



327 Latigo Canyon Road
Malibu, CA 90265-2708

Tel: (818) 889-6280 | Fax: (818) 879-8130
1-800-821-2097

www.calamigos.com



LOVE

Welcome to Calamigos Ranch

Nestled in the unspoiled mountains of Malibu, just 30 minutes from Downtown Los Angeles, Calamigos Ranch is a beautiful event space that for 60 years has hosted company picnics, conferences, workshops, and celebrations of all types in an unparalleled setting. Calamigos Ranch offers picturesque views, 130 acres of beautifully landscaped grounds and is one of Malibu wine country's most visually stunning properties. We use the best ingredients grown in our very own garden and anything we don't grow, we source from local farmers nestled along the California coastline. Since 1937, beautiful beginnings start here.

WEDDING PACKAGE



Prices listed are per person.

Prices do not include 22% service charge, 3.5% sustainability fee & current sales tax.

GUESTS	2022	2023	2024
85-150	\$200	\$215	\$230
151-250	\$198	\$213	\$228
251-400	\$196	\$211	\$226

Saturday evenings and Holiday Sundays are an additional \$30.00 per person.
All Events require a \$1500.00 non-refundable deposit to reserve your date.

*Valet \$450 for every 50 guests.

Client to provide: Coordinator, Wedding Cake, Flowers, Entertainment, Photographer, Clergy and Liability Insurance.

Please note the service charge is NOT a gratuity and is subject to sales tax. Prices are subject to change without notice.

Choose from a variety of secluded and romantic settings: beautiful meadows, lush lawns, garden patios, and a stone terrace surrounded by waterfalls are just a few of the many options to explore within our 240-acre mountain retreat. Elegantly appointed banquet halls featuring dramatic flagstone fireplaces and stunning mountain vistas adjoin each ceremony site.

Wedding Services

This package includes site rental and setup for both your ceremony and reception areas. We provide all tables, chairs and linens, glassware, silverware and china including choice of linen colors for the tablecloths and napkins.

Meal Service

Choice of a formal sit-down dinner or elegant buffet food stations.

Ceremony

A white aisle runner and setup of garden chairs are provided. Dressing areas for both the bride and groom are available two (2) hours prior to the ceremony.

Bar Service

The package includes three (3) hours of unlimited beer, wine, champagne and soda service. Also includes, iced tea, coffee, decaf and hot tea. (Additional hours available at \$7.50 per person / Cash bar available with \$425 bartender fee.)

Upgrades Available

Personal Service

Full service wait staff and bartender. Cake cutting service.

DINNER MENU

Calamigos
Sit-Down Service

CHOOSE ONE OF THE DINNER SALADS

Little Gem Caesar – Spears of Gem Lettuce, Anchovy Buttered Garlic Breadcrumbs, Parsley Pecorino Romano, Caesar Dressing

Brussel Sprout Afelia Salad – Roasted Garlic Yogurt, Port Wine Cranberries, Spiced Chickpeas **VEG GF**

Tomato Salad – Ripe Sweet Cherry Tomatoes, Fennel, Mint, Shallots, Lime Zest, Soft Rind Goat Cheese, Pickled Red Fresno Chile **GF**

CHOOSE TWO OF THE FOLLOWING ENTRÉES

Jidori Chicken Breast – Herb Roasted Pearled Barley, Oven Roasted Sweet Cherry Tomatoes, Watercress, Roasted Kohlrabi **DF**

Chaat Masala Roasted Chicken Breast Pan Roasted – Curry Lime Potatoes, Romanesco Purée, Cauliflower Chip, Cilantro Chutney, Tamarind Glaze **GF**

Grilled Hanger Steak – Roast New Potatoes, Charred Pointed Cabbage, Tomato Chive and Roasted Garlic Relish **GF DF**

Faroe Island Salmon Pan Seared – Roasted Celery Root Steaks, Grilled Bitter Greens, Café De Paris Sauce **GF**

