

# Weddings

AT HOTEL PARADOX



PARADOX

AUTOGRAPH COLLECTION®  
HOTELS

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Congratulations!

You're engaged and planning one of the most special events, your wedding. We wish you both happy planning and would like to make this a smooth process. Sit back, relax, and work your way through our packages. We look forward to helping you plan a beautiful event for you and your guests.

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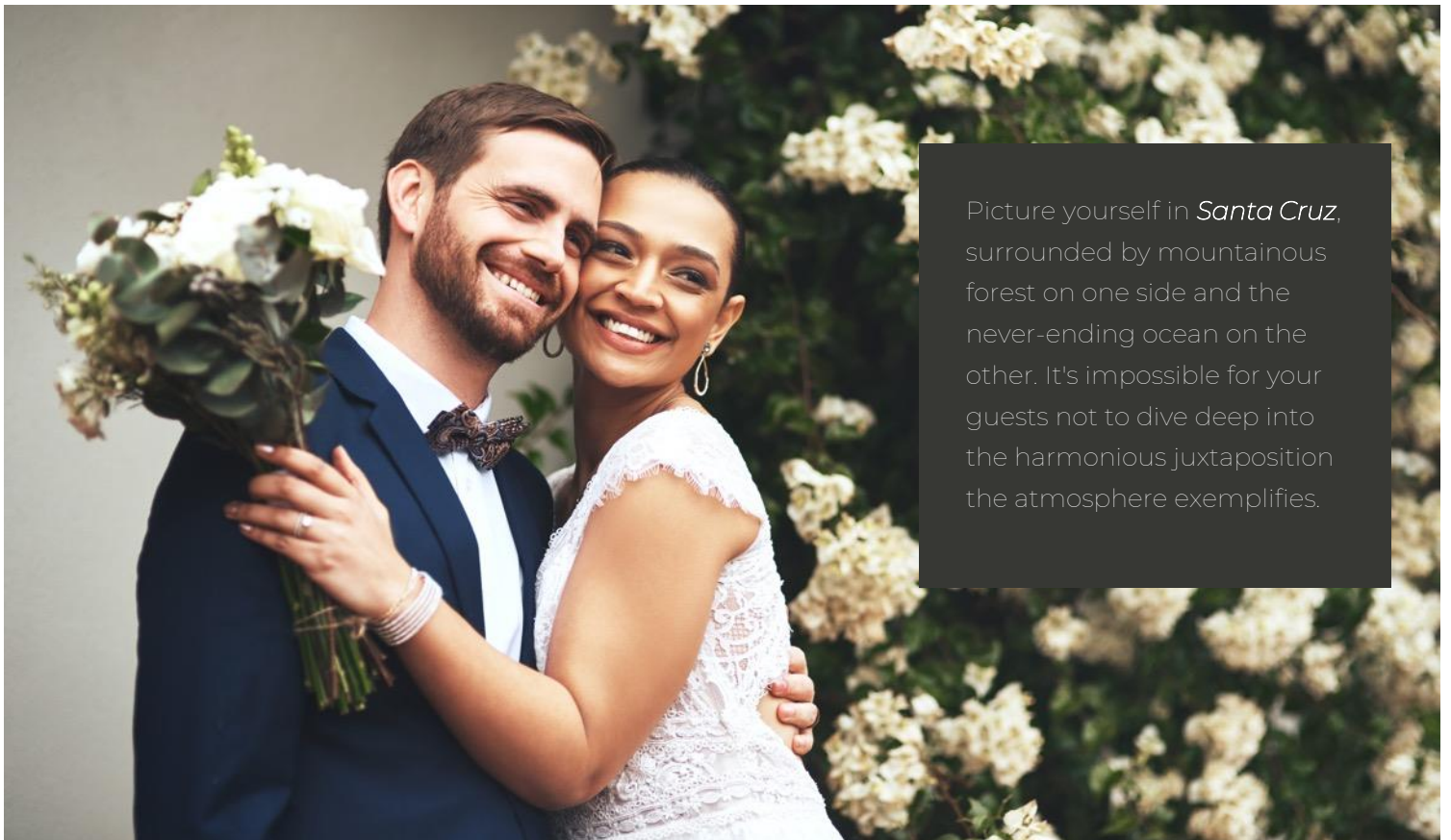
HOTEL PARADOX

# WEDDING PLANNING GUIDE



We are honored to serve you on your special day.  
Please contact our events team to begin planning.

1. Select your dates.
2. Select your event space and determine ideal room setups.
3. Select your guest accommodations room block or courtesy block.
4. Select a Wedding Package.
5. Select additional event types such as Welcome Dinner, After-Party, or Brunch (If applicable).
6. Select Menus.
7. Remember to solicit dietary restriction information from guests and communicate those to the hotel when menus are selected so we have time to prepare to accommodate these needs.
8. Select vendors and send info to the hotel along with your weekend run-of-show:
  - Wedding Coordinator
  - Photographer
  - Specialty equipment rentals
  - Wedding cake
  - Flowers/Decorations
9. Send final guest count for catering (including an exact count of each entree for plated dinners only.) Due by noon, 4 business days prior to arrival.



