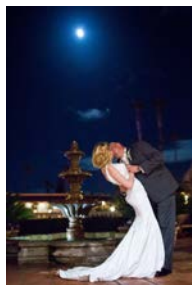


# HARRIS<sup>®</sup> RANCH

INN & RESTAURANT

THE VALLEY'S PREMIER *Wedding Location*  
*From simple and stunning, to sophisticated and elegant.*



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Email us at [meetingsandevents@harrisranch.com](mailto:meetingsandevents@harrisranch.com)

# The Exclusive Wedding Package

Allow Us to Make Your Wedding Experience a First Class, Worry-Free Day. It is Our Pleasure to Offer Enhancements that are included in The Exclusive Wedding Package | \$99 per person

- ∞ Complimentary Ceremony Site to include Full Set-Up; A \$600.00 Value
- ∞ Complimentary Reception space with a Custom-Set Dance Floor, Tables, Banquet Chairs, Table Settings, and Full-Length Table Linen with Napkins
- ∞ Complimentary Menu Tasting for the Bride and Groom
- ∞ A One-Hour Hors d'oeuvres Reception followed by Four Hours of Dinner and Dancing. The Hors d'oeuvres Reception includes Six Displayed Hors d'oeuvres, Imported & Domestic Cheese Display, Vegetable Crudit , Fresh Lemonade and Iced Tea
- ∞ Your Choice of a Three-Course Plated Dinner or a Two Entr e Buffet to include One Specialty Carving Station
- ∞ Three Tier Wedding Cake to include One Year Anniversary Cake (*additional costs may apply based on design*) **OR** Chef's Choice of Three Butler Passed Late Night Snacks
- ∞ Mumm, "Brut Prestige" Sparkling Wine or Sparkling Cider Toast for Each of your Guests
- ∞ Complimentary Bar Set-Up to include Bartender(s)
- ∞ Special Menu Pricing for Children
- ∞ Complimentary Self-Parking for Your Guests

## Something Special for the Bride and Groom

- ∞ Bridal Cart Following Ceremony with Hors d'oeuvres and Non-Alcoholic Beverages during Photographs
- ∞ Complimentary stay in the Presidential Suite; *Based on availability the Night Before or Night of Wedding*
- ∞ Complimentary Breakfast for the Bride and Groom the following Morning Delivered to your Room or Served in the Ranch Kitchen

# The Exclusive Plated Menu

## Reception

*(Included in Package)*

Imported & Domestic Cheese Display  
Vegetable Crudit  & Assorted Dips  
Fresh Lemonade & Iced Tea

## Displayed Hors d'oeuvres

*(Select any Six Hot or Cold)*

### *Cold Items:*

Artichoke Bruschetta  
Prosciutto Wrapped Melon  
Beef Carpaccio with Tomato & Caper Relish

### *Hot Items:*

Asian Chicken Satay  
Garlic Almond Meatballs  
Sausage Stuffed Mushrooms  
Mozzarella Stuffed Artichokes  
Sweetbreads with Blackberry Sauce  
Mountain Oysters with Cocktail Sauce

## Plated Dinner Entr es *(Select Three Entr es\*)*

**Chef's Mixed Grill:** Grilled Choice Harris Ranch Tri-Tip, Tender Chicken Breast & Spicy Sicilian Sausage  
**Grilled Chicken Breast:** Roasted Chicken Breast with Choice of Picatta, Marsala, Lemon Herb, or Barbecue  
**Pacific Fresh Salmon:** Herb Crusted Baked or Grilled Salmon with Choice of Lemon Butter or Zesty Remoulade Sauce

**Slow Roasted Prime Rib:** 12 oz. Harris Ranch Choice Prime Rib seasoned with Kosher Salt, Fresh Garlic, Cracked Peppercorn and Herbs. Served with Creamy Horseradish and Au Jus

