



*We are honored that you are considering the  
**Historic Santa Maria Inn**  
for your upcoming wedding celebration. Our menus have been designed with  
taste and elegance in mind. From our exceptional service to our  
beautiful ceremony and reception sites, your wedding will be just what you  
have envisioned for this very special day.*

**For more information please contact: Stephanie Riggs, Catering Sales Manager  
805.346.7952  
catering@santamariainn.com**



## *Your Wedding Reception Package includes:*

- ~A private banquet area for five hours set to your exact specifications~
- ~Deluxe accommodations for the Newlywed Couple with a bottle of Champagne~
- ~Champagne and sparkling apple cider served to all of your guests for the toast~
- ~Cake cutting and service of the wedding cake~
- ~Dance Floor~
- ~Mirrored tiles, hurricanes and white tapered candles for centerpieces~
- ~Linens, flatware, stemware~
- ~Discounted sleeping room rates for your guests~

## *Wedding Reception Sites*

All packages require a plated or buffet dinner to be ordered per person

### *Kent Room*

(Requires a minimum guarantee of 60 adult Guests. Maximum 100 Guests- Must Conclude by 10:00PM)

The Kent Room offers a classic atmosphere. With it's exquisite stained glass windows and built in dance floor, the Kent room is a perfectly intimate setting for your wedding reception.

Wedding Reception Package: \$850.00

### *Santa Maria Ballroom*

(Requires a minimum guarantee of 100 adult Guests. Maximum 220 Guests)

The Santa Maria Ballroom is designed to be versatile for unique and personalized receptions. It maintains the elegance and antiquity that the Santa Maria Inn exudes, combined with modern touches.

Wedding Reception Package: \$1000.00

### *Gardens and Cabanas*

(Requires a minimum guarantee of 80 adult Guests. Maximum 350 Guests - Must Conclude by 10:00PM)

The Gardens and Cabanas are the ultimate outdoor wedding venue. With multiple French doors, the Cabanas offer guests versatile arrangements while maintaining the ambiance of an outdoor reception. The dining tables are set in the lush Gardens, under giant, beautiful trees and surrounded by tropical plants and our rose garden.

Wedding Reception Package: \$1000.00

The hotel reserves the right to move any outdoor function indoors depending on weather conditions and availability.

~Add a touch of elegance with Chair Covers ~  
\$4.00 per chair

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**

# *Wedding Ceremonies*

Recite your vows with the gentle sound of water cascading from the antique fountain providing a tranquil ambiance

## *Patio Fountain Ceremony Package includes:*

- ~Ceremony rehearsal the day prior to the ceremony~
- ~Seating for your guests~
- ~White podium for Officiate~
- ~White arch and two white pillars~
- ~Portable P/A system with one standing microphone~
- ~Small banquet room close to the ceremony site to be used as you wish the day of your ceremony~

*Patio Fountain Ceremony: \$1000.00*  
(Ceremony Only)

*Patio Fountain Ceremony: \$600.00*  
(When purchased with a Wedding Reception Package)

~Add a touch of elegance with Chair Covers ~  
\$4.00 per chair

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**

## *Hors D'oeuvres*

All selections are the perfect way to start your wedding reception.

### *Platters*

All platters serve 50 Guests

<b>International Cheese Platter</b>	\$195.00
Assorted International Cheese, Served with Assorted Crackers, Crostini, Berries, Fresh Fruit, Nuts, and Compotes	
<b>Vegetable Crudités with Ranch Dressing</b>	\$135.00
Grilled Portobello Mushrooms, Eggplant Zucchini, Yellow Squash, Asparagus and Red Bell Peppers with balsamic Glaze	
<b>Sliced Seasonal Fresh Fruit Platter</b>	\$165.00
A Selection of Seasonal Sliced Melon, Pineapple, Berries and Grapes	
<b>Mediterranean Anti Pasto Platter</b>	\$195.00
Sliced Prosciutto, Salami, Parmesan and Mozzarella Cheese, Mixed Olives, Artichoke hearts, Pepperoncini's, Roasted Bell Peppers, Cherry Tomatoes	
<b>Bruschetta Platter</b>	\$115.00
Tomatoes, basil, roasted garlic and olive oil on toasted baguettes	
<b>Baked Brie</b>	\$95.00
Wrapped in Puff Pastry, Served with Crusty Baguette and Red Wine Reduction	
<b>Chips and Salsa</b>	\$105.00
White Corn Tortilla Chips Served with Bean Dip, Guacamole, Sour Cream & Homemade Salsa	

