



Special Events Package

For Luncheons, Dinners and Holiday Parties

With over 60 years of experience in fundraisers, banquets and special events, Calamigos welcomes you and your guests to share one of the most unique venues in Los Angeles.

Located within the Los Angeles Equestrian Center, Calamigos Equestrian's charming facilities make the ideal location for your event - quiet and secluded, yet centrally located within the historic beauty of Griffith Park.

Our spacious ballrooms offer large dance floors and adjacent private patios, gardens, and waterfalls.

Our Special Events package includes...

- A 5-hour event time
- 2 hours of set-up and 1 hour breakdown time
- Dining tables with floor-length underlays
- Choice of napkin & tablecloth colors
- Chiavari chairs
- Pin spot lighting for dining tables
- Cocktail and registration tables, with linens
- Custom floor-plans
- Delicious Menu options
- Private cocktail area
- Free parking

To hold an event date a \$3,000 non-refundable deposit is required.

All deposits are non-refundable.

The Three Ballrooms

Grand Prix Room & Terrace Garden



- Accommodates up to 250 for banquet dining / 4,900 square feet
- Bar area for Cocktail Mixer
- Garden Patio ideal for Cocktail Mixers / 2,800 square feet

Polo Room & Terrace



- Accommodates 250 for banquet dining / 2,240 square feet
- Separate bar area
- Adjacent patio ideal for Cocktail Mixers / 2,950 square feet

Equestrian Ballroom & Terrace Garden



- Accommodates 500 – 1,000, depending on set-up style/ 6,390 square feet
- Garden Patio ideal for Cocktail Mixer / 2,100 square feet
- Adjacent side patio also ideal for Cocktail Mixer / 2,200 square feet

All pricing subject to 20% service charge and current tax • All pricing is subject to change without notice
www.calamigosequestrian.com

TRAY PASSED HORS D'OEUVRES

Unlimited service for one hour

Available at \$4.25 per person per selection

(Minimum of three selections)

Skewered Sensations....

GRILLED BASIL SHRIMP

Large pacific shrimp grilled, skewered & drizzled with an Asian-style vinaigrette, garnished with chiffonade of basil & chopped peanuts

CARIBBEAN BEEF SKEWERS

Grilled with a marinade of jerk sauce

THAI CHICKEN SATAY

With a spicy peanut dipping sauce

SKEWERED FIRE SHRIMP

With spicy and savory tomatillo sauce

PECAN CRUSTED CHICKEN SKEWERS

Served with a peanut soy dipping sauce

BEEF LEMONGRASS COCKTAIL MEATBALLS

Sautéed in an Asian glaze

Asian Inspirations...

CHICKEN POTSTICKERS

Tossed in a light soy ginger sauce

AHI TUNA ON WONTON CRISPS

Garnished with wasabi cream

VEGETABLE GYOZAS

Pan-fried served with a ponzu dipping sauce

ASIAN STYLE SHRIMP ROLLS

Stuffed with marinated shrimp, cabbage, and green onions served with a ponzu dipping sauce

ASIAN STYLE CHICKEN ROLLS

Stuffed with roasted red peppers, seasoned chicken and garlic served with a goat cheese crème fraiche

California ~ Continental Cuisine Collection...

CRISPY CRAB CAKES

Bite-size sweet Dungeness crab cakes offered with a lemon parsley caper aioli

ROCK SHRIMP JOHNNY CAKES

With Anaheim chilies & grilled corn, served with chipotle chili tartar sauce

BAKED CALIFORNIA GOAT CHEESE

With fresh basil pesto on toasted olive rounds

ROMA TOMATO BRUSCHETTA

With roasted garlic, ricotta & chiffonade of basil

STUFFED MUSHROOM CAPS

Marinated and stuffed with vegetarian filling

HANDMADE BEEF EMPANADAS

Stuffed with seasoned beef, roasted red peppers, tomatoes and spices, served with a mango salsa

HANDMADE VEGETABLE EMPANADAS

Stuffed with corn, green onions, and cilantro served with a roasted red pepper salsa

