



CALAMIGOS
— R A N C H —



WEDDINGS

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LOVE

Welcome to Calamigos Ranch

Nestled in the unspoiled mountains of Malibu, just 30 minutes from Downtown Los Angeles, Calamigos Ranch is a beautiful event space that for 60 years has hosted company picnics, conferences, workshops, and celebrations of all types in an unparalleled setting. Calamigos Ranch offers picturesque views, 130 acres of beautifully landscaped grounds and is one of Malibu wine country's most visually stunning properties. We use the best ingredients grown in our very own garden and anything we don't grow, we source from local farmers nestled along the California coastline. Since 1947, beautiful beginnings start here.

WEDDING PACKAGE



Prices listed are per person.
Prices do not include 20% service charge & current sales tax.

GUESTS	2018	2019
85–150	\$145	\$150
151–250	\$143	\$148
251–400	\$141	\$146

Saturday evenings and Holiday Sundays are an additional \$10.00 per person. All Events require a \$1500.00 non-refundable deposit to reserve your date.

Client to provide: Coordinator, Wedding Cake, Flowers, Entertainment, Photographer, Clergy and Liability Insurance.

****Please note the service charge is NOT a gratuity and is subject to sales tax. Prices are subject to change without notice.****

Choose from a variety of secluded and romantic settings: beautiful meadows, lush lawns, garden patios, and a stone terrace surrounded by waterfalls are just a few of the many options to explore within our 130-acre mountain retreat. Elegantly appointed banquet halls featuring dramatic flagstone fireplaces and stunning mountain vistas adjoin each ceremony site.

Wedding Services

This package includes site rental and setup for both your ceremony and reception areas. We provide all tables, chairs & linens, glassware, silverware and china including choice of linen colors for the tablecloths and napkins.

Meal Service

Choice of a formal sit-down dinner or elegant buffet food stations.

Ceremony

A white aisle runner and setup of garden chairs are provided. Dressing areas for both the bride and groom are available two (2) hours prior to the ceremony.

Bar Service

The package includes three (3) hours of unlimited beer, wine, champagne and soda service. Also includes orange juice, iced tea, coffee, decaf and hot tea. (Additional hours available at \$5.00 per person / Cash bar available with \$375.00 bartender fee.)

Upgrades Available

Personal Service

Full service wait staff and bartender. Complimentary valet. Cake cutting service.

MENU

Calamigos
Sit-Down Service

CHOOSE ONE OF THE DINNER SALADS CHOICES

Caesar Salad – Baby Romaine, Parmesan Reggiano Butter Thyme Crouton, Preserved Garlic Lemon Parmesan Dressing **VEG**

Mediterranean Salad – Butter Lettuce, Persian Cucumbers, Pickled Bermuda Onions, Kalamata Olives, Smoked Paprika Buttered Croutons and Herbed Laura Chenel Goat Cheese, Olive Vinaigrette **VEG**

Scarborough Farms Baby Greens – Adams Ranch Marinated Tomatoes, Thyme Ricotta Crostini, Honey Lemon Vinaigrette **VEG**

CHOOSE TWO OF THE FOLLOWING ENTRÉES

Jidori Organic Roasted Chicken Breast – Melted Cannellini Beans Smoked Bacon, Roasted Delicata Squash Light Chicken Jus **GF**

Seared Atlantic Salmon – Confit Fingerling Potatoes with Garlic, Fennel Purée, Zucchini Summer Salad, Fried Leek **GF**

Grilled Hanger Steak – Garlic Shoestring Potato Hay, Watercress and Radish, Red Wine Steak Jus **GF**

Jidori Seared Chicken Breast – Buttered Pearled Black Rice, Crispy Shallot Crumble with Herbs, Grilled Heirloom Carrots, Grilled, Roasted Chicken Jus **GF**

Marinated Prime Rib – Garlic Mashed Potatoes, Charred Broccolini, Roasted Mushroom Au Jus **GF**

Pan Seared Trout – Roasted Planet Carrots, Brown Butter Cauliflower Purée, Charred Scallion Oil, Red Mustard Frille **GF**

