



Weddings

at 888



INTERCONTINENTAL.  
SAN FRANCISCO



InterContinental San Francisco  
888 Howard Street, San Francisco, CA 94103  
[InterContinentalSanFrancisco.com](http://InterContinentalSanFrancisco.com), (415) 616-6500



## *Your Big Day*

Congratulations on Your Engagement!  
We know this is an exciting time and appreciate you considering us to be a part of your special day.

Our commitment is serious.  
We strive to work with you every step of the way to ensure that your wedding reflects your own personal style from start to finish.

Our vow is sincere.  
The end result will be nothing short of spectacular, so you can savor the magical moments.

Our promise is simple.  
That you feel that your entire wedding experience is Intimate, Ideal & Iconic.

Sincerely,  
Your InterContinental San Francisco Wedding Team

# Pacific Terrace



# Grand Ballroom & InterContinental Ballroom



# Moscone Room & Terrace



# The Cocktail Hour

## Hors d'Oeuvres

*Tray-Passed or Reception Display  
Offered with White Glove Service  
Banquet Staff to pass Red/White Wine and Mineral Water  
House or Premium Brand Hosted Bar*



### Cold Hors d'Oeuvres

- Marin County Brie Crostini ✓
- Sonoma Goat Cheese, Brioche, Fruit Chutney ✓
- Wild Mushroom, Roasted Garlic Crostini, EVO ✓
- Prosciutto Di Parma, Asparagus Spear, Basil Cream 🌿
- Deviled Eggs, Capers, Crispy Bacon 🌿
- Chili Shrimp, English Cucumber Round
- Steamed Yukon Gold Potato, Smoked Salmon Caviar 🌿
- Seafood Ceviche: Scallops, Red Snapper, Serrano Pepper Lime, Cilantro 🌿
- Seared Ahi Tuna, Soba Noodles, Soy Vinaigrette
- Smoked Duck Breast, Fig Spread, Camembert, Micro Arugula, Brioche
- Beef Carpaccio, Cipriani Dressing, Micro Arugula 🌿

### Hot Hors d'Oeuvres

- Achiote Grilled Chicken, Oaxaca Cheese Quesadilla, Cilantro Lime Sour Cream
- Stuffed Cremini Cap, Pancetta Shallots, Gruyere Cheese Balsamic Reduction
- Risotto Arancini, Pomodoro Sauce ✓
- Chicken Pot Stickers, Vinegar Scallion Soy Sauce
- Vegetable Spring Rolls, Thai Chili Sauce ✓
- Indian Vegetable Samosa, Tamarind Sauce ✓
- Chard Broil Chicken Satay, Kaffir Lime Coconut 🌿
- Smoked Bacon, Blue Cheese, Wrapped Date 🌿
- Beef Empanadas, Piquillo Pepper Sauce
- Grilled Salmon Satay, Dill Lemon Sauce 🌿
- Mini Beef Wellington, Red Wine Bordelaise
- Sea Scallop Wrapped in Maple Bacon, Lemon Aioli
- Dungeness Crab Cakes, Horse Radish Remoulade
- Jumbo Prawns, Pancetta, Organic Tomato Butter Sauce 🌿



KEY  Vegan  
 Vegetarian  
 Gluten-Free



# The Reception

## Complimentary Reception Décor

- Perimeter LED mood lighting  
(for Grand Ballroom and InterContinental Ballroom)
- Round or Rectangular House Linens  
(Gray/Silver Round Linens and White Napkins)
- Upgraded Table Linens available upon request
- China Dinnerware, Silverware, Glassware
- Table Numbers & Stands
- Three (3) Votive Candles per Table
- Wood Dance Floor
- Black Stage Riser



# The Reception Menu

Using locally sourced and environmentally sustainable ingredients, our Executive Chef and his culinary team will work with you to create the most memorable dining experience for you and your guests. Whether for a two-course plated meal or an elegant buffet dinner, the culinary team will curate a menu comprised of offerings that best suits your preferences.