Picture yourself in *Santa Cruz*, surrounded by mountainous forest on one side and the never-ending ocean on the other. It's impossible for your guests not to dive deep into the harmonious juxtaposition the atmosphere exemplifies.

EXPECT THE UNEXPECTED

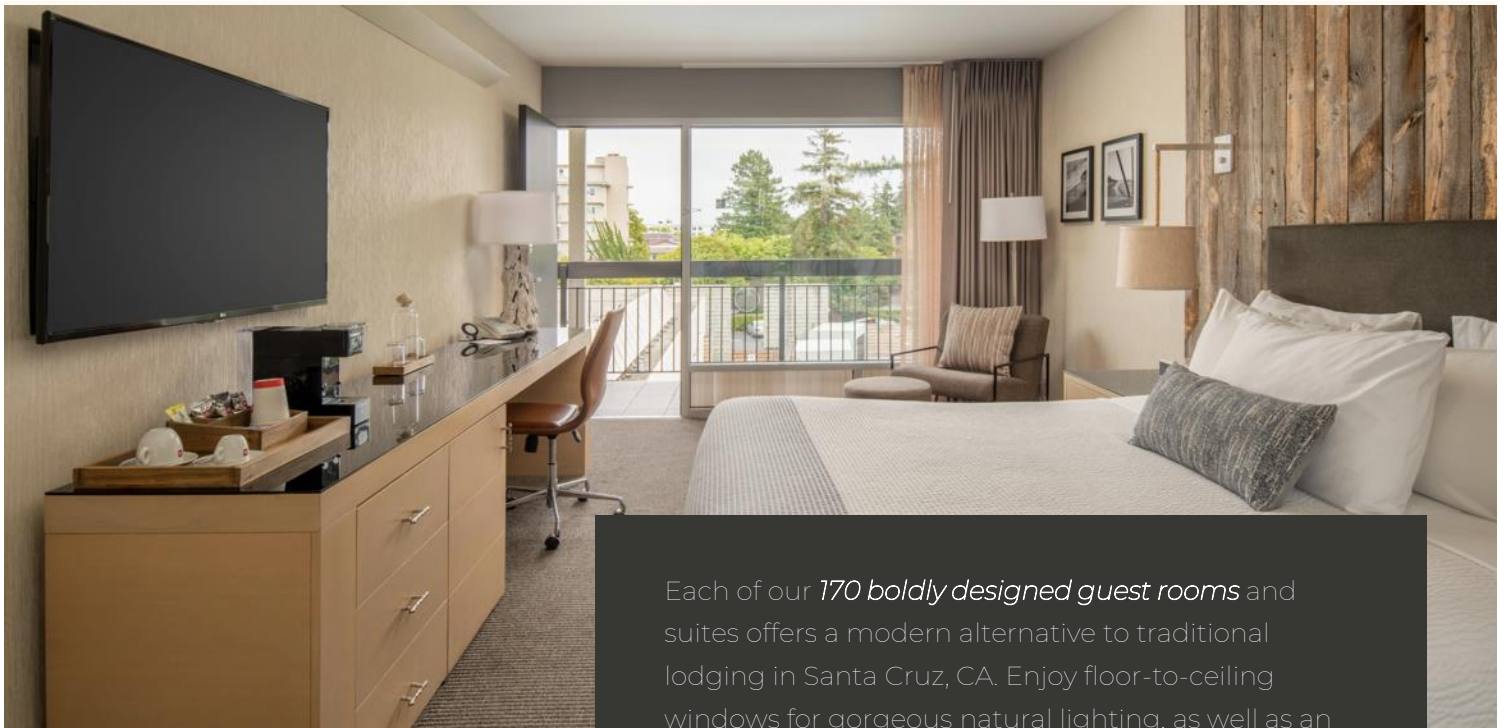
## AT HOTEL PARADOX

### Three Event Space Options

Envision yourself hosting your wedding or reception in one of the three event venues at our contemporary hotel, or by our beautiful outdoor space near the sparkling pool.

