

WEDDING TESTIMONIALS

Lauraine,

Thank you for putting such care into the execution of our reception. Our guests had a wonderful experience and your hard work and attention to detail allowed us all to truly enjoy our night.

You are the best.

Love, Jenny and Germain
2018

Virginia and Lauraine

We are settled back home and wanted to reach out to you send you our love. When we started to plan our wedding, we knew that night would be amazing no matter what. But we couldn't have event expected it to be as perfect as you and the team made it. Our wedding really felt like a fairytale day and we cannot thank you enough. You all made sure to accommodate us in so many ways and your planning was so wonderful. We heard such wonderful compliments from our guests about the food, atmosphere, and staff. We appreciate everything you did for us so much!

Thank you, Kevin and Shelbie
2018

Dear Lauraine

I want to thank you for everything you did to make Charlotte and Devin's wedding a night to remember. I cannot begin to tell you the texts, calls, and emails I have received telling me how much fun was had. It certainly could not have been possible without your orchestrations. Char and Devin had a wonderful time themselves which in my mind speaks volumes.

Warmly, Jean Davis
Mother of the Bride 2018

Hi Virginia

I know it is extremely late, but Hamilton and I wanted to write and thank you from the bottom of our hearts for making our rehearsal dinner so extraordinary. From the very first time we met with you and you showed us the space, you have been an absolute pleasure to work with. You answered every question and covered every detail, and everything turned out amazing. We really couldn't have been happier, and we are so, so glad we had our rehearsal dinner at the Cliff House. It has always been a special place to us, and now it is even more special. We look forward to returning and reminiscing about the fantastic evening you made possible. Thank you for everything. You are a Rockstar party planner

With Love, Sasha and Hamilton
2018

Dear Virginia and Lauraine

Thank you both so much for being a part of our wedding and helping out on our big day. Ryan and I both really appreciated all of your efforts, professionalism, and dedication to our event. We loved working with you and enjoyed every single minute at the Cliff House, from our first email contact to the menu tasting to the wedding. We are so glad everything worked out smoothly that day and thanks to your organization and we definitely hope we can see you again in the future.

Thanks again and have a great 2018
Fefe and Ryan
2018

Cliff House Event Vendors

Disc Jockey



Niall Stevenson
415-699-6048

niall@fourleafent.com

Florist



Roxane Rockwell
415-752-2480

Sf-houseofflowers.com, houseofflowers6040@att.net

Baker



Gabrielle Feuersinger
Cakecoquette.com
415-641-0200

Photographer



Sasha Yevelev
415-763-5063

info@sashaphotography.com

COCKTAIL INFORMATION

CLIFF HOUSE BEVERAGE PACKAGES

All beverage packages begin after the ceremony, or at the reception start time. There will be a last call at the bar 30 minutes prior to the contracted end time. If the event is extended past the hours included, please see additional charges below. The bar package is limited to one red wine and one white wine choice per event.

BEVERAGE PACKAGE ONE

\$42.00 PER PERSON

THIS PACKAGE INCLUDES HOSTED WINE, BEER, NON-ALCOHOLIC BEVERAGES

WINE OPTIONS:

BALLETTO PINOT GRIGIO
FERRARI CARANO FUME BLANC
BERINGER CHARDONNAY
BERINGER MERLOT
FLOR DE CAMPO PINOT NOIR
MURPHY GOODE ZINFANDEL
CHATEAU ST JEAN CABERNET
BERINGER CABERNET

Additional hours will be \$9.00 per person

\$4.00 per child package

BEVERAGE PACKAGE TWO

\$50.00 PER PERSON

THIS PACKAGE INCLUDES A HOSTED WELL BAR, WINE, BEER, AND NON-ALCOHOLIC BEVERAGES

WELL BAR OFFERINGS:

SKYY VODKA, JOSE CUERVO TRADITIONALE TEQUILA, GORDONS GIN J&B
SCOTCH, KORBEL BRANDY, MT. GAY SILVER RUM, JIM BEAM BOURBON

WINE OPTIONS:

GROTH SAUVIGNON BLANC
STERLING CHARDONNAY
LA CREMA CHARDONNAY
J. LOHR MERLOT
STERLING MERLOT
FOPPIANO PETITE SYRAH
BALLETTO PINOT NOIR
STERLING CABERNET

