



The Promenade and Gardens

Happily Ever After Begins Here

Book your dream wedding by December 31st, 2025 & receive a free gift on us!

Your selection of (1)

Reception DJ
Signature Drink for the Cocktail Hour
Wedding Cake
“Festival of Strawberries”
A Late Night Snack
“Donut” Wall
. . . or Take \$500 Off Your Cost

Take Advantage of our Promotions and Save
on Remaining Dates

2026

February ~ Take \$3,000 off

March ~ Take \$2,500 off

April ~ Take \$1,500 off

June ~ Take \$2,000 off

July ~ Take \$1,000 off

Now taking reservations for New Year's Eve & Holiday Weddings.

Happily ever after continues here

Contact our trained & experienced event specialist to take advantage now.

Barbi Relock ~ (949) 478-8782 ~ BarbiRelock@TurnipRose.com

Lori Quinn ~ (949) 478-8782 ~ LoriQuinn@TurnipRose.com

www.turniprose.com



What the Turnip Rose includes . . . Complimentary

- * Floor length linens, accent overlays, multicolor available & Chivari Chairs
- * Guest seating centerpieces, mirrors, & votives
- * 4 Wine barrel cocktail tables
- * Wine barrel farm table
- * Bistro lighting in the Rose Garden
- * Infused Spa Water Greet
- * Lounge furniture
- * Heaters
- * Market umbrellas
- * A Private Facility **Fully Air Conditioned** ~ only 1 event a day
- * Complimentary parking for 350 guests
- * Beautifully designed facility & Gardens
- * Vineyard, garden courtyard available for weddings, pre-function & photography
- * Open House Dinner receptions for tastings
- * Midday Events are welcomed
- * Voted #1 Caterer in Orange County
- * Voted Best Value of Orange County

Savings

We encourage you to select off season dates, Fridays, or Sundays to enjoy substantial savings.

Venue Fee

Fridays/ Sundays, a flat fee of \$950, Saturdays \$1,550 will be charged for setup & clean-up.

Dance floor included in the Ballroom.

A charge of \$500 will apply to move the dance floor to the Rose Gardens.

One Hour Extension ~ \$1,275

Our Team

*Floor Maitre d's included to focus on greeting your guests, table service,
folding napkins and pampering your guests*

A Reception Manager to handle operations

A Supervisor to coordinate our staff

One waiter is provided for every 3 tables

***With this in place, we will ensure you a successful and wonderful reception.
The Turnip Rose looks forward to serving you and your family.***

Ray Sherbanee and Staff



What your consultant will do for you!

From the time you book your big day with Turnip Rose, our consultants will work with you throughout the planning process to ensure everything that pertains to the venue is taken care of.

Our Wedding Coordinator ~ \$875

Our day of coordinator allows the bride to see her special day come to life without having to lift a finger!

Excessive setup of your personal items, a coordinator assistant will be needed ~ \$375

What's Included!

- * Direction and orchestration of the rehearsal
- * Execution and proper set up of all times
- * Greets bridal party when they arrive for photos. Beverages await you in the bridal suite and groom's lounge. (on premise ceremony)
- * Greeting vendors to guide them for set up
- * Distributing hard copies of the timeline to all vendors
- * Overseeing proper set up and design of ceremony and reception areas
- * Will place all personal items in their designated areas such as escort cards, favors, guest book, toasting glasses, cake top, etc.
- * Lining up and cueing wedding party
- * Making certain musicians and/or DJ have proper music selections for ceremony and making sure they are cued appropriately.
- * Answering guests concerns and questions throughout the day.
- * Assisting DJ/MC in guiding guests through the day and timing of scheduled events
- * Always letting you and your groom know what is coming next
- * Always being ready to handle any emergencies that arise
- * Keeping track, organizing and packing up at the end of the evening
- * Collection all items and bringing them to designated cars.

A day of coordinator is required.

You may provide your own or use our coordinator.

The Turnip Rose

**** Book within 30 days & we will include the ceremony for you. ****

FOR WEDDING "CEREMONIES"

Saturday's Set-up & Service Fee: \$1,975.00

Friday & Sunday: \$1,775.00

Up to 200 guests

We include the following items for you.....

