

Hello!

We are so excited to have the opportunity to cook for your Wedding Celebration!

Below are some questions and prompts for you to get creative and inspired. Your notes will help our kitchen team curate the tasting Menu.

While we do our best to accommodate as much as we can, the tasting is meant as a confidence building. Our hope is you leave trusting that The Sequoia Kitchen will prepare a wonderful meal. [@thesequoiakitchen](#)

Wedding Date _____

Guest count estimate for _____

KNOWN Allergies (circle) GF V VEG DF Peanuts

No Pork No Beef No Poultry No Fish other _____

Notes:

*GF guests while we can accommodate this request please know persons with this allergy in the severe category should bring their own meals if they are highly sensitive.

Any **NO** Foods? (tomatoes, olives, spices, etc.)

- 1.
- 2.
- 3.
- 4.
- 5.

Please use the sample menus to let us know what you may like to taste

The Sequoia Kitchen catering is \$115 to \$130 per person.
{ \$115 per person includes 3 appetizers, 1 Starter, 1 Salad, 2 Entrees, 1 Starch, 1 Vegetarian,
Floor Manager with Service set-up to clean-up }

Appetizers

(list any that you might be curious about)

Salads [typically served plated]

*if you have strong feelings about what type of nut and cheese please insert info

Sides

Entree Two Mains and a Vegetarian option

Themed Menus to Welcome your Guests

Sometimes it's easier to select a themed menu

click: [Welcome Dinner_Menu Grilling](#) California Grillin' - WEST COAST is known for "Santa Maria" style bbq tri tip & since we are located in the "salad bowl" capital of the world, local & organic produce enhances all our offerings.

click: [Welcome Dinner_Menu Mexican](#) Mexican inspired - we can do elaborate taco spreads, tamales, mexican rice; all homemade & with matching decor.

click: [Welcome Dinner_Menu Mediterranean](#) From Italian, Greek, Turkey to Israeli inspired - so authentic, it was written up in the [New York Times!](#)

click: [Welcome Dinner_Menu Bavarian](#) A bride asked to high-light her family tradition. It went so well, it's now an offering.

Other themes or styles of menus? Do you have a favorite dish or theme that could be unique to your love story? If so, please share.

Reception Dessert!

\$15 per person {The Sequoia Kitchen's dessert bar, coffee, tea, service, cake cutting & serveware}

Would you like Sequoia to do the desserts or will you bring in a traditional wedding cake? What are your favorites that we can taste? We can do a cutting cake even if you select our Dessert Bar!

Somes Ideas: Mini mason jar pies , Key lime mini jars, Strawberry Shortcake with fresh whipped cream, Chocolate strawberries, Cookies, Mini fruit tarts, Flourless Chocolate Torte. Really, we can do any desserts you'd like.

Wedding Day: Have you made any of these choices?
Sequoia has various decor type items that we would like to include.
Knowing your color palette and vision helps us know what to use.

Decor direction: Formal? Natural? Rustic? Woodland? Farm?

Color Palette: _____

Metal Palette: Copper?, Silvers? Golds? Rosegolds?

Will you include any family or cultural traditions?

Will you plan do any self-made, craft decor items?

Will you bring a special cake/pie cutting service items or will you use Sequoia's?

Table Assignments: How would you like them displayed? Sequoia has a large board that can be used with your printed table assignments.

Do you want a Sweetheart Table? Head Table?

Rentals: Your tabletop rental items are included with the catering [yay!] You can take some time to peruse the Alexis Party Rental [website](#) ; what do you like for plates, silverware and glassware? Diane will do a starter order with your preferences. Sequoia has round tables, if you are considering Farm Tables, let's get those on a rental order now.

Extra Meals: Vendors? Kids?

HELPFUL TIPS & INFO

Self Cooking: If you are wanting to do a diy meal while you are onsite -- the lodge kitchen is available. It has a working oven/stove/microwave, refrigerator and freezer. Please understand self-cooking also means self-clean up; keep it simple and easy for your clean up. Paper products are advised.

BYO Flowers: Some couples like to arrange the table flowers. If you need a place to organize flowers on Friday, we can set up a spot inside the lodge "back of the house". Just let us know!

Sequoia's Commercial Kitchen: We are not allowed to have non-employees inside our commercial kitchen zone -- nor, the commercial freezer, nor using our pots and pans/knives/trays/etc. City health ordinances and liability. Sequoia is not able to store cakes or any flowers or any client related items in our commercial fridge.

Beverages: Remember that you will bring your wine, beer & champagne or have it delivered. There is no corkage fee. You may also want to bring non-alcoholic drinks.

Sequoia Hosted Bar Package: You bring the wine, beer, champagne & non-alcoholic beverages & we will setup and ice down your beverages in the event location; please have it delivered to where it is to be consumed. A note about kegs: if you use kegs, do rent a "jockey-box" so that the service is streamlined. We can not move kegs them around as they are too heavy. Please remember that you'll have to organize their return.

Cake Cutting: When The Sequoia Kitchen is catering, we include cake service at no additional cost.