

The Sea Ranch Lodge

**2025 Event Menu
Dinner & Bar Only**





Hor D'oeuvres

by the dozen | \$96 per person

Tray Passed - Cold

Local Ceviche

espelette, tortilla chip

Tuna Poke

ponzu, ginger, rice crisp

Chilled Local Oysters

mignonette

Beet Crostini

goat cheese, caramelized onion, garlic

Heirloom Tomato & Mozzarella Skewer

olive oil, basil

**seasonal July - October*

Chilled Prawn

spicy horseradish ketchup

Endive

brie, honey, apple, walnut, lemon

Stone Fruit

feta, honey, mint

**seasonal July - September*

Prosciutto Wrapped Melon

basil, chili oil

Tray Passed - Hot

Grilled Cheese

cheddar and brie

Arancini

four cheese risotto fritters, chives

Flat Iron Skewer

blue cheese, onion jam

Stuffed Mushrooms

artichoke, spinach, parmesan

Marinated Mushroom Skewer

yuzu aioli

Mini Crab Cakes

old bay seasoning, aioli

Chicken Empanaditas

avocado crema

Hor D'Oeuvre Stations

price per person

Salty & Sweet | \$25

hippie dust popcorn, marcona almonds, chocolate chip cookies and brownies

Housemade Tortilla Chips, Guacamole and Assorted Salsas | \$25

Choose two salsas: pico de gallo, tomatillo, mango, carrot habanero

Add: Ceviche - \$15 per person additional

Farmers Market Vegetables and Dips | \$25

seasonal vegetables, spiced hummus, buttermilk dressing, aioli, olive oil and balsamic vinegar, pita bread and focaccia

Cheese Board Display | \$35

selection of regional and California cheeses, local honey, fresh and dried fruits, membrillo or seasonal chutney, sourdough bread, assorted crackers

Charcuterie Board Display | \$45

assorted charcuterie, Citrus olives, pickles, gherkins, caper berries, kalamata olive tapenade, roasted sweet peppers, pickled onions, assorted mustards, hummus, sourdough bread, assorted crackers

Cheese and Charcuterie Display | \$55

selection of regional and California cheeses, local honey, fresh and dried fruits, membrillo or seasonal chutney, assorted charcuterie, Citrus olives, pickles, gherkins, caper berries, kalamata olive tapenade, roasted sweet peppers, pickled onions, assorted mustards, hummus, sourdough bread, assorted crackers

Chilled Seafood Display | \$90

assortment of the freshest available west coast oysters on the half shell, chilled dungeness crab meat, wild gulf prawns chilled marinated mussels, fresh ceviche, champagne mignonette, yuzu-ginger ponzu with sesame, cocktail sauce, hot sauce, lemons

Chef Attended | \$250 per chef

Dinner Stations

price per person

Taco Station | \$80

grilled chicken, carnitas and vegetables, black beans, cabbage cilantro salad, elote salad, guacamole, sour cream, pico de gallo, queso fresco, diced onions, corn tortillas, Mexican wedding cookies

*Add Shrimp, Rockfish, or Skirt Steak | \$20 additional
Chef Attended | \$250 per chef*

Chili and Baked Potato Bar | \$75

baked potatoes, beef or vegetarian chili, butter, sour cream, scallions, cheddar cheese, corn bread, mini wedge salad, pineapple upside down cake

Barbecue Station | \$85

pulled pork, sweet and spicy Italian sausages, chicken thighs, grilled mushrooms, peppers and onions, corn on the cob, macaroni salad, cole slaw, slider buns, pickles and potato chips, chocolate brownies

*Add Salmon or Skirt Steak | \$20 additional
Chef Attended | \$250 per chef*

Dinner - Choice of Plated or Family-Style Service

Non Buyout Guest Count - up to 40 guests - choice of plated or family style service

Non Buyout Guest Count - 41-75 guests - family style only

Buyouts - choice of plated or family style for any guest count, must be approved by The Sea Ranch Lodge

Plated Dinner Selections

Entrée counts are due 14 days prior to event date

Three Course | \$155 per person

Choice of one starter, three entrees, one starch, seasonal vegetables, two desserts (offered as a station) or one dessert (plated)

Four Course | \$175 per person

Choice of two starters, three entrees, one starch, seasonal vegetables, two desserts (offered as a station) or one dessert (plated)

