

WEDDING MENUS

APPETIZERS

DISPLAYED

FIESTA COLORS

SHRIMP CEVICHE, CHEESY PERUVIAN BEAN DIP
GUACAMOLE, SALSA FRESCA, TORTILLA CHIPS, LIMES & TAPATIO

POTATO MARTINI BAR STATION

BABY RED SWEET CREAM MASHED POTATOES
WITH BUTTER, SOUR CREAM, CHIVES, CHEDDAR, & BACON

MEDITERRANEAN BREADS & SPREADS

TRADITIONAL GARLIC HUMMUS, TABBOULEH, & TZATZIKI
SERVED WITH PITA BREAD & CHIPS, CARROT STICKS & CUCUMBERS

CHEESE - FRUIT - DIP

ASSORTED CHEESES & SPREADABLE TORTES, WITH CRACKERS
WARM ARTICHOKE OR SPINACH DIP WITH SOURDOUGH BAGUETTES
BAKED BRIE WITH FIG, BERRY, OR ROASTED PINEAPPLE & HABANERO JAM
PINEAPPLE ~GRAPES ~STRAWBERRIES

CHARCUTERIE BOARD

CURED MEATS, CHEESES, OLIVES, SWEET GHERKINS & ALMONDS
DRIED FRUITS, JAMS, GOURMET MUSTARDS, BAGUETTES & CRACKERS

CHILLED SEAFOOD BAR

HAWAIIAN POKE WITH CRISPY WONTON
JUMBO SHRIMP, OYSTERS ON THE HALF SHELL & CRAB CLAWS
COCKTAIL SAUCE, LEMON, TABASCO

7.75% TAX | 21% SERVICE CHARGE

WEDDING MENUS

APPETIZERS

TRAY PASSED

GARDEN

SPANAKOPITA
CAPRESE SKEWERS
ROMA TOMATO BRUSCHETTA
RASPBERRY & BRIE EN CROUTE
ASPARAGUS & BRIE EN CROUTE
MANGO AND BRIE QUESADILLAS

VEGGIE CORNUCOPIA QUESADILLA
ARTICHOKE FILLED MUSHROOM CAPS
PARMESAN AND ARTICHOKE HEARTS PUFFS
WILD MUSHROOM & FONTINA CHEESE PURSE
GRANNY SMITH APPLE & GRUYERE CHEESE EN CROUTE
TOMATO BASIL SOUP SHOTS & MINI GRILLED CHEESE

BEEF

TERIYAKI BEEF KABOBS
MINI BEEF WELLINGTON
SWEET & SOUR MEATBALLS
PICADILLO EMPANADAS

HONEY BARBECUE MEATBALLS
FILLET CROSTINI ~ BLEU CHEESE & CARAMELIZED
ONIONS

CHICKEN

CHICKEN SATAY WITH THAI PEANUT SAUCE
SEASONED CHICKEN DRUMETTES WITH RANCH

SPICY CHICKEN EMPANADAS
SWEET & SOUR CHICKEN & PINEAPPLE KABOBS

SEAFOOD

CRAB FILLED MUSHROOM CAPS
HAWAIIAN POKE ON A CRISPY WONTON
MINI CRAB CAKES WITH RÉMOULADE SAUCE
LOBSTER WONTONS AND PLUM DIPPING SAUCE

