

Mountain Terrace

AT WOODSIDE

WEDDING INFORMATION





WEDDING RENTAL GUIDELINES

17285 Skyline Boulevard, Woodside, CA 94062 • 650.851.1606 • info@themountainterrace.com

RENTAL FEES

The 8-hour rental period includes 2 hours for set-up and 1 hour for clean-up. To avoid overtime charges, please ensure your Event starts 2 hours after the start of the rental time and ends 1 hour prior to the end of the rental time. Any deviation from this must be approved in advance by The Mountain Terrace staff.

2025/ 2026	May-Oct.	Mar., Apr., Nov., Dec.	Jan., Feb.
Monday – Thursday	\$3,000	\$2,500	\$2,500
Friday	\$6,000	\$4,500	\$3,000
Saturday*	\$8,500	\$6,000	\$4,500
Sunday**	\$6,000	\$4,500	\$3,000

* All Saturday events on Holiday weekends will be rented at \$9,000, plus tax. ** All Sunday events on Holiday weekends will be charged at the Saturday rate.

The facility rental cost includes: in-house furniture, basic planning support, and banquet manager. Planning assistance includes the creation of a floor plan, beverage and menu customization, handling rental orders, as well as management of all in-house logistical details leading up to the Event (communicating event timeline, menu, beverages, etc.). The in-house planner does not assist in selecting or coordinating details with your vendors. The banquet manager will be your on-site contact the day of the event and is responsible for coordinating all in-house staff as well as food and beverage.

MINIMUMS

Saturday and holiday bookings require a minimum food and beverage purchase of \$12,500 pre-tax, pre 22% service. There are no minimums any other day of the week.

DEPOSIT

The facility rental fee plus a \$500 refundable security deposit are required to book your Event. The security deposit will be returned within 30 days of the Event provided that there is no excessive cleaning needed, loss, breakage or damage to the property, or the Client does not violate this contract. If you should choose additional packages such as Day-Of Coordination or Event Overtime, there will be additional costs due to book your Event.

BEVERAGES

All beverages must be purchased from The Mountain Terrace. Refer to the *Beverage Menu* for information. The Mountain Terrace has a no shot policy. The consumption of alcoholic beverages not provided by The Mountain Terrace or the taking of illegal drugs on the premises will result in a non-refunded security deposit, and violators will be asked to leave the property.



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CATERING

Our culinary team is here to provide custom catering services for your Event. We will invite you to attend a small group menu tasting and consultation after booking to ensure we carry out your vision to perfection. Standard glassware, flatware, and china for up to 250 guests is included in the base \$85/person meal price. Cake-cutting is included for no additional cost. Outside caterers are not permitted. By signing this contract, Client agrees to use The Mountain Terrace catering. The Mountain Terrace reserves the right to substitute items that become unavailable in the market or exceed reasonable market cost. Additional food may increase the agreed-upon prices. Before making changes, The Mountain Terrace will notify the Client in the event of an unavoidable price increase or substitution.

ESTIMATE

The total estimated charges for your Event are based on the *Estimated Cost Sheet*, which will be provided once your specific needs have been addressed. This estimate will change if the Client wishes to change any of the pre-agreed upon requests. All pricing reflects a 3.5% discount for payment by cash or check. The Mountain Terrace will remove this cash discount for payment by credit card.

EVENT STAFF

The Mountain Terrace provides a full in-house event staff for all events with in-house catering, the cost of which is NOT included in the facility rental fee. Our in-house event staff is responsible for the set up and breakdown of all in-house furniture, linens and place settings, serving food to the guests during cocktail hour and dinner, and venue clean-up. The set-up, clean-up, and removal of all personal items, decorations and perishable items brought in by the Client is the responsibility of the Client.

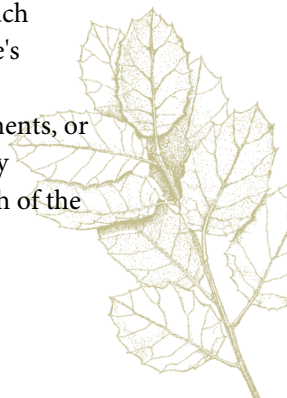
GUEST COUNT

A guaranteed guest count is required 14 days prior to your Event Date. If no guarantee is given at this time, the original number of guests will be considered the guaranteed number. This count is the lowest number of guests for which you will be charged. In the event the Client wishes to make additions or subtractions from this contract the Client must inform The Mountain Terrace at least 14 days prior to the Event Date. At this time, Client must also notify The Mountain Terrace regarding specific entrée counts for a plated dinner.

Confirmed Guest and Entrée Counts Date Due _____ (14 days prior)

LIABILITY AND INDEMNIFICATION

The Client assumes full responsibility for any injury, theft, loss or damages to a guest, to a guest's property, to The Mountain Terrace property on the day of the Event other than injury, theft, loss or damages resulting from negligence of The Mountain Terrace. The Mountain Terrace assumes no responsibility for any such injury or loss or damage resulting from the Event other than which results from The Mountain Terrace's negligence. The Mountain Terrace and its officers, directors, and employees shall be indemnified, held harmless against any and all losses, damages, liabilities, deficiencies, claims, actions, judgments, settlements, or expenses of whatever kind, including reasonable attorneys' fees that are arising out of or were caused by circumstances beyond their control or willful misconduct of the indemnifying party or from any breach of the agreement by the indemnifying party.



