



WEDDINGS

AT RANCHO BERNARDO INN

---

EVERY

*little*

DETAIL

---

WEDDING  
MENU SELECTIONS





# MENU DIRECTORY

---

EVERY LITTLE DETAIL . . . . .	1
BEFORE THE BIG DAY . . . . .	3
Rehearsal Dinner Buffets	4
THE BIG DAY . . . . .	6
Before The Ceremony	7
WEDDING PACKAGES . . . . .	8
Classic Wedding	9
Timeless Wedding	10
Bliss Wedding	11
Duo / Vegetarian Entrées	12
ENHANCEMENTS. . . . .	13
Reception Enhancements	14
Late-Night Snacks	16
BEVERAGES . . . . .	17
Bar	18
AFTER THE BIG DAY . . . . .	20
Farewell Breakfast Buffets	21
Send-Off Brunch	22
PREFERRED VENDORS . . . . .	24



# EVERY LITTLE DETAIL

---

## **Rancho Bernardo Inn. Where stories unfold and new memories begin.**

Rancho Bernardo Inn offers a timeless setting. Each unique location includes a food and beverage minimum, along with a location fee. Your Catering Sales & Services Manager will offer the best proposal for your wedding.

### **COMPLIMENTARY**

Ceremony location includes sound system with two microphones overseen by an AV technician, white garden chairs, fruit-infused water station, chairs & umbrellas for musicians, and gift/guest book tables.

Cocktail hour location includes cocktail tables, standard hotel linen, votive candles, place card table, white garden chairs, umbrellas/space heaters, and bars.

Reception location includes dining tables, sweetheart or head table, banquet chairs, floor-length ivory linen, napkins, china, silverware, stemware, votive candles, cake table, wood dance floor, stage, and DJ table.

### **WEDDING PLANNER**

To ensure a seamless event, RBI requires a professional wedding planner from our Preferred Vendors list.

### **WEDDING REHEARSALS**

Rehearsal times and location may be confirmed 30 days prior to the event, based on availability.

### **FOOD & BEVERAGE**

Due to health regulations, liquor ordinances and liability insurance, it is required that all food and beverage is purchased through the hotel. Outside food and beverage is not permitted.

### **SPECIAL MEALS**

Rancho Bernardo Inn will make every attempt to accommodate special meal requests and dietary restrictions. Please provide your Catering Sales & Services Manager with the guest name and dietary restrictions in advance.

### **CHILDREN'S MEALS**

Meals for children ages 0-10 years are offered at \$40 per child, plus service charge and tax. Children's meals include Carrot and Celery Sticks, Ranch Dressing, Chicken Tenders, and French Fries with a choice of beverage.

### **VENDOR MEALS**

Chef's choice of vendor meals will be provided for your vendors at \$60 per person, plus service charge and tax.

### **GUARANTEE**

A final confirmation or "guarantee" of your anticipated number of guests is required by 12:00 pm, three business days prior to your event and this guarantee may not be reduced. If a final guarantee is not received, the contracted attendance will be used as your final guarantee.

### **PAYMENT PROCEDURES**

The resort requires an initial 25% deposit. A second deposit of 25% will be due six months prior, and a third deposit of 25% will be due 90 days prior.

The resort requires a credit card on file with the signed contract. The remaining estimated balance based on your final estimate of charges is due three business days prior to your event. Additional or outstanding charges will be automatically posted to your credit card.

**INSURANCE** The resort requires the wedding couple and all vendors to provide proof of insurance.



# EVERY LITTLE DETAIL

continued

## PRE-SELECTED CHOICE OF ENTRÉE MENUS

Menus include a choice of two entrées plus a vegetarian option.

A 3% allowance on food preparation over the guaranteed number will be given on all events.

You or your wedding planner must provide individual place cards indicating each guest's entrée selection.

## SERVICE CHARGE

A 25% service charge and applicable state tax (currently 7.75%) will be added to all food, beverage, food and beverage fees, audio-visual charges, room rental, location fee, etc. This service charge is taxable by California State Law and subject to change.

## ALCOHOLIC BEVERAGES

The resort reserves the right to refuse service to guests who appear to be intoxicated. All guests who appear to be under 30 years of age will be required to present identification to consume alcoholic beverages.

## BARTENDER FEE

A bartender fee of \$200 per bar will apply for the first three hours; plus \$30 per additional hour. One bartender is scheduled per 75 guests.

## TASTINGS

One complimentary tasting is offered for wedding events with a guest count of 75 guests or more, for up to four guests.

Tasting menu includes selection of two starters, two salads and three entrées. Tastings are scheduled 90 days before your event, offered Tuesdays - Thursdays at 12:30pm, based on availability. Your menu selections must be confirmed at two weeks in advance.

## GUEST ROOMS

A complimentary Premium Room will be provided for the wedding couple on the night of the wedding.

We offer preferred rates on overnight accommodations for guests, based on availability.

Check-in time is 4:00 pm; check-out time is 11:00 am.

## DAY USE HOTEL PARKING

Valet parking and self-parking will be charged at \$8 per vehicle for 50% of your final guest count. These charges will be applied to your master account.