### Up to 300 guests

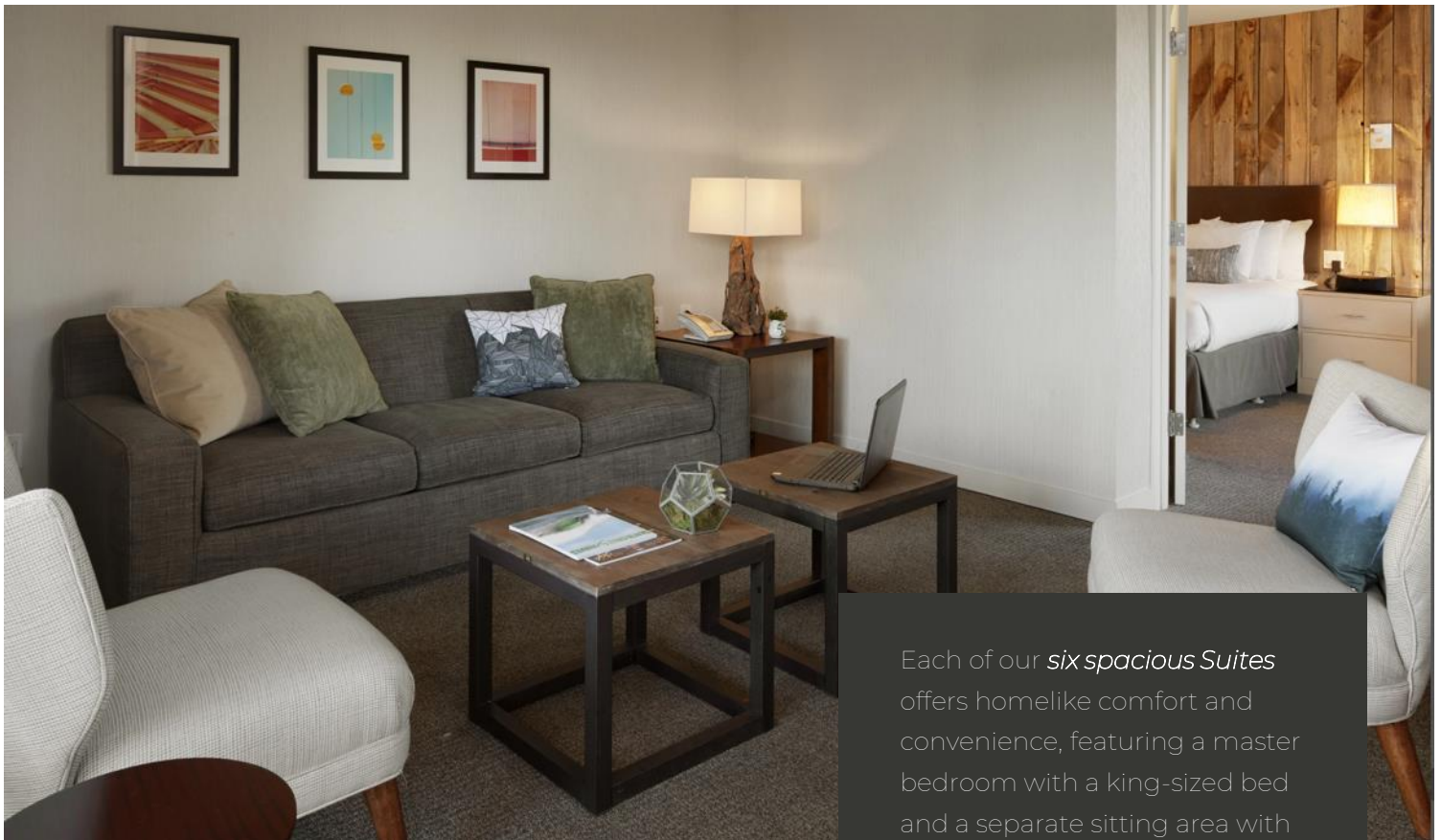
Hotel Paradox hosts the largest hotel ballroom in town with over 4,400 square feet of event space. Invite up to 300 guests when you book our largest venue.



Each of our *170 boldly designed guest rooms* and suites offers a modern alternative to traditional lodging in Santa Cruz, CA. Enjoy floor-to-ceiling windows for gorgeous natural lighting, as well as an array of locally inspired elements, including reclaimed wood paneling, eco-friendly bath products, and river rock shower floors with rain showerheads.

# GUEST ROOMS

Room Block	Courtesy Rate
Treat your invited guests to discounted hotel rooms with a minimum block of 10 rooms, included in your contract to lock in the best savings.	Unsure of the travel needs of your guests? Opt-in to our non-committal, no contract courtesy rate, with 15% off best rate, subject to availability.
No Deposit Required	No Deposit Required
Contract Required	Contract Not Required
Rooms Close Together	Unfortunately, we are not able to accommodate rooms close together
Guaranteed Rate & Availability for All Guests	Availability Not Guaranteed for All Guests
Discount at least 20% off best rate.	Discount up to 15% off best rate



Each of our *six spacious Suites* offers homelike comfort and convenience, featuring a master bedroom with a king-sized bed and a separate sitting area with a pullout sleeper sofa.

