



*Our unparalleled setting features the most spectacular indoor and outdoor venues of various sizes and styles perfect for any occasion.*

*Our team will take care of every detail, allowing you to enjoy every moment of your event.*





## **EVENT PLATED LUNCH MENU #1**

50 Guests or Fewer - Select One Starter, Choice of Three Entrée, and Select One Dessert  
51 to 79 Guests – Select One Starter, Choice of Two Entrée, and Select One Dessert  
80 Guests and Over - Select One Starter, Select One Entrée, and Select One Dessert

**Served with a Basket of Fresh Baked Bread and Butter**

### **FIRST COURSE, STARTER**

**Soup de Jour Cup**

or

**Traditional Caesar Salad**

Romaine Hearts, Parmesan Cheese, Spiced Croutons

### **SECOND COURSE, ENTREE**

**Ranch Chicken Breast Sandwich**

Grilled Chicken Breast, Pepper Jack Cheese, Avocado, Chipotle Aioli, Pickled Jalapeno, Lettuce, Tomato, House Cut Chips

**The Half Pound Ranch Prime Burger**

Lettuce, Tomato, Onion, Bacon, Pickle, Cheddar Cheese, House Cut Chips

**Jackalope Turkey Cobb**

Romaine, Shaft's Blue Cheese, Boiled Eggs, Avocado, Bacon, Tomatoes, Chipotle Ranch Dressing

**Grilled Shrimp Caesar**

Char- Grilled Shrimp, Romaine Hearts, Parmesan Cheese, Spiced Croutons, Classic Caesar Dressing

**14 Hour Smoked BBQ Beef Brisket Sandwich**

Piled High and Topped with Coleslaw, Jackalope BBQ Sauce, House Cut Chips

**16 Hour Smoked BBQ Pulled Pork Sandwich**

Piled High and Topped with Coleslaw, Jackalope BBQ Sauce, House Cut Chips

### **THIRD COURSE, DESSERT**

**Key Lime Pie**

**Chocolate Chip Cookie & Vanilla Ice Cream Sundae**

Includes Choice of Coffee, Tea or Fountain Soft Drinks

**\$30.00 Per Guest++ | 2 Course, Entrée & Dessert**

**\$37.00 Per Guest++ | 3 Course, Starter, Entrée & Dessert**

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



## **EVENT PLATED LUNCH MENU #2**

50 Guests or Fewer - Select One Salad, Choice of Three Entrée, and Select One Dessert  
51 to 79 Guests – Select One Salad, Choice of Two Entrée, and Select One Dessert  
80 Guests and Over - Select One Salad, Select One Entrée, and Select One Dessert

**Served with a Basket of Fresh Baked Bread and Butter**

### **FIRST COURSE, SALAD**

#### **Jackalope House Salad**

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

#### **Traditional Caesar Salad**

Romaine Hearts, Parmesan Cheese, Spiced Croutons

### **SECOND COURSE, ENTREE**

#### **½ Rack Baby Back Pork Ribs**

Seasoned with Proprietary House Rubs, Apple Cider Brined and Apple Wood Smoked,  
Signature House Slaw and Borracho Pork and Black Beans

#### **Half Rotisserie BBQ Chicken**

Signature House Slaw and Borracho Pork and Black Beans

#### **Atlantic Salmon**

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

### **THIRD COURSE, DESSERT**

#### **Apple Cinnamon Croissant Bread Pudding**

#### **Chocolate Mousse Cake**

#### **Key Lime Pie**

Includes Choice of Coffee, Tea or Fountain Soft Drinks

**\$39.00 Per Guest++ | 2 Course, Entrée & Dessert**

**\$46.00 Per Guest++ | 3 Course, Salad, Entrée & Dessert**

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



**Jackalope Ranch Lunch Buffet**

(50 Guests Minimum)

Fresh Baked Bread and Butter

**Signature Cole Slaw**

**Traditional Caesar**

**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

**Dessert**

**Chocolate Mousse Cake**

**Apple Cinnamon Croissant Bread Pudding with Bourbon Crème Anglaise**

Includes Choice of Coffee, Tea or Fountain Soft Drinks

**\$49.00 per Guest++**

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



### **Dinner Package #1**

50 Guests or Fewer - Select One Salad, Choice of Three Entrée, and Select One Dessert  
51 to 79 Guests – Select One Salad, Choice of Two Entrée, and Select One Dessert  
80 Guests and Over - Select One Salad, Select One Entrée, and Select One Dessert

