

CASS HOUSE WEDDING INFORMATION

Thank you for your interest in the Cass House for your wedding venue!

Weddings at the Cass House are intimate gatherings, with family and friends assembled together in a beautiful setting to celebrate on your special day. It is important to us that your wedding be a distinct reflection of you and your fiancé; therefore, we work to custom tailor our services to your unique needs.

Our focus is on allowing you, your family, and your guests to relax and truly savor the occasion.

In order to help you plan a memorable and stress-free event, we supply the stunning backdrop, seasonally inspired cuisine, and skilled service so that you can fully enjoy the festivities. Our meticulously landscaped gardens, separate reception site with fully-equipped, professional outdoor kitchen (including a wood fire pizza oven), and luxurious guest rooms provide a seamless foundation on which to build your perfect day.

Onsite coordination is available for the day of your wedding, or you may choose an offsite coordinator, either way we will work with you to make your wedding a success.

Please don't hesitate to call or email us if you have questions.

Sincerely,

Grace Lorenzen
General Manager/ Owner

RATES & POLICIES

Capacity:

Outdoor ceremony & reception: 120

Indoor reception or rehearsal dinner: 34

Wedding Season:

- May through October
- Average temperatures range from 63 to 70 degrees (very low chance of rain). The warmest months on average are September and October.

Grounds Fee & Rentals:

- \$2500 for both the ceremony and reception
- *includes event coordination assistance, set up and breakdown, access to the grounds for the rehearsal ceremony, exclusive access to the grounds from 11am-11pm on the day of the wedding.*
- \$35 per person for all rentals (an estimate for tent, heaters, china, glassware, silverware, tables, chairs, linens, string lighting, dance floor, etc.)

Accommodations:

- 5 guest rooms, 1 one bedroom cottage (2 night booking of all accommodations required)
- Rates vary depending on the date, a group discount will always be applied.
- *rates include a wine & cheese tasting during the rehearsal ceremony, 2 bottles of champagne for the wedding party, and breakfast (up to 10 extra guests may join you for breakfast for \$15 per person)*

Reception:

- Family Style 3 course dinner: \$48 per person minimum
- *\$3,000 food and beverage minimum to book out the restaurant*
- Wedding cake & petit fours, \$6 per person. Cake cutting for off site cake: \$2 per person.
- Beverage: Beer & Wine only (no liquor).

Event Policies/ Deposits:

- We will provide one assistant for the rehearsal, ceremony coordination, and general set up. We require the use of an event coordinator or contact person to oversee details that we are not responsible for (such as vendor coordination, pre-wedding planning, decor, etc.)
- A non-refundable deposit of \$500 is required to reserve the date. The remainder of the site fee must be paid 30 days prior to the event date. A 20% food & beverage deposit is required 2 weeks in advance, along with a confirmed & final head count.
- We do not allow outside food or beverages.
- Above food and beverage prices do not include tax or gratuity.

SAMPLE WEDDING MENU

passed appetizers

FRIED SHISHITO PEPPERS
SOFT SHELL CRAB FRITTERS
LOCAL ALBACORE SASHIMI, WASABI, PONZU
SUCKLING PIG DUMPLINGS
MARKET MELON CONSOMME, MINT
ALLIUM BISQUE, BLACK TRUFFLE

wood fired pizzas

MARGHERITA & ROMANO

family style dinner

HEIRLOOM TOMATO SALAD
ARUGULA, FETA, BASIL, HERB CROUTONS
BRAISED MISHIMA RANCH WAGYU BEEF, BRAISE JUS
GRILLED RADICCHIO
GARLIC-HERB ROASTED NEW POTATOES
CAULIFLOWER-PARMESAN GRATIN

dessert

APPLE BUTTER CAKE WITH BUTTERCREAM & CARAMEL
GINGER PATES DE FRUITS, LAVENDER DARK CHOCOLATE TRUFFLES, CREAM PUFFS

beverages

LEMONADE, LAVENDER & VANILLA DRY SODAS
FIRESTONE DOUBLE BARREL ALE
SORELLE BRONCA PROSECCO
TABLAS CREEK PATELIN BLANC & COTES ROUGES

This is a sample menu only, the chef will write a custom menu with you at least one month prior to your wedding date. The majority of Cass House event ingredients including produce and proteins are sourced from local farms, artisans, and our gardens. When necessary, we outsource on a regional or state wide level only to producers who share our sustainable perspective. Thank you for helping to support our local artisan foods and farming community.

VENDOR RECOMMENDATIONS

MUSIC

JEFFERY PETERS, GUITARIST (805.473.9214)

ELIZABETH VUKMANIC, HAPIST (805.801.4535)

BILL GAINES AUDIO- DJS AND SOUND SYSTEM RENTALS (805.545.8366)

KRAMER ENTERTAINMENT (WWW.KRAMERDJS.COM, 805.544.9900)

RED SKUNK JAZZ BAND (WWW.REDSKUNKBAND.COM)

PHOTOGRAPHERS/ VIDEOGRAPHERS

JEN RODRIGUEZ (WWW.JEN-RODRIGUEZ.COM)

CAMERON INGALLS (WWW.CAMERONINGALLS.COM)

ASHLEY BLAKE (WWW.ABLAKEPHOTOGRAPHY.COM)

JAY C WINTER (WWW.JAYCWINTER.COM) - ALSO DOES PHOTO BOOTH RENTALS

KEN KIENOW (WWW.KENKIENOW.COM, 805.441.4660)

CANA VIDEO PRODUCTIONS (WWW.CANAVP.COM)

OFFICIANTS

BARBARA KOENIG (805.489.0710) / MIKE METCALF (805.835.8660)

FLORISTS

FLUID BLOOM (805.784.0415) / APRIL FLOWERS (805.541.8787)

LAUREL WHITE (WWW.ADORNMENTSFLOWERS.COM) – ALSO DOES EVENT DESIGN

COORDINATORS

EVENTS REDEFINED (JONNELL & NIKI, 805.550.7363)

RENTALS

UNLIMITED EVENTS (805.237.1109)

INVITATIONS

PAPER SKY (PAPERSKYSTORE.COM, 805.545.9940)

HAIR & MAKEUP

TIGER LILY SALON (WWW.TIGERLILYSALONSLO.COM)

MELANIE MULVANEY- BLADE RUNNER SALON (WWW.MELANIEMULVANEY.COM)

DÉCOR/ FAVORS

RIGHT DIRECTIONS WOODEN SIGNS.COM- CUSTOM RUSTIC SIGNS

BROWN BUTTER COOKIES.COM- NEXT DOOR TO THE CASS HOUSE (805.995.2076)