

# Wedding Menus





## ***Additional Fees & Available Upgrades***

*Site Fee \$2000.00 – Ceremony Area, Cocktail and Reception Site*

*Includes:*

*tables, reception chairs, white linens, silverware, china, glassware*

*Table Stanchions for Table Numbers- complimentary*

*Cake Cutting Fee \$3.00 per person*

*Ceremony White Wooden Chair Fee \$2.50 each*

*Dance Floor Fee \$200.00 – sizes 15X15 or 18X18*

*Outdoor Ceremony Sound System \$200.00 if needed*

*Upgrades Optional:*

*Gold Chavari Chair Upgrade \$5.00 each*

*Gold Charger Plate Upgrade \$1.50 each*

*Riedel Crystal Stemware \$1.50- \$2.00 per stem*

*Specialty Colored Linens- Please see Catering Manager for prices*

*White Satin Stripe 120" Rounds \$10.00 each*

*Matching Napkins \$1.00 each*

*Ivory Damask 120" Rounds \$100 each*

*Matching Napkins \$1.00 each*

*Please consult with your Catering Manager  
for any additional customized options*

***Prices and Menus Subject to Change***

***With out notice until Catering Arrangements are final.***

***All Pricing is subject to a 21% Service Charge and 8.75% Sales Tax.***

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**~BREAKFAST BUFFETS~**

**Minimum 15 People on all Buffets**

***The Coast Continental***

*Selection of Chilled Juices*

*Array of Sliced Fresh Fruits*

*Assorted Fruit and Plain Yogurt with Homemade Granola*

*Assortment of Sliced Breads, Muffins, Butter, and Preserves*

*Coffee, Decaffeinated Coffee, Tea or Milk*

**\$21.00**

***Sunrise***

*Selection of Chilled Juices*

*Sliced Seasonal Fruits*

*Fluffy Scrambled Eggs*

*Egg Whites*

*To Included Diced Tomatoes, Grated Cheese and Roasted Salsa*

*Choice of Two Meats: Bacon, Sausage, Ham, Canadian Style Bacon*

*Hash Browns Potatoes*

*Assortment of Sliced Breads and Breakfast Toasts, Muffins, Butter and Preserves*

*Coffee, Decaffeinated Coffee, Tea, or Milk*

**\$27.00**

***~Additional Items to add to your Buffet~***

*\*Omelet, Frittatas, or Scramble Eggs Station*

**\$6.00 pp**

*\* Pancakes Station*

**\$5.00 pp**

*Smoked Salmon Platter*

**\$5.00 pp**

*Eggs Benedict*

**\$5.00 pp**

*Breakfast Burrito*

**\$3.50 pp**

*Bagel and Cream Cheese*

**\$3.00 pp**

*Homemade Oatmeal*

**\$3.50pp**

***\*(1) Chef Attendant required for Station at fee of \$75.00***

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### **3 Course Dinners**

*Price of Dinner includes choice of Starter, Soup or Salad, Bread and Dessert*

#### **~Starters and Appetizers~**

*Fresh Crabmeat and Avocado with Capers, Red Onion, Capsicum Aioli Dressing*

#### **Chilled Shrimp and Crab Claw Cocktail**

*Garnished with Lemon, Cocktail Sauce and Mustard Caper Remoulade*

#### **Lobster and Avocado Bomb,**

**Max of 20 people**

*Crispy Wonton and Orange Chili Dressing*

**Additional \$4.00 per person**

**"OR"**

#### **~Soups~**

*French Onion with Gruyere Cheese Crouton*

*Carrot Ginger*

*Brie and Wild Mushroom*

*Creamy Clam Chowder*

*Minestrone*

*Tortilla Soup*

*Asparagus Soup*

*Roasted Red Tomato*

**"Or"**

#### **~Salads~**

#### **The Inn's Royce**

*Mixed Greens Tossed in The Inn's Dressing, Topped with Avocado Slices, Crumbled Bacon, and Parmesan Cheese*

