



## Wedding Package

*Includes All Listed Amenities*

- ❖ Facility rental for five hours plus three hours prior for vendor set-up. Extra hours available for an additional cost.
- ❖ Bridal Party can come in as early at 9:00 am to get ready and will have a designated server to assist with food and beverage needs.
- ❖ Privacy - only one wedding per day. Clubhouse closes early for indoor receptions with only one event at a time. Our outdoor reception area is also completely private.
- ❖ Large Bridal Suite and Salon with two step-out balconies
- ❖ Groom's Library room with bar and TV
- ❖ One-hour rehearsal (with coordinator if needed)
- ❖ Facility Coordinator to work with you prior to your wedding day.
- ❖ Facility Coordinator will oversee your rehearsal, ceremony, reception timeline and day of coordination of vendors.
- ❖ Provence Gardens Ceremony area
- ❖ White, folding padded chairs for your ceremony
- ❖ Lemonade and fruited water station at the ceremony for your guests
- ❖ Guest dining tables
- ❖ Chairs for guest seating
- ❖ Tables for cake and/or dessert, guest book, and gifts
- ❖ Complimentary dance floor
- ❖ Ivory linens for guest tables – Upgraded colors and linens available for a nominal fee.
- ❖ Napkins – choice of house colors – Upgraded colors and materials available for a nominal fee.
- ❖ China, flatware and glassware
- ❖ Support staff and bartenders are always included to assure a smooth event.
- ❖ Set-up and clean-up of tables, chairs, and linens
- ❖ Preferred vendor list to assist with planning a seamless event.
- ❖ Complimentary parking, no Valet required
- ❖ Transportation to and from the Provence Gardens
- ❖ Customizable menus – can accommodate dietary restrictions & ethnic options
- ❖ Complimentary food tasting for up to four people
- ❖ Cutting and serving of your wedding cake
- ❖ Fire pit, fireplace & heaters lit on terraces – weather permitting - indoor receptions only
- ❖ Slide show available on our four TVs in the Bar - indoor receptions only
- ❖ Complimentary round of golf for two people

## Pricing & Policies

Venue package is just \$2500. 100 guest minimum, you can have less but are charged for the minimum required.

Menus vary in price from \$95-175 per person. All food and beverage is subject to 20% service charge, which is taxable under California State Board of Equalization Regulation 1603, and current sales tax.

Packages available for smaller wedding & receptions ... please inquire.



## *Bridal Party - Day of Menu Options*

### *The Continental Breakfast - \$22pp*

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



### *Tea Sandwiches - \$24pp*

- ❖ Cucumber, whipped butter, sea salt
- ❖ Turkey and Havarti
- ❖ Chicken Salad
- ❖ Fresh fruit
- ❖ Freshly made cookies

### *Deli Lunch - \$24pp*

- ❖ Sliced bread & deli spreads
- ❖ Roast beef, smoked turkey, ham
- ❖ Cheddar, Swiss, Pepper Jack cheese
- ❖ Tomato, lettuce, pickles
- ❖ Assorted potato chips and
- ❖ Freshly made cookies

### *Farmer's Market - \$24pp*

- ❖ Imported and Domestic cheeses
- ❖ Assorted Crudité
- ❖ Sliced meats
- ❖ Pita chips, red pepper hummus,
- ❖ Green goddess dressing

*Beverages* - Unlimited non-alcoholic - \$3 pp | Mimosas - \$8 pp | Sparkling Wine Service - \$24 Bottle

Eight people minimum required for all food menus. All food & beverage subject to 20% service charge and sales tax.



## Bar Packages

### Hosted Bar Packages

Price is per person and includes unlimited consumption for a four-hour duration.

