

Weddings

AT HOTEL PARADOX



PARADOX

AUTOGRAPH COLLECTION®
HOTELS



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Congratulations!

You're engaged and planning one of the most special events, your wedding. We wish you both happy planning and would like to make this a smooth process. Sit back, relax, and work your way through our packages. We look forward to helping you plan a beautiful event for you and your guests.

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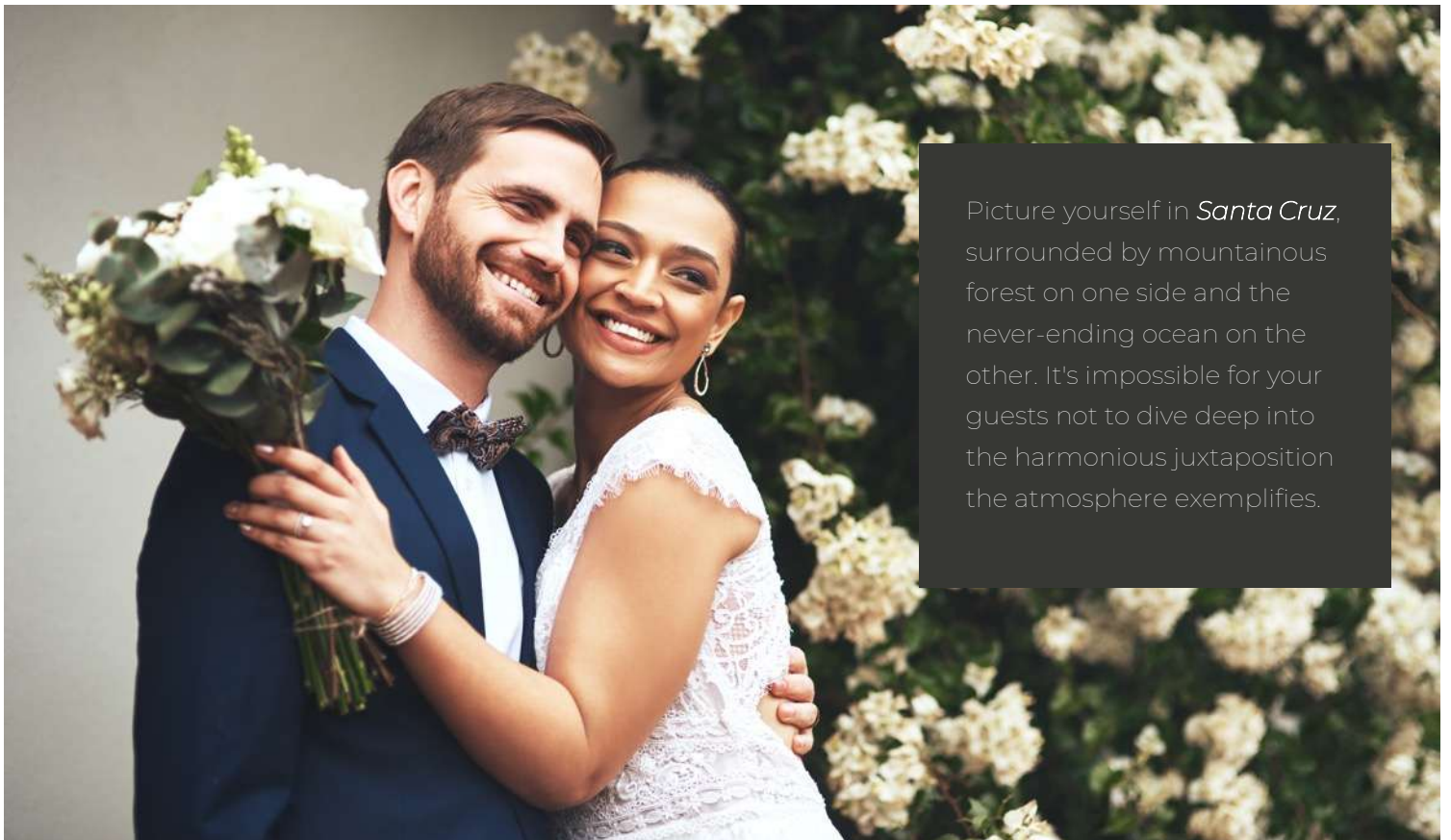
HOTEL PARADOX

WEDDING PLANNING GUIDE

We are honored to serve you on your special day.
Please contact our events team to begin planning.



