

WEDDINGS AT

Twin Oaks Golf Course



1441 N TWIN OAKS VALLEY RD,
SAN MARCOS, CA 92069

C E R E M O N Y



R E C E P T I O N

W E L C O M E

At Twin Oaks Golf Course, you have the choice of two remarkable event spaces to create your dream occasion. The classic ballroom and outdoor garden setting seamlessly blend a California Craftsman building with Tuscan influences, featuring manicured gardens, a fireside patio, a grooms room, and an elegantly appointed bridal suite.

The Bevy welcomes you to savor a dining al fresco experience, complete with a modern ceremony space, swanky modern bar and stylish cocktail hour in one chic setting. Each space is ready for your personal touches and creative vision, allowing you to craft the perfect atmosphere for your event and infuse it with your unique character.

S P A C E S & F E E S

GARDEN VISTA & BALLROOM

Saturday: \$3,500.00

Includes 6 hours of event time

Friday: \$2,500.00

Includes 6 hours of event time

Sunday \$2,000.00

Includes 5 hours of event time

Monday - Thursday: \$1,500.00

Includes 5 hours of event time

Additional hours: \$500 per hour

Garden Setting: Up to 200 guests

Ballroom and Patio: Up to 150 guests

THE BEVY

Saturday: \$2,500.00

Includes 6 hours of event time

Friday: \$2,000.00

Includes 6 hours of event time

Sunday \$1,500.00

Includes 5 hours of event time

Monday - Thursday: \$1,000.00

Includes 5 hours of event time

Additional hours: \$500 per hour

Accommodates 100 guests

A D D I T I O N A L D E T A I L S

- A Food & Beverage Minimum applies dependent on date
- There is a 22% Service Charge and California State Tax applied to all Food, Beverage & Rental Fees
- We host only one wedding per space each day, ensuring your special day gets our undivided attention. Our spaces are strategically located far apart for privacy and a distinctive experience

- 3 Hours of Vendor Setup
- Access to ceremony space for your one hour rehearsal
- There is a 12am curfew for indoor events and 10pm for outdoor events

A L L W E D D I N G P A C K A G E S I N C L U D E

Banquet Tables & Set Up

Choice of White or Ivory Floor Length Linens

*Floor length linens are included for all guest tables, sweetheart table, cake table and three welcome tables. House linens are included for cocktail tables and all other needed tables.

Choice of White or Ivory Napkins

China, Flatware and Stemware

Market Patio Lighting

Choice of Chiavari Reception Chairs

Black, White, Gold, Fruitwood & Off White

*Flat delivery & set up fee applies \$300 - \$400

Ceremony Water Station

Cake Cutting & Cake Table

Coffee and Hot Tea Station

Champagne and Sparkling Cider Toast

Food Tasting For Two



I V Y W E D D I N G P A C K A G E

\$ 9 5 P E R P E R S O N

GRAZING TABLE

CHOICE OF ONE

The Fruit and Cheese

Domestic Cheeses, Market Fresh Fruit, Seasonal Jam,
Crackers and Baguettes

The Crudite and Cheese

Domestic Cheeses, Harvest Vegetable Medley, Herb Buttermilk Dip,
Crackers and Baguettes

BEVERAGES

ONE HOUR HOSTED BAR

Featuring Mocktails, Juice & Sodas

STATIONED STYLED DINING

PLATED HOUSE SALAD

Mixed Greens, Cranberries, Candied Walnuts, Feta Cheese
& Champagne Vinaigrette

CROSTINI STATION

Toasted French Baguettes, Hummus, Olive Tapenade,
Marinated Tomatoes, Whipped Garlic Herb Spread and Seasonal Jams

PASTA STATION

Bow Tie Pasta and Tri Colored Cheese Tortellini
Paired with choice of Creamy Basil Pesto or Bolognese

Toppings

Sun-Dried Tomatoes, Parmesan Cheese
Fresh Basil and Grilled Chicken

GARDENIA WEDDING PACKAGE

\$120 PER PERSON

HORS D'OEUVRES

CHOICE OF THREE

Caprese Skewer

Elote Empanada, Cotija, Lime Aioli and Chili Powder

Sweet Chili Glazed Shrimp Mini Taco

Japanese Chicken Meatball Skewer with Togarashi Mayo

Braised Short Rib Tartelettes with Taleggio Cheese
And Roasted Poblano Chiles

BEVERAGES

TWO HOURS OF HOSTED BAR

Featuring Premium Spirits, Beer, Wine, Juice and Soda

ENTREES

(TWO PROTEIN AND ONE VEGETARIAN)
INCLUDES HOUSE SALAD & ARTISAN BREAD

CHICKEN PICATTA

Grilled Chicken Breast, Lemon Caper Sauce, Parmesan,
Creamy Mashed Potatoes and Garlic Parmesan Broccolini

