

The Inn
AT RANCHO SANTA FE



WEDDING INFORMATION

Wedding Coordination Services

The talented event and wedding professionals at The Inn at Rancho Santa Fe assist in coordinating many aspects of your wedding celebration associated with The Inn. This includes all planning for food and beverage, venue set up, and guest room coordination. The Inn does require that you work with a professional wedding coordinator to assure that all of the personalized details are planned and implemented in making of a joyful and effortless wedding day for the couple.

Venue Fees

There is a \$4,000 venue fee, which consists of the setup of your ceremony, cocktail reception, dinner, and after-dinner dancing. A six-hour time frame is included, from the start of the ceremony, to the end of the dancing reception. The event may continue for an additional \$500.00 per hour.

In addition to the setup and time frame, the following is also included:

- Ceremony chairs, house linens and napkins, table settings & glass votive candles for the cocktail and dinner reception
- Market lights on the Azalea Lawn
- Dance floor
- Two Custom Built Farm Bars
- Complimentary one-night stay for the wedding couple
- Complimentary one-night stay for wedding couple's one-year anniversary

The Estimated Reception Costs

For budgeting purposes, food and beverage costs are estimated at \$176.00 per person, excluding the site rental fee, 23% service charge, 5% event fee, and 7.94% California state tax.

The Inn's Food & Beverage

The Inn at Rancho Santa Fe is exclusive to all food and beverage, including wine, with the exception of wedding cakes and cupcakes.

The Wedding Menu

The Inn's Wedding Professional will coordinate a complimentary tasting three months prior to the event to finalize the wedding menu. The Inn at Rancho Santa Fe will accommodate up to two (2) entrée options, in addition to one vegetarian entrée option. *The higher priced entrée option will apply when giving your guests an entrée choice.* A place card indicating your guests' entrée choice is required at each place setting to execute entrée service.

The Payment Schedule

To secure the preferred wedding date, a signed contract accompanied with 20% of the estimated food and beverage cost, plus site rental fee are required. The Inn's Wedding Professional will coordinate the deposit schedule. 100% of the estimated food and beverage charges will be due two weeks prior to the wedding.

COCKTAIL RECEPTION

{For a one-hour cocktail reception, 3 to 4 tray passed hors d'oeuvres per person are recommended, Hors d'oeuvres are priced per piece.}

Cold Tray Passed Hors d'oeuvres

Baby Golden Beets, Cranberry Pistachio Pesto, Goat Cheese \$5

Beef Tartare Spoon with Horseradish Crème Fraiche \$6

Chicken Curry Salad on Endive \$6

Chilled Poached Shrimp, Spicy Tomato Remoulade \$6

Lobster BLT \$7

Point Reyes Blue Cheese Stuffed Medjool Dates \$6

Seared Ahi Tuna, Fennel & Citrus Salad \$7

Rock Shrimp & Scallop Ceviche, Taro Root Chip \$6

Hot Tray Passed Hors d'oeuvres

Bacon Wrapped Fig with Goat Cheese or Blue Cheese, Pepper Port Reduction \$6

Braised Short Rib Beignet served with Horseradish Crème \$6

Brie Crostini with Garden Grape and Honey \$5

Duck Confit with Dried Cherry Compote on Brioche \$6

Dungeness Crab Cake served with a Spicy Tomato Remoulade \$7

Grilled Portabella Mushroom, Shaved Parmesan, Basil Pesto \$5

Lamb Lollipop with Stone Ground Mustard Demi \$7

Sautéed Filet Tips, Potato Cake, Red Onion Marmalade \$6

Smoked Salmon & Caviar Parfaits \$7



WEDDING ENHANCEMENTS

Displayed Hors D 'oeuvres

{A displayed hors d'oeuvres platter may be added to enhance the cocktail reception. Displays are priced per 50 people.}

California Artisan Cheese Board

Fruit Compotes, Toasted Marcona Almonds, Local Honeycomb, Breads & Crackers

\$350

Charcuterie Board

Sliced Cured Meats

Whole Grain Mustard, Marinated Olives, Pepperoncini, Wild Arugula, Nuts & Cornichons, Grilled Focaccia

\$400

Mediterranean Platter

Roasted Garlic Hummus & Grilled Pita

House-dried Tomatoes, Tomato Bruschetta, Garlic Crostini Shaved Manchego, Pepperoncini, Olives, Wild Arugula Prosciutto & Summer Melon Salad with Feta and Onion

\$375

Vegetable Platter

Grilled Pita, French Baguette, Taro Root Chips Artichoke Dip, Cannellini Bean Dip, Roasted Onion Dip

\$300

Seafood Display

Oysters, Poached Baja Prawns, Calamari Salad, Grilled Maine Lobster, Seared Salad

Spicy Cocktail Sauce, Champagne Vinaigrette

\$650

Sushi Station

Selection of Assorted Rolls and Sashimi Pickled Ginger, Wasabi, Soy Sauce

\$6 Per Piece {Minimum 150 pieces}

PLATED DINNERS

*{All three-course menus include a first course, salad, and entrée course. The first course may be substituted for an individual cheese course après entrée.
Plated dinners include artisanal breads and rolls, cake cutting, and coffee and tea service.}*