## WELCOME GIFTS


We will deliver your welcome gifts to your guests' rooms during the dinner hour at \$5 per generic gift, \$6 per personalized gift.





*before* THE BIG DAY





## REHEARSAL *dinner buffets*

Our Dinner Buffets are designed for 90 minutes and served with Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas.

---

### A NIGHT IN NAPA

\$90 per person

---

#### STARTERS

**Smoked Tomato Soup**, Lemon Gremolata (df/v)

**Citrus Salad**, Butter Leaf Lettuce, Creamy Tarragon Dressing (v)

**Spinach, Quinoa Salad**, Roasted Cider Marinated Apples, Crumbled Goat Cheese, Sherry Honey Vinaigrette (gf/v)

#### ANTIPASTO

Capicola, Genoa Salami, Roasted Peppers, Provolone, Grilled Asparagus, Balsamic Mushrooms, Onions, Marinated Grilled Artichokes, Olive Medley (gf)

#### ENTRÉES

##### Pan-Seared Chicken

Wild Mushrooms, Creamy Polenta, Marsala Jus (gf)

##### Chili-Marinated Shrimp

Farfalle Pasta, Zucchini, Tomatoes, Garlic Cream Sauce

##### Parmesan Cheese Tortellini

Bloomsdale Spinach, Sun-Dried Tomato Pesto (v)

##### Roasted Seasonal Vegetables

Shaved Asiago, Balsamic Glaze (gf/v)

#### DESSERTS

Petite Chocolate Almond Biscotti

Mini Cannoli

---

### BAJA FRESCA

\$90 per person

---

#### STARTERS

##### Caldo de Pollo Epasote Soup

Crispy Tortilla Strips, Avocado, Cilantro, Lime Wedge (df/gf)

##### Classic Caesar Salad

Shaved Parmesan, Caesar Dressing (v)

##### Nopales Salad (gf/v)

**Watermelon, Michelada Salad**, Sweet and Sour Chimmichurri (df/gf/v)

#### TACO BAR

**Achiote Lime Stir Fry Chicken** (df/gf)

**Grilled Flank Steak**, Garlic Cilantro Mojo (df/gf)

**Nopales**, Mushrooms (df/gf)

**Frijoles Verdes** (df/gf/v)

**Cilantro Rice** (df/gf/v)

**Chilaquiles Verdes** (gf/v)

**Shredded Cheddar, Sour Cream, Cilantro, Roasted Tomato Salsa** (v)

**Warm Flour and Corn Tortillas**

#### DESSERTS

Mini Margarita Lime Tarts

Tres Leches Cake

A labor fee of \$350 is applicable for buffet functions of fewer than 25 guests.

(df) dairy free, (gf) gluten free, (v) vegetarian



# REHEARSAL *dinner buffets*

— continued —

Our Dinner Buffets are designed for 90 minutes and served with Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas.

---

## SANTA MARIA GRILL

\$95 per person

---

### STARTERS

#### Garden Hardy Chopped Salad

Sweet Peppers, Onion, Green Goddess Dressing  
(gf)

#### German Potato Salad

Green Onion, Garlic Aioli (df/gf)

#### Sweet and Sour Fennel Slaw (df/gf/v)

#### Grilled Calamari Escabeche Steak Salad

(df/gf)

### OFF THE GRILL

#### White Cheddar Burger\* (gf)

Beyond Burger, Grilled Onion, Arugula (v)

Roasted Half Chicken, Rosemary, Orange  
Barbecue Sauce

#### Toppings Bar

Grilled Mushrooms, Tomatoes, Sweet Onions,  
Iceberg Lettuce, Cheddar, Swiss, Blue Cheese  
Crumbles, Yellow Mustard, Dill Pickles, Mayo,  
Ketchup, Sauerkraut, Basil Aioli, Kaiser Rolls

Grilled Broccolini, Rustic Chimichurri(df/v)

Crispy Tater Tots, California Curry Ketchup\*

### DESSERTS

Chocolate Peanut Butter Brownies

Oatmeal Cookie Sandwiches

\*A \$200 per hour chef attendant fee will apply for items prepared at the buffet.

A labor fee of \$350 is applicable for buffet functions of fewer than 25 guests.

(df) dairy free, (gf) gluten free, (v) vegetarian





THE BIG DAY







## BEFORE *the ceremony*

---

### CREATE-YOUR-OWN YOGURT PARFAIT

\$17 per person

Greek Yogurt, Low Fat Yogurt, Housemade Strawberry Yogurt, Seasonal Berries, Dried Fruits, Citrus Supremes, Chia Seeds, Honey, Slivered Almonds, House-made Granola (v)

### VEGETARIAN BREAKFAST BURRITOS

\$12 each

Scrambled Eggs, Sautéed Peppers, Caramelized Onions, Red-Ripe Tomatoes, Monterey Jack Cheese, Salsa Fresca, Flour Tortilla (v)

### SUNRISE BREAKFAST MUFFIN

\$12 each

Black Forest Ham, Scrambled Eggs, Tillamook Cheddar, Toasted English Muffin

### EGG WHITE FRITTATA

\$11 per person

Egg Whites, Spinach, Artichokes, Grape Tomatoes, Asparagus, Goat Cheese (gf/v)

