VENDOR LIST

CATERING AND EVENT PLANNING

***Please note we require your **caterer** to be picked from one of our preferred caterers List ***
See last page of this document for Catering Policies

EVNTWRKS | Lauren Sullivan | (510) 984-1340 |www.evntwrks.com
Full Event Planning and Design Services

Eviaire Events | Owner: Tanisha Bonnette | 650-281-7355 | http://www.eviaireevents.com
Full Event Planning and Design Services
Instagram: @eviaireevents https://www.instagram.com/eviaireevents/

Gunther's Catering | Steve Meyburg | (408)266-9022 | www.guntherscatering.com

Smashing Dishes | Joshua Yates | (408) 263-4366 Ext 707 | joshua@smashingdishes.com| www.smashingdishes.com

Louie's Smokey Trails | Louie Roybal | (831)227-9713 | www.louiessmokeytrails.com

South-bay Catering | Jarlein Escobar | (408) 887-4511 | www.south-baycatering.com

Hand Held Catering |Dan Figone |(408)692-4782 | www.handheldcatering.com

Fire 4 Hire | Jeff Raby | (408)710-3716 | www.Fire4HireCatering.com

Sushi Confidential (Has to be booked with a full-service caterer)

South Winchester BBQ | (408)376-0485 | www.swinchesterbbq.com
Additional staffing is required

Eisenhauer's Catering | Dustin Eisenhauer | (408)900-8125 | www.eisenhauerscatering.com

A Twist of Lime | (408) 741-6457 | events@atwistoflime.com
Offer bar Service

Whiskey Chaser | www.thewhiskeychaser.com
Bar Service

Ven N Chaat Cuisine | 510-362-7000 | Indian Cuisine: Additional Staffing is required.

Distrito Federal | Issac |408-655-5023 | www.dfstreeteats.com/ | isaac@dfstreeteats.com
Wild Rose | isaac@wildroseeatery | https://www.wildroseeatery.com/

Ainsley House Information Sheet

VENDOR LIST

BAKERY

Frost Cupcake Factory | (408) 866-9866

Not Just Cheesecakes | Debbie (408) 395-6091

Jen's Cakes | Jen (408) 293-2253

The Love of Pie | Chris & Russelle (408) 315-7036 | www.theloveofpie.com

Cake Expressions | cakeexpressionsmail@gmail.com

FLORIST

Apis Floral Design | Jose Ibarra| (408) 288-5654 | www.apisfloral.com

Jeannette's Flowers | Linda Low | (408) 871-8700

Bloomsters | Karen Rasmussen | (408) 639-8412 | www.bloomsters.com

Petite Petal | https://www.petitepetalco.com/contact

HOTELS

DoubleTree by Hilton Campbell Pruneyard Plaza |Jescelane McFadden/ Director of Specialty Groups and Events (408) 558-4284 | https://www.hilton.com/en/hotels/sjcppdt-doubletree-campbell-pruneyard-plaza/

Courtyard by Marriott | Jimmy Leonard / Sales Coordinator (408) 508-7228 | https://www.marriott.com/en-us/hotels/sjccc-courtyard-san-jose-campbell/overview/

Larkspur Landing Campbell | https://www.larkspurhotels.com/campbell

The Campbell Inn | https://www.campbell-inn.com/

Town Place Suites Campbell by Marriott | https://www.marriott.com/en-us/hotels/sjccb-towneplace-suites-san-jose-campbell/overview/

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VENDOR LIST

DJs

Elite Entertainment | Turner Hayes (408) 733-8833 | www.e3music.com

Dancing Cowboy | Adam Herbel (408) 890-7940 | www.dancingcowboy.com

Sound of Motion | Adrien (408) 354-4050 | www.sim.events.com

Lavender Fields | Steve Haddad | Live music & DJ | www.lavenderfieldsband@gmail.com

