



## WEDDINGS

AT RANCHO BERNARDO INN

Congratulations on your upcoming wedding! We are delighted that Rancho Bernardo Inn is being considered as the location for your special day.

We pride ourselves on our reputation as a resort known for superb cuisine, gracious service and comfortable elegance. Attention to all the details involved in planning a successful event is what distinguishes Rancho Bernardo Inn in the art of entertaining.

Your special day will be realized by understanding your wishes and having the experience and resources to bring them to life. We always add an enthusiastic spirit and a true sense of style and celebration. Our professionally trained Catering Specialist can assist you with all of your planning needs, from hosting your bridal shower or rehearsal dinner to your post wedding brunch.

Our staff is committed to uncompromising levels of quality and service. We are confident that we can help to create a memorable event for you and look forward to working with you.

Warmest Wishes,

The Catering Staff  
Rancho Bernardo Inn

17550 Bernardo Oaks Drive  
San Diego, California 92128  
(858) 675-8418

# GENERAL INFORMATION

## **Ceremony Site Rental \$1,500.00- \$2,500.00**

(Includes Venue, Sound System and Chair Setup, Bridal Changing Room)  
Picturesque Flower Gardens, Breathtaking Mediterranean Fountains and Panoramic  
Golf Course Views, which will accommodate 30-800 guests

## **Reception**

Your Ballroom and Outdoor Reception Setup Includes:

Guest Book Table, Gift Table and Cake Table

Cocktail Tables and Chairs for Cocktail Hour

Seating & Round Tables for Guests

Head Table for Wedding Party

Complimentary:

Cake Cutting, Votive Candles and Standard Linen for Tables

Bud Vase with Fresh Cut Flowers for Cocktail Tables

Staging and Dance Floor

(For the Elegant Touch, Chiavari Chairs can be  
arranged at an additional charge)

## **Guest Rooms**

The Bride and Groom will receive a complimentary guest room for their Honeymoon night.

We offer special discounted rates for your wedding guests, based upon availability.

## **Final Guarantee Number of Attendees**

The guaranteed number of attendees must be communicated to the Catering office no less than three business days prior to the event. A \$6.00 surcharge will be added to each entrée price when a second entrée option is offered. A 5% allowance in food preparation over the guaranteed number will be given on all events. In the event a final guarantee is not supplied, the estimated number of attendees will be considered the final guarantee. The client will be charged for the number of meals served or the number of meals guaranteed, whichever is greater

## **All food and beverage prices quoted are subject to 22% service charge and applicable sales tax.**

Please note the service charge is taxable based on California State Regulation 1603 (g).

## **Outside Food and Beverage**

No food or beverage of any kind can be brought into the hotel by the client, guests or invitees.

Hotel regulations do not permit removal of food at conclusion of the function.

## **Alcoholic Beverages**

The Rancho Bernardo Inn reserves the right to refuse service to guests who appear to be intoxicated or under the age of 30 years. All guests who appear to be under 30 years of age will be required to present identification to consume alcoholic beverages.

## **Hotel Parking**

Valet parking and self parking will be charged at \$4.00 per car. These charges will be applied to your master account

## **Payment Procedures**

The Hotel requires an initial 40% deposit of the estimated food and beverage revenue for your event.

An additional second deposit of 40% will be due one month prior to your event. The remaining balance is due three business days prior to your event in the form of a cashiers check or credit card.

# LUNCHEON MENU

## FIRST COURSE

Tomato Bisque with Basil Cream, Pesto Drizzle  
Carrot Apple Ginger Soup with Butterscotch  
Wild Mushroom Risotto with Crispy Sage  
Spring Vegetable and Prawn Fresh Rolls, Thai Chili  
Bucatini Pasta with Guancala and San Marzano  
Tomato Sauce

Grilled Vegetable and Goat Cheese Terrine, Tarragon Crème  
Fraîche, Pesto Drizzle *(add \$3.00 per person)*  
Diver Scallops with Spring Vegetables in Pastry,  
Chive White Wine Sauce *(add \$3.00 per person)*  
El Bizcocho Lobster Bisque with Chantilly Cream  
*(add \$3.00 per person)*

Honey Chipotle Lacquered Salmon with White bean,  
Napa Cabbage, Aged Sherry Vinegar Gastric  
*(add \$3.50 per person)*

## SECOND COURSE

Mesclun Greens with Candied Pecans, Diced Papaya and Crispy  
Onions, Balsamic Vinaigrette  
Italian Greens, Roasted Pear, Shaved Parmesan and Pine Nuts,  
Lemon and Extra Virgin Olive Oil  
Caesar Salad with Warm Polenta Crouton,  
Shaved Asiago Cheese

Belgian Endive, Watercress and Red Oak Leaf Lettuce, Charred  
Tomatoes, Goat Cheese Crumble and  
Champagne Vinaigrette  
Vine-Ripened Tomatoes and Buffalo Mozzarella Salad, Balsamic  
Reduction, Extra Virgin Olive Oil

## ENTREES

*Each Luncheon Entrée Includes: Choice of First Course, Second Course  
French Rolls with Butter and Beverage (coffee, decaffeinated coffee, tea)*

**Fire Grilled Flat Iron Steak**  
\$48.00

Rapini and Rosemary Garlic Roasted Fingerling Potatoes,  
Peppercorn Demi Glace

**Roasted Organic Chicken Breast**  
\$46.00

Pan Seared Chicken Breast, Wild Mushroom Risotto, Grilled  
Asparagus, Roasted Fingerling Potatoes,  
Sage Caper Brown Butter

**Fillet of Salmon**  
\$47.00

Grilled Salmon Fillet with Sweet Corn Sauce, Sautéed Spinach  
and Mushrooms,  
Roasted Marble Potatoes

**Fillet of Sea Bass**  
\$50.00

Miso Glazed Sea Bass, Stir Fry of Oriental Vegetables, Jasmine  
Rice, Ginger Soy Sauce

**Filet Mignon**  
\$54.00

Pan Roasted Filet Mignon, Roasted Shallots and Shiitake  
Mushroom Caps, Pinot Noir Sauce, Garlic Mashed Potatoes,  
Prosciutto-Wrapped Asparagus

**Blackened Jumbo Shrimp and Roasted Chicken**  
\$55.00

Chicken Breast, Jumbo Shrimp Fricassee of French Beans and  
Brown Beech Mushrooms, Crispy Potatoes, Creole Sauce

**Garlic Roasted Prawns and Filet Mignon**  
\$64.00

Garlic Roasted Shrimp, Filet Mignon Saffron Rice Pilaf with  
Seasonal Vegetables, Curry Burre Monte

# WEDDING LUNCH BUFFETT

\$51.00 per person (Minimum 50 guests)

## SALADS/SOUP

Roasted Vegetables with Goat Cheese Crumble, Balsamic Reduction

Mesclun Greens with Tear Drop Tomatoes, Sun-Dried Pears, Pistachio and Fig Dressing

Heirloom Tomato Salad, Thin-Sliced Bermuda Onions, Basil Pesto Drizzle

Caesar Salad with Shaved Parmesan Cheese and Croutons

Wild Mushroom Soup with Port Drizzle

## ENTREES

Choice of Three Entrees

\*Roasted Beef Sirloin, Thyme Popovers, Peppercorn Sauce

Herb Crusted Chicken Breast with Ragout of Artichokes, Kalamata Olives,  
Oven Dried Tomatoes and Wilted Arugula

Preserved Lemon Marinated Salmon, Roasted Eggplant and Peppers, Chive Caper Sauce

Pan Seared Halibut, Spaghetti Squash and Spinach Ragout, Charred Tomato Salsa

Penne Pasta with Spring Vegetables, Pomodoro Sauce, Shaved Parmesan Cheese

Potato and Garlic Gratin

French Rolls and Butter

## DESSERT

We are pleased to serve your special wedding cake from the bakery of your choice.

Freshly Brewed Ryan Bros. Gourmet House Coffee and Decaffeinated Coffee, Select Teas

*\* A \$150.00 per hour Chef Attendant Fee will apply for items prepared or carved at the buffet.*

# PLATED DINNERS

## FIRST COURSE

Golden Beet Soup with Herb Chevra and Brioche Crouton

Chicken Consommé with Burnious Vegetable  
Truffle Essence

Creamy Roasted Onion and Caraway Soup,  
Brie Crouton

Truffle Risotto with Grilled Portobello Mushrooms, Port  
Reduction, Parmesan Crisp

Goat Cheese Ravioli with Spinach, Roasted Eggplant, Sweet  
Garlic Tomato Sauce

Smoked Salmon Rosette on Potato Crisp, Celery Root Salad, Sour  
Cream and Chive Dressing  
(\$4.00 per person)

El Bizcocho Lobster Bisque with Armagnac  
Chantilly Cream (\$4.00 per person)

Jumbo Lump Crab Cake with Fennel, Grainy Mustard Slaw,  
Tomato Vodka Rosé Sauce  
(\$6.00 per person)

Lobster and Leek Danish, Caviar and Champagne Sauce (\$6.00  
per person)

## SECOND COURSE

Mixed Field Greens with Candied Pecans and Orange Supremes, Grand Marnier Citrus Drizzle

Romaine Hearts with Tomato Eggplant Crostini and Shaved Parmesan Cheese, Kalamata Olive Vinaigrette

Spinach Salad with Spicy Cashews, Roma Tomatoes, Papaya Thai Soy Vinaigrette

Bouquet of Radicchio, Butter Lettuce, Watercress and Frisée with Cabernet Braised Onion, Goats Cheese,  
Tear Drop Tomatoes, Aged Balsamic Drizzle

## ENTREES

*Each Dinner Entrée Includes: Choice of First Course, Second Course  
French Rolls with Butter and Beverage (coffee, decaffeinated coffee, tea)*

**Stuffed Breast of Chicken**  
\$54.00

Crab and Leek Stuffed Breast of Chicken, Vegetable Napoleon,  
Potato Cake, Smoked Shallot Jus

**Fillet of Salmon**  
\$63.00

Fennel Roasted Salmon, Celery Root Purée, Braised Mexican  
Onions with Vanilla Cream, Fingerling Potatoes

**Fillet of Halibut**  
\$66.00

Potato Crusted Halibut, Orange Cilantro Ratatouille, Baby  
Carrots, Citrus Drizzle

**Ribeye Steak**  
\$70.00

Whipped Buttermilk Potatoes, Steamed Asparagus  
Beef Au Jus

**Filet Mignon**  
\$72.00

Grilled Filet Mignon, Balsamic Glazed Portobello Mushrooms,  
Stuffed Herb Whipped Potato, Green Peppercorn Sauce

**Rack of Lamb**  
\$78.00

Roasted Herb and Mustard Crusted Rack of Lamb, Ratatouille  
Vegetables, Potato and Mushroom Fricassee

**Fire Grilled Veal Chop**  
\$78.00

Fire Grilled Veal, Garlic Potato Napoleon, Grilled Pencil  
Asparagus, Madera Demi Glaze

**New England Lobster Tail**  
\$80.00

Herb Braised Bliss Potatoes Haricot Vert  
Drawn Butter

## “DUETS”

### **Breast of Chicken & Petite Filet Mignon**

\$70.00

Porcini Mushroom Stuffed Chicken Breast and  
Roasted Petite Filet Mignon, Café de Paris Butter, Potato  
Artichoke Cake, Pinot Noir Sauce

### **Braised Snake River Farms Kobe Beef Short Ribs**

**& Pacific Sea Bass**

\$84.00

Truffled White Polenta, Asparagus Tips  
Braising Au Dus Citrus Compound Butter

### **Beef Medallion & Salmon**

\$76.00

Pan-Seared Beef Medallion with Honey Mustard Glazed  
Salmon, Fondant Potatoes, Fine Green Beans,  
Lemon Butter and Pinot Noir Sauce

### **New York Steak & Dungeness Crab Stuffed Sole**

\$86.00

Sundried Tomato Soufflé, Crispy Shallots  
Port Wine Reduction and  
Tarragon Burre Monte

### **Filet of Beef & Garlic Roasted Prawns**

\$ 78.00

Grilled Filet of Beef, Prawns, Whipped Potato,  
Haricot Vert with Citrus Burre Monte and  
Pinot Noir Sauce

### **Slow Braised Ribeye and New England Lobster Tail**

\$90.00

Delmonico Potatoes, Char Grilled Sweet Bell Pepper, Broccoli  
Rabe Beef Au Jus  
and Drawn Citrus Butter

### **New York Steak & Garlic and Thyme Roasted**

**Jumbo Prawns**

\$80.00

Celuc and Potato Gratin, Caramelized Cipollini Onion,  
Rapinnic Classic Bordelaise

### **New England Lobster Tail and Filet of Beef**

\$94.00

Herb and Garlic Soufflé Potato, Port Braised Shallots, Haricot  
Vert, Caviar Buree Fondue and  
Truffle Demi Glaze

## DESSERT OPTIONS

Available at \$4.00 per person

Molten Chocolate Lava Cake with Malt Crème Anglaise, Vanilla Ice Cream  
Light Cheese Cake Mousse with a Raspberry Jelly Center, Strawberry Consommé  
Peach Tarte Tatin with Crème Anglaise, Vanilla Bean Ice Cream  
Chocolate Ganache Tart, Burnt Orange Sauce, Orange Chocolate Chip Ice Cream

Available at \$10.00 per person

Classic Banana Foster with Dolce Leche  
Assortment of Miniature Pastries and Tortes  
Cherries Diablo

Available at \$10.00 per person  
*(For parties less than 40 guests, add \$200.00 surcharge)*

Gourmet Chocolate Fountain with Accompaniments:  
Fresh Pound Cake, California Strawberries, Seasonal Fresh Fruits,  
Assorted Sun-Dried Fruits and Marshmallows

# WEDDING DINNER BUFFET

\$66.00 per person (Minimum 50 guests)

## SALADS/SOUP

Vine-Ripened Tomato Salad with Buffalo Mozzarella, Aged Balsamic Vinegar

Salad of Roasted Beets, Smoked Scallops and Honey Orange Vinaigrette

Tossed Baby Spinach with Crispy Red Onions, Charred Corn, Creamy Dijon Dressing

Salad of Curly Endives and Arugula with Shaved Pears, Candied Walnuts,  
Lemon Poppy Seed Vinaigrette

Corn and Rock Shrimp Chowder

## ENTREES

Choice of Three Entrées:

\*Herb and Dijon Crusted Beef Tenderloin with a Green Peppercorn Hollandaise

Roasted Free Range Chicken Breast, Yukon Gold Mashed Potatoes, Roasted Root Vegetables,  
Sweet Garlic and Madeira Sauce

Honey Mustard Lacquered Salmon, Israeli Couscous, Lime Coriander Butter

Four Cheese Ravioli with Roasted Eggplant, Capers, Garlic Croutons and Charred Tomato  
Roasted Fennel Sauce

Roasted Red Bliss Potatoes with Caramelized Onions, Cherry Tomatoes and Mixed Herbs

French Rolls and Butter

## DESSERT

We are pleased to serve your special Wedding Cake from the bakery of your choice.

Freshly Brewed Ryan Bros. Gourmet House Coffee and Decaffeinated Coffee, Select Teas

*\*A \$150.00 per hour Chef Attendant Fee will apply for items prepared or carved at the buffet.*

# WINE LIST

The Rancho Bernardo Inn features one of the most comprehensive wine lists in Southern California. Our preferred wineries extend allocations, so please consult with your catering manager for a select wine list from El Bizcocho and current availability.

## SPARKLING WINES

		Bottle
Louis Roederer, Brut Premier	Champagne	125.00
Piper Heidsieck, Brut	Champagne	67.00
Roederer, Estate	Sparkling Wine	50.00
Grand Imperial	Sparkling Wine	30.00

## WHITE WINES

Kistler	Chardonnay	130.00	
Cakebread	Chardonnay		95.00
Ferrari Carano	Chardonnay		75.00
Hope	Chardonnay		50.00
Byron	Chardonnay		60.00
Kendall Jackson	Chardonnay		55.00
DeLoach, Russian River	Chardonnay		38.00
Trevor Jones, "Virgin"	Chardonnay		35.00
Talbott, "Kali Hart"	Chardonnay		36.00
Trinchero	Chardonnay		28.00
Brancott	Sauvignon Blanc		38.00
Vinum Cellars "Chard-No-Way"	Chenin Blanc		38.00
Pepi	Pinot Grigio		28.00

## RED WINES

Silver Oak "Alexander Valley"	Cabernet Sauvignon	180.00	
Jordan	Cabernet Sauvignon		105.00
Clos Du Val	Cabernet Sauvignon		75.00
Ravenswood	Cabernet Sauvignon		55.00
Avalon	Cabernet Sauvignon		50.00
Stone Cap	Cabernet Sauvignon	45.00	
Cellar 8	Cabernet Sauvignon		28.00
Tiz Red	Cab/ Merlot/ Syrah	48.00	
Havens Reserve	Merlot		70.00
Kendall-Jackson	Merlot		55.00
Stone Street	Merlot		48.00
Trinchero	Merlot		45.00
Deakin Estate	Merlot		35.00
Boarding Pass	Shiraz		48.00
Rancho Zabacho	Zinfandel		36.00
Brassfield	Pinot Noir		58.00
Château St. Jean	Pinot Noir		45.00
Poppy	Pinot Noir		42.00

*(Current availability as of 4/11/08)*

# BEVERAGE

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages during pregnancy can cause birth defects.  
The Rancho Bernardo Inn serves 1½ oz. of alcohol per drink.

## HOSTED BARS

Hosted bars are available on a per drink or per person basis.  
Include premium and super premium selections, domestic and imported beers and house select wine.

## HOSTED BAR PACKAGE\*

Hosted bar packages include select selections, domestic and imported beers and house select wines.  
For 1 hour per person: \$21.50, for 2 hours per person: \$27.50, for 3 hours per person: \$33.50,  
for 4 hours per person: \$39.50, for 5 hours per person: \$45.50.

*\*Per person prices based upon one bar per 100 people.*

*To upgrade to Super Premium selections please add \$2.25 to the prices listed above.*

*To upgrade to Premium Selections please add \$1.25 to the prices listed above.*

## NO HOST BARS

No host (cash bars) are \$0.25 per drink additional than the prices listed below.

## SELECT SELECTIONS

House of Stewart Scotch    Jim Beam Bourbon    Raynal Brandy  
Gordon's Gin    Gordon's Vodka  
Ron Antiqua Rum    Jaurez Silver Tequila  
\$7.50

## PREMIUM SELECTIONS

Skyy Vodka    Tanqueray Gin    Cutty Sark  
Makers Mark Bourbon    Raynal VSOP    Cruzan 2yr Rum    Sauza Silver Tequila  
\$8.50

## SUPER PREMIUM SELECTIONS

Grey Goose Vodka    Bacardi Superior Rum    Herradura Reposada Tequila  
Bombay Sapphire Gin    Glenlivet 12 Scotch    Woodford Reserve Bourbon  
\$9.50

## Additional Selections

Jack Daniels \$8.50  
Booker's "Small Batch" Bourbon \$11.00  
Absolut Vodka \$8.50  
Belvedere Vodka \$9.50  
Johnny Walker Black \$9.00

Blended Margaritas    \$8.50  
Wine by the Glass    \$7.50  
Domestic Beers    \$4.50  
Imported Beers    \$5.50  
Mineral Waters    \$4.75  
Soft Drinks    \$3.75

## BARTENDER CHARGE

The charge for each bartender is \$150.00 for the first three hours. \$25.00 per hour each additional hour.

# HORS D'OEUVRE A LA CARTE

## COLD SELECTIONS

(Minimum order of 25 pieces per item.)

Smoked Chicken on Walnut Bread with Fig Spread	\$3.50 ea
Roasted Eggplant and Roma Tomato Crostini	\$3.50 ea
Blackened Chicken on Puffed Pastry with Sour Cherry Relish	\$3.75 ea
Smoked Salmon and Chive Crepe Mille Feuille	\$3.75 ea
Asian Tuna Tartar in a Chinese Spoon	\$4.25 ea
Herb Marinated Goat Cheese with Grilled Pears on Brioche Crouton	\$3.75 ea
Smoked Salmon Rosette on Crispy Potato	\$4.25 ea
Seared Five-Spice Crusted Tuna on Won Ton Crisp	\$4.25 ea
Phyllo Wrapped Goat Cheese with Cranberry	\$4.50 ea
California Rolls with Pickled Ginger and Soy Sauce	\$4.75 ea
Marinated Prawns, Artichoke Relish, Brandy Mary Rose	\$5.25 ea
Lobster Medallion with Lemon Caper Aioli	\$5.50 ea
Potato Blini with Caviar and Sour Cream	\$5.50 ea

## ICED DISPLAY OF SEAFOOD

Jumbo Shrimp	\$5.50 ea
Fresh Oyster on the Half Shell	\$5.00 ea
Cherrystone Clams on the Half Shell	\$5.00 ea
Crab Claws	\$5.75 ea

## HOT SELECTIONS

(Minimum order of 25 pieces per item)

Vegetable Pot stickers with Sweet and Sour Soy Sauces	\$3.75 ea	Jamaican Jerked Chicken Tenders with Mango Dipping Sauce	\$3.75 ea
Prosciutto Ham and Tillamook Cheddar Quiche	\$3.75 ea	Chicken and Mushroom Wellington with Brie in Herb Puff Pastry	\$3.75 ea
Spanakopita	\$3.75 ea	Beef Sates with Coconut Milk, Cinnamon and Turmeric	\$4.75 ea
Goat Cheese and Grilled Mediterranean Vegetable Strudel	\$3.75 ea	Spice Rubbed Mini Lamb Chop with Mint Aioli	\$5.75 ea
Wild Mushroom Vol En Vents	\$3.75 ea	Dried Ancho Rubbed Beef Medallions with Caramelized Onions	\$5.50 ea
Mini Vegetable and Goat Cheese Pizzas	\$3.75 ea	Mini Crab Cakes with Tomato Lime Chutney	\$5.50 ea
Asparagus with Asiago in Phyllo	\$3.75 ea	Coconut Shrimp with Orange Wasabi Dip	\$5.50 ea
Chicken Sates with Sweet Soy, Ginger and Curry	\$3.75 ea	Grilled Pancetta Wrapped Shrimp	\$5.50 ea

# ELEGANT HORS D'OEUVRE

## SERVED BUTLER STYLE

Presented in Individual Silver Spoons, \$5.75 each

Bay Scallops with Ginger Beurre Blanc  
Duck Breast with Orange and Green Peppercorn  
Smoked Salmon with Salmon Tartare  
Quail Breast with Grapes  
Sea Bass with Red Bell Pepper and Olive Oil  
Tenderloin with Port Wine Sauce, Shiitake Mushrooms

Additional Items Available On Request

## FRUIT DISPLAY

A Colorful Selection of Sliced Seasonal Fruits  
\$7.50 per person

## INTERNATIONAL CHEESE DISPLAY

An Arrangement of Imported Cheeses to Include:  
Saint André, Port Salut, Gruyère, Chèvre, and Stilton  
Served with Sliced Baguettes, Crackers,  
Fresh and Dried Assorted Fruits  
\$9.00 per person

## VEGETARIAN TRAY

Colorful Arrangement of Fresh Raw Vegetables  
with Choice of Two Dips:  
Onion Clam Yogurt Dill Ranch  
Guacamole Blue Cheese Curry  
\$5.50 per person

## Baked Brie En Cru

Baked Brie in Puff Pastry Topped with Seasonal Berries Compote and Brown Sugar  
\$7.50 per person

## ICE SCULPTURES

Starting at \$300.00 & up  
Created by Skilled Ice Sculptors  
Specially Designed Ice Pieces are Available

## HOSPITALITY ITEMS

Finger Sandwiches \$22.00/ dozen	Pretzels \$5.50/lb
Dry Roasted Peanuts \$11.00/lb	Assorted Chips \$5.50/lb
Mixed Nuts (2lb minimum) \$24.00/lb	Assorted Chips with Dips \$4.50 per person