Wedding Rehearsal

White Wood Chairs or credit \$2.50 each

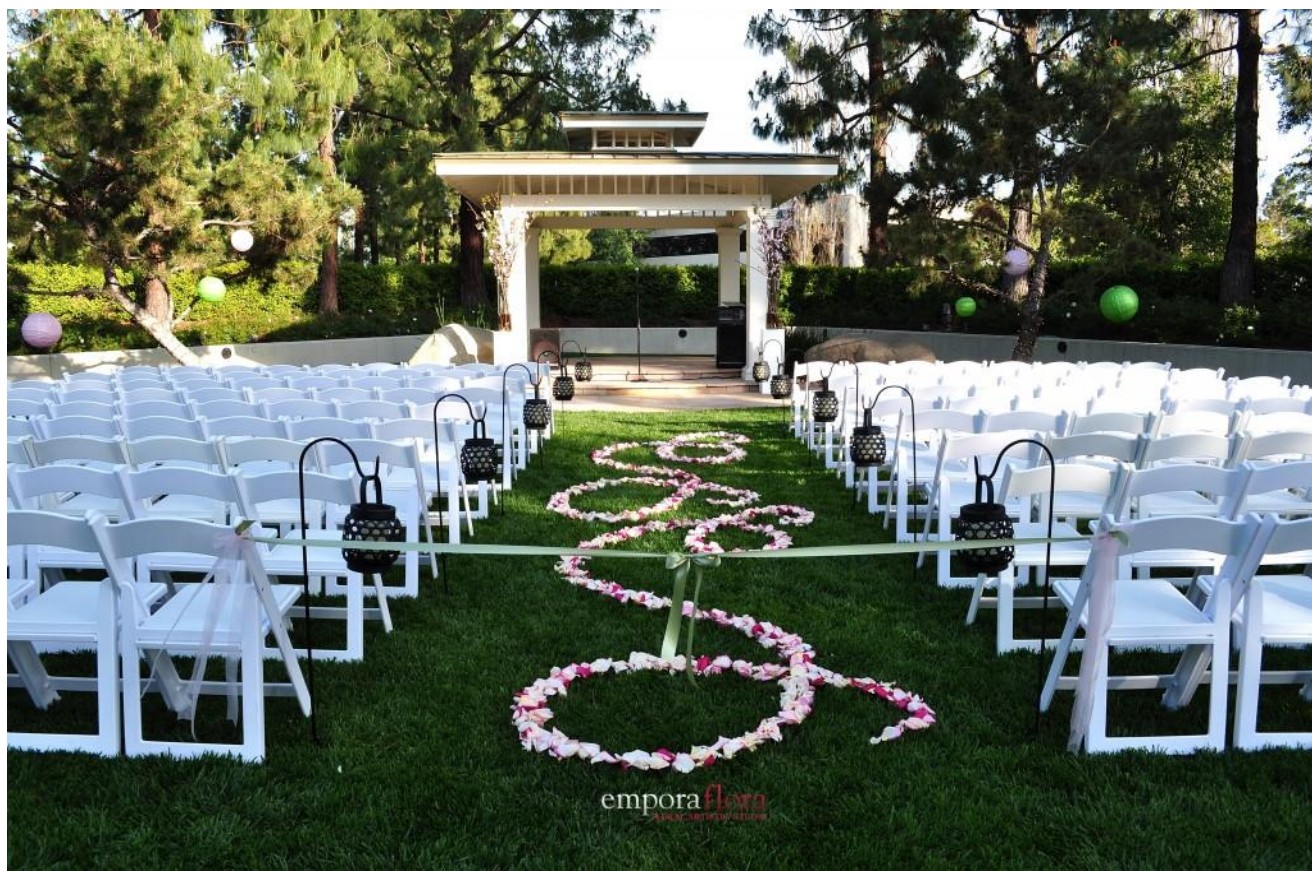
Our Bridal Suite for the Bride and Bridesmaids

And the Groomsmen, Lounge is included

Complimentary Champagne and Beverages for the Bridal Party

We include 2 hours prior to your ceremony time for photographs.

You may add up to 2 hours additional ~ \$200 per hour





Promotional Package

Selected Fridays & Sundays in 2025 / 2026 see consultants.

