



2018 Weddings and Special Events

Thank you for your interest in the Walnut Grove! The Walnut Grove at Tierra Rejada Farms is nestled in a pristine valley between the cities of Thousand Oaks and Moorpark. The original Tierra Rejada Ranch was founded in 1935 by Monroe Everett. His grandfather, Aratus Everett was one of the earliest ranchers in the Moorpark area arriving in 1889. In the early years the farm produced many different "dry land" crops such as barley, black-eyed peas, and lima beans. After Monroe discovered water, he started growing tomatoes and developing walnut, Valencia orange and avocado orchards.

This working farm is currently owned by one of Monroe's daughters', her husband, and their children. In 1991 the Walnut Grove area was constructed and started hosting fund-raisers for the Moorpark Rotary Club. Since that time there have been hundreds of events ranging from weddings to corporate picnics and family reunions. Guests are invited to refresh themselves and revel in this charming natural setting on a real working farm. The peaceful atmosphere, the towering eucalyptus trees, and the adjacent creek all combine to provide a unique and private location for special occasions. We pride ourselves on making sure every effort has been made to accommodate the needs of our couples and their guests and yet still retain the character and feel of a genuine southern California ranch.

We hope you will find the enclosed information about the facility and our catering packages helpful. When you have read thru this information packet we hope you will want to tour the property and experience it for yourself. Please know the property is private and shown by appointment only. Please call or email Michele Spring at the Walnut Grove with any questions you may have or to set up a private tour. We look forward to speaking with you soon!

The Walnut Grove at Tierra Rejada Farms

Michele Spring – Wedding Sales/Site Coordinator

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2018 Wedding Venue Pricing & Catering Packages

Weddings at the Walnut Grove

Weddings and special events are held at the beautifully landscaped ranch in the shade of 50 year-old walnut trees planted by Monroe himself. In 2009 a gorgeous reception area was built with natural stone that features a built-in gas fireplace. Strands of market lights are hung throughout the walnut grove as well as above the dance floor and where guests are seated for the reception. Wine barrels and wood table tops are used to create gift, guest book and escort/seating card tables, cake/dessert and appetizer displays, buffets and the bar. A bride's house features laminate flooring, dual air conditioning and comfortable seating. An outdoor patio allows the bride to enjoy the outdoors without being seen or it can also be used for the groom to relax with his groomsmen.

When you book your wedding at the Walnut Grove, your catering will be provided by our exclusive caterer, *Command Performance Caterings* (www.cpcatering.com). We apologize for any inconvenience but outside catering (other than cakes/desserts) is not permitted. *Command Performance* has been proudly serving Ventura County for over 25 years with incredible food and exceptional customer service. They are also the on-site caterer at the *Ronald Reagan Presidential Library* (www.cpcatering.com/divisions/presidential). *Command Performance Catering* offers all-inclusive catering packages that feature a partial bar service, china place settings, table linens and cloth napkins. In addition, there is never a corkage fee or cake cutting fee. For your added convenience, any of the packages can be customized to fit your wedding tastes and budgets. Additional information about *Command Performance*, menu packages, and pricing is included in this packet.

Venue Availability, Pricing and Payments

The Walnut Grove is available for weddings during the months of April to October, on Friday's, Saturday's, and Sunday's. The venue's 2018 base facility fee for early season (April – mid May) is \$3,750.00 for up to 250 guests. For mid-May thru October, the fee is \$4,750.00 for up to 250 guests. Guest counts above 250 are subject to an additional \$10.00 per person fee. Our maximum guest count accommodation is 300.

Event Hours/Time Included in the Site Fee:

- **Event Time:** 5.5 hours of actual event time is included in the site fee. Due to the Ventura County sound ordinance, all music must be shut off by 10:00pm (we apologize for the inconvenience but this is non-negotiable). An event timeline of 4:30pm to 10:00pm is the most popular, however you may schedule your event at any time throughout the day (up until 10:00pm) as we do not book more than one event per day.
- **Setup Time:** Setup time for you and/or vendors to decorate is typically 2.5 hours prior to your ceremony start time but this is flexible. This setup time is in addition to your 5.5 hours of event time - it is NOT counted as part of your event time.
- **Getting Ready/Use of Brides House and Grounds for Photos:** Use of the bride's house, patio and grounds for up to two (2) hours prior to the start of your wedding for getting ready, photographs, etc. is included in your paid site fee. Additional hours BEYOND the two hours provided PRIOR to the start of your ceremony can be added at \$75.00 per additional half hour and must be booked at least one (1) month before the event date. Additional hours are subject to availability.
- **Rehearsal:** Use of the site for one (1) hour for your rehearsal is included in your site fee. Rehearsals may be scheduled the evening before, morning before, or possibly even two nights before your event depending upon availability. Scheduling of rehearsals (placing your rehearsal date on the master calendar) begins sixty (60) days prior to your event date.
- **Additional Event Hours:** Additional EVENT hours above the 5.5 hours of contracted event time is considered overtime and will be billed separately by Walnut Grove and Command Performance Catering. For the use of the site, Walnut Grove will charge \$100.00 per half hour of overtime incurred. Command Performance Catering rates will be based upon your number of guests, the amount of staff required for your event, and the details of your event. Please speak with Joe Thies, the Command Performance Catering Coordinator, to discuss your rate per half hour based upon the specifics of your event.