### SLICED SEASONAL FRUIT

\$17 per person

Assorted Seasonal Fruit with Yogurt Dip

### FRESHLY BAKED GOODS

\$65 per dozen

Assorted Pastries, Mini Muffins, Croissants or Breakfast Breads

Plain, Cinnamon Raisin, Everything Mini Bagels, Plain and Garden Herb Cream Cheese

### SIGNATURE SCONES

\$65 per dozen

**Sweet Miniature Scones** (Golden Raisin, Cranberry Orange), Lemon Curd, Devonshire Cream, Butter, Preserves **\$65 per dozen**

**Savory Miniature Scones** (Cheddar, Jalapeno, Bacon) Sour Cream, Butter

### WRAPS

\$36 per person

#### Assorted Pre-made Wraps

**Roast Beef**, Cheddar, Red Onion, Arugula, Sun-Dried Tomato Aioli, Flour Tortilla

**Achiote Chicken**, Jalapeno Jack Cheese, Shredded Romaine, Roasted Peppers, Noplaes, Cilantro-Lime Yogurt Dressing, Red Pepper Tortilla

**Roasted Vegetables**, Goat Cheese, Spinach, Pesto Aioli, Spinach Tortilla

Terra Chips, Sun-Chips

Chocolate Chip Cookies, Blondies

### KNIBBLES

\$26 per person

Fresh Fruit Kabobs

Imported & Domestic Cheeses, Herbed Crackers

Fresh-Cut Garden Vegetables

Olive Tapenade, Puquillo Pepper Hummus

### HOUSE CHAMPAGNE

\$38 per bottle

### ASSORTED JUICES

\$40 per carafe



WEDDING PACKAGES





# *classic* WEDDING

---

## PLATED

\$140 per person

Includes one-hour consecutive select bar, three tray-passed hors d'oeuvres, three-course dinner with pre-selected starter, salad, and a choice of two entrées, champagne toast, wine service during dinner, french rolls, and coffee service.

### HORS D'OEUVRES

#### Tomato Bruschetta

Shaved Parmigiano-Reggiano (v)

#### Roasted Eggplant

Roma Tomatoes, Crostini (df/v)

#### Marinated Feta

Tomatoes, Olive Crostini (v)

#### Herb-Marinated Goat Cheese

Grilled Pears, Brioche Croutons (v)

#### Smoked Chicken

Fig Spread, Walnut Bread

#### Spanakopita (v)

#### Mini Vegetable Pizzas

Goat Cheese (v)

#### Parmesan-Breaded Artichoke Hearts (v)

#### Chicken and Mushroom Wellington

Brie, Herb Puff Pastry

### STARTERS

#### Tomato and Basil Soup

Cheese Crostini (v)

#### Cream of Butternut Squash

Pumpkin Seed Oil, Crème Fraîche (gf)

#### Truffle Risotto

Grilled Portobello Mushrooms, Port Reduction, Parmesan Crisp (gf/v)

#### Warm Goat Cheese and Tomato Tart

Balsamic Reduction, Petite Greens (v)

### SALADS

#### Butter Leaf Lettuce

Roasted Tomatoes, Crumbled Feta, Oregano Basil Dressing (df/gf)

#### Tender Mixed Greens

Shaved Carrots, Grape Tomatoes, Strawberries, Mimosa Vinaigrette (df/gf/v)

#### Baby Field Greens

Belgian Endive, Cajun Walnuts, Fig-Balsamic Vinaigrette (df/gf/v)

#### Traditional Caesar Salad

Herb Croutons, Parmigiano-Reggiano, Lemon Garlic Dressing

#### Green Salad

Cucumber Ribbons, Tomatoes, Watermelon Radish, Raspberry Vinaigrette (df/gf/v)

#### Mixed Greens

Candied Pecans, Orange Supremes, Grand Marnier Citrus Drizzle (df/gf/v)

### ENTRÉES

#### Pan-Roasted Salmon

Shaved Apple and Fennel Salad, Quinoa and Confit Lemon Risotto, Blood Orange Reduction

#### Dijon and Cumin Brushed Chicken Breast

Polenta Cake, Citrus Brandy Sauce (gf)

#### Stout-Braised Beef Short Ribs

Horseradish and Shallots Whipped Potato, Onion Sprouts, Braising Jus Reduction

#### Grilled Marinated Sirloin

Whipped Buttermilk Potatoes, Baby Carrots, Cabernet and Mushroom Reduction (gf)





# *timeless* WEDDING

---

## PLATED

\$160 per person

Includes two-hour consecutive premium bar, vegetable crudité display, three tray-passed hors d'oeuvres, three-course dinner with pre-selected started, salad, and choice of two entrées or one duo entrée, champagne toast, wine service during dinner, french rolls, and coffee service.

