



# Weddings

## Packages and Rates

The Garden Ceremony Sites and stunning Ballrooms located at the world famous Los Angeles Equestrian Center in historic Griffith Park provides the ideal setting for a Southern California wedding.

Ancient Sycamore trees and fields carpeted with lush green grass surround you, transforming your wedding into an enchanted memory that will last forever...

The Calamigos staff, with over 60 years of experience in special event planning and catering, will help in making your event not only extraordinary, but unforgettable.

Calamigos at the Los Angeles Equestrian Center  
Phone (818) 972-5940/ Fax (818) 972-5946  
480 Riverside Drive, Burbank, California 91506  
*[www.calamigosequestrian.com](http://www.calamigosequestrian.com)*



# Sweet Amore

## Reception Package

**\$119 per person**

*Non-Saturdays are discounted at \$10 per person*

Our *Sweet Amore* package includes:

- ★ **An Elegant Sit Down meal with two meat entrée selections and a Vegetarian or Vegan plate option by our In-House Caterer**
- ★ **Three Hours of Unlimited Champagne, Wine & Beer Bar**, featuring our House Wines and Champagne, a variety of Domestic Beers, Soft Drinks & Juices and **Wine Service during dinner.**
- ★ **Stationary Hors D'oeuvre platters to accommodate your group size**
- ★ **Wedding Cake-** Choose from a wide selection of flavors & designs from our exclusive baker- the renowned *Porto's Bakery*
- ★ **Complimentary Bottle of Champagne for Bride and Groom's table**
- ★ **Complimentary regular & decaffeinated coffee, tea and water station offered for the duration of the reception**
- ★ **Room Rental, including set-up and breakdown time**
- ★ **Cocktail and Dining Tables, Chiavari chairs with chair pads**
- ★ **House table linen underlays, and house overlay linens and napkins with select color choices**
- ★ **Pin-spot lighting on the table-tops**
- ★ **All glassware, dishware and flatware**
- ★ **A generously sized dance floor**
- ★ **Complimentary Guest Parking**
- ★ **Full service experienced banquet supervisor and staff**

**The Wedding Package is based on a five-hour event time for the reception.**

- For Ceremony and Reception events, a ½ hour to 1 hour ceremony time frame is available with a 5 hour reception to follow
- Evening events begin after 6 p.m. Winter Hours are available. Daytime events are between 10 a.m. to 4 p.m.
- Extended hours are available for an additional fee of \$600.00 per hour

***Child's Rate and menu selection is \$50 for ages 3-12. All other fees apply.***

***Buffet Option adds \$5.00 per person***

**TO HOLD YOUR DATE: A \$1,500 non-refundable deposit is required**

*Food and Beverage Minimums apply for all events. Pricing subject to 20% service charge and sales tax.  
Pricing subject to change without notice*

# *Sweet Amore Stationary Hors D'oeuvres*

*Each platter serves up to 50 guests  
Groups under 100 select 2 options  
Groups over 100, select 3 options: platters will be designed  
to accommodate your party size*

*When submitting your final guarantee, platter count is required.*

## **ARTICHOKE SPINACH DIP**

A traditional favorite served warm with assorted crackers and crostini

## **ROMA TOMATO BRUSCHETTA DISPLAY**

Diced roma tomatoes with fresh basil and garlic and shredded parmesan  
Served with baked and ricotta-topped crostini

## **SMOKED SALMON TORTA**

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

## **SUN – DRIED TOMATO TORTA**

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

## **DOMESTIC CHEESE DISPLAY**

An assortment of fine domestic cheeses offered with baguette crisps and gourmet crackers

## **FRESH FRUIT DISPLAY**

An array of beautifully displayed freshly cut seasonal fruit

# Sweet Amore Sit-Down Reception Menu

*When submitting your final guarantee, plate count is required*

## FIRST COURSE

*Select one*

### **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 a shallot vinaigrette

*A selection of freshly baked breads and sweet creamery butter included*

## SECOND COURSE

*Select TWO meat entrées to offer your guests to choose from*

*When submitting your final guarantee, plate count is required*

### **GRILLED BEEF TENDERLOIN**

Choice of Sauce: creamy peppercorn, Madeira reduction with mushrooms, gorgonzola cream, creamy chanterelle

### **PRIME RIB**

With a creamy horseradish sauce & au jus

### **PACIFIC NORTHWEST GRILLED SALMON**

Choice of Sauce: citrus ginger butter, lemon basil pesto, miso ginger glaze, or cilantro cream