Roasted Local Seabass – White Bean Mash, Melted Leeks, Bagna Cauda, Herb Salad **GF**

New York Strip – Spiced Lentil Pilaf with Preserved Lemons, Crispy Shallot, Cilantro Mint Tahini Sauce **GF DF**

CHOOSE ONE OF THE VEGETARIAN OPTIONS

Za'atar Cacio E Pepe – Bucatini Pasta, Parmigiano, Pecorino, Marjoram, Black Pepper **VEG**

Romano Pepper Schnitzels – Ricotta, Wilted Chard, Marie Rose Sauce **VEG**

Baby Cauliflower Roasted in Chili Butter – Melted Squash with Harissa and Lemon, Black Chickpeas **VEG DF**

Orecchiette Putanesca Blistered Red Sweet Tomatoes – Chickpeas, Nocellara Olives, Capers **VEG**

Saffron Tagliatelle – Ricotta, Parmigiano Crispy Chipotle Shallots, Pickled Green Chiles **VEG**

Roasted Cauliflower – Salmoriglio, Miso Piquillo Pure, Pickled Cauliflower Root, Pomegranate Gems, Sumac and Pistachio Dust **VEG DF**

GF • Gluten Free **VEG • Vegetarian** **V • Vegan** **DF • Dairy/Lactose Free**



MENU

Calamigos
Sit-Down Service

Additional
\$12.00 per person

CHOOSE ONE OF THE DINNER SALADS

Iceberg Wedge Salad – Rainbow Radish, Spiced Crumbs with Almonds and Pumpkin Seeds, Chives, Parmigiano Reggiano, Broken Cippolini, Buttermilk Dressing **VEG GF**

Migos Chopped Salad – Marinated Chickpeas, Crucolo Cheese, Romaine Lettuce, Radicchio, Castelfranco, Shallots, Heirloom Carrots, Brussel Sprouts, Sherry Truffle Vinaigrette **VEG GF**

Farmers Market Seasonal Lettuces – Herbs, Wild Greens, Condimento Bianco Vinaigrette **V GF**

CHOOSE TWO OF THE FOLLOWING ENTRÉES

Jidori Chicken Escabeche – Mint, Charred Broccolini with Garlic and Chile, Grilled Lemon **GF DF**

Grilled Skirt Steak – Pappa Al Pomodoro, Roasted Romanesco, Treviso Radicchio, Fresh Herb Salad with Banyuls Vinegar **DF**

Roasted Arctic Char – Cauliflower Cous Cous, Vadouvan Brown Butter, Charred Carrot Purée

Pan Seared Red Trout – Braised Leeks, Miso and Chive Sauce, Toasted Sesame Seeds, Crispy Garlic **GF**

Grilled Rib Eye Cap – Horseradish Parsley Butter, Crispy Fingerling Potatoes with Fennel Pollen and Chili, Charred Spigarello, Emerald Oil **GF**

CHOOSE ONE OF THE VEGETARIAN OPTIONS

Za'atar Cacio E Pepe – Bucatini Pasta, Parmigiano, Pecorino, Marjoram, Black Pepper **VEG**

Romano Pepper Schnitzels – Ricotta, Wilted Chard, Marie Rose Sauce **VEG**

Baby Cauliflower Roasted in Chili Oil – Melted Squash with Harissa and Lemon, Black Chickpeas **V GF DF**

Orecchiette Putanesca Blistered Red Sweet Tomatoes – Chickpeas, Nocellara Olives, Capers **VE**

Saffron Tagliatelle – Ricotta, Parmigiano Crispy Chipotle Shallots, Pickled Green Chiles **VEG**

Roasted Cauliflower – Salmoriglio, Miso Piquillo Purée, Pickled Cauliflower root, Pomegranate Gems, Sumac and Pistachio dust **V GF DF**