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**

## *Hors D'oeuvres*

All selections are the perfect way to start your wedding reception.

### *Cold Hors D'oeuvres*

Priced per Dozen. Minimum order of 6 Dozen per item required.

Smoked Salmon & Curry Cous Cous with Almonds	\$30
Tomato Bruschetta with basil Pesto and balsamic Glaze	\$27
Rosette of Smoked Salmon with Capers and Cream Cheese	\$32
Roasted Red and Yellow Peppers with Walnut Cream Cheese	\$25
Ahi Poke with Pineapple on Crispy Won Ton	\$32
Asparagus Wrapped in Prosciutto	\$30
Parmesan Crispy with Lemon Black Pepper Goat Cheese Mousse	\$25
Cevich with Lime & Pico de Gallo on a Mini Tostada	\$28
Deviled Eggs	\$22
California Rolls	\$36
Poached Pear with Walnut Goat Cheese on Crostini	\$26
Shrimp and Mango Salsa in Endive Spear	\$30
*Cold Poached Shrimp with Cocktail Sauce and Lemon (*per Pound)	\$30
Sesame Crusted Tuna Tataki with Wasabi Cream	\$30

### *Hot Hors D'oeuvres*

Priced per Dozen. Minimum order of 6 Dozen per item required.

Bacon Wrapped Dates	\$20
Bacon and Bleu Cheese Stuffed Mushroom Caps	\$22
Meatballs in Mushroom Burgundy Sauce	\$24
Chicken Sate with Peanut Sauce	\$26
Vegetarian or Pork Pot Stickers with Thai Sweet Chili Sauce	\$26
Teriyaki Chicken or Beef Skewers	\$30
Seared New York, Bleu Cheese Cream and Mushroom	\$28
Chicken Pot Pie in Puff Pastry	\$30
Grilled Shrimp Skewers	\$36
Tempura Vegetables with Soy Dipping Sauce	\$24
Vegetable Egg Rolls with Sweet and Sour Sauce	\$25
Buffalo Wings with Ranch or Bleu Cheese	\$24
Chicken Tender with BBQ Sauce, Honey Mustard or Ranch	\$25
Sesame Chicken Bites with Sweet Chili Sauce	\$24
Spinach and Feta Cheese wrapped in Phyllo	

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**



## *Plated Dinner Selections*

For a formal dining service, please limit your selections to two entrees.  
Your entrée includes a mixed field green salad served with warm dinner rolls and butter chips,  
choice of vegetable and side dish  
All Choices Include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### **Please choose only one side dish for each Entrée:**

Garlic Mashed Potatoes  
Roasted New Potatoes  
Scalloped Potatoes

Rice Pilaf  
Double Baked Potato  
Wild Rice Trilogy

### **Please choose only one Vegetable for each Entrée:**

Mixed Sautéed Vegetables  
Green Beans Almandine  
Sugar Glazed Carrots

Steamed Broccoli with Garlic  
Zucchini and Squash  
Lemon –buttered Asparagus

## *Poultry*

---

### **CHICKEN A LA INN**

A boneless breast of chicken topped with a  
white wine and a  
mushroom cream sauce.  
\$29.00 per person

### **CHICKEN CORDON BLEU**

A boneless breast of chicken stuffed with ham  
and topped with  
a mornay sauce  
\$30.00 per person

### **TEQUILLA LIME CHICKEN**

A boneless breast of grilled chicken in a tequila  
lime cilantro butter sauce  
\$29.00 per person

