



Event Resource Guide 2024



Thank you for choosing Pie Ranch for your wedding or party venue! Pie Ranch cultivates a healthy and just food system from seed to table through food education, farmer training, and regional partnerships.

Pie Ranch Produce and Approved Chefs

We encourage wedding and event parties that book Pie Ranch as a venue to support our commitment to sustainability. To better serve our mission of sustainable, healthy eating, Pie Ranch requires parties to select one of the chefs on our vendor list and that the wedding parties use Pie Ranch produce and protein (when available) for their event.

Local Chefs

Our vendors have supported multiple weddings at Pie Ranch and are familiar with our farm operations and protocol. Each chef on this list is committed to liveable wages for their help, sourcing organic, and working toward Pie Ranch's vision of a more just food system. Whenever possible, your menu's ingredients will be pulled directly from



Pie Ranch's fields or from one of our regenerator farms. Most wedding venues offer one chef; we have several on our list so that you can find a chef that matches your vision both in terms of style and budget. We ask that you choose one of the chefs listed below:

Events by Katy Elizabeth and Chef Stephen Beaumier

Wedding Coordination and/or Farm to Table Catering

Specializing in farm table design and intimate weddings & private parties.

Less is More. Elegance Engages Rustic. Creating Traditions.

Website:

<http://www.eventsbykatyelizabeth.com/>

Email: katyoursler@gmail.com

Chef Tim Edmonds

Local, farm driven cuisines using New and Old World Techniques

Email: edmondsgoc1@gmail.com

Summer events only

Colectivo Felix:

Catering/ Culinary Experiences

Website:

<http://colectivofelix.com>

Email: info@colectivofelix.com

Chef Jessica Yarr

Heritage California cuisine

<https://www.chefjessicayarr.com/>

Email: contact@chefjessicayarr.com

Potliquor

Potliquor is seasonal, well and locally sourced, carefully made food, for occasions of all kinds.

<http://www.potliquorsf.com/>

Email: <http://www.potliquorsf.com/contact-1>

(510) 982-6672

Day-of Coordination

We have found that having a dedicated point person to oversee the details on your big day is a critical support piece to a successful event. This person will help manage the set-up, transport, and flow of rentals, people, and other such items, and having this lead contact for vendors, guests, etc. to go to (rather than the two of you on your wedding day) is a very valuable element of support. Past guests have hired a day-of coordinator, secured a person to do full coordination, or had their very detail-oriented friend manage all the moving parts so that they could focus on enjoying the celebration. Here are some of our recommendations:

Full Coordination: This full-service person is responsible for helping you throughout the preparation and execution of your entire wedding—from sending invitations, talking to different people, setting times and dates, etc.

- **Katy Oursler Events**
Wedding Coordination and/or Farm to Table Catering
Email: katyoursler@gmail.com
- **Lia Adams Events**
Wedding Coordination & Staffing

<https://liaadamsevents.com/>
lia@liaadamsevents.com

- **Coastside Weddings and Events**
Kelsey Currier
<https://coastsideweddingsandevents.com/>

Site Management: An on-site manager is a staff person from Pie Ranch who is on-site during your wedding to help with any site-based issues. You plan nearly everything for your wedding—hire the vendors, choose invitations, flowers, etc. The site manager assists with the timeline, suggests a flow for the day, and is the designation Pie Ranch staff person on-site during your big day.

Pies

We have a partnership with Companion Bakeshop. They take fruits, veggies and wheat from Pie Ranch and bake the pies we sell at our Farmstand. To secure pies or other baked goods for your event, reach out to Companion Bakeshop directly, <https://companionbakeshop.com/contact-us/>

Vendor List

We do not require that you use any of the listed vendors, but they are great options as they are local, have worked with Pie Ranch before, and do great work!

Service	Name	Contact	Website
Dessert	Companion Bakeshop	companionbakeshopevents@gmail.com	How to Place a Special Order
	Buttercup Cakes	events.scbuttercupcakes@...	https://www.farmhousefro sting.com/wedding-cake
Rentals	Alexis Party Rentals	831.458.6080 info@alexispartyrental.com	alexispartyrental.com
	Bright Party Rentals	sales-sf@bright.com	https://bright.com/

Flowers	Center for Agroecology and Sustainable Food Systems	dgwong@ucsc.edu 831.459-3604	https://agroecology.ucsc.edu/support/produce-sales/index.html
	Do Right Flower Farm	dorightflowers@gmail.com (831) 212-1987	https://www.dorightflowers.com/
	Blue House Farm	flowers@bluehousefarm.com (650) 879-0704	https://bluehousefarm.com/flowers/
Portable Restrooms	D & G Sanitation	831-588-7374	dgsanitation.com
	OES Luxury Mobile Restrooms	(510) 325-7900	luxurymobilerestrooms.com
Photography	Caroline's Collective (featured in Site Rental Packet & Event Resource Guide)		https://carolinescollective.com
	K&D Photography	kdatsatt@gmail.com	https://kd.atsatt.com/
	Sun and Life Photography Dorianna Hammond	info@sunandlifephotography.com	www.sunandlifephotography.com
Bartenders and Bar Rentals	Pour Girl Bartending	https://pourgirlbartending.com/get-a-quote/	https://pourgirlbartending.com/
	Tom's Bartending	tomdunlap222@gmail.com	
	Wayfarer Mobile Bar	hello@wayfarermobilebar.com	https://wayfarermobilebar.com
Barn Dance	HomePie String Band	Lucas Lawson: lucas@lucaslawson.com	
	Nina Berry	9aberry@gmail.com 831-212-0794	https://www.9aberry.com/dance
Music (other)	SpeechLess Music	booking@speechlessmusic.com	https://speechlessmusic.com/