## DINNER MENU

Offered with White Glove Service

Dinner menus are offered with a two-course minimum, choice of Starter and Entrée. Dinners are served with Signature Rolls, Sweet Creamery Butter, Equator Coffee, Decaffeinated Coffee, Selection of Mighty Leaf Teas.

### First Course

Couple may select one option for all guests

Organic Mixed California Greens 

*Heirloom Cherry Tomatoes, Laura Chenel's Goat Cheese, Toasted Hazelnuts,  
with Raspberry Vinaigrette*

Baby Spinach, Frisee and Upland Cress Salad 

*Mandarin Orange, Pickled Onion, Candy Pecans, Point Reyes Blue Cheese,  
with White Balsamic Vinaigrette*

Wild Arugula Salad 

*Poached Pears, Candied Walnuts, Shaved Manchego Cheese,  
with Raspberry Vinaigrette*

Field Greens, Belgian Endive 

*Heirloom Cherry Tomatoes, Toasted Almond, Golden Raisin,  
with Champagne Vinaigrette*

Hearty Potato Leek Soup 

*Truffle, Chives*

Roasted Butternut Squash 




*Fresh Dill, Pepita Seeds*

French Onion Soup

*Gruyere Croutons*

Lobster Bisque

*Tarragon Crème Fraiche*

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# The Reception Menu

## Main Entree Course

Couple may select two entrée options plus one vegetarian entrée for all guests

### **Fish:**

Pacific Grilled Salmon 

*Charred Corn, Butter Bean Ragout, Micro Greens, Dill Cucumber Sauce*

~

Panko Herb-Crusted Chilean Sea Bass

*Baby Carrots, Brussel Sprouts, Fingerling Potatoes, Lemon Citrus Sauce*

### **Poultry:**

Stuffed Free Range Breast of Chicken

*Manchego Cheese, Spinach, Wild Mushrooms, Smashed Fingerling Potatoes,  
Vegetable Ratatouille, Chicken Demi-Glace*

~

Pistachio Crusted Duck Breast

*Julienne Root Vegetables, Charred Baby Carrots, Asparagus Tips, Pearl Onions,  
& Pomegranate Ginger Sauce*

### **Other Meats:**

Grilled Bone in Kurobuta Pork Chop

*Okinawa Potato Puree, Yellow Carrot, Apple Chutney, Calvados Sauce*

~

Thyme-Dijon Mustard Crusted Rack of Lamb

*Seasonal Vegetable Ratatouille, Sweet Potato Gratin, Rosemary Sauce*

~

Grilled New York Strip Steak

*Garlic Scented Whipped Potatoes, Asparagus, Baby Carrot, Madagascar Green Pepper Sauce*

~




Braised Boneless Beef Short Rib

*Ranch Gordo Beans, Baby Carrots, Braised Sweet Peppers, Sofrito*

~

Grilled Black Angus Filet Mignon

*White and Green Asparagus, Baby Carrots, Scalloped Yukon Potatoes,  
Gorgonzola Butter, Cabernet Reduction*

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# The Reception Menu


## Main Entree Course

Couple may select two entrée options plus one vegetarian entrée for all guests

### Vegetarian:

Roasted Butternut Squash Risotto   
*Green Peas, Carrot & Shaved Truffles*

~


Sweet Pea Ravioli   
*with Roasted Bell Pepper Puree garnish with Micro Mache Salad*

### Duet:

(one choice only)

Grilled All-Natural Chicken Breast & Dungeness Crab Cake  
*Baby Zucchini, Baby Carrot, Herb Roasted Tomato, Truffle Chive Mashed Potato,  
Natural Jus, Mango Citrus sauce*

~

Beef Tenderloin & Butter Poach Lobster Tail   
*Haricot Verts, Baby Rainbow Carrots, Herb Roasted Tomato, Parsnip Puree,  
Cabernet Sauce, Drawn Butter*


