

# THE RANCH

## *Events Center*

Congratulations on your engagement, and thank you for considering THE RANCH Events Center to be a part of your special day! Our Team is here to make the planning process easy for you and your partner - we have two ceremony packages to choose from, and three menus handcrafted to make your reception a spectacular event!

### **CEREMONY, BASIC**

\$1,500

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Room Rental  
Chiavari Chairs

### **CEREMONY, DELUXE**

\$2,500

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Room Rental  
Chiavari Chairs  
Farm-Fresh Infused Water Station  
Aisle Runner  
Silk Flower Petals  
Flower Wall  
Uplighting  
Decorative Pedestals  
Sparkling Wine Toast

### **OPTIONAL UPGRADES**

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Table Number Stands \$2 each  
Gold or Silver Votives \$2 each  
Gold or Silver Chargers \$2 each  
Decorative Iron Easels \$5 each  
Chiavari Chairs \$3 each  
Uplighting \$200  
Boxwood Hedge Wall (9'x 7') \$300  
Dance Floor (20'x20) \$350  
Wooden Arch \$300

### **RECEPTION ALL INCLUSIVE**

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Five Hour Reception  
Banquet Chairs  
White Floor Length Table Linen  
White Linen Napkins  
China, Stemware & Flatware  
Customized Floor Plan  
Head Table or Sweetheart Table  
Coat Check  
Guest Book Table  
Service Table  
Cake Table & Cake Stand  
Gift Table  
Complimentary Cake Cutting & Serving  
Complimentary Suite  
(4 hours prior to event):  
Custom Furniture  
Private Changing Room (for Great Room  
Receptions only)  
Private Restroom  
Space for Party Belongings

### **ADDITIONAL DETAILS**

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Self Parking (included)  
Valet Parking \$8 per Vehicle  
20 Vehicle Minimum  
23% Applicable Service Charge

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### SILVER MENU

\$115 per person

**TRAY PASSED  
HORS D'OEUVRES**  
SELECT TWO

MINIATURE GRILLED CHEESE 🍷  
Black Truffle / White Cheddar / Brioche

CHICKEN SATAY SKEWER\*  
Thai Chili Sauce / Sesame Oil

HAND-CRAFTED MEATBALLS\*  
Chef's Seasonal Creation

**STARTER**  
SELECT ONE

CHEF'S SELECTION OF MIXED FIELD GREENS 🍷  
Baby Cucumbers / Tear Drop Tomatoes / Sparrow Lane Vinaigrette

CAESAR SALAD  
Little Gem Lettuce / Creamy Garlic Dressing\* / Sonoma Dry Jack

**MAIN**  
SELECT ONE

CAPE GRIM GRASS-FED 8oz. PETITE FILET\* 🍷 GF (Served Medium Rare)  
Sweet Potato & Chestnut Purée / Cranberry Chimichurri  
Baby Yams / Roasted Poblano Peppers

MAPLEWOOD SMOKED MARY'S ORGANIC CHICKEN\*  
Lemon Thyme Panzanella / Garden Peas / Asparagus / Mizuna  
Fresh Burrata / Chicken Jus

MISO GLAZE ICEFJORD ICELANDIC SALMON\* GF  
Buck Wheat Soba Noodles / Snap Peas / Hon Shimeji Mushrooms  
Five Spice Broth

CHEF'S VEGETARIAN SELECTION 🍷 GF  
Locally Harvested Vegetables

**DESSERT**  
INCLUDED

TWO PETIT FOURS  
Vanilla Bean Crème Brûlée 🍷  
Chocolate Mousse Cake 🍷

🍷 Vegetarian GF Gluten Free

All prices exclude current service charge and sales tax. Our menu is seasonally driven; some items, preparations, and prices may change pending market availability. Please inform our team of allergies and dietary concerns.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*THE RANCH is not a Gluten Free environment, therefore, cross contamination may occur.