### HORS D'OEUVRES

#### Tomato Bruschetta

Shaved Parmigiano-Reggiano (v)

#### Roasted Eggplant

Roma Tomatoes, Crostini (df/v)

#### Marinated Feta

Tomatoes, Olive Crostini (v)

#### Herb-Marinated Goat Cheese

Grilled Pears, Brioche Croutons (v)

#### Smoked Chicken

Fig Spread, Walnut Bread

#### Spanakopita (v)

#### Mini Vegetable Pizzas

Goat Cheese (v)

#### Parmesan-Breaded Artichoke Hearts (v)

#### Chicken and Mushroom Wellington

Brie, Herb Puff Pastry

### STARTERS

#### Tomato and Basil Soup

Cheese Crostini (v)

#### Cream of Butternut Squash

Pumpkin Seed Oil, Crème Fraîche (gf)

#### Truffle Risotto

Grilled Portobello Mushrooms, Port Reduction, Parmesan Crisp (gf/v)

#### Warm Goat Cheese and Tomato Tart

Balsamic Reduction, Petite Greens (v)

### SALADS

#### Butter Leaf Lettuce

Roasted Tomatoes, Crumbled Feta, Oregano Basil Dressing (df/gf)

#### Tender Mixed Greens

Shaved Carrots, Grape Tomatoes, Strawberries, Mimosa Vinaigrette (df/gf/v)

#### Baby Field Greens

Belgian Endive, Cajun Walnuts, Fig-Balsamic Vinaigrette (df/gf/v)

#### Traditional Caesar Salad

Herb Croutons, Parmigiano-Reggiano, Lemon Garlic Dressing

#### Green Salad

Cucumber Ribbons, Tomatoes, Watermelon Radish, Raspberry Vinaigrette (df/gf/v)

#### Mixed Greens

Candied Pecans, Orange Supremes, Grand Marnier Citrus Drizzle (df/gf/v)

### ENTRÉES

#### Oven-Roasted Airline Chicken Breast

Stuffed with Spinach, Parmesan and Pine Nuts, Goat Cheese Mash Potato, Porcini Cream (gf)

#### Oven-Roasted Sea Bass

Cilantro Rice, Corn Shoots, Yuzu Beurre Blanc (gf)

#### Seared Filet Mignon

Bacon Whipped Potatoes, Mushroom Ragout, Port Demi-Glace (gf)





# *bliss* WEDDING

---

## PLATED

\$180 per person

Includes three-hour consecutive luxury bar, vegetable crudité display, three tray-passed hors d'oeuvres, three-course dinner with pre-selected starter, salad, a choice of two entrées or one duo entrée, champagne toast, wine service during dinner, french rolls, coffee service, and one late-night snack.

### HORS D'OEUVRES

#### Tomato Bruschetta

Shaved Parmigiano-Reggiano (v)

#### Roasted Eggplant

Roma Tomatoes, Crostini (df/v)

#### Marinated Feta

Tomatoes, Olive Crostini (v)

#### Herb-Marinated Goat Cheese

Grilled Pears, Brioche Croutons (v)

#### Smoked Chicken

Fig Spread, Walnut Bread

#### Spanakopita (v)

#### Mini Vegetable Pizzas

Goat Cheese (v)

#### Parmesan-Breaded Artichoke Hearts (v)

#### Chicken and Mushroom Wellington

Brie, Herb Puff Pastry

### STARTERS

#### Tomato and Basil Soup

Cheese Crostini (v)

#### Cream of Butternut Squash

Pumpkin Seed Oil, Crème Fraîche (gf)

#### Crispy Crab Cake

Fire Roasted Corn, Piquillo Pepper Aioli (df)

#### Truffle Risotto

Grilled Portobello Mushrooms, Port Reduction, Parmesan Crisp (gf/v)

#### Warm Goat Cheese and Tomato Tart

Balsamic Reduction, Petite Greens (v)

### SALADS

#### Butter Leaf Lettuce

Roasted Tomatoes, Crumbled Feta, Oregano Basil Dressing (df/gf)

#### Tender Mixed Greens

Shaved Carrots, Grape Tomatoes, Strawberries, Mimosa Vinaigrette (df/gf/v)

#### Baby Field Greens

Belgian Endive, Cajun Walnuts, Fig-Balsamic Vinaigrette (df/gf/v)

#### Dungeness Crab Salad

Serrano Orange Jelly (gf)

#### Mesclun Salad

Belgian Endive, Roasted Baby Beets, Pistachio-Crusted Goat Cheese, Truffle Vinaigrette (v)

#### Mixed Greens

Candied Pecans, Orange Supremes, Grand Marnier Citrus Drizzle (df/gf/v)

### ENTRÉES

#### Oven-Roasted Airline Chicken Breast

Stuffed with Spinach, Parmesan and Pine Nuts, Goat Cheese Mashed Potato, Porcini Cream (gf)

#### Pan-Roasted Chilean Sea Bass

Coconut Rice Cake, Vadouvan Emulsion Oil (gf)

#### Whole Grain Mustard Brushed Beef Filet

Olive Oil Crushed Yukon Gold Potatoes, Pancetta and Pearl Onion Ragout, Pinot Noir Demi-Glace (df/gf)

### LATE-NIGHT SNACKS

See options on page 16



## DUO / VEGETARIAN *entrées*

---

### DUO ENTRÉES

#### **Stout-Braised Beef Short Ribs and Garlic Baked Prawns**

Tomato, Capers Farro, Braising Jus, Chive Lime Beurre Blanc (gf)

