



GENERAL WEDDING INFORMATION

WEDDING COORDINATOR

A Professional/Certified Wedding Coordinator will be required to assist with Group arrangements, ceremony, rehearsal and reception. Group is required to employ a wedding coordinator from the provided list for at least 3 months of service. Hotel must approve the coordinator and will require proof of qualification. All Wedding Coordinators contracted must provide a certificate of liability insurance naming Hotel as additionally insured on a policy with a minimum of one million dollars of coverage. The Wedding Coordinator will coordinate all aspects of Group functions including Wedding Rehearsal and Wedding Ceremony. Wedding coordinator may also assist with the coordination of other vendors. Wedding Coordinator is required to attend wedding menu tasting.

WEDDING CEREMONY

All wedding packages include wedding ceremony. All set up includes birchwood folding chairs, microphone and sound system for officiant, umbrella for musicians, citrus water and glasses, guestbook table, gift table, rehearsal time day prior, bridal ready room.

EVENT GUARANTEES

Rancho Valencia Resort and Spa will need to receive your final guest commitment 5 business days prior to each of your events. Should this number not be made available at the requested time, the originally established attendance will be used. The Hotel customarily prepares and set for up to 5% over this agreed upon figure, for events larger than 50 guests. For events less than 50 guests, only the guaranteed minimum is prepared.

SERVICE CHARGE AND SALES TAX

All food, beverage and audio visual equipment are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the applicable sales tax amounts in effect at the time of your event. This amount is mandatory and is not a gratuity.

ARRANGEMENTS

Menu selection and function room requirements must be made no later than 6 weeks prior to the event.

OUTSIDE FOOD AND BEVERAGE

No food or beverage may be brought into the banquet and catering rooms with the exception of wedding cakes. Client may provide additional wine for the event. A corkage fee will apply to wine not provided by the Hotel. \$35.00++ for each 750 ML bottle and \$70.00++ for each 1.5 L bottle.

ADDITIONAL SERVICES/VENDORS

The Hotel does reserve the right to refuse access to certain vendors whose performance standards are not in keeping with those of Rancho Valencia Resort. To avoid any complications in this regard, please check with the Catering Manager in charge of the function prior to contracting with your outside service providers.

PARKING

Valet parking is required for all private events and is included in your wedding package.



RANCHO VALENCIA RESORT & SPA
WEDDING PACKAGES
Minimum of 50 Guests

Agave Package

\$190.00++ per person

Four Tray Passed Hors d'oeuvres

Three Course Plated Dinner (appetizer, salad and entrée)

Four Hour Premium Bar

Cake Cutting

Valet Parking

Champagne Toast

Ceremony - birchwood chairs, umbrella for musicians, sound system and microphone, Rancho Valencia citrus water
Bridal Ready Room

Rancho Package

\$210.00++ per person

Five Tray Passed Hors d'oeuvres

Three Course Plated Dinner (appetizer, salad and entrée)

Four Hour Premium Brand Bar

Two Glasses of Rancho Valencia Chardonnay or Rancho Valencia Cabernet Sauvignon per person poured tableside with dinner

Cake Cutting

Valet Parking

Champagne Toast

Ceremony - birchwood chairs, umbrella for musicians, sound system and microphone, Rancho Valencia citrus water
Bridal Ready Room

Valencia Package

\$275.00++ per person

Six Tray Passed Hors d'oeuvres

Four Course Plated Dinner (appetizer, salad, entrée and mignardises)

Five Hour Super Premium Bar

Two Glasses of Rancho Valencia Chardonnay or Rancho Valencia Cabernet Sauvignon per person poured tableside with dinner

Late Night Snack

Cake Cutting

Valet Parking

Champagne Toast

Ceremony - birchwood chairs, umbrella for musicians, sound system and microphone, Rancho Valencia citrus water
Signature Cocktail
Bridal Ready Room

All packages include a complimentary suite for the bride and groom for the wedding night.
Complimentary set up to include dance floor (in Terrace Ballroom only), round tables, hotel linen, votive candles
and hotel charger plates. Prices subject to 22% service charge and local sales tax.



