

The Inn

AT RANCHO SANTA FE

—
TRIBUTE PORTFOLIO



All pricing is per person, unless noted otherwise.
Prices are exclusive of 24% taxable service charge, and sales tax, currently 7.94%
v = Vegetarian, df = Dairy Free, ve = Vegan, gf = Gluten Free, nf = Nut Free

WEDDING INFORMATION

Wedding Coordination Services

The 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.

Venue Fees

There is a \$5,000 venue fee which consists of the setup of your ceremony, cocktail reception, dinner, and 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 per hour.

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

- ♥ White house floor-length linens and napkins, table settings & glass votive candles for cocktail hour and dinner reception
 - ♥ White folding chairs for the Ceremony, Fruitwood Chiavari Chairs for Dinner
 - ♥ Market lights on the Azalea Lawn
 - ♥ Wooden 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. May be applied to the night before the wedding day.

The Estimated Reception Costs

For budgeting purposes, food and beverage costs are estimated at \$195.00 per person, excluding the site rental fee, service charge, and California state tax.

The Inn's Food & Beverage

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

The Wedding Menu

For weddings booked for more than three months out and more than 50 guests, 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 (1) 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 total charges will be due a week prior to the wedding.

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COCKTAIL RECEPTION

*For a one-hour cocktail reception, 3-4 tray passed hors d'oeuvres per person are recommended.
Hors d'oeuvres will be priced by the final selections chosen and charged per person.*

COLD

Tomato Tartine, Oven Roasted Tomato, Goat Cheese, and Fresh Herbs (v) | 8

Vegetable Ratatouille on Asiago Baguette (ve, df) | 8

Heirloom Tomato Bruschetta, Basil Aioli, Balsamic Reduction | 8

Seasonal Melon-Parma Ham, Basil (gf, nf) | 8

Brie, Raisin Jam, Seedy Baguette | 8

Avocado Chimichurri Bruschetta (ve, df) | 8

Cucumber, Cream Cheese, Smoked Salmon (gf) | 8.50

Ahi Tuna Tartare spoon, Miso Hijiki, Tobiko Caviar (gf, df) | 9

Maryland Crab Salad Spoon, Avocado Mousse | 9.50

Asian Sesame Ginger Chicken Wonton Crisp, Cashews (df) | 9

HOT

Black Bean and Mushroom Empanada, Roasted Salsa (ve, df) | 8

Vegetable Samosa, Mango Chutney (ve, df) | 8.50

Wild Mushroom Arancini, Sofrito Sauce (v) | 8.50

Mini Assorted Gourmet Quiche | 8.50

Coconut Fried Shrimp, Passionfruit Thai Dipping Sauce | 9

Bacon Wrapped Diver Scallop, Chipotle Raspberry Glaze (gf, df) | 9.50

Chicken Tandoori Skewers, Green Chutney | 9

Chicken Pot stickers, Whiskey Barrel Aged Shoyu (gf) | 9

Mini Croque Monsieur, Country Ham, Torched Gruyere Cheese, Jam | 8

Carinitas Mini Tostada, Cotija Cheese, Roasted Poblano, Micro Cilantro (gf) | 8.50

Grilled Lamb Lollipop, Eggplant chutney, Mint Yogurt (gf) | 9.50

Grass Fed Beef Slider, Swiss Cheese, Sriracha Ketchup | 9

WEDDING ENHANCEMENTS

A displayed hors d'oeuvres platter may be added to enhance the cocktail reception.

Displays are priced per person unless otherwise noted.

Artisan Cheese | 28

Chef's Selection of American and Imported Cheese
Dried Fruit, Roasted Nuts, Nuts, Local Honey, Rustic Style Bread and Crackers

Charcuterie Board | 28

Sopressata, Capicola, Mortadella, Salami, Marinated Olives, Stone Ground Mustard, Rustic Bread (df)

Farmers Market Vegetable Board | 26

Raw Baby Carrots, Broccoli, Cauliflower, Bell Peppers
Pickled Vegetables include, Mushrooms, Balsamic Cipollini Onions
Grilled Asparagus, Zucchini and Squash, Smoked Red Pepper Hummus, Baba Ganoush, Ranch (gf, df, v)

Chilled Seafood Station on Ice (gf)

Minimum of 12 Pieces of Each

Jumbo Shrimp | 7.50

Crab Claw | 8.50

Oysters on the Half Shell | 7.50

King Crab Legs | 6.50

Baja Style Ceviche | 7.50

Lemon Wedges, Cocktail Sauce, Horseradish, Mignonette

Mediterranean Display | 25

Broccolini and Parmigiano in Herb Oil, Roasted Red Bell Peppers, and Marinated Artichokes, Nicoise Olives with Orange and Fennel, Sun-tomato Tapenade, White bean Hummus, Warm Pita Bread (gf, df, nf, v)

Seasonal Fruit Display | 25

Fresh Seasonal Slice Fruit, Berries, Honey Vanilla (gf, df, nf, ve)



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PLATED DINNERS

*All three-course menus include a first course, salad or soup, and entrée course (two proteins and a vegetarian option).
Plated dinners include artisanal breads and rolls, cake cutting, and tableside coffee and tea service.
Highest priced entrée prevails. Two-course meals are \$6 less per person.*

