

Say 'I Do' to Booking
Your Wedding at
Toll House



TOLL HOUSE

Your Wedding in Scenic Los Gatos

Situated in the heart of beautiful Los Gatos, the Toll House is a unique wedding destination that you and your guests are sure to enjoy. With its ideal address on the "Avenue" we are just steps away from a bustling array of boutique shops, trendy restaurants, and swanky cocktail bars.

A wedding at the Toll House sets a new standard in modern elegance. From intimate rehearsal dinners in our Private Dining Room to Sunday Brunches for close family and friends on the Sun Deck, the Toll House offers a variety of space that will perfectly complement your wedding weekend.

Hosting events from 10 to 220 guests, the Toll House also offers a variety of luxurious options for your wedding ceremony and reception, including our romantic courtyard with tiled waterfall, as well as our warm and elegant 1,900 square foot ballroom. Our luxurious honeymoon suite is included in your wedding reservation, and features oversized accommodations as well as in-room fireplace. Special rates are available for guests booking room blocks of ten or more.

From event coordination to in-house accommodations, our dedicated team of event professionals are here to oversee the details of your wedding planning, so that you can relax and enjoy your special day. We thank you for considering the Toll House as your wedding location, and look forward to creating the wedding of your dreams!

CONTACT US TODAY TO SCHEDULE YOUR PERSONAL TOUR AT (408) 884-1044

FOR MORE INFORMATION PLEASE CONTACT US • (408) 395-7070 • 140 SOUTH SANTA CRUZ AVENUE,
LOS GATOS, CALIFORNIA 95030



Classic

ONE HOUR WELCOME RECEPTION

- 2 passed Hors D'Oeuvres

DINNER AND RECEPTION

- Complimentary tasting for up to 3 guests
- 3 entrée selections (menu options on next page)
- Champagne or sparkling cider toast
- Professional cake cutting & service
- Custom dance floor (indoors)
- Square mirror & 3 votive candles per table
- Silver or gold chargers
- White folding chairs for ceremony and/or reception
- Polycotton 90 inch tablecloths in black, white or ivory
- Service staff
- Setup and breakdown
- One hour ceremony rehearsal the day before wedding
- 6 hour rental
- Complimentary parking

COMPLIMENTARY BRIDAL SUITE

Special overnight accommodation rates for wedding guests based upon availability

**\$105 PER GUEST PLUS APPLICABLE SERVICE CHARGE AND SALES TAX
MINIMUM OF 65 GUESTS**

Menu

COCKTAIL RECEPTION

Passed Hors d'oeuvres (one hour)
Thai chicken satay with peanut sauce
Tomato bruschetta

DINNER

Includes Freshly brewed Starbucks coffee, assorted teas and iced tea • Rolls and butter

SALAD

Select one

Spinach Salad with cranberries and hearts of palm, cider vinaigrette
Mixed Green Salad with cucumbers, carrots, bacon, Italian vinaigrette
Arugula Salad with blue cheese, citrus dressing

ENTRÉES

*Select up to three options including the vegetarian
• Additional entrée 5.00 per person*

Grilled Salmon mushroom risotto, spinach cream sauce
Petit Filet fingerling potatoes, cabernet reduction
Orange Glaze Chicken risotto

Grilled Vegetable Napoleon seasonal grilled vegetables, balsamic vinegar

ALL BEVERAGES ARE SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

Timeless

ONE HOUR WELCOME RECEPTION

- 3 passed Hors D'Oeuvres
- Beer & wine bar

DINNER AND RECEPTION

- Complimentary tasting for up to 3 guests
- 3 entrée selections (menu options on next page)
- Two bottles of house select wine per table
- Champagne or sparkling cider toast
- Professional cake cutting & service
- Custom dan
- Square mirror & 3 votive candles per table
- Silver or gold chargers
- White folding chairs for ceremony and/or reception
- Select lamour linen colors: silver, gold or ivory on dining and display tables
- Service staff and beverage attendant
- Setup and breakdown
- One hour ceremony rehearsal the day before wedding
- 6 hour rental
- Complimentary parking