Guest Count Minimum Requirements and Additional Fees:

- A minimum guest count for Friday events is 100 guests, Saturday is 150 guests and Sunday is 100 guests

- Please add an additional \$8.00 per person for Saturday events
- Please add an additional \$10.00 per person for guest counts over 250

Other Documents/Items Required

In addition to the signed contract and Terms and Conditions page required at the time of booking the site, the following will be required for your event:

- **Liability Insurance:** A Certificate of Insurance (Additional Insured Special Event Endorsement Certificate of Liability Insurance) for a minimum of \$1,000,000.00 coverage for the event will need to be provided naming Walnut Grove Weddings AND North American Services DBA Command Performance Catering as additional insured. The certificate of insurance can be obtained thru your own homeowners or renters insurance provider as a rider policy OR you may use a private company such as *WedSafe* (www.wedsafe.com) or *The Event Helper* (www.theeventhelper.com). Costs range from \$140 to \$175. The certificate of insurance must be submitted to Walnut Grove at least 30 days prior to the event. Additional information on obtaining this certificate will be provided upon booking the venue.
- **Vendor Policy Agreement:** A signed “Vendor Information & Policies” will be required from all couples, their vendors and anyone that will be decorating and/or helping on the day of your event (including family and friends). A confirmation indicating your understanding and agreement with the “Vendor Information & Policies” must be submitted to the Walnut Grove Weddings office at least 30 days prior to the event. A copy of the Vendor Information and Policies Agreement will be provided upon booking the venue.
- **Hiring A Professional AND Insured Wedding Planner or Coordinator:** It is required that you hire a professional AND insured wedding planner or coordinator for your wedding at Walnut Grove. That service is offered thru our Site Coordinator’s company, *Mia Bella Weddings by Michele Spring & Associates*, at a discounted rate starting at \$950.00 for Walnut Grove couples, however you are also welcome to hire an outside professional if you prefer.

Deposits, Final Guest Counts and Final Payments

- All deposits and payments must be made in the form of personal check, money order or cash. Please make checks payable to Walnut Grove Weddings, LP. We apologize for any inconvenience but credit cards are not accepted for any payments.
- **Deposit:** At the time of contract signing, a total deposit in the amount of \$3,000.00 will be due. This is to be made payable in the form of two (2) separate checks (either personal or money orders), both in the amount of \$1,500.00. One check will need to be made payable to Walnut Grove Weddings, LP and the other payable to Command Performance Caterings. Both deposits must be returned with the contract to the provided address on the contract. Please do not mail them directly to Walnut Grove. Both deposits are applied towards your final bills respectively.
- **Final Guest Count:** Final guest count is due to both the caterer and Walnut Grove 14 days prior to event date.
- **Final Balances:** Final balance for both Walnut Grove and Command Performance Catering are due 7 days prior to the event.

Venue Provisions, Terms and Conditions

DJ’s, Bands, and Reception Entertainment

- **Sound Restrictions:** We apologize for any inconvenience but bands or “live” amplified music is NOT permitted on the property due to the Ventura County enforced sound ordinance. However, string quartets, harpists, guitarists, etc. are permitted during the ceremony and cocktail hour but not for evening reception time. Two (2) separate sound systems will be needed for your event – one for the ceremony area and one for the cocktail/reception area. Although not required, it is highly recommended that a professional DJ/MC be selected from our preferred/recommended vendor list. Please know all entertainers (including professional and non-professional DJ’s/MC’s, musicians, etc.) will be required to sign our “Vendor Information and Policies Agreement”. This “Vendor Information and Policies Agreement” must be signed and submitted to the Walnut Grove office at least thirty (30) days prior to the event.

- **Ceremony Sound System:** Please note your Professional D.J. will need to provide a sound system for your ceremony. Power will be supplied by the Walnut Grove for your D.J. and/or musician to plug in to at the ceremony site. You may also rent the Walnut Grove Ceremony PA System for \$150.00 if your D.J. cannot supply you with one.
- **Reception Sound System:** DJ's/MC's deemed not to be professionals in the wedding industry must use our professional sound system for your reception. This sound system must be rented from Walnut Grove by you (the client) for \$200.00. This system includes a small mixer, two (2) JBL size 15 towered speakers on stands, and a microphone. It will be setup and ready for the DJ/MC two (2) hours prior to the start of the event.

Grounds/Landscape Maintenance

The Walnut Grove is personally maintained by the owners. They take personal care and much pride in making sure every effort is made to present the property in its best state for your event. The grass is watered weekly (typically on Monday's) and mowed accordingly. Please note that in the fall, typically late November thru January (when we are not open for events), the leaves on the walnut trees change color and then fall off. They typically do not return until late spring, early summer.

Decorations

Please do not use nails, tacks, staples, pins, tape (of any kind), glue, etc. on the wood pergola, any buildings or on any of the trees. Items can be hung from the pergola and/or branches of the trees. All decorations, debris from decorations, signage, etc. must be removed from the facility by the end of your event.