** Additional hours will be \$11.00 per person **

\$4.00 per child package

BEVERAGE PACKAGE THREE

\$58.00 PER PERSON

**THIS PACKAGE INCLUDES A HOSTED PREMIUM BAR, WINE, BEER,
AND NON-ALCOHOLIC BEVERAGES**

PREMIUM BAR OFFERINGS:

**KETEL ONE VODKA, CAZADORES REPOSADO TEQUILA, BEEFEATER'S GIN
JOHNNY WALKER RED SCOTCH, KORBEL BRANDY, MOUNT GAY BLACK BARREL RUM, JACK
DANIELS BOURBON**

WINE OPTIONS:

**CLIFF LEDE SAUVIGNON BLANC
SONOMA CUTRER CHARDONNAY
SCHUG CHARDONNAY
LA CREMA PINOT NOIR
KENWOOD MERLOT
SEGHEISIO ZINFANDEL
B SIDE CABERNET**

****Additional hours will be \$13.00 per person****

\$4.00 per child package

ALL PACKAGES INCLUDE THE FOLLOWING:

BEER: HEINEKEN, CORONA, BUD LITE, ANCHOR STEAM

**NON-ALCOHOLIC BEVERAGES: COKE, DIET COKE, SPRITE, GINGERALE, ORANGE JUICE,
APPLE JUICE, CRANBERRY JUICE**

(CHILDREN WILL BE CHARGED \$25.00 PER CHILD, EXTRA HOURS \$4.00 EA)

****SHOTS ARE NOT INCLUDED IN THE HOSTED BAR PACKAGES****

CHAMPAGNE TOAST

GLORIA FERRER CHAMPAGNE \$12.00 PER PERSON

ROEDERER CHAMPAGNE \$15.00 PER PERSON

SCHRAMSBERG \$18.00 PER PERSON

**BAR CHARGED BASED ON CONSUMPTION
BEVERAGES ARE CHARGED ON A PER DRINK BASIS.**

The bar is limited to one red wine and one white wine choice per event.

**OPTIONS FOR THE BAR INCLUDE;
HOSTING ALL BEVERAGES
HOSTING SPECIFIC BEVERAGES WITH A CASH BAR FOR ALL DRINKS NOT HOSTED
CHARGING FOR ALL DRINKS CONSUMED**

****ONLY ITEMS THAT ARE HOSTED WILL BE APPLIED TO THE FOOD AND BEVERAGE MINIMUM. ****

WELL BAR \$10.00 PER DRINK

These include:

Skyy Vodka
Jose Cuervo Tradicional Silver
Bombay London Dry Gin
Cutty Sark Scotch
Korbel Brandy Mount
Gay Silver Rum Jim
Beam Bourbon

PREMIUM BAR \$12.00 PER DRINK

These include: Ketel One

Vodka Herradura Silver
Tequila Bombay Sapphire
Gin J&B Scotch
Korbel Brandy
Mount Gay Black Barrel Rum
Jack Daniel's Whiskey

BEER

HEINEKEN, CORONA, AND ANCHOR STEAM \$9.00
BUD LITE \$8.00

NON-ALCOHOLIC SELECTIONS:

Soft Drinks \$5.00

COKE, DIET COKE, SPRITE, GINGERALE

Juice \$6.00

ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE

Pellegrino \$10.00 per bottle

COFFEE URN \$200.00

FRESHLY BREWED HOT COFFEE, DECAFFINATED COFFEE AND HOT
TEA

***CORKAGE IS \$25.00 PER 750 ml BOTTLE AND IS NOT APPLIED TO THE
FOOD AND BEVERAGE MINIMUM**

***NO LIQUOR OR BEER MAY BE BROUGHT ONTO THE CLIFF HOUSE
PROPERTY BY CLIENT**

Banquet Wine List

BOTTLE LIST

***Due to the nature of the wine industry, changes and availability of some wines may occur with or without notice. There is a corkage fee for any wine or champagne brought in to the Cliff House and this amount is not applied to the food and beverage minimum**