It Includes

Use of our Ballroom & Outdoor Rose Gardens

4 Hour Reception

5 hours with ceremony

Complimentary Parking

Custom Linens, Overlays, Tables & Chairs

Lounge Furniture & Uplighting

Ornate Candle Centerpiece, Mirrors & (3) Votives

(4) Hours of Soft Bar Service (Champagne, Wine, Beer & Soda)

(3) Hors d'oeuvres selections, Unlimited Tray Passed

Designer Salad of Choice

Selection of Poultry plus Vegetarian option

You provide the Wedding Cake – no cutting fee

*Chocolate Tuxedo Strawberries- **Our Gift To You***

Gourmet Coffee & Herbal Tea Bar

See Bar Page for Bar Options

Friday & Sunday's

75 guests ~ \$8,750

Additional guests \$100 each

Midday Reception are Welcomed

Additional Menus & Bar Options are available

For All Outdoor Events minimum 125 Guests add \$20 per person plus rentals of tables, chairs & dance floor

120" Linens & China Place Settings are included

Plus Tax & Service Charge 22%

All discounts have been applied.



Our Sweetheart Package

It Includes

Use of our Ballroom & outdoor Rose Gardens

(5) Hour Reception, (6) Hours with Ceremony

Complimentary Parking

Custom Linens, Overlays and Chairs

Lounge Furniture & Uplighting

Large Dance Floor

Dance Floor Included ~ Rose Gardens (\$500)

Ornate Candle Centerpiece, Mirrors & (3) Votives

(3) hors d'oeuvres selections, Unlimited Butler Passed

Designer Salad of Choice

Selection of Poultry plus Vegetarian option

You Provide the Wedding Cake – No Cutting Fees

Chocolate Tuxedo Dressed Strawberries

Gourmet Coffee & Herbal Tea Bar

See Bar Page for Bar Options

Friday/Sunday: *\$68 pp*

For Saturdays: *\$86 pp*

Please ask your consultants about Promotional Discounts that may apply to your date.

FOOD & BEVERAGE VOLUME DISCOUNTS

Spend \$15,000 ~ Take \$500 off

Spend \$17,500 ~ Take \$1,000 off

Spend \$20,000 ~ Take \$1,500 off

Spend \$25,000 & Up ~ Take \$2,500 off

Midday Receptions are Welcomed

Additional Menus & Bar Options are available

Food & Beverage Minimum Applies

Outdoor Bar setup ~ \$275

For All Outdoor Events minimum 125 Guests add \$15 per person plus rentals of tables, linens, chairs & dance floor. China and Glassware Place Settings are included

22% Service Charge and California Sales Tax will be added



"Diamond" Wedding Package

It Includes

Use of our Ballroom & outdoor Rose Gardens

(5) Hour Reception, (6) Hours with Ceremony

Complimentary Parking

Custom Linens, Overlays, Chairs

Lounge Furniture & Uplighting

Large Dance Floor

Dance Floor Included ~ Rose Gardens (\$500)

Ornate Candle Centerpiece with Mirrors & Votives

(4) hors d'oeuvres selections, Unlimited Butler Passed

(1) Hour Full Bar with 2 Signature Cocktails

Designer Salad of Choice

A "Duet Entrée" – Poultry with Mahi Mahi, Salmon or Boneless Short Ribs, Henry Bain Glaze
For Filet Duet ~ add \$12.50 pp

You Provide the Wedding Cake – No Cutting Fees

Chocolate Tuxedo Dressed Strawberries

Espresso & Gourmet Tea Bar

See Bar Page for Bar Options

Friday/Sunday: *\$84 pp*

For Saturdays: *\$99 pp*

Please ask your consultants about Promotional Discounts that may apply to your date.

FOOD & BEVERAGE VOLUME DISCOUNTS

Spend \$15,000 ~ Take \$500 off

Spend \$17,500 ~ Take \$1,000 off

Spend \$20,000 ~ Take \$1,500 off

Spend \$25,000 & Up ~ Take \$2,500 off

Midday Reception are Welcomed

Additional Menus & Bar Options are available

Food & Beverage Minimum Applies

Outdoor Bar setup ~ \$275

For All Outdoor Events minimum 125 Guests add \$15 per person plus rentals of tables, linens, chairs & dance floor. China and Glassware Place Settings are included

22% Service Charge and California Sales Tax will be added



"Platinum" Wedding Package

It Includes

Use of our Ballroom & outdoor Rose Gardens

(5) Hour Reception, (6) Hours with Ceremony

Complimentary Parking

Custom Linens, Overlays, Chairs

Lounge Furniture & Uplighting

Large Dance Floor

Dance Floor Included ~ Rose Gardens (\$500)

Ornate Candle Centerpiece, Mirrors & (3) Votives

(5) hors d'oeuvres selections, Unlimited Butler Passed

(1) Hour Full Bar with 2 Signature Cocktails

Designer Salad of Choice

DUET ENTRÉE UNDER A "SILVER DOME" – *Filet Mignon with Poultry or Seafood*

Champagne & Cider Toast

You Provide the Wedding Cake – No Cutting Fees

Chocolate Tuxedo Dressed Strawberries

Espresso & Gourmet Tea Bar

See Bar Page for Bar Options

Friday/Sunday: ***\$110 pp***

For Saturdays: ***\$129 pp***

Please ask your consultants about Promotional Discounts that may apply to your date.