**Add- Chicken or Salmon at \$6.00 pp**

#### **Traditional Caesar**

*Romaine Lettuce, Homemade Croutons, and Fresh Caesar Dressing*

*Served with Reggiano Parmesan Cheese and Anchovy*

#### **Summer Salad**

*Tiny Greens, Macadamia Nuts, Strawberries, Mango, Papaya, Dried Cranberries, and Coconut Dressing*

#### **Oriental Salad**

*Napa Cabbage, Glass Noodles, Asian vegetable, Crispy Wonton and Peanut Honey Vinaigrette*

#### **Beet Root Salad**

*Julienne Beet Root with Goat Cheese, Lemon Olive Oil Vinaigrette*

#### **Strawberry Salad**

*Baby Greens with Goat Cheese, Strawberries, Candied Pecans with Raspberry Vinaigrette*

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## DINNER ENTREES

### ***Double Roasted Chicken Breast***

*Filed with Goat Cheese, Thyme, Mashed Potatoes, Roasted Shallots, Tomato Confit in a Mushroom Sauce*

**\$50.00**

### ***Oven Roasted Alaskan King Salmon Roses***

*Beet Root Risotto, Spinach, Port Wine Glaze*

**\$52.00**

### ***Roasted Chilean Sea Bass***

*Heirloom Tomato Herb Salad and Lemon Beurre Blanc Sauce*

**\$54.00**

### ***Grilled Prime New York Sirloin Steak***

*Blue Cheese, Croquette Potatoes, Baby Cauliflower, Black Peppercorn Sauce*

**\$55.00**

### ***Filet Mignon Beef Medallions***

*Mashed Potatoes, Fresh Green Peas, Morel Mushroom, Red Wine Sauce*

**\$54.00**

### ***Northern Halibut Filet***

*Green Vegetable Compote, Fingerling Potato, Citrus Sauce*

**\$54.00**

### ***Oven Roasted Colorado Rack of Lamb***

*Polenta, Ratatouille Cake, Red Wine Rosemary Sauce*

**\$57.00**

### ***~Combination Dinner Plates~***

*5oz Filet Mignon and Prawns*

*Served with mashed potatoes, Broiled Tomatoes with Black and White sauce*

**\$75.00**

*4 oz Filet Mignon served with light pepper sauce and 4oz Sea Bass served with Citrus sauce with Baby Vegetables and Potato Au gratin*

**\$80.00**

*\* For Choice of Entrée- price will be the higher of the two*

*\* Vegetarian Options are also available on request*

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***From The Grill Platted VIP***

*All Items comes with Fried Onions, choice of soup or salad and dessert*

*Max of 25 people no exception*

*Choice of 1:*

*18oz Bone -in Rib Eye*

**\$65.00**

*12oz Bone-in Filet Mignon*

**\$68.00**

*8oz Filet Mignon*

**60.00**

*12oz Veal T-Bone*

**\$70.00**

*New Zealand Rack of Lamb*

**\$68.00**

*Chef's Daily Accompaniments & Broiled Tomatoes, Bread Crumbs, and Parmesan Cheese*

*Choice Of: Crushed Mashed Potatoes, Roasted, Potatoes or Gratin dauphnoise*

*Served with Béarnaise Sauce or Red Wine Reduction or Red Current Sauce*

***Dinner Stations***

*Please ask the Catering Manager for Customize Food Stations*

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## **DINNER DESSERTS**

### ***Trilogy-***

*White Chocolate and Dark Chocolate Mousse Cake with Dark Cocoa Biscuit*

### ***Bailey's Cheesecake***

*Cheesecake with Bailey's sauce*

### ***Dulce de Leche***

*Chocolate and pecan brownie with a honey ganache and dulce de leche caramel mousse*

