



Congratulations on Your Engagement!

I am very pleased to introduce myself as the on site Wedding Coordinator for Sycamore Mineral Springs Resort. I assist with wedding vendors, menu planning, event itinerary, and organizing receptions. I also oversee ceremony rehearsals and arrange the procession. Most importantly, I am present during the wedding day to make sure every detail is attended to, vendors are on time, the guests have arrived, and the bridal party is ready to walk down the aisle.

Surrounded by lush floral landscape, our Garden Gazebo is a magical spot to exchange vows. The Gazebo and gardens seat up to 100 guests for an intimate, sunlit ceremony. And for your reception, join us in our 1800 square foot Palm and Fireside Rooms, featuring high vaulted ceilings, lovely natural lighting, fireplace, wooden dance floor, and mahogany bar.

Spanning more than 100 acres of forest, hills and meadows, our property is an authentic California Resort. We feature hillside mineral springs hot tubs, a Spa & Wellness Center, creekside labyrinth & meditation gardens, private balcony hot tubs in every room, hiking & walking trails, and a wide selection of Yoga, Pilates, and Tai Chi classes. Our Gardens of Avila Restaurant is renowned for its innovative California fusion cuisine and romantic atmosphere.

For local and destination weddings, Sycamore Mineral Springs Resort is an ideal location for your special day. I am looking forward to helping you create the wedding of your dreams and memories you will cherish for a lifetime.

Warm Regards,

Trena Cadwell
Wedding Coordinator & Events Sales Manager

Ceremony Package ~ \$2500

One night stay in a one bedroom Spa Suite
Gazebo Garden for the ceremony and a one-hour rehearsal the day before
Seating for up to 125 guests in the Garden
Sound System
Onsite coordination

Avila Grand Reception ~ \$3500

One night stay in a one bedroom Spa Suite
Seating for up to 125 guests in the Palm and Fireside Room
Linens and table skirting
Dining and event tables
Banquet servers and bartender
Cake cutting and service
Dance floor
Onsight coordination

Avila Grand Wedding Package ~ \$5000

Two night stay in a one bedroom Spa Suite
Gazebo Garden area for the wedding ceremony
Wedding site available for a one-hour rehearsal the day before
Wedding coordination and planning assistance
Seating for up to 125 guests in the Garden
Seating for up to 125 guests in the Palm and Fireside Room
Dance floor
Linens and table skirting
Dining and events tables
Banquet servers and bartender
Cake cutting and service

Ultimate Wedding and Reception Package ~ \$7500

Two night stay in a one bedroom Spa Suite
One night stay on your first year anniversary
Custom wedding cake
DJ service and Dance Floor
Gourmet chocolate truffle wedding favor for each guest
Premium champagne for the toast
Gazebo Garden for the wedding ceremony and rehearsal the day before
Wedding coordination and planning assistance
Seating for up to 125 guests in Gazebo Garden
Seating for up to 125 guests in the Palm and Fireside Room
Linens and table skirting
Dining and event tables
Banquet staff and bartender
Cake cutting and service

Limitations to All Events

- Amplified music must end by 10:30 pm.
- Ceremonies in the Ceremony Only Package must commence between 11:30 am and 12:30 pm
- Persons under 21 will not be served or allowed to consume alcohol.
- Any decorating by outside parties may begin two hours prior to the event.
- Wall decorations are not permitted without prior approval.
- Rose petals, bubbles or birdseed may be used for the departure of the newlywed couple. No rice is permitted.
- Candles are permitted as long as they are enclosed by glass.
- All receptions have a minimum food and beverage order of \$25.00 per person.
- All rates, services and fees are subject to a taxable 20% service charge and all appropriate local taxes.
- Ceremony must conclude before dark.

Payment Schedule

A \$1000 nonrefundable deposit is required to hold your date with a signed contract.

Approximately six months prior to your event 50% of the final payment is due.

One month prior to your event menu selections must be finalized.

Ten days prior to your event, final guarantee guest count and final payment are due.

Prices are subject to change without notice.

Hors D'oeuvres Menu

Tray Passed Appetizers Priced per guest

- Stuffed Mushrooms \$3.00
- Seasonal Tomato & SweetBasil Bruschetta \$2.50
- Mushroom Tart stuffed with Garlic Herb Asiago Cheese \$3.50
- Crispy Japanese Eggplant with Goat Cheese Mousse & Tomato Chutney \$4.00
- Mini Ahi Tacos with Asian Slaw \$6.00
- Crab Cakes Remoulade \$4.00
- Chicken Egg Rolls \$4.00

Buffet Style Priced per guest

- Vegetable Crudités with Ranch Dressing \$3.50
- Fresh Fruit Platter \$3.50
- Smoked Salmon Platter with Capers & Toast Points \$4.00
- Artisan Cheese Platter with Sliced Baguette \$5.00
- Jumbo Prawns with Cocktail Sauce \$6.00
- Antipasti Platter \$4.00
- Cashew Crusted Chicken Skewers \$4.00

Wedding Reception Plated Menu

You may select two options Priced Per Guest

Mushroom Ravioli \$25.00

Sautéed Mushrooms, Wilted Watercress

Grilled Chicken Breast \$30.00

Mashed Potatoes, Sautéed Spinach, Whole Grain Mustard Sauce

Grilled Pork Loin \$30.00

Lemon Date Chutney

Pan Seared Salmon \$30.00

Basmati Rice, Sautéed Spinach, Pineapple Salsa Beurre Blanc

PanSeared Ahi Tuna \$30.00

Chef's Choice

Rack of Lamb \$40.00

Mashed Potatoes, Spinach, Red Wine Sauce

Filet Mignon \$40.00

Mashed Potatoes, Sautéed Green Beans, Red Wine Sauce & Béarnaise

**All Entrees Include House Salad
All Food Service Includes Coffee & Tea**

Wedding Reception Buffet Menu

\$35 Per Guest Entrée ~ Choose Two

Grilled Chicken Breast with Whole Grain Mustard Sauce

Pork Loin with Lemon Date Chutney and Red Wine Sauce

Prime Rib with Horseradish Crème and Red Wine Sauce

Pan Seared Salmon with Pineapple Salsa and Beurre Blanc

PanSeared Ahi TunaChef's Choice

Portobello Mushroom Steaks Mushroom Ravioli with Marsala Cream Sauce

Chicken Fussili Pasta with Zucchini, Prosciutto, Sundried Tomatoes and White
Wine Cream Sauce

Salad ~ Choose Two

Spinach Salad with Red Endive, Cherry Tomatoes, Feta Cheese, Greek Dressing
Butter Leaf Lettuce with Tomatoes, Cucumber and Creamy Ranch Dressing Mixed
Greens with Walnuts, Bleu Cheese, Mustard Vinaigrette Classic Caesar with
Croutons and Parmesan Cheese Fresh Fruit Platter

Vegetables ~ Choose Two

Blue Lake Green Beans

Sautéed Broccolini

Sautéed Yellow and Green Zucchini

Whole Roasted Mushrooms

Roasted Vegetables (Seasonal)

Potatoes & Grains ~ Choose Two

Wild Rice Pilaf

Garlic Mashed Potatoes

Gingerscented Basmati Rice

Tuscan Potatoes Potato Gratin

For additional entrée choices add \$5.00 per person

All Food Service Includes Coffee & Tea