GF • Gluten Free **VEG • Vegetarian** **V • Vegan** **DF • Dairy/Lactose Free**



MENU

Calamigos
Sit-Down Service

Additional
\$20.00 per person

CHOOSE ONE OF THE DINNER SALADS

Heirloom Beets Salad – Avocado Crème, Pumpkin Seed Crumble, Pink Grapefruit, Wild Greens, Baby Frisée **VEG**

Chicory Salad – Castelfranco, Frisée, Aged Balsamic Cranberries, Parmigiano Reggiano, Marash Pepper Croutons, Anchovy Vinaigrette

Figs and Burrata Salad – Honeycomb, Parma Ham, Rocket Lettuce, Parmigiana Reggiano Crisp, Black Truffle Honey Vinaigrette (will sub Tomatoes or Peaches, when Figs are not available) **GF**

CHOOSE TWO OF THE FOLLOWING ENTRÉES

Prime Fillet Mignon with Truffle Chile Butter – Green Garlic Potatoes, Charred Rainbow Chard, Salmoriglio Sauce **GF**

Seared Hailbut – Grilled Spring Onions, Black Garlic Romesco Sauce, Cauliflower Cous Cous

Berberé Crust Snapper – Fennel Bouillabaisse, Green Chermoula, Saffron Marble Potatoes **GF**

Confit Duck Leg – Catalan-Style Spinach, Harissa Fregola, Crispy Garlic

Braised Lamb Shank – Brown Butter Farro, Spiced Medjool Dates, Herb Salad

Rib Eye Chateau – Boursin Forbidden Black Rice, Date & Truffle Caponata, Tendrils, Herb Oil **GF**

CHOOSE ONE OF THE VEGETARIAN OPTIONS

Za'atar Cacio E Pepe – Bucatini Pasta, Parmigiano, Pecorino, Marjoram, Black Pepper **VEG**

Romano Pepper Schnitzels – Ricotta, Wilted Chard, Marie Rose Sauce **VEG**

Baby Cauliflower Roasted in Chili Oil – Melted Squash with Harissa and Lemon, Black Chickpeas **VEGFDF**

Orecchiette Putanesca Blistered Red Sweet Tomatoes – Chickpeas, Nocellara Olives, Capers **VEDF**

Saffron Tagliatelle – Ricotta, Parmigiano Crispy Chipotle Shallots, Pickled Green Chiles **VEG**

Roasted Cauliflower – Salmoriglio, Miso Piquillo Pure, Pickled Cauliflower root, Pomegranate Gems, Sumac and Pistachio dust **VEGFDF**

GF • GlutenFree VEG • Vegetarian V • Vegan DF • Dairy/LactoseFree



KIDS' MENU

Make it
Sit-Down or Buffet

CHOOSE ONE OF THE FOLLOWING SALADS

Baby Green Salad with Tomatoes – Cucumbers, Carrots and Cheddar Cheese served with Ranch Dressing or Caesar Dressing **VEG GF**

Caesar Salad Dippers – Romaine Lettuce Sticks, Caesar Dressing on the Side & Crispy Bread Sticks **VEG**

CHOOSE ONE OF THE FOLLOWING ENTRÉES

Veggie Bowl – Grilled Veggies - Add Chicken or Shrimp **GFDF**

Grilled Cheese Sticks – with Tomato Soup **VEG**

Baked Mac n' Cheese – with French Fries **VEG**

Spaghetti & Beef or Turkey Meatballs – with Marinara Sauce, Parmesan Cheese

Gluten-Free Popcorn Chicken with Dipping Sauces – Cheddar Cheese, Ranch, Ketchup **GF**

Beef Burgers – Optional Cheddar Cheese, Tomato, Lettuce.
Ketchup Served on the Side
*Impossible Meat Available

CHOOSE ONE OF THE FOLLOWING DESSERTS

Berry Bowl – Assorted Berries with Whipped Cream **GFVEG**

Ice Cream Sundae – Choice of Strawberry, Chocolate or Vanilla Ice Cream with Whipped Cream, Cherries, Jumbo Chocolate Chip Cookie, Chocolate Sauce **VEG**