### **PECAN CRUSTED CHICKEN BREAST**

With a mushroom pan gravy

### **CHICKEN MILANESE**

With lemon caper sauce

### **HERB ROASTED CHICKEN**

Stuffed with artichoke hearts, fresh herbs and cheeses

## Select an Entrée for your Vegetarian/Vegan Guests

### **GOAT CHEESE RAVIOLI**

With a sun-dried tomato shitake mushroom cream sauce

### **EGG-LESS PASTA PRIMAVERA**

Tossed with assorted julienne vegetables in a tomato basil sauce

## SIDE DISHES

*Select two*

Garlic & Herb Mashed Potatoes  
Red Roasted Potatoes w/ fresh rosemary  
French Green Beans with sliced almonds  
Mushroom Risotto

Rice Pilaf with yellow onions & herb  
Honey Chipotle Glazed Carrots  
Brussels Sprouts with caramelized onions  
& crispy pancetta



# *Sweet Amore*

## Bar Menu

### ***Includes:***

#### ***3 Hours of Hosted Champagne, Wine & Beer***

Featuring our House Wines and Champagne,  
a variety of Domestic Beer,  
Soft Drinks & Juices  
*with Wine Service During Dinner*

\* \* \* \* \*

### ***Available Sweet Amore Upgrades:***

#### **3 Hours of Hosted House Full Bar**

Includes House Spirits, Mixers & Garnishes,  
as well as our House Wines and Champagne,  
Domestic Beer, Soft Drinks & Juices  
*with Wine Service During Dinner*

\$8.00 per person

#### **3 Hours of Hosted Premium Full Bar**

Includes Premium Spirits, Liqueurs, Cordials, Mixers & Garnishes,  
as well as our House Wines and Champagne,  
Imported & Domestic Beer,  
Soft Drinks & Juices

*with Wine Service During Dinner*

\$15.00 per person

4<sup>th</sup> Hour of Hosted Champagne, Wine & Beer...\$5.00 per person

4<sup>th</sup> Hour of Hosted House Full Bar...\$7.00 per person

4<sup>th</sup> Hour of Hosted Premium Full Bar...\$10.00 per person

\*Additional Outdoor Bar Set-Up Fee (Equestrian Ballroom Cocktail Hour Only)...\$250.00

#### **Champagne Toast \$4.50 per person**

**Premium champagne & wine available by the case**

*Inquire for pricing details*

*Subject to 20% service charge and tax*

*Prices subject to change without notice*

# *Sweet Amore* Buffet Reception Menu

Add \$5.00 per person

## *SALADS*

*Select Two*

### **THE CALAMIGOS GARDEN SALAD**

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

### **FIELD GREEN SALAD**

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

### **CLASSIC CAESAR SALAD**

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

### **HARVEST SALAD**

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

*A selection of freshly baked breads and sweet creamery butter included*

## *MAIN ENTRÉE*

*Select Two*

### **GRILLED BEEF TENDERLOIN**

Choice of Sauce: creamy peppercorn, Madeira reduction with mushrooms, garlic butter, or gorgonzola cream

### **PRIME RIB**

With a creamy horseradish sauce & au jus

### **PECAN CRUSTED CHICKEN BREAST**

With a mushroom pan gravy

### **CHICKEN MILANESE**

With lemon caper sauce

### **HERB ROASTED CHICKEN**

Stuffed with artichoke hearts, fresh herbs and cheeses

### **PACIFIC NORTHWEST GRILLED SALMON**

Choice of Sauce: citrus ginger butter, lemon basil pesto, miso ginger glaze, or cilantro cream

## *SIDE DISHES*

*Select Two*

Garlic & Herb Mashed Potatoes

Rice Pilaf with yellow onions & herbs

Roasted Red Potatoes w/ fresh rosemary

Mushroom Risotto

Green Beans with sliced almonds

Honey Chipotle Glazed Carrots

Brussels Sprouts with caramelized onions & crispy pancetta

## *VEGETARIAN PASTA*

*Select One*

### **PASTA PRIMAVERA**

Tossed with assorted julienne vegetables in a tomato basil sauce

### **FETTUCINI ALFREDO**

With a rich creamy alfredo sauce

*Child's plate is not available - Children dine from buffet fare - Child's Rate still applies*

*Additional entrée selection \$15.00 per guest*

*Pricing subject to change without notice*

# *À la Carte Cocktail Hour Offerings*

## TRAY PASSED HORS D'OEUVRES

**\$4.25 per person per selection**

*Unlimited service for one hour*

*(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  
Served with a fresh mango salsa

#### **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

#### **AHI TUNA TARTARE**

Fresh ahi tuna with mango confection & avocado cream,  
served on a wonton crisp

#### **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

#### **BAKED BRIE TARTLET**

Baked brie & pear in a flaky puff pastry, garnished with fresh  
basil and a balsamic cream truffle glaze

#### **LEMON CHICKEN CROSTINI**

A creamy zesty lemon chicken salad with parsley & sage on a  
fresh toasted crostini

#### **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

*Subject to 20% service charge and sales tax  
Pricing subject to change without notice*



## Specialty Stationary Hors D'oeuvres

*Each platter serves up to 50 guests*

**\$425 per option, except for the Seafood Display**

### **BAKED 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 freshly toasted crostini and gourmet crackers.

### **GRILLED VEGETABLE DISPLAY**

Grilled seasonal vegetables, herb-garlic roasted red bliss potatoes, roasted red & gold bell peppers, carrots & zucchini brushed with balsamic & herb glaze.

