

# *Rancho Valencia Resort and Spa*

## *Wedding Menus & Information*

Congratulations, it's time to plan your wedding! Rancho Valencia Resort and Spa is the ideal choice for turning your dreams into reality. Nestled on forty beautifully landscaped acres in the hills of Rancho Santa Fe, Rancho Valencia boasts unique, one-of-a-kind banquet facilities with breathtaking garden views.

Our catering staff ensures that every detail of your event is executed to perfection. Should you have any questions or would like to schedule a time to see the resort, please contact our Sales and Catering office.

We look forward to assisting you.

**(858) 759-6259 or (800) 835-7846**

**[www.ranchovalencia.com](http://www.ranchovalencia.com)**

## *Wedding Coordinator*

For this extremely important event, we highly recommend you hire a professional wedding coordinator to assist you with your planning. We are happy to provide you with our recommended vendor list.

## *Bride & Groom Accommodations*

For all Weddings of 100 guests or more the bride & groom will receive a complimentary suite on the wedding night, based upon availability at the time of signing a contract. A two-night minimum is required when staying over a Saturday night. The additional night will be offered at a special wedding rate.

## *Guest Accommodations*

Suites for your guests may be contracted at special rates.

A two-night minimum is required for all stays involving a Saturday night. A three-night minimum stay may be required during summer, holidays or holiday weekends.

Any suite requests that are not contracted will be offered at our standard seasonal rates.

Please contact your Catering Manager for additional information.

All suites are subject to availability.

## *Parking*

The Parking fee is included in the Wedding Package. If you choose to host a valet gratuity for your guests, \$2.00 per guest may be applied to your account.

## *Linens*

Three-quarter length white tablecloths and white napkins are complimentary.

We are happy to assist you with the rental of any specialty items.

## *Service Charge and Sales Tax*

All Food & Beverage is subject to a 20% Service Charge and 7.75% California State Tax.

## *Menu Selection*

If you wish to offer a choice of entrée to your guests, you may select up to 3 entrées. A final count of each entrée will be required 3 days prior to your event.

Place cards identifying each guest's choice are required. \*

\*A place card must be provided for each individual guest clearly stating his or her choice of entrée. The code for the entrée must be in large letters on the back of the place card.

Example: B = Beef, C = Chicken, F = Fish

Front

Mr. Joe Smith Table 1
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Back

<b>B</b>
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### *Guarantee*

A firm guarantee of attendance is required for all private meal functions seventy-two(72) hours in advance. In the event a guarantee is not given, Rancho Valencia will automatically use the expected number indicated in your contract.

### *Please note...*

Rancho Valencia does not allow outside food or beverage to be brought onto the property at any time. Wedding Cakes are the only exception. Saturday night food and beverage minimums may apply.

## *Wedding Packages*

OUR WEDDING PACKAGES INCLUDE THE FOLLOWING:

Tray Passed Hors d'oeuvres ~ 4 per guest  
Champagne/Sparkling Cider toast for all guests  
Rancho Valencia Resort sound system for the ceremony  
Parking Fee for all guests  
Cake Cutting Fee  
Votive Candles on each table  
Coffee/Tea Service with Dessert

### *Hors d'oeuvres*

Please select **four** of the following  
to be tray passed at your Cocktail Reception:

*Beef Crostini with Black Olive Tapenade*  
*Boursin Stuffed Cherry Tomatoes*  
*Casino Scallop with Pimento, Bacon and Parsley*  
*Chicken Salad Beggar's Purse*  
*Grilled Mini New Zealand Lamb Chop with Mint Vinaigrette*  
*Grilled Shrimp Satay with Cane Sugar & Banana Guacamole*  
*Lobster Medallion, Avocado Mousse & Micro Cilantro*  
*Mini Crab Cakes with Cajun Remoulade Sauce*  
*Mini Seafood Tostada with Avocado Salsa*  
*Panko Coconut Shrimp with Sweet Thai Chili Sauce*  
*Sauté Prawns wrapped in Basil and Pancetta*  
*Seared Ahi Tuna, Nicoise Olive Vinaigrette*  
*Smoked Salmon Rose Canapé with Crème Fraîche and Caviar*  
*Spicy Chicken Mini Brochette with Coconut and Peanuts*  
*Tomato and Buffalo Mozzarella Canapé with Pesto and Fresh Basil*  
*Vegetable Summer Roll, with Ginger Soy Vinaigrette*  
*Wagyu Beef Tartare with Black Truffles*  
*Wild Mushroom Stuffed Profiterole*

### *Salads*

PLEASE SELECT **ONE** OF THE FOLLOWING:

*Baby Mixed Green Salad*  
Grape Heirloom Tomatoes, *English Cucumbers*, Shaved Red Onion, Muscetal Vinaigrette

*Baby Spinach Salad with Hearts of Romaine*  
Roquefort and Walnuts, Lavender Honey Red Wine Vinaigrette

*Hydroponic Butter Leaf Salad*  
Hearts of Romaine, Belgian Endive, Sun-dried Cranberries,  
Crumbled Chevre, Pistachio Vinaigrette

*Mesclun Salad*

Sliced Strawberries, Goat Cheese,  
Asparagus Spears, Modena Balsamic Vinaigrette and Toasted Almond Slivers

*Valencia Caesar Salad*

Hearts of Romaine and Parmigiano-Reggiano

*Entrées*

PLEASE SELECT **ONE** OF THE FOLLOWING:

All entrées accompanied by chef's choice of starch and fresh seasonal vegetables.

