



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

BEFORE THE BIG DAY

BRIDAL TEAS

Minimum of 20 Guests

THE TRADITIONAL

- Sandwiches and Savories -

Turffled Quail Egg Salad

Maine Lobster, Sturgeon Caviar

Roast Beef, Horseradish

Cucumber, Radish, Basil

Smoked Salmon, Endive

- Scones -

Freshly Baked, Warm Seasonal Scones

Double Devonshire Cream, Lemon Curd, Preserves

- Pastries and Sweets -

Pâté de Fruit, Sacher Torte, Lemon Tea Cake, Hazelnut

Napoleon, French Macaroons

THE BERNARDO

- Sandwiches and Savories -

Cucumber, Radish, Green Herbs

Smoked Salmon, Endive

Roquefort, Shaved Red Grapes, Watercress

Prosciutto, Mozzarella, Pesto

Roast Beef, Horseradish

- Scones -

Freshly Baked, Warm Seasonal Scones

Double Devonshire Cream, Lemon Curd, Preserves

- Pastries and Sweets -

Black and White Cookies, Mini Canoli, Chocolate
Cupcake, New York Cheesecake, Lemon Tea Cake,
Profiteroles

KIDS TEA

- Sandwiches and Savories -

Gilled Cheese Sandwich

Cucumber, Buttered Bread

Organic Peanut Butter and Jelly

Strawberry and Cream Cheese Sandwich

- Scones -

Freshly Baked, Warm Seasonal Scones

Double Devonshire Cream, Preserves

- Pastries and Sweets -

Assorted Cookies, Chocolate Cupcakes, Pink Jello

- Teas -

Selection of Fine Teas to include:

Earl Grey, English Breakfast, Green Tea, Chamomile, Select Decaffeinated

\$27.00 per person

- Enhance your Afternoon Tea -

Champagne or Mimosas - \$8.50 per person

GROOM'S GOLF OUTING

BUILD YOUR OWN BOX BREAKFASTS

Box I

\$14.00 per person

Fresh Baked Muffin
Fruit Yogurt
Whole Fresh Fruit
Orange Juice

Box II

\$22.00 per person

Breakfast Burrito with Egg, Cheddar, Peppers and Salsa
Fresh Baked Muffin
Fruit Yogurt
Whole Fresh Fruit
Orange Juice

Box III

\$22.00 per person

English Muffin with Ham, Egg and Cheese
Fresh Baked Muffin
Fruit Yogurt
Whole Fresh Fruit
Orange Juice

BOX LUNCHES

- All Box Lunches Include the Following -

Chef's Choice of Pasta or Potato Salad, Whole Fruit, Sun Chips, Chocolate Chunk Brownie, Condiments & Utensils

The Par 3

\$22.00 per person

Shaved Black Forest Ham and Swiss
on French Baguette with Lettuce and Tomato
with Dijon Mayo Sauce

The Eagle

\$27.00 per person

California Chicken Salad with Bacon and Avocado
on Sun-Dried Tomato Focaccia

The Bogie

\$24.00 per person

Mesquite Smoked Turkey Breast, Dill Havarti
on Ciabatta with Lettuce and Tomato
with Dijon Mayo Sauce

The Birdie

\$25.00 per person

Albacore Chunk Tuna Salad, Alfalfa Sprouts
on Wheat with Lettuce and Tomato

The Hole in One

\$30.00 per person

House Roasted Top Sirloin with Smoked Cheddar,
Red Onion, Lettuce and Tomato on Onion Bread
with Dijon Mayo Sauce

The Woods

\$25.00 per person

Roasted Red Pepper, Portobello Mushroom, Eggplant,
Zucchini & Squash, Arugula, Tomato, Balsamic Aioli
on Multi Grain Bread with Dijon Mayo Sauce

- Beverages available on consumption -

Assorted Soft Drinks - \$4.00 each

Bottled Waters - \$5.00 each

REHEARSAL DINNER

Tuscano Festa Buffet

\$44.00 per person

Salads:

Endive, Radicchio & Arugula Salad with a Lemon Caper Vinaigrette & Shaved Reggiano Parmesan
Grilled Italian Bread & Cannellini White Bean Salad, Roma Tomatoes, 1st Press Olive Oil, Aged Balsamic Reduction

Entrées:

Gorgonzola & Caramelized Onion Pizza
Pancetta & Three Cheese Pizza
Seared Chicken Breast Covered with Black Olives, Bell Peppers, Fresh Mozzarella & Sun Dried Tomatoes
Fresh Basil Pesto & Fusilli Pasta with Pine Nuts & Goat Cheese

