



**OLD RANCH COUNTRY CLUB**

*Weddings*

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# Welcome

Old Ranch Country Club is a wedding ceremony and reception venue located in Seal Beach, California. This facility is rich with Southern California charm and is a picturesque setting for couples looking to host a wedding that is nothing less than breathtaking. Old Ranch Country Club combines sophistication and formality with simplicity. The outdoor ceremony site, featuring a wrought iron pergola surmounting stately pillars, is ideal for a wedding with style and panache. Couples can say their vows in plain view of the golf course, clubhouse, and lake.

The clubhouse itself is a spacious stone and wood structure with an abundance of windows. It features an open terrace with glass fencing for a contemporary style. The terrace makes an excellent site for a ceremony or cocktail hour.

Indoor receptions can be held in the spacious ballrooms, which feature floor-to-ceiling sliding glass doors, allowing couples and their guests to celebrate both indoors and outdoors. Altogether, with over 15,000 square feet of indoor and outdoor event space, this facility accommodates a maximum of 400 guests.

The property also offers a wealth of excellent photo opportunities with its golf, lake, mountain, and palm tree vistas. A grand stairwell with a wrought iron railing and a beautiful fountain makes for beautiful photo opportunities.

We look forward to working with you and your vendors to bring your wedding vision to life!

Warm regards,



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\*All food and beverage purchases are subject to 8.75% Sales Tax and an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.







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## CEREMONY PRICING

### PACKAGE INCLUDES:

Outdoor Ceremony Overlooking the Golf Course

2 Private Changing Rooms Available 2 Hours Prior to the Wedding

White Ceremony Chairs

Water Station

#### \*CEREMONY ONLY- NO RECEPTION\*

1 p.m. Wedding Ceremony

2-3 p.m. Wedding Photos

\$4,000

#### \*WITH RECEPTION\*

Wedding Ceremony Approximately One Hour Prior to Reception

\$3,000 for a Saturday Evening

\$2,000 for a Friday, Saturday Morning or Sunday

\$1,000 for Monday - Thursday



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## DINNER RECEPTION

### ALL RECEPTION PACKAGES INCLUDE:

- Complimentary Parking for up to 200 of your Guests
- \$400 Parking Attendant Fee Required for Guest Count over 200
- Use of the Ballroom for 6 Hours | \$500 per Additional Hour Added Up to 1:00 a.m.
- Dance Floor
- House Selection Floor-Length Linen & Napkins
- Champagne and Sparkling Cider Toast
- Choice of One Salad & One Entrée
- Unlimited Soft Drinks
- Coffee & Hot Tea Station



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## RECEPTION PACKAGES

PLEASE SELECT ONE (1) RECEPTION PACKAGE

### DIAMOND || \$150.00

Champagne Welcome to Cocktail Hour  
Two Consecutive Hours of Hosted  
Premium Bar starting during Cocktail Hour  
Five Butler Passed Hors D'oeuvres  
House Wine Service with Dinner  
\*Multiple Entrée Menu  
Wedding Cake  
Upgraded Chiavari Chairs with Cushion

### EMERALD || \$125.00

One Hour Hosted Well Bar  
Four Butler Passed Hors D'oeuvres  
\*Multiple Entrée Menu  
Wedding Cake  
Upgraded Chiavari Chairs with Cushion

### SAPPHIRE || \$100.00

One Hour Hosted Soft Bar  
Two Butler Passed Hors D'oeuvre  
\*Multiple Entrée Menu  
Wedding Cake  
Chiavari Chairs with Cushion





### **BUTLER PASSED**

***One piece per person.***

Vegetarian Egg Roll | plum sauce

Smoked Salmon | dill cream cheese, crispy wonton, micro greens

Heirloom Tomato Bruschetta | toasted baguette, parmesan cheese

Roasted Vegetable Bruschetta | whipped boursin cheese, toasted baguette

Glazed Meatball | chili tomato grape jam glaze

Coconut Chicken Fritter | mango sweet chili dipping sauce

Spinach Feta Phyllo Triangle | marinara sauce

Lamb Chop | chimichurri

Mini Grilled Cheese | havarti, basil, caramelized shallots, sourdough bread

Chicken Skewer | achuite aioli

Boursin Cheese Mushroom Caps | pesto drizzle

Chili Lime Grilled Shrimp | on cucumber slice

Belgian Endive | goat cheese, fig, pecan and balsamic vinegar

Lump Crab Cake | cajun pepper aioli

Seared Ahi Tuna | pickled ginger cream cheese, wonton, sesame seeds, micro wasabi