1. Select your dates.
2. Select your event space and determine ideal room setups.
3. Select your guest accommodations room block or courtesy block.
4. Select a Wedding Package.
5. Select additional event types such as Welcome Dinner, After-Party, or Brunch (If applicable).
6. Select Menus.
7. Remember to solicit dietary restriction information from guests and communicate those to the hotel when menus are selected so we have time to prepare to accommodate these needs.
8. Select vendors and send info to the hotel along with your weekend run-of-show:
 - ☐ Wedding Coordinator
 - ☐ Photographer
 - ☐ Specialty equipment rentals
 - ☐ Wedding cake
 - ☐ Flowers/Decorations
9. Send final guest count for catering (including an exact count of each entree for plated dinners only.) Due by noon, 4 business days prior to arrival.



Picture yourself in *Santa Cruz*, surrounded by mountainous forest on one side and the never-ending ocean on the other. It's impossible for your guests not to dive deep into the harmonious juxtaposition the atmosphere exemplifies.

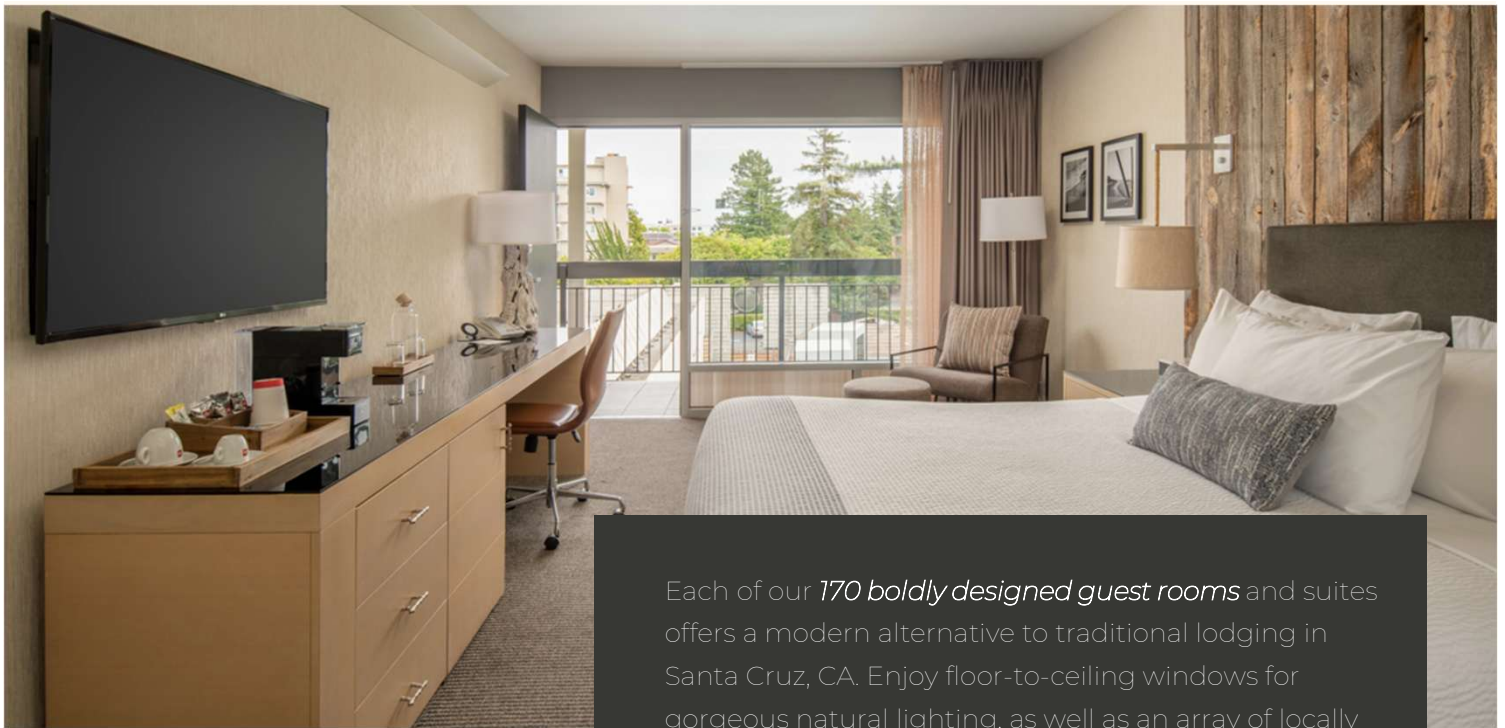
EXPECT THE UNEXPECTED AT HOTEL PARADOX

Three Event Space Options

Envision yourself hosting your wedding or reception in one of the three event venues at our contemporary hotel, or by our beautiful outdoor space near the sparkling pool.

