



*Los Willows*   
PRIVATE WEDDING & EVENT ESTATE

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# 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
- White Padded Chairs
- 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

## Reception

- Award-Winning Catering
- 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 <small>Excludes Saturday</small>	Elegant	Ultimate
Food & Beverage			
Bar Service	Cash Bar / w Hosted Soda & Juices	Craft Beer & Wine Bar	Premium Bar
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 Tray-Passed	Two Tray-Passed	Three Tray-Passed
Dinner Service	2-Entrée Buffet	2-Entrée Buffet	Duet Plated Meal
Food Tasting	Group Tasting	Group Tasting	Private Tasting
Other			
DJ	✓	✓	✓
Vintage Roadster Grand Entrance	✓	✓	✓
Champagne Boat Cruise	-	✓	✓
Bridal Salon	-	-	Early Arrival Bridal Salon
Suspended Cake Table	-	✓	✓
Champagne Upon Guest Arrival	-	Tray-Passed	Champagne Wall
Up-Lighting	-	One Color	Two Colors
Cake	-	-	✓
Guest Boat Cruises During Cocktail Hour	-	-	✓
Charger Plates	-	-	✓

# Pricing

## Ceremony & Venue

### Ceremony

Meadow or Lakeside Lawn

\$1,495

Venue	Mon-Wed 50 Adult min.	Thurs 75 Adult Min.	Fri & Sun 100 Adult Min	Saturday 125 Adult min
March-November	\$4,995	\$4995	\$7,495	\$9,995
December-February	\$2,995	\$2,995	\$5,495	\$7,995

## 2023 Pricing

Package	Classic	Elegant	Ultimate
	\$100 Per Guest	\$135 Per Guest	\$175 Per Guest

\*Day of Event Insurance must be secured with proof of insurance within a year of wedding date

## 2024 Pricing

Package	Classic	Elegant	Ultimate
	\$110 Per Guest	\$145 Per Guest	\$185 Per Guest

\*All pricing Subject to 21% Service Charge & Sales Tax  
\*3% Merchant Fee for all card transactions



# 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.

## Top Shelf Bar

\$58 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

## Well Bar

\$38 pp

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

## Juice & Soda Bar

\$14 pp

Coke  
Diet Coke  
Sprite  
Orange Juice  
Pineapple Juice  
Cranberry Juice

## Premium Bar

\$48 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

## Beer & Wine Bar

\$32 pp

3 Craft Beers  
Assorted Wines  
Included in Elegant Package

## 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.

## Cash Bar

\$800

Drinks Available for Guest Purchase.

\*Fee is Non-Refundable

\*\*Classic Set up Included



# Ultimate Menu

Your duet, plated meal from this menu is included in the Ultimate package pricing  
Children's menus are \$30 per child age 12 & under.

## Hors D'oeuvres

Select Three

- Ahi Poke Crispy Won Ton & Wasabi Aioli
- Crispy Sweet Potato Ravioli
- Roasted Shaved Filet with Tomato Jam, Tosted Crostini, Horseradish & Baby Dill Slice
- Shrimp Cocktail with Jicama, Cocktail Sauce & Creamy Horseradish Sauce
- Pork Belly with Molasses Glaze & Pickled Onion
- Chicken Pesto Wellington with Puff Pastry & Mushroom Duxelles

## Sides

Select Two

- Sautéed Mixed Vegetables
- Creamy Mashed Potatoes
- Green Beans Almandine
- Dauphinoise Potato
- Roasted Root Vegetables
- Rice Pilaf
- Wild Mushroom Risotto