~

New York Sirloin & Jumbo Shrimp  
*Baby Rainbow Carrots, White Asparagus, Herb Roasted Tomato, Braised Fennel,  
Potato Gratin, Merlot Sauce & Béarnaise*



KEY

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# Late Night Snacks

## Savory Hors d'Oeuvres

Minimum of 25 pieces per item, subject to 23% service charge and 8.625% sales tax

- Buttermilk Fried Chicken & Waffle Slider, drizzled w/ Chili Agave Syrup \$8
- Breaded Special K Shrimp Shooter/Orange Horseradish Sauce \$10
- Beef Slider, w/ Luce Secret Sauce, Red Onions, Lettuce, Tomato on a Brioche Bun \$9
- Okinawa & Russet Potatoes Fries w/ Sriracha Yuzu Aioli \$8
- Luce Chicken Wings \$9 🌿
- Mac & Cheese \$10
- Soba Noddle Salad, Cucumber, Cabbages, Green Onions, Carrots, Daikon Sprouts w/ Wasabi Sesame Vinaigrette \$8 ✓
- Grilled Lemon Chicken Skewer with Cucumber Yogurt Sauce \$9 🌿
- Mini Gruyere Grilled Cheese Sandwich & Tomato Basil Soup Shooter \$8 ✓
- Cheese Quesadillas with Fresh Tomato Salsa \$8
- Fish or Pork Carnitas Taco with Cilantro, Onions & Tomatillo Salsa \$7



## Sweet Hors d'Oeuvres

Minimum of 25 pieces per item, subject to 23% service charge and 8.625% sales tax

- Chocolate Crème de Pot \$7 ✓
- Chocolate Truffles \$4 ✓
- Ricotta Cheese Cannellini \$7 ✓
- Chocolate Dipped Cheesecake Lollipops \$5 ✓
- Mini Fruit Tart \$5 ✓
- Fresh Fruit Cup with Creamy Vanilla & Toasted Coconut \$5 ✓
- Mexican Wedding Cookies \$5 ✓
- Freshly Baked Cookies \$3 ✓
- Hot Chocolate \$6 ✓





# Intimate Package Pricing

10-50 Guests

## WEDDING PACKAGE 1

Cocktail Hour:

One (1) Hour Soft Bar

Two (2) Tray-Passed Hors d'Oeuvres

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Dinner Reception:

Two (2) Course Pre-Determined

*Entrée: Chicken or Fish*

*Additional \$6 for beef entrée*

*Additional \$12 for duet entrée*

Dinner Wine Tableside Service

"Champagne Toast"

Tableside Coffee/Tea Services

One (1) Hour Soft Bar

(Post-Dinner)

~

Sub-Total: \$130.00++ per Adult

*Total: \$173.69 per Adult*

*(inclusive of 23% service charge & 8.625% CA sales tax)*

## WEDDING PACKAGE 2

Cocktail Hour:

One (1) Hour House Brand Bar

Three (3) Tray-Passed Hors d'Oeuvres

~

Dinner Reception:

Two (2) Course Pre-Determined

*Entrée: Beef, Chicken or Fish*

*Additional \$12 for duet entrée*

Dinner Wine Tableside Service

"Champagne Toast"

Tableside Coffee/Tea Services

Two (2) Hour House Brand Bar

(Post-Dinner)

~

Sub-Total: \$150.00++ per Adult

*Total: \$200.41 per Adult*

*(inclusive of 23% service charge & 8.625% CA sales tax)*



# Ideal Package Pricing

51-100 Guests

## WEDDING PACKAGE 1

Cocktail Hour:

One (1) Hour House Brand Bar  
Three (3) Tray-Passed Hors d'Oeuvres

~

Dinner Reception:

Two (2) Course Pre-Determined  
*Entrée: Chicken or Fish*  
*Additional \$6 for beef entrée*  
*Additional \$12 for duet entrée*

Dinner Wine Tableside Service

"Champagne Toast"

Tableside Coffee/Tea Services

Two (2) Hour House Brand Bar  
(Post-Dinner)

~

Sub-Total: \$150.00++ per Adult  
*Total: \$200.41 per Adult*

*(inclusive of 23% service charge & 8.625% CA sales tax)*

## WEDDING PACKAGE 2

Cocktail Hour:

One (1) Hour Premium Brand Bar  
Four (4) Tray-Passed Hors d'Oeuvres

~

Dinner Reception:

Two (2) Course Pre-Determined  
*Entrée: Chicken or Fish*  
*Additional \$6 for beef entrée*  
*Additional \$12 for duet entrée*

Dinner Wine Tableside Service

"Champagne Toast"

Tableside Coffee/Tea Services

Two (2) Hour Premium Brand Bar  
(Post-Dinner)

~

Sub-Total: \$170.00++ per Adult  
*Total: \$227.13 per Adult*

*(inclusive of 23% service charge & 8.625% CA sales tax)*



# Iconic Package Pricing

100+ Guests

## WEDDING PACKAGE 1

Cocktail Hour:  
One (1) Hour House Brand Bar  
Three (3) Passed Hors d'Oeuvres

~  
Dinner Reception:  
Two (2) Course Pre-Determined  
*Entrée: Chicken or Fish*  
*Additional \$6 for beef entrée*  
*Additional \$12 for duet entrée*

Dinner Wine Tableside Service  
"Champagne Toast"  
Tableside Coffee/Tea Services

Two (2) Hour House Brand Bar

Sub-Total: \$144.00++ per Adult  
*Total: \$192.40 per Adult*  
*(inclusive of 23% service charge*  
*& 8.625% CA sales tax)*

## WEDDING PACKAGE 2

Cocktail Hour:  
One (1) Hour Premium Brand Bar  
Three (3) Passed Hors d'Oeuvres

~  
Dinner Reception:  
Two (2) Course Pre-Determined  
*Entrée: Beef, Chicken or Fish*  
*Additional \$12 for duet entrée*

Dinner Wine Tableside Service  
"Champagne Toast"  
Tableside Coffee/Tea Services

Two (2) Hour Premium Brand Bar

Sub-Total: \$159.00++ per Adult  
*Total: \$212.44 per Adult*  
*(inclusive of 23% service charge*  
*& 8.625% CA sales tax)*

## WEDDING PACKAGE 3

Cocktail Hour:  
One (1) Hour Premium Brand Bar  
Three (3) Passed Hors d'Oeuvres

~  
Dinner Reception:  
Two (2) Course Pre-Determined Duet  
Entrée

Dinner Wine Tableside Service  
"Champagne Toast"  
Tableside Coffee/Tea Services

Two (2) Hour Premium Brand Bar

Sub-Total: \$169.00++ per Adult  
*Total: \$225.80 per Adult*  
*(inclusive of 23% service charge*  
*& 8.625% CA sales tax)*

# Miscellaneous Fees

## **Children's Meals (Ages 3-12 years old)**

Sub-Total: \$45.00++ per Child

*Total: \$60.12 per Child*

*(inclusive of 23% service charge & 8.625% CA Sales Tax)*

## **Vendor Meal (Hot)**

Sub-Total: \$59.00++ per Vendor

*Total: \$78.83 per Vendor*

*(inclusive of 23% service charge & 8.625% CA Sales Tax)*

## **Dinner Enhancement**

Additional \$10.00++ per person for additional soup, salad or dessert.

Special curated dinner menu from Luce, Michelin Star Restaurant and savor modern American cuisine with a global twist. Consistently awarded a Michelin star since 2010.

