







# Wedding Package - Includes All Listed Amenities

## Standard Items

- ◇ Facility rental for five hours plus a half hour prior to escort guests to ceremony or outdoor reception.
- ◇ Three hours prior for vendor set-up; extra hours available for an additional cost.
- ◇ Privacy - Only one wedding per day. Clubhouse closes early for indoor receptions and our outdoor reception area is also completely private.
- ◇ Facility Coordinator to work with you prior to your wedding day.
- ◇ Facility Coordinator will oversee your rehearsal, ceremony, reception timeline, day of coordination of vendors.
- ◇ Transportation to and from the Provence Gardens
- ◇ Set-up and clean-up of tables, chairs, Linens
- ◇ Easels (2) for welcome sign, seating assignment
- ◇ Farm table for sweetheart table
- ◇ Complimentary round of golf for two
- ◇ Preferred vendor list to assist with planning a seamless event
- ◇ Parking, no cost to the guest or valet required



## Ceremony Items

- ◇ Bridal Party access starting at 9:00 AM
- ◇ Designated server for bridal party to assist with food and beverage needs
- ◇ (2) bottles of sparkling wine in the bridal suite
- ◇ Large bridal suite and salon with two step-out balconies
- ◇ Library with bar and TV for additional changing room
- ◇ One-hour rehearsal *(with Coordinator if needed)*
- ◇ Provence Gardens ceremony area
- ◇ White, folding padded chairs for your ceremony
- ◇ Tables for guest book, gifts
- ◇ Market Lights over ceremony area

## Indoor Reception

*Available Mondays, Tuesdays, & Saturdays Only*

- ◇ 60" round tables (seats 8-9)
- ◇ Leather dining room chairs
- ◇ Accent tables for buffet, cake/dessert
- ◇ Dance floor
- ◇ House ivory linens
- ◇ Napkins – sandalwood
- ◇ Fire pit, fireplace, and heaters on terraces
- ◇ Slide show available on our four TVs in the bar

## Outdoor Reception

*Available Sunday-Saturday*

- ◇ 72" round tables (seats 10-12)
- ◇ 8' king banquet tables (seats 8-10)
- ◇ Reception chairs
- ◇ Accent tables for buffet, cake/dessert
- ◇ Oversized concreted dance floor
- ◇ Floor length White/Ivory cotton-poly linens
- ◇ Napkins – sandalwood
- ◇ Up to 5 heaters – (October-May)
- ◇ Bistro Lights
- ◇ Up to 5 Belly Bars for cocktail hour

## Pricing & Policies

- ◇ Wedding package from \$4000-10,000. Menus vary in price from \$125-205 per person depending on menu selection, time of year, and area selected for reception. Food & beverage minimums – Sun-Fri. 100 guest minimum | Sat. 125 guest minimum. You can have less but are charged for the minimum.
- ◇ All food and beverage must go through Vista Valley, is priced per person, and is subject to current sales tax and 22% service charge, which is taxable under California State Board of Equalization Regulation 1603.



# Bridal Party - Day of Menu Options

## Continental Breakfast

Seasonal sliced fruits, assorted berries  
Baked breakfast pastries  
New York style bagels - whipped butter,  
preserves, whipped cream cheese  
All-natural Greek yogurt  
Natural granola, milk  
Orange and grapefruit juices

## Tea Sandwiches

Cucumber, whipped butter, sea salt  
Turkey and Havarti  
Chicken salad  
Fresh fruit  
Freshly made cookies

## Farmer's Market

Imported, domestic cheeses  
Assorted crudité  
Sliced meats  
Pita chips, red pepper hummus  
Green goddess dressing



## Flatbread Pizzas

Choice of Three Types  
Traditional Cheese  
Margherita  
BBQ Chicken  
Meat Lovers  
Vegetarian  
Add \$5 pp for all five choices

