



Charmed Weddings



When it comes to weddings the Toll House captures the ‘charm’ and ambiance of special occasions. Situated in the heart of beautiful Los Gatos the Toll House offers a variety of wedding ceremony and reception options. Our professionals cater to every detail to allow you time to spend with your family and friends.

Our accommodations are perfect for groups of 10 to 150 and offer a unique fusion of warm intimacy and modern sophisticated hospitality.

Located on the “Avenue” the Toll House is only steps away from a delightfully bustling array of chic boutiques and eateries; where you will find something for everyone.

As a service to you, a block of guest rooms may be reserved for your out-of-town guests. Room blocks are set up according to availability and are held until thirty days prior to your event. Guests cannot be guaranteed an early check-in or late check-out; we suggest mentioning this to your guests as it may assist in making their travel plans. Our guest rooms include three Honeymoon Parlor suites featuring a private bedroom and living room area and five Junior suites featuring an oversized room with bedroom and sitting area.

We have taken the time to create a list of some of our “favorite people” who will help you create and customize the wedding of your dreams. This list will provide you contact information for entertainment, bakeries, florist, wedding gifts, video and wedding attire.

We look forward to providing the wedding “charm” to your special day.



The following information will help you when planning your Toll House Wedding. Our team of professionals will assist you with every detail of your event and if you don't see something you would like they can help you customize your menu and arrangements.

Toll House Wedding Information

The Toll House Hotel offers a Wedding Package for \$1,900.00 that includes exclusive use of the Summit Ballroom, Foyer and Outdoor Courtyard. The Ballroom can seat up to 120 at rounds with a dance floor or 150 without a dance floor. The Toll House offers two available times for your special celebration: Morning/Afternoon 9:00 a.m. to 3:00 p.m. or 5:00 p.m. to 11:00 p.m. Please note that events are not permitted past 10:00 PM in the Outdoor Courtyard. Music is not permitted in the Outdoor Courtyard. The dance floor, as well as all tables, chairs, china, flatware, glassware and house linens are included in the fee. To reserve banquet space, a non-refundable deposit of 25% of the full anticipated revenue for the event is required. A second deposit of 25% of the full anticipated revenue is due 6 months prior to the event and a third deposit of 50% of the full anticipated revenue is due 30 days prior to the event. The deposits will be applied to the final billing. A credit card is required to guarantee the balance.

All price quotes are to be considered estimates until the event is concluded. Menu selection and estimated attendance are due two (2) weeks prior to the event. A guaranteed attendance is due three (3) business days prior to your event. If no guarantee is provided, the original estimate will be considered the guarantee and you will be charged for this guarantee attendance or the actual attendance whichever is greater. The hotel will prepare food for 5% over your guarantee attendance. Should your actual attendance be greater than this number the hotel may not be able to provide the same entrée to these guests. All food and beverage prices including hosted bars and beverage stations are subject to 20% service charge and 8.75% state sales tax. Our menu entrees are subject to change until you finalize and approve by signature on your Banquet Event Order your menu selection.

No food and beverage of any kind (except a wedding cake from a bakery approved by the hotel) will be permitted into the hotel by the customer or any of the customer's guests or invitees.

When selecting your decorations please keep in mind these must be approved by the hotel to ensure they meet fire code requirements. The Hotel is not responsible for lost or damaged items. All items must be gathered at the conclusion of the event.

RECEPTIONS, MEETINGS AND CATERED EVENTS

Rental charges apply to all sites used for receptions, meetings and catered events that are arranged through the Sales & Catering Department.

Room Rental

Ballroom	\$900.00	120 guests
Summit I	\$600.00	80 guests
Summit II	\$500.00	40 guests
Outdoor Courtyard	\$1,000.00	180 guests
Outdoor Courtyard w/ Ballroom	\$1,900.00	Wedding Ceremony & Reception
Capitola Room	\$500.00	40 guests
Santa Cruz Boardroom	\$500.00	12 guests
Wine Room	\$500.00	36 guests



PAYMENT INFORMATION

Deposit/Contract: A deposit representing 25% of the full anticipated revenue is due at the time the event is booked. This deposit is NON-REFUNDABLE and NON-TRANSFERABLE. A signed Contract, Terms and Conditions Agreement, Deposit Schedule and Credit Card Authorization Form must accompany this deposit.

