



HOST IN
SOPHISTICATED STYLE

OLD RANCH
PRIVATE EVENT MENU



Discover the area's favorite private event venue, Old Ranch Country Club. We take great pride in providing exceptional service for events of all kinds. Our ballrooms, comfortably accommodating up to 400 guests, boasts modern elegance with timeless, classic charm. The atmosphere is one of welcoming warmth, and we look forward to opening our doors to you and your distinguished guests.

BREAKFAST FOR ALL

PLATED CONTINENTAL BREAKFAST | \$21.00 Per Person

Regular & Decaffeinated Coffee and Hot Tea
Assorted Chilled Juices
Seasonal Sliced Fruit & Fresh Berries | GF
Assorted Breakfast Pastries | muffins, croissants and danishes

PLATED OLD RANCH BREAKFAST | \$30.00 Per Person

Regular & Decaffeinated Coffee and Hot Tea
Assorted Chilled Juices
Seasonal Sliced Fruit & Fresh Berries | GF
Assorted Breakfast Pastries | muffins, croissants and danishes
Farm Fresh Scrambled Eggs | GF
Roasted Breakfast Potatoes | GF
Applewood Smoked Bacon and Sausage

PLATED SOUTHERN CALIFORNIA BRUNCH | \$40.00 Per Person

Regular & Decaffeinated Coffee and Hot Tea
Assorted Chilled Juices
Seasonal Sliced Fruit & Fresh Berries | GF
Assorted Breakfast Pastries | muffins, croissants and danishes
Tuscan Scramble | spinach, peppers and tomato
Roasted Breakfast Potatoes | GF
Applewood Smoked Bacon and Sausage
Classic French Toast with Maple Syrup
Honey Maple Glazed Ham

SOMETHING ON THE LIGHTER SIDE

Ranchers Breakfast | \$27.00 Per Person

Farm Fresh Scrambled Eggs
2 Buttermilk or Blueberry Pancakes
Choice of Applewood Smoked bacon or Sausage Links
Served with Roasted Breakfast Potatoes

BREAKFAST CROISSANT | \$23.00 Per Person

Applewood Smoked Bacon
Farm Fresh Scrambled Eggs
Aged Cheddar Cheese
Served with Seasonal Sliced Fruit & Fresh Berries

EGG WHITE SCRAMBLE | \$23.00 Per Person | GF V

Sauteed Mushrooms & Spinach
Fresh Sliced Tomato & Avocado
Served with Seasonal Sliced Fruit & Fresh Berries

AVOCADO TOAST | \$21.00 Per Person | V

Toasted Multigrain Bread
Arugula
Avocado
Shaved Parmesan Cheese
Roasted Tomato Jam
Served with Sliced Fruit & Fresh Berries





EXPRESS LUNCH

Maximum of 25 guests.

All sandwiches served with choice of Old Ranch dill potato chips or seasonal fresh fruit. All salads include fresh rolls and butter. All include dessert.

Chicken BLT Sandwich | \$25 grilled chicken, bacon, lettuce, tomato, avocado, mayonnaise, multigrain bread

BBQ Pulled Pork Sandwich | \$25 sourdough roll, pickled red onion, cabbage slaw

Croissant Sandwich | \$25 choice of turkey, chicken salad, or tuna salad

Grilled Veggie Wrap | \$25 | V quinoa, boursin cheese, baby arugula, balsamic vinaigrette, flour tortilla

California Cobb Salad | \$25 | GF romaine and bibb lettuce, grilled chicken, bleu cheese crumbles, tomatoes, avocado, bacon, eggs, ranch or bleu cheese dressing

Grilled Chicken Caesar Salad | \$25 | romaine lettuce, parmesan cheese, croutons, caesar dressing, substitute grilled shrimp \$4

Harvest Chicken Salad | \$25 | GF baby mixed greens, grilled chicken breast, blueberries, strawberries, quinoa, toasted almonds, feta cheese white balsamic dressing

PLATED LUNCH ENTREES

VEGETARIAN

Roasted Acorn Squash Risotto | \$32 GF mixed vegetables, risotto served in a roasted acorn squash bowl

Mushroom Ravioli | \$32 sautéed mushroom medley and white truffle oil, parmesan herb cream sauce

Vegetable Pasta | \$32 | GF grilled vegetables, penne, marinara, parmesan

POULTRY

Tuscan Herb Chicken Breast | \$35 GF artichokes, olives and cherry tomatoes in a goat cheese beurre blanc