Sparkling Wine

GLORIA FERRER Brut, Sonoma County	38.00
ROEDERER ESTATE, Anderson Valley	45.00
SCHRAMSBERG, Blanc de Blancs	63.00

Sauvignon Blanc

FERRARI CARANO, Sonoma County	38.00
GROTH, Napa Valley	43.00

Chardonnay

BERINGER, Founders Estate, California	33.00
SCHUG, Carneros	48.00
STERLING, Central Coast	34.00
SONOMA CUTRER, Sonoma County	41.00
MACROSTIE, Sonoma Coast	46.00
CHALK HILL, Sonoma Coast	46.00
ROMBAUER, Carneros	78.00

Riesling

KENDALL JACKSON, Vintner's Resv., California	27.00
SEA GLASS, Monterey	29.00

Gewurztraminer

HUSCH, Anderson Valley	27.00
GUNDLACH BUNDSCHU, Sonoma Coast	33.00

Pinot Grigio / Pinot Blanc

KENWOOD, California, White Zinfandel	25.00
BALLETTO, Russian River Valley Pinot Gris	29.00
J WINERY, California, Pinot Gris	42.00

Pinot Noir

MEIOMI, Santa Barbara	38.00
FLOR DE CAMPO, Central Coast	39.00
LA CREMA, Sonoma Coast	46.00
BELLETTO, Russian River Valley	46.00

Merlot

BERINGER, Central Coast	33.00
J LOHR "Los Osos", Paso Robles	39.00
KENWOOD, Jack London Vineyard, Sonoma	42.00
STAGS LEAP WINERY, Napa Valley	60.00

Syrah

QUPE, Central Coast	37.00
COPAIN, Mendocino County	44.00

Zinfandel

MURPHY GOODE, Sonoma County	34.00
PEACHY CANYON, Paso Robles	41.00
SEGHESSIO, Sonoma County	47.00
HOOK & LADDER, Russian River Valley	51.00

Cabernet Sauvignon

BERINGER, Founders Estate, California	33.00
STERLING, Central Coast	34.00
CHATEAU ST. JEAN, California	34.00
B SIDE, Napa Valley	45.00
LOUIS MARTINI, Napa Valley	73.00
JORDAN, Napa Valley	118.00

COLD HORS D'OEUVRES

Priced per 50 Pieces

Marinated Ahi Tuna "Poke Style" on crisp Won Ton	\$250
Middle Eastern Hummus with Lemon and Garlic on Lavash	\$175
Chilled Jumbo Prawns with Cliff House Cocktail Sauce	\$250
Apples, Blue Cheese and Pecans on Belgian Endive	\$175
Pacific Oysters on the Half Shell, choice of Horseradish Cocktail or Mignonette Sauce	\$250
Mini Shrimp Tostadas with Avocado Salsa	\$200
House-made Authentic Bruschetta	\$175
Blackened Beef Tenderloin on Garlic Crouton with Caramelized Onion and a Horseradish Cream	\$250

HOT HORS D'OEUVRES

Priced per 50 Pieces

Chili Crusted Crispy Calamari	\$200
Herb Marinated Roasted Lamb Chop	\$250
New Orleans Cajun Seasoned Prawns on Skewer	\$250
Phyllo Triangles with Spinach and Feta Cheese	\$175
Thai Chicken Skewers with Spicy Peanut Sauce	\$200
House-made Prawn and Pork Pot Stickers	\$200
Dungeness Crab "Melt" on Grilled Sourdough with Sonoma Jack Cheese	\$200
Jumbo Prawns wrapped in Bacon Baked with Honey Sauce	\$250
Spiced Potato Samosas with Cilantro Chutney	\$200
Miniature Dungeness Crab Cakes with Roasted Red Pepper Aioli	\$225