Dessert:

Tiramisu with a Frangelico Crème Anglaise
Table Side "Ryan Brothers" Gourmet Micro Blend Coffee and Select Teas

Mexican Fiesta Buffet

\$47.00 per person

Soup/Salads:

Jicama & Citrus Salad
Spanish Caesar Salad
Chicken Tortilla Soup with Salsa Fresca, Fresh Guacamole & Tortilla Chips

Entrées:

Tillamook Cheddar Enchiladas
Roasted Chicken Breast in Red Serrano Chili Sauce
Marinated Sirloin Fajitas, Red Onion, Caramelized Bell Peppers, Cilantro, Sour Cream, Corn & Flour Tortillas

Borracho Beans

Spanish Rice

Maiz con Pimientos

Dessert:

Classic Tres Leches served with Fresh Berries
Table Side "Ryan Brothers" Gourmet Micro Blend Coffee and Select Teas

Route 66 BBQ Buffet

\$50.00 per person

Salads:

Iceberg Wedges Stilton Blue Cheese Dressing
Tomato Cucumber Dill Salad
Roaring 20's Macaroni Salad

Entrées:

Grilled Chipotle Marinated Chicken
BBQ Baby Back Ribs in House Special Sauce
Vegetarian Chili Bar
Sour Cream, Cheddar Cheese, Diced Onions, Jalapenos & Crispy Tortilla Chips

Potatos Au Gratin

Jalapeno Cheddar Biscuits

Dessert:

Apple Crumb Pie with Haagen Daz Vanilla Ice Cream
Table Side "Ryan Brothers" Gourmet Micro Blend Coffee and Select Teas

YOUR SPECIAL DAY

INFORMATION

CEREMONY SITE RENTAL

\$1,500.00 - \$2,500.00

(Includes Venue, Sound System, White Outdoor Garden Chairs, Water Station, Gift Table, Guest Book Table and Bridal Changing Room)
Picturesque Flower Gardens, Breathtaking Mediterranean Fountains and Panoramic Golf Course Views, which will accommodate up to 800 guests

CEREMONY CHAMPAGNE WELCOME

\$4.00 per person

For an elegant touch, have Champagne tray passed to your guests prior to the start of your Ceremony

RECEPTION

Your ballroom and Outdoor Reception Setup Includes:
Scattered Cocktail Tables and Chairs for Cocktail Hour
Seating & Round Tables for Guests
Head Table for Wedding Party
China, Silver and Stemware
Cake Table
(4) Complimentary Umbrellas or Space Heaters provided
(Additional umbrellas and space heaters available for an additional charge)

Complimentary:
Cake Cutting, Votive Candles and Standard Linen for Tables
Bud Vase with Fresh Cut Flowers for Cocktail Tables
Staging and Dance Floor
(For an Elegant Touch, Chavari Chairs can be arranged at an additional charge)

HORS D'ŒUVRES A LA CARTE

COLD SELECTIONS

(minimum order of 25 pieces per item)

Tomato Bruschetta with Shaved Parmigiano Reggiano	\$4.00 each
Smoked Chicken Salad on Walnut Bread & Fig Spread	\$4.00 each
Herb Marinated Goat Cheese with Grilled Pears on Brioche Crouton	\$4.00 each
Marinated Feta & Tomato on Olive Crostini	\$4.00 each
Togarishi Seared Ahi Tuna on Fried Won Ton	\$4.50 each
Prosciutto Wrapped Melon	\$4.50 each
Smoked Salmon Canape	\$5.00 each
Roast Beef Dill Pickle Pin Wheel	\$5.00 each
California Rolls with Pickled Ginger and Soy Sauce	\$5.00 each
Shrimp and Avocado Vol au Vent	\$5.00 each
Lobster Medallion with Lemon Caper Aioli	\$5.75 each
Baby Potato with Caviar and Sour Cream	\$5.50 each

ICED DISPLAY OF SEAFOOD

Jumbo Shrimp	\$5.75 each
Fresh Oyster on the Half Shell	\$5.25 each
Cherry Stone Clams on the Half Shell	\$5.25 each
Crab Claws	\$6.00 each

HOT SELECTIONS

(minimum order of 25 pieces per item)

Vegetable Potstickers with Sweet & Sour Soy Sauce Drizzle	\$4.00 each
Jamaican Jerk Chicken Tenders with Mango Sauce	\$4.00 each
Prosciutto Ham & Tillamook Cheddar Quiche	\$4.00 each
Asparagus in Phyllo with Asiago	\$4.00 each
Mini Vegetable and Goat Cheese Pizza	\$4.50 each
Phyllo Wrapped Goat Cheese with Cranberry	\$4.50 each
Chicken and Mushroom Wellington with Brie in Herb Puff Pastry	\$5.00 each
Wild Mushroom Vol Au Vent	\$5.00 each
Dried Ancho-Rubbed Beef Medallions with Caramelized Onion	\$5.00 each
Coconut Shrimp with Orange Wasabi Drizzle	\$6.00 each
Grilled Pancetta-Wrapped Shrimp	\$6.00 each
Bacon Wrapped Scallops	\$6.00 each
Mini Crab Cakes with Tomato Lime Chutney	\$6.00 each
Spice Rubbed Mini Lamb Chop with Mint Aioli	\$6.00 each

SERVED BUTLER STYLE

(minimum order of 25 pieces per item)

Additional Items available upon request

Bay Scallops with Ginger Beurre Blanc	\$6.25 each
Duck Breast with Orange and Green Peppercorns	\$6.25 each
Smoked Salmon with Salmon Tartare	\$6.25 each
Quail Breast with Grapes	\$6.25 each
Sea Bass with Red Bell Pepper and Olive Oil	\$6.25 each
Beef Tenderloin with Shiitake Mushrooms and Port Wine Sauce	\$6.25 each

RECEPTION SPECIALTY STATIONS

(minimum 25 Guests)

*A \$150.00 per hour chef attendant fee will apply for items
Stations will be served for one hour

Vegetarian Tray

\$7.50 per person

Arrangement of Fresh Vegetables with Choice of Two
Dips:
Yogurt Dill, Ranch, Blue Cheese,
Guacamole, Onion, Clam, Curry

Grilled Vegetable Medley

\$7.50 per person

A Variety of Grilled Local Vegetables
with Crumbled Goat Cheese, Balsamic Drizzle

Fresh Fruit Display

\$8.50 per person

A colorful Selection of Sliced Seasonal fruits

Mediterranean Display

\$12.00 per person

Assorted Breads, Pita & Lavosh
Artichoke & Picquillo Pepper Tapenade
White Bean Hummus, Olive Paste, Warm Herbed Olive Oil

Antipasto

\$15.00 per person

Mosaic of Cured Meats, Imported & Domestic Cheeses
Grilled Vegetables with Balsamic Reduction
Olive & Pickle Medley and House Baked Baguettes

Say Cheese!

\$10.00 per person

Fine Selection of Imported and Domestic Cheeses
Dried Fruits, Nuts, Membrillo, Water Crackers & Olive
Bread

Baked Brie in Flaky Puff Pastry

\$150.00 each (serves 40 people)

Arugula, Orange & Fig Jam, Sliced Baguette

Build Your Own Bruschetta

\$14.00 per person

White Bean and Oregano, Tomato & Basil,
Golden Beet & Arugula, Forest Mushroom & Herb,
Marinated Tuna & Zucchini Escabèche
Sliced Baguettes & Grilled Focaccia

Sushi Bar

\$25.00 per person
(Based on 4 pieces per guest)

Assorted Selection of Sashimi & Sushi
(Tuna Roll, California Roll, Faux Crab & Yellow Tail)
Soy Sauce, Wasabi & Pickled Ginger

*Across the Border

\$17.00 per person

*Marinated Chicken & Beef Fajitas, Onions and Peppers
Corn Tortilla Chips, Salsa Fresca & Salsa Verde
Flour Tortillas, Cheese, Sour Cream, Guacamole

*Cucina Italiano

\$25.00 per person

*Penne & Cheese Tortellini
Marinara Sauce & Pesto Cream Sauce
Sliced Baguettes & Garlic Bread

HOSPITALITY ITEMS

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

BAR & BEVERAGES

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages during pregnancy can cause birth defects.
The Rancho Bernardo Inn serves 11½ oz. of alcohol per drink.

HOSTED BARS

Hosted bars are available on a per drink or per person basis.

Bar includes Select, Premium and Super Premium selections, Domestic and Imported Beers and House Select Wine.

HOSTED BAR PACKAGES*

Hosted bar packages include Select Selections, Domestic and Imported Beers and House Select Wines.

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

\$21.50 per person for 1 hour

\$27.50 per person for 2 hours

\$33.50 per person for 3 hours

\$39.50 per person for 4 hours

\$45.50 per person for 5 hours

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

To upgrade to Super Premium Selections, please add \$2.25 to the prices listed above.

SELECT BAR SELECTIONS

House of Stewart Scotch Raynal Brandy Gordon's Gin
Gordon's Vodka Ron Antiqua Rum Juarez Silver Tequila
\$8.25

PREMIUM BAR SELECTIONS

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

SUPER PREMIUM SELECTIONS

Ketel One Vodka Bacardi Superior Rum Herradura Reposado Tequila
Bombay Sapphire Gin Glenlivet 12 Scotch Makers Mark Bourbon
\$9.50

Additional Selections

Jack Daniels	\$9.00
Booker's "Small Batch" Bourbon	\$11.00
Absolut Vodka	\$9.00
Belvedere Vodka	\$11.00
Johnnie Walker Black Label	\$10.00
Blended Margaritas	\$8.50
Wines by the Glass	\$8.00
Imported Beers	\$6.00
Domestic Beers	\$5.50
Mineral Waters	\$5.00
Soft Drinks	\$4.00

NO-HOST BARS

No host (cash) bars are also available. Consult with your Catering Manager regarding pricing.

BARTENDER FEE

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

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
Moet Chandon, Brut Imperial	Champagne	\$75.00
Roederer, Estate	Sparkling Wine	\$50.00
Grand Imperial	Sparkling Wine	\$32.00

WHITE WINES

Cakebread	Chardonnay	\$95.00
Ferrari Carano	Chardonnay	\$75.00
Kendall-Jackson	Chardonnay	\$50.00
Navarro Correas	Chardonnay	\$42.00
RBI Select House	White	\$34.00
Brancott	Sauvignon Blanc	\$38.00
Pepi	Pinot Grigio	\$28.00

RED WINES

Jordan	Cabernet Sauvignon	\$105.00
Clos Du Val	Cabernet Sauvignon	\$75.00
Ravenswood	Cabernet Sauvignon	\$55.00
Cycles Gladiator	Cabernet Sauvignon	\$48.00
RBI Select House	Red	\$34.00
Carr	Merlot	\$55.00
Kendall-Jackson	Merlot	\$50.00
Trincherio	Merlot	\$45.00
Chalone	Merlot	\$35.00
Layer Cake	Shiraz	\$48.00
Montevina Amador	Zinfandel	\$42.00
Chandon	Pinot Noir	\$58.00
Chateau St. Jean	Pinot Noir	\$45.00
Hahn	Pinot Noir	\$42.00

DESSERT WINES

Lilly Pilly, "Noble Blend"	Semillon Blend	\$35.00/half
Valley of the Moon	Port	\$42.00/half
Dows LBV	Port	\$60.00

(Current availability as of 7/11)

LUNCHEON MENU

FIRST COURSE

- | | |
|--|---|
| Tomato Bisque with Basil Cream, Pesto Drizzle | Lobster Bisque, Chantilly Cream (add \$4.00 per person) |
| Carrot Apple Ginger Soup with Butterscotch | Grilled Vegetable and Goat Cheese Terrine
Tarragon Crème Fraîche, Pesto Drizzle (add \$4.00 per person) |
| Wild Mushroom Risotto with Crispy Sage | Diver Scallops with Spring Vegetables in Pastry
Chive White Wine Sauce (add \$4.00 per person) |
| Fresh Spring Vegetable and Prawn Rolls with Thai Chili | Honey Chipotle Lacquered Salmon, White Bean, Napa
Cabbage Aged Sherry Vinegar Gastrique
(add \$4.50 per person) |
| Bucatini Pasta with Guancala and San Marzano Tomato
Sauce | |

SECOND COURSE

- | | |
|--|--|
| Mesclun Greens with Candied Pecans
Diced Papaya and Crispy Onions, Balsamic Vinaigrette | Belgian Endive, Watercress and Red Oak Leaf Lettuce
Charred Tomatoes and Goat Cheese Crumble
Champagne Vinaigrette |
| Italian Greens, Roasted Pear, Shaved Parmesan and Pine
Nuts, Lemon and Extra Virgin Olive Oil | Vine-Ripened Tomatoes and Buffalo Mozzarella Salad
Balsamic Reduction, Extra Virgin Olive Oil |
| Caesar Salad with Warm Polenta Crouton,
Shaved Asiago Cheese | |

ENTREES

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

Pan Seared Organic Chicken Breast

\$46.00

Chicken Breast, Wild Mushroom Risotto, Grilled Asparagus,
Sage Caper Brown Butter

Grilled Fillet of Salmon

\$47.00

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

Miso Glazed Sea Bass

\$50.00

Sea Bass Fillet, Stir Fry Vegetables, Jasmine Rice,
Ginger Soy Sauce

Fire Grilled Flat Iron Steak

\$48.00

Rapini and Rosemary Garlic Roasted Fingerling Potatoes,
Peppercorn Demi Glace

Pan Roasted Filet Mignon

\$54.00

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

Blackened Jumbo Shrimp & Roasted Chicken

\$55.00

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

Garlic Roasted Prawns & Filet Mignon

\$64.00

Garlic Roasted Prawns, Filet Mignon, Curry Beurre Monte
Saffron Rice Pilaf with Seasonal Vegetables

WEDDING BUFFET

LUNCH

\$55.00 per person (Minimum 50 guests)

\$27.50 per child

Choice of Two Entrees

DINNER

\$76.00 per person (Minimum 50 guests)

\$38.00 per child

Choice of Three Entrees

SOUP & SALADS

Roasted Vegetables, Goat Cheese Crumble, Balsamic Reduction

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

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

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

Corn and Rock Shrimp Chowder or Wild Mushroom Soup, Port Drizzle

ENTREES

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

*Herb and Dijon Crusted Beef Tenderloin

Green Peppercorn Hollandaise

Pan Seared Halibut

Spaghetti Squash and Spinach Ragout, Charred Tomato Salsa

Four Cheese Ravioli

Roasted Eggplant, Capers, Garlic Croutons and Charred Tomato Roasted Fennel Sauce

Roasted Red Bliss Potatoes

Caramelized Onions, Cherry Tomatoes and Mixed Herbs

OR

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 DINNER

FIRST COURSE

- | | |
|---|--|
| Golden Beet Soup, Herb Chevre and Brioche Crouton | Smoked Salmon Rosette on Potato Crisp,
Celery Root Salad |
| Chicken Consommé, Burnious Vegetable Truffle Essence | Sour Cream and Chive Dressing (\$6.00 per person) |
| Creamy Roasted Onion and Caraway Soup, Brie Crouton | Lobster Bisque, Armagnac Chantilly Cream(\$6.00 per person) |
| Truffle Risotto with Grilled Portobello Mushrooms
Port Reduction, Parmesan Crisp | Jumbo Lump Crab Cake, Fennel, Grainy Mustard Slaw
Tomato Vodka Rosé Sauce (\$6.00 per person) |
| Goat Cheese Ravioli with Spinach, Roasted Eggplant
Sweet Garlic Tomato Sauce | Lobster and Leek Danish, Caviar and Champagne Sauce
(\$6.00 per person) |

SECOND COURSE

- Mixed Field Greens, Candied Pecans and Orange Supremes, Grand Marnier Citrus Drizzle
- Romaine Hearts, Tomato Eggplant Crostini and Shaved Parmesan Cheese, Kalamata Olive Vinaigrette
- Spinach Salad, Spicy Cashews, Roma Tomatoes, Papaya Thai Soy Vinaigrette
- Bouquet of Radicchio, Butter lettuce, Watercress and Frisée, Cabernet Braised Onion, Goat 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

\$56.00

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, 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, 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, Madeira 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, Potato Artichoke Cake,
Café de Paris Butter, Pinot Noir Sauce

Beef Medallion & Salmon

\$76.00

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

Filet of Beef & Garlic Roasted Prawns

\$78.00

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

New York Steak & Garlic-Thyme Roasted Jumbo Prawns

\$80.00

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

Braised Snake River Farms Kobe Beef Short Ribs & Pacific Sea Bass

\$84.00

Truffled White Polenta, Asparagus Tips
Braising Jus, Citrus Compound Butter

New York Steak & Dungeness Crab Stuffed Sole

\$86.00

Sundried Tomato Soufflé, Crispy Shallots
Port Wine Reduction, Tarragon Beurre Monte

Slow Braised Ribeye & New England Lobster Tail

\$90.00

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

New England Lobster Tail & Filet of Beef

\$94.00

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

DECADENT DESSERT SELECTIONS

Add a dessert course to your wedding menu

- Choice of One Dessert Selection at \$4.00 per person-

Fresh Mixed Berry & Sherry Trifle Parfait

Apple Brown Butter Walnut Tart | Crème Fraiche Anglaise

Carrot Cake | White Chocolate Cream Cheese, Pineapple Compote

Tiramisu | Baileys Crème Anglaise & Valrhona Cocoa Powder

Flourless Chocolate Torte | Crème Anglaise, Chocolate Swirl

Baked Chocolate Ricotta Cake | Anisette Anglaise, Pistachio

White Balsamic Cheesecake | Macerated Berries

Almond Cake | Crème Anglaise

Key Lime Tart | Raspberry Sauce

Chocolate Mousse | Fresh Berries

Frozen Chocolate Grand Marnier Truffle | Raspberry Sauce

Orange-Vanilla Rice Pudding | Hazelnut Brittle, Sour Cherry Sauce

Mixed Berry Assortment | Whipped Cream

DECADENT DESSERT SELECTIONS

- The following selections may be substituted for an additional \$6.00 per person -

German Chocolate Cake | Toasted Coconut, Chocolate Caramel Sauce

Chocolate Ganache Tart | Burnt Orange Sauce

Apple Tatin | Vanilla Sauce

Fresh Berry Tart | Raspberry Coulis

Olive Oil Cake | Macerated Fruit and Lemon Curd

Strawberry and Cassis Mousse | Blackberry Puree

Enhance your Dessert with Ice Cream or Sorbet for an Additional \$3.00 per person

Specialty Dessert Stations

Viennese Station

Chef's Choice of Mini Delectables

\$15.00 per person

Chocolate Fondue

\$9.00 per person

Gourmet Chocolate Fountain

Pound Cake, Pretzels, Marshmallows, Strawberries, Fresh & Sun-Dried Fruits

\$12.00 per person*

*For under 100 Guests, \$250.00 surcharge applies

CLASSIC PACKAGE

	Plated	Buffet
Saturday	\$100.00++	\$116.00++
Friday and Sunday	\$85.00++	\$100.00++
Weekdays	\$70.00++	\$90.00++

(1) Hour Premium Bar, (3) Tray Passed Hors d'oeuvres, (3) Course Dinner or Buffet, Wine Service with Dinner, Champagne Toast

HORS D'OEUVRES

Smoked Chicken on Walnut Bread with Fig Spread

Spanakopita

Roasted Eggplant and Roma Tomato Crestini

Mini Vegetable and Goat Cheese Pizzas

Smoked Salmon and Chive Crepe Mille Feuille

Chicken and Mushroom Wellington with Brie in Herb Puff Pastry

Prosciutto Ham and Tillamook Cheddar Quiche

Beef Sates with Coconut Milk, Cinnamon and Turmeric

Wild Mushroom Vol En Vents

FIRST COURSE

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

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

Creamy Roasted Onion and Caraway Soup, Brie Crouton

Tomato Bisque with Basil Cream, Pesto Drizzle

SALAD COURSE

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

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

Mixed Field Greens with Blue Cheese, Candied Walnuts, Dried Cranberries, and Champagne Vinaigrette

Caesar Salad with Warm Polenta Crouton, Shaved Asiago Cheese

MAIN COURSE

Pan-Seared Chicken Breast, Grilled Asparagus, Roasted Fingerling Potatoes, Sage Caper Brown Butter Sauce

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

Beef Tenderloin with Beef Au Jus, Whipped Buttermilk Potatoes and Baby Carrots

A \$6.00++ per person surcharge will be added for a second entrée selection offered Included with meal, French Rolls with Butter and Beverage (coffee, decaffeinated coffee, tea)

ELEGANCE PACKAGE

	Plated	Buffet
Saturday	\$112.00++	\$128.00++
Friday and Sunday	\$95.00++	\$110.00++
Weekdays	\$80.00++	\$100.00++

(1) Hour Premium Bar, International Cheese Display or Vegetable Crudités, (3) Tray Passed Hors d'oeuvres, Enhanced (3) Course Dinner, Wine Service with Dinner, Champagne Toast

HORS D'OEUVRES

Smoked Chicken on Walnut Bread with Fig Spread	Spanakopita
Roasted Eggplant and Roma Tomato Crestini	Mini Vegetable and Goat Cheese Pizzas
Smoked Salmon and Chive Crepe Mille Feuille	Chicken and Mushroom Wellington with Brie in Herb Puff Pastry
Prosciutto Ham and Tillamook Cheddar Quiche	Beef Sates with Coconut Milk, Cinnamon and Turmeric
Wild Mushroom Vol En Vents	

FIRST COURSE

Truffle Risotto with Grilled Portobello Mushrooms, Port Reduction, Parmesan Crisp	Goat Cheese Ravioli with Spinach, Roasted Eggplant, Sweet Garlic Tomato Sauce
Creamy Roasted Onion and Caraway Soup, Brie Crouton	Tomato Bisque with Basil Cream, Pesto Drizzle

SALAD COURSE

Mixed Field Greens with Candied Pecans and Orange Supremes, Grand Marnier Citrus Drizzle	Bouquet of Radicchio, Butter Lettuce, Watercress and Frisée with Cabernet Braised Onion, Goat Cheese, Tear Drop Tomatoes, Aged Balsamic Drizzle
Mixed Field Greens with Blue Cheese, Candied Walnuts, Dried Cranberries, and Champagne Vinaigrette	Caesar Salad with Warm Polenta Crouton, Shaved Asiago Cheese

MAIN COURSE

Stuffed Breast of Chicken with Goat Cheese, Spinach, Pine Nuts, Garlic Mashed Potatoes, Baby Carrots, Apple Brandy Sauce
Miso Glazed Sea Bass, Stir Fry of Oriental Vegetables, Jasmine Rice Ginger Soy Sauce
Grilled Filet Mignon, Green Peppercorn Sauce, Stuffed Herb Whipped Potato, Haricot Vert

A \$6.00++ per person surcharge will be added for a second entrée selection offered
Included with meal, French Rolls with Butter and Beverage (coffee, decaffeinated coffee, tea)

TIMELESS PACKAGE

	Plated	Buffet
Saturday	\$125.00++	\$140.00++
Friday and Sunday	\$100.00++	\$115.00++
Weekdays	\$90.00++	\$105.00++

(2) Hour Premium Bar, International Cheese Display or Vegetable Crudités, (3) Tray Passed Hors d'oeuvres, (3) Course Duet Dinner or Choice of (2) Single Entrees, Wine Service with Dinner, Champagne Toast

HORS D'OEUVRES

Smoked Chicken on Walnut Bread with Fig Spread

Spanakopita

Roasted Eggplant and Roma Tomato Crestini

Mini Vegetable and Goat Cheese Pizzas

Smoked Salmon and Chive Crepe Mille Feuille

Chicken and Mushroom Wellington with Brie in Herb Puff Pastry

Prosciutto Ham and Tillamook Cheddar Quiche

Beef Sates with Coconut Milk, Cinnamon and Turmeric

Wild Mushroom Vol En Vents

FIRST COURSE

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

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

Creamy Roasted Onion and Caraway Soup, Brie Crouton

Tomato Bisque with Basil Cream, Pesto Drizzle

SALAD COURSE

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

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

Mixed Field Greens with Blue Cheese, Candied Walnuts, Dried Cranberries, and Champagne Vinaigrette

Caesar Salad with Warm Polenta Crouton, Shaved Asiago Cheese

MAIN COURSE

Herb Roasted Chicken Breast and Roasted Petite Filet Mignon, Cafe de Paris Butter, Potato Artichoke Cake, Pinot Noir Sauce

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

Pan-Seared Beef Medallion with Honey Mustard Glazed Salmon, Fondant Potatoes, Grilled Asparagus, Lemon Butter and Pinot Noir Sauce

Included with meal, French Rolls with Butter and Beverage (coffee, decaffeinated coffee, tea)

*Duet entrée listed or choice of (2) Single entrées from the Classic or Elegance Package

CHILDREN'S BANQUET MENU

DESIGNED FOR CHILDREN AGES 3 – 10

FIRST COURSE

Fresh Fruit Cup

SECOND COURSE

Light Salad with Ranch

MAIN COURSE

(Please choose 1)

Hamburger with French Fries

Chicken Tenders with French Fries

Macaroni and Cheese

Mini Pizza – Pepperoni or Cheese (select 1)

The above meals include carrot stick and appropriate condiments.

AFTER THE WEDDING

BRUNCH AT THE INN

(Minimum 50 guests)

Assorted Freshly Baked Muffins, Danish and Breakfast Breads

Yogurt with Granola, Seasonal Berries and Sliced Fruit

Sliced Fresh Fruit and Seasonal Berries

Scottish Smoked Salmon Served with Assorted Sliced Bagels, Plain & Lemon Dill Cream Cheese
Diced Red Onions, Vine-Ripened Tomatoes, Cucumber, Hard Boiled Eggs and Capers

Cocktail Shrimp and Crab Claws with Cocktail Sauce and Louis Sauce

Charcuterie Display with Specialty Meats and Cheeses with Assorted Mustards

Organic Local Lettuces, Shaved Vegetables, Champagne Vinaigrette

- Omelet Station* -

Prepared to order, with your choice of: Black Forest Ham, Applewood Smoked Bacon,
Wild Mushrooms, Assorted Peppers, Baby Spinach, Hothouse Tomatoes, Tillamook Cheddar, Swiss Cheese

Eggs Benedict

Fluffy Scrambled Eggs

choice of one: Waffles -or- French Toast

Warm Maple Syrup & Berry Compote

Bacon and Sausage Links

Crispy Hash Browns

- From the Carver's Hand* -

*Prime Rib, Au Jus

*Roasted Free Range Chicken Breast with Caramelized Onions and Bordelaise Sauce

Penne Pasta with Mushroom, Tomatoes, Onions, Arugula, Squash and Zucchini

Seasonal Vegetables

Chef's Assorted Dessert Display

Assortment of Juices (Grapefruit, Tomato and Orange)

"Micro Blend" Gourmet Coffee and Decaffeinated Coffee, Select Teas

\$55.00 per person

*A \$150.00 per hour chef attendant fee will apply for items prepared or carved at the buffet

Champagne and Mimosas - \$8.50 additional per person

GENERAL INFORMATION

Guest Rooms

Complimentary bride and groom accommodations will be provided on the night of the wedding for events contracted at a food and beverage minimum of \$10,000.00 or greater, or if the ceremony is being held on property at the prevailing ceremony site rate.

We offer special discounted rates for your wedding guests, based upon availability. Please contact your Catering Manager, for room rates and availability.

Final Guarantee Number of Attendees & Entrée Selections

Our Private Event Venues each have their own rentals and food/beverage minimum spend based on guest capacity of venue.

The guaranteed number of attendees must be communicated to the Catering office by 11:00 AM three (3) business days prior to the event.

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.

The Rancho Bernardo Inn can accommodate a multiple entrée menu under the following stipulations:

- Limited to a choice of (2) two entrees
- 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.
- Guarantee of attendance with the entrée breakdown is required (4) business days prior to event.
- A form of entrée identification is required at the guest table, i.e. marked place card, colored ticket.

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).

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 based on 40% of your final guarantee

Payment Procedures

The Hotel requires an initial 25% deposit of the food and beverage minimum for your event. A second deposit of 50% will be due 90 days prior to your event. The resort requires a credit card on file with the signed contract. The remaining balance is due (3) three business days prior to your event, by 4:00 PM in the form of a cashiers check or credit card. The card on file will be charged by 4:00 PM, based on the final guarantee given at 11:00 AM, unless a cashier's check has been received.

Linens

The resort maintains an inventory of complimentary White, Black, Ivory, Burgundy and Sandlewood table linen with matching napkins. Our Catering Managers can assist with the rental of specialty linens, china silver or stemware for your event.

Tastings

One complimentary tasting is offered for wedding events with a contracted food and beverage minimum of \$5,000.00 or higher. Tasting menu includes selection of (4) Hors D'oeuvres, (2) first course, (2) salads and (2) entrée. Buffet Tasting menu includes selection of (4) Hors D'oeuvres, (2) Soups and (3) entrees.

Wedding Rehearsals

Rehearsal times may be scheduled Sunday through Friday prior to 6:00 pm for a one-hour duration. Rehearsal times may be booked thirty (30) days prior to event. Location and times are subject to space and availability.

Wedding Coordinators

To ensure a flawless event, a professional Wedding Coordinator is recommended to assist with rehearsal, ceremony, reception and, if you desire, wedding planning. Most coordinators have different packages from 'day of', 'month of' or 'full service'. Please review our preferred vendor list as a resource to assist in finding Wedding Coordinators and other vendors.

YOUR CATERING MANAGER WILL...

- Answer any questions, provide event venue suggestions and act as your primary Resort Contact throughout the planning process
- Act as a menu consultant for all food and beverage selections, to achieve value for your dollar, while meeting the required contracted minimums.
- Detail your Banquet Event Order outlining the event specifics and confirm any outside equipment rentals including patio heaters or market umbrellas
- Create an estimate of Charges outlining your financial commitments and deposit schedule to the Resort.
- Establish contact with a Reservation Manager for guestroom block (if applicable), who will monitor the status of reservations.
- Reserve the complementary Bride and Groom room upon receipt of the signed contract.
- Oversee the setup of the ceremony and reception venues.
- Ensure a seamless transition to the Banquet Captain on the day of your event.
- Review your banquet checks for accuracy prior to the completion of your final bill.

YOUR WEDDING COORDINATOR WILL...

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a time line for your entire wedding day, including the ceremony and reception.
- Work with you to organize and coordinate your ceremony rehearsal. Remind bridal party of all pertinent instructions on the wedding day.
- Confirm details with any contracted vendors several days prior to the wedding day.
- Be the liaison with your family, bridal party, vendors and Resort staff.
- Assist the Bride and bridal party with dressing, ensure delivery of corsages, bouquets and boutonnieres.
- Deliver and arrange ceremony programs, place cards, favors and any personal items.
- Coordinate timing of ceremony and reception, i.e. cueing music, grand entrance, cake cutting, first dance, etc.
- Collect and/or store any personal items you may have brought at the conclusion of the reception. Count and collect all wedding gifts and deliver to appropriate location.