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FURNITURE

The Mountain Terrace will make available to the Client the following furniture and equipment:

(250) Natural Wood Garden Chairs	(1) 4' x 7' Arbor for use during the ceremony
(15) 60" Round Tables	(1) Fire Pit with Adirondack Furniture
(4) 8' Banquet Tables	(250) White China
(4) 6' Banquet Tables	(250) Silver Flatware
(6) 30" Round Cocktail Tables	(250) Bar Glassware
(1) 48" Round Table	
(10) 36" Round Tables	

The Mountain Terrace will rent any and all additional rental items required for the Event on behalf of the Client, including but not limited to linens, heat lamps, dance floor, additional tables, chairs and furniture requested for an additional cost from one of our preferred vendors.

LIGHTING

All market lighting over the firepit area and decks are permanent fixtures and included in the facility rental. An additional lighting company would need to be hired for any additional up-lighting inside or extensive decorative lighting outdoors.

LINENS

All linens must be rented through The Mountain Terrace from one of our preferred vendors. The Mountain Terrace assumes the responsibility of renting all linens; however the Client is responsible for the costs. The linens costs as shown in The Mountain Terrace *Estimated Cost Sheet* are solely price estimates and subject to change at the vendors discretion and in relation to the final floor plan.

CAPACITY

The inside dining room can accommodate a maximum of 120 seated guests. The outdoor patio can accommodate 250 seated guests, and the Lawn can accommodate up to 400 seated guests.

MUSIC

Because we are in an area where sound carries and we have neighbors to consider, amplified sound is permitted inside the Lodge only. It must be carefully monitored. Bands or DJs that will be performing with any kind of amplification must sign the *Amplification Guidelines* document 4 weeks prior to the Event. The Mountain Terrace reserves the right to monitor the volume of the music during the Event. It is at their discretion to make the request to reduce the sound. If the band or DJ does not comply with this request, this will result in a non-refunded security deposit, plus any additional ordinance violation costs, should that occur.



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MISCELLANEOUS

No balloons, confetti, rice or sparklers are allowed. All candles must be enclosed in glass (either hurricanes or votives). Fresh flower petals may be permitted outside only. There is a \$100 clean-up fee that is applied to Clients that use large amounts of flower petals outside. Fake flower petals are not permitted.

PARKING

Self-parking in the front lot is available. Carpooling or shuttle transportation is strongly recommended. There are 50 spots in the front lot. There is an overflow lot behind the building which can accommodate 60 spots.

REHEARSAL

A 1-hour ceremony rehearsal is complimentary based on availability and should be requested 1 month prior to the Event. Rehearsal availability is determined by our event schedule. The Mountain Terrace will make best efforts to accommodate rehearsal requests, but we may receive last minute bookings that could bump your rehearsal time or date. The final payment will be collected at this time or 1 day prior to the Event.

OVERTIME

Overtime charges are \$1,000 per hour, billed in increments of 30 minutes. The 8 hour rental period includes 2 hours for set-up and 1 hour for clean-up. To avoid overtime charges, please ensure your Event starts at least 2 hours after the start of the rental time and ends 1 hour prior to the end of the rental time. Any deviation from this must be approved in writing by The Mountain Terrace staff. Overtime availability is not guaranteed.

CANCELLATION

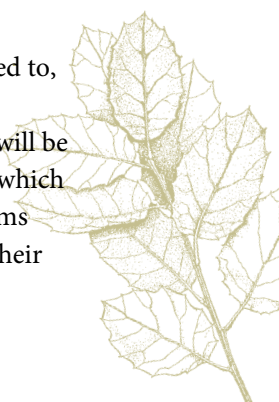
The facility rental fee is nonrefundable. If the Event is canceled more than 8 months prior to the Event date, the \$500 security deposit will be refunded to the Client. If the Event is canceled within 8 months of the Event date, all advance payments will be retained.

PAYMENTS

To secure your Event date, the facility rental fee and \$500 security deposit are required. 50% of the remaining balance of Client's *Estimated Cost Sheet* is due 8 months prior to your Event Date. The remaining balance for the Client's Event shall be paid in full prior to the day of the Event. All final payments must be made by cashier's check or credit card. No personal checks will be accepted for final payments. Our estimates reflect a 3.5% discount for check payments. If you plan to pay by Visa, MasterCard, or American Express, please let us know and will adjust the pricing accordingly.

FORCE MAJEURE

If events beyond the reasonable control of The Mountain Terrace (TMT) occur, including but not limited to, acts of God, natural disasters, earthquakes, national or regional emergencies, TMT may terminate this Agreement, without liability, upon written notice to Client. Upon written notice from TMT, the Client will be able to postpone their event to a mutually agreeable date (within one year of the original event date), at which time TMT agrees to transfer all payments as credit to the new date. Facility rental fee, standard minimums and other pricing will reflect increased pricing for new date if applicable. If the Client prefers to cancel their event, the Client will forfeit the facility rental fee and 50% of all payments to date.