Served with a roasted bell pepper cream sauce.

### **HANDBREADED CALAMARI DISPLAY**

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

**\*\*\*\*\***

**The following is offered at Market Price, please inquire for group minimums:**

### **SHRIMP AND CRAB CLAWS SEAFOOD DISPLAY**

Chilled tiger shrimp & crab claws, served with classic cocktail sauce and fresh lemon wedges

*Subject to 20% service charge and tax  
Pricing subject to change without notice*





## Specialty Desserts

\* \* \* \* \*

### Served Desserts

*\$8.50 per person / Select one option*

#### FRESH FRUIT TARTLET

With French pastry cream

#### CHOCOLATE COVERED STRAWBERRIES

Fresh strawberries dipped in white & dark chocolate / 2 per person

\* \* \* \* \*

### Dessert 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+

#### FRESH MINI-DONUT STATION

Mini-Donuts made to order  
Inquire for pricing

#### CAPPUCCINO BAR

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

*Please inquire for additional selections  
Subject to 20% service charge and tax  
Pricing subject to change without notice*

## *Ceremony Sites*

### *\*Ceremony Rates & Coordination Information*

#### *Little White House*

**\$1500 Rental Fee + \$5.00 per person Set-up Fee**

*(The Little White House Ceremony Site can be paired with our Polo Room)*

#### *Equestrian Terrace*

**\$1500 Rental Fee + \$5.00 per person Set-up Fee**

*(The Equestrian Terrace is our garden ceremony site adjoining our Equestrian Ballroom)*

#### *Grand Prix Terrace*

**\$1500 Rental Fee + \$5.00 per person Set-up Fee**

*(The Grand Prix Terrace is a lush green landscape paired with our Grand Prix Ballroom)*

#### *All Ceremony fees include:*

Rental of site, 1 hour ceremony service time frame, private dressing room for the bride set with refreshments one and a half to two hours prior to the ceremony start time, garden chair rental & set-up, gift table & guest book table with white linen, table with white linen for your ceremony service, self-serve water station for your guests, and a scheduled 1 hour wedding rehearsal with our in-house coordinator (see pricing below) OR a coordinator provided by you

\*All ceremonies must be accompanied by a Reception to be hosted at Calamigos Equestrian. Daytime (AM) ceremonies begin after 10am and Evening (PM) ceremonies begin after 6pm. Winter hours may apply. A coordination package is offered with an additional fee; Adding our In-house Coordinator is optional.

## *Wedding Coordination*

*Brought to you by Sidney Events, Exclusive Wedding Coordination for Calamigos Equestrian...*

- ❖ Detailed final meeting including design of a custom floor plan, timeline organization, linen selection, & menu confirmation
- ❖ Collaboration with all staff members and vendors on the day of the wedding, including Calamigos Banquet Captain and the vendors providing services for your wedding  
*(This includes up to 5 hours on the day-of with transition into the reception.)*
- ❖ Location set-up to include placement of items such as; place cards *(must be alphabetized)*, favors, table numbers/names, photographs, instant cameras, cake cutting utensils, toasting flutes, guestbook, etc.)
- ❖ Conducting the wedding rehearsal (1 hour) at the date and time scheduled on your Calamigos Equestrian Catering Agreement

*Wedding Ceremony Coordination package begins 2 hours prior to your event start time and concludes immediately following your grand entrance. Our coordinators are here to guide you through your ceremony and into your reception room. After you enter for your reception, Calamigos provides a Banquet Captain to work with you and your DJ/MC throughout the evening.*

***Please contact Steven Rosenbaum at Sidney Events for Pricing***

***P.O. Box 16714***

***Beverly Hills, California 90209***

***Phone (323) 243-7020***

## GENERAL INFORMATION

### Room Minimums & Guarantees

A Saturday night spending minimum of \$18,000.00 is required for our Equestrian Ballroom.

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

All other events must meet a \$12,000.00 spending minimum.

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

A Saturday night spending minimum of \$40,000.00 is required to reserve the Little White House & Equestrian Ballroom on the same date. Any other day or night spending minimum of \$30,000.00 is required to reserve the Little White House & Equestrian Ballroom on the same date.

### Payment Schedule

An initial deposit of \$1,500.00 is due upon date of booking (along with a signed & dated contract) to secure the date.

An additional \$2,000.00 is due one (1) month from initial deposit.

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 \$250.00.

### 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 receptions. 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

Gazebo decorations, aisle decorations & centerpieces, etc. are the responsibility of the client. Nothing may be nailed, taped or stapled to the walls, ceilings, gazebos 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.**