PORK QUESADILLAS

With smoked mozzarella, avocado & caramelized apples

SPANAKOPITA

Light flaky phyllo dough stuffed with spinach & cheese

COCONUT SHRIMP

Served with a mango cream sauce

PEAR AND BRIE QUESADILLAS

Served with a fresh mango salsa

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STATIONARY HORS D'OEUVRES

\$325 per platter

Each Display Serves 35 - 50 Guests

When submitting final guarantee, order must accommodate group size

GRILLED VEGETABLE DISPLAY

Grilled seasonal vegetables, herb-garlic roasted red bliss potatoes, roasted red & gold bell peppers, carrots & zucchini brushed with balsamic & herb glaze and served with a roasted red bell pepper cream sauce

BRIE EN CROUTE

Imported Brie topped with brown sugar, toasted walnuts, and sliced granny smith apples wrapped in a flaky puff pastry and baked until golden brown.
Served with toasted baguette rounds & gourmet crackers

SMOKED SALMON TORTA

Layers of mascarpone & cream cheese, smoked salmon, capers, lemon zest, diced red onions & fresh dill. Offered with baguette slices

HANDBREADED CALAMARI DISPLAY

Served with fresh lemon wedges, creamy spicy aioli and homemade marinara sauce

ARTICHOKE SPINACH DIP

A traditional favorite served warm with assorted crackers and crostini

ROMA TOMATO BRUSCHETTA DISPLAY

A rich and full flavored offering
Served with grilled and ricotta-topped crostini

SUN – DRIED TOMATO TORTA

Layers of mascarpone & cream cheese, sun-dried tomato pesto, and French basil pesto.
Offered with assorted gourmet crackers

IMPORTED & DOMESTIC CHEESE DISPLAY

An assortment of domestic & international cheeses displayed with baguette crisps and crackers

FRESH FRUIT DISPLAY

An array of beautifully displayed freshly cut seasonal fruit

CLASSIC SIT-DOWN MENU OPTIONS

(When submitting your final guarantee, plate count is required)

Menu includes freshly baked breads and sweet creamery butter,
regular & decaffeinated coffee, and hot tea

☞ Main Entrée ☞

Select up to three options

CLASSIC GRILLED CHICKEN BREAST

With a white wine Beurre Blanc
\$50.00 per guest

CHICKEN MILANESE

With a lemon caper sauce
\$50.00 per guest

HERB ROASTED CHICKEN

Stuffed with artichoke hearts, fresh herbs and
cheeses
\$50.00 per guest

PACIFIC NORTHWEST GRILLED SALMON

With citrus ginger butter, miso ginger glaze, or
basil pesto sauce
\$52.00 per guest

GRILLED BEEF TENDERLOIN

With a creamy peppercorn sauce, garlic butter
sauce or Madeira reduction with mushrooms
\$65.00 per guest

PRIME RIB

With Au Jus and creamy horseradish
\$65.00 per guest

GOAT CHEESE RAVIOLI (Vegetarian)

With a sun-dried tomato shitake mushroom cream
sauce
\$50.00 per guest

EGG-LESS PASTA PRIMAVERA (Vegan)

Tossed with assorted julienne vegetables in a
tomato basil sauce
\$50.00 per guest

☞ Salad Starter ☞

Select one option

THE CALAMIGOS GARDEN SALAD

Romaine lettuce & chiffonade of purple cabbage
with orange slices tossed in a citrus vinaigrette

FIELD GREEN SALAD

A variety of baby lettuce, toasted spiced walnuts,
and crumbled herbed goat cheese
tossed in an herb vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine lettuce, freshly grated parmesan,
and homemade croutons, tossed
in a creamy Caesar dressing

HARVEST SALAD

A variety of baby lettuce tossed with feta cheese,
cherry tomatoes, and cucumbers,
tossed in a shallot vinaigrette

☞ SIDE DISHES ☞

Select two options

Garlic & herb mashed potatoes
Rice pilaf with yellow onions & herbs
Red roasted potatoes with fresh rosemary

Mushroom Risotto
Fresh green beans with sliced almonds
Honey Chipotle Glazed Carrots

BUFFET MENU OPTIONS

\$70.00 per person

**Includes two Salad selections, two Entrée selections, vegetarian/vegan pasta, and two Side dishes.
Additional Entrée selection \$10.00 per guest**

Menu also includes freshly baked breads and sweet creamery butter,
regular & decaffeinated coffee, and hot tea

