



# WILLOW HEIGHTS MANSION

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DAY	# OF GUESTS	PRICE
Monday-Thursday	50 min	\$2,000
Friday	100 min	\$5,000
<b>Saturday</b>	<b>150 min</b>	<b>\$7,500</b>
Sunday	100 min	\$5,000

## ACCOMMODATIONS

Day of	\$500
<i>Includes 2 changing Rooms</i>	
Overnight Stay package	\$1,800
<i>Includes 6 Master Suites Rooms</i>	

## CORPORATE MEETINGS & EVENTS

Offering private meeting space for conferences or retreats

Full catering available for all meal periods.

**Facility Fees Monday-Thursday** **\$2,000 per day**

**Transportation** 24 Passenger shuttle services starting at \$800

## PROFESSIONAL SERVICES (mandatory)

Wedding Coordinator	\$800
DJ & MC Services	\$1,600
<i>Ceremony + Cocktail + Reception + Lighting</i>	
Event Insurance	\$300



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Willow Heights  
MANSION

[WWW.LIVELOVELEAL.COM](http://WWW.LIVELOVELEAL.COM)

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[FACEBOOK.COM/WILLOWHEIGHTSMANSION](https://www.facebook.com/willowheightsmansion)

[INSTAGRAM.COM/WILLOWHEIGHTSMANSION](https://www.instagram.com/willowheightsmansion)



# CATERING PRICES

## HORS D'OEUVRES

Wood-fired Seasonal Pizzas <i>3 toppings included</i>	\$12 per person
Passed Hors d'Oeuvres <i>3 selections included</i>	\$14 per person

## DINNER PACKAGES

Classic Buffet	\$50 per person
Premium Buffet	\$54 per person
Classic Family Style	\$60 per person
Premium Family Style	\$64 per person
Classic Plated	\$78 per person
Premium Plated	\$88 per person

## BEVERAGE OPTIONS

Léal Estate Wines	\$40 per bottle / \$480 per case
Draft Beer	\$400 one keg
Special Request Draft Beer	\$450 one keg
Cocktails:	
Call Drinks	\$9 each
Premium	\$11 each
Ultra Premium	\$12 each
Champagne	\$36 per bottle
Sparkling Cider	\$12 per bottle

## OPEN BAR BEVERAGE DEPOSIT *(Based On Consumption)*

Wine, Beer, and Champagne	\$30 per person
His & Hers Signature Cocktails	\$40 per person
Full Hosted Bar	\$50 per person

*19% service charge and applicable sales tax will be added to all food and beverage options.  
Please note, sales tax applies to the total, including service charge.*

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# CAKE PACKAGES

## CAKE PACKAGES

Cream cakes start at	\$6 per person
Fondant cakes start at	\$8 per person
Cake cutting fee for outside cakes	\$4 per person

## FLAVOR OPTIONS

Vanilla	Marble	Red Velvet	Carrot	Chocolate
Lemon Zest	Almond	Neapolitan	Strawberry	Apricot

## FILLING SELECTIONS

Strawberry	Fudge	Cherry	Bavarian Cream
Raspberry	Lemon	Apricot	Chocolate Mousse
Cream Cheese	Chiffon		

## ICING OPTIONS

Vanilla Buttercream	Chocolate Buttercream
Non-Dairy Whipped Cream	Fondant



## DESSERT BAR PACKAGES

All Desserts range from	\$6 - \$8 per person
<i>Minimum of 4 items / ordered by the dozen</i>	

## OPTIONS

Cupcakes	Wedding Cookies	Brownies
Mini Cannolis	Mini Éclairs	Cream Puffs
Dessert Shooters	Coconut Macaroons	Macarons
Mini Fruit Bars: <i>Lemon, Apricot, Raspberry</i>		
Mini Pies: <i>Apple, Chocolate Cream, Lemon Cream, Cherry</i>		

***Gluten-free cakes available upon request.***



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 FACEBOOK.COM/THEGROVELEALVINEYARDS

 INSTAGRAM.COM/THEGROVEBYLEAL



# *deluxe + design + décor*

## **LIGHTING**

Up lighting in color of choice	\$150
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## **GOBO MONOGRAM**

Standard	\$175
Customized	\$250

## **PHOTO BOOTH**

All inclusive 4 hour rental (unlimited photos and use of Props included)	\$700
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## **SMORES BAR**

All inclusive 4 hour rental	\$300
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## **DRAPING/CEILING TREMENT**

