



Private Events & Facilities Information

Contact Info:

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Private Events on the Farm

Coastal Roots Farm is your community farm. Gather your community to mark a special occasion or invite your colleagues for a day away from the office. We offer a range of event experiences that embody the Farm's values and foster a deeper connection with the land and one another.

Commitment to Sustainability

Coastal Roots Farm is dedicated to environmentally friendly practices that reduce our negative footprint. We request that guests prioritize reusable or compostable dinnerware and flatware to maintain these practices. Additionally, balloons and confetti are prohibited.

Food Policy

The Farm's Food and Catering Policy adheres to the Leitch Commons Kashrut (Jewish Dietary Laws) Policy as well as a DefaultVeg strategy in which we will default to plant-based meals as part of the larger County of San Diego Climate Action Plan.

Food must always be vegetarian or pescatarian (no poultry, red meat, pork, or shellfish permitted).

Parking and Transportation

The Farm has onsite parking spaces for you and your guests. We encourage carpooling to reduce emissions. All guests arriving by car should enter the property through the 441 Saxony Road entrance. Groups arriving by bus must enter through the 800 Ecke Ranch Road entrance. Please inform the Events Manager ahead of time of your planned mode of transportation.

Additional Policies

- All Events have a "hard out" by 10 pm.
- Smoking is strictly prohibited (no cigarettes, e-cigs, vapes, etc.).
- Certified Service Animals Only
- We are pleased to host events Sunday-Thursday (all day) and Friday mornings. We do not host events on Friday nights or Saturdays (Shabbat and B'nei Mitzvot exempted).

Available Rental Spaces

The Farm has several open-concept event spaces to choose from. Our do-it-yourself style facility allows you to curate your ideal experience.

Please note: all event spaces are fully outdoors.

What's included in your rental:

- Wi-Fi
- Staff
- Security
- On-site bathrooms
- Parking
- Trash, compost, and recycling
- Picnic tables

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South Barn





Coastal Kitchen



Nature Play



Farm Green



Aloha Point



Food Options

Food must always be vegetarian or pescatarian. Choose the option that suits your group:

1 Bring your own food and drinks

2 Farm-to-Table Chef Experience (see preferred chef list below)

- Chefs may use the Farm's Coastal Kitchen space to prepare a meal on the Farm.
- Note: Event clients coordinate directly with chefs. However, our team can collaborate with them to feature produce grown at Coastal Roots Farm.

3 Other Catering (suggested restaurants listed below).

4 Pizza Party (For groups of 30 or fewer)

- Create the ultimate wood-fired pizza complete with freshly harvested, organic vegetables straight from the fields of Coastal Roots Farm. Farm staff will fire them up in our on-site pizza oven.
- \$22/person for pizza and salad or \$20/person for pizza only

Preferred Farm-to-Table Chefs & Caterers

<u>Chef Christina</u>	christina@berrygoodfood.org @chinitaspies	Providing warmth and community through food. Chef Christina believes in supporting local growers and integrating ingredients raised ethically and humanely.
<u>Chef Francesco</u>	info@cucinamigrante.com @cucina_migrante	Cucina Migrante provides culinary experiences that are Italian inspired with all locally-sourced ingredients.
<u>The Hidden Kitchen, Chef Tori</u>	tori@hiddenkitchencatering.com @hiddenkitchencatering	Intimate dining experience with fully customizable menus curated with fresh ingredients.
<u>Chef Sami Pollack</u>	samipollak7@gmail.com @lavender.lunch	Chef Sami AKA Chef Lavender is an extremely talented vegan Chef, curating unique plant-based experiences.
<u>Culinary Concepts</u>	info@culinaryconcepts.com (858) 251-4646	Clean flavor profiles created with locally sourced ingredients

Preferred Local Restaurants

<u>Seaside Market</u>	catering@seasidemarket.com (760) 753-5445	Creative, wholesome, light fare
<u>Fish 101</u>	info@fish101restaurant.com (760) 943-6221	Local, seasonal, fresh seafood
<u>Goodonya</u>	sarah@goodonyaorganic.com (949) 295-3145	Organic, non-GMO, café eats
<u>Pita 22</u>	info@pita22.com (858) 240-7591	Pita, hummus, falafel, salads
<u>Red Tail</u>	redtailcatering@yahoo.com (858) 605-8219	Wholesome and fresh cuisine

Musicians

Lee Coulter	mail@leecoulter.com <u>@leecoulter</u>	Indie, folk, acoustic
Aura Walmer	aurawalmer@gmail.com <u>@songsbyaura</u>	Acoustic covers and upbeat jams
Anne & Rice	annericemusic@gmail.com <u>@annericemusic</u>	Duo. Fun, upbeat covers and acoustic jams
Nathan & Jessie	nathanandjessiemusic@gmail.com <u>@nathanandjessiemusic</u>	Folk, dance, jazz
Emma Sullivan	emmasully.music@gmail.com <u>@whoisemmafrances</u>	Indie folk-american, covers and originals.

Additional Equipment

Additional equipment is available. pricing includes set up and breakdown.



Belly Bars
\$14 / each
6 available



Folding Chairs
\$3 / each
75 available



Propane Heaters
\$100 / each
5 available



Movie Screen & Projector
\$300

Audio Equipment Packages



Basic Audio Package

\$150

1 speaker with Stand
1 Microphone
Mic Stand

Full Audio Package

\$350

3 speakers with Stands
2 Microphones with Stands
Mixing board

Flatware Set



Dinner Plates
Salad Plates
Water Glasses
Wine Glasses

Linen Napkins
• Yellow
• Tan
Silverware (set)

\$1 / item
60 sets available

Event Equipment and Decor Vendors

<u>Raphael's Party Rental</u>	(858) 689-7368 rpr@raphaels.com	Tables, chairs, dinnerware, linens, tents, etc.
<u>Caesar's Party Rental</u>	619-988-0899 aviram@ceasareventsusa.com	Specializing in unique styled furniture and decor.
<u>Bright Event Rentals</u>	(707) 940-6060 sales@bright.com	Extensive product collection from tents to tables, lighting to lounge furniture
<u>Aliana's Party Rentals</u>	(760) 840-1376 alianasrentals@gmail.com	Event Rental company that is locally-based in Encinitas