

LAKE OAK MEADOWS
WEDDINGS & EVENTS



2018 Wedding Package

www.Lakeoakmeadows.com

info@lakeoakmeadows.com

36101 Glenoaks Road ~ Temecula CA 92592

Phone: 951.676.6162

Mailing Address: 31915 Rancho California Rd Ste. 200-334 Temecula CA 92591

Evening Ceremony & Reception

Monday-Thursday 50 Adult* minimum

Friday & Sunday 100 Adult* minimum

Saturday 125 Adult* minimum

Off Season Nov. 15th-March 15th:

Sunday-Friday 50 Adult* minimum & Saturday 75 Adult* minimum

In-house professional DJ/MC at a discounted rate of \$900

Venue Rental Fee included in price

*Adult. 21+ yrs.

(Special holiday pricing may apply)

Facility Includes

Use of Peninsula and Reception Wedding Grounds Area

Ceremony and Reception 5pm-10pm (5 Hour)

2 Room Bridal Suite w/ hair & make-up stations (6 hrs prior to ceremony)

Grooms Suite w/ pool table (3 hrs prior to ceremony)

Complimentary pre-ceremony refreshments of Lemonade & Water

(Champagne available as an upgrade)

Gift Table or Gift Wagon & Sign-in Table or Wine Barrel

Use of Arch

Use of Wedding Parasols

Day of Event Coordinator (Upgrades Available)

Venue Coordinator

Security Guard(s)

Built-in Audio Equipment

Stone fireplace with dance floor & column lighting

Lake Fire Rings (Dusk-end of event)

7 Fire-pit tables (Dusk-end of event)

Complimentary Parking

Uplighting

One hour rehearsal time with your Day of Coordinator

Catering Selections

Primitivo Buffet

\$118.00 Per Person

Choice of Hors D'oeuvres

Choice of 2 Entrees

Choice of Salad

Choice of Starch & Vegetable

Bread & Butter

Professional Service Staff

Tables & Chairs (*Ceremony & Reception*)

(8 Guest per 60" tables)

Table Linens (*Ivory, Black or White*) for guest/bridal party tables

Napkins (*Ivory, Black, White, Bubble Gum, Amethyst, Celadon, Periwinkle, Khaki, Burgundy or Chocolate*)

Glassware, China & Flatware set up

Complimentary Cake Cutting Service

Coffee Station open at Cake Cutting

Monday-Thursday 50 Adult minimum*

Friday & Sunday 100 Adult minimum*

Saturday 125 Adult minimum*

Off Season Nov. 15th-March 15th:

Sunday-Friday 50 Adult minimum & Saturday 75 Adult* minimum*

**Adult. 21+ yrs.*

Children 5-12: Kids Meal Half Price. Children 2-4: Kids Meal \$25.

Children 0-1 No Charge if no meal is requested.

Benedetto Plated

\$128.00 Per Person

Choice of Hors D'oeuvres

Choice of two Entrées

Choice of Salad

Choice of Starch & Vegetable

Bread & Butter

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(8 Guest per 60" tables)

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Bar Options

4 Hours of Bar Service includes bartender, beverages, ice, glassware and cocktail napkins.
Bar will CLOSE 30 minutes prior to end of event. Beer selections subject to availability and subject to change.

Standard Bar

\$25 Per Person

Selection of Vitagliano Wines (Varietals subject to availability)

Domestic Beer: Selection from Coors, Coors Light, Budweiser, Bud Light, Miller Lite

Soft Drinks & Juices: Coke, Diet Coke, Sprite, Orange Juice, Apple Juice, Cranberry Juice

Champagne Toast

Premium Bar

\$28 Per Person

Selection of Vitagliano Wines (Varietals subject to availability)

Premium & Domestic Beer: Selection from Blue Moon, New Castle, Sam Adams, Negro Modelo, Heineken, Corona, Coors, Coors Light, Budweiser, Bud Light, Miller Lite

Soft Drinks & Juices: Coke, Diet Coke, Sprite, Orange Juice, Apple Juice, Cranberry Juice

Champagne Toast

Full Soft Bar

\$30 Per Person

Selection of Vitagliano Wines (Varietals subject to availability)

Premium & Domestic Beer: Selection from Blue Moon, New Castle, Sam Adams, Negro Modelo, Heineken, Corona, Coors, Coors Light, Budweiser, Bud Light, Miller Lite

MIXED DRINKS & COCKTAILS

Soft Drinks & Juices: Coke, Diet Coke, Sprite, Orange Juice, Apple Juice, Cranberry Juice

Champagne Toast

Cash Bar Option: \$500 set-up fee (may be waived with purchase of soft bar) & bar sale minimum of \$1,000.00

Soft Bar: \$5 per person (Includes Martinelli's Toast)

Signature Drink: \$4 per person (Cocktail Hour Only)

Available Upgrades

Pricing Available Upon Request

Romantic Honeymoon Suite

Hanging Lanterns - Lit & Unlit

Centerpiece Lanterns

Horse & Carriage

Custom Monogram Lighting

Projector & Screen

Patio Heaters

S'mores Bar

Farm Tables with Benches

Booking Procedure

\$500 Saves the Date for 7 days and is non-refundable.

Remaining \$3,000 deposit is due at contract signing (within 7 days).

