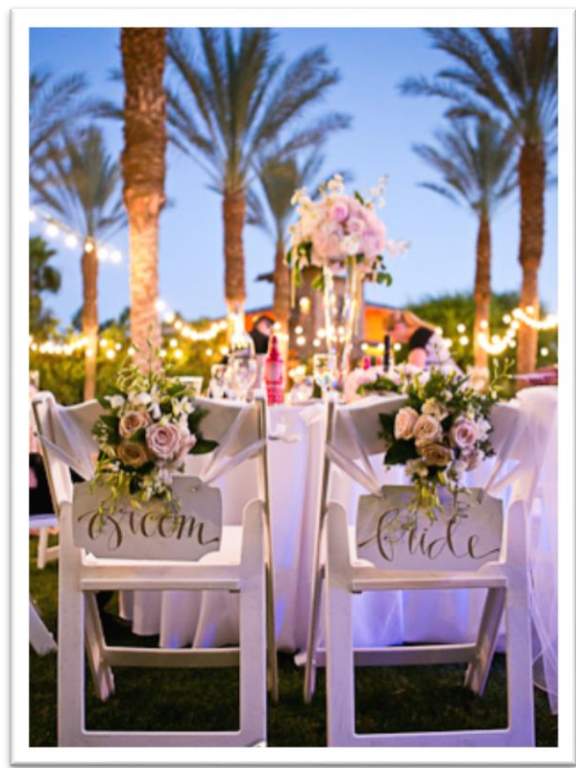
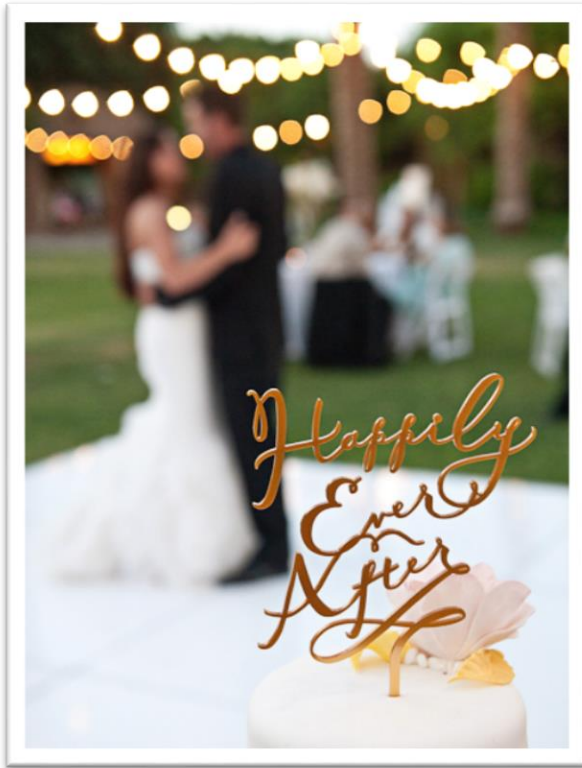




**You will find the Jackalope Ranch an unparalleled setting for your wedding, featuring the most spectacular indoor and outdoor venues of various sizes and styles for ceremonies and receptions. We have wedding specialists that help you plan the perfect day, and private events staff that attend to your day's every detail, allowing you to enjoy every moment of your wedding.**



8400 Highway 111, Indio CA 92201 | PRIVATE EVENTS 760.342.7999  
[www.thejackaloperanch.com](http://www.thejackaloperanch.com)



## **Wedding Plated Lunch Menus**

*From 11:00am – 2:00pm*

### **Lunch Selection Menu #1**

*Select either soup or salad and three entrées for fewer than 60 guests*

*Select one salad and two entrees for 60-80 guests*

*Select one salad and one entrée for over 80 guests*

*Served with Fresh Baked Bread and Butter*

#### **1<sup>st</sup> Course**

##### **Jackalope Ranch House Salad**

*Mixed Greens, Red Onion, Cucumbers, Tomatoes, Spiced Croutons, Balsamic Vinaigrette*  
**or**

##### **Traditional Caesar Salad**

*Romaine Hearts, parmesan, Spiced Croutons*

#### **2<sup>nd</sup> Course, Entrée**

##### **1/2 Rack Baby Back Ribs**

*Seasoned with Proprietary House Rubs, Apple Cider Brined and Apple Wood Smoked,  
Chef's Fresh Vegetables and Whipped Potatoes*

