

THE HACIENDA

SANTA ANA, CA

AN EARLY CALIFORNIA
HOME WITH ROMANTIC
BALCONIES, FOUNTAINS AND
BEAUTIFUL COURTYARDS

YOUR WEDDING DREAMS HAVE COME TRUE!

Explanation of Services

**THE PRICE QUOTED FOR YOUR WEDDING AND
RECEPTION INCLUDES THE FOLLOWING:**

PROFESSIONAL WEDDING COORDINATORS

GARDEN WEDDING CHAPEL

Including Live Traditional Ceremonial Music and
Fresh Flowers for the Ceremony

COURTYARD & INDOOR RECEPTION AREAS

A Selection of Linens and Napkins to Coordinate
with your Color Scheme and Fresh Seasonal Floral
Centerpieces for the Dining Tables.

SPECIALTY WEDDING CAKE

Variety of Cake Flavors and Fillings Decorated with
Fresh Seasonal Flowers.

COMPLETE MENU SELECTIONS

Champagne Brunch, Buffets or Formal Sit Down
Service and Other Chef Specialty Selections.

DRESSING ROOM FOR BRIDE OR GROOM

REFRESHMENTS

Free Flowing Draft Beer, House Wines and Our
Signature Champagne (Brunch Includes Champagne
Only) along with Coffee, Iced Tea and Non-
Alcoholic Beverages

WE CAN ASSIST WITH...

Referrals for a Minister, Photographer, Florist,
Entertainment and Videographer

The standard package prices do not include service charge or state sales tax.
Please remember, prices and policies quoted are subject to change. All menus
and beverage prices quoted will be honored six months prior to event date.

Saturday & Sunday Champagne Brunch

Available from 10:00am-2:00pm

CHOICE OF THE BREAKFAST BRUNCH BUFFET
OR THE SOUTHWEST BRUNCH BUFFET

BREAKFAST BRUNCH BUFFET

CHOICE OF ONE:

Fresh Baked Vegetable Frittata,
Quiche Florentine or Quiche Lorraine

CHOICE OF ONE CREPE:

Chicken & Mushroom or Strawberry

CARVED CHAMPAGNE BAKED HAM
BACON
HASH BROWNS

CROISSANTS

FRESH SEASONAL FRUIT

CHOICE OF ONE:

Assorted Danishes, Coffee Cake
or Assorted Scones

CHOICE OF ONE:

Tossed Green Salad with Choice
of 2 Dressings: Ranch, Honey
Mustard or Balsamic Dressing
OR Potato Salad

SOUTHWEST BRUNCH BUFFET

CHEESE ENCHILADAS

with our Southwest Chile Sauce

CHOICE OF ONE:

Chicken Fajitas OR Pork Carnitas

CHOICE OF ONE:

Ranch Beans (Pinto) OR Black Beans

RANCH POTATOES

Sliced Potatoes, Bell Peppers, Onions
Topped with Southwest Sauce &
Monterey Jack Cheese

SPANISH RICE

TORTILLA CHIPS & FRESH SALSA

CORN & FLOUR TORTILLAS

FRESH SEASONAL FRUIT

TOSSED GREEN SALAD

with Choice of 2 Dressings:
Ranch, Honey Mustard OR
Balsamic Dressing

**All Brunches include free flowing champagne, sparkling
cider, orange juice, coffee and soft drinks.**

Free flowing draft beer and house wines available
at an additional \$20.00 per person.

Appetizers

Choice of Two Tray Passed Appetizers (Excludes Brunch Menu)

MINI CHEESE QUESADILLAS

Served with Fresh Salsa

CHORIZO EMPANADAS

MINI TAQUITOS

Choice of: Beef OR Chicken

Served with Fresh Salsa

CALIFORNIA BAJA ROLLS

Flour Tortilla, Black Beans,
Lettuce, Avocado, Pico de Gallo
and Cheese

BAKED BRIE

with Brown Sugar & Walnuts
Served in a Pastry Shell

FRIED ARTICHOKE HEARTS

Served with a Tatar Sauce

PORK POT STICKERS

with a Sesame Dipping Sauce

VEGETABLE EGG ROLLS

with a Plum Sauce

BACON WRAPPED DATES

Stuffed with Dried Apricots

BRUSCHETTA

ANTIPASTO SKEWERS

Fresh Mozzarella, Cherry Tomato and
Sun-Dried Tomato with a Pesto Sauce

SAUTEED MUSHROOMS

in a Pastry Shell

Appetizer Upgrades

A Variety of Appetizers May Be Purchased to Compliment
All of Our Wedding Menus.

