





Wedding Package - Includes All Listed Amenities

Standard Items

- ◇ Facility rental for five hours plus a half hour prior to escort guests to ceremony or outdoor reception.
- ◇ Three hours prior for vendor set-up; extra hours available for an additional cost.
- ◇ Privacy - Only one wedding per day. Clubhouse closes early for indoor receptions and our outdoor reception area is also completely private.
- ◇ Facility Coordinator to work with you prior to your wedding day.
- ◇ Facility Coordinator will oversee your rehearsal, ceremony, reception timeline, day of coordination of vendors.
- ◇ Transportation to and from the Provence Gardens
- ◇ Set-up and clean-up of tables, chairs, Linens
- ◇ Easels (2) for welcome sign, seating assignment
- ◇ Farm table for sweetheart table
- ◇ Complimentary round of golf for two
- ◇ Preferred vendor list to assist with planning a seamless event
- ◇ Parking, no cost to the guest or valet required

Ceremony Items

- ◇ Bridal Party access starting at 9:00 AM
- ◇ Designated server for bridal party to assist with food and beverage needs
- ◇ (2) bottles of sparkling wine in the bridal suite
- ◇ Large bridal suite and salon with two step-out balconies
- ◇ Library with bar and TV for additional changing room
- ◇ One-hour rehearsal *(with Coordinator if needed)*
- ◇ Provence Gardens ceremony area
- ◇ White, folding padded chairs for your ceremony
- ◇ Table for guest book, gifts
- ◇ Market Lights over ceremony area



Indoor Reception

Available Mondays, Tuesdays, & Saturdays Only

- ◇ 60" round tables (seats 8-9)
- ◇ Leather dining room chairs
- ◇ Accent tables for buffet, cake/dessert
- ◇ Dance floor
- ◇ House ivory linens
- ◇ Napkins – sandalwood
- ◇ Fire pit, fireplace, and heaters on terraces
- ◇ Slide show available on our four TVs in the bar

Outdoor Reception

Available Sunday-Saturday

- ◇ 72" round tables (seats 10-12)
- ◇ 10—8' king banquet tables (seats 8-10)
- ◇ Reception chairs
- ◇ Accent tables for buffet, cake/dessert
- ◇ Oversized concreted dance floor
- ◇ Floor length white/ivory cotton-poly linens
- ◇ Napkins – sandalwood
- ◇ Up to 5 heaters – (October-May)
- ◇ Bistro Lights
- ◇ Up to 5 Belly Bars for cocktail hour

Pricing & Policies

- ◇ Wedding package from \$4000-10,000. Menus vary in price from \$125-205 per person depending on menu selection, time of year, and area selected for reception. Food & beverage minimums – Sun-Fri. 100 guest minimum | Sat. 125 guest minimum. You can have less but are charged for the minimum.
- ◇ All food and beverage must go through The Havens, is priced per person, and is subject to current sales tax and 22% service charge, which is taxable under California State Board of Equalization Regulation 1603.



Bridal Party - Day of Menu Options

Continental Breakfast

- Seasonal sliced fruits, assorted berries
- Baked breakfast pastries
- New York style bagels - whipped butter, preserves, whipped cream cheese
- All-natural Greek yogurt
- Natural granola, milk
- Orange and grapefruit juices

Tea Sandwiches

- Cucumber, whipped butter, sea salt
- Turkey and Havarti
- Chicken salad
- Fresh fruit
- Freshly made cookies

Farmer's Market

- Imported, domestic cheeses
- Assorted crudité
- Sliced meats
- Pita chips, red pepper hummus
- Green goddess dressing



Flatbread Pizzas

- Choice of Three Types
- Traditional Cheese
- Margherita
- BBQ Chicken
- Meat Lovers
- Vegetarian
- Add \$5 pp for all five choices

Deli Lunch

- Sliced bread, deli spreads
- Assorted deli meat,
- Cheddar, Swiss, Pepper Jack cheese
- Tomato, lettuce, pickles
- Assorted potato chips
- Freshly made cookies

Beverages

- Unlimited Non-Alcoholic - \$10
- Mimosas - \$8 | Bottomless Mimosas -\$24
- Sparkling/Wine Service - \$30 Bottle/& up
- Pitchers of Beer - \$25/Each