Salads

Select two options

THE CALAMIGOS GARDEN SALAD

Romaine lettuce & chiffonade of purple cabbage with
orange slices, pine nuts and a citrus vinaigrette

CLASSIC CAESAR SALAD

With crisp romaine lettuce, freshly grated parmesan,
homemade croutons and a creamy Caesar dressing

FIELD GREEN SALAD

A variety of baby lettuce, toasted spiced walnuts, crumbled
herbed goat cheese with a herb vinaigrette

HARVEST SALAD

A variety of baby lettuce tossed with feta,
cherry tomatoes, cucumbers and shallot vinaigrette

Main Entree

Select two options

GRILLED BEEF TENDERLOIN

With a creamy peppercorn sauce, garlic butter sauce or a Madeira reduction with mushrooms

PRIME RIB

With a creamy horseradish sauce & au jus

PACIFIC NORTHWEST GRILLED SALMON

With citrus ginger butter, miso ginger glaze, or a lemon basil pesto sauce

CLASSIC GRILLED CHICKEN BREAST

With a white wine Beurre Blanc

CHICKEN MILANESE

With lemon caper sauce

HERB ROASTED CHICKEN

Stuffed with artichoke hearts, fresh herbs and cheeses

Additional Entrée for your Vegetarian/Vegan Guests

(Included)

EGG-LESS PASTA PRIMAVERA

Tossed with assorted julienne vegetables in a tomato basil sauce

Sides Dishes

Select two options

Garlic & Herb Mashed Potatoes
Red Roasted Potatoes with fresh rosemary
French Green Beans with sliced almonds

Mushroom Risotto
Rice Pilaf with yellow onions & herbs
Honey Chipotle Glazed Carrots

A LA CARTE DESSERT AND SPECIALTY STATIONS

☞ Served Dessert ☞

Select one option

\$8.50 per person

Most Popular Choices:

CHOCOLATE DECADENCE CAKE

CLASSIC CHEESECAKE

DULCE DE LECHE CHEESECAKE

LEMON ITALIAN CRÈME LAYER CAKE

(Inquire about our full list of cakes)



☞ Specialty Stations ☞

CHOCOLATE DECADENCE FOUNTAIN

Warm Belgium chocolate with skewered
fruits, marshmallow & cream puffs

\$7.50 per person, minimum group size of 125+

VIENNESE DISPLAY

Tiered table with an assortment of delightful
mini cakes and pastries, miniature éclairs,
cream puffs, petit fours, and tartlets

\$10.00 per person, minimum group size of 125+

CAPPUCCINO BAR

Includes fresh brewed coffee, cappuccino, espresso,
lattes, whipped cream, cinnamon, and shaved chocolate

\$1050.00, service for 2 hours

ICED SEAFOOD DISPLAY

Tiger Shrimp & Crab Claws

Served with classic cocktail sauce and lemon wedges

Market Price

A LA CARTE BAR PACKAGES

Hosted Beer & Wine Bar

Includes house wines, domestic beer,
assorted soft drinks & juices

1st Hour\$12.00pp

2nd Hour..... \$10.00pp

Additional hours available at the rate of \$8.00 per person, per hour

Hosted House Full Bar

Includes house spirits, house wines, domestic beers,
assorted soft drinks, juices, mixers & garnishes

1st Hour\$15.00pp

2nd Hour.....\$10.00pp

Additional hours available at the rate of \$8.00 per person, per hour

Hosted Premium Full Bar

Includes premium spirits, liqueurs, cordials,
house wine, domestic & imported beers, champagne,
assorted soft drinks, juices, mixers & garnishes

1st Hour\$22.00pp

2nd Hour..... \$12.00pp

Additional hours available at the rate of \$10.00 per person, per hour

4 Hours of Unlimited Soda and Juices... \$10.00pp

Inquire about arranging for drink tickets

Champagne Toast... \$4.50pp

Sparkling Apple Cider or Sparkling Lemonade Toast... \$3.00pp

House Champagne available at \$240.00 a case

Specialty Wine available by the case

Inquire for pricing details

Bar Set-up Fee (No Host Alcohol).....\$500.00 per bar

Bar set up fee is required with any a la carte alcohol and or soft bar purchase

Hosting a bar for a minimum of 2 hours waives the Bar Set-Up Fee

GENERAL INFORMATION

Room Minimums & Guarantees

A Saturday night spending minimum of \$18,000.00 is required for our Equestrian Ballroom. \$12,000 Sunday-Friday.

