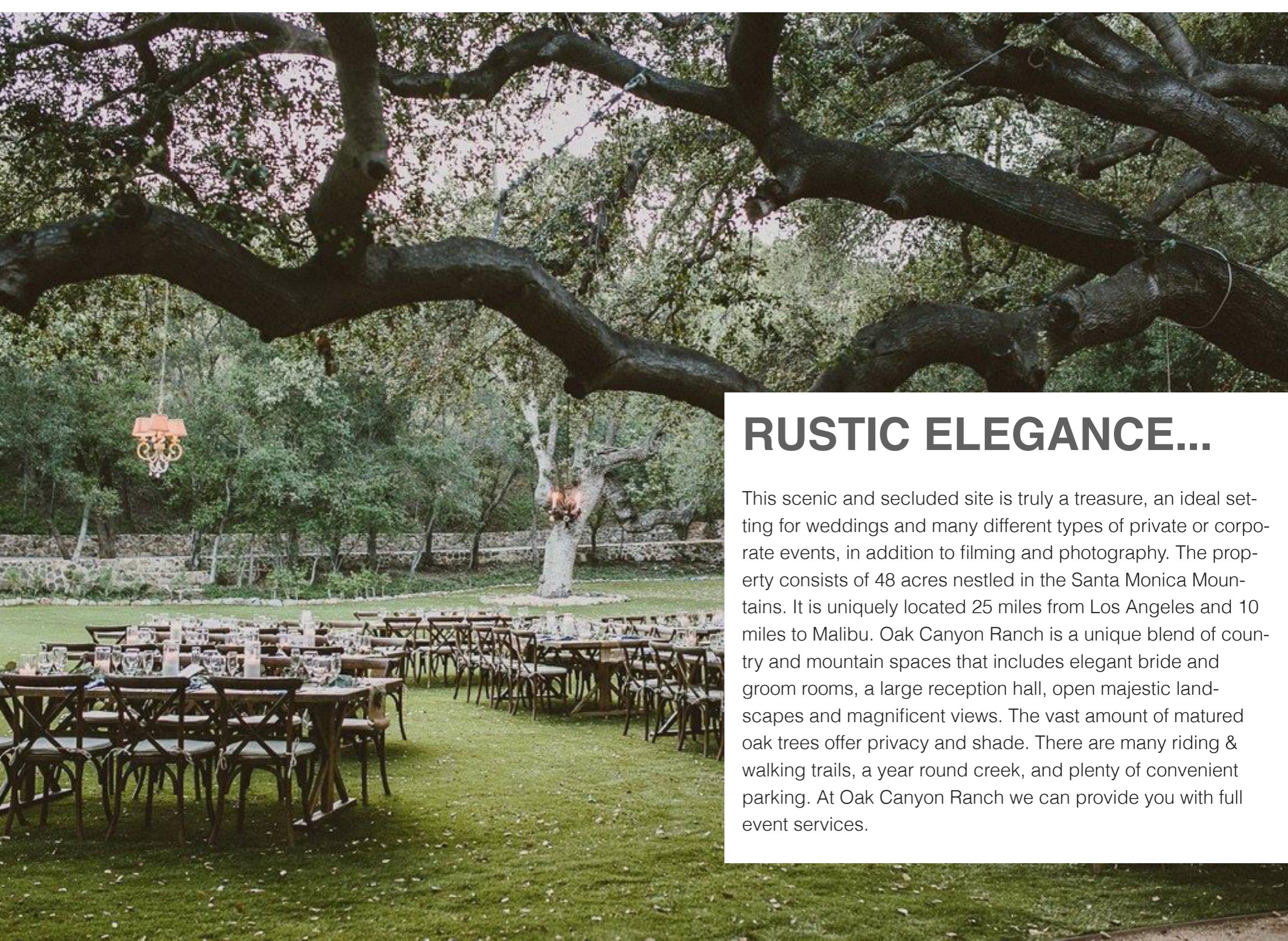




OAK CANYON RANCH

WEDDINGS





RUSTIC ELEGANCE...

This scenic and secluded site is truly a treasure, an ideal setting for weddings and many different types of private or corporate events, in addition to filming and photography. The property consists of 48 acres nestled in the Santa Monica Mountains. It is uniquely located 25 miles from Los Angeles and 10 miles to Malibu. Oak Canyon Ranch is a unique blend of country and mountain spaces that includes elegant bride and groom rooms, a large reception hall, open majestic landscapes and magnificent views. The vast amount of matured oak trees offer privacy and shade. There are many riding & walking trails, a year round creek, and plenty of convenient parking. At Oak Canyon Ranch we can provide you with full event services.



