

CIRCLE OAK

RANCH

SAMPLE TIMELINE

1:00	Wedding Party Arrival/Dressing/Photos
4:30	Guest arrival
4:45-5:15	Ceremony
5:15-6:15	Cocktail & Appetizer Hour
6:15-7:45	Dinner, Toasts, Special Dances
7:45	Dance the night away!!
9:15	Bar Closes
9:45	Grand Exit
10:00	Guests/Shuttles Depart

FULL SERVICE CATERING

Provided by **Bekker's Catering**

Four Tray Passed Appetizers

Buffet Style Dinner (see menu)

Formal Place Settings: Gold or silver charger plate, white china plate, gold or silver flatware, water goblet, champagne glass & choice of linen napkin in a variety of colors & fabrics

Cake Cutting Service

Champagne & Sparkling Cider for Toasts

Coffee Station

DJ

Provided by **Station Identification**

Ceremony Music for guest arrival & ceremony

Two professional lavalier microphones & one wired microphone

Cocktail Hour & Reception: DJ/Host Emcee & Entertainment Director (Two Person Team)

App to customize all your music selections

BEER & WINE BAR

Open Beer & Wine Bar for Four Hours

Choice of **two premium bottled beers:** *Stone IPA, Stella Artois, Shock Top, Corona, Amstel Light, Alesmith Pale Ale*
(please inquire about specific requests)

Choice of **one moderate bottled beer:** *Budweiser, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Light*

House Chardonnay & Cabernet served in Wine Glasses

Full Bar Upgrade Options:

Well Liquors: \$17.00 pp

Supreme Liquors & Wines: \$20.00 pp

Deluxe Liquors & Wines: \$23.00 pp

Top Shelf Liquors & Wines: \$28.00 pp

Full bar upgrades include standard mixers and rocks glasses for mixed drinks

COORDINATION

Ceremony, Reception and Rehearsal Coordination

Unlimited email & phone correspondence with our planning team, available for advice and vendor recommendations

Planning meeting 2-4 months prior to wedding

Create personalized timeline & design reception layout

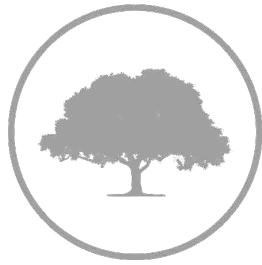
Conduct one hour rehearsal

Vendor management – Oversee and confirm all vendors, arrival times and duties in advance and greet and manage all vendors on wedding day

Coordinate wedding party for ceremony and cue DJ during ceremony processional

Set out all basic decor (provided by bride & groom) such as photos, favors, guest book, etc...

Break down and repack provided basic decor



CIRCLE OAK

— RANCH —

OTHER DETAILS

Dressing Rooms:

Two separate spaces available up to four hours before your ceremony begins

Ceremony Set Up:

White wood folding chairs with white pads, tables for guest book & gifts

Cocktail Hour Set Up:

Wood cocktail tables, wood bar, patio furniture

Reception Set Up:

Round guest tables, fruitwood folding chairs, tables for cake, desserts, favors, table assignments, etc. Ivory floor length linens for all tables

Wedding Liability Insurance is Included



2025 RATES

Friday/Sunday: \$29,800 for up to 100 guests

Saturday: \$32,200 for up to 100 guests

\$155 per guest over 100 guests

Maximum capacity is 200 guests

Food & beverage tax, service charges and gratuities are included (no hidden fees!!)

Rates subject to change

BOOKING DETAILS

30% Down Payment to hold a date

Balance due 30 days prior to wedding date



Four Tray Passed Appetizers

Choose Two Savory Appetizers

Bruschetta Fresh Sliced Baguette with Sundried Tomatoes, Fresh Basil, Parmesan

Mini Caprese Skewers Fresh Mozzarella, Grape Tomatoes and Basil, Drizzled with a Balsamic Glaze

Mini Fruit Kabobs Strawberries, Blueberries, Watermelon, Grapes, Drizzled Raspberry Glaze, Fresh Mint

Watermelon, Feta and Fresh Mint Kabobs with a Balsamic Drizzle

Petite Quiche Spinach & Cheese and Bacon & Cheese

Meatballs with Texas Style BBQ Sauce or Teriyaki Sauce

Andouille Sausage Bites with Smoked Paprika Remoulade

Chicken Apple Sausage Bites with Smoked Paprika Remoulade

Cucumber Slices with Chevre Cheese and Smoked Salmon and Fresh Dill



Choose Two Delightful Appetizers

Spinach and Feta Stuffed Mushrooms Mushroom Caps filled with Sautéed Spinach and Tangy Feta

Bacon Wrapped Dates Jumbo Dates, Creamy Bleu Cheese, wrapped with Smoky Bacon

Mini Teriyaki Chicken Skewers Marinated in Teriyaki Sauce, Topped with Sesame Seeds

Awesome BBQ Sliders Shredded BBQ Beef in Famous Texas Style BBQ Sauce on a Brioche Bun

Ahi Poke Individual Fish Tartare Yellowfin Tuna, Soy Sauce, Green Onion, Sesame Seeds, Wonton Crisp, Sriracha Aioli Sauce

Ceviche Shooters Fresh Shrimp and Fish Ceviche with Cilantro, Onions, Tomatoes

Fried Mac & Cheese Bites Mac and Cheese Coated in Bread Crumbs, Fried Until Golden, Ranch Dip

Andouille Sausage and Shrimp Skewer Spicy Cajun Dusted Combination

Coconut Shrimp Coated with Breadcrumbs and Coconut, Fried on Site, Sweet Chili Dipping Sauce

Avocado Toast Artisan Baguette, Fresh Avocado, Topped with Greens & Feta

Charcuterie Skewer Manchego Cheese, Artisan Salami, Dried Apricots, Balsamic Drizzle

Dinner Menu Options

Choose One Salad

Caesar Salad Crisp Romaine, Parmesan, Jumbo Croutons, Caesar Dressing

Fresh Garden Salad Romaine, Iceberg, Tomatoes, Cucumbers, Carrots, Seasoned Croutons
Dressings on the Side: Homemade Ranch, Balsamic Vinaigrette

Spring Mix Salad Cranberries, Walnuts, Mushrooms, Red Onions, Feta, Raspberry Vinaigrette

Mixed Greens Salad Gorgonzola Cheese, Chopped Dates, Pecans, Red Onions, Balsamic Vinaigrette

Spinach and Pear Salad Pears, Pecans, Shallots, Gorgonzola, White Balsamic Vinaigrette

Greek Salad Iceberg, Romaine, Tomatoes, Cucumbers, Red Onions, Olives, Feta, Aegean Dressing

Kale and Strawberry Salad Crisp Baby Kale and Greens, Sweet Sliced Strawberries, Toasted Almonds, Shallots,
Lemon-Poppy seed Dressing

Italian Arugula and Kale Salad Crisp Baby Kale, Arugula, Grape Tomatoes, Shallots, Mozzarella Balls & Meyer Lemon Vinaigrette

Pink Lady Salad Mixed Greens, Arugula, Sliced Pink Lady Apples, Manchego Cheese, Shallots, Pecans,
Homemade Apple Cider Vinaigrette

Southwestern Salad Romaine, Tomato, Black Beans, Corn, Queso Fresco, BBQ Ranch Dressing

Choose One Bread

Assorted Artisan Rolls

Hawaiian Soft Rolls

Herb Focaccia Bread

Choose Two Side Dishes

Roasted Yukon Gold Potatoes Olive Oil, Garlic, Fresh Herbs

Garlic Mashed Potatoes and Gravy

Scalloped Potatoes in Cream Sauce

Potatoes au Gratin in Cheese Sauce

Creamy Comfort Macaroni and Cheese Traditional Elbow Macaroni, Creamy Four Cheese Blend

BBQ Baked Beans

Wild Rice Pilaf with Almonds, Caramelized Onions

Steamed Fresh Vegetables Broccoli, Carrots, Cauliflower, Zucchini, Olive Oil, Almonds

Herbed Green Beans Dried Cranberries, Toasted Almonds

Grilled Vegetables Colorful Peppers, Carrots, Zucchini

Grilled Carrots Crumbled Feta, Pine Nuts

Roasted Garlic Broccolini Olive Oil, Garlic, Sea Salt, Black Pepper

Quinoa Pilaf Tender Andean Quinoa, Toasted Almonds, Sautéed Mushrooms, Onions

Grilled Fresh Asparagus Olive Oil, Garlic, Sea Salt and Black Pepper

Roasted Cauliflower Herbs & Olive Oil

Two Entrees

Choose One Premium Entree

Herb Encrusted Tri Tip with Au Jus

Herb Encrusted Salmon Fillet Fresh Herbs, Olive Oil, Dill Remoulade

Garlic Shrimp on a Bed of Farfalle Pasta Sautéed in Fresh Garlic and Herbs over Al Dente Pasta

BBQ Baby Back Ribs Dry Rubbed, Smoked in Pit, BBQ Sauce on Side

Choose One Standard Entree

Chargrilled Chicken Breast Smoked in a Wood Fire Pit, BBQ Sauce on Side

Chicken Breast in Garlic Herb Sauce

BBQ Chicken All Pieces of Pit Smoked Chicken, BBQ Sauce on Side

Famous Pulled Pork Slow Pit Smoked, BBQ Sauce on Side

Rotisserie Roasted Chicken All Pieces of Oven Roasted Chicken, Fresh Herbs

Chicken Parmesan Lightly Breaded, Baked with Marinara and Parmesan Cheese

Chicken Marsala Rustic Marsala Wine Sauce

Butternut Squash Ravioli Brown Butter Sauce, Fresh Shaved Parmesan

Cheese Ravioli with Venetian Cream Sauce Garlic, Sundried Tomato, Cheeses, Mushrooms

Vegetarian Lasagna Layers of fresh Vegetables, Cheeses, Creamy White Sauce

Meat Lasagna Layers of Rich Marinara and Hearty Beef with Italian Seasoning

Farfalle Pasta with Chicken Roasted Red Pepper Alfredo Sauce, Fresh Basil, Chicken Breast Strips

Baked Ziti with Italian Sausage Arrabiata Sauce, Mozzarella, Vegetables

(To Upgrade a Standard Entree to a Premium Entree add \$4.50 pp)

Optional Entree Upgrades

Price to upgrade from premium entree

Prime Rib Au Jus Carved on Site, Med Rare, Horseradish Sauce \$10.50 pp

Skewered Giant Prawns Grilled with Lemon, Garlic, Parsley \$13.50 pp

Rib Eye Steaks with Demi Glaze \$21.00 pp