- **Candles:** We do not require a fire permit but all candles MUST be placed in glass candle holders with a wick clearance of 1.5" to 2" from the top of the container. This is not only for safety purposes but it will also prevent your candles from being blown out if there is a slight breeze on the day of your event.
- **Free-Standing Decorations:** All freestanding decorations must be stable in nature and anchored securely without damaging the grounds.
- **Signage:** Placement of signs in and around the site is permitted but must not infringe on Underwood Family Farms property. Signs ARE allowed to be leaned against or hung from any of the walnut trees. For safety purposes, please be certain anything hanging is tied securely (heavy gauge twine is highly recommended). Signs may also be staked into the ground as long as no damage is made to the grass or surrounding vegetation in the fields.
- **Hanging of Items:** Any prop or decorative item under 10 lbs is allowed to be hung from the walnut trees. Anything heavier must be approved.
- **Chair Swings:** We do not allow chair swings to be hung from the walnut trees for guest use. We will, however, allow Clients to setup a chair swing to be used as a photo prop. Signage on the swing must read "do not sit or swing". If guests are found using the swing, Client will be asked to remove the swing immediately.
- **Ceremony Recessionals/Grand Exits:** Rose petals, bubbles, streamers, and the like are acceptable for Ceremony Recessionals and Grand Exits. Sparklers, sky/wishing lanterns, confetti, biodegradable confetti, glitter, bird seed, etc. are not permitted on the property. All thrown/tossed items must be picked up at the end of the event.
- **Hay:** Hay may be rented from Walnut Grove for \$10.00 per bale. This includes the setup and cleanup of the hay before and after the event.
- **Ladders:** For liability reasons, ladders are not provided for your use. Please provide your own ladders for decoration purposes.
- **NOT PERMITTED:** Sparklers, sky/wishing lanterns, candles NOT in glass containers (such as tapers), confetti, biodegradable confetti, glitter, bird seed, etc. are not permitted on the property.

Additional Lighting

All lighting on the property is provided for you at no additional charge and completely sufficient for your event. No additional lighting is necessary. If you would like to use colored up-light's or add additional lighting for your event, a contracted lighting vendor must meet with the Tierra Rejada Farms/Walnut Grove Owner at least one (1) month prior

to the Client's event date to review plan of action and submit a proposed list of items to be installed for approval. Lighting vendors are not allowed to remove or modify any existing light fixtures and/or light bulbs on the property. Client may be subject to a minimum \$300.00 fee for use of an outside lighting vendor. Fee may vary with the type of equipment used by the lighting vendor.

Outside Rentals

All rentals not handled thru Command Performance Catering must be approved in advanced. Any rentals requiring delivery or setup prior to the two (2) hours provided before your ceremony must be arranged at least ten (10) days in advance. Delivery of these rentals is subject to the Tierra Rejada Farms/Walnut Grove calendar availability. All outside rentals must be picked up at the conclusion of the event and no later than 11:00pm. Tierra Rejada Farms/Walnut Grove/Command Performance Catering is not responsible for any items left behind after the conclusion of the event.

Loading/Unloading

No vehicle loading or unloading is permitted on any landscape surface or on the grass (other than the parking area) unless authorized by a Tierra Rejada Farms/Walnut Grove/Command Performance Catering representative. Please do not block any roads.

Beverage Delivery

All Client supplied alcohol and drink ingredients must be delivered on the day of the event and at least 3.5 hours before the start of the event. We apologize for any inconvenience but storage for these items prior to the day of your event is not available. If you are in need of special arrangements, please contact our Command Performance Catering Coordinator Joe Thies.

Care of Property/Property Damage/Security Deposit

The Walnut Grove grounds, buildings and facilities must be treated with care and respect. When renting the site you agree to leave the Walnut Grove property in the same condition it was found in and to remove all equipment and property brought in, as well as dispose of and remove all decorations, debris from decorations, and any other evidence from holding the event. Such removal and restoration of the facilities must be completed prior to the departure of the client. Walnut Grove is not responsible for any items left behind after the conclusion of the event. Please note the required Security Deposit to Command Performance Catering in the amount of \$500.00 shall not relieve the Client from the responsibility of clean-up, repairs, replacement(s), damages or liability. If clean-up or repair costs exceed the deposit, the Client shall be billed for the balance. The Client assumes sole responsibility for reimbursing Walnut Grove for any loss or damage made to the property, its buildings or facilities. No furnishings, equipment or other property belonging to Walnut Grove shall be removed from the premises.

Parking/Shuttle Services

The 1.5 acre grass lawn adjacent from the reception stone stage/fireplace is the parking area. It will accommodate up to 300 guests (approx. 150 cars). Guests may leave their cars overnight and pick them up by 10:00am the next day (Saturday and Sunday) and by 9:00am on Monday mornings. Please note there is no parking available for our events at Underwood Family Farms. If you are interested in hiring a shuttling service for your guests, we have a few suggestions on our Vendor Recommendation Listing. Please note smaller shuttles (8-9 passenger) up to the mid-size shuttle buses (24-42 passengers max) are only allowed on the property. Deluxe Motor Coaches (aka 56 passenger and larger) and super-stretch limos are not recommended due to the size of the roads and required turns to get to the Walnut Grove.