### ***Lemon Tart-***

*Lemon Custard in Shortbread Cookie Dough Crust*

### ***Warm Chocolate Flourless Cake -***

*Intense dark chocolate flourless cake, with chocolate ganache*

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## **DINNER BUFFETS**

### **25 Guests Minimum**

#### ***InnFusion Buffet***

*Belgium Endive with bleu cheese, walnuts, and raspberry vinaigrette*  
*Caesar Salad*  
*Horseradish Crusted Beef Medallion*  
*Kao Pao Chicken*  
*Black pepper crusted Salmon with Merlot Butter Sauce*  
*Yellow baby squash*  
*Green Peas*  
*Black Forest Cake*  
*Coffee, Tea and Decaffeinated Coffee*  
**\$60.00**

#### ***The International Buffet***

*Soup of the day*  
*Radicchio , Arugula, Balsamic Dressing and Shaved Parmesan Chinese Chicken Salad*  
*Tendori Shrimp*  
*Panang Beef Curry*  
*Kao Pao Chicken*  
*Rosemary Crusted Lamb Chops*  
*Sea Bass with Beurre Blanc Sauce*  
*Shrimp a " La Diabla"*  
*Steamed Herb Potatoes*  
*Steamed Rice*  
*Vegetable Melody*  
*Sun Dried Tomatoes*  
*Trilogy*  
**\$75.00**

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## RECEPTION ITEMS

*~Tray Passed Hors d' Oeuvres~*  
*Minimum 25 pieces per order*

### **Cold**

<i>Smoked Salmon Canape</i>	<i>\$3.25pp</i>
<i>Chinese Chicken Salad on cucumber</i>	<i>\$3.25pp</i>
<i>Hawaiian chicken salad on a crostini</i>	<i>\$3.25pp</i>
<i>Black Olive, Artichoke and White Bean Bruschetta</i>	<i>\$2.25pp</i>
<i>Herbed Goat Cheese with Sun Dried Tomatoes and Garlic Chips</i>	<i>\$2.25 pp</i>
<i>Salmon Tartare with Lemon Crostini</i>	<i>\$2.75 pp</i>
<i>Spicy Ahi Tuna on Pink Peppercorn Lavosh</i>	<i>\$3.00 pp</i>
<i>Tomato, Basil, Pinenuts and Roasted Garlic on Parmesan Crostini</i>	<i>\$2.25 pp</i>
<i>Herb and Sundried Tomato Goat Cheese on a Brioche Crouton</i>	<i>\$2.50pp</i>
<i>Crab Claw cocktail with traditional sauce and lemons</i>	<i>\$4.00pp</i>
<i>Shrimp Cocktail with Cocktail sauce and lemons</i>	<i>\$3.50pp</i>
<i>Soup shooters- any choice</i>	

### **Hot**

<i>Brie and Papaya Quesadilla</i>	<i>\$2.75pp</i>
<i>Coconut Breaded Tiger Prawns with Mango Dipping Coulis</i>	<i>\$3.50pp</i>
<i>Marbled Potato, Filled with crème fraiche caviar</i>	<i>\$3.50pp</i>
<i>Vegetable Spring Rolls</i>	<i>\$2.25 pp</i>
<i>Roasted Lamb Chops with Tarragon Mint Crust</i>	<i>\$4.00 pp</i>
<i>Sea Scallops Wrapped with Bacon and Sweet Chili Sauce</i>	<i>\$3.00 pp</i>
<i>Thai Spiced Shrimp</i>	<i>\$3.00 pp</i>
<i>Beef Satay with Wild Mushroom and Balsamic Glaze</i>	<i>\$3.00 pp</i>
<i>Mini Jumbo Lump Crab Cakes with Lemon Herb Aioli</i>	<i>\$3.50 pp</i>
<i>Spanakopita</i>	<i>\$2.75 pp</i>
<i>Ginger and Soy Marinated Chicken Satay with Thai Peanut Sauce</i>	<i>\$2.75 pp</i>
<i>Spinach, Wild Mushroom and Gruyere Quiche</i>	<i>\$2.75 pp</i>
<i>Mini Silders: Kobe Beef and White Cheddar</i>	<i>\$4.00pp</i>
<i>Shrimp Tempura with Lime Chili Sauce</i>	<i>\$3.50pp</i>