CHOOSE ONE OF THE VEGETARIAN OPTIONS

Tagliatelle – Preserved Lemon, Kalamata Olives, Crispy Basil, Parmesan Reggiano, White Wine and Garlic Sauce **VEG**

Farrow Risotto – Blistered Tomatoes, Tempera Lemon, Basil, Parmesan Tuille, Chili Threads **VEG**

Scamorza Cheese Agnolotti – Melted Tomato Sauce, Grana Padano Cheese, Crispy Garlic, Cold Pressed Olive Oil **VEG**

Fried Polenta – Peperonata, Crispy Basil, Capers, Parmesan Reggiano **GF VEG**

Corn Succotash – Kale, Planet Carrots, Braised Leeks, Pickled Radish, Grilled Broccolini, Charred Avocado **GF V VEG**

Roasted Spaghetti Squash – Tomato Relish, Hen of the Woods Mushroom, Kale **GF V VEG**



MENU

Calamigos
Sit-Down Service

Additional
\$4 per person

CHOOSE ONE OF THE DINNER SALADS CHOICES

Bay Kale Salad – Purple Kale, Baby Kale, Shaved Apples, Candied Aleppo Pepitas, Avocado Dressing **GF V VEG**

Chop Salad – Radicchio, Romaine, Marinated Chick Peas, Angel Hair Carrots, Shallots, Manchego Cheese, Crispy Fried Prosciutto with Sherry Truffle Vinaigrette or White Balsamic Truffle Vinaigrette **GF**

Gem Salad – Pomegranate, Cilantro Tahini Dressing, Heirloom Tomatoes, Spiced Bread Crisp **VEG**

CHOOSE TWO OF THE FOLLOWING ENTRÉES

Roasted Organic Chicken – Brown Butter Potato and Celery Hash, Sautéed Red Chard, Roasted Shallot, Petite Rainbow Chard Mix **GF**

Grilled New York Steak – Porcini Mashed Potatoes, Weiser Farms Heirloom Carrots, Grilled King Trumpet Mushroom, Carrot Top Pesto **GF**

Pan Seared Branzino – Heirloom Lentils, Charred Chinese Broccoli, Smoked Romesco, Puffed Quinoa **GF**

Braised Short Ribs – Garlic Whipped Potatoes, Confit Heirloom Tomatoes, Roasted Root Vegetable, Short Rib Jus **GF**

Roasted Halibut – Grilled Zucchini Babaganoush, Crispy Saffron Potatoes, Sauce Vierge **GF**

CHOOSE ONE OF THE VEGETARIAN OPTIONS

Tagliatelle – Preserved Lemon, Kalamata Olives, Crispy Basil, Parmesan Reggiano, White Wine and Garlic sauce **VEG**

Farrow Risotto – Blistered Tomatoes, Tempera Lemon, Basil, Parmesan Tuille, Chili Threads **VEG**

Scamorza Cheese Agnolotti – Melted Tomato Sauce, Grana Padano Cheese, Crispy Garlic, Cold Pressed Olive Oil **VEG**

Fried Polenta – Peperonata, Crispy Basil, Capers, Parmesan Reggiano **GF VEG**

Corn Succotash – Kale, Planet Carrots, Braised Leeks, Pickled Radish, Grilled Broccolini, Charred Avocado **GF V VEG**

Roasted Spaghetti Squash – Tomato Relish, Hen of the Woods Mushroom, Kale **GF V VEG**



MENU

Calamigos
Sit-Down Service

Additional
\$8 per person

CHOOSE ONE OF THE DINNER SALADS CHOICES

Grilled Spanish Octopus – Pickled Bermuda Onions, Red Charmoula, Ahi Amarillo Vinaigrette, Mustard Frille **GF**

Asian Greens – Kochujang Cucumbers, Watermelon Radish, Crispy Carrots, Edamame, Umeboshi Vinaigrette **GF V VEG**

Wild Arugula – Citrus Supremes, Dried Bing Cherries, Green Apple Vanilla Vinaigrette **VEG**