Léal Vineyards Lavanda	\$1,200
***Including 3 Chandeliers (Lavanda)	\$1,500
Willow Heights Mansion Terrace	\$900
***Including 3 Chandeliers (Mansion)	\$1,200

## **LINENS**

Standard (floor length)	\$20 each
Sequin Linens (floor length)	\$45 each
Napkins	\$1 each

## **SEATING UPGRADES**

Cushion, Seat Cover, or Sash	\$1.50 each
Loungewear	\$900

## **PLACE SETTING UPGRADES**

Napkin Rings	\$1.50 each
Square Chargers	\$3.50 each

## **GLAMOROUS FLORAL DESIGNS**

Floral arrangements are customized based on preference and budget  
Prices may vary, please contact Deluxe+Design+Décor for a consultation.

Deluxe+Design+Décor is an exclusive vendor and you will be required to use their services for your floral and design.

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WWW.LIVELOVELEAL.COM  
WWW.DELUXEDESIGNDECOR.COM  
INFO@DELUXEDESIGNDECOR.COM  
PHONE 408.778.1978



# TIMELINES

Please see the required payment schedule for Léal Vineyards below; facility fees, security deposits, catering, and beverages. Léal Vineyards accepts cash, checks, or cashiers checks only for all wedding payments.

## UPON RESERVATION

Facility Deposit	\$5,000
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## THREE MONTHS AFTER RESERVATION

Remaining balance for all facility fees including weekend packages	
Security Deposit	\$1,000

## SIX MONTHS PRIOR TO YOUR WEDDING

Food & Beverage Deposit	\$5,000
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## FOUR-FIVE MONTHS PRIOR TO YOUR WEDDING

Schedule your appointment with Deluxe+Design+Decor to select your wedding floral and Decor items.  
Deposit due at initial consultation      \$1,000

## THREE MONTHS PRIOR TO YOUR WEDDING

2nd Food & Beverage Deposit	\$5,000
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## TWO-FOUR MONTHS PRIOR TO YOUR WEDDING

50% of remaining Deluxe+Design+Decor Fees

## TWO-THREE MONTHS PRIOR TO YOUR WEDDING

Your DJ will contact you to schedule an appointment  
Finalize Cake or Dessert Bar selection with Pastry Chef

## 30 DAYS PRIOR TO YOUR WEDDING

Remaining Food & Beverage Fees\*  
Remaining Cake or Dessert Bar Fees  
Remaining Deluxe+Design+Decor Fees  
Certificate of Insurance / [www.covermyevents.com](http://www.covermyevents.com)

*\*Additional RSVP's can be finalized as late as 10 days prior to the event*

## TWO WEEKS AFTER YOUR WEDDING

Reimbursement of the Security Deposits

*Less any damages, incidents, or fees for non-compliance and/or insufficient beverage deposits*

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## OUR CHEF

**Chef Mark Johnson** was born and raised in Morgan Hill, California. After receiving his AA in Business, Mark went on to study the Culinary Arts at the California Culinary Academy le Cordon Blue in San Francisco, graduating at top of his class. Mark continued his career at Gary Danko Restaurant in San Francisco where he studied under award winning Chef Gary Danko ("Best Chef California" – James Beard Foundation) for eight years, and was eventually promoted to Sous Chef. After travelling through Europe for several months studying local cuisine, he returned to his home town of Morgan Hill, California. He was then hired as the Executive Chef for Frank Léal and his family of properties: Léal Vineyards, Willow Heights Mansion, The Grove Restaurant, The Barn, Sycamore Creek Vineyards, Hacienda de Léal, and Granada Ballroom



## BEVERAGE PACKAGES

Sodas, water, and coffee service are included with all catering packages.

### BEVERAGES AVAILABLE

#### WINE, BEER, AND CHAMPAGNE

- Special events are limited to Léal Vineyards current releases.
- Includes current selection of draft beers
- Special request draft beers available for an additional charge

#### HIS & HERS SIGNATURE COCKTAILS

- Includes beer, wine and champagne beverage package above
- Includes two signature cocktails of the Bride and Groom's choice

#### FULL HOSTED BAR

- Includes beer, wine and champagne beverage package above
- Includes current selection of draft beers

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*Savor* the good life  
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CATERING PACKAGES