SELECTIONS FOR DISPLAY

IMPORTED & DOMESTIC CHEESE DISPLAY

Served with Assorted Crackers
& Fresh Fruit Garnish.
Serves 50 guests \$275.00

SEASONAL FRESH FRUIT DISPLAY

with a Strawberry Chiffon Dip
Serves 50 guests \$225.00

WARM BAKED BRIE

Topped with Brown Sugar and
Chopped Nuts. Served with French
Bread and Fresh Apples.
Serves 50 guests \$185.00

FRESH VEGETABLE DISPLAY

with a Fresh Dill Dip.
Serves 50 guests \$150.00

SELECTIONS TO BE TRAY PASSED

FRESH MELON WRAPPED IN PROSCIUTTO

\$6.00 per piece

TERIYAKI CHICKEN SKEWERS

\$4.00 per piece

SHRIMP SKEWERS

with Pineapple
and a Brown Sugar
& Garlic Glaze
\$6.00 per piece

BEEF WELLINGTON

with Mushroom Pate
\$7.00 per piece

COCONUT SHRIMP

with a Plum Sauce
\$6.00 per piece

Plated Selections

CLIENTS MUST PROVIDE PLACE CARDS DENOTING EACH GUESTS' ENTREE SELECTION

All plated selections will be complemented by
fresh vegetables and bread & butter.

CHOICE OF ONE: Caesar Salad or House Salad

CHOICE OF ONE*: Garlic Mashed Potatoes, Potato Torte or Rice Pilaf
*Not Served with Vegetarian Meal

CHOICE OF TWO ENTREES

CHICKEN WELLINGTON

Tender Boneless Chicken Breast,
Stuffed with Sautéed Mushrooms,
Wrapped in a Flaky Pastry Dough
and Served with a Marsala Wine
Sauce

CHICKEN FLORENTINE

Tender Boneless Chicken Breast
Stuffed with Sautéed Spinach,
Sun-Dried Tomatoes and Topped
with a White Wine Sauce.

CHICKEN MARSALA

Tender Boneless Chicken Breast
Sautéed in a Mushroom and
Marsala Wine Sauce.

CHICKEN PICCATA

Tender Boneless Chicken Breast
Sautéed in a Lemon Caper Sauce.

FRESH SALMON

Oven Baked Salmon Topped with
a Choice of Dill Butter Sauce or
Roasted Red Pepper Sauce.

SHRIMP SCAMPI

Large Shrimp Sautéed in Garlic
& Wine and Served Over Fresh
Pasta.

BEEF BROCHETTE

Large Tender Medallions of Filet
Marinated in a Cabernet Sauce
and with Green Peppers, Onions,
Tomatoes and Mushrooms.

CHOICE OF ONE ENTREE:

TORTELLINI PASTA

{vegetarian}

Cheese Tortellini Sun-Dried
Tomatoes and a Creamy Pesto
Sauce.

RATATOUILLE

{vegetarian/ vegan}

Roasted Vegetable Stew of
Eggplant, Assorted Squash,
Green & Red Peppers, Tomatoes,
Mushrooms and Onions.

Available at Market Price Per Person

PRIME RIB OF BEEF

Juicy Cut of Prime Rib Served with
Au Jus, Creamed Horseradish and
a Twice Baked Potato.

BEEF WELLINGTON

Tender Filet with Sautéed
Mushrooms, Topped with Pate,
Wrapped in a Pastry Dough and
Served with a Peppercorn Sauce.

FILET MIGNON

Bacon Wrapped Tender Cut of Beef
Filet Served with a Peppercorn
Sauce.