Milk Shake – Choice of Strawberry, Vanilla or Chocolate Ice Cream with Whipped Cream, Cherries, Chocolate Fudge, Candy Toppings **GFVEG**

House-made Churros – with Chocolate Sauce & Caramel **VEG**

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BUFFET DINNER

Make it
Sit-Down or Buffet

Tier 1

2 Salad, 1 Protein, 2 Sides

Additional

Salad - \$10 per person

Side - \$8 per person

Protein - \$15 per person



CHOOSE TWO OF THE FOLLOWING SALADS

Beefsteak Tomato Carpaccio – with Green Onion and Ginger Salsa **VDFGF**

Mediterranean Panzanella Salad – with Anchovies and Capers

Heirloom Tomato Salad – with Sumac Pickled Shallots, Basil and Pine Nuts **VDFGF**

Watermelon, Green Apple and Lime Salad **VDFGF**

Roasted Rainbow Cauliflower – with Pomegranates and Pistachio **VDFGF**

Two Bean Salad with Kaffir Limes – Mint, Edamame, Cilantro, Green Chile and Sesame Seeds **VDFGF**

Rice Noodle Salad – with Cucumber, Apples, Herbs, Poppy Seeds, Apple Cider Vinaigrette **VDFGF**

Pasta Salad – with Pecorino Romano, Snow Peas, Lemon and Pistachios **VEG**

Cucumber, Za'atar and Chopped Lemon Salad **VDFGF**

CHOOSE TWO OF THE FOLLOWING PROTEINS

All Steaks Cooked Medium Rare

Slow Cooked Lamb Shoulder - with Mint and Cumin **GF** (\$9)

Harissa Beef Sirloin - with Pepper and Lemon Sauce **GF**

Pan Roasted Miso Chicken Breast - Ginger and Lime **DFGF**

Pan Fried Salmon - Saffron Preserved Lemon and Olive Relish **DFGF**

Roasted Trout - with Tomatoes and Barberry Salsa **DFGF**

Roast Chicken - with Sumac, Za'atar Spice and Lemon **DFGF**

Grilled Skirt Steak - Whole Seed Charmoula **DFGF**

Grilled Branzino - with Herb and Chile Confetti **DFGF** (\$7)

Porcini and Wild Fennel Rubbed New York Strip - Pickled Shitake Mushrooms (\$5) **DFGF**

Adobo Rubbed Red Trout - with Mango Green Onion Salsa **DFGF**

Enchiladas Rojas with Shrimp with Crema - Queso Fresco, Shredded Iceberg, Onions and Cilantro **GF**

Grilled Fillet Classic Black Garlic Romesco Sauce **DF** (\$8)

GF • Gluten Free **VEG • Vegetarian** **V • Vegan** **DF • Dairy/Lactose Free**

BUFFET DINNER

(Continued)

CHOOSE TWO OF THE FOLLOWING

Vegetables

Stuffed Zucchini – Cherry Tomatoes, Parmesan Herb Breadcrumbs, Pine Nut Salsa **VEG**

Roasted Eggplant – with Anchovies and Oregano **GFDF**

Roasted Asparagus – with Capers, Dill, Toasted Almonds and Crispy Garlic **VDFGF**

Stir Fried Cabbage – with Garlic and Chile **VDFGF**

Roasted Brussel Sprouts – with Browned Butter and Black Garlic **GF VEG**

Roasted Harissa Baby Carrots **V GF**

Caramelized Butternut Squash – with Corn Salsa, Feta and Pumpkin Seeds **VEG GF**