FOOD & BEVERAGE VOLUME DISCOUNTS

Spend \$15,000 ~ Take \$500 off

Spend \$17,500 ~ Take \$1,000 off

Spend \$20,000 ~ Take \$1,500 off

Spend \$25,000 & Up ~ Take \$2,500 off

Midday Receptions are Welcomed

Additional Menus & Bar Options are available

Food & Beverage Minimum Applies

Outdoor Bar setup ~ \$275

For All Outdoor Events minimum 125 Guests add \$15 per person plus rentals of tables, linens, chairs & dance floor. China and Glassware Place Settings are included

22% Service Charge and California Sales Tax will be added



The Turnip Rose

Bar Pricing

Soft Bar First Hour: \$10 Additional Hour: \$8

Beer Service: House Beers and Seltzers
Wine Service: Chardonnay, Sauvignon Blanc, Rose, Cabernet Sauvignon,
Pinot Noir and Champagne
Soft Drink Service: Assorted Sodas and Sparkling Water

Call Bar First Hour: \$14 Additional Hour: \$10

Liquor Service: Call Brand Cocktails
Beer Service: House Beers and Seltzers
Wine Service: Chardonnay, Sauvignon Blanc, Rose, Cabernet Sauvignon,
Pinot Noir and Champagne
Soft Drink Service: Assorted Sodas and Sparkling Water

Premium Bar First Hour: \$16 Additional Hour: \$11

Liquor Service: Premium Brand Cocktails
Beer Service: Domestic/Imported/Craft Beers and Seltzers
Wine Service: Chardonnay, Sauvignon Blanc, Rose, Cabernet Sauvignon,
Pinot Noir and Champagne
Soft Drink Service: Assorted Sodas and Sparkling Water

All Bar Packages Include the Following: Napkins, Bar Straws,

A Full Range of Mixers and Garnishes – Glassware or less \$2.50 pp for higher grade disposables.

Bartender: Included with Hosted Bar	Guest Under 21- \$12.50 per person
Bartenders: \$195	Outdoor Bar Set-up: \$275 each
*Signature Craft Cocktails Available	*Champagne Service Upgrade Available
**Custom Packages Available- Please Ask Your Sales Consultant	
***Note: Beer/Wine/Liquor Selections Are Subject To Change	

22% Service Charge and California Sales Tax will be added

MENU SAMPLES

HORS D'OEUVRES – TRAY PASSED

- ** **PHILLY CHEESE STEAK LOLLIES**
- ** **“MAC & CHEESE” LOLLIES**
- ** **GOAT CHEESE WONTON, Raspberry Coulis**
- ** **SPANACOPITA, Spinach & Feta**
- ** **WARM TOMATO BASIL SHOOTERS, Grill Cheese Wedge**
- ** **SLIDERS GRUYÈRE OR TERIYAKI HAWAIIAN, Cones with Fries**
- ** **BRIE & PEAR PHYLLO WRAP**
- ** **THAI VEGGIE WRAP, Peanut Sauce**
- ** **CRAB CAKES CALYPSO, Papaya Salsa**
- ** **MANDARIN CHICKEN FILETS, 38 Year Tradition**
- ** **THE WELLINGTON, Filet & Country Pate**
- ** **AHI CRISP CROSTINI, Wasabi**
- ** **THAI CURRIED CHICKEN, Sweet Chili Dip**
- ** **CALIFORNIA ROLLS, Wasabi Dip**
- ** **WARM BRIE TARTLETTES**
- ** **TERIYAKI FILET EN BROCHETTE, Skewers**
- ** **CHICKEN SATAY, Peanut Sauce**
- ** **SMOKED CHICKEN QUESADILLA, Tomatillo**
- ** **EDIBLE CHICKEN SALAD BOWLS**
- ** **GINGER CHICKEN SKEWERS, Sesame**
- ** **ARTICHOKE & PARMESAN CANAPÉ**
- ** **CALIFORNIA CRAB WONTONS, Cilantro Cream Dip**
- ** **FLAUTAS DE POLLO, California Guacamole**
- ** **CRISP EMPANADAS, Guacamole**
- ** **ROMA CALZONE, Parmesan**
- ** **PUFFS MILANO, Sausage & Zesty Marinara**
- ** **WILD MUSHROOM PHYLLO**
- ** **SPRING ROLLS, (Beef or Vegetable), Sweet & Sour Dip**
- ** **DATE & ALMOND RUMAKI**