# SUITES

## For the Happy Couple

When you're ready to call it a night you'll want to lay your head somewhere comfortable and convenient.

**Complete Package** Includes suite upgrade at the standard rate for 1 night

**Elevated Package** Includes suite upgrade at the standard rate for 2 nights

**Exhilarated Package** Includes complimentary suite upgrade for 2 nights

*See our Packages on pages 11 for more details.*

## For the Wedding Party

Many of our couples like to book a Suite to use as a Bridal Suite or Grooms Suites for the wedding party to get ready together.

## Cypress with Patio

**535 SQ FT**

The cypress room is specifically for intimate events such as bridal showers, brunch, first look and cocktail hour.



## South Poolside Deck\*

**1,500 SQ FT**

The poolside deck provides space for cocktail hour, brunch, rehearsal dinner, welcome reception and bridal showers.

\*10:00pm curfew

## Sequoia Ballroom

**4,400 SQ FT**

Our premier space available as a whole or divided into four separate sections.

The ballroom provides space for ceremonies, receptions, brunch, dinners and bridal showers.



# CEREMONY

## IN SAN LORENZO PARK

### RATES

Saturdays: Starting at \$5,000

Fridays & Sundays: \$4,000

Tuesday - Thursday: \$3,000

### Included

- Special Event Permit
- 1 Hour of event time
- White padded garden chairs
- Fruit infused water station
- Unity, gift & guest book tables
- Standing easels for welcome signs, large photos & seating charts
- Use of Bride & Grooms dressing rooms 2 hours prior to ceremony start time.
- Setup & breakdown of event space
- Complimentary ceremony rehearsal and walk through prior to your event arranged by appointment and due to availability by venue.

Capacity for up to 250 guests.

\*\*Sundays on a 3-day weekend will be priced as a Saturday.

Please note, ceremonies require a professional day-of coordinator.





## EVENT SPACE RENTAL

# RECEPTIONS

### Included

- Use of space for up to 5 Hour Event Time
- Sweetheart, Gift, Registration, and Cake Tables
- House tables, Linens and Chairs
- China, Glassware & Flatware
- Dance Floor
- 3 Votive Candles Per Table
- Set Up & Breakdown of Your Event Space
- Complimentary Tasting Arrangements
- Valet Parking
- Security

### OFF-PEAK Pricing

November, December, January,  
February, March, April

**Saturday: \$1,850**

**Friday & Sunday: \$1,500**

**Tuesday - Thursday: \$1,200**

### PEAK Pricing

May, June, July, August,  
September, October

**Saturday: \$3,000**

**Friday & Sunday: \$2,000**

**Tuesday - Thursday: \$1,500**

All events have a food & beverage minimum spend in addition to the facility rates listed above. Sundays on a 3-day weekend will be priced as a Saturday.



## FOOD & BEVERAGE

# CATERING OPTIONS

Are you envisioning a casual daytime wedding in the glow of the California sun, or an elegant dinner in our ballroom? From brunch to after parties, we've got you covered.

### Rehearsal Dinner & Welcome Party

Gather your VIPs for an intimate welcome party or let us host your families for a heartfelt rehearsal dinner.

### Brunch

Opt for a casual brunch welcome party or say goodbye to your guests with an intimate post-wedding brunch.

### Plated Dinner or Buffet

Your guests will relish our menus that highlight local, sustainable California cuisine with fresh ingredients.

### Late Night Bar

Keep the party going with more drinks and delicious treats for you and your guests.

# RECEPTION PACKAGES

## Complete Package \$120 per person

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Up to 30-minute cocktail hour with hosted well brands bar plus three tray passed hors d'oeuvres.

Choice of:

Plated Dinner: salad, choice of two pre-selected entrees plus a vegetarian/vegan option;

or

Buffet: two salads, choice of two pre-selected entrees plus a vegetarian/vegan option, seasonal accompaniments.

- Black House Chairs
- Ivory or Black House Linens with Matching Napkins
- Bartender(s)
- House Sparkling Wine or Cider Toast
- Dessert Station or Complimentary Cake Cutting
- After-dinner Coffee and Hot Tea Station
- Suite at the Standard Rate for 1 Night
- Valet Parking for Event Guests

## Elevated Package \$140 per person

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Includes Complete Package plus the following upgrades:

- Premium Brands during Cocktail Hour
- Upgraded Linens with Choice of Napkin Color
- 2 Bottles of House Wine per table
- Regional Sparkling Wine or Cider Toast
- Suite at the Standard Rate for 2 nights

## Exhilarated Package \$160 per person

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Includes Elevated Package plus the following upgrades:

- Four Tray Passed Hors d'oeuvres during Cocktail Hour
- Custom-created Signature Cocktail
- Chiavari Chairs
- Gold or Silver Chargers
- Fruit Infused Water Station
- 2 Bottles of Premium Regional Wines per table
- Complimentary Suite for 2 Nights