## Deli Lunch

Sliced bread, deli spreads  
Assorted deli meat,  
Cheddar, Swiss, Pepper Jack cheese  
Tomato, lettuce, pickles  
Assorted potato chips  
Freshly made cookies

## Beverages

Unlimited Non-Alcoholic - \$10  
Mimosas - \$8 | Bottomless Mimosas -\$24  
Sparkling/Wine Service - \$30 Bottle/& up  
Pitchers of Beer - \$25/Each

## Pricing & Policies

All Menu Options - \$30 per person  
Eight person minimum required for all food menus.  
All food & beverage subject to 20% service charge and sales tax.  
Anyone drinking alcoholic beverages needs to be at least 21 years of age and have a valid ID with them.  
**No outside food/alcohol is permitted on property.**



## *Hors d'oeuvres*

### *Tray Passed Hors d'oeuvres - Includes three | Additional item \$4*

- ◇ Coconut Shrimp  
Thai chili sauce
- ◇ Tuscan Bruschetta  
Mozzarella, Heirloom tomatoes, basil
- ◇ Mediterranean Skewers gf  
Roasted artichoke, black olive, mozzarella
- ◇ Bacon Wrapped Dates gf
- ◇ BBQ Beef or Pork Sliders , Brioche Bun
- ◇ Caprese Skewers gf  
Cherry tomatoes, mozzarella cheese, basil, balsamic reduction
- ◇ Toast  
Caramelized onion, oven dried tomato, goat cheese
- ◇ Ahi Tuna Tartare  
Chive, avocado, tamari
- ◇ Smoked Salmon gf  
Crème fraiche, cucumber, dill

### *Tray Passed Upgrades - \$4 for substitution | \$6 for additional item*

- ◇ Lobster, Shrimp Corn Dogs  
Chive mustard aioli
- ◇ Seared Petite Crab Cake  
Old Bay rep remoulade
- ◇ Hamachi Tartare  
Dungeness crab citrus salad, wonton
- ◇ Mini House Smoked Bacon Grilled Cheese  
Creamy tomato soup
- ◇ Beef Tenderloin Skewers gf  
Rosemary, pepper jam
- ◇ Grilled Lamb Lollipop gf  
Rosemary, black garlic
- ◇ Maine Lobster BLT  
Tomato jam
- ◇ Deviled Eggs gf  
Candied bacon, chive
- ◇ Wild Mushroom Empanadas  
Charred tomato salsa
- ◇ Bacon Wrapped Scallops gf

### *Display Platters - One platter serves 50 guests gf*

- ◇ Fruit Display - Assortment of season fruits - \$400
- ◇ Garden Vegetable Crudité - hummus, pita chips - \$400
- ◇ Mediterranean - Antipasti vegetables, hummus, pita, Baba ghanoush - \$400
- ◇ Imported Cheese Board - Artisan cheeses, fruit, nuts, crackers - \$500
- ◇ Charcuterie Board - cured meats, olives, nuts, pickled veggies, crackers - \$500
- ◇ Ceviche Bar - Bay scallops, rock shrimp, seabass, mango, jicama, cucumber, avocado, jalapeno, Pico de Gallo, pickled onions, tortilla chips - \$700







# Provence Menu - Plated or Buffet

## Salads - *Select one for buffet or plated menu gf*

- ◇ Classic Caesar  
Romaine lettuce, shredded parmesan cheese, seasoned croutons, traditional Caesar dressing
- ◇ Vista Valley Signature Pear Salad  
Asian pear, butter lettuce, Bleu cheese, candied walnuts, sweet onion dressing
- ◇ Wedding Salad  
Mixed Greens, candied pecans, Gorgonzola, dried cranberries, white balsamic vinaigrette
- ◇ Baby Spinach Salad  
Strawberries, cucumbers, red onion, goat cheese, red wine vinaigrette