### **CHICKEN DIJONAISE**

A boneless breast of chicken in a mustard di-  
jonaise sauce with mushroom caps  
\$29.00 per person

### **SIMPLY GRILLED**

Marinated and Grilled Chicken Breast Served  
with Rice Pilaf, Grilled Vegetables and Span-  
ish Romesco Sauce  
\$30.00 per Person

### **CHICKEN SALTUMBUCA**

Pan Seared Chicken Breast Topped with Pro-  
sciutto, Asparagus, Fresh Sage and Melted  
Provolone Cheese, Served with Rosemary  
Roasted Potatoes  
\$31.00 per person

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**

## *Plated Dinner Selections*

For a formal dining service, please limit your selections to two entrees.  
Your entrée includes a mixed field green salad served with warm dinner rolls and butter chips,  
choice of vegetable and side dish  
All Choices Include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### **Please choose only one side dish for each Entrée:**

Garlic Mashed Potatoes  
Roasted New Potatoes  
Scalloped Potatoes

Rice Pilaf  
Double Baked Potato  
Wild Rice Trilogy

### **Please choose only one Vegetable for each Entrée:**

Mixed Sautéed Vegetables  
Green Beans Almandine  
Sugar Glazed Carrots

Steamed Broccoli with Garlic  
Zucchini and Squash  
Lemon –buttered Asparagus

## *Beef*

---

### **FIRE ROASTED PRIME RIB**

Rubbed with virgin olive oil and seasonings.  
Carved and brought right to your table  
\$34.00 per person

### **BRAISED LAMB SHANK**

14 oz. Braised lamb Shank, Served over  
mashed Potatoes and Pan Roasted Zucchini  
\$33.00 per person

### **NEW YORK STEAK FRIES**

Grilled New York, Served with French Fries  
and homemade steak sauce  
\$32.00 per person

### **FILET MIGNON**

The king of all steaks!  
Served with sautéed mushrooms  
\$30.00 per person

### **“PRIME RIB OF PORK”**

Charbroiled French pork chop topped with an  
apple,  
rosemary demi glaze  
\$29.00 per person

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**

## *Plated Dinner Selections*

For a formal dining service, please limit your selections to two entrees.  
Your entrée includes a mixed field green salad served with warm dinner rolls and butter chips,  
choice of vegetable and side dish  
All Choices Include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

### **Please choose only one side dish for each Entrée:**

Garlic Mashed Potatoes  
Roasted New Potatoes  
Scalloped Potatoes

Rice Pilaf  
Double Baked Potato  
Wild Rice Trilogy

### **Please choose only one Vegetable for each Entrée:**

Mixed Sautéed Vegetables  
Green Beans Almandine  
Sugar Glazed Carrots

Steamed Broccoli with Garlic  
Zucchini and Squash  
Lemon –buttered Asparagus

## *Seafood*

---

### **GRILLED FILET OF SALMON**

Served with a buerre blanc sauce  
and dressed with a southwestern  
citrus salad \$31.00 per person

### **GRILLED HALIBUT**

Potato Crusted Halibut with Sautéed Vegeta-  
bles and Chive Beurre Blanc  
\$34.00 per person

### **PAN SEARED CALIFORNIA SEA BASS**

Served over Rice Pilaf with Roasted Vegetable  
Ratatouille  
\$32.00 per person

### **CEDAR PLANK SALMON**

Dijon Honey Glazed Salmon Filet, Roasted on  
a Cedar Plank, Served over Cherry Cous Cous  
and Crispy Artichokes  
\$31.00 per person

## *Vegetarian*

---

### **LINGUINI CAPONATA**

Braised Eggplant Tossed with Linguini and  
Topped with New York style Fresh Ricotta  
Cheese and Toasted Pine Nuts  
\$26.00 per person

### **VEGETABLE STIR FRY**

Stir Fried Vegetable with Soba Noodles with  
miso Soy Dressing and Asian Cabbage  
\$26.00 per person

### **ROASTED RATATOUILL VEGETABLES**

\$26 per person

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**



# Elegant Dinner Buffet

Create your own Elegant Dinner Buffet with the selections below!

