

Frontier Weddings

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Welcome!

we are excited to have you to
explore our little venue!

Rebekah



Bekah is a lifelong Oak Glen resident and farm girl. She grew up helping her parents with dinner events in the old Riley's Farm packing barn and has a love for watching an event come to life! Bekah began running the ranch weddings at Los Rios when she was 18 years old, and with over 10 years experience, she is now the director of facility operations at Frontier Weddings!

Hosanna



Hosanna has worked in the Glen since high school, and has done everything from school tours to private events. Hosanna has a love for baking and floristry that was instilled in her from a young age. She learned how to make wedding cakes from her grandmother, and loves being able to carry on this family legacy today. Hosanna has worked alongside Rebekah on weddings for the last 9 years and will bring her unique creativity to your special day.

Why choose Frontier



Frontier is set in an idyllic location, sure to make your wedding or special event beautiful, intimate and memorable. Our grounds offer a rustic outdoor venue, as well as several picturesque spots that showcase the seasonal foliage. The apple orchard makes a beautiful location for your reception space, and we will work with you to bring your vision for your perfect day to life!



Budget Package

\$9500 for up to 75 guests

Weekdays Only

Private Homestead Ceremony

One-hour ceremony
Natural willow brush arbor
Ceremony table with our standard linen
White resin padded folding chairs
Two chalk sandwich-board signs
Parking attendants
Portable speaker system
Restrooms
Hydration station with Country Lemonade & Water (Includes disposable clear plastic cups)

Frontier Orchard Reception

Three-hour reception
Cafe string lighting throughout
White resin padded folding chairs
8' rectangle or 60" round guest tables
Sweetheart, guest book, gift & cake tables
White or Ivory linens for all your needs
Classic white china
Stainless steel flatware
Mason jar or glass water goblet
4 large patio heaters
Fire Pit with patio seating and blankets
Victorian oil lanterns or votive candles
Sound system and tech
Master of ceremonies
Dance Floor - 14x16
Trailer restroom facilities

Cold Hydration Station

(Includes disposable clear cups & cocktail napkins)
Country Lemonade, Fresh Pressed Apple Cider, Citrus
or Berry Infused Water

Hot Coffee Station

(Includes disposable coffee cups, standard creamers
and cocktail napkins)
Regular and Decaf Drip Coffee, Assorted Hot Teas

Appetizer Station

Biscuits with Sweet Cream and Assorted Jams

Salad Course

(Choose one of the following)
Tossed Green Salad with Strawberry Balsamic Dressing
Farmers Salad with Feta Cheese, Croutons & Pear
Gorgonzola dressing

Dinner Course

Corn Chowder & Creamy Potato Soup served with
Sourdough Bread and Butter

(pricing and offerings subject to change)



Standard Package

\$13,900 for up to 80 guests

Additional guests may be added for \$75 per guest

Private Homestead Ceremony

- One-hour ceremony
- Natural willow brush arbor
- Ceremony table with our standard linen
- White resin padded folding chairs*
- Two chalk sandwich-board signs
- Parking attendants
- Portable speaker system
- Restrooms
- Hydration station with Country Lemonade & Water
(Includes disposable clear plastic cups)

Frontier Orchard Reception

- Four-hour reception
- Cafe string lighting throughout*
- White resin padded folding chairs*
- 8' rectangle or 60" round guest tables
- Sweetheart, guest book, gift & cake tables
- White or Ivory linens for all your needs*
- Classic white china
- Stainless steel flatware
- Mason jar or glass water goblet
- Florals for your guest tables, sweetheart table & accent tables
(Couples may choose from one of our standard design options with custom color choices)
- 4 large patio heaters
- Fire Pit with patio seating and blankets
- Victorian oil lanterns or votive candles
- Sound system and tech
- Master of ceremonies
- Dance Floor – 14x16'
- Trailer restroom facilities

*Upgrades available for an additional fee

(pricing and offerings subject to change)

Standard Package

Cold Hydration Station

(Includes mason jars, glass goblets & cocktail napkins)
Country Lemonade, Fresh Pressed Apple Cider, Citrus
or Berry Infused Water

Hot Coffee Station

(Includes disposable coffee cups, standard creamers
and cocktail napkins)
Regular and Decaf Drip Coffee, Assorted Hot Teas

Appetizer Station

Spinach and Artichoke Pastry Puffs
Assorted Veggies & Hummus Dip
Seasonal Fresh Fruit

Full service catered meal of your choice:

The Farmhouse Dinner

Famous Los Rios Rancho Tri-tip and Chicken served with
Cowboy Beans, Roasted Herb Potatoes and Dinner Roll
with Whipped Apple Butter

Farm to Table

Citrus and Greek Herb Chicken served with Seasonal
Roasted Vegetables with Balsamic Glaze,
Creamy Au Gratin Potatoes and Sourdough Bread

The Dickensian Feast

Apple Butter Glazed Ham and our Hearty Chicken Pot Pie
served with Roasted Herbed Potatoes and Dinner Roll
with Whipped Cinnamon Butter





Ready to Book?

We would love to talk with you!

Email Rebekah Bastedo:

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