*Léal*  
Vineyards



## CATERING PACKAGES

Our catering packages are all inclusive and consist of different options based on your budget. **Please note that there are minimum guest counts for certain days of the week; Monday-Thursday is 50 guests, Friday and Sunday is 100 guests, and Saturday is 150.** Exceptions can be made for plated dinners. Specific food items that are not listed may be requested, depending on availability and cost. Customized menus are available for plated dinner options. *Léal Vineyards does not allow outside catering or alcohol at any of our facilities.*

## HORS D'OEUVRES



### SELECT 3 OPTIONS:

- Wild Mushroom and Goat Cheese Tarts
- Seared Ahi Tuna
- Shrimp Ceviche Cocktail
- Tomato Bruschetta
- Rotolones
- Arancini
- Savory Tart with Boursin cheese
- Thai Larb Salad
- Mediterranean Shrimp Tart



### WOOD-FIRED PIZZA

- Three seasonal toppings — Chef's choice

*\*Option available at*

- Léal Vineyards
- Hacienda de Léal
- Sycamore Creek Vineyards
- The Barn

## BUFFET OR FAMILY STYLE DINNERS

**Both packages include Fresh Baked Rosemary-Garlic Focaccia Bread.**

*(Premium packages can also choose from classic menu items)*

CLASSIC PACKAGE	PREMIUM PACKAGE
<b>SELECT TWO ENTRÉES:</b>	<b>SELECT TWO ENTRÉES:</b>
<ul style="list-style-type: none"><li>• Beef Teres Major <i>with a mushroom cabernet sauce</i></li><li>• Chardonnay Chicken Picatta</li><li>• Chicken Marsala</li></ul>	<ul style="list-style-type: none"><li>• Léal Braised Beef Short Ribs</li><li>• Cabernet Marinated Flat Iron Steak</li><li>• Salmon Medallions</li><li>• Saffron Artichoke Chicken</li></ul>
<b>SELECT TWO SIDES:</b>	<b>SELECT THREE SIDES:</b>
<ul style="list-style-type: none"><li>• Seasonal Vegetables</li><li>• Vegetable Risotto</li><li>• Potato Purée</li><li>• Potato Au Gratin</li><li>• Vegetable Tian</li></ul>	<ul style="list-style-type: none"><li>• Loaded Potato Purée (feta, bacon, green onions)</li><li>• Three Cheese Tortellini in Pesto Sauce</li><li>• Three Cheese Ravioli in Marinara Sauce</li></ul>
<b>SELECT ONE SALAD:</b>	<b>SELECT ONE SALAD:</b>
<ul style="list-style-type: none"><li>• Mesclun Salad</li><li>• Creamy Caesar Salad</li></ul>	<ul style="list-style-type: none"><li>• Mesclun Salad</li><li>• Creamy Caesar Salad</li></ul>

## COMBO PLATED DINNERS

**Both packages include Fresh Baked Rosemary-Garlic Focaccia Bread.**

CLASSIC PACKAGE	PREMIUM PACKAGE
<b>SELECT TWO ENTRÉES:</b>	<b>SELECT TWO ENTRÉES:</b>
<ul style="list-style-type: none"><li>• Léal Braised Beef Short Ribs</li><li>• Salmon Medallions</li><li>• Chardonnay Chicken Picatta</li><li>• Chicken Marsala</li></ul>	<ul style="list-style-type: none"><li>• Roasted Fillet Tenderloin</li><li>• Léal Braised Beef Short Ribs</li><li>• Salmon Medallion</li><li>• Pan Seared Sea Bass</li><li>• Chardonnay Chicken Picatta</li></ul>
<b>SELECT TWO SIDES:</b>	<b>SELECT THREE SIDES:</b>
<ul style="list-style-type: none"><li>• Seasonal Vegetables</li><li>• Vegetable Risotto</li><li>• Potato Purée</li><li>• Potato Au Gratin</li><li>• Vegetable Tian</li></ul>	<ul style="list-style-type: none"><li>• Loaded Potato Purée (feta, bacon, green onions)</li><li>• Three Cheese Tortellini in Pesto Sauce</li><li>• Three Cheese Ravioli in Marinara Sauce</li></ul>
<b>SELECT ONE SALAD:</b>	<b>SELECT ONE SALAD:</b>
<ul style="list-style-type: none"><li>• Mesclun Salad</li><li>• Grilled Caesar Salad</li></ul>	<ul style="list-style-type: none"><li>• Mesclun Salad</li><li>• Grilled Caesar Salad</li></ul>

*\*Customize dinner plates available for Gluten Free, Special Allergies or Vegan.*

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