



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'm 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, creek-side 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'm looking forward to helping you create the wedding of your dreams and memories you'll 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 wedding ceremony and a one-hour rehearsal the day before
- Seating for 100 guests in the Garden
- Sound System
- On-site coordination
- Set-up and clean-up of area

Avila Grand Reception - \$3500

- One night stay in a one-bedroom Spa Suite
- Seating for up to 100 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
- On-site 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 guests in the Garden
- Seating for 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
- Set-up and clean-up of area



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 100 guests in Gazebo Garden
- Seating for up to 100 guests in the Palm and Fireside Room
- Linens and table skirting
- Dining and event tables
- Banquet staff and bartender
- Cake cutting and service
- Set-up and clean up of the area

Limitations to All Events

- Amplified music must end by 10:00 pm.
- Purchase of ten standard rooms in the Adventure building is required for evening receptions with amplified music.
- Ceremonies in the Ceremony Only Package must commence between 11:30 am-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 \$32.00 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 non-refundable deposit is required to hold your date with a signed contract.
- 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 & Sweet-Basil 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

Pan-Seared 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
Pan-Seared Ahi Tuna-Chef's Choice
Portobello Mushroom Steaks
Mushroom Ravioli with Marsala Cream Sauce
Chicken Fussili Pasta with Zucchini, Prosciutto, Sun-dried Tomatoes
and White Wine Cream Sauce

Salad ~ Choose Two

Spinach Salad with Hard Boiled Egg, Toasted Pine Nuts and Mango Chutney Vinaigrette
Butter Leaf Lettuce with Tomatoes, Cucumber and Creamy Ranch Dressing
Mixed Greens with Beets, Goat Cheese and Cranberry 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
Ginger-scented Basmati Rice
Tuscan Potatoes
Potato Gratin

For additional entrée choices add \$5.00 per person

All Food Service Includes Coffee & Tea