

Heritage Farm

20 guest count minimum

65 maximum guest count (seated family style event)

80 maximum guest count (standing mixer style event)

Pricing

Venue Fee

Tuesday-Thursday **3,000.00**

Friday-Saturday **4,000.00**

Luncheon **1,000.00**

Wedding Coordination Services: **500.00**

Family Style **100.00** per guest

Mixer Event **120.00** per guest

Luncheon **75.00** per guest

Open Beer & Wine Bar **60.00** per guest

Vendor Meal **30.00**

Children's Meal **30.00**

Venue Includes

Indoor heating and cooling

Outdoor fire pit

Heaters

Bathrooms

Table runners

Candle light tablescape

Seasonal floral arrangements

Personalized printed menus

Handwritten name cards

Chef on-site

Wood-fire Santa Maria grill

Kitchen & service staff

Sonos speaker use

Plates

Silverware

Glassware

Linens

WiFi

Menus

Family Style Menu (Example)

(65 guests maximum)

Little gem salad

Bread & cultured butter

Mary's free-range roasted chicken

Wild striped sea bass

Grilled seasonal vegetable

Polenta & mushroom

Chocolate cake

Family Style Menu (Options)

Salads (Choose 1 of the following)

Shaved carrot, leafy greens, date vinaigrette

Green bean salad, parmesan, arugula, creamy dill, endive

Little gem lettuce, seasonal vegetables, farm herbs, buttermilk dill

Roasted beets, house made yogurt, seasonal berries, farm herbs

Grilled cabbage, caesar, parmesan

Hey Brother Baker bread & cultured butter

Veg (Choose 1 of the following)

Grilled broccolini, broccoli purée, sesame crumble

Flatbread with: yogurt with black garlic, smoked beet hummus, squash spread

Roasted carrots, cultured cream, date dressing

Yogurt-marinated cauliflower, farro, hazelnut, golden raisin, capers

Delta asparagus, sauce gribiche

Starch (Choose 1 of the following)

Three corn polenta, parmesan, mushrooms, farm herbs

Beluga lentils, slow roasted sofrito, California EVOO

Rancho gordo beans, crème fraîche, chives

Weiser Farms pommes purée

Sunflower seed risotto, roasted gold bar squash, pecorino romano

Mains (Choose 2 of the following)
(Serving is 3.5 oz of each protein per guest)
Diver Scallops, cauliflower, capers, raisin
Braised octopus, potato, celery, espelette
Local cod, english pea, roasted turnip, radish
Wild striped sea bass, romesco, roasted tomatoes and onions
24-hour braised short rib, black garlic pomme puree
All natural prime ribeye, artichoke, mushrooms, sunchoke purée
Mary's free-range chicken, braised greens, roasted seasonal vegetable

(vegetarian options available - cabbage, cauliflower, squash)

Dessert (Choose 1 of the following)
Chocolate cake, crèmeux, seasonal fruit
House made ice cream (seasonal fruit or chocolate), seasonal fruit
Pavlova, pastry cream, seasonal fruit

* If the host chooses to bring a wedding cake to be served in addition to
dessert there will be a **5.00** per guest cake cutting fee.
Cake fee waived in lieu of dessert.
Host may bring a ceremonial cake intended solely for photographs at no
additional cost.

Mixer Event Stations (Example)

(80 guests maximum)
Raw bar
Skewers from the grill
Grazing table
Dessert table

Mixer Style Menu (Options)

Raw Bar (Choose up to 4 of the following)
Crudo
Ceviche
Pickled mussels
Smoked cod
Catalonian shrimp
Octopus carpaccio

Skewers (Choose 3 of the following)

Grilled chicken thigh, romesco

All natural prime ribeye, cipollinis, cherry tomatoes, horseradish creme fraiche

Octopus, chorizo and potato relish

Yogurt marinated lamb rump, cucumber apple tzatziki

Grilled shrimp with housemade chili crisp

Seasonal farm vegetables with buttermilk dill

Dessert (Choose 1 of the following)

Chocolate cake, crèmeux, feuilletine

Vanilla pastry cream, seasonal fruit

Lemon olive oil bar and powdered sugar

Luncheon Example Menu (10 am-1pm only)

Market lettuce, seasonal vegetable

Mary's free range chicken, pearly couscous

Pavlova, blueberry

Open Bar Menu (Example)

Boomtown - Lager

Radiant - IPA

Lone Madrone - Rosé

Little x Little - Chenin Blanc (White)

BrickBarn - Sparkling

Thacher - GSM (Red)

Market Strawberry Soda

Sparkling Water

Coffee

Hot Tea

Enhancements

Grazing Table

(Family style only) **15.00** per guest

Charcuterie, jamón, duck, speck, smoked salmon, pickles, mustard, olives

Three cheeses, nuts, honeycomb, dried fruit, crostini

Roasted vegetables & raw vegetables, marinated tomato, marinated beets
Grilled green onion, roasted carrot
Buttermilk dill, romesco, onion dip

Champagne Tower 250.00

Includes four bottles of J Vineyards sparkling cuvee
Fills about 36 glasses

Oyster Station 500.00

West coast oysters on the half shell, mignonette

Bouquet and Boutonniere 85.00

Seasonal florals