Brides House

Use of the bride's house, patio and grounds for up to two (2) hours prior to the start of your wedding for getting ready, photographs, etc. is included in your paid site fee. Additional hours BEYOND the two hours provided PRIOR to the start of your ceremony can be added at \$75.00 per additional half hour and must be booked at least one (1) month before the event date. Additional hours are subject to availability. Personal items may be left inside the bride's house during the event but all items must be removed by the end of the event.

Restrooms

Unlike many outdoor venues in the area, our restroom facilities are not portable. The men's and women's restrooms have their own separate building with air conditioning, running water, soap, and towels provided. Renting additional restroom facilities is not necessary unless your guest count exceeds 300 guests.

Smoking

Smoking is not permitted in any of the buildings (bride's house and restrooms) but is allowed in designated outdoor areas. We have provided a space next to the men's restroom for smoking but you may arrange to rent a cocktail table or wine barrel and use it as a smoking station within in your reception space or you may use the patio area.

Children

Children (12 and under) must be under adult supervision at all times while on the property. Special catering pricing is offered for children ages 3 to 10. Please see page 8 of this information packet for additional information.

Facilities Manager vs. Wedding Planner / Coordinator

The owners of Walnut Grove, Rick Brecunier and his son Josh Brecunier, are the facilities managers and one of them will be onsite the day of your event. They are there to oversee setup of chairs and tables, provide electrical in the designated areas (DJ, photo booth setup, etc.), setup any rented sound systems (if applicable), setup any rentals (such as lawn games, etc.), help with guest parking and to generally oversee the property. The setting up of your decorations, personal items (guest book, place cards, favors, etc.), and/or coordinating your ceremony processional and wedding reception timeline, and rehearsal coordination would be handled by your professional wedding planner or coordinator that you hire.

Wedding Rentals (available to rent thru Walnut Grove)

A complete list and photos of wedding rentals that we offer at Walnut Grove is available on our website - <http://www.walnutgroveweddings.com/#!/rentals/cc44>. Here is a quick sample of what we have:

- | | |
|---|------------------|
| ➤ Ceremony Arches (3 styles to choose from – 2 iron, 1 white vinyl) | \$75.00 each |
| ➤ Ceremony PA Sound System | \$150.00 |
| ➤ Reception Sound System (required if Client's DJ/MC is not a wedding professional) | \$200.00 |
| ➤ Standard Propane Patio Heaters (15 available: 10 black/brown, 5 stainless steel) | \$75.00 each |
| ➤ Tower Style Propane Patio Heaters (2 available) | \$100.00 each |
| ➤ Lawn Games (set of 3: croquet, bocce ball, and corn hole (aka bean bag toss)) | \$75.00 set |
| ➤ Hay (includes setup and removal) | \$10.00 per bale |
| ➤ Tractors (3 available for props, photo opportunities, etc.) | \$75.00 each |
| ➤ 1957 Chevy Farm Truck | \$150.00 |
| ➤ Wood Burning Fire Pit - for sitting area or smores | \$75.00 |
| ➤ Propane Burning Fire Pit – for sitting area (no smores) | \$150.00 |
| ➤ Lounge Furniture (5 piece set) | \$350.00 |
| ➤ Cigar Lounge (furniture, cigars, ashtrays, etc.) | \$500.00 |

Additional Rentals

Many additional rentals such as lounge furniture, lighting, upgraded table linens, etc. can be arranged directly with our caterer, Command Performance Caterings. Please contact our Catering Coordinator Joe Thies.

2018 WEDDING RECEPTION CATERING PACKAGES

The Walnut Grove proudly offers *Command Performance Catering Group* as our exclusive caterer on site. We apologize for any inconvenience but outside catering (other than cakes/desserts) is not permitted. *Command Performance* has been proudly serving Ventura County for over 25 years with incredible food and exceptional customer service. The following menus and packages were designed to assist Walnut Grove clients in the planning of their special day. In addition to the packages and menu items included, the Chef's at *Command Performance* prepare thousands of unique specialty dishes derived from all types of cuisine using only the finest quality of authentic ingredients. Our Catering Coordinators and Chefs are also continually developing new and exciting ways to present these menus to the best delight of their customers. *Command Performance* also specializes in elaborate cooking display-station receptions, exciting theme-wedding receptions, and all types and combinations of menu items and service packages. Your options are endless. Our Catering Coordinator, Joe Thies, would be delighted to have an opportunity to sit and customize a menu, wedding and service plan suited to you so that your wedding day is not only memorable...but also unique.

ALL COMMAND PERFORMANCE CATERING WEDDING RECEPTION PACKAGES FOR WALNUT GROVE INCLUDE THE FOLLOWING:

1. Site Setup

- White folding chairs for the Ceremony and Reception areas
- Exclusive, custom-made, stained wood rectangular guest tables & wood chairs for the reception area
- Sweetheart and/or Head Table(s)
- Gift, Guest Book, and Cake Tables
- Dance Floor

2. Equipment, Supplies and Setup

- Cloth napkins (white or ivory choice only for the Walnut Grove BBQ package)
- China place setting includes: solid white china dinner plate, flatware, water goblets and champagne flutes OR wine glasses. * If you wish to substitute the china, flatware, glassware and cloth napkins with upscale disposable ware, subtract \$2.50 a person from any of the attached packages.
- All upscale disposable ware for hors d'oeuvres, cake, coffee station (if applied) and bar area. *If you wish to upgrade these items with china, please inquire with Joe at Command Performance Caterings.
- All buffet tables, equipment and service

3. Catering Services

The staff will take care of your set up of the ceremony and reception areas, coordinate the timeline with the DJ and your coordinator, decorate buffet tables, buss, pour your champagne for the toast, cut and serve your cake, provide all breakdown and clean up of the site. Client is responsible for removing any and all decorations.