Pricing & Policies

- All Menu Options - \$30 per person
- Eight person minimum required for all food menus.
- All food & beverage subject to 22% service charge and sales tax.
- Anyone drinking alcoholic beverages needs to be at least 21 years of age and have a valid ID with them.
- No outside food/alcohol is permitted on property.**



Hors d'oeuvres

Tray Passed Hors d'oeuvres - Includes three | Additional item \$5

- ◇ Truffle White Bean Crostini [v]
Garlic truffle white bean puree, roasted fennel, fried brussel leaf
- ◇ Falafel [v] [gf]
Chickpeas blended with herbs + spices, fried, vegan yogurt
- ◇ Pancetta Date Lollipop [gf]
Coachella valley organic dates, herbed goat cheese, pancetta lardons, honey
- ◇ Caprese Skewer [gf]
Mozzarella ball, cherry tomato, basil, house pesto
- ◇ House Guac + Chips [gf]
Local avocados, cilantro, lime, sea salt, cotija, served with house tortilla chips
- ◇ Chick N' A Blanket
Fried chicken bite, rosemary pancake, cayenne, citrus honey
- ◇ Mini Beef Empanadas
Chipotle aioli
- ◇ Smoked Salmon Bite [gf]
Herbed Cream cheese, scallions, cucumber cup
- ◇ Sesame Crusted Ahi Crisp
Sesame crusted ahi, pickled ginger slaw, Thai basil sauce, wonton crisp

Tray Passed Upgrades - \$5 for substitution | \$7 for additional item

- ◇ Seasonal Fruit Bruschetta Crostini
Burrata, lavender Honey
- ◇ Beef Skewer [gf]
Grass fed beef, cilantro chimichurri
- ◇ Shrimp & Grits
Creamy cheddar grits, chile dusted shrimp, diced tomato
- ◇ Strawberry Ceviche [gf]
Seasonal white fish, strawberries, fresh lime, red onion, jalapeno, cilantro served with fried plantain
- ◇ Piri-Piri Boneless Wings
Free range chicken breast, seasoned and crispy fried, tossed in sweet/spicy piri-piri sauce, tarragon-dill ranch dressing
- ◇ Ahi Poke [gf]
Saku tuna, avocado, tamari, sesame, chili oil, heirloom tomato, toasted sesame seed, mirin reduction



Display Platters - \$14

- ◇ Charcuterie Station -Chef's selection of charcuterie, cheeses, pickled vegetables, dried fruits, nuts, beet hummus, cracker bread
- ◇ Cheese Station—Chef's selection of cheeses, pickled vegetables, dried fruits, nuts, beet hummus, cracker bread
- ◇ Mezza Bar—Hummus, baba ghanoush, pita bread, olives, artichokes, root vegetables
- ◇ Salsa & Guacamole Bar [v] [gf] Fire-roasted salsa, Pico de Gallo, seasonal fruit salsa, guacamole, local tortilla chips



Provence Menu - Plated or Buffet

Salads - Select one for buffet or plated menu

- ◇ Classic Garden [v] [gf] - Mixed salad greens, fresh tomato, carrot, red onion, red wine vinaigrette
- ◇ Wild Arugula & Gruyere [gf] - Arugula, lemon vinaigrette, gruyere, toasted pine nuts, pomegranate seeds

- ◇ Classic Caesar - Romaine, kale, house croutons, house-made Caesar
- ◇ Summer Harvest [gf] - Summer stonefruit, arugula, frisee, champagne vinaigrette, candied pecans, goat cheese
- ◇ Harvest Beet [gf] - Citrus poached beets, arugula, frisee, fennel, red onion, citrus vinaigrette, candied