COMPLIMENTARY BRIDAL SUITE

Special overnight accommodation rates for wedding guests based upon availability

**\$135 PER GUEST PLUS APPLICABLE SERVICE CHARGE AND SALES TAX
MINIMUM OF 65 GUESTS**

Menu

COCKTAIL RECEPTION

Passed Hors d'oeuvres (one hour)
Thai chicken satay with peanut sauce
Tomato bruschetta

Potato pancakes with bacon, chives, creme fraiche and maple syrup

DINNER

Includes Freshly brewed Starbucks coffee, assorted teas and iced tea • Rolls and butter

SALAD

Select one

Romaine salad with strawberries, fresh mozzarella, balsamic vinaigrette

Spinach salad with roasted red onion, sun dried tomato, blue cheese, honey mustard dressing

Artichoke, baby green salad, pecans, tomato, balsamic vinaigrette

ENTRÉES

*Select up to three options including the vegetarian
• Additional entrée \$5.00 per person*

Filet of Salmon olive, parsley, garlic sauce, rice pilaf

New York Steak portabella mushroom ragout, garlic mashed potatoes, cabernet sauce

Bacon Wrapped Chicken Breast blue cheese and pecans, parmesan polenta

Grilled Vegetable Napoleon seasonal grilled vegetables, balsamic vinegar, walnut-arugula pesto

ALL BEVERAGES ARE SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

Unforgettable

ONE HOUR WELCOME RECEPTION

- 3 passed Hors D'Oeuvres
- Full premium bar (3 hours total- 1st hour during welcome reception, 2nd and 3rd hour after dinner service)

DINNER AND RECEPTION

- Complimentary tasting for up to 3 guests
- 3 entrée selections
- Two bottles of premium wine per table
- Champagne or sparkling cider toast
- Professional cake cutting & service
- Custom dance floor (indoors)
- Square mirror & 3 votive candles per table
- Silver or gold chargers
- White folding chairs for ceremony and/or reception
- Upgraded lamour linen and napkin selection on dining and display tables
- Service staff and beverage attendant
- Setup and breakdown
- One hour ceremony rehearsal the day before wedding
- 6 hour rental
- Complimentary parking

COMPLIMENTARY BRIDAL SUITE

Breakfast for bride and groom morning after wedding, Special overnight accommodation rates for wedding guests based upon availability

**\$165 PER GUEST PLUS 22% SERVICE CHARGE AND APPLICABLE SALES TAX
MINIMUM OF 65 GUESTS**

Menu

COCKTAIL RECEPTION

Thai chicken satay with peanut sauce
Bacon prawns with red pepper beurre blanc
Tomato bruschetta

DINNER

Includes Freshly brewed Starbucks coffee, assorted teas and iced tea • Rolls and butter

SALAD

Select one

Crab salad with frisee, endive, honey mustard dressing
Grilled asparagus salad with baby green, goat cheese, roasted red bell peppers, balsamic vinaigrette
Romaine salad with tomatoes, blue cheese, roasted onions walnuts, citrus dressing

ENTRÉES

*Select up to three options including the vegetarian
Additional entrée \$5.00 per person*

Seared Sea Bass slow-roasted tomato, polenta
Filet Mignon potatoes gratin, roasted red peppers and olive sauce
Grilled Stuffed Chicken Breast goat cheese, pecans, roasted yukon gold potatoes, creamy champagne sauce
Roasted Pork Chop apples, shallots, red potatoes, whole grain mustard sauce
Grilled Vegetable Napoleon seasonal grilled vegetables, balsamic vinegar, walnut-arugula pesto

ALL BEVERAGES ARE SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

Children's Menu

\$15 per child

For children ages 4-12 • Select one

Pre-selected count to be provided with final guest count
Includes soda, mineral water or juice

DINNER

Chicken Tenders and french fries

Hamburger and french fries

Macaroni and Cheese

Pasta and Meatballs with marinara, pesto, or cream sauce

ALL BEVERAGES ARE SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX



Beverages Menu

HOTEL TIER

COCKTAILS

Gibley's Vodka
Cruzan Rum
Captain Morgan Spiced Rum
El Jimador Tequila
Barton's Gin
J&B Scotch
Old Forrester Bourbon
Korbel Brandy