4. Beverage Package

An ice water station (with cups) is setup for guests upon arrival of your ceremony at no additional charge. A lemonade, water, and ice tea station upgrade is available for an additional \$1.50 per person. There is also an Old Fashioned Lemonade Station available complete with lemonade, water and ice tea displayed in large, glass mason jars with ladles complete with small mason jars for guest glassware. It is displayed amongst old wood crates and adorned with lemons and limes for décor. The Old Fashioned Lemonade Station is \$3.50 per person.

- **A Partial Bar service is included** in each of the catering packages presented. The partial bar setup includes: a portable bar unit, bartender, all ice, all cups and assorted soft drinks, mineral waters and choice of iced tea or fresh lemonade. Caterer will also chill and serve any client-supplied wine, beer and champagne as well as

ingredients for up to two (2) signature drinks or they can make arrangements to order your alcohol. There is no corkage fee.

- **Full Bar Option:** For a full bar setup service (including mixers and equipment for mixed drinks)...add \$3.50 per person to any of the catering packages for additional mixers, juices and garnishes.

5. **Locally Grown Produce** - *Command Performance* is proud to feature a variety of Underwood Farms (www.underwoodfamilyfarms.com) produce grown here on site in many of their salads, side dishes, and vegetable dishes when available. (All vegetarian and all vegan menus are also available).

Catering Package Options and Pricing

Command Performance Catering offers Walnut Grove clients the opportunity to choose one out of the three (3) catering packages listed below however a wide variety of options exist within these packages for your main entrees and accompaniments. Upgrades which include fresh fish, carving stations and more are also available at an additional price beyond the package price. Kosher menus are also available. Kids (ages 3 to 10) are half price for up to 5% of the total guest count. Kids meal options include chicken tenders and macaroni and cheese. Please call our Catering Coordinator, Joe Thies, to create a menu package that is specific to your needs.

| Catering Packages | Type of Catering | April – Mid May | Mid May - October |
|-----------------------------|-------------------------|------------------------|--------------------------|
| Walnut Grove BBQ Package | Buffet | \$70.95 per person | \$80.95 per person |
| Tierra Rejada Ranch Package | Premium Buffet | \$78.95 per person | \$88.95 per person |
| Sunset Package | Served Meal | \$100.95 per person | \$100.95 per person |

Catering Guest Count Minimum Requirements and Additional Fees:

- Minimum guest count for Friday and Sunday events is 100 guests
- Minimum guest count for Saturday events is 150 guests
- Additional catering fees will apply for special holidays
- Additional event hours above the 5.5 hours of contracted event time (overtime) start at \$250.00 per half hour for *Command Performance* (actual price is based on guest count and the type of meal service selected).
- **All prices are subject to a 15% service charge and 7.25% sales tax**

Catering Deposit, Final Guest Counts, Final Payments and Security Deposit:

- All deposits and payments must be made in the form of personal check, money order or cash. Please make checks payable to Command Performance Catering. We apologize for any inconvenience but credit cards are not accepted for any payments.
- **Deposit:** At the time of contract signing, a total deposit in the amount of \$3,000.00 will be due. This is to be made payable in the form of two (2) separate checks (either personal or money orders), both in the amount of \$1,500.00. One check will need to be made payable to Walnut Grove Weddings, LP and the other payable to Command Performance Caterings. Both deposits must be returned with the contract to the provided address on the contract. Please do not mail them to Walnut Grove. Both deposits are applied towards your final bills respectively.
- **Final Guest Count:** Final guest count is due to both the caterer and Walnut Grove 14 days prior to event date.
- **Final Balances:** Final balance for catering is due 7 days prior to your event. The catering payment must be made, in full, directly to Command Performance Catering.
- **Security Deposit:** A separate check, to be used as a damage/security deposit in the amount of \$500.00, will also be due at the time of the final payment made payable to *Command Performance Caterings*. It will be returned within 7 days following the event date (after any deductions for overtime, additional guests, last minute requests and minimal damages to The Walnut Grove property, rentals or equipment caused by the Client or their guests)

Please review the attached catering packages available and contact our Catering Coordinator, Joe Thies, at Command Performance Catering to discuss your specific event needs. He is looking forward to working with you.

Command Performance Catering Group

Joe Thies – Catering Coordinator

5273 Commerce Drive, Unit #6, Moorpark, California 93021

Tel: (805) 523-3232 / Email: joe@cpcatering.com / www.cpcatering.com



WALNUT GROVE (BBQ BUFFET) PACKAGE

\$80.95 per person (white or ivory cloth napkin choice only)

CATERING SERVICES

The staff will take care of your setup of the ceremony and reception areas, coordinate the timeline with your DJ (and coordinator if applicable), decorate buffet tables, buss, pour your champagne for the toast, cut and serve your cake, provide all breakdown and clean up of the site (client is responsible for removing any and all decorations).

