



CIRCLE OAK

RANCH

SAMPLE TIMELINE

1:00	Wedding Party Arrival/Dressing/Photos
4:30	Guest arrival
4:45-5:15	Ceremony
5:15-6:15	Cocktail & Appetizer Hour
6:15-7:45	Dinner, Toasts, Special Dances
7:45	Dance the night away!!
9:15	Bar Closes
9:45	Grand Exit
10:00	Guests/Shuttles Depart

FULL SERVICE CATERING

Provided by **Bekker's Catering**

Choice of 4 tray passed or stationed **appetizers**

Variety of menu options served buffet style

Formal Place Settings: Gold or silver charger plate, white china plate, gold or silver flatware, glass water goblet, champagne glass & linen napkin in the color of your choice

Cake cutting service

Champagne for toasts

Coffee Station

DJ

Provided by **Station Identificaton**

Ceremony Music for guest arrival & ceremony

Two professional lavalier microphones & one wired microphone

Cocktail Hour & Reception: DJ/Host Emcee & Entertainment Director (Two Person Team)

On-line Planners, Tools and Music Database

BEER & WINE BAR

Open Beer & Wine Bar for Four Hours

Choice of **two premium beers:** *Stone IPA, Stella Artois, Shock Top, Corona, Amstel Light & Alesmith Pale Ale*
(please inquire about specific requests)

Choice of **one moderate beer:** *Budweiser, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Light*

House Chardonnay & Cabernet

Bottled Beer & Wine Glasses

Full Bar Upgrade Options:

Well Bar: \$5.00 pp

Supreme Full Bar & Wines: \$8.00 pp

Deluxe Full Bar & Wines: \$11.00 pp

Top Shelf Full Bar & Wines: \$16.00 pp

Full bar upgrades include standard mixers and short & tall glasses for mixed drinks

COORDINATION

Ceremony, Reception and Rehearsal Coordination

Oversee and confirm all vendors, arrival times and duties.

Personalized Itinerary - Work personally with DJ and photographer to create an itinerary to assure that everything runs smoothly.

Site/floor plan design

Personalized ceremony and grand entrance line up

Greet and manage all vendors into their proper locations for set up

Set out all favors and basic decor (provided by bride & groom) such as photos, cake table, guest book table, gift table, etc...

Break down and clean up centerpieces and decor



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OTHER DETAILS

Two Separate Dressing Spaces available up to four hours before your ceremony begins

Ceremony Set Up: White wood folding chairs with white pads, tables for guest book & gift table

Cocktail Hour Set Up: Wood cocktail tables, wood bar, patio furniture

Reception Set Up: Round guest tables, fruitwood folding chairs, tables for cake, desserts, favors, table assignments, etc... Ivory floor length polyester linens for all tables

Wedding Liability Insurance is Included

RATES

Please contact Circle Oak Ranch for current rates:

info@circleoakranchweddings.com

760-728-8864

www.circleoakranchweddings.com

Package minimum is 100 guests

Maximum capacity is 200 guests

BOOKING DETAILS

30% Down Payment to hold a date

Balance due 30 days prior to wedding date

SUGGESTED VENDORS

Flowers

RSVP Floral Design: rsvpfloraldesign.com

Soiree Design & Events: soireedesign.net

Tre Fiore Floral Studio: trefiorifloralstudio.com

Olive & Blooms: oliveandblooms.com

With Flourish: with-flourish.com

Cake/Dessert

Elegance On Display: Eleganceondisplay.com

Cakes To Celebrate: cakes-to-celebrate.com

Photography

Alex & Jana Photography: alexandjana.com

Ashleigh Mitchell Photo: amitchellphoto.com

Brett Hickman Photo: bretthickman.com

Dustin Sheffield Photography: dustinsheffield.com

Jenna Joseph Photography: jennaphoto.com

Leah Marie Photography: leahmariephotography.com

Jennifer H @ True Photography: truephotography.com

Officiant

David Cutler: yourperfectceremony.net

Farm Table Rentals

Rustic Events: www.rustic-events.com

Nearby Rental Houses

www.lakeviewhouseca.com

www.farmfreshvacationrentals.com

Temecula Lodging - 15 miles

Home 2 Suites, Springhill Suites, Hampton Inn & Suites

Embassy Suites

Guest Shuttle Bus

First Student [www.firststudentinc.com/services/
charter-bus-rentals](http://www.firststudentinc.com/services/charter-bus-rentals)

