



ESTATE  
WEDDINGS AND EVENTS

# ESTATE

WEDDINGS AND EVENTS

## **Engagement parties**

Let us arrange an affair for your joyous announcement

## **Bridal showers, luncheons, and teas**

Take a moment to relax and enjoy in your good wishes

## **Rehearsal dinner**

Let estate weddings and events design your event around a theme, such as a taste of California, Taste of Baja, or a traditional lobster bake.

## **Bridesmaid & groomsman luncheon**

Let your bridal party know how much you want them to be apart of your most special event

## **The bridal party or gentlemen's refreshment's**

Offer an unexpected culinary delight in your bridal changing room including cheeses, fruit, champagne and strawberries. For the groom, refreshments include a deli tray, pretzels, peanuts, and a six pack of imported beer.

## **Farewell brunch**

Have an opportunity to open your wedding gifts, thank family and friends and relax and celebrate the first day as bride and groom at a special brunch the following morning.

## **Day excursions**

Plan a surfing lesson followed by a beach barbeque, charter a yacht to cruise around beautiful San Diego, or maybe a day of golf for the men and a day of pampering for the women. We can help arrange a wide variety of activities for you and your guests.

## **Welcome amenities**

Offer welcome baskets with monogrammed bath robes, printed agendas for the big day, a directory of "hot spots" in the area for your guests to check out, snacks, sunscreen, and anything else you can think of.

## **Spa services**

Have the spa come to you. Pamper yourself at the estate where your bridesmaids can enjoy a private yoga class in the lawn followed by a relaxing massage, manicure and pedicure. Then enjoy a healthy gourmet lunch prepared to order by your executive chef. And don't forget your customized keep sake robes.



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## *The Cairo*

*The drive up to The Cairo is an unforgettable one. Looking up the driveway, the guests sights are filled with spectacular views of The Cairo estate; sitting regally at the top of the hill. Guests will be awed by the sweeping staircase leading up to the high-reaching doors, open and beckoning guests to enter into this dazzling oasis. The grand foyer is sparkling white with beautiful marble floors and high ceilings adorned with blue sky and fluffy white clouds, giving it a spacious, fresh feel. Look up and see a glorious curving staircase leading up to the second level. Off to the right you see another dazzlingly white room, the living next to one of this estates two culinary kitchens. The living room doors open out to the back patio where one is enchanted with sounds of a waterfall cascading into the pool. Behind the living room you will find a gorgeous game room, almost too luxurious to play in. Complete with a pool table and foosball this room is sure to entertain your guests.*

*Now walking back through the stunning grand foyer, you are lead into another sitting room, with a more masculine appeal. Animal carpet and richer colors provide a hardy look, perfect for the groom and groomsmen to lounge in before the wedding ceremony. Past the animal room, there is a full bathroom and bedroom with a balcony overlooking the neighborhood and the mountains.*

*Walking up the tall staircase you will find several more rooms each themed their own way. There is another bedroom and bathroom with an animal theme as well. Then, walking past a bookshelf that reaches the ceiling full with books, you come to the bridal suite. The living area is all pinks and blues with a beach theme. Enjoy champagne toasts with your best girlfriends before you tie the knot with your betrothed. One of the favorite rooms in this house is the one coming up next; the bathroom. All golden and glowing, this room has a full shower, two sinks, and a Jacuzzi tub with mirrors all around. The perfect spot to pamper yourself before the big day! Next to the bathroom is the bedroom with a canopy bed that has fluffy white blankets and pillows. Relax on the bed and look out the entire wall that is windows to enjoy beautiful country and city views. Take pictures on the balcony with friends.*

*Outside create your own personalized space out of the showroom for the reception and combine it with the courtyard to entertain up to 160 guests! For a truly lavish event, transform the tennis courts into a tented dream with drapes and twinkle lights to create memories of a lifetime for both you and your guests. With up to a 300 person seated dinner on the tennis courts you can be sure to invite everyone on your guest list. For something a little less fancy, dress the courts with causal elegance for a 400 person cocktail party. Whatever your dream event, The Cairo is versatile and can accommodate many different tastes for a party that is sure to wow!*

PH 858.361.6577

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***San Juan Capistrano, The Cairo Estate***

*Access to estate from 10am on event date to 1am with event concluding at 12am. Amplified music outdoor till 10pm. Rehearsal included. Cleaning fee included, valet service included up to 60 cars. Additional cars, shuttle service is required*

