

LAKE OAK MEADOWS
WEDDINGS & EVENTS



2019
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)

Administrative Venue Coordinator

Security Guard(s)

Built-in Audio Equipment and column lighting

Stone fireplace with dance floor

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

\$121.00 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*)

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

\$131.00 Per Person

Choice of Hors D'oeuvres

Choice of two Entrées

Choice of Salad

Choice of Starch & Vegetable

Bread & Butter

Professional Service Staff

Tables & Chairs (*Ceremony & Reception*)

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

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

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.

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

\$27 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

\$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

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

Champagne Toast

Full Soft Bar

\$32 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: \$6 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 Administrative 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

Appetizers

Choice of two (Additional Appetizers \$2 per person, per appetizer)

- Smoked Salmon Mousse & Cucumber-Caper Relish on Pumpnickel Toast with Shaved Red Onion
- Skewered Caprese with Pear Balsamic Reduction and Chiffonade of Basil
- Goat Cheese with Oven Dried Tomatoes on Crostini
- Soy-Honey Glazed Chicken Satay with Spicy Thai Peanut Sauce
- Spanakopita: thin pastry shells stuffed with Spinach and Feta Cheese
- Curried Vegetable Samosas with Mango Chutney
- Brie in a light, flaky Phyllo Shell with Apricot-Cranberry Relish

Salads

Choice of one

- Baby Mixed Greens, Candied Walnuts, Feta Cheese, Dried Cranberries and Green Apples Tossed in a White Balsamic Vinaigrette
- Traditional Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons, Chopped Iceberg, Artichoke Hearts, and Cherry Tomatoes with Blue Cheese Dressing

Entrées

*Choice of two (Choice of two proteins served as a duet, 4oz. of each per guest)
(All proteins prepared sous vide)*

Pollo Al Limone

Pan Seared Chicken Breast in a Rosemary Lemon Caper Butter

Chicken Curcuma

Turmeric Rubbed Chicken Breast with a Creamy Whole-Grain Mustard Sauce

Pollo Pesto

Herbed Chicken Breast with a Creamy Sun-Dried Tomato Pesto Sauce

Pesci Bianchi

Pacific Snapper with a Shallot-Lemongrass White Wine Reduction

Grilled Tri-Tip

Carved to order with a Vitigliano Cabernet Sauvignon Demi or Chimichurri

Sides

Choice of one starch and one vegetable

Creamy Parmesan Risotto
Herb Roasted Red Potato Wedges
Creamy Hand Crushed Red Potatoes
Bow Tie Pasta with Olive Oil, Garlic and Fresh Basil

Tuscan Vegetable Sautee (Sautéed Zucchini, Yellow Squash, Broccoli, Carrots, Red Bell Pepper Tossed with a Light Garlic Oil)

Roasted Zucchini and Squash with Lemon and Garlic
Sweet Corn and Roasted Red Bell Peppers
Roasted Brussels Sprouts with Shallot and Garlic Butter

French Dinner Rolls and Butter

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

(Menus subject to change)

Upgrade Menu

Upgraded Appetizers

- Coconut-Panko Crusted Shrimp with Piña Colada Sauce \$3.50pp
- Italian Sausage or Gorgonzola Stuffed Mushrooms \$1.25pp
- Pulled Pork Sliders with House Pickled Jalapeno and Red Onions \$2.50pp
- Kobe Beef Sliders with Garlic Aioli and Crispy Fried Onion Strings \$2.50pp
- Shaved Tri Tip with Chimichurri, Onion Strings on Crostini \$2.50pp

Upgraded Salad

- Heirloom Caprese Tomato Salad \$3.00pp

Upgraded Entrées

- Atlantic Salmon** \$4.50pp
Pan Seared with Lemon Brown Butter Sauce 4oz.
- Chicken Roulade** \$4.50pp
Stuffed with Black Truffle and Thyme with a Creamy Mushroom Sauce 4oz.
- Short Ribs Italiano** \$4.50pp
Braised Beef Short Rib with Natural Braising Jus 4oz.
- Bistecca di New York** \$6.00pp
Garlic-Rosemary Rubbed NY Strip with Cracked Black Pepper-Cabernet Demi
- Filet Mignon** \$9.00pp
Served with a Brandy Peppercorn Demi Glaze 4oz.

Upgraded Sides

- Sauteed Asparagus \$1.50pp
- Gorgonzola Crushed Red Potatoes \$1.25pp
- Rosemary Fingerling Potatoes \$1.25pp
- Mushroom addition to Risotto \$1.25pp
- Bacon addition to the Mac and Cheese \$1.25pp

Food Package Upgrades

- Additional Salad \$5.00pp
- Additional Entrée \$4.00pp
- Additional Side \$3.00pp

(Upgrades only available for Primitivo and Benedetto menus.)

Rustic Barbecue Buffet Menu

\$121.00 Per Person

Salads

(Choice of one)

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

Entrées

(Choice of two or add all three for \$4 per person)

BBQ Chicken

Chicken Breast Smothered in our Sweet and Spicy BBQ Sauce

Pork Spareribs

Dry Rubbed, Slow Cooked and 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

(Choice of two 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

\$121.00 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 set-up, decor 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. (Your personal assigned helpers/decorators may arrive as early as your Bridal Suite check-in time.) Your Day of Coordinator will also set your basic decor. (Please refer to your Celebrations by Di & Co. packet for a complete list of your Day of Coordinators' decor responsibilities.)
- Your Day Of Coordinator will escort your bridal party to the ceremony site and direct them 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 your event.

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