CLASSIC DINNER MENU

\$85/PER PERSON
(plus tax, 22% service and staff)

HORS D'OEUVRES

(please select four)

COLD

- Heirloom Tomato** bocconcini, basil pesto (GF, V)
- Watermelon Carpaccio** melon, radish, cucumber, lemon oil, ricotta cheese, toasted garam masala, mint (GF, V)
- Gazpacho** grape, garlic, toasted almond, cucumber, yogurt, dill (GF, V)
- Summer Gazpacho** tomato, strawberry, almond (GF, V+) (available only June – October)
- Spring Roll** lettuce, crispy vegetables, herbs, avocado, glass noodles, *your selection of* peanut or sweet and spicy sauce (GF, V+)
option to add ahi tuna or shrimp (GF) (\$2 additional per person)
- Spanish Torta** egg, onion, potato, roasted squash omelet, almond romesco (GF, V)
- Raw Albacore** tuna tartare, sesame scented, togarashi spice, in a crisp cone (DF)
- Crab Salad** nori cracker, avocado mousse (GF)
- “Catch of the Day” Crudo** raw local catch, citrus, radish, herbs (GF, DF)
- Mini Ceviche Cone** shrimp and fish, tomato, cucumber, red onions, chile, and lime in a crispy tortilla cone (GF, DF)
- Cocktail Prawns** whole prawn, poached in court bouillon, cocktail sauce (GF, DF)
- Raw Oyster** on the half shell, seasonal garnish (GF, DF)
- Duck Breast Croustade** seasonal fruit mostarda (DF), *your selection of* sope (GF) or toasted baguette
- Thai Chicken Salad** spiced chicken, shredded root vegetable salad, endive cup (GF, DF)
- Beef or Lamb Tartare** sirloin, caper mayo, shallot (GF)

STATIONARY

- Cheese Board Assortment** local artisanal bread, crackers (V)
- Assorted Charcuteries** cornichon, olives, mustard, house pickled vegetables, local artisanal breads, crackers (\$1 additional per person)
- Mezze Board with Pita Bread:** *your election of two dips:* hummus, muhamarra, baba ghanoush *plus your selection of two additions:* olives, cucumber with preserved lemon, grilled halloumi, marinated feta cheese with herbs and olive oil, boquerones, roasted seasonal vegetables (V) (\$1 additional per person)
- Freshly Sliced Fruit Selection** (GF, V+) (available only May – September)
- Roasted Almonds** smoked paprika, rosemary (GF, V+)
- Raw and Cooked Vegetables** *your selection of* seasonal dip or hummus (GF, V+)
- Crispy Brussels Sprouts** goat cheese, *your selection of* bacon jam (GF) or apple gastrique (GF, V)
- Chicken Wing Piri Piri** garlic, chile, lemon (GF, DF)
- Seasonal Bruschetta** seasonal bruschetta on crostini (V)



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HOT

- Mac 'n Cheese** parmesan cup (V,GF option)
Seasonal Soup ask about seasonal options
Local Bean Falafel cucumber, tzatziki (GF, V, V+ option)
Mushroom Flatbread foraged mushrooms, mascarpone cheese, truffle oil (V)
Sautéed Padron Pepper nasturtium vinegar (GF, V+) *(available only late July – August)*
Chickpea Panisse spicy beet, walnut, seasonal hummus (GF, V+)
Squash Latke *your selection of* romesco, pesto or turmeric yogurt (V)
Stuffed Squash Blossom basil pesto, ricotta (GF, V) *(available only in spring/summer)*
Greens Beignet seasonal aioli (GF, V, V+option)
Petite Roll buttered brioche, *your selection of* lobster or crab salad
Clam Chowder Shooter bacon, potato, cream in clam shell
Prawn bold spiced, charred (GF, DF)
Shrimp Corndog horseradish mustard (DF)
Spicy Shrimp Popper shrimp mousse, in halved-pickled jalapeño (GF, DF)
Dungeness Crab Cake chili aioli
Stuffed Squid rice and chorizo stuffed squid, squid ink sauce (GF, DF)
Pulled Pork Slider barbecue pork, apple slaw, pickle, roll (DF)
Lemongrass Meatball in Pho beef and pork meatball, star anise-basil scented broth (GF, DF)
Lamb Flatbread ground lamb, grilled cumin flatbread, yogurt, onion, herbs
Stuffed Mushroom *your selection of* stuffed with sausage and ricotta (GF) or bleu cheese and walnuts (GF, V) or spinach, caramelized onion, ricotta, parmesan, truffle oil drizzle (GF, V)
Bacon Wrapped Date goat cheese (GF)
Swedish Meatball cream and dill sauce (GF)

SALADS

(please select one)

- Heirloom Tomato Caprese** tomatoes, basil, mozzarella (GF, V); burrata upgrade *(\$2 additional per person)*
Caesar romaine, brioche croutons, parmesan frico, *your selection of* traditional anchovy dressing or garlic-lemon dressing (V option)
Butter Lettuce Salad butter lettuce, garden vegetables, sunflower seeds, herbs, spring garlic-chervil vinaigrette (GF, V+)
Baby Kale golden raisin vinaigrette, frisee, poached egg, crisp chi-chi beans (GF, V)
Roasted Beet and Seasonal Fruit citrus-roasted beets, fruit, shaved fennel, avocado, peppery arugula, basil-orange vinaigrette (GF, V+)
Apple Salad celery, radish, bitter greens, blue cheese, cabernet vinaigrette (GF, V)
Spinach strawberry, almonds, goat cheese, aged sherry vinaigrette (GF, V) *(available only June – December)*
Delicata Squash roasted peppers, bitter greens, burrata, pomegranate vinaigrette (GF, V) *(\$2 additional per person, available only in fall)*
Grilled Seasonal Fruits spicy greens, almonds, honey ricotta, lemon vinaigrette (GF, V)
Summer Fruits and Heirloom Tomatoes burrata, arugula, lemon vinaigrette (GF, V) *(\$2 additional per person)*
Greek Salad cucumber, cherry tomatoes, feta, castelvetro olives, romaine, red onion, red wine-oregano vinaigrette (GF, V)
Roasted Carrots arugula, pickled beets, dukkah, citrus, walnuts, lemon vinaigrette, yogurt (GF, V)