All Choices Include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea

Deluxe Salad Bar Included:

Choose two of the Following Lettuce Choices of Mixed Greens, Romaine, Arugula or Baby Spinach all Served with Cherry Tomatoes, Cucumbers, Carrots, Kalamata Olives, Mushrooms, Sunflower Seeds, Dried Cranberries, Hard Boiled Eggs, Broccoli, bacon Bits, Croutons, Bleu Cheese and Cheddar Cheese with Ranch, Italian and Balsamic Dressing

**Choose two of the below Salads:**

Potato Salad, Tomato Mozzarella Salad, Italian Pasta Salad, Mediterranean Cous Cous, Broccoli Salad, Curry Carrot Salad, Fresh Fruit Salad or Cole Slaw

**Choose one Vegetable Selection:**

Mixed Sautéed Vegetables, Green beans Almandine, Grilled Mixed Vegetables, Lemon Butter Asparagus, Roasted Brussels sprouts and Cauliflower or Honey Glazed Carrots

**Choose on Starch Selection:**

Mashed Potatoes, Garlic Roasted Rosemary New Potatoes, Rice Pilaf, Mustard Roasted Potatoes, Asparagus Risotto

Entrees:

**Chicken a la Inn**

Boneless Battered Chicken Breast Topped with White Wine Mushroom Cream Sauce

**Chicken Cordon Bleu**

Boneless Chicken Breast Stuffed with Ham & Swiss Cheese, Topped with Mornay Sauce

**Chicken Dijonaise**

Dijon Crusted Chicken Breast Served with Light Champagne Cream

**Poached Citrus Salmon**

Topped with a Light Citrus Salad and Buree Blanc

**Pan Seared California Sea Bass**

Served with Cherry Tomato, Olives, Basil and Extra Virgin Olive Oil

**Mediterranean Pasta**

Penne Pasta with Roasted Bell Peppers, Zucchini, Olives, Arugula and Extra Virgin Olive oil with Fresh Parmesan Cheese

**Cider Brined and Roasted Pork Loin**

Sliced and Served with an Apple, Rosemary and Brown Sugar Demi Glace

**Sliced Steak with Mushrooms and Onions**

Roasted to perfect Medium Rare and Served over Wild Mushroom and Onions in a Masala Wine Demi Glace

**\$36.00 per person for Two Entrees**

**\$40.00 per person for Three Entrees**

## Carving Stations

Below are Additional Options, Carving Stations Require a \$75.00 Additional Labor Fee

**Tri-Tip—**

Santa Maria style with Salsa or

Spicy Hawaiian with Pineapple, Soy Sauce and Scliacca glaze

**No Additional Fee per Person**

**Fire Roasted Prime Rib**-Served with au jus and horseradish

**\$3 Additional per Person**

**New York**-with Mushroom Demi Glace

**\$3 Additional per Person**

**Filet Mignon**-with Peppercorn Brandy Sauce

**\$5 Additional per Person**

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**

## *Themed Dinner Buffet*

Our Themed dinner buffets have a wide variety of options that are sure to please all of your guests!  
All Choices Include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea  
and Choice of Desserts

### *Santa Maria Style BBQ*

Mixed Field Green Salad bar with cherry tomatoes, cucumber, carrots, mushrooms  
With Ranch, Italian and Balsamic Salad Dressings

Potato Salad

Fresh Fruit Salad

Mixed Sautéed Vegetables

Pinquito Beans

Roasted new Potatoes

BBQ Chicken (bone-in)

Tri-Tip

Garlic Bread and Fresh Salsa

**\$33 per Person**

### *Mexican*

Fiesta Salad with Salsa Ranch Dressing

Tortilla Chips with Fresh Guacamole, Salsa and Sour Cream

Refried Beans

Spanish Rice

Roasted Poblano Pepper and Jack Cheese Enchiladas

Warm Corn and Flour Tortillas

#### **Your choice of Two Entrees:**

Tequila Lime Chicken

Chipotle Beef Tinge

Pork Chili Verde

Chicken or Steak Fajitas

Shrimp Fajitas add \$1 per person

**\$32 per Person**

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**

## *Themed Dinner Buffet*

Our Themed dinner buffets have a wide variety of options that are sure to please all of your guests!  
All Choices Include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea  
Water, iced tea and coffee service included. 30 Guest Minimum.