\* \* \*

*Creamy Seasonal Mushroom Risotto*

Oven-Dried Tomato with Black Truffle Essence

*Free Range Chicken Breast*

Warm Wild Rice Salad with Pecans, Dried Cranberry, Port Wine Sauce

*Tres Fromages Tortellini*

Pomodoro Tomato

*Pan Seared Sea Bass*

Herb Risotto and Tomato Fennel Broth

Lunch \$65 / Dinner \$85

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*8 oz New York Steak*

Apple Brandy Green Peppercorn Sauce

*Basil Crusted Halibut*

Vine Ripened Tomato Coulis

*Mesquite Applewood Grilled Fillet of Salmon*

Chipotle and Honey Glaze

*Sautéed Diver Scallops*

Citrus Zested Chardonnay Butter Sauce

*Roasted Breast of Rosemary Chicken and Garlic Roasted Prawns*

Roasted Chicken Demi and White Wine Butter Sauce

Lunch \$75 / Dinner \$95

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*Roasted Rack of Lamb Provencal*  
Herb and Goat Cheese Spaetzle, Lamb Reduction

*Roasted Midwestern Veal Chop*  
Madeira Veal Demi

*Roasted 10 oz. Bone-in Prime Filet Mignon*  
Truffle and Shallot Reduction

*Lunch \$85 / Dinner \$105*

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*Mesquite Grilled New York Steak & Herb Roasted Alaskan Halibut*  
Truffle Shallot Reduction and Classic Beurre Blanc

*Filet Mignon and Prawns*  
Garlic, Pepper, Parsley with a Port Wine Reduction and Casino Butter Sauce

*Lunch \$95 / Dinner \$115*

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*Roasted Petite Filet Mignon and Half Maine Lobster*  
Green Peppercorn, Beurre Monte

*Lunch \$105 / Dinner \$125*

The following items may be added to enhance your event.

### *Displayed Hors d'oeuvres*

#### *Caviar*

Beluga \$120.00++/oz.

Osetra \$80.00++/oz.

Sevruga \$70.00++/oz.

Assorted Crackers, Toast Points, Capers, Chives,

Red Onions, Crème Fraiche and Chopped Egg

#### *Assorted Seafood Platter On Ice*

Cocktail Sauce, Tartare Dip, Crackers and Lemon Wedges

Oysters @ \$30.00++/doz.

Shrimp @ \$40.00++/doz.

Medallions of Lobster @ \$65.00++/doz.

Crab Claws @ \$35.00++/doz.

#### *Array of Imported Cheeses*

Champagne Grapes and Berries,

French Baguette, Assorted Crackers, Candied Nuts,

Manchego, "Laura Chenel" Goat Cheese, Boursin, Danish Blue, Humboldt Fog

\$11.50++ PP

#### *Baked Brie*

Fresh Fruits and French Bread

\$9.50++PP

#### *Array of Fresh Vegetables*

Herb Boursin Dipping Sauce

\$8.50++PP

#### *Sliced Fresh Fruit Display*

\$7.50++PP

### *Appetizers*

#### *Dungeness Crab Cake*

Mango-Apricot Compote, Caramelized Onion, Champagne Dill Sauce

\$18.00++ Per Person

#### *Shrimp Cocktail*

Lemon Wedges and Classic Sauce

\$16.00++ Per Person

#### *Seared Diver Scallop*

With Tomato Concasse, Classic Beurre Blanc

\$16.00 ++ Per Person

## *Soup*

*Maine Lobster Bisque, Cognac Crème Fraîche*

\$12.00++ Per Person

*Roasted Butternut Squash Bisque, Spiced Vermont Syrup Essence*

\$10.00++ Per Person

*Vine Ripened Tomato Basil Bisque,*

*Roasted Garlic Crouton*

\$9.00++ Per Person

*Seasonal Mushroom Soup, Truffled Cream, Fresh Chervil*

\$9.00++ Per Person

## *Desserts*

*Displayed Chocolate Dipped Strawberries*

\$36.00++ per dozen

*Scoop of Sorbet or Ice Cream*

\$6.00++ Per Person

*Coulis Sauce and Fruit garnish for Wedding Cake*

\$4.00++ per person

**Rancho Valencia Resort and Spa is happy to discuss any menu ideas you may have. Please contact your Catering Manager.**