



SADDLE PEAK LODGE

Special Event Pricing & Details

Food & Beverage Minimums

A full buyout is required for guest lists of 75 or more.
Guest lists under 75 have the option of individual room or patio buyouts.

Full Buyout - Evening

Exclusive use from 5:00 pm – 10:00 pm

Monday & Tuesday	\$ 8,000
Wednesday, Thursday, Friday, & Sunday	\$12,000
Saturday Dinner	\$25,000

Full Buyout - Daytime

Exclusive use from 10:00 am – 3:00 pm

Saturday Brunch	\$ 6,000
Sunday Brunch	\$ 7,000

Individual Room Rentals - Saturday Dinner

Exclusive use from 5:00 pm – 10:00 pm

Main Dining Room	\$15,000
Patio	\$15,000
Library	\$ 8,000
Terrace	\$ 3,000
Den	\$ 3,000
Loft	\$ 4,000

Individual Room Rentals - Wed, Thurs, Fri, & Sunday Dinner

Exclusive use from 6:00 pm – 9:00 pm

Main Dining Room	\$ 8,000
Patio	\$ 8,000
Library	\$ 4,000
Terrace	\$ 1,500
Den	\$ 1,500
Loft	\$ 2,000

Individual Room Rentals - Sunday Brunch

Exclusive use from 10:30 am – 2:00 pm

Main Dining Room	\$ 3,500
Patio	\$ 3,500
Library	\$ 2,000
Terrace	\$ 750
Den	\$ 750
Loft	\$ 1,000



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Room Rental / Set-up Fee:

Full Buyout

Monday - Sunday \$750

Main Dining Room

Wednesday, Thursday, Sunday \$300
Friday, Saturday \$500

Patio

Wednesday, Thursday, Sunday \$300
Friday, Saturday \$500

Library

Wednesday, Thursday, Sunday \$250
Friday, Saturday \$300

Terrace, Den, & Loft

Wednesday, Thursday, Sunday \$200
Friday, Saturday \$250

Deposits

Full Buyout \$750
Individual Room \$200

Maximum Seating Capacities

Our maximum event capacity is 200 guests.

	<i>W/out Rentals</i>	<i>W/ Rentals</i>	<i>Single Table</i>
<i>Full Buyout</i>	200	--	--
<i>Main Dining Room</i>	75	90	--
<i>Patio</i>	100	120	--
<i>Library</i>	45	55	32
<i>Terrace</i>	20	25	16
<i>Den</i>	16	20	14
<i>Loft</i>	24	--	16



SADDLE PEAK LODGE

Bar, Wine & Beverage Details

BAR SELECTIONS

- **Hosted Open Bar** - billed on consumption
- **3-hour Beer & Wine Package** - \$35/person
Includes select beers, and house wines
- **3-hour Well Bar, Beer, & Wine Package** - \$40/person
Includes well liquors, select beers, and house wines

WATER SERVICE

- San Pellegrino Sparkling Water (\$8 per 1L bottle)
- Acqua Panna Flat Water (\$8 per 1L bottle)
- Filtered Tap Water

WINE SELECTIONS *Subject to change based on availability* *Wider variety of wines available, depending on party size*

White Wines

Chardonnay

- Starmont by Merryvale, Napa Valley - 2010 \$ 42/bottle
- Hartford Court, Russian River Valley - 2010 \$ 60/bottle
- Chateau Montelena, Napa Valley - 2009 \$ 80/bottle
- Far Niente, Napa Valley - 2009 \$110/bottle

Sauvignon Blanc

- Ferrari Carano, Sonoma County - 2010 \$ 40/bottle
- Duckhorn, Napa Valley - 2010 \$ 60/bottle

Unique Whites

- Foxen, Chenin Blanc, Santa Maria Valley - 2010 \$ 60/bottle
- Brooks, Riesling, Sweet Pea, Willamette – 2011 \$ 48/bottle

Sparkling Wine & Champagne

- Bele Casel, Brut Prosecco, Italy \$ 45/bottle
- J Vineyards, Brut, Russian River Valley \$ 60/bottle
- Schramsberg, Blanc De Noir, Napa Valley - 2007 \$ 70/bottle
- Perrier Jouet, Grand Brut, Champagne NV \$ 90/bottle