*(upon request and applicable rates apply)*

## **Beverage Enhancement**

Additional \$5.00++ per person for one tier upgrade on bar packages (house brand to premium / premium to deluxe premium bar package).

## **Labor Fees**

Bartender Fees - \$325.00+tax (Beer, Wine & Liquor)  
per Bartender per three (3) hour shift

Beverage Attendant - \$170.00+tax (Beer & Wine)  
per attendant per two (2) hour shift

Coat Check Attendant- \$250.00 per attendant  
per three (3) hours of service

*Any additional hours will be charged at \$50.00 per hour per bartender/attendant*

## **Parking**

Reduced rate of \$35.00 per car - charged to final bill  
Reduced rate of \$45.00 per car - guests pay own parking

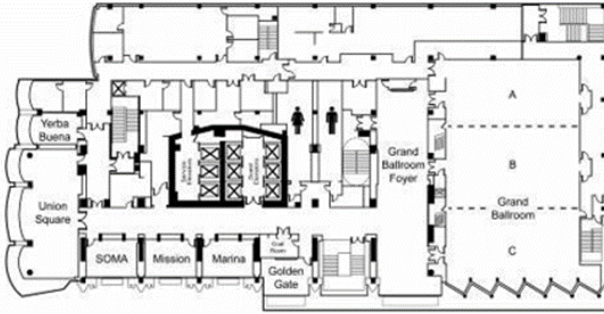
*\*\*\*\*Pricing subject to change without notice*

*++ is subject to service charge and 8.625% sales tax*

# An Unrivaled Setting



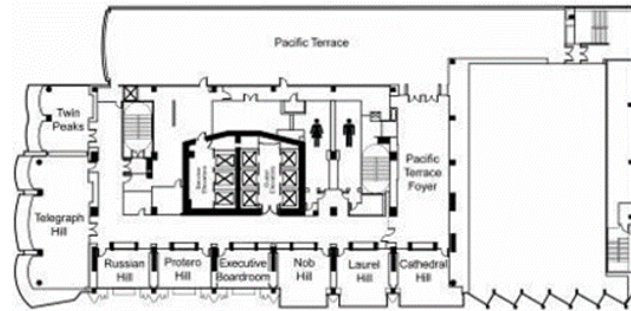
From intimate ceremonies to mid-size ballroom weddings and receptions, the InterContinental offers a legendary setting for your unforgettable wedding celebration.



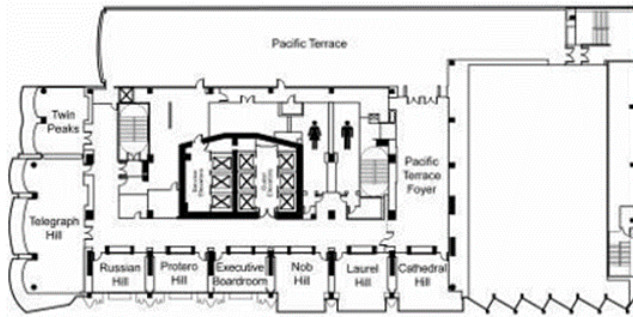
**THIRD FLOOR PLAN**  
HOTEL INTERCONTINENTAL SAN FRANCISCO

Event Space	Square Footage	Capacity: Rounds	Capacity: Rounds + Dance	Capacity: Reception
Grand Ballroom	6,800	500	450	900
Grand Ballroom Foyer	2,350	-	-	270
Union Square	1,577	100	70	150

Event Space	Square Footage	Capacity: Rounds	Capacity: Rounds + Dance	Capacity: Reception
Pacific Terrace	5,406	300	250	600
Pacific Terrace Foyer	1,584	-	-	150
Telegraph Hill	1,577	100	70	150
Twin Peaks	682	40	-	45



