



Congratulations on your engagement!

And thank you for your consideration of the Inn at Rancho Santa Fe!

To help you understand our pricing, here's a quick summary of our wedding offerings and costs:

- Our wedding packages are listed below and I'll also be happy to help you design a custom package if you wish.
- \$11,000 wedding site fee – Includes the set up and rental of the following areas:
 - Ceremony
 - Reception
 - Dinner
 - And the "After Party" from 10pm – Midnight
- All food and beverage is subject to a taxable 27% service charge and taxes of 7.85%.
- The \$11,000 wedding site is taxed at 7.85%. but is not subject to the 27% service charge.

Once you've had an opportunity to review our offerings, I'll be pleased to answer your questions and arrange another tour of our resort, if you wish.

Congratulations again on your engagement and thank you for your consideration of the Inn at Rancho Santa Fe!

Brad

Brad Naucler
Director of Sales

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Wedding Packages

Bronze

\$285

Selection of three hors d'oeuvres

Three hours of hosted silver brands bar

Three course plated dinner

Tablesider silver tier wine service with dinner

Cake cutting and service

Coffee and tea service display

Duo entrée selection \$50 additional per person

Silver

\$325

Selection of four hors d'oeuvres

Five hours of hosted silver brands bar

Silver tier Champagne toast

Three course plated dinner

Tablesider silver tier wine service with dinner

Cake cutting and service

Coffee and tea service display

Duo entrée selection \$50 additional per person

Gold

\$365

Selection of four hors d'oeuvres

Five hours of hosted gold brands bar

Gold tier Champagne toast

Three course plated dinner

Tablesider gold tier wine service with dinner

Cake cutting and service

Coffee and tea service display

Duo entrée selection \$50 additional per person

...Continued...

Platinum

\$450

Tray passed platinum tier Champagne on guests' arrival

Selection of four hors d'oeuvres

Five hours of hosted platinum brands bar

Platinum tier Champagne toast

Couple's signature cocktail at cocktail hour

Three course plated dinner

Tablesideside platinum tier wine service with dinner

Cake cutting and service

Coffee and tea service display

Duo entrée selection \$40 - \$60 additional per person

Please note, all food and beverage is subject to a taxable 27% service charge and applicable taxes.

All wedding packages include:

Consultation and menu tasting for up to four guests

Ceremony chairs

Reception and dinner tables and chairs

Floor length linens and napkins

Tableware and glassware

Dance floor

Discounted hosted valet parking

First Course

(Select One)

Argentinian Shrimp (nf, df)

Fried Garlic, EVOO, Crushed Red Pepper, Smashed Avocado, Seedy Baguette

Maryland Style Crab Cake

Cajun Remoulade, Roasted Corn Salsa

Cajun Grilled Lamb Chops (gf)

Roasted Tomatillo Salsa, Cumin Crema

Thai Vegetable Rolls (ve)

Banana Leaf, Seasonal Vegetables, Sweet Thai Chili, Crushed Peanuts

Ahi Poke Spoon (df, nf)

Avocado, Soy Reduction, Sesame Seeds

Maryland Crab Salad (nf)

Asiago Crostini

Peppered Lamb Tenderloin (df, nf)

Maryland Crab Salad Spoon w/ Avocado Mousse

Second Course

(Select One)

White Gazpacho (df)

Apples, Grapes, Cucumber, Almonds

Chilled Yellow Tomato Soup (gf, nf, ve)

Tarragon, Honey, Cherry Tomato

Roasted Butternut Squash (nf, gf)

Toasted Pepitas Seeds, Cumin Crema

Organic Baby Lettuce (gf)

Marcona Almonds, Roasted Beets, Goat Cheese, Citrus Segments, Orange Blossom Honey Vinaigrette

Caesar Salad

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

Entrée

Oven Roasted Skuna Bay Salmon (gf, nf, df)

Garlic Spinach, Smashed Fingerling Potatoes, Orange anise Reduction

Charred Lemon Tarragon Chicken Breast (gf, nf)

Sun Dried Tomato Risotto, Asparagus Spears, Sunburst Squash, Mustard Jus

Braised Short Ribs (gf,nf)

Pomme Puree, Pan Seared Asparagus, Smoked Paprika Baby Carrots, Braising Jus

Citrus Chili Marinated Local Seabass (gf, df)

Lemongrass Scented Jasmine Rice and Cashews, aby Bok Choy, Honey Glazed Carrots, Lobster Coconut Cream Sauce

Sea Salt Crusted Beed 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

Vegetarian

Vegetarian Curry Bowl (g, df, ve)

Potato, Broccoli, Carrots, Brown Rice

Thai Spicy Eggplant with Sweet Basil (gf, df, ve)

Steamed Brown Rice, Peppers

Roaster Vegetable Enchiladas (gf, df, ve)

Roasted Corn Puree, Poblano Rajas

Mushroom Parm Risotto (v, gf, nf)

Parmesan Cheese, Porcini Mushrooms, Pistou

Premium Choices

Braises Short Ribs and Jumbo Shrimp (gf, nf) + \$15 pp

Puree of Butternut Squash, Smashed Fingerling Potatoes, Garlic Spinach, Bordelaise Sauce

Grilled Petite Beef and Lobster Tail (gf) + \$22 pp

Buttery Whipped Potatoes, Garlic Herb Butter, Charred Broccolini, Cognac Demi

Beef Filet and Jumbo Shrimp + \$15 pp

Au Gratin Potatoes, Charred Broccolini, Forest Mushrooms, Pinot Noir Reduction

Herb Crusted Free Range Chicken Breast and Pan Seared Jumbo Prawns (gf) + \$14 pp

Kale and Carrot Farro Risotto, Asparagus, Porcini Demi – Glace

Beef Tenderloin and Herb Crusted Chicken Breast (gf) + \$15 pp

Au Gratin Potatoes, Charred Broccolini, Forest Mushrooms, Pinot Noir Reduction

Cocktail Hour Display Enhancements

Artisan Cheese and Charcuterie Display

Artisan cheeses, cured meats, dried fruit, house made seasoned nuts, and assorted crackers

\$35 per person

Raw Bar

Chilled Jumbo Prawns and Seasonal Oysters

\$55 per person

Sushi

Handmade Sushi Rolls and Sashimi

\$75 per person

Our wedding packages include a Bar Package as described in each of the packages above.

If prefer to upgrade your bar package, here is how our pricing is structured:

	Silver	Gold	Platinum
Three Hours	\$85	\$95	\$105
Five Hours	\$105	\$120	\$130
Each Additional Hour	\$15	\$20	\$23

The After Party

Select Two for \$30 Per Person

Select Three for \$40 Per Person

Beef Sliders

Cheddar Cheese, Lettuce, Caramelized Onions, and Chef's Special Sauce

Chicken and Waffles

Country Gravy and Pure Maple Syrup

Wings and Things

Frank's BBQ and Sweet Chili Tai Wings, Carrot and Celery Sticks, Blue Cheese, and Ranch Dipping Sauces

Pollo Asada Quesadilla

Fresh Salsa and Chipotle Aioli

Sweet Treats

The Inn's Signature Chocolate Chip Cookies

\$75 per dozen

Momma's Fudge Brownies

\$75 per dozen

Wedding Day Dressing Room

(Minimum of six guests and an additional \$150 set up charge will be assessed for each wedding day dressing room.)

Avocado Toast Bar

\$35

Diced Avocado
Sliced bread and toaster
Oven roasted tomatoes
Sauteed onions and mushrooms
Arugula
Cilantro

Light Breakfast Bites

\$45

Freshly brewed coffee, hot water and tea selections
Freshly squeezed orange juice
Sliced fresh fruit
Vanilla bean yogurt and granola
Fresh baked pastries

Ranch Lunch

\$60

Garden salad and dressings

Select up to two:

Oven roasted turkey, Swiss cheese, lettuce, and tomato on sourdough bread
Black Forest roast beef, Havarti cheese, garlic aioli, and red onion on whole wheat bread
Grilled vegetable and goat cheese wrap with romaine lettuce and balsamic drizzle

Add bottled water and assorted sodas at \$8

Mimosas bar at \$75 per bottle

Add a bucket of beer for \$10 per beer

Farewell Brunch

\$65

Chilled Orange Juice, Grapefruit, Cranberry Juices

Fresh Ripened Fruit Salad (VE, GF, DF, NF)

Honey Lime Sesame and Fresh Berries

Artisanal Baked French Miniature Pastries, Muffins and Croissants

Assorted Bagels

Cream Cheese, Whipped Butter, Fruit Preserves

Selection of Individual Yogurt (V, NF)

Irish Cut Oatmeal (V, GF)

Brown Sugar, Dried Fruits, Walnuts and Milk

Cage Free Scrambled Eggs, Fresh Herbs (V, GF, NF)

Country Breakfast Potatoes, Peppers and Onions (VE, GF, NF)

Choose One

Applewood Bacon

Berkshire Pork Sausage

Chicken Apple Sausage

Add a Mimosas bar at \$75 per bottle

Thank you for your consideration!

Please contact me if you have any questions or if you would like to schedule a tour of the resort.

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