##### **Lemon Caper Chicken Breast**

*Chef's Fresh Vegetables and Whipped Potatoes*

##### **Atlantic Salmon**

*With Grilled Pineapple Relish, Chef's Fresh Vegetables and Whipped Potatoes*

##### **Hanger Steak**

*Green Peppercorn Sauce, Chef's Fresh Vegetables and Whipped Potatoes*

#### **3<sup>rd</sup> Course, Dessert**

**Service of your Specialty Wedding Cake**

**\$53.00 per Guest++**

*Plus 8.75% State Tax and 20% Service Charge*

*Add Champagne Toast \$8.00++ per person*



## ***Wedding Lunch Buffet Menu***

*(50 Guests Minimum)*

*From 11:00am – 2:00pm*

*Served with Fresh Baked Bread and Butter*

### ***Signature Cole Slaw***

#### ***Traditional Caesar***

*Romaine Hearts, Parmesan, Spiced Croutons*

### ***Entrees***

#### ***Jackalope's Traditional BBQ Baby Back Ribs***

*Jackalope BBQ Sauce, 6 Hour House Apple Wood Smoked, Custom Cut,  
Extra Meaty, House Spice Rub*

*&*

#### ***California Ranch Style Quarter Rotisserie BBQ Chicken***

*Jackalope BBQ Sauce, Citrus, Garlic, Herb Marinated*

### ***Signature Accompaniments***

*Whipped Potatoes*

*Jackalope Spicy Mac-&-Cheese*

*Chef's Fresh Vegetables*

### ***Service of your Specialty Wedding Cake***

***\$64.00 per Guest++***

*Plus 8.75% State Tax and 20% Service Charge*

*Add Champagne Toast \$8.00++ per person*



## **Wedding Plated Dinner Package #1**

*Select one salad and three entrées for fewer than 60 guests  
Select one salad and two entrées for 60-80 guests  
Select one salad and one entrée for over 80 guests*

*Served with Fresh Baked Bread and Butter*

### **1<sup>st</sup> Course**

#### **Jackalope House Salad**

*Mixed Greens, Red Onion, Cucumbers, Tomatoes, Spiced Croutons, Balsamic Vinaigrette  
or*

#### **Traditional Caesar**

*Romaine Hearts, Parmesan, Spiced Croutons*

### **2<sup>nd</sup> Course, Entrée**

#### **Lemon Caper Chicken Breast**

*Chef's Fresh Vegetables and Whipped Potatoes*

#### **Atlantic Salmon**

*Grilled Pineapple Relish, Chef's Fresh Vegetables and Whipped Potatoes*

#### **Hanger Steak**

*Green Peppercorn Sauce, Chef's Fresh Vegetables and Whipped Potatoes*

### **3<sup>rd</sup> Course, Dessert**

#### **Service of your Specialty Wedding Cake**

*Includes Choice of Coffee, Tea or Fountain Soft Drinks*

**\$67.00 per Guest++**

*Plus 8.75% State Tax and 20% Service Charge*

*Add Champagne Toast \$8.00++ per person*



## **Wedding Plated Dinner Package #2**

*Select one salad and three entrées for fewer than 60 guests*

*Select one salad and two entrees for 60-80 guests*

*Select one salad and one entrée for over 80 guests*

### ***Hors d'Oeuvres Reception***

*Butler Passed, Two Pieces, One Piece Each Per Person*

*Vine Rippen Tomato Bruchetta Crostini*

*Spinach and Feta Cheese Spanikopita*

*Served with Fresh Baked Bread and Butter*

### ***1<sup>st</sup> Course***

#### ***Jackalope House Salad***

*Mixed Greens, Red Onion, Cucumbers, Tomatoes, Spiced Croutons, Balsamic Vinaigrette*  
*or*