First Course

Argentinian Shrimp (nf, df)
Fried Garlic, EVOO, Crushed Red Pepper, Smashed Avocado, Seedy Baguette

Maryland Style Crab Cake
Cajun Remoulade, Roasted Corn Salsa

Seared Beef on Potato Cake (gf)
Horseradish Crema, Smokey Chimichurri

Duck Tostada (gf)
Cotija Cheese, Micro Cilantro, Fig Pepper Reduction

Cajun Grilled Lamb Chops (gf)
Roasted Tomatillo Salsa, Cumin Crema

Thai Vegetables Rolls (ve)
Banana Leaf, Seasonal Vegetables, Sweet Thai Chili, Crushed Peanuts

Soup or Salad Course

White Gazpacho, Apples, Grapes, Cucumber, Almonds (df)

Chilled Yellow Tomato Soup, Tarragon, Honey, Cherry Tomato (gf, nf, ve)

Roasted Butternut Squash, Toasted Pepitas Seeds, Cumin Crema (nf, gf)

Organic Local Baby Lettuce, Marcona Almonds, Roasted Beets, Goat Cheese, Citrus Segments,
Orange Blossom Honey Vinaigrette (gf)

Caesar Salad, Baby Romaine Lettuce, Toasted Baguette, Shaved Parmesan Cheese,
Classic Caesar Dressing

Baja Caesar Salad, Baby Romaine, Charred Corn, Roasted Cherry Tomatoes, Cotija Cheese,
Chipotle Caesar Dressing

Baby Iceberg Wedge Salad, Beef Steak Tomatoes, Applewood Smoked Bacon,
Creamy Point Reyes Blue Cheese Dressing

The Royce Salad, Avocado, Bacon, Parmesan Cheese, Red leaf, Baby Romaine, House-made Ranch

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Entrée Course

Tier One | 102

Oven Roasted Skuna Bay Salmon (gf, nf, df)
Garlic Spinach, Smashed Fingerling Potatoes, Orange Anise Reduction

Maple Brine Pork Loin (gf, nf)
Creamy Mascarpone Polenta, Cipollini Onions, Sautéed Brussels Sprouts, Calvados Sauce

Charred Lemon and Tarragon Chicken Breast (gf, nf)
Sun-Dried Tomato Risotto, Asparagus Spears, Sunburst Squash, Mustard Jus

Braised Short Rib (gf, nf)
Pomme Puree, Pan Seared Asparagus, Smoked Paprika Baby Carrots, Braising Jus

Tier Two | 114

Citrus Chili Marinated Local Seabass (gf, df)
Lemongrass Scented Jasmine Rice and Cashews, Baby Bok Choy, Honey Glazed Carrots,
Lobster Coconut Cream Sauce

Pan Seared Diver Scallops (gf, nf)
Quinoa Apple and Salad, Butternut Squash Puree, Red Pepper and Onion Jam

Sea Salt Crusted Beef Tenderloin (gf, nf)
Au Gratin Potatoes, Charred Broccolini, Forest Mushrooms, Pinot Noir Reduction

Wild Rice Mushroom Chicken Remoulade
Parsnip and Celery Root Puree, Baby Zucchini, Sunburst Squash, Agave Glazed Baby Carrots, Truffle Jus

Tier Three | 145

Braised Short Rib and Seared Diver Scallops (gf, nf)
Puree of Butter Nut Squash, Smashed Fingerling Potatoes, Garlic Spinach, Bordelaise Sauce

Herb Crusted Free Range Chicken Breast and Pan Seared Jumbo Prawns (gf)
Kale and Carrot Farro Risotto, Asparagus, Porcini Demi-Glace

Grilled Petite Beef Filet and Lobster Tail (gf)
Buttery Whipped Potatoes, Garlic Herb Butter, Charred Broccolini, Cognac Demi

Vegetarian Options

Vegetarian Curry Bowl, Potato, Broccoli, Carrots, Brown Rice (gf, df, ve)

Thai Spicy Eggplant with Sweet Basil, Steam Brown Rice, Peppers (gf, df, ve)

Roasted Vegetable Enchiladas, Roasted Corn Puree, Poblano Rajas (gf, df, ve)

Mushroom Parm Risotto | Parmesan Cheese, Porcini Mushrooms, Pistou (V, GF, NF)

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Children's Menu | 42

First Course

Carrots & Jicama Sticks, Ranch

Entrée

Choose one for all kiddos

Grilled Chicken Breast, Steam Broccoli, Brown Rice, Applesauce

Cheese Quesadilla, French Fries, Applesauce

Chicken Tenders, French Fries, Applesauce

Mini Corn Dogs, French Fries, Applesauce

Butter Noodles, Steam Broccoli, Applesauce

Vendor Meals | 58

Garden Salad with Ranch and Cilantro Vinaigrette

Chicken and Vegetable Fajita Rice, Beans, Corn Tortilla, Salsa, Sour Cream, Cheese, Limes, Cilantro, Assorted Cookies and Soft Drinks



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LATE NIGHT RECEPTION SNACKS

Stations are priced per person, with a minimum of 20 guests. Typically ordered for half your guest count.

