



## 2023 Wedding Reception Packages

### Included with your Casi Cielo Vineyard Venue Rental

- ◆ Separate Ceremony & Reception Areas
- ◆ Gorgeous Backdrop of the Vineyards
- ◆ Day of Wedding Coordinator
- ◆ 1 Hour Rehearsal
- ◆ Bridal Dressing Room
- ◆ Market Lighting in Reception Area & Ambient Lighting in the Cocktail Area
- ◆ Upgraded Portable Restrooms
- ◆ Event Space for up to 125 guests

\*All terms and prices are subject to change prior to booking of contract

**Jaelyn Carrillo (805) 300-0561**

**weddings@casicielovineyards.com**

**1735 Pancho Rd. Camarillo, CA 93012**

# Venue Timeline

## Venue Use for 10 Hours

1:00 Vendor Set Up & Access to the Bridal Dressing Room to Get Ready

2:30 Groom Arrives

Early Photos for Bridal Party & Family

4:00 Guest Arrival

4:30 Ceremony

5:00-6:00 Cocktail Hour

6:30 Dinner

Toasts, Dessert & Dancing until 10:00 pm

1 Hour of Clean Up

# Event Rentals

## Included with your Casi Cielo Vineyard Venue Rental

### ◆ Ceremony

Entry Table, Beverage Table & DJ Table

White Washed Vineyards Chairs (no cushions)

### ◆ Cocktail Area

Three Cocktail Tables with barstools

Two Low Cocktail Tables with Chairs

Bar

### ◆ Reception

Dessert Table, Coffee Table, Buffet Tables, DJ Table

6' Rustic Wood Sweetheart Table

Four 8' Rustic Wood Dining Tables (Set for 8 to 10 Guests)

60" Round Dining Tables with Ivory Linens (Set for 8 to 10 Guests)

Natural Vineyard Chairs (no cushions)

### ◆ Place Settings

Standard Color Cloth Napkins (Pocketfold)

China Dinner Plates, Dinner Forks & Knives

Water Goblets, Wine Glasses & Champagne Flutes

China Dessert Plates & Dessert Forks

Irish Coffee Mugs at the Coffee Station

# Coordination

## Included with your Casi Cielo Vineyard Venue Rental

### Planning

- ◆ Three in person planning meeting with our event producer
  - 1st Meeting within 30 days of booking
  - 2nd Meeting 3 to 6 months prior
  - 3rd Meeting 30 days prior to wedding
- ◆ Communication throughout the planning process via phone & e-mail
- ◆ Detailed Timeline, Décor Set Up & Layout
- ◆ Vendor Coordination
  - Confirmation of final details
  - Distribution of timeline & layout

### Rehearsal

- ◆ Direct bridal party & family for processional & recessional

### Wedding Day

- ◆ Set up of client décor items beginning at 1:00 pm
  - Signage, pictures, decorative pieces, candles, table numbers, seating chart, dessert display
- ◆ Manage timeline with bridal party & vendors
- ◆ Line up bridal party & family for processional
- ◆ Cue ceremony with DJ, Officiant & Photographer
- ◆ Coordinate grand entrance, first dance, toasts, cake cutting, bouquet toss & garter toss
- ◆ Break down of client décor items into designated vehicle

# Our Caterer

A separate contract will be issued for Catering Services (Required)



Doug Biggs (805) 850-0194

doug@djscatering.com

2784 Johnson Dr. Ventura, CA 93003

Our caterer will work with you to customize any of the enclosed catering sample packages to your unique needs, dreams & desires and offers many other items available as even exchanges, as well as other dishes, menus, and upgraded services available with custom packages. Please refer to the master list for additional menu options or contact DJ's California Catering (805) 850-0194 or visit [www.djscatering.com](http://www.djscatering.com) for more menu options, service styles & ideas on planning your special event.

