

# The Mansion

AT CASA MADRONA

## Mansion Wedding Packages



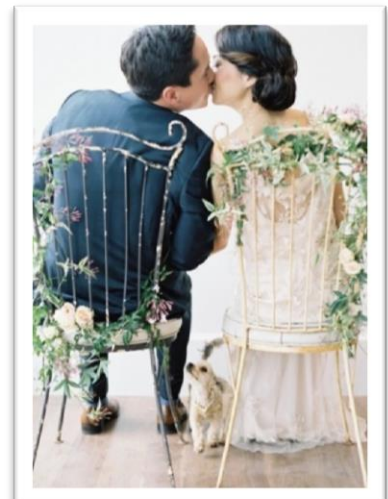
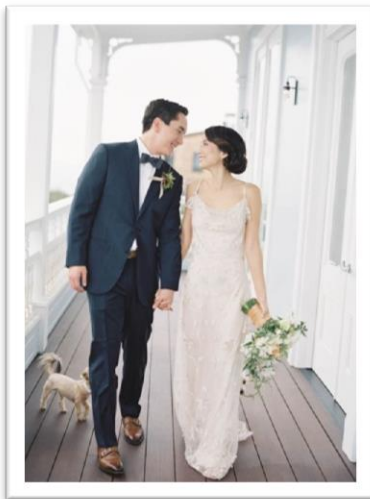
2015



*Inspiration Board – Weddings at Casa Madrona*



Deck of Alexandrite Suite overlooking Richardson Bay, Sausalito



Second floor balcony of The Mansion outside The Piper Room Suite

## *The Mansion*

Built in 1885, the timeless Mansion at Casa Madrona seamlessly pairs Victorian Charm with sophisticated contemporary style, resulting in 11 extraordinary accommodations including the unparalleled 5,000- square-foot Alexandrite Suite. The ethereal, light-filled suite features serene bay views and a 1,500 square foot deck ideal for saying "I do."



## ***The Mansion Package:***

- ◆ Overnight stay in the Alexandrite Suite, the 5,000 sq. ft. master residence of The Mansion and nine deluxe accommodations for your family and friends
- ◆ Bespoke welcome amenities for up to nine rooms
- ◆ Special event space with panoramic views for your wedding; up to 65 guests.
- ◆ Six total event hours, including one hour for the ceremony
- ◆ Use of the Guest House for the bride on the day of the wedding with Fruit and Cheese amenity
- ◆ Personalized menus for the plated dinner
- ◆ Upgraded ivory linens, Vogue chairs (white, silver or gold) and votive candles for table settings
- ◆ Candlelit lanterns and heaters to adorn the deck
- ◆ Specialty chocolates and champagne amenity for the bride and groom in-suite
- ◆ In-room spa massage for bride and groom and breakfast the day after the big event
- ◆ Use of ML350 Blue Tec Mercedes throughout the stay, based upon availability
- ◆ Rental of the venue: six hours for a Ceremony and Reception
- ◆ Rental of the venue: four hours for a Reception only
- ◆ Tables (dining, cocktail, cake, guest book, gifts)
- ◆ Stemware, flatware and china
- ◆ Wedding coordinator to assist with the rehearsal and day of details
- ◆ Menu tasting
- ◆ Set-up and clean-up

***Mansion Package from \$25,000***



## **Bespoke Package**

Sample Menu

**Reception**  
**Three Passed Hors d'oeuvres**  
**One Hour Beer and Wine Service**

**Passed Hors d'oeuvres**  
Wood-Fired Veal and Pork Meatballs, Tomato Sauce  
Miniature Crab Cakes, Spicy Pepper Sauce  
Roasted Chicken, Apples, Almonds in Endive Spears

