Wedding Package

Includes in Onsite Events
China, flatware, glassware, 60” round tables, padded chairs
Floor manager, bartender, wait staff and cleanup for event
Tables for gifts, cake and guest book, with white linen
Optional 12 inch glass hurricanes for centerpieces
Cutting, plating and service of your wedding cake
Beautiful Park & Waterfall available for photos
Plated dinner service for wedding party
Champagne & table side pour service
White table linens and napkins

Facility Features

Jersey Room
200 guests for formal banquet.
Accommodates 300 for social event.
Earth tone accents, artistic décor, and recessed lighting

Solarium
Included when booking the banquet space
Versatile space, great for an onsite ceremony
Wood floor area perfect for dancing
Beautiful area for buffets

Founders Room
Seats 80 guests
Great space for an onsite ceremony
Intimate space with rustic décor and recessed lighting
Wedding Package

Your choice of one salad, one vegetable, one side, and any two entrées

**Chicken Entrées**
- Creamy Roasted Garlic Chicken: cream, white wine, roasted garlic, wild mushrooms
- Chicken Marsala: Marsala wine, garlic, mushrooms, herbs
- Chicken Piccata: white wine, caper, lemon chive sauce
- Chicken Dijon: parsley, panko, parmesan crust

**Included with Package**
- Fresh Baked Rolls and Butter
- Peet’s Gourmet Coffee Service
- Peet’s Iced Tea
- Chilled Water
- Our Centerpiece Hors d’oeuvre Display: a variety of Hilmar Cheese Company cheeses, specialty marinated cheese, our signature Gina Marie Cream Cheese platter with Apricot Red Pepper Jelly, artisan crackers, seasonal fruits, vegetable crudité, and ranch dressing.

**Additional Entrée Options**
- Fresh Baked Rolls and Butter
- Peet’s Gourmet Coffee Service
- Peet’s Iced Tea
- Chilled Water

**Beef Entrées**
- Roasted Tri Tip with Au Ju: rosemary, mushroom, shallot, red wine
- Santa Maria Style Tri-Tip: topped with Pico de Gallo
- Beef Tenderloin: with mushroom demi-glace
- Classic Tri-tip: with mushroom demi-glace

**Vegetables**
- Seasonal Roasted Vegetable Medley:
  - with balsamic vinaigrette, bacon, sautéed shallots, and roasted garlic
- Roasted Green Beans:
  - with caramelized onions and bacon

**Salads**
- Baby Greens Salad:
  - baby greens, candied pecans, dried cranberries and blue cheese
  - served with a red balsamic vinaigrette
- Garden Greens Salad:
  - California mixed greens, cucumbers and petite heirloom tomatoes
  - served with Ranch and Italian dressings
- Classic Caesar Salad:
  - chopped romaine, parmesan, and house-made croutons
  - served with Caesar dressing

**Desserts**
- Petit Cheese Pie: served with raspberry topping
- Lavender Lemon Tartlets: garnished with lavender and lemon zest
- Cream Cheese Brownie Sundae: decadent chocolate brownie swirled with cream cheese

**Sides**
- Pesto Penne: basil, cream, Sun-dried tomatoes, parmesan, and parsley
- Roasted Potatoes: Your choice of:
  - Fingerlings – brown butter, pancetta, rosemary, and chives
  - Petite red skin – rosemary, thyme, and roasted garlic
- Mashed Potatoes: Your choice of:
  - Russet potatoes – with roasted garlic, and cream cheese
  - Red skin potatoes – with herbs and butter

**Market Price**
- Cedar-Planked Salmon: served with a house made Caper aioli

*Customized menus and plating services are available upon request. Additional service charge, gratuity and tax not included in price. Menu prices are subject to change.*

9001 North Lander Avenue, Hilmar, California 95324 | 209.656.2268 | catering@hilmarcheese.com
**Beverages**

<table>
<thead>
<tr>
<th>House Wines</th>
<th>Domestic Beer</th>
<th>Beer Kegs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canyon Road</td>
<td>Please ask for our current selections, most</td>
<td>1/4 Keg</td>
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<tr>
<td></td>
<td>varieties available</td>
<td>Serves 50-60 guests</td>
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<tr>
<td>Chardonnay</td>
<td></td>
<td>1/2 Barrel Gallon</td>
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<tr>
<td>Cabernet</td>
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<td>Serves 150-160 guests</td>
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<tr>
<td>Merlot</td>
<td>Budweiser</td>
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<tr>
<td>White Zinfandel</td>
<td>Bud Light</td>
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<tr>
<td></td>
<td>Coors</td>
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<tr>
<td></td>
<td>Coors Light</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Mimosas</th>
<th>Premium Beer</th>
<th>For All Ages</th>
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<tbody>
<tr>
<td>Blood Orange</td>
<td>Corona</td>
<td>Sparkling Apple Cider</td>
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<tr>
<td></td>
<td>Blue Moon</td>
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<tr>
<td></td>
<td>805</td>
<td>Freshly Brewed Iced Tea</td>
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<tr>
<td></td>
<td>Dust Bowl</td>
<td>Original Lemonade</td>
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<tr>
<td>Classic</td>
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<tr>
<td></td>
<td>Champagne and orange juice</td>
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<tr>
<td>Pomegranate</td>
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<tr>
<td></td>
<td>Champagne orange juice and blood</td>
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</tr>
<tr>
<td></td>
<td>orange syrup</td>
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**We proudly serve Dust Bowl Hops of Wrath IPA**

a moderately bitter Indian Pale Ale with plenty of malt backbone to balance out the hops. It is a fruity, citrus aroma with a hint of floral notes from the blend of American hops. 6.6% ABV

Additional wine, beer, and other beverage selections are also available for purchase in our Visitor Center and can be served at your event. Please call or stop in for our current selections and pricing.
Bakeries
Sunrise Bakery & Café
Contact: (209) 632-9400
Website: sunrisebakeryca.com
Lisa’s Cookie Jar
Contact: (209) 656-9745
Olde Tyme Pastries
Contact: (209) 668-0928
Website: otpastries.com

Florists
Bella Fleur - Hanna Overholtzer
Contact: (209) 614-8861
Email: overholtzer4@aol.com

Hair & Make-up
Jocey Bossy Beauty
Email: joceybossybeauty@gmail.com.
Kaelin Smith
Contact: (209) 568-6489
Caralynn Goblirsch
Contact: (209) 648-0021

Offsite Venues
Pageo Lavender Farm
Contact: Josh or Holly (209) 632-5052
Email: pageofarms@gmail.com
Website: pageolavenderfarm.com/events

Carnegie Arts Center
Contact: Lauris Conrad (209) 632-5761
Website: carnegieartsturlock.org/rentals

Assyrian American Civic Club
Contact: (209) 667-8444 Or (209) 667-1740

Photographers
Joleen Willis
Contact: (209) 768-6016
Website: joleenwillis.com
Heather Marshall
Contact: (209) 485-8716
Website: heathermarshallphotography.com
Danielle Ford
Contact: 209-262-0331
Website: elliefordphotography.com

Photo Booths
The Party Box
Contact: (209) 565-2269
Website: thepartyboxbooth.com
Trulight Photo Booth
Email: info@trulightphotobooth.com

DJs
Sounds in Motion
Contact: (209) 522-5999
Marson Brother’s DJ
Contact: (209) 668-9317
Star Soundz
Contact: (209) 872-1256
Website: starsoundz.com

Music & Photos
The St George Jazz Combo*
Trio, quartet & vocals
Contact: Sharon Elia (209) 485-8859
Email: s.elia@sbcglobal.net
*Sharon also offers photography services