***Event Location Management***

*Includes estate management, from initial consultation to complete onsite management the day of the event, present from set-up to strike. Includes restroom maintenance, fresh rolled hand towels, bathroom attendant, groundskeeper, parking, lighting etc. Assistance in choosing the perfect estate, a preferred vendor list, event rentals, menu selection, assist with any estate related needs. Includes event staff (number depends on group size)*

***Valet Service***

*Four uniformed attendants, up to 60 cars. (Based on 5 Hours)*

***Reception Rentals and Set Up***

*Chiavari Chairs (White, Natural, Mahogany, Gold), 60 or 72" Round Tables, Classic Linens, Linen Napkins, Cocktail tables, Display tables, Wood Dance floor  
\*\*Upgrades Available for Additional Fee\*\**

***Bar Set up & Service***

***ALL PACKAGES INCLUDE THE FOLLOWING***

*Bar, Bar Kit, Ice, Trash Can, Liners, Straws, Napkins, garnishes, mixers, labor, and liability insurance, Stemware and Barware provided  
Price Varies*

***Catering Provided by Executive Chef Scott Wagner of ChileCo Catering***

*All of ChileCo's menus are completely customized to each individuals needs. You are not limited to the selections provided.*

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**Bar Set up & Service**

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Bar, Bar Kit, Ice, Trash Can, Liners, Straws, Napkins, garnishes, mixers, labor, and liability insurance, Stemware and Barware provided

Price Varies

**Beer Wine and Soda**

Includes Choice of two domestic beers, House Chardonnay, House Merlot or Cabernet, Coke, Diet Coke, Sprite, Mineral Water and Spring Water.

**Moderate Bar**

Includes Choice of and Two Domestic Beers, House Chardonnay, House Merlot or Cabernet, Coke, Diet Coke, Sprite, Mineral Water and Spring Water.

Seagrams Vodka, Cluny Scotch, Seagram's, Gin, Early times Bourbon, Castillo Silver by Bacardi, Pepe Gold Tequila, Canadian Mist Whiskey.

**Premium Bar**

Includes Choice of one Premium and Two Domestic Beers, Premium Chardonnay, Premium Merlot or Cabernet, Coke, Diet Coke, Sprite, Mineral Water and Spring Water.

Finlandia Vodka, Dewers White Label Scotch, Bombay Gin, Jack Daniels, Bacardi Rum, El Jimador Tequila, Canadian Mist Whiskey.

**Deluxe Bar**

Includes Choice of one Premium and Two Domestic Beers, Premium Chardonnay, Premium Merlot or Cabernet, Coke, Diet Coke, Sprite, Mineral Water and Spring Water.

Kettle One Vodka, Bombay Sapphire, Chivas Regal Scotch, Makers Mark Bourbon, Mount Gay Rum, Herredura Tequila, Crown Royal.

*Specialty Bars and Additional Services Available*



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*Congratulations and Thank You for your consideration of Estate Weddings & Events. ChileCo has served as Southern California's "Premiere Caterer" for over eight years and we can handle any or all details, enabling you to relax, laugh and enjoy an amazing dinner with your guests.*

*Executive Chef Scott Wagner will create an exquisite menu for you that is limited only by your imagination and the seasonally available organic produce grown in North San Diego County.*

*Whether you prefer traditional romantic, contemporary casual, ethnic, or simple, understated elegance... We, at ChileCo Catering, will pull it off in style and produce an event that you and your guests will remember a lifetime.*



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*Setting the Mood*

*ChileCo's signature Lemongrass Water/Passionfruit Iced Tea*

**Hors d' Oeuvres**

Selection of Two

- "Caprese" Candied Cherry Tomato, Marinated Baby Buffalo Mozzarella, Basil Chiffonade*
- "Hummiso Petal" Butter Lettuce Cup of ChileCo's 22-spiced Hummus, Radish Baton, Micro Sprout Salad*
- "Volcanic Kabob" Flaming Tandoori free-range Chicken & Pineapple on a Sugarcane Skewer*
- "Caribbean Bruschetta" Garam Masala Pork Medallion, Key Lime Crème Fraiche, Mango-Serrano Salsa*
- "Figlet" Organic Black Mission Fig filled with Chai spiced Chevre Mousseline, Toasted Pignolia,*
- "Brie Lollipop" Triple Crème Brie & Apricot en Croute with Toasted Fennel*