GRILLED FLAT IRON STEAK

Roasted Seasonal Vegetables, Roasted Garlic Mashed Potatoes, Chimichurri

PEPPER CRUSTED TOP SIRLOIN PAVE STEAK

Potato Gratin, Grilled Asparagus, Port Wine Demi Glace

LEMON POACHED SALMON

Jasmine Rice, Asparagus Spears, Blistered Cherry Tomato Relish,
Lemon Butter Caper Sauce

FOUR CHEESE RAVIOLI

Sautéed Seasonal Vegetables, Sundried Tomato Cream Sauce

WILD MUSHROOM BUTTERNUT SQUASH BREAD PUDDING

Sourdough, Crispy Parmesan Crust, Creamed Baby Leeks with Garden Herbs

R O S E W E D D I N G P A C K A G E

\$ 1 6 0 P E R P E R S O N

HORS D'OEUVRES

CHOICE OF 1 STATION & 2 TRAY PASSED

DUMPLING DELIGHT

Shrimp, Pork & Vegetable Potstickers
Soy Sauce - Citrus Ponzu

CEVICHE BAR

Citrus Cooked Shrimp, Radish, Cilantro,
Cucumbers, Red Onion, Jalapeños,
Fresh Citrus and Tortilla Chips

Vegetable Eggroll with Sweet Chili Sauce
Chimichurri Lamb Kebobs with Peach Salsa
Andouille Sausage Medallions in Puff Pastry
Tuna Poke Tarts, Wasabi Mayo

BEVERAGES

CHOICE OF
WELCOME DRINK
OR
WINE WITH
DINNER SERVICE

FOUR HOURS OF HOSTED BAR

Featuring Premium Spirits,
Beer, Wine, Juice and Soda

ENTREES

(TWO PROTEIN AND ONE VEGETARIAN)
INCLUDES HOUSE SALAD & ARTISAN BREAD

GRILLED RIBEYE STEAK

Garlic Mashed Potatoes, Grilled Black Garlic Broccolini, Bearnaise Sauce

GRILLED AIRLINE CHICKEN BREAST

Ginger, Garlic Jasmine Rice, Crispy Leeks, Chili Crisp

SEARED LOCAL ROCKFISH

Saffron Risotto, Grilled Snow Peas,
Lemon Meyer Butter Blanc

MISO GLAZED SALMON

Steamed Bok Choy, Roasted Japanese Sweet Potatoes

MUSHROOM RAVIOLI

Mushroom Cream Sauce, Parmesan, Balsamic Reduction

SWEET & SOUR EGGPLANT

Black Garlic Greenbeans, Sichuanese Potatoes

PEONY WEDDING PACKAGE

\$ 205 PER PERSON

HORS D'OEUVRES

CHOICE OF 1 PAIRING,
1 STATION OR GAZING TABLE
& 2 TRAY PASSED

*choose tray passed options from Gardenia & Rose

Mac and Cheese Bites with Truffle Aioli paired with Craft Beer
French Onion Tart paired with Bourbon
Old Bay Fried Chicken Bites paired with Craft Beer

BEVERAGES

CHOICE OF WELCOME DRINK OR
WINE WITH DINNER SERVICE

FIVE HOURS OF HOSTED BAR
Featuring Super Premium Spirits,
Beer, Wine, Juice and Soda

SALAD

Choice of House Salad or
Burrata, Strawberries, Frisée, Arugula, Beets, Champagne Vinaigrette

ENTREES

(TWO PROTEIN AND ONE VEGETARIAN)
INCLUDES HOUSE SALAD & ARTISAN BREAD

MERLOT BRASIED SHORTRIBS
Root Vegetables, Smashed Pee Wee Potatoes, Bordalaise

GRILLED FILET MIGNON
Truffle Potato Puree, Grilled Asparagus, Port Demi

BUTTER POACHED LOBSTER TAIL
Black Garlic Fingerling Potatoes, Braised Leek, Sauce Americaine

ROASTED STUFFED CHICKEN BREAST
Garlic Potato Puree, Grilled Broccolini, Meyer Lemon Beurre Blanc

LAND AND SEA DUET
Petite Filet, Lobster, Truffle Potato Puree, Grilled Asparagus, Sauce Americaine

FRIED CAULIFLOWER STEAK
Achiote Rub, Broccoli Cheddar Gratin

POTATO AND TALEGGIO FLAUTAS
Chili Lime Crema | Heirloom Tomato Pico | Romaine

FOR YOUR WEDDING TEAM,
LITTLE ONES & FUR BABIES

CHILDREN'S MENU \$30++

All kids meals include:

Fresh Fruit Cup

Fruit Juice

MAIN COURSE

(Please Choose 1)

Chicken Tenders with French Fries

Hamburger or Cheeseburger

Mini Pizza – Pepperoni or Cheese
(select 1)

Tiny Steak & Fries \$38

FUR BABY \$28++

Pup Steak

VENDOR MEALS \$45++

DESIGNED FOR WEDDING VENDORS WHO ARE ON SITE DURING THE DURATION OF DINNER. PLEASE SELECT YOUR VENDOR MEAL WITH YOUR CATERING MANAGER.

