



Wedding Banquet Menu

{ BANQUET POLICIES }

Guarantee

A final confirmation or “guarantee” of your anticipated number of guests is required by 12:00 Noon three business days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee for events under 500.

Service Charge

A 26% service charge and applicable state tax will be added to all food and beverage charges. Please keep in mind that the service charge is taxable by California State Law and subject to change.

Additional Labor Fees

Bartender per (75) guests per 4 hrs. charged at \$150.00 each

Banquet Minimums

A minimum of (25) persons is required for breakfast, lunch and break events and a minimum of (40) guests is required for dinner events. The hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements.

For any breakfast and lunch event that is under 25 guaranteed guests, there is a \$75.00 charge per meal period. For any dinner event that is under 40 guaranteed guests, there is a \$150.00 charge per meal period.

Special Services

The Ranch at Laguna Beach does require that all outside vendors be approved by The Ranch at Laguna Beach. Your Catering Manager and/or Conference Services Manager will assist you to execute all facets of your event and will be more than happy to secure special services such as entertainment, ice sculptures, florals, and specialty linens. Food and beverage prices and product availability are subject to change without notice.

{Reception Selections}



Butler-Passed Hors D'Oeuvres

Cold

(Minimum order of 25 pieces per selection)

Heirloom Tomato Bruschetta, Aged Parmesan, Balsamic Glaze, Garlic Crostini
Vegetable Summer Roll, Sweet Chili Sauce, Cilantro
Caprese Skewers, Heirloom Tomato, Mozzarella, Basil, Balsamic Glaze
Beet Tartar, Whipped Goat Cheese, Lemon Oil
Mediterranean Skewer, Feta, Sun Dried Tomato, Kalamata Olive, Artichoke Heart
Deviled Egg, Crispy Shallot, Caperberry, Smoked Paprika

La Quercia Prosciutto, Fig Jam, Garlic & Herb Boursin Cheese, Brioche
Smoked Salmon, Herbed Cream Cheese, Everything Bagel Spice, Whole Grain, and Chive
Old Bay Poached Shrimp Cocktail, Chili Cocktail Sauce, Lemon Oil
Curry Chicken Salad, Toasted Coconut, Cilantro, Belgian Endive
Shrimp Summer Roll, Ginger Soy, Toasted Sesame Seeds
Ahi Tuna Lollipop, Blackening Spice, Toasted Sesame Seeds, Ponzu

Lobster Rolls, Roasted Garlic Aioli, Brioche
Scallop Crudo, Agua Chile, Strawberry, Candied Orange
Fisherman's Catch Ceviche, Pico De Gallo, Corn Tortilla Chip
Tuna Poke Cones, Avocado Mousse, Sesame, Scallion



Butler-Passed Hors D'Oeuvres

Hot

(Minimum order of 25 pieces per selection)

Chicken Satay, Thai Peanut Sauce, Cilantro
Carnitas Slider, Salsa Verde, Pickle Red Onion, Queso Fresco, Brioche
Eggplant Parmagiano, Tomato Jam, Micro Basil
Three Cheese Arancini Bites, Sun Dried Tomato Aioli
Spanakopita, Feta, Dill, Lemon Oil
Vegetable Curry Samosa, Cilantro Yogurt Dip
Wild Mushroom Duxelle in Puffed Pastry, Black Truffle, Parmesan, Basil
Brie and Pear in a Phylo Purse

Grassfed Beef Sliders, White Cheddar, Red Wine Onions, Truffle Aioli, Brioche Bun
Brioche Grilled Cheese, Tomato Bisque Shooter
Short Rib Slider, Horseradish Crema, Crispy Shallots, Pretzel Bun
Spiced Hanger Steak Skewers, Chimichurri, Micro Cilantro
Bacon Wrapped and Stuffed Dates, Boursin Cheese, Balsamic Glaze
Fried Chicken Slider, Coleslaw, Sriracha Aioli
Lamb Meatball, Harissa Tomato Sauce, Feta, Basil

Filet Mignon Skewers, Soy, Sesame, and Scallions
Smoked Bacon Wrapped Scallop, Red Wine Demi
Lobster Arancini, Aged Parmesan, Roasted Garlic and Truffle Aioli
Coconut Shrimp Skewers, Sweet and Spicy Chili Sauce
Jumbo Lump Crab Cake, Old Bay and Lemon Aioli
Lobster Wonton, Miso Aioli, Sweet Soy, Scallion



Reception Buffet Stations

The Salad Bar

Wild Rocket Arugula, Spring Garden Mix, Chopped Little Gem, Baby Kale Lettuces
Shaved Purple Radish, Shaved Carrot, Shaved Fennel
Assorted Dried Fruits and Nuts, Mixed Berries, Baby Heirloom Tomatoes, Cucumbers
Crumbled Feta Cheese, Shredded Parmesan, Crumbled Goat Cheese, House Croutons
Buttermilk Ranch Dressing, Caesar Dressing, Citrus-Herb Vinaigrette

Bruschetta Station

Classic Bruschetta, Roma Tomatoes, Garlic, Onion, Micro Basil
Eggplant Caponata, Kalamata Olives, Capers, Red Bell Pepper, Micro Basil
Creamy Mushroom Duxelles, Herbs
House Made Crostinis, Artisanal Crackers, Parmesan

Cheese and Charcuterie Station

Selection Of Olives & Spreads
Selection Of Gourmet Cheeses and Fine Cured Meats
House Pickled Vegetables, Dried Fruits and Nuts, Seasonal Fresh Fruit
Artisanal Breads and Crackers

Wing Station

Buffalo-Honey Chicken Wings
Chipotle BBQ Chicken Wings
Buttermilk Brined Fried Chicken Wings
Assorted Dipping Sauces

Slider Station

Harvest Burger, Cabernet Bacon Jam, Aged Cheddar, Garlic Aioli, Brioche Bun
Carnitas, Salsa Verde, Queso Fresco, Cilantro, Brioche Bun

Reception Buffet Stations

Pasta Station

White Cheddar Mac & Cheese, Truffle Breadcrumbs, Herbs
Linguine Pomodoro, Confit Garlic, Baby Heirloom Tomatoes, Micro Basil, Parmesan
Penne, Rustic Marinara, Fresh Basil, Parmesan

Host "The Pasta Station" in Outdoor Space with One Culinary Attendant per 50 Guests for Made To Order Plates

Skewer Station

(Two of Each Type Prepared Per Person)

Old Bay & Garlic Sautéed Shrimp
Hanger Steak, Chimichurri
Chicken, Gremolata

Flatbread Station

Mozzarella, Extra Virgin Olive Oil, Basil, Tomato
Sopressata, Pepperoni, Rustic Tomato Sauce, Mozzarella, Parmesan
Wild Mushroom, Goat Cheese, Mozzarella, Garlic Confit, Fines Herbs
Arugula, Mozzarella, Prosciutto, Poached Pear, Parmesan

Poke Station

Fresh Tuna & Salmon Poke, Sesame Oil, Sesame Seeds
Sliced Cucumber, Shredded Carrot, Ginger, Smashed Avocado, Wasabi
Scallions, Seaweed Salad, Seasonal Diced Fruit
Sriracha Mayo, Oyster Sauce, Citrus Ponzu, Crispy Shallots
White Rice, Mixed Greens

Seafood Station

Served with Sweet Chili Cocktail Sauce, Horseradish, Lemon Wedges, Mignonette
Hamachi Crudo with Ponzu, Pickled Fresnos, Pears
Chilled Shrimp Cocktail
Lemon Marinated Crab Claws
Mini Lobster Rolls
Local Fish Ceviche with Seasonal Preparation and Corn Tortilla Chips
Minimum 150 pieces

Dessert and Coffee Station

(Select Six)

Cheesecake Flavors

New York
Triple Chocolate
Oreo Cookie
Crème Brûlée
Mixed Berries
Pumpkin

Tarts

Key Lime Meringue
Mixed Fruit
Citrus Lemon
Apple Brown Butter
Lemon Blueberry
Crème Brûlée

Miscellaneous

Cream Puffs
Vanilla Panna Cotta
Dark Chocolate Pot de Crème
Assorted French Macarons
Triple Chocolate Brownies
Tiramisu
Chocolate Eclair
Assorted Cookies
(Chocolate Chip, Oatmeal, Peanut Butter)
Assorted Mini Cake Pops
Mini Cannoli
Assorted Petit Four

Miniature Cupcakes

Double Chocolate
Red Velvet
Vanilla Bean
Cappucino

Freshly Ground Regular and Decaffeinated Coffees, Assorted Hot Teas

Prices are based on the reception stations being part of an hors d'oeuvre package. Single selections will be subject to additional surcharge.

** Above prices based on a maximum of two and a half hours.*



{ DINNER SUGGESTIONS }



Plated Dinner

Starters

(Please Select One for Three Course)

or

(Please Select Two for Four Course)

Carrot & Ginger Soup, Toasted Coconut, Cilantro
Tomato Bisque, Roasted Garlic Croutons, Aged Parmesan, Basil
Potato Leek Soup, Crispy Shallots, Chive Oil
Heirloom Tomato Gazpacho, Compressed Strawberries, Lemon Oil
Clam Chowder, Smoked Bacon, Corn Bread Croutons, Herbs **Additional +\$2 per guest*

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Garden Mixed Greens Salad, Pickled Red Onion, Heirloom Tomatoes, Cucumbers, Goat Cheese,
Sourdough Croutons, Lemon Vinaigrette
Wild Arugula Salad, Smoked Bacon, Baby Heirloom Tomato, Sourdough Croutons, Pickled Fresno Chilis,
Scallions, Buttermilk Ranch
Baby Kale Salad, Quinoa, Dried Cherries, Spiced Pine Nuts, Sweet Potato, Sweet Peppers, Feta, Lemon
Vinaigrette
Kale Caesar Salad, Black Tuscan Kale, Sourdough Croutons, Sun Dried Tomato, Aged Parmesan, Caesar
Dressing
Blistered Heirloom Tomato Salad, Mozzarella, Basil Pesto, Pickled Shallot, Balsamic Glaze, Smoked Salt
Butter Lettuce Wedge Salad, Applewood Smoked Bacon Bits, Baby Heirloom Tomato, Blue Cheese,
Buttermilk Ranch, Balsamic Glaze, and Chives
Cucumber and Tomato Salad, Mixed Greens, Kalamata Olives, Feta Cheese, Hummus, Pita Croutons,
Citrus Vinaigrette

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Garden Fresh Bruschetta, Roma Tomatoes, Garlic Confit, Basil, Aged Parmesan, Balsamic Glaze,
Griddled Baguette
Old Bay Poached Wild Shrimp Cocktail, Avocado Mousse, Chili Cocktail Sauce, Cucumber, and Scallion
Garden Herb and Lemon Grass Risotto, Seasonal Roasted Vegetables, Aged Parmesan, and Chive Oil
Beet Tartare, Lemon Whipped Goat Cheese, Toasted Pecans, Frisée, Balsamic Glaze
White Cheddar and Boursin Mac and Cheese, Truffle Breadcrumbs, Herbs
Tuna Tartare, Avocado Mash, Cucumber, Ginger Soy, Scallions, Wasabi Aioli, Toasted Sesame Seeds,
Wonton Crisps
Smoked Salmon Rilette, Pickled Shallots, Cured Egg Yolk, Capers, Chives, Baguette
Local Fisherman's Ceviche, Pico de Gallo, Lime, Spiced Tortilla Chips **Additional +\$2 per guest*

Plated Dinner Cont.

Entrées

(Please Select One)

Garlic Roasted Jidori Chicken, Spiced Lentils, Herb Roasted Jumbo Asparagus, Tomato Concasse
Espresso Crusted Prime Filet, Garlic Confit Whipped Potatoes, Honey Roasted Rainbow Carrots, Espresso
Red Wine Reduction

Pan Seared Ora King Salmon, Saffron Risotto, Slow Roasted Tomatoes, Haricot Verts, Basil Oil
Tomato Braised Short Ribs, Herb Roasted Jumbo Asparagus, Buttermilk and Chive Whipped Potatoes,
Red Wine Demi-Glace, Crispy Shallots

Pan Seared Local Sea Bass, Crispy Risotto Cake, Sautéed Rainbow Chard, Marcona Almond & Lemon
Brown Butter

Pan Seared Ora King Salmon, Forbidden Rice, Heirloom Carrots, Peas, Coconut Curry

Roasted Halibut, Garlic Confit Whipped Potatoes, Roasted Tomato and Fennel, Sauce Vierge
Spiced Rubbed Prime Flat Iron Steak, Garlic Roasted Haricot Verts, Sweet Corn Purée, Fresno Chili
Chimichurri

Herb Roasted Jidori Chicken, Honey Roasted Rainbow Carrots, Fingerling Potatoes, Arugula Pesto
Aged Parmesan Risotto, Wild Mushroom Ragout, Balsamic Glaze, Humboldt Fog Goat Cheese, Basil
Roasted Cauliflower Steak, Cauliflower Purée, Arugula Pesto, Slow Roasted Tomatoes, Lemon Oil
Grilled Vegetable Napoleon, Bell Pepper, Squash, Zucchini, Portobello Mushroom, Smoked Romesco
Sauce, Chive Oil

Zatar Spiced Lamb Loin, Pea Risotto, Roasted Carrots, Mint Pesto

Duo Entrées

Spiced Rubbed Prime NY Steak, Wild Mushroom Peppercorn Sauce & Pan Seared Sea Bass, Sauce
Vierge, Buttermilk and Chive Whipped Potatoes, Honey-Spiced Heirloom Baby Carrots

Preserved Lemon and Garlic Roasted Jidori Chicken, Basil-Arugula Pesto & Pan Seared Ora King
Salmon, Caper Beurre Blanc, Aged Parmesan and Herb Risotto, Roasted Haricot Verts

Espresso Rubbed Prime Filet, Red Wine Demi & Jumbo Wild Prawns, Sauce Bernaise, Roasted Garlic and
Rosemary Whipped Potatoes, Herb Roasted Jumbo Asparagus

Plated Dinner Cont.

Over the Top Selections

(\$15.00 Additional Per Person)

Snake River Farms American Wagyu Ribeye, Wild Mushroom and Truffle Risotto, Oven Roasted Broccolini, Red Wine Demi and Bone Marrow Butter

Pistachio Crusted New Zealand Rack of Lamb, Kaffir Lime and Carrot Purée, Green Bean-Potato Hash, Whole Grain Mustard Jus

Butter Poached Maine Lobster Tail, Saffron and Asparagus Risotto, Confit Tomatoes, Beurre Fondue Pan Roasted Mary's Duck Breast, Parsnip Purée, Smoked Bacon and Honey Glazed Heirloom Carrots, Blackberry-Pinot Noir Gastrique

Desserts

(Please Select One)

Mango-Coconut and Passionfruit Mousse, Raspberry Glaze, Micro Mint

Strawberry Butter Cake, Honey Scented Chantilly Cream, Strawberry Jam, Mint

Chocolate Pot De Crème, Cocoa Nibs, Sea Salt, Espresso Whipped Cream
NY Cheesecake, Luxardo Cherries, Graham Cracker

Cinnamon Apple Tart, Vanilla Bean Whipped Cream, Salted Caramel, Brown Sugar Streusel
Seasonal Fruit Tart, Vanilla Crème, Raspberry Coulis

Flourless Chocolate Cake, Salted Caramel, Vanilla Chantilly Cream

Lemon Meringue Tart, Raspberry Coulis, Candied Orange

White Chocolate Café Latte, Espresso Whipped Cream, Shaved Dark Chocolate, Mint
Four Layered Carrot Cake, Candied Ginger, Toasted Walnuts, Salted Caramel

Hosted Bar Selections

Beverage Selections

Bartender per (75) guests per 2 hrs. charged at \$150.00 each

Liquor

Standard

Platinum 7X Vodka
Spring 44 Gin
Prarie Organic Gin
Johnny Walker Red Scotch
Bacardi Silver
Jim Bean Black Bourbon
El Jimador Silver Tequila

Premium

Ketel One Vodka
Bombay Sapphire Gin
Johnny Walker Black Scotch
Patron Silver Tequila
Meyer's Rum
Maker's Mark Bourbon Whiskey

Charged on Consumption by the Drink