

WEDDINGS AT

Twin Oaks



1441 N TWIN OAKS VALLEY RD.
SAN MARCOS, CA 92069

C E R E M O N Y



R E C E P T I O N

SPACES & FEES

Saturday: \$3,500.00

Includes 6 hours of event time

Friday: \$2,500.00

Includes 6 hours of event time

Sunday \$2,000.00

Includes 5 hours of event time

Monday - Thursday: \$1,500.00

Includes 5 hours of event time

Additional hours: \$500 per hour

Additional Perks

- The Garden Room only hosts 1 wedding per day

- Private bridal changing room complete with champagne on your wedding day.

*ask us about our bridal suite menu

- Bridal changing suite can be accessed at 10 am

- Groomsmen can enjoy craft beer & charcuterie in the Twin Oaks Pub up to 3 hours prior to the event.

PRICING IS SUBJECT TO FOOD &
BEVERAGE MINIMUMS, SERVICE CHARGE
AND SALES TAX

S P A C E S

GARDEN VISTA LAWN

Manicured hilltop setting with panoramic views.

Seats up to 200 guests for ceremony or 200 guests for reception with a dance floor.

FIRESIDE PATIO

Complete with large fireplace and market lighting. Seats up to 200 guests for ceremony and social hour, or 160 guests for reception with a dance floor.

GARDEN BALLROOM

Bright white beamed ceilings and large picture windows offer a fresh California Craftsman design with panoramic views. Seats up to 150 guests with a dance floor.

OAK BAR

The perfect setting for your guests to enjoy social hour with refreshing beverages and flavorful hors d'oeuvres. The Oak Bar is accessible throughout the duration of your celebration.

A D D I T I O N A L D E T A I L S

- A Food & Beverage Minimum applies dependent on date

- There is a 22% Service Charge and California State Tax applied to all Food, Beverage & Rental Fees

- There is a 12am curfew for indoor events and 10pm for outdoor events

- 3 Hours of Vendor Setup

- Access to ceremony space for your one hour rehearsal

ALL WEDDING PACKAGES INCLUDE

Banquet Tables & Set Up

Choice of White or Ivory Floor Length Linens

*Floor length linens are included for all guest tables, sweetheart table, cake table and three welcome tables. House linens are included for cocktail tables and all other needed tables.

Choice of White or Ivory Napkins

China, Flatware and Stemware

Market Patio Lighting

Choice of Chiavari Reception Chairs

Black, White, Gold, Silver, Fruitwood, Mahogany & Off White

*Flat delivery fee applies \$250 - \$350

Ceremony Water Station

Three Plated Entrees

(two protein and one vegetarian)

*served with Artisan Bread & Salad Course

Cake Cutting & Cake Table

Coffee and Hot Tea Station

Champagne and Sparkling Cider Toast



G A R D E N I A
W E D D I N G P A C K A G E
\$ 1 0 0 P E R P E R S O N

HORS D'OEUVRES

CHOICE OF TWO DISPLAY PLATTERS:

Artisan Cheese Display with Assorted Crackers

Vegetable Crudite with Buttermilk Herb Dip

Seasonal Fruit and Berries Display

BEVERAGES

ONE HOUR HOSTED BAR

Featuring Beer, Wine, Juice and Soda

ENTREES

GRIDDLED SALMON STEAK

with warmed Moroccan Couscous Salad, Cucumber Yogurt Sauce

CHICKEN MARSALA

with Creamy Marsala Mushroom Sauce, Red Potato Gratin,
Green Bean Almandine

GRILLED FLAT IRON STEAK

with Ancho Chile Demi, Mushroom Risotto,
Roasted Garlic Seasonal Vegetables

FOUR CHEESE RAVIOLI

with Sautéed Seasonal Vegetables and
Sundried Tomato Cream Sauce

WILD MUSHROOM BUTTERNUT SQUASH BREAD PUDDING

with Sourdough, Crispy Parmesan Crust and Creamed Baby Leeks with
Garden Herbs

R O S E
W E D D I N G P A C K A G E
\$ 1 2 0 P E R P E R S O N

HORS D'OEUVRES

CHOICE OF THREE FROM GARDENIA OR ROSE:

Mushroom & Goat Cheese Empanadas with Ancho Chile Crème

Shrimp & Scallop Ceviche Shooters with Avocado

Chipotle Glazed Chicken Lollipops with Herbed Aioli

Braised Short Rib Tartelettes with Taleggio Cheese And
Roasted Poblano Chiles

BEVERAGES

TWO HOURS OF HOSTED BAR

Featuring Premium Spirits, Beer, Wine, Juice and Soda

WINE WITH DINNER SERVICE

ENTREES

PEPPER-CRUSTED TOP SIRLOIN PAVE STEAK

Kohlrabi & Potato Gratin, Grilled Asparagus,
Pinot Noir Reduction

HERBED RIBEYE STEAK

with Port Demi Sauce, Roasted Garlic Mashed Potatoes, Grilled Broccolini

HONEY SOY GLAZED ARCTIC CHAR

Roasted Baby Bok Choy and Shitake Mushrooms, Mint and Basil Scented Jasmine Rice

PAN-SEARED BONE-IN CHICKEN BREAST

with Sweet Pea And Pancetta Risotto,
Lemon Parsley Cream Sauce, Crispy Fried Leeks

FOUR CHEESE RAVIOLI

with Sautéed Seasonal Vegetables And Sundried Tomato Cream Sauce

WILD MUSHROOM BUTTERNUT SQUASH BREAD PUDDING

with Sourdough, Crispy Parmesan Crust and Creamed Baby Leeks with
Garden Herbs

MENUS MAY BE SEASONAL AND SUBJECT TO CHANGE

P E O N Y
W E D D I N G P A C K A G E
\$ 1 5 0 P E R P E R S O N

HORS D'OEUVRES

CHOICE OF FOUR FROM ANY PACKAGE:

Mini Crab Cakes With Tomato Lime Chutney

Prosciutto & Tillamook Cheddar Mini Quiche

Chimichurri Lamb Kebobs With Grilled Peach Salsa

Togarashi-Crusted Ahi Tuna On A Sesame Rice Cracker, Pickled Ginger Relish,
and Dynamite Sauce

Crab Salad Crostini with Cucumber Mango Relish On Sourdough

BEVERAGES

CHOICE OF WELCOME DRINK OR
WINE WITH DINNER SERVICE

FOUR HOURS OF HOSTED BAR

Featuring Super Premium Spirits, Beer, Wine, Juice and Soda

ENTREES

GRILLED FILET MIGNON

Roasted Shallot Butter, Grilled Heirloom Tomato, Potatoes Gratin, Asparagus Spears

BRAISED BONELESS SHORTRIBS

with Rosemary Parmesan Risotto, Mirepoix Vegetables, Braising Sauce

PAN SEARED HALIBUT

with Grilled asparagus, Grapefruit Pickled Red Onion Relish, Buttery Mashed Potatoes

OVEN ROASTED STUFFED CHICKEN BREAST

Artichoke Hearts, Sun-dried Tomatoes, Creamed Spinach,
Roasted Garlic Mashed Potatoes

SURF AND TURF DUET PLATE

PETITE FILET MIGNON AND CREAMY GARLIC SHRIMP PICCATA
with Pot Demi Sauce, Roast Fennel Whipped Potatoes, Sautéed Haricot Vert

(vegetarian options included from Gardenia & Rose package)

VENDORS & CHILDREN

CHILDREN'S MENU \$30++

All kids meals include:

Fresh Fruit Cup

Fruit Juice

MAIN COURSE

(Please Choose 1)

Hamburger with French Fries

Chicken Tenders with French Fries

Macaroni & Cheese

Mini Pizza – Pepperoni or Cheese
(select 1)

VENDOR MEALS \$45++

DESIGNED FOR WEDDING VENDORS WHO ARE ON SITE DURING THE DURATION OF DINNER. PLEASE SELECT YOUR VENDOR MEAL WITH YOUR CATERING MANAGER.