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## RECEPTION SPECIALTIES

### ***Domestic & International Cheeses and Dried Fruits***

*Served with Assorted Crackers and French bread*

***\$9.00 per person***

### ***Assorted Vegetable Crudités***

*With Roasted Red Bell Pepper Dip*

***\$6.00 per person***

### ***Grilled Vegetable Platter***

*With Balsamic Syrup and Extra Virgin Olive Oil*

***\$6.00 per person***

### ***Charcuterie Station***

*Chef's Choice*

***\$9.00 per person***

### ***Seafood Martini Station***

*Rock Shrimp, Bay Scallops, Jumbo Lump Crab and Calamari*

*With Cocktail Sauce, Pineapple and Mango Curry Sauce, Mustard Caper Remoulade,*

*Lemon Dressing*

*Fresh Citrus, Cilantro*

***\$15.00 per person+***

***\$75.00 Per Attendant Fee (1 attendant per 50 people)***

### ***Carving Station***

***Prime Rib -***

*max of 50 people*

*With Au Jus and Horseradish Cream with assorted breads*

***\$20.00 per person***

### ***Beef Wellington***

***\$20.00 per person***

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## **Beverages**

*\$100.00 Bartender Fee for Hosted Bar will be waived if sales exceed \$500.00  
Cash Bars will be charged \$100.00 per Bartender*

<b>Hosted Bar</b>		<b>Cash Bar</b>	
<i>Super Premium Brands</i>	<i>\$9.00 &amp; up</i>	<i>Super Premium Brands</i>	
<i>\$8.00 &amp; up</i>			
<i>Premium Brands</i>	<i>\$8.00</i>	<i>Premium Brands</i>	<i>\$8.50</i>
<i>House Wine</i>	<i>\$7.00</i>	<i>House Wine</i>	<i>\$7.50</i>
<i>Imported Beer</i>	<i>\$6.00</i>	<i>Imported Beer</i>	<i>\$6.00</i>
<i>Domestic Beer</i>	<i>\$5.50</i>	<i>Domestic Beer</i>	<i>\$5.50</i>
<i>Mineral Water</i>	<i>\$3.50</i>	<i>Mineral Water</i>	
<i>\$3.75</i>			
<i>Soft Drinks</i>	<i>\$3.00</i>	<i>Soft Drinks</i>	<i>\$3.25</i>
<i>Cordials</i>	<i>\$9.00 &amp; up</i>	<i>Cordials</i>	<i>\$9.00 &amp; up</i>

*Service charge and tax will be added to Hosted Bar prices*

### **Premium Brands include:**

*Absolute Vodka, Ketel One Vodka, Stolichnaya Vodka  
Bombay Gin, Tanqueray Gin  
Myers Dark Rum, Captain Morgan Spiced Rum, Malibu Rum  
Cuervo 1800  
Chivas Scotch  
Jack Daniels*

### **Super Premium Brands include:**

*Belvedere Vodka, Grey Goose Vodka, Chopin Vodka  
Bombay Sapphire Gin  
Mount Gay Rum  
Patron Silver and Gold Tequila  
Johnny Walker Red and Black  
Crown Royal*

### **~Hospitality Suites~**

**Setup Fee \$150.00**

**Premium Brands**  
**\$84.00 per bottle**

**House Brands**  
**\$64.00 per bottle**

**Cordials**  
**Price Upon Request**

### **Bartender Charge for Hospitality Suites**

*The cost of each Bartender is \$100.00 for the first two (2) hours and the Additional cost is \$100.00 per hour thereafter*

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## **GENERAL INFORMATION FROM THE CONFERENCE SERVICE DEPARTMENT**

### **FOOD & BEVERAGE**

*To ensure safety and comply with state and local health regulations, all food and beverage must be consumed on premises and purchased solely through The Inn at Rancho Santa Fe.*