Payment: An estimation of charges will be prepared by your Catering Manager. All quotes are to be considered estimates until the function is concluded. Twenty five percent of the estimated charges will have been posted upon receipt of the signed documents listed above. The balance of all estimated charges will be due 30 days prior to the event. These payments

may be made by check or credit card. A signed credit card authorization form is required to cover any outstanding balance due upon conclusion of your event.

Cancellation Policy:

Cancellation Time Frame

More than 9 months
7-9 months or more prior to event
1-6 months prior to event
30 days or less prior to event

Cancellation Amount Owed

Deposit amount
50% of estimated costs, based on contracted values
75% of estimated costs, based on contracted values
100% of estimated costs, based on contracted values

CONFIRMATION OF ATTENDANCE

A guarantee of attendance is to be provided to your Catering Manager at least three (3) working days prior to scheduled function.

If no guarantee is provided, the estimated attendance will be considered the final guarantee.

FOOD AND BEVERAGE

Split Entrée: Place cards are required for split entrée events. Exact entrée counts must be communicated to your Catering Manager three (3) working days prior to the event.

Beverages: Hosted bars average \$20.00-\$40.00 per person based on a four (4) hour reception. There is a \$500 bar minimum or bartender charge of \$250.

MENU SELECTION

Meals: Meals include Brunch/Lunch (9:00am-3:00pm) and Dinner (5:00pm-11:00pm). Children's meals and vendor meals are available upon pre-arranged request.

Pricing: Food and beverage pricing may be confirmed up to (6) months prior to your event.

Menu selections are to be finalized at least four (4) weeks prior to your event date. All food and beverage items are subject to a service charge and current sales tax.

No food and beverage of any kind (except wedding cake from a bakery approved by the hotel) will be permitted into the hotel by the client or any of the client's guests or invitees.

FLORALS

Please see Recommended Vendor List attached.

CHINA & LINEN

Base Plates: Specialty base plates can be arranged at \$5.00 to \$15.00 per plate.

LINEN There is no charge for white or ivory tablecloths and napkins. Specialty linens can be arranged through your Catering Manager.



CANDLES & MIRRORS

Complimentary votive candles (3 per table) and square mirrors (1 per table) are provided for your use. Additional votive candles are available at \$2.00 each, plus tax.

PLACE CARDS

Place cards are required for all split entrée events.

PRINTED MENUS

Printed menus are available for each table or place setting at \$10.00 each.

ENTERTAINMENT

Please see the Recommended Vendor List attached. The Toll House Hotel must be notified of and approve any arrangements made for use of a band, amplified music or any noise which might be disruptive to hotel guests. Please note that music is not permitted in the Outdoor Courtyard. Music is permitted in the Ballroom until 11:00 PM. Entertainers not listed on the attached Recommended Vendor List must provide proof of liability insurance in the amount of \$1,000,000 prior to the event if requested by hotel.

PHOTOGRAPHERS

A list of recommended photographers is attached.

COAT CHECK

A rolling coat rack or coat tree is complimentary. A coat check room with personnel is available at \$20.00 per hour, with a three (3) hour minimum.

RESTROOM ATTENDANT

A restroom attendant may be arranged through your Catering Manager at a rate of \$20.00 per hour, with a (3) hour minimum.

TRANSPORTATION/PARKING

Dedicated Valet Parking: Dedicated Valet Parking can be arranged for your event through your Catering Manager at an additional fee.

Dedicated Limousine or Shuttle Service: Dedicated Limousine or Shuttle Service can be arranged for your event through your Catering Manager at an additional fee.

