



## CLASSIC PACKAGE

### AMENITIES

- ❖ Facility Rental for Six Hours- Guests arrive up to one hour prior to Ceremony & then enjoy five hours of Ceremony & Reception time
- ❖ Beautiful Bridal Suite available two hours prior to ceremony
- ❖ Groom's Room available two hours prior to ceremony
- ❖ Private Estate with only One Event per day and no Public Intrusions
- ❖ Wedding Coordinator to organize details, & oversee Rehearsal, Ceremony & Reception
- ❖ Executive Chef and Uniformed Catering Staff on site, along with Events Manager to ensure a high level of service and attention to detail
- ❖ Assortment of Complimentary Decorations- twinkle-lit trees with breathtaking hanging moss lights, Shepherd's hooks or columns for aisle, decorative easels, table numbers & stands, rustic candelabras, authentic oak tree slabs or table mirrors, & rustic lanterns with LED candles
- ❖ Scheduled group menu tasting for two. Private tasting can be arranged for additional fee
- ❖ Facility use for one hour Rehearsal scheduled with your Wedding Coordinator
- ❖ Complimentary use of venue for engagement photos
- ❖ Complimentary parking with chauffeured transport to the ceremony site as needed
- ❖ Set-up & clean-up of the tables, chairs, linens and coordination of the vendors

### CEREMONY

- ❖ Three Ceremony options with white padded folding chairs:
  - Picturesque meadow among majestic oak trees, complete with antique arbor & chandelier
  - Lake facing with option of fountain entrance or grand entrance by wedding boat
  - Classic lakeside gazebo surrounded by expansive lawn, charming fountain & blooming flowers
- ❖ Red Roadster for Groom's Grand Entrance
- ❖ Just Married champagne boat cruise
- ❖ Gift & guest book tables
- ❖ Choice of white or ivory linens
- ❖ Infused water station for your guests upon their arrival

### COCKTAIL HOUR

- ❖ Choice of two tray passed appetizers. See Classic Menu for selections
- ❖ Outdoor patio with stone fireplace and market lights
- ❖ Stone bar with LED color changing lights to start the party off right
- ❖ Up to six high top tables- Linens available as an upgrade

### RECEPTION

- ❖ Lavishly draped Reception Pavilion with 6' Swarovski Crystal Chandelier
- ❖ Whitewash Chivari Chairs with Pearl Cushions
- ❖ Round tables with seating for ten (Eight with plated meal)
- ❖ Buffet Style Dinner- Delicious choices from our Classic Menu- *plated meals available for additional fee*
- ❖ Champagne and Cider for your Wedding Toast
- ❖ Wine Bar open throughout the Dinner Hour



## RECEPTION CONTINUED

- ❖ White or ivory floor length linens for each guest table
- ❖ Cake cutting & service; Wedding Gazebo with lighted bell tower for wedding cake ceremony
- ❖ Beverage Station includes coffee, hot tea, lemonade and iced tea
- ❖ Elevated stage for your Sweetheart table
- ❖ Large dance floor with alcove for the DJ or live band
- ❖ Tables for the buffet, cake and head table- Choice of white or ivory linens
- ❖ China, flatware & glassware

## ELEGANT PACKAGE

- ❖ Includes EVERYTHING in the Classic Package PLUS...
- ❖ Buffet Style Dinner- Many delicious choices from our Elegant Menu
- ❖ Wine Bar open throughout the dinner hour including our Los Willows Estate Syrah
- ❖ Select TWO Items from the Silver Additions & TWO Items from the Platinum Additions

## ULTIMATE PACKAGE

- ❖ Includes EVERYTHING in the Classic Package PLUS...
- ❖ Tray Passed Champagne or Sangria upon guest arrival
- ❖ One Stationary Appetizer Display
- ❖ Buffet Style Dinner- Many delicious choices from our Ultimate Menu
- ❖ Wine Service throughout the dinner hour
- ❖ Upgraded linen choice of navy, burgundy, champagne, black or white satin
- ❖ Private Menu Tasting for two, scheduled with our Executive Chef
- ❖ Select SIX Items from either the Silver or the Platinum Additions

