



Celebrations by Turnip Rose

Happily Ever After Begins Here

Take Advantage of our Promotions and Save on Remaining Dates

2019

January ~ Take \$3,500 off

April ~ Take \$1,500 off

February ~ Take \$3,500 off

March ~ Take \$1,500 off

July ~ Take \$2,000 off

Happily ever after continues here

Book your dream wedding by November 31st, 2018 & receive a free gift on us!

Your selection of (1)

1 Hour Extension to Your Reception (\$875 value)

Whimsical Candy Station

“Festival of Strawberries”

A Late Night Snack

Our Farewell Table of Bakery Goods

. . . or Take \$500 Off Your Cost

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

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

Lori Quinn ~ (714) 619-4109 ~ 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
- * Lounge furniture
- * 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.

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 and day of coordinator will do for you!
(There's no charge for this service)

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

- * 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 grooms lounge. (on premise ceremony)
- * Greeting vendors to guide them for set up
- * Distributing hard copies of the time line 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 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.



Our Sweetheart Package

It Includes

Complimentary Parking

Reception Coordinator Included

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

Custom Linens, Overlays and Chairs

Lounge Furniture & Uplighting

Large Dance Floor

Ornate Candle Centerpiece, Mirrors & (3) Votives

(1) Hour Full Bar or (2) Hours of Soft Bar

Plus (1) Signature Cocktail or Champagne Toast

Bartenders Included

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

Designer Salad of Choice

Selection of Poultry plus Vegetarian option

Personalized Wedding Cake served with our Tuxedo Dressed Strawberries

Gourmet Coffee & Herbal Tea Bar

Friday/Sunday: \$79.00 pp

For Saturdays: \$94.00 pp

ADDITIONAL FOOD & BEVERAGE VOLUME DISCOUNTS WILL APPLY

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

Spend \$16,000 ~ Take \$750 off

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

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

Midday Receptions are Welcomed

Additional Menus & Bar Options are available

Facility Minimum Applies

21% Service Charge and California Sales Tax will be added



"Diamond" Wedding Package

It Includes

Complimentary Parking

Reception Coordinator Included

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

Custom Linens, Overlays, Chairs

Lounge Furniture & Uplighting

Large Dance Floor

Ornate Candle Centerpiece with Mirrors & Votives

(1) Hour Full Bar, (3 ½) Hours of Soft Bar

Plus (1) Signature Cocktail or Champagne Toast

Bartenders Included

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

Designer Salad of Choice

A "Duet Entrée" – Poultry with Mahi Mahi, Salmon or Tri Tip

For Filet Duet ~ add \$10.50 pp

Personalized Wedding Cake served with our Tuxedo Dressed Strawberries

Espresso & Gourmet Tea Bar

Friday/Sunday: \$88.00 pp

For Saturdays: \$109.00 pp

ADDITIONAL FOOD & BEVERAGE VOLUME DISCOUNTS WILL APPLY

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

Spend \$16,000 ~ Take \$750 off

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

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

Midday Receptions are Welcomed

Additional Menus & Bar Options are available

Facility Minimum Applies

21% Service Charge and California Sales Tax will be added



"Platinum" Wedding Package

It Includes

Complimentary Parking

Reception Coordinator Included

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

Custom Linens, Overlays, Chairs

Lounge Furniture & Uplighting

Large Dance Floor

Ornate Candle Centerpiece, Mirrors & (3) Votives

(4 ½) Hours of Unlimited Full Bar Service

Upgrade to "Premium" Full Bar ~ Add \$6.50 pp

Plus (2) Signature Cocktails

Bartenders Included

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

Designer Salad of Choice

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

Champagne & Cider Toast

Table Service of Chardonnay & Cabernet for Dinner

Personalized Wedding Cake

Served with our "Festival of Strawberries"

