



*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
- 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 Cuisine
- 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
<b>Food &amp; Beverage</b>			
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	Invitation to Tasting Event	Invitation to Tasting Event	Private Tasting
<b>Other</b>			
DJ	✓	✓	✓
Vintage Roadster Grand Entrance	✓	✓	✓
Assorted Centerpieces	✓	✓	✓
Champagne Boat Cruise	✓	✓	✓
Suspended Cake Table	-	✓	✓
Champagne Upon Guest Arrival	-	Tray-Passed	Champagne Wall
Boat Cruises During Cocktail Hour	-	-	✓
One Color Up-Lighting	-	-	✓
Charger Plates	-	-	✓



# Pricing

## 2021 Pricing

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

Package	Classic	Elegant	Ultimate
Per Person	\$90	\$110	\$130

## 2022 Pricing

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

Package	Classic	Elegant	Ultimate
Per Person	\$95	\$115	\$135

\*All Pricing Subject to 21% Service Charge & Sales Tax. Certain Revenue Minimums Apply.

# 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

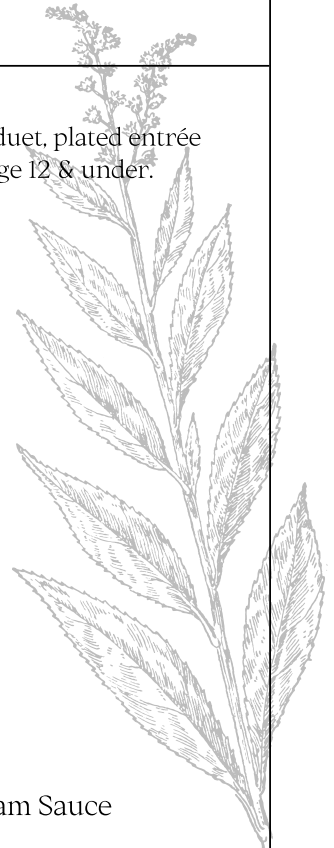
Select One

- 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

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



# 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

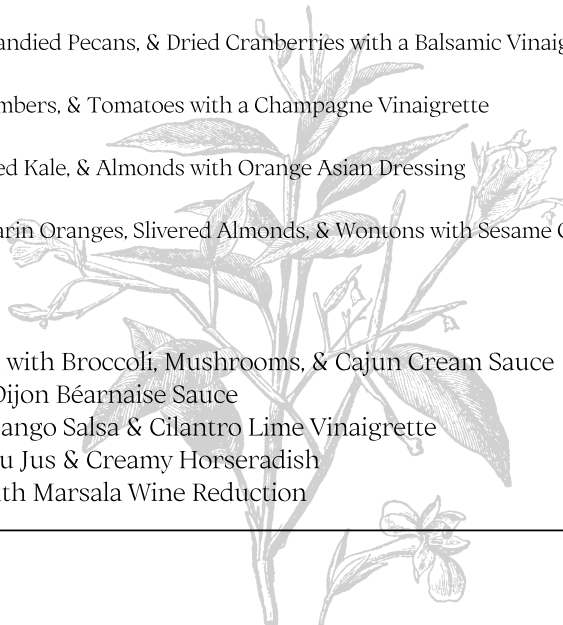
Select Two

- 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

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



# 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

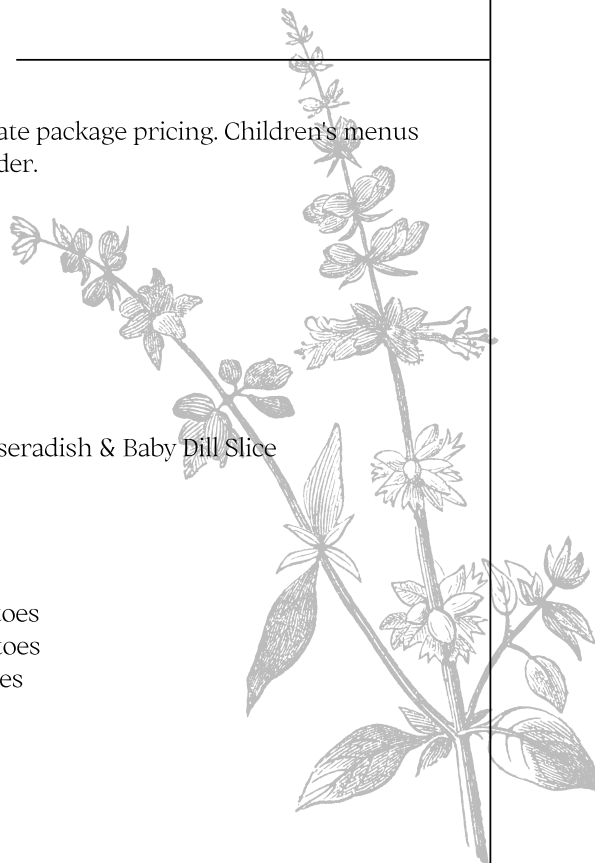
Select One

- 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

- Prime Rib Carving Station with Au Jus & Creamy Horseradish
- Bacon Wrapped Filet Mignon with Red Wine Demi-Glace
- Crab-Encrusted Sea Bass with Lemon & Black Pepper Beurre Blanc
- 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



