

THE HISTORIC SANTA MARIA INN

Est 1917

WHERE LOVE MEETS LEGACY...

& MEMORIES LAST A LIFETIME.



www.santamariainn.com

WELCOME TO THE HISTORIC SANTA MARIA INN

Since 1917, the Historic Santa Maria Inn has been a treasured destination for life's most meaningful celebrations on California's Central Coast. With timeless architecture, romantic settings, and warm hospitality, the Inn offers the perfect backdrop for weddings and quinceañeras of every size. From intimate gatherings to grand receptions, our spaces are designed to bring your vision to life with elegance and charm.

From exchanging vows in our picturesque gardens to making a grand entrance into the Santa Maria Ballroom, every moment at the Inn carries its own unique character. Whether it's the beginning of forever or a milestone celebration, our historic ambiance and attentive service create an unforgettable setting filled with beauty and tradition.

Our team will guide you through every detail — from personalized menus to thoughtful room layouts — ensuring your wedding or quinceañera is seamless, meaningful, and truly unforgettable

What We Offer

- Multiple venues for ceremonies, receptions, and quinceañera traditions — accommodating up to 300 guests
- Elegant ballrooms and outdoor spaces blending historic charm with timeless style
- Full catering and private bar service tailored to your menu preferences
- Audiovisual options for music, slideshows, grand entrances, and heartfelt toasts
- Honeymoon suite for the newlyweds or a luxurious suite for the quinceañera honoree, plus comfortable guest rooms for family and friends at discounted rates
- Complimentary parking and a central location near local wineries, coastal attractions, and the beauty of California's Central Coast

EVENTS TEAM



MARKO MENDEZ

CATERING MANAGER

 T: 805-346-7952

 CATERING@SANTAMARIAINN.COM

Marko has been with the Historic Santa Maria Inn for over two years and oversees the day-to-day execution of all catered events. He works closely with couples and families on menu planning, service flow, and event logistics, and is present for almost every event to oversee operations. Marko collaborates directly with our banquet captain and experienced banquet team to ensure every detail comes together smoothly. He is known for his strong attention to detail and the pride he takes in the overall execution of each celebration.

AUDREY BUSTAMANTE

DIRECTOR OF SALES

805-346-7900 

SALESDIRECTOR@SANTAMARIAINN.COM 

Audrey works directly with larger events and conferences, assists with weddings and quinceañeras, and supports couples and families throughout the planning process. Audrey began her catering career in 2021 and brings an organized, detail-driven approach to event coordination. She has planned and supported events of up to 380 guests and assists with wedding logistics, planning support, and guest room accommodations and room blocks.



Together, Marko and Audrey work collaboratively to ensure every celebration is carefully planned and beautifully executed, from the first conversation to the final moments of your celebration.

We look forward to being part of such a meaningful milestone.

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ALL INCLUSIVE

Reception Amenities

Take the stress out of planning by wrapping all the essentials into one. From the setup of your event to dining, drinks, and thoughtful services, we provide the key details so you can focus on enjoying your special day.

- Full Setup and Teardown
- Tables, Chairs, and Linens
- Complimentary Honeymoon Suite for the Couple OR Suite for the Guest of Honor (Quinceañera)
- Customizable Buffet or Plated Dinner Options
- Coffee, Tea, and Water Service
- Professional Banquet Staff for Attentive Setup, Service, and Cleanup
- Standard Centerpieces Provided by the Hotel
- Glassware, Silverware, and China
- Champagne or Apple Cider Toast
- Cake Cutting Services
- Discounted Room Block for Family & Friends
- Private Spaces to Prepare for Your Special Day

PATIO FOUNTAIN



ROUNDS OF 10 - 90 GUESTS

THEATER SETTING - 130 GUESTS

Ceremony	\$1,600
Reception	\$1,800
Reception Package	\$3,000

OPEN-AIR SPACES FOR EVERY OCCASION

From elegant wedding ceremonies to vibrant quinceañera receptions, our outdoor venues offer the perfect blend of charm and versatility. The Patio provides a romantic oasis ideal for intimate "I do's" or smaller celebrations, while The Gardens offers a spacious setting for grand receptions, lively dancing, and unforgettable moments under the Central Coast sky.