Family Style

Three Course | \$145 per person

Choice of two starters, two entrees, one starch, seasonal vegetables, two desserts (offered as a station) or one dessert (plated)

Four Course | \$165 per person

Choice of three starters, two entrees, one starch, seasonal vegetables, two desserts (offered as a station) or one dessert (plated)

Starters

Bread and Olives

garlic, olive oil, focaccia bread

Local Ceviche

salsa roja, tortilla chips, piment d'espelette

Dungeness Crab Cake

lemon aioli, small greens salad, citrus

\$10 additional per person

Sauteed Farm Mushrooms

sherry, thyme, garlic, griddled polenta

Fritto Misto

shrimp, calamari, fennel, green beans, lemon, parsley, garlic aioli

Papas Bravas

yukon gold potato, smoked paprika, cayenne, onion, tomato, garlic, parsley, garlic aioli

Sea Ranch Farm Salad

watermelon radish, chervil, green goddess dressing, parmesan

Caesar Salad

parmesan, croutons, anchovy

Beet Salad

arugula, goat cheese, fennel, tamari roasted seeds, citrus vinaigrette

Heirloom Tomato Caprese Salad

mozzarella, basil, sea salt, olive oil

**seasonal July-October*

add prosciutto | \$10 additional per person

Apple Endive Salad

radicchio, endive, frisee, walnuts, shaved parmesan, cider vinaigrette

**seasonal November-June*

Entrees

Braised Beef Short Rib

red wine, tomato, thyme jus

Lamb Loin

roasted onion, rosemary jus

\$20 additional per person

Petaluma Chicken Breast

roasted garlic, white wine jus

Local Seafood - Black Cod or Halibut

chimichurri

Carnaroli Risotto

mushrooms, lemon and herbs, parmigiano reggiano

Stewed Iacopi Farms Jumbo Butter Beans

mirepoix, tomatoes, fresh garden herbs

Starch

(Choose one)

Garlic Mashed Potatoes

Potato Gratin

Roasted Fingerling Potatoes

Rice Pilaf

Stewed White Beans

Creamy Polenta

Seasonal Vegetables

June – September

sweet corn, summer squash, pole beans

October – February

autumn squash, braised greens, root vegetables

March – May

asparagus, snap peas, carrots

Dessert

Chocolate Pot de Creme

whipped creme fraiche, cocoa nibs

Carrot Cake

cream cheese, candied walnuts

New York Style Cheesecake

graham cracker crust, fresh berries

Apple Crisp

whipped cream, caramel

Flourless Dark Chocolate Tart

caramel, sea salt

Lemon Bars

shortbread crust, meyer lemon curd

Berry Crumb Bars

seasonal berries

Late Night Snacks

\$35 per person | choice of two

Grilled Cheese

brie, cream cheese, white cheddar

French Fries

ketchup, spicy aioli

Chicken Tenders

buttermilk dressing

Mac & Cheese Fritters

spicy aioli

Carne Asada Quesadilla

avocado crema

Sweet and Spicy Chicken Wings

ranch dressing

Bar Package Information

- All Bar Packages include One Bar Setup and One Bartender at a single location.
- Additional Bar Setups are available at a fee of \$150++ per Location.
- For any event over 70 attendees, at least One Additional Bartender is Required.
- Additional Bartenders are available at a fee of \$250++ per Bartender for up to 5 Hours of Service.
- Dinner wine service is not included in the Bar Packages, and is charged on consumption by the bottle.

Bar Package Overtime

Tier One: \$37 per person per hour beyond the contracted time.

Tier Two: \$32 per person per hour beyond the contracted time.

Tier Three: \$27 per person per hour beyond the contracted time.

Corkage

\$35 per 750ml bottle. Limit 5 bottles (large-format bottles upon request)

Specialty Cocktails (separate from what is offered by TSRL)

custom per drink pricing based on ingredients

Special Order Wine/Spirits

Available by the case. Any leftover unopened bottles will be charged to the client and available to bring home after the event.