## Soup - *Add a soup to any menu - \$8 gf*

- ◇ Lobster Bisque  
Butter poached lobster, chive oil
- ◇ Blue Crab and Sweet Corn Chowder
- ◇ Creamy Tomato, Parmesan Crisp

## Entrees - *Select two for buffet or plated/duet gf*

- ◇ Pan Seared Atlantic Salmon  
Fennel, shallot, thyme sofrito butter sauce
- ◇ Fresh Seasonal Fish  
Anchovy, caper, chive sauce verge
- ◇ Roasted Lobster Tail (add \$17)  
Drawn garlic chive butter
- ◇ Baseball Cut Prime Top Sirloin  
Brandied green peppercorn sauce
- ◇ Roasted Organic Chicken Breast  
Wild mushroom ragout
- ◇ Au Poivre Filet Mignon (add \$10)  
Bone marrow compound butter
- ◇ Slow Roasted Prime-Rib  
Horseradish sauce, au jus  
(+\$150 for carving station)
- ◇ Bacon Wrapped Pork Tenderloin  
Madiera reduction
- ◇ Herb Roasted Airline Chicken Breast  
Brown butter demi glace
- ◇ Medley of Ancient Grain Bowl  
Roasted seasonal vegetables, avocado, soft herbs

## Accompaniments - *Select one starch & vegetable*

- ◇ Wild Brown Rice Pilaf
- ◇ Mashed Potatoes gf
- ◇ Herb Roasted Fingerling Potatoes gf
- ◇ Wild Mushroom Risotto Cake
- ◇ Leek Potato Gratin gf
- ◇ Grilled Asparagus gf
- ◇ Roasted Baby Squash gf
- ◇ Steamed Broccolini gf
- ◇ Bourbon Baby Carrots gf

## Menus Include -

- ◇ Food Tasting - up to four people
- ◇ China, Flatware, Glassware
- ◇ Support Staff, Servers, & Bartenders
- ◇ Cutting & Serving of your Wedding Cake
- ◇ Customizable Menus for Dietary/Ethnic Options
- ◇ Freshly Baked Rolls and Butter
- ◇ Coffee, Decaffeinated Coffee, Hot Tea



# Gourmet Food Stations

## Salad Bar - *Select one of*

- ◇ Wedding Salad -  
Mixed Greens, candied pecans, Gorgonzola, dried cranberries, white balsamic vinaigrette
- ◇ Spinach Salad  
Strawberries, cucumbers, red onion, goat cheese, red wine vinaigrette

## Carving Station - *Select one of*

- |   |  |
|---|--|
| ◇ Slow Roasted Prime-Rib<br>Horseradish sauce, au jus               | ◇ Slow Roasted Porchetta<br>Sage Orange gastrique                                |
| ◇ Organic Mary's Turkey<br>Giblet gravy, orange cranberry           | ◇ Rosemary Maple Smoked Prime Top Sirloin<br>Balsamic onions, mushroom casserole |
| ◇ Country Meadow Leg of Lamb<br>Mango chutney, mint cucumber yogurt |  |

## Seafood Bar - *Includes all of the following of*

- |                             |                  |
|-----------------------------|------------------|
| ◇ Pacific White Shrimp      | ◇ PEI Mussels    |
| ◇ Snow Crab Claws           | ◇ Cocktail Sauce |
| ◇ Oysters on the half shell | ◇ Drawn Butter   |

## Pasta Bar - *Select two pastas, two sauces & three toppings of*

- ◇ Pasta - Bowtie | gluten free penne | orecchiette | ziti
- ◇ Sauce - Alfredo | pesto-cream | marinara | Bolognesi
- ◇ Toppings - Sautéed mushrooms | grilled onions | sautéed peppers | roasted seasonal vegetables | Italian sausage | sundried tomatoes | grilled chicken
- ◇ Includes - Parmesan cheese, red pepper flakes and roasted garlic



Includes Freshly Baked Rolls, butter, Coffee, Decaffeinated Coffee and Tea  
Add a Pasta Bar to our Provence Menu - \$20