CHOOSE TWO OF THE FOLLOWING ENTRÉES

Braised Rabbit Leg – Wild Mushroom Truffle Risotto, Romanesco, Smoked Paprika Cracker

Pan Roasted Lamb Loin – Salsify, Wilted Chard, Apricot Curry Mint Tatsiki **GF**

Duck Breast – Cassoulet Beans with Bloomsdale Spinach, Crispy Pancetta, Confit Garlic, Preserved Lemon

Porcini Rubbed Fillet – Creamy Fregola with Parmesan Reggiano, Parsley Purée, Roasted Baby Turnips, Nasturtium

Thai Red Snapper – Baby Tatsoi, Grilled Asparagus, Enoki Japanese Mushrooms, Thai Basil Red Curry Sauce **GF**

Lemon Grass and Ginger Poached Alaskan Halibut – Braised Baby Bok Choy, Garlic Ginger Infused Rice, Yuzu Soy Ponzu, Crispy Purple Shiso

CHOOSE ONE OF THE VEGETARIAN OPTIONS

Tagliatelle – Preserved Lemon, Kalamata Olives, Crispy and Basil, Parmesan Reggiano, White Wine and Garlic Sauce **VEG**

Farrow Risotto – Blistered Tomatoes, Tempera Lemon, Basil, Parmesan Tuille, Chili Threads **VEG**

Scamorza Cheese Agnolotti – Melted Tomato Sauce, Grana Padano Cheese, Crispy Garlic, Cold Pressed Olive Oil **VEG**

Fried Polenta – Peperonata, Crispy Basil, Capers, Parmesan Reggiano **GF VEG**

Corn Succotash – Kale, Planet Carrots, Braised Leeks, Pickled Radish, Grilled Broccolini, Charred Avocado **GF V VEG**

Roasted Spaghetti Squash – Tomato Relish, Hen of the Woods Mushroom, Kale **GF V VEG**



BUFFET STATION



Scarborough Farms Baby Greens

Scarborough Farms Baby Greens, Herb Marinated Windrose Tomatoes, Shaved Reggiano, Scallions, Grilled Lemon Honey Vinaigrette **GF VEG**

Garganelli Pasta

Garganelli Pasta, Oven Dried Cherry Tomatoes, Wild Arugula, Fava Beans, Chickpeas, Adams Ranch Olive Oil, Crunchy Maldon Salt, Pecorino Romano Cheese **VEG**

Artisan Baked Breads

Parmesan Grissini, Spicy Country Crackers, French Demi Baguettes, Olive Rolls, Rosemary Focaccia



Toscana Style Pasta Bar

Casarecci Pasta, Tomato Fennel and Garlic Sauce, Grated Reggiano, Calabrian Chili, Garden Snipped Basil **VEG**

Penne Pasta, Basil Pesto, Crispy Garlic, Charred Broccolini, Grana Padano Cheese, Cracked Black Pepper, Oven Roasted Cherry Tomatoes **VEG**

A 2ND ENTRÉE MAY BE ADDED FOR AN ADDITIONAL \$7.50 PER GUEST



Passed

HORS D'OEUVRES

Pricing subject to change without notice

*Seasonal **MKT

\$13.25 per person for 3 Hors d'Oeuvres

\$4.25 per option after original 3 Hors d'Ouevres



Gruyere Mac N Cheese Balls **VEG**

Grilled Cheese with Black Forest Ham, Provolone and Truffle Butter

Mini Crab Cakes with Old Bay and Garlic Lemon Aioli

Shrimp Skewer with Thai Red Coconut Curry Dipping Sauce with Scallions **GF**

Braised Pork Belly Sliders with Sriracha Lime Aioli, Pickled Onions and Cilantro

Tuna Crudo, Yuzu Shiro Vinaigrette, Toasted Nori, Scallions, Served in a Spoon

Tomato Burrata Crostini, Basil, Olive Oil **VEG**

Grilled Thai Beef Skewer with Lemongrass Ginger Marinade

Skewered Tempura Avocado with Tomato Jam **V**

Ahi Tuna Tartar with Matsuhisa Sauce, Pickled Ginger, Scallions, Yuzu Tobiko Caviar on Wonton Crisp