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### GOLD MENU

\$135 per person

**TRAY PASSED  
HORS D'OEUVRES**  
SELECT THREE

MINIATURE GRILLED CHEESE 🍷  
Black Truffle / White Cheddar / Brioche

MINIATURE CRAB CAKE\*  
Meyer Lemon Tartar Sauce

FILET MIGNON BRUSCHETTA\*  
Tomatoes / Bleu Cheese / Chives

HAND-CRAFTED MEATBALLS\*  
Chef's Seasonal Creation

FAVA BEAN CROSTINI 🍷  
Meyer Lemon / Black Truffle / Shaved Parmesan

**SALAD**  
SELECT ONE

ORGANIC BABY SPINACH 🍷 GF  
Gala Apples / Point Reyes Blue Cheese / Candied Walnuts  
Cranberry Vinaigrette

HEIRLOOM BEETS 🍷 GF  
Watercress / Lolla Rossa / Naval Oranges / Red Flame Grapes  
Marcona Almonds / Spanish Manchego

ORGANIC GREENS 🍷 GF  
Baby Cucumbers / Teardrop Tomatoes  
Sparrow Lane Balsamic Vinaigrette

**MAIN**  
SELECT ONE

CAPE GRIM GRASS-FED 8oz. PETITE FILET\* GF (Served Medium Rare)  
Sweet Potato & Chestnut Purée / Cranberry Chimichurri  
Baby Yams / Roasted Poblano Peppers

24-HOUR RED WINE BRAISE CAPE GRIM GRASS-FED BEEF SHORT RIB\* GF  
Taleggio Polenta / Spring Onions / Red Wine Braised Salsify  
Tuscan Kale Portabella Mushrooms / Cabernet & Cherry Essences

SHRIMP MOUSSE CRUSTED CERTIFIED SUSTAINABLE CHILEAN SEA BASS\*  
Buck Wheat Soba Noodles / Snap Peas / Hon Shimeji Mushrooms  
Five Spice Broth

CHEF'S VEGETARIAN SELECTION 🍷 GF  
Locally Harvested Vegetables

**DESSERT**  
SELECT TWO

PETIT FOURS  
Vanilla Bean Crème Brûlée 🍷  
Butterscotch Pots de Crème 🍷

Chocolate Mousse Cake 🍷  
New York Style Cheesecake 🍷

🍷 Vegetarian GF Gluten Free

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### PLATINUM MENU

\$155 per person

**TRAY PASSED  
HORS D'OEUVRES**  
SELECT FOUR

MINIATURE GRILLED CHEESE 🍷  
Black Truffle / White Cheddar / Brioche

HAWAIIAN AHI TUNA POKE\*  
Sesame Wonton Crisps / Ginger / Shoyu / Wasabi

FILET MIGNON BRUSCHETTA\*  
Tomatoes / Bleu Cheese / Chives

HAND-CRAFTED MEATBALLS\*  
Chef's Seasonal Creation

MINIATURE CRAB CAKE\*  
Meyer Lemon Tartar Sauce

FAVA BEAN CROSTINI 🍷  
Meyer Lemon / Black Truffle / Shaved Parmesan

**SALAD**  
SELECT ONE

ORGANIC BABY SPINACH 🍷 GF  
Gala Apples / Point Reyes Blue Cheese / Candied Walnuts  
Cranberry Vinaigrette

HEIRLOOM BEETS 🍷 GF  
Watercress / Lolla Rossa / Naval Oranges / Red Flame Grapes  
Marcona Almonds / Spanish Manchego

BLT WEDGE GF  
Petite Iceberg / Nueske's Bacon\* / Pear Tomatoes  
Point Reyes Blue Cheese

EDWARDS RANCH ESTATES CHOPPED KALE SALAD 🍷 GF  
Farm Grown Tuscan Kale / Radicchio / Kalamata Olives  
Pepperoncini / Pine Nuts / Asiago Vinaigrette

CAESAR SALAD  
Little Gem Lettuce / Creamy Garlic Dressing\* / Sonoma Dry Jack

🍷 Vegetarian GF Gluten Free

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## *Events Center*

### PLATINUM MENU

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#### **PLATED DUETS** SELECT ONE