A Saturday night spending minimum of \$15,000.00 is required for our Polo Room & our Grand Prix Room. \$10,000 Sunday-Friday.

All minimums exclude additional rentals & current sales tax. Service Charge on Food & Beverages is applied toward the spending minimum.

Payment Schedule

An initial deposit of \$3,000.00 is due upon date of booking (along with a signed & dated contract) to secure the date.

Fifty percent (50%) of the estimated event total is due six (6) months prior to event.

Final payment must be given ten (10) days prior to event, & is required in the form of a cashier's check. Credit Card Authorization must be submitted with final payment to cover any additions and/or incidentals.

Final Guarantee & Final Payment

Fourteen (14) days prior to the event, a final count of attendance is due. Calamigos will charge for the final guaranteed number of guests or the actual number of guests in attendance, whichever is greater. If guest count increases within five (5) days prior to the event, Calamigos may impose an extra charge for each additional person. Calamigos shall not be required to prepare food for any more than the number of persons confirmed. No menu or linen changes will be accepted less than fourteen (14) days prior to the event.

Once final guarantee is submitted, neither counts nor food & beverage orders can be reduced.

Additions, however, can be made & are subject to availability.

Prices subject to twenty percent (20%) service charge & current sales tax. Holiday rates may apply. All deposits are non-refundable & non-transferable.

Event Hours & Set-up Time

Afternoon events are scheduled from 10:00 A.M.-4:00 P.M. Evening events are scheduled from 6:00 PM. During the winter season, times may vary.

Evening events may extend reservation but must conclude at 2:00 A.M. with an additional charge of \$600.00 per hour, subject to service charge & current California sales tax. Set-up time is two (2) hours prior to standard function start time. There is a ½ hour grace period after the event ends provided for tear-down. Additional fees will apply for any additional hours requested for set-up (based on hours needed). Tear-down must occur the evening of event. Any rentals or items brought in must leave at the end of the event. Calamigos is not responsible for any items left in event spaces after reservation ends.

Ballroom Rental

Rental charges are contingent upon food & beverage minimums. The client will be charged for the minimum of the room assigned, or the final guest count, whichever is greater. All guests in attendance must have a meal. No one is allowed in for the entertainment portion only.

Food & Beverage

All the food catered for each event is prepared by Calamigos. No food or beverage may be brought onto or taken off of the premises except for the wedding cake. Wedding cake must be provided by a licensed & insured establishment.

Alcoholic Beverages

Alcoholic beverages must be dispensed by Calamigos Staff only. The Client agrees to abide by all existing Federal, State & Local statutes regarding alcohol consumption. Absolutely no outside liquor or spirits are permitted on the property.

Additional Bars

Additional Outdoor Bar for the duration of the Client's Cocktail Hour is \$500.00.

Service Charge & Sales Tax

A twenty percent (20%) service charge & current sales tax will be added to the cost of all food & beverage, as well as rental & labor fees. The twenty percent (20%) service charge is subject to sales tax in accordance with California State Board of Equalization, regulation #1603.

Security

Calamigos reserves the right to require security for events where size, program or nature indicates such a need. Security officers will be obtained by Calamigos at the expense of the Client. A security deposit may apply.

Sound & Vendor Requirements

A DJ or Band is permitted for indoor events. A sound agreement provided by facility must be signed by the vendor prior to the event. Live bands are not permitted for outdoor events. All vendors must sign & return our vendor & client policy form prior to the event. All vendors must be licensed & provide a certificate of insurance endorsing Events, 2001, Inc. as additionally insured.

Decoration

Decorations and floral centerpieces are the responsibility of the client. Nothing may be nailed, taped or stapled to the walls, ceilings, or windows. A fire permit must be presented for candles brought into this facility. Calamigos does not assume any responsibility for items left on the premises prior to or following the event. No smoke machines, fireworks (including sparklers), confetti or rice are permitted. All décor needs to be picked up the evening of the event. Rental items brought into the facility must be approved by facility (drop-off & tear-down must be pre-arranged with the facility). Any damage to facility due to negligence on part of Client or Client's vendors is the responsibility of the Client.

All terms & pricing are subject to change.