#### **Seared New York Steak and Mahi Mahi**

Broccoli, Aged Gouda Whipped Potatoes, Bacon Marmalade, Yuzu Emulsion (gf)

#### **Chilean Seabass and Seared Beef Filet Coconut Rice Cake, Green Pea Purée,**

Vadouvan Emulsion, Sauce Périgueux (gf)

#### **Whole Grain Brushed Beef Tenderloin and Maine Lobster** (+\$12 per person)

Truffle Gratin Dauphinois, Celery Mouseline, Morel Cream, Tarragon Beurre Blanc (gf)

#### **Free-Range Chicken Breast and Fresh Salmon**

Green Asparagus Polenta, Pink Peppercorn Chicken Jus, Espelette Gremolata (gf)

#### **Seared Beef Filet and Barramundi Bass**

Roasted Garlic Mashed Potatoes, Porcini Glaze, Saffron Chardonnay Emulsion (gf)

#### **Truffle Duxelle Stuffed Airline Chicken Breast and Kurobuta Pork Chop**

Roasted Vegetable Risotto, Madeira Jus, Grilled Corn Salsa (gf)

### VEGETARIAN ENTRÉE

#### **Market Vegetables, Cauliflower Risotto**

Shaved Asiago, Port Reduction (gf/v)

#### **Chermoula Marinated Tofu Steak**

Apricot, Cilantro Forbidden Rice, Fire-Roasted Tomato Coulis (gf/v)

#### **Handmade Ricotta Cheese Cannelloni**

Artichoke, Mushroom, Spinach Ragout, Roasted Tomato Cream (v)

#### **Quinoa and Portobello Mushroom Tower**

Roasted Brussels Sprouts, Red and Yellow Bell Pepper Emulsion (v)

#### **Marinated Tofu Scallops**

Wild Rice, Raisins, Vadouvan Coconut Emulsion (gf/v)

#### **Slow-Roasted Eggplant**

Summer Squash Ragout, Wilted Greens, Mint Pepper Relish (gf/v)



ENHANCEMENTS





## *reception* **ENHANCEMENTS**

---

The following stations may be hosted during your cocktail hour.

### **SEAFOOD BAR**

\$44 per person (5 pieces per person)

#### **Chilled Jumbo Shrimp, West Coast Oysters on the Half Shell**

Cocktail Sauce, Hot Sauce, Shallot Mignonette, Tartar Sauce, Lemon Wedges

### **CHILLED JUMBO SHRIMP**

\$26 per person (3 pieces per person)

Cocktail Sauce, Lemon Wedges

### **ARTISAN CHEESE STATION**

\$30 per person

Fine Selection of Imported and Domestic Cheeses, Dried Fruits, Toasted Nuts, Grapes Assorted Crackers and Baguettes

### **MEDITERRANEAN DISPLAY**

\$26 per person

Artichoke and Piquillo Pepper Tapenade, Roasted Garlic Hummus, Warm Herbed Olive Oil, Pita and Lavosh

### **CHARCUTERIE AND ANTIPASTI BOARD**

\$32 per person

Selection of Imported and Domestic Cured Meats and Salami, Assorted Mediterranean Olives, Cornichons, Artichokes, Baguettes

### **RBI GARDEN VEGETABLE CRUDITÉ DISPLAY**

\$26 per person

#### **Array of Local, Organic Vegetables:**

Baby Carrots, Cucumbers, Jicama, Cauliflower, Cherry Tomatoes, Radishes, Peppers, Eggplant Baba Ghanoush, Roasted Red Pepper Dip





## *reception* **ENHANCEMENTS**

---

Minimum order of 25 pieces per item. Priced per piece.

### **COLD SELECTIONS**

Sweet Potato, Avocado, Black Bean Bites (gf/v)	\$10
Olive Tapenade, Gluten Free Crostini (gf/v)	\$10
Red Pepper Hummus, Cucumber Cup (gf/v)	\$10
Vegetable Dolma (v)	\$10
Vegetable Summer Roll (v)	\$11
Tall Shrimp, Pesto Cream Crostini	\$11
Seared Furikake Scallop, Ginger Cream Crostini	\$11
Ahi Tuna, Caviar, Baguette	\$11
Smoked Salmon Pinwheel, Herb Cream Cheese	\$11
Beef Tenderloin Ancho Rubbed, Potato Cake	\$11
Duck Bahn Mi, Baguette	\$11
Mustard Herb Lamb Loin, Roasted Vegetable Relish, Baby Red Potato	\$11
Turkey, Prosciutto, Sage, Walnut Bread	\$11
Grilled Mango Chicken, Crostini	\$11

### **HOT SELECTIONS**

Quinoa Falafel (gf/v)	\$10
Mixed Vegetable, Vegan Cheese Quesadilla (gf/v)	\$9
Mini Pizza, Wild Mushrooms, Goat Cheese (v)	\$9
Passila Chile Con Crema Empanada	\$10
Nopales Mozzarella Arepa	\$10
Brie and Pickled Blueberry Stuffed Mushroom	\$10
Parmesan Breaded Artichoke Hearts, Ranch Dipping Sauce	\$9
Thai Vegetable Lumpia (df/v)	\$9
Citrus Marinated Bacon Wrapped Scallops	\$11
Coconut Shrimp	\$11
Lobster Lumpia	\$11
Shrimp and Scallop Brochette	\$11
Salmon and Mushroom Duxelle Puff Pastry	\$10
Maryland Crab Cake	\$10
Lemon Grass Pork Pot Stickers	\$9
Bacon Wrapped Date, Manchego	\$10
Pecan Crusted Chicken Skewer	\$10
Chicken Tinga Empanada	\$10
Chicken Cordon Bleu	\$10



## *late-night* **SNACKS**

---

Selections will be displayed for a maximum of 60 minutes and must be hosted for a minimum of 75% of your guaranteed attendance. Priced per person.