THE GARDENS



PLEASE NOTE: DANCE FLOOR NOT INCLUDED FOR GARDEN EVENTS; OUTSIDE VENDOR REQUIRED.

Ceremony	\$2,200
Reception	\$2,400
Reception Package	\$4,200

ROUNDS OF 10 - 300 GUESTS

THEATER SETTING - 300 GUESTS

INDOOR VERSATILITY

These two indoor spaces offer our most versatile layouts — perfect for weddings, quinceañeras, and milestone celebrations. Designed with comfort and elegance in mind, each room provides a timeless backdrop that can be transformed to match your unique vision.

SANTA MARIA

\$1,800

ROUNDS OF 10 - 180 GUESTS

◦ CURRENTLY
UNAVAILABLE
FOR BOOKING

ROUNDS OF 10 - 90 GUESTS

KENT

\$1,000

INCLUDES HISTORICAL HALLWAY

SMALL SPACES, BIG MOMENTS

Included with your venue fee, these private rooms are perfect for getting ready before the celebration — whether it's a bride with her bridal party or a quinceañera with her court.

RANCHERO

Ranchero Room offers a private retreat just steps from the Patio Fountain, with direct access to the Bar Patio so you and your party can enjoy a drink before the celebration. Blending casual elegance with convenience, it's an ideal space for brides to get ready with their bridal party or for quinceañeras to share special moments with their damas before making a grand entrance.



PRIME MINISTER

Prime Minister Room provides an intimate and cozy setting for final preparations. With its private atmosphere and window overlooking the patio, the bride can enjoy a quiet moment while watching guests arrive for the ceremony. It's perfect for touch-ups, sharing time with family, or gathering with your court before stepping into the spotlight of your wedding or quinceañera celebration.

AUDIO VISUAL

Dance Floor Relocation or Removal (Santa Maria Room Only)	\$150.00	Screen	\$20.00
Piano with Bench (not available for Cabanas or outdoor spaces)	\$60.00	LCD Projector	\$100.00
Chair Covers (per chair) (white or black)	\$3.00	Microphone	20.00
Corkage Fee Per Bottle	\$14.00	Flip Chart with Markers	\$20.00
Corkage Fee Per Magnum	\$20.00	Additional Flip Chart Pad	\$20.00
Carving Station	\$100.00	Dry Erase Board with Markers	\$15.00
		Easel	\$10.00
		PA System	\$50.00

A LA CARTE

Canned Assorted Soft Drinks	\$2.50/each	Freshly Brewed Regular Coffee	\$50.00/gallon
2 Liter Sodas	\$6.00/each	Freshly Brewed Decaf Coffee	\$50.00/gallon
Coke, Diet Coke, Dr. Pepper, Sprite		Hot Water with Assorted Tazo Teas	\$15.00/gallon
Yogurt Parfait	\$4.00/each	Chilled Orange Juice	\$18.00/pitcher
Assorted Muffins and Danish	\$24.00/dozen	Iced Tea	\$15.00/gallon
Bagels with Cream Cheese	\$24.00/dozen	Pink Lemonade	\$15.00/gallon
Assorted Freshly Baked Cookies	\$22.00/dozen	Fruit Punch	\$15.00/gallon
Assorted Freshly Baked Brownies	\$22.00/dozen		
Housemade Large Pizzas	\$20.00/each		
Pepperoni, Cheese			
Supreme \$5/additional			

HORS D'OEUVRES & COCKTAIL PLATTERS



RATES LISTED DO NOT INCLUDE CALIFORNIA SALES TAX OF
8.75% AND A SERVICE CHARGE OF 20%. PRICES SUBJECT TO
CHANGE.

FIRST IMPRESSIONS DONE RIGHT

Our selection of hors d'oeuvres is ideal for cocktail hours, receptions, mixers, and networking events. Choose from a variety of hot and cold options, served buffet-style or tray passed.

