



Lois Willows

WEDDING ESTATE

Included Amenities



Ceremony

- Day-of Coordinator
- Two Hours of Exclusive Access Prior to Ceremony
- Dressing Suites with a Bottle of Champagne & Light Snacks
- One Hour Rehearsal with Day-of Coordinator
- White Padded Chairs
- Chauffeured Guest Shuttle
- Red or White Vintage Roadster for Grand Entrance
- Gift & Guest Book Tables with Floor-Length Linens
- Refreshing Beverage Station Upon Guest Arrival
- Champagne Boat Cruise for the Newlyweds

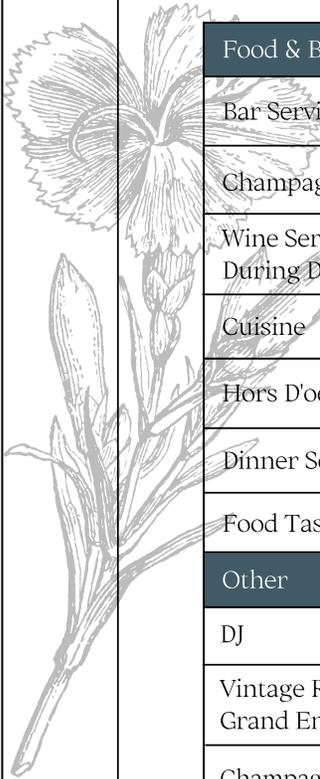


Reception

- Award-Winning Catering
- DJ for Ceremony & Reception
- Assorted Centerpieces
- Gazebo for Cake Display
- Champagne & Sparkling Cider Toasts
- Spacious Dance Floor with Alcove for DJ or Live Band
- White Chiavari Chairs with Pearl Cushions
- Round Dining Tables with White or Ivory Floor-Length Linens
- Napkins, Flatware, China, & Glassware
- Iced Tea, Gourmet Coffee, Citrus Infused Water, & Flavored Teas
- Cake Cutting Service
- Event Manager, Uniformed Banquet Staff, & Security
- All Set-Up & Clean-Up

Wedding Packages

	Classic	Elegant	Ultimate
Food & Beverage			
Bar Service	-	Beer & Wine Bar	Premium Bar
Champagne Toast	House	House	Premium
Wine Service During Dinner Hour	Hosted Wine Bar	Full Service	Full Service
Cuisine	Classic Menu	Elegant Menu	Ultimate Menu
Hors D'oeuvres	One Stationary	Two Tray-Passed	Three Tray-Passed
Dinner Service	2-Entrée Buffet	2-Entrée Buffet	Duet Plated Meal
Food Tasting	Group Tasting	Group Tasting	Private Tasting
Other			
DJ	✓	✓	✓
Vintage Roadster Grand Entrance	✓	✓	✓
Champagne Boat Cruise	✓	✓	✓
Centerpieces	Lanterns	Lanterns	Floral
Suspended Cake Table	-	✓	✓
Champagne Upon Guest Arrival	-	Tray-Passed	Champagne Wall
Up-Lighting	-	One Color	Two Colors
Cake	-	-	✓
Boat Cruises During Cocktail Hour	-	-	✓
Charger Plates	-	-	✓



Pricing



Ceremony & Venue

Ceremony	
Meadow or Lakeside Lawn	\$1,500

Venue	Mon - Thurs 50 Guest Minimum	Fri & Sun 100 Guest Minimum	Saturday 125 Guest Minimum
March - November	\$5,000	\$7,500	\$10,000
December - February	\$4,000	\$6,000	\$8,000