Our Signature Displays

Serves 50 guests

Domestic & Imported Cheese	\$450	Mirrored Smoked Salmon Display	\$500
Brie, Dill Havarti, Gouda, served on mirror garnished with fruit		With miniature bagels, onions, capers, cream cheese	
Artisan Cheese Mirror	\$500	CARVING STATIONS	
Variety of Handcrafted Cheeses, Dried Fruit, Toasted Lavash		(Price Includes Cost of Carver)	
Decorated Mirror of Seasonal Fruit	\$400	To be carved and served with St. Francis rolls:	
Seasonal Market Selection		Roasted Tom Turkey with Dijon Mustard & Mayonnaise	\$300
Vegetable Crudité	\$300	Honey Mustard Glazed Baked Ham	\$300
With assorted dips		Whole New York	\$450
DESSERT STATION	\$14.00 per person	Whole Roasted Filet Mignon (Two Filets)	\$800
Assorted French Pastries, Miniature Cupcakes, Chocolate Mousse			
(Assorted Cookies can be added at \$5.00 per person)			

BANQUET MENUS

*Please choose two entrees for your guests and note that you will be charged for the higher priced menu for all of your guests. A seasonal vegetarian ravioli is available as a third option upon request.

*All entrees served with warm sourdough bread and butter. Freshly Brewed Hot Coffee and Hot Tea are included in all menus.

Banquet Entrée Course:

Choose Two

Oven Roasted Breast of Chicken \$55.00

Chardonnay Tarragon Cream Sauce

Yukon Roasted Potatoes, Fresh Market Vegetables

Porcini Dusted Salmon \$59.00

Fresh Herb Polenta, Braised Spinach,
Mushroom Port Sauce

Maple Leaf Farm Roast Duck Breast \$62.00

Pomegranate Jus, All Spice Scented Sweet Potatoes

Fresh Market Vegetables

Grilled Filet Mignon with Shallot Crust \$68.00

Sauce Bordelaise, Roasted Garlic and Chive Mashed Potatoes

Creamed Spinach

Pistachio Crusted Rack of Lamb \$75.00

Mushroom Risotto, Port Sauce, Fresh Market Vegetables

Petit Filet Mignon and Lobster Tail \$75.00

Sauce Bordelaise and Rosemary Layered Potatoes

Fresh Market Vegetables

Banquet First Course:

Choose One

Assorted Sonoma Baby Greens

Goat Cheese Crostini, Red Wine Shallot Vinaigrette

Baby Arugula and Shaved Fennel Salad

Imported Reggiano Parmesan, Extra Virgin Olive Oil, Lemon Dressing, Candied Walnuts

Shaved Kale Salad

Burnt Orange Vinaigrette, Sriracha Cashews, Dates, Ricotta Salata Cheese

Baby Spinach Salad

Toasted Pine Nuts, Ricotta Salata Cheese, Bacon, Tomatoes, Balsamic Vinaigrette

Belgian Endive Salad with Maytag Blue Cheese

Caramelized Pecans, Chervil and Green Apples, Walnut Oil Vinaigrette

Traditional French Onion Soup

Topped with Melted Gruyere Cheese

Famous Cliff House Clam Chowder

For \$10.00 more per person you may offer:

Dungeness Crab Cake

Spicy Tropical Salsa and Citrus Slaw

Fresh Dungeness Crab Bisque

Puff Pastry Dome

Banquet Dessert Course:

Choose One

Cocoa Dusted Chocolate Marquis

Fine Swiss Chocolate Mousse, Raspberry Coulis

Tres Leches Bread Pudding

Cinnamon Grand Marnier Anglaise

Classic Tahitian Vanilla Crème Brulee

Lemon Shortbread Cookie

Classic Tiramisu

Espresso Anglaise, Chocolate Covered Coffee Bean

Chocolate Shavings

Triple Chocolate Mousse Cake

White & Dark Chocolate Mousse, Chocolate Fudge Cake

Raspberry Coulis, Chocolate Garnish

There is a \$4.00 per person Cake Cutting Fee and we will waive the Cake Cutting Fee if you waive the Dessert above.