First Course

{Please select one option}

Ahi Tuna Tartare

Hass Avocado, Asian Pear, Toasted Garlic

Dutch White Asparagus

La Quercia Prosciutto, Black Truffle Hollandaise

Eggplant Caponata Bruschetta

Manchego Cheese, Olive Tapenade, Torn Basil, Grilled Focaccia

Forest Mushroom Risotto

Fine Herbs, Parmesan Cheese, Creamed Leeks

Salad Course

{Please select one option}

Wild Arugula Salad

Asian Pears, Candied Pecans, Parmesan, Lemon Vinaigrette

Grilled Vegetable Salad

Yellow Squash, Zucchini, Red Peppers, Grilled Asparagus & Fennel Manchego Cheese, Basil Pesto

McGrath Farm's Baby Mixed Greens

Shaved Baby Vegetables, Cranberry Champagne Vinaigrette

Baby Red Romaine

Shaved Radish, Cilantro, Crispy Wonton, Lemongrass Vinaigrette

Entrée Course

{Please select two options + one vegetarian option}

Pan Roasted Wild Salmon

Brussel Sprouts, Collard Greens, Olive Oil Mashed Potatoes, Citrus Beurreblanc

Braised All Natural Jidori Chicken

Baby Carrots, Squash, Zucchini, Smoked Bacon, Natural Jus

*Wild Mushroom Pot Pie

Braised Root Vegetables, Bloomsdale Spinach, Celery Root Cream

*White Truffle Risotto

Sautéed Seasonal Vegetables, Shaved Parmesan

\$88.00 per Person

Braised Beef Short Ribs

Garlic Wilted Spinach & Fingerling Potatoes, Bordelaise Sauce

Sautéed Local Halibut

Haricotvert, Confit Shallot, Farro Risotto, Roasted Pepper Glaze

Local Sea Bass

Stir Fry Black Forbidden Rice, Bok Choy, Lemongrass Vinaigrette

Whole Roasted Tenderloin of Natural Beef

Cipollini Onion, Grilled Asparagus, Crème Fraiche Whipped Potatoes

Natural Filet Mignon Au Poivre

Sautéed Forest Mushrooms, Tuscan Kale, Fingerling Potatoes, Red Wine Sauce

Grilled New Zealand Lamb Chops

Harissa Couscous, Pepper Relish, Mint Pesto

\$98 per Person

Grilled Filet Mignon and Butter Poached Maine Lobster

House dried Tomatoes, Broccolini, Chipotle Mashed Potatoes, and Red Wine Demi-Glace

All Natural Tenderloin of Beef and Maine Diver Scallop

Grilled Tamai Farm Corn, Asparagus, Potato Hash Béarnaise

\$120 per Person



LATE NIGHT RECEPTION SNACKS

Stone Ground Guacamole

Roasted Salsa & Salsa Verde, Corn Tortilla & Taro Root Chips, Mini Chicken Tacos

Churro Bites

\$16 Per Person

Slider Station *{Choose up to two}*

BBQ Kobe Sliders

Kurabuto Pork Belly Sliders

Crispy Chicken Sliders

Pomme Frites, Assorted Dipping Sauces

\$16 Per Person

The Inn's House-made Potato Chips

Onion, Blue Cheese Dipping Sauces

\$6 Per Person

Freshly Baked Cookies

Shots of Ice Cold Milk

\$5 Per Person

House-made Ice Cream Sandwiches

Oatmeal Cookie with Banana Ice Cream

Chocolate Chip Cookie with Vanilla Ice Cream

\$6 Per Person



BEVERAGES

Ultra-Premium

Grey Goose
Bombay Sapphire Gin
Mount Gay Rum
Patron Silver
Glenlivet "12" Scotch
Johnnie Walker Black Scotch Blend
\$12 Per Drink

Beer Selections

Local Microbrews
Imported Beers
Domestic Beers
Assorted Mineral Waters & Soft Drinks

Premium Bar

Absolut
Bombay Gin
Bacardi Silver
Herradura Silver
Jack Daniels
Chivas Scotch Blend
\$10 Per Drink

\$8 Each

\$7 Each

\$6 Each

\$4 Each

HOURLY BEVERAGE PACKAGES

{Packages are based on consecutive hours. Pricing is per guest and will be charged based on the final guest count guarantee.
Dinner wine service is not included in package and will be priced per bottle.}

	Five Hours	Four Hours	Three Hours
Ultra-Premium	<i>\$76 Per Person</i>	<i>\$65 Per Person</i>	<i>\$60 Per Person</i>
Premium	<i>\$70 Per Person</i>	<i>\$60 Per Person</i>	<i>\$55 Per Person</i>

BAR ENHANCEMENTS

Cordials

Chambord
Agavero
Baileys Irish Cream
Amaretto Di Saronno
Frangelico
Grand Marnier
Cointreau
Tia Maria
\$12 Per Drink

Specialty Cordials

Taylor 20 Year Tawny Port
Remy Martin VS Cognac
\$15 Per Drink

Margarita Bar

Mango, Strawberry, Classic
\$72 Per Pitcher

Martini Bar

Lemon
Apple
Cosmopolitan
French
Pacific
\$14 Per Drink

Sangria Bar

Red Wine, White Wine
\$72 Per Pitcher

BEVERAGE SERVICES

{One Bartender per 75 guests is standard. \$150 Bartender Fee (per bartender) for a Hosted Bar}

#SoINNLove