



# CIRCLE OAK

## RANCH

### SAMPLE TIMELINE

1:00	Wedding Party Arrival/Dressing/Photos
4:30	Guest arrival
4:45-5:15	Ceremony
5:15-6:15	Cocktail & Appetizer Hour
6:15-7:45	Dinner, Toasts, Special Dances
7:45	Dance the night away!!
9:15	Bar Closes
9:45	Grand Exit
10:00	Guests/Shuttles Depart

### FULL SERVICE CATERING

Provided by **Bekker's Catering**

Choice of 4 tray passed or stationed **appetizers**

**Variety of menu options** served buffet style

**Formal Place Settings:** Gold or silver charger plate, white china plate, gold or silver flatware, glass water goblet, champagne glass & linen napkin in the color of your choice

**Cake cutting** service

**Champagne** for toasts

**Coffee** Station

### DJ

Provided by **Station Identificaton**

**Ceremony Music** for guest arrival & ceremony

Two professional lavalier microphones & one wired microphone

**Cocktail Hour & Reception: DJ/Host Emcee & Entertainment Director** (Two Person Team)

On-line Planners, Tools and Music Database

### BEER & WINE BAR

Open Beer & Wine Bar for Four Hours

Choice of **two premium beers:** *Stone IPA, Stella Artois, Shock Top, Corona, Amstel Light & Alesmith Pale Ale*  
(please inquire about specific requests)

Choice of **one moderate beer:** *Budweiser, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Light*

**House Chardonnay & Cabernet**

Bottled Beer & Wine Glasses

**Full Bar Upgrade Options:**

Well Bar: \$5.00 pp

Supreme Full Bar & Wines: \$8.00 pp

Deluxe Full Bar & Wines: \$11.00 pp

Top Shelf Full Bar & Wines: \$16.00 pp

Full bar upgrades include standard mixers and short & tall glasses for mixed drinks

### COORDINATION

**Ceremony, Reception and Rehearsal Coordination**

Oversee and confirm all vendors, arrival times and duties.

Personalized Itinerary - Work personally with DJ and photographer to create an itinerary to assure that everything runs smoothly.

Site/floor plan design

Personalized ceremony and grand entrance line up

Greet and manage all vendors into their proper locations for set up

Set out all favors and basic decor (provided by bride & groom) such as photos, cake table, guest book table, gift table, etc...

Break down and clean up centerpieces and decor



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### OTHER DETAILS

**Two Separate Dressing Spaces** available up to four hours before your ceremony begins

**Ceremony Set Up:** White wood folding chairs with white pads, tables for guest book & gift table

**Cocktail Hour Set Up:** Wood cocktail tables, wood bar, patio furniture

**Reception Set Up:** Round guest tables, fruitwood folding chairs, tables for cake, desserts, favors, table assignments, etc... Ivory floor length polyester linens for all tables

**Wedding Liability Insurance** is Included

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### RATES

Please contact Circle Oak Ranch for current rates:

**[info@circleoakranchweddings.com](mailto:info@circleoakranchweddings.com)**

**760-728-8864**

[www.circleoakranchweddings.com](http://www.circleoakranchweddings.com)

Package minimum is 100 guests

Maximum capacity is 200 guests

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### BOOKING DETAILS

30% Down Payment to hold a date

Balance due 30 days prior to wedding date

### SUGGESTED VENDORS

#### **Flowers**

RSVP Floral Design: [rsvpfloraldesign.com](http://rsvpfloraldesign.com)

Soiree Design & Events: [soireedesign.net](http://soireedesign.net)

Tre Fiore Floral Studio: [trefiorifloralstudio.com](http://trefiorifloralstudio.com)

Olive & Blooms: [oliveandblooms.com](http://oliveandblooms.com)

With Flourish: [with-flourish.com](http://with-flourish.com)

#### **Cake/Dessert**

Elegance On Display: [Eleganceondisplay.com](http://Eleganceondisplay.com)

Cakes To Celebrate: [cakes-to-celebrate.com](http://cakes-to-celebrate.com)

#### **Photography**

Alex & Jana Photography: [alexandjana.com](http://alexandjana.com)

Ashleigh Mitchell Photo: [amitchellphoto.com](http://amitchellphoto.com)

Brett Hickman Photo: [bretthickman.com](http://bretthickman.com)

Dustin Sheffield Photography: [dustinsheffield.com](http://dustinsheffield.com)

Jenna Joseph Photography: [jennaphoto.com](http://jennaphoto.com)

Leah Marie Photography: [leahmariephotography.com](http://leahmariephotography.com)

Jennifer H @ True Photography: [truephotography.com](http://truephotography.com)

#### **Officiant**

David Cutler: [yourperfectceremony.net](http://yourperfectceremony.net)

#### **Farm Table Rentals**

Rustic Events: [www.rustic-events.com](http://www.rustic-events.com)

#### **Nearby Rental Houses**

[www.lakeviewhouseca.com](http://www.lakeviewhouseca.com)