United DJs | Jay Sumabat (408) 309-9886 | www.uniteddjsonline.com

Magic Entertainment | Brandon (925) 628-5801| www.djmagicent.com

MUSICIANS

Bay Area All Strings & Brass | Geogian Petho (650)284-6560 | www.bayarea-asb.com

Lavender Fields | Steve Haddad | Live music & DJ | www.lavenderfieldsband@gmail.com

WEDDING COORDINATOR

Leanne Lane: More Than a Memory | (408) 348-4564 |leannelaneweddings@hotmail.com

Eviaire Events | Owner: Tanisha Bonnette | 650-281-7355 | http://www.eviaireevents.com
Full Event Planning and Design Services
Instagram: @eviaireevents https://www.instagram.com/eviaireevents/

Poppy Designs | Suzzy McKenna (408) 931-4904 | suzzymckenna@gmail.com

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RENTAL COMPANIES

Stuart Party Rentals | (408) 297-1078 | www.stuartrental.com

A Party Place | https://apartyplace.com/

Chairs Forever Events | (650) 226-5992 | www.chairs4events.com

Danny Thomas Party Rentals | (408) 747-1000 | www.dannythomaspartyrentals.com

Standard Party Rentals | (510) 232-5030 | www.standardpartyrentals.com

Day Dream Furniture Rentals | (408) 595-1225

PHOTOGRAPHERS

Kathryn Lewis Photography | (209) 988-4657 | www.kathrynlewisphotography.com

Brian MacStay Photography | (925) 348 -8856

Ainsley House Information Sheet

VENDOR POLICIES

CATERING AND VENDOR RESTRICTIONS

- The Ainsley House does not provide any party rentals, food, decorations, or sound equipment.
- The Ainsley House has a preferred vendor list. The list is posted on the Museum website and/or can be sent via email or picked up at the museum office.
- The Museum Event coordinator may approve outside vendors not on preferred list only after an in-person site meeting.
- A City staff person must be present at any time a vendor is on site. This time must be scheduled and paid for in rental fees.
- The Museum 's Event Attendant has the ultimate authority for site use.
- Food prep area is limited to the east side of the Carriage house patio. No other area is accessible or to be used for food prep or storage.
- Barbecue or cooking equipment can only be used in the dirt parking lot area on the east side of the Carriage House or with prior approval, in the library parking lots closes to the Ainsley House. All barbecues shall be portable trailered units. No coals or other debris shall be dumped on-site. Grease mats must be used.
- If a bar is planned, it may be set up under the magnolia tree or on cement walkway but NOT on the grass.
- The Museum Event Coordinator will send out a request for all vendor's contact information thirty (30) days prior to the scheduled event. If a Vendor is provided who has not been approved by the Museum Event Coordinator, the Museum has the right to request an in-person meeting or a change of vendors.
- All garbage must be removed from site including contents of waste receptacles located on the site. A dumpster is located adjacent to the Carriage House on the east side in the gravel parking lot.
- Care must be taken not to drip liquid; especially garbage bag contents, across cement areas when cleaning up — this will result in a monetary deduction from the permittee's damage deposit.
- Caterer are responsible to bring their own tables and prep equipment, warmers, dish bins and cleaning materials. Chafing dishes may be rinsed, but no food debris shall be dumped on-site.
- Electrical outlet by food prep area can be used for only 1 (one) coffee pot. Two pots will blow a fuse. Use outlets by arbor, under redwood tree or base of the two pillars by French doors.
- Any placement of items on the grass that may result in damage to lawn can cause you to incur damage expense — this refers to umbrellas or other heavy items set up before the stated rental time.
- DO NOT STAKE ANYTHING INTO THE GRASS: UMBRELLAS MUST HAVE A FLAT BASE.
- The permittee has paid for a specific amount of time for use of the gardens which includes caterer's set up and take- down. Please coordinate ceremony and receptions times and catering set -upneeds with the permittee so that the appropriate time may be allowed for.