The cake cutting fee is not applied to the food and beverage minimum

TERRACE ROOM SEATED EVENT

- Terrace Room Maximum Capacity for a seated event is 120 guests or 12 tables of 10 guests.
- Two entrée choices may be offered. The host will be charged for the highest priced menu. All guests will be served the same first course and dessert course, the entrees being pre-ordered at least ten days prior to the event. With this option, a breakdown of entrée choices is required, and the host must provide indicators, clearly noting with each guest has preordered. (See below)



ANNA KUPERBERG PHOTOGRAPHY

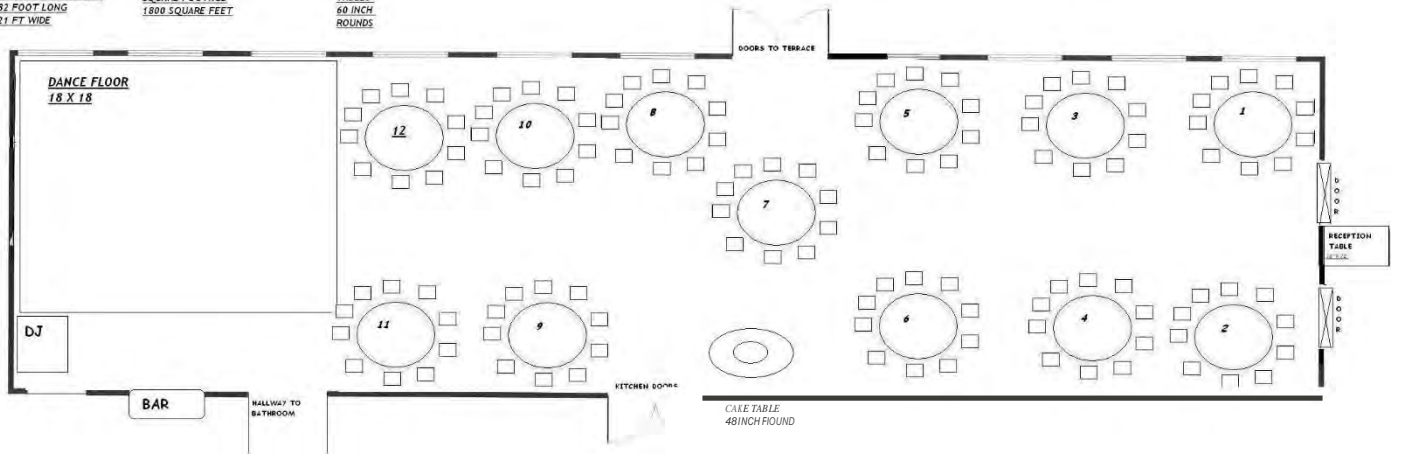
ANNA KUPERBERG PHOTOGRAPHY

- A seasonal vegetarian ravioli can be offered as a third option at the same price.
- A children's meal is available for children 12 years of age and younger at \$35.00 per child. Options include Chicken Strips and French Fries or a Simple Pasta with Cheese.
- A vendor meal of a Cheeseburger and French fries can be offered at \$40.00.

ROOM MEASUREMENTS
82 FOOT LONG
21 FT WIDE

SQUARE FOOTAGE
1800 SQUARE FEET

TABLES
60 INCH
ROUNDS



CLIFF HOUSE BUFFET MENU

Buffet Menu One \$70.00 (choose two entrees below)

Buffet Menu Two \$80.00 (choose three entrees below)

Hot Entrée Choices

- Marinated Breast of Chicken in Chardonnay and Fresh Tarragon Cream Sauce
- Roasted Pork Loin with Apple Cider Glaze, Braised Red Cabbage, Fresh Apple Compote
 - Seafood Paella with Mussels, Prawns, Andouille Sausage and Saffron Rice
 - Marinated London Broil with Bordelaise Sauce
 - Grilled Salmon Filets, Tropical Fruit Salsa
 - Vegetarian Ravioli

SALAD SELECTIONS

CHOOSE FOUR

Shaved Kale Salad, Burnt Orange Vinaigrette, Sriracha Cashews, Dates, Ricotta Salata Cheese

Fingerling Potato and Piquillo Pepper Salad, Mustard Caper Vinaigrette

Orzo Salad with Grilled Radicchio, Fresh Basil, Ricotta Salata Cheese & Toasted Pine Nuts

Smoked Prawn, Fennel, Wasabi Caviar and Pasta Salad

Seasonal Salads

Greek Salad with Tomatoes, Cucumbers, Red Onions, Feta Cheese, Kalamata Olives (S)

Asparagus Salad, Orange Sesame Vinaigrette (S)

Brentwood Corn, Tomato and Farro Salad (S)