**Baseball Cut Top Sirloin:** 8 oz. | Lean & Full of Flavor

**Filet Tenderloin:** 8 oz. | The Most Tender of all Steaks

**New York Strip Loin:** 8 oz. | Char-broiled New York with Outstanding Flavor

**Ribeye Steak:** 14 oz. | Rich and Full of Marbling

**Surf 'N' Turf:** 8 oz. Harris Ranch Choice Top Sirloin served with your choice of Salmon or Shrimp

**Vegan Napoleon:** Grilled Portabella and Yam Napoleon dressed with Cilantro-Parsley Pesto served with an Almond Quinoa Cous-Cous and Roasted Asparagus

**Vegetarian Pasta:** Grilled Mushrooms, Fresh Garlic, Fresh Basil and Artichokes served in a Tomato or Alfredo Sauce topped with Parmesan Cheese

## Specialty Salads *(Select One Salad)*

**House Salad:** Iceberg Lettuce, Shaved Purple Cabbage, Carrots, Sliced Beets, Garbanzo & Kidney Beans | *Ranch & Basil Vinaigrette*

**Caesar Salad:** Crisp Romaine Lettuce, Asiago and Parmesan Cheese, House-made Croutons | *Caesar*

**Spinach Salad:** Spinach, Crumbled Bacon, Chopped Egg, Mushrooms and Parmesan Cheese | *Parmesan Peppercorn*

**Pear Strudel Salad:** Fresh Pear Strudel Served on a Bed of Mixed Baby Greens, Gorgonzola, Shaved Red Onions, Cherry Tomatoes and Slivered Almonds | *Champagne Vinaigrette*

## Side Dishes *(Select One Side)*

**Almond Rice Pilaf** | **Bacon Roasted Red Potatoes** | **Steakhouse Au Gratin Potatoes** | **Twice Baked Potato**

**Mashed Potatoes** – *Traditional, Roasted Garlic, or Bacon & Cheddar Cheese*

**Fresh Pasta** – *Penne or Bowtie with Marinara, Alfredo or Pesto Sauce*

*\*Certain dietary requests can be accommodated. All Entr es are served with a Salad, Side Dish, Seasonal Vegetables, and Fresh Baked Cheese Rolls with Butter. Water, Iced Tea, and Coffee are included.*

# The Exclusive Buffet Menu

## San Joaquin Fiesta Buffet

### Starters:

- Mixed Greens with Jicama, Tomatoes, Red Onions, Chilled Cucumbers served with Assorted Dressings
- Seasonal Fruit Salad

### Mains:

- Thinly Sliced Harris Ranch Choice Tri-Tip
- Cheese Enchiladas
- Chile Verde

### Sides:

- Spanish Rice
- Refried Beans topped with Cheddar Cheese
- House-made Tortilla Chips with Salsa & Guacamole
- Oven Fresh Flour and Corn Tortillas

## Westside Ranch Buffet

### Starter:

- Mixed Greens with Tomatoes, Red Onions, Chilled Cucumbers served with Assorted Dressings

### Mains:

- Sliced Harris Ranch Choice Tri-Tip served in a Mushroom Au Jus
- Lemon Herb Chicken

### Sides:

- Almond Rice Pilaf
- Grilled Seasonal Vegetables

## The Barbecue Buffet

### Starters:

- Mixed Greens with Tomatoes, Red Onions, Chilled Cucumbers served with Assorted Dressings
- Pasta Salad

### Mains:

- Grilled Harris Ranch Choice Tri-Tip served with Au Jus, Creamy Horseradish, and Fresh Salsa
- Grilled Chicken Quarters

### Sides:

- Ranch Beans
- Roasted Potatoes
- Grilled Seasonal Vegetables

## Sizzling Fajita Buffet

### Starter:

- Mixed Greens with Tomatoes, Red Onions, Chilled Cucumbers served with Assorted Dressings

### Mains:

- Sliced Harris Ranch Flank Steak
- Marinated Grilled Chicken
- Chiles Rellenos

### Fajita Toppings:

- Grilled Peppers and Onions
- Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, and Grated Cheese
- Oven Fresh Flour and Corn Tortillas

### Sides:

- Spanish Rice
- Refried Beans topped with Cheddar Cheese
- House-made Tortilla Chips with Salsa