Tier 1 Bar Package

\$140 per person package

Wine

Sparkling (choose one)

A. Bergère, Origine
Laurent-Perrier, Brut Rosé

White (choose one)

Matthiasson, White Wine (Semillon/Ribolla
Gialla/Sauvignon Blanc)
Peay, West Sonoma Coast Chardonnay
Shared Notes, (Sauvignon Blanc/Semillon)

Red (choose one)

Scribe, Carneros Pinot Noir
Peay, West Sonoma Coast Pinot Noir
Aperture, Cabernet Sauvignon

Spirits

Hangar One Vodka
Hendricks Gin
Don Julio Reposado
Ron Zacapa Rum
Knob Creek Bourbon
Johnny Walker Black Old World Whiskey

Specialty Cocktails

(choose two)

Hotspot (paloma with spicy or regular tequila)

The Del Mar (French 75)

The Whaler (Aperol Spritz)

Black Point (Old Fashioned)

One Eyed Jack (Manhattan on the Rocks)

The Forager (Sazerac)

Hedgerow Close (Moscow Mule)

Pacific Reach (Cosmo on rocks)

The Solstice (Negroni)

The Sea Meadow (Gin & Juice)

Pipers Reach (Cuba Libre)

The Schooner (Hurricane)

Main Sail (Seasonal Margarita)

Spring

strawberry, tajin rim, spicy infused tequila or
tequila blanco, strawberry garnish

Summer

watermelon, tajin rim, spicy infused tequila or
tequila blanco, watermelon garnish

Fall

pear, tajin rim, spicy infused tequila or tequila
blanco, pear garnish

Winter

cranberry, brown sugar cinnamon salt rim,
tequila blanco, candied cranberry garnish

Beer and Cider

Pliny the Elder IPA,
North Coast Scrimshaw Pilsner,
Boont Amber Ale,
Henhouse Best Life Blond Ale,
Golden State Mighty Dry Cider,
Best Day Brewing "West Coast IPA" (non-alcoholic)

Liqueurs/Mixers

Bitters, Campari, Sweet Vermouth, Orange Liqueur, Simple Syrup, Agave

NA Beverages/Mixers

Club soda, Tonic, Ginger Beer, Coke, Diet Coke, Sprite

Juices

grapefruit, lime, lemon, orange, pineapple, cranberry

Garnishes

cherries, oranges, lemons, limes

Rims

tajin, salt

Tier 2 Bar Package

\$125 per person

Wine

Sparkling (choose one)

Laurent-Perrier, "La Cuvée"

Delphinium, California Crémant

Scribe, Rosé Pét-Nat

White (choose one)

Sandhi, Sta. Rita Hills Chardonnay

Martha Stoumen, 'Honeymoon'

(Colombard/Chardonnay)

Flowers, Chardonnay

Red (choose one)

Staglin, Salus 'Benchlands' Cabernet

Sauvignon

Pax, North Coast Syrah

Rhys, Anderson Valley Pinot Noir

Spirits

Titos Vodka

Bombay Sapphire Gin

Patron Silver Tequila

Flor De Cana Rum

Bulleit Bourbon

Jameson Old World Whiskey

Specialty Cocktails

(choose two)

Hotspot (paloma with Spicy or Regular Tequila)

The Del Mar (French 75)

The Whaler (Aperol Spritz)

Black Point (Old Fashioned)

One Eyed Jack (Manhattan on the Rocks)

The Forager (Sazerac)

Hedgerow Close (Moscow Mule)

Pacific Reach (Cosmo on rocks)

The Solstice (Negroni)

The Sea Meadow (Gin & Juice)

Pipers Reach (Cuba Libre)

The Schooner (Hurricane)

Main Sail (Seasonal Margarita)

Spring

strawberry, tajin rim, spicy infused tequila or tequila blanco, strawberry garnish

Summer

watermelon, tajin rim, spicy infused tequila or tequila blanco, watermelon garnish

Fall

pear, tajin rim, spicy infused tequila or tequila blanco, pear garnish

Winter

cranberry, brown sugar cinnamon salt rim, tequila blanco, candied cranberry garnish

Beer and Cider

Pliny the Elder IPA
North Coast Scrimshaw Pilsner
Boont Amber Ale
Henhouse Best Life Blond Ale
Golden State Mighty Dry Cider
Best Day Brewing "West Coast IPA" (non-alcoholic)