WINE

Trinity Oaks
Cabernet Sauvignon
Chardonnay
Pinot Noir
Pinot Grigio
Sparkling
Stanford Brut

PREMIUM TIER

COCKTAILS

Tito's Vodka
Bacardi Silver Rum
Sailor Jerry Rum
Jose Cuervo Tequila
Tanqueray Gin
Johnnie Walker Black Whiskey
Dewar's Scotch
Hennessy Brandy

WINE

Guglielmo
Cabernet Sauvignon
Chardonnay
Sparkling
Emilie's Sparkling CA

LUXURY TIER

COCKTAILS

Grey Goose Vodka
Ketel One Vodka
El Jimador Tequila
Zaya Rum
Sailor Jerry Rum
Bacardi Silver Rum
Don Julio Blanco Tequila
Don Julio Añejo Tequila
Bombay Sapphire Gin
Monkey Shoulder Scotch
Martel VS
Hennessy Cognac

WINE

Testarossa Cuvee
Pinot Noir
Chardonnay
Sparkling
Avisi Prosecco

ALL BEVERAGES ARE SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

Beverages Menu

HOST/NO HOST PRICING \$750

Based on consumption

\$250 bartender fee waived with \$500 beverage minimum

Hotel Tier Cocktails \$9 / \$11 each

Premium Tier Cocktails \$10 / \$12 each

Luxury Tier Cocktails \$11 / \$13 each

Domestic & Craft Beer \$7 / \$9 per bottle

House Wine \$8 / \$9 per glass

HOURLY BAR PACKAGES

Includes bartender fee

HOTEL TIER

Martinis, cocktails, beer & wine Includes soft drinks, juices and mineral water

First hour - \$25 per person

Additional hours - \$15 per person/hour

PREMIUM TIER

Martinis, cocktails, beer & wine Includes soft drinks, juices and mineral water

First hour - \$30 per person

Additional hours - \$20 per person/hour

LUXURY TIER

Martinis, cocktails, beer & wine

Includes soft drinks, juices and mineral water

First hour - \$35 per person

Additional hours - \$35 per person/hour

BEER AND WINE BAR

Imported & domestic beer, house wine and sparkling. Includes soft drinks, juices and mineral water

First hour - \$16 per person

Additional hours - \$8 per person/hour

SOFT DRINKS, JUICE & WATER

First hour - \$8 per person

Additional hours - \$4.50 per person/hour

Toll House Wedding Information

WEDDING CEREMONY AND RECEPTION RENTAL TIME PERIODS

- Morning/Afternoon 9:00am to 3:00pm
- Evening 5:00pm to 11:00pm

ALL PACKAGES INCLUDE

- Dance floor
- Tables
- Chairs
- China
- Flatware
- Glassware
- House linens
- chargers, votive candles, mirrors

ROOM RENTAL

Ballroom	\$1,250	130 guest w/dance floor, 170 without
Summit I	\$600	80 guests
Summit II	\$500	40 guests
Outdoor Courtyard	\$1,250	220 guests
Outdoor Courtyard w/ Ballroom	\$2,500	wedding ceremony & reception
Capitola Room	\$500	30 guests
Santa Cruz Boardroom	\$500	12 guests
Private Dining Room	\$500	22 guests

Toll House

Wedding Information

ADDITIONAL INFORMATION

Events taking place in our courtyard must have an end time of 10pm. All hotel events must have an end time of 11pm. Due to local noise ordinance, amplified music past 65 DBLs is not permitted in the courtyard.

All price quotes are to be considered estimates until the event is concluded. All food and beverage prices including hosted bars and beverage stations are subject to 22% service charge and current state sales tax. Our menu entrées and pricing are subject to change until you finalize and approve via signature your menu selection on your Banquet Event Order.

Decor must be approved by the hotel to ensure fire code requirements are met. All candles must have container to enclose flame per fire code. Confetti, rice, and glitter are not allowed, or a \$300 cleaning fee will apply. The hotel is not responsible for lost or damaged items. All items must be gathered at the conclusion of the event.

CANDLES & MIRRORS

Complimentary votive candles (3 per table) and square mirrors (1 per table) are provided for your use. Additional votive candles are available at \$2.00 each, plus tax.