#### HOUSE WINE & BEER - \$30

Sauvignon Blanc, Chardonnay, Cabernet, Sparkling | Domestic & Imported Beers | Soft Drinks | Juices

#### PREMIUM WINE & BEER - \$35

Chateau Cal-a-Vie Sauvignon Blanc, ZD Chardonnay, Chateau Cal-a-Vie Rose, NV Allimant-Laugner Champagne & Choice of Two Reds - Justin Cabernet, Rombauer Zinfandel, or Big Basin Meritage | Domestic, Imported & Craft Beers | Soft Drinks | Juices

#### HOUSE BAR PACKAGE - \$40

Trust Me Vodka | Beefeater Gin | Bacardi Silver Rum | Jim Beam Bourbon | Seagram's 7 | Dewar's White Label Scotch | Sauza Hornitos Tequila | House Wines | Domestic & Imported Beer

#### CALL BAR PACKAGE - \$45

Titos Vodka | Bombay Sapphire Gin | Captain Morgan Rum | Johnny Walker Black | Jack Daniel's | Crown Royal | Don Julio Tequila | Premium Wines | Domestic, Imported & Craft Beer

#### PREMIUM BAR PACKAGE - \$50

Belvedere Vodka | Hendricks Gin | Mt. Gay Rum | Bulleit Bourbon | Chivas Regal Scotch | Oban Scotch | Don Julio Tequila | Courvoisier VS | Premium Wines – Includes Dinner Service | Domestic, Imported & Craft Beer

### Consumption Bar | No Host Bar

Consumption or No Host bar requires a \$1000 minimum in sales. Client is responsible for the difference if not met. There is a \$350 set-up fee on No Host bars.

House Wine	\$8.00/Glass	House Brand Liquors	\$8.00/Drink
Premium Wine	\$10.00/Glass	Call Brand Liquor	\$9.00/Drink
Craft Beer	\$7.00/Glass	Premium Brand Liquors	\$10.00/Drink
Domestic Beer	\$5.00/Bottle	Soft Drinks/Juices	\$3.00/Each
Imported Beer	\$6.00/Bottle	Sparkling Cider	\$6.00/Each

### Beverage Enhancements

Signature cocktails for your celebration can be added before the ceremony, during cocktail hour, or throughout the evening. Pricing dependent upon beverage selection, duration of service, & number of guests. Pre-Ceremony: Tray passed sparkling wine | Wine spritzer - \$8.00 per person

All bars are stocked with the appropriate mixers, condiments, cocktail napkins and drinkware. Outdoor bars include disposal glassware at the bar - upgrades available. No shots allowed.



## *Hors d'oeuvres*

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

- ❖ Coconut Shrimp  
Thai chili sauce
- ❖ Mediterranean Bruschetta
- ❖ Grilled Thai Chicken Satay  
Thai peanut sauce
- ❖ Spanakopita w/tzatziki Sauce
- ❖ Herb Goat Cheese & Mushroom Crostini
- ❖ Caprese Skewers –cherry tomatoes  
Mozzarella cheese, basil, balsamic  
Reduction
- ❖ Prosciutto Wrapped Melon w/basil oil
- ❖ Beef Tenderloin Skewer au poive
- ❖ Swedish Meatballs

*Tray Passed Upgrades - \$2pp for substitution | \$6pp for additional item*

- ❖ Vanilla Poached Lobster Medallion  
Caviar, brioche toast point
- ❖ Seared Petite Crab Cake  
Roasted red pepper aioli
- ❖ Ahi Tuna Tartare  
Crisp wonton, wasabi ginger cream,  
avocado
- ❖ Bacon wrapped scallops
- ❖ Scottish Smoked Salmon  
Crème fraiche, dill, fried capers, crostini
- ❖ Grilled Lamb Lollipop  
Tzatziki sauce & micro dill
- ❖ Five Spice Seared Duck Breast  
Orange marmalade, Belgian endive

*Display Platters - One platter serves 50 guests*

- ❖ Fruit Display - \$250
- ❖ Garden Vegetable Crudités with house made hummus,  
pita chips - \$250
- ❖ Imported and Artisan Cheese Board with fruit, nuts  
crackers - \$350
- ❖ Charcuterie Board with cured meats, olives, nuts,  
pickled veggies, crackers - \$350
- ❖ Aspen Ridge Beef Sliders with cheddar cheese - \$350





## Plated & Buffet Options

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

- ❖ 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 - \$3 per person

- ❖ Lobster Bisque  
Butter poached lobster, chive oil
- ❖ Butternut Squash  
Chive oil, microgreens