## The Grand Affair Buffet

### Starter:

- Mixed Greens with Tomatoes, Red Onions, Chilled Cucumbers served with Assorted Dressings

### Mains:

- (Select One Beef and Either Chicken or Fish)*
- Chef Carved Harris Ranch Choice Prime Rib served with Au Jus and Creamy Horseradish
- Chef Carved Harris Ranch Choice New York Strip Loin served with Au Jus and Creamy Horseradish
- Grilled Lemon Herb Chicken Breast
- Roasted Fresh Fish topped with Citrus Butter

### Sides:

- Almond Rice Pilaf
- Roasted Red Potatoes
- Grilled Seasonal Vegetables

*All Dinner Buffets Include Fresh Baked Cheese Rolls with Butter. Also Includes Water, Iced Tea, and Coffee.  
Dinner Buffets will be displayed for a maximum of 1.5 hours.*

# The Classic Wedding Package

Allow Us to Make Your Wedding Experience a First Class, Worry-Free Day. It is Our Pleasure to Offer Enhancements that are included in The Classic Wedding Package | \$79 per person

- ∞ Complimentary Reception space with a Custom-Set Dance Floor, Tables, Banquet Chairs, Table Settings, and Full-Length Table Linen with Napkins
- ∞ Complimentary Menu Tasting for the Bride and Groom
- ∞ A One-Hour Hors d'oeuvres Reception followed by Four Hours of Dinner and Dancing. The Hors d'oeuvres Reception includes Four Displayed Hors d'oeuvres, Imported & Domestic Cheese and Vegetable Display, Fresh Lemonade and Iced Tea
- ∞ Your Choice of a Three-Course Plated Dinner or a Two Entrée Buffet to include One Specialty Carving Station
- ∞ Two Tier Wedding Cake to include One Year Anniversary Cake; *Additional costs may apply based on design*
- ∞ Cinzano, "Asti Spumante" Sparking Wine or Sparkling Cider Toast for Each of your Guests
- ∞ Complimentary Bar Set-Up to include Bartender(s)
- ∞ Special Menu Pricing for Children
- ∞ Complimentary Self-Parking for Your Guests

## Something Special for the Bride and Groom

- ∞ Bridal Cart Following Ceremony with Hors d'oeuvres and Non-Alcoholic Beverages during Photographs
- ∞ Complimentary Suite for the Bride and Groom; *Available the Night Before or Night of Wedding*
- ∞ Complimentary Breakfast for the Bride and Groom the following Morning in the Ranch Kitchen

# The Classic Plated Menu

## Reception

*(Included in Package)*

Imported & Domestic Cheese and Vegetable Display  
Fresh Lemonade & Iced Tea

## Displayed Hors d'oeuvres

*(Select any Four Hot or Cold)*

### **Cold Items:**

Artichoke Bruschetta  
Prosciutto Wrapped Melon  
Beef Carpaccio with Tomato & Caper Relish

### **Hot Items:**

Asian Chicken Satay  
Garlic Almond Meatballs  
Sausage Stuffed Mushrooms  
Mozzarella Stuffed Artichokes  
Sweetbreads with Blackberry Sauce  
Mountain Oysters with Cocktail Sauce

## Plated Dinner Entrées *(Select Two Entrées\*)*

**Chef's Mixed Grill:** Grilled Choice Harris Ranch Tri-Tip, Tender Chicken Breast & Spicy Sicilian Sausage

**Grilled Chicken Breast:** Roasted Chicken Breast with Choice of Picatta, Marsala, Lemon Herb, or Barbecue

**Pacific Fresh Salmon:** Herb Crusted Baked or Grilled Salmon with Choice of Lemon Butter or Zesty Remoulade Sauce

**Slow Roasted Prime Rib:** 12 oz. Harris Ranch Choice Prime Rib seasoned with Kosher Salt, Fresh Garlic, Cracked Peppercorn and Herbs. Served with Creamy Horseradish and Au Jus