### *Italian*

Caesar Salad  
Antipasto Salad and Cherry Tomato and Mozzarella Salad  
Mixed Sautéed Vegetables and Garlic Bread  
Penne Pasta with Marinara and Alfredo Sauces

#### **Your Choice of Two Entrees:**

Chicken Parmesan with tomato sauce and mozzarella cheese  
Chicken Piccata with a Lemon Caper Butter Sauce  
Chicken Masala with Wine and mushrooms  
Chicken Cacciatore Slowly Simmered with Tomatoes and Peppers  
Pork Scaloppini with a Mushroom Caper Sauce  
California Sea Bass Putanesca Served with a Tomato, Olive and Caper Sauce  
Sliced Steak with Cracked Black Pepper, Lemon and Garlic

**\$32 per Person**

### *Mediterranean*

Greek Arugula Salad with Cucumbers, Tomato, Kalamata Olives with Red Wine Vinaigrette  
Hummus with Grilled and Raw Vegetable Crudité  
Tabbouleh Salad  
Warm Pita and Kalamata Olive Bread  
Mixed Steamed Vegetables  
Garlic Roasted Baby Potatoes  
Steamed Lemon Rice  
Steamed California Sea Bass with Lemon, Shaved Red Onion, Oregano, and Olive Oil  
Lemon Rosemary Chicken

**\$31 per Person**

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**

## *Themed Dinner Buffet*

Our Themed dinner buffets have a wide variety of options that are sure to please all of your guests!  
All Choices Include Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Iced Tea  
Water, iced tea and coffee service included. 30 Guest Minimum.

### *Pan Asian*

Cold Sesame and Broccoli Slaw

Asian Style Mixed Greens, Shredded Cabbage, Carrots, Cucumbers and Almonds  
With Honey Sesame Dressing and Topped with Crispy Rice Noodles and Crunchy Wonton Strips

California Rolls

Vegetable Fried Rice

Vegetable Eggrolls with Sweet Chili Sauce

#### **Your Choice of Two Entrees:**

Spicy Sciacca Glazed Chicken or Steak

Teriyaki Grilled Chicken or Steak

Steamed Miso Cod

Sweet Chili Cilantro Lime Salmon

**\$31 per Person**

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**

## *Banquet Bars*

Let our professionally trained bartenders delight your guests with premium wines and spirits!

### *Bar Requirements*

The hotel requires a 2 hour minimum

The hotel requires a \$35.00 per hour bartending fee for all banquet bars.

### *Bar Rules*

The following situations will result in closing the banquet bar early regardless of payment made..  
The bar will be shut down upon the digression of the bartender, or any on-duty manager of the hotel.  
The first offense will be brought to the contact of the events attention.  
If the situation is not resolved, then appropriate action will be taken.

~Underage Drinking~

~Bringing in outside Alcoholic  
Beverages~

~Drinking in non-designated areas  
(Parking Lot or Outside)~

~Verbal, Physical or implied  
Harassment of the Bartender, any Employee,  
or another guest due to intoxication~

These situations will not be tolerated and result in immediate shut down of any event with no refund!

Your event will require a Courtesy Patrol Officer dependent on the number of guest at the event  
50-100 people will require 1 Officer  
100-150 people will require 2 Officers  
150 plus people will require 3 or more Officers

Courtesy Patrol Officers require a fee of \$35.00 per hour, per Officer.

**Pricing does not include the 18% Service Charge and applicable Sales Tax on all Food and Beverage. All Historic Santa Maria Inn pricing is subject to change without notice.**