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# SALADS

*Includes Dinner Rolls and Butter*

## Baby Field Greens

Cucumber, Baby Tomatoes, Carrots with Ranch and Balsamic Dressings

## Caesar

Croutons, Parmesan Cheese with Caesar Dressing

## Spinach, Endive & Pear Salad

Dried Cranberries, Bleu Cheese Crumbles, Poached Pear, Candied Pecans with Bleu Cheese Maple Vinaigrette

## Baby Mixed Greens

Cucumber, Strawberry, Goat Cheese, Almonds with Champagne Vinaigrette

## Arugula Salad

Dates, Bacon, Tomato, Feta with Bacon Dressing

## Baby Kale Salad

Pine Nuts, Golden Raisins, Apples, Shaved Parmesan with Citrus Sherry Vinaigrette



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# PLATED ENTREE

## ENTRÉE

Tuscan Herb Chicken Breast,  
Artichokes, Olives and Cherry Tomatoes in a Goat  
Cheese Buerre Blanc

Rosemary Roasted Chicken Breast,  
Champagne Caper Sauce

Chicken Florentine,  
Champagne Cream Sauce

Atlantic Salmon, Honey Papaya Ginger Compote

Grilled New York Steak, Demi Sauce

Pan Roasted Halibut, Champagne Cream Sauce

Filet Mignon, Cabernet Sauce

Roasted Australian Lobster Tail,  
Lemon Herb Butter Sauce  
Market Price

## ACCOMPANIMENTS

Select one (1) option

Wild Rice Pilaf with Dried Fruit & Pecans

Garlic Whipped Potatoes

Couscous with Feta, Dried Apricots & Almonds

Potatoes Au gratin

Roasted Tri-Colored Fingerling Potatoes

## VEGETABLES

Select one (1) option

Roasted Garlic Broccolini with Pine Nuts

Roasted Baby Carrots

Almondine Green Beans

Wild Mushroom Fricassee & Grilled Asparagus

Tri-Colored Cauliflower

## VEGETARIAN & VEGAN OPTIONS

Select one option

Roasted Vegetable Stack

Zucchini Squash, Bell Pepper, Asparagus

Portobello Mushroom and Onion, Marinara Sauce

Mushroom Ravioli

Sautéed Mushroom Medley and White Truffle Oil

Parmesan Herb Cream Sauce

Garganella Pasta

Baby Tomatoes, Fresh Mozzarella, Grilled

Asparagus and Mushrooms, Tomato Marinara

Sauce



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## BRUNCH & LUNCH RECEPTION

### DIAMOND || \$130.00

Champagne Welcome to Cocktail Hour  
Two Consecutive Hours of Hosted  
Premium Bar starting during Cocktail Hour  
Five Butler Passed Hors D'oeuvres  
House Wine Service with Brunch  
\*Multiple Entrée Menu  
Wedding Cake  
Upgraded Chiavari Chairs with Cushion

### EMERALD || \$105.00

One Hour Hosted Well Bar  
Four Butler Passed Hors D'oeuvres  
\*Multiple Entrée Menu  
Wedding Cake  
Upgraded Chiavari Chairs with Cushion

### SAPPHIRE || \$80.00

One Hour Hosted Soft Bar  
Two Butler Passed Hors D'oeuvre  
\*Multiple Entrée Menu  
Wedding Cake  
Chiavari Chairs with Cushion



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## CHAMPAGNE BRUNCH RECEPTION