### **PRICING, SERVICE CHARGE & STATE TAX**

*A 21% service charge is added to all food, beverage, audio-visual charges, and site fee. California state sales tax is calculated on the total of all charges including service charge. Prices are subject to increase without notice. We do not guarantee the price of your menu or of other services until 120 days prior to your event.*

### **GUARANTEES**

*In arranging for private functions, the attendance must be definitely specified seventy-two (72) hours, or three (3) working days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. We need your assistance in making your Banquet a success. Kindly notify us of your guarantee, otherwise, the estimated figure will be considered as the guarantee figure. It is The Inn policy to set for 5% over (guarantee) for any party under 100 persons and 2.5% over (guarantee) for any party over 101 persons for all meal functions.*

### **SPLIT MENU POLICY**

*Our kitchen will gladly accommodate a two-entrée selection for plated meals. The following will apply:*

- *An exact count of each entrée needs to be provided by noon a minimum of seventy-two (72) hours, or three (3) working days prior to your event date.*
- *If there is a price difference between entrees, the highest prices entrée will prevail for all entrees.*
- *Contact must provide one place card per guest indicating each guest's entrée selection.*
- *A third entrée selection is available under the same rules as stated above, plus a \$5.00 per person service charge.*

### **MINIMUM FOOD & BEVERAGE**

*A minimum food and beverage requirement is established for each catered function based on the day, date, time, function room and estimated guest count. Your Sales Manager is happy to answer any questions you may have about the food and beverage minimum. Additional room rental charges apply to all meetings and to any events which fails to meet the minimum food and beverage requirement.*

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## **EVENT SCHEDULE**

*Please adhere to the time schedule of your event and promptly vacate the function room at the conclusion of your event. Additional time must be approved in advance by your Catering or Conference Services Manager. A room rental fee will apply.*

## **ADMITTANCE AND CONTROL**

*Control tables provided on request and set up at the entrance to the room. Please advise if meal tickets should be collected by waiters at the table.*

## **COAT CHECK**

*Arrangements for a coat check may be made through Conference Services for a charge of \$100.00.*

## **ENTERTAINMENT**

*All entertainment and or vendors will need to get approval from the catering and/or conference services department before arriving on property. All entertainment must conclude by 12:00 a.m indoor and 10:00pm outdoor. Due to city imposed noise restrictions, amplified music is not permitted in outdoor function space past 10:00 p.m. Either a band or DJ with a music curfew at 12:00 a.m. The Inn reserves the right to control noise levels in and around all function space. All entertainment is subject to approval by the Catering and/or Conference Services Department prior to arrival.*

## **LIQUOR LAWS**

*The Inn at Rancho Santa Fe reserves the right to refuse alcoholic beverage service to any guest. No alcoholic beverage will be served after 12:00 a.m.*

## **DECORATIONS AND SPECIAL EVENT SERVICES**

*We are happy to make arrangements for outside services for your event. Arrangements from centerpieces to special props for themed events may be made through the Catering and Conference Services office. The Inn works directly with many preferred vendors who can accommodate all of your meeting/ event needs. All decorations must be flame proof to meet the fire prevention regulations as stated in the Rancho Santa Fe Prevention Code Manual. Use of any open flame must be approved, in advance, by the Rancho Santa Fe Fire Inspector and a written permit must be given to The Inn prior to lighting such devices.*

*All hanging items need the Catering Manager- Conference Manager's approval.*

## **AUDIO VISUAL**

*Our audio- visual provider has a complete inventory of equipment and services. An audio- visual representative and your Catering or Conference Services Manager will be happy to assist you with your event planning needs.*

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### **AMPLIFICATION**

*One (1) microphone provided free per room for rooms with speaker systems. There is a charge for additional microphones. For four (4) microphones or more, one (1) soundman may be required with an additional Labor Charge. Portable microphone systems are available at an additional cost.*