Grilled Broccolini with Chile – Garlic and Lemon **VDFGF**

Roasted Romanesco Cauliflower – Treviso Radicchio, with Yuzu Dashi **GF**

Braised Leeks with Miso and Chive Sauce **VGF**

Blistered Snap Peas with Garlic – Mint and Sesame Oil **VDFGF**

Hasselback Beets with Garlic and Herbs **VDFGF**

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Starches

Confit Garlic Roasted Potatoes with Thyme and Rosemary **VEG GF**

Brown Rice with Caramelized Onions and Black Garlic **VDFGF**

Red Rice and Quinoa – Apricots and Orange Zest **VDFGF**

Sweet Potato Gratin **VEG**

Chickpea – Spinach with Honeyed Sweet Potato Stew **VEG GF**

Dirty Rice with Green Lentils – Fried Onions, Vermicelli Noodles with Spicy Tomato Sauce **VDF**

Japanese Yams in Tomato Sauce – Lime, Garlic and Herbs **VDFGF**

Chaat Masala Potatoes – with Cilantro and Lime **VDFGF**

Spicy Roast Potatoes – with Tahini and Soy **VDF**

Wedding Rice – Golden Raisins, Onions, Warm Spices, Dried Rose Petals **VEG GF**

Garlic Confit Mashed Potatoes **VEG GF**

Saffron Tomato Rice – with Tahini and Soy **VDF**



Passed

HORS D'OEUVRES

- Pricing subject to change without notice
- *Seasonal **MKT
- \$15.25 / per person for 3 Hors d'Oeuvres
- \$4.75 per option after original 3 Hous d'Oeuvres



Late Night

- Pricing subject to change without notice
- \$11.75 per person for 45 mins for 2 options

Vegetarian

Potato Croquette – Chive Crema, Hooks Cheddar **VEG**

Bruschetta – Herb Ricotta, Peas, Pea Shoots, Parmigiano Reggiano **VEG**

Heirloom Tomato Tartare – Zucchini Crudo, Lemon, Dill **VDFGF**

Risotto Croquette – Pecorino Romano, Pomodoro, Fiore Di Latte Cheese **VEG**

Fries in a Cone – Sumac, Rosemary, Confit Garlic Aioli **VDFGF**

Flat Bread – Wild Foraged Mushrooms, Stracciatella, Green Oil **VDF**

Beet Hummus – Aleppo Pepper Chickpeas on Flat Bread **VDF**

Seafood

Lump Crab Bruschetta – Chive Butter, Heirloom Tomato, Salsa Verde

House-Cured Salmon – Smoked Trout Caviar, Cucumber, Lemon Oil, Potato Souffle **DVGF**

Charred Pulpo Ceviche – Preserved Lemon Cucumber Salsa, Aji Amarillo **GF**

Dover Sole Carpaccio – Radish, Chives, Blood Orange, Fresno Chili **DFGF**

Plancha Shrimp Skewer – Green Garlic Salsa Verde **DVGF**

Tuna Crudo – Castelvetro Olives, Anchovy Vinaigrette, Capers, EVOO **DVGF**

Chicken & Meat

Risotto Croquette – Guanciale, Pecorino Romano, Pomodoro, Fiore Di Latte

Grilled Skirt Steak Skewer – Scallion, Pickled Fresno Chile, Green Charmoula **DVGF**

Grassed Beef Sliders – Aged Cheddar Cheese, Dill Pickle, Caramelized Onions, Black Garlic Aioli, Brioche Bun

Short Rib Slider – Mint and Rosebud Pickled Onions, Harissa Aioli, Feta Cheese, Brioche Bun

Cochinita Pibil Tostada – Smoked Poblano Salsa, Pickled Vegetables **DVGF**

Sweet Chili Chicken Meatballs – Thai Basil, Birds Eye Chili Nam Pla **DVGF**

Korean Fried Chicken – Gochujang Glaze, Kimchi Scallion Salsa **DF**

Chicken Tandoori Skewer – Raita, Mint and Cilantro **GF**

Braised Pork Belly Sliders – Mexican Sriracha, Poblano Cotija Sauce, Tajin Cucumbers, Brioche Bun