California Best - Salad Selections

Elegantly presented and served with Bruschetta Cheese Toast

California Salad

Avocado, mandarin oranges, bibb lettuce and toasted almonds crowned with poppyseed dressing

Strawberry Spinach Toss

Crisp spinach leaves tossed with fresh sliced strawberries folded with a tangy honey poppy dressing

Parisienne Greens

Butterleaf, pears, lemon Stilton crumbles, candied pecans lightly dressed with pear vinaigrette

Bountiful Garden Salad

Bibb lettuce, dried cranberries, goat cheese, red grapes, and toasted pecan pieces in a poppy seed dressing

Luxembourg Spinach

Crisp spinach & romaine combined with sun-dried tomatoes, bacon bits, croutons tossed with balsamic & olive oil dressing, bleu cheese crumbles.

Gorgonzola Granny Smith

Fresh baby greens, candied pecans, sliced Granny Smith apples, dried cranberries, and raspberry dressing

Caesar Salad

Crisp romaine tossed with tomatoes and croutons, folded with our house Caesar dressing and topped with Parmesan

Sonoma Garden Salad

Mixed garden lettuce with lettuce goat cheese, sun-dried tomatoes, chives, and croutons tossed with balsamic vinaigrette

Field Lettuce Salad

Mixed baby greens, lemon Stilton cheese, walnuts, and sun-dried tomatoes tossed with raspberry vinaigrette

Fuji Apple Salad

A mesculin lettuce mix, apple chips, red onions, dried cranberries, pecans, diced tomato, and bleu cheese tossed with a Fuji Apple vinaigrette

Greek Salad

Crisp Romaine, cucumber, Roma tomatoes, black olives, Feta cheese, traditional Greek Lemon Vinaigrette topped

Fruit & Walnut Salad

Mesculin & romaine mix with sliced strawberries, diced tomatoes, roasted walnuts, bacon bits, dried cranberries, and crumbled bleu cheese with a Honey Balsamic Vinaigrette

California Classics – Entrée Selections

Roasted Chicken Osso Buco

Chicken breast served with herb pesto jus.

Classic Chicken Wellington

Crusty puff pastry wrapped around breast of chicken and baked golden brown, Wild Mushroom Sauce.

Chicken Breast Picatta

Deboned breast of chicken sautéed in butter drizzled with lemon juice, capers & lemon butter sauce.

Maui Island Roasted Chicken

Chicken breast with Soy Mirin glaze, Macadamia nuts & Pineapple topped.

Kansas City Broil

Chicken breast served with natural herb jus topped with tumbleweed onions.

Pesto Stuffed Chicken

Baked chicken breasts, pine nuts, spinach, shallots, ricotta, and pesto, topped with a rich mushroom wine sauce.

Caramelized Garlic Roasted Chicken

Caramelized with garlic, slow roasted until tender.

Stuffed French Country Chicken Breast

Stuffed with wild mushrooms, Brie Cheese and spinach, natural chicken essence.

Chicken Florentine

Stuffed with pine nuts, spinach, and ricotta cheese, topped with a Vin Blanc Sauce.

Filet of Grilled Salmon

Topped with fresh Mango & Cucumber Cilantro salsa.

Alternate Sauces available ~ Provencal, Lemon Dijonnaise, Butter Caper.

Macadamia Nut Mahi Mahi

Macadamia crusted, Mango Cucumber salsa.

FOR THE "DIAMOND" DUET

Select a Poultry Entrée paired with a Seafood Entrée or Boneless Short Ribs, Henry Bain Glaze

FOR THE "PLATINUM" DUET

*Petite Filet Mignon (Sauce Cognac, Peppercorn or Wild Mushroom) paired with your selection of Poultry **or** Seafood.*

All Entrees served with seasonal vegetables and your choice . . .

*Garlic Mash Potatoes, Au Gratin or Scallop Potato Rounds, Oven Roasted Red Rose Potatoes,
Lemon Zested Herb Butter Rice or Jasmine Rice*