Panzanella Salad, Heirloom Sonoma Grown Tomatoes, Toasted Focaccia Croutons, Aged Balsamic Vinaigrette (S)

THE FOLLOWING ITEMS ARE INCLUDED IN THE BUFFET OFFERING:

Fresh Fruit Display

Imported and Domestic Cheese

Herb Roasted Potatoes

Hot Seasonal Vegetables

San Francisco Sourdough Bread

Dessert Buffet

Assorted French Pastries, Miniature Cupcakes & Chocolate Mousse

(Freshly Baked Cookies Can Be Added for \$5.00 Per Person)

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

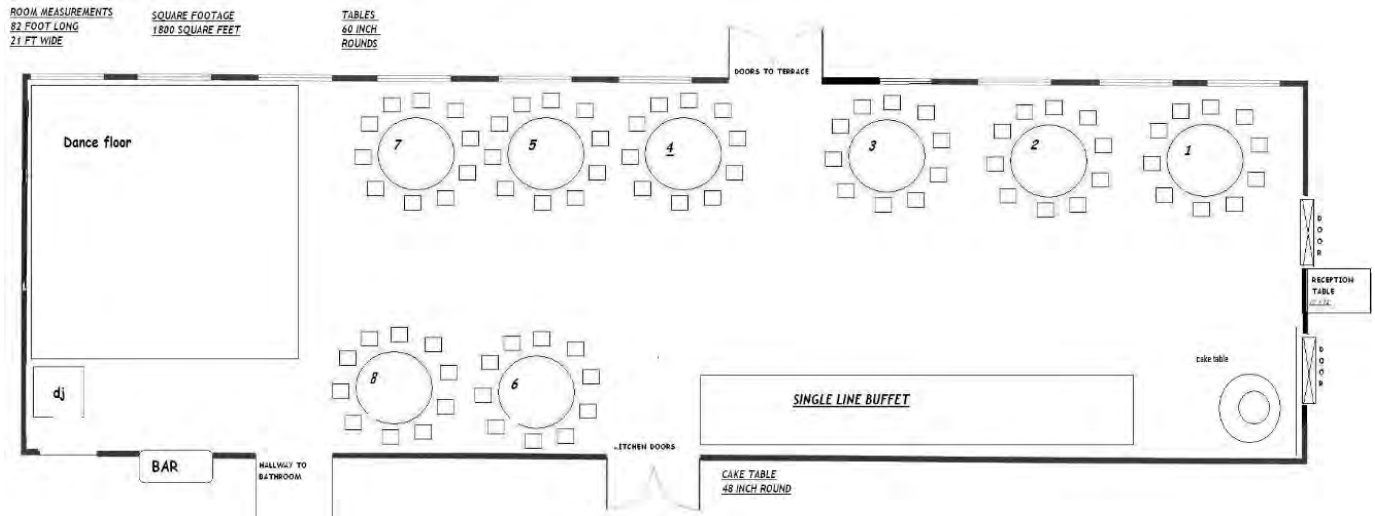
(Children 12 years old and under are ½ price)