Entrees - Select two for buffet or plated

- ◇ Herb Marinated Airline Chicken Breast [gf] - California free range chicken, champagne vinegar, basil, mint, oregano, rosemary, coriander
- ◇ Rosemary Chicken Breast [gf] - Rosemary marinated California free range boneless chicken breast, seasonal fruit, balsamic herb reduction, goat cheese
- ◇ Tarragon Pesto Salmon [gf] (+10)- Pan seared wild salmon, tarragon pine nut pesto, fresh lemon
- ◇ Pan Seared Catch of the Day [gf] (+\$18) - Blistered cherry tomato, lemon butter, fresh tarragon
- ◇ Roasted Pork [gf] - California brined pork loin, apple, bacon salsa
- ◇ Baseball Cut Prime Sirloin (+10) - California grass-fed beef, rosemary garlic butter

- ◇ Pomegranate Braised Short Rib [gf] (+\$10) California grassfed short rib, pomegranate demi-glace, fresh thyme, pomegranate seed, crushed pistachio
- ◇ Slow Braised Beef [gf] - California grass-fed beef, red wine, mirepoix reduction, horseradish cream, pickled shallots
- ◇ Santa Maria Style Tri-Tip [gf] (+\$10) - Espresso garlic rubbed grass-fed beef, artichoke ragu, blistered cherry tomatoes, crispy shallots
- ◇ Petite Filet (+\$18) - California grass-fed beef, mushrooms demi
- ◇ Stuffed Portobello Mushroom [v][gf] - Served with cilantro chimichurri

Accompaniments - Select one starch & vegetable

- ◇ Field Harvest Wild Rice [gf] - Seasonal vegetables, fresh herbs, olive oil, shaved parmesan
- ◇ Classic Risotto [gf] (\$3) - White wine, shaved parmesan, vegetable stock, butter
- ◇ Yukon Gold Mash [gf] - Yukon gold, fresh herbs, fresh chives, cream
- ◇ Gruyere Au Gratin Potatoes (+\$2) - Fresh herbs
- ◇ Roasted Fingerlings [gf] - Local fingerling potatoes, butter, olive oil, fresh thyme, rosemary, garlic

- ◇ Cheddar & Herb Polenta Cake - Organic cream, butter, fresh herbs, Cabot cheddar
- ◇ Grilled Broccolini [gf] Sherry vinegar, garlic
- ◇ Roasted Asparagus [v][gf] (+\$2) Fresh garlic cloves, sherry vinegar
- ◇ Coriander Roasted Carrots [v][gf] - Rainbow carrots, coriander, sea salt, pepper
- ◇ Seasonal Farm Vegetables [v][gf] - Salt, pepper, olive oil

Menus are seasonal and subject to change.



Menus Include

- ◇ Group Food Tasting for up to Four People
- ◇ China, Flatware, Glassware
- ◇ Support Staff, Servers, & Bartenders
- ◇ Cutting & Serving of your Wedding Cake
- ◇ Customizable Menus for Dietary Reasons
- ◇ Freshly Baked Rolls and Butter
- ◇ Coffee, Decaffeinated Coffee, Hot Tea
- ◇ Food is sourced organically & locally

Additional Menu Options

Dessert Options – Select One Option

- ◇ Dessert Bar - Select 3 - Seasonal Mini Fruit Tarts & Pastry Cream | Lemon Bar Bites | Cheesecake Bites | Chocolate Brownies | Churros | Mini S'mores | Mini Cream Puffs
- ◇ Bundt Cakes—Vegan & Gluten Free - Select 3 - Cardamom Orange | Passion Fruit Margarita | Death by Chocolate | Carmel Apple | Blueberry Lemon
- ◇ Cookies - Includes all 3 - Brown butter Chocolate Chip | Pistachio Tahini | Lavender Lemon Sugar



Late Night Grab & Go Snacks - Select one option

- ◇ Street Tacos - Carnitas, pollo asado, corn tortilla, salsa Verde
- ◇ Carne Asada Fries - Cheese sauce, Pico de Gallo, cilantro
- ◇ Sliders & Fries - Pulled pork or grass-fed beef



Pricing

- ◇ Dessert Options - \$20 per person
- ◇ Late Night Snacks - \$14 per person
- ◇ All food and beverage is subject to sales tax & 22% service charge
- ◇ 50 guest minimum on desserts and late night snacks



Summary of Enhancements

Food:

Hors d'oeuvre Displays	\$14/per person per item
Hors d'oeuvres Additional	\$5-7/per person
Late Night Snacks	\$14/per person
Dessert Options	

