

Weddings at Cinnabar Hills

We are delighted to offer a first-rate Bay Area wedding venue which boasts incredible views, quality service and a wide variety of food selections. Our outdoor ceremony patio is beautifully landscaped, with lush greenery and white roses, and rolling hills as a picturesque backdrop. Our indoor reception area has towering skylights, as well as floor to ceiling windows, and can accommodate anywhere from 50 guests up to 200 guests for a night of dinner, dancing and memories that will last a lifetime!



2026 Venue Fees

Friday	✧ Ceremony & Reception - \$4,500 Reception Only - \$3,500
Saturday	✧ Ceremony & Reception - \$6,500 Reception Only - \$5,500
Sunday	✧ Ceremony & Reception - \$5,500 Reception Only - \$4,500

**Cinnabar Hills only hosts one wedding per day and we only offer ceremonies when accompanied by a reception*

Prices and menu selections are subject to change – 20% service charge and applicable sales tax not included

Included in Venue Fees

Ceremony Set Up:

- ✧ Full use of the ceremony patio including built in arch lined with greenery and white roses (depending on season), and surrounding garden
- ✧ Arrangement of white resin chairs; number determined by final guest count
- ✧ Rehearsal of processional and recessional; to be scheduled by appointment ahead of time and subject to venue availability
- ✧ Small table for unity ceremony, if required

Room Rental:

- ✧ Full use of the banquet room including exclusive access to the bar; use of the museum is not included in rental
- ✧ All appropriate China, stemware, and flatware
- ✧ Standard 72" round guest tables; average 10 guests per table with a maximum of 12 guests
- ✧ Welcome table, cake/dessert table, sweetheart or head table, gift table, etc.
- ✧ Full length ivory polyester tablecloths on all tables and polyester napkin in your choice of color
- ✧ Standard banquet chairs
- ✧ Use of private bridal suite; code is unique to each wedding and will be provided the morning of. Access is through the ladies' restroom. Bridal suite must be cleared of all personal items that the client brings in. If items are not removed there will be a \$500.00 clean up fee charged to the client's card on file
- ✧ Setup and cleanup of tables, linens, chairs, and personal décor; excludes items provided by outside vendors
- ✧ Day of wedding coordinator, serving staff and bartender(s)

General Information

Event Hours:

- ✧ Ceremony and reception weddings are allotted 5 and a half hours of pure event time and reception only weddings are allotted 5 hours
- ✧ Choice of start time between 3:30PM and 5:30PM for ceremony
- ✧ You may extend your event time with the purchase of overtime; please refer to the "Upgrades" page for further information on overtime
- ✧ All events must conclude by 11:00PM

Booking a Wedding:

- ✧ To secure your wedding date, a deposit of \$4,000, along with a signed contract, is required
- ✧ Reservations that are not confirmed within a specified time period will be considered nullified
- ✧ Cinnabar Hills accepts cash, checks, cashier's check and all major credit cards; we will provide a link to online credit/debit card payments during the booking process
- ✧ All deposits are non-refundable

Event Payments:

- ✧ In addition to the deposit, subsequent payments will be listed in your event contract with the required amounts and due dates
- ✧ All payments are non-refundable and will be applied directly to your event invoice

Minimum Expenditures Required:

- ✧ The minimum expenditure required for a Saturday event is \$18,500, a Friday event is \$15,000 and a Sunday event is \$16,000
- ✧ The minimums are based off the subtotal and must be met before taxes and service charges are applied
- ✧ All items provided by Cinnabar Hills go toward meeting the required minimum

Cancellation Policy:

- ✧ Should the client elect, for whatever reason, to cancel their event contract, the client is required to provide a written notice of intent to cancel; all payments will be considered payment for services rendered to date
- ✧ In the event of a facility closure that prevents Cinnabar Hills from performing the services agreed upon, a full refund of deposit and/or payments will be considered

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Guest Count Guarantees:

- ✧ Cinnabar Hills requires a minimum of 50 guests to host a wedding
- ✧ An estimated guest count must be provided at the time of booking
- ✧ We require a guest count two weeks prior to your event after which your count may only increase but cannot decrease until one week prior to your event
- ✧ The final count provided one week prior to your event is considered a guarantee and cannot be lowered once we have received it due to purchasing and staffing requirements
- ✧ Your final payment will be based on the guest count we receive one week prior to your event

Wedding Insurance:

- ✧ Cinnabar Hills requires the client to purchase an event liability insurance policy
- ✧ The insurance must be purchased directly through Cover My Events at covermyevents.com
- ✧ The minimum policy required is the Silver Package
- ✧ Insurance must be purchased at least 30 days prior to the event
- ✧ Once purchased, Cover My Events will send the policy certificate directly to the purchasing party as well as to Cinnabar Hills

Food and Beverage:

- ✧ All catering is done in-house by Cinnabar Hills Executive Chef and his team; we do not allow outside catering except for cake/desserts and guest favors
- ✧ Due to insurance regulations, to-go boxes will not be handed out as leftover food is not permitted to be taken off the premises
- ✧ Bar packages begin at the conclusion of your ceremony/beginning of your reception and will end thirty minutes prior to the scheduled end of the event, excluding overtime
- ✧ Bar selections will not be limited to guests regardless of whether the bar is hosted or not
- ✧ Cinnabar Hills reserves the right to refuse alcohol service when deemed necessary
- ✧ No more than 2 drinks will be served to a person at a time
- ✧ Wine and Champagne are permitted to be brought in from an outside source and will be subject to a corkage fee; only unopened wine may leave the premises
- ✧ Cinnabar Hills does not permit outside beer or alcohol on its premises
- ✧ Alcoholic beverages will be refused to anyone under the age of 21, or, for guests who do not present proper identification
- ✧ Once booked, Cinnabar Hills offers a complimentary food tasting for the bride and groom and 2 guests, scheduled a few months prior to the wedding date. Any additional guests are welcome but will be subject to an extra fee
- ✧ All menu selections and pricing are subject to change; 20% service charge and applicable sales tax are not included in pricing

Buffet Style Dinner Service:

- ✧ Cinnabar Hills will set up the buffet line including food signs, risers, chafing dishes and serving utensils
- ✧ Buffet lines are double-sided and self-serve
- ✧ One buffet line is set up for events with 175 guests or less and two buffet lines for events exceeding 175 guests
- ✧ Buffet lines will only remain out for 1 hour, from the time the food is placed on the buffet line, due to food health and safety code

Plated Dinner Service:

- ✧ When your guest count is due you must also provide a breakdown of the number of each entrée ordered by your guests including how many are at each table
- ✧ Cinnabar Hills requires that you provide place cards for each guest to identify guest entrée selection and must be clearly visible to Cinnabar Hills staff (e.g., color-coded dots, stickers, "B" for beef, etc.)
- ✧ Vendors will receive the same meals as your guests and must be asked ahead of time for their selection

Decorations:

- ✧ Clients are responsible for providing a guest book (or form thereof) with pen, specialty bride and groom toasting glasses, guest favors, place cards, seating chart, or any additional printed materials, as well as centerpieces and votives
- ✧ Any specialty rentals such as upgraded table linens or chairs must be rented through Cinnabar Hills
- ✧ All centerpieces must meet current fire and safety regulations; candles must be contained within a votive or hurricane glass so as not to have an exposed flame
- ✧ Items may not be affixed to walls, flooring, or ceiling
- ✧ All items may be dropped off at Cinnabar Hills up to two days prior to your event; please ensure when doing so that all containers are clearly labelled with name and date of event

Prices and menu selections are subject to change – 20% service charge and applicable sales tax not included

Vendors:

- ✧ It is the client's responsibility to arrange for their cake/desserts, florist, DJ, photographer, videographer and any other necessary or desired vendors
- ✧ A preferred vendor list is included in this package; all vendors listed have met our standards for quality and have the best knowledge of our venue
- ✧ All vendors must deliver through the main entrance. If there are rental items from an outside vendor such as vases, table décor, draping, etc., they will need to be removed at the conclusion of your event
- ✧ All florals, whether table decorations or used as wedding arch enhancements must be removed by the client/vendor at the conclusion of the event
- ✧ Cinnabar Hills will allot one hour for vendor cleanup starting at the conclusion of your event time. It is the client's responsibility to ensure their vendors understand this policy. Any vendor exceeding the one hour will incur a \$500.00 charge to be billed to the client's credit card on file



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Hand-Passed Appetizers

**Priced per dozen*

Lamb Lollipops | \$44

Frenched and marinated rack of lamb, grilled and topped with mint pistachio pesto

Coconut Prawns | \$42

breaded with coconut, fried and dressed with Asian plum sauce

Poke Wonton | \$42

marinated Ahi tuna on top of a crispy wonton chip with Tobiko caviar

Lemon Sage Chicken Skewer | \$38

grilled chicken thigh with a fresh lemon and sage sauce

Sausage Stuffed Mushrooms | \$36

with sausage, Parmesan & Provolone cheeses with panko breadcrumbs

Short Rib Arancini | \$36

fried risotto cakes with braised beef short ribs, mozzarella with a pesto cream drizzle

Baked Brie Ravioli | \$36

cranberry, Brie cheese and pecans baked into a puff pastry and drizzled with house cranberry sauce and chives

Chicken Lemongrass Pot Stickers | \$32

steamed and sauteed topped with scallions and soy sauce

Vegetable Spring Roll | \$34

Bean threads, carrots, cabbage, onions and water chestnut wrapped in rice paper and lightly fried and drizzled with sweet and sour sauce

Chicken Salad | \$32

with dried apricot, tarragon on Belgium Endive

Caprese Skewers | \$32

cherry tomatoes, fresh basil leaves, fresh mozzarella cheese with a balsamic glaze

Crostini: Assorted Italian Toasts | \$32 per dozen per selection

Pesto – House made pesto, toasted pine nuts and Parmesan Reggiano

Bruschetta – Vegetable caponata, basil & a balsamic reduction

Strawberry – Lemon mascarpone, strawberries balsamic vinegar reduction and basil julienne

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Buffet Style Dinner

Two Entrée Buffet Dinner | \$78 per guest

Two Entrée Plus One Vegetarian Entrée | \$85 per guest

Buffet Includes

- ✧ Your choice of a salad and starch from the selections listed below, roasted vegetables, dinner rolls and butter
- ✧ Unlimited sodas and juices, served from the bar, as well as a coffee and hot tea station

Salads Your choice of one

Caesar Salad hearts of romaine, shaved parmesan, croutons, tossed in a creamy Caesar dressing

Garden Salad mixed greens, cherry tomatoes, red onions, English cucumbers, shredded carrots with a balsamic vinaigrette

Arugula Citrus Salad butter lettuce, arugula, mandarin oranges, sliced fennel, spiced pepitas, topped with goat cheese, tossed in Meyer lemon dressing

Starches Your choice of one

Rice Pilaf steamed Jasmin rice with celery, carrots, onion, butter and vegetable stock

Whipped Potatoes choice of plain or garlic

Oven Roasted Fingerling Potatoes with garlic and fresh herbs

Entrées

Chicken Marsala boneless chicken breast with cremini mushrooms, garlic and Marsala wine reduction

Chicken Piccata seared breast of chicken in a lemon, caper, and white wine sauce

Citrus Chicken boneless chicken thighs braised with a blend of citrus fruit and herbs

Marinated Tri Tip topped with chimichurri sauce

Beef Tenderloin Tips with a red wine mushroom sauce

Garlic Rosemary Pork Lion with herb sauce

Lemon Caper Salmon pan-roasted with dill and topped with a creamy lemon caper sauce