All selections are priced per dozen & require a 3 dozen minimum order. Hors d'oeuvres can be tray-passed for an additional \$25/per server



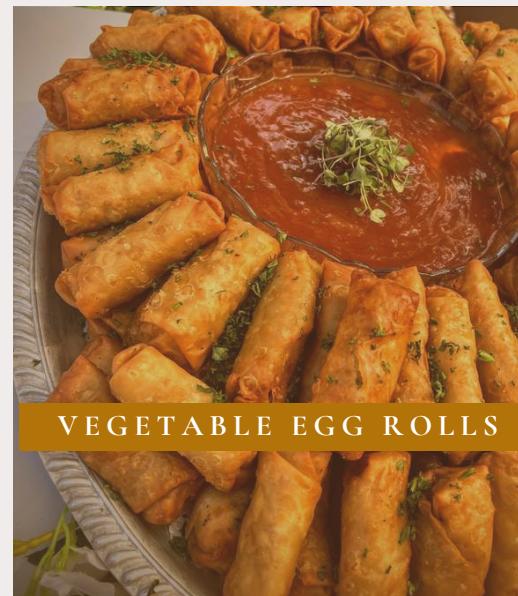
AVOCADO CUCUMBER BITES

COLD HORS D'OEUVRES

California Rolls	\$33/dozen
Asparagus Wrapped in Prosciutto	\$33/dozen
Shrimp & Mango Salsa in Endive Spear	\$37/dozen
Tomato Bruschetta with Basil Pesto & Balsamic Glaze	\$37/dozen
Rosette of Smoked Salmon with Capers & Cream Cheese	\$35/dozen
Ceviche with Lime and Pico de Gallo with Mini Tostadas	\$35/dozen
Shrimp with Cocktail Sauce & Lemon (*per pound)	\$37/pound
Avocado Cucumber Bites (pictured left)	\$33/dozen

HOT HORS D'OEUVRES

Chicken Tenders with BBQ Sauce, Honey Mustard or Ranch	\$33/dozen
Bacon Wrapped Dates	\$33/dozen
Grilled Shrimp Skewers	\$33/dozen
Teriyaki Chicken or Beef Skewers	\$37/dozen
Bacon Wrapped Jalapenos	\$31/dozen
Meatballs in Mushroom Burgundy Sauce	\$33/dozen
Tempura Vegetables with Soy Dipping Sauce	\$31/dozen
Vegetable Egg Rolls with Sweet & Sour Sauce (pictured right)	\$31/dozen
Buffalo Wings with Ranch or Bleu Cheese	\$31/dozen
Sesame Chicken Bites with Sweet Chili Sauce	\$31/dozen
Vegetarian or Pork Pot Stickers & Thai Sweet Chili Sauce	\$33/dozen



GATHER & GRAZE

Our appetizer platters make it easy to start your event with flavor and flexibility. Crafted for sharing, built for mingling, and always ready when your guests are.

EACH PLATTER FEEDS
APPROXIMATELY 50 GUESTS
PLATTER CANNOT BE TRAY PASSED



INNKEEPERS BOARD

MEDITERRANEAN ANTI PASTO

\$220.00

An Italian-inspired selection of sliced prosciutto and salami, feta and mozzarella cheese, mixed olives, artichoke hearts, pepperoncini, roasted bell peppers, cherry tomatoes, and red onions. A savory and colorful starter perfect for sharing.

INNKEEPERS BOARD

\$230.00

A beautifully arranged selection of premium cured meats and artisan cheeses, paired with seasonal fresh fruit, dried fruit, grapes, and berries. Accompanied by mixed olives, roasted nuts, savory spreads, and an assortment of crisp crackers and breads. Designed for grazing, sharing, and effortless enjoyment—perfect for receptions, meetings, and social gatherings.

HIGH TEA

\$165.00

An assortment of tea sandwiches featuring cucumber with herbed cream cheese, egg with avocado, and roasted vegetables with hummus, served on soft artisan bread. Perfect for or afternoon gatherings.

VEGETABLE CRUDITES

\$165.00

A vibrant medley of grilled Portobello mushrooms, eggplant, zucchini, yellow squash, asparagus, and red bell peppers, finished with a drizzle of balsamic glaze.

SLICED SEASONAL FRUIT

\$200.00

A refreshing assortment of seasonal sliced melon, pineapple, grapes, and fresh berries, beautifully arranged and perfect for any occasion.