Available for parties of 80 guests maximum

(S) These salads are seasonal and are subject to change

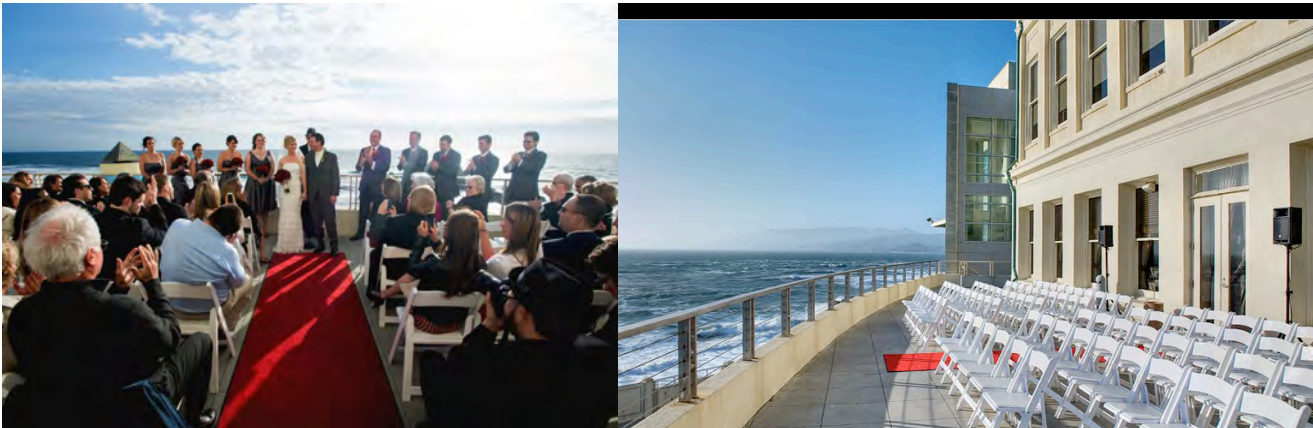
BUFFET SEATING

- There is an 80-person maximum for the buffet option with 8 tables of 10 guests each per table.
- Any Musicians or DJ's must work within the space limitations if a buffet is chosen.
- Guests will be invited up to the buffet table by table for the buffet service.



GENERAL INFORMATION

1. The Terrace Room is available for Private Parties, Special Events, and Meetings.
2. A food and beverage minimum applies to all events that range from \$4000.00 to \$10,000.00 depending on time of day and date.
3. Prices do not include 8.50% tax and 20% service charge and are subject to change without notice.
4. There is no room charge for three to four hours depending on food and beverage minimum.
5. The client may extend the event at \$700.00 (plus tax) for the first hour, an additional \$1200.00 (plus tax) for the second hour, and an additional \$1700.00 (plus tax) for the third hour.
6. The client must confirm the extended hours at least four weeks prior to the event.
7. There is a \$500.00 maintenance set up and breakdown fee.
8. A dance floor is available at \$600.00. The dance floor is 15' x 15 and will be set in the south corner of the room only.
9. A ceremony package is available at \$1000.00. The ceremony will be held on our outdoor terrace (weather permitting). This includes set up and breakdown of up to 120 white folding chairs, a red-carpet runner (facing west only), an additional 30 minutes in the room with no room charge, and a manager on duty to help with the ceremony. The guests must access the terrace for their ceremony through the private terrace doors. (The ceremony must be moved inside the Terrace Room if there is rain or if the wind is too strong. Please note the room must be set for the reception and your guests can take their seats at their tables. The procession will enter from the main entrance, and the ceremony will take place on the dance floor area).



10. The Cliff House must provide all food. Our insurance carrier does not allow outside food with the exception of a cake from a licensed and insured bakery. There is a \$4.00 per slice cake cutting fee that can be waived if the client waives the dessert option in the prefixed menus.
11. The Cliff House requires full payment of estimated cost of the event eight weeks prior to the event date. Any additional payments must be made the night of the event by credit card or cash only.
12. Corkage fee is \$25 per 750ml bottle of wine brought in. **Corkage is not applied to the food and beverage minimum.**
13. No other liquor or beer can be brought in to the Cliff House
14. Daytime events must conclude by 4:00pm. Last call is at 3:30 and last song at 3:40pm. Guests must be exiting room by 4:00pm for the evening event set up at 4pm.
15. Overtime fee will be charged should the room not be cleared by the contracted end time. Automatic charges of \$500.00 plus tax for each 30 minutes beyond contracted time.