**All menus, packages and prices are subject to change prior to booking of all contracts**

## Catering Menus & Packages

The following menus and catering packages are designed to assist our Bride & Groom in the planning of their special day at Casi Cielo Vineyards

### All Catering Packages Include the Following:

#### Tasting

Personalized tastings for two are included with all catering packages.

#### Service

Our professional catering team will set-up the reception areas, buffets, and dining tables, cut & serve cake and provide all breakdown and all clean up.

# Garden Buffet

\$77.50 per person

## Displayed Hors D'oeuvres

### **Domestic and Imported Cheese Display with Crackers**

Including Baked French Brie, Red Grapes,  
Caramelized Pecans, & Golden Raisins

### **Fresh Fruit & Berry Display**

## Buffet Dinner

### Salad

**Your choice of one**

#### **Casi Cielo Tre Colore**

Select Baby Lettuces Lightly Tossed with Aged  
Balsamic Vinaigrette  
and Topped with Shaved Gorgonzola and  
Caramelized Walnuts (GF)

#### **Caprese**

Field Greens with Petite Fresh Mozzarella,  
Heirloom Tomato, Fresh Sweet Basil, and Herbs  
in Red Wine Vinaigrette (GF)

#### **Hearts of Romaine Caesar**

Crisp Romaine with our House-made Garlic  
Parmesan Croutons and Shaved Parmesan

## Entree

**Your choice of one**

#### **Roasted Artichoke Chicken Breast**

Oven Roasted Baby Artichoke Hearts, Plum  
Tomato, and Black Olive in a Rich Bechamel

#### **Classic Chicken Piccata**

Boneless Breast in a Delicate Lemon Caper Sauce

#### **Grilled Tuscan Chicken Breast**

Rubbed with Fresh Tuscan Herbs and Extra Virgin  
Olive Oil  
Topped with Plum Tomato, Sweet Basil, and Black  
Olive Bruschetta (GF)

#### **Chicken Breast Marsala**

with Wild Mushrooms in a Rich Marsala Wine  
Cream Sauce

## Pasta Side

**Your choice of one**

#### **Penne Rosa**

with Plum Tomato, Fresh Basil, and Black Olive in  
Tomato-cream Vodka Sauce

#### **Pasta Puttanesca**

Penne Pasta in a Rustic Tomato and Caper Sauce  
(Vegan)

#### **Pasta Porcini**

Fusilli Pasta in a Porcini and Wild Mushroom  
Alfredo Sauce

## Vegetable Side

**Your choice of one**

#### **Grilled and Roasted Vegetables**

Grilled Asparagus, Zucchini, and Heirloom Tomato  
with Pan Roasted Brussels Sprouts

#### **Ranch Green Beans, Baby Carrots, and Cauliflower**

Roasted with Salt, Freshly Ground Black Pepper,  
and Butter

## Bread

#### **Hearth Baked Focaccia Margherita**

with Butter

# Harvest Buffet

\$85.50 per person

## Tray Passed Hors D'oeuvres

Your choice of three

**Cucumber Round with Cranberry Chicken**

### **Pesto Basket**

Petite Fillo Cup with Rotisserie Pesto Chicken Breast and Hummus with Cranberry Garnish

### **Beef Bok Choy on Wonton Crisp**

Julienne Strips of Marinated Beef and Asian Vegetables on a Crisp Wonton Toast

### **Sweet Melon with Imported Prosciutto**

**Almond Stuffed Date Wrapped with Bacon**

### **Stuffed Mushroom Florentine**

with Fresh Spinach and Italian Cheeses

### **Spanakopita**

Fillo Triangle Filled with Spinach and Feta Cheese with Tzatziki Dip

### **Sea Scallop Wrapped with Bacon**

**Ginger Soy Shrimp Wrapped in Snow Pea**

## Buffet Dinner

### Salad

Your choice of one

### **Caprese**

Field Greens with Petite Fresh Mozzarella, Heirloom Tomato, Fresh Sweet Basil, and Herbs in Red Wine Vinaigrette (GF)