DISPLAYED APPETIZER (choose one (1) of the following)

- **Cheese and Brie Display** with strawberries, grapes and nuts
- **Fresh Fruit Display** with cascading grapes, melon, berries and pineapple
- **Fresh Vegetable Crudit  with Dip and sliced bread** with Bruschetta topping

BBQ BUFFET (choose one (1) beef AND one (1) chicken option)

- **Fresh Grilled Tri-Tip** served with our Santa Maria style BBQ sauce, horseradish and traditional pico de gallo
- **BBQ Beef Boneless Short Ribs** with a Citrus BBQ sauce
- **Charbroiled Chicken Breast** - thighs and legs served with a sweet and spicy BBQ sauce
- **BBQ Boneless Chicken Breast** with a sweet and spicy sauce

SIDE DISHES and/or SALADS (choose three (3) selections)

*** A wide variety of other options exist for side dishes and salad selections ***

- **Mashed Potatoes** with cheddar cheese and chives
- **Roasted Potatoes and Yams** with rosemary butter
- **Grilled Corn on the Cob** with a garlic butter, parsley and Romano cheese
- **Traditional BBQ Baked Beans** with molasses and onions
- **White Cheddar Jalapeno Macaroni and Cheese**
- **Broiled Vegetables** in herb butter
- **California Avocado Caesar Salad** with ranchero cheese, pepitas, tortilla strips, red grape tomatoes & our "Special Recipe" Avocado Caesar Dressing
- **Ranch Green Salad** with lettuce, corn, red peppers, tomatoes, cucumbers, red onion and a Buttermilk Ranch Dressing

BREADS

Grilled Garlic Focaccio Bread and Sweet Corn Muffins

COFFEE BAR (add \$3.00 per person)

Special blend coffee and decaf bar with chocolate chips, whipped cream and cinnamon sticks. French vanilla and hazelnut flavorings and an assortment of teas.

BEVERAGE PACKAGE

Partial Bar Setup includes: portable bar unit, bartender, all ice, cups and assorted soft drinks, mineral waters and choice of iced tea or fresh basil lemonade. Caterer will also chill and serve any client supplied wine, beer, and champagne. We can also make arrangements to order your alcohol. There is no corkage fee.

Full Service Bar Setup (including mixers and equipment for mixed drinks): add \$3.50 per person to the package price for additional mixers, juices and garnishes.

ADDITIONAL PACKAGE OPTIONS

- **Without Beef entrée-** subtract \$3.00 per person
- **Disposable ware instead of china** - if you wish to substitute the china, flatware, glassware and cloth napkins with upscale disposable ware, subtract \$2.50 per person from any of the above packages.
- **BBQ on site** – all charbroiled and BBQ items are prepared in our kitchens just a short distance away from Walnut Grove. If you would like to add a Mesquite BBQ with Chef to BBQ on site, add \$500.00 (plus service charge and sales tax).
- **Linens** - other linen colors and equipment options available for an additional charge.
- **Special Menus** – we have a wide variety of menus available, including complete Vegetarian and Vegan menus (ask your Catering Coordinator)

ALL MENU PACKAGES

- All menu packages are subject to a 15% service charge and applicable sales tax
- **Tierra Rejada Ranch Grown** - we are proud to be able to incorporate a variety of Underwood Farms produce items grown on the property (when available) in many of our salad and vegetable recipes.
- All prices, menus and provisions subject to change prior to signing a contract.



TIERRA REJADA (PREMIUM BUFFET) PACKAGE

\$88.95 per person (choice of 40 colors of cloth napkins)

CATERING SERVICES

The staff will take care of your setup of the ceremony and reception areas, coordinate the timeline with your DJ (and coordinator if applicable), decorate buffet tables, buss, pour your champagne for the toast, cut and serve your cake, provide all breakdown and clean up of the site (client is responsible for removing any and all decorations).

HORS D'OEUVRES (choose four (4) selections from our list of Standard Hors d'oeuvres)

Standard hors d'oeuvres list

- **Coconut Chicken Skewers** with a creamy sweet chili sauce
- **Grilled Duck Confit** on grilled flatbread with goat cheese, shredded basil and grilled tomato with pesto aioli
- **Crispy Goat Cheese Stuffed Artichoke Hearts** with lemon garlic butter
- **California Crab Cakes** topped with mango-avocado and cilantro chutney
- **Mac and Cheese Tarts** with spicy cheese sauce, red peppers and chives
- **Corn and Black Bean Risotto Cakes** with a roasted poblano crème sauce and chopped cilantro
- **Grilled Garlic Baguette** with melted brie, pesto, avocado and sundried tomatoes
- **French Meatballs** with a roasted walnut brandy cream sauce
- **Bacon Wrapped Almond Stuffed Dates**
- **Angus Beef Sliders** with smoked Gouda, caramelized onions and red pepper aioli served on a petite handsome sesame roll
- **Chicken Empanadas** served with a creamy Chimichurri sauce

*** OR choose from our master list of 75 different standard selections. Ask your Catering Coordinator ***

DINNER BUFFET (choose one (1) beef AND one (1) chicken option)

- **Carved Roast Sirloin** served with a pearl onion demi-glace, a roasted onion marmalade and creamed Horseradish and chive sauce.
- **BBQ Tri-Tip**
- **Braised Boneless Beef Short Ribs** served in a Zinfandel wine sauce
- **Vintners Chicken** – herb roasted chicken breast served with a fire-roasted tomato and black mission fig sauce
- **Chicken Bruschetta** grilled with multi-colored tomato, basil and garlic bruschetta and served with a Pesto cream sauce.