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Red Wines

Pinot Noir

- Tolosa, Edna Valley - 2010 \$ 48/bottle
- Andrew Rich, Verbatim, Willamette – 2010 \$ 60/bottle
- Kent Rasmussen, Carneros - 2008 \$ 85/bottle
- Duckhorn, Goldeneye, Anderson Valley - 2009 \$ 115/bottle

Cabernet Sauvignon

- Cultivar, Napa Valley - 2009 \$ 45/bottle
- Conn Creek, Napa Valley - 2008 \$ 58/bottle
- Mount Veeder, Napa Valley - 2009 \$ 64/bottle
- Stag's Leap Wine Cellars, Artemis, Napa Valley - 2009 \$ 98/bottle

Zinfandel

- The Federalist, Sonoma County - 2009 \$ 48/bottle
- Eberle, Paso Robles - 2007 \$ 68/bottle

Merlot

- Nelms Road, Washington State - 2008 \$ 42/bottle
- Duckhorn, Napa Valley - 2008 \$ 64/bottle

Bordeaux Blend

- Chappellet, Mountain Cuvee, Napa Valley - 2010 \$ 70/bottle

Syrah

- Broc Cellars, Dry Stack Vineyard, Bennett Valley - 2006 \$ 60/bottle
- La Fenetre, Syrah, Santa Maria Valley - 2010 \$ 78/bottle



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Additional Event Details

Vendor Delivery & Set-up

Access to the Lodge (including bridal suite, Loft) will be available two hours prior to event start time with set-up guaranteed one hour before. All deliveries must be scheduled for the day of the event. No items may be stored overnight.

Overtime Charges

Event times can be extended at an additional labor cost of \$1,000 per hour.

Tax & Service Charge

California Sales Tax of 8.75% and a taxable service charge of 20% apply and are in addition to the food and beverage minimum.

Cake Cutting & Plating

\$4.00 per person

Valet Parking

Required for all events. Hosting is optional and available at \$5 per car.

Corkage Fee

No outside wine or liquor is permitted for events.

Wedding Rehearsals

A one-hour rehearsal is included for buyout events. Rehearsal time to be scheduled through the Catering Manager and is available Tuesday through Saturday.

Event Planners

A professional event planner or day-of coordinator is highly recommended for wedding events. Weddings do require that a point person (other than the bride) be assigned as the contact for the wedding day.

Menu Response Cards

For events with guest lists over 75, menu selections must be made in advance and counts provided no less than two weeks prior to the event date.

Vendor Meals

Available at \$25 per person.

Children's Meals

Available at \$25 per child.

Tenting

The Main Patio can be tented at a cost of \$2,500. Two weeks advance notice required.

Tastings

For buyout events, we offer a complimentary tasting of our Event Hors d' oeuvres. Tastings are available Wednesday or Thursday at 6:00 pm and must be scheduled with the Catering Manager at least one week in advance.



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RENTALS

Table and chair rentals may be required for guest lists over 75

Linens

We provide complimentary white linens for all events. Additional colors and styles can be rented at an additional cost.

Dance Floors

9' x 12' (Main Dining Room)	\$400
12' x 15' (Main Patio)	\$500
9' x 18' (Library)	\$500
20' x 21' (Far Patio)	\$600

Audio / Visual

Microphone Package: \$200 (Includes wireless mic & stand, 2 speakers, 12-channel audio mixer, on-site supervision & reset from ceremony to reception)

Projector Rental: \$25

Screen Rental: \$25

Chiavari Chairs

Mahogany with ivory cushions available at \$13 each.



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Brunch Menu

Available on Sundays from 10:30 am - 2 pm

Goodie Basket (one per person)

Homemade pastries for the table served with butter

Entrée Course

Saddle Peak Lodge Eggs Benedict with croissant, sautéed spinach, Nueske's applewood smoked bacon, hollandaise sauce and Saddle Peak potatoes

Cobb salad with blue cheese dressing, eggs, bacon, carrots, avocado, corn, red onion, tomato and Bibb lettuce

Brioche French Toast with candied pecan, whipped cream and "Bananas Foster"

Ahi tuna salad, sesame dressing, almonds, scallions, bell pepper, oranges, peanuts, carrots, cilantro, and shredded Napa cabbage

Tri Tip French dip with horseradish mayo, red onion, arugula, blue cheese, herb focaccia roll and potato chips

Dessert Course - host choice of one

Chocolate and coffee pot de crème

Seasonal bread pudding

\$35 per person

All menu items and prices are subject to change based on availability and seasonality.