### **TACO STATION \$18**

Marinated Chicken and Beef Street Tacos, Warm Flour and Corn Tortillas, Roasted Tomato Salsa, Pico De Gallo

### **PRETZEL AND POPCORN STATION \$15**

#### **Salted Soft Pretzels**

Yellow Mustard, Beer Cheese Sauce, Jalapeño Cheese Sauce

#### **Buttered Popcorn**

### **NACHOS \$15**

#### **Skirt Steak and Shrimp Nachos**

Crispy Tortillas, Fire Roasted Salsa, Black Beans, Queso Fundido

### **PIZZA STATION \$15**

#### **Cheese Pizza**

#### **Pepperoni Pizza**

### **CHICKEN FINGERS \$18**

#### **Boneless Chicken Fingers, French Fries**

Buffalo Wing Sauce, Barbecue Sauce, Ranch Dressing

### **SLIDER STATION \$18**

#### **Chef Jose's Inn-n-Out Mini Burgers**

Mini Beef Burgers, French Fries

### **VIENNESE STATION \$27**

#### **Mini Delectables:**

Opera Cake, Brown Butter Apple Tarts, Cream Puffs, Chocolate Ganache, Lemon Mousse Cake, Assorted Cheesecake



BEVERAGES



# BAR

## HOSTED AND NO-HOST BARS

Individual pricing (per drink) based on consumption

### LUXURY CONSUMPTION

Hendricks Gin, Grey Goose Vodka, Ron Zacapa 23yr Spiced Rum, Don Julio Reposado Tequila, Patron Anejo Tequila, Woodford Reserve Bourbon, Crown Royal Whiskey, Macallan 12yr Single Malt Scotch, Remy Martin VSOP Cognac	\$17
Martin Ray Sauvignon Blanc, Rose, Chardonnay, Pinot Noir, Cabernet Sauvignon, Domaine Chandon Brut Sparkling	\$17
Stone IPA, Ballast Point Sculpin	\$10
Bud Light, Coors Light, Stella Artois, Corona	\$8
Individual Bottles of Still Water, Mineral Water, Soft Drinks	\$6.5

### PREMIUM CONSUMPTION

Bombay Sapphire Gin, Ketel One Vodka, Captain Morgan Spiced Rum, Bacardi Silver Rum, Jack Daniel's Whiskey, Bulleit Rye, Herradura Blanco Tequila, Maker's Mark Bourbon, Johnnie Walker Red Scotch	\$15
Angeline Reserve Sauvignon Blanc, Rose, Chardonnay, Pinot Noir, Reserve Merlot, Cabernet Sauvignon, Bianchi Brut Sparkling	\$15
Stone IPA, Ballast Point Sculpin	\$10
Bud Light, Coors Light, Heineken, Corona	\$8
Individual Bottles of Still Water, Mineral Water, Soft Drinks	\$6.5

### SELECT CONSUMPTION

Gordon's Gin, Smirnoff Vodka, Cruzan Rum, Sauza Blanco Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, The Famous Grouse Scotch	\$13
Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Opera Prima Brut Sparkling	\$13
Stone IPA, Ballast Point Sculpin	\$10
Bud Light, Coors Light, Heineken, Corona	\$8
Individual Bottles of Still Water, Mineral Water, Soft Drinks	\$6.5

### BARTENDER FEE

A bartender fee of \$200 per bar for the first three hours; \$30 per additional hour will apply.

**Warning:** Drinking distilled spirits, beer, wine, and other alcoholic beverages during pregnancy can cause birth defects.





# BAR

— continued —

## HOSTED BAR PACKAGES

Package pricing (per person.)

All beverage packages include bottled waters and soft drinks.

### LUXURY BAR PACKAGE

\$37 first hour; \$23 each additional hour\*

Hendricks Gin, Grey Goose Vodka, Ron Zacapa 23yr Spiced Rum, Don Julio Reposado Tequila, Patron Anejo Tequila, Woodford Reserve Bourbon, Crown Royal Whiskey, Macallan 12yr Single Malt Scotch, Remy Martin VSOP Cognac, Martin Ray Sauvignon Blanc, Rose, Chardonnay, Pinot Noir, Cabernet Sauvignon, Domaine Chandon Brut Sparkling, Stone IPA, Ballast Point Sculpin, Bud Light, Coors Light, Heineken, Corona