We are excited you've considered Oak Canyon Ranch for your wedding or special event. The information contained in this document will hopefully make your planning process easier. We've included detailed pictures, policies, information, general pricing and FAQ's. Let us at the Ranch help you bring your event vision to life, knowing we approach all of our projects with a mindset of flexibility and as much customization as possible.



My husband and I had the great fortune of marrying here...This venue is nothing short of a dream. The century old oak trees, lush vegetation, and whimsical/expansive grounds are just a few features this venue has to offer. Our whole day, including ceremony and reception took place there. We honestly couldn't have been more pleased (Bride: Maryanne M.)





GENERAL INFO

Catering – Lobo Castle Productions handles all catering for our venues. We do not allow outside catering. We customize all menus to create a special menu that will set your event apart from the traditional food fair. All of our catering packages include a champagne toast, all set-up, service and clean-up

Bar – LCP handles all your bar needs. We do not allow you to bring your own. Our professional bartenders will keep your guests in good spirits. They can create a special drink just for you. We have many packages to choose from. Ask for our bar pricing list for details. All of our packages include your bartenders, mixers, set-up and clean-up.

Music cut off – All music must be off by 10pm (Outside) 11pm (Inside)

Party cut off – All guests must depart by Midnight

Bathrooms – provided

Lighting – Most events do require additional lighting.

Cleaning fee - \$350

Security Deposit - \$1,000 - \$1,500 (100% refundable)

Maximum capacity - 350

Venue Pricing -

\$5,000 for 0-99 guests \$6,000 for 100- 125 guests

\$7,000 for 126 - 175 guests

Saturday Events - \$7,000 for 0 -100 guests

\$8000 for 101-175 guests

We will need to discuss pricing for over 175 guests

Not included in the estimate below are beverage packages which vary from about \$25 - 45 per person. Babysitters are required for kids children 9 years of age and under, 1 professional sitter per 3 - 5 children depending on ages. Dogs or pets are permitted, but require an extra \$250 fully refundable deposit. All prices below are estimates and subject to increase/decrease depending on event scope, details and needs *taxes & gratuity not included.

# of Guests	Venue Fee Ranges from \$5,000 to \$12,000 The price below does not reflect a Saturday night rate	Catering Buffet starts at \$70- \$80 per person (does not include 20% gratuity and 9% tax)	Cleaning Fee \$350 - \$500	Kitchen Fee	\$50 per Tables and \$6 per Chairs *estimate reflects 10 people at a table	Lighting - include overhead string lights, chandeliers and up lighting \$1200 - \$2000	Day of Planner is required Estimated at \$1200 - \$2000	Estimated Valet or/ and Shuttle \$500 to \$1,000	Security Guard \$350 per guard	Estimated Total
0-99	\$5,000	\$6,930	\$350	\$500	\$550 - \$1,094	\$1,200	\$1,200	\$500	1 - \$350	\$16,580 - \$17,124
100-125	\$6,000	\$7,000 - \$8,750	\$350	\$500	\$1,100 - \$1,400	\$1,200	\$1,200	\$500	1 - \$350	\$18,200 - \$20,250
126 - 175	\$7,000	\$8,820 - \$12,250	\$350	\$500	\$1,406 - \$1,950	\$1,500	\$1,200	\$500	1 - \$350	\$21,626 - \$25,600
176 - 225	\$8,000	\$12,320 - \$15,750	\$350	\$500	\$1,956 - \$2,500	\$1,500	\$1,500	\$800	2 -\$700	\$27,626 - \$31,600
226 - 300	\$9,000	\$15,820 - \$21,000	\$500	\$500	\$2,506 - \$3,300	\$1,500	\$1,750	\$800	2 -\$700	\$33,076 - \$39,050
301 - 350	\$10,000	\$21,070 - \$24,500	\$500	\$500	\$3,306 - \$3,850	\$1,500	\$2,000	\$1,000	3 -\$1,050	\$40,926 - \$44,900

CATERING & SAMPLE MENUS





Allow us to meet your every taste bud's desire. With over 30 years of cooking expertise, our exquisite food is sure to satisfy. We customize every menu to your food preferences. Let us help you design the perfect menu plan for your event, and you will undoubtedly leave all of your guests raving for years to come. All catering packages include set-up, service and clean-up. They include a Champagne and sparkling cider toast, soft drinks, and coffee. Executive Chef Denise Antico-Donlon will work with you to design the perfect menu that will delight your guests while sticking to your budget. Full catering cost varies depending on guest count and menu choices. All menus are custom designed according to your tastes and budget.

