beef Au Jus

Roasted to perfection, served with fresh
Horseradish

Recommended accompaniment:

Garlic Mashed Potatoes

\$30.75

New York Steak

A twelve ounce, close trim, USDA choice steak,
broiled medium rare.

Recommended accompaniment:

Scalloped Potatoes

\$30.95

Grilled Chicken Breast

Your choice of the following sauces, select one:

Lemon Garlic, Piccata, Marsala, Sauté Sec,
Monterey, Teriyaki

Recommended accompaniment:

Rice Pilaf

\$23.50

Broiled Salmon

Your choice of the following sauces, select one:

Hollandaise Sauce or Lemon Butter

Recommended accompaniment:

Rice Pilaf

\$24.50

Roast Top Sirloin of Beef Au Jus

Recommended accompaniment:

Garlic Mashed Potatoes

\$25.95

Chicken Parmigiana

Breaded Chicken Breast Topped with Marinara
Sauce and Parmesan Cheese, served with

Fettuccine Pasta

\$23.75

Gulf Prawn Scampi

Sautéed in Garlic Butter and White Wine

Recommended accompaniment:

Fettuccine Pasta

\$25.50

Pasta Primavera

Your choice of the following sauces, select one:

Alfredo or Tomato Basil Sauce

Served with a Green salad and Garlic Bread

\$19.00

Asiago Cheese and Garlic Raviolis

Your choice of the following sauces, select one:

Pesto, Alfredo or Marinara sauce

Served with a Green Salad and Garlic Bread

\$19.00

Petite Filet Mignon with Gulf Prawn Scampi

Recommended accompaniment:

Fettuccine Pasta

\$32.00

Petite Chicken Breast with Gulf Prawn Scampi

Your choice of the following sauces, select one:

Lemon Garlic, Piccata, Marsala, Sauté Sec,

Monterey, Teriyaki

Recommended accompaniment:

Rice Pilaf

\$30.00

All prices are subject to change without notice.

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Customized Wedding Dinner Buffets

Premium Buffet

(Minimum Guests 35)

Sliced Fresh Fruit Tray, Domestic & Imported Cheese and Cracker Board

Tossed Green Salad, Pasta Salad, Marinated Mushroom and Artichoke Hearts Salad, Red Roasted Potato Salad

Roast Top Sirloin of Beef, Asiago Cheese and Garlic Raviolis in Alfredo Sauce,
Seafood, Marseilles (Scallops, Shrimp, and Crab in a cream sauce),
Grilled Chicken Breast with your choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey, Teriyaki

Sautéed Fresh Garden Vegetables, Rice Pilaf, Scalloped Potatoes

Fresh Bread, Coffee and Tea

Champagne or Sparkling Cider for toasting
Unlimited Los Gatos Lodge Non-Alcoholic Fruit Punch

\$38.00 per person

Supreme Buffet

(Minimum Guests 40)

Sliced Fresh Fruit Tray, Domestic & Imported Cheese and Cracker Board,
Vegetable Tray with Bleu Cheese Dip

Tossed Green Salad, Pasta Salad, Marinated Mushroom and Artichoke Hearts Salad, Red Roasted Potato Salad

Carving Station with Prime Rib of Beef, Broiled Salmon with Lemon Butter Sauce,
Asiago Cheese and Garlic Raviolis in Alfredo Sauce,
Grilled Chicken Breast with your choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey or Teriyaki

Sautéed Fresh Garden Vegetables, Rice Pilaf, Potatoes Au Gratin

Fresh Bread, Coffee and Tea

Champagne or Sparkling Cider for toasting
Champagne for Head Table
Unlimited Los Gatos Lodge Non-Alcoholic Fruit Punch

\$44.00 per person

All prices are subject to change without notice.

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Wedding Rehearsal Dinner

(Minimum of 20 Guests)

Buffet Dinner

Sliced Fresh Fruit
Domestic & Imported Cheese Board
Tossed Green Salad
Fresh Bread
Roast Sirloin of Beef
Grilled Chicken Breast with your choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey, or Teriyaki
Asiago Cheese & Garlic Raviolis with your choice of Pesto, Alfredo, or Marinara sauce.
Garlic Mashed Potatoes
Rice Pilaf
Fresh Sautéed Vegetables
Chef's Choice of Dessert
Coffee & Tea

\$33.00 per person

Seated Dinner

All entrees are served with tossed green salad, fresh sautéed vegetables, fresh bread, coffee, and tea.