Monthly installments with payment due one month prior to wedding date.

Please speak with one of our Venue Coordinators for further details.

Above information and pricing subject to change without notice

Service charge of 20% plus applicable sales tax will apply to some items

Primitivo & Benedetto Menu

Hors d'Oeuvres

(Choose 2)

- Smoked Salmon Mousse with black caviar and cucumber relish
- Caprese Skewers with pear balsamic reduction and chiffonade basil
- Goat Cheese Bruschetta
- Chicken Satay with spicy peanut sauce (Contains Nuts)
- Compressed Watermelon with basil grapeseed oil and balsamic vinegar in a pipet
- Boursin Tart with seasonal fruit chutney

Salads

(Choose 1)

- Baby Greens Salad with candied walnuts, feta cheese, dried cranberries, and apples with a white balsamic vinaigrette (Contains Nuts)
- Wedge Salad with blue cheese dressing, cherry tomatoes and artichoke hearts
- Traditional Caesar Salad with garlic croutons
- Penne Pasta Salad with artichoke hearts, grated parmesan, and sun dried tomatoes tossed in a whole grain mustard vinaigrette

Entrées

(Choose 2)

- (all proteins prepared sous vide)
- Chicken Breast with mushroom thyme sauce
- Grilled Turmeric Chicken Breast with whole grain mustard demi
- Tilapia with lemongrass beurre blanc
- Angus Top Round with sherry rosemary demi

Sides

(Choice of 1 starch & 1 vegetable)

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|---|-------------------------|
| Mixed Summer Vegetables | Crushed Red Potato |
| Roasted Fingerling Potato | Yukon Gold Potato Puree |
| Haricot Vert with sliced almonds | Creamy Risotto |
| Charred Corn and Roasted Red Bell Peppers | Ratatouille |

Rolls & Butter Included

~Coffee Station (Regular & Decaf Coffee), Hot Chocolate and Tea~

(Menus subject to change)

Rustic Barbecue Buffet Menu

\$118.00 Per Person

Salads

(Choose 1)

Baby Green Salad

candied walnuts, feta cheese, dried cranberries, apples, white balsamic vinaigrette

Iceberg Chopped Salad

blue cheese dressing, artichokes and grape tomatoes

Cajun Spiced Caesar

garlic croutons, grape tomatoes, shaved parmesan

Entrees

(Choose 2 or Add all three for \$4 per person)

BBQ Chicken

chicken breast smothered in our sweet and spicy BBQ sauce

Pork Spareribs

dry rubbed and slow cooked, glazed with our BBQ sauce (not available for tasting)

Beef Brisket

slow roasted, sliced thin, served with our sweet and spicy BBQ sauce

Tri Tip Steak

cracked black pepper syrah sauce (upgrade \$2pp++)

Angus Top Round served with rosemary demi

Sides

(Choose 2 or Add another side for \$2 per person)

Roasted Corn on the Cob, Baked Beans

Grilled Zucchini & Yellow Squash, Potato Salad

Mac and Cheese (add bacon, \$1), Classic Coleslaw

Rolls & Butter Included

~Coffee Station (Regular & Decaf Coffee), Hot Chocolate and Tea~

Mexican Fiesta Menu

\$118.00 Per Person

Stationed Appetizers

Chips and Salsa

Chicken Quesadillas

Guacamole

Salad

Mexican Caesar Salad

pear tomatoes, house pickled jalapeños, roasted corn, garlic croutons and spiced caesar dressing

Entrées

Carne Asada and Pollo Asada Street Tacos

Three Cheese Enchiladas

jack, cheddar and queso fresco

Sides

Spanish Rice

Refried Beans or Black Beans

Accoutrements

Cilantro Onion Relish

Limes

Roasted Jalapeños

Salsa Bar ~ Mild and Hot

~Coffee Station (Regular & Decaf Coffee), Hot Chocolate and Tea~

Day of Coordinator

by Celebrations by Di & Co.

www.celebrationsbydi.com

The Essentials Package for the Lake Oak Meadows Couple

- Your Day Of Coordinator will contact you approximately 2 months prior to your wedding.
- You will be sent a planning packet to complete and return. Once received, a preliminary diagram and timeline will be created.
- After initial contact, your Day Of Coordinator will be available to answer your questions via email. (Emails are typically answered within 24-48 hours.)
- A Detail Meeting will be scheduled to go over your décor and logistics of the day.
- Your wedding rehearsal will be scheduled and managed, and all vendors will be contacted the week of to confirm arrival times.
- Your Day Of Coordinator will be on-site 2 hours prior to your ceremony time to oversee your vendor set-up. (This would include your assigned helpers/decorators who may arrive as early as your Bridal Suite check-in time.) Your Day of Coordinator will also set your basic décor. (Please refer to your Celebrations by Di & Co. packet for a complete list of your Day of Coordinators' décor responsibilities.)
- Your Day Of Coordinator will escort your bridal party to the ceremony site and down the aisle, oversee the reception and serve you dinner. At this time her service is complete and the Assistant Coordinator and Banquet Captain will manage your needs through the end of the event.

(Should you desire a more complete planning package, please contact Celebrations by Di & Co and ask about 'The Lush Package' which includes immediate contact with your Coordinator, design concept, and exclusive vendor discounts.)