Buffet - \$70.00 per person - price can go up depending on number of courses and food choices

Appetizers – 1 stationary Cheese Platter and 3 passed Buffet Service

- Choice 2 mains of Meat, Fish and Vegetarian entrée (price varies depending on type of Meat or fish chosen.)
- You will decide 3 - a starch, i.e. pasta, potatoes, rice, polenta, risotto, vegetables, etc.
- You will decide on bread, i.e. fococcia, baguette, herb, rolls, biscuits, etc.
- You will decide on a Salad

Includes Champagne Toast and coffee service

Includes all set-up, service, breakdown and trash removal.

No Cake Cutting Fee

Sit-down - \$80.00 per person - price can go up depending on number of courses and food choices

Appetizers – 1 stationary Cheese Platter and 3 passed Sit-down Service

- Choice 3 mains of Meat, Fish and Vegetarian entrée (price varies depending on type of Meat or fish chosen.)
- You will decide on - a starch, i.e. pasta, potatoes, rice, polenta, risotto, vegetables, etc.
- You will decide on bread, i.e. fococcia, baguette, herb, rolls, biscuits, etc.
- You will decide on a Salad

Includes Champagne Toast and coffee service

Includes all set-up, service, breakdown and trash removal.

No Cake Cutting Fee

Appetizer Examples:

◆ BURRATA – RICOTTA AND FRESH MOZZARELLA, GRILLED TOMATO, BASIL OIL SERVED CROSTINI	◆ STUFFED MUSHROOMS – ROMANO CHEESE, SPINACH, AND ITALIAN SAUSAGE
◆ STUFFED MUSHROOM - SPINACH, ARTICHOKE, ROMANO CHEESE, AND BREAD CRUMBS	◆ VEGETABLE EGG ROLL – THAI DIPPING SAUCE
◆ VEGETABLE SAMOSA – CILANTRO CHUTNEY	◆ LAMB INDIAN MEATBALL – CURRY APRICOT DIPPING SAUCE
◆ INDIAN FLAVORED SOMOSA - SERVED WITH MANGO CHUTNEY	◆ LAMB SAMOSA – MINT CHIMICHURRI CHUTNEY
◆ MUSHROOM EMPANADAS – TOPPED WITH CHIMICHURRI	◆ EMPANADA - CASHEW CHEESE, PARSLEY, LEMON, ARTICHOKE, AND SPINACH
◆ MINI TOSTADA – CRISP FLOUR TORTILLAS FILLED WITH BLACK BEANS, PICO DE GALLO, WITH MEXICAN CHEESE AND SOUR CREAM	◆ SHRIMP - SAUTÉED IN GARLIC, HOT PEPPER, AND LEMON JUICE
◆ COCONUT SHRIMP - SERVED WITH A PINEAPPLE DIPPING SAUCE	◆ CALAMARI FRITTER - SERVED WITH A SPICY MARINARA

Appetizer Examples Continued :

◆ BACON WRAPPED DATES -STUFFED WITH MANCHEGO CHEESE	◆ AHI TUNA POKE - ISLAND FLAVORS ON A WONTON WRAPPER
◆ TUNA TAR TAR ASIAN STYLE - SERVED ON A FRIED WONTON	◆ SUSHI - SPICY TUNA, SALMON, OR CALIFORNIA ROLL
◆ MINI QUICHE - ARTICHOKE, SPINACH, AND PARMIGIANA CHEESE	◆ SUSHI - THIS CAN BE CUSTOMIZED TO YOUR FAVORITES
◆ BUTTERNUT SQUASH RAVIOLI - IN A BROWN BUTTER SAGE SAUCE TOPPED WITH ROMANO CHEESE	◆ RAVIOLI – FILLED WITH CHARD, POTATO'S, LEEK'S AND SERVED IN A SHERRY PINK SAUCE
◆ ARINCINI - STUFFED WITH FONTINA CHEESE SERVED WITH MARINARA	◆ SLIDER – PROVOLONE CHEESE, CARAMELIZED ONIONS, RUSSIAN AIOLI ON A PRETZEL BUN
◆ CHEESE PIZZA – TOPED WITH OLIVE OIL, MOZZARELLA, PROSCIUTTO, PARMESAN, AND ARUGULA	◆ VEGAN CROSTINI STATION - BRUSCHETTA OF KALE PESTO, PIMENTO CAPER HUMMUS, SESAME HUMMUS, PICO DE GALLO WITH FRESH GRILLED CORN AND AVOCADO SALSA