AGAVE MENU

TRAY PASSED HORS D'OEUVRE

(SELECTION OF FOUR)

Crostini of Burrata Cheese and Marinated Tomatoes, Saba Vinegar Reduction
Crostini of Goat Cheese, Grilled & Marinated Squash, Balsamic Syrup
Crispy Brie and Poached Pear
Grilled Artichoke and Garbanzo Salad, Lemon Aioli, Roasted Pepper Purée
Black Bean and Vegetable Empanada, Molcajete Dipping Salsa
Wild Mushroom and Truffle Arrancine, Parmesan Cheese, Parsley
Mini Black Truffle Grilled Cheese Brioche
Caramelized Onion and Bacon Quiche, Gruyere Cheese, Free Range Egg
Harissa Marinated Beef Kabob, Cucumber Tzatziki
Skirt Steak Pinchos, Garden Herb Chimichurri
Cilantro Lime Tequila Marinated Chicken Satay, Roasted Tomato Dipping Salsa
Vine Ripe Tomato Gazpacho Shooter, Dungeness Crab, Avocado Crème Fraîche
Mini Smoked Salmon Sandwich, Squaw Bread
Shredded Ropa Vieja Beef Tostada, Pico De Gallo, Crema, Cilantro

APPETIZER

(SELECT ONE)

Tomato and Basil Bisque, Feta and Dried Olive Tapenade, Brown Butter Brioche
Roasted Butternut Squash Bisque, Toasted Juniper Berry, Citrus Purée, Mascarpone Panna Cotta
Wild Mushroom Bisque, Goat Cheese Truffle, Whipped Mascarpone, Chive Batons
Jumbo Lump Crab Cake, Mango & Frisee Salad, Roasted Poblano Emulsion
Parisienne Style Gnocchi, Braised Duck Leg Ragout, Shaved Pecorino, Natural Jus
Wild Mushroom Risotto, Whipped Mascarpone, Reggiano Cheese
Roasted Beet Carpaccio, Goat Cheese, Roasted Almond Purée, Wild Arugula, Toasted Anise Dressing

SALAD

(SELECT ONE)

Scarborough Farms Baby Greens, Pickled Apples, Candied Walnuts, Goat Cheese, Grain Mustard Sherry Vinaigrette
Wild Arugula and Poached Pear, Burrata Cheese, Candied Pistachio, Slow Roasted Onion Vinaigrette
Iceberg BLT, Applewood Smoked Bacon, Pt. Reyes Blue Cheese, Schaner Farms Tomatoes
Spinach and Wild Mushroom Salad, Pecorino Cheese, Balsamic Red Onion, Poached Asparagus
Organic Local Farm Greens, Roasted Pine Nuts, Fresh Berries, Aged Sherry Vinaigrette
Compressed Melon Salad, Pickled Onion, Kalamata Olive, Hydro Cress, Citrus Espelette Vinaigrette

ENTRÉE

(MAY SELECT TWO ENTRÉES WITH GUARANTEE PROVIDED 5 DAYS PRIOR TO EVENT)

Oven Roasted Pacific Salmon, Coarse Ground Polenta, Seasonal Vegetables, Orange Balsamic Glaze, Fresh Thyme
Sautéed Wild Sea Bass, Wilted Greens, Marinated Mushrooms, Basmati Rice, Smoked Dashi Broth
Oven Roasted Airline Chicken Breast, Charred Artichokes, Roasted Wild Mushroom Risotto
Confit of Cherry Tomato and Garlic Chicken Jus
Flat Iron Steak, Wild Mushroom Risotto Cake, Red Wine Reduction, Seasonal Vegetables and Tomato Jam
18 Hour Braised Beef Short Rib, Chive Potato Pancake, Candied Red Onion Jam, Slow Roasted Carrots and Beets,
Horseradish and Wine Reduction
Chicken Breast Piccata, Wilted Greens, Yukon Gold Potato Puree, Marinated Baby Tomatoes, Capers and Oregano Jus
Slow Braised Pork Shoulder, Roasted Root Vegetables, Parmesan Polenta, Spices and Herbs, Natural Jus

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Herbal Teas

Minimum of 50 guests

\$190.00++ per person

all prices subject to 22% service charge and local sales tax



RANCHO MENU

TRAY PASSED HORS D'OEUVRE

(SELECTION OF FIVE)

Crostini of Burrata Cheese and Marinated Tomatoes, Saba Vinegar Reduction
Grilled Artichoke and Garbanzo Salad, Lemon Aioli, Roasted Pepper Purée
Fig and Nut Toast Point, Duck Leg Rillettes, Poached Pear Confiture
Black Bean and Vegetable Empanada, Molcajete Dipping Salsa
Wild Mushroom and Truffle Arrancine, Parmesan Cheese, Parsley
Mini Black Truffle Grilled Cheese Brioche
Crispy Brie and Poached Pear
Caramelized Onion and Bacon Quiche, Gruyere Cheese, Free Range Egg
Cilantro Lime Tequila Marinated Chicken Satay, Roasted Tomato Dipping Salsa
Miniature Beef Wellington, Sauce Béarnaise
Mini Smoked Salmon Sandwich, Squaw Bread
Dungeness Crab Cake, Chipotle Aioli
Mini Croque Monsieur, Country Ham, Gruyere Cheese, Black Mission Fig Jam
Shredded Ropa Vieja Beef Tostada, Pico De Gallo, Crema, Cilantro

