



VENUE PACKAGE

OUR PICTURESQUE HISTORIC FARM AND VINEYARD OFFERS BOTH INDOOR AND OUTDOOR EVENT SPACES PERFECT FOR CELEBRATIONS ALL YEAR LONG. OUR PACKAGE IS AVAILABLE FOR YOUR EVENT, OR A SMALLER PACKAGE MAY BE SELECTED FOR YOUR MORE INTIMATE GATHERINGS.

Pricing

TWO DAY WEDDING WEEKEND
3PM FRIDAY - 11AM SUNDAY

INCLUDES:

PLAZA + PLAZA CEREMONY LOCATION

BARREL ROOM LOCATION

SYCAMORE TREE LOCATION

GUEST RESTROOMS

BISTRO LIGHTING

SHADE SAILS OVER PLAZA

ACCOMMODATIONS FOR UP TO 20 GUESTS FRIDAY & SATURDAY NIGHT

\$10,000

a la cart

FRIDAY NIGHT TASTING ROOM PATIO & GARDEN
(CLOSED TO PUBLIC) - \$5,000

SATURDAY NIGHT TASTING ROOM PATIO & GARDEN (
CLOSED TO PUBLIC) - \$10,000

FARM TABLES, CHAIRS, PLACE SETTINGS - \$20 PER PERSON

*Food and Beverage not included in the listed pricing.
Music and bar conclude by 11:30pm due to Santa Barbara County noise ordinance.

WWW.VEGAVINEYARDANDFARM.COM



EST.

1853

VEGA VINEYARD

— & Farm —

Herbs and produce plucked fresh from our lush country farm.
Artisanal wine sourced from our own grapevines.
Farm fresh eggs picked daily from hens free to feast on grain.

This is Vega Vineyard & Farm



Our working farm and vineyard is nestled in
the heart of the Santa Ynez Valley.
Our food reflects only the best seasonal
flavors the Central Coast has to offer.



STATIONS

Charcuterie

- 2 Imported Premium Meats &**
- 3 Imported & Domestic Cheeses**

with nuts, dried fruit, house made-pickles, olives, fruits & berries, house-pressed jams, whole grain mustard, crostini, & other goodies!

**Imported & Domestic Cheeses,
Seasonal Fruit & Crudités**
seasonal, local & market fresh

— APPETIZERS —

Cold

Seasonal Gazpacho

cold seasonal fruit or vegetable soup with basil, EVOO, onion & garlic

House-Cured Salmon on Crostini

house-cured salmon sliced with chives and goat cheese mousse; served on crostini

Seared Tenderloin Sashimi

seared tenderloin steak with tamari, ponzu, ginger & garlic

Seasonal Skewer

with estate grown fruit or vegetables, herbs, complimentary cheese and garnish

Hot

Seasonal Soup Shooters

prepared to chef's recommendation

Lamb Chop Lollipops (+\$3pp)

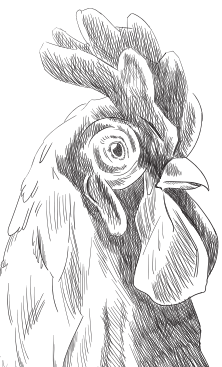
single-cut New Zealand lamb chops marinated in EVOO, lemon juice & seasoning; grilled & drizzled with balsamic reduction

Mushroom Arancini

with garlic herb aioli

Fried Chicken & Waffles

with sriracha-infused honey & real maple syrup



SALADS

Roasted Golden & Red Beets

with arugula, toasted salted pistachios, goat cheese, & sherry vinaigrette

Tomato & Dodonis Greek Feta

(SEASONAL) with cucumbers, mint, pickled onions, bell peppers, Kalamata olives & housemade Greek dressing

Heirloom Tomato & Blue Cheese

(SEASONAL) with pickled onions, fresh basil, toasted walnuts, balsamic vinaigrette; finished with sea salt & cracked pepper - *off season Nov-May +\$2*

Organic Mixed Field Greens & Goat Cheese

with candied walnuts, cherry tomatoes, pickled red onions & citrus vinaigrette

Caesar

hearts of romaine, hand-shaved aged Parmesan cheese, house-made garlic croutons, & Caesar dressing with farm fresh duck egg yolks



ENTREES

Tomato Braised Chicken

braised bone-in chicken pieces simmered in house-made marinara, garlic & onions.