Salad Examples:

◆ Spinach, blue cheese, red onion, red and white grapes in a champagne garlic vinaigrette

◆ Greek - Romaine, cucumber tomato red onion, Kalamata olives and feta salad

◆ Burrata cheese with heirloom tomatoes drizzled with basil olive oil and pomegranate vinegar then topped with fresh basil

◆ Mixed baby greens, fresh strawberries, shaved parmesan, lemon lime dressing

◆ Mixed baby green, grape tomato, walnut and grapes

◆ Mixed greens, grape tomatoes, red onion and avocado's in an Italian vinaigrette. Bride will get lemon lime dressing

◆ Quinoa, kale, spinach, dried cherries, yellow raisins with toasted almonds tossed in a Macadamia Nut Mustard Lemon Dressing

◆ Mixed greens, radish, cucumber and grape tomatoes with mustard balsamic vinaigrette

Side Examples:

◆ Broccoli - oven roasted with pine nuts, garlic, & olive oil topped with a sprinkle of Romano cheese	◆ Brussel Sprouts - coconut oil and maple pecans
◆ Asparagus - oven roasted with red pepper	◆ Green Beans - almonds, garlic and lemon zest
◆ Grilled Vegetables – red onion, zucchini, bell pepper, grilled tomato, and artichokes	◆ Carrots - mixed color carrots oven roasted with a local honey glaze
◆ String Beans - garlic, lemon juice, lemon zest and roasted almonds	◆ Grilled Seasonal Vegetable & Chard Salad – Cilantro Vinaigrette
◆ Orzo - olive oil and parsley salt and pepper	◆ Orzo – mushroom, garlic, parsley, truffle oil and salt
◆ Classic Risotto	◆ Ravioli – ricotta cheese, parsley, in fresh marinara and basil
◆ Potatoes au Gratin	◆ Roasted Baby Potatoes - rosemary and garlic
◆ Home-made White Potato Fries – tossed with feta cheese, truffle oil, and truffle salt	◆ Smashed Fingerling Potatoes - with grilled jalapeño
◆ Mashed Potatoes- garlic, rosemary, and truffle oil	◆ Sweet Potato & White Potato Mash
◆ Vegan Twice Baked Potatoes – truffle salt – coconut oil – pepper – garlic – bread crumbs with parsley and garlic topped with pistachio oil then sprinkled with chives	

Main Dish Examples:

<ul style="list-style-type: none"> ◆ Scallops - with a balsamic glaze 	<ul style="list-style-type: none"> ◆ Shrimp Scampi - fresh shrimp sautéed with garlic, olive oil, lemon juice and parsley
<ul style="list-style-type: none"> ◆ Cod - Italian bread crumbs encrusted, fried and topped with pickled fennel, red pepper, celery, and onion served with a drizzle of lemon 	<ul style="list-style-type: none"> ◆ Salmon - special rub cooked on a cedar plank - topped with brush of pistachio oil and lemon juice - wild mushroom risotto - String beans lemon zest almonds
<ul style="list-style-type: none"> ◆ Poached Salmon – with tomatillo and red pepper sauce 	<ul style="list-style-type: none"> ◆ Salmon - marinated in our special rub, grilled on a cedar plank then finished with a brush of pistachio lemon oil
<ul style="list-style-type: none"> ◆ Citrus Chardonnay Salmon – tomato, garlic, basil, and capers 	<ul style="list-style-type: none"> ◆ Salmon – poached in white wine and citrus topped with a Mediterranean sauce (tomatoes, olives, red onion, garlic)
<ul style="list-style-type: none"> ◆ Roasted Chicken - bone in breasts, legs and thighs 	<ul style="list-style-type: none"> ◆ Hunter's Chicken
<ul style="list-style-type: none"> ◆ Chicken Picota 	<ul style="list-style-type: none"> ◆ Chicken - on the grill garlic marinated
<ul style="list-style-type: none"> ◆ Chicken Parmesan – chicken cutlets lightly breaded and pan fried topped with fresh marinara and par 	<ul style="list-style-type: none"> ◆ Chicken Marsala – Chicken cutlets sautéed in a marsala, mushroom sauce
<ul style="list-style-type: none"> ◆ Rolled Chicken - with prosciutto, spinach, provolone, and roasted peppers 	<ul style="list-style-type: none"> ◆ Tri Tip – Herb rub cooked on the grill – fennel seeds, garlic, rosemary, red pepper, salt and pepper
<ul style="list-style-type: none"> ◆ Tri Tip - grilled on a santa maria barbecue 	<ul style="list-style-type: none"> ◆ Chimichurri Flat Iron Steak
<ul style="list-style-type: none"> ◆ Short Ribs – Braised in red wine and vegetables 	<ul style="list-style-type: none"> ◆ Short Rib Korean Style
<ul style="list-style-type: none"> ◆ Brisket 	