# PASSED HORS D'OEUVRES

## Options

- 
- BACON WRAPPED BLUE CHEESE DATES | fresh thyme, balsamic reduction
  - MUSHROOM SOUFFLES | "boursin" cashew cheese stuffed
  - WILD MUSHROOM CROQUETTES | smoked paprika aioli, parsley
  - SPRING ROLLS | beet medley, carrots, cucumber, mango, baby greens, sweet Thai chili sauce
  - CAPRESE BURRATA CROSTINI | micro basil, pearl balsamic
  - BRIE, FIG JAM, & SERRANO HAM CROSTINI | toasted sourdough
  - CROQUETTES DE JAMON | ham, potato, white cheddar, panko fried
  - BLACKBERRY TART | honeycomb, chevre, thyme
  - PROSCIUTTO, BRIE, & APPLE FLATBREAD | arugula, balsamic reduction
  - SPINACH & ARTICHOKE FLATBREAD | provolone, roasted garlic, mozzarella
  - GOUDA MAC & CHEESE CROQUETTES | smoked paprika aioli
  - BAKED BRIE BITES | puff pastry, mixed berry compote
  - PHYLO CARAMELIZED ONION TART | chevre, basil
  - BEET HUMMUS WITH RAINBOW CRUDITE WRAPS |
  - MEDITERRANEAN FALAFEL BITES | tzatziki, mint
  - SPANISH EMPANADAS | beef or vegetable, with chipotle sour cream
  - AHI TUNA WONTONS | sashimi grade tuna, guacamole, ponzu, Thai chili, micro cilantro
  - BACON WRAPPED SHRIMP | mango puree, rosemary, fresh flowers
  - BACON WRAPPED SEARED SCALLOPS | saffron sauce, chives
  - CHILI GLAZED SALMON BITES | edamame puree, citrus salad
  - AVOCADO SHRIMP CUCUMBER BITES | Thai chili, guacamole, sesame seeds
  - HALIBUT CEVICHE TOSTADA | tropical fruit salsa
  - CRAB ARANCINI | lemon aioli & micro basil SMOKED SALMON CUCUMBER | caper dill cheese



# SALADS

## FOR PLATED DINNER OR BUFFET

### Options

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FARM GREENS | baby greens, shaved fennel, local berries, oranges, flowers, citrus vinaigrette

CAESAR SALAD | romaine, parmesan, lemon, garlic croutons, Caesar dressing

THE BLT | bacon, cherry tomato, cucumber, radish, blue cheese dressing

BEET SALAD | arugula, goat cheese, oranges, toasted hazelnuts, burnt orange vinaigrette

GRILLED PEACH SALAD | arugula, burrata cheese, garlic croutons, basil oil, honey lemon dressing

STRAWBERRY SPINACH SALAD | strawberries, blueberries, flowers, chevre, honey lemon dressing

FRISÉE SALAD | hard boiled eggs, kalamata olives, feta, sun dried tomato aioli

ENDIVE SALAD | shaved apples, pickled shallots, goat cheese, chives, honey lemon dressing

WINTER SALAD | dino kale, roasted butternut squash, apples, quinoa, pomegranates vinaigrette

RAINBOW VEGETABLE CRUDITÉ | beet hummus, tzatziki, olives

THE GREEK | baby greens, carrots, tomatoes, cucumbers, feta, picked basil, Italian dressing



# ENTREES

## Plated Entrée Options

GRILLED CHICKEN BREAST | mushroom risotto, grilled asparagus, chive oil  
 BONE-IN PORK CHOP | seasonal vegetable medley, garlic mashed potato, hard apple cider gravy  
 BBQ SHORT RIBS | herb polenta, broccolini, baby carrots, horseradish cream  
 GRILLED TRI-TIP | garlic whipped potatoes, broccolini, baby carrots, balsamic reduction  
 CHILI GLAZED SALMON | couscous, pepper confetti, pea puree, orange segments, furikake  
 GRILLED SKIRT STEAK | saffron rice, garlic green beans & bell peppers, chimichurri  
 GRILLED SEA BASS | tomato & corn risotto, lemon beurre blanc, micro cilantro  
 SEARED HALIBUT | purple potato mash, garlic green beans & bell peppers, mango aloha sauce  
 SEAFOOD PASTA | shrimp, scallops, clams, saffron sauce, tomato garlic confit, micro basil  
 NY PEPPER STEAK | roasted cauliflower, broccoli, carrots, red potatoes  
 SURF TURF | beef tenderloin, jumbo shrimp, garlic mash, asparagus, cherry tomatoes, thyme butter  
 LOCAL TOWER | grilled eggplant, zucchini, tomatoes, basil, macadamia cheese, sundried tomato pesto  
 PRIMA PASTA | zucchini, wild mushrooms, Bloomsdale spinach, tomato garlic confit  
 SPRING PEA HARVEST RISOTTO | smoked shiitake, cherry tomatoes, asparagus, basil  
 WILD MUSHROOM RAVIOLI | basil pesto, tomato garlic confit, charred asparagus  
 BUTTERNUT SQUASH RAVIOLI | vegan brown butter, fried sage, cashew cream  
 ASPARAGUS TART | dill whipped tofu feta, roasted heirloom tomatoes, basil pesto