## SILVER ADDITIONS

- ❖ Single Color Up-Lighting
- ❖ Colored Napkins- from in-house colors
- ❖ White Leather Lounge Set
- ❖ High-top Tables with Linen and Sash
- ❖ Pin Spot Lighting to highlight your Wedding Cake
- ❖ Gold, Silver, or Antique White Chargers
- ❖ Deluxe Coffee and Tea Station including *flavored latte creamers and sugars*
- ❖ Late Night Gourmet Popcorn Station with uniformed attendant for one hour
- ❖ Silver Cake Stand

## PLATINUM ADDITIONS

- ❖ Los Willows Plated or Duet Meal
- ❖ Wooden Farm Tables – Up to Four
- ❖ Photo Booth for Two Consecutive Hours
- ❖ Custom Two Color Up-Lighting
- ❖ Lighted LOVE Marquee Letters to Display
- ❖ S'more's Station
- ❖ Wedding Boat Grand Exit
- ❖ Gold Rimmed White China
- ❖ Los Willows Candle Package
- ❖ Bridal Salon for Bridal Party from 9:00



## MENU SELECTIONS

### TRAY PASSED APPETIZERS

SELECT TWO

#### CLASSIC

- ❖ Mozzarella Caprese Skewers
- ❖ Corn & Potato Empanada - *Aji Sauce*
- ❖ Avocado & Arugula Bruschetta
- ❖ Chicken Quesadillas - *Roasted Vegetable Salsa*
- ❖ Asian Style Chicken Skewers - *Sesame Asian Drizzle*
- ❖ Mini Beef & Sausage Meatballs - *Roasted Red Bell Pepper Marina*

#### ELEGANT

- ❖ Sesame Pork Potsticker - *Hoisin-Citrus Dipping Sauce*
- ❖ Smoked Salmon Puff Pastry Straws
- ❖ Corn & Potato Empanada - *Aji Sauce*
- ❖ Braised Short Rib Gruyere Crostini
- ❖ Caramelized Onion Brie & Apple Quesadilla - *Honey Drizzle & toasted Walnuts*
- ❖ Beef Satay - *Thai Barbeque Sauce*

#### ULTIMATE

TRAY PASSED – SELECT TWO

- ❖ Ahi Tuna Poke
- ❖ Fried Sweet Potato Ravioli
- ❖ Corn & Potato Empanada - *Aji sauce*
- ❖ Mini Pesto Chicken Wellington
- ❖ Stuffed Mushrooms
- ❖ Sautéed Rosemary Shrimp
- ❖ Molasses Glazed Pork Belly

STATIONARY – SELECT ONE

- ❖ Spinach & Artichoke Dip - *Artisan Flatbread & French Baguette*
- ❖ Bruschetta Display - *Choice of Roma Tomato & Basil or Avocado Arugula*
- ❖ Domestic Cheese Display - *Assorted Cheese, Fruits, Nuts, Breads & Crackers*

## SALADS

BUFFET SELECT TWO & PLATED SELECT ONE

#### CLASSIC, ELEGANT & ULTIMATE

The Wedding Salad - *Mixed Greens, Candied Pecans, Gorgonzola, Dried Cranberries & Balsamic Vinaigrette*  
Spinach Berry Salad - *Baby Spinach, Strawberries, Goat Cheese, & Raspberry Vinaigrette*  
Quinoa & Roasted Beet Salad - *Quinoa, Roasted Beets & Citrus Vinaigrette*  
House Salad - *Mixed Greens, Romaine, Carrots Cucumbers, Tomatoes, & Champagne Vinaigrette*  
Asian Wonton Salad - *Shaved Napa Cabbage, Mandarin Oranges, Slivered Almonds, Wontons & Sesame Ginger Dressing*  
Classic Caesar Salad