Main Dish Vegetarian Examples:

◆ Eggplant Parmesan - breaded and grilled eggplant, ricotta, and romano cheese	◆ Brown Butternut Squash Risotto
◆ Ravioli – artichoke, leek, mushroom chard served in vodka sauce	◆ Fresh Fettuccine Pasta - with zucchini, grilled artichokes, sun dried tomatoes and mushrooms in a light butter cheese sauce
◆ Tortellini/Ravioli - house specialty variety of fillings	◆ Veggie Lasagna - grilled mixed vegetables, layers of pasta, and romano cheese
◆ Vegan Cauliflower Spinach Fritter - with Coconut Yogurt Tzatziki Sauce	◆ Vegan Grilled Butternut Squash Lasagna



A photograph of a rustic outdoor setting. In the center is a stone fountain with a cylindrical wooden pedestal and a spherical top. To the left, there's a wooden chair and a small round table. A large, gnarled tree stands behind the fountain. The ground is made of light-colored stone tiles.

4

EVENT HIGHLIGHTS & FAQ



FAQ:

What is the rental time for the day of event?

Generally 10-12 hrs depending on the day of the week, event type and price.

What does the rental fee include/not include?

It includes the venue, bathrooms, bride and groom rooms and use of our parking lot.

What is the deposit?

50% of the venue fees and 25% of catering fees. The remaining payments start on schedule 90 days prior to event.

When do we need to leave a deposit and when is the full payment due?

The deposit is required when you sign contracts. Your date is not secured until the deposit is paid. The remaining balance is paid in monthly installments starting from 90 days before your event with the final payment due 10 days prior when you know your final guest count.

How many events are booked on the same day?

Just one

Do I need to get permits or insurance?

Yes, 1M day of event Insurance is required

Do you provide table, chairs, linens for dinner reception?

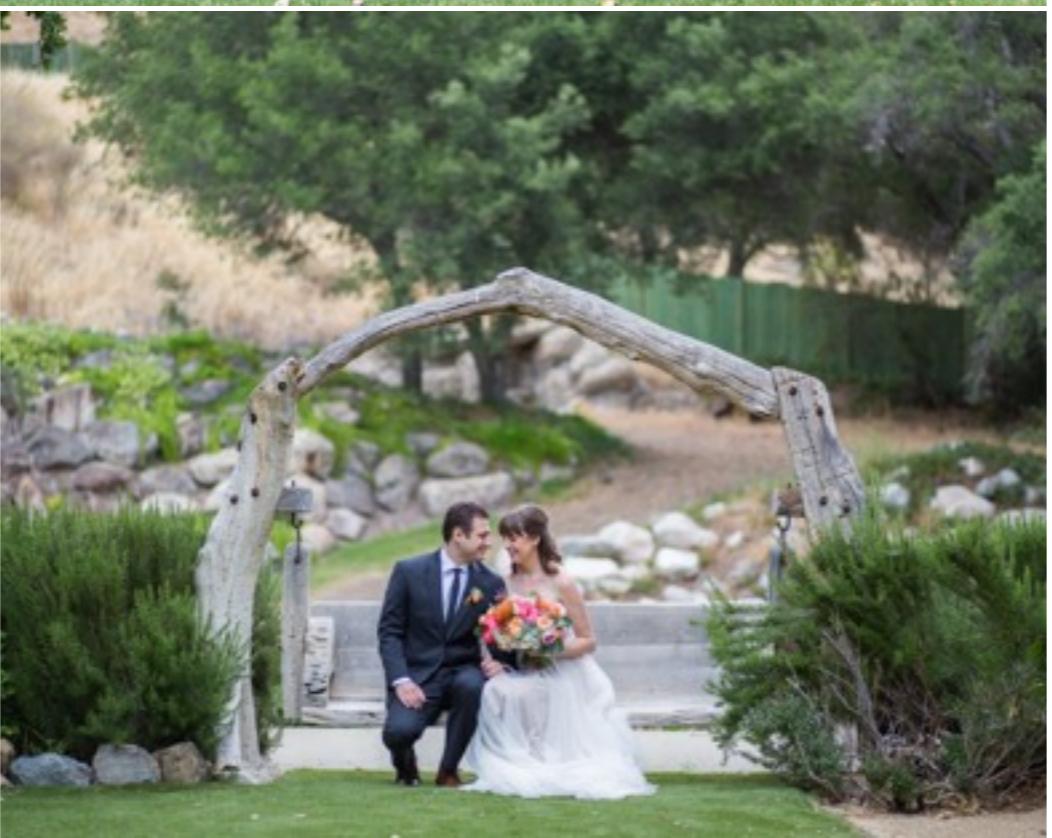
No, they will need to be rented. We do have rentals on-site or a list of rental companies available