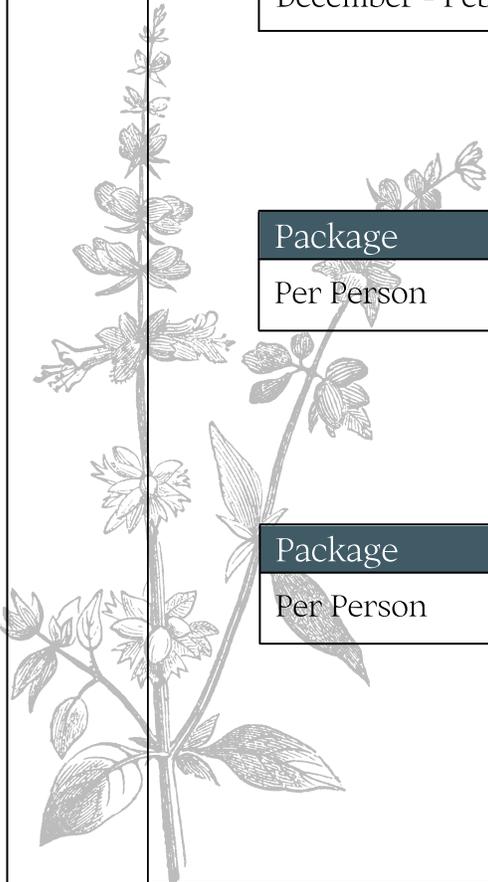
2022 Pricing

Package	Classic	Elegant	Ultimate
Per Person	\$100	\$140	\$180

2023 Pricing

Package	Classic	Elegant	Ultimate
Per Person	\$105	\$145	\$185

*All Pricing Subject to 21% Service Charge & Sales Tax.



Ultimate Menu

Your duet, plated meal from this menu is included in the Ultimate package pricing
Children's menus are \$25 per child age 12 & under.

Hors D'oeuvres

Select Three

- Shrimp Cocktail
- Molasses Glazed Pork Belly
- Mini Pesto Chicken Wellington
- Ahi Tuna Poke with a Crispy Won Ton & Wasabi Aioli
- Fried Sweet Potato Ravioli with Candied Pecans & Molasses
- Roasted Shaved Filet with Tomato Jam, Toasted Crostini, Horseradish & Baby Dill Slice

Sides

Select Two

- Sautéed Mixed Vegetables
- Roasted Brussel Sprouts
- Green Beans Almandine
- Steamed Broccoli
- Roasted Root Vegetables
- Rice Pilaf
- Rosemary Red Roasted Potatoes
- Roasted Garlic Mashed Potatoes
- Yukon Gold Whipped Potatoes
- Wild Mushroom Risotto