#### ***Traditional Caesar***

*Romaine Hearts, Parmesan, Spiced Croutons*

### ***2<sup>nd</sup> Course, Entree***

#### ***New York Strip Steak***

*Green Peppercorn Sauce, Chef's Fresh Vegetables and Whipped Potatoes*

#### ***Lemon Caper Chicken Breast and Shrimp***

*Chef's Fresh Vegetables and Whipped Potatoes*

#### ***½ Rack Baby BBQ Back Ribs***

*Chef's Fresh Vegetables and Whipped Potatoes*

### ***3<sup>rd</sup> Course, Dessert***

#### ***Service of your Specialty Wedding Cake***

*Includes Choice of Coffee, Tea or Fountain Soft Drinks*

***\$75.00 per Guest++***

*Plus 8.75% State Tax and 20% Service Charge*

*Add Champagne Toast \$8.00++ per person*



## **Wedding Plated Dinner Package #3**

*Select one salad and three entrées for fewer than 60 guests*

*Select one salad and two entrees for 60-80 guests*

*Select one salad and one entrée for over 80 guests*

*Served with Fresh Baked Bread and Butter*

### **Hors d'Oeuvres Reception**

*Butler Passed, Three Pieces, One Piece Each Per Person*

*Prosciutto Wrapped & Blue Cheese Stuffed Local Medjool Date*

*Vine Rippen Tomato Bruchetta Crostini*

*Spinach and Feta Cheese Spanikopita*

### **1<sup>st</sup> Course**

#### **Jackalope House Salad**

*Mixed Greens, Red Onion, Cucumbers, Tomatoes, Spiced Croutons, Balsamic Vinaigrette*

*or*

#### **Traditional Caesar**

*Romaine Hearts, Parmesan, Spiced Croutons*

### **2<sup>nd</sup> Course, Entree**

#### **Signature Baby Back Ribs & BBQ Chicken Combination**

*Chef's Fresh Vegetables and Whipped Potatoes*

#### **Grilled Filet Mignon**

*Red Wine Demi Glace, Chef's Fresh Vegetables and Whipped Potatoes*

#### **Lemon Caper Chicken Breast and Shrimp**

*Chef's Fresh Vegetables and Whipped Potatoes*

#### **Branzino Seabass Fillet**

*Sauteed, Lemon, Caper, Chardonnay, Butter Sauce*

*Chef's Fresh Vegetables and Whipped Potatoes*

### **3<sup>rd</sup> Course, Dessert**

#### **Service of your Specialty Wedding Cake**

*Includes Choice of Coffee, Tea or Fountain Soft Drinks*

**\$89.00 per Guest++**

*Plus 8.75% State Tax and 20% Service Charge*

*Add Champagne Toast \$8.00++ per person*



## ***Wedding Dinner Buffet #1***

*(50 Guests Minimum)*

*Served with Fresh Baked Bread and Butter*

### ***Traditional Caesar***

*Romaine Hearts, Parmesan, Spiced Croutons*

### ***Entrees***

#### ***Jackalope's Traditional BBQ Baby Back Ribs***

*Jackalope BBQ Sauce, 6 Hour House Apple Wood Smoked, Custom Cut,  
Extra Meaty, House Spice Rub*

#### ***Lemon Caper Chicken Breast***

#### ***Atlantic Salmon with Grilled Pineapple Relish***

### ***Signature Accompaniments***

*Whipped Potatoes*

*Chef's Fresh Vegetables*

*Jackalope Spicy Mac-&-Cheese*

### ***Dessert***

***Service of Your Specialty Cake***

*Includes Choice of Coffee, Tea or Fountain Soft Drinks*

***\$75.00 Per Guest++***

*Plus 8.75% State Tax and 20% Service Charge*



## **Wedding Dinner Buffet #2**

*(50 Guests Minimum)*

*Served with Fresh Baked Bread and Butter*

### **Jackalope House Salad**

*Mixed Greens, Red Onion, Cucumbers, Tomatoes, Spiced Croutons, Balsamic Vinaigrette*

### **Traditional Caesar**

*Romaine Hearts, Parmesan, Spiced Croutons*

### **Entrees**

#### **BBQ Beef Brisket with House Made BBQ Sauce**

*14 Hour Smoked*

#### **Atlantic Salmon with Grilled Pineapple Relish**

#### **Jackalope's Traditional BBQ Baby Back Ribs**

*Jackalope BBQ Sauce, 6 Hour House Apple Wood Smoked, Custom Cut,  
Extra Meaty, House Spice Rub*