Selection of Two

- "Shu-mai" Chinese Dumpling of 5-Spiced Duck Confit/Gingered Kimchee/Rock Shrimp or Texas Beef*
- "Avocado Tartare" Sushi Grade Tuna, Black Sesame, Ponzu, Micro Cilantro, Dulce Won-Ton*
- "Porcini Pupusa" Anasazi Bean filled Masa Coin, Tarragon-Tomatillo Pico de Gallo, Truffle Essence*
- "Hot-n-Cold Splash" Chipotle braised Beef Short-ribs, Smoked Corn, Avocado Gelato, Micro Cilantro*
- "Blue Potato Empanada" English Pea, Tamarind, Mint Sambal, Currant, Curry in Crisp Phyllo Turnover*
- "Spring Roll" of Smoked Pheasant or Gulf Prawn with Fresh Herbs, Napa, Mango, Plum-Pasilla Coulis*

Selection of One

- "Lobster Chopstick" Coconut marinated Lobster Tempura. Pickled Mango, Lemongrass Confetti*
- "Redeye Racklette" Kona Coffee-Cacao scented Lollipop Lambchop with Smoked Porter-Pepper Glaze*
- "Sushi Dice" Green Tea Smoked Escolar & Earl Grey Tea cured Abi Tuna Sushi Cubes*
- "Sea Shell" Passionfruit marinated Sea Scallop Ceviche, Blood Orange-Caraway Sorbet, Plantain Tostone*
- "The Estate Eggroll" Moonfish Medallion, Sun-dried Tomato, Basil, Caramelized Onion, Shriacha*

Selection of One

- "Cheeseboard Domestic & Imported Cheeses, Seasonal Fruits, House Jams, Baguette & Flatbread*
- "Antipasti" Grilled Garden Vegetables, Caprese, Sun-dried Tomato Tapenade, Artisan Olives, Ciabatta*
- "Mediterranean" Organic Crudite, Hummus, Taziki, Dolmai, Butter Lettuce, Persian Pickle, House Pita*
- "Pacifica" Gulf Prawns with Traditional & Mango Cocktail Sauce - additional \$4 per guest*
- "Stream" Cedar Plank Smoked Brook Trout, Crushed Mustard, Dill Crème Fraiche, Pumpernickel Points*

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1<sup>st</sup> Course

*Selection of One:*

- "Grilled Caesar"* Hearts of Romaine, Treviso, Aged Fontina, Parmesan Tuille, Creamy Caesar Dressing  
*"Signature"* Smoked Pheasant, Napa Cabbage, Cilantro, Mint, Plantain Curl, Tangerine-Basil Vinaigrette  
*"Caribe"* Coconut crusted Prawn, Green Papaya, Jicama, Mango, Candied Ginger-Key Lime Dressing  
*"Organic"* Mixed Greens, Pear Tomato, Persian Cucumber, Manchego, Champagne-Pear Vinaigrette  
*"Popeye"* Spinach, Toasted Pignola, fontina, Basil, Grilled Artichoke, Sun-dried Tomato Pesto Dressing  
*"Smoked Trout"* on Cedar Plank, Hearts of Palm, Watercress, Oil Cured Olive, Fresh Dill, Crushed Dijonaise  
*"Dungeness Crab"* Stuffed Heirloom Tomato, Lemon Basil, Sweet Corn, Frisee, Aged Balsamic  
*"Truffled Popover"* Grass-fed Beef Tournedos, Wild Mushroom, Mache, Crispy Shallot, Cabernet Demi-glace  
*"Portabella Cap"* Stuffed with Smoked Eggplant Tapenade, Roasted Bell Pepper, Sauteed Spinach  
*"Mandarin Duck"* Confit in Scallion Pancake, Bamboo & Pea Shoot Salad, Pasilla-Plum Coulis, Fried Lotus  
*"Thai Mussels"* Carlsbad Green Lip Mussels, Littlecreek Clams, Kafir Lime scented Coconut Broth  
*"Smoked Tomato & Fennel Bisque"* Heirloom Tomato-Basil Salsa, Mini Panini of Artichoke & Aged Fontina  
*"New England Chowder"* Maine Lobster, Fresh Corn, Celeriac Puree, English Pea, Sherry Reduction