Buffet Options

SOUTHWEST BUFFET

CHOICE OF ONE (Served): Caesar Salad OR House Salad
TORTILLA CHIPS & FRESH SALSA

CHEESE ENCHILADAS

with Our Southwest Chile Sauce

SPANISH RICE

CHOICE OF ONE:

Ranch Beans (Pinto) OR Black Beans

OUR FAMOUS TACO BAR

with Choice of 2:

Pork Carnitas, Chicken Fajitas OR Southwest Potatoes

ASSORTED MEXICAN CONDIMENTS

FLOUR AND CORN TORTILLAS

FRESH FRUIT DISPLAY

DINNER BUFFET

CHOICE OF ONE (Served): Caesar Salad OR House Salad
FRESH BREAD AND BUTTER

TORTELLINI PASTA

with Sun-Dried Tomatoes and Pesto Sauce

FRESH SEASONAL VEGETABLES

CHOICE OF ONE:

Garlic Mashed Potatoes, Gourmet Rice Pilaf OR Pasta

CHOICE OF TWO:

SEAFOOD NEWBURG

SESAME CHICKEN

CHICKEN PICCATA

CHICKEN MARSALA

FRESH BAKED SALMON with a Dill Butter Sauce

FRESH BAKED SALMON with a Roasted Red

Pepper Sauce

TOP SIRLOIN (**Carved at Buffet**)

ITALIAN PASTA BUFFET

CHOICE OF ONE (Served): Caesar Salad, House Salad OR Antipasto Salad

FRESH GARLIC BREAD

TORTELLINI PASTA

with Sun-Dried Tomatoes and Pesto Sauce

FRESH SEASONAL VEGETABLES

CHOICE OF ONE:

RAVIOLI with a Vodka Cream Sauce

PENNE PASTA ALLA CHECCA

BAKED ZITI

CHOICE OF ONE:

CHICKEN PARMESAN

EGGPLANT PARMESAN

CHICKEN PICCATA

MEAT LASAGNA

VEGETARIAN LASAGNA

CHOICE OF ONE:

Spicy Italian Sausage OR

Italian Meatballs

Grand Hors d'Oeuvre Buffet

CHOICE OF SEVEN:

MINI CHEESE QUESADILLAS
with Fresh Salsa

CHORIZO EMPANADAS

MINI CHICKEN OR BEEF TAQUITOS
with Fresh Salsa

CALIFORNIA BAJA ROLLS
Flour Tortilla, Black Beans,
Lettuce Avocado, Pico de Gallo
and Cheese

TERIYAKI CHICKEN SKEWERS

SAUTEED MUSHROOMS
in a Pastry Shell

BAKED BRIE
with Brown Sugar & Walnuts
Served in a Pastry Shell

TOSSED GREEN SALAD
with Choice of 2 Dressings: Ranch,
Honey Mustard OR Balsamic
Dressing

**CASCADING VEGETABLE
DISPLAY**
with a Fresh Dill Dip

WARM BAKED BRIE
Topped with Brown Sugar and
Chopped Nuts Served with
French Bread and Fresh Apples

PORK POT STICKERS
with a Sesame Sauce

VEGETABLE EGG ROLLS
with a Plum Sauce

BACON WRAPPED DATES
Stuffed with Dried Apricots

ITALIAN SAUSAGE
in a Marinara Sauce

BRUSCHETTA

ANTIPASTO SKEWERS
Fresh Mozzarella, Cherry
Tomato and Sun-Dried Tomato
with a Pesto Sauce

TRADITIONAL DEVEILED EGGS

FRIED ARTICHOKE HEARTS

**TOMATO, MOZZARELLA CHEESE
AND ONION SALAD**

**IMPORTED & DOMESTIC
CHEESE DISPLAY**
Served with Assorted Crackers
and Fresh Fruit Garnish

**SEASONAL FRESH FRUIT
DISPLAY**
with Strawberry Chiffon Dip

CHOICE OF TWO:

SERVED WITH ASSORTED BREADS & SAUCES

ROASTED TOP SIRLOIN
Served with Sour Cream &
Horseradish Sauce

ROASTED TURKEY BREAST

CHAMPAGNE HONEY BAKED HAM

Upgrades

BEEF WELLINGTON
with Mushroom Pate
\$7.00 per piece

COCONUT SHRIMP
with a Plum Sauce
\$6.00 per piece

**FRESH MELON WRAPPED
IN PROSCIUTTO**
\$6.00 per piece

SHRIMP SKEWERS
with Pineapple and a Brown
Sugar and Garlic Glaze
\$6.00 per piece