BACON WRAPPED SHRIMP
SHRIMP TEMPURA WITH SWEET CHILI SAUCE
COCONUT SHRIMP WITH SPICY ORANGE MARMALADE

MIX IT UP

ANTIPASTO SKEWER
ASSORTED PETITE QUICHE

BACON WRAPPED BRUSSELS SPROUTS
BACON WRAPPED DATES STUFFED WITH BLUE CHEESE

SELECT FOUR

7.75% TAX | 21% SERVICE CHARGE

WEDDING MENU

LATE NIGHT SNACK

MINI BREAKFAST BURRITOS

EGGS, BACON, HAM, CHEESE, & SALSA FRESCA

SLIDERS CHOOSE TWO

CHEESEBURGER, BARBECUE BEEF, BARBECUE CHICKEN, OR KAHLUA PORK

QUESADILLAS

FLOUR TORTILLAS, MONTEREY & JACK CHEESE BLEND

TOPPINGS: CHICKEN, SALSA FRESCA, GUACAMOLE, & SOUR CREAM

LOADED FRIES & TOTS

HOMEMADE CHILI, CHEDDAR CHEESE, ONIONS, SOUR CREAM
KETCHUP, FLAVORED SALTS, TAPATIO, & CHOLULA SAUCE

STREET TACOS

CARNE ASADA & POLLO ASADO

BLENDED SALSAS, SALSA FRESCA, GUACAMOLE, SOUR CREAM

CILANTRO, ONIONS, & LIMES

MINI PANINI CHOOSE TWO

REUBEN ON RYE

TUNA MELT ON SOURDOUGH

TURKEY - SWISS & CRANBERRY SAUCE ON SOURDOUGH

PORTOBELLO - SUNDRIED TOMATOES, MOZZARELLA & PESTO ON ITALIAN BREAD

GRILLED CHICKEN WITH BRIE - APPLES & ORANGE FIG SPREAD ON MULTIGRAIN



CHEF ENHANCED OPTION

7.75% TAX | 21% SERVICE CHARGE

WEDDING MENU

CLASSIC

BEEF SELECTIONS

POT ROAST SLOW COOKED UNTIL TENDER WITH RICH BROWN GRAVY

SEASONED BARON OF BEEF CARVED ON SITE WITH AU JUS & CREAMY HORSERADISH

*SEASONED TRI TIP COOKED MEDIUM & SERVED WITH AU JUS

*SHORT RIBS BRAISED WITH WINE & ROASTED VEGETABLES

*RIB EYE STEAK GRILLED ON SITE WITH MUSHROOMS & ONIONS

*FLAT IRON STEAK SERVED MEDIUM WITH BORDELAISE SAUCE

*SLOW ROASTED PRIME RIB SERVED MEDIUM WITH AU JUS & CREAMY HORSERADISH

*BEEF WELLINGTON FILET MIGNON WRAPPED IN PUFF PASTRY WITH MUSHROOMS & SHALLOTS

*FILET MIGNON SERVED MEDIUM WITH PORT WINE REDUCTION OR CREAMY BÉARNAISE SAUCE

CHICKEN SELECTIONS

CHICKEN PICCATA LIGHTLY BREADED & SAUTÉED BREAST OF CHICKEN TOPPED WITH ARTICHOKE, CAPERS & CHARDONNAY SAUCE

CHICKEN BREAST DIJON WITH OUR SPECIAL DIJON SAUCE

CHICKEN COQ AU VIN AIRLINE STYLE BRAISED WITH RED WINE, BACON, CARROTS, & PEARL ONIONS

MEDITERRANEAN CHICKEN APPLE WOOD SMOKED BACON WRAPPED CHICKEN BREAST STUFFED WITH CREAM CHEESE, SUN DRIED TOMATOES & CHIVES SERVED WITH CHAMPAGNE BEURRE BLANC

CHICKEN CORDON BLEU SWISS CHEESE & SAVORY HAM STUFFED CHICKEN BREAST WITH CHARDONNAY SAUCE

STUFFED CHICKEN MARSALA ITALIAN HERB ENCRUSTED CHICKEN BREAST STUFFED WITH MOZZARELLA, RICOTTA, & SUN DRIED TOMATOES SERVED WITH CREAMY MARSALA MUSHROOM SAUCE

PORK SELECTIONS

HONEY GLAZED HAM

APPLE STUFFED PORK TENDERLOIN SLOW ROASTED & SERVED WITH SWEET FRUIT GLAZE OR SAVORY ROSEMARY & THYME GRAVY

SEAFOOD SELECTIONS

MAHI-MAHI GRILLED, GINGER SOY GLAZED

TILAPIA GRILLED, PARMESAN ENCRUSTED

SHRIMP ITALIAN STYLE OVER ANGEL HAIR PASTA

*HALIBUT PAN SEARED WITH LEMON DILL SAUCE

*SEA BASS GRILLED, SERVED WITH LEMON GARLIC SAUCE

*SALMON SERVED WITH CREAMY LEMON DILL SAUCE, GARLIC LEMON BUTTER, OR SUGAR SPICED

WEDDING MENU

VEGETARIAN SELECTIONS

VEGGIE LASAGNA MUSHROOMS, SPINACH, & ZUCCHINI MEDLEY, LAYERED WITH RICOTTA & MOZZARELLA CHEESE, SERVED WITH CHICAGO WHITE SAUCE, OR MARINARA SAUCE & PARMESAN CHEESE

PORTABELLA WELLINGTON GRILLED PORTOBELLO & VEGGIES, MOZZARELLA CHEESE, & MARINARA SAUCE WRAPPED AND BAKED IN DELICATE PUFF PASTRY AND SERVED WITH CREAMY PESTO SAUCE