Salads

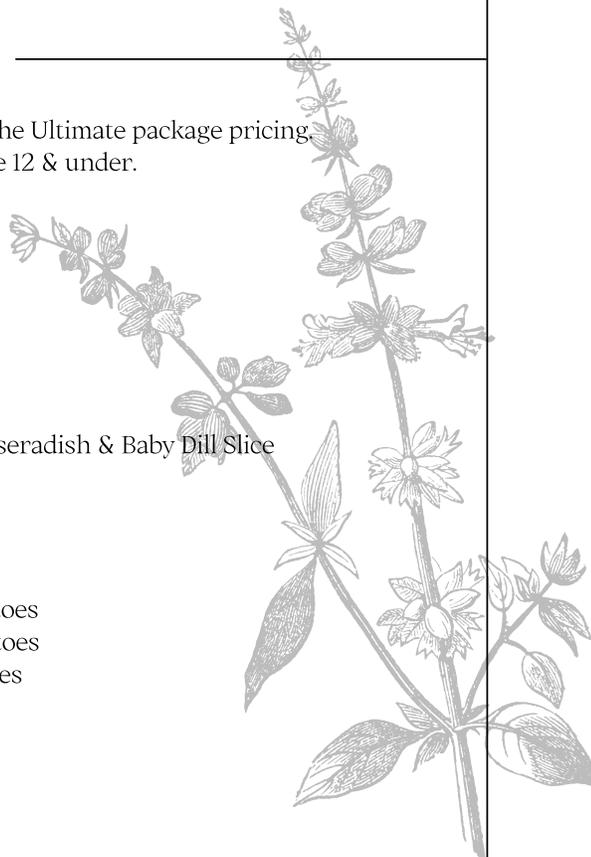
Select One

- The Wedding Salad
Mixed Greens, Gorgonzola, Candied Pecans, & Dried Cranberries with a Balsamic Vinaigrette
- Asian Salad
Romaine & Mixed Greens, Oranges, Bell Peppers, & Almonds with Sesame Ginger Dressing
- Hearts of Romaine Caesar
Romaine Lettuce, Focaccia Croutons, & Parmesan with Creamy Garlic Dressing
- Spinach Berry Salad
Baby Spinach, Strawberries, & Goat Cheese with Aged Balsamic Vinaigrette
- Quinoa & Roasted Beet Salad
Arugula, Roasted Beets, & Quinoa with Citrus Vinaigrette
- House Salad
Mixed Greens, Carrots, Cucumbers, & Tomatoes with a Champagne Vinaigrette

Entrees

Select Two

- Bacon Wrapped Filet Mignon with Red Wine Demi-Glace
- Crab-Encrusted Sea Bass with Lemon & Black Pepper Beurre Blanc
- Prime Rib Carving Station with Au Jus & Creamy Horseradish
- Miso Glazed Atlantic Salmon with Cucumber Dill Salsa
- Mediterranean Stuffed Chicken Breast with Sage, Feta, Cream Cheese, & Roasted Red Pepper
- Red Wine Braised Beef Short Ribs



Elegant Menu



Your two-entrée buffet from this menu is included in the Elegant package pricing. A duet, plated entrée is available for an additional \$10 per person. Children's menus are \$25 per child age 12 & under.

Hors D'oeuvres

Select Two

- Beef Satay with Thai Barbeque Sauce
- Braised Short Rib on Gruyere Crostini
- Sesame Pork Pot Stickers with Hoisin-Citrus Sauce
- Stuffed Mushrooms: Sausage or Vegetarian
- Smoked Salmon Puff Pastry
- Caramelized Onion, Brie, & Apple Quesadilla with Honey Drizzle & Toasted Walnuts

Sides

Select Two

- Rice Pilaf
- Yukon Gold Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Tarragon Honey Glazed Carrots
- Sautéed Seasonal Vegetables
- Penne Pasta with Sundried Tomatoes, Fresh Basil, & Roasted Garlic Cream Sauce

Salads

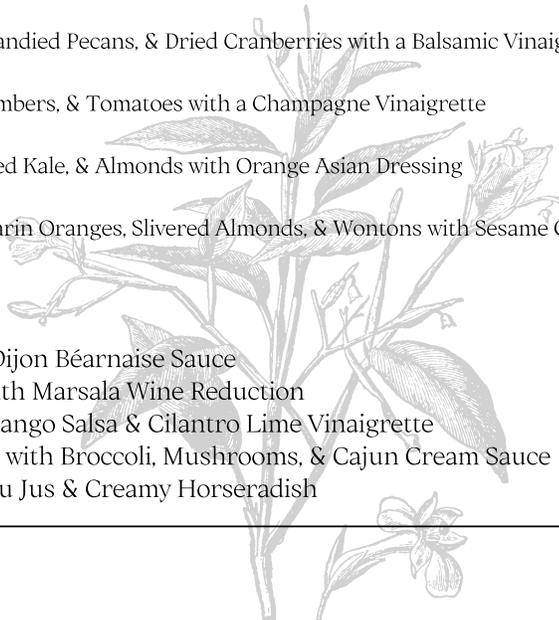
Select Two

- Spinach Berry Salad
Baby Spinach, Strawberries, & Goat Cheese with Aged Balsamic Dressing
- House Caesar Salad
Romaine, Parmesan Cheese, & Croutons with a Creamy Caesar Dressing
- The Wedding Salad
Mixed Greens, Gorgonzola, Candied Pecans, & Dried Cranberries with a Balsamic Vinaigrette
- House Salad
Mixed Greens, Carrots, Cucumbers, & Tomatoes with a Champagne Vinaigrette
- Quinoa & Beet Salad
Quinoa, Roasted Beets, Sautéed Kale, & Almonds with Orange Asian Dressing
- Asian Won Ton Salad
Shaved Napa Cabbage, Mandarin Oranges, Slivered Almonds, & Wontons with Sesame Ginger Dressing