CHOOSE TWO OF THE FOLLOWING

Cheddar and Caraway Cheese Straws **VEG**

Nashville Hot Chicken Waffle Cones

Thai Crispy Chicken Sliders **DF**

Smash Burger Sliders – Garlic Aioli, Pickled Chile **DF**

Mini Oaxaca Quesadilla – Salsa Macha, Queso Fresco, Cilantro

Esquite Tostada – Crème, Pico De Gallo **VEG GF**

Crispy Crab Rangoon Springrolls

Biscuits and Gravy

Stationary HORS D'OEUVRES

LOCAL CALIFORNIA CHEESE DISPLAY

\$395 each

Assorted Cheeses from Cypress Grove, Beehive Cheese, Rogue Creamery, Fresh Fruits, Nuts, Dried Fruits, Pickled Vegetables, Artisan Breads and Crackers **VEG**

EUROPEAN CHEESE DISPLAY

\$425 each

Selections from France, Italy and Spain, Roasted Marcona Almonds, House-Made Pickled Vegetables, Maple Onion Confit, Honeycomb, Marinated Olives, Sweet and Spicy Stuffed Peppers, Fruit & Nut Bread, Artisan Crackers **VEG**

SEAFOOD BAR

MP

Selection of Raw Oysters, Raw Clams, Jumbo Poached Shrimp, Alaskan King Crab Legs, Lobster Tail, served with Lemon Wedges, Cocktail Sauce, Red Wine Mignonette, Mini Tabasco Bottles, Prepared Horseradish

SALSA BAR

\$325 each

Guacamole Salad, Salsa Roja, Salsa Verde, Pineapple Pico de Gallo, Tres Banderas Salsa, Street-Style Fruit Salad, Grilled Corn Pico served with Non-GMO Organic Corn Tortilla Chips **VEG GF**

ORGANIC FARMERS MARKET FRUIT DISPLAY

\$350 each **VDFGF**

MEDITERANEAN BAZAAR

\$350 each

Butternut Squash Tahini Spread, Tuscan White Bean Spread, Spicy Carrot Salad, Fresh Vegetable Salad with Spiced Chickpeas, Black Chickpea Hummus, Cauliflower Tahini Salad, Zucchini & Tomato Salad **VGF**

CHARCUTERIE DISPLAY

\$395 each

Assorted Cured Meats from Italy and France, Marinated Olives, Cornichons, Pickled Baby Vegetables, Caper Berries, Whole Grain and Dijon Mustard, Stuffed Parmigiano Reggiano Peppers, Sundried Tomatoes, Maple Onion Confit, Artisan Breads and Crackers

GF • GlutenFree VEG • Vegetarian V • Vegan DF • Dairy/Lactose Free



Stationary HORS D'OEUVRES

- Pricing subject to change without notice
- \$7.50 per piece
- 50 pc min

Stationary Appetizers

Aloo Tikki Arancini, Saffron Aioli VEG

Steak Tartar, Lemon, Capers, Quail Eggs, Caviar ++- GF

Crab Tater Tots, – Lemon Caper Aioli

Snapper Crudo – Green Garlic Salsa Verde, Lemon DF GF

Harissa Head on Prawns – Zucchini Tzatziki GF

Live Scallop Crudo in the Shell – Burnt Serrano Oil++ - DF GF

Tomato and Feta – Smoked Harissa VEG GF

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DESSERTS

PLATED DESSERTS \$16/PERSON

Griddled Corn Cake **VEG GF**

Macerated Blueberries | Sweet Cream | Honeycomb

Matcha Tiramisu **VEG**

Ladyfinger Sponge | Matcha Syrup | Mascarpone Cream |
White Chocolate

Exotic Parfait **VEG DF GF**

Passion Fruit Gelée | Coconut Tapioca | Tropical Fruit Mix |
Italian Meringue *Note – Vegan without meringue

24K Chocolate Tart **VEG GF**

Chocolate Cremeux | Hazelnut Crisp | Salted Caramel |
Chocolate Mousse

Strawberry Cheesecake **VEG**

Graham Sable | Strawberry Cream | Coconut Marshmallow |
Strawberry Chip

Apple 'Pie' **VEG**

Honeycrisp Apple Danish | Miso Caramel |
Brown Butter Crumble

MINI DESSERTS \$8/PIECE (50PC MIN.)