APPETIZER

(SELECT ONE)

Tomato and Basil Bisque, Feta and Dried Olive Tapenade, Brown Butter Brioche
Wild Mushroom Bisque, Goat Cheese Truffle, Whipped Mascarpone, Chive Batons
Parisienne Style Gnocchi, Braised Duck Leg Ragout, Shaved Pecorino, Natural Jus
Roasted Cauliflower and Gruyere Soup, Smoked Salmon, Chives, Rustic Croutons
Wild Mushroom Risotto, Whipped Mascarpone, Reggiano Cheese
Jumbo Lump Crab Cake, Mango and Frisee Salad, Roasted Poblano Emulsion
Roasted Beet Carpaccio, Goat Cheese, Roasted Almond Purée, Wild Arugula, Toasted Anise Dressing
English Pea Risotto Cake, Parmesan & Pea Tendril Salad, Morel Mushroom Consommé

SALAD

(SELECT ONE)

Wild Arugula and Poached Pear, Burrata, Candied Pistachio, Slow Roasted Onion Vinaigrette
Scarborough Farms Baby Greens, Pickled Apples, Candied Walnuts, Goat Cheese, Grain Mustard Sherry Vinaigrette
Iceberg BLT, Applewood Smoked Bacon, Pt. Reyes Blue Cheese, Schaner Farms Tomatoes
Roasted Beet and Watercress, Haricot Vert, Baby Tomatoes, Aged Goat Cheese, Crispy Prosciutto, Shallot Vinaigrette
Spinach and Wild Mushroom Salad, Pecorino Cheese, Balsamic Red Onion, Poached Asparagus
Organic Local Farm Greens, Roasted Pine Nuts, Fresh Berries, Aged Sherry Vinaigrette
Compressed Melon Salad, Pickled Onion, Kalamata Olive, Hydro Cress, Citrus Espelette Vinaigrette

ENTRÉE

(MAY SELECT TWO ENTRÉES WITH GUARANTEE PROVIDED 5 DAYS PRIOR TO EVENT)

Oven Roasted Pacific Salmon, Coarse Ground Polenta, Seasonal Vegetables, Orange Balsamic Glaze, Fresh Thyme
Slow Poached Sea Bass, Tomato & Fennel Ragout, Kalamata Olives, Hericot Vert, Saffron Risotto
Grilled Line Caught Swordfish, Yukon Gold Mashed Potatoes, Grilled Asparagus, Fresh Lemon, Sauce Vierge
Slow Braised Pork Shoulder, Roasted Root Vegetables, Parmesan Polenta, Spices and Herbs, Natural Jus
Flat Iron Steak, Wild Mushroom Risotto Cake, Red Wine Reduction, Seasonal Vegetables and Tomato Jam
18 Hour Braised Beef Short Rib, Chive Potato Pancake, Candied Red Onion Jam, Slow Roasted Carrots and Beets,
Horseradish and Wine Reduction
Grilled Ahi Tuna Loin, White Bean and Spinach Cassoulet, Charred Artichokes, Local Mushrooms, Barigoule Sauce
Ricotta and Garden Basil Chicken Roulade, Parmesan Potato Pavé, Grape Tomato Confit

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Herbal Teas

Minimum of 50 guests

\$210.00++ per person

all prices subject to 22% service charge and local sales tax



VALENCIA MENU

TRAY PASSED HORS D'OEUVRE (SELECTION OF SIX)