SPINACH & MUSHROOM PASTA ROLL UP SERVED WITH CREAMY ALFREDO SAUCE

SIDES CHOOSE TWO

SWEET CREAM MASHED POTATOES • NAPOLEON POTATOES • TWICE BAKED POTATOES • ROASTED RED POTATOES • WILD RICE PILAF • 5 GRAIN RICE •

LEMON BROWN RICE WITH GARLIC & THYME • WHOLE MINI CARROTS • ASPARAGUS SQUASH BOAT • BRUSSELS SPROUTS WITH BACON • ROASTED BUTTERNUT SQUASH • GRILLED VEGGIE SLABS •

SALADS

CAESAR FRESH TOSSED ON SITE

POACHED PEAR SPRING MIX WITH CRANBERRIES, CRUMBLLED BLEU CHEESE, & BALSAMIC VINAIGRETTE

ROMA TOMATO BASIL ROMA TOMATOES, MOZZARELLA CHEESE, FRESH BASIL, & ITALIAN DRESSING

SPINACH APPLE ALMOND WITH FETA CHEESE & CHAMPAGNE VINAIGRETTE

ASSORTED DINNER ROLLS WITH BUTTER

MENU INCLUDES: LINEN, CHINA, FLATWARE, AND GLASSWARE

SERVICE STYLES

BUFFETS - TWO ENTREES, TWO SIDES, TWO SALADS

FAMILY STYLE MEALS - TWO ENTREES, TWO SIDES, ONE SALAD

SEATED MEALS - ONE OR TWO ENTREES, TWO SIDES, ONE SALAD

***INDICATES UPGRADE/MARKET PRICE**

| 21% SERVICE CHARGE | 7.75% SALES TAX

GOURMET COFFEE BAR

REGULAR AND DECAFFEINATED COFFEE SERVED WITH CREAM, SUGAR & ASSORTED SYRUPS

BEVERAGE STATION

SWEET OR UNSWEETENED TEA, LEMONADE, ICED WATER, PASSION FRUIT & TROPICAL SYRUP

WEDDING MENU

TASTE OF MEXICO

BEEF SELECTIONS

CARNE ASADA MARINATED & GRILLED ON SITE

BEEF ENCHILADAS WITH MEXICAN BLEND QUESO

CHOOSE SALSA ROJA, VERDE, SUIZAS, OR CHILE POBLANO

BARBACOA SLOW COOKED WITH TRADITIONAL BARBACOA SAUCE

BEEF FAJITAS SEASONED & GRILLED ON SITE SIZZLING WITH PEPPERS, ONIONS, & ZUCCHINI

CHICKEN SELECTIONS

POLLO ASADO MARINATED & GRILLED ON SITE

CHICKEN ENCHILADAS WITH MEXICAN BLEND QUESO

CHOOSE SALSA ROJA, VERDE, SUIZAS, OR CHILE POBLANO

CHICKEN FAJITAS SEASONED & GRILLED ON SITE SIZZLING WITH PEPPERS, ONIONS, & ZUCCHINI

AIRLINE CHICKEN BREAST WITH CREAMY CHIPOTLE, CREAMY CILANTRO, OR POBLANO SAUCE

PORK SELECTIONS

COSTILLAS — RIB TIPS WITH SALSA VERDE

TRADITIONAL STYLE CARNITAS WITH ONIONS, LIMES, CILANTRO & SALSA VERDE

SEAFOOD SELECTIONS

*GRILLED TEQUILA LIME SHRIMP SKEWERS

*GRILLED SALMON WITH CHILE LIME

*SHRIMP ENCHILADAS WITH MEXICAN BLEND QUESO

CHOOSE SALSA ROJA, VERDE, SUIZAS, OR CHILE POBLANO

*SHRIMP FAJITAS SEASONED & GRILLED ON SITE SIZZLING WITH PEPPERS, ONIONS, & ZUCCHINI

VEGETARIAN SELECTIONS

CHILE RELLENO WITH TRADITIONAL TOMATO SAUCE, ONIONS, & PEPPERS

SOUTHWEST POBLANO STUFFED PEPPER

CHEESE ENCHILADAS WITH MEXICAN BLEND QUESO

CHOOSE SALSA ROJA, VERDE, SUIZAS, OR CHILE POBLANO

VEGGIE FAJITAS SEASONED & GRILLED ON SITE SIZZLING WITH PEPPERS, ONIONS, & ZUCCHINI

SIDES CHOOSE TWO

TRADITIONAL SPANISH RICE • MONTEREY CHILE RICE • CILANTRO LIME RICE •
PERUVIAN REFRIED CHEESY BEANS • SOUTHWEST BLACK BEANS • FRIJOLES RANCHEROS • MEXICAN
PINTO BEANS • CALABACITAS • CORN SUCCOTASH