**Baseball Cut Top Sirloin:** 8 oz. | Lean & Full of Flavor

**New York Strip Loin:** 8 oz. | Char-broiled New York with Outstanding Flavor

**Vegan Napoleon:** Grilled Portabella and Yam Napoleon dressed with Cilantro-Parsley Pesto served with an Almond Quinoa Cous-Cous and Roasted Asparagus

**Vegetarian Pasta:** Grilled Mushrooms, Fresh Garlic, Fresh Basil and Artichokes served in a Tomato or Alfredo Sauce topped with Parmesan Cheese

## Specialty Salads *(Select One Salad)*

**House Salad:** Iceberg Lettuce, Shaved Purple Cabbage, Carrots, Sliced Beets, Garbanzo & Kidney Beans | *Ranch & Basil Vinaigrette*

**Caesar Salad:** Crisp Romaine Lettuce, Asiago and Parmesan Cheese, House-made Croutons | *Caesar*

**Spinach Salad:** Spinach, Crumbled Bacon, Chopped Egg, Mushrooms and Parmesan Cheese | *Parmesan Peppercorn*

**Pear Strudel Salad:** Fresh Pear Strudel Served on a Bed of Mixed Baby Greens, Gorgonzola, Shaved Red Onions, Cherry Tomatoes and Slivered Almonds | *Champagne Vinaigrette*

## Side Dishes *(Select One Side)*

**Almond Rice Pilaf | Bacon Roasted Red Potatoes | Steakhouse Au Gratin Potatoes | Twice Baked Potato**

**Mashed Potatoes** – *Traditional, Roasted Garlic, or Bacon & Cheddar Cheese*

**Fresh Pasta** – *Penne or Bowtie with Marinara, Alfredo or Pesto Sauce*

*\*Certain dietary requests can be accommodated. All Entrées are served with a Salad, Side Dish, Seasonal Vegetables, and Fresh Baked Cheese Rolls with Butter. Water, Iced Tea, and Coffee are included.*

# The Classic Buffet Menu

## San Joaquin Fiesta Buffet

### **Starters:**

- Mixed Greens with Jicama, Tomatoes, Red Onions, Chilled Cucumbers served with Assorted Dressings
- Seasonal Fruit Salad

### **Mains:**

- Thinly Sliced Harris Ranch Choice Tri-Tip
- Cheese Enchiladas
- Chile Verde

### **Sides:**

- Spanish Rice
- Refried Beans topped with Cheddar Cheese
- House-made Tortilla Chips with Salsa & Guacamole
- Oven Fresh Flour and Corn Tortillas

## Westside Ranch Buffet

### **Starter:**

- Mixed Greens with Tomatoes, Red Onions, Chilled Cucumbers served with Assorted Dressings

### **Mains:**

- Sliced Harris Ranch Choice Tri-Tip served in a Mushroom Au Jus
- Lemon Herb Chicken

### **Sides:**

- Almond Rice Pilaf
- Grilled Seasonal Vegetables

## Sizzling Fajita Buffet

### **Starter:**

- Mixed Greens with Tomatoes, Red Onions, Chilled Cucumbers served with Assorted Dressings

### **Mains:**

- Sliced Harris Ranch Flank Steak
- Marinated Grilled Chicken
- Chiles Rellenos

### **Fajita Toppings:**

- Grilled Peppers and Onions
- Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, and Grated Cheese
- Oven Fresh Flour and Corn Tortillas

### **Sides:**

- Spanish Rice
- Refried Beans topped with Cheddar Cheese
- House-made Tortilla Chips with Salsa

*All Dinner Buffets Include Fresh Baked Cheese Rolls with Butter. Also Includes Water, Iced Tea, and Coffee.  
Dinner Buffets will be displayed for a maximum of 1.5 hours.*

# The Traditional Wedding Package

Allow Us to Make Your Wedding Experience a First Class, Worry-Free Day. It is Our Pleasure to Offer Enhancements that are included in The Traditional Wedding Package | \$59 per person