Up to 300 guests

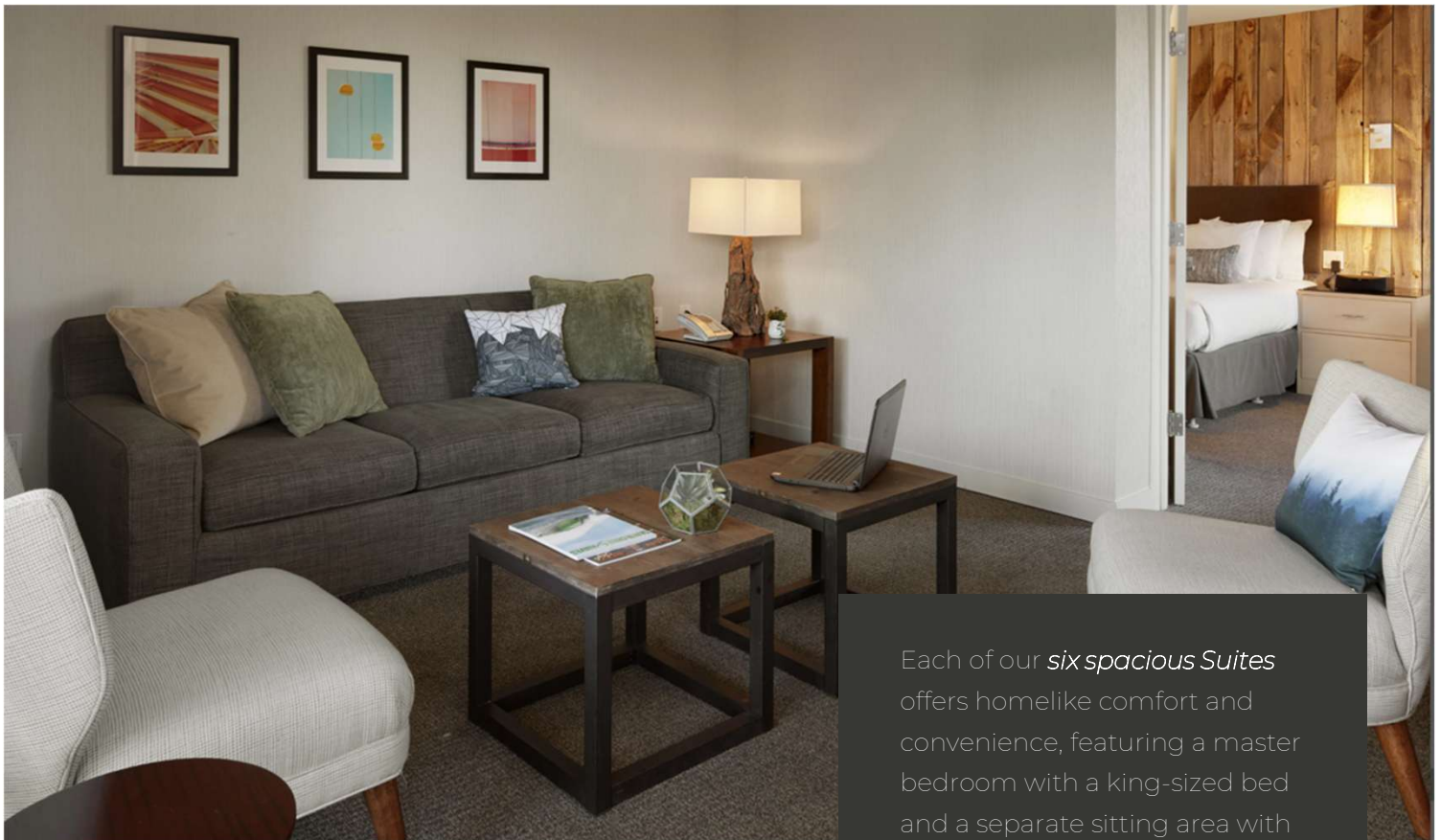
Hotel Paradox hosts the largest hotel ballroom in town with over 4,400 square feet of event space. Invite up to 300 guests when you book our largest venue.



Each of our *170 boldly designed guest rooms* and suites offers a modern alternative to traditional lodging in Santa Cruz, CA. Enjoy floor-to-ceiling windows for gorgeous natural lighting, as well as an array of locally inspired elements, including reclaimed wood paneling, eco-friendly bath products, and river rock shower floors with rain showerheads.