PLACE CARDS

Place cards indicating entrée selection is required and to be provided to the hotel by the client, for all plated entrée events.

ENTERTAINMENT

Please see the Recommended Vendor List attached. The Toll House Hotel must be notified of and approve any arrangements made for use of a band, amplified music or any noise which might be disruptive to hotel guests. Please note that amplified music past 65 DBL is not permitted in the Outdoor Courtyard. Outdoor courtyard closes at 10:00PM per city ordinance. Music is permitted in the Ballroom until 11:00 PM. Entertainers not listed on the attached Recommended Vendor List must provide proof of liability insurance in the amount of \$1,000,000 prior to the event if requested by hotel.

PHOTOGRAPHERS

A list of recommended photographers is attached.

COAT CHECK

A rolling coat rack or coat tree is complimentary. A coat check room with personnel is available at \$30.00 per hour, with a three (3) hour minimum.

TRANSPORTATION/PARKING

Dedicated Limousine or Shuttle Service: Dedicated Limousine or Shuttle Service can be arranged for your event through your Catering Manager at an additional fee.

Self-Parking: Self-parking is complimentary but not guaranteed for all guests of the group. Parking is available based on the total occupancy of the hotel.

GUEST ROOMS

Sleeping room accommodations are often available on a limited basis.

Please contact our Room Reservation Department at 800.238.6111.

For information on blocking ten or more guest rooms, please contact the sales manager at (408) 884-1074.

FOOD AND BEVERAGE

BEVERAGES

Hosted bars average \$20.00-\$40.00 per person based on a four (4) hour reception.

A bartender fee of \$250 per bartender applies unless a \$500 beverage minimum is reached, at which time the bartender fee will be waived.

MEALS

Meals include Brunch/Lunch (9:00am-3:00pm) and Dinner (5:00pm-11:00pm). Children's meals and vendor meals are available upon pre-arranged request. Vendor meals will be chef's choice meals at \$25 per person.

PRICING

Food and beverage pricing may be confirmed up to (6) months prior to your event unless indicated by contract. Menu selections are to be finalized at least four (4) weeks prior to your event date. All food and beverage items are subject to a 22% service charge and current sales tax.

NO FOOD AND BEVERAGE OF ANY KIND (EXCEPT WEDDING CAKE OR DESSERT FROM A BAKERY APPROVED BY THE HOTEL) WILL BE PERMITTED INTO THE HOTEL BY THE CLIENT OR ANY OF THE CLIENT'S GUESTS OR INVITEES.

Payment Information

DEPOSIT/CONTRACT

A deposit representing 25% of the full anticipated revenue is due at the time the event is booked. This deposit is NON-REFUNDABLE and NON-TRANSFERABLE. A signed Contract, Terms and Conditions, Agreement, Deposit Schedule & Credit Card Authorization Form must accompany this deposit.

PAYMENT

An estimation of charges will be prepared by your Catering Manager. All quotes are to be considered estimates until the function is concluded. 25% of the estimated charges will have been posted upon receipt of the signed documents listed above. The balance of all estimated charges will be due 30 days prior to the event. These payments may be made by check or credit card. A signed credit card authorization form is required to cover any outstanding balance due upon conclusion of your event.

CANCELLATION POLICY

CANCELLATION TIME FRAME	CANCELLATION AMOUNT OWED
More than 9 months	Deposit Amount
7-9 months or more prior to event	50% of estimated costs, based on contracted values
1-6 months prior to event	75% of estimated costs, based on contracted values
30 days or less prior to event	100% of estimated costs, based on contracted values

CONFIRMATION OF ATTENDANCE

A guarantee of attendance is to be provided to your Catering Manager at least seven (7) business days prior to scheduled function. If no guarantee is provided, the estimated attendance will be considered the final guarantee.

SERVICE CHARGE

All menu prices are subject to a 22% service charge. Please note that service charge is taxed in California on catered events.

TAX

Current sales tax is applied to subtotaled items and applicable service charges, in accordance with California Regulation 1603.f Taxable Sales of Food Products: "Amounts designated as service charges, added to the price of meals, are a part of the selling price of the meals, and accordingly must be included in the retailer's gross receipts subject to tax even though such service charges are made in lieu of tips and are paid over the retailer to those employees."