PETITE FILET OF BEEF & ROSEMARY GRILLED SHRIMP\*<sup>GF</sup>  
Smoked Tomato Risotto / Organic Broccolini

PETITE FILET OF BEEF & MAPLEWOOD SMOKED MARY'S ORGANIC CHICKEN\*  
Lemon Thyme Panzanella / Garden Peas / Asparagus / Mizuna  
Fresh Burrata / Chicken Jus

PETITE FILET OF BEEF & CHESAPEAKE BAY BLUE CRAB CAKE\*  
Delta Asparagus / Hollandaise / Red Wine Sauce

PETITE FILET OF BEEF & ICEFJORD ICELANDIC SALMON\*<sup>GF</sup>  
Buck Wheat Soba Noodles / Snap Peas / Hon Shimeji Mushrooms  
Five Spice Broth

PETITE FILET OF BEEF & MAINE LOBSTER TAIL\*<sup>GF</sup>  
Twice Baked Potato / Creamed Spinach / Black Truffle Jus  
Market Price

#### **DESSERT** SELECT TWO

PETIT FOURS  
Vanilla Bean Crème Brûlée 🍷  
Chocolate Mousse Cake 🍷  
Butterscotch Pots de Crème 🍷  
Cheesecake 🍷  
Chocolate Crèmeux 🍷

🍷 Vegetarian <sup>GF</sup> Gluten Free

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### KIDS MENU

Three Course Plated. \$38 per person. Ages 3 -11 years.  
Includes soft beverage.

#### FIRST COURSE

FRESH FRUIT 🥗 GF  
Chef's Seasonal Selection

#### MAIN SELECT ONE

KIDS CHEESEBURGER\*  
French Fries

CHICKEN TENDERS\*  
French Fries

CAVATAPPI PASTA 🥗  
Choice of Sauce: Creamy Parmesan or House-Made Tomato

SMALL FILET OF BEEF\* GF  
Mashed Potatoes  
Additional \$5 per person

#### DESSERT INCLUDED

ICE CREAM SUNDAE 🥗 GF  
Chocolate Syrup & Whipped Cream

🥗 Vegetarian GF Gluten Free

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### A/V PACKAGES

#### **PACKAGE #1 DINING ROOM & HOSPITALITY SUITE**

(3) 60" Monitors & (1) 90" Monitor  
Wireless Microphone  
Podium  
\$350

#### **PACKAGE #2 THE STUDY & THE PORCH**

(1) 12' Screen  
Projector  
Wireless Microphone  
\$300

#### **PACKAGE #3 GREAT ROOM**

(3) 12' Screens  
(3) Projectors  
Wireless Microphone  
Podium  
\$500

#### **STAGING**

8' x 8' - \$250  
8' x 12' - \$300  
8' x 24' - \$350

#### **LIGHTING**

Uplighting fixtures radiate vibrant rays of color with a variety of rich hues to complement your linens, centerpieces, and overall decor

(8) \$200  
Each Additional Light \$25

#### **DANCE FLOOR**

16' x 16' or 20' x 20'  
\$300

#### **MISCELLANEOUS**

A/V Tech Onsite \$175 PER HOUR  
Outside Vendor Load In Fee \$250  
Outside Band Load In Fee \$250  
Wireless Microphone \$125  
Podium \$50  
Laser Pointer \$25

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### BAR PACKAGES

#### **SOFT BEVERAGE PACKAGE**

Includes Soda, House Coffee, Iced Tea, Lemonade. Unlimited Refills.

\$12 per person for the first 3 hours

\$5 per person for each additional hour

#### **BEER & WINE BAR**

Includes Domestic and Selected Imported Bottled Beer, House Selected Red & White Wine.

Includes soft beverages.

\$35 per person for the first 3 hours

\$12 per person for each additional hour

#### **SILVER**

Includes Titos Vodka, Pueblo Viejo Blanco, Bacardi Rum, Captain Morgan Spiced Rum, Beefeaters Gin, Segrans 7, Old Forester Bourbon, Elijah Craig Rye, Dewars, Jameson Irish Whiskey.