- ∞ Complimentary Reception Space with Tables, Banquet Chairs, Table Settings, and Full-Length Table Linen with Napkins; *Custom-Set Dance Floor Not Included*
- ∞ Complimentary Menu Tasting for the Bride and Groom
- ∞ A One-Hour Hors d'oeuvres Reception followed by Four Hours of Dinner and Dancing. The Hors d'oeuvres Reception includes an Imported & Domestic Cheese and Vegetable Display, Fresh Lemonade, and Iced Tea
- ∞ Three-Course Plated Dinner; *Traditional Package does not include a Buffet Dinner*
- ∞ Two Tier Wedding Cake to include One Year Anniversary Cake; *Additional costs may apply based on design*
- ∞ Sparkling Cider Toast for Each of your Guests
- ∞ Complimentary Bar Set-Up to include Bartender(s)
- ∞ Special Menu Pricing for Children
- ∞ Complimentary Self-Parking for Your Guests

## Something Special for the Bride and Groom

- ∞ Bridal Cart Following Ceremony with Hors d'oeuvres and Non-Alcoholic Beverages during Photographs
- ∞ Complimentary Poolside King Room for the Bride and Groom; *Available the Night Before or Night of Wedding*



# The Traditional Plated Menu

## Reception

*(Included in Package)*

Imported & Domestic Cheese and Vegetable Display  
Fresh Lemonade & Iced Tea

## Plated Dinner Entrées *(Select Two Entrées\*)*

**Grilled Chicken Breast:** Roasted Chicken Breast with Choice of Picatta, Marsala, Lemon Herb, or Barbecue

**Baseball Cut Top Sirloin:** 8 oz. | Lean & Full of Flavor

**Vegan Napoleon:** Grilled Portabella and Yam Napoleon dressed with Cilantro-Parsley Pesto served with an Almond Quinoa Cous-Cous and Roasted Asparagus

**Vegetarian Pasta:** Grilled Mushrooms, Fresh Garlic, Fresh Basil and Artichokes served in a Tomato or Alfredo Sauce topped with Parmesan Cheese

## Specialty Salads *(Select One Salad)*

**House Salad:** Iceberg Lettuce, Shaved Purple Cabbage, Carrots, Sliced Beets, Garbanzo & Kidney Beans | *Ranch & Basil Vinaigrette*

**Caesar Salad:** Crisp Romaine Lettuce, Asiago and Parmesan Cheese, House-made Croutons | *Caesar*

**Spinach Salad:** Spinach, Crumbled Bacon, Chopped Egg, Mushrooms and Parmesan Cheese | *Parmesan Peppercorn*

**Pear Strudel Salad:** Fresh Pear Strudel Served on a Bed of Mixed Baby Greens, Gorgonzola, Shaved Red Onions, Cherry Tomatoes and Slivered Almonds | *Champagne Vinaigrette*

## Side Dishes *(Select One Side)*

**Almond Rice Pilaf | Bacon Roasted Red Potatoes | Steakhouse Au Gratin Potatoes | Twice Baked Potato**

**Mashed Potatoes** – *Traditional, Roasted Garlic, or Bacon & Cheddar Cheese*

**Fresh Pasta** – *Penne or Bowtie with Marinara, Alfredo or Pesto Sauce*

*\*Certain dietary requests can be accommodated. All Entrées are served with a Salad, Side Dish, Seasonal Vegetables, and Fresh Baked Cheese Rolls with Butter. Water, Iced Tea, and Coffee are included.*

# Wedding Cake

Sizes/Tiers	Servings*	Price*
6" - 8"	38	\$180
6" - 8" - 10"	80	\$370
6" - 8" - 10" - 12"	136	\$630
6" - 8" - 10" - 12" - 14"	218	\$1000
¼ Sheet Cake ( 9' x 14' )	25	\$75
½ Sheet Cake ( 13' x 18' )	50	\$150
Full Sheet Cake ( 16' x 24' )	100	\$300

\*Servings are based on 1"x2" slices

## Cake Flavors

Rum  
White  
Carrot  
Lemon  
Marble  
Chocolate  
Champagne  
Banana Nut  
Strawberry  
Red Velvet