GUEST ROOMS

Room Block	Courtesy Rate
Treat your invited guests to discounted hotel rooms with a minimum block of 10 rooms, included in your contract to lock in the best savings. Available all year long!	Unsure of the travel needs of your guests? Opt-in to our non-committal, no contract courtesy rate, subject to availability.. Max of 15 rooms nightly. Not available during peak season.
No Deposit Required	No Deposit Required
Contract Required	Letter of Intent required
Rooms Close Together	Unfortunately, we are not able to accommodate rooms close together
Guaranteed Rate & Availability for All Guests	Availability Not Guaranteed for All Guests
Discount at least 20% off best rate. Locks in full number of rooms needed until cut off date.	Subject to availability and may be closed at any time.



Each of our *six spacious Suites* offers homelike comfort and convenience, featuring a master bedroom with a king-sized bed and a separate sitting area with a pullout sleeper sofa.

SUITES

For the Happy Couple

When you're ready to call it a night you'll want to lay your head somewhere comfortable and convenient.

Complete Package Includes suite upgrade at the standard rate for 1 night

Elevated Package Includes suite upgrade at the standard rate for 2 nights

Exhilarated Package Includes complementary suite upgrade for 2 nights

See our Packages on pages 11 for more details.

For the Wedding Party

Many of our couples like to book a Suite to use as a Bridal Suite or Grooms Suites for the wedding party to get ready together.

Cypress with Patio

535 SQ FT

The cypress room is specifically for intimate events such as bridal showers, brunch, first look and cocktail hour.



South Poolside Deck*

1,500 SQ FT

The poolside deck provides space for cocktail hour, brunch, rehearsal dinner, welcome reception and bridal showers.

*10:00pm curfew

Sequoia Ballroom

4,400 SQ FT

Our premier space available as a whole or divided into four separate sections.

The ballroom provides space for ceremonies, receptions, brunch, dinners and bridal showers.



CEREMONY

IN SAN LORENZO PARK

RATES

Saturdays: Starting at \$5,000

Fridays & Sundays: \$4,000

Tuesday - Thursday: \$3,000

Included

- Special Event Permit
- 1 Hour of event time
- White padded garden chairs
- Fruit infused water station
- Unity, gift & guest book tables
- Standing easels for welcome signs, large photos & seating charts
- Use of Bride & Grooms dressing rooms 2 hours prior to ceremony start time.
- Setup & breakdown of event space
- Complimentary ceremony rehearsal and walk through prior to your event arranged by appointment and due to availability by venue.

Capacity for up to 250 guests.

**Sundays on a 3-day weekend will be priced as a Saturday.

Please note, ceremonies require a professional day-of coordinator.





EVENT SPACE RENTAL RECEPTIONS

Included

- Use of space for up to 5 Hour Event Time
- Sweetheart, Gift, Registration, and Cake Tables
- House tables, Linens and Chairs
- China, Glassware & Flatware
- Dance Floor
- 3 Votive Candles Per Table
- Set Up & Breakdown of Your Event Space
- Complimentary Tasting Arrangements for Two
- Security

OFF-PEAK Pricing

November, December, January,
February, March, April

Saturday: \$1,850

Friday & Sunday: \$1,500

Tuesday - Thursday: \$1,200

PEAK Pricing

May, June, July, August,
September, October

Saturday: \$3,000

Friday & Sunday: \$2,000

Tuesday - Thursday: \$1,500

All events have a food & beverage minimum spend in addition to the facility rates listed above. Sundays on a 3-day weekend will be priced as a Saturday. Valet Parking available with an additional fee. Additional Security available with an additional fee.



FOOD & BEVERAGE

CATERING OPTIONS

Are you envisioning a casual daytime wedding in the glow of the California sun, or an elegant dinner in our ballroom? From brunch to after parties, we've got you covered.

Rehearsal Dinner & Welcome Party

Gather your VIPs for an intimate welcome party or let us host your families for a heartfelt rehearsal dinner.

Brunch

Opt for a casual brunch welcome party, or say goodbye to your guests with an intimate post-wedding brunch.

Plated Dinner or Buffet

Your guests will relish our menus that highlight local, sustainable California cuisine with fresh ingredients.

Late Night Bar

Keep the party going with more drinks and delicious treats for you and your guests.

RECEPTION PACKAGES

Complete Package \$120 per person

Up to 60 Minute reception with hosted well brands bar plus 3 tray passed hors d'oeuvres.

Plated Dinner: Salad, choice of 2 pre-selected entrees plus a vegetarian/vegan option; or Buffet: 2 Salads, choice of 2 pre-selected entrees plus a vegetarian/vegan option, seasonal accompaniments.