BRUSCHETTA

\$210.00

Diced tomatoes, fresh basil, and roasted garlic tossed in olive oil, served atop toasted baguette slices. A classic and flavorful appetizer.

CHIPS AND SALSA

\$135.00

Crisp white corn tortilla chips served with house-made bean dip, guacamole, sour cream, and fresh salsa. A crowd-pleasing favorite for any gathering.

DINNER



RATES LISTED DO NOT INCLUDE CALIFORNIA SALES TAX OF 8.75% AND A SERVICE
CHARGE OF 20%. PRICES SUBJECT TO CHANGE.

FLAVORFUL EVENINGS, EFFORTLESS SERVICE

Whether you're celebrating a wedding or a quinceañera, our dinner entrées provide a beautiful balance of flavor, presentation, and ease. Each entrée is served with a fresh mixed green salad and warm dinner rolls, and your meal includes water, and iced tea.

BEEF & PORK

All beef cooked at MEDIUM temperature



Filet Mignon \$47.00/person

Certified Angus 6 oz. tenderloin, pan-seared, oven-roasted, and topped with blue cheese and caramelized onions. Served with scalloped potatoes, garden peas and glazed carrots — bold, rich, and beautifully composed.

Pork Scallopini \$43.00/person

Tender, thin-sliced pork medallions sautéed with mushrooms and finished in a lemon caper white wine sauce. Served with herbed mashed potatoes, garden peas and glazed baby carrots. A comforting classic with rich, balanced flavor.

Surf & Turf At Market Price

A classic pairing of grilled 6 oz. Certified Angus Beef top sirloin and a tender lobster tail, finished with garlic herb butter. Served with scalloped potatoes, garden peas, and glazed baby carrots

Braised Boneless Short Ribs \$45.00/person

Slow-braised boneless short ribs in a rich red wine reduction, served over garlic Parmesan mashed potatoes with garden peas and glazed baby carrots — tender, flavorful, and indulgently satisfying.

dinner continued

Chicken Forestière \$37.00/person

Boneless chicken breast topped with a rich white mushroom cream sauce. Served with garlic mashed potatoes and garden peas and glazed baby carrots— comforting and elegant.

Chicken Cordon Bleu \$37.00/person

Boneless chicken breast stuffed with ham and Swiss cheese, topped with a creamy Mornay sauce. Served over mashed potatoes with garden peas and glazed baby carrots — a classic, comforting favorite with a refined twist.

Tequila Lime Chicken \$37.00/person

Citrus and tequila—marinated chicken breast, grilled to perfection and served with rice pilaf, charred corn salad, and house-made salsa — bold, zesty, and full of flavor.

Chicken Picatta \$37.00/person

Tender chicken breast, lightly pounded and finished with a white wine, lemon, caper, and parsley sauce. Served over rice pilaf with garden peas and glazed baby carrots — bright, savory, and elegant.

Chicken Parmesan \$37.00/person

Golden breaded chicken breast topped with marinara and melted Parmesan, served over fettuccine with steamed garlic butter broccoli. A comforting classic with a fresh finish.



LEMON BUTTER SCALLOPS



CHICKEN PICATTA

SEAFOOD & VEGETARIAN

Grilled Salmon \$44.00/person

Fresh salmon fillet, perfectly grilled and served with rice pilaf, garden peas, and glazed baby carrots. Finished with a bright lemon caper butter sauce — light, elegant, and full of flavor.

Creamy Tuscan Salmon \$44.00/person

Pan-seared salmon fillet simmered in a creamy garlic sauce with sun-dried tomatoes, baby spinach, and fresh herbs. Served with rice pilaf, garden peas, and glazed baby carrots — rich, savory, and indulgently balanced.

Pan-Seared Swordfish \$40.00/person

Citrus and tequila-marinated chicken breast, grilled to perfection and served with rice pilaf, charred corn salad, and house-made salsa — bold, zesty, and full of flavor.

Lemon Butter Scallops \$42.00/person

Tender sea scallops, pan-seared and finished in a lemon butter sauce with sautéed garlic. Served with rice pilaf, garden peas, and glazed baby carrots — light, elegant, and full of coastal flavor.

