The Turnip Rose

# The Promenade and Gardens

*Happily Ever After Begins Here . . . .*

**Book your dream wedding by November 30th, 2026 & 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

## 2027

***January*** *~ Take $3,000 off*

***February*** *~ Take $2,500 off*

***March*** *~ Take $2,000 off*

***April*** *~ 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

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# ***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***

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# ***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.***

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## FOR WEDDING "CEREMONIES"

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

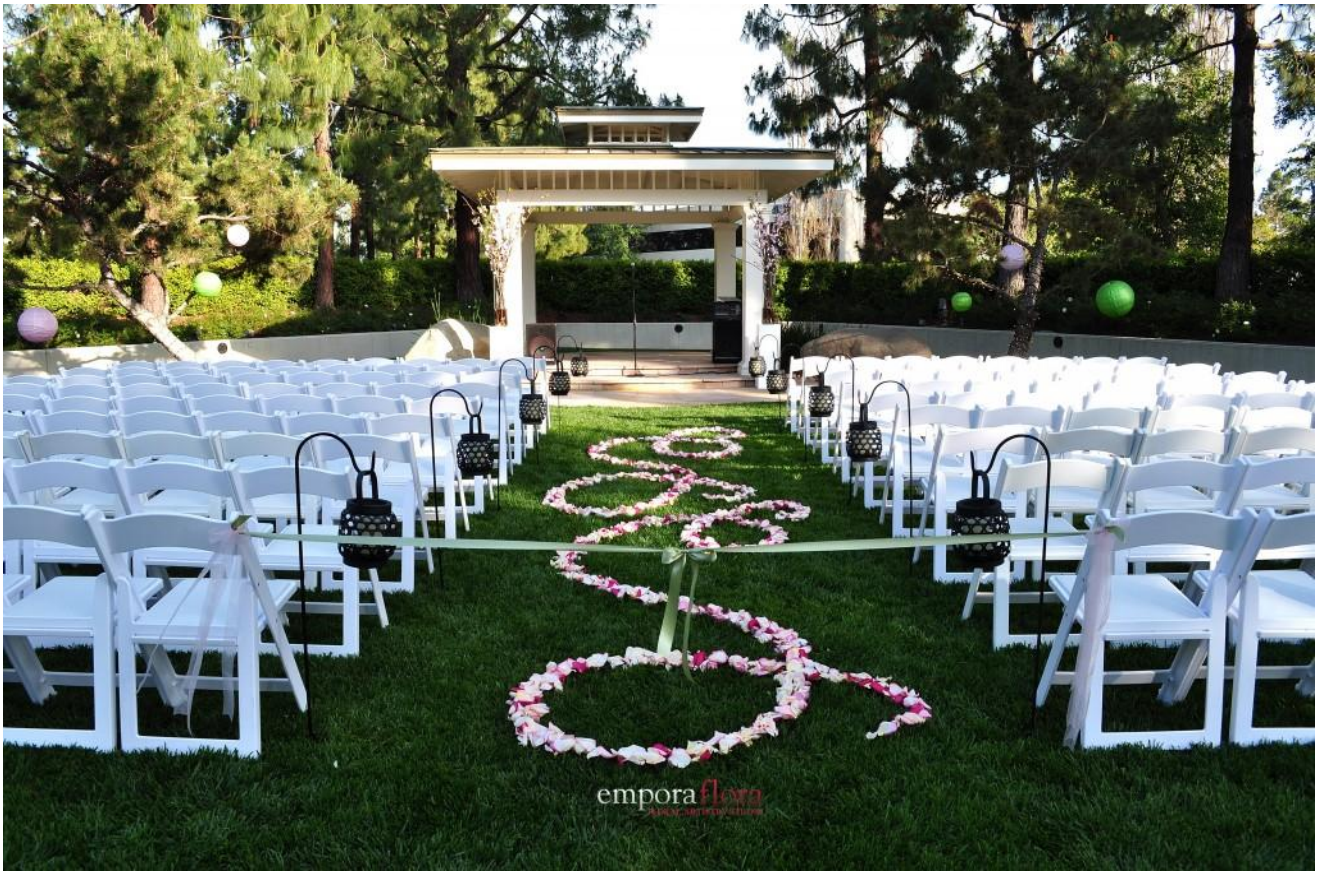
*Friday & Sunday: $1,775.00*

*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



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# Promotional Package

## Selected Fridays & Sundays through 2027 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 Receptions 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.***

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# 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***

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# "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***

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|---|---|
| ***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 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***

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# "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***

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## 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

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**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

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**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

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**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

Bartenders: $195

*Signature Craft Cocktails Available

Guest Under 21- $12.50 per person

Outdoor Bar Set-up: $275 each

*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 GRUYÊRE 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*