## Salads

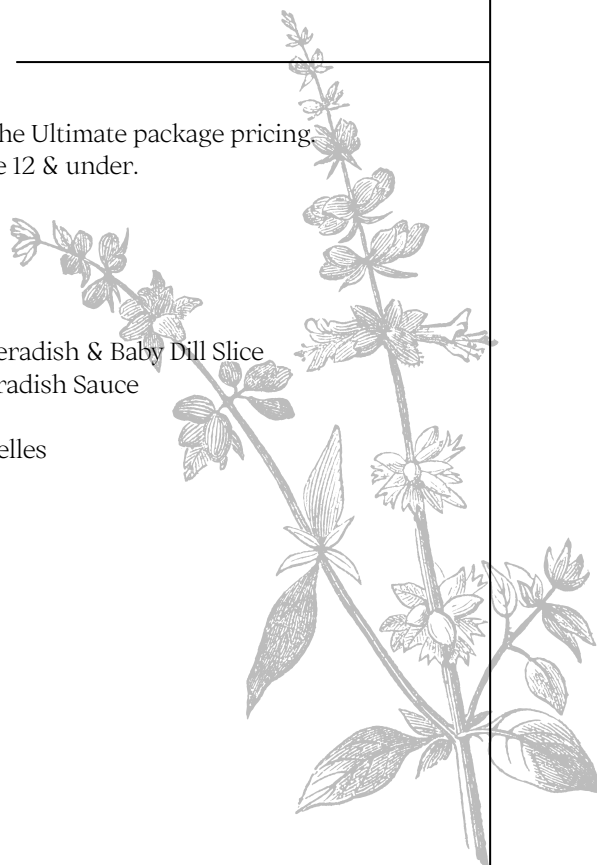
Select One

- The Wedding Salad  
Mixed Greens, Gorgonzola, Candied Pecans, & Dried Cranberries with a Balsamic Vinaigrette
- Asian Wonton Salad  
Cabbage & Lettuce, Mandarin Oranges, Almonds, Red Pepper and Sesame Dressing
- Cesar Salad  
Romaine, Pepitas, Sliced Avocado, Croutons, Shaved Parmesan & a creamy Cilantro Caesar Dressing
- Spinach Salad  
Spinach, Strawberries, Goat Cheese and Almonds Served with Raspberry Dressing
- Watermelon Salad  
Spring mix, Mint, Cucumber and Feta

## Entrees

Select Two

- Prime Rib- with Au Jus & Creamy Horseradish Sauce
- Bacon Wrapped Filet- with a Cherry Demi Glaze
- Crab Crusted Sea Bass with Butter Crab Crust & Lemon Cream Sauce
- Miso Glazed Atlantic Salmon with Cucumber Dill Salsa
- Mediterranean Stuffed Chicken Breast with Sage, Feta, Cream Cheese, & Roasted Red Pepper
- Duck Confit with Hind Quarter of Duck, Seared and Slow cooked served with a Rosemary au Jus a Blackberry Gastrique
- Boneless Short Rib with Mirepoix, Rosemary, Citrus and Red Wine





# 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 \$30 per child age 12 & under.

## Hors D'oeuvres

Select Two

- Caramelized Onion, Brie, & Apple Quesadilla with Honey Drizzle & Toasted Walnuts
- Beef or Chicken Satay with Thai Barbeque Sauce
- Stuffed Mushrooms: Sausage or Vegetarian
- Braised Short Ribs on Gruyere Crostini with Horseradish Creme Fraiche
- Caprese Skewers with Cherry Tomatoes, Mozzarella & Balsamic Drizzle
- Pork & Vegetable Pot Stickers with Hoisin Chili Dipping Sauce

## Sides

Select Two

- Green Bean Almandine
- Garlic Mashed Potatoes with Cream and Butter
- Rosemary Roasted Red Potatoes with Parmesan Cheese
- Cilantro Lime Rice
- Sautéed Seasonal Vegetables
- Penne Pasta with Sundried Tomatoes, Fresh Basil, & Roasted Garlic Cream Sauce

## Salads

Select Two

- Spinach Salad  
Spinach, Strawberries, Goat Cheese and Almonds Served with Raspberry 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
- 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
- Grilled Mahi -Mahi with Mango Salsa & Cilantro Lime Vinaigrette
- Santa Maria Tri-Tip with Au Jus & Creamy Horseradish
- Chicken Marsala with Marsala Wine Reduction
- Seared Petite Filet Medallion with Dijon Bearnaise Sauce
- Stuffed Pork Loin with Traditional Stuffing, Apricot, Pecans, & Shallot Cream Sauce



# 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 \$30 per child age 12 & under.

## Hors D'oeuvres

Select One

- Mozzarella Caprese Skewer
- Corn & Potato Empanadas with Aji Sauce
- Avocado Arugula Bruschetta
- 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

