

Hidden A C R E S

Tuesday-Sunday 10:00AM – 6:00PM (Closed on Mondays)

Private tours are conducted by appointment only

909-473-1188

Info@HiddenAcresEvents.com

www.HiddenAcresEvents.com

955 Lytle Creek Road #9, Lytle Creek CA 92358



2020 All Inclusive Evening Wedding Package Prices

April - November

Monday-Friday \$16,408 | Sunday \$18,428 | Saturday \$21,608

December - March

Monday-Friday \$12,270 | Sunday \$14,270 | Saturday \$16,290

2021 All Inclusive Evening Wedding Package Prices

April - November

Monday-Friday \$17,908 | Sunday \$19,928 | Saturday \$22,908

December - March

Monday-Friday \$13,770 | Sunday \$15,770 | Saturday \$17,790

Pricing starting at **100** guests with 20% service fee included, grand total.
\$72 per person over 100 guests | \$22 for children 4-12 years old.

- Stationed gourmet cheese, cracker, and seasonal fruit served during cocktail hour. Upgrades available
- Your choice of one salad, one entrée, one starch, one vegetable, Served with bread and butter
- Three tier wedding cake
- DJ and MC providing music for ceremony, cocktail hour and reception
- Personal Floral Package – Four bouquets and Four boutonnieres
- Photo booth
- Reception Draping included on Lakeside and Draping included on Bella Terra in the cocktail hour site
- Groom's Den and Bridal Suite available during set up and throughout event
- Venue Day of Coordinator and 1 hour wedding rehearsal prior to event
- Coffee, hot tea, water and cider for toast
- White, Ivory or Black standard linen (other colors available as an upgrade)
- Ceremony site including seating
- Reception site including tables, chairs, flatware, glassware, charger plates (silver, gold, or black), votive candles, iron easel, four heaters
- Fully stocked cash bar, hosting options available
- All service staff
- Professional Security guard
- Use of grounds for engagement pictures, rustic chapel, and faulk's town
- Marque will display client's names upon guest arrival

Prices are subject to change without notice.

Prices listed above includes the 20% service fee, grand total. We accept monthly payments, final payment is due 30 days before your wedding. Final guest count and any additional upgrades must be paid 30 days prior.



2020/2021 Champagne Brunch Wedding Package Price

Monday-Sunday \$8,250, any month of the year

Setup Time at 8am, ceremony at 10am, reception to end at 2pm, off property by 3pm

Pricing starting at 75 guests with service fee included, grand total.

\$45 per person over 75 guests | \$22 for children 4-12 years old.

- Stationed gourmet cheese, cracker, and seasonal fruit served during cocktail hour. Upgrades available
- Breakfast Bar (ask for more details) with a gourmet waffle station or omelet station. Or your choice of one salad, one entrée, one starch, one vegetable, Served with bread and butter
- Three tier wedding cake
- Reception Draping included on Lakeside and Draping included on Bella Terra in the cocktail hour site
- Groom's Den and Bridal Suite available during set up and throughout event
- Venue Day of Coordinator and 1 hour wedding rehearsal prior to event
- Coffee, hot tea, water and cider for toast
- White, Ivory or Black standard linen (other colors available as an upgrade)
- Ceremony site including seating
- Reception site including tables, chairs, flatware, glassware, charger plates (silver, gold, or black), votive candles, iron easel, four heaters
- Fully stocked cash bar, hosting options available
- All service staff
- Professional Security guard
- Use of grounds for engagement pictures, rustic chapel, and faulk's town
- Marque will display client's names upon guest arrival

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Hidden ACRES

*Served Buffet Style with Dinner Rolls and Butter
Plated Dinner Additional \$8.00 Per Person
Family Style serving Additional \$6.00 Per Person*

Salads Entrée: Choose 3 for your tasting

Rustic Cranberry Salad – Mixed Greens, Dried Cranberries, Glazed Walnuts tossed with Raspberry Vinaigrette Dressing

Classic Caesar Salad - Romaine Lettuce, Oven Baked Seasoned Croutons, Parmesan Cheese, Roma Tomatoes tossed with Caesar Dressing