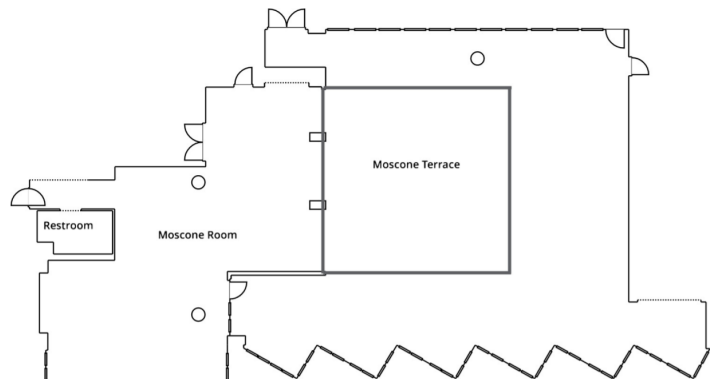
**FOURTH FLOOR PLAN**  
HOTEL INTERCONTINENTAL SAN FRANCISCO



**FOURTH FLOOR PLAN**  
HOTEL INTERCONTINENTAL SAN FRANCISCO

Event Space	Square Footage	Capacity: Rounds	Capacity: Rounds + Dance	Capacity: Reception
InterContinental Ballroom	5,406	380	350	530
InterContinental Ballroom Foyer	2,256	-	-	270
Sutter	1,104	80	50	90
Stockton	476	30	-	30

Event Space	Square Footage	Capacity: Rounds	Capacity: Rounds + Dance	Capacity: Reception
Mosccone Room	1,400	50	30	70
Mosccone Terrace	1,200	60	40	70
Mosccone Room + Terrace	2,600	110	60	150



# Hotel Overview & Accommodations

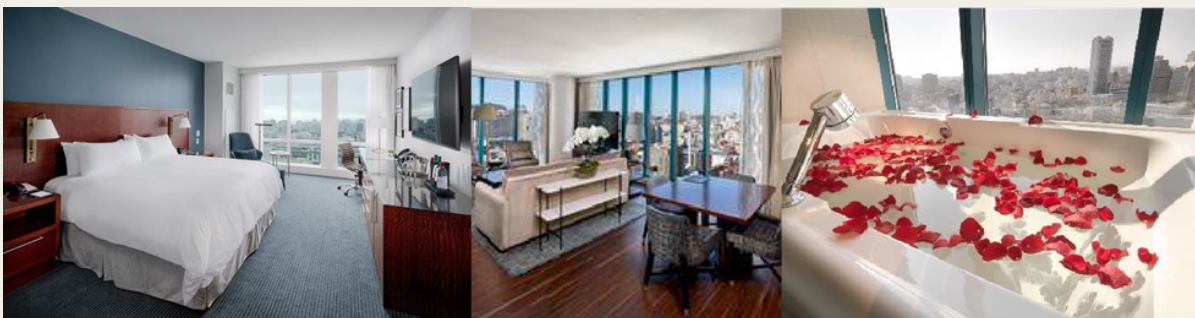
Allow the professional event planners of InterContinental San Francisco to design a magical wedding memory you'll treasure forever. With several flexible San Francisco wedding venues, high-touch planning services, and renowned onsite catering, we'll help you craft the California wedding celebration of your dreams.

## Upscale Accommodations and Services:

- *32 story building with 556 luxury guest rooms with floor to-ceiling windows including 14 suites.*
- *Our guest rooms offer a calming escape from the city with relaxing tones, refined furnishings, and your choice of a plush king-sized bed or two cozy double beds.*
  - *Our roomy One-Bedroom Suites combine calming tones with luxurious fabrics for a truly intimate fee, featuring a seating area with sofa bed and a generously sized marble bathroom.*
    - *Cribs, cots, rollaway beds and choice of foam or feather pillows upon request.*

## In room amenities includes:

- *100% fresh air in guest rooms, hallways, public areas and meeting space – no internal return air is used with help of Merv-13 filters*
  - *LCD television*
  - *Plush bathrobes*
  - *In-room safe*
  - *Coffee maker*
  - *Climate Control*
- *Floor to ceiling windows*
- *Iron & Ironing board*
- *Mini Bar*