Late Night Wing Night (gf, nf) | 26

Franks BBQ, BBQ, Sweet Thai Chili, Carrots and Celery Sticks, Blue Cheese and Ranch Dressing

Tijuana Late Night (gf, df, nf) | 30

Carne Asada, Chicken Tinga, Carnitas, Corn Tortilla, Onion, Cilantro, Fire Roasted Salsa, Limes

Market Style Salsa & Chips (gf, nf, df) | 24

Chipotle Casera Salsa, Tomatillo Avocado Salsa, Habanero Salsa, Guacamole,
House Fried Tortilla Chips

Nacho Bar | 26

Corn Tortillas, Queso, Shredded Cheese, Jalapenos, Pico De Gallo, Fire Roasted Salsa, Sliced Olives,
Guacamole, Chipotle Crema
Add on Chicken Al Pastor | 9
Add on Carne Asada | 11

Popcorn Station (gf, nf) | 16

Fresh Made Popcorn, Truffle and Parmesan Cheese, Butter and Sea Salt, Caramel Popcorn

Cookies and Milk | 16

Assorted Fresh Baked Cookies, Milk, Skim, Almond Milk, Soy Milk

Coffee and Donuts | 16

Fresh Baked Donuts, Assorted Toppings, Coffee and Tea Station

Build Your Own S'mores | 23

House Made Marshmallows, Hershey Chocolate Bars, Graham Crackers

Dessert Bite Station

Pick 3 | 19

Pick 4 | 25

Pick 5 | 29

Mini Lemon Tartelette Meringue

Macarons

NY Cheesecake Bites

Swan Cream Puff

Chocolate Truffle

Assorted Biscotti

Chocolate Macadamia Nut Cookie

Brownies

Blondies



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BEVERAGES ON CONSUMPTION

Beverage based consumption. Brands subject to change without notice.

APPRECIATED SELECTIONS

\$12.50 per drink

Tito's Vodka

Bacardi Superior Rum

Beefeater or Bombay Dry Gin

el Jimador Tequila

Jack Daniel's Whiskey

Dewar's White Label Scotch

DeKuyper Brand Cordials

Martini & Rossi Vermouth

BEER SELECTIONS

Local Microbrews | \$9.50 each

Imported Beers | \$8.50 each

Domestic Beers | \$7.50 each

HOUSE WINE SELECTIONS

Proverb Cabernet Sauvignon | \$40 per bottle

Proverb Chardonnay | \$40 per bottle

La Marca Prosecco | \$40 per bottle

OTHER SELECTIONS

Assorted Mineral Waters | \$5.50

each Soft Drinks | \$5.50 each

BEVERAGE PACKAGE

The appreciated bar package is available as 3-hour, 4-hour or 5-hour hosted service and allows guests the freedom to consume beverages during the selected time frame, based on consecutive hours. The Appreciated Bar Package includes the cocktails, house wine, beer, mineral waters & soft drinks listed above.

Appreciated Package

Includes all Appreciated selections

5- Hour | \$82 per Person

4- Hour | \$70 per Person

3- Hour | \$65 per Person



**Pricing is per guest and will be charged based on the final guest count guarantee. This is charged for all guests over 21. Guests under 21 will be charged a soft drink package of \$16 per person.*

**Please note, dinner wine service is not included in bar packages. Wine service is \$2.50 additional with a barpackage. Wine will be priced per bottle without a bar package.*

**Champagne toasts are always priced per bottle on consumption.*

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BEVERAGE ENHANCEMENTS

WINE UPGRADES

*Add \$5.50 to Package Price or
\$3.50 to the Glass Price*

Kim Crawford Sauvignon Blanc
Girard, Sauvignon Blanc
Louis Jadot Chardonnay
Erath Pinot Noir
Joel Gott Cabernet Sauvignon

*Add \$10.50 to Package Price or
\$5.50 to the Glass Price*

Duckhorn Sauvignon Blanc
Sonoma Cutrer Chardonnay
Laird Family Chardonnay
J Vineyards “Black” Pinot Noir
Rodney Strong Cabernet Sauvignon

ENHANCEMENTS

*Enhance up to Three of the Appreciated Brands with
the Spirits Listed Below. Add \$8.50 to Package Price or
\$3.50 to the Cocktail Price*

Vodka | Belvedere, Grey Goose, Kettle One

Gin | Tanqueray, The Botanist, Hendricks, Bombay
Sapphire, Plymouth, St. George Terroir

Rum | Bacardi 8, Appleton Estate Signature Blend

Bourbon | Buffalo Trace, Woodford Reserve, Basil
Hayden, Knob Creek, Bookers, Makers Mark, Angel’s
Envy, Bulleit Rye, Templeton Rye

Scotch | Chivas Regal, Johnnie Walker Black, Monkey
Shoulder

Tequila | Patron Silver, Patron Añejo, Herradura,
Casamigos Blanco, Don Julio

BARTENDERS

One bartender per 75 guests is standard. Bartender fee is \$150 per bartender for hosted bar.



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