



THE RANCH  
*at*  
Bandy Canyon

## *Poolside at The Ranch*



Spanning over 144 acres, The Ranch at Bandy Canyon is nestled in the heart of the San Pasqual Valley. Built in the late 1800's, The Ranch offers a unique western experience with a rustic elegance that creates the perfect venue for any event. The property includes a full service Equestrian center, a dramatic pool & spa area for lounging and entertaining, gorgeous Terraces with an arbor overlooking our vineyard, 9 cozy & decadent cottages nestled under impressive old-growth trees, and an authentic 1930's era adobe lodge. Our amenities are varied and extensive. All catering is created by our Master Chef Patrick Ponsaty and his team.

The Ranch at Bandy Canyon  
16405 Bandy Canyon Road, Escondido Ca. 92025



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## About The Ranch at Bandy Canyon

### **1870**

John D. Bandy, staked his homestead by filing for 80 acres of land in the mouth of the canyon, and perfected his claim on December 12th, 1882, at age of 29.

### **1875**

Bandy sold his homestead to William H. Thompson, from Nova Scotia. Thompson eventually developed the property into a 450 cow dairy and a 1,000 head cattle ranch.

### **1881**

Thompson had a cook, Emma Fenton, a widow from Iowa, who had three children. She was unable to care for them so was forced to put them in a San Francisco orphanage. Emma and her frail and ailing daughter, Laura, moved to San Pasqual, where she hired on as a cook and housekeeper on the W. F. Thompson ranch, which was then about 1,000 acres. When Thompson needed another ranch hand, at the urging of Emma, who assured Thompson her son could earn his keep, he sent to the San Francisco orphanage for Emma's son, seven year old Henry Fenton.

### **1887**

The land boom went bust. And so did Thompson. The bank took back the property in foreclosure.

July 4th 1890 - Largest party know to have been thrown at the property. Over 3000 attendees. A couple of ranchers contributed a beef each for barbecue, others would contribute a couple of sheep for the grill, others would provide the vegetables and others produce, someone would play an accordion, or fiddle, and they would commence to have a good old fashioned party. Families would come from miles around and all would chip in, some cooking, some serving, and some just having a good time.

### **1900**

Shortly after 1900, Fenton had saved his money and, at age 28, he was able to purchase 1000 acres of land in the San Pasqual Valley at just \$3 an acre.

### **1930's**

Mr. Fenton created a camp at the ranch for under-privileged boys to experience a summer camp.

### **1951**

Mr. Fenton passes away. The ranch was 4000 acres at the time.

### **1952**

Justine Fenton, at the age of 44, sold approximately 3,300 acres to the city of San Diego for \$1 million. This deal secured valuable water rights in the San Pasqual Valley. Much of that acreage today contains the San Diego Wild Animal Park.

### **1970**

The 5500 Square Foot Lodge was remodeled and enclosed

### **2001**

Justine Fenton passed away.

### **2011**

Bandy Canyon Ranch was and has undergone a multimillion dollar restoration to its original splendor.



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## The Pool & BBQ



Enjoy a day of team-building, relaxation or just plain fun around our dramatic pool, spa and BBQ/bar. Our Master Chef Patrick Ponsaty & his team will cater to your every “whim” while you spend the day with us at The Ranch.

Venue Fee for the day: \$800\*

### Menu Options:

Tapas by the Pool

Garden Delight

Spa Organics

Sunny Lunch

Build a Burger...Gourmet Style

Taste of Italie Buffet

Around the Farm

Cowboy Buffet 1

Cowboy Buffet 2

Spanish Dinner Buffet

*\*Venue Fee Waived with Minimum Food/Beverage Purchase*





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**Tapas by the Pool**

Chilled Melon Gazpacho with Basil Oil & Poached Shrimp  
Flat Bread w/ Smoked Salmon, Dill Crème Fraiche, Cucumber  
Ranch Garden Vegetable Cruditee w/ Ranch Dipping Sauce  
Chilled Sweet Peas Soup w/Fresh Mint and Duck Prosciutto  
Fresh Made Potato Chips w/ Blue Cheese Crumble  
Fish Tacos w/ Tomato Salsa and all the Fixin's  
Shrimp Cocktail  
Lamb Lollo-Chop  
**\$41.00 per person**