## Buffet Options

### MAINS (SELECT TWO)

Grilled Chicken | marsala, or picatta  
 King Salmon with Honey Mustard Sauce  
 Mojo Pork Tenderloin | Salsa Verde  
 Pork Chops | Agrodolce Onions  
 Flat Iron Steak | Chimichurri Skirt Steak | Balsamic Reduction  
 Santa Maria Style Tri-Tip | Salsas  
 BBQ Short Ribs | Red Wine Reduction  
 Mahi Mahi | Macadamia Butter  
 Jumbo Shrimp Scampi | Lemon, Parsley  
 Seabass | Herb Beurre Blanc  
 Grilled Halibut | Lemon Beurre Blanc  
 New York Strip | Chimichurri  
 Filet Mignon | Red Wine Jus  
 Ribeye Steak | Mushroom Sauce

### SIDES (SELECT TWO)

Charred Broccolini & Baby Carrots , Grilled Asparagus & Grilled Tomatoes ,Bacon Brussel Sprouts & Baby Carrots, Green Beans & Roasted Peppers, Cauliflower, Bell Peppers, & Snap Peas ,Chef's Seasonal Vegetables, Garlic Mashed Potatoes, Rosemary Marble Potatoes, Wild Rice Pilaf, Cilantro Rice, Lemon Rosemary Risotto, Mushroom Risotto, Saffron Rice, Israeli Couscous, Black Bean & Spanish Rice



# REHEARSAL

## & WELCOME PARTY

### Beach Barbeque

\$55 per person, minimum of 20 guests

SALADS (SELECT ONE)

FARM GREEN SALAD | baby greens, shaved fennel, oranges, berries, flowers, citrus vinaigrette  
 CAESAR SALAD | romaine, parmesan, lemon, garlic croutons  
 THE BLT | red onion, bacon, cherry tomato, blue cheese, balsamic reduction

MAINS (SELECT TWO)

ST. LOUIS STYLE BBQ PORK RIBS CHICKEN WINGS | buffalo, BBQ, or honey glazed  
 SANTA MARIA STYLE TRI-TIP | chimichurri, salsa roja, horseradish cream  
 GRILLED BBQ CHICKEN (BREAST OR LEG)  
 GRILLED SHRIMP SCAMPI

Included SIDES Mac & Cheese, Baked Beans, Mashed Potatoes, Brown Gravy, Grilled Corn, Honey Jalapeno Cornbread

DESSERT (SELECT ONE)

MIXED BERRY COBBLER | mascarpone whipped cream, seasonal berries  
 FRUIT TARTS | whipped lemon cream cheese, grapes, strawberries, blackberries  
 SEASONAL CHEESECAKES | blueberry, raspberry, mango, fresh flowers  
 COOKIES & BROWNIES | oatmeal, chocolate chip, peanut butter, & fudge brownies

### California Slider Bar

\$45 per person, minimum of 20 guests

SALAD (SELECT ONE)

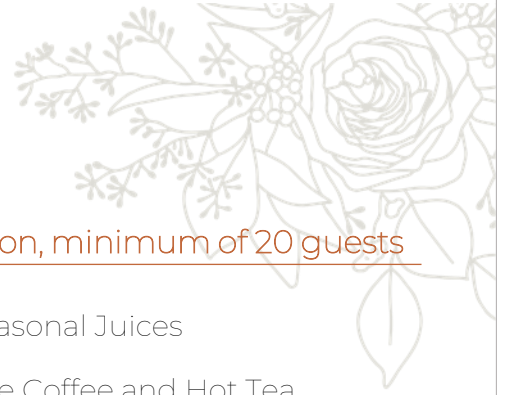
FARM GREENS | baby greens, shaved fennel, oranges, flowers, chevre, citrus vinaigrette  
 CAESAR SALAD | romaine, parmesan, lemon, garlic croutons  
 ICEBERG WEDGE | red onion, bacon, cherry tomato, blue cheese, balsamic reduction  
 BERRY & SPINACH SALAD | toasted pine nuts, blueberries, strawberries, flowers, sherry vinaigrette .