*Intermezzo*

*Complementary Selection of One Sorbet:*

*Matsuma Tangerine & Basil, Blood Orange/Candied Ginger & Pear  
Meyer Lemon & Lavender/5-Spiced Scarlet Plum/Green Apple/Mojito*

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**Entrée**

*Selection of One (Two with vegetarian option)*

**Bing Cherry Pork Roulade**

Pinot Noir Demi-glace, Vanilla Mashed Potato

**Salmon en Papillote**

Truffled Baby Artichoke Hearts, Crispy Pancetta,  
Kalamata Olive, Tarragon, Smoked Tomato Sauce

**Honey Almond Chicken Breast**

Madeira-Tarragon Reduction, Mascapone Potato  
Gratin

**Denver Rack of Lamb**

Kona-Cocoa rubbed Lambchops, Creamy Polenta  
with Sun-dried Tomato, ,

**Surf-n-Turf**

Coconut Crusted Atlantic Salmon with Mango  
Coulis

Grilled Petite Filet Mignon with Zinfandel Bordelaise

**Muscovy Duck Breast**

Sweet Corn Risotto, Wilted Spinach Timbale  
with Braised Parsnip

**ChileCo Cannelloni**

Tomato-Ginger Sauce, Lemongrass infused Ricotta,  
Thai Basil Chiffonade, Roasted Bell Pepper & Fennel

**Maine Lobster Pot Pie**

Flaky Peppered Pate Brise filled with English Pea,  
Mirepoix, Lobster Stock Reduction, Brandy, Thyme

**Puerto Halibut**

Butternut Squash Tamale, Organic Heirloom  
Tomatillo Salad, Avocado Crème Fraiche

**Pomegranate**

Moroccan Cous-cous Stuffed Pheasant with Toasted  
Almond, Cilantro, Dried Apricot, Garam Masala

**Wild Sage rubbed Venison Medallion**

Caramelized Quince, Huckleberry Demi-glace,  
Parsnip Pancake, Wild Rice Pilaf, Fried Sage

**Fin-n-Foie**

New Zealand Sea Bass with Saffron Beurre Blanc,  
Muscovy Duck Breast with Concord Grape Chutney

**Black & Blue**

Black Angus Filet Mignon, Black Chanterelle Ragout,  
Smoked Blue Potato Mashers, Blue Lake Haricot Vert

**Butternut Squash Ravioli**

Browned Butter, Toasted Hazelnut, Wilted Arugala,  
Organic Baby Vegetables, Chevre stuffed  
Nasturtium

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*Children's Menu*

Free Range Chicken Fingers or Homemade Macaroni n' Four Cheeses  
Honey Glazed Organic Carrots, Steamed Broccoli, Buttermilk Mashed Potatoes, French Fries

*--Provided During Dinner Service--*

\*Freshly Baked Focaccia with Herb Compound Butter & Buttermilk Biscuits with Wild Flower Honey  
\*Organic Guatemalan Coffee, Premium Tea Selection, Organic Iced Tea, Milk & Italian Soda

*Dessert*

Select One:

*Lavender Crème Brulee*

Lemon Thyme-Shortbread Cookie, Wild Strawberry Jam

*Pineapple-Carrot Cake*

Grand Marnier Meringue, Molasses Glazed Black Walnuts, Pineapple-Guava Ice Cream

*Southern Comfort*

Peaches n' Sourcream Cheesecake with Candied Cayenne Pecan Crust

*Caramelized Quince Tart*

Amaretti-Almond Praline Crust, Frangipane, Rosh-hip Ice Cream

*Crepe of Passion*

Caramelized Mango Crepe, Passionfruit Coulis, Whipped Coconut Cream

*Cappuccino l' Orange*

Orange Blossom Angel Food Cake layered with Dark Chocolate & Cappuccino Mousses'

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*Additional Services*

Day of Coordination  
Bridal Party Menu- Pre Ceremony Nosh Menu  
Ceremony Enhancements- Gourmet Beverage Bar  
Wedding Cake  
Additional Lighting  
Lounge Furniture & Design  
Customized Gift Bags  
Customized Hand Towels for Restrooms  
Daily Chef Service- Price Varies  
Photography- Price Varies  
D.J.  
Entertainment  
Floral Arrangements- Price Varies  
Golf Day  
Spa Day  
Morning after Brunch  
Rehearsal Dinner  
And Everything Else You Can Possibly Think Of



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