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

(B) –Buffet Only | (P) Plated Only

- ❖ Pan Seared Salmon  
Tarragon mustard sauce
- ❖ Grilled Seasonal Sustainable Fish  
Piquillo pepper sauce
- ❖ Prime Top Sirloin Steak  
Merlot wine sauce
- ❖ Roasted Organic Chicken Breast  
Wild mushroom ragout
- ❖ Prosciutto Stuffed Chicken  
Lemon saffron sauce
- ❖ Wild Rice Stuffed Acorn Squash  
Arugula salad, lemon buerre blanc
- ❖ Au Poive Tenderloin Filet  
Add \$5 per person
- ❖ Slow Roasted Prime-Rib (B)  
Horseradish sauce, au jus
- ❖ Roasted Pork Loin Carving Station (B)  
Caramelized cipollini onion, raisin sauce
- ❖ Diestel Turkey Carving Station (B)  
Fruit compote & herb gravy

### Accompaniments - Select one starch & one vegetable

- ❖ Rice Pilaf
- ❖ Mashed Potatoes
- ❖ Baked Potato Bar (B)
- ❖ Herb Roasted Fingerling Potatoes
- ❖ Parmesan Herb Risotto (P)
- ❖ Brussel Sprouts with Bacon
- ❖ Grilled Asparagus
- ❖ Seasonal Roasted Vegetables
- ❖ Steamed Broccolini
- ❖ Roasted Baby Rainbow Carrots

For Duet plates – Chef will select the accompaniments that best enhance your entrée selections.  
Menus Include - Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea



# *Buffet Stations*



## *Salad Bar - Select one*

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

## *Carving Station - Select one*

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>❖ Slow Roasted Prime-Rib<br/>Horseradish sauce, au jus</li> <li>❖ Diestel Turkey<br/>Fruit compote &amp; herb gravy</li> </ul> | <ul style="list-style-type: none"> <li>❖ Roasted Pork Loin<br/>Caramelized cipollini onion, raisin sauce</li> </ul> |
|---|---|

## *Seafood Bar - Includes the following*

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>❖ Pacific White Shrimp</li> <li>❖ Snow Crab Claws</li> <li>❖ Alaskan King Crab Legs</li> </ul> | <ul style="list-style-type: none"> <li>❖ PEI Mussels</li> <li>❖ Cocktail Sauce</li> <li>❖ Drawn Butter</li> </ul> |
|---|---|

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

- ❖ Pasta - Bowtie | Penne | Orchiette | Ziti
- ❖ Sauce - Alfredo | Pesto Cream | Marinara | Bolognese
- ❖ Toppings - Sautéed Mushrooms | Grilled Onions | Sautéed Peppers | Roasted Seasonal Vegetables | Italian Sausage | Sun Dried Tomatoes | Grilled Chicken
- ❖ Includes - Parmesan Cheese, Red Pepper Flakes and Roasted Garlic



## *Additional Menu Options*



### *Dessert Bar - Select three - \$12 per person - \$4 for additional items*

- ❖ Assorted Chocolate Truffles
- ❖ Mini Tiramisu in Cup, Amaretto
- ❖ Assorted Mini Cheesecake
- ❖ Mini Short Cake, Mascarpone Mousse in Cup
- ❖ Mini Pastry Selection
- ❖ Mini Chocolate Mousse Cup and Berries

### *Other Dessert Options -*

- ❖ S'mores Bar - \$12 per person
- ❖ Gourmet Mini Donut Bar Made Fresh on Site - *See enhancements page for options*

### *Late Night Snacks - Select one - \$12 per person*

Customized Late-Night Snack Options Also Available - Please Inquire

#### *Soft Pretzels*

- ❖ Beer Cheese
- ❖ Jalapeno Queso Blanco
- ❖ Whole Grain Mustard

#### *Popcorn Bar*

- ❖ Cheddar
- ❖ Caramel
- ❖ Salted Butter

#### *Sliders*

- ❖ BBQ Pulled Pork or Beef
- ❖ Fries

#### *Nacho Bar*

- ❖ Corn Tortilla Chips
- ❖ Cheddar Queso
- ❖ Pico de Gallo
- ❖ Jalapenos
- ❖ Mexican Crema
- ❖ Guacamole

