



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 23% 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

There will be a bartender fee per four-hour event.

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 charge per meal period. For any dinner event that is under 40 guaranteed guests, there is a charge per meal period.

Parking

Valet and Self-parking is available for overnight guests.

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}



Stationed Hors D'Oeuvres

**Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

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

Stationed Hors D'Oeuvres

**Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

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 Phyllo 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 & 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

**Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

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

**Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

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

**Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

(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

{ Dinner Selections }



Plated Dinner

*Plated Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, and Assorted Hot Teas*

Three Course

Four Course

Start your Meal with a selection from our Hors D'Oeuvres Menu



Plated Dinner

Starters

Choose One Starter for Three Course

or

Choose Two Starters for Four Course

Soups

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 per guest*

Salads

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 & Tomato Salad, Mixed Greens, Kalamata Olives, Feta Cheese, Hummus, Pita Croutons, Citrus
Vinaigrette

Appetizers

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 & Lemon Grass Risotto, Seasonal Roasted Vegetables, Aged Parmesan, and Chive Oil
Beet Tartare, Lemon Whipped Goat Cheese, Toasted Pecans, Frisée, Balsamic Glaze
White Cheddar & Boursin Mac and Cheese, Truffle Breadcrumbs, Herbs
Tuna Tartare, Avocado Mash, Cucumber, Ginger Soy, Scallion, Wasbi Aioli and Toasted Sesame Seed,
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*
Tuna Tartare, Avocado Mash, Cucumber, Ginger Soy, Scallion, Wasbi Aioli and Toasted Sesame Seed,
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 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 & Fennel, Sauce Vierge
Spiced Rubbed Prime Flat Iron Steak, Garlic Roasted Haricots Vert, 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

Snake River Farms American Wagyu Ribeye, Wild Mushroom and Truffle Risotto, Oven Roasted Brocollini, 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

**Station Attendants Required. Number of Station Attendants needed will depend on actual selections & guest count. Please see your CS Manager for more details.*

Harvest BBQ Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Watermelon & Cucumber Salad, Mint, Feta Cheese
Fingerling Potato Salad, Caramelized Onion, Crème Fraiche, Grain Mustard and Chive
Gem Lettuces, Buttermilk Cheddar Dressing, Cherry Tomatoes, Applewood Smoked Bacon, Chive

Sides

Sweet Corn on the Cob, Garlic Chili Lime Butter
Grilled Pineapple & Mango Salad
Garlic Roasted Carrots and Grilled Asparagus
Green Chile Mac & Cheese, Pork Cracklings, Micro Cilantro

Entrées

Roasted Chicken, Chipotle-Maple BBQ
Smoked Santa Maria Grilled Tri Tip, Chimichurri
Honey-Dijon Glazed Salmon

Desserts

Mini Apple Tart, Key Lime Meringue Tart, Mini Cheesecake

Harvest Garden Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Shrimp Corn & Charred Poblano Bisque
Garden Salad Mixed Greens, Pickled Red Onion, Pecans, Feta Cheese, Lemon Vinaigrette
Salade BLT, Bacon Lardons, St. André Brie, Large Heirloom Tomatoes, Arugula, Aged Balsamic and Basil Oil

Sides

3 Ans Fromage: Aged White Cheddar, St. André Brie, Parmesan, Crispy Prosciutto, Chives, Garlic Panko
Roasted Brussels Sprouts, Crispy Prosciutto, Candied Pecans, Maple Dijon Vinaigrette
Grilled Seasonal Vegetable Medley

Entrées

Grilled NY Strip, Sautéed Rainbow Chard, Bordelaise
Crispy Salmon, Sautéed Spinach, Sun Dried Tomato Beurre Blanc
Garlic Confit Airline Chicken, Pan-Seared Wild Mushrooms, White Wine Chicken Jus

Desserts

Assorted Mini Cheesecakes, Mini Apple Pie and Cake Pops

**Station Attendants Required. Number of Station Attendants needed will depend on actual selections
& guest count. Please see your CS Manager for more details.*

Land and Sea Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Potato Leek Soup
Salade Verte, Pickled Red Onion, Mixed Greens, Endive, Lemon Oil, Chicory Flowers
Baby Heirloom Tomato & Avocado Salad, Corn, Cucumber, Jalapeno, Cilantro, Feta Cheese

Sides

Roasted Garlic Mashed Potatoes, Butter, Chives
Seasonal Fruit Salad
Roasted Provençal Vegetables, Tomatoes, Eggplant, Squash, Leeks

Entrées

Chicken Coq Au Vin, Bacon Lardons, Mushrooms, Red Wine Demi-Glace
Fine Herb Crusted Flat Iron, Rainbow Swiss Chard, Espresso Balsamic Butter, Crispy Shallots
Seared Sea Bass, Sautéed Mushrooms and Spinach, White Wine, Carmelized Onion, Marcona Almond Noisette

Desserts

Mini Chocolate Eclairs, Mini Crème Brûlée, Chocolate Ganache

Coastal Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Minestrone Soup, Parmesan, Orecchiette, Extra Virgin Olive Oil
Italian Baby Gem, Pepperoncino, Kalamata Olives, Heirloom Tomato, Parmesan, Oregano Vinaigrette
Sun Blistered Heirloom Tomato Salad, Mozzarella, Micro Basil, Basil Pesto, Balsamic Glaze

Sides

Creamy Parmesan Polenta, Caramelized Shallots, Rosemary, Toasted Pine Nuts
Roasted Haricot Vert, Crispy Prosciutto, Baby Heirloom Tomato, Garlic Breadcrumbs, Asiago Cheese
Seasonal Vegetable Medley

Entrées

Chicken Marsala, Organic Wild Mushrooms, Parmesan, Parsley Chiffonade
Sea Bass Puttanesca, Capers, Olives, Rustic Tomato Sauce
Hanger Steak, Rosemary-Balsamic Butter Sauce, Confit Marble Potatoes, Carmelized Onions

Desserts

Mini Cannoli, Mini Tiramisu, Mini Chocolate Fantasy Cake

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& guest count. Please see your CS Manager for more details.*

Laguna Beach Buffet Dinner

*Buffet Dinners are accompanied by Fresh Breads and Butter,
Freshly Ground Regular and Decaffeinated Coffee, Assorted Hot Teas*

Starters

Lobster Bisque

Baby Gem Lettuce, Parmesan Lattice, Baby Heirloom Tomato, Garlic Butter Crostini
Butter Lettuce Wedges, Hard Boiled Egg, Kalamata Olive, Pickled Watermelon Radish, Baby Heirloom
Tomatoes, Shoestring Potatoes, Market Fresh Ahi Tuna, Lemon-Herb Vinaigrette

Sides

Grilled Asparagus, Parmesan Crispy Prosciutto, Sherry Vinaigrette
Coastal Succotash, Corn, Tomatoes, Bell Pepper, Dill, Feta, Garlic
Creamy Lemon & Herb Polenta

Entrées

Roasted New York Strip, Pearl Onion, Wild Mushroom, Red Wine Demi-Glace
Pan Seared Halibut, Roasted New Potatoes, Tarragon Beurre Blanc
Garlic Confit Airline Chicken, Sauteed Spinach, Gremolata

Desserts

Chocolate Pot De Crème, Mini Key Lime Tarts, Mini Apple Brown Butter Tarts



Host Bar Selections

Beverage Selections

Liquor

Standard

Blue Ice Vodka
Spring 44 Gin
Prarie Organic Gin
Johnny Walker Red Scotch
Bacardi Silver
Jim Bean Black Bourbon
Millagro 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

Bottled Still and Sparkling Water
Bottled Soft Drinks
Standard Liquor
Premium Liquor
Domestic Beer
Imported Beer
Craft Beer
Standard Martinis
Premium Martinis
Standard Wines
Premium Wines