Vendor options may be chicken, fish or vegetarian and are based on your selections from your food tasting. Beef Options may be selected but are subject to an upgrade fee.

L A T E N I G H T S N A C K S

SMOKED CHICKEN & MANGO SLIDERS - \$5.00PP

With Mango Jalapeno Mayo

*add Onion Rings or Fries for \$3PP

BEEF SLIDERS - \$7.00PP

With Caramelized Onions And Blue Cheese

*add Onion Rings & Fries for \$3PP

TACO BAR - \$15.00PP

Carne & Pollo Asada, Guacamole, Onions, Cilantro, Salsa

POUTINE BAR - \$8.00PP

A Malt Vinegar-Infused Beef Gravy, Green Onions,
Chopped Bacon, Cheese Curds,

Fried Chicken And Waffle Bites - \$6.00PP

Crispy Chicken Tender And Fries Basket - \$7.00PP

ALL STATIONS ARE SUBJECT TO A \$150.00 ATTENDANT FEE

BAR

HOSTED BAR

Per hour, per person for unlimited consumption at the bar.

SUPER PREMIUM BAR

Super Premium Spirits, Beer, Wine, Soft Drinks

1 HOUR: \$25.00
2 HOURS: \$33.00
3 HOURS: \$41.00
4 HOURS: \$49.00
5 HOURS: \$57.00

PREMIUM BAR

Premium Spirits, Beer, Wine, Soft Drinks

1 HOUR: \$22.00
2 HOURS: \$28.00
3 HOURS: \$34.00
4 HOURS: \$40.00
5 HOURS: \$46.00

SOFT BAR

Beer, Wine, Soft Drinks

1 HOUR: \$18.00
2 HOURS: \$24.00
3 HOURS: \$30.00
4 HOURS: \$36.00
5 HOURS: \$42.00

NO HOST BAR

Guests will have the option to purchase their beverages at the bar. For this service, there is a \$500.00 Bartender & Bar Setup Fee.

CONSUMPTION BAR TAB

Charged per beverage. You have the option to set a limit and pay only for the beverages of your choice.

ADDITIONAL INFO

- Last Call at the Bar is 30 minutes prior to end time.
- For the safety of your guests and to maintain the integrity of your event, Twin Oaks Golf Course has a no shot policy.
- Wine Corkage Fee: \$25.00 ++ per Bottle opened. All wine is to be delivered 1-2 days prior to the event. 750ml bottles only

PREMIUM

Titos Vodka
Bacardi Run
Casadores Tequila
Bombay Sapphire
Beefeater Gin
Crown Royal Whiskey

SUPER PREMIUM

Grey Goose Vodka
Captain Morgan
Patron Tequila
Bombay Sapphire
Jameson Whiskey
Fireball

WINE SELECTION

Sycamore Lane Merlot
Sycamore Lane Cabernet
Sycamore Lane Pinot Noir
Sycamore Lane Pinot Grigio
Sycamore Lane Chardonnay
Bianchi Sparkling Wine

BEER SELECTION

DOMESTIC:
Coors Light, Miller Light,
Michelob Ultra

IMPORTED:
Corona, Modelo & Heineken

CRAFT & HARD SELTZER: Ale
Smith, Stone Brewery & White Claw

*Additional craft beers, wine and spirits available upon request for an additional fee.

CASH BAR PRICES

SOFT DRINKS & JUICE: \$3.00
ENERGY DRINKS: \$4.00
MOCKTAILS: \$6.00
DOMESTIC BEER: \$6.00
IMPORTED BEER: \$7.00
SELTZERS: \$7.00
CRAFT BEER: \$8.00
WINE: \$8.00
PREMIUM SPIRITS: \$10.00
SUPER PREMIUM SPIRITS: \$12.00
SPECIALTY COCKTAILS: \$14.00+

PREFERRED VENDORS



CAKE

JENNY WENNY CAKES
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