Entrees

Select Two

- Seared Bistro Steak with Dijon Béarnaise Sauce
- Tuscan Chicken Breast with Marsala Wine Reduction
- Seared Mahi-Mahi with Mango Salsa & Cilantro Lime Vinaigrette
- Bayou Blackened Chicken with Broccoli, Mushrooms, & Cajun Cream Sauce
- Spiced Rub Tri Tip with Au Jus & Creamy Horseradish



Classic Menu

Your two-entrée buffet from this menu is included in the Classic package pricing. A duet, plated entrée is available for an additional \$10 per person. Children's menus are \$25 per child age 12 & under.

Hors D'oeuvres

Select One

- Mozzarella Caprese Skewer
- Corn & Potato Empanadas with Aji Sauce
- Apricot & Blue Cheese Crostini
- Asian Style Chicken Skewers
- Chicken Quesadillas with Roasted Vegetable Salsa
- Mini Beef & Sausage Meatballs with Roasted Red Bell Pepper Marinara

Sides

Select Two

- Chipotle Cheddar Corn
- Mixed Seasonal Vegetables
- Garlic Mashed Potatoes
- Penne Pasta with Sundried Tomatoes, Fresh Basil, & Roasted Garlic Cream Sauce
- Cilantro Lime Rice

Salads

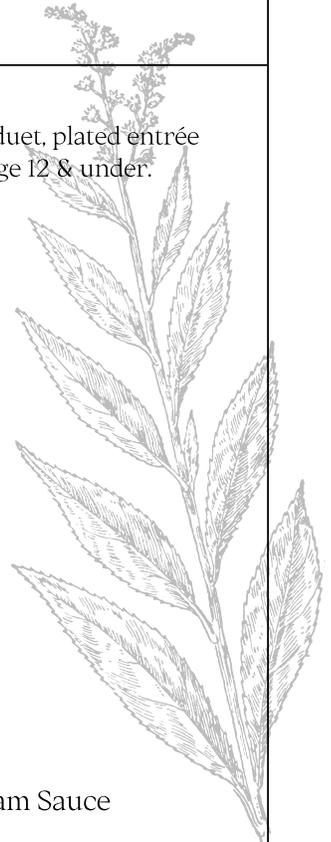
Select One

- House Caesar Salad
Romaine, Parmesan Cheese, & Croutons with a Creamy Caesar Dressing
- The Wedding Salad
Mixed Greens, Gorgonzola, Candied Pecans, & Dried Cranberries with a Balsamic Vinaigrette
- House Salad
Mixed Greens, Carrots, Cucumbers, & Tomatoes with a Champagne Vinaigrette

Entrees

Select Two

- Spiced Rub Tri Tip with Au Jus & Creamy Horseradish
- Chicken Piccata with Artichoke Hearts, Capers, White Wine, Lemon, & Butter Sauce
- Stuffed Pork Loin with Herbed Croutons, Pecans, Apricot, & White Wine Shallot Cream
- Coconut Curry Braised Chicken Thigh with Lemongrass, Ginger, & Cashews



Beverage Packages



The bar is to remain open for four consecutive hours following the ceremony. All beverage packages include three craft beers, assorted wines, Coke, Diet Coke, Sprite, Orange Juice, Pineapple Juice, & Cranberry Juice. A second bartender is available upon request for \$250.