Jerk Marinated Grilled Hanger Steak on a skewer **GF**

Grilled Thai Basil Shrimp with Chopped Peanuts, Cilantro **GF**

Tequila and Citrus Marinated Shrimp on a skewer **GF**

Vegetable Spring Rolls with Chinese Mustard Apricot Dipping Sauce **V**

Chinese Chicken Pot stickers with Ponzu Dipping Sauce

Manchego Stuffed Mejdool Dates Wrapped with Applewood Smoked Bacon **GF**

Chicken Yakitori with Sesame and Green Onions

Ahi Lima Chile and Lime Shrimp Ceviche, Pickled Red Onions, Cilantro in a Cucumber Cup **GF**

Tomato Soup Shots with Mini Grilled Cheese **VEG**

Mini Angus Burgers with Grilled Onions, Charred Lemon Aioli, Mild Cheddar

Vegetable Empanada with Poblano and Tomatillo Salsa **V**

Wild Mushroom Crostini with Truffle Butter and Chives **VEG**

Thai Chicken Satay with Peanut Dipping Sauce

Mini Chicken n Waffles with Maple Butter, Micro Bulls Blood

Sweet Potato Fries with Crispy Ginger and Parsley in a Bamboo Cone **V**

Late Night

Pricing subject to change without notice

\$7.50 PER PERSON FOR 45 MINS.

2 OPTION MINIMUM

Passed S'mores, Warm Chocolate, Marshmallow, Graham Crackers

Mini Fried Chicken Sliders, Spicy Cole Slaw, Pickle, Brioche Slider Bun

Mini Grilled Cheese Sandwiches, Tomato and Basil Soup Shots

Beef Sliders, Bleu Cheese, Caramelized Onions, Brioche Bun

Chicken Parmesan Sliders, Provolone Cheese, Tomato Sauce, Brioche Bun

Mini Philly Cheesesteaks, Hot or Mild Peppers, Hoagie Roll

Mini Nathan's Hot Dogs, Smokey BBQ Sauce, Chipotle Coleslaw

BBQ Pulled Pork Sliders, House Pickle, Spicy Coleslaw
Mini Chicken Parmesan Sliders, Tomato Sauce, Provolone

Turkey Sliders, Avocado, Gem Lettuce, Tomato

Crostini of French Ham, Normandy Butter, Cornichon

Cuban Sandwich Sliders, Ham, Braised Pork, Dijon, Swiss Cheese, Pickle

Tuscan Farm Table

\$10 /person (100 ppl min)

Marinated Fire Roasted Peppers, Truffle White Bean Purée, Eggplant Caponata, Tomato Relish, Grilled Market Vegetables, Marinated Assorted Olives, Boconcini Mozzarella with Olive Oil, Basil, Cracked Pepper, Assorted Artisan Breads and Crackers

Local California Cheese Display

\$325

Assorted Cheeses from Cyrpress Grove, Jasper Hills, Bellwether Farms, Cowgirl Creamery, Laura Chenel Farms, Dried Fruits, Nuts, Artisan Bread and Crackers

European Cheese Display

\$385

Selections from France, Italy and Spain, Roasted Balsamic Strawberries, Roasted Grapes, Membrillo Quince, Fresh Honey Comb, Dried Fruits, Roasted Marcona Almonds, Fruit Nut Bread, Artisan Crackers

Seafood Bar

MKT

Selection of Raw Oysters, Raw Clams, Green New Zealand Mussels, Jumbo Poached Shrimp, Snow Crab Claws served with Lemon Wedges, Cocktail Sauce, Red Wine Mignonette, Mini Tobasco Bottles, Prepared Horseradish **GF**

Salsa Bar

\$325

Guacamole, Salsa Roja, Salsa Verde, Pineapple Pico de Gallo, Roasted Corn and Mango Salsa Served with Non GMO Organic Fried Corn Tortilla Chips