**Served with a Basket of Fresh Baked Bread and Butter**

#### **FIRST COURSE, SALAD**

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

Romaine Hearts, Parmesan Cheese, Spiced Croutons

or

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

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

#### **SECOND COURSE, ENTRÉE**

##### **Half Rotisserie BBQ Chicken**

Jackalope Ranch BBQ Sauce, Chef's Fresh Vegetables and Whipped Potatoes

##### **BBQ Beef Brisket**

14 Hour Smoked, Jackalope Ranch BBQ Sauce, Chef's Fresh Vegetables and Whipped Potatoes

##### **Half Rack Signature Baby Back Ribs**

Jackalope Ranch BBQ Sauce, Chef's Fresh Vegetables and Whipped Potatoes

#### **THIRD COURSE, DESSERT**

##### **New York Cheese Cake**

With Raspberry Drizzle

##### **Key Lime Pie**

##### **Chocolate Mousse Cake**

Includes Choice of Coffee, Tea or Fountain Soft Drinks

**\$49.00 Per Guest++**

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



## **Dinner Package #2**

50 Guests or Fewer - Select One Salad, Choice of Three Entrée, and Select One Dessert  
51 to 79 Guests – Select One Salad, Choice of Two Entrée, and Select One Dessert  
80 Guests and Over - Select One Salad, Select One Entrée, and Select One Dessert

**Served with a Basket of Fresh Baked Bread and Butter**

### **FIRST COURSE, SALAD**

#### **Traditional Caesar Salad**

Romaine Hearts, Parmesan Cheese, Spiced Croutons

or

#### **Jackalope House Salad**

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

### **SECOND COURSE, ENTRÉE**

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

Chef's Fresh Vegetables and Whipped Potatoes

#### **Hanger Steak**

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

#### **Atlantic Salmon**

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

### **THIRD COURSE, SELECT ONE DESSERT**

#### **New York Cheese Cake**

With Raspberry Drizzle

#### **Key Lime Pie**

#### **Chocolate Mousse Cake**

Includes Choice of Coffee, Tea or Fountain Soft Drinks

**\$57.00 Per Guest++**

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



### **Dinner Package #3**

50 Guests or Fewer - Select One Salad, Choice of Three Entrée, and Select One Dessert  
51 to 79 Guests – Select One Salad, Choice of Two Entrée, and Select One Dessert  
80 Guests and Over - Select One Salad, Select One Entrée, and Select One Dessert

**Served with a Basket of Fresh Baked Bread and Butter**

#### **FIRST COURSE, SALAD**

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

Romaine Hearts, Parmesan Cheese, Spiced Croutons

or

##### **BLT Wedge**

Iceberg, Shaft's Blue Cheese, Bacon, Red Onion, Blue Cheese Dressing

#### **SECOND COURSE, ENTRÉE**

##### **Lemon Caper Chicken Breast & Grilled Shrimp Combination**

Chef's Fresh Vegetables and Whipped Potatoes

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

Chef's Fresh Vegetables and Whipped Potatoes

##### **Grilled Filet Mignon**

Red Wine Reduction, Chef's Fresh Vegetables and Whipped Potatoes

#### **THIRD COURSE, SELECT ONE DESSERT**

##### **New York Cheese Cake**

With Raspberry Drizzle

##### **Key Lime Pie**

##### **Chocolate Mousse Cake**

#### **Apple Cinnamon Croissant Bread Pudding with Bourbon Crème Anglaise**

Includes Choice of Coffee, Tea or Fountain Soft Drinks

**\$69.00 Per Guest++**

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



**Plated Duet Dinner Menu for 80 or More Guests**

**Served with a Basket of Fresh Baked Bread and Butter**

**FIRST COURSE, SELECT ONE SALAD**

**Traditional Caesar Salad**

Romaine Hearts, Parmesan Cheese, Spiced Croutons

**Jackalope House Salad**

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

**SECOND COURSE, SELECT ONE DUET ENTRÉE**

**Signature Baby Back Ribs & BBQ Rotisserie Chicken**

Chef's Fresh Vegetables and Whipped Potatoes

**Petite Filet Mignon & Grilled Shrimp Oscar**

Béarnaise, Chef's Fresh Vegetables and Whipped Potatoes

**THIRD COURSE, DESSERT (Select One)**

**NY Cheese Cake**

With Raspberry Drizzle

**Apple Cinnamon Croissant Bread Pudding with Bourbon Crème Anglaise**

**Chocolate Mousse Cake**

Includes Choice of Coffee, Tea or Fountain Soft Drinks

Signature Baby Back Ribs & BBQ Chicken

\$58.00 Per Guest++

Petite Filet Mignon & Grilled Shrimp Oscar

\$72.00 Per Guest++

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





**Jackalope Ranch Dinner Buffet #1**

(50 Guests Minimum)