Vine Ripe Tomato Gazpacho Shooter, Dungeness Crab, Avocado Creme Friache
Crostini of Burrata Cheese and Marinated Tomatoes, Saba Vinegar Reduction
Grilled Artichoke and Garbanzo Salad, Lemon Aioli, Roasted Pepper Purée
Fig and Nut Toast Point, Duck Leg Rillettes, Poached Pear Confiture
Wild Mushroom and Truffle Arrancine, Parmesan Cheese, Parsley
Mini Black Truffle Grilled Cheese Brioche
Caramelized Onion and Bacon Quiche, Gruyere Cheese, Free Range Egg
Mini Smoked Salmon Sandwich, Squaw Bread
Mini Croque Monsieur, Country Ham, Gruyere Cheese, Black Mission Fig Jam
Spoon of Beef Tartare, Capers, Cornichon, Garlic Toast
Mexican Shrimp Cocktail in Glass, Avocado Mousse, Petite Cilantro
Ahi Tuna Crudo, Crispy Wonton, Arugula, Yuzu Emulsion, Chile Mayo
Lobster Salad Spoon, Preserved Meyer Lemon, Tarragon Aioli
English Pea and Watercress Shooter, Lemon Cream, Caviar
Ahi Tuna Nicoise, Crispy Potato, Roasted Pepper, Basil Aioli, Black Olive
Poached Baby Potatoes, Creme Fraiche, Caviar, Chives
Lobster BLT, Spiced Chile Aioli, Mini Brioche Bun, Chive Batons
Crispy Brie and Poached Pear
Skirt Steak Pinchos, Garden Herb Chimichurri
Bacon Wrapped Dates with Parmesan
Lollipop New Zealand Lamb Chops, Rosemary and Mustard Glaze

APPETIZER (SELECT ONE)

Tomato and Basil Bisque, Feta and Dried Olive Tapenade, Brown Butter Brioche
Wild Mushroom Bisque, Goat Cheese Truffle, Whipped Mascarpone, Chive Batons
Parisienne Style Gnocchi, Braised Duck Leg Ragout, Shaved Pecorino, Natural Jus
Wild Mushroom Risotto, Whipped Mascarpone, Reggiano Cheese
Jumbo Lump Crab Cake, Mango and Frisee Salad, Roasted Poblano Emulsion
Carpaccio of Filet Mignon, Shaved Parmesan, Wild Arugula, Porcii Aioli, Toasted Pine Nuts
Jumbo Wild Mushroom Ravioli, English Peas, Crispy Prosciutto, Truffle Oil, Fresh Thyme, Mushroom Consommé
Roasted Beet Carpaccio, Goat Cheese, Roasted Almond Purée, Wild Arugula, Toasted Anise Dressing
English Pea Risotto Cake, Parmesan & Pea Tendril Salad, Morel Mushroom Consommé

SALAD (SELECT ONE)

Wild Arugula and Poached Pear, Burrata, Candied Pistachio, Slow Roasted Onion Vinaigrette
Scarborough Farms Baby Greens, Pickled Apples, Candied Walnuts, Goat Cheese, Grain Mustard Sherry Vinaigrette
Iceberg BLT, Applewood Smoked Bacon, Pt. Reyes Blue Cheese, Schaner Farms Tomatoes
Roasted Beet and Watercress, Haricot Vert, Baby Tomatoes, Aged Goat Cheese, Crispy Prosciutto, Shallot Vinaigrette
Spinach and Wild Mushroom Salad, Pecorino Cheese, Balsamic Red Onion, Poached Asparagus
Organic Local Farm Greens, Roasted Pine Nuts, Fresh Berries, Aged Sherry Vinaigrette
Compressed Melon Salad, Pickled Onion, Kalamata Olive, Hydro Cress, Citrus Espelette Vinaigrette



VALENCIA MENU

CONTINUED

ENTRÉE

(MAY SELECT TWO ENTRÉES WITH GUARANTEE PROVIDED 5 DAYS PRIOR TO EVENT)

- Oven Roasted Pacific Salmon, Coarse Ground Polenta, Seasonal Vegetables, Orange Balsamic Glaze, Fresh Thyme
Slow Poached Sea Bass, Tomato and Fennel Ragout, Kalamata Olives, Hericot Vert, Saffron Risotto
- Oven Roasted Airline Chicken Breast, Charred Artichokes, Roasted Wild Mushroom Risotto, Wild Rice, Confit of Cherry, Garlic Chicken Jus
Braised Pork Short Ribs, Roasted Baby Potatoes, Braised Leeks, Pickled Onions, Natural Braising Liquid
- Grilled Ahi Tuna Loin, White Bean and Spinach Cassoulet, Charred Artichokes, Local Mushrooms, Barigoule Sauce
Pan Seared Halibut Filet, Wild Mushrooms, English Peas, Crispy Bacon, Vermouth and Herb Jus (May-September)
Petite Filet Mignon, Ratatouille, Potato Pavé, Sauce Bordelaise
- 18 Hour Braised Short Rib, Chive Potato Pancake, Candied Red Onion Jam, Slow Roasted Carrots and Beets, Horseradish Wine Reduction
Oven Roasted Lamb Chops, Braised Shank, Winter Greens, Parsley Root and Potato Puree, Mint Parsley Gremolata, Lamb Reduction
Seared Beef Tenderloin, Black Truffle Potato Puree, Grilled Asparagus, Marrow Jus
Slow Roasted Baja Prawn and Grilled Rib Cap Steak, Smoked & Braised Potatoes, Salt Roasted Shallots,
Mushroom Marmalade, Sea Salt & Bordeaux Reduction