Vendor options may be chicken, fish or vegetarian and are based on your selections from your food tasting. Beef options may be selected but are subject to an upgrade fee.

L A T E N I G H T S N A C K S

T R A Y P A S S E D S N A C K S

FRIED CHICKEN BITES - \$5.00PP

With Chili Ranch

*add Onion Rings or Fries for \$3PP

BEEF SLIDERS - \$7.00PP

With Caramelized Onions and White Cheddar

*add Onion Rings & Fries for \$3PP

S T A T I O N E D S N A C K S

ALL STATIONS ARE SUBJECT TO A \$150.00 ATTENDANT FEE

TACO BAR - \$17.00PP

Carne & Pollo Asada, Guacamole, Onions, Cilantro, Rojo and Verde Salsa

FRENCH FRY BAR - \$16.00PP

Choice of 1

Guacamole, Pico de Gallo, Cheddar Cheese, Cilantro Lime, Sour Cream

or

Koji Carmaelized Onions, American Cheese, Secret Sauce

FLAT BREAD STATION - \$17.00PP

Choice of 2

Pepperoni Hot Honey- Marinara - Mozzarella Cheese

Brussel Sprout Leaves & Bacon

Mushroom, Truffle, Honey

His & Hers - Build Your Own

*choice of 3 toppings

B A R

HOSTED BAR

Per hour, per person for unlimited consumption at the bar. Cocktails are included based upon your tier level and our standard mixers and garnishes.

SUPER PREMIUM BAR

Super Premium Spirits, Beer,
Wine, Soft Drinks

Casamigos Tequila Blanco

Cutwater Mezcal

Grey Goose Vodka

Hennessy Cognac

Captain Morgan

Bombay Sapphire

Jameson Whiskey

Knob Creek Whiskey

First Hour \$28

Each Additional Hour \$15

PREMIUM BAR

Premium Spirits, Beer, Wine, Soft
Drinks

Titos Vodka

Bacardi Rum

1800 Tequila

Tanqueray Gin

Jack Daniels

Buffalo Trace Bourban

First Hour \$25
Each Additional Hour \$12

SOFT BAR

Beer, Wine, Soft Drinks

First Hour \$18
Each Additional Hour \$8

CONSUMPTION BAR TAB

Charged per beverage. You have the option to set a limit and pay only for the beverages of your choice.

NO HOST BAR

Guests will have the option to purchase their beverages at the bar. For this service, there is a **\$500.00 Bartender & Bar Setup Fee**.

ADDITIONAL INFO

- Last Call at the Bar is 30 minutes prior to end time.
- For the safety of your guests and to maintain the integrity of your event, Twin Oaks Golf Course has a no shot policy.
- Wine Corkage Fee: \$25.00 ++ per bottle opened. All wine is to be delivered 1-2 days prior to the event. 750ml bottles only

BEER SELECTION

DOMESTIC:

Coors Light, Michelob Ultra

IMPORTED:

Corona, Modelo & Heinekin

CRAFT & HARD SELTZER:

Ale Smith, Stone Brewery &
White Claw

WINE SELECTION

Sycamore Lane Merlot
Sycamore Lane Cabernet
Sycamore Lane Pinot Grigio
Sycamore Lane Chardonnay
Oyster Bay Sauvignon Blanc
Angeline Pinot Noir
Bianchi Sparkling Wine

CASH BAR PRICES

Soft Drinks & Juice \$3.00

Energy Drinks: \$4.00

Mocktails: \$6.00+

Domestic Beer: \$6.00

Imported Beer: \$7.00

Seltzers: \$7.00

Craft Beer: \$8.00

Wine: \$8.00

Premium Spirits: \$12.00

Super Premium Spirits: \$14.00

Specialty Cocktails: \$15.00+

*Additional craft beers, wine and spirits available upon request for an additional fee.

P R E F E R R E D V E N D O R S



DESSERT

JENNY WENNY CAKES
WWW.JENNYWENNYCAKES.COM
JENNYWENNYCAKES@GMAIL.COM

TARA HEATHER CAKE DESIGN
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FLORIST

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