\$42 per person for the first 3 hours

\$15 per person for each additional hour

#### **GOLD**

Includes Ketel One Vodka, Olmeca Altos Reposado Tequila, Patron Silver Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Bulleit Rye, Jack Daniels, Crown Royal, Johnnie Walker Black.

Includes Soft Beverages, Beer & Wine Beverage Package & Silver Package

\$45 per person for the first 3 hours

\$17 per person for each additional hour

#### **PLATINUM**

Includes Grey Goose Vodka, Casamigos Blanco Tequila, Herradura Reposado Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Michter's Rye Whiskey, Makers Mark Bourbon,

Crown Royal Whiskey, Glenlivet 12yr Single Malt Scotch.

Includes Soft Beverage, Beer & Wine, Silver & Gold Packages.

\$50 per person for the first 3 hours

\$18 per person for each additional hour

\*Shots of alcohol are on a cash & carry basis only



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### PREFERRED VENDORS

#### WEDDING COORDINATORS & DESIGN:

B-Spoke Events  
Contact: Bonny Briney  
714.390.8297  
bonny@b-spokeevents.com  
b-spokeevents.com

Everly Events  
Contact: Shirley Han  
714.271.8093  
shirly@everlyevents.com  
everlyevents.com

LexHouse Designs  
Contact: Kari Vosseler  
714.713.0627  
kari@lexhousedesigns.com  
www.lexhousedesigns.com

Stephanie Chin  
Certified Wedding Planner  
626.251.6142  
stephaniechinevents@gmail.com  
stephaniechinevents.com

Magical Moments by Megan  
Contact: Megan Tinio  
760.954.8983  
magicalmomentsbymegan@gmail.com  
magicalmomentsbymegan.com

DonAtlas  
Contact: Sandon Brady  
323.573.0780  
sandon@donatlashospitality.com  
www.donatlashospitality.com

California Ceremonies  
Contact: Debbie Dorn  
310.748.5894  
debdom2020@gmail.com

#### VIDEOGRAPHERS:

Swimm Social  
Contact: Sidney Swenson  
714.410.7073  
sidney@swimmsocial.com  
swimmsocial.com

#### FLORISTS:

Bonne Fleur  
Contact: Bonnie Rago  
714.552.8995  
ragob13@aol.com

French Bouquet  
Contact: Pamela Babbage  
949.933.9965  
pamela@frenchbouquetoc.com  
frenchbouquetoc.com

Bella Blooms  
Contact: Melanie Rauscher  
714.721.3976  
bella-blooms.com

Petals by Radleigh + Sage Event Company  
Contact: Ray Barrett  
858.848.4347  
info@radleighandsage.com  
radleighandsage.com

#### PHOTOGRAPHERS:

Lucero Photography  
Contact: Jeremy Lucero  
714.588.3586  
lucero-photo-and-cinema@gmail.com  
lucero-photography.com

Nico Photo Studio  
Contact: Licoln "Nico"  
714.906.3961  
nico@nicophotostudio.com  
www.nicophotostudio.com

Judy + Gavin  
Contact: Judy Tran  
626.216.4332  
judithtran@gmail.com  
https://www.judyandgavin.com/

Alexander Mo & Associates  
Contact: Alexander Mo  
626.375.3957  
http://www.AlexanderMo.com

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### PREFERRED VENDORS

#### DJS:

JAG Affair  
Contact: Justin Anthony Garcia  
951.539.6165  
info@JAGaffair.com  
JAGaffair.com

Visions Entertainment  
Contact: Jason Jass  
714.686.1321  
jason@visionsentertainment.com  
visionsentertainment.com

Bouquet Sound  
Contact: Dominiq Alvarez  
949.228.4524  
djdominiq@bouquetsound.com  
bouquetsound.com

Ross Creations DJ & Photo Booths  
Contact: Ross Scebbba  
562.754.5771  
rosscreationsdj40@gmail.com  
www.rosscreationsdj.com