Liqueurs/Mixers

Bitters, Campari, Sweet Vermouth, Orange Liqueur, Simple Syrup, Agave

NA Beverages/Mixers

Club soda, Tonic, Ginger Beer, Coke, Diet Coke, Sprite

Juices

grapefruit, lime, lemon, orange, pineapple, cranberry

Garnishes

cherries, oranges, lemons, limes

Rims

tajin, salt

Tier 3 Bar Package

\$110 per person

Wine

Sparkling

Roederer

White *(choose one)*

Ryme, Vermentino, Hers

Lioco, Chardonnay

Croix, Narrow Gauge Chardonnay

Cade, Sauvignon Blanc

Red *(choose one)*

Failla, Sonoma Coast Pinot Noir

Ridge, "Three Valleys" Zinfandel Blend

Arnot-Roberts, Gamay

Spirits

Deep Eddy Vodka

Prairie Gin

Bacardi Silver Rum

Espolon Tequila

Maker's Mark Bourbon

Dewars Old World Whiskey

Specialty Cocktails

(choose two from the list below)

Hotspot (paloma with spicy or regular tequila)

The Del Mar (French 75)

The Whaler (Aperol Spritz)

Black Point (Old Fashioned)

One Eyed Jack (Manhattan on the Rocks)

The Forager (Sazerac)

Hedgerow Close (Moscow Mule)

Pacific Reach (Cosmo on rocks)

The Solstice (Negroni)

The Sea Meadow (Gin & Juice)

Pipers Reach (Cuba Libre)

The Schooner (Hurricane)

Main Sail (Seasonal Margarita)

Spring

strawberry, tajin rim, spicy infused tequila
or tequila blanco, strawberry garnish

Summer

watermelon, tajin rim, spicy infused tequila
or tequila blanco, watermelon garnish

Fall

pear, tajin rim, spicy infused tequila or
tequila blanco, pear garnish

Winter

cranberry, brown sugar cinnamon salt rim,
tequila blanco, candied cranberry garnish

Beer and Cider

Pliny the Elder IPA
North Coast Scrimshaw Pilsner
Boont Amber Ale
Henhouse Best Life Blond Ale
Golden State Mighty Dry Cider
Best Day Brewing "West Coast IPA" (non-alcoholic)

Liqueurs/Mixers

Bitters, Campari, Sweet Vermouth, Orange Liqueur, Simple Syrup, Agave

NA Beverages/Mixers

Club soda, Tonic, Ginger Beer, Coke, Diet Coke, Sprite

Juices

grapefruit, lime, lemon, orange, pineapple, cranberry

Garnishes

cherries, oranges, lemons, limes

Rims

tajin, salt

Wine, Beer, Two Specialty Cocktail Package

\$85 per person

Wine

Sparkling

Roederer

White (choose one)

Ryme, Vermentino, Hers

Lioco, Chardonnay

Croix, Narrow Gauge Chardonnay

Cade, Sauvignon Blanc

Red (choose one)

Failla, Sonoma Coast Pinot Noir

Ridge, "Three Valleys" Zinfandel Blend

Arnot-Roberts, Gamay

Specialty Cocktails

(choose two from the list below)

Hotspot (paloma with spicy or regular tequila)

The Del Mar (French 75)

The Whaler (Aperol Spritz)

Black Point (Old Fashioned)

One Eyed Jack (Manhattan on the Rocks)

The Forager (Sazerac)

Hedgerow Close (Moscow Mule)

Pacific Reach (Cosmo on rocks)

The Solstice (Negroni)

The Sea Meadow (Gin & Juice)

Pipers Reach (Cuba Libre)

The Schooner (Hurricane)

Main Sail (Seasonal Margarita)

Spring

strawberry, tajin rim, spicy infused tequila or tequila blanco, strawberry garnish

Summer

watermelon, tajin rim, spicy infused tequila or tequila blanco, watermelon garnish

Fall

pear, tajin rim, spicy infused tequila or tequila blanco, pear garnish

Winter

cranberry, brown sugar cinnamon salt rim, tequila blanco, candied cranberry garnish

Beer and Cider

Pliny the Elder IPA
North Coast Scrimshaw Pilsner
Boont Amber Ale
Henhouse Best Life Blond Ale
Golden State Mighty Dry Cider
Best Day Brewing "West Coast IPA" (non-alcoholic)