### **Hearts of Romaine Caesar**

Crisp Romaine with our House-made Garlic Parmesan Croutons and Shaved Parmesan

### **Vineyard Harvest Salad**

Select Field Greens with Sliced Crisp Apples, Caramelized Pecans, and Cranberry Raisins with Tossed with Apple Cider Vinaigrette

### Bread

**Hearth Baked Focaccia Margherita**  
with Butter

## Entrees

Your choice of two

### **Boneless Braised Beef Short Rib**

Bordeaux Demiglace with Wild Mushrooms (GF)

### **Roasted Top Sirloin Baron of Beef**

Roasted Medium Rare and Carved to Order, Served au jus, with Creamed Horseradish, and Extra-hot Horseradish (GF)

### **Grilled Pacific Salmon**

with Champagne Butter Sauce (GF)

### **Roasted Artichoke Chicken Breast**

Oven Roasted Baby Artichoke Hearts, Plum Tomato, and Black Olive in a Rich Bechamel

### **Grilled Tuscan Chicken Breast**

Rubbed with Fresh Tuscan Herbs and Extra Virgin Olive Oil

Topped with Plum Tomato, Sweet Basil, and Black Olive Bruschetta (GF)

### **Chicken Breast Marsala**

with Wild Mushrooms in a Rich Marsala Wine Cream Sauce

### **Pistachio Encrusted Eggplant Puttanesca**

with Lentils (Vegan/GF)

## Side Dishes

Your choice of two

### **Roasted Fingerling Potatoes**

with Rosemary, Butter, Caramelized Onion, and Garlic

### **Rustic Smashed Potatoes**

### **Wild Mushroom and Herb Risotto**

### **Grilled and Roasted Vegetables**

Grilled Asparagus, Zucchini, and Heirloom Tomato with Pan Roasted Brussels Sprouts

### **Ranch Green Beans, Baby Carrots, and Cauliflower**

Roasted with Salt, Freshly Ground Black Pepper, and Butter

### **Pasta Porcini**

Fusilli Pasta in a Porcini and Wild Mushroom Alfredo Sauce

# Harvest Grill Buffet

\$85.50 per person

## Tray Passed Hors D'oeuvres

Your choice of three

**Cucumber Round with Cranberry Chicken**

### **Pesto Basket**

Petite Fillo Cup with Rotisserie Pesto Chicken Breast and Hummus with Cranberry Garnish

### **Beef Bok Choy on Wonton Crisp**

Julienne Strips of Marinated Beef and Asian Vegetables on a Crisp Wonton Toast

### **Sweet Melon with Imported Prosciutto**

**Almond Stuffed Date Wrapped with Bacon**

### **Stuffed Mushroom Florentine**

with Fresh Spinach and Italian Cheeses

### **Spanakopita**

Fillo Triangle Filled with Spinach and Feta Cheese with Tzatziki Dip

### **Sea Scallop Wrapped with Bacon**

**Ginger Soy Shrimp Wrapped in Snow Pea**

## Buffet Dinner

### Salad

Your choice of one

#### **Caprese**

Field Greens with Petite Fresh Mozzarella, Heirloom Tomato, Fresh Sweet Basil, and Herbs in Red Wine Vinaigrette (GF)

#### **Hearts of Romaine Caesar**

Crisp Romaine with our House-made Garlic Parmesan Croutons and Shaved Parmesan

#### **Vineyard Harvest Salad**

Select Field Greens with Sliced Crisp Apples, Caramelized Pecans, and Cranberry Raisins with Tossed with Apple Cider Vinaigrette

## Bread

**Selection of Hearth Baked Rolls**  
with Butter

Or

**Parmesan Garlic Rolls**

## Entrees

Your choice of two

### **Wood Fired Prime Angus Tri Tip**

Served sliced au Jus with Creamed Horseradish and our Signature BBQ Sauce on the Side

