



At Calamigos Ranch, we provide premium services for tailored corporate gatherings. With carefully curated intimate venues, our culinary team, led by our onsite Chef, crafts sophisticated dishes from seasonal ingredients. Customized experiences include team-building exercises, workshops, and motivational presentations to engage attendees. Our experienced event professionals ensure precision and expertise in every detail, guaranteeing seamless and impactful events that leave a lasting impression.

Site Rental Fees*	Other Information
The Vineyards \$2,500	Guest Count Up to 50
The Birchwood Room \$3,000	F&B Minimum (Up to 25 Guests) \$2,000
The Barn \$4,000	F&B Minimum (More than 25 Guests) \$5,000

\*Available Sundays - Fridays. Select Saturdays available for an additional \$2,500 and subject to availability.

Our Bespoke Corporate Event Packages Encompass

- Exclusive site rental in one of our charming, intimate venues for 8 hours, from 8 AM to 4 PM.
  - Versatile conference setup options with provision of tables, chairs, and linens.
  - Optional upgrades such as A/V equipment, heaters, extended event hours, and more.
  - Convenient parking within walking distance of your venue.
- Continuous supply of snacks including granola bars, root vegetable chips, and various other available options.
  - All-day refreshments featuring regular and decaf coffees, an assortment of loose leaf hot teas, iced tea, water, and a variety of sodas
  - 60" round tables provided for mealtime, along with chairs, lines, glassware, and flatware.
  - On-site staff available via a quick phone call. Dedicated Conference Directors available for an additional fee.

Optional add-ons via our preferred 3rd party vendors

- Team-Building
  - Wellness
  - Philanthropic
- Wine Tasting
  - Horseback Riding
  - Surfing

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## RISE & DINE: GOURMENT MORNING OFFERINGS

### CALAMIGOS CONTINENTAL

\$35 Per Person

#### INCLUDED

Farmers Market Fruit and Berries V/GF/DF

Bakers Basket VEG

Assortment of Breakfast Pastries and Bagels with Whipped Butter, Cream Cheese, and Seasonal Jams



### BRUNCH BUFFET

\$70 Per Person

#### CHOOSE ONE (ADDITIONAL OPTIONS +\$8)

Brussel Sprout-Apple Salad V/GF/DF

Maple-Thyme Vinaigrette

Arugula Salad V/GF/DF

Tomato Vinaigrette

Farmers Market Seasonal Fruit V/GF/DF

#### CHOOSE ONE (ADDITIONAL OPTIONS +\$10)

Zucchini and Ciabatta Frittata VEG

Bacon and Hash Brown & Scrambled Eggs Quesadilla GF

Salsa Matcha

Yogurt Crème Brûlée VEG

Fresh Fruit and Granola

BBQ Tempeh Scramble V/GF/DF

Seasonal Vegetables, Shitake Mushrooms, Spinach

Classic Breakfast Burrito DF

Scrambled Eggs, Smoked Applewood Bacon, Hash Browns, Salsa Roja

#### CHOOSE ONE (ADDITIONAL OPTIONS +\$8)

Rosemary Home Fries GF

Pancetta, Parmesan, and Parsley

Cast Iron Home Fries VEG/GF

Roasted Green Chiles and Creamy Garlic Dressing

Everything Hash Browns V/GF/DF

Seasonal Vegetables, Shitake Mushrooms, Spinach

#### INCLUDED

Assorted Breakfast Pastries and Bagels

Whipped Butter, Seasonal Jams, Cream Cheese

Fresh Orange & Grapefruit Juices

#### MORNING EXTRAS

Cold-Pressed Orange Juice +\$3 per bottle

Cold-Pressed Variety of Green and Red Juices +\$7.50 per bottle

Vegan Butter and Cream Cheese +\$4 per person

Keto or Gluten-Free Breakfast Pastries +\$4 per person

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## AFTERNOON EATS: SMALL BITES FOR YOUR BREAK

### STATIONARY PLATTERS

#### Local California Cheese Display

VEG .....\$23 Per Person

Serves Up To 85

Assorted Cheeses from Cypress Grove, Beehive Cheese, Rogue Creamery, Fresh Fruits, Nuts, Dried Fruits, Pickled Vegetables served with Artisan Breads and Crackers

#### Salsa Bar V/GF/DF .....\$20 Per Person

Serves 85-95

Guacamole Salad, Salsa Roja, Salsa Verde, Pineapple Pico de Gallo, Tres Banderas Salsa, Street-Style Fruit Salad, and Grilled Corn Pico served with Non-GMO Organic Corn Tortilla Chips

#### European Cheese Display

VEG .....\$26 Per Person

Serves Up To 85

Selections from France, Italy and Spain, Roasted Marcona Almonds, House-Made Pickled Vegetables, Maple Onion Confit, Honeycomb, Marinated Olives, Sweet and Spicy Stuffed Peppers served with Fruit & Nut Bread and Artisan Crackers

#### Organic Farmers Market Fruit Display

V/GF/DF .....\$18 Per Person

Assortment of Seasonal Fruits

#### Charcuterie Display .....\$26 Per Person

Serves Up To 85

Assorted Cured Meats from Italy and France, Marinated Olives, Cornichons, Pickled Baby Vegetables, Caper Berries, Whole Grain and Dijon Mustard, Stuffed Parmigiano Reggiano Peppers, Sundried Tomatoes, Maple Onion Confit served with Artisan Breads and Crackers

#### Mediterranean Bazaar VEG...\$27 Per Person

Serves Up To 95

Butternut Squash Tahini Spread, Tuscan White Bean Spread, Spicy Carrot Salad, Fresh Vegetable Salad with Spiced Chickpeas, Black Chickpea Hummus, Cauliflower Tahini Salad, Zucchini & Tomato Salad served with Grilled Naan Bread & Artisan Crackers



### PASSED HORS D'OEUVRES

By The Piece; 50 Piece Minimum Per Item

#### VEGETARIAN

Potato Croquette VEG .....\$6

Chives Crema and Hooks Cheddar

Mushroom Flatbread VEG .....\$6

Wild Foraged Mushrooms, Stracciatella, Green Oil

Beet Hummus V/DF.....\$6

Aleppo Pepper Chickpeas, Vegan Feta, Flatbread

Crispy Rice "Spicy Tuna Tartar" V/GF/DF...\$7

Furikake Sriracha Vegan Aioli

#### CHICKEN & BEEF

Grass-Fed Beef Sliders .....\$6

Fontina Cheese, Chili Relish, Garlic Aioli, Pretzel Bun

Taiwanese Popcorn Chicken DF.....\$7.50

Fried Basil (Contains Soy)

Korean Fried Chicken DF.....\$8

Gochujang Glaze, Kimchi Scallion Salsa

Chicken Tandoori Skewer GF.....\$7.50

Raita Yogurt, Mint, Cilantro

#### SEAFOOD

Crab Bake on Crispy Rice DF .....\$8.50

Tobiko and Scallions  
(Contain Soy & Sesame)

Shrimp Shumai Eggrolls DF .....\$7

Chili Crisp (Contains Sesame)

Ahi Tuna Poke in a Cone DF .....\$9

Tobiko, Sriracha Aioli, White Soy Dressing

Plancha Shrimp Skewer GF/DF .....\$7

Green Garlic Salsa Verde, Pickled Shallots

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## SAVOR & SOCIALIZE: LUNCH & DINNER SELECTIONS

### BUFFET

\$95 Per Person

Choose 1 Salad, 2 Sides, 1 Protein

Additional Salad \$10, Additional Side \$10,

Additional Protein \$15

#### SALAD

##### Brussel Sprouts VEG/GF

*Pecorino Romano, Toasted Almonds, Lemon*

##### Mediterranean Panzanella Salad

*Anchovies and Capers*

##### Roasted Rainbow Cauliflower V/GF/DF

*Pomegranates and Pistachio*

##### Rice Noodle Salad V/GF/DF

*Cucumber, Apples, Herbs, Poppy Seeds, Apple Cider Vinaigrette*

##### Classic Italian Arugula Salad VEG/GF

*Lemon, Olive Oil, Heirloom Cherry Tomatoes, Pecorino Cheese*

#### STARCHES

##### Confit Garlic Roasted Potatoes V/GF/DF

*Thyme and Rosemary*

##### Honeyed Sweet Potato Stew VEG/GF

*Chickpea and Spinach*

##### Chaat Masala Potatoes V/GF/DF

*Cilantro and Lime*

##### Spicy Roast Potatoes V/DF

*Tahini and Soy*

##### Orecchiette Pasta V/GF/DF

*Tempeh Ragout (Great Main Dish for Vegan menu)*

#### VEGGIES

##### Stir Fried Cabbage V/GF/DF

*Garlic and Chile*

##### Roasted Brussel Sprouts VEG/GF

*Browned Butter and Black Garlic*

##### Roasted Baby Carrots V/GF/DF

*Harrisa*

##### Caramelized Butternut Squash VEG/GF

*Corn Salsa, Feta, and Pumpkin Seeds (Great Main dish for Vegetarian Menu)*

##### Grilled Broccolini V/GF/DF

*Chile, Garlic, and Lemon*

#### PROTEIN (ALL STEAKS COOKED MEDIUM RARE)

##### Harissa Beef Sirloin GF

*Roasted Pepper and Lemon Sauce*

##### Pan Roasted Chicken Breast GF/DF

*Miso, Ginger, and Lime (Contains Soy)*

##### Pan Fried Salmon GF/DF

*Saffron Preserved Lemon and Olive Relish*

##### Roasted Chicken GF/DF

*Sumac, Za'atar Spice and Lemon*

##### London Steak GF/DF

*Red Chamoula*

### TACO BUFFET

\$75 Per Person

Unlimited For 1 Hour

#### CHOICE OF 2 PROTEINS, VEGGIES INCLUDED\*

##### Braised Brisket GF/DF

##### Carnitas GF/DF

##### Grilled Adobo Chicken GF/DF

##### Sweet Potatoes V/GF/DF (\*Included)

##### Shrimp GF/DF (\$4 Per Person)

##### Grilled White Fish GF/DF (\$6 Per Person)

#### INCLUDED

#### ACCOUTREMENTS

##### Chile de Árbol Salsa V/GF/DF

##### Pico de Gallo V/GF/DF

##### Raw Tomato & Avocado Salsa V/GF/DF

##### Shredded Lettuce V/GF/DF

##### Cilantro V/GF/DF

##### Limes V/GF/DF

##### Corn Nuts V/GF/DF

##### Cotija Cheese VEG/GF

##### Shredded Cheddar Cheese VEG

##### Onions V/GF/DF

##### Tortilla Chips V/GF/DF

#### CHOICE OF 1 SALAD

##### Mexican Caesar Salad

*Romaine, Cilantro Caesar Dressing, Pepitas, Garlic Croutons, Cotija Cheese*

##### Market Greens

*Heirloom Cherry Tomatoes, Shaved Carrots, Pineapple Lime Vinaigrette*

#### CHOOSE 2 SIDES

##### Spanish Rice

##### Cilantro Rice

##### Refried Pinto Beans

##### Refried Black Beans

### SALAD BAR

\$75 Per Person

#### CHOICE OF 1 PROTEIN

##### Grilled Marinated Chicken

#### Steak

#### INCLUDES

##### Base

*Romaine Lettuce, Baby Mixed Greens, Quinoa, Brown Rice*

##### Toppings

*Braised Beans, Cherry Tomatoes, Mushrooms, Grilled Tofu, Roasted Seasonal Squash, Crispy Applewood Bacon, Grilled Baby Corn, Marinated Roasted Red Peppers, Chickpeas, Cucumbers, Shredded Cheddar Cheese, Herbed Goat Cheese, Dried Cranberry, Toasted Sunflower Seeds, Toasted Pumpkin Seeds, House Garlic Croutons, Crispy Onions*

##### Dressings

*Caesar, House Ranch, Lemon Vinaigrette, Oil & Vinegar*



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## INDULGE: OUR DECADENT DESSERTS

### MINI COOKIES

\$2 Per Cookie, 50 Piece Minimum,  
Includes All Flavors, VEG

*Chocolate Chip, Superseed, Brown Butter Sable, Citrus, Wedding Cookie, Matcha, Strawberry White Chocolate, Malted Chocolate, Dolce De Leche, Caramel Chocolate Chip, S'more Cookie*

### MINI PASTRIES

\$6.50 Each, 50 Piece Minimum, Mix & Match 25 Piece Minimum Per Flavor

#### **Cara**

*Chocolate mousse, salted caramel insert, caramel sponge, covered with milk chocolate and roasted almonds*

#### **Cheesecake Fraise**

*Lemon and vanilla cream cheese mousse with strawberry insert and sable cookie*

#### **Vegas**

*Bailey's mousse, Bailey's macaron*

#### **Sophi**

*Light chocolate mousse, vanilla creme brulee insert, hazelnut crunchy layer, pieces of cherry soaked in liqueur*

#### **Chocolate Passion Fruit Tart**

### COOKIE "CHARCUTERIE"

\$250, Serves Up To 50 Guests, VEG

*A unique take on a traditional charcuterie board with an assortment of cookies, chocolates, candies and sauces served beautifully on a platter to share*

#### **Exotic**

*Pistachio sponge, mango, banana, and passion fruit insert with Caribbean cocktail pineapple, coconut, lemon, and passion fruit mousse*

#### **Valentino**

*Dark chocolate mousse, raspberry insert, coconut sponge*

#### **Tiramisu**

*Lady finger sponge soaked in coffee and rum syrup and mascarpone mousse*

#### **Pistache Fraise**

*Pistachio mousse, strawberry insert, and pistachio sponge cake*



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IMBIBE IN SUCCESS: CHEERS TO FINISHING STRONG!

## BASIC BAR

\$30 Per Person, 2 Hours Unlimited

*Includes Calamigos Cabernet, Calamigos Chardonnay, Bianchi Sparkling, Budweiser, Bud Light, Heineken, Goose IPA, Estrella.*

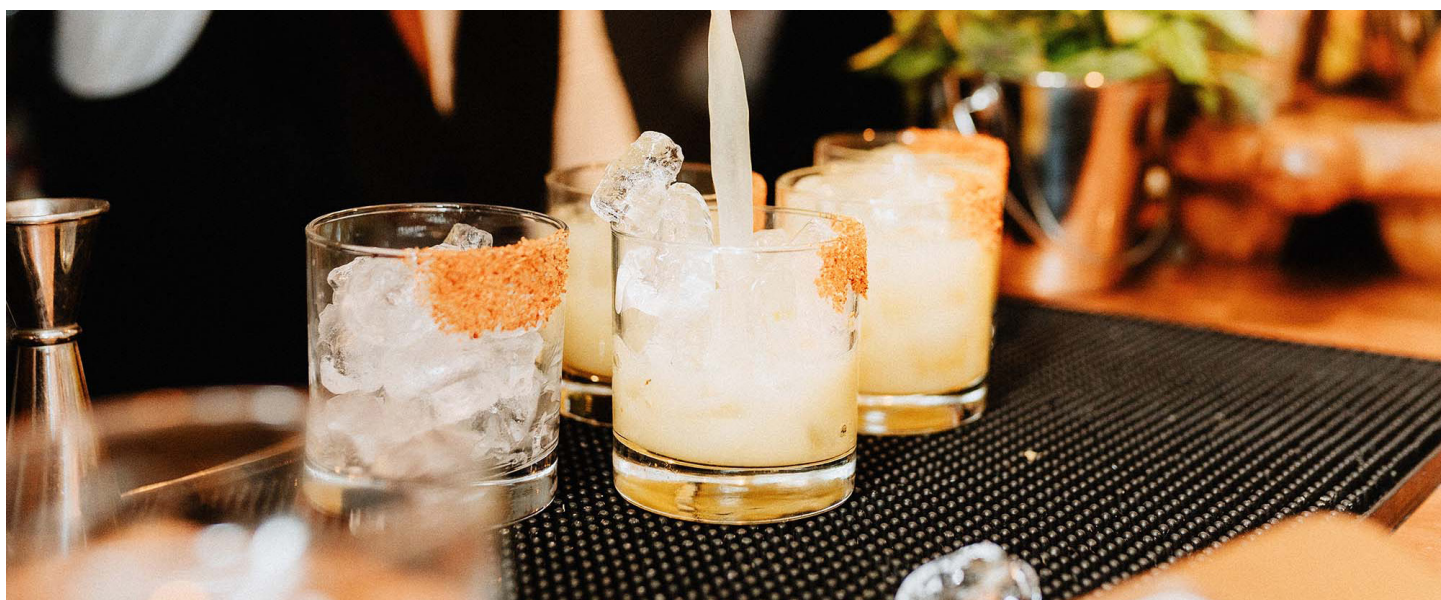
## BASIC BAR & PREMIUM LIQUOR

\$50 Per Person, 2 Hours Unlimited

*Includes the above plus an extensive range of high-quality spirits, and a variety of juices, mixers, and garnishes.*

## BAR SET-UP & BARTENDER FEE

\$1025



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