#### **Lemon Caper Chicken Breast**

### **Signature Accompaniments**

*Whipped Potatoes*

*Chef's Fresh Vegetables*

*Jackalope Mac-&-Cheese*

### **Dessert**

#### **Service of Your Specialty Cake**

*Includes Choice of Coffee, Tea or Fountain Soft Drinks*

**\$80.00 Per Guest++**

**\$100 Charge Per Chef Carver**

*Plus 8.75% State Tax and 20% Service Charge*





***Appetizers***  
*(One Dozen Minimum Per Order)*

	<b><i>Per Piece</i></b>	<b><i>Per Guest</i></b>
<i>Proscuitto Wrapped &amp; Blue Cheese Stuffed Local Medjool Date</i>	\$4.25	
<i>Mini Crab Cakes</i> <i>Lemon Citrus Aioli</i>	\$7.00	
<i>Tuna Tartare</i> <i>Sesame Oil, on Crispy Wonton</i>	\$6.00	
<i>Grilled Balsamic Onion, Blue Cheese and Steak Crostini</i>	\$6.00	
<i>BBQ Chicken Satay</i>	\$3.95	
<i>Roasted Chicken Quesadilla</i> <i>Sour Cream, Guacamole and Pico De Gallo</i>	\$3.95	
<i>Lemon Garlic Grilled 2 Shrimp Skewer</i>	\$5.50	
<i>Signature BBQ Baby Back 2 Bone Riblette</i>	\$7.50	
<i>Sweet &amp; Spicy BBQ Chicken Wing with Ranch Dip</i>	\$2.50	
<i>Coconut Shrimp</i> <i>Chipotle Orange Marmalade</i>	\$5.00	
<i>Caprisi Bambo Skewer</i> <i>Mozzarella, Balsamic, Garlic &amp; Basil Oil Drizzle</i>	\$4.00	
<i>Vine Ripend Tomato Bruchetta Crostini</i>	\$2.50	
<i>Spinach and Feta Cheese Spanikopita</i>	\$3.25	
<i>BBQ Pulled Pork and Slaw Slider</i>	\$5.00	
<i>Cheeseburger Slider with Chipotle Aioli</i>	\$5.50	
<i>Prime Rib Sliders with Creamy Horseradish</i>	\$8.00	
<i>Fresh Sliced Seasonal Fruit &amp; Berry Platter</i>		\$7.50
<i>Vegetable Crudité and Ranch Dip</i>		\$7.50
<i>Spicy Guacamole and House Made Corn Tortilla Chips</i>		\$5.75

++Plus 8.75% State Tax and 20% Service Charge



### **HOSTED HOURLY BAR PACKAGE**

All Prices Are Per Person and Will Be Charged Based on the Guaranteed Guest Count of Adults Over 21 Years of Age.

#### **SOFT BAR**

**1<sup>st</sup> Hour \$13.00**

**Each Additional Hour \$9.00**

Selection of House Imported and Domestic Beers, Juice, Soft Drinks and Bottled Water

Jackalope Ranch Rutherford Ranch Private Label- JLR Chardonnay, JLR Pinot Grigio, JLR White Zinfandel, JLR Cabernet Sauvignon, JLR Merlot

#### **WELL BAR**

**1<sup>st</sup> Hour \$17.00**

**Each Additional Hour \$13.00**

Nikolai Vodka, Taaka Gin, Clan McGregor Scotch, Barbarossa Rum, Lunazul Tequila, Heaven Hill Whiskey, Christian Brothers Brandy/Cognac

Jackalope Ranch Private Label House Wines, Domestic and Imported Beers, Juice, Mocktails, Soft Drinks and Bottled Water

#### **CALL BAR**

**1<sup>st</sup> Hour \$19.00**

**Each Additional Hour \$15.00**

Absolute Vodka, Ketel One Vodka, Bombay Gin, Beefeaters Gin, Johnny Walker Red Scotch, Dewar's White Label Scotch, Cruzan Rum, Malibu Rum, Peligroso Silver Tequila, Hornito's Reposado Tequila, Jim Beam Bourbon/Whiskey, Seagram's VO Bourbon/Whiskey, Courvoiser VS Brandy/Cognac, Jacques Bonet Brandy

Jackalope Ranch Private Label House Wines, Domestic and Imported Beers, Juice, Mocktails, Soft Drinks and Bottled Water

#### **PREMIUM BAR**

**1<sup>st</sup> Hour \$22.00**

**Each Additional Hour \$18.00**

Grey Goose Vodka, Bombay Sapphire Gin, Hendricks Gin, Johnny Walker Black Scotch, Chivas Regal Scotch, Myer's Dark Rum, Captain Morgan Rum, Don Julio Blanco Tequila, Patron Silver Tequila, Crown Royal Bourbon/Whiskey, Woodford Reserve Bourbon/Whiskey, Hennessy VS Brandy/Cognac

Jackalope Ranch Private Label House Wines, Domestic and Imported Beers, Juice, Mocktails, Soft Drinks and Bottled Water

***For all Hosted Bars and No Host Bars in the Lodge, Lodge Patio, Lucky's Lawn and Grove Lawn require a minimum of one bartender at \$150.00 each.***