### **Boneless Barbecue Chicken Breast**

in our Signature Sauce

### **Tequila Lime Chicken**

Boneless Breast with a Creamy Lime Citrus Tequila Sauce

### **Mango Chicken Breast**

Wood Fired and Topped with Fresh Mango Salsa

### **Herb Grilled Chicken Breast**

Boneless Breast Rubbed with Fresh Herbs and Topped with Bruschetta Salsa

### **Grilled Pacific Salmon**

with Champagne Butter Sauce

## Side Dishes

Your choice of two

### **Roasted Fingerling Potatoes**

with Rosemary, Butter, Caramelized Onion, and Garlic (GF)

### **Rustic Smashed Potatoes (GF)**

### **Grilled and Roasted Vegetables**

Grilled Asparagus, Zucchini, and Heirloom Tomatoes with Pan Roasted Brussels Sprouts (Vegan/GF)

### **Three Cheese Macaroni**

with Sharp Cheddar, Swiss, and Parmesan Cheeses

### **Penne Rosa**

with Plum Tomato, Fresh Basil, and Black Olive in Tomato-cream Vodka Sauce

### **Barbecue Baked Beans**

(Vegan/GF)



# Province Plated Salad & Buffet Dinner

**\$93.50 per person**

## Tray Passed Hors D'oeuvres

**Your choice of three**

**Quesadilla Triangle with Lime Chicken**  
and Pico de Gallo

### **Pesto Basket**

Petite Fillo Cup with Rotisserie Pesto Chicken  
Breast and Hummus with Cranberry Garnish

### **Beef Bok Choy on Wonton Crisp**

Julienne Strips of Marinated Beef and Asian  
Vegetables on a Crisp Wonton Toast

### **Stuffed Mushroom Florentine**

with Fresh Spinach and Italian Cheeses

### **Bruschetta**

Choose Traditional with Tomato, Fresh Basil and  
Garlic or Artichoke Heart and Wild Mushroom

### **Petite Mango and Avocado Basket**

Petite Fillo Cup Filled with Haas Avocado and  
Vibrant Mango Salsa

### **Grilled Shrimp Skewer**

with Lemon Butter Sauce

### **Ahi Tuna Poke on a Wonton Crisp**

## Plated Salad

**Your choice of one**

### **Caprese**

Field Greens with Petite Fresh Mozzarella,  
Heirloom Tomato, Fresh Sweet Basil, and Herbs  
in Red Wine Vinaigrette (GF)

### **Hearts of Romaine Caesar**

Crisp Romaine with our House-made Garlic  
Parmesan Croutons and Shaved Parmesan

### **Vineyard Harvest Salad**

Select Field Greens with Sliced Crisp Apples,  
Caramelized Pecans,  
and Cranberry Raisins with Tossed with Apple  
Cider Vinaigrette

## Bread Baskets on Dining Tables

### **Hearth Baked Focaccia Margherita**

with Butter

## Buffet Dinner

### Entrees

**Your choice of two**

### **Boneless Braised Beef Short Rib**

Bordeaux Demiglace with Wild Mushrooms (GF)

### **Roasted Top Sirloin Baron of Beef**

Roasted Medium Rare and Carved to Order,  
Served au jus, with Creamed Horseradish, and  
Extra-hot Horseradish (GF)

### **Wood Fired Prime Angus Tri Tip**

Served sliced au Jus with Creamed Horseradish  
and our Signature BBQ Sauce on the Side

### **Tequila Lime Chicken**

Boneless Breast with a Creamy Lime Citrus Tequila  
Sauce

### **Mango Chicken Breast**

Wood Fired and Topped with Fresh Mango Salsa

### **Herb Grilled Chicken Breast**

Boneless Breast Rubbed with Fresh Herbs and  
Topped with Bruschetta Salsa

### **Grilled Pacific Salmon**

with Champagne Butter Sauce

## Side Dishes

**Your choice of two**

### **Roasted Fingerling Potatoes**

with Rosemary, Butter, Caramelized Onion, and  
Garlic

### **Rustic Smashed Potatoes**

### **Wild Mushroom and Herb Risotto**

### **Grilled and Roasted Vegetables**

Grilled Asparagus, Zucchini, and Heirloom Tomato  
with Pan Roasted Brussels Sprouts