## *Additional Menu Options*

### *Dessert Options – Select One*

- ◇ S'mores Bar  
Marshmallows, chocolate, graham crackers
- ◇ Dessert Bar  
Mini fruit tarts, assorted mini cheesecake, mini chocolate mousse cup w/berries
- ◇ Fresh Crepe Station  
Salted caramel, Bananas Fosters, whipped cream (Limit 100 guests)
- ◇ Chocolate Dipped Strawberries - \$4 each gf



### *Late Night Grab & Go Snacks - Select one*

- ◇ Soft Pretzels  
Beer cheese, jalapeno queso blanco, whole grain mustard
- ◇ Street Tacos gf  
Carne asada, chicken, corn tortilla, cilantro
- ◇ Sliders  
BBQ pulled pork or beef, French fries
- ◇ Nacho Bar gf  
Corn tortilla chips, Cheddar queso, pico de gallo, jalapenos, Mexican crema, guacamole



### *Pricing*

- ◇ Dessert Options -\$14 per person
- ◇ Late Night Snacks - \$14 per person
- ◇ All food and beverage is subject to sales tax & 22% service charge
- ◇ 50 guest minimum on desserts and late night snacks





# Summary of Enhancements

## Food:

Hors d'oeuvre displays	\$400-700 per 50 guests
Hors d'oeuvres	\$4-6/per person per item
Late Night Snacks	\$14/per person
Dessert Options	\$14/per person

## Bar:

Additional Hour on Hosted Bar	\$8-18/per person
Cash/Additional Bar Set-up	\$450/per bar
Glassware Upgrade (Parkside Bar)	\$8 per person & up
Sparkling Wine – Pre-ceremony	\$10/per person
Wine Served with Dinner	\$30/bottle & up

## Rentals:

Heaters (Parkside)	\$125/each
Cross back Chairs	\$11.50/each and up
Chiavari Chairs	\$11.50/each and up
Farm Tables (Outdoor)	\$145/each and up
Benches	\$75/each & up
Sweetheart Table Settee (Outdoor)	\$300
Burlap or Paris-Themed Runners	\$18/each
Upgraded Linen	\$25/up
Shade sails –ceremony	\$750
Flower Basket, Ring Pillow Rental	\$30/each
Knife/Server Rental	\$30
Chargers – Gold/Silver	\$3.00/each and up
Glass Beaded Chargers	\$8.00 /each
Gold Flatware	\$2.50/per piece/up
China Upgrade	\$3.00/per person/up
Canopy/Tent Rental	\$1800/up
Game Package	\$300



## Misc.:

Additional Hours	\$1000 - per hour
Parkside Cocktail Hour (with clubhouse reception)	\$1000 - Includes 5 belly bars, setup of bar & service kitchen for hors d'oeuvres
Early arrival	\$450/hour
Additional Golfers (2 Comp'd)	\$107/per player
Spa Treatments	Please inquire
Rehearsal Dinners	Please inquire

All rentals **MUST** be ordered by Vista Valley. Pricing Subject to Change.

Rentals subject to price change and sales tax. Food and beverage items subject to 20% service charge and sales tax.





## Hosted Bar Packages

*Price is per person and includes unlimited consumption for four-hours*



**House Beer & Wine** - \$40 (\$8 per person for each additional hour)

One White, One Red, One Sparkling | Domestic Beers | Sparkling Toast

**Premium Beer & Wine** - \$50 (\$810per person for each additional hour)

Premium Selection - Two Whites, a Rose, Two Reds, Sparkling | Domestic, Imported & Craft Beers | Sparkling Toast

**Well Bar Package** - \$60 (\$12 per person for each additional hour)

Trust Me | Beefeater | Bacardi Silver | Jim Beam | Seagram's 7 | Dewar's White Label | Cali Fino | House Wines | Domestic Beer | Sparkling Toast