House Green Salad – Mixed Greens, Assorted Vegetables, Croutons with your choice of Ranch or Italian Dressing

Wedge Salad – Baby Iceberg Lettuce, Bleu Cheese Crumbles, Roma Tomatoes, served with Bleu Cheese Dressing (Plated Dinner Only)

Granny Smith Salad – Mixed greens, Glazed Pecans, Granny Smith Apples tossed with Dijon Vinaigrette Dressing

French Country Salad – Mixed Greens, Fresh Dates, Feta Cheese tossed with Onion Vinaigrette Dressing

Chicken Entrée: Choose 3 for your tasting

Italian Chicken Marsala – Tender Chicken Breast, Mushrooms, Topped with a Marsala Wine Sauce

Sweet Madeira Chicken – Tender chicken breast, topped with a Madeira Wine Sauce (Mushrooms optional)

Herbed Chicken – Grilled Marinated Herb Chicken Breast

Chicken Piccata – Lemon Browned Chicken Cutlets, served with a Sauce of Butter, White Wine Sauce and Lemon Cappers

Apricot Glazed Chicken – Baked Chicken Breast, Marinated in French Dressing and Topped with an Apricot Glaze

Hawaiian Chicken – Baked Chicken Breast served on top of White Rice served with Mango, Red Onion, Cilantro and Papaya Salsa

Hawaiian Teriyaki – Teriyaki Glazed Chicken served with Grilled Pineapple Slices

Classic Alfredo – Tender Chicken Breast Slices served with Creamy Italian Alfredo Sauce, garnished with Parmesan Cheese

Breaded Chicken Parmesan – Baked Chicken Breast, Topped with Our Homemade Marinara Sauce and Fresh Melted Parmesan Cheese

Roma Tomato Chicken – Sautéed Chicken Breast served with Roma Tomatoes, Basil, Monterey Cheese and Garnished with Avocado Slices

Kickback Chicken – Grilled Tender Chicken Breast served with Homemade Barbeque Sauce

Starches: choose 3 for your tasting

Roasted Garlic Mashed Potatoes

Rosemary Roasted Red Potatoes

Scallop Potatoes

Au Gratin Potatoes

Rice Pilaf

Garden Rice

Brown Rice

Vegetables: Choose 3 for your tasting

Julienne Cut Mixed Vegetables

Sautéed Mixed Vegetables (Carrots, Zucchini, and Broccoli)

French Cut Green Beans with Almond Slices

Glazed Baby Carrots with Dill Seasoning

Children's Menu

Children 12 and Under - \$22.00

Children 3 and Under – Free

Chicken Fingers with Fries

Personal Pizza (Cheese or Pepperoni) served with Fruit

Buffet Style Included, Plated \$8.00 Per Person

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Upgraded Tray Pass Appetizer Choices
\$2.50 Per Person for upgrade - Cost \$3.50 Per Person for each additional appetizer

- Bruschetta
- Chicken and Waffles
- Bacon Wrapped Chicken Pops
- Bacon Wrapped Dates
- Teriyaki Chicken Skewers
- BBQ Beef Skewers
- BBQ Pulled Pork Sliders
- Pollo y Carne Street Tacos (2 Tacos, \$5.00 Per Person, 5 Tacos, \$8.00 Per Person)
- Prosciutto Wrapped Cantaloupe
- Prosciutto Wrapped Asparagus
- Shrimp Cucumber Ceviche
- Fish Cucumber Ceviche
- Mushroom and Cheese Mini Quesadilla
- Vegetarian Stuffed Mushrooms
- Hot Link Sausage and Stuffed Mushrooms
- Pork Pot-Stickers with Soy Sauce
- Chicken and Vegetable Pot-Stickers

Upgraded Entrée Choices \$4.00 per person
Additional Entrée Choices \$5.00 per person