- Black House Chairs
- Ivory or Black House Linens with Matching Napkins
- Bartender(s)
- House Sparkling Wine or Cider Toast
- Dessert Station or Cake Cutting
- After-dinner Coffee and Hot Tea Station
- Suite at the Standard Rate for 1 Night

Elevated Package \$140 per person

Includes the following upgrades:

- Premium Brands at the Bar and 3 Pre-selected Entrees for Plated Dinner or Buffet
- Black House Chairs
- Upgraded Linens with Choice of Napkin Color
- 2 Bottles of House Wine per table with Table Service
- Regional Sparkling Wine or Cider Toast
- Suite at the Standard Rate for 2 nights

Exhilarated Package \$160 per person

Includes the following upgrades:

- 4 Tray Passed Hors d'oeuvres
- Custom-created Signature Cocktail
- Chiavari Chairs
- Gold or Silver Chargers
- Fruit Infused Water Station
- 2 Bottles of Premium Regional Wines per table with Table Service
- Complimentary Suite for 2 Nights

HORS D'OEUVRES

Max of (3) options for passing and (6) total per party



BACON WRAPPED BLUE CHEESE DATES | fresh thyme, balsamic reduction
WILD MUSHROOM CROQUETTES | smoked paprika aioli, parsley
CAPRESE BURRATA CROSTINI | micro basil, pearl balsamic
BRIE, FIG JAM, & SERRANO HAM CROSTINI | toasted sourdough
CROQUETTES DE JAMON | ham, potato, white cheddar, panko fried
PROSCIUTTO, BRIE, & APPLE FLATBREAD | arugula, balsamic reduction
SPINACH & ARTICHOKE FLATBREAD | provolone, roasted garlic, mozzarella
GOUDA MAC & CHEESE CROQUETTES | smoked paprika aioli
BAKED BRIE BITES | puff pastry, mixed berry compote
PHYLO CARAMELIZED ONION TART | chevre, basil
MEDITERRANEAN FALAFEL BITES | tzatziki, mint
SPANISH EMPANADAS | beef or vegetable, with chipotle sour cream
AHI TUNA POKE | sashimi grade tuna, guacamole, ponzu, Thai chili, micro cilantro
BACON WRAPPED SHRIMP | mango puree, rosemary, fresh flowers
CHILI GLAZED SALMON BITES | edamame puree, citrus salad
AVOCADO SHRIMP CUCUMBER BITES | Thai chili, guacamole, sesame seeds
SHRIMP CEVICHE TOSTADA | tropical fruit salsa
CRAB ARANCINI | lemon aioli & micro basil
SMOKED SALMON CUCUMBER | caper dill cheese

See next page for Entrée and Salad Selection

SALADS

Choose One FOR PLATED DINNER or Two for BUFFET DINNER

FARM GREENS | baby greens, shaved fennel, local berries, oranges, herbs, citrus vinaigrette

CAESAR SALAD | romaine, parmesan, lemon, garlic croutons, Caesar dressing

THE BLT | bacon, cherry tomato, cucumber, radish, blue cheese dressing

BEET SALAD | arugula, goat cheese, oranges, toasted hazelnuts, burnt orange vinaigrette

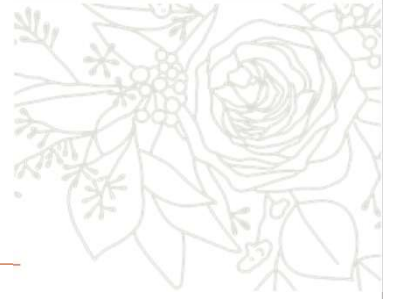
STRAWBERRY SPINACH SALAD | strawberries, blueberries, flowers, chevre, honey lemon dressing

ENDIVE SALAD | shaved apples, pickled shallots, goat cheese, chives, honey lemon dressing

WINTER SALAD | dino kale, roasted butternut squash, apples, quinoa, pomegranates vinaigrette

THE GREEK | baby greens, carrots, tomatoes, cucumbers, feta, picked basil, Italian dressing