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ENTRÉES

(please select two for buffet or two plus one vegetarian for plated dining)

SEAFOOD

Our seafood menu is based on availability throughout the year. Pricing may fluctuate with the market. If your selection becomes unavailable or cost prohibitive, we will offer a substitution prior to your event.

- Petrale Sole** seasonal vegetable garnish, brown butter, capers (GF)
Halibut Italian salsa verde (GF, DF)
Ceviche Halibut cooked then marinated ceviche style, cherry tomato, cucumber, pepper, cilantro, citrus (GF, DF)
Salmon *your selection of* preserved lemon vinaigrette or sauce vierge (GF, DF)
Dorado corn tortilla crusted, roasted chiles, smoked tomatillo sauce, lime (GF, DF)
Scallops seared: *spring/summer:* asparagus, sunchoke, citrus buerre blanc (GF) *(Market Price, Composed Dish)*
summer/fall: grilled little gem lettuce, crispy prosciutto, smoked tomato vinaigrette (GF/DF) *(Market Price, Composed Dish)*
winter: braised chicory, winter fruits, walnuts, citrus buerre blanc (GF) *(Market Price, Composed Dish)*
Lobster butter-poached: *summer/fall:* sweet corn, potato, clams, spanish chorizo (GF) *(Market Price, Composed Dish)*
winter/spring: roasted beets, braised winter green cannelloni, XO sauce *(Market Price, Composed Dish)*

POULTRY

- Coq au Vin** red wine braised chicken thigh, sautéed mushroom, shallot, bacon (GF, DF)
Grilled Liberty Duck Breast blood orange, fruit marmelade (GF, DF)
Duck Leg slow braised, seasonal fruit chutney filled pepper, tomatillo relish (GF, DF)
Chicken Marsala chicken thigh, mushroom, sweet marsala wine sauce (GF, DF)
Chicken Piri Piri vinegar and chile marinated grilled chicken breast (GF, DF)
Stuffed Chicken spinach, prosciutto, parmigiano reggiano (GF)

MEATS

- Porchetta** garlic, herb, broccoli-white bean compote (GF, DF)
Tri Tip sea salt-crusted and roasted, *your selection of* sauce gribiche (hardboiled egg, herb, and peppery arugula), chimichurri or demi-glace (GF, DF)
Lamb Rack mustard crust, olive-artichoke tapenade (GF, DF) *(\$6 additional per person)*
Braised Brisket caramelized onion compote, red wine au jus (GF, DF)
Prime Rib salt, pepper, slow roasted, with horseradish cream (GF) *(Market Price)*
Flatiron Steak romesco sauce (GF, DF)
Pork Tenderloin mole sauce (GF, DF)
Bone-in Pork Chop apple chutney, roasted garlic, rosemary (GF, DF)
Braised Short Ribs red wine sauce, rosemary, thyme (GF, DF)

VEGETARIAN

Most of our vegetarian dishes are composed; served without additional accompaniments.

- Vegetarian Paella** "soyrizo" sausage, bell pepper, artichoke, peas, saffron rice (GF, V+)
Ricotta Ravioli nasturtium beurre blanc fondue, roasted squash (V)
Thai Curry rice, vegetables, coconut curry broth (GF, V+)
Cavatelli al Pomodori marinara, basil, seasonal vegetables, parmesan cheese (V)
Vegetable Lasagne seasonal vegetables, ricotta (V)
Eggplant Picatta grilled eggplant, caper lemon butter sauce (GF, V)
Stuffed Winter Squash barley, foraged mushroom, leek, brussels sprout (V+) *(available only in winter)*
Polenta polenta square, parmesan cheese, roasted vegetables, pesto sauce (GF, V)
Roasted Hen of the Woods Mushroom roasted vegetable, celery root puree, herb sauce (GF, V+)
Pierogi potato, braised artichoke broth, fava beans (V)
Eggplant Parmesan breaded eggplant, marinara sauce, melted mozzarella and parmesan (V)



ACCOMPANIMENTS

(please select one starch and one vegetable)

STARCHES

Coconut Rice lime, cilantro (GF, V+)

Polenta stone ground corn, parmesan (GF, V)

Organic Barley and Quinoa Salad arugula, roasted vegetable, lemon herb vinaigrette (V+)

Onion and Chard Panade baked bread casserole, onion, garlic, gruyère cheese, chard (V)

Mashed Potato creamy mashed potato, brown butter (GF,V)

Crushed Potato crème fraîche, scallion (GF,V)

Sweet Potato Gratin sliced sweet potato, cream, parmesan cheese (GF,V)

Potato Gratin sliced yukon gold potato, cream, parmesan cheese (GF,V)