#### *Assorted Pizzas*

- ❖ Cheese
- ❖ Pepperoni
- ❖ Veggie
- ❖ Hawaiian



## Enhancements Available



Additional Hours	\$750 - first hour/\$500-second hour
Additional Hour on Hosted Bar	\$5/per person
Parkside Cocktail Hour	\$1000 - Includes up to 5 belly bars, bar & hors d'oeuvres set-up
Saturday Parkside Reception	\$1000
Additional Bar Set-up	\$350/per bar
Glassware Upgrade (Parkside Bar)	\$3/per person
Sparkling Wine – Pre-ceremony	\$8/per person
Wine on Tables	\$24/bottle and up
Cross back Chairs	\$11.50/each
Chivari Chairs	\$11.50/each
Farm Tables (Outdoor)	\$125/each
Wine Barrels	\$40/each
Benches	\$75/each and up
Green Antique Sofas (Outdoor)	\$500/for two
Sweetheart Table Settee (Outdoor)	\$350
Burlap or Paris-Themed Runners	\$18/each
Flower Basket, Ring Pillow, Knife & Server	\$30/each
Upgraded Linen	\$14-\$56 depending on style
Chargers – Gold/Silver	\$2.50/each and up
Glass Beaded Chargers	\$8.00 /each
Gold Flatware	\$2.50/per person and up
China Upgrade	\$3.00/per person and up
Late Night Snacks	\$12/per person
Dessert Bar	\$12/per person and up
Gourmet Mini Donuts - Made Onsite	\$650-\$1200 depending on count
- Self-serve 6 Toppings	\$150-250 depending on count
- Custom Printed Bags	\$1.95 each
Canopy/Tent Rental	\$1200 and up
Game Package	\$250.00
Additional Golfers	\$100/per person
Spa Treatments	Please inquire
Rehearsal Dinners	Please inquire

All rentals must go through Vista Valley to ensure proper delivery.  
Food and beverage items subject to 20% service charge and sales tax.  
Rental items subject to sales tax.





## *Preferred Professionals*

### **Bakeries**

*Bo Cakes*

951-676-6500

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

*Elegance on Display*

760-213-6037

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

*Cakes to Celebrate*

909-721-0560

[www.cakes-to-celebrate.com](http://www.cakes-to-celebrate.com)

*Kuba Kreations*

858-245-8021

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

### **Coordinators**

*HMC Event Solutions*

909-900-5579

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

*Michelle Garibay Events*

951-234-7629

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

*Storybook Weddings & Events*

760-217-6636

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

### **DJs**

In order to assure a smooth event, please 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)

### **DJs Continued**

*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)

*Sweet Flowers Wedding & Events*

951-723-8904

[www.sweetflowers.net](http://www.sweetflowers.net)

*Tularosa Flowers and Farm*

323-359-8979

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

### **Hair & Make-Up**

*Domenica Beauty*

(760) 310-9627

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

### **Musicians**

*Brian Stodart Live Musician*

909-844-2377

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

*Pete Goslow*

Classical Guitarist, Singer

1-800-808-6071

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

### **Officiants**

*Two Rings and a Kiss Wedding*

760-723-1111

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

*Reverend Ty Tyler*

951-704-0718

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

### **Photo Booth**

*Captured! Styled Photo Booths*

888-958-3568

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

*Storybook Weddings*

760-217-6636

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

### **Photographers**

*Holly Ireland Photography*

760-715-0807

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

*Leah Marie Photography*

888-958-3568

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

*RK Green Studios*

951-303-9933

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

*Shane & Lauren Photography*

858-729-3835

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

*True Photography*

619-795-9545

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

### **Transportation**

*The Hopper*

951-303-6761

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

### **Videographers**

*Black Tie Productions*

951-553-4581

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

*Godfather Films*

800-495-5530

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

These vendors are all familiar with Vista Valley and our unique logistics.

They are also licensed, insured and top in their fields.