Liqueurs/Mixers

Bitters, Campari, Sweet Vermouth, Orange Liqueur, Simple Syrup, Agave

NA Beverages/Mixers

Club soda, Tonic, Ginger Beer, Coke, Diet Coke, Sprite

Juices

grapefruit, lime, lemon, orange, pineapple, cranberry

Garnishes

cherries, oranges, lemons, limes

Rims

tajin, salt

Wine and Beer Package

\$55 per person

Wine

Sparkling

Roederer

White *(choose one)*

Ryme, Vermentino, Hers

Lioco, Chardonnay

Croix, Narrow Gauge Chardonnay

Cade, Sauvignon Blanc

Red *(choose one)*

Failla, Sonoma Coast Pinot Noir

Ridge, "Three Valleys" Zinfandel Blend

Arnot-Roberts, Gamay

Beer and Cider

Pliny the Elder IPA

North Coast Scrimshaw Pilsner

Boont Amber Ale

Henhouse Best Life Blond Ale

Golden State Mighty Dry Cider

Best Day Brewing "West Coast IPA" (non-alcoholic)

NA Beverages/Mixers

Club soda

Ginger Beer

Coke

Diet Coke

Sprite

On Consumption Bars

Only allowed with prior approval from The Sea Ranch Lodge.

Does not include setup or labor, and require a \$250++ per bartender fee and a \$150++ per bar setup fee.

Tier 1

Cocktails | \$24 each

Wine | \$120 per bottle

Beer | \$12 each

Soft Drinks and Waters | \$8 each

Tier 2

Cocktails | \$21 each

Wine | \$90 per bottle

Beer | \$12 each

Soft Drinks and Waters | \$8 each

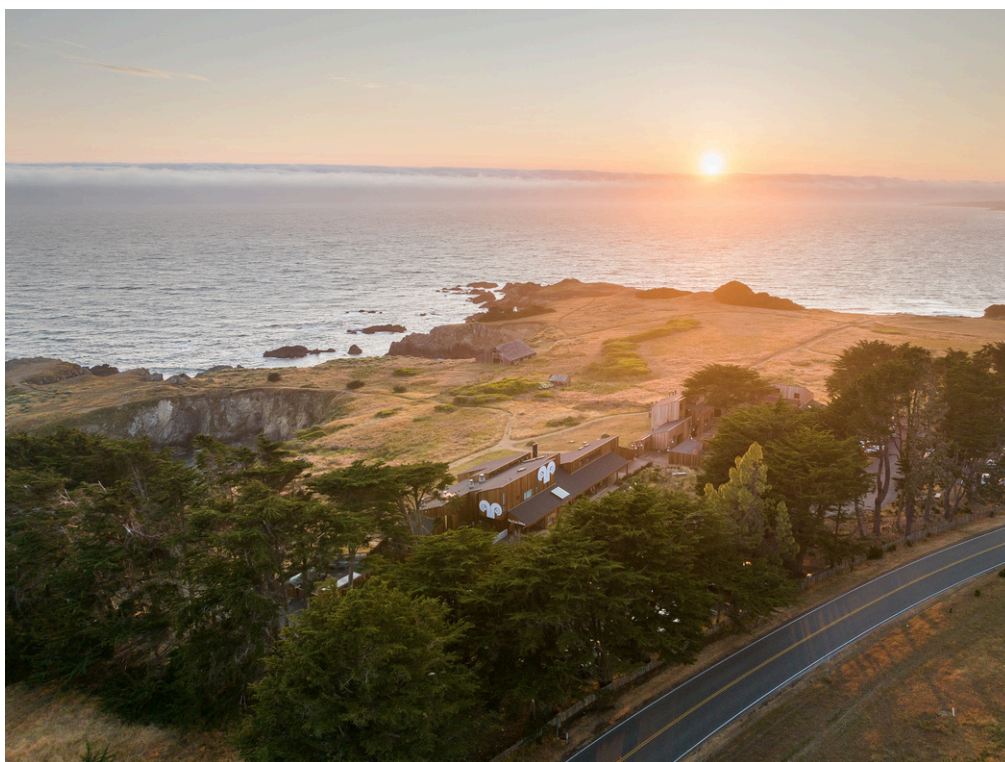
Tier 3

Cocktails | \$18 each

Wine | \$70 per bottle

Beer | \$12 each

Soft Drinks and Waters | \$8 each



Get in touch

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