Wild Rice Pilaf black rice with long grain brown rice, carrots, celery, onion, parsley (GF,V+)

VEGETABLES

Succotash corn, beans, pepper, tomato (GF, V+)

Braised Peas with Pancetta sweet spring peas, carrots, slow cooked with pancetta, spring onion (GF)

Ratatouille provençal vegetables, tomato, herbs (GF, V+)

Caponata eggplant, sweet pepper, tomato, caper, pine nut, mint (GF, V+)

Bean Salad pole beans, legumes, zesty herb vinaigrette (GF, V+)

Roasted Carrots grill charred, olive oil, sea salt, rosemary (GF, V+)

Stuffed Tomato garden vegetables, farro (V+)

Sautéed Spinach brown butter, roasted garlic (GF,V)

Grilled Asparagus lemon vinaigrette (GF, V+) *(available only in spring)*

Roasted Seasonal Vegetables pick of the season vegetables (GF, V+)

Roasted Brassicas olive oil, sea salt (GF, V+)

INCLUDED

Freshly Baked Local Artisan Rolls served with sweet cream butter

Freshly Brewed Dark Roast Coffee and Tea Selection presented in elegant silver urns

GF: Gluten Free DF: Dairy Free V: Vegetarian V+: Vegan

Most of our menu items can be made vegan. Please let us know if this is your preference.

Please inform us of any guests who have severe food allergies or dietary restrictions (e.g., nut allergy, shellfish allergies or celiac disease). We need this information to plan your menu accordingly. It is very difficult to accommodate food allergies the day of the event and dangerous for those guests who have severe allergies.

Food prices do not include sales tax or 22% service charge. Food prices are subject to change until a selection is confirmed.



SWEET TREATS MINI-DESSERTS DISPLAY

\$4/PER PERSON PER OPTION *(plus tax and service)*

Make your selections and leave the rest to the Mountain Terrace's team of professionals. Your desserts will be freshly prepared and arranged on china platters, set up in a multi-level display, along with plates and plenty of napkins. The Mountain Terrace staff will replenish this assortment as you and your guests satisfy your sweet tooth.

Cheesecake Nibbles bite size cheesecakes in three flavors: classic, chocolate and chocolate-caramel *(contains nuts)*

Chocolate Lovers' Brownies rich chocolate brownies *(available with and without nuts)*

Blondie Platter sweet brown sugar blondies (available with or without nuts)

French Macaroons classic assortment including pistachio, raspberry and chocolate

Fruit Parfait Bites berries and whipped cream layered with vanilla custard *(additional \$1 per person)*

Creampuffs chocolate, vanilla or strawberry

Traditional Cookie Assortment freshly baked cookies in two flavors: chocolate chip and oatmeal cranberry

Apple, Pear or Stone Fruit Tart Tatin puff pastry baked on top of sautéed caramel fruit

Slab Pie seasonal fruit pie made for a crowd and cut square

Individual Fruit Cobbler mason jars with pie filling topped with a biscuit

Organic Carrot Cake classic, moist, heavy on the carrots *(available with and without nuts)*

Chocolate Beet Cake fudgy rich chocolate cake with a secret ingredient *(beets!)*

While peanuts and other tree nuts may not be a key ingredient, all our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.

S'MORES

\$4/PER PERSON *(plus tax and service)*

(minimum 30% of guest count)

Make your event memorable by adding an interactive S'mores station for your guests

Assorted Ghirardelli Chocolate Squares

Graham Crackers

Marshmallows

Extra Long Skewers

Food prices do not include sales tax or 22% service charge. Food prices are subject to change until a selection is confirmed.



SUNDAE STATION

\$12.50/ PER PERSON *(plus tax, service and staff)*

ICE CREAM FLAVORS

(please select two)

Vanilla
Chocolate
Strawberry
Mint
Coffee

SAUCES

(please select three)

White Chocolate Sauce
Hot Fudge Sauce
Caramel Sauce
Seasonal Fruit Compote
Butterscotch Sauce

Includes Whipped Cream

TOPPINGS

(please select five)

Sprinkles
Oreos
Crushed Pretzels
Marshmallows
Toffee Pieces
Crushed Peppermint Patties
Cherries
M&Ms
Brownies *(additional \$3 per person)*
Cookies *(additional \$3 per person)*



LATE NIGHT SNACK MENU

\$6/PER PERSON PER OPTION *(plus tax and service)*
(minimum 50% of guest count)

Sliders choice of grilled chicken, pulled pork, lobster salad, ground sirloin or veggie *(add French fries \$3.00pp)*

Gourmet Grilled Cheese inspired combination of artisan cheese, bread and farm fresh ingredients *(add Bacon \$2.00pp)*

Flatbread choice of Bacon and Blue Cheese; Roasted Vegetables with Goat Cheese and Pesto Sauce; Ground Lamb, Cumin, Yogurt and Caramelized Onion; Mushroom and Arugula with Feta Cheese; Ham and Pineapple; or Sausage or Pepperoni with Traditional Tomato Sauce

French Fry Bar choice of two: patatas bravas, shoestring, sweet potato, and curly fries with dips and seasonal toppings (GF, DF, V)

Loaded Nacho Platter tortilla chips, queso or cheese sauce, pickled jalapenos, onions, tomato, olives, sour cream *(add Guacamole \$1.00pp, add Carne Asada, Shredded Chicken or Carnitas \$2.00pp)*

Chicken Tender Bites breaded chicken with various dipping sauces (DF)

Teriyaki Meatballs beef and pork meatballs with Teriyaki glaze (GF, DF)

Sopes choice of chicken mole, al pastor pork or carne asada beef with lettuce, salsa and crema (GF)



BEVERAGE PACKAGES

All packages are based on per guest charge and include unlimited consumption starting just after your ceremony through 15 minutes prior to guest departure (considering no overtime). All alcoholic beverage packages include self-service pre-ceremony lemonade and iced tea, as well as bartenders for events with over 50 guests.