MAINS (SELECT THREE)

MARY'S ROASTED BBQ OR SPICY FRIED CHICKEN | lettuce, tomato, onion, cheddar, brioche bun  
 SANTA MARIA STYLE TRI-TIP SANDWICHES | arugula, spicy aioli, pickled onions, hoagie roll  
 ANGUS CHEESEBURGERS | brioche buns, pickles, lettuce, tomato, onion, mayo, cheddar  
 PULLED PORK SANDWICHES | BBQ sauce, arugula, pickled onions  
 GRILLED PORTABELLA | seasonal jam, chevre, arugula, caramelized onions

SIDES House Potato Chips & French Onion Dip Seasoned French Fries with House Condiments  
 DESSERT (SELECT TWO)

ASSORTED CUPCAKES | vanilla, chocolate, & carrot  
 FRUIT TARTS | whipped lemon cream cheese, grapes, strawberries, blackberries  
 SEASONAL CHEESECAKES | blueberry, raspberry, mango, fresh flowers  
 COOKIES & BROWNIES | oatmeal, chocolate chip, peanut butter, & fudge brownies



# BRUNCH

## Continental

\$30 per person, minimum of 20 guests

Assorted Housemade Muffins

Fresh Seasonal Juices

Seasonal Fruit (v)

Fair Trade Coffee and Hot Tea

Bagels, Cream Cheese, Hummus, and Cucumbers

## Brunch Buffet

\$48 per person, minimum of 20 guests

Assorted Pastries, Croissant, Sweet Butter and Preserves, Build Your Own Parfait Station, Housemade Granola, Greek Yogurt, & Local Honey, Fruits and Berries, Organic Soft Scrambled Eggs, Roasted Potatoes with Sweet Peppers, Pancakes with Seasonal Berries, Organic Pure Maple Syrup

Choice of one of the following:

Breakfast Burrito Scrambled Eggs, Potato, Bacon, Roasted Peppers, & Kale

Egg White Frittata, wild mushroom, tomatoes, spinach, cotija, Salsa, Sour Cream

Avocado Toast, cherry tomatoes, radishes, micro cilantro, pickled shallots, everything spice

Breakfast Sandwich egg, bacon, cheddar, spicy aioli, arugula, croissant

## Optional Action Stations

Price per person based on 60 minutes of continuous service. Each additional 30 minutes of service is available with an upcharge of 30% above the list price. Action stations require the purchase of a brunch buffet; enhancements are not available a la carte. A Chef or Bartender attendant fee of \$150/hours per 75 guests will also apply.

**Omelet Station:** Cooked to Order with Ham, Bacon, Sausage, Heirloom Tomatoes, Cremini, Onion, Scallions, Bell Peppers, Salsa, Spinach, Swiss and Cheddar **\$15**

**Smoothie Station:** Banana, Yogurt and Berries & Kale, Apple and Pineapple & Sweet Potato, Almond and Chai Spice (v) **\$12**

**Bloody Mary Station:** Titos Vodka, Housemade Bloody Mary Mix, DIY Bar of Seasonings and Garnishes **\$16**

**Mimosa Station:** Sparkling Wine with Guest Choice of Fresh Fruit Juices and Garnishes **\$14**

# LATE NIGHT BAR

## AT SOLAIRE

Keep the party going at our beautiful restaurant bar Solaire. For **\$350** you can extend bar hours from 11pm to 1am. Please note that this is not a private event so you may rub elbows with other hotel guests.



### Menu Options

Priced per person, minimum of 25 guests

CHEESE & CHARCUTERIE BOARDS \$300 per platter | Serves 25  
Charcuterie, Artisan Cheeses, Nuts, Dried Fruit, Olives, Assorted Crackers & Preserves

FRUIT PLATTER \$125 per platter | Serves 25  
Sliced Seasonal Fruit & Berries

VEGETABLE CRUDITE \$145 per platter | Serves 25  
Sliced, Seasonal Vegetables With Hummus & Ranch

SASHIMI BOARD or SUSHI PLATTER \$350 per platter | Serves 25  
Hamachi, Ahi Tuna, King Salmon, Soy Sauce, Wasabi, Ginger or Spicy Tuna Roll, California Roll, & Philadelphia Roll

BAKED BRIE PASTRY \$200 per platter | Serves 25  
Berry Preserves, Assorted Breads, Nuts, Dried Fruit, Olives, Assorted Crackers & Preserves

CHILLED COASTAL SEAFOOD Market price \$300 + | Serves 25  
Fresh Oysters On The Half Shell Jumbo Shrimp Cocktail White Fish Ceviche & Chips

HAPPY HOUR BBQ \$18+ per person  
Buffalo Chicken Wings Chicken Empanadas BBQ St. Louis Style Ribs Bleu Cheese, Ranch, & Crudit 

WINE DOWN \$25+ per person  
Beet Hummus Vegetable Crudit  Artisanal Charcuterie & Cheese Honey, Nuts, & Dried Fruits Assorted Breads & Crackers Olives & Preserves