Entrees

(Choose 2)

Grilled Chicken Breast with your choice of the following sauces, select one:
Lemon Garlic, Piccata, Marsala, Sauté Sec, Monterey, or Teriyaki
Served with Rice Pilaf

Roast Top Sirloin of Beef Au Jus
Served with Garlic Mashed Potatoes

Asiago Cheese & Garlic Raviolis your choice of Pesto, Alfredo, or Marinara sauce.
Served with Garlic Bread

Dessert

(Choose 1)

New York Cheesecake served with strawberry topping

Chocolate or Vanilla Mousse served in a champagne glass with a wafer

Vanilla or Chocolate Ice Cream

\$27.00 per person

All prices are subject to change without notice.

All Wedding Packages are subject to change and are subject to
20% service charge and applicable Sales tax

After Wedding Brunch

(Minimum of 20 Guests)

Buffet Brunch

Ham
Bacon
Sausage
Scrambled Eggs
Potatoes
Muffins
Danish
Bagels & Cream Cheese
Croissants
French Toast
Sliced Fresh Fruit
Yogurt & Granola

\$18.25 per person

Seated Brunch

All entrees are served with hash browns, muffins, choice of juice, coffee, or tea

Entrees (Choose 2)

Scrambled Eggs with choice of Bacon, Ham or Sausage

Steak & Scrambled Eggs

Cheese Omelet

Eggs Benedict

\$15.25 per person

All prices are subject to change without notice.

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20% service charge and applicable Sales tax

Important Information

Deposit:

A \$1000 non-refundable deposit is required within 7 days of booking the facility.

Payment Policies Guide Line:

Your Event Payments are to be made as follows:

60 days before your event we require 50% of total

30 days before your event we require 75% of total

10 days before your event we require the full amount to be paid off in order to service your event.

A credit card guarantee is required for all functions.

Cancellation:

Should it be necessary to cancel the function, a written notice of cancellation is required. The Lodge will be entitled to liquidated damages based on the following scale.

5 days prior to event date, an amount equal to 100% of the estimated food, beverages and event space revenue based on minimum estimate.

30 days prior to event date an amount equal to 75% of the estimated food, beverages and event space revenue based on minimum estimate.

60 days prior to event date an amount equal to 50% of the estimated food, beverages and event space revenue based on minimum estimate.

Notification of cancellation of more than 60 days forfeits only the \$1000 non-refundable deposit given.

Menu Selection:

All menu selections including beverages must be submitted to the Sales Office at least 30 days in advance. In an event that the reservation is made less than 30 days to the date, menus are required at the time of booking.

Food & Beverage:

Current prices are indicated on the enclosed menu. Prices are subject to change with 30 days written notice before the contract is signed. Ethnic or theme menus are available upon request. Ask our wedding specialist for more details. Meat temperature cannot be selected individually. All beef is prepared as described with this brochure. No food or beverage with the exception of Wine, Champagne and social occasion cake, shall be brought into banquet facilities by the patron or attendees! Wine and Champagne may be brought onto the property for a \$15.00 corkage fee for standard bottles and \$20.00 for magnum. No hard liquor is allowed to be brought onto property.

Security:

LGL will not assume responsibility for the damage or loss of any merchandise or articles left in the function space prior to or following the wedding. Outside security may be required at the discretion of the LGL. Guest will be charged for such service.

Decorations:

Guests are responsible for their own decorations with the exception of services listed in the brochure. The Los Gatos Lodge will not permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, tape or any other substances. The Los Gatos Lodge does not allow confetti of any kind, glitter, open flamed candles or floral petals that can stain the cloth either fresh or synthetic.

Linen:

Check with your wedding specialist for the available styles and colors. Upgraded colors and textures are available for an additional charge.

Packages:

All items provided in the packages are for use on the property. If for some reason a ceremony must be held elsewhere, the Los Gatos Lodge cannot provide decorations of the facility and delivery of flowers and cake may incur an additional fee. The Los Gatos Lodge is not responsible for the coordination of getting all flowers provided to the ceremony site and from the ceremony site to the reception site at the Los Gatos Lodge.

Ceremony Rehearsals:

All rehearsals are scheduled through your wedding specialists and are based on the date and time of your ceremony. All rehearsals are given exactly one hour in the ceremony location. It is strongly recommended that all of the wedding party, specially seated guests and officiant are all present. Rehearsals begin and end promptly at their scheduled times. Please advise all attendees.

A "TERMS AND CONDITIONS" AGREEMENT ALONG WITH A CONTRACT AND DEPOSIT WILL BE REQUIRED TO GUARANTEE RESERVATIONS FOR YOUR EVENT!

All prices are subject to change without notice.

All Wedding Packages are subject to change and are subject to 20% service charge and applicable Sales tax