Bar:

Additional Hour on Hosted Bar	\$8-18/per person
Cash/Additional Bar Set-up	\$450/per bar
Glassware Upgrade (Parkside Bar)	\$8 per person & up
Sparkling Wine – Pre-ceremony	\$10/per person
Wine Served with Dinner	\$30/bottle & up

Rentals:

Heaters (Parkside)	\$145/each
Sweetheart Table Settee (Outdoor)	\$300
Upgraded Linen	\$25/up
Shade sails –ceremony	\$750
Flower Basket, Ring Pillow Rental	\$30/each
Knife/Server Rental	\$30
Canopy/Tent Rental	\$1800/up
Game Package	\$300



Misc.:

Additional Hours (Does not include bar)	\$1500 - per hour
Parkside Cocktail Hour (with clubhouse reception)	\$1000 - Includes 5 belly bars, setup of bar & service kitchen for hors d'oeuvres
Early arrival	\$450/hour
Additional Golfers (2 Comp'd)	\$150/per player
Spa Treatments	Please inquire
Rehearsal Dinners	Please inquire

All rentals **MUST** be ordered by The Havens. Please inquire about our Rental Catalog.

Pricing Subject to Change.

Rentals subject to price change and sales tax. Food and beverage items subject to 22% service charge and sales tax.



Hosted Bar Packages

Price is per person and includes unlimited consumption for four-hours

House Beer & Wine - \$40 (\$8 per person for each additional hour)

One White, One Red, One Sparkling | Domestic Beers | Sparkling Toast

Premium Beer & Wine - \$50 (\$10 per person for each additional hour)

Premium Selection - Two Whites, a Rose, Two Reds, Sparkling | Domestic, Imported & Craft Beers | Sparkling Toast

Well Bar Package - \$60 (\$12 per person for each additional hour)

Trust Me | Beefeater | Bacardi Silver | Jim Beam | Seagram's 7 | Dewar's White Label | Cali Fino | House Wines | Domestic Beer | Sparkling Toast

Call Bar Package - \$65 (\$14 per person for each additional hour)

Tito's | Bombay Sapphire | Captain Morgan | Johnny Walker Black | Jack Daniel's | Crown Royal | Cali Fino | House Wines | Domestic, Imported & Craft Beer | Sparkling Toast

Top-Shelf Bar Package - \$70 (\$18 per person for each additional hour)

Belvedere | Hendricks | Mount Gay | Bullet | Chivas Regal | Oban Scotch | Cali Fino | Courvoisier VS | Premium Wines – with Dinner Service | Domestic, Imported & Craft Beer | Champagne Toast

Soft Bar - \$15

Juices, Soft Drinks, & Martinelli's (Under 21 years of age)

Consumption Bar | No Host Bar

Consumption or No Host bar requires a \$3000 minimum in sales. Client is responsible for the difference if not met. There is a \$450 set-up fee on No Host bars.

<u>Liquor</u>	\$12-14 per drink	<u>Soft Drinks/Juices</u>	\$6 per drink
<u>Wine</u>	\$12/up per glass	<u>Sparkling Cider</u>	\$8 per drink
<u>Beer</u>	\$10-12 per glass/bottle	<u>Wine by the Bottle</u>	\$30/and up

Beverage Enhancements

Signature Cocktails can be added before the ceremony, during cocktail hour, or throughout the evening.

Pricing dependent upon beverage selection, duration of service & number of guests. Cocktails must contain standard ingredients.

Pre-Ceremony Tray Passed Sparkling or Wine Spritzer - \$10

All bars are stocked with the appropriate mixers, condiments, juices, soft drinks, cocktail napkins and drinkware. Outdoor bars include disposal drinkware at the bar - upgrades available. All beers, wines, and liquors are subject to availability. No shots allowed. No outside alcohol allowed on premises.

Not having alcohol? Please inquire about non-alcoholic bar options.





