

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**

*** SUNDAY BRUNCH MAY BE SHARED WITH RESTAURANT GUESTS**

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

FRESH SEASONAL FRUIT

CHOICE OF ONE:

Croissants OR Danishes

TOSSED GREEN SALAD

with Ranch Dressing or
Honey Mustard Dressing

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

SPANISH RICE

TORTILLA CHIPS & FRESH SALSA

CORN & FLOUR TORTILLAS

FRESH SEASONAL FRUIT

TOSSED GREEN SALAD

with Ranch Dressing OR
Honey Mustard Dressing

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

Free flowing draft beer and wines available at an additional \$15.00 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

FRIED ARTICHOKE HEARTS

BAKED BRIE

with Brown Sugar & Walnuts

Served in a Pastry Shell

PORK POT STICKERS

with a Sesame Dipping Sauce

BACON WRAPPED DATES

Stuffed with Dried Apricots

BRUSCHETTA

CHICKEN WONTONS

with a Plum Sauce

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 \$250.00

SEASONAL FRESH FRUIT DISPLAY

with a Strawberry Chiffon Dip or Chocolate Fondue

Serves 50 guests \$195.00

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

\$5.00 per piece

TERIYAKI CHICKEN SKEWERS

\$4.00 per piece

SHRIMP SKEWERS

with Bermuda Onion,

Pineapple

and a Brown Sugar and Garlic Glaze

\$5.00 per piece

BEEF WELLINGTON

with Mushroom Pate

\$6.00 per piece

COCONUT SHRIMP

with a Plum Sauce

\$5.00 per piece

Plated Selections

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 or Rice Pilaf

*Not Served with Vegetarian Meal

CHICKEN WELLINGTON

Tender Boneless Chicken Breast, Stuffed with Sautéed Mushrooms, Topped with our Pate, 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.

BEEF BROCHETTE

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

BEEF WELLINGTON

Ground Beef with Mushroom Pate, Wrapped in a Pastry Dough and Served with a Marsala Wine 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.

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.

Upgrades

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.

Buffet Options

SOUTHWEST BUFFET

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

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 Meats:

Ground Beef, Pork Carnitas OR

Chicken Fajitas

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 (Served)

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

TOP SIRLOIN (Carved at Buffet)

SALMON *with Choice of one:*

Dill Butter Sauce OR Roasted Red Pepper Sauce

ITALIAN PASTA BUFFET

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

FRESH GARLIC BREAD (Served)

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

FRIED ARTICHOKE HEARTS

TOSSED GREEN SALAD

with Ranch OR Honey Mustard
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

CHICKEN WONTONS

with a Plum Sauce

PORK POT STICKERS

with a Sesame 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

STUFFED DEVEILED EGGS

Choice of: Traditional OR
Topped with Caviar

TOMATO, MOZZARELLA CHEESE AND BERMUDA ONION SALAD

IMPORTED & DOMESTIC CHEESE DISPLAY

Served with Assorted Crackers
and Fresh Fruit Garnish

SEASONAL FRESH FRUIT DISPLAY

with Strawberry Chiffon Dip
OR Chocolate Fondue

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
\$6.00 per piece

COCONUT SHRIMP

with a Plum Sauce
\$5.00 per piece

FRESH MELON WRAPPED IN PROSCIUTTO

\$4.00 per piece

SHRIMP SKEWERS

with Bermuda Onion, Pineapple
and a Brown Sugar & Garlic
Glaze
\$5.00 per piece

Rules & Regulations

PAYMENT SCHEDULE

- **Booking:** A \$3,000.00 payment is required to secure 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.
- **3 Months Prior to Event:** 50% of the entire cost of your event is due. 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, vandalism, theft or unlawfulness and will be reimbursed to you within 14 business days after your event.
- **Two 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.

EVENT TIME GUIDELINES

- **Time included in the package pricing:** 10am-2pm for Brunch Weddings
Afternoon & Evening Events: Less than 100 guests: 4.5 hours |
100 to 199 guests: 5 hours | 200 or more guests: 6 hours
- Additional reception time and wedding party photo time (prior to guest arrival) may be purchased at an additional cost. Additional time must be purchased two weeks prior to event.
- Events may not exceed six hours in length and must end by 11:00pm. Live M
- We request the help and cooperation of the wedding party and all of their guests to adhere to the contracted arrival and departure times. Additional costs may be incurred as a result of either early arrival or delayed departure of wedding party or guests.

GUESTS

- 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 the premises. All children are to be under parent, guardian or nanny guidance at all times while on property. If more than 4 children are on property (ages 1-7), an adult nanny is required to supervise them. If children are unsupervised, you will forfeit your Security Deposit. A child age 4 & up is full price; a child 3 years and younger are free.
- The minimum guest count guarantee is for full priced guests.

WEDDING PACKAGE INCLUSIONS

- Our package is a set price; therefore, if you do not choose to utilize certain features of the package, there will be no deduction from the package price.
- After the guest minimum is met, the entire property can be bought out at an additional charge of \$2,500.00 plus service charge and sales tax.
- After the ceremony, the Taos Courtyard can be reset for dining at an additional charge of \$500.00 plus service charge and sales tax.
- A rehearsal is included in the package and will be scheduled at the time of your booking. A 30 minute time-slot is allotted for your rehearsal. The Hacienda reserves the right to reschedule or relocate your rehearsal due to booking of private events.
- 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.

Rules & Regulations

EVENT STAFF, REFERRALS AND VENDORS

- We require that your choice of DJ *MUST* come from our pre-approved referral list.
- 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, batteries, etc.) and are not permitted to bring or consume alcohol while on the premises. Vendors may arrive 1 hour prior to guest's arrival in order to set-up.
- Live Bands are only permitted when the entire property is booked and are only permitted to set-up in the Taos Room. Live music must end by 10:00pm.
- Once your minimum count is met, vendors are half price and final count of your vendors must be given two weeks prior to your wedding date.

FOOD AND BEVERAGE

- The menu and beverage prices are subject to change, yet not without notice and will be honored six months prior to booked event date. If estimate is paid in full within six months of booking date, the price becomes 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. Any infraction of the ABC regulations may result in the complete closure of the bar.
- Last call at the bar is given 45 minutes before the end of the event and the bar will close 30 minutes before the end of the event.
- For a Reception Only event, the bar will close 1 hour before the end of the event.
- If you wish to bring in your own wine or champagne, there is an \$18.00 corkage fee per bottle.
- If you bring in an outside cake, it must be from a licensed bakery, a cake waiver form will need to be signed and we will not provide a cake for your event.
- No other outside food or beverage will be allowed onto the property.
- Candy stations may not contain any chewing or bubble gum items.

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, etc. to our walls or structures.
- Smoking is not permitted anywhere on our premises, including vaping.
- No rice, birdseed, confetti, streamers or real rose petals may be thrown on the property. Butterfly releases, aisle runners and sparklers are not allowed.
- Silk petals may be used in place of fresh petals down the aisle. A \$25.00 clean-up fee will apply.
- If you provide additional candles, they must be enclosed in glass. Candles with real flames may not be lit and placed 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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