Stryder Transportation: www.gostryder.com

Four Tray Passed Appetizers

Choose Two Basic Appetizers

Bruschetta Fresh Sliced Baguette with Sundried Tomatoes, Fresh Basil, Parmesan

Mini Caprese Skewers Fresh Mozzarella, Grape Tomatoes and Basil, Drizzled with a Balsamic Glaze

Mini Fruit Kabobs Strawberries, Blueberries, Watermelon, Grapes, Drizzled Raspberry Glaze, Fresh Mint

Watermelon, Feta and Fresh Mint Kabobs with a Balsamic Drizzle

Petite Quiche Assorted Flavors

Meatballs with Texas Style BBQ Sauce or Teriyaki Sauce

Andouille Sausage Bites with Smoked Paprika Remoulade

Chicken Apple Sausage Bites with Smoked Paprika Remoulade

Cucumber Slices with Chevre Cheese and Smoked Salmon and Fresh Dill

Choose Two Delightful Appetizers

Spinach and Feta Stuffed Mushrooms Mushroom Caps filled with Sautéed Spinach and Tangy Feta

Crab Stuffed Mushrooms Mushroom Caps with Crab, Cheeses, Seasoned Bread Crumbs

Bacon Wrapped Dates Jumbo Dates, Creamy Bleu Cheese, wrapped with Smoky Bacon

Mini Teriyaki Chicken Skewers Marinated in Teriyaki Sauce, Topped with Sesame Seeds

Awesome BBQ Sliders Shredded BBQ Beef in Famous Texas Style BBQ Sauce on a Brioche Bun

Ahi Poke Individual Fish Tartare Yellowfin Tuna, Soy Sauce, Green Onion, Sesame Seeds, Wonton Crisp, Sriracha Aioli Sauce

Ceviche Shooters Fresh Shrimp and Fish Ceviche with Cilantro, Onions, Tomatoes

Fried Mac & Cheese Bites Mac and Cheese Coated in Bread Crumbs, Fried Until Golden, Ranch Dip

Southwestern Egg Rolls Chicken, Black Beans, Corn, Spinach, Cheese, Jalapeno, Fried on Site

Andouille Sausage and Shrimp Skewer Spicy Cajun Dusted Combination

Coconut Shrimp Coated with Breadcrumbs and Coconut, Fried on Site, Sweet Chili Dipping Sauce

Avocado Toast Artisan Baguette, Fresh Avocado, Topped with Greens & Feta

Charcuterie Skewer Manchego Cheese, Artisan Salami, Dried Apricots, Balsamic Drizzle

OR

Large Rustic Charcuterie Display

Substitute **Large Rustic Charcuterie Display** for the 4 Tray Passed Appetizers

Meats: Italian Dry Salami, Coppa, Sopressata, Prosciutto, Spanish Chorizo

Cheeses: Sharp Cheddar, Smoked Gouda, Manchego, Brie, Chevre, Herbed Cheese Spread

Accompaniments: Crackers / Crisps / Artisan Bread

Prosciutto Wrapped Asparagus

Fresh Fruit: Strawberries / Grapes Dried Fruit: Figs / Dates / Apricots

Dinner Menu Options

Choose One Salad

Caesar Salad Crisp Romaine, Parmesan, Jumbo Croutons, Caesar Dressing

Fresh Garden Salad Romaine, Iceberg, Tomatoes, Cucumbers, Carrots, Seasoned Croutons Dressings on the Side: Homemade Ranch, Balsamic Vinaigrette

Spring Mix Salad Cranberries, Walnuts, Mushrooms, Red Onions, Feta, Raspberry Vinaigrette

Mixed Greens Salad Gorgonzola Cheese, Chopped Dates, Pecans, Red Onions, Balsamic Vinaigrette

Spinach and Pear Salad Pears, Pecans, Shallots, Gorgonzola, White Balsamic Vinaigrette

Greek Salad Iceberg, Romaine, Tomatoes, Cucumbers, Red Onions, Olives, Feta, Aegean Dressing

Kale and Strawberry Salad Crisp Baby Kale and Greens, Sweet Sliced Strawberries, Toasted Almonds, Shallots, Lemon-Poppy seed Dressing

Pink Lady Salad Mixed Greens and Arugula, Sliced Pink Lady Apples, Mozzarella Balls, Shallots, Grape Tomatoes, Homemade Apple Cider Vinaigrette

Southwestern Salad Romaine, Tomato, Black Beans, Corn, Queso Fresco, BBQ Ranch Dressing

Choose Two Main Dishes

(*Premium Items. If Two Premium choices chosen, Add \$3.00 pp)

***Herb Encrusted Tri Tip** with Natural Juices

***Tri Tip** Pit Smoked BBQ Style & BBQ Sauce on Side

***Herb Encrusted Salmon Fillet** Fresh Herbs, Olive Oil, Dill Remoulade

***Garlic Shrimp** on a Bed of Farfalle Pasta Sautéed in Fresh Garlic and Herbs over Al Dente Pasta

***BBQ Baby Back Ribs** Dry Rubbed, Smoked in Pit, Finger Lickin' Good! BBQ Sauce on Side

***Beef Bourguignon** Burgundy Red Wine Sauce, Carrots, Onions, Garlic, Fresh Herb Bouquet, Pearl Onions, Mushrooms

Chargrilled Chicken Breast Dry Rubbed and Pit Smoked for a BBQ Experience, BBQ Sauce on Side

Garlic Herb Chicken Breast Light, Creamy Garlic Sauce

BBQ Chicken All Pieces of Tender Pit Smoked Chicken, Homemade BBQ Sauce on Side

Famous Pulled Pork Slow Pit Smoked, Mouth Watering Tender, BBQ Sauce on Side

Rotisserie Roasted Chicken All Pieces of Oven Roasted Chicken, Fresh Herbs (or Greek Seasoning)

Chicken Parmesan Lightly Breaded, Baked with Marinara and Parmesan Cheese

Chicken Marsala Rustic Marsala Wine Sauce

Butternut Squash Ravioli Brown Butter Sauce, Hazelnuts, Fresh Shaved Parmesan

Cheese Ravioli with Venetian Cream Sauce Garlic, Sundried Tomato, Cheeses, Mushrooms

Vegetarian Lasagna Layers of fresh Vegetables, Cheeses, Creamy White Sauce

Meat Lasagna Layers of Rich Marinara and Hearty Beef with Italian Seasoning

Farfalle Pasta with Chicken Roasted Red Pepper Alfredo Sauce, Fresh Basil, Tender Chicken Breast Strips

Baked Ziti with Italian Sausage Spicy Arrabiata Sauce, Mozzarella, Vegetables

Dinner Menu Options

Choose Two Side Dishes

- Seasoned Roasted Yukon Gold Potatoes** Slow Oven Roasted
- Rich Garlic Mashed Potatoes and Beef Gravy** Homemade Yukon Creamy Potatoes
- Scallop Potatoes** in Cream Sauce
- Potatoes au Gratin** in Cheese Sauce
- Creamy Comfort Macaroni and Cheese** Traditional Elbow Macaroni, Creamy 4 Cheese Blend
- BBQ Baked Beans** Sweet and Tangy
- Wild Rice Pilaf** Caramelized Onions, Sautéed Mushrooms, Slivered Almonds
- Steamed Fresh Vegetables** Broccoli, Carrots, Cauliflower, Zucchini, Olive Oil, Almonds
- Herbed Green Beans** Dried Cranberries, Toasted Almonds
- Grilled Vegetables** Colorful Peppers, Carrots, Zucchini, Yellow Squash
- Grilled Rainbow Carrots** Crumbled Feta, Pine Nuts
- Roasted Garlic Broccolini** Fresh Garlic, Herbs
- Quinoa Pilaf** Tender Andean Quinoa, Toasted Almonds, Sautéed Mushrooms, Onions
- Grilled Fresh Asparagus** Olive Oil, Garlic, Sea Salt and Black Pepper
- Roasted Cauliflower** with Herbs & Olive Oil

Choose One Bread

- Assorted Warm Artisan Rolls**
- Hawaiian Soft Rolls**
- Warm Garlic Focaccia Bread**

Optional Menu Upgrades

Deluxe Main Dishes (upgrade from Premium Main Dishes)

- True Cod** Lemon Beurre Blanc with Capers \$9.00 pp
- Prime Rib Au Jus** Carved on Site, Med Rare, Horseradish Sauce \$9.00 pp
- Brazilian Flat Iron Steak** Grilled and Carved on Site, Chimichurri Sauce \$9.00pp

Gourmet Main Dishes (upgrade from Premium Main Dishes)

- Pan Seared Duck Breast** Blackberry Balsamic Reduction \$13.50pp
- Herb Crusted Rack of Lamb** Shallot and Red Wine Reduction \$13.50pp
- Beef Tenderloin Medallions** Grilled on Site to Order, Rustic Wine Sauce \$13.50pp
- Rib Eye Steaks** Grilled on Site Demi Glaze \$13.50pp
- Red Wine Braised Short Rib** Rosemary, Thyme, Garlic, Shallots \$13.50pp
- Skewered Giant Prawns** Grilled with Lemon, Garlic, Parsley \$13.50pp