LIMITED PACKAGE- \$16.00

- Soft Drinks
- Various Juices (Cranberry, Orange, Pineapple)
- Sparkling Water

CLASSIC PACKAGE-\$36.00

- Draught Beer: Firestone DBA, Founders All Day IPA, Drake's Hefeweizen, Trumer Pilsner, Golden State Mighty Dry Cider, Stella Artois
- Bottled Beer: Firestone 805 Blonde Ale, Drake's IPA, St Pauli Girl Non-Alcoholic
- House Wines: Angeline Vineyards, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon, California, 2022
- Wycliff Sparkling Wine
- Limited package

TRADITIONAL PACKAGE \$40.00

- House (Well) Liquor: Concierge Gold Brandy, Gin, Rum, Scotch, Tequila Silver and Vodka.
- Aperol
- Campari
- Classic package

PREMIUM PACKAGE-\$47.00

- Bulleit Bourbon
- Bombay Sapphire Gin
- Baileys Irish Cream Liqueur
- Kahlúa Liqueur
- Bacardi Silver Rum
- Captain Morgan Rum
- Johnny Walker Black Label Scotch
- Patron Tequila
- Tito's Vodka
- Jameson Irish Whiskey
- Makers Mark Whiskey
- Classic package

ULTIMATE PACKAGE-\$53.00

- Woodford Reserve Bourbon
- Courvoisier Cognac
- Hendrick's Gin
- Kraken Rum
- Whistle Pig Rye Whiskey
- Don Julio Reposado Tequila
- Grey Goose Vodka
- Glenfiddich Scotch Single Malt
- Premium package
- Classic package

Upgraded Wines-

\$16 per person in addition to package price

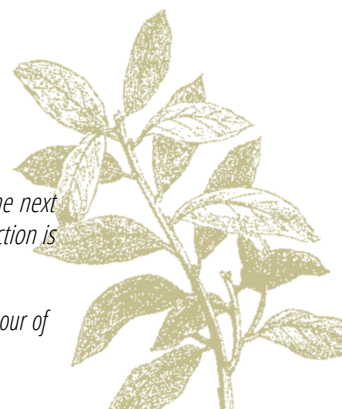
- Le Grand Courtage Brut Rosé, France
- Matua Sauvignon Blanc, Marlborough, New Zealand, 2022
- Simi Chardonnay, Sonoma County, 2022
- Caymus Sea Sun, Pinot Noir, California, 2022
- The Hess Collection, Cabernet Sauvignon, Shirlair Ranches, North Coast, 2022

The Mountain Terrace has a no shot policy.

All brands are subject to availability and a comparable brand will be substituted if necessary.

Prices reflect bar service only. If you would like wine served at the dining tables, please see Additional Beverage Services on the next page. Beverage Prices do not include sales tax or 22% service charge. Beverage Package Prices are subject to change until a selection is confirmed.

If alcohol is available during overtime, our policy is that for your safety and the safety of your guests, you must serve late night snacks (1 hour of overtime with 1 option at 50% minimum and 2 hours of overtime with 2 options at 50% minimum).



Mountain Terrace

AT WOODSIDE

HOSTED ON CONSUMPTION BAR

The Mountain Terrace will provide and charge the client for bartending staff for a host or no-host bar. Please ask for a quote for your event.

Soft Drinks	\$3
Sparkling Water	\$3
Juice	\$4
Bottled Beer	\$8
Draught Beer	\$9
House Wine	\$10
House Sparkling Wine	\$10
House Liquor	\$11
Premium Liquor	\$14
Ultimate Liquor	\$18
Upgraded Wine	\$15
Upgraded Sparking Rosé	\$15

ADDITIONAL BEVERAGE SERVICES

The following may be added to selection of an alcoholic beverage package.

DINING TABLE UNLIMITED WINE SERVICE

Wine poured for your guests during meal at the dining table. A sparkling wine toast is also included.

House Wines: \$7 per person in addition to package price

Upgraded Wines: \$12 per person in addition to package price

SPARKLING WINE TOAST

A sparkling wine toast poured for your guests at the dining table.

House Sparkling Wine: \$3 per person in addition to package price

Le Grand Courtâge Brut Rosé, France: \$7 per person in addition to package price

OUTSIDE BAR

During the cocktail hour, an outside bar may be requested. Bar will be set-up with beer, wine and Pellegrino and staffed for the cocktail hour only for a flat rate of \$500.

Beverage Prices do not include sales tax or 22% service charge. Beverage Package Prices are subject to change until a selection is confirmed. Hosted on consumption prices are subject to change.