Top Shelf Bar

\$50 pp

Grey Goose Vodka
Kettle One Vodka
Tanqueray Gin
Patron Silver Tequila
Fortaleza Blanco Tequila
Crown Royal Whiskey
Maker's Mark Whiskey
High West Whiskey
Johnny Walker Black Scotch
Chivas 12 Scotch
Macallan 12 Scotch

Well Bar

\$38 pp

Nikolai Vodka
Ron Rio Rum
Taaka Gin
Torada Tequila
Evan Williams Whiskey
Clan MacGregor Scotch

Juice & Soda Bar

\$14 pp

Coke
Diet Coke
Sprite
Orange Juice
Pineapple Juice
Cranberry Juice

Premium Bar

\$42 pp

Absolut Vodka
Tito's Vodka
Bacardi Rum
Captain Morgan Rum
Malibu Rum
Tanqueray Gin
Cazadorez Blanco Tequila
1800 Reposado Tequila
Jack Daniel's Whiskey
Jim Beam Honey Whiskey
Jameson Whiskey
Bird Dog Whiskey
Cutty Sark Scotch

Beer & Wine Bar

\$32 pp

3 Craft Beers
Assorted Wines

Consumption Bar

\$1,800 Minimum Tab

Once Tab is Reached, the Host May Choose to Increase it or Convert it to a Cash Bar.

*Fee is Non-Refundable.

Cash Bar

\$800

Drinks Available for Guest Purchase.

*Fee is Non-Refundable



Enhancements



Facility

Private Salon with 9AM Access	\$500
Early Arrival to Dressing Suites	\$100 Per Hour
Outdoor Propane Heaters	\$50 Each
Additional Event Hours	\$1,295 Per Hour
Overnight Accommodations at Vineyard Hills Villa	\$2,500 Per Night

Décor

Mahogany Ceremony Chairs	\$3.50 Each	Wooden Farm Tables	\$150 Each
Rustic Doors for Ceremony Entrance	\$295	Gold Rimmed China	\$3 pp
Boho Furniture Collection	\$295	Assorted Charger Plates	\$1-\$2 pp
High-Top Bar Tables with Linen & Sash	\$60	Set of Throne Chairs	\$195
6ft Lighted Marquee 'LOVE' Letters	\$495	Acrylic Sweetheart Table	\$125

Entertainment

Photo Booth	\$695	Champagne Wall	\$295 + \$1.95 pp
Lawn Games	\$149	Fog & Bubble Machine	\$195
Guest Boat Rides During Cocktail Hour	\$195	Sparkler Boxes for Grand Exit	\$295
Tray-Passed Champagne Welcome	\$3.95 pp	Boat & Sparkler Boxes for Grand Exit	\$495

Late Night Snacks

Street Taco Bar	\$9 pp
French Fry Bar	\$7 pp
Mashtini Bar	\$6 pp
Waffle Bar	\$12 pp
Slider Station	\$12 pp
S'mores Bar	\$3.95 pp
Novelty Ice Cream Bar	\$4.95 pp
Popcorn Station (Also Available During Cocktail Hour)	\$95



Rehearsal Brunch

Your rehearsal brunch is conveniently located a short walking distance from your wedding rehearsal at Shady Brook Farmhouse. Enjoy exclusive use of this private setting to gather with your closest friends and family following your rehearsal on the day prior to your wedding.

Timeline

11am - 12pm	Rehearsal
12:30pm - 2:30pm	Rehearsal Brunch

Menu

Hors D'oeuvres

- Mini Waffle with Pork Belly & Bacon Maple Drizzle
- Mini Potato Latkes with Sour Cream & Chives

Buffet

- Chef-Attended Omelet Station
Eggs, Egg Whites, Cheese, Spinach, Bacon, Ham, Onions, Bell Peppers, Tomatoes, Mushrooms, & Salsa
- Eggs Benedict
Split English Muffin Topped with Canadian Bacon, Poached Egg, & Hollandaise Sauce
- Homemade Pastry Variety
- Fresh Fruit Assortment
- Vanilla Yogurt & Granola Parfaits
- Bacon, Sausage, & Soyrito Breakfast Potatoes
- Croissant Chicken Salad Sandwiches
- Mini Tomato, Basil, & Mozzarella Sandwiches on Focaccia Bread