Self-Parking: Self-parking is complimentary but not guaranteed for all guests of the group. Parking is available based on the total occupancy of the hotel.

GUEST ROOMS

Sleeping room accommodations are often available on a limited basis. Please contact our Room Reservation Department at 800.238.6111. For information on blocking ten or more guest rooms, please ask your Catering Manager.

SERVICE CHARGE

All menu prices are subject to a 20% service charge. Please note that service charge is taxed in California.

TAX

Current sales tax is applied to subtotaled items and applicable service charges, in accordance with California Regulation 1603.f Taxable Sales of Food Products: "Amounts designated as service charges, added to the price of meals, are a part of the selling price of the meals, and accordingly must be included in the retailer's gross receipts subject to tax even though such service charges are made in lieu of tips and are paid over the retailer to those employees."



Classic

One Hour Welcome Reception

3 passed Hors D' Oeuvres

~~~

### **Dinner and Reception**

2 Entrée Selections

(menu options on next page)

Champagne or Sparkling Cider Toast

Professional Cake Cutting & Service

Custom Dance Floor (Indoors)

Square Mirror & 3 Votive Candles per table

Silver or Gold Chargers

White Folding Chairs for Ceremony and/or Reception

Select Linen Colors: Silver, Gold, Champagne or Ivory

Service Staff

Setup and Breakdown

6 Hour Rental

~~~

Complimentary Bridal Suite

Available for wedding night

Special Rate for Wedding Guests Based Upon Availability

Complimentary Parking

\$95.00 per guest plus applicable service charge and sales tax

Minimum of 65 Guest



Classic

Cocktail Reception

Butler Passed Hors d'oeuvres

Thai Chicken Sate with Peanut Sauce

Pork Potstickers with Ponzu Sauce

Tomato and Fresh Mozzarella on Parmesan Crisps

Dinner

Fresh Brewed Starbucks Coffee, Assorted Teas and Iced Tea
Rolls and Butter

Salad

(please select 1)

Spinach Salad with Strawberries and Heart of Palm
Served with Cider Vinaigrette

~or~

Mixed Green Salad with Wild Mushrooms and Bacon
Served with a Roasted Shallot Dressing

~or~

Arugula Salad with Fried Gorgonzola and Citrus Vinaigrette

Entrée Selections

(Please select up to two options including the vegetarian)

*additional entrée \$2.00 per person

Pan Seared Sea Bass

Served with Peruvian Purple Mash Potatoes, Grilled Asparagus and Pinot Noir Sauce

~or~

Grilled Salmon

With Wild Mushroom Risotto and Red Pepper, Spinach Cream Sauce

~or~

Beef Tenderloin

Wrapped with Bacon and served with Spinach and Cheese over Fingerling Potatoes
with a Red Wine Reduction

~or~

New York Strip Steak

With Chocolate Merlot Sauce over Roasted Peruvian Potatoes and Baby Carrot

~or~

Orange Balsamic Glazed Chicken

Served with Risotto Primavera

~or~

Grilled Vegetable Napoleon

Mixed Seasonal Grilled Vegetables, Aged balsamic Vinegar, and Walnut-Arugula Pesto



Timeless

One Hour Welcome Reception

3 passed Hors D' Oeuvres
Beer and Wine Bar

~~~

### **Dinner and Reception**

3 Entrée Selections  
(menu options on next page)  
Two Bottles of House Select Wine per Table  
Champagne or Sparkling Cider Toast  
Professional Cake Cutting & Service  
Custom Dance Floor (Indoors)  
Square Mirror & 3 Votive Candles per table  
Silver or Gold Chargers  
White Folding Chairs for Ceremony and/or Reception  
Select Linen Colors: Silver, Gold, Champagne or Ivory  
Service Staff  
Setup and Breakdown  
6 Hour Rental

~~~

Wedding DJ provided by Gatsby Entertainment

Includes personalized, custom consultation with a wedding specialist
Pricing is based on 5 hours and 1 setup

~~~

### **Complimentary Bridal Suite**

Available for wedding night

Special Rate for Wedding Guests Based Upon Availability  
Complimentary Parking

\$130 per guest plus applicable service charge and sales tax  
Minimum of 65 Guests



### **Cocktail Reception**

#### ***Butler Passed Hors d'oeuvres***

Thai Chicken Sate with Peanut Sauce  
Potato Pancakes with Bacon, Chives, Crème Fraiche and Maple Syrup  
Bruschetta with Olive and Red Pepper Tapenade

### **Dinner**

Fresh Brewed Starbucks Coffee, Assorted Teas and Iced Tea  
Rolls and Butter

#### **Salad**

( please select 1)

Artichoke with Sun Dried Tomatoes, Olives and Fried Couscous Salad

~or~

Romaine Salad with Strawberries, Fresh Mozzarella and Balsamic Dressing

~or~

Spinach Salad with Roasted Red Onions, Sun Dried Tomatoes, Cranberries, Crumbled Blue Cheese, Toasted Pecans  
Served with a Citrus Vinaigrette

### **Entrée Selections**

(Please select up to three options including the vegetarian)

\*additional entrée \$2.00 per person

#### **Pan Fried Filet of Salmon**

With Olives, Parsley and Garlic Served with Fried Couscous

~or~

#### **Herb Crusted Filet Mignon**

Roasted Red Peppers and Olive Sauce Served Over Potatoes Gratin and Roasted Vegetables

~or~

#### **Sautéed New York Strip**

Cognac Butter Sauce, Portabella Mushroom Ragout and Roasted Garlic Mash Potatoes

~or~

#### **Bacon Wrapped Chicken Breast**

With Blue Cheese and Pecans, Served with Parmesan Polenta

~or~

#### **Oven Roasted Pork Chop**

Served with Apples, Onions, Roasted Red Bliss Potatoes and Orange Pineapple Sauce

~or~

#### **Grilled Vegetable Napoleon**

Mixed Seasonal Grilled Vegetables, Aged balsamic Vinegar, and Walnut-Arugula Pesto





TOLL HOUSE

*Unforgettable*

**One Hour Welcome Reception**

4 passed Hors D' Oeuvres

Full Premium Bar

~~~

Dinner and Reception

3 Entrée Selections

(menu options on next page)

Two Bottles of House Select Wine per Table

Champagne or Sparkling Cider Toast

Professional Cake Cutting & Service

Custom Dance Floor (Indoors)

Square Mirror & 3 Votive Candles per table

Silver or Gold Chargers

White Folding Chairs for Ceremony and/or Reception

Upgraded Linen and Napkin Selection

Service Staff

Setup and Breakdown

6 Hour Rental

~~~

**Wedding DJ provided by Gatsby Entertainment**

Includes personalized, custom consultation with a wedding specialist

Pricing is based on 5 hours and 1 setup

~~~

Complimentary Bridal Suite for 2 nights

Available for night before wedding and wedding night

Special Rate for Wedding Guests Based Upon Availability

Complimentary Parking

~~~

**Breakfast for Two for Morning After Wedding**

**Rental Fee for Ballroom and Courtyard Waived**

\$165 per guest plus applicable service charge and sales tax

Minimum of 65 Guests

140 South Santa Cruz Avenue Los Gatos, California 95030

Phone 408.395.7070 [www.tollhousehotel.com](http://www.tollhousehotel.com)



TOLL HOUSE

*Unforgettable*

### **Cocktail Reception**

#### ***Butler Passed Hors d'oeuvres***

Thai Chicken Sate with Peanut Sauce  
Bacon Prawns with Red Pepper Buerre Blanc  
Tomato and Fresh Mozzarella on Parmesan Crisps  
Salmon Roulade with Cheese, Dill and Caviar

### **Dinner**

Fresh Brewed Starbucks Coffee, Assorted Teas and Iced Tea  
Rolls and Butter

### **Salad**

(please select 1)

Crab Cake Salad with Frisse Endive Served with Crispy Wontons and Mustard Dressing

~or~

Grilled Asparagus Salad with Goat Cheese, Roasted Red Pepper and Raspberry Vinaigrette

~or~

Poached Lobster with Saffron, Shaved Artichokes, Olives and Overnight Tomatoes

~or~

Romaine Salad with Strawberries, Fresh Mozzarella Cheese and Strawberry Balsamic Vinaigrette

### **Entrée Selections**

(Please select up to three options including the vegetarian)

\*additional entrée \$2.00 per person

#### **Grilled Sword Fish**

With Pickles, Shallots, Overnight Tomatoes served over Fried Polenta

~or~

#### **Filet Mignon**

Stuffed with Lobster served with Béarnaise Sauce and Duchess Potatoes

~or~

#### **Grilled New York Strip**

Served with Crispy Onions, Baked Macaroni and Cheese with Prosciutto and Truffle Oil

~or~

#### **Sautéed Chicken with Mushroom and Spinach**

With Creamy Champagne Sauce and Garlic Mash Potatoes

~or~

#### **Grilled Vegetable Napoleon**

Mixed Seasonal Grilled Vegetables, Aged balsamic Vinegar, and Walnut-Arugula Pesto



## Children's Menu

*For Children ages 4-12*

|                                                   |                   |
|---------------------------------------------------|-------------------|
| Chicken Tenders with French Fries                 | \$10.50 per child |
| Hamburger with French Fries                       | \$10.50 per child |
| Grilled Ham and Cheese Sandwich with French Fries | \$10.50 per child |
| Macaroni and Cheese                               | \$10.50 per child |
| Pasta with Marinara or Butter Sauce               | \$10.50 per child |

## Beverages

There is a bartender fee of \$250. The fee is waived if the beverage minimum of \$500 is met.  
Events with a guest count higher than 75 people will be required to have 2 bartenders.

## Cash Bar:

Cash Bar is Required to meet \$500.00 Minimum

|                  |               |
|------------------|---------------|
| Premium Cocktail | \$ 12.00 each |
| Select Cocktail  | \$ 11.00 each |
| Assorted Beer    | \$ 7.00 each  |
| House Wine       | \$ 9.00 each  |

## Host Bar

Host Bar is Required to meet \$500.00 Minimum  
(Based on consumption)

|                  |               |
|------------------|---------------|
| Premium Cocktail | \$ 11.00 each |
| Select Cocktail  | \$ 10.00 each |
| Assorted Beer    | \$ 6.00 each  |
| House Wine       | \$ 8.00 each  |



TOLL HOUSE

## Hourly Bar Packages

Includes Juices, Soft Drinks, Water and Bartender Fee  
Tax and Gratuity Not Included

### Premium Bar

*(Martinis, Cocktails, Beer & Wine)*

First Hour - \$21.00 Per Person

Additional Hours - \$11.00 Per Person/Hour

### Select Bar

*(Martinis, Cocktails, Beer & Wine)*

First Hour - \$19.00 Per Person

Additional Hours - \$10.00 Per Person/Hour

### Beer and Wine Bar

*(Imported and Domestic Beer, House Wine and Champagne)*

First Hour - \$16.00 Per Person

Additional Hours - \$8.00 Per Person/Hour

### Soft Drinks, Juice and Water

First Hour - \$7.00 Per Person

Additional Hours - \$3.50 Per Person/Hour

## Premium Bars Include:

Vodka:  
Gin:  
Rum:  
Scotch:  
Whiskey:  
Brandy:  
Tequila:

Kettle One  
Bombay Sapphire  
Bacardi Light  
Johnny Walker Black  
Makers Mark  
Hennessey  
Patron Silver

## Select Bars Include:

Vodka:  
Gin:  
Rum:  
Scotch:  
Whiskey:  
Tequila:

Gibley's  
Bartons  
Cruzan Light  
J&B  
Old Forester  
Carreta de Oro Blanco



## **Catering Wine List**

*All wines are available with advanced notice*

*\*selections are subject to change*

### **Sparkling Wines/Champagne**

Gugliemo Grand Cuvee Brut  
\$30.00 per bottle

Roederer Estate Brut  
\$50.00 per bottle

Veuve Cliquot Champagne Brut  
\$95.00 per bottle

### **White Varieties**

Gugliemo Tre Chardonnay  
\$30.00 per bottle

Testarossa Chardonnay, Santa Lucia Highlands  
\$45.00 per bottle

Kathryn Kennedy Sauvignon Blanc  
\$40.00 per bottle

### **Red Varieties**

Gugliemo Cabernet  
\$30.00 per bottle

Zayante Cabernet  
\$36.00

Testarossa Pinot Noir  
\$40.00 per bottle

Jason Stephens Merlot  
\$38.00 per bottle

Brazin Zinfandel  
\$32.00 per bottle



## *Recommended Event Professionals*

### **EVENT CONSULTANTS:**

|                                                                            |                                                                                                    |                                  |
|----------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|----------------------------------|
| Caitlin Arnold<br>Weddings and Events                                      | Caitlinarnoldevents.com                                                                            | (650) 229-8616                   |
| Beginning Bliss<br>Lorraine Manawil<br>Kristan Shamus<br>Events and Design | <a href="http://www.beginningbliss.com">www.beginningbliss.com</a><br>bridalpassion@shamusclan.com | (650) 245-9091<br>(408) 507-8092 |

### **EVENT DESIGN:**

|                    |                                                        |                |
|--------------------|--------------------------------------------------------|----------------|
| Napa Valley Linens | <a href="http://www.nvlinens.com">www.nvlinens.com</a> | (925) 459-0470 |
| Balloonatics       | balloonaticsevents.com                                 | (408) 866-8206 |

### **VIDEOGRAPHERS:**

|                      |                           |                |
|----------------------|---------------------------|----------------|
| A Video Reflection   | www.avideoreflexion.net   | (408) 836-9440 |
| Legacy Films & Media | www.LegacyFilmsEvents.com | (408) 356-3400 |

### **PHOTOGRAPHERS:**

|                 |                                                                                    |                |
|-----------------|------------------------------------------------------------------------------------|----------------|
| Rachel Capil    | <a href="http://www.RachelCapilPhotography.com">www.RachelCapilPhotography.com</a> | (925) 726.9840 |
| Paul Blackfield | <a href="http://paulblackfield.com">http://paulblackfield.com</a>                  | (650) 278.6090 |
| Brandon Busa    | <a href="http://www.photographybybusa.com">www.photographybybusa.com</a>           | (408) 891.5642 |
| Orbie Pullen    | <a href="mailto:info@orbipullen.com">info@orbipullen.com</a>                       | (831) 234.9448 |
| Vincent Au      | <a href="http://www.vincentauphotography.com">www.vincentauphotography.com</a>     | (408) 646.8246 |

### **TRANSPORTATION:**

|                           |                                  |                |
|---------------------------|----------------------------------|----------------|
| Lone Star Transportation  | www.lnstarlimo.com               | (408) 263-1583 |
| Corinthian Transportation | www.corinthiantransportation.com | (408) 377-LIMO |

### **WEDDING OFFICIANTS:**

|                 |                 |                |
|-----------------|-----------------|----------------|
| Rev. Steve Beck | www.revbeck.com | (408) 612-1851 |
|-----------------|-----------------|----------------|

### **FLORAL:**

|                      |                                                                  |                |
|----------------------|------------------------------------------------------------------|----------------|
| Apis Floral          | <a href="http://www.apisFloral.com">www.apisFloral.com</a>       | (408) 205-7954 |
| Leslie Johnson       | <a href="http://www.lesliejohnson.com">www.lesliejohnson.com</a> | (831) 601-1531 |
| Ingela Floral Design | <a href="http://www.ingelafloral.com">www.ingelafloral.com</a>   | (408) 445-1515 |
| Bunches              | www.buncheslos gatos.com                                         | (408) 395-5451 |

**BAKERIES:**

|                       |                                                                                |                |
|-----------------------|--------------------------------------------------------------------------------|----------------|
| Amour Patisserie      | <a href="http://www.amourpatisserie.com">www.amourpatisserie.com</a>           | (408) 402-3689 |
| Frost Cupcake Factory | <a href="http://www.frostcupcakefactory.com">www.frostcupcakefactory.com</a>   | (408) 866-9866 |
| Icing on the Cake     | <a href="http://www.icingonthecakebakery.com">www.icingonthecakebakery.com</a> | (408) 354-2464 |
| Jen's Cakes           | <a href="http://www.jenscakes.com">www.jenscakes.com</a>                       | (408) 293-2253 |

**MUSIC/ENTERTAINMENT:**

|                          |                                                                    |                |
|--------------------------|--------------------------------------------------------------------|----------------|
| Gatsby Entertainment     | <a href="http://www.gatsbyentgroup.com">www.gatsbyentgroup.com</a> | (925) 200-7391 |
| Los Gatos DJ Company     | <a href="http://www.logatosdj.com">www.logatosdj.com</a>           | (408) 356-7717 |
| Jordan Rivers Production | <a href="http://www.a-dj.com">www.a-dj.com</a>                     | (408) 978-0979 |
| Joel Nelson Production   | <a href="http://www.joelnelson.com">www.joelnelson.com</a>         | (800) 578-5780 |

**PHOTO BOOTHS:**

|                       |                                                              |                |
|-----------------------|--------------------------------------------------------------|----------------|
| The Laugh Box         | <a href="http://thelaughbox.com">thelaughbox.com</a>         | (415) 935-9807 |
| Sit Happy Productions | <a href="http://www.sithappy.com">www.sithappy.com</a>       | (408) 482-7928 |
| TAPSNAP Phototainment | <a href="http://www.tapsnap1050.com">www.tapsnap1050.com</a> | (408) 966-0723 |

**INVITATIONS:**

|                     |                                                                                          |                |
|---------------------|------------------------------------------------------------------------------------------|----------------|
| Out of the Envelope | <a href="http://www.outoftheenvelopelg.com">www.outoftheenvelopelg.com</a>               | (408) 395-0731 |
| Inviting Ideas      | <a href="http://www.invitingideas-invitations.com">www.invitingideas-invitations.com</a> | (408) 371-7787 |

**FAVORS:**

|                     |                                                                            |                |
|---------------------|----------------------------------------------------------------------------|----------------|
| Out of the Envelope | <a href="http://www.outoftheenvelopelg.com">www.outoftheenvelopelg.com</a> | (408) 395-0731 |
|---------------------|----------------------------------------------------------------------------|----------------|

**TRAVEL AGENTS:**

|                  |                                                                            |                |
|------------------|----------------------------------------------------------------------------|----------------|
| Los Gatos Travel | <a href="http://www.logatostravel.com">www.logatostravel.com</a>           | (408) 395-3811 |
| Just Honeymoons  | <a href="mailto:Valerie@justhoneymoons.net">Valerie@justhoneymoons.net</a> | (408) 446-4898 |

**BRIDAL APPAREL:**

|                  |                                                                      |                |
|------------------|----------------------------------------------------------------------|----------------|
| Bella Bridesmaid | <a href="http://www.bellabridesmaid.com">www.bellabridesmaid.com</a> | (408) 399-4649 |
| Tuxedo Junction  | <a href="http://www.tuxedojunction.com">www.tuxedojunction.com</a>   | (408) 871-8003 |

140 South Santa Cruz Avenue Los Gatos, California 95030  
Phone 408.395.7070 [www.tollhousehotel.com](http://www.tollhousehotel.com)