# Vendor List

## Entertainment

Denon & Doyle  
(415) 861-5021  
<http://djay.com/>

Spintronix Entertainment  
(510) 326-6158  
<http://spintronix.com/>

Sound in Motion  
(408) 354-4050  
<http://www.soundinmotioneg.com/>

## Florist

Amy Burke Designs  
(650) 728-7234  
<http://amyburkedesigns.com/>

Branch out Florals  
(415) 254-4799  
<http://www.branchoutflowers.com/>

Chelsea Events & Floral Design  
(415) 310-4430  
<http://www.chelseabowman.com/>

Erica Rose Design  
(510) 326-9352  
<http://www.ericarosedesign.com/>

Flowers by Edgar  
(408) 836-1605  
<http://flowersbyedgar.com/>

Jane's Roses  
(415) 773-0777  
<http://flowersdeliverysanfrancisco.com/>

Natalini Flowers  
(415) 503-1690  
<http://nataliniflowersbycrispy.com/>

Ornamento  
(415) 772-9191  
<http://ornamento.com/>

Soulflower Floral Design  
(415) 971-8507  
<http://soulflowersf.com/>

Supinere Floral Couture  
(415) 806-1348  
<http://supinere.com/>

The Flower House  
(925) 960-1375  
<http://www.theflowerhouse.com/>

The Petal Company  
(925) 249-0008  
<http://www.thepetalco.com/>

## Hair and Makeup

Color Story  
(626) 524-0563  
<http://www.colorstorybycrystal.com/>

Fresh Face Makeup  
(415) 689-5795  
<http://www.freshfacemakeup.com/>

Pins and Curls  
(415) 225-2066  
<http://www.pins-and-curls.com/>

Professional Makeup Artistry  
(925) 240-3360  
<http://www.professionalmakeupartistry.com/>

Sarah E. Hyde  
(415) 383-4720  
<http://www.sarahhyde.com/>

Wow Pretty  
(415) 871-5512  
<http://www.wowpretty.com/index.shtml>

## Invitations and Calligraphy

The Aerialist Press  
(510) 520-6749  
<http://www.theaerialistpress.com/>

Barbara Callow Calligraphy  
(415) 928-3303  
<http://barbaracallow.com/>

## Rentals

Classic Party Rentals  
(650) 652-0300  
<https://classicpartyrentals.com/>

Good Events  
(510) 244-7921  
<https://goodevents.com/>

Napa Valley Linens  
(925) 459-0414  
<https://www.nvlinens.com/>

Standard Party Rentals  
(510) 970-9827  
<http://www.standardpartyrentals.com>

Stuart Event Rentals  
(408) 856-3232  
<http://www.stuartrental.com/>

## Photographers

Brian MacStay Photography  
(925) 348-8856  
<http://brianmacstayphotography.com/>

Bowerbird Photography  
(415) 312-8545  
<http://bowerbirdphotography.com/>

Chrisman Studios  
(415) 741-1433  
<http://www.chrismanstudios.com/>

Clane Gessel Photography  
(206) 650-1030  
<http://clanegessel.com/>

Custock Photography  
(925) 331-0742  
<http://www.custockphotography.com/>

JC Page Photography  
(415) 412-5597  
<http://jcpagephotography.com/>

Jasmine Lee Photography  
(415) 987-0921  
<http://jasmineleephotography.com/index3/>