ENTREES



Plated Entrée Options (SELECT TWO) FOR PARTY

GRILLED CHICKEN BREAST | mushroom risotto, grilled asparagus, chive oil
 BONE-IN PORK CHOP | seasonal vegetable medley, garlic mashed potato, hard apple cider gravy
 BBQ SHORT RIBS | herb polenta, broccolini, baby carrots, horseradish cream
 GRILLED TRI-TIP | garlic whipped potatoes, broccolini, baby carrots, balsamic reduction
 CHILI GLAZED SALMON | couscous, pepper confetti, pea puree, orange segments, furikake
 GRILLED SKIRT STEAK | saffron rice, garlic green beans & bell peppers, chimichurri
 GRILLED SEA BASS | tomato & corn risotto, lemon beurre blanc, micro cilantro
 SEAFOOD PASTA | shrimp, scallops, clams, saffron sauce, tomato garlic confit, micro basil
 NY PEPPER STEAK | roasted cauliflower, broccoli, carrots, red potatoes
 SURF TURF | beef tenderloin, jumbo shrimp, garlic mash, asparagus, cherry tomatoes, thyme butter
 LOCAL TOWER | grilled eggplant, zucchini, tomatoes, basil, macadamia cheese, sundried tomato pesto
 PRIMA PASTA | zucchini, wild mushrooms, bloomsdale spinach, tomato garlic confit
 SPRING PEA HARVEST RISOTTO | smoked shiitake, cherry tomatoes, asparagus, basil
 WILD MUSHROOM RAVIOLI | basil pesto, tomato garlic confit, charred asparagus
 BUTTERNUT SQUASH RAVIOLI | vegan brown butter, fried sage, cashew cream
 ASPARAGUS TART | dill whipped tofu feta, roasted heirloom tomatoes, basil pesto

Buffet Options

MAINS (SELECT TWO)

Grilled Chicken | marsala, or picatta
 King Salmon with Honey Mustard Sauce
 Mojo Pork Tenderloin | Salsa Verde
 Flat Iron Steak | Chimichurri Skirt Steak | Balsamic Reduction
 Santa Maria Style Tri-Tip | Salsas
 BBQ Short Ribs | Red Wine Reduction
 Mahi Mahi | Macadamia Butter
 Jumbo Shrimp Scampi | Lemon, Parsley
 Seabass | Herb Beurre Blanc
 Grilled Halibut | Lemon Beurre Blanc
 Filet Mignon | Red Wine Jus
 Ribeye Steak | Mushroom Sauce

SIDES (SELECT TWO)

Charred Broccolini, Grilled Asparagus, Bacon Brussel Sprouts, Green Beans, Cauliflower, Chef's Seasonal Vegetables, Garlic Mashed Potatoes, Rosemary Marble Potatoes, Wild Rice Pilaf, Cilantro Rice, Lemon Rosemary Risotto, Mushroom Risotto, Saffron Rice, Black Bean & Spanish Rice

MENUS



REHEARSAL & WELCOME PARTY

Beach Barbeque

\$55 per person, minimum of 20 guests

SALADS (SELECT ONE)

FARM GREEN SALAD | baby greens, shaved fennel, oranges, berries, herbs, citrus vinaigrette

CAESAR SALAD | romaine, parmesan, lemon, garlic croutons

THE BLT | red onion, bacon, cherry tomato, blue cheese, balsamic reduction

MAINS (SELECT TWO)

ST. LOUIS STYLE BBQ PORK RIBS CHICKEN WINGS | buffalo, bbq, or honey glazed

SANTA MARIA STYLE TRI-TIP | chimichurri, salsa roja, horseradish cream

GRILLED BBQ CHICKEN (BREAST OR LEG)

GRILLED SHRIMP SCAMPI

SIDES (SELECT TWO)

Mac & Cheese, Baked Beans, Mashed Potatoes, Brown Gravy, Grilled Corn, Honey Jalapeno Cornbread

DESSERT (SELECT ONE)

MIXED BERRY COBBLER | mascarpone whipped cream, seasonal berries

FRUIT TARTS | whipped lemon cream cheese, strawberries, blackberries

SEASONAL CHEESECAKES | blueberry, raspberry, mango, fresh flowers

COOKIES & BROWNIES | oatmeal, chocolate chip, peanut butter, & fudge brownies

California Slider Bar

\$45 per person, minimum of 20 guests

SALAD (SELECT ONE)

FARM GREENS | baby greens, shaved fennel, oranges, flowers, chevre, citrus vinaigrette

CAESAR SALAD | romaine, parmesan, lemon, garlic croutons

ICEBERG WEDGE | red onion, bacon, cherry tomato, blue cheese, balsamic reduction

BERRY & SPINACH SALAD | toasted pine nuts, blueberries, strawberries, flowers, sherry vinaigrette .