Baked Ziti with Ricotta & Mozzarella cheese mixed with creamy tomato sauce (Veg)

Vegetable Lasagna layered julienned veggies, Italian cheeses, pasta, and tomato cream sauce (Veg)

Stuffed Red Bell Pepper with fluffy quinoa and roasted vegetables with a creamy roasted red pepper sauce (Veg)

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Plated Dinner

Two Entrées Plus One Vegetarian Entrée | Priced per Entrée

Plated Children's Meal | \$25 per child ages 12 and under

Plated Dinner Includes

- ✧ Your choice of a salad and starch from the selections listed below, steamed vegetables, dinner rolls and butter (placed on guest tables)
- ✧ Children ages 12 and under will receive chicken strips served with mac n' cheese and fruit along with a side of ranch
- ✧ Unlimited sodas and juices, served from the bar, as well as a coffee and hot tea station

Salads Your choice of one

Garden Salad *mixed greens, cherry tomatoes, red onions, English cucumbers, shredded carrots with a balsamic vinaigrette*

Arugula Citrus Salad *butter lettuce, arugula, mandarin oranges, sliced fennel, spiced pepitas, topped with goat cheese, tossed in Meyer lemon dressing*

Baby Spinach Salad *baby spinach, heirloom tomato, grilled portobello mushrooms, pine nuts, bacon crumbles, tossed with a balsamic vinaigrette*

Starches Your choice of one

Rice Pilaf *steamed Jasmin rice with celery, carrots, onion, butter and vegetable stock*

Whipped Potatoes *choice of plain or garlic*

Oven Roasted Fingerling Potatoes *with garlic and fresh herbs*

Entrées Your choice of two proteins and one vegetarian

Lemon Thyme Chicken *bone in airline chicken breast marinated in shallots, garlic, herbs & lemon zest served with a lemon thyme beurre blanc | \$66*

Napa Valley Chicken *baked chicken breasts with white wine cream sauce, fresh mushrooms, sun-dried tomato and fresh basil | \$66*

Chicken Saltimbocca *boneless chicken breast, fresh sage and pancetta in a creamy lemon and artichoke sauce | \$68*

Grilled Salmon *with a citrus beurre blanc OR Caribbean salsa | \$68*

Lemon Butter Halibut *seared Alaskan Halibut filet with a lemon butter sauce | Market Price (based on availability)*

Braised Short Ribs *braised in red wine & demi-glace with aromatics | \$75*

New York Steak *grilled Angus beef strip loin topped with garlic butter | \$80*

Stuffed Portobello Mushroom *artichoke, sun dried tomato, sauteed onion, basil and parmesan | \$60 (Veg)*

Wild Mushroom Risotto *with fresh thyme & Chevre cheese topped with Arugula Meyer lemon salad | \$60 (Veg)*

Farfalle Pasta *with seasonal vegetables, sweet peas, crumbled Feta and essence of white truffle | \$60 (Veg)*

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Beverages

Bar Packages

Option One:

- ✧ Draft beer, house wine, and sparkling wine | \$36 per guest

Option Two:

- ✧ Draft beer, house wine, sparkling wine, and well liquor | \$42 per guest

Option Three:

- ✧ Draft beer, house and mid-level wine, sparkling wine, well, and call liquor | \$48 per guest

Option Four:

- ✧ Draft beer, all in stock wine, sparkling wine, well, call, and premium liquor | \$58 per guest

**Bar packages are for guests 21 and over. All packages are served from the bar only and do not include bottled/canned beverages. Shots will only be served prior to dinner service.*

Bar Package Add-Ons

Cinnabar Wine on Tables

- ✧ Two bottles of house wine | \$54 per table
- ✧ Two bottles of mid-level wine | \$70 per table
- ✧ Two bottles of premium wine | \$100 per table

Unfinished wine may not be taken home

Champagne Toast | \$6 per guest

Guests 20 and under will receive apple cider

**List of all in-house wine and bottled beer options available upon request; selections subject to change*

Wine and Champagne Corkage

Wine and champagne/sparkling wine may be brought in from an outside source to be served to your guests from the bar, or to be placed on guests' tables. Please inform us ahead of time which you prefer as we will set guest tables with wine glasses when appropriate. You will only be charged for bottles that have been corked; any unopened bottles may return home with you, but all unfinished open bottles must remain on the premises.