#### MUSICIANS:

Harpist  
Contact: Tomoko Sato  
949.285.7152  
harp@tomokosato.com

Harpist  
Contact: Menna McKenzie  
949.236.9648  
menna.mckenzie@gmail.com

Cellist + Pianist  
Contact: Judy Kang  
562.895.8999  
Kangjudy88@gmail.com  
judy-kang-ceello.weebly.com

Violinist  
Contact: Ron Kao  
213.408.6993  
ron@virtuousviolinist.com  
https://virtuousviolinist.com/

Pianist  
Contact: Joshua Morphis  
714.794.7136  
eatthemusic@gmail.com

#### MAKEUP:

Face It Sugar  
Contact: Jen: 562.319.3823  
Contact: Georgia: 714.206.2963  
info@faceitsugar.com  
faceitsugar.com

#### FURNITURE RENTALS:

Sweet Salvage Rentals  
Marnie Schnabel  
949.922.0608  
marnie@sweetsalvagerentals.com  
sweetsalvagerentals.com

#### BAKERIES:

Simply Sweet Cakery  
Contact: Brooke Corpus  
714.444.2278  
cakes@simplysweetcakery.com  
simplysweetcakery.com

Creative Cakes  
Contact: Cheryl McIntosh  
714.633.1590  
info@creativecakesoc.com  
creativecakesoc.com

CocoaBerry Cake Company  
Contact: Ioana Miller  
949.478.0440  
info@cocoaberrycake.com  
cocoaberrycake.com

#### DECOR:

BalloonZilla  
Contact: Nikki Gracia  
949.652.7286  
nikki@balloonzilla.com  
balloonzilla.com

#### PARTY FAVORS:

B Toffee  
Contact: Betsy Thagard  
949.722.9001  
hello@btoffee.com  
btoffee.com

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### PREFERRED VENDORS

#### **CASINO RENTALS:**

Visions Entertainment Casino Rentals  
Contact: Jason Jass  
714.686.1321  
jason@visionsentertainment.com  
visionsentertainment.com

Aces Casino  
Contact: Steve Herman  
562.943.5693  
657.258.6328  
Goacescasino.com

#### **ENTERTAINMENT:**

Smug Mugz  
Caricature Artist  
Contact: Millie Velasco  
310.737.2010  
millzvanillz@smugmugz.com  
smugmugz.com

Party Queen Psychics  
Psychic & Astrologer  
Contact: Patricia Rogers  
714.981.0061  
partyqueenpsychics@gmail.com

#### **PHOTO BOOTHS:**

SnapCam Photo Booth  
Contact: Rey  
310.737.2010  
info@snapcamphotobooth.com  
snapcamphotobooth.com

Enchanted Mirror  
949.264.2672  
info@enchantedphotobooth.com  
enchantedphotobooth.com

Crown Mobile Entertainment  
Contact: Sean Jones  
949.264.2635  
sean@crownmobilent.com  
crownmobilent.com

#### **HOTELS:**

The Westin Anaheim Resort  
Contact: Ken Nguyen  
657.373.3635  
1030 West Katella Ave.  
Anaheim, CA 92802  
westinanaheim.com

Radisson Blu Anaheim  
Contact: Danielle Mancha  
657.439.3287  
danielle.mancha@radissonbluamericas.com  
1601 South Anaheim Blvd.  
Anaheim, CA 92805

Hilton Garden Inn / Home2 Suites by Hilton  
Contact: Dawna Lee  
714.844.2808 ext.110  
1411 S. Manchester Ave  
Anaheim, CA 92802

**15% off best available rates for the dates codes:**  
#3192599 for Hilton Garden Inn Anaheim Resort  
#3097509 for Home 2 Suites by Hilton Anaheim Resort

#### **TRANSPORTATION:**

Lux Bus America  
Contact: Michelle Eversgerd  
714.222.2574  
luxbusamerica.com

TCS Bus  
714.637.4300  
sales@tcsbus.com  
tcsbus.com