[www.farmfreshvacationrentals.com](http://www.farmfreshvacationrentals.com)

#### **Temecula Lodging** - 15 miles

Home 2 Suites, Springhill Suites, Hampton Inn & Suites

Embassy Suites

#### **Guest Shuttle Bus**

First Student [www.firststudentinc.com/services/  
charter-bus-rentals](http://www.firststudentinc.com/services/charter-bus-rentals)

Stryder Transportation: [www.gostryder.com](http://www.gostryder.com)

# Four Tray Passed Appetizers

## Choose Two Basic Appetizers

**Bruschetta** Fresh Sliced Baguette with Sundried Tomatoes, Fresh Basil, Parmesan

**Mini Caprese Skewers** Fresh Mozzarella, Grape Tomatoes and Basil, Drizzled with a Balsamic Glaze

**Mini Fruit Kabobs** Strawberries, Blueberries, Watermelon, Grapes, Drizzled Raspberry Glaze, Fresh Mint

**Watermelon, Feta and Fresh Mint Kabobs** with a Balsamic Drizzle

**Petite Quiche** Assorted Flavors

**Meatballs** with Texas Style BBQ Sauce or Teriyaki Sauce

**Andouille Sausage Bites** with Smoked Paprika Remoulade

**Chicken Apple Sausage Bites** with Smoked Paprika Remoulade

**Cucumber Slices** with Chevre Cheese and Smoked Salmon and Fresh Dill

## Choose Two Delightful Appetizers

**Spinach and Feta Stuffed Mushrooms** Mushroom Caps filled with Sautéed Spinach and Tangy Feta

**Crab Stuffed Mushrooms** Mushroom Caps with Crab, Cheeses, Seasoned Bread Crumbs

**Bacon Wrapped Dates** Jumbo Dates, Creamy Bleu Cheese, wrapped with Smoky Bacon

**Mini Teriyaki Chicken Skewers** Marinated in Teriyaki Sauce, Topped with Sesame Seeds

**Awesome BBQ Sliders** Shredded BBQ Beef in Famous Texas Style BBQ Sauce on a Brioche Bun

**Ahi Poke** Individual Fish Tartare Yellowfin Tuna, Soy Sauce, Green Onion, Sesame Seeds, Wonton Crisp, Sriracha Aioli Sauce

**Ceviche Shooters** Fresh Shrimp and Fish Ceviche with Cilantro, Onions, Tomatoes

**Fried Mac & Cheese Bites** Mac and Cheese Coated in Bread Crumbs, Fried Until Golden, Ranch Dip

**Southwestern Egg Rolls** Chicken, Black Beans, Corn, Spinach, Cheese, Jalapeno, Fried on Site

**Andouille Sausage and Shrimp Skewer** Spicy Cajun Dusted Combination

**Coconut Shrimp** Coated with Breadcrumbs and Coconut, Fried on Site, Sweet Chili Dipping Sauce

**Avocado Toast** Artisan Baguette, Fresh Avocado, Topped with Greens & Feta

**Charcuterie Skewer** Manchego Cheese, Artisan Salami, Dried Apricots, Balsamic Drizzle

OR

## Large Rustic Charcuterie Display

Substitute **Large Rustic Charcuterie Display** for the 4 Tray Passed Appetizers

**Meats:** Italian Dry Salami, Coppa, Sopressata, Prosciutto, Spanish Chorizo

**Cheeses:** Sharp Cheddar, Smoked Gouda, Manchego, Brie, Chevre, Herbed Cheese Spread

**Accompaniments:** Crackers / Crisps / Artisan Bread

**Prosciutto Wrapped Asparagus**

**Fresh Fruit:** Strawberries / Grapes Dried Fruit: Figs / Dates / Apricots

# Dinner Menu Options

## Choose One Salad

**Caesar Salad** Crisp Romaine, Parmesan, Jumbo Croutons, Caesar Dressing

**Fresh Garden Salad** Romaine, Iceberg, Tomatoes, Cucumbers, Carrots, Seasoned Croutons Dressings on the Side: Homemade Ranch, Balsamic Vinaigrette

**Spring Mix Salad** Cranberries, Walnuts, Mushrooms, Red Onions, Feta, Raspberry Vinaigrette

**Mixed Greens Salad** Gorgonzola Cheese, Chopped Dates, Pecans, Red Onions, Balsamic Vinaigrette

**Spinach and Pear Salad** Pears, Pecans, Shallots, Gorgonzola, White Balsamic Vinaigrette

**Greek Salad** Iceberg, Romaine, Tomatoes, Cucumbers, Red Onions, Olives, Feta, Aegean Dressing

**Kale and Strawberry Salad** Crisp Baby Kale and Greens, Sweet Sliced Strawberries, Toasted Almonds, Shallots, Lemon-Poppy seed Dressing

**Pink Lady Salad** Mixed Greens and Arugula, Sliced Pink Lady Apples, Mozzarella Balls, Shallots, Grape Tomatoes, Homemade Apple Cider Vinaigrette