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Lunch Menu

Available for buyout events from 11 am - 3 pm

Appetizer Course

Shaved farmers market mixed green salad with goat cheese

Entrée Course

Pan roasted Skuna Bay salmon with roasted baby beets, shaved fennel, glazed cauliflower, purple kale, heirloom cherry tomatoes and puffed salmon skin

Mesquite Grilled Beef Medallion with brown butter pommes puree, wild mushrooms "Bordelaise", sautéed baby spinach and glazed heirloom carrots

Seasonal vegetable agnolotti

Saddle Peak Caesar Salad with grilled Jidori Chicken breast, homemade croutons, Parmesano Reggiano and honey lime caesar dressing

Dessert Course - host choice of one

Chocolate and coffee pot de crème

Seasonal bread pudding

\$45 per person

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Hors d'oeuvres

*Tray-passed hors d'oeuvres are perfect for a cocktail arrival reception.
Please allow four pieces per person per half hour of reception.*

Minimum order is one tray of 25 pieces.

\$2.75 per piece

Basil marinated cherry tomatoes
Goat cheese panna cotta with roasted beet
Bruschetta

\$3.25 per piece

Smoked salmon with dill & cucumber
Seasonal ceviche with lime & cilantro
Wild mushroom tartlette

\$3.75 per piece

Elk crostini with cherry & butternut squash puree
Rabbit confit tartlette with sherry & apples
Peekytoe crab cakes with "caesar" aioli

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Special Event Dinner Menus

3 Course Menu Option "1"

Appetizer Course - host choice of one

Caesar salad with shaved Parmesano Reggiano and garlic croutons

Seasonal Soup

Entrée Course - guest choice of one

Roasted chicken with creamed kale vol a vent, bacon-gruyere-potato terrine and horseradish creme

Mesquite grilled beef medallion with brown butter pommes puree, glazed heirloom carrots, sautéed baby spinach, shallots, and mushroom bordelaise sauce

Pan roasted Skuna Bay salmon with roasted baby beets, shaved fennel, glazed cauliflower, purple kale, heirloom cherry tomatoes and puffed salmon skin

Vegetarian Option:

Seasonal vegetable agnolotti

Dessert Course - host choice of one

Seasonal bread pudding

Chocolate and coffee pot de crème

\$60 per person

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SADDLE PEAK LODGE

3 Course Menu Option "2"

Appetizer Course - host choice of one

Caesar salad with shaved Parmesano Reggiano and garlic croutons

Roasted Pink Lady apple salad with Belgian endive, watercress, St. Agur blue cheese, shallots, candied pecans and apple white balsamic vinaigrette

Seasonal Soup

Crispy pork belly with carrot, daikon radish, mint, cilantro and sweet soy sauce

Ahi tuna sashimi with Hawaiian papaya, red onion, cilantro, avocado, and orange-ginger sauce

Entrée Course - host choice of three

Roasted chicken with creamed kale vol a vent, bacon-gruyere-potato terrine and horseradish creme

Mesquite grilled beef medallion with brown butter pommes puree, glazed heirloom carrots, sautéed baby spinach, shallots, and mushroom bordelaise sauce

Pan roasted Skuna Bay salmon with roasted baby beets, shaved fennel, glazed cauliflower, purple kale, heirloom cherry tomatoes and puffed salmon skin

Roasted mahi mahi with Valencia grapes, tarragon, Medjool date sauce, hazelnut crumble, cauliflower puree, and lemon-scented Brussels sprout leaves

Grilled Texas Nilgai antelope with red wine poached pear and truffle cauliflower

New Zealand elk tenderloin with brandied cherries, cipollini onions, stuffed crimini mushroom & vanilla butternut squash

Vegetarian Option:

Seasonal vegetable agnolotti

Dessert Course - host choice of one

Dulce de leche flan

Seasonal bread pudding

Chocolate and coffee pot de crème

\$75 per person

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