## Frosting

Mocha  
Butter Cream  
Cream Cheese  
Whipped Cream  
Chocolate Mousse  
White Chocolate Cream Cheese

## Fillings

Lemon  
Raspberry  
Fresh Banana  
Bavarian Cream  
Fresh Strawberry  
Chocolate Mousse  
Chocolate Butter Cream

Extra Charge  
Seasonal Berries

## Custom Cake Designs

There may be an additional charge for cakes with special design requests. Charges will be based on the Bakery Manager's estimated time, labor, and specialty materials required. Special request pictures and notice must be discussed with your coordinator two weeks prior to your event. Above prices are based on one flavor and filling; all cakes with multiple flavors, fillings, and icings will be subject to an additional charge.

# Preferred Vendor List

## Florist

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Coalinga Floral: [www.coalingafloral.com](http://www.coalingafloral.com) - (559) 935-3223  
Rambling Rose: [www.ramblinroseflorist.net](http://www.ramblinroseflorist.net) - (559) 924-3863  
Botanique Floral Artistry: [www.facebook.com/botaniquenfresno](http://www.facebook.com/botaniquenfresno) - (559) 917-3005

## Hair/Makeup

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Hair & Co.: [www.hair-company-ca.hub.biz](http://www.hair-company-ca.hub.biz) - (559) 935-9361  
Omni Salon: [omni\\_salon@hotmail.com](mailto:omni_salon@hotmail.com) - (559) 935-1888

## Linens/Rentals/Design

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Maty's Linens & Décor: [www.matyslinensanddecor.com](http://www.matyslinensanddecor.com) - (559) 903-8163  
Best Party Rental: [www.bestpartyrental.com](http://www.bestpartyrental.com) - (559) 325-6615  
Action Event & Party Rentals: [www.actionequipmentrentals.com/party](http://www.actionequipmentrentals.com/party) - (559) 583-6100  
Classic Party Rental: [www.classicpartyrentals.com](http://www.classicpartyrentals.com) - (209) 521-1530  
Go Bananas: [www.gobananasevents.com](http://www.gobananasevents.com) - (559) 313-0521  
Magaly's Decorations: [www.facebook.com/magalys-decorations](http://www.facebook.com/magalys-decorations) - (559) 381-1431

## Music/Entertainment

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AMS Entertainment: [www.amscentralvalley.com](http://www.amscentralvalley.com) - (559) 896-8280  
Mobile Sound Productions: [www.weddingmusicman.com](http://www.weddingmusicman.com) - (559) 246-8191  
Mancini Emcee & Sound Production: [mancini@mindinfo.com](mailto:mancini@mindinfo.com) - (559) 733-0741  
Haro Entertainment: [www.haroent.com](http://www.haroent.com) - (559) 907-3920  
Letz Jam Entertainment: [dj\\_ralph@letzjam.com](mailto:dj_ralph@letzjam.com) - (559) 469-7692  
Joe Lenigan Band: [www.joeleniganband.com](http://www.joeleniganband.com) - (559) 285-9823  
Mariachi Tenochtitlan: [www.elmariachitenochtitlan.com](http://www.elmariachitenochtitlan.com) - (559) 266-8366

## Officiant

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Dennis McGrath: (559) 924-0147  
Paul Mullen: (559) 227-7285  
Kenny Burchard: (559) 816-9583

## Photographers

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Emily & Steven Photography: [www.emilyandsteven.com](http://www.emilyandsteven.com) - (559) 245-2456  
McCall & Nikki Ryan Photography: [www.mccallandnikkiryan.com](http://www.mccallandnikkiryan.com) - (559) 707-0041  
Franklin & Brianne Photography: [www.FranklinandBrianne.com](http://www.FranklinandBrianne.com) - (559) 240-5570  
Asia Croson Photography: [www.asiacroson.com](http://www.asiacroson.com) - (559) 734-4450  
Schafer Studios: [www.glennschafer.com](http://www.glennschafer.com) - (559) 237-3042  
Stephanie Manning Photography: [www.stephaniemanning.com](http://www.stephaniemanning.com) - (559) 734-4450