Rules & Regulations

PAYMENT SCHEDULE

- **Booking:** A **\$3,000.00** payment is required to reserve your date on The Hacienda calendar. This booking fee is non-refundable and non-transferable to another date. The booking fee will be applied towards your final payment. A signed Event Contract confirms your date reservation.
- **3 Months Prior to Event:**
 - 50% of the entire cost of your event is due. This can be a check, cash or credit card payment.
 - A \$500.00 Security Deposit is also due at this time and payable by separate check, cash or cashier's check (**no credit/debit cards accepted**). The Security Deposit is refundable after a thorough accounting of any damages, guest vomiting, vandalism, unsupervised children, theft or unlawfulness and will be reimbursed to you within 14 business days after your event.
- **2 Weeks Prior to Event:** Final payment, consisting of the remaining half of the cost of your event minus the booking fee, is due. The Final payment may fluctuate due to final guest count. After your Final Payment & Count due date, you cannot decrease your count. We are ready for an additional 5% over your final guest count.
- **If payments are not received on or before their due dates, a late payment fee will be added to your file. We do send payment reminders, but ultimately, you are responsible for knowing your contracted payment due dates.**

EVENT TIME GUIDELINES

- Time included in the package pricing includes guest arrival/dressing room time, ceremony (if applicable) and reception.
 - Brunch Weddings are from 10am-2pm only
 - Afternoon & Evening Weddings: Less than 100 guests: 4.5 hours | 100 to 199 guests: 5 hours | 200 or more guests: 6 hours
- Events may not exceed six hours in length and must end by 11:00pm.
- Additional reception time and wedding party photo time (prior to guest arrival) may be purchased at an additional cost. Additional time must be purchased no later than two weeks prior to event, if available.
- We request the help and cooperation of the wedding party and all of your guests to adhere to the contracted arrival and departure times. Additional costs will be incurred as a result of either early arrival or delayed departure of wedding party and guests.

Rules & Regulations

WEDDING PACKAGE INCLUSIONS

- Our package is a set price; therefore, if you do not choose to utilize certain items of the package, there will be no deduction from the package per person price.
- A rehearsal is included in the package and will be scheduled at the time of your booking. A 30 minute time-slot on Thursdays is allotted for your rehearsal; please ensure that all participants arrive on time, as their tardiness will minimize your allotted time. The Hacienda reserves the right to reschedule or relocate your rehearsal due to booking of private events. This will be rescheduled with you at the earliest moment available.
- The Hacienda also reserves the right to relocate your event due to inclement weather, natural disaster or other unforeseen events out of the control of The Hacienda.
- A pianist will be provided for your ceremony. If you have a special music request for the pianist other than the traditional wedding songs, you may be required to pay a fee directly to the pianist to learn a new song. If you have hired a vocalist or other musicians that will need to rehearse with the pianist, you may be required to pay a fee directly to the pianist.
- After the guest minimum is met to book The Hacienda, the entire property can be bought out at an additional charge of \$2,500.00 plus service charge and sales tax if the entire property minimum has not been met.
- After the ceremony, the entire Taos Courtyard can be reset for dining at an additional charge of \$500.00 plus service charge and sales tax.

EVENT STAFF, REFERRALS AND VENDORS

- We require that your choice of DJ must come from our pre-approved referral list.
- All vendors hired for your event must have liability insurance (COI) for \$1,000,000.00 or higher on file with The Hacienda listed as an additionally insured.
- You are not assigned to a single coordinator. Our coordinators work as a team and any one of them can assist you in the planning process.
- If you hire outside planners/coordination, they must work with our coordinators and abide by the rules & regulations and timeline of The Hacienda.
- We offer the Referral List as a courtesy to our clients. While we stand beside our referral choices, we ultimately are not responsible for any vendors, their policies, procedures or any contractual agreements made between the client and the vendor.
- All Vendors need to supply their own equipment (speakers, extension cords, hotspots, batteries, etc.), must follow the policies and wedding itinerary provided by The Hacienda and are not permitted to bring or consume alcohol while on the premises.

Rules & Regulations

EVENT STAFF, REFERRALS AND VENDORS (cont)

- Vendors may arrive 1 hour prior to guests' arrival time for set-up. If extra time is required, you will be charged additional fees.
- Once your minimum count is met, vendors meals are charged at half price and final count of your vendors must be given two weeks prior to your wedding date.
- Live Bands are only permitted when the entire property is booked and are only permitted to set-up in the Taos Room. Live bands must end by 10:00pm.