SALADS

CAESAR FRESH TOSSED ON SITE

CORN CONFETTI BLACK BEANS, BELL PEPPER CONFETTI, CILANTRO, ONION WITH CRISPY TORTILLA
STRIPS & CITRUS VINAIGRETTE

FIESTA CRISPY ROMAINE LETTUCE, PICO DE GALLO, ROASTED CORN, CRISPY TORTILLA STRIPS,
& JACK CHEESE WITH CREAMY CHIPOTLE DRESSING

MEXICAN CAESAR CRISP ROMAINE LETTUCE, PICO DE GALLO, CRISPY TORTILLA STRIPS,
& COTIJA CHEESE TOSSED WITH CAESAR CILANTRO LIME DRESSING

FLOUR & CORN TORTILLAS

*HOMEMADE WITH TORTILLA MAKER

*CRISPY TORTILLA CHIPS, SALSA FRESCA, & GUACAMOLE

MENU INCLUDES: LINEN, CHINA, FLATWARE, AND GLASSWARE

SERVICE STYLES

BUFFET MEALS - TWO ENTREES, TWO SIDES, TWO SALADS

FAMILY STYLE MEALS - TWO ENTREES, TWO SIDES, ONE SALAD

SEATED MEALS - ONE OR TWO ENTREES, TWO SIDES, ONE SALAD

***INDICATES UPGRADE/MARKET PRICE**

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GOURMET COFFEE BAR

REGULAR AND DECAFFEINATED COFFEE SERVED WITH CREAM, SUGAR & ASSORTED SYRUPS

BEVERAGE STATION

SWEET OR UNSWEETENED TEA, LEMONADE, ICED WATER, PASSION FRUIT & TROPICAL SYRUP

WEDDING MENUS

TOSCANO

BEEF SELECTIONS

ITALIAN MEATBALLS HERBED & SIMMERED IN OUR CLASSIC MARINARA SAUCE

BEEF LASAGNA LAYERED PASTA & LEAN GROUND BEEF WITH CREAMY RICOTTA, MOZZARELLA & PARMESAN CHEESE

*ITALIAN STYLE SHORT RIBS –TENDER RIBS BRAISED IN OUR TOMATO WINE SAUCE

*BEEF BRACIOLE TENDER FLANK STEAK ROLLED WITH ITALIAN HERBS & ITALIAN CHEESES SIMMERED WITH TRADITIONAL TOMATO WINE SAUCE

CHICKEN SELECTIONS

CHICKEN FRANCESE WITH LEMONY WHITE WINE CREAM SAUCE

TUSCAN GARLIC CHICKEN WITH CREAMY GARLIC SAUCE WITH SPINACH & SUNDRIED TOMATOES

MARGHERITA CHICKEN BREAST TOPPED WITH PESTO, MOZZARELLA CHEESE, & CHERRY TOMATOES

CHICKEN PARMESAN BAKED CHICKEN BREAST ENCRUSTED WITH SEASONED PARMESAN & TOPPED WITH TRADITIONAL MARINARA

CHICKEN PICCATA LIGHTLY BREADED & SAUTÉED BREAST OF CHICKEN TOPPED WITH ARTICHOKE, CAPERS & CHARDONNAY SAUCE

STUFFED CHICKEN MARSALA FILLED WITH ITALIAN CHEESES, SUNDRIED TOMATOES, & PARSLEY WITH MARSALA WINE SAUCE

PORK SELECTIONS

ITALIAN SAUSAGE THICK CUT GRILLED MEDALLIONS

PORK SCALOPPINI PAN FRIED PORK CUTLETS WITH CREAMY LEMON SAUCE & CAPERS

SEAFOOD SELECTIONS

*GRILLED SALMON WITH CREAMY GARLIC BUTTER SAUCE

*SHRIMP SCAMPI SAUTÉED WITH BUTTER, GARLIC, LEMON, WHITE WINE, PARSLEY, & PARMESAN CHEESE

VEGETARIAN SELECTIONS

VEGGIE LASAGNA CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE

CHEESE TORTELLINI CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE

EGGPLANT PARMESAN GRILLED AND LAYERED WITH MOZZARELLA AND CLASSIC MARINARA SAUCE

FOUR CHEESE RAVIOLI CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE

RICOTTA STUFFED SHELLS CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE



RANCH EVENTS

CATERING | SPECIAL EVENTS | LOGISTICS

WEDDING MENUS

BRUSCHETTA STUFFED PORTOBELLA BAKED WITH GRAPE TOMATOES, BASIL, GARLIC, OREGANO, MOZZARELLA, & PARMESAN CHEESE

SPINACH LASAGNA RICOTTA ROLL-UPS CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO,