Preferred Vendors

ACCOMMODATIONS

Listed closest to furthest
Cal-a-Vie Health Spa
760-945-2466
www.cal-a-vie.com

Lawrence Welk Resort
8860 Lawrence Welk Drive
Escondido, CA 92027
800-932-9355

Fallbrook Finery Vacation Rental
2915 Lakemont Drive
Fallbrook, CA 92028
760-468-2025

Omni La Costa Resort
2100 Costa Del Mar Road
Carlsbad, CA 92009
760-438-9111

Park Hyatt Aviara
7100 Aviara Resort Drive
Carlsbad, CA 92011
760-448-1234

Seabird Resort by Hyatt
101 Mission Ave.
Oceanside, CA 92054
855-420-8163

Springhill Suites by Marriott
110 North Myers Street
Oceanside, CA 92054
(760) 722-1003

BAKERIES

Cakes to Celebrate
909-721-0560
www.cakes-to-celebrate.com

Elegance on Display
760-213-6037
www.eleganceondisplay.com

Kuba Kreations
858-245-8021
www.kubakreations.com

BEAUTY

Domenica Beauty—Hair/Make-up
(760) 310-9627
www.Domenicabeauty.com

Unique & Flawless—Hair/Make-up
(760) 978-1652

You Glow Girl
Mobile Tanning Service
youglowgirlsocial@gmail.com
Insta — youglowgirl_

COORDINATORS

Vista Valley does include some planning and coordination. If you would like additional coordination, please inquire for recommendations.

DISC JOCKEYS

To assure a smooth event, we ask that utilize one of our Preferred DJs ONLY.

Can-Do Productions
951-672-9375
www.candodj.com

Sterling Productions
714-448-7921
www.sterlingdj.com

Timmy d. Productions
800-477-1880
www.timmyd.com

DJ & MUSICIANS

Brian Stodart
Pianist, Vocalist, Guitarist
909-844-2377
www.brianstodart.com

Pete Goslow Classical Guitarist, Vocalist
1-800-808-6071
www.petegoslow.com

MUSICIANS

Brian Stodart
Pianist, Vocalist, Guitarist
909-844-2377
www.brianstodart.com

Pete Goslow Classical Guitarist, Vocalist
1-800-808-6071
www.petegoslow.com

FLORISTS

Fleur d' Elegance
760-294-0025
www.fleurdelegance.com

Soiree Floral Design
951-704-2409
www.soireefloraldesign.com

Sweet Flowers Wedding & Events
951-723-8904
www.sweetflowers.net

OFFICIANTS

Don Toshach
(858) 395-7834
www.tieastrongknot.com

Rabbi Ian
858-952-1200
www.rabbiian.com

Reverend Ty Tyler
951-704-0718
www.reverendtytyler.com





Preferred Vendors

PHOTO BOOTHS

Captured Designs

888-958-3568

www.capturedphotoboosts.com

Photo Booth 90210

323-741-4787

www.photobooth90210.com

Storybook Weddings

760-217-6636

yourstorybookwedding.com/photo-booth/

PHOTOGRAPHERS

Allie Lindsey Photography

858-869-9742

www.allielindseyphotography.com

Copper Collective

619-795-7900

www.copper-collective.com

John Schnack

760-310-8486

www.johnschnack.com

RK Green Studios

Photography & Videography

951-303-9933

www.rkgreenstudios.com

True Photography

619-795-9545

www.truephotography.com

RENTALS

Please ask The Havens' Coordinator for a copy of our Rental Catalog.

You can make selections for all upgrades from that and your Coordinator will get you costs.

All rentals *must* be ordered through The Havens.

TRANSPORTATION

The Hopper

951-303-6761

www.wineryhopper.com

VIDEOGRAPHERS

Amari Productions

619-752-4924

www.amariproductions.com

Black Tie Productions

951-553-4581

www.blacktie-productions.com

RK Green Studios

Photography & Videography

951-303-9933

www.rkgreenstudios.com

WEDDING INSURANCE

Travelers Insurance

888-342-5977

www.protectmywedding.com

WedSafe

877-723-3933

www.wedsafe.com

Please Note -

Our preferred vendors are licensed, insured and familiar with our unique property.

They are the *best* in their fields.

We *highly* recommend you consider using them to assure a seamless event.

If you are using a vendor not our list, please check with our Coordinator before booking them. All vendors need to be licensed and insured.