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**Garden Delight**

Chopped Romaine and Radicchio Salad w/ Dried figs, Feta Cheese & Honey Pecans  
*w/ Aged Balsamic Dressing*  
Chef's Assortment of Artisan Rolls  
Marinated Artichoke Heart & Tiny Tomato salad with Cannellini Bean & Basil  
Pan-Seared local Mahi Mahi with  
*Brown Butter Sauce, Golden Raisins, Capers, Cherry Tomato & Lemon Oil*  
Cabernet Braised Short Rib  
Parsnip & Potato Puree w/ Fresh Herbs & Garlic  
Pear "Bordalou" Tart & almond Rum Cream  
**\$44.00 per person**

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**Sunny Lunch**

Ranch Platter Crudites: Carrots, Snow Peas, Fennel, Celery, Tomatoes, Broccoli  
Aoili & Ranch Dressings  
Chilled Pesto Fettuccini Salad, Nicoise Olive, Balsamic Dressing, Parmesan Cheese  
Cabbage Coleslaw  
Platter of Sliced Cheeses w/ Assorted Crackers  
Charcuterie Platter, Dijon Mustard, Assorted Pickles  
Beef Burger w/ Choice of Cheeses, Tomato, Red Onion, Brioche Bun  
Black Eyed Peas Ragout w/ Bacon, Carrot, Rosemary  
Display of Fruit Skewers w/ Yogurt-Coconut Dipping sauce  
**\$40.00 per person**



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**Spa Organics**

Garden Tomato Bisque

Assorted Field Greens displayed w/ Carrots, Cucumbers & Tomato

*An Assortment of Dressings*

Chef's Assortment of Artisan Rolls

Medley of Grilled Vegetables to Include:

Red Peppers, Zucchini & Yellow Squash w/ Aged Balsamic Vinaigrette

Chilled Shrimp & Pasta Salad

Charred Flank Steak w/ Olive Oil

Market Fresh Fish Roasted Tomato Salsa

Carrots & Cauliflower Sweet Potato Mash

Chocolate Fudge Bites/Apple Bar/Strawberry Angel Food Gratin

**\$39.00 per person**

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**Build-A-Burger...Gourmet Style**

"Bellamy's" Beef, Arugula Truffle Vinaigrette, Blue Cheese, Aioli, Caramelized Onion, Fresh Bun

Chicken, Fish Options for non-meat Eaters

All the fixin's

Romaine Caesar Salad w/ Garlic Crouton, Parmesan-Anchovie Dressing

Red Bliss Potato Salad w/ Green Onion & Mayo

Roasted Local Corn on Cobb w/ Salted Butter

Brandy-Raisin Bread Pudding w/ Vanilla Sauce

**\$41.00 per person**

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**Around the Farm**

Baby Spinach & Clementine Salad w/ Toasted Pinenuts, Crumbles Feta, Citrus-Verbena Dressing