Rosemary Roasted Chicken Breast | \$34 GF champagne caper sauce

FISH

Pan Roasted Salmon | \$36 | GF orange fennel beurre blanc

Pan Roasted Halibut | \$42 | GF champagne cream sauce

MEAT

Grilled New York Steak | \$48 | GF truffle demi beurre blanc

Beef Tenderloin | \$53 | GF truffle demi beurre blanc

Grilled Flat Iron Steak | \$38 | GF truffle demi beurre blanc

DUET PLATE Create a Custom Duet by Selecting any Two Entrees to Combine

Add \$6 to Higher Priced Entrée to Determine Duet Price

CHOOSE ONE SIDE

Wild Rice Pilaf with Dried Fruit & Pecans

Yukon Gold Mashed Potatoes

Couscous with Feta, Dried Apricots & Almonds

Parmesan Potato Gratin

Cauliflower Puree Roasted

Tri Colored Fingerling Potatoes

CHOOSE ONE VEGETABLE

Roasted Garlic Broccolini with Pine Nuts

Grilled Asparagus

Roasted Baby Carrots

Almond Herb Green Beans

Tri Colored Cauliflower

Mushrooms & Asparagus Fricassee



SALADS & DESSERTS

SALAD COURSE

Baby Field Greens | V baby tomatoes, carrots, cucumber with ranch or balsamic dressing

Caesar Salad | croutons, Parmesan cheese with Caesar dressing

Spinach, Endive & Pear Salad | V dried cranberries, bleu cheese crumbles, poached pear, candied pecans with bleu cheese maple vinaigrette

Summer Salad | GF V strawberry, goat cheese, almonds with champagne vinaigrette

Arugula Salad dates, bacon, tomato, feta with warm bacon dressing

Baby Kale Salad | GF V pine nuts, golden raisins, apples, shaved parmesan with citrus sherry vinaigrette

DESSERT COURSE

Classic New York Cheesecake | raspberry sauce

Chocolate Mousse Cake

Carrot Cake | cream cheese frosting

Fruit Sorbet | GF seasonal berries

Old Ranch Apple Cobbler | brown sugar oat crumble

HORS D'OEUVRES

STATIONARY

Priced Per Person.

Imported & Domestic Cheese Display | \$9 V grapes, dried fruit, mixed nuts and assorted crackers

Charcuterie Display | \$11 capocollo, mortadella, salami, pickled vegetables and assorted crackers

Vegetable Crudit  Display | \$8 V assorted raw vegetables with bleu cheese and ranch dipping sauces

Seasonal Fruit Display | \$8 GF V assorted sliced fruit, melon and seasonal fresh berries

Shrimp Cocktail | \$13 GF horseradish cocktail sauce and lemon wedges

Bread Dipping Bar | \$11 V feta sundried tomato, hummus, and artichoke goat cheese with toasted crustinis

BUTLER PASSED

One piece per person.

Vegetarian Egg Roll | \$4 V plum sauce

Smoked Salmon | \$4 dill cream cheese, crispy wonton, micro greens

Heirloom Tomato Bruschetta | \$4 V toasted baguette, parmesan cheese

Roasted Vegetable Bruschetta | \$4 V whipped boursin cheese, toasted baguette

Glazed Meatball | \$4 chili tomato grape jam glaze

Coconut Chicken Fritter | \$4 mango sweet chili dipping sauce

Spinach Feta Phyllo Triangle | \$4 V marinara sauce

Lamb Chop | \$5 chimichurri

Mini Grilled Cheese | \$4 V havarti, basil, caramelized shallots, sourdough bread

Chicken Skewer \$4 GF achuite aioli |

Boursin Cheese Mushroom Caps | \$4 V pesto drizzle

Chili Lime Grilled Shrimp | \$5 GF on cucumber slice

Belgian Endive | \$5 GF V goat cheese, fig, pecan and balsamic vinegar

Lump Crab Cake | \$5 cajun pepper aioli

Seared Ahi Tuna | \$5 pickled ginger cream cheese, wonton, sesame seeds, micro wasabi



DINNER FOR EVERYONE

VEGETARIAN

Roasted Acorn Squash Risotto | \$42 GF mixed vegetables, risotto served in a roasted acorn squash bowl

Mushroom Ravioli | \$42 sautéed mushroom medley and white truffle oil, parmesan herb cream sauce

Vegetable Pasta | \$42 | GF grilled vegetables, penne, marinara, parmesan

POULTRY

Tuscan Herb Chicken Breast | \$44 GF artichokes, olives and cherry tomatoes in a goat cheese beurre blanc

Rosemary Roasted Chicken Breast | \$44 GF champagne caper sauce

FISH

Pan Roasted Salmon | \$46 | GF orange fennel beurre blanc

Pan Roasted Halibut | \$53 | GF champagne cream sauce

MEAT

Grilled New York Steak | \$59 | GF truffle demi beurre blanc

Beef Tenderloin | \$63 | GF truffle demi beurre blanc

Grilled Flat Iron Steak | \$48 | GF truffle demi beurre blanc

DUET PLATE Create a Custom Duet by Selecting any Two Entrees to Combine Add \$6 to Higher Priced Entrée to Determine Duet Price

CHOOSE ONE SIDE

Wild Rice Pilaf with Dried Fruit & Pecans

Yukon Gold Mashed Potatoes

Couscous with Feta, Dried Apricots & Almonds

Parmesan Potato Gratin

Cauliflower Puree Roasted

Tri Colored Fingerling Potatoes

CHOOSE ONE VEGETABLE

Roasted Garlic Broccolini with Pine Nuts

Grilled Asparagus

Roasted Baby Carrots

Almond Herb Green Beans

Tri Colored Cauliflower

Mushrooms & Asparagus Fricassee



DESSERTS

Classic New York Cheesecake |
raspberry sauce

Chocolate Mousse Cake

Carrot Cake |
cream cheese frosting

Fruit Sorbet | GF
seasonal berries

Old Ranch Apple Cobbler | GF
brown sugar oat crumble

Make it A-La-Mode | \$5 per
person
For groups of seventy-five or less

CHEERS!