### **Ranch Green Beans, Baby Carrots, and Cauliflower**

Roasted with Salt, Freshly Ground Black Pepper,  
and Butter

### **Pasta Porcini**

Fusilli Pasta in a Porcini and Wild Mushroom  
Alfredo Sauce

# Vineyard Plated Service

**\$118.50 per person**

## Tray Passed Hors D'oeuvres

**Your choice of three**

**Sweet Melon with Imported Prosciutto**

### **Bruschetta**

Choose Traditional with Tomato, Fresh Basil and Garlic or Artichoke Heart and Wild Mushroom

**Sweet Corn, Black Bean, and Guacamole Tostadita**

### **Caprese Skewer**

Heirloom Tomatoes, Fresh Mozzarella, and Fresh Basil Chiffonade Drizzled with Aged Balsamic

### **Spanakopita**

Fillo Triangle Filled with Spinach and Feta Cheese with Tzatziki Dip

### **Grilled Shrimp Skewer**

with Lemon Butter Sauce

**Ginger Soy Shrimp Wrapped in Snow Pea**

**Ahi Tuna Poke on a Wonton Crisp**

## Plated Dinner

### First Course-Plated Salad

**Your choice of one**

#### **Casi Cielo Tre Colore**

Select Baby Lettuces Lightly Tossed with Aged Balsamic Vinaigrette and Topped with Shaved Gorgonzola and Caramelized Walnuts (GF)

#### **Caprese**

Field Greens with Petite Fresh Mozzarella, Heirloom Tomato, Fresh Sweet Basil, and Herbs in Red Wine Vinaigrette (GF)

#### **Pacifica Salad**

Baby Greens with Sliced Fresh Strawberries, Blueberries, Caramelized Pecans, and Crumbled Feta Cheese with Strawberry Vinaigrette

### Bread Basket on Dining Table

**Selection of Hearth Baked Rolls**

**French, Pretzel, Multigrain and Whole Wheat**  
with Butter

## Second Course-Duet Entrees

**Duet of two meat entrees per plate, plus one alternative vegetarian entrée selection**

### **Grilled Aged Filet Mignon**

au Jus with Wild Mushrooms (GF)

### **Boneless Braised Beef Short Rib**

Bordeaux Demiglace with Wild Mushrooms (GF)

### **Grilled Tuscan Chicken Breast**

Rubbed with Fresh Tuscan Herbs and Extra Virgin Olive Oil

Topped with Plum Tomato, Sweet Basil, and Black Olive Bruschetta (GF)

### **Wild Mushroom Chicken Breast**

with Porcini and Wild Mushrooms in a Rich Chardonnay Cream Sauce

### **Grilled Pacific Salmon**

with Champagne Butter Sauce or Topped with Fresh Mango Salsa (GF)

### **Grilled Skewered Prawns**

in Drawn Butter (GF)

### **Penne Rosa**

with Plum Tomato, Fresh Basil, and Black Olive in Tomato-cream Vodka Sauce (Vegetarian)

### **Pasta Porcini**

Fusilli Pasta with Wild Mushrooms in a Rich Porcini White Cream Sauce (Vegetarian)

## Side Selections

**Your choice of two**

### **Roasted Fingerling Potatoes**

with Rosemary, Butter, Caramelized Onion, and Garlic (GF)

### **Rustic Smashed Potatoes (GF)**

### **Basmati Rice Pilaf (GF)**

### **Grilled and Roasted Vegetables**

Grilled Asparagus, Zucchini, and Heirloom Tomatoes with Pan Roasted Brussels Sprouts (Vegan/GF)

**Roasted Ranch Green Beans and Baby Carrots (GF)**

# Beverage & Bar Service

We have designed a variety of bar packages to suit your needs and preferences  
Packages include 4.5 hours of unlimited service; bar opens after the ceremony and closes  
30 minutes before end of reception.