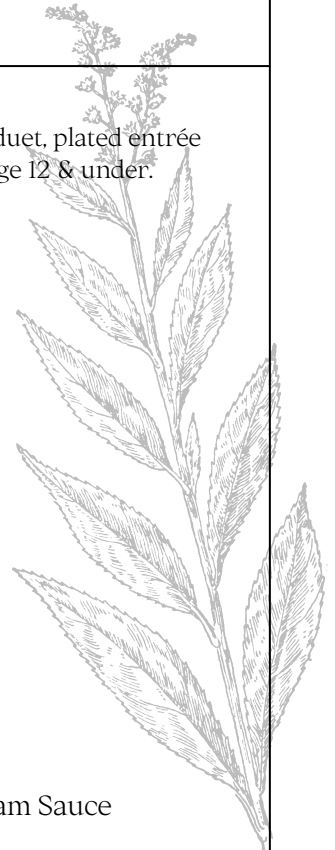
Select One

- 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

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





# 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

### Buffet

- Chef-Attended Omelet Station  
Eggs, Egg Whites, Cheese, Spinach, Bacon, Ham, Onions, Bell Peppers, Tomatoes, Mushrooms, & Salsa
- Buttermilk waffles with syrup, whipped cream and chocolate sauce
- Homemade Pastry Variety
- Fresh Fruit Platter
- Vanilla Yogurt & Granola Parfaits
- Bacon & Sausage
- Croissant Chicken Salad Sandwiches
- Mini Tomato, Basil, & Mozzarella Sandwiches on Focaccia Bread

### Beverage Station

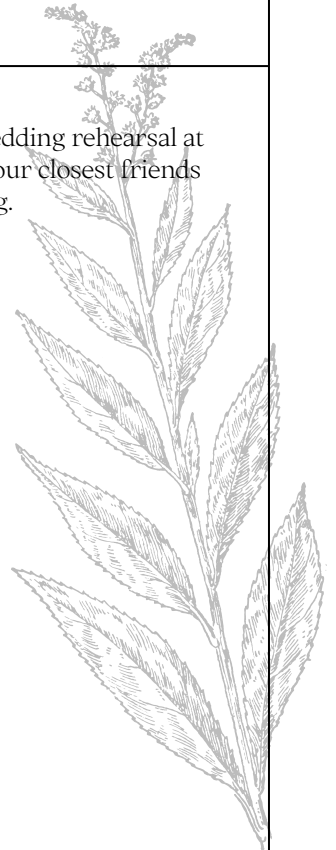
Mimosa Bar, Orange Juice, Cranberry Juice, & Sparkling Cider

Rehearsal Brunch, Up to 20 Guests  
Additional Guests, Up to 40 Maximum  
Kids 12 & Under

## Pricing

\$1,500  
\$34.95 pp  
\$24.95pp

\*All Pricing Subject to 21% Service Charge & Sales Tax.



# Enhancements



## Facility

Private Salon with 9AM Access	\$750
Early Arrival to Dressing Suites	\$100 Per Hour
Outdoor Propane Heaters	\$50 Each
Additional Event Hours	\$1,495 Per Hour

## Décor

Mahogany Ceremony Chairs	\$3.50 Each	Wooden Farm Tables	\$150 Each
Rustic Doors for Ceremony Entrance	\$295	Gold Rimmed China	\$3 pp
Furniture Collections	\$295	Assorted Charger Plates	\$1-\$2 pp
High-Top Bar Tables with Linen & Sash	\$60	Set of Throne Chairs	\$195
6ft Lighted Marquee 'LOVE' Letters	\$495	Acrylic Sweetheart Table	\$125

## Entertainment

Photo Booth	\$695	Champagne Wall	\$295 + \$1.95 pp
Lawn Games	\$149	Fog & Bubble Machine	\$195
Guest Boat Rides During Cocktail Hour	\$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	\$10.95 pp
French Fry Bar	\$7 pp
Mashtini Bar	\$6 pp
Waffle Bar	\$12.95 pp
Slider Station	\$9.95 pp
S'mores Bar	\$3.95 pp
Novelty Ice Cream Bar	\$4.95 pp
Popcorn Station (Also Available During Cocktail Hour)	\$95 per hour

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