**Call Bar Package** - \$65 ( \$14 per person for each additional hour)

Tito's | Bombay Sapphire | Captain Morgan | Johnny Walker Black | Jack Daniel's | Crown Royal | Cali Fino | House Wines | Domestic, Imported & Craft Beer | Sparkling Toast

**Top-Shelf Bar Package** - \$70 (\$18 per person for each additional hour)

Belvedere | Hendricks | Mount Gay | Bullet | Chivas Regal | Oban Scotch | Cali Fino | Courvoisier VS | Premium Wines – with Dinner Service | Domestic, Imported & Craft Beer | Champagne Toast

**Soft Bar** - \$15

Juices, Soft Drinks, & Martinelli's (Under 21 years of age)

## Consumption Bar | No Host Bar

Consumption or No Host bar requires a \$3000 minimum in sales. Client is responsible for the difference if not met. There is a \$350 set-up fee on No Host bars.

<u>Liquor</u>	\$12-14 per drink	<u>Soft Drinks/Juices</u>	\$6 per drink
<u>Wine</u>	\$12/up per glass	<u>Sparkling Cider</u>	\$8 per drink
<u>Beer</u>	\$10-12 per glass/bottle	<u>Wine by the Bottle</u>	\$30/and up

## Beverage Enhancements

**Signature Cocktails** can be added before the ceremony, during cocktail hour, or throughout the evening.

Pricing dependent upon beverage selection, duration of service & number of guests. Cocktails must contain standard ingredients.

**Pre-Ceremony Tray Passed Sparkling or Wine Spritzer** - \$10

All bars are stocked with the appropriate mixers, condiments, juices, soft drinks, cocktail napkins and drinkware. Outdoor bars include disposal drinkware at the bar - upgrades available. All beers, wines, and liquors are subject to availability. No shots allowed.

Not having alcohol? Please inquire about our non-alcoholic bar options.



## Preferred Vendors

### ACCOMMODATIONS

#### Listed closest to furthest

*Cal-a-Vie Health Spa*  
760-945-2466  
[www.cal-a-vie.com](http://www.cal-a-vie.com)

*Lawrence Welk Resort*  
8860 Lawrence Welk Drive  
Escondido, CA 92027  
800-932-9355

*Fallbrook Finery Vacation Rental*  
2915 Lakemont Drive  
Fallbrook, CA 92028  
760-468-2025

*Fairfield Inn & Suites*  
110 North Myers Street  
Oceanside, CA 92054  
(760) 722-1003  
\*Will Include shuttle service

*Park Hyatt Aviara*  
7100 Aviara Resort Drive  
Carlsbad, CA 92011  
760-448-1234

*Omni La Costa Resort*  
2100 Costa Del Mar Road  
Carlsbad, CA 92009  
760-438-9111

### BAKERIES

*Cakes to Celebrate*  
909-721-0560  
[www.cakes-to-celebrate.com](http://www.cakes-to-celebrate.com)

*Elegance on Display*  
760-213-6037  
[www.eleganceondisplay.com](http://www.eleganceondisplay.com)

*Kuba Kreations*  
858-245-8021  
[www.kubakreations.com](http://www.kubakreations.com)

### BEAUTY

*Domenica Beauty—Hair/Make-up*  
(760) 310-9627  
[www.Domenicabeauty.com](http://www.Domenicabeauty.com)

*You Glow Girl*  
Mobile Tanning Service  
youglowgirlsocial@gmail.com  
Insta—youglowgirl\_

### COORDINATORS

Vista Valley does include some planning and coordination. If you would like additional coordination, please inquire for recommendations.

### DISC JOCKEYS

To assure a smooth event, we ask that utilize one of our Preferred DJs ONLY.

