





Our farm. Your big day. Whether you envision a casual, boot-stomping celebration, or simple and chic rustic elegance, Autonomy Farms can provide the backdrop to suit your vision.

We offer turnkey wedding packages that include our venue, event rentals, catering, staff and wedding cake. Come party with us, we'd love to host your once-in-a-lifetime event!



forever and ever, amen

OUR FARM EVENT SPACES

Minimum of 80 Guests//Maximum of 150 Guests



Eucalyptus Colonnade

Mature Eucalyptus trees sway in the breeze and line our dirt driveway, spanning over 1/4 mile. This area provides for a stunning ceremony backdrop, long banquet seating, or epic photography moments!



Event Pavilion

Our event pavilion area is an oversized wood and concrete space surrounded by manicured lawn/ It provides flexible options for reception, dinner service, and starlit dancing.

Autonomy Pond

A glistening pond and rustic dock set the scene.
Romantic sunsets bounce off the water and the frogs sing in the background. Let our pond serve as your very own "Kiss the Girl" moment to create a memory that will last a lifetime. Print, frame!



when you look at me and the whole world fades

CLASSIC WEDDING PACKAGES

Based on a Minimum of 80//Maximum of 150 Guests



VENUE RENTAL WITH PLATED SERVICE

Per Guest Pricing	Weekend Evening	Weekend Daytime	Weekday Evening
	5pm-10pm	9am-1pm	5pm-10pm
80 Guests	\$91 Fri/Sun; \$94 Sat	\$84 Fri/Sat/Sun	\$84 Mon-Thu
100 Guests	\$85 Fri/Sun; \$88 Sat	\$80 Fri/Sat/Sun	\$80 Mon-Thu
150 Guests	\$78 Fri/Sun; \$80 Sat	\$74 Fri/Sat/Sun	\$74 Mon-Thu

VENUE RENTAL WITH BUFFET SERVICE

Per Guest Pricing	Weekend Evening	Weekend Daytime	Weekday Evening
	5pm-10pm	9am-1pm	5pm-10pm
80 Guests	\$84 Fri/Sun; \$87 Sat	\$77 Fri/Sat/Sun	\$77 Mon-Thu
100 Guests	\$78 Fri/Sun; \$81 Sat	\$73 Fri/Sat/Sun	\$73 Mon-Thu
150 Guests	\$71 Fri/Sun; \$73 Sat	\$68 Fri/Sat/Sun	\$68 Mon-Thu

INCLUSIONS

VENUE.

- Event Space for Engagement Photos, Ceremony Rehearsal {date may not be selected more than 90 days out from event}, and Five Hour Ceremony & Reception Event
- Three Hours of Set Up Time & One Hour of Breakdown Time

RECEPTION SEATING & EVENT RENTALS

- 60" Round Seating Tables & Standard Linens for Reception
- Sweetheart Semi-Round Table for Two & Standard Linen
- Fruitwood Folding Chairs for Ceremony & Reception Seating
- Standard China, Glassware, Silverware & Linen Napkins
- Event Rentals Set Up & Breakdown

CATERING SERVICE

- Reception Appetizer Service
- Reception Pour Service for Toast (Client Provides Alcohol)
- Buffet or Plated Catering Menu Service with Dinner Rolls and Butter
- Dinner Beverage Service of Water, Iced Tea & Lemonade
- Catering Event Staff
- Cake Cutting Service
- One Hour Event Breakdown Post Event

WEDDING CAKE

- One Hour Consultation & Tasting with Cornerstone Bakery
- Three Tier Wedding Cake & Half Sheet Cake Yielding 150 Servings
- Buttercream Frosting with Simple Design Finish
- Choice of Cake Flavors & Fillings

you're still the one i run to

FOOD SERVICE MENUS // BUFFET

Based on a Minimum of 80//Maximum of 150 Guests



STATIONARY APPETIZERS - SELECT THREE

Charcuterie Display Vegetable Crudite Vegetable Spring Rolls Greek Shrimp Crostini Tomato Basil Bruschetta Stuffed Jalapenos

Crispy Potato Tacos Fresh Fruit Display

SALADS - SELECT ONE

Garden Salad Romaine & Green Leaf, Carrots, Red Cabbage, Grape Tomatoes, Balsamic Classic Caesar Romaine, Shredded Parm, Pepperoncini, Black Olives, Asiago Croutons, Caesar Dressing Artisan Salad Green Leaf & Arugula, Chick Peas, Red Onions, Red Peppers, Tomato Wedges, Pepperoncini, Choice of Dressing

STARCHES - SELECT ONE

Garlic Whipped Potatoes Parmesan Potato Gratin

Toasted Jasmine Rice **Roasted Red Potatoes**

Rice Pilaf Penne Pasta

VEGETABLES - SELECT ONE

Honey Cumin Heirloom Carrots Garlic Parm Green Beans

Cauliflower Medley Italian Squash Medley

PROTEINS - SELECT TWO

*Flat Iron & Chimichurri Grilled Tri Tip & Salsa Top Sirloin & Cabernet BBQ

Italian Stuffed Chicken Chili Roast Chicken Roast Chicken & Sherry Reduction Chipotle Pork Tenderloin

*Atlantic Grilled Salmon & Whiskey Glaze Crimini Mushrooms & Sherry Reduction

*+\$3.15 Per Guest

i have loved you for a thousand years

FOOD SERVICE MENUS // PLATED

Based on a Minimum of 80//Maximum of 150 Guests



DISPLAY OR PASSED APPETIZERS - SELECT THREE

Charcuterie Display Vegetable Crudite Vegetable Spring Rolls Greek Shrimp Crostini Tomato Basil Bruschetta Stuffed Jalapenos