**Beverages**  
Beer and Wine Service, Soft Drinks, Still & Sparkling Water

**Dinner**  
**Food Stations**

**Grilled Vegetable Display**  
Grilled seasonal vegetables, balsamico aceto

**Carving Station**  
Grilled Ribeye steak, horseradish crème fraiche and au jus, petite rolls

**Pasta Station**  
Spinach ricotta "pillows", beef ragu (or marinara sauce)  
with parmigiano reggiano, homemade grissini

**Dinner Beverages**  
Sparkling Wine Toast  
Tableside Wine Service  
Two additional hours hosted beer and wine, soft drinks, still & sparkling water



\$165 per person  
Dinner service



## **Timeless Package**

Sample Menu

**Cocktail Reception**  
**Four passed Hors d'oeuvres**  
**One Hour Select Bar**

### **Passed Hors d'Oeuvres Selections**

Smoked salmon on potato cakes, chive crème fraiche  
Wood grilled prawns wrapped, pancetta, spicy tomato sauce  
Roasted tenderloin of beef, arugula on toasted crostini  
Warm wild mushrooms, toasted crostini

### **Beverages**

Select Bar Service, Beer, Wine Soft Drinks, Still & Sparkling Water

### **Dinner Service**

Two-course dinner, salad and entrée  
Served with warm rolls

### **First Course**

Gem Lettuce, lemon-anchovy vinaigrette, garlic rusks, parmigiano reggiano

### **Second Course**

Grilled chicken "al mattone", market vegetables, grilled lemon

Agnolotti, Fonduta filled pasta, basil pesto, garden vegetables

### **Dinner Beverages**

Sparkling Wine Toast  
Tablesides Wine Service

Two additional hours hosted select bar, beer, wine, soft drinks, still & sparkling water



\$185 per person  
Dinner service



## **Legendary Package**

Sample Menu

**Cocktail Reception**  
**Four passed Hors d'oeuvres**  
**One Hour Premium Bar**

### **Passed Hors d'oeuvres**

Wood-Fired Veal and Pork Meatballs, Tomato Sauce  
Ahi tuna tartare, avocado  
Miniature crab cakes, spicy pepper aioli  
Toasted walnut bread with gorgonzola and dried pears

### **Beverages**

Premium Bar Service, Beer & Wine Soft Drinks, Still & Sparkling Water

### **Dinner Service**

Three Course Dinner, starter, salad, three option entrée  
Served with warm rolls

### **First Course**

Capasante, Seared dayboat scallops, sunchoke puree, almonds

### **Second Course**

Mela, Pink Lady Apples, arugula, pickled onion, walnuts, goat cheese

### **Third Course**

Roasted filet mignon, Yukon gold potatoes, green garlic gratin  
Rack of lamb, artichokes, fingerling potatoes, black olive tapenade  
Risotto, mascarpone, wild mushrooms and chives  
Grilled salmon, asparagus, cherry tomato confit

### **Dinner Beverages**

Sparkling Wine Toast  
Tablesides Wine Service  
Two additional hours hosted Premium bar, beer, wine, soft drinks, still & sparkling water



\$220 per person  
Dinner service

# *The Mansion*

AT CASA MADRONA

## Junto Wedding Packages



2015

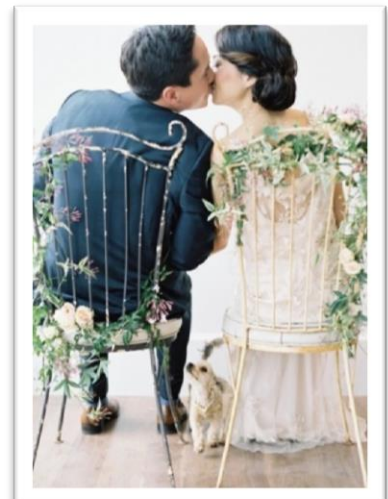
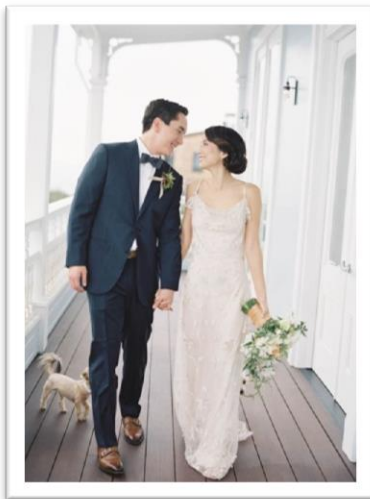