Organic Farmers Market Fruit Display

\$325

V GF

Smoked Salmon Display

\$375

Norwegian Smoked Salmon and House Cured Gravlax, Fried Capers, Thinly Shaved Red Onions, Kendalls Farms Crème Fraiche, Lemon Wedges, Blinis, Brioche Toast Points, Lemon Zest, Chives

Street Taco Station

\$12.50 /person (100 ppl min • Add Shrimp \$2 /person)

Carne Asada, Grilled Chicken, Grilled Corn and Poblano, Salsa Roja, Salsa Verde, Pico De Gallo, Onions, Cilantro, Limes, Roasted Serrano Peppers, Shaved Radish, Spicy Pickled Vegetables

Mediterranean Bazaar

\$325

Hummus, Babaganoush, Tabouleh, Fattoush, Pepperonata, Eggplant Caponata, Roasted Zucchini Babaganoush. Served with Flat Bread Lavash and Toasted Pita

Grilled & Raw Vegetable Display

\$295

Seasonal assorted Vegetable with Assorted Dipping Accruelements **V GF**

Charcuterie Display

\$375

Assorted Cured Meats From Spain, Italy and France, Country Pate, Assorted Marinated Olives, Cornichons, Pickled Baby Vegetables, Caper Berries, Maille Whole Grain and Dijon Mustard, Cherry Peppers, Artisan Breads and Crackers

Sushi Nigiri Station

\$4.25 /piece • 150 pieces minimum

Wasabi, Pickled Ginger, Soy Sauce



DESSERTS

À la carte



Chocolate Covered Strawberries

Chocolate Covered Large Stemmed Strawberries
Dipped in White and Dark Chocolate

\$7.50 per guest

Make Any Wedding Cake À La Mode

Add a scoop of Milk Gelato, Chocolate Gelato

\$5.00 per guest

Dessert Station

Assorted Macarons, Cake, Pops, Mini Cookies, Biscotti, Petit Fours
(4 pieces per person) 100 guest min.

\$12.00 per guest

Nitro Ice Cream Action Station

Beakers of Ice Bases - Chocolate, Strawberry, Vanilla
Assortment of Candy Toppings, Chocolate Sauce, Caramel Sauce
(100 guest min.)

\$13.00 per guest



ADDITIONAL ITEMS FOR MENUS
PLEASE INQUIRE FOR ADDITIONAL SELECTIONS



EVENT OPTIONS

Basic Bar Package

Beer, Wine, Champagne & Soft Drinks
Wedding package includes three (3) hour bar service
(Additional hours at \$5 per guest)

Wine Upgrades Available

Please check with your sales representative

Available Upgrades to the Basic Bar Package

\$375 Bartender fee for cash bar option
(Available for beer & wine only)
Champagne toast—\$2.50 per guest

Premium Liquor Upgrade Full Open Bar

Upgrade the standard bar package to include top-shelf premium spirits, liqueurs, Cordials, Juices, Mixers & all the Garnishes

\$25 Per guest for two (2) hours
\$30 Per guest for (3) hours
(Additional hours at \$9 per guest)

Premium Liquor Signature Cocktail

Add a margarita, mojito or martini bar to the standard bar package

\$18 Per guest for three (3) hours
(Additional hours at \$4 per guest)

Mimosa Bar

Choose 3:
Fresh Orange | Peach | Pineapple Juice

Includes:
3 bottles of Champagne
1 platter of seasonal berries

\$650 flat fee

Chiavari Chairs \$4 per chair

Outdoor Heat Lamps \$75 each

Fabric Draping & Tent Swagging

The Pavilion Tent \$950
Redwood Room \$550
For (2) rooms \$950

Ferris Wheel Lights \$675

Ferris Wheel Rental \$2500 (3 hrs)

Lakeside Patio Rental (cocktail hr.) \$1500

Ferris Wheel Lawn Rental (cocktail hr.) \$1500



Winter Special Rate

\$10 Discount/Person
(January & February)

Flexible Minimums & Event Hours
maybe considered.

Additional Event Hours

Only Available on Specific Dates
November through April

\$1250/Hour (must be pre-approved)