TAQUERIA \$18+ per person  
Chicken Taquitos Salsa Roja & Salsa Verde Fresh Guacamole Corn And Flour Tortilla Chips

# PREFERRED VENDOR LIST

## Party Rentals

Revival  
info@revivalrentals.com  
(415) 917.6044

M&M Party Rentals  
mmpartyrental@sbcglobal.net  
(831) 728-8405

## Flowers

Wind Acre Farm  
Contact: Erin  
(831) 212.9032

Heidi's Dancing Flowers  
heidi@floraldesignbyheidi.com  
(239) 262-0588

Dig Gardens  
(831) 466-3444  
Flower Shack  
(831) 423-3877

## Wedding Cake

Icing on the Cake  
(408)354-2464

Gayle's Bakery and Rosticceria  
(831)462-1200

## Photographers

Rebecca Stark  
rebstark@me.com  
(831) 325-4183

## DJ'S

DJ Sparkle  
Contact: Sonja  
djsparkle@rocketmail.com  
(831) 419.2307

Sound In Motion  
Sim.events  
(831)427-0700

Look Don't Speak  
Contact: Andrew  
facebook.com/djmaigirl/

## Shuttles

Subshuttle  
Contact: Patrick  
subshuttleinc@gmail.com  
(866) 256-8182

## Day of Coordination

Paper Flower Wedding  
Contact: Sarah  
sarah.apfw@gmail.com

# FREQUENTLY ASKED QUESTIONS

## Can a group distribute bags at the check-in?

Yes, generic non-personalized completely set up upon check in across the desk \$8. In room personalized \$10, each.

## Does the hotel offer shuttle service?

No, but we can recommend some local companies you can contact for quotes.

**Can we request early check-in for our guest?** Based upon availability you may request an early check in, but it will not be guaranteed, to ensure access early in the day, consider reserving the room the night before.

## Can we request late check-out for our guest?

Depending on availability, they can check with the front desk.

## Can a group bring outside catering in for their wedding/event?

We allow only the wedding cake or dessert to be brought in from a licensed, insured bakery.

## What type of deposit is required to secure an event?

25% due upon signature, another 25% due at 6 months before the event, 25% due 3 month before the event and then final prepayment (in full) due 30 days before – plus as always, a CC is due upon contract signature and will be authorized before the event for any potential ancillary charges/additions/on-consumption items.

## Will we receive Bonvoy points for our event?

Yes, according to the current Bonvoy policies at the time of the event

## FREQUENTLY ASKED QUESTIONS

### Will you help with vendor recommendations?

Yes, we have a list of preferred, local vendors that we will provide to you. See page 20.

### What type of decorations are allowed at the hotel?

Decorations that are not affixed to walls, floors or ceiling with tacks, pushpins, nails, staples, tape or any other substance that may leave a mark. Any damage will result in a fee. No glitter, confetti or other debris that requires significant cleaning.

### Do you provide music, or can we hire a DJ?

You will arrange your own DJ. The hotel Management reserves the right to modify volume levels of your group should it affect other hotel guests or groups up to and including closing an event down if modification does not meet the hotel expectations. A decibel meter will be used to determine appropriate sound levels and violations of policy.

To ensure quiet enjoyment of the hotel's shared public space among all guests, no amplified sound of any kind is permitted in outdoor areas, in the hotel lobby, nor in restaurant and bar.

Fog and/or smoke machines are not permitted.

**How do we set up audio visual requirements?** You will work with our in-house AV company to create your vision and create your personalized event.

# FREQUENTLY ASKED QUESTIONS

## What are the service charges and sales tax?

Room rental, food and beverage, equipment rental and other event-related services are subject to a mandatory 16% gratuity which is paid directly to the service team, plus a 10% administrative fee and 9.25% sales tax.

Fees and tax are subject to change at any time. Prevailing rates will apply. Additional gratuities are at your discretion and may be added after the event by request to your event manager.

## What is the cost of self-parking and valet?

Overnight hotel guests may self-park at a rate of \$25/vehicle per night. Event attendees will not be permitted to self-park unless registered overnight hotel guests.

Valet parking for event guests is included in the reception and ceremony package pricing. For rehearsal dinners, brunches, after-parties and other ancillary events, an additional charge will be paid by the event host to provide valet parking services for attendees. This cost is variable depending on the estimated number of guests in attendance, and generally ranges a flat fee of \$1,100 to \$1,800 per event. For event attendees, no parking charges will apply since this cost is paid by the package or event host.



# READY TO GET STARTED?

CONTACT OUR WEDDING SALES MANAGER TO BEGIN PLANNING:

Kim Stevens  
[kim.stevens@hotelparadox.com](mailto:kim.stevens@hotelparadox.com)  
(831) 600-4507

Hotel Paradox  
611 Ocean St, Santa Cruz, CA 95060