MAINS (SELECT TWO)

MARY'S ROASTED BBQ OR SPICY FRIED CHICKEN | lettuce, tomato, onion, cheddar, brioche bun SANTA

MARIA STYLE TRI-TIP SANDWICHES | arugula, spicy aioli, pickled onions, hoagie roll

ANGUS CHEESEBURGERS | brioche buns, pickles, lettuce, tomato, onion, mayo, cheddar

PULLED PORK SANDWICHES | bbq sauce, arugula, pickled onions

GRILLED PORTABELLA | seasonal jam, chevre, arugula, caramelized onions

SIDES House Potato Chips & French Onion Dip Seasoned French Fries with House Condiments

DESSERT (SELECT ONE)

ASSORTED CUPCAKES | vanilla, chocolate, & carrot

FRUIT TARTS | whipped lemon cream cheese, strawberries, blackberries

SEASONAL CHEESECAKES | blueberry, raspberry, mango, fresh flowers

COOKIES & BROWNIES | oatmeal, chocolate chip, peanut butter, & fudge brownies

BRUNCH

Continental

\$30 per person, minimum of 20 guests

Assorted Housemade Muffins

Fresh Seasonal Juices

Seasonal Fruit (v)

Fair Trade Coffee and Hot Tea

Bagels, Cream Cheese, Hummus, and Cucumbers

Brunch Buffet

\$48 per person, minimum of 20 guests

Assorted Pastries, Croissant, Sweet Butter and Preserves, Build Your Own Parfait Station, Housemade Granola, Greek Yogurt, & Local Honey, Fruits and Berries, Organic Soft Scrambled Eggs, Roasted Potatoes with Sweet Peppers, Pancakes with Seasonal Berries, Organic Pure Maple Syrup

Choice of one of the following:

Breakfast Burrito Scrambled Eggs, Potato, Bacon, Roasted Peppers, & Kale

Egg White Frittata, wild mushroom, tomatoes, spinach, cotija, Salsa, Sour Cream

Avocado Toast, cherry tomatoes, radishes, micro cilantro, pickled shallots, everything spice

Breakfast Sandwich egg, bacon, cheddar, spicy aioli, arugula, croissant

Optional Action Stations

Price per person based on 60 minutes of continuous service. Each additional 30 minutes of service is available with an upcharge of 30% above the list price. Action stations require the purchase of a brunch buffet; enhancements are not available a la carte. A Chef or Bartender attendant fee of \$150/hours per 75 guests will also apply.

Omelet Station: Cooked to Order with Ham, Bacon, Sausage, Heirloom Tomatoes, Cremini, Onion, Scallions, Bell Peppers, Salsa, Spinach, Swiss and Cheddar **\$15**

Smoothie Station: Banana, Yogurt and Berries & Kale, Apple and Pineapple & Sweet Potato, Almond and Chai Spice (v) **\$12**

Bloody Mary Station: Titos Vodka, Housemade Bloody Mary Mix, DIY Bar of Seasonings and Garnishes **\$16**

Mimosa Station: Sparkling Wine with Guest Choice of Fresh Fruit Juices and Garnishes **\$14**

LATE NIGHT MENUS

AT SOLAIRE BAR

Rates
\$350 until 12:00 AM
\$600 until 1:00 AM
Rates listed exclude 9.75% sales tax

Included with Late Night at Solaire Bar Package:

- Solaire will remain open to the public beyond normal operating hours with one bartender
- Group permitted to utilize indoor Solaire spaces and lobby lounge

Important Planning Notes

- Late night guests will pay on own for drinks, prevailing rates/offers apply
- Kitchen hours will not extend late night – no food will be available for purchase late night
- Option to pre-order late night bites or add bartenders at an additional charge
- Late night at Solaire Bar does not constitute a private event. Solaire shall maintain the ambience including all prevailing policies. The following are strictly prohibited: Outside food/beverage of any kind, guest's own music, decorations of any kind, moving of furniture, misuse of any hotel property
- Bartender reserves the right to refuse service and close bar early if guest conduct violates house policies

Menu Options

Priced per person, minimum of 25 guests

Available for service between 10 PM and 12 AM. Priced per display for 30 minutes of continuous service, additional time available at a fee. Portions intended as snack size, not a meal replacement. Vegan or gluten-free available with advance request.