WEDDING COORDINATION SERVICES

17285 Skyline Boulevard, Woodside, CA 94062 • 650.851.1606 • info@themountainterrace.com

This contract is entered into this _____ day of _____, 2024, by and between **The Mountain Terrace**, whose principal place of business is stated above, and:

Name _____	Name _____
Phone _____	Phone _____
E-Mail _____	E-Mail _____
Address _____	Address _____
City _____	City _____
State _____ Zip Code _____	State _____ Zip Code _____

(hereinafter "Clients") to coordinate the following services on _____.

130 Guests or fewer-\$2,250.00

131-150 Guests \$2,500.00

151-300 Guests \$3,000.00

1. Communicate with Clients to determine needs and expectations.
2. Prepare the Wedding Day Timeline that will encompass all desired wedding day activities.
3. Assist with wedding ceremony processional and recessional order.
4. Communicate with all vendors in advance of the wedding to reconfirm arrangements and review pertinent details and logistics.
5. Wedding Day Timeline and driving directions will be sent to all vendors prior to the Event.
6. Rehearsal and Wedding Day coordination on site (10 hours).

- a. Coordinate the rehearsal and receive final payment.
- b. Store any non-perishable personal items or decor on site 1-day prior to the Event.
- c. Coordinate and assist with the ceremony and reception site set-up of wedding accessories (guest book, card box, place cards, favors, etc.) and additional decor as appropriate.
- d. Distribute corsages and boutonnieres.
- e. Monitor day's events and troubleshoot if necessary.
- f. Facilitate ceremony processional and timeline(dances, toasts, cake cutting, garter/bouquet toss, etc.).
- g. Manage site tear down including gathering gifts, cards, and loading personal items into a designated vehicle.
- h. Distribute final payments or gratuities to all vendors.
- i. Final site inspection to assure facility is left in accordance with your contract.

**Additional Customized Services are available at \$150/hour, based on a Client's specific needs. Event overtime will necessitate coordinator overtime. Rate varies by guest count range (\$250/\$375/\$500).*

Final confirmation of guest count (to determine if assistant is needed) required 4 months in advance of your date on:

Date _____ Initials _____

Client's Signature _____ Date _____

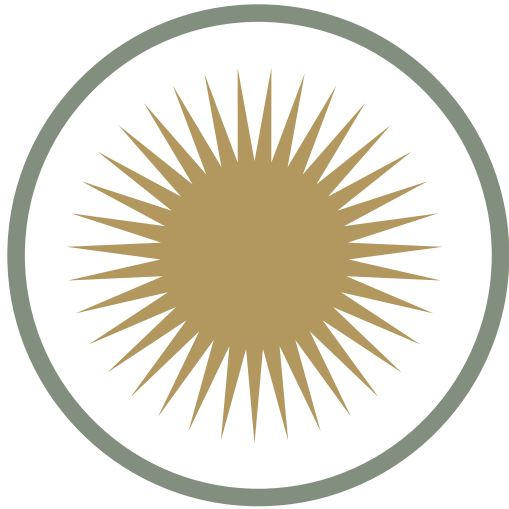
Wedding coordination services subject to availability. A 50% deposit is required along with a signed contract to confirm the date. Please make checks payable to **The Mountain Terrace**.

The deposit is non-refundable. If you cancel less than 4 months before the wedding date, you will be liable for the cost of the whole coordination package.



ADDITIONAL SERVICES

As an optional service, The Mountain Terrace will send a mini email blast to your guest list with these helpful notes prior to your wedding. Please notify The Mountain Terrace if you would like to utilize this service 4 months prior to your wedding date.



WEATHER

Weather information will be shared including a note about what to expect in the evening at The Mountain Terrace. We tend to be 10-15 degrees cooler than other areas on the peninsula.

DIRECTIONS

To ensure all of your guests make it to The Mountain Terrace, we will send driving directions and the best way to find us from the general bay area. If there are any local events or road closures, we will be sure to notify your guests.



TIMELINE

Worried about lost invitations? We will share general timing with your guests so they won't be late or more importantly, miss your walk down the aisle.



WIFI INFO

Don't want your guests pestering you for WiFi information on your big day? Let us send our WiFi login and password before your event for easy access.



PARKING

Parking information and a note about the ceremony location will be shared with your guests so they wear appropriate shoes on the lawn.





RECOMMENDED VENDORS

Below is a list of experienced professionals that have a working relationship with the Mountain Terrace. We highly recommend that you contact them for your upcoming wedding needs. All rentals must be sourced through one of our recommended Equipment Rental vendors.

EQUIPMENT RENTAL

Bright Event Rentals

bright.com; 415.570.0470 (Maikela)

Chairs4Events

chairs4events.com; 650.226.5992 (Dulce)

Standard Party Rentals

standardpartyrentals.com; 510.232.5030 (Danielle)

Theoni

theoncollection.com; 415.447.0503 (Skyler)

FLORISTS

Amy Burke Designs

amyburkedesigns.com; 650.728.7234 (Amy)

Sweet Peas Floral Designs

sweetpeasfloraldesigns.com; 650.773.8695 (Chrystal)

The Flower House

theflowerhouse.com; 925.960.1375 (Jinger)

Karyssa Miller's Floral Expressions

karyssafloral-sf.com; 415.650.9707 (Karyssa)

Ida Blooms

idablooms.com; annie@idablooms.com (Annie)

WEDDING CAKES AND DESSERTS

Studio Cake

studiocake.com; 650.326.1019 (BethAnn)