Crispy Potato Tacos Fresh Fruit Display

SALADS - SELECT ONE

Garden Salad Romaine & Green Leaf, Carrots, Red Cabbage, Grape Tomatoes, Balsamic Classic Caesar Romaine, Shredded Parm, Pepperoncini, Black Olives, Asiago Croutons, Caesar Dressing

Artisan Salad Green Leaf & Arugula, Chick Peas, Red Onions, Red Peppers, Tomato Wedges, Pepperoncini, Choice of Dressing

STARCHES - SELECT ONE

Garlic Whipped Potatoes Parmesan Potato Gratin

Toasted Jasmine Rice Herb Basmati Rice

Penne Pasta

VEGETABLES - SELECT ONE

Honey Cumin Heirloom Carrots Garlic Parm Green Beans

Cauliflower Medley Italian Squash Medley

PROTEINS - SELECT TWO

*Flat Iron & Chimichurri Grilled Tri Tip & Salsa Top Sirloin & Cabernet BBQ

Italian Stuffed Chicken Chili Roast Chicken Roast Chicken & Sherry Reduction Chipotle Pork Tenderloin

*Atlantic Grilled Salmon & Whiskey Glaze Crimini Mushrooms & Sherry Reduction

*+\$3.15 Per Guest

i love you just the way you are

ENHANCEMENTS & VENDOR REFERRALS

Based on a Minimum of 80//Maximum of 150 Guests



VENUE RENTAL ENHANCEMENTS

Specialty Linen Crossback Chair Chiavari Chair 8' Banquet Style Seating Varies Add'l \$4.50 Per Guest Add'l \$3.25 Per Guest Add'l \$11.00 Per Table of 8

FOOD SERVICE ENHANCEMENTS

Flat Iron Steak Grilled Salmon Custom Menu Requests

Add'l \$3.15 Per Guest Add'l \$3.15 Per Guest Varies

BAR SERVICE < CLIENT PROVIDES ALCOHOL>

Bartender Service (1) for 80 Guests Bartender Service (2) for 150 Guests \$6.55 Per Guest \$7.70 Per Guest

Bar Packages include bar mixes, juices, cups, straws, napkins and mixing tools. Labor only packages available as well if client wishes to provide everything. Client books directly.

ADDITIONAL NEEDS & VENDOR REFERRALS

VENUE

- Officiant
- Day Of Wedding Coordinator PHOTO/VIDEOGRAPHY
- Parking Valet

EVENT RENTALS

• Reception Tent

BAR SERVICE

- Bar Service & Alcohol
- Glassware Rentals for Bar Service

ENTERTAINMENT

• Event DJ or Band

FLORALS

• Bouquets & Table Florals

LIGHTING

Event Lighting

- Event Photographer
 - Event Videographer



i wanna rock your oppgeg soul

DETAILS, DETAILS, DETAILS

Autonomy Farms Venue Policies



SECURING YOUR EVENT DATE

A \$1,500 non-refundable deposit and signed reservation agreement are required at the time of booking to reserve your date. All deposits are non-refundable and non-transferable. Final payment and a \$500 damage/security deposit are due 10 business days prior to your event date. If no damage occurs to the property, your \$500 damage deposit will be fully refunded within 5 business days.

REHEARSAL DATE

Your rehearsal date may not be booked more than 90 days out from your event. Because we host weddings on Friday, Saturday, and Sunday, your preferred rehearsal date and time may not be available. However, at the minimum you're guaranteed a rehearsal on your event day.

SEATING & RENTALS

Tables, chairs, etc. shall not be delivered to the venue more than four hours prior to your event start time, unless written permission is given by Autonomy Farms. All rentals and equipment must be removed from the property immediately following your event. One hour of breakdown time is included with venue rental.

ALCOHOLIC BEVERAGES

Alcohol may only be served by catering servers and bartenders. The Alcoholic Beverage Control requires the identification of any person who is of questionable age. If a guest is underage or proper identification cannot be furnished, alcohol service shall be denied. Autonomy Farms and employees of vendors have the right to refuse alcohol service to any person, who in the server's judgment appears intoxicated. A 20% service charge is subject to current state sales tax in accordance with the California State Board of Equalization Regulation No. 1603.

LIABILITY

Liability for damages to the property will be charged accordingly. Autonomy Farms does not assume any liability for personal property brought onto the farm or any property left at the conclusion of an event. Any items left on property following your event may be disposed of or used, at our discretion.

EVENT DECOR

Nothing may be stapled, taped, nailed or affixed to the eucalyptus trees or structures. No glitter, confetti or balloons are permitted. Due to the surrounding habitat, only real flower petals are permitted for ceremony aisle. All vendor items and personal items must be removed at the conclusion of your event or will become property of Autonomy Farms.

at last my love has come along

EVENT GALLERY



























cover me up, know you're enough

GET IN TOUCH



Ready to book?

Fantastic! We're honored that you've chosen our farm venue to host your special day. Our farm is our passion and we love being able to share it with you.

Please note that we are unable to hold an event date without a deposit and signed contract. See our contact details below to get in touch with us to reserve your date.

Autonomy Farms

info@autonomyfarms.com

661.430.0106

21600 Adobe Road Bakersfield CA



evenrything neares nothing, if i ain't got you