Berry Cheesecake **VEG**

Graham Sable, Vanilla Cheesecake, Berries

Chocolate Caramel Tart **VEG**

Chocolate Cremeux, Salted Caramel

Lemon Meringue Tart **VEG**

Vanilla Tart, Lemon Curd, Italian Meringue

Tiramisu **VEG**

Ladyfinger Sponge | Matcha Syrup | Mascarpone Cream | White
Chocolate

Exotic Parfait **VEG DF GF**

Passion Fruit Gelee | Coconut Tapioca | Tropical Fruit Mix | Me-
ringue *Note – Vegan without meringue

Triple Vanilla Bombs! **VEG**

Mini Vanilla Beignets filled with Vanilla Cream and Rolled in
Vanilla Sugar

24K Chocolate Rochers **VEG**

Chocolate Cake | Hazelnut Glaze | 24k Gold

Mini Cookies

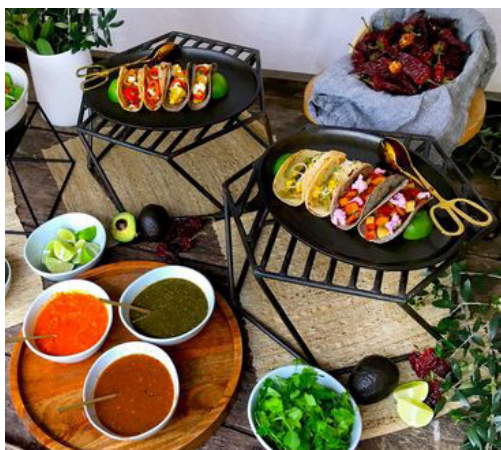
Chocolate Chip, Superseed, Brown Butter Sable, Citrus,
Wedding Cookie, Matcha

GF • GlutenFree **VEG • Vegetarian** **V • Vegan** **DF • Dairy/LactoseFree**



ENHANCEMENTS

- Unlimited for 1 Hour
- \$20.00 per person (75 ppl min.)
- Interactive Chef Required
- Chef Attendant Fee to Apply:
1 Hour \$150.00 / per 75 guests



Shawerma Taco Station

includes

Spicy Zhoug sauce, Tahini, Garlic Spread,
Pickled Vegetables, Spicy Peppers, Cucumber Salad, Hummus,
Shawarma Spiced Roasted Cauliflower, Flour & Corn Tortilla **VEG DF GF**

CHOOSE TWO PROTEIN VEGGIE INCLUDED

- Braised Lamb Shoulder
- Chicken Thighs
- Braised Beef

- Unlimited for 1 Hour
- \$18.00 per person (75 ppl min.)
- Interactive Chef Required
- Chef Attendant Fee to Apply:
1 Hour \$150.00 / per 75 guests



Ramen Bar

includes

Ramen Noodles **VDF** | Gluten-Free Rice Noodles **VDF GF**

CHOOSE ONE BROTH

Additional Broth \$2.00

- Pork Broth **DF**
- Chicken Broth **DF**
- Vegetable Broth **VDF GF**

INCLUDED ACCOUTREMENTS

Scallions, Corn, Steamed Spinach,
Nori, Garlic, Chili Oil, Sprouts, Sesame
Seeds, Pickled Ginger, Togorashi

Add-on \$1.50 for Seasoned Egg **VEG**

CHOOSE ONE PROTEIN

Additional Protein \$3.00

- Pork Chashu **DF GF**
- Chicken Chashu **DF GF**
- Seasoned Seared Tofu **VDF GF**
- Grilled Shrimp +2 **DF GF**

ENHANCEMENTS

(Continued)