750 mL Bottle | \$25 per bottle opened

1.5 Lt Bottle | \$35 per bottle opened

Bar by Consumption

If a bar package is not a good fit for your event, we are happy to offer a per consumption bar option. You may choose the bar based on the type of drinks (beer and wine only; host up to call liquor; etc.), by time (e.g., for one hour only), by dollar amount, or any combination of these options.

When hosting a bar by consumption, the tab is to be paid for on the day of the event using the credit card provided on file, or a card provided at the start of the event.

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Upgrades

Additions

Cake Cutting Fee
\$5 per guest
*Cinnabar staff will cut and plate
for guests*

High-Top Cocktail Tables
\$25 per table
Includes ivory full-length tablecloth

Chiavari Chair Rental

Pricing: \$12.00 per chair with cushion

Colors:

- ◇ White
- ◇ Silver
- ◇ Gold
- ◇ Mahogany
- ◇ Black



We offer a variety of chair rental styles and are happy to give you a quote on a specific style

Event Overtime

You may purchase up to two hours of additional time to extend your event; however, it must be prearranged with a minimum of two weeks' notice.

Standard Overtime:

Up to 11:00PM

- ◇ **Half an Hour** | \$800
- ◇ **Full Hour** | \$1,500

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Preferred Vendors

Florists

Dream Flowers
Lana Starr
510.545.6270
www.dream-flowers.com

Expressions Floral Design
408.842.8400
expressionsfloraldesigns.com

Bloomster's
408.268.5578
bloomsters.com

Cake & Desserts

Cake Expressions
San Jose | 408.295.2253
cakeexpressionsmail@gmail.com

I Do Wedding Cakes
Morgan Hill | 408.776.9890
debbie@idoweddingcakes.biz

Natasha's Treats
Natasha Tufail | 408.646.5796
natashatreatssj@gmail.com

Photobooth

Thee Photobooth
John and Melissa
408.462.7991
Theephoto booth.com

Ready, Steady, Pose
1.888.508.7772
info@readysteadypose.com

Cloud Nine Photobooth
Abraham Raouf
408.679.1575
cloudninephotobooth.com

DJs

Elite Entertainment
408.733.8833
E3music.com
**DJ, MC, Photobooth, Lighting, Audio Visual*

Sound in Motion
Raffi Nalvarian
408.354.4050
831.427.0700
**DJ, MC, Photobooth, Lighting*

Los Gatos DJ
408.356.7717
Losgatosdj.com
**DJ, MC, Photobooth, Lighting, Audio Visual*

Big Fun DJ
Paul Burchfield
1.800.924.4386
info@bigfundj.com
**DJ, MC, Lighting*

Draping

Wall Draping
Jasmine Quynh Nguyen
408.427.4944
Chairdivas@gmail.com

Ready, Steady, Pose
1.888.508.7772
info@readysteadypose.com

Transportation

Corinthian Transportation
408.377.5466
Corinthiantransportation.com

Photographers

Natalie Renee Photography
925.321.4610
Nataliereneephoto graphy.com

Simone Anne
650.787.2359
Simoneanne.com

Andre Kim Pham
408.489.5888
Apkstudios.com

Toanven Group
408.499.7489
info@toanven.com

Videographers

Legacy Films
408.358.3400
Legacyfilmsevents.com

Final Frame Studios
Graham E. King | 510.502.5911
Finalframe.com

Baby Blue Film
415.279.4769
www.babybluefilm.com

Officiants

Officially Yours
844.332.7076
Officiallyyoursweddings.com

Jack Alcantara
831.214.8639
Weddingministerwv.com

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