



2024 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

Jaclyn 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 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 20% 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

\$1,395

- ◆ 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

ENTERTAINMENT

Omid (DJ Kamayo)

(818) 625-1535

djkamayo@yahoo.com

Catering Package Price List 2024

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

20% 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...60 Guests

Monday-Thursday...50 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:

\$ _____

20 % Service Charge \$ _____

7.25% Sales Tax \$ _____

Catering Total: \$ _____

DJ:

\$ 1,395

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.