**Southwestern Salad** Romaine, Tomato, Black Beans, Corn, Queso Fresco, BBQ Ranch Dressing

## Choose Two Main Dishes

(\*Premium Items. If Two Premium choices chosen, Add \$3.00 pp)

**\*Herb Encrusted Tri Tip** with Natural Juices

**\*Tri Tip** Pit Smoked BBQ Style & BBQ Sauce on Side

**\*Herb Encrusted Salmon Fillet** Fresh Herbs, Olive Oil, Dill Remoulade

**\*Garlic Shrimp** on a Bed of Farfalle Pasta Sautéed in Fresh Garlic and Herbs over Al Dente Pasta

**\*BBQ Baby Back Ribs** Dry Rubbed, Smoked in Pit, Finger Lickin' Good! BBQ Sauce on Side

**\*Beef Bourguignon** Burgundy Red Wine Sauce, Carrots, Onions, Garlic, Fresh Herb Bouquet, Pearl Onions, Mushrooms

**Chargrilled Chicken Breast** Dry Rubbed and Pit Smoked for a BBQ Experience, BBQ Sauce on Side

**Garlic Herb Chicken Breast** Light, Creamy Garlic Sauce

**BBQ Chicken** All Pieces of Tender Pit Smoked Chicken, Homemade BBQ Sauce on Side

**Famous Pulled Pork** Slow Pit Smoked, Mouth Watering Tender, BBQ Sauce on Side

**Rotisserie Roasted Chicken** All Pieces of Oven Roasted Chicken, Fresh Herbs (or Greek Seasoning)

**Chicken Parmesan** Lightly Breaded, Baked with Marinara and Parmesan Cheese

**Chicken Marsala** Rustic Marsala Wine Sauce

**Butternut Squash Ravioli** Brown Butter Sauce, Fresh Shaved Parmesan

**Cheese Ravioli with Venetian Cream Sauce** Garlic, Sundried Tomato, Cheeses, Mushrooms

**Vegetarian Lasagna** Layers of fresh Vegetables, Cheeses, Creamy White Sauce

**Meat Lasagna** Layers of Rich Marinara and Hearty Beef with Italian Seasoning

**Farfalle Pasta with Chicken** Roasted Red Pepper Alfredo Sauce, Fresh Basil, Tender Chicken Breast Strips

**Baked Ziti with Italian Sausage** Spicy Arrabiata Sauce, Mozzarella, Vegetables

# Dinner Menu Options

## Choose Two Side Dishes

- Seasoned Roasted Yukon Gold Potatoes** Slow Oven Roasted
- Rich Garlic Mashed Potatoes and Beef Gravy** Homemade Yukon Creamy Potatoes
- Scallop Potatoes** in Cream Sauce
- Potatoes au Gratin** in Cheese Sauce
- Creamy Comfort Macaroni and Cheese** Traditional Elbow Macaroni, Creamy 4 Cheese Blend
- BBQ Baked Beans** Sweet and Tangy
- Wild Rice Pilaf** Caramelized Onions, Sautéed Mushrooms, Slivered Almonds
- Steamed Fresh Vegetables** Broccoli, Carrots, Cauliflower, Zucchini, Olive Oil, Almonds
- Herbed Green Beans** Dried Cranberries, Toasted Almonds
- Grilled Vegetables** Colorful Peppers, Carrots, Zucchini, Yellow Squash
- Grilled Rainbow Carrots** Crumbled Feta, Pine Nuts
- Roasted Garlic Broccolini** Fresh Garlic, Herbs
- Quinoa Pilaf** Tender Andean Quinoa, Toasted Almonds, Sautéed Mushrooms, Onions
- Grilled Fresh Asparagus** Olive Oil, Garlic, Sea Salt and Black Pepper
- Roasted Cauliflower** with Herbs & Olive Oil

## Choose One Bread

- Assorted Warm Artisan Rolls**
- Hawaiian Soft Rolls**
- Warm Garlic Focaccia Bread**

## Optional Menu Upgrades

### Deluxe Main Dishes (upgrade from Premium Main Dishes)

- True Cod** Lemon Beurre Blanc with Capers \$9.00 pp
- Prime Rib Au Jus** Carved on Site, Med Rare, Horseradish Sauce \$9.00 pp
- Brazilian Flat Iron Steak** Grilled and Carved on Site, Chimichurri Sauce \$9.00pp

### Gourmet Main Dishes (upgrade from Premium Main Dishes)

- Pan Seared Duck Breast** Blackberry Balsamic Reduction \$13.50pp
- Herb Crusted Rack of Lamb** Shallot and Red Wine Reduction \$13.50pp
- Beef Tenderloin Medallions** Grilled on Site to Order, Rustic Wine Sauce \$13.50pp
- Rib Eye Steaks** Grilled on Site Demi Glaze \$13.50pp
- Red Wine Braised Short Rib** Rosemary, Thyme, Garlic, Shallots \$13.50pp
- Skewered Giant Prawns** Grilled with Lemon, Garlic, Parsley \$13.50pp