### PREMIUM BAR PACKAGE

\$33 first hour; \$21 each additional hour\*

Bombay Sapphire Gin, Ketel One Vodka, Captain Morgan Spiced Rum, Bacardi Silver Rum, Jack Daniel's Whiskey, Bulleit Rye, Herradura Blanco Tequila, Maker's Mark Bourbon, Johnnie Walker Red Scotch, Angeline Reserve Sauvignon Blanc, Rose, Chardonnay, Pinot Noir, Reserve Merlot, Cabernet Sauvignon, Bianchi Brut Sparkling, Stone IPA, Ballast Point Sculpin, Bud Light, Coors Light, Heineken, Corona

### SELECT BAR PACKAGE

\$29 first hour; \$19 each additional hour\*

Gordon's Gin, Smirnoff Vodka, Cruzan Rum, Sauza Blanco Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, The Famous Grouse Scotch, Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, Opera Prima Brut Sparkling, Stone IPA, Ballast Point Sculpin, Bud Light, Coors Light, Heineken, Corona

### BEER AND WINE BAR PACKAGE

\$23 first hour; \$13 each additional hour\*

Stone IPA, Ballast Point Sculpin, Bud Light, Coors Light, Heineken, Corona, Sycamore Lane Chardonnay, Sycamore Lane Cabernet Sauvignon

### BARTENDER FEE

A bartender fee of \$200 per bar for the first three hours; \$30 per additional hour will apply.

**Warning:** Drinking distilled spirits, beer, wine, and other alcoholic beverages during pregnancy can cause birth defects.





*after* THE BIG DAY







## FAREWELL *breakfast buffets*

(Minimum 25 guests)

Breakfast Buffets are designed for 60 minutes and served with Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas.

---

### SAN DIEGAN

\$59 per person

---

**Fresh Chilled Juice Bar** (df/gf/v)

**Sliced Seasonal Fruit, Lime, Tajín Spice** (df/gf/v)

**Blueberry, Chocolate, Nut Muffins** (v)

**Butter, Honey, Preserves**

**Wheat Bagels, Plain Cream Cheese** (v)

**House-Made Granola**

Almonds, Oats, Cinnamon, Honey, Whole Milk, Skim Milk (gf/v)

**Vegetarian Scrambled Eggs**

**Mushroom, Tomato, Peppers, Clipped Chive** (gf/v)

**Applewood-Smoked Bacon** (df/gf)

**Turkey Sausage** (df/gf)

**Breakfast Potatoes** (df/gf/v)

---

### THE RBI SPA PACKAGE

\$63 per person

---

**Green Machine, Orange Juice, Apple Juice** (df/gf/v)

**Sliced Seasonal Fruit and Berries** (df/gf/v)

**Yuzu, Thai Basil, Infused Mango, Pineapple Fruit Salad** (df/gf/v)

**Whole Grain Bagels**

Garden Herb Cream Cheese (v)

**Citrus Muesli, Pears, Candied Walnuts** (gf/v)

**Scrambled Egg Whites**

Artichokes, Spinach, Tomato Confit and Feta Cheese (gf/v)

**Chicken Apple Sausage** (df/gf)

**Turkey Bacon** (df/gf)

**Oven Roasted Breakfast Potatoes, Garden Herbs** (df/gf/v)

A labor fee of \$350 is applicable for buffet functions of fewer than 25 guests.

(df) dairy free, (gf) gluten free, (v) vegetarian



## SEND-OFF *brunch*

---

(Minimum 50 guests)

Breakfast Buffets are designed for 60 minutes and served with Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas.

\$95 per person

### **Freshly Baked Mini Muffins,**

### **Danish and Breakfast Breads (v)**

### **House-Made Granola**

Seasonal Berries, Honey, Greek Yogurt (v)

### **Seasonal Sliced Fruit**

### **Scottish Smoked Salmon**

Plain and Everything Mini Bagels, Plain and Lemon-Dill Cream Cheeses, Diced Red Onions, Vine-Ripened Tomatoes, Cucumber, Hard Boiled Eggs, Capers (df/gf)

### **Cocktail Shrimp**

Cocktail Sauce (df/gf)

### **Charcuterie Display**

Specialty Meats and Cheeses, Whole Grain Mustard (df/gf)

### **Traditional Eggs Benedict with Canadian Nueskes Bacon**

### **Applewood-Smoked Bacon and Oven-Roasted Sage Sausage Breakfast Links (gf)**

### **Roasted Breakfast Potatoes**

Caramelized Onions, Bell Peppers, Fresh Herbs (df/gf/v)

### **CHOICE OF ONE:**

### **Classic Buttermilk, Banana-Walnut or Blueberry Vanilla Pancakes, Cinnamon French Toast**

Wild Berry Compote, Warm Maple Syrup, Butter, Whipped Cream (v)

### **OMELET STATION\***

#### **Prepared to order:**

Bay Shrimp, Black Forest Ham, Applewood-Smoked Bacon, Wild Mushrooms, Roasted Peppers, Baby Spinach, Hothouse Tomatoes, Pico de Gallo, Assorted Cheeses (gf)

Scrambled Eggs Also Included

#### **Chermoula Grilled Chicken Breast**

Asiago Polenta and Apricot Jus (gf)

#### **Herb-Marinated Bass**

Asparagus and Sun-Dried Tomato Ragout (df/gf)

#### **Cheese Tortellini**

Pancetta Bites, Green Peas, Parmesan Cream Sauce

#### **Root Vegetable Farandole (df/gf/v)**

#### **Assortment of Petite Delicacies**

Cheesecake, Éclairs, Cream Puffs, Chocolate Decadence (v)

#### **Orange and Cranberry Juices**

\*A \$200 per hour chef attendant fee will apply for items prepared at the buffet.