SIDES OF PASTA & SAUCE CHOOSE ONE

PENNE • BOW TIE • FETTUCCINI • CORKSCREW • SPAGHETTI • ORECCHIETTE
WITH ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE

SIDES OF VEGGIES CHOOSE ONE

RED ROASTED ITALIAN POTATOES • ASPARAGUS SPEARS WITH PARMESAN •
GRILLED ITALIAN VEGGIES • ZUCCHINI MEDLEY • BROCCOLI LEMON BUTTER SAUCE •
BROCCOLI WITH CREAMY PESTO

SALADS

ANTIPASTO

*CAPRESE SALAD

TOMATO BASIL SALAD

CUCUMBER TOMATO SALAD

SPINACH APPLE ALMOND SALAD

ASSORTED ITALIAN BREADS WITH BUTTER

MENU INCLUDES: LINEN, CHINA, FLATWARE, AND GLASSWARE

SERVICE STYLES

BUFFETS MEALS - TWO ENTREES, TWO SIDES, TWO SALADS

FAMILY STYLE MEALS - TWO ENTREES, TWO SIDES, ONE SALAD

SEATED MEALS - ONE OR TWO ENTREES, TWO SIDES, ONE SALAD

***INDICATES UPGRADE/MARKET PRICE**

| 21% SERVICE CHARGE | 7.75% SALES TAX

GOURMET COFFEE BAR

REGULAR AND DECAFFEINATED COFFEE SERVED WITH CREAM, SUGAR & ASSORTED SYRUPS

BEVERAGE STATION

SWEET OR UNSWEETENED TEA, LEMONADE, ICED WATER, PASSION FRUIT & TROPICAL SYRUP

WEDDING MENUS

WEDDING CAKES

CAKE FLAVORS

WHITE CHOCOLATE RASPBERRY SWIRL
MARBLE BAVARIAN STRAWBERRY
CHAMPAGNE RASPBERRY
CARROT CREAM CHEESE
STRAWBERRY SHORTCAKE
CHOCOLATE TRUFFLE
SALTED CARAMEL
BANANA CREAM
LEMON LEMON
CHEESE CAKE
BLACK FOREST
RED VELVET
TIRAMISU

FROSTING

BUTTER CREAM
CREAM CHEESE
WHIPPED CREAM
FONDANT*
GANACHE*

FONDANT & GANACHE *
21% SERVICE CHARGE | 7.75% SALES TAX

DESSERTS

COOKIES & DOUBLE FUDGE BROWNIES

CHOCOLATE CHIP, WHITE CHOCOLATE CHIP, OATMEAL RAISIN COOKIES

PIES PIES PIES

TIERED DISPLAY OF APPLE, CHERRY, PEACH, & PUMPKIN
CHOCOLATE CREAM, COCONUT CREAM, LEMON MERINGUE

CAKES OR CUPCAKES GALORE

TIERED DISPLAY OF CAKES, CHOOSE FROM: CHOCOLATE TRUFFLE, CARROT CREAM CHEESE, TIRAMISU,
CHAMPAGNE RASPBERRY, MARBLE STRAWBERRY, LEMON, AND WHITE CHOCOLATE RASPBERRY SWIRL

CHEESE CAKES GALORE

TIERED DISPLAY OF CREAMY CHEESE CAKES WITH TOPPINGS
STRAWBERRY, BLUEBERRY, CHERRY, RASPBERRY, APPLE, HOT FUDGE, CARAMEL

MINI PASTRIES

CHOOSE SIX: COOKIES, BROWNIES, LEMON BARS, CHEESECAKE, ECLAIRS, CREAM PUFFS, WHITE & DARK CHOCOLATE
STRAWBERRIES, CANNOLI, DESSERT SHOTS
MINI PIES & TARTS: APPLE, CHERRY, PEACH PIES, LEMON MERINGUE, COCONUT CREAM, CHOCOLATE