Espresso & Gourmet Tea Bar

Friday/Sunday: \$120.00 pp

For Saturdays: \$138.00 pp

ADDITIONAL FOOD & BEVERAGE VOLUME DISCOUNTS WILL APPLY

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

Spend \$16,000 ~ Take \$750 off

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

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

Midday Receptions are Welcomed

Additional Menus & Bar Options are available

Facility Minimum Applies

21% Service Charge and California Sales Tax will be added



The Promenade Gardens "All" Outdoor Reception

"Ruby" Wedding Package

It Includes

Reception Coordinator Included

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

Complimentary Parking

Custom Linen, Overlays & China Place Settings

Full China Place Settings

Full Glassware at the Bar

Lounge Furniture

Mirrors & Votive Candles

(4) Hours of Unlimited Soft Bar

1 hour Full Bar ~ \$4.75 pp

Upgrade to 4 hours Full Bar ~ \$12.50 pp

3 Hors d'oeuvres selections, Unlimited Butler Passed

Designer Salad of Choice

Poultry Entrée

Upgrade to Fish Duet ~ \$4.75 pp / Filet Duet ~ \$10.50 pp

Personalized Wedding Cake served with our Tuxedo Dressed Strawberries

Gourmet Coffee & Tea Bar

Full Service Staff Included

Friday/Sunday: \$104 pp

For Saturdays: \$124 pp

Based on 150 Guests & above



Additional Lighting, Tables, Chairs & Dance Floor need to be rented

Bartenders: \$225 each including setup & clean-up

Midday Receptions are Welcomed

Additional Menus & Bar Options are available

21% Service Charge and California Sales Tax will be added



FOR WEDDING "CEREMONIES"

Saturday's Set-up & Service Fee: \$1,375.00

Friday & Sunday: \$1,175.00

Up to 200 guests

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

White Wood Chairs & Gazebo

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.
Extended time is available at \$100 per hour/per room when applicable



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

All Entrées served with your selection of (3) Asides.

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 ~ Provençal, 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 Tri Tip.

FOR THE "PLATINUM" DUET

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



Jaclyn S.
Huntington Beach, CA

👤 0 friends
★ 10 reviews
📷 4 photos

★★★★★ 3/20/2018

My now husband Tanner and I had our wedding here on Friday night (yes I am writing this early because I am in love with this place) and we really can't say enough wonderful things about the team and the venue. I am literally overwhelmed with gratitude! For starters, working with Barbi was a breeze. She is just so down to Earth, available, understanding, and funny! She makes the process feel completely natural from the beginning. You will wish she was family!! The grounds are beautiful and make for the BEST wedding. There is almost too much to say for one review but I will start by saying, GO THERE AND CHECK OUT THE PROPERTY! The space is perfect. The lawn is massive with a beautiful white gazebo and large contemporary rocks that make for unique pictures. The lounge area outside is so chic! They also bring heaters outside for guests who want to utilize that space and hang out near the cocktail tables. The bar is inside and the room has so much space for everyone to get their drinks. They set up an espresso/tea bar near these huge light-box pictures that you can bring in custom to add to the decor. Everyone LOVED being able to see pictures from our engagement shoot lit up in the bar area. Such a unique touch! The reception room is spacier than nearly all the venues we toured. It never felt stuffy! The reception room also has large french-style doors that open. The bathrooms are beautiful and offer several stalls so that there are never any lines! Anyone that has been in line for a bathroom at a wedding knows how annoying this is! The bridal suite and groom suite are AMAZING! Again, much more spacious than any venue we had previously toured. And if you get married at a hotel, forget about ever utilizing a bridal/grooms suite! (I work in hotels as well as toured them for the wedding). I just love this place. The food was DELICIOUS. I can't tell count how many people told me it exceeded their expectations. All our appetizers were PERFECT. We got the slow roasted herb pesto ju half-chicken with scalloped potatoes and caesar salad to start. NOT ONE DRY PIECE OF CHICKEN! Even the vegan option looked wonderful! Then they provide tuxedo chocolate covered strawberries to offer along with your wedding cake. We also offered street tacos as a late night snack which was a huge crowd pleaser! I feel as though I am ranting but these are all major concerns that many of you will have. I could keep going but I will wrap up my review by saying how incredible my "day-of" coordinators were! I worked mostly with Jen throughout my wedding day. She made sure I was taken care of the entire night! I just adored her! She was there whenever I needed anything. I also was assisted by Amanda and she was also a doll! Both had such great attitudes and work ethic. The bartenders were so patient (we had a lot of drinkers) and kind! Amazing staff overall. Could not have asked for a more considerate group of people. Thank you team! Tanner and I love you and are so grateful we found Turnip Rose! Can't wait to come up with another party to throw here!
-Jaclyn