### **LIGHTING AND ELECTRICAL**

*Spotlights and operators may be obtained through our Conference Services Department. Current charges will apply. Additional electrical power is available for most function rooms. Charges will be based on labor involved and actual power usage. All additional items are brought in must be approved by The Inn.*

### **AMENITIES**

*A wide variety of amenities can be arranged with your Catering or Conference Services Manager. Our courteous bell staff will handle all amenity deliveries. There is a \$3.00 per room delivery fee plus tax and service charge. This charge also applies to all amenities arranged through outside sources.*

### **TRANSPORTATION**

*Our staff is happy to help arrange any airport, car rental, and local transportation. Please provide a complete flight arrival and departure manifest for airport transfers.*

### **RESERVATIONS**

*If you need to make a reservation please call (858) 756-1131. We would be glad to assist you in any way possible.*

### **CHECK IN/CHECK OUT**

*Inn check in time is at 4:00 p.m, check out is 12:00 p.m. Due to the volume of incoming guests. The Inn at Rancho Santa Fe is unable to guarantee any early check in and/or late check out requests; however we will make every effort to accommodate your request. Our courteous bell staff is able to accommodate storage of luggage. It is the group contact's responsibility to inform group attendees of check in and check out policies prior to guest arrival.*

### **SECURITY**

*The Inn will not assume any responsibility for the damage or loss of any merchandise or articles left in The Inn prior to or following the banquet, meeting or guest room. Arrangements for security of exhibits, merchandise or articles set up for display should be made prior to the planned event. The Conference Services Department can furnish current rates for Security Agent services. The use of outside Security Agencies will be permitted only with approval from the Conference Services Department. The Inn may employ security personnel at your expense if we deem it necessary due to the size or the nature or your event.*



### **LIABILITY**

*We cannot assume responsibility for personal property or equipment brought into The Inn. Personal property and equipment must be removed from the function room at the end of each day unless reserved on a 24- hour basis.*

### **DAMAGES**

*We reserve the right to inspect and control all private functions. The host of the event is held responsible for the members of their group. The host will be charged for any damages. Signs, posters, banners, etc. may not be tacked or taped to the walls. The Inn may assist in hanging banners and signs in function rooms and pre function areas. A fee may be assessed. All items brought in for decoration or hanging must be approved before hand.*

### **DEPOSITS**

*All deposits are non-refundable and will be applied toward the total cost of your function. Please note the specified deposit schedule in your Letter of Agreement. Receipts will be forwarded upon request.*

### **FINAL BILL**

*A complete itemized bill will be available for your review the day after the conclusion of your event. Unless credit has been established with The Inn at Rancho Santa Fe, a credit card must be provided as a guarantee for any outstanding balance. In order to establish credit, an application must be received and approved no later than three (3) weeks prior to your scheduled arrival date. If there is a credit card on file for the outstanding balance, the card will be charged after review by your Catering or Conference Services Manager and a copy will be forwarded to you. At the end of each function a banquet captain will present the bill to be approved or settled at the end of service.*

*Social Events will be charged (3) prior based on Estimate of Charges*

### **PACKAGE & SHIPPING**

*Storage arrangements must be made with an off- property company for delivery on "move-in" day and removal on "move-out" day. Small package delivery will be accepted of applicable three (3) days prior to the meeting date. Removal of all property is strictly the responsibility of the meeting or banquet planner. All packages should be addressed to your Catering or Conference Services Manager. Each package should be clearly marked with the name and date of your function. (Example below) All packages should be sent pre- paid. The Inn will not accept any C.O.D shipments.*

*The Inn at Rancho Santa Fe*

*5951 Linea Del Cielo*

*PO Box 869*

*Rancho Santa Fe, CA 92026*

*Attn: Your hotel contact (Catering or Conference Services Manager)*

*Hold for: CONTACT NAME*

*Number of Boxes (i.e. 1 of 2, 2 of 2)*

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