POTS DE CREME

CREME BRULE, CHOCOLATE, MOCHA, CARAMEL, & CINNAMON

DOUBLE FUDGE BROWNIE AND ICE CREAM SUNDAE BAR*

WARM DOUBLE FUDGE BROWNIE AND VANILLA ICE CREAM WITH OREOS, BERRIES, GUMMY BEARS
M&M'S, HOT FUDGE, CARAMEL, AND WHIPPED CREAM

CHOCOLATE FOUNTAIN** OR FONDUE

DARK OR WHITE CHOCOLATE WITH YOUR CHOICE OF SIX DIPPING DELIGHTS!
STRAWBERRIES, PINEAPPLE, MARSHMALLOWS, OREOS, RICE KRISPY TREATS, BROWNIE BITES,
MACAROONS, PRETZELS, NUTTER BUTTERS, WAFER COOKIES, BUTTER COOKIES

DESSERT CREPE STATION*

LIGHTLY SWEETENED CREPES MADE TO ORDER, WITH: VANILLA ICE CREAM, BERRIES, CINNAMON SUGAR
CUSTARD, HOT FUDGE, CARAMEL & WHIPPED CREAM

FLAMBÉ STATION* BANANAS FOSTER & CHERRIES JUBILEE WITH VANILLA ICE CREAM

SEASONAL FLAVORS & DÉCOR AVAILABLE FOR THE HOLIDAYS

WHITE & DARK CHOCOLATE BARK, GINGER BREAD, MARSHMALLOW FUDGE, PUMPKIN, APPLE SPICE, RED VELVET,
WHITE CHOCOLATE RASPBERRY SWIRL

PRICES BASED ON 100 GUESTS

*CHEF ENHANCED **MINIMUM 60
21% SERVICE CHARGE | 7.75% SALES TAX



RANCH EVENTS

CATERING | SPECIAL EVENTS | LOGISTICS

WEDDING MENUS

BAR & BEVERAGE OPTIONS

CLASSIC BAR

WHITE OR RED SANGRIA

ASSORTED IMPORTED AND DOMESTIC BEERS YOUR CHOICE OF THREE

CALIFORNIA WINES CHOICE OF THREE: CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, PINOT NOIR OR CABERNET

CHAMPAGNE & CIDER FOR YOUR TOAST

ICE, DISPOSABLE CUPS, NAPKINS AND CONDIMENTS INCLUDED IN SERVICE

ONE-MILLION-DOLLAR LIABILITY INSURANCE INCLUDED

MICRO BEER UPGRADE PER GUEST

EXTRA BAR- TEMPORARY BAR SET UP

PREMIER BAR

CLIENT PROVIDES ALL ALCOHOL, MIXES & SODAS.

RANCH EVENTS: WILL CHILL & PREPARE YOUR ALCOHOLIC & NON-ALCOHOLIC BEVERAGES THE DAY OF YOUR EVENT

BLENDERS, ICE, DISPOSABLE CUPS, NAPKINS AND CONDIMENTS ARE INCLUDED WITH SERVICE,

ALONG WITH CORKAGE OF YOUR CHAMPAGNE

ONE-MILLION-DOLLAR LIABILITY INSURANCE INCLUDED

ONE BARTENDER FOR EVERY 100 GUESTS IS RECOMMENDED

ADDITIONAL BARTENDER

NO HOST BEER & WINE BAR

GUESTS PAY FOR THEIR OWN AT CASH BAR

ONE-MILLION-DOLLAR LIABILITY INSURANCE INCLUDED

INCLUDES ONE BARTENDER

ADDITIONAL BARTENDER

ESPRESSO BAR

ESPRESSO, CAPPUCINO & SPECIALTY COFFEE, WITH ASSORTED FLAVORS & TOPPINGS

HOT CHOCOLATE & ASSORTED HOT TEAS INCLUDED

SOFT BAR

ASSORTED SODAS, BOTTLED WATERS, & FRUIT JUICES

ICE, DISPOSABLE CUPS & NAPKINS

COLD BREW BAR

VANILLA MACADAMIA NUT AND FRENCH ROAST COFFEE WITH ASSORTED SYRUP FLAVORS & TOPPINGS

GOURMET COFFEE BAR

Regular and Decaffeinated Coffee Cream, Sugar, & Assorted Syrups

BEVERAGE STATION

Sweet or Unsweetened Tea, Lemonade, Iced Water, Passion Fruit & Tropical Syrup

FULL GLASSWARE AT BAR

ALL BAR PRICES BASED ON A 5 HOUR SERVICE

21% SERVICE CHARGE 7.75% SALES TAX

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