RECOMMENDED STARCH PAIRING: Orzo Risotto

Roasted Rosemary Chicken

roasted bone-in chicken simmered in a mixture of garlic, lemon, rosemary & EVOO

Feta Shrimp (+\$3)

jumbo shrimp, marinara, feta cheese

Chateaubriand (+\$5)

center-cut beef tenderloin with cipolini onions & red wine au jus

Beef & Pork Meatballs with Tomato Sauce

house made meatballs with summer farm tomatoes, garlic & onions

Tri-Tip with Chimichurri (+\$3)

seasoned angus tri-tip grilled & served with house-made chimichurri sauce

Cedar Plank Salmon (+\$3)

salmon slow-cooked on a cedar plank with dill, garlic, lemon, EVOO & Maldon sea salt

Braised Short Ribs (+\$3)

meltingly tender, seasoned with select spices, braised in Syrah & house-made beef stock.

RECOMMENDED STARCH PAIRING: House-made Polenta

Braised Eggplant

an ancient Greek vegan dish with grilled zucchini, gently fried potatoes, garlic in a house made marinara sauce



ON THE SPIT

Rotisserie Whole Pig

served with blackberry gastrique & chef's choice seasonal dipping sauce.

Minimum guest count: 40 people

Rotisserie Whole Lamb

served with chunky chimichurri & chef's choice seasonal dipping sauce

Minimum guest count: 40 people

STARCHES

Rosemary Red Potatoes

baby red potatoes, fresh rosemary, garlic & EVOO

House-made Polenta

with house-made chicken stock & Parmesan cheese (vegetarian preparation optional)

Orzo Risotto

orzo pasta, prepared risotto-style with house-made chicken stock, butter & mushroom; hand-stirred & topped with shaved Parmesan (vegetarian preparation optional)

VEGETABLES

Roasted Heirloom Carrots

with dill, Maldon salt, cracked pepper, lemon, EVOO

Seasonal Vega Farm Vegetables

(2 OPTIONS) grilled with lemon & EVOO -or- roasted with onion & garlic

Brussel Sprouts

roasted with garlic, lemon, aged Parmesan & EVOO

DESSERT

Seasonal Fruit Cobbler Crumble

add vanilla bean ice cream +\$5

Lavender Panna Cotta

with red wine macerated berries

Chocolate Panna Cotta

with whipped cream

Fudgy Brownies

with or without toasted walnuts

Assorted House-Made Cookies

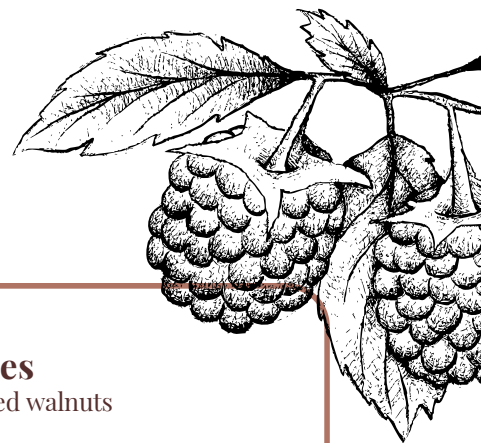
with milk shooters

Chocolate Budino

house-made Italian pudding

Kabocha Squash Custard

cinnamon whipped cream





PRICE LIST

All prices are per person. Prices are subject to change. Some entree choices are an additional price per person

Charcuterie \$15

Cheese, Seasonal Fruit, & Crudités \$11

Appetizers with Meal

Choice of 3 \$20

Choice of 5 \$25

Appetizer-only Reception

Choice of 3 \$30

Choice of 5 \$35

Buffet

2 Entrees, 2 Salads, 1 Starch, 1 Vegetable, Bread \$45

3 Entrees, 2 Salads, 1 Starch, 1 Vegetable, Bread \$55

Family Style

2 Entrees, 2 Salads, 1 Starch, 1 Vegetable, Bread \$55

3 Entrees, 2 Salads, 1 Starch, 1 Vegetable, Bread \$65

Add Additional Starch +\$3, Add Additional Vegetable +\$4, Add Additional Entree +\$8

On the Spit

MINIMUM OF 40 GUESTS. Substitute one of your entrees \$15

Dessert \$10

Mini Dessert Trio..... \$20

WHAT'S INCLUDED

Professional wait staff, on-site chefs, iced tea or lemonade station.

Food and beverage minimum applies

Also Available

- Handmade 8' Farm Tables & Wooden Chairs
- Custom Brunch menus
- Place-settings & Glassware
- Non-Alcoholic Beverage Packages

Additional Charges/Policies

- 1/2 Bottle Per Person Wine Purchase Requirement
- Local Sales Tax
- 18% Gratuity