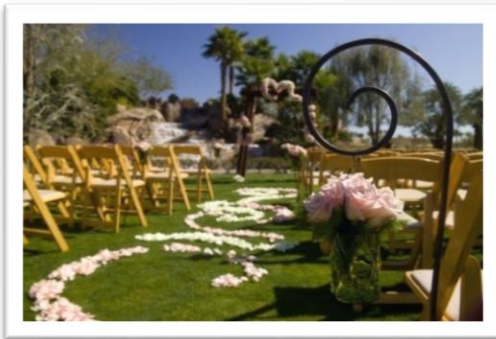
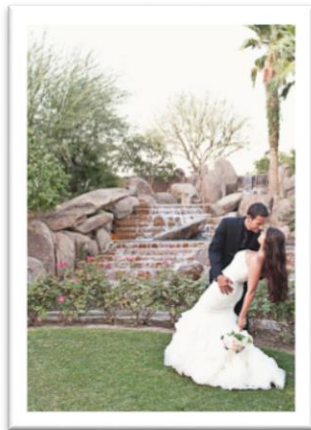
## Wedding Packages Include Your Ceremony Site

### The Ceremony

White Wedding Chairs, Gift Table and Guest Book Table  
On the Grove Lawn or Lucky's Lawn  
Ceremony Rehearsal Prior to Wedding Date

### The Reception

Reception Guest Tables of 6 to 12 Guests with White Wedding Chairs Where Applies  
Votive Candlelight, House Linens Color Selection, Head Table,  
Cake Table Set Up, Gift Table, Card Table, Photo Table and More.  
3 Hour Lunch Event Plus Ceremony Time | 4 Hour for Dinner Event Plus Ceremony Time  
\*Events lasting longer than allotted time will be subject to an hourly labor charge of \$500.00 per hour.



Jackalope Ranch, creating unforgettable memories one spectacular event at a time.

# JACKALOPE RANCH VENUES

*Private Rooms Food & Beverage Minimums Apply*



## The Grove

Manicured lawns, up-lit palm trees, fragrant rose garden and the most breathtaking waterfall in the valley; it is the most desired outdoor venue at Jackalope Ranch.  
Up to 100 Guests - Site Fee 3000 | 101-200 Guests - Site Fee \$4800 | 201-300 Guests \$7200 Site Fee | 301-400 Guests \$9500 Site Fee



## Lucky's Patio

Patio with view of waterfalls and lush green lawn. Lucky's Patio Up to 45 Guests (with existing furniture) Site Fee \$1200



## Lucky's Lawn

Dramatic twin waterfalls, bubbling lagoon, lush green lawn and fine art sculptures  
Up to 60 Guests Site Fee \$1500 | 61- 100 Guests Site Fee \$2300 | 101-150 Guests Site Fee \$2800



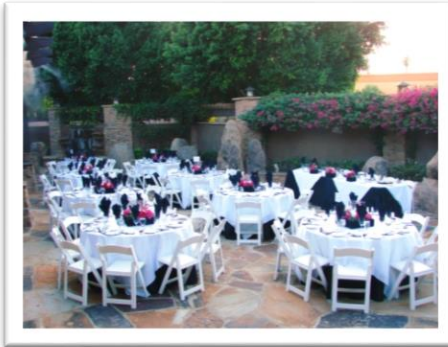
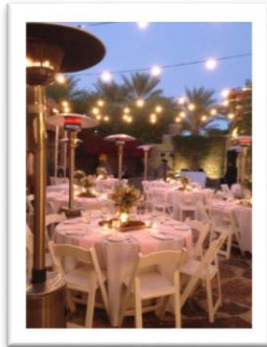
## Callender Room

Open and Airy, stone fireplace, Wood Carved Motorcycle Art at Entrance Seats Up to 28 guests (with existing furniture) Site Fee \$1000



## The Lodge

Rustic chandeliers, beamed ceiling, fans, up lit stone fireplace and built in private bar. Seats Up to 50 Guests (with existing furniture) Site Fee \$1400



## Lodge Patio

Stacked stone courtyard surrounded by Bougainvillea covered walls, with lovely roses, trickling fountain and a crackling outdoor fireplace. Can Open Up to the Inside Lodge. Seats Up to 150 Guests, Up to 60 Guests Site Fee \$1800 | 61- 100 Guests Site Fee \$2400 | 101-150 Guests Site Fee \$3500

## Fireside Patio

Intimate patio, stacked stone fireplace, Seats Up to 20 guests (with existing furniture) Site Fee \$1000