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Second floor balcony of The Mansion outside The Piper Room Suite

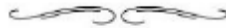
## *Junto Event Space*

This spectacular venue offers a breathtaking panoramic view of Richardson Bay and accommodates 65 guests for dinner or 100 guests for a reception. The floor-to-ceiling glass doors encompass 1,100 square feet of interior space, which slide away to reveal a sprawling 600 square-foot deck, ideal for a cocktail reception, ceremony, dinner, wedding dinner, rehearsal dinner or brunch.



## ***Weddings in Junto***

- ◇ Special event space with panoramic views for your wedding for up to 65 guests
  - ◇ Six total event hours, including one hour for the ceremony
- ◇ Complimentary overnight accommodations the day of the wedding to get ready in and stay the night
  - ◇ Fruit and cheese display with sparkling wine for the bridal party
- ◇ Coordination of wedding events, including rehearsal, ceremony and reception, set-up and clean-up
  - ◇ Menu tastings
  - ◇ Exclusive preferred wedding vendors
  - ◇ Create and provide personalized menus for plated entrees
- ◇ Upgraded vogue chairs (white, silver or gold), ivory table linens, napkins, china, flatware, stemware and votive candles
  - ◇ Tables (ceremony, dining, cocktail, cake, guest book, gifts)
    - ◇ Candlelit lanterns to adorn the deck
    - ◇ Space heaters for the deck
- ◇ Specialty chocolates and sparkling wine for bride and groom in-suite
  - ◇ Junto Wedding Package from \$7,500



## **Bespoke Package**

Sample Menu

**Reception**  
**Three Passed Hors d'oeuvres**  
**One Hour Beer and Wine Service**

**Passed Hors d'oeuvres**  
Wood-Fired Veal and Pork Meatballs, Tomato Sauce  
Miniature Crab Cakes, Spicy Pepper Sauce  
Roasted Chicken, Apples, Almonds in Endive Spears

**Beverages**  
Beer and Wine Service, Soft Drinks, Still & Sparkling Water

**Dinner**  
**Food Stations**

**Grilled Vegetable Display**  
Grilled seasonal vegetables, balsamico aceto

**Carving Station**  
Grilled Ribeye steak, horseradish crème fraiche and au jus, petite rolls

**Pasta Station**  
Spinach ricotta "pillows", beef ragu (or marinara sauce)  
with parmigiano reggiano, homemade grissini

**Dinner Beverages**  
Sparkling Wine Toast  
Tableside Wine Service  
Two additional hours hosted beer and wine, soft drinks, still & sparkling water



\$165 per person  
Dinner Service



## **Timeless Package**

Sample Menu

**Cocktail Reception**  
**Four passed Hors d'oeuvres**  
**One Hour Select Bar**

### **Passed Hors d Oeuvres Selections**

Smoked salmon on potato cakes, chive crème fraiche  
Wood grilled prawns wrapped, pancetta, spicy tomato sauce  
Roasted tenderloin of beef, arugula on toasted crostini  
Warm wild mushrooms, toasted crostini

### **Beverages**

Select Bar Service, Beer, Wine Soft Drinks, Still & Sparkling Water

### **Dinner Service**

Two-course dinner, salad and entrée  
Served with warm rolls

### **First Course**

Gem Lettuce, lemon-anchovy vinaigrette, garlic rusks, parmigiano reggiano

### **Second Course**

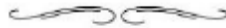
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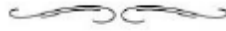
### **Dinner Beverages**