## Included with all bar packages

Soft Drinks, Iced Water and Lemonade, and Premium Coffee and Tea Bar

## Hosted Beer, Wine, & Champagne Bar

**\$12.50 per guest**

Selection of Three Domestic and/or Imported Bottled Beer, House Selections  
Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines  
Champagne for the Bar and for Your Traditional Toast

## Hosted Signature Cocktails with Beer, Wine & Champagne Bar

**\$15.50 per guest**

Includes Two Standard Signature Cocktails  
(Premium Signature Cocktails are Available for an Additional Charge)  
Selection of Three Domestic and/or Imported Bottled Beer, House Selections  
Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines  
Champagne for the Bar and for Your Traditional Toast

## Hosted Full Bar

**\$17.50 per guest**

Includes a Wide Selection of Spirits and Cocktails  
Selection of Three Domestic and/or Imported Bottled Beer, House Selections  
Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines  
Champagne for the Bar and for Your Traditional Toast

## Current sales tax and 15% service charge is additional

No one under the age of 21 will be served alcoholic beverages. I.D. will be required.

\*No "shots" of alcohol may be served at the bar

# DJ & MC Services

Required with your Casi Cielo Vineyard Venue Rental

**\$1,195**

- ◆ Sound System & Wireless Microphones for entire event

Ceremony, Cocktail Hour, & Reception

- ◆ DJ/MC playing music from 30 minutes prior to ceremony start time to all the way to the end of the reception.

**DJ KAMAYO**  

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**ENTERTAINMENT**

Omid (DJ Kamayo)

(818) 625-1535

[djkamayo@yahoo.com](mailto:djkamayo@yahoo.com)

## Catering Package Price List 2023

Garden Buffet	\$77.50 per person
Harvest Buffet	\$85.50 per person
Province Plated Salad & Buffet	\$93.50 per person
Vineyard Plated Service	\$118.50 per person

15% Administration Charge & 7.25% Sales Tax Added to All Charges

\*\*All menu items subject to change

## Facility Cost

Saturday Venue Fee...\$7,500

Friday & Sunday Venue Fee... \$6,500

Monday-Thursday Venue Fee... \$5,500

## Guest Minimums for All Contracts

Saturday...75 Guests

Friday & Sunday...50 Guests

Monday-Thursday...40 Guests

Holiday Rates May Apply for Particular Dates

All facility prices and catering packages subject and items to change prior to booking.

## Required Contracts & Reservation Fees To Secure Your Booking

A VENUE contract with Casi Cielo Vineyards & a \$4,000 reservation fee

A CATERING contract with DJ's CALIFORNIA CATERING & a \$1,500 reservation fee



Client to Provide:

Flowers/Decorations

Photo/Video

Cake/Dessert

## Financial Worksheet

### Catering:

Menu: \_\_\_\_\_

Guests \_\_\_\_\_ \$ \_\_\_\_\_

Bar Package: \_\_\_\_\_

Guests \_\_\_\_\_ \$ \_\_\_\_\_

### Catering Subtotal:

\$ \_\_\_\_\_

15 % Service Charge \$ \_\_\_\_\_

7.25% Sales Tax \$ \_\_\_\_\_

**Catering Total:** \$ \_\_\_\_\_

### DJ:

\$ 1,195

### Venue Fee:

Saturday \$7,500

Friday & Sunday \$6,500

Monday-Thursday \$5,500 \$ \_\_\_\_\_

**Grand Total** \$ \_\_\_\_\_

### Special Event Insurance is Required

This sheet is a basic guideline for planning purposes only and does NOT constitute a contract or reserve the facility or any of the above vendors. There may be other requirements in your contracts and other related fees per your planning decisions unique to your wedding.