Recommended Event Professionals

EVENT CONSULTANTS

Cora Bella Weddings & Events	www.corabellaevents.com	(925) 315-5320
Simcha Sisters	www.simchasisters.com	(925) 984-7024
Sarah Ward Events	www.sarahwardevents.com	(831) 641-9067

RENTALS

Williams Party Rentals	www.willparty.com	(408) 297-1078
------------------------	--	----------------

VIDEOGRAPHERS

Legacy Films & Media	www.LegacyFilmsEvent.com	(408) 356-3400
----------------------	--	----------------

PHOTOGRAPHERS

Rhee Bevere	www.rheebeverephoto.com	(408) 369-1783
A Tale Ahead Photography	www.ataleahead.com	(408) 641-8555
Rachel Capil Photography	www.rachelcapilphotography.com	(925) 726-9840
Brian Macstay Photography	www.brianmacstayphotography.com	(925) 348-8856

TRANSPORTATION

Corinthian Transportation	www.corinthiantransportation.com	(408) 377-LIMO
---------------------------	--	----------------

WEDDING OFFICIANTS

Rev. Steve Beck	www.revbeck.com	(408) 612-1851
Steve Siglin	www.stevesiglin.com	(510) 697-5534

FLORAL

Deyoung Flowers	www.deyoungflowers.com	(408) 378-1580
Citti's Florist (Campbell)	www.cittisflorist.com	(408) 371-7000
Wild Geranium	www.thewildgeranium.com	(408) 354-5171
Lani Elizabeth	www.lanielizabeth.com	(408) 893-5130

Recommended Event Professionals

BAKERIES

Icing on the Cake	www.icingonthecakebakery.com	(408) 354-2464
Jen's Cake	www.jenscake.com	(408) 293-2253
Cake Expressions	www.cakeexpressions.com	(408) 295-2253

MUSIC/ENTERTAINMENT

Gatsby Entertainment	www.gatsbyentgroup.com	(925) 200-7391
BIG FUN Disc Jockeys	www.bigfundj.com	(800) 924-4386
Los Gatos DJ Company	www.losgatosdj.com	(408) 356-7717
Oye Productions	www.oyeproductions.com	(510) 633-1399
Daphna Rahmil	www.daphnaramil.com	(408) 656-3603

PHOTO BOOTHS

The Laugh Box	www.laughbox.com	(415) 935-9807
Snap Fiesta	www.snapfiesta.com	(415) 797-4363
TAPSNAP Phototainment	www.tapsnap1050.com	(408) 966-0723

INVITATIONS

Out of the Envelope	www.outoftheenvelopelg.com	(408) 395-0731
Marizette Paperie	www.marizette.com	(408) 834-7884
Creative DNA	www.wercreatedna.com	(209) 910-5546

BRIDAL APPAREL

Trudy's Brides	www.trudysbrides.com	(408) 377-1987
Tuxedo Junction	www.tuxedojunction.com	(408) 871-8003
Haute Bride	www.hautebride.com	(408) 827-4775

HAIR & MAKEUP

Moderne Beauty	www.modernebeauty.com	(408) 489-7909
Lisa Teller Makeup Artist	www.lisatellerbeauty.com	(510) 750-5935

Create More Memories With Us

Special offers available in conjunction to booking a wedding package at the Toll House Hotel.



REHEARSAL DINNER

Enjoy California fusion cuisine from our renowned Chef in the comfort of one of our private dining spaces

- Accommodates 15-220 guests
- 1 round of house champagne and/or apple cider for toast
- Waived space rental



AFTER PARTY AT VERGE

Enjoy craft cocktails, snack bites and delectable treats after hours until 1am

- Accommodates 15-100 guests
- \$500 beverage minimum
- Waived room rental



POST WEDDING BRUNCH

Perfect send off to treat your wedding party guests before departures

- Accommodates 15-220 guests
- Breakfast or brunch in one of our private dining spaces
- Complimentary self-serve Mimosa cart
- Waived room rental

Happily Ever After