- Grilled White Bass with Lemon Pepper Sauce
- Cordon Bleu Chicken – Pan-fried Breaded Chicken Breast and Cheese
 - Cajun Beef Tri-Tip
 - BBQ Tri-Tip
- Tri-Tip Shiitake Mushroom with Red Wine Sauce
- Peppercorn Tri-Tip with Merlot Wine Sauce
- Shredded Slow-cooked BBQ Brisket
- Grilled Mushroom Flank Steak with a Merlot Wine Sauce
- Flank Steak with chimichurri sauce

Upgraded Additional Entrée Choices \$8.00 per person
Additional Entrée Choices \$9.00 per person

- Grilled Rib-Eyed Steak
 - Baby Back Ribs
 - BBQ Pulled Pork
- Grilled Salmon with White Wine Sauce or Lemon Garlic Butter

Upgraded Entrée choices \$10.00 per person
Additional Entrée Choices \$11.00 per person

- Charbroiled Filet Mignon
- Beef Prime Rib
- Salmon with Lemon Caper Sauce
- Salmon with Papaya and Mango Salsa

Vegetarian Entrée

- Alfredo Pasta with Vegetables
- Garlic Butter Pasta with Vegetables
- Ricotta Cheese Ravioli
- Butternut Squash Ravioli

Vegan Entree

- Tofu Stir-Fry over steamed rice & vegetables cooked in olive oil

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Cash Bar Menu (comes standard within your package)

Soda - \$3
Wine, Champagne - \$7
Well/House Liquor - \$7
Domestic/Imported Bottle Beer - \$7
Shelf Liquor - \$9
Premium Liquor - \$10

Package A: Beer and Wine - \$20 per person for a minimum of 4 hours

Garnishes
Soda and Juice
Domestic Beers
Imported Beers
Wine Menu
Hosting per hour after 4 hours
\$10 per person – 1 Hour
\$15 per person – 2 Hours
\$18 per person – 3 Hours

Package B: Beer, Wine, and Well Bar - \$25 per person for a minimum of 4 hours

Garnishes
Soda and Juice
Domestic Beers
Imported Beer
Wine Menu
Well/House Hard Alcohol
Hosting per hour after 4 hours
\$15 per person – 1 Hour
\$20 per person – 2 Hours
\$23 per person – 3 Hours

Package C: Beer, Wine, and Top Shelf - \$40 per person for a minimum of 4 hours

Garnishes
Soda and Juice
Domestic Beers
Imported Beers
Wine
Well/House Liquor
Shelf Liquor
Premium Liquor
Hosting per hour after 4 hours
\$20 per person – 1 Hour
\$30 per person – 2 Hours
\$35 per person – 3 Hours

Below are SOME of the MANY of the upgrades available:

- Sweetheart Bench/Chairs – Starting at \$150
- Wooden Mr. & Mrs. (color option gold, silver, wooden. - \$60
- Chiavari chairs - \$4.00 per chair (different colors available)
- Farm Tables - \$55 each
- Upgraded Linens Starting at - \$16 each Exceptions may apply
- Upgraded linen napkins - \$0.75 each
- Wooden Chargers / Antique brush chargers - \$1.50 each
- Glass beaded Chargers - \$4 each
- Custom backdrops starting at \$200
- “LOVE” letters in reception background - \$250
- Lakeside reception draping - \$2000
- Ceremony draping - \$150
- Ceremony draping and arch entrance - \$250
- Custom signage available, please ask for details
- Dance floor - \$400-\$1200 (different colors available, price varies on size)
- Shuttle service (2 full round trips pick up & drop off) - \$700
- Floral Ring - \$250
- 3 Set Cylinder 12in, 14in, 16in - \$25 / 3 Set Cylinder 14in, 16in, 18in - \$35
- Non-Floral centerpieces starting at \$20.00 per table
- Crystal Skirt Chandelier - \$150
- Custom backdrops starting at \$200.00
- Complete dessert bar for up starting at \$7 per person
- S’mores Bar \$3.75 per person
- Hot Cocoa Bar with special Toppings/garnishing’s \$3.50 per person
- Wine Barrels - \$50
- Donut Wall - \$185
- Rectangular Tables - \$10 each / Square Tables - \$15
- Wooden Block Table Number - \$3.50 each