PIZZA

chef's choice assortment of mini-French bread pizzas

display serves 25 guests | \$350

display serves 50 guests | \$650

SLIDERS AND FRIES BAR

cheeseburger sliders, chicken tenders, french fries with assorted dipping sauces

platter serves 25 guests | \$425

platter serves 50 guests | \$800

TAQUERIA

chicken taquitos, fresh guacamole, sour cream, tortilla chips, salsa roja and salsa verde

platter serves 25 guests | \$400

platter serves 50 guests | \$750

JUST DESSERTS

selection of cookies, brownies, bars and miniature desserts

platter serves 25 guests | \$240

platter serves 50 guests | \$380

PREFERRED VENDOR LIST

Party Rentals

Revival
info@revivalrentals.com
(415) 917.6044

M&M Party Rentals
mmpartyrental@sbcglobal.net
(831) 728-8405

Flowers

Wind Acre Farm
Contact: Erin
(831) 212.9032

Heidi's Dancing Flowers
Contact: Heidi
heidi@floraldesignbyheidi.com
(239) 262-0588

Dig Gardens
(831) 466-3444

Flower Shack
(831) 423-3877

Wedding Cake

Icing on the Cake
(408)354-2464
Gayle's Bakery and Rosticceria
(831)462-1200

Photographers

Rebecca Stark
rebstark@me.com
(831) 325-4183

DJ'S

DJ Sparkle
Contact: Sonja
djsparkle@rocketmail.com
(831) 419.2307

Sound In Motion
Sim.events
(831)427-0700

Look Don't Speak
Contact: Andrew
facebook.com/djmaigirl/

Shuttles

Subshuttle
Contact: Patrick
subshuttleinc@gmail.com
(866) 256-8182

Day of Coordination

Paper Flower Wedding
Contact: Sarah
sarah.apfw@gmail.com

FREQUENTLY ASKED QUESTIONS

Can a group distribute bags at the check-in?

Yes, generic non-personalized completely set up upon check in across the desk \$8. In room personalized \$10, each.

Does the hotel offer shuttle service?

No, but we can recommend some local companies you can contact for quotes.

Can we request early check-in for our guest? Based upon availability you may request an early check in but it will not be guaranteed, to ensure access early in the day, consider reserving the room the night before.

Can we request late check-out for our guest?

Depending on availability, they can check with the front desk.

Can a group bring outside catering in for their wedding/event?

We allow only the wedding cake or dessert to be brought in from a licensed, insured bakery.

What type of deposit is required to secure an event?

25% due upon signature, another 25% due at 6 months before the event, 25% due 3 month before the event and then final prepayment (in full) due 30 days before – plus as always, a CC is due upon contract signature and will be authorized before the event for any potential ancillary charges/additions/on-consumption items.

Will we receive Bonvoy points for our event?

Yes, according to the current Bonvoy policies at the time of the event

FREQUENTLY ASKED QUESTIONS

Will you help with vendor recommendations?

Yes, we have a list of preferred, local vendors that we will provide to you. See page 20.

What type of decorations are allowed at the hotel?

Decorations that are not affixed to walls, floors or ceiling with tacks, pushpins, nails, staples, tape or any other substance that may leave a mark. Any damage will result in a fee. No glitter, confetti or other debris that requires significant cleaning.

Do you provide music, or can we hire a DJ?

You will arrange your own DJ. The hotel Management reserves the right to modify volume levels of your group should it affect other hotel guests or groups up to and including closing an event down if modification does not meet the hotel expectations. A decibel meter will be used to determine appropriate sound levels and violations of policy.

To ensure quiet enjoyment of the hotel's shared public space among all guests, no amplified sound of any kind is permitted in outdoor areas, in the hotel lobby, nor in restaurant and bar.

Fog and/or smoke machines are not permitted.

How do we set up audio visual requirements? You will work with our in-house AV company to create your vision and create your personalized event.

FREQUENTLY ASKED QUESTIONS

What are the service charges and sales tax?

Room rental, food and beverage, equipment rental and other event-related services are subject to a mandatory 16% gratuity which is paid directly to the service team, plus a 10% administrative fee and 9.25% sales tax.

Fees and tax are subject to change at any time. Prevailing rates will apply. Additional gratuities are at your discretion and may be added after the event by request to your event manager.

What is the cost of self-parking and valet?

Overnight hotel guests may self-park at a rate of \$15/vehicle per night. Event attendees will not be permitted to self-park unless registered overnight hotel guests.

Valet parking for event guests is included in the reception and ceremony package pricing. For rehearsal dinners, brunches, after-parties and other ancillary events, an additional charge will be paid by the event host to provide valet parking services for attendees. This cost is variable depending on the estimated number of guests in attendance, and generally ranges a flat fee of \$1,100 to \$1,800 per event. For event attendees, no parking charges will apply since this cost is paid by the package or event host.



READY TO GET STARTED?

CONTACT OUR EVENTS MANAGER TO BEGIN PLANNING

Kim Stevens
kim.stevens@hotelparadox.com
(831) 600-4507

Paradox Hotel
611 Ocean St, Santa Cruz, CA 95060