Jay Tsai Photography  
(650) 386-3999  
<http://www.jaytsaiphotography.com/>

Jeza Photography  
(415) 305-0811  
<http://www.jezaphoto.com/>

Michelle Walker Photography  
(415) 235-5400  
<http://www.michellewalker.com/>

Milou & Olin Photography  
(415) 513-5761  
<http://www.milouandolin.com/>

Rhee Bevere Photography  
(408) 369-1783  
<http://www.rheebevere.com/>

# Wedding Planners

A Day Like No Other  
(415) 425-7574  
<http://www.daylikenoother.com/>

Caitlin Arnold Weddings & Events  
(650) 229-8616  
<http://www.caitlinarnoldevents.com/>

Hilary Marie Events+Design  
(480) 238-3083  
[www.hilarymarie.com](http://www.hilarymarie.com)

A Touch of Grace Events  
(415) 717-866  
<http://www.atouchofgrace.biz/>

Chloe Alise Events  
(361) 935-0765  
[www.chloealise.com](http://www.chloealise.com)

Jenni Grubba Events  
(608) 609-5797  
[www.jennigrubba.com](http://www.jennigrubba.com)

A Monique Affair  
(510) 334-3752  
<http://www.amoniqueaffair.com/>

Dream a Little Dream Events  
(415) 641-1124  
[www.dreamalittledreamevents.com](http://www.dreamalittledreamevents.com)

JL Events  
(510) 371-5309  
[www.jl-events.com](http://www.jl-events.com)

About Joy Events  
(415) 971-6204  
[www.aboutjoyevents.com](http://www.aboutjoyevents.com)

Dreams on a Dime  
(415) 264-2764  
<http://www.dreamsonadime.com/>

K. Saw Weddings  
(650) 270-0299  
[www.ksawweddings.com](http://www.ksawweddings.com)

Alicia K. Designs  
(415) 590-2828  
<http://www.aliciakdesigns.com/>

Erica Events  
(415) 683-0447  
<http://www.ericaevents.com/>

Mandy Scott Events  
(415) 441-5973  
<http://www.mandyscott.com/>

Anais Event Planning and Design  
(415) 275-4776  
[www.anaisevents.com](http://www.anaisevents.com)

Events by the Bay  
(415) 794-6704  
[www.eventsbythebay.com](http://www.eventsbythebay.com)

Make It Happen!  
(209) 895-4598  
<http://makeithappenweddings.com/>

Any Occasion  
(415) 717-1199  
<http://anyoccasion.us>

Everything Pink and Champagne  
(650) 704-2260  
[www.everythingandpinkchampagne.com](http://www.everythingandpinkchampagne.com)

Plan to be Wowed  
(925) 399-2411  
<https://plantobewowed.com/>

Ashley Smith Events  
(415) 246-4729  
[www.ashleysmithevents.com](http://www.ashleysmithevents.com)

Extraordinary Weddings and Events  
(707) 486-2500  
[www.extraordinary-weddings.com](http://www.extraordinary-weddings.com)

Taneva Events  
(408) 624-7022  
[www.tanevaevents.com](http://www.tanevaevents.com)

Belle Journee Wedding & Event Design  
(650) 427-0373  
[www.bellejourneeweddings.com](http://www.bellejourneeweddings.com)

Exquisite Weddings & Events  
(877) 630-4071  
[www.exquisiteweddingsevents.com](http://www.exquisiteweddingsevents.com)

Tosca Productions  
(650) 992-1211  
[www.toscaproductions.com](http://www.toscaproductions.com)

The Big Day (of)  
(415) 676-1859  
[www.thebigdayof.com](http://www.thebigdayof.com)

F. Duncan Reyes Events  
(415) 794-4117  
<http://www.duncanreyesevents.com/>

Vibrant Events  
(415) 613-3778  
[www.vibrantevents.net](http://www.vibrantevents.net)

BOHEME Events  
(415) 261-8086  
[www.boheme-events.com](http://www.boheme-events.com)

Glow Event Design  
(415) 967-0553  
<http://www.gloweventdesign.com/>

Zena Weddings and Events  
(323) 749-9362  
[www.zenaweddingsandevents.com](http://www.zenaweddingsandevents.com)





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