- Unlimited for 1 Hour
- \$35.00 per person (75 ppl min.)
- Interactive Chef Required
- Chef Attendant Fee to Apply:
1 Hour \$150.00 / per 75 guests



- Unlimited for 1 Hour
- \$20.00 per person (75 ppl min.)
- Interactive Chef Required
- Chef Attendant Fee to Apply:
1 Hour \$150.00 / per 75 guests



Crudo Bar

includes

Bonito Flakes, Pickled Ginger, Crispy Onions, Lemon Wedges,
Tobiko, Green Onions **DF GF**

CHOOSE THREE PROTEIN

- Kanpachi
- Yellow Tail
- Big Eye Tuna **DF GF**
- Thai Snapper
- Hiram Halibut
- Santa Barbara Uni ++
- Hokaido Japanese Scallops

CHOOSE THREE SAUCES

- Yuzu Ponzu **VDF**
- Eel Sauce **DF**
- Garlic Soy **VDF**
- Ginger Miso Sauce **VDF**
- Honey Sracha Sauce **VDF GF**
- Spicy Aioli **VEG DF GF**
- Sesame Chilli **VDF GF**
- Jalapeno Ponzu **VDF**

LIVE SUSHI STATION AVAILABLE UPON REQUEST

PLEASE NOTE – Some ingredients may be subject to change, depending on the seasonal availability.

Street Taco Station

Choice of 2 Protein Veggie is included

Carne Asada **DF GF**

Al Pastor **DF GF**

Grilled Chicken **DF GF**

Add Shrimp \$4.00 per person **DF GF**

INCLUDED ACCOUTREMENTS

Salsa Roja, Salsa Verde, Pico de Gallo, Onions,
Cilantro, Limes, Roasted Serrano Peppers,
Shaved Radish, Spicy Pickled Vegetables,
Pastor Cauliflower, Flour & Corn Tortilla **VDF GF**

GF • **GlutenFree** **VEG** • **Vegetarian** **V** • **Vegan** **DF** • **Dairy/Lactose Free**

EVENT OPTIONS

Basic Bar Package

Beer, Wine, Champagne, Soft Drinks
 Wedding Package includes Three (3) Hour Bar Service
 Additional Hours \$7.50 per person

Wine Upgrades Available

Please Check with your Sales Representative

Available Upgrades to the Basic Bar Package

\$475 Bartender Fee for Cash Bar Option
 Available for Beer and Wine Only

Premium Liquor Upgrade Full Open Bar

Upgrade the Basic Bar Package to include Top-shelf
 Premium Spirits, Liqueurs, Cordials, Juices, Mixers,
 and all the Garnishes

\$30 per person for Two (2) Hours
 \$35 per person for Three (3) Hours
 Additional Hours \$9 per person

Premium Liquor Signature Cocktail

Add a Margarita, Mojito or Martini bar to the Basic
 Bar Package

\$22 per person for Three (3) Hours
 Additional Hours \$6 per person

Bar Set-up All Night

\$1,025

Non-Alcoholic Beverage Service

\$10 per person (4 Hours)
 Egg Nog, Hot Cocoa & Cider included for Holiday events

Champagne Toast

\$3.25 per person

Chiavari Chairs \$4 per chair

Vineyard Chairs \$10 per chair

Outdoor Heat Lamps \$75 each

Fabric Draping & Tent Swagging

The Pavilion Tent \$950
 Redwood Room \$550 / Both Rooms \$950

Lakeside Patio Rental \$2,500

Ferris Wheel Lights \$675

Ferris Wheel Lawn Rental \$2,500

Ferris Wheel Rental \$3,500 (3 Hours)

Merry-Go-Round \$975 (3 Hours)

Dancefloor Removal \$500

Ceremony Flip \$750



Winter Special Rate

\$10 Discount Per Person
 January and February

Flexible Minimums and Event Hours
 maybe considered.

Additional Event Hours

Only Available on Specific Dates
 November through April

\$1,250 Per Hour
 Must be pre-approved.