### COCKTAIL HOUR

Seasonal Fresh Fruit & Berries

Assorted Breakfast Pastries & Bagels, Cream  
Cheese, Butter & Fruit Preserves

Smoked Salmon, Sliced Tomato, Red Onion & Capers

### ONE SAVORY BREAKFAST ENTREE

Organic Scrambled Eggs

Frittata with Sun-dried Tomato, Feta & Oregano

Italian Brunch Stromboli with Sausage, Bell Peppers,  
& Mixed Cheese

### ONE SWEET BREAKFAST ENTREE

Grand Marnier French Toast with Orange Glaze

Blueberry French Toast, Blueberry Syrup &  
Powdered Sugar Glaze

Buttermilk Pancakes with Whipped Butter

Cheese Blintzes with Raspberry Sauce

### TWO BREAKFAST ACCOMPANIMENTS

Country Sausage, Chicken-Apple Sausage or  
Applewood Smoked Bacon

### ONE LUNCH SALAD

Spinach, Endive & Pear Salad

Dried Cranberries, Bleu Cheese Crumbles,  
Poached Pear, Candied Pecans with Bleu Cheese  
Maple Vinaigrette

Arugula Salad

Dates, Bacon, Tomato, Feta with Bacon Dressing

Caesar

Croutons, Parmesan Cheese with Caesar Dressing

### ONE LUNCH ENTREES

Tuscan Herb Chicken Breast

Artichokes, Olives and Cherry Tomatoes in a  
Goat Cheese Buerre Blanc

Rosemary Roasted Chicken Breast

Chicken Florentine

Champagne Cream Sauce

Atlantic Salmon

Honey Papaya Ginger Compote

### PLUS TWO ACCOMPANIMENTS

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# LUNCH RECEPTION

## ENTRÉE

Select one (1) option

Tuscan Herb Chicken Breast  
Artichokes, Olives and Cherry Tomatoes in  
Goat Cheese Buerre Blanc

Rosemary Roasted Chicken Breast  
Chicken Florentine  
Champagne Cream Sauce

Atlantic Salmon  
Honey Papaya Ginger Compote

Grilled New York Steak  
Demi Sauce

Pan Roasted Halibut  
Champagne Cream Sauce

Filet Mignon  
Cabernet Sauce

Roasted Australian Lobster Tail  
Lemon Herb Butter Sauce Market Price

## ACCOMPANIMENTS

Select one (1) option

Wild Rice Pilaf with Dried Fruit & Pecans  
Garlic Whipped Potatoes  
Potatoes Au gratin  
Roasted Tri-Colored Fingerling Potatoes

## VEGETABLES

Select one (1) option

Roasted Garlic Broccolini with Pine Nuts  
Roasted Baby Carrots  
Almondine Green Beans  
Wild Mushroom Fricassee & Grilled  
Asparagus  
Tri-Colored Cauliflower





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## CHILDREN'S MEALS

*Designed for Children Ages 3-11*

*Children Under the Age of 3 Generally Do Not Require a Meal*

*One Selection for All Junior Guests*

### **CHICKEN FINGERS**

French Fries

Seasonal Fruit

### **HAMBURGER OR CHEESEBURGER**

Served with Ketchup, Mustard, Lettuce & Tomato

French Fries

Seasonal Fruit

### **CHEESE OR PEPPERONI PIZZA**

Seasonal Fruit

### **MACARONI & CHEESE**

Seasonal Fruit

Dinner Selections are \$40

Brunch or Lunch Selections are \$30

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# LATE NIGHT BITES

*Price Per Person is Based on a Maximum of 90 Minutes*

## STREET TACOS

Carne Asada, Chicken, Pork  
Tortillas  
Cilantro, Onion, Limes, Roasted Tomato Salsa  
\$13 PP

## TRADITIONAL SLIDERS

Beef or Turkey (Please Select 1)  
Mini Buns  
Assorted Cheeses  
Lettuce, Tomato, Onion, Pickles  
Ketchup, Mustard, Thousand Island Dressing  
Shoestring Fries  
\$13 PP

## PIZZA

Please Choose Two (2):  
Cheese  
Pepperoni  
BBQ Chicken  
Veggie  
\$13 PP

## MAC & CHEESE

Cavatappi Noodles  
Three Cheese Sauce  
Sauteed Mushrooms  
Ham, Bacon  
Green Onion  
Blue Cheese Crumbles, Parmesan  
Truffle Pesto  
\$13 PP