FOOD AND BEVERAGE

- The menu and beverage prices are subject to change, yet not without notice. All menu and beverage prices quoted will be honored for six months from event date. If estimate is paid in full within six months of booking date, the price becomes totally firm.
- We strictly adhere to all Alcoholic Beverage Control regulations. We do not serve minors; we do not serve overly intoxicated guests, we card individuals that look under 30 years of age (**including wedding party!**), etc. **You nor your guests are permitted to bring your own alcohol (including flasks!) onto our property or consume any in our parking lot.** Guests giving alcohol to anyone under the age of 21 is strictly prohibited. ***Any infraction of the ABC regulations will result in the complete closure of the bar for your event.***
- Last call at the bar is given 45 minutes before the end of the event and the bar will close a half hour before the end of the event.
- For a Reception Only event, the bar is available for 4 hours total and will close 1/2 hour before the end of the event.
- We do not allow alcoholic favors for your guests.
- If you wish to bring in your own wine or champagne, there is an \$18.00 corkage fee per opened bottle and must be served by The Hacienda's bartender.
- If you select a plated meal, you are required to give your final entrée counts 2 weeks prior to the event date and must provide individual place cards denoting each guests' entrée selection for the tables for efficient food service.
- If you bring in an outside cake, it must be from a licensed bakery or store (not homemade), a cake waiver form will need to be signed and we will not provide a cake for your event.
- Edible favors are not permitted to be homemade. They must be from a licensed store or bakery.
- If you are looking to have an outside vendor for desserts, coffee carts, boba, etc. they must be pre-approved by management and provide liability insurance (COI) with The Hacienda listed as additionally insured. No other outside food or beverage will be allowed onto the property.
- Candy stations may not contain any chewing or bubble gum.

Rules & Regulations

GUESTS

- The minimum guest count guarantee is for full priced guests (including the wedding couple). Guests ages 4 and older are full price; the wedding couple is also full price. Guests ages 3 and younger are free of charge. Vendor meals are charged at half price.
- As hosts, you will assume responsibility for the conduct of all of your guests and vendors. If any guests vomit on our property, you will forfeit your Security Deposit.
- These facilities are not amenable to children. We are not child-proof and, therefore, cannot accept responsibility for the behavior or safety of any child on our premises. All children are to be under parent, guardian or nanny guidance **at all times** while on property. If more than four children are on property (ages 2-10), an adult nanny or babysitting service is required to supervise them. If children are unsupervised, you will forfeit your Security Deposit.

AMBIANCE AND DECOR

- Pre-recorded music during the ceremony is not allowed. Cell phones, iPods, tablets, etc. in place of DJs are not allowed.
- The movement of plants, pots, statuary or decorations is not allowed. Decorations brought are not allowed to be hung, draped, tacked, taped, adhered in any way etc. to our walls or structures.
- Smoking is not permitted anywhere on our premises, including vaping, cigars, cigar rollers, etc.
- No rice, birdseed, confetti, streamers or real rose petals may be thrown on the property. Butterfly releases, aisle runners and sparklers are not allowed.
- We do not allow real/ fresh floral petals down the aisle or for the flower person to toss. Silk/ fake petals may be used in place of fresh petals down the aisle.
- If you provide additional candles, they must be enclosed in glass.
- We allow (3) candles maximum for round tables, (4) candles maximum for 6ft tables and (6) candles maximum for 8ft tables.
- Candles with a real flame are not permitted on the ground. LED candles are permitted on the ground.
- We do not assume personal or financial responsibility or liability for cake top pieces and other personal items, such as gifts left at the premises for storing, installation or distribution by client.

As soon as you walk through the front gates of The Hacienda, you travel back in time to a more relaxed and romantic era. Once part of an orange and avocado ranch from the early 1900s, this whitewashed adobe and its charming courtyards is now one of Orange County's most popular wedding locations.

Two settings are available for both ceremonies and receptions. The Inner Courtyard with an ivy-covered balcony, an abundance of potted flowers and a three-tiered fountain in the center give the space an Old World atmosphere. Indoor events are hosted in the Taos Room and Courtyard, a beautiful 20-foot ceiling room adjacent to the covered garden courtyard. It has a Southwest flavor, with its 200-year-old decorative doors carved from Mexican mesquite wood, oversized fireplace, antiques and original artwork.

The Hacienda is staffed with trained wedding coordinators, who assist in the planning and execution of your perfect day! We also specialize in all types of events from baby and bridal showers to anniversaries, birthday parties and corporate events.

THE HACIENDA

SANTA ANA, CA

LOCATION

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MAILING

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Let's Be Social!



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