# 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.

## Soft Bar

\$27.95 pp

3 Craft Beers  
Assorted Wines

## Premium Bar

\$33.95 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

## Cash Bar

\$800

Drinks Available for Guest Purchase.

\*Fee is Non-Refundable

## 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.

## Well Bar

\$30.95 pp

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

## Top Shelf Bar

\$36.95 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

## Juice & Soda Bar

\$13.95 pp

Coke  
Diet Coke  
Sprite  
Orange Juice  
Pineapple Juice  
Cranberry Juice





# Enhancements



## Facility

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

## Décor

Wine Barrel	\$50 Each	Wooden Farm Tables	\$150 Each
Rustic Doors for Ceremony Entrance	\$295	Gold Rimmed China	\$2.95 pp
White Leather Sofa Set	\$195	Assorted Charger Plates	\$0.95 pp
Boho Furniture Collection	\$295	Set of Throne Chairs	\$195
High-Top Bar Tables with Linen & Sash	\$60	Acrylic Sweetheart Table	\$125
6ft Lighted Marquee 'LOVE' Letters	\$495	Suspended Cake Table	\$100
Two Color Up-Lighting in Pavilion	\$150		

## Entertainment

Photo Booth	\$695	Champagne Wall	\$295 + \$1.95 pp
Lawn Games	\$149	Fog & Bubble Machine	\$195
Cocktail Hour Boat Cruises for Guests	\$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

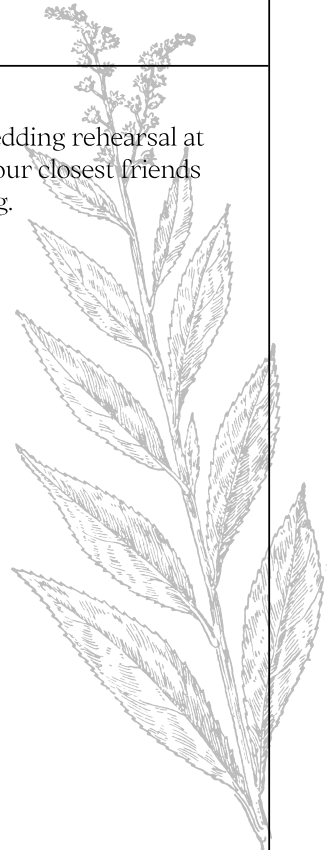
## Pricing

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

Leah Marie Photography

888.858.3568 | LeahMariePhotography.com

Pauline Conway Photography

978.790.0791 | PaulineConway.com

True Photography

800.608.8645 | TruePhotography.com

## Florist

Heather Christian 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

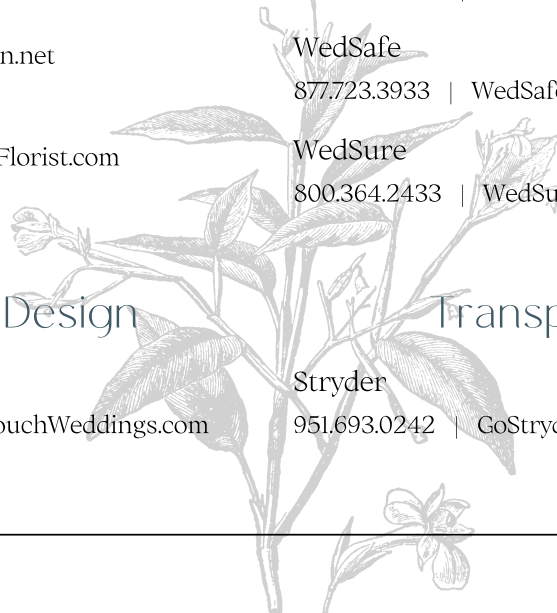
WedSure

800.364.2433 | WedSure.com

## Transportation

Stryder

951.693.0242 | GoStryder.com





*Los Willows*

WEDDING ESTATE