Chef's Assortment of Artisan Rolls

Tomato, cucumber, Smoked Salmon & Scallion Salad

Market Fresh Fish oven baked on a Bed of Braised Fennel

Chicken Tied "Coq au Vin" w/ Burgandy Wine Sauce & Wild Mushroom

Ratatouille of Sunburst Vegetable

Peruvian Rosemary Roasted Potato

Semi-Sweet Chocolate Mousse w/ Raspberry Aspic & Fresh Berries

**\$39.00 per person**



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**Cowboy Buffet 1**

Chicken Tortilla Soup – Tomato, Cilantro, Crispy Tortilla Strip  
BLT Salad – Crisp Iceberg Wedge, Tomatoes, Bandy Ranch Dressing  
Wild Arugula Salad w/ Julian Apple, Blue Cheese, toasted Walnut, Aged Red Wine Vinaigrette  
Brisket  
Seared Salmon w/ Lemon Butter Sauce  
Meatloaf w/ Onion, Bread Crumbs, Tomato & Brown Sugar  
Black Beans – Slow cooked in Chicken Broth w/ Fresh Cilantro  
Country Style Garlic Mashed Potato – Roasted Garlic, Russets & Butter  
Hacienda Rice – Traditional Mexican Style Arroz  
Vegetable Ragout – Onion, Bell Pepper, Eggplant, Zucchini, Tomato, Oregano  
Semi-Sweet Chocolate Mousse w/Berry Coulis  
**\$48.00 per person**

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**Cowboy Buffet 2**

Chicken Tortilla Soup – Tomato, Cilantro, Crispy Tortilla Strip  
Grilled Vegetable Salad – Zucchini, Fennel, Eggplant, Red Pepper  
Wild Arugula Salad – Julian Apple, Blue Cheese, Toasted Walnut, Aged Red Wine Vinaigrette  
Braised Lamb Shank – Red Wine, Mixed Mushroom, Rosemary  
Cornmeal Crusted Catfish w/ Red Bell Pepper Sauce  
Turkey Breast – Butterball Turkey, Cranberry, Gravy  
Chili Con Carne – Slow-Cooked in Chicken Broth  
Country Style Garlic Mashed Potato – Roasted Garlic, Russets & Butter  
Jalepeno Cornbread Baked in a Cast Iron Skillet, Jack Cheese  
Green Beans w/ Bacon, Onion & Butter  
Chocolate Cream Pie  
Lemon-Meringue Tart  
**\$54.00 per person**



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**“San Pasqual Spanish” Dinner Buffet**

Gazpaccho Andaluz – Traditional Cold Vegetable Soup

Potato-Garlic Tortilla w/ Chilled Omelette, Olive

Pan Tomaca Con Jamon – Toasted Bread, Tomato, Garlic and Ham

Salpicon de Mariscos – Marinated Seafood

Gambas al Ajillo – Shrimp in Garlic

Pollo al Ajillo – Sautéed Chicken in Garlic and Wine Sauce

Paella – Saffron rice, Chorizo, Chicken, shrimp, Mussel, Calamari, Sweet Peas

Zarauela de Mariscos – Seafood Medley of Prawn, Fish, Scallop, Mussel, Potato, Tomato Saffron

Crema Catalana – Crème Brulee

Tarta de Chocolate

**\$49.00 per person**

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**The Platters**

**Selection of Imported & Domestic Cheeses**

Gruyere, Boursin, Smoked Cheddar, Gorgonzola, Brie, Served with Artisan Crackers

Serves 25 --\$400.00 Serves 50 -- \$550.00 Serves 100 -- \$700.00

**Antipasto Display**

Grilled Vegetables & Italian Meats with Tomato and Rosemary Focaccia

Serves 25 -- \$400.00 Serves 50 -- \$550.00 Serves 100\* -- \$700.00

\*In addition to the Antipasto Display serving 100, you receive the Mediterranean-Style Hummus 3-Ways with Roasted Garlic, Spicy Harissa and Citrus Flavors. Served w/ Olive Oil-Toasted Pita and Naan Bread, Roasted Tomato, Roasted Olives, Caprese Salad, Chickpea Salad Chorizo w/ Roasted Peppers & Almonds

**Mediterranean Hummus Tray**

Mediterranean-Style Hummus 3-Ways with Roasted Garlic, Spicy Harissa and Citrus Flavors. Served w/ Olive Oil-Toasted Pita and Naan Bread, Roasted Tomato, Roasted Olives, Caprese Salad, Chickpea Salad Chorizo w/ Roasted Peppers & Almonds

Serves 25 --\$200.00 Serves 50 --\$275.00 Serves 100 --\$425.00

**3 Hours of Bar Service is \$30.00 pp / 4 Hours of Bar Service is \$35.00 pp**

(++) All prices subject to 21% service charge 8% sales tax on food and service charge