#### ULTIMATE MENU ONLY

Asian Ginger Salad - *Romaine, Mixed Greens, Oranges, Almonds, Bell Peppers & Sesame Ginger Dressing*  
Hearts of Romaine Caesar



## ENTREES

### BUFFET SELECT TWO

PLATED SELECT TWO (ONE PER GUEST) & DUET SELECT TWO

#### CLASSIC

- ❖ Coconut Curry Braised Chicken Thigh
- ❖ Spice Rubbed Tri Tip - *Au Jus & Creamy Horseradish*
- ❖ Stuffed Pork Loin - *Herbed Croutons, Pecans, Apricot & White Wine Shallot Cream*
- ❖ Chicken Piccata - *Artichoke Hearts, Capers, White Wine, Lemon, Butter Sauce*
- ❖ Baked Cod - *Tomato Tapenade*
- ❖ Quinoa & Artichoke Stuffed Portobello Mushrooms - *Red Pepper Basil Puree, Asiago Cheese*

#### ELEGANT

- ❖ Spice Rubbed Tri Tip - *Au Jus & Creamy Horseradish*
- ❖ Bayou Blackened Chicken - *Broccoli, Mushrooms & Cajun Cream Sauce*
- ❖ Chicken Marsala - *Marsala Wine Reduction*
- ❖ Grilled Mahi - Mahi - *Mango Salsa & Cilantro Lime Vinaigrette*
- ❖ Seared Bistro Steak - *Dijon Béarnaise Sauce*
- ❖ Grilled Portabella Mushroom & Vegetable Wellington

#### ULTIMATE

- ❖ Mediterranean Stuffed Chicken Breast
- ❖ Crab Encrusted Sea Bass
- ❖ Bacon Wrapped Filet Mignon
- ❖ Miso Glazed Atlantic Salmon
- ❖ Red Wine Braised Beef Short Ribs
- ❖ French Country Chicken
- ❖ Prime Rib Carving Station - *Au Jus & Creamy Horseradish*

## ACCOMPANIMENTS

### SELECT TWO

#### CLASSIC & ELEGANT

- ❖ Yukon gold Mashed Potatoes
- ❖ Rice Pilaf
- ❖ Sautéed Seasonal Vegetables
- ❖ Rosemary Roasted Red Potatoes
- ❖ Penne Pasta - *Sundried tomatoes, Fresh Basil & Roasted Garlic Cream Sauce*
- ❖ Tarragon Honey Glazed Carrot

#### ULTIMATE

- ❖ Sautéed Mixed Vegetables
- ❖ Roasted Brussel Sprouts
- ❖ Green Beans Amandine
- ❖ Steamed Broccolini
- ❖ Roasted Root Vegetables
- ❖ Rosemary Red Roasted Potatoes
- ❖ Roasted Garlic Mashed Potatoes
- ❖ Yukon Gold Whipped Potatoes
- ❖ Rice Pilaf
- ❖ Wild Mushroom Risotto

PLATED OR DUET PLATE – ADD \$10 PER PERSON



## BAR PACKAGES

### HOSTED BAR PACKAGES

Hosted Bars are available on a per person or per drink consumption basis.

#### **Per Person Bar**

The Host is charged per person for up to four consecutive hours- minimum of 100 guests.

#### WELL BAR \$29.95 per person

- ❖ Well Liquor Only: Vodka, Gin, Scotch, Whiskey,
- ❖ Tequila & Rum
- ❖ Craft Beers: Includes 3, you select 1
- ❖ 2 White Wines & 2 Red Wines
- ❖ 3 Sodas: Coke, Diet Coke & Sprite
- ❖ 3 Juices: Orange, Pineapple & Cranberry
- ❖ Additional hour \$6.00 per person

