



SADDLE PEAK LODGE

MALIBU CANYON

Weddings





Hors d'oeuvres

Tray-passed hors d'oeuvres are the perfect beginning to any evening.

**Take a breath of our fresh mountain air...
settle in with a cocktail...
and enjoy your special day!**



Tier One

Marinated tomatoes with smoked St. Agur blue cheese and garlic chips

Goat cheese panna cotta with roasted beet tartare

Wild mushroom tartlette

Tier Two

Beef tartare crostini

Seasonal ceviche with lime and cilantro

Cold poached wild salmon with dill and cucumber

Tier Three

Peekytoe Crab cakes with "Caesar" Aioli

Elk crostini with cherry and parsnip

Duck confit tartlette with foie gras, sherry and apples



The Menu

**3 or 4 course
menu options**



Appetizer Course

(choice of one for 3 course/choice of two for 4 course)

Caesar salad with shaved Parmesano Reggiano and garlic croutons

Seasonal soup

Roasted apple salad with Belgian Endive, baby arugula, cider vinaigrette and St. Agur blue cheese

Fijian albacore sashimi with ramp vinaigrette, avocado, soy salt, pea greens, and crispy rice

Crispy Berkshire pork belly with heirloom tomato, pepadew, frisee and sherry agri-doux

Entree Course *(choice of three options)*

Grilled Jidori chicken breast with fricassee of artichokes, pearl onions, bacon, herb salad and chicken jus

Mesquite grilled beef medallion with brown butter pommes puree, wild mushrooms "bordelaise", sauteed Bloomsdale spinach and glazed heirloom carrots

Roasted line caught salmon with market vegetable "papardele" and blistered cherry tomatoes

MSC certified Miso marinated Chilean Sea Bass with duck confit agnolotti, Vietnamese duck broth, bok choy, and braised shimiji mushrooms

Duo of Nebraska buffalo, braised short ribs, grilled new york, blue cheese tortellini, mustard greens, Southwest ferinette, and blue cheese bechamel

New Zealand elk tenderloin with celery root, sweet potato, crispy bacon, arugula, currants and sauce chasseur

Dessert Course *(choice of one, TBD per season)*

Vegetarian Menu

Appetizer Course

Shaved farmers market mixed green salad with mixed herbs, tomatoes, shallots, California goat cheese and citrus vinaigrette

Entree

Wild mushroom agnolotti with ricotta salata, roasted wild mushrooms and Perigord truffle butter

Dessert

Raspberry chocolate bread pudding



Brunch Wedding

available on Saturdays & Sundays
from 10 am - 2 pm



Brunch Option #1

Goodie Basket
(one pastry per person)

Homemade pastries for the table served with butter

Appetizer Course
(one plate per person)

Caesar salad with shaved Parmesano Reggiano
and garlic croutons

Entrée Course
(choice of one)

Saddle Peak Lodge 'eggs benedict' with country potatoes

Pulled Kurobuta Pork sandwich with bread & butter pickles,
quince mustard, roasted peppers and Gruyere Cheese
served on pretzel bun

French toast with bananas "Foster",
Tahitian vanilla whipped cream and pecan crumble

Brunch Option #2

Goodie Basket
(one pastry per person)

Homemade pastries for the table served with butter

Appetizer Course
(one plate per person)

Fruit Plate with a variety of fresh fruits

Entrée Course
(choice of one)

Saddle Peak Lodge 'eggs benedict' with country potatoes

Line caught salmon with red and yellow teardrop
tomatoes, basil, green onions and tomato coulis

Game gravy biscuits with two poached eggs

Pulled Kurobuta Pork sandwich with bread & butter pickles,
quince mustard, roasted peppers
and Gruyere Cheese served on pretzel bun

French toast with bananas "Foster", Tahitian vanilla whipped
cream and pecan crumble

Dessert Option

Desserts are available upon request