Sparkling Wine Toast  
Tablesides Wine Service

Two additional hours hosted select bar, beer, wine, soft drinks, still & sparkling water



\$185 per person  
Dinner Service



## **Legendary Package**

Sample Menu

**Cocktail Reception**  
**Four passed Hors d'oeuvres**  
**One Hour Premium Bar**

### **Passed Hors d'oeuvres**

Wood-Fired Veal and Pork Meatballs, Tomato Sauce  
Ahi tuna tartare, avocado  
Miniature crab cakes, spicy pepper aioli  
Toasted walnut bread with gorgonzola and dried pears

### **Beverages**

Premium Bar Service, Beer & Wine Soft Drinks, Still & Sparkling Water

### **Dinner Service**

Three-course dinner, starter, salad, three option entrée  
Served with warm rolls

### **First Course**

Capasante, Seared dayboat scallops, sunchoke puree, almonds

### **Second Course**

Mela, Pink Lady Apples, arugula, pickled onion, walnuts, goat cheese

### **Third Course**

Roasted filet mignon, Yukon gold potatoes, green garlic gratin  
Rack of lamb, artichokes, fingerling potatoes, black olive tapenade  
Risotto, mascarpone, wild mushrooms and chives  
Grilled salmon, asparagus, cherry tomato confit

### **Dinner Beverages**

Sparkling Wine Toast  
Tablesides Wine Service  
Two additional hours hosted Premium bar, beer, wine, soft drinks, still & sparkling water



\$220 per person  
Dinner Service

## **Additional Information**

Overtime - An overtime charge of \$1,000.00 per hour, or any fraction thereof, will be charged for events exceeding the contracted time.

Wedding Rehearsal - Your wedding coordinator will schedule and conduct your rehearsal. Every effort will be made to accommodate date, time and location requests. Rehearsal will be confirmed two weeks prior to the wedding date.

Corkage – Poggio is the exclusive supplier of all beverages. However, wine may be supplied by the host with a corkage fee of \$25 per 750ml bottle.

Food & Beverage - For plated entrée selections, the client will provide a specific count with the banquet guarantee, guest list with each name and entrée selection indicated and seating chart no later than 3 business days prior to the event.

Menu prices are subject to change based on market price, but will be confirmed 60 days prior to your event. No food or beverage of any kind is permitted to be brought in to Casa Madrona or Poggio by the client, client's guests, invitees or vendors.

Children's Meals - Meals for children younger than twelve years of age are available upon request, \$25 per meal which includes fresh fruit and entrée.

Vendors - All vendors that are not on the recommended list must present a certificate of insurance for a minimum of \$1,000,000 liability naming Casa Madrona as additionally insured thirty days prior

to the event. If you would like to provide a hot meal for your wedding vendors, we offer a meal at a reduced price of \$45.

Amenities/Gift Bags - Should you have any gift bags or amenity bags for your guests that will be staying with us, we would be delighted to assist you with coordinating the delivery of your gifts. There will be a \$3.50 charge per room for standard deliveries or \$5 charge per room for personalized deliveries.

Music - Outdoor music is allowed in specified areas of the hotel and must end by 10:00 p.m. Musical entertainment indoors may be amplified in specified areas of the hotel and must end by 11:00 p.m. Casa Madrona reserves the right to approve musical entertainment prior to your event and to discontinue any music that disturbs our other guests.

Decoration / Favors - Please consult with your event manager regarding a wide range of decorative ideas. Your wedding coordinator must approve decorations prior to arrival. Items may not be attached to any stationary surface with nails, staples, or any other damaging substance.

Guest Rooms – Casa Madrona is happy to provide reduced rates for your guests.

Parking – Valet parking is \$24 per overnight, \$10 per day rate.

Food and beverage charges are subject to 21% service and 8.5% California state tax. These taxes and fees are subject to change without notice.