## TEXAS BBQ SLIDERS

BBQ Pork  
Mini Buns  
Coleslaw, BBQ Baked Beans, Pickles  
\$13 PP

## NACHOS

Tri-Color Tortilla Chips  
Chorizo Cheese Dip, Poblano Pepper Cheese Dip  
Onions, Radishes, Jalapenos, Cilantro  
Salsa Fresca  
\$10 PP



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## BRIDAL SUITE BITES

*All items are subject to applicable taxes and service charge*

**ASSORTED BAGELS, PASTRIES & MUFFINS WITH CREAM CHEESE**

\$36 per dozen

**SLICED SEASONAL FRUIT** assorted sliced fruit, melon, seasonal fresh berries

\$40 | 8-10 servings

**CRUDITE DISPLAY** assorted raw vegetables, bleu cheese & ranch dipping sauces

\$40 | 8-10 servings

**DOMESTIC & IMPORTED CHEESE BOARD** grapes, dried fruit, mixed nuts, assorted crackers

\$60 | 8-10 servings

**ASSORTED DELI SANDWICHES** Italian, turkey & vegetarian, with house made dill potato chips

\$10 per person

**ASSORTED COOKIES & BROWNIES**

\$24 per dozen





## BAR PACKAGES

All packages include assorted Pepsi soft drinks

### SOFT BAR

1 HR | \$18    2 HR | \$22    3 HR | \$27    4 HR | \$34    5 HR | \$42

SELECT THREE WINES; Three Thieves Pinot Grigio, Tunnel of Elm Chardonnay, La Vieille Ferme Rose, Freixenet Sparkling, Lunetta Prosecco, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon, Montes Classic Malbec SELECT FIVE BEER AND/OR SELTZER; Coors Light, Miller Lite, Blue Moon, Heineken, Heineken 0.0, Corona Extra, Founders All Day IPA, New Belgium Fat Tire Amber, Oskar Blues Can-O-Bliss, Amstel Light, Founders Solid Gold Amber, Voodoo Ranger Hazy IPA, Cigar City Jai Alai IPA, White Claw Mango, White Claw Black Cherry

### WELL BAR

1 HR | \$22    2 HR | \$27    3 HR | \$34    4 HR | \$40    5 HR | \$48

SELECT THREE WINES; Three Thieves Pinot Grigio, Tunnel of Elm Chardonnay, La Vieille Ferme Rose, Freixenet Sparkling, Lunetta Prosecco, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon, Montes Classic Malbec SELECT FIVE BEER AND/OR SELTZER; Coors Light, Miller Lite, Blue Moon, Heineken, Heineken 0.0, Corona Extra, Founders All Day IPA, New Belgium Fat Tire Amber, Oskar Blues Can-O-Bliss, Amstel Light, Founders Solid Gold Amber, Voodoo Ranger Hazy IPA, Cigar City Jai Alai IPA, White Claw Mango, White Claw Black Cherry | PLUS SPIRITS: Conciere Vodka, Gin, Bourbon, Whiskey, Scotch, Rum, Tequila, Triple Sec

### PREMIUM

1 HR | \$30    2 HR | \$36    3 HR | \$39    4 HR | \$53    5 HR | \$62

SELECT THREE WINES AND SELECT FIVE BEERS/SELTZERS: Inclusions of Well Bar, DeKuyper Alto Veneto Pinot Grigio, Justin Sauvignon Blanc, Mon Frere Chardonnay, Domaine Ste. Michelle Sparkling, Pink Flamingo Rose, Rickshaw Pinot Noir, Cypress Cabernet Sauvignon, Decoy Merlot | PLUS SPIRITS: New Amsterdam Vodka, Beefeater Gin, Evan Williams Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch, Bacardi Superior Rum, Jose Cuervo Especial (Silver) Tequila, Cointreau, Kahlua, Amaretto Disaronno, Bailey's, Chambord