*Can-Do Productions*  
951-672-9375  
[www.candodj.com](http://www.candodj.com)

*Sterling Productions*  
714-448-7921  
[www.sterlingdj.com](http://www.sterlingdj.com)

*Timmy d. Productions*  
800-477-1880  
[www.timmyd.com](http://www.timmyd.com)

### FLORISTS

*Fleur d' Elegance*  
760-294-0025  
[www.fleurdelegance.com](http://www.fleurdelegance.com)

*Soiree Floral Design*  
951-704-2409  
[www.soireefloraldesigns.com](http://www.soireefloraldesigns.com)

*Sweet Flowers Wedding & Events*  
951-723-8904  
[www.sweetflowers.net](http://www.sweetflowers.net)

### MUSICIANS

*Brian Stodart*  
Pianist, Vocalist, Guitarist  
909-844-2377  
[www.brianstodart.com](http://www.brianstodart.com)

*Pete Goslow Classical Guitarist, Vocalist*  
1-800-808-6071  
[www.petegoslow.com](http://www.petegoslow.com)

### OFFICIANTS

*Don Toshach*  
(858) 395-7834  
[www.tieastrongknot.com](http://www.tieastrongknot.com)

*Rabbi Ian*  
858-952-1200  
[www.rabbiian.com](http://www.rabbiian.com)

*Reverend Ty Tyler*  
951-704-0718  
[www.reverendtytyler.com](http://www.reverendtytyler.com)







# Preferred Vendors

## PHOTO BOOTHS

*Captured Designs*

888-958-3568

[www.capturedphotobooths.com](http://www.capturedphotobooths.com)

*Photo Booth 90210*

323-741-4787

[www.photobooth90210.com](http://www.photobooth90210.com)

*Storybook Weddings*

760-217-6636

[yourstorybookwedding.com/photo-booth/](http://yourstorybookwedding.com/photo-booth/)

## PHOTOGRAPHERS

*Allie Lindsey Photography*

858-869-9742

[www.allielindseyphotography.com](http://www.allielindseyphotography.com)

*Copper Collective*

619-795-7900

[www.copper-collective.com](http://www.copper-collective.com)

*John Schnack*

760-310-8486

[www.johnschnack.com](http://www.johnschnack.com)

*RK Green Studios*

*Photography & Videography*

951-303-9933

[www.rkgreenstudios.com](http://www.rkgreenstudios.com)

*True Photography*

619-795-9545

[www.truephotography.com](http://www.truephotography.com)

## RENTAL COMPANIES

All rentals *must* be ordered through Vista Valley. For options and pricing, please ask our Coordinator.

*Bright Event Rentals*

[www.bright.com](http://www.bright.com)

*Hostess Haven*

[www.hostesshaven.com](http://www.hostesshaven.com)

*Jake Duke Studios*

[www.jakeduke.com](http://www.jakeduke.com)

*Sun Drop Vintage*

[www.sundropvintage.com](http://www.sundropvintage.com)

*To Be Designed*

[www.tbdsandiego.com](http://www.tbdsandiego.com)

## TRANSPORTATION

*The Hopper*

951-303-6761

[www.wineryhopper.com](http://www.wineryhopper.com)

## VIDEOGRAPHERS

*Amari Productions*

619-752-4924

[www.amariproductions.com](http://www.amariproductions.com)

*Black Tie Productions*

951-553-4581

[www.blacktie-productions.com](http://www.blacktie-productions.com)

*RK Green Studios*

*Photography & Videography*

951-303-9933

[www.rkgreenstudios.com](http://www.rkgreenstudios.com)

## WEDDING INSURANCE

*Travelers Insurance*

888-342-5977

[www.protectmywedding.com](http://www.protectmywedding.com)

*WedSafe*

877-723-3933

[www.wedsafe.com](http://www.wedsafe.com)

## Please Note -

Our preferred vendors are licensed, insured and familiar with our unique property.

They are the *best* in their fields.

We *highly* recommend you consider using them to assure a seamless event.

If you are using a vendor not our list, please check with our Coordinator before booking them. All vendors need to be licensed and insured.