Eggplant Parmigiana \$34.00/person



Lightly breaded eggplant slices layered with marinara sauce and melted mozzarella, baked to perfection and served over a bed of pasta. A classic Italian-inspired vegetarian favorite.

Portobello Wellington \$36.00/person



Marinated portobello cap wrapped in flaky puff pastry with sautéed spinach, mushrooms, white rice, and Parmesan cheese. A rich, savory vegetarian entrée with timeless elegance.

DESSERT SELECTION **\$3/PERSON**

Limit of Two Selections Per Event



OPTIONS AVAILABLE !

Single dessert selections will be tray-passed. If two selections are chosen, they will be presented on a dessert station.

- Chocolate Layer Cake
- Carrot Cake
- Apple Pie
- German Chocolate

- Banana Cake
- Strawberry Shortcake
- Lemon and Cream Shortcake
- Assorted Cookies and Brownies

30-person minimum required for all buffets.

All choices include dinner rolls, water, your choice of iced tea or pink lemonade and dessert

SANTA MARIA BBQ | \$44/person

Mixed field green salad bar with cherry tomatoes, cucumbers, carrots, mushrooms, with ranch, Italian, and balsamic salad dressing. Potato salad, mixed sauteed vegetables, pinquito beans, corn, BBQ chicken (bone-in), Tri-Tip, garlic bread, and fresh salsa.



ITALIAN BUFFET | \$40/person

Caesar Salad, Cherry Tomato and Mozzarella Salad, Mixed Sautéed Vegetables, Rotini Pasta. Served with Marinara and Alfredo Sauces and Garlic Bread.

Your Choice of Two Entrees:

Chicken Parmesan with Tomato Sauce and Mozzarella Cheese, Beef Bolognese, Chicken Fettuccine Alfredo with Mushroom and Broccoli, Eggplant Parmesan (additional \$1), Tuscan Salmon (additional \$2) or Vegetable Lasagna



MEXICAN BUFFET | \$40/person

Your Choice of Cactus Salad or Street Corn Salad. Includes Refried Beans and Spanish Rice, Warm Corn and Flour Tortillas, Fresh Guacamole, Salsa and Sour Cream and Cheese Enchiladas

Your Choice of Two Entrees:

Tequila Lime Chicken, Chicken or Steak Fajitas, Shrimp Fajitas add \$1 per person, Beef Birria add \$2 per person, Tacos Al Pastor or Chicken (add Asada \$2 per person)

MEXICAN BUFFET ENHANCEMENTS

For a more authentic touch, iced tea or lemonade may be substituted with traditional Jamaica or Horchata agua frescas. Dessert options may include churros, arroz con leche, fresas con crema, or mini wedding cookies

INNKEEPERS BUFFET

30-person minimum required for all buffets.

All choices include water and your choice of iced tea or lemonade.

DELUXE SALAD BAR INCLUDED

Choose two of the Following Lettuce Choices :

Mixed Greens, Romaine, Arugula or Baby Spinach

Served with Cherry Tomatoes, Cucumbers, Carrots, Kalamata Olives, Mushrooms, Hard Boiled Eggs, Bacon Bits, Croutons, Bleu Cheese and Cheddar Cheese with Ranch, Italian and Balsamic Dressing

CHOOSE ONE VEGETABLE SIDE

Mixed Sautéed Vegetables, Green Beans Almandine, Lemon Butter Asparagus, Roasted Brussel Sprouts, Steamed Broccoli or Honey Glazed Carrots

CHOOSE TWO SIDE SALADS

Potato Salad, Tomato Mozzarella Salad, Antipasto Salad, Broccoli Salad, or Fresh Fruit Salad

CHOOSE ONE STARCH SIDE

Mashed Potatoes, Garlic Roasted Rosemary New Potatoes, Rice Pilaf, Red Roasted Potatoes with Asparagus Tips, Scalloped Potatoes

SELECT EITHER TWO OR THREE ENTRÉES

\$46 per person for Two Entrees or \$51 per person for Three Entrees

- Chicken Forestière
- Chicken Cordon Bleu
- Tuscan Salmon
- Pan-Seared Swordfish
- Pork Scallopini
- Sliced Steak with Mushrooms & Onions
- Santa Maria Tri-Tip
- Filet Mignon (+\$5 per Person)
- Fire Roasted Prime Rib (+\$3 per Person/Carving Station Optional)