#### PREMIUM BAR \$32.95 per person

- ❖ Premium Liquor
- ❖ Craft Beers: Includes 3, you select 1
- ❖ 2 White Wines & 2 Red Wines
- ❖ 3 Sodas: Coke, Diet Coke & Sprite
- ❖ 3 Juices: Orange, Pineapple & Cranberry
- ❖ Additional hour \$7.00 per person

#### TOP SHELF BAR \$35.95 per person

- ❖ Top Shelf Liquor
- ❖ Craft Beers: Includes 3, you select 1
- ❖ 4 White Wines & 3 Red Wines
- ❖ Includes Los Willows Estate Syrah Wine
- ❖ Our specialty Red and White Sangria
- ❖ 3 Sodas: Coke, Diet Coke & Sprite
- ❖ 3 Juices: OJ, Pineapple & Cranberry
- ❖ Additional hour \$8.00 per person

#### SECOND BAR \$650 Set-up Fee

**Per Drink Consumption Bar** - Minimum TAB of \$1500.00 is Non-Refundable & Includes bar set-up. Host will set a TAB with a pre-determined amount; once TAB is reached, host may elect to increase it or convert it to a cash bar. Any remaining funds (over the \$1500.00 minimum) will be returned to host if consumption does not reach TAB.

#### SOFT BAR \$26.95 per person

- ❖ Craft Beers: Includes 3, you select 1
- ❖ 2 White Wines & 2 Red Wines
- ❖ 3 Sodas: Coke, Diet Coke & Sprite
- ❖ 3 Juices: Orange, Pineapple & Cranberry
- ❖ Additional hour \$6.00 per person

#### SODA & JUICE BAR \$13.95 per person

- ❖ 3 Sodas: Coke, Diet Coke & Sprite
- ❖ 3 Juices: OJ, Pineapple & Cranberry
- ❖ Iced Tea & Lemonade
- ❖ Pricing for children 15 years and under

#### CASH BAR \$650 Set-up Fee

Guests Purchase their own drinks.  
Fee is Non-Refundable

#### SIGNATURE DRINKS \$100 Fee

Our In-House Mixologist will create two signature drinks, a "His and Hers" to celebrate your special day, using our in-house liquor and ingredients.

#### SPECIALTY COCKTAILS Pricing Varies

You create two signature drinks, a "His and Hers" & we provide the liquor and ingredients. Includes Custom drink sign for bar.

### NO SHOTS AVAILABLE



## POLICIES



### GUEST MINIMUMS

Los Willows requires guest minimums - 50 Monday- Thursday, 100 Friday & Sunday, and 125 on Saturday. Guest minimums are based on full adult prices; children and vendors will not lower guest minimum below those shown above. The number of guests attending must be confirmed 18 days prior to the event. This number will be a guarantee that may not be reduced after that day. In the event that your actual count does not meet the minimum guarantee, you will be charged for the minimum required. Los Willows can accommodate up to 250 guests.

### PRICING

2018 Pricing varies from \$105-175.00 per person and is determined by the month of the year, day of the week and package selection. Customized packages available, please call for your personal quote. Prices are subject to a 20% service charge and current sales tax. Prices are subject to change without notice until booked. Please ask about our 2019 pricing.

### APPLICABLE DISCOUNTS

- ❖ December, January & February -\$20 off per person
- ❖ March & November - \$10 off per person
- ❖ Active Military - \$5 off per person
- ❖ Short Term, within three months of wedding date – please ask for discount

### PAYMENTS

A \$2500 reservation fee is required to hold a date with a signed contract to follow within 72 hours. This fee is non-refundable. First quarter (25%) of your balance is due nine months prior to your event, the second quarter (25%) of your balance is due six months prior to your event and the third quarter (25%) of your balance is due three months prior to your event. Final count is due 18 days prior to your event with final payment due 14 days before your event. All payments will be accepted by cash, check, or credit cards. If payments are not received within the 14 days of due date, we reserve the right to cancel the event and make the date available for re-booking. This does not apply to final counts and payments which are due no later than 14 days prior to your event.