Beverage Station

Mimosas, Coffee, Iced Tea, Orange Juice, Cranberry Juice, & Sparkling Cider

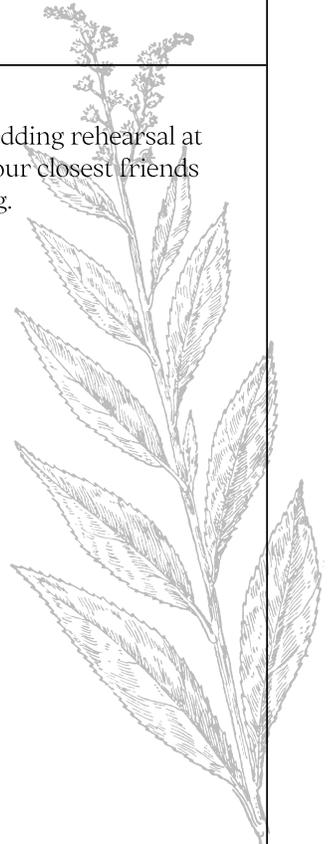
Pricing

Rehearsal Brunch, Up to 20 Guests

\$1,500

Additional Guests, Up to 40 Maximum

\$19.95 pp



Preferred Vendors



Exclusive DJ

Complete Events

760.707.4504 | CompleteWeDo.com

Photographer

True Photography

800.608.8645 | TruePhotography.com

Pauline Conway Photography

978.790.0791 | PaulineConway.com

Leah Marie Photography

888.858.3568 | LeahMariePhotography.com

Florist

Heather Christan Designs

323.422.9422 | HCDWeddings.com

Soiree Floral Design

951.704.2409 | SoireeDesign.net

Sweet Stems

951.837.3975 | SweetStemsFlorist.com

Wedding Design

The Finishing Touch

877.838.9333 | FinishingTouchWeddings.com

Bakery

The Batter Up Bakery

951.677.4555 | BatterUpBakeryTemecula.com

Elegance on Display

760.213.6037 | EleganceOnDisplay.com

VG Donuts

760.753.2400 | VGBakery.com

Beauty

Unique & Flawless

760.978.1652 | UniqueAndFlawless.com

Peretti Hill Glam Squad

858.333.5740 | PerettiHill.com

Wedding Insurance

Markel Insurance

800.236.2453 | MarkelInsurance.com/Wedding

WedSafe

877.723.3933 | WedSafe.com

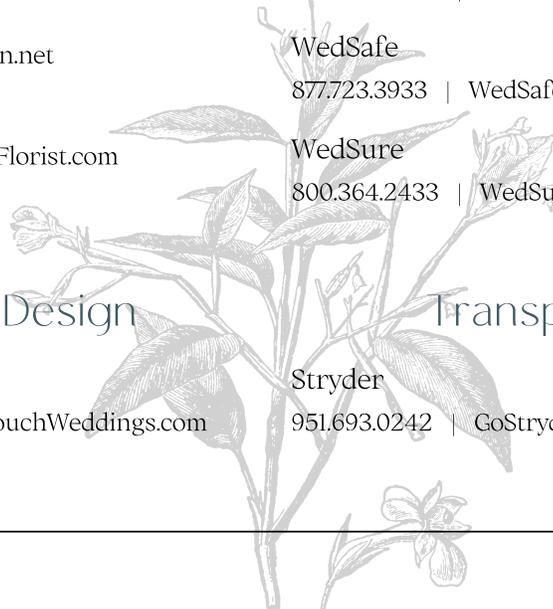
WedSure

800.364.2433 | WedSure.com

Transportation

Stryder

951.693.0242 | GoStryder.com





Los Willows

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