### TOP SHELF

1 HR | \$35    2 HR | \$40    3 HR | \$50    4 HR | \$60    5 HR | \$69

SELECT FOUR WINES AND SELECT FIVE BEERS/SELTZERS: Inclusions of Well Bar & Premium Bar, Uppercut Cabernet Sauvignon, La Crema Chardonnay, Frei Brothers Merlot, La Marca Prosecco | PLUS SPIRITS: Grey Goose Vodka, Hendrick's Gin, Maker's Mark Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch, Bacardi Superior + 8yr Rum, Milagro-Blanco Tequila, Amaretto Disaronno, Bailey's, Chambord, Cointreau, DeKuyper, Kahlua

### ON CONSUMPTION

BASED ON CONSUMPTION BARS ALSO AVAILABLE: Soda \$3 | Domestic Beer \$7 | Imported Beer \$8 | House Wine \$9 | House Champagne \$9 | Well Cocktail \$10 | Premium Cocktail \$11 | Top Shelf Cocktail \$13

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# Preferred Vendors

## WEDDING PLANNERS

Allegro Events (626) 551-8533 [allegroevent.com](http://allegroevent.com)

Grace & Gold Planning

(760) 290-3694 [graceandgoldevents.com](http://graceandgoldevents.com)

Level Events (562) 405-2195 [levevents.com](http://levevents.com)

Sharp Occasions (310) 736-5429 [sharpoccasions.net](http://sharpoccasions.net)

## FLORISTS

Beautiful Savage

(562) 972-5193 [beautifulsavageflowers.com](http://beautifulsavageflowers.com)

Bottles & Blooms (714) 318-3639 [bottlesandblooms.net](http://bottlesandblooms.net)

Flower Allie (714) 378-0100 [flowerallie.com](http://flowerallie.com)

Flowers Etc. (714) 839-5295 [flowersetcweddings.com](http://flowersetcweddings.com)

## DJ'S & MUSICIANS

Adam Gomez (562) 413-5675 [admentertainment.com](http://admentertainment.com)

Tyler Varnell (949) 446-1094 IG: @tylervarnell

DJ Tempoe (833) 358-3676 [djtempoe.com](http://djtempoe.com)

Invisible Touch (949) 450-9950 [invisibletouchevents.com](http://invisibletouchevents.com)

Bouquet Sound (855) 968-7351 [bouquetsound.com](http://bouquetsound.com)

Vox DJs (877) 386-9357 [voxdjs.com](http://voxdjs.com)

## WEDDING CAKES

Butter & Cream Bakery (562) 493-6899 [butterandcreambakeries.com](http://butterandcreambakeries.com)

Katella Deli Bakery (562) 594-8611 [katellabakery.com](http://katellabakery.com)

Rossmoor Pastries (562) 498-2253 [rossmoorpastries.com](http://rossmoorpastries.com)

Sweet Traders (714) 903-6800 [sweettraders.com](http://sweettraders.com)

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#### HAIR & MAKE-UP

Design Visage (800) 603-1383 [designvisage.com](http://designvisage.com)

Face it Sugar (562) 319-3823 [faceitsugar.com](http://faceitsugar.com)

Flawless Faces (949) 742-4211 [flawlessfacesinc.com](http://flawlessfacesinc.com)

#### PHOTOGRAPHERS

Three16 Photography

(714) 408-8428 [three16photography.com](http://three16photography.com)

Tulips & Tangerines

(714) 423-3823 [tulipsandtangerinesphotography.com](http://tulipsandtangerinesphotography.com)

Jim Kennedy

(949) 629-3222 [jimkennedyphotographers.com](http://jimkennedyphotographers.com)

Larissa Bahr (951) 264 4612 [larissabahr.com](http://larissabahr.com)

Nathan Jaffan

(714) 767-0767 [nathanjaffanphotography.com](http://nathanjaffanphotography.com)

#### VIDEOGRAPHERS

Three16 Photography

(714) 408-8428 [three16photography.com](http://three16photography.com)

One Story Weddings

(562) 972-0888 [onestoryweddings.com](http://onestoryweddings.com)

Water Tree Events

(714) 330-9891 [watertreeevents.com](http://watertreeevents.com)

#### OFFICIANTS

Great Officiants

(562) 435-4000 [greatofficiants.com](http://greatofficiants.com)

Pr. Norman Alexander

(626) 445-7276 [pastornorman.com](http://pastornorman.com)



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For more information, contact our Private Events team.

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