SusieCakes

susiecakes.com; 650.282.2253

LeMoon Zest Allergen Savvy Patisserie

Specialty Desserts (GF,DF,V+)

info@lemoonzest.com; 415.316.6040 (Violetta)

From Flour

hello@fromflour.com (Mitzi)

Lavender 'n Cream

info@lavenderncream.com; 650.944.5035 (Lara)

MUSICIANS

An Elegant Touch of Strings

string quartet

baysbest.com/music; 925.625.4363 (Sherry)

Aysha Gomez-Kureishi

harpist

ayshaharpist.com; aysha@truetoyourheart.com

650.630.9539

Krista Strader

harpist

kristastrader.com; 877.415.4277 (Krista)

Rick Vandivier

guitarist

rickvandivier@gmail.com; 650.714.3323

Christopher Nicklin

guitarist

christophernicklin.com; 408.910.5385

Lavender Fields Band

acoustic duo and DJ

lavenderfieldsband.com (Steve)

DJs

Denon & Doyle

djay.com; 800.944.9585 (Sue)

Sound in Motion

simdjs.com; 415.640.8949 (Raffi)

Vinnie Esparza

yelp.to/c4oYTMcPH2

415.596.1382; ve1971@yahoo.com (Vinnie)

BIG FUN Disc Jockeys

bigfundj.com

800.924.4386 ; info@bigfundj.com

JustINtertainment

justintertainment.net; 415.578.5764

justintertainment415@gmail.com (Justin)

Heart of Gold DJs

All-Women DJ Crew

heartofgoldDJs.com; 415.935.0744 (Allison or Sami)



Mountain Terrace

AT WOODSIDE

PHOTOGRAPHY

Meg's Marvels Photography

megsmarvelsphotography.com

hello@megsmarvelsphotography.com

Jessamyn Harris Photography

jessamynharris.com; 707.235.8953

Katherine Nicole Photography

katherinenicolephotography.com; 916.847.5470

Melissa Ergo Photography

melissaergo.com

info.melissaergo@gmail.com

De Joy Photography

dejoyphotography.com; 717.512.6065

Frank Lee Photography

frankjleephotography.com; 415.602.1421

Vivian Chen Photography

vivianchen.com; 510.579.3477

A Girl and A Camera Photography

agirlandacameraphotography.com; 510.610.2741(Jennifer)

VIDEOGRAPHY

Peek Media

peekmedia.com; peekmedia@gmail.com; 510.290.0625(Casey)

Steph M Copp

stephmcopp.com

PHOTO BOOTHS

**Many DJs also offer Photo Booth options*

The Booth Bus

theboothbus.com; 831.295.9311

Mediatrrix Photobooth

mediatrrixphotobooth.com; 844.439.8749 (John)

OFFICIANTS

Reverend Lili Goodman Freitas

weddingsofheart.com; 707.778.1382

Reverend Maggie Beretz

ministtermaggie.com; 650.577.8891

Reverend Tim Mills

timmills2005@sbcglobal.net; 510.724.5250

Reverend Rich Menefee

richmenefee@gmail.com; 831.566.3162

Reverend Ebony Tonkin (Tomoro Ceremonies)

tomoroceremonies.com; ebbytonkin@gmail.com; 415-272-9542

TRANSPORTATION SERVICES

*NOTE: Shuttles of up to 30 passengers can travel on Highway 84/
Woodside Road*

SF Pinnacle Limousine and Shuttles

info@sfpinnaclelimousine.com; 415.518.0119 (Peggy)

Corinthian Transportation

bookings@corinthianparking.com; 408.377.5466

BNG Limousine

bnglimousine.com; 650.240.2666 (Mohamed)





HOTEL RECOMMENDATIONS

SHERATON PALO ALTO

625 El Camino Real

Palo Alto, CA 94301

Contact: Annie McCall, 650.328.2800 ext. 7145, amccall@pahotel.com

Located about 20 minutes (10 miles) from The Mountain Terrace

THE WESTIN PALO ALTO

(sister property to Sheraton)

675 El Camino Real

Palo Alto, CA 94301

Contact: Annie McCall, 650.328.2800 ext. 7145, amccall@pahotel.com

Located about 20 minutes (10 miles) from The Mountain Terrace

THE GRAND BAY

223 Twin Dolphin Drive

Redwood City, CA 94065

Contact: Tania Tolentino, 650.508.7110, ttolentino@grandbayhotelsf.com

** attrition-free room blocks, upgrade one room to a Waterview Junior Suite for every 10-room wedding block
(based on availability)*

Located about 35 minutes from The Mountain Terrace

MARRIOTT COURTYARD

660 West El Camino Real

Sunnyvale, CA 94087

Contact: Sonam Toor, 408.737.7377 ext. 504, stoor@courtyardsunnyvale.com

Located about 35 minutes from The Mountain Terrace

THE STANFORD PARK HOTEL

100 El Camino Real

Menlo Park, CA 94025

Contact: Chaya Donne (Director of Sales) 650.322.1234, sales@stanfordparkhotel.com

**15-20% discount on all rooms, more with group block*

Located about 25 minutes (10 miles) from The Mountain Terrace

THE PARK JAMES HOTEL

1400 El Camino Real

Menlo Park, CA 94025

Contact: Nino Shimon (Director of Sales), 650.304.3873, nino@parkjames.com

Located about 20 minutes from The Mountain Terrace