For fewer than 50 guests, a brunch may be customized.

(df) dairy free, (gf) gluten free, (v) vegetarian





# *preferred* VENDORS

## BAKERIES

### CUTE CAKES

760.745.5278  
cutecakes-sd.com

### EDELWEISS BAKERY

858.487.4338  
edelweissbakerysandiego.com

### FLOUR POWER

619.697.4747  
flourpower.com

### IT'S A PIECE A CAKE

858.484.1699  
itsapieceacake.com

### SWEET CHEEKS

619.285.1220  
sweetcheeksbaking.com

## DISC JOCKEYS

### DANCING DJ PRODUCTIONS

619.980.8338  
dancingDJproductions.com

### HIGH PROFILE ENTERTAINMENT

Effren Villan (DJ Effren)  
619.618.5266  
highprofileentertainment.net

### SO-CAL WEDDING MUSIC

619..356.1789  
socialweddingmusic.com

### STILL LISTENING PRODUCTIONS

858.342.4720  
stilllisteningproductions.com

### VOXDJS

877.386.9357  
voxdjs.com

## DÉCOR & RENTALS

### ARCHIVE RENTALS

888.902.5993  
iarchiverentals.com

### BRILLIANT EVENT LIGHTING

760.652.9939  
brillianteventlighting.com

## HIRE ELEGANCE

858.227.4963  
hire-elegance.com

## MORE RENTALS

858.248.3333  
morere rentals.com

## TO BE DESIGNED

619.255.0656  
tbdsandiego.com

## WEDDING COORDINATORS

### BLISS EVENTS

619.252.1058  
blissevent.com

### SD WEDDINGS BY GINA

619.818.1581  
sdweddingsbygina.com

### SIMPLY GORGEOUS EVENTS

571.246.1074  
simplygorgeousevents.com

### SWEET BLOSSOM WEDDINGS

858.668.8263  
sweetblossomweddings.com

## FLORISTS

### ORGANIC ELEMENTS

858.610.8881  
organicelements.com

### PARKER AND POSIES

858.248.2007  
parkerandposies.com

### SPLENDID SENTIMENTS

760.727.0557  
mysplendid sentiments.com

## LINENS

### BBJ LINENS SAN DIEGO

800.592.2424  
www.bbjinlen.com

### LA TAVOLA

707.257.3358  
www.latavolalinen.com

## LIVE ENTERTAINMENT

### BONNIE FOSTER PRODUCTIONS

858.967.0167  
bonniefosterproductions.com

### CAPRICE STRINGS

619.460.9265  
capricestrings.com

### INNOCENTI STRINGS

815.306.0033  
innocentistrings.com/san-diego

### JOE CARDILLO

508-400-6477  
www.joecardillo.com

### LUCKY DEVILS

786.210.9501  
luckydevilsband.com

### NAOMI ALTER

760.519.7925  
harpsandiego.com

### NRG MUSIC & PRODUCTIONS

888.849.6417  
nrgmusicandproductions.com

## OFFICIANTS

### SAN DIEGO WEDDING GUY

Jack Hawkins  
858.414.7777  
sandiegoweddingguy.com

### A WEDDING CELEBRATION

760.458.7133  
aweddingcelebration.com

### CEREMONIES BY BETHEL

619.302.3035  
ceremoniesbybethel.com

### PACIFIC SYNAGOGUE

858.952.1202  
Rabbi Ian  
pacificsynagogue.org

### REVEREND RENATE DAVERSA

858.273.2711  
abeautifulsandiegowedding.com



## PHOTO BOOTHS

### PIXSTER PHOTO BOOTH

888.668.5524  
trevor@pixsterphotobooth.com

### THE FOTO BOX

619.215.3104  
thefotobox.com

### WILBUR STUDIOS

858.255.1606  
Wilburstudios.com

## PHOTOGRAPHERS

### GARRETT RICHARDSON

619.800.0559  
studio@garrettrichardson.com

### SARA FRANCE PHOTOGRAPHY

619.363.7773  
sarafrance.com

### TRUE PHOTOGRAPHY

800.608.8645  
truephotography.com

## VIDEOGRAPHERS

### AMARI PRODUCTIONS

619.752.4923  
Amariproductions.com

### RORA FILM CO.

rorafilm.com

### TAYLOR FILMS

760.846.0418  
taylorfilms.com

### TIDAL WEDDING FILMS

619.330.5941  
tidalweddingfilms.com

## TRANSPORTATION

### LA COSTA LIMOUSINE

760.438.4455  
lacostalimo.com

## WEDDING INSURANCE

### eWED INSURANCE

800.426.1064  
ewedinsurance.com

### WEDSAFE INSURANCE

877.723.3933  
wedsafe.com