SOFT BAR 1HR | \$18 2 HR | \$22 3 HR | \$27 4 HR | \$34 5 HR | \$42 SELECT THREE WINES; Three Thieves Pinot Grigio, Tunnel of Elm Chardonnay, La Vieille Ferme Rose, Freixenet Sparkling, Lunetta Prosecco, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon, Montes Classic Malbec SELECT FIVE BEER AND/OR SELTZER; Coors Light, Miller Lite, Blue Moon, Heineken, Heineken 0.0, Corona Extra, Founders All Day IPA, New Belgium Fat Tire Amber, Oskar Blues Can-O-Bliss, Amstel Light, Founders Solid Gold Amber, Voodoo Ranger Hazy IPA, Cigar City Jai Alai IPA, White Claw Mango, White Claw Black Cherry

WELL BAR 1HR | \$22 2 HR | \$27 3 HR | \$34 4 HR | \$40 5 HR | \$48 SELECT THREE WINES; Three Thieves Pinot Grigio, Tunnel of Elm Chardonnay, La Vieille Ferme Rose, Freixenet Sparkling, Lunetta Prosecco, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon, Montes Classic Malbec SELECT FIVE BEER AND/OR SELTZER; Coors Light, Miller Lite, Blue Moon, Heineken, Heineken 0.0, Corona Extra, Founders All Day IPA, New Belgium Fat Tire Amber, Oskar Blues Can-O-Bliss, Amstel Light, Founders Solid Gold Amber, Voodoo Ranger Hazy IPA, Cigar City Jai Alai IPA, White Claw Mango, White Claw Black Cherry | PLUS SPIRITS: Concierge Vodka, Gin, Bourbon, Whiskey, Scotch, Rum, Tequila, Triple Sec





PREMIUM 1HR | \$30 2 HR | \$36 3 HR | \$39 4 HR | \$53 5 HR | \$62 SELECT THREE WINES AND SELECT FIVE BEERS/SELTZERS: Inclusions of Tier 1, DeKuyper Alto Veneto Pinot Grigio, Justin Sauvignon Blanc, Mon Frere Chardonnay, Domaine Ste. Michelle Sparkling, Pink Flamingo Rose, Rickshaw Pinot Noir, Cypress Cabernet Sauvignon, Decoy Merlot | **PLUS SPIRITS:** New Amsterdam Vodka, Beefeater Gin, Evan Williams Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch, Bacardi Superior Rum, Jose Cuervo Especial (Silver) Tequila, Cointreau, Kahlua, Amaretto Disaronno, Bailey's, Chambord

TOP SHELF 1HR | \$35 2 HR | \$40 3 HR | \$50 4 HR | \$60 5 HR | \$69 SELECT FOUR WINES AND SELECT FIVE BEERS/SELTZERS: Inclusions of Tier 1&2, Uppercut Cabernet Sauvignon, La Crema Chardonnay, Frei Brothers Merlot, La Marca Prosecco | **PLUS SPIRITS:** Grey Goose Vodka, Hendricks Gin, Makers Mark Bourbon, Jack Daniel Whiskey, Dewar White Label Scotch, Bacardi Superior +8yr Rum, Milagro-Blanco Tequila, Amaretto Disaronno, Baileys Chambord, Cointreau, DeKuyper, Kahlua

JUST SO YOU KNOW

FOOD & BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in food or beverage prior to service charge and tax in order to secure a private space at the Club. If the minimum is not met, the difference may be charged as a minimum fee.

SERVICE CHARGE & SALES TAX

All food and beverage is subject to a Club service charge at a rate of 22%. The service charge is not a tip or gratuity. The host is also responsible for the payment of sales tax at a rate of 8.75%.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 60 and 7 days prior to your event. All event charges must be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note a credit card is required to be kept on file for incidentals.

FOOD & BEVERAGE POLICY

Old Ranch Country Club must provide all food & beverage. No outside food and beverages are allowed unless otherwise specified by the Private Events department. Due to health regulations, perishable leftovers may not be removed from the property.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to customize a menu to your specifications.

GUARANTEES

Your guaranteed number of guests is due to the Private Event department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

LIABILITY

Old Ranch Country Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.



READY TO BOOK YOUR EVENT?
CONTACT US TODAY!

562.596.4425
3901 Lampson Ave, Seal Beach, CA 90740
oldranch.com

* ALL FOOD AND BEVERAGE ARE SUBJECT TO AN AUTOMATIC 22% SERVICE CHARGE AND LOCAL 8.75 TAX. THE SERVICE CHARGE IS NOT A TIP OR GRATUITY.

562.596.4425 || oldranch.com