Fresh Baked Bread and Butter

**Signature Cole Slaw**

**Classic Caesar**

**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

**Atlantic Salmon with Grilled Pineapple Relish**

**Signature Accompaniments**

Whipped Potatoes

Chef's Fresh Vegetables

Jackalope Spicy Mac-&-Cheese

**Dessert**

**Chocolate Mousse Cake**

**Apple Cinnamon Croissant Bread Pudding with Bourbon Crème Anglaise**

**House Made Chocolate Chip Cookies**

Includes Choice of Coffee, Tea or Fountain Soft Drinks

**\$65.00 Per Guest++**

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



## **Jackalope Ranch Dinner Buffet #2**

(50 Guests Minimum)

Fresh Baked Bread and Butter

### **Grapes and Greens**

Local Grapes, Mixed Greens, Apples, Candied Walnuts,  
Shaft's Blue Cheese, Dried Cranberries, Chipotle Honey Dijon Vinaigrette

### **Signature Cole Slaw**

### **Traditional Caesar**

### **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

#### **BBQ Beef Brisket**

14 Hour Smoked, Jackalope Ranch BBQ Sauce

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

### **Signature Accompaniments**

Whipped Potatoes  
Chef's Fresh Vegetables  
Jackalope Spicy Mac-&-Cheese

### **Dessert**

#### **Apple Cinnamon Bread Pudding with Bourbon Crème Anglaise**

#### **NY Cheese Cake**

With Raspberry Drizzle

#### **Chocolate Mousse Cake**

Includes Choice of Coffee, Tea or Fountain Soft Drinks

**\$70.00 Per Guest++**

++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 Crudit� 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, Juice, Mocktails, Soft Drinks and Bottled Water

#### **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.***

# 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 \$2500 | 101-200 Guests - Site Fee \$4000 | 201-300 Guests - Site Fee \$6000 | 301-400 Guests - Site Fee \$8000

## Lucky's Patio



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

## Lucky's Lawn



Dramatic twin waterfalls, bubbling lagoon, lush green lawn and fine art sculptures Up 60 Guests Site Fee \$1200  
61- 100 Guests Site Fee \$2000 | 101-150 Guests Site Fee \$3000

## Callender Room



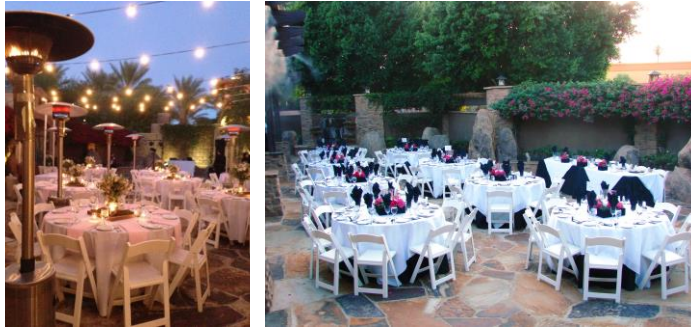
Open and Airy, stone fireplace, Wood Carved Motorcycle Art at Entrance Seats Up to 28 guests (with existing furniture)

## The Lodge



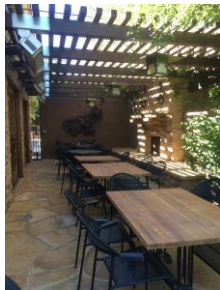
Rustic chandeliers, beamed ceiling, fans, up lit stone fireplace and built in private bar. Seats Up to 50 Guests (with existing furniture)

## 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 \$1200 | 61- 100 Guests Site Fee \$2000 | 101-150 Guests Site Fee \$3000

## Fireside Patio



Intimate patio, stacked stone fireplace, Seats Up to 20 guests (with existing furniture)