ASSORTED MIGNARDISES

- Truffles
Chocolate Dipped Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Herbal Teas

LATE NIGHT SNACK

SELECTION OF ONE

South of The Border

Cheese & Chicken Quesadilla, House Made Tortilla Chips with Salsa and Guacamole

Rancho Valencia Diner

Beef Sliders, Mini Grilled Cheese, House Made Potato Chips

Sweet Dreams

Shots of Milk and Rancho Valencia House Made Donuts

Before Sunrise

Breakfast Burritos, Chorizo, Scrambled Egg, Avocado, Monterey Jack Cheese and Salsa Fresca

\$275.00++ per person

all prices subject to 22% service charge and local sales tax

Rancho Valencia Resort Preferred Partners

Wedding Coordinators:

Crown Weddings, Susanne Duffy
619-571-6515, www.crownweddings.com
Ever After Events, Merilee Hennings
619-787-0978 www.everafterevents.biz
Brooke Keegan Weddings & Events, Brooke Keegan
949-500-5553, brookekeegan.com
LVL Events, Heather Hoesch
866-261-3313, lvlevents.com
Thomas Bui Lifestyle, Thomas Bui
858-663-8516, www.thomasbuilifestyle.com
Francine Ribeau Events, Francine, Ribeau
619-303-8204, www.francineribeauvents.com

Wedding Stylists:

Amorology Weddings, Heather Balliet
760-809-4895, www.amorologyweddings.com
Platinum Pro Events, Emily Smiley
888-419-1961, www.platinumpro.com
Alchemy Fine Events, Vanessa Van Wieren
760-688-6011, www.alchemyfinevents.com

Florists:

Jennifer Cole Florals
760-815-8719, www.jennifercoleflorals.com
Adorations Botanical Artistry
619-225-1915, www.adorations.com
Flowers by Annette Gomez
760-931-1878, www.flowersannettegomez.com
Isari Flower Studio
858-345-1701, www.isariflowerstudio.com
Organic Elements
858-610-8881, www.organicelements.com

Photographers:

Paul Barnett, 619-285-1207, www.barnettphoto.com
Josh Aull, 619-654-4100, www.joshuaaull.com
Jennifer Dery, 619-284-8875, www.jenniferdery.com
Boyd Harris, 858-551-7004, www.boydharris.com
True Photography, 858-345-1248
truephotography.com
Walter Wilson, 619-684-1426, walterwilsonstudios.com

Video:

Modern 8 Films, 760-631-8178,
www.modern8films.com
Jason Taylor Films, 760-846-0418,
www.taylorfilms.com

Music:

Caprice Strings
619-460-9265, www.capricestrings.com

Music (continued):

Wayne Foster
760-603-8000, www.WayneFosterEntertainment.com
West Coast Music
310-278-6848, www.westcoastmusic.com
De Bois Entertainment
310-860-9370, www.deboisentertainment.com
Anthony Garcia
858-882-7152, www.agarciaguitatr.com
Tim Altbaum
619-277-2408, www.taproductions.com
Mike Hogan
858-656-8600, www.djmikehogan.com

Wedding Cakes:

Cake
619-295-2253, www.fabcakes.com
Sweet Lydia's
760-803-4799, www.sweetlydiasofsandiego.com
Hey There, Cupcake!
760-613-7604, www.heythere-cupcake.com
Sweet Cheeks
619-285-1220, www.sweecheeksbaking.com
Michele Coulon
858-465-5098, www.dessertier.com
Cupcakes Squared
619-226-3485, www.cupcakessquared.com

Officiant :

Robert Stevens, 619-296-4249
www.robertstevensofficiant.com
Rabbi Ian Adler, 858-952-1200
www.rabbiian.com
Rev. Richleigh Powers, 760 – 929-1001
www.revpowers.com

Entertainment :

Handsome Jack, John Lovick, Magician
323-459-7671, www.handsomejack.com
Joel Ward, Magician
760-436-1055, www.joelward.com
Derek Hughes, Magician
818-769-9111, www.derekhughes.net

Rentals :

Classic Party Rentals
858-496-9700, sandiego.classicpartyrentals.com
Concepts Event Design, Inc.
619-336-0202, www.conceptseventdesign.com
Hire Elegance
858-227-4963, www.hire-elegance.com