BAR SERVICES

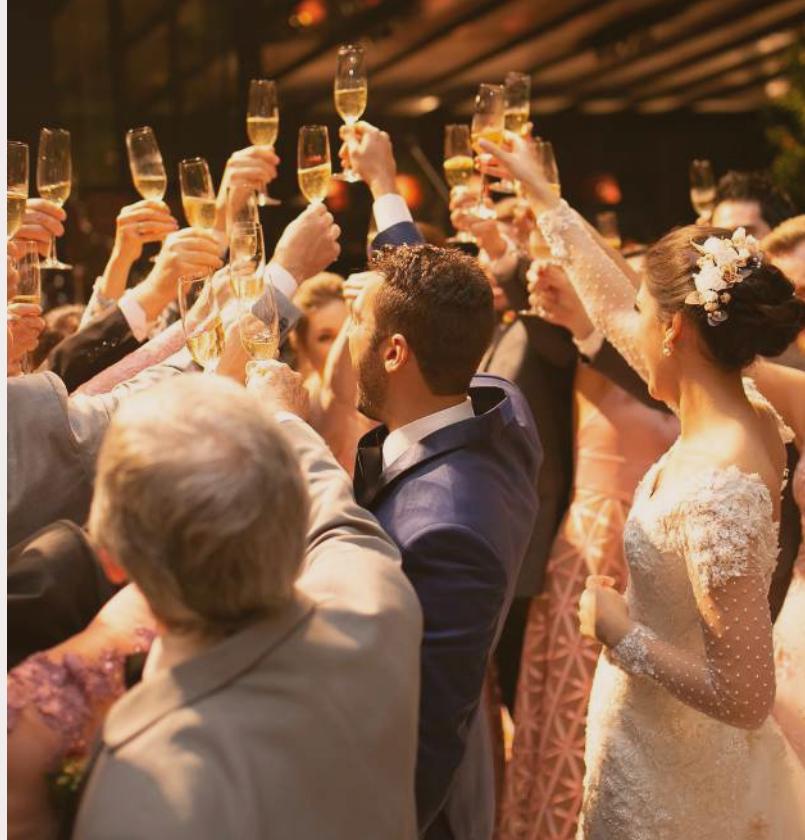
Raise a Glass, Responsibly

We offer flexible bar service options to suit your event's style — from casual celebrations to elegant receptions.

Bar Options:

- Hosted or No-Host Bar
- Full Bar or Beer & Wine Only
- Signature Cocktails Available
- Champagne Toasts Available

Bartender fee of \$35/hour applies 2-hour minimums are required.



SECURITY REQUIREMENTS

\$35/HOUR PER GUARD

One guard required per 50 guests

To ensure the safety of all guests, events with bar service or large attendance require hotel-contracted security.



Let us handle the arrangements — all charges will be added to your final invoice.

GENERAL INFORMATION

Thank you for considering the Historic Santa Maria Inn for your special event. Our team is committed to helping you create a memorable experience filled with hospitality, charm, and ease from start to finish.

DEPOSIT & PAYMENT INFORMATION

To officially reserve your date, a non-refundable deposit equal to the venue rental or labor fee is due at booking. Final Balance Due – No later than 5 days prior to the event. Cancellation and refund policies are outlined in your event contract.

ADDITIONAL DETAILS TO NOTE:

- A 20% service charge and 8.75% state tax apply to all food and beverage costs.
- All Saturday events require a \$3,000 minimum.
- Rental of the Santa Maria ballroom is based on a 6-hour period.
- Early access to the venue space is based on availability and not guaranteed.
- No outside catering
- Ceremonial cakes and candy tables are welcome with prior approval.
- Buffet service is limited to 90 minutes for food safety.
- Guest counts are due 5 days prior and cannot be reduced after submission.
- Events must end by 10:00 PM. After-hours fee of \$200/hour apply for extensions. All events must conclude at 12:00AM. No exceptions.
- Use of glitter, confetti, or fog machines is prohibited and subject to a cleaning fee of \$500.

CONTACT & NEXT STEPS

For more information or to schedule a walk-through, please contact:

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