*** OR choose from our list of over 20 different chicken preparations. Ask your Catering Coordinator ***

SIDE DISHES (choose three (3) selections)

- **Baby Red Potatoes** with rosemary and olive oil
- **Twice Baked Potatoes** stuffed with cheddar cheese, sour cream and chives
- **Roasted Red Pepper Bow Tie Pasta** – pasta tossed with a roasted red pepper cream sauce, peas and asparagus
- **Mostaccioli Pasta** tossed with roasted garlic, seared red grape tomatoes, spinach and walnuts with fresh pesto and olive oil
- **Grilled Vegetables** – zucchini, yellow squash, red peppers and carrots with olive oil and lemon
- **Zucchini, Asparagus and Red Peppers** in a toasted pistachio butter

SALADS (choose two (2) selections)

- **Tuscan Salad** with white beans and carrots, marinated mushrooms, roasted corn and red peppers, tomatoes, shaved Parmesan and served with a White Balsamic Herb Vinaigrette and a Creamy Garlic Parmesan
- **Tossed Greens Salad** with cucumbers, tomatoes, red onions, watermelon radish and sesame seeds with Sherry Vinaigrette and Ranch Dressing
- **Strawberry and Avocado Salad** with baby spinach, pistachios and a Citrus Vinaigrette
- **Melon and Citrus Salad** with honeydew, oranges, and fresh blueberries
- **Watermelon, Feta and Mint Salad**

BREADS

Garlic Herb Flat Bread and Fresh Baked Rosemary Focaccia with fresh baked wheat rolls and sweet corn muffins

WEDDING BUTTER COOKIES

*** A wide variety of options exist within this package for your main entrees and accompaniments. Upgrades which include Seafood Entrees are also available at additional charges. Please see your Catering Coordinator for details ***

COFFEE BAR (included)

Special blend coffee and decaf bar with chocolate chips, whipped cream and cinnamon sticks. French vanilla and hazelnut flavorings and an assortment of teas.

BEVERAGE PACKAGE

Partial Bar Setup includes: portable bar unit, bartender, all ice, cups and assorted soft drinks, mineral waters and choice of iced tea or fresh basil lemonade. Caterer will also chill and serve any client supplied wine, beer, and champagne. We can also make arrangements to order your alcohol. There is no corkage fee.

Full Service Bar Setup (including mixers and equipment for mixed drinks): add \$3.50 per person to the package price for additional mixers, juices and garnishes.

ADDITIONAL PACKAGE OPTIONS

- **Without Beef entrée-** subtract \$3.00 per person
- **Disposable ware instead of china** - if you wish to substitute the china, flatware, glassware and cloth napkins with upscale disposable ware, subtract \$2.50 per person from any of the above packages.

- **BBQ on site** – all charbroiled and BBQ items are prepared in our kitchens just a short distance away from Walnut Grove. If you would like to add a Mesquite BBQ with Chef to BBQ on site, add \$500.00 (plus service charge and sales tax).
- **Linens** - other linen colors and equipment options available for an additional charge.
- **Special Menus** – we have a wide variety of menus available, including complete Vegetarian and Vegan menus (ask your Catering Coordinator)

ALL MENU PACKAGES

- All menu packages are subject to a 15% service charge and applicable sales tax
- **Tierra Rejada Ranch Grown** - we are proud to be able to incorporate a variety of Underwood Farms produce items grown on the property (when available) in many of our salad and vegetable recipes.
- All prices, menus and provisions subject to change prior to signing a contract.



SUNSET (SERVED MEAL) PACKAGE **\$100.95 per person (choice of 40 colors of cloth napkins)**

CATERING SERVICES

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HORS D'OEUVRES (choose four (4) selections from our Master list of Standard Hors d'oeuvres)

PLATED SALAD (choice of one (1))

- **Fresh Spinach, Strawberry and Avocado Salad** with toasted pistachio nuts and a citrus vinaigrette
- **Crisp Romaine Salad** with tomatoes, green beans, zucchini, toasted pine nuts and a creamy pesto dressing
- **Field Greens and Blackberry Salad** with sliced oranges, blackberries, toasted hazelnuts and red onions and served with a sherry wine vinaigrette
- **Baby Caprese Salad** – Romaine and baby arugula with red and yellow grape tomatoes, marinated mozzarella, pine nuts and basil with a white balsamic vinaigrette

BREAD BASKET

Rosemary Focaccia bread, grilled flat bread and wheat rolls with blended butters

DINNER ENTREE (choose two (2) selections and a Vegetarian Selection to offer as an option to guests (pre-ordered)

OR offer a combo plate for all guests (of any two (2) items with a Vegetarian Selection

- **Braised Boneless Beef Short Ribs** served with Zinfandel sauce
- **Beef Filet** with a Wild Mushroom and Black Truffle sauce
- **Beef Filet** with a Cognac Crème sauce and Pearl Onion Demi-Glace
- **Grilled Halibut (or Shrimp)** with a lemon, artichoke, tarragon sauce
- **Grilled Salmon Bruschetta** grilled with multi-colored tomato, basil and garlic bruschetta and served with a Pesto crème sauce
- **Grilled Salmon** with a fire-roasted tomato and black mission fig sauce
- **Chicken Roulade** – chicken breast pounded thin and rolled with Baby Asparagus, Smoked Gouda and Roasted Red Peppers, served with a creamy Dijon sauce

*** OR choose from our list of over 20 different chicken preparations. Ask your Catering Coordinator ***

SIDE DISHES (choose one (1) selection)

- Mashed Potatoes with Chive Crème Fraiche
- Roasted Tri Colored Potatoes with Chervil Butter
- Vegetable Risotto with squash, chives, and Parmesan
- Wild Rice Pilaf with peas and red peppers

VEGETABLE (choose one (1) selection)

- Zucchini, Asparagus and Red Peppers in a toasted pistachio butter
- Asparagus Spears with butter sauce and lemon zest
- Haricot Vert in an almond brown butter sauce

SOUFFLES (choose one (1) selection)

Carrot Soufflé

Sweet Potato Soufflé

VEGETARIAN PLATE

Grilled Vegetable Risotto Cakes with a smoked tomato coulis, shaved Parmesan and grilled asparagus

*** Vegan Dishes and other Specialty Meal Requests must be pre-ordered ***

WEDDING BUTTER COOKIES

*** A wide variety of options exist within this package for your main entrees and accompaniments. Upgrades which include Seafood Entrees are also available at additional charges. Please see your Catering Coordinator for details ***

COFFEE BAR (included)

Special blend coffee and decaf bar with chocolate chips, whipped cream and cinnamon sticks. French vanilla and hazelnut flavorings and an assortment of teas.

BEVERAGE PACKAGE

Partial Bar Setup includes: portable bar unit, bartender, all ice, cups and assorted soft drinks, mineral waters and choice of iced tea or fresh basil lemonade. Caterer will also chill and serve any client supplied wine, beer, and champagne. We can also make arrangements to order your alcohol. There is no corkage fee.

Full Service Bar Setup (including mixers and equipment for mixed drinks): add \$3.50 per person to the package price for additional mixers, juices and garnishes.

ADDITIONAL PACKAGE OPTIONS

- **Linens** - other linen colors and equipment options available for an additional charge.
- **Special Menus** – we have a wide variety of menus available, including complete Vegetarian and Vegan menus (ask your Catering Coordinator)

ALL MENU PACKAGES

- All menu packages are subject to a 15% service charge and applicable sales tax
- **Tierra Rejada Ranch Grown** - we are proud to be able to incorporate a variety of Underwood Farms produce items grown on the property (when available) in many of our salad and vegetable recipes.
- All prices, menus and provisions subject to change prior to signing a contract.



2018 FINANCIAL WORKSHEET

FACILITY FEE (The Walnut Grove)

Base Rental for a 5.5 hour period for up to 250 persons: \$4,750.00 (Mid May – Oct 2018)
 \$3,750.00 (April – Mid May 2018)

Additional Guests: ____ billed at \$10.00 each _____
 Saturday Fee: ____ @ \$8.00 a person _____

Other Items:

Billed Overtime Charges ____ @ \$100.00 per half hour (Facility) _____
 Billed Overtime Charges ____ @ ____ per half hour (CPC) _____
 Rental Item: _____ @ _____ _____
 Rental Item: _____ @ _____ _____

Facility Total _____
 Subtract Deposit (due on signing) (\$1,500.00)
Balance (due 14 days before) _____

All checks for payments of Facility Fees made payable to "Walnut Grove Weddings, LP"

CATERING AND EVENT SERVICES (Command Performance Caterings)

Catering Package: _____
 ____ Adults @ ____ Per Person _____
 ____ Children (ages 3 to 10) @ ____ Per Person _____

Partial Bar Setup included in each Catering Package - portable bar unit, bartender, all ice, cups and assorted soft drinks, mineral waters and choice of iced tea or fresh basil lemonade. Caterer will also chill and serve any client supplied wine, beer, champagne and ingredients for up to two (2) signature drinks. Caterer can also make arrangements to order your alcohol. There is no corkage fee.

Full Service Bar Setup: Client provides all alcohol to fulfill a full bar but add \$3.50 per person to the package price for additional mixers, juices and garnishes. (including mixers and equipment for mixed drinks).

Upgrades or downgrades to package:

15% Service Charge _____

Catering Sub Total _____
 7.25% sales tax _____
Catering Total _____
 Subtract Deposit (due on signing) (\$1,500.00)
Balance (due 14 days before) _____

Facility and Catering Approx. Total Costs (before deposits) _____

All checks for payments of Catering Services made payable to "Command Performance Caterings"

A separate "Refundable" Damage/Overtime Deposit check for \$500.00 to be mailed to "Command Performance Caterings" 3 days prior to event. Check or refunded amount to be returned within 7 days following event to Client.