



Wedding Package

Includes All Listed Amenities

- ❖ Facility rental for five hours plus three hours prior for vendor set-up. Extra hours available for an additional cost.
- ❖ Bridal Party can come in as early at 9:00 am to get ready and will have a designated server to assist with food and beverage needs.
- ❖ Privacy - only one wedding per day. Clubhouse closes early for indoor receptions with only one event at a time. Our outdoor reception area is also completely private.
- ❖ Large bridal suite and salon with two step-out balconies
- ❖ Groom's library with bar and TV
- ❖ One-hour rehearsal (with Coordinator if needed)
- ❖ Facility Coordinator to work with you prior to your wedding day.
- ❖ Facility Coordinator will oversee your rehearsal, ceremony, reception timeline and day of coordination of vendors.
- ❖ Provence Gardens ceremony area
- ❖ White, folding padded chairs for your ceremony
- ❖ Lemonade and fruited water station at the ceremony for your guests
- ❖ Guest dining tables
- ❖ Chairs for guest seating
- ❖ Accent tables for cake and/or dessert, guest book, and gifts
- ❖ Complimentary dance floor
- ❖ Ivory linens for guest tables – Upgraded colors and linens available for a nominal fee.
- ❖ Napkins – choice of house colors – Upgraded colors and materials available for a nominal fee.
- ❖ China, flatware and glassware
- ❖ Support staff and bartenders are always included to assure a smooth event.
- ❖ Set-up and clean-up of tables, chairs, and linens
- ❖ Preferred vendor list to assist with planning a seamless event.
- ❖ Complimentary parking, no valet required
- ❖ Transportation to and from the Provence Gardens
- ❖ Customizable menus – can accommodate dietary restrictions & ethnic options
- ❖ Complimentary food tasting for up to four people
- ❖ Cutting and serving of your wedding cake
- ❖ Fire pit, fireplace & heaters on terraces – weather permitting - indoor receptions only
- ❖ Slide show available on our four TVs in the bar - indoor receptions only
- ❖ Complimentary round of golf for two

Pