



2024 Package Overview



The 4.5 acre Camarillo Ranch features three beautifully manicured gardens with historic charm, the rustic 1905 red barn, endless photo opportunities in the 1892 Queen Anne-style Victorian Mansion, a renovated bridal suite and much more! We offer an All-Inclusive Package that provides rentals, your choice of four beautifully manicured event spaces and customizable catering menus. Our Event Team pre-approves all vendors, making your planning process incredibly easy. Our package also includes a dedicated event manager that will work alongside your event coordinator to help guide you through package details and venue policies, along with professional catering staff and on-site representatives to ensure your event goes smoothly.

WEDDING | SOCIAL | CORPORATE



MONDAY - THURSDAY

\$2,300

50 Guest Minimum

FRIDAY

\$5,450

75 Guest Minimum

SATURDAY

\$5,450

125 Guest Minimum

*Saturday fee \$8 per person

SUNDAY

\$5,450

75 Guest Minimum

** Plus \$850 Site Rep/Security Fee



INCLUDED RENTALS



Vineyard Cross
Back Chairs

White Wood
Folding Chairs

Linens

Round Dining
Tables

Rustic
Dance Floor



2024 Package Overview

EXCLUSIVE IN-HOUSE CATERER:
COMMAND PERFORMANCE



The Camarillo Ranch is pleased to announce Command Performance as our exclusive caterer! Since 1986, Command Performance has provided exceptional catering and party planning to venues, private locations, businesses and organizations throughout Ventura, Los Angeles and Santa Barbara counties. They are the exclusive caterer to many exceptional wedding and event sites throughout Ventura County.

CATERING STAFF



Our expertly-trained staff will bus, serve toast, cut and serve cake and provide all breakdown and clean up.

Client is responsible for clean up and removal of all items brought in for decorations.

TERMS



Minimum for Saturday...125 Guests

Minimum for Sunday...75 Guests

Minimum for Friday...75 guests

Holiday rates may apply. Packages can be arranged for smaller groups.

Wedding cake is to be brought in by client.

All catering packages are quoted for 5.5 hours of service.

20% administrative | service charge and current sales tax will apply to all packages.

All prices and provisions subject to change prior to contracting.

This package includes Partial Bar. Alcohol is not included.

Please call Manuel Escobedo
at our catering office at 805-523-3232
manuel@cpcatering.com

CONTACT



201 Camarillo Ranch Road

805-389-8182

Camarillo, CA 93012

events@camarilloranch.org

COMMAND PERFORMANCE
CATERING GROUP





Menu: Ave

Buffet Service in the Barn

\$97.95
PER PERSON

PRE-CEREMONY BEVERAGE SERVICE

fresh basil lemonade, iced tea and water upon guest arrival

SAMPLE FOUR TRAY PASSED HORS D'OEUVRES

FARMER'S FLAT BREAD

roasted garlic | pearl mozzarella | artichoke | baby tomatoes

ITALIAN CHICKEN SAUSAGE STUFFED MUSHROOMS

fennel | sage | mozzarella

PETITE BEEF WELLINGTON

puff pastry | beef tenderloin | mushroom duxelles | gorgonzola horseradish

AHI TARTARE TACO

shaved cucumber | spicy citrus aioli | black sesame |
carrot | micro cilantro | wonton shell

SAMPLE BUFFET MENU

GRILLED TRI TIP

house spice rub | chimichurri | brandy onion marmalade

CALIFORNIA CHICKEN

roasted tomato ragu | corn | zucchini | red pepper

WHITE CHEDDAR JALAPENO MACARONI AND CHEESE

GREEN BEANS & BABY RED POTATOES rosemary butter

CALIFORNIA CAESAR

toasted pepitas | tomatoes | cucumber |
queso fresco | tri color tortilla strips | avocado caesar dressing

ASSORTED BREADS

rosemary focaccia | brioche knot rolls |
multi grain pretzel baton | herb grilled flat bread | creamery butter

COFFEE BAR STATION

chocolate chips, cinnamon sticks, sugar, french vanilla and
hazelnut flavorings, black and herbal teas

*See Master Menus for more options





Menu: Ave

Buffet Service in the Barn

\$97.95
PER PERSON



BEVERAGE PACKAGES



BEER & WINE BAR

(If client provides beer and wine)

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters



LIMITED BAR UPGRADE

(Beer and wine plus 2 signature cocktails)

Add \$3.95 per person

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

Includes limited mixers, juices, and garnishes as needed for the selected signature drinks from our Brick & Brass Cocktails Menu
(Alcohol Not Included)

FULL BAR UPGRADE

(If client provides beer, wine and full liquor for bar)

Add \$8.95 per person

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

Mixers: tonic water, club soda, sour mix, margarita mix, cranberry juice, sugar cubes, simple syrup,
Juices: lemon, lime, pineapple, orange, grapefruit
Garnishes: lemons, limes, oranges, cherries, mint, basil, salt, olives
(Alcohol Not Included)

OTHER CHARGES:

Service charge: 20% service charge on all catering packages.

Applicable sales tax added to all charges.





Menu: Isabel

Plated Dinner Service in the Barn

\$112.95
PER PERSON

PRE-CEREMONY BEVERAGE SERVICE

fresh basil lemonade, iced tea and water upon guest arrival

SAMPLE FOUR TRAY PASSED HORS D'OEUVRES

BACON WRAPPED GOAT CHEESE DATE

chervil | lemon zest

TRUFFLE SLIDER

petite brioche bun | black truffle cheese | heirloom tomato |
garlic aioli | crispy onion strings

CALIFORNIA FLAT BREAD

smoked tomato coulis | garlic chicken sausage | fontina | micro arugula

STRAWBERRY BRUSCHETTA aged balsamic | honey | crispy basil

PLATED SALAD

FARMERS MARKET SALAD

mesclun greens | hot house cucumber | watermelon radish | pepitas |
humboldt fog | baby heirloom tomato | white balsamic

&

BREAD BASKET

rosemary focaccia | brioche knot rolls |
multi grain pretzel baton | herb grilled flat bread | creamery butter

SINGLE ENTRÉE PLATE

(Choose two or make a dual entrée plate at no additional charge)

OPTION 1

ZINFANDEL BRAISED
SHORT RIBS
slow braised |
rich zinfandel jus | gremolata

ROASTED GARLIC
MASHED POTATOES

BROCCOLINI
marcona almonds |
sherry vinegar

GLAZED BABY CARROTS

OPTION 2

SLOW ROASTED SALMON
lemon | caper | dill | beurre
blanc

RED RICE BLEND
brown rice | wild rice | peas |
peppers | basil

ROASTED BRUSSEL
SPROUTS

CARROT SOUFFLE

OPTION 3

VINTNERS CHICKEN
herb marinated chicken breast |
fire-roasted tomato fig sauce

TRI COLOR PEE WEE
POTATOES
chervil butter

HARICOT VERT
almond brown butter

CARROT SOUFFLE





Menu: Isabel

Plated Dinner Service in the Barn

\$112.95
PER PERSON

ALSO INCLUDED:

VEGETARIAN DISH
BUTTERNUT SQUASH RISOTTO CAKES
goat cheese | basil | zucchini | tomato coulis

COFFEE BAR STATION
chocolate chips, cinnamon sticks, sugar, french vanilla
and hazelnut flavorings, black and herbal teas

*See Master Menus for more options

BEVERAGE PACKAGES



BEER & WINE BAR

(If client provides beer and wine)

Includes Bartender, equipment, ice, disposable
barware, iced tea, basil lemonade
Soft Drinks: Coke, Diet Coke,
Sprite, Mineral Waters



LIMITED BAR UPGRADE

(Beer and wine plus 2 signature cocktails)

Add \$3.95 per person

Includes Bartender, equipment, ice, disposable
barware, iced tea, basil lemonade
Soft Drinks: Coke, Diet Coke,
Sprite, Mineral Waters

Includes limited mixers, juices, and garnishes as
needed for the selected signature drinks from
our Brick & Brass Cocktails Menu
(Alcohol Not Included)

FULL BAR UPGRADE

(If client provides beer, wine and full liquor for bar)

Add \$8.95 per person

Includes Bartender, equipment, ice, disposable
barware, iced tea, basil lemonade
Soft Drinks: Coke, Diet Coke,
Sprite, Mineral Waters

Mixers: tonic water, club soda, sour mix, margarita
mix, cranberry juice, sugar cubes, simple syrup,
Juices: lemon, lime, pineapple, orange, grapefruit
Garnishes: lemons, limes, oranges, cherries, mint,
basil, salt, olives
(Alcohol Not Included)

OTHER CHARGES:



Service charge: 20% service charge on all catering packages.
Applicable sales tax added to all charges.



Rentals for Ave & Isabel in the Barn

RENTALS THAT ARE INCLUDED



- Pre-ceremony beverage table, standard linen and glassware
 - 60” round seating tables (8-10 guests)
 - Set up of one set of white folding chairs (for outdoor ceremony)
 - Set up of one set of vineyard cross back farm chairs (for barn reception)
 - Head table or sweetheart table and linens (40 colors to choose from)
- Catering kitchen: oven, flooring, lighting, tent, small wares, equipment, etc.
- Table and linens (40 colors to choose from) for: gifts, place cards and cake
 - All white china for dinner, flatware for tables, glassware for tables (water and champagne or wine glass)
 - Disposable ware is provided at the bar, coffee station and cake
 - Seating linens and cloth napkins (40 colors to choose from)
 - 5 Cocktail tables with linens (40 colors to choose from)
 - Rustic wood dance floor
(Rental of additional power and lighting may be needed if exceed house power)





Menu: Rosa

Stations Service in the Barn

\$87.95
PER PERSON

STATIONS

Please choose 2 of the following stations from the list below

STATION ONE:

tossed green salad | classic caesar salad | harvest apple salad | rosemary foccacia

STATION TWO:

kalua pork & cabbage | steamed rice | mac salad | Hawaiian rolls

STATION THREE:

charbroiled chicken leg and thigh | jalapeno mac & cheese | baked beans | parker roll

STATION FOUR:

mongolian beef | garlic chile chicken | chinese black bean tofu | fried rice

STATION FIVE:

corn & flour street taco tortillas | chopped chicken | carnitas | chipotle sour cream | mix cheese | cilantro & onion | salsa vaquera | hot sauce

STATION SIX:

penne pasta, meatballs & marinara | bow tie pasta, chicken & pesto cream | chop salad | rosemary foccacia



BEVERAGE PACKAGES



BEER & WINE BAR

(If client provides beer and wine)

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

LIMITED BAR UPGRADE

(Beer and wine plus 2 signature cocktails)

Add \$3.95 per person

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

Includes limited mixers, juices, and garnishes as needed for the selected signature drinks from our Brick & Brass Cocktails Menu
(Alcohol Not Included)

FULL BAR UPGRADE

(If client provides beer, wine and full liquor for bar)

Add \$8.95 per person

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

Mixers: tonic water, club soda, sour mix, margarita mix, cranberry juice, sugar cubes, simple syrup, Juices: lemon, lime, pineapple, orange, grapefruit Garnishes: lemons, limes, oranges, cherries, mint, basil, salt, olives
(Alcohol Not Included)

OTHER CHARGES:



Service charge: 20% service charge on all catering packages.
Applicable sales tax added to all charges.



Rentals for Rosa in the Barn

RENTALS THAT ARE INCLUDED IN THIS PACKAGE



60" Round Seating Tables (8-10 guests)

Set up of One set of White Folding Chairs (for ceremony)

Set up of One set of Vineyard Chairs (for barn reception)

Head table or Sweetheart table with white or ivory linens

Catering Kitchen: oven, flooring, lighting, tent, small wares, equipment, etc.

Table and white or ivory linens for: Gifts, Place Cards and cake

All upscale clear disposable for food and beverages

Ivory and White Seating linens

Wood Dance Floor

(*Rental of additional power and lighting
may be needed if exceed house power)

DIFFERENCE BETWEEN STATIONS & BUFFET PACKAGE



No Pre-Ceremony Beverage Station

No Appetizers

No china, glassware, flatware, linen napkins (only disposableware)

White or Ivory linens only

No Coffee Bar Station

*For the Stations Package, the items listed are not able to be exchanged out
for other items on our master lists





Menu: Ave Buffet Service on the Estate Lawn

\$127.95
PER PERSON

PRE-CEREMONY BEVERAGE SERVICE

fresh basil lemonade, iced tea and water upon guest arrival

SAMPLE FOUR TRAY PASSED HORS D'OEUVRES

FARMER'S FLAT BREAD

roasted garlic | pearl mozzarella | artichoke | baby tomatoes

ITALIAN CHICKEN SAUSAGE STUFFED MUSHROOMS

fennel | sage | mozzarella

PETITE BEEF WELLINGTON

puff pastry | beef tenderloin | mushroom duxelles | gorgonzola horseradish

AHI TARTARE TACO

shaved cucumber | spicy citrus aioli | black sesame |
carrot | micro cilantro | wonton shell

SAMPLE BUFFET MENU

GRILLED TRI TIP

house spice rub | chimichurri | brandy onion marmalade

CALIFORNIA CHICKEN

roasted tomato ragu | corn | zucchini | red pepper

WHITE CHEDDAR JALAPENO MACARONI AND CHEESE

GREEN BEANS & BABY RED POTATOES rosemary butter

CALIFORNIA CAESAR

toasted pepitas | tomatoes | cucumber |
queso fresco | tri color tortilla strips | avocado caesar dressing

ASSORTED BREADS

rosemary focaccia | brioche knot rolls |
multi grain pretzel baton | herb grilled flat bread | creamery butter

COFFEE BAR STATION

chocolate chips, cinnamon sticks, sugar, french vanilla and
hazelnut flavorings, black and herbal teas

*See Master Menus for more options





Menu: Ave Buffet Service on the Estate Lawn

\$127.95
PER PERSON



BEVERAGE PACKAGES



BEER & WINE BAR

(If client provides beer and wine)

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters



LIMITED BAR UPGRADE

(Beer and wine plus 2 signature cocktails)

Add \$3.95 per person

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

FULL BAR UPGRADE

(If client provides beer, wine and full liquor for bar)

Add \$8.95 per person

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

Includes limited mixers, juices, and garnishes as needed for the selected signature drinks from our Brick & Brass Cocktails Menu
(Alcohol Not Included)

Mixers: tonic water, club soda, sour mix, margarita mix, cranberry juice, sugar cubes, simple syrup,
Juices: lemon, lime, pineapple, orange, grapefruit
Garnishes: lemons, limes, oranges, cherries, mint, basil, salt, olives
(Alcohol Not Included)

OTHER CHARGES:

Service charge: 20% service charge on all catering packages.

Applicable sales tax added to all charges.





Menu: Isabel

Plated Dinner Service

on the Estate Lawn

\$142.95
PER PERSON

PRE-CEREMONY BEVERAGE SERVICE



fresh basil lemonade, iced tea and water upon guest arrival

SAMPLE FOUR TRAY PASSED HORS D'OEUVRES



BACON WRAPPED GOAT CHEESE DATE

chervil | lemon zest

TRUFFLE SLIDER

petite brioche bun | black truffle cheese | heirloom tomato |
garlic aioli | crispy onion strings

CALIFORNIA FLAT BREAD

smoked tomato coulis | garlic chicken sausage | fontina | micro arugula

STRAWBERRY BRUSCHETTA aged balsamic | honey | crispy basil

PLATED SALAD



FARMERS MARKET SALAD

mesclun greens | hot house cucumber | watermelon radish | pepitas |
humboldt fog | baby heirloom tomato | white balsamic

&

BREAD BASKET

rosemary focaccia | brioche knot rolls |
multi grain pretzel baton | herb grilled flat bread | creamery butter

SINGLE ENTRÉE PLATE



(Choose two or make a dual entrée plate at no additional charge)

OPTION 1

ZINFANDEL BRAISED
SHORT RIBS
slow braised |
rich zinfandel jus | gremolata

ROASTED GARLIC
MASHED POTATOES

BROCCOLINI
marcona almonds |
sherry vinegar

GLAZED BABY CARROTS

OPTION 2

SLOW ROASTED SALMON
lemon | caper | dill | beurre
blanc

RED RICE BLEND
brown rice | wild rice | peas |
peppers | basil

ROASTED BRUSSEL
SPROUTS

CARROT SOUFFLE

OPTION 3

VINTNERS CHICKEN
herb marinated chicken breast |
fire-roasted tomato fig sauce

TRI COLOR PEE WEE
POTATOES
chervil butter

HARICOT VERT
almond brown butter

CARROT SOUFFLE





Menu: Isabel

Plated Dinner Service on the Estate Lawn

\$142.95
PER PERSON

ALSO INCLUDED:

VEGETARIAN DISH
BUTTERNUT SQUASH RISOTTO CAKES
goat cheese | basil | zucchini | tomato coulis

COFFEE BAR STATION
chocolate chips, cinnamon sticks, sugar, french vanilla
and hazelnut flavorings, black and herbal teas

*See Master Menus for more options

BEVERAGE PACKAGES



BEER & WINE BAR
(If client provides beer and wine)
Includes Bartender, equipment, ice, disposable
barware, iced tea, basil lemonade
Soft Drinks: Coke, Diet Coke,
Sprite, Mineral Waters



LIMITED BAR UPGRADE

(Beer and wine plus 2 signature cocktails)

Add \$3.95 per person

Includes Bartender, equipment, ice, disposable
barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke,
Sprite, Mineral Waters

Includes limited mixers, juices, and garnishes as
needed for the selected signature drinks from
our Brick & Brass Cocktails Menu
(Alcohol Not Included)

FULL BAR UPGRADE

(If client provides beer, wine and full liquor for bar)

Add \$8.95 per person

Includes Bartender, equipment, ice, disposable
barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke,
Sprite, Mineral Waters

Mixers: tonic water, club soda, sour mix, margarita
mix, cranberry juice, sugar cubes, simple syrup,
Juices: lemon, lime, pineapple, orange, grapefruit
Garnishes: lemons, limes, oranges, cherries, mint,
basil, salt, olives
(Alcohol Not Included)

OTHER CHARGES:



Service charge: 20% service charge on all catering packages.
Applicable sales tax added to all charges.

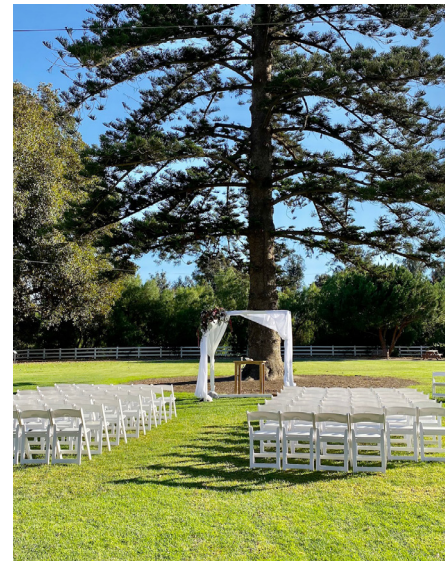


Rentals for Ave & Isabel on the Estate Lawn

RENTALS THAT ARE INCLUDED



- Pre-ceremony beverage table, standard linen and glassware
 - 60” round seating tables (8-10 guests)
- Set up of one set of white folding chairs (for outdoor ceremony)
 - Set up of one set of fruitwood folding chairs
- Head table or sweetheart table and linens (40 colors to choose from)
- Catering kitchen: oven, flooring, lighting, tent, small wares, equipment, etc.
- Table and linens (40 colors to choose from) for: gifts, place cards and cake
 - All white china for dinner, flatware for tables, glassware for tables (water and champagne or wine glass)
 - Disposable ware is provided at the bar, coffee station and cake
 - Seating linens and cloth napkins (40 colors to choose from)
 - 5 Cocktail tables with linens (40 colors to choose from)
 - Wood Dance Floor
(Rental of additional power and lighting may be needed if exceed house power)





Menu: Rosa

Stations Service on the Estate Lawn

\$117.95
PER PERSON

STATIONS

Please choose 2 of the following stations from the list below

STATION ONE:

tossed green salad | classic caesar salad | harvest apple salad | rosemary foccacia

STATION TWO:

kalua pork & cabbage | steamed rice | mac salad | Hawaiian rolls

STATION THREE:

charbroiled chicken leg and thigh | jalapeno mac & cheese | baked beans | parker roll

STATION FOUR:

mongolian beef | garlic chile chicken | chinese black bean tofu | fried rice

STATION FIVE:

corn & flour street taco tortillas | chopped chicken | carnitas | chipotle sour cream | mix cheese | cilantro & onion | salsa vaquera | hot sauce

STATION SIX:

penne pasta, meatballs & marinara | bow tie pasta, chicken & pesto cream | chop salad | rosemary foccacia



BEVERAGE PACKAGES



BEER & WINE BAR

(If client provides beer and wine)

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

LIMITED BAR UPGRADE

(Beer and wine plus 2 signature cocktails)

Add \$3.95 per person

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

Includes limited mixers, juices, and garnishes as needed for the selected signature drinks from our Brick & Brass Cocktails Menu
(Alcohol Not Included)

FULL BAR UPGRADE

(If client provides beer, wine and full liquor for bar)

Add \$8.95 per person

Includes Bartender, equipment, ice, disposable barware, iced tea, basil lemonade

Soft Drinks: Coke, Diet Coke, Sprite, Mineral Waters

Mixers: tonic water, club soda, sour mix, margarita mix, cranberry juice, sugar cubes, simple syrup, Juices: lemon, lime, pineapple, orange, grapefruit Garnishes: lemons, limes, oranges, cherries, mint, basil, salt, olives
(Alcohol Not Included)

OTHER CHARGES:



Service charge: 20% service charge on all catering packages.
Applicable sales tax added to all charges.



Rentals for Rosa on the Estate Lawn

RENTALS THAT ARE INCLUDED IN THIS PACKAGE



60" Round Seating Tables (8-10 guests)

Set up of One set of White Folding Chairs (for ceremony)

Set up of One set of Fruitwood Folding Chairs

Head table or Sweetheart table with white or ivory linens

Catering Kitchen: oven, flooring, lighting, tent, small wares, equipment, etc.

Table and white or ivory linens for: Gifts, Place Cards and cake

All upscale clear disposable for food and beverages

Ivory and White Seating linens

Wood Dance Floor

(*Rental of additional power and lighting
may be needed if exceed house power)



DIFFERENCE BETWEEN STATIONS & BUFFET PACKAGE



No Pre-Ceremony Beverage Station

No Appetizers

No china, glassware, flatware, linen napkins (only disposableware)

White or Ivory linens only

No Coffee Bar Station

*For the Stations Package, the items listed are not able to be exchanged out
for other items on our master lists