Can things be hung on property?

Yes, as long as it is hung without putting holes in the wall and certainly not in the trees

Are there any decorating limitations?

Most decorations are fine. We would need to know specifically what you are doing to approve it before the event.



FAQ (continued):

What is your policy on caterers?

We have in house catering. There is a \$20 per person buy out for using your own caterer if it is for a kosher event.

Is there staff on site on the event day?

Yes, staff is included in our food and beverage packages, along with set-up, break down, trash removal, coffee service and champagne toast.

Do you have parking?

We have a large parking lot that can hold up to 110 cars using valet. Larger events require shuttling service

How many restrooms are there and their location

There are 10 bathrooms conveniently located on the property.

What is the sound equipment and lighting like?

We have some lighting but you will need to bring in additional lighting. Sound equipment is usually brought in by your DJ or band. We do have a P.A. System on site that can be rented if needed.

Do you service the bathroom and trash during the event?

Yes

Are there any plans in case of bad weather?

We have 2 indoor spaces that can hold up to 120 guests seated. In the case of bad weather, guest counts over 120 require tenting

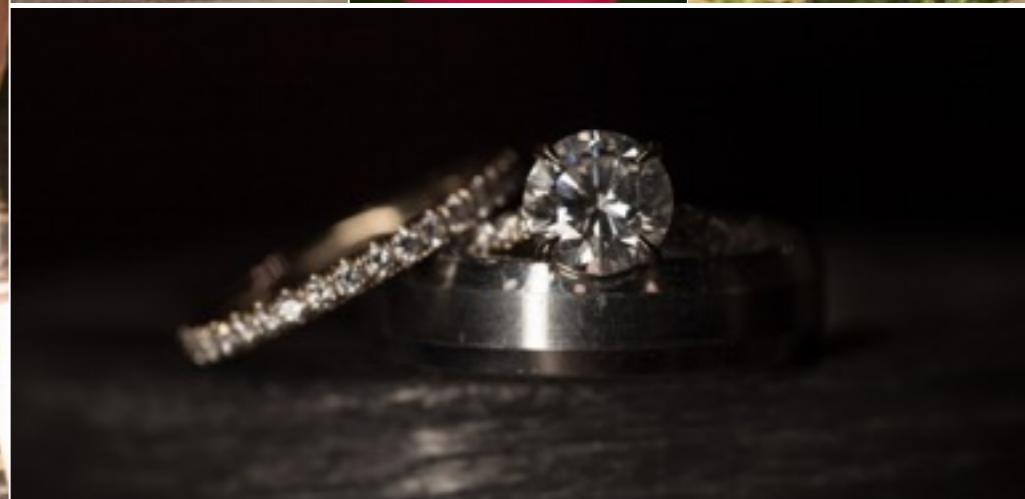
Is there a noise ordinance?

If you are having a band the cut off time is 10pm and for a DJ it is 11pm on Friday and Saturday. Sunday through Thursday band cut off is 9pm and DJ is 10pm.

Is heating/Ac included in the indoor rooms

Yes





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Oak Canyon
Ranch

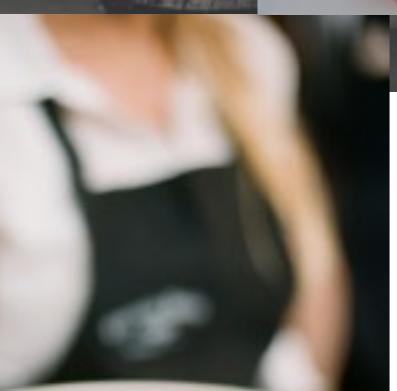
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Lucky Love Photos



**Lobo Castle
PRODUCTIONS**





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