16. Evening events will begin at 6pm. There will be a last call announcement made 30 minutes prior to conclusion of the event. Last song announcement is. 20 minutes prior. Guests must leave by contracted time. If the room is not cleared the contract end time, you will be charged \$500.00 plus tax overtime fee for each additional 30 minutes.
17. To reserve the Terrace Room, a deposit of \$4000.00 is required, which will be applied to your final bill the deposit secures the room for the date and time of the event. The deposit is non-refundable.
18. Guests who are offering a Buffet option must provide a final headcount ten day prior to the event.
19. Guests offering a seated dinner must provide a breakdown of each entrée ordered ten days prior to the event. All guests will receive the same first course and last course and the entrees must be pre-ordered with indicators in the form of a place card showing clearly what each guest has pre-ordered. This will insure the pre-ordered counts will match the night of the event. This can be in the form of a colored dot or letter on a place card.
20. If guest fails to provide entrée counts prior to the event they will automatically be charged \$10.00 per guest to cover the cost of additional food that must be ordered, and cost of loss of food not consumed.
21. All items brought into the Terrace Room must be taken out of the Terrace Room at the end of the event. The Cliff House will not store items for pick up at a later time.
22. Items that are rented by an outside company must be dropped off and set up by the rental company the day of the event and taken away at the conclusion of the event. Client must get Cliff House's permission to bring in rental items from an outside vendor with the exception of DJ, Florist, and Baker. The Cliff House cannot store items brought in by rental companies under any circumstances.
23. A satellite bar is available at \$500.00 provided there is space in the terrace room or on the terrace, weather permitting. This bar will offer beer, wine, and nonalcoholic beverages only.
24. The Cliff House is not responsible for lost or stolen items.
25. A Banquet Manager will oversee the entire function.
26. Valet Parking is available for \$10.00 per car from 5pm on. This service is offered by California Parking.

Virginia Casey and Lauraine Edir

Cliff House Banquet Department

415-666-4027

virginia@cliffhouse.com

lauraine@cliffhouse.com

Fax: 415-386-4225

-Vendor Compliance List

Please take this information to your vendor booking appointments so there are no issues the day of your special event.

- Florist
 - o Florist may deliver 1.5 hours prior to event start time
 - o We will not accept long, tall, top heavy floral centerpieces (see examples below)
 - Due to padded tables, these centerpieces will fall over



- o All centerpieces and floral arrangements must come to the Cliff House completed and ready to set at tables.
 - We will not allow florist to use the Cliff House space for production
 - o If any items are to be returned to the florist, the guests who contracted the florist must take all items with them at the conclusion of the evening.
 - o Florist may pull up into the white zone the day of the event, and enter the white door to the left of the palm trees and take the elevator down to floor one. Please check in with the Manager on duty (or a server) to confirm you may go into the room.
-
- DJ
 - o DJ's may arrive 2 hours prior to the start time of an event
 - o The Cliff House does not provide any sound equipment.
 - o DJ must tape down any cords that cross walkways or hallways.
 - o Cliff House will provide a four-foot table for the DJ if needed.
 - o The DJ may pull up into the white zone the day of the event, and enter the white door to the left of the palm trees and take the elevator down to floor one. Please check in with the Manager on duty (or a server) to confirm you may go into the room.
 - o Please confirm timeline and announcements with your DJ prior to your event.
-
- Baker
 - o Baker may arrive 1.5 hours prior to the event start time.

- o The cake may not be dropped off earlier as we will not be liable for the cake or the setup of the cake
- o There will be a table set and ready by that time for cake set up.
- o The Cake must be set up by the baker.
- o Please ask the baker to leave a cake box when delivering cake.
- o Cupcakes
 - The same directions apply above
 - The cupcake baker must set up all cupcakes as the Cliff House Staff will not be able to do this.
 - If your baker cannot do this for you, please have a planner or friend arrive early to do this for your event.

- Miscellaneous vendors

Any items being rented and brought onto the Cliff House property must be cleared by the Banquet staff prior to contracting with vendor.

- o Photo booth
 - Please confirm the size of the photo booth with the Cliff House Manager prior to signing contracts.
 - Please make sure you have checked that the photo booth can fit in the Terrace Room prior to signing contracts.
 - Photo booth contact may arrive 1.5 hours prior for set up
- o Chair covers
 - If you rent chair covers, please note that the vendor must have their staff put the chair covers on and tie bows if you have them.
 - They may arrive two hours prior to event start time for set up
 - Chair covers must be picked up at the conclusion of the event.
- o Linen
 - Linen may be dropped off a day prior if needed and picked up the day after if needed.
 - Please make sure you give the Cliff House manager your order, so they can check linen in the day it arrives.
 - Make sure you clearly note where each type of linen will go.
- o Chairs
 - If you decide to rent chairs, you must have them dropped off the day of the event at 4pm and picked up at the conclusion of the event. NO EXCEPTIONS.

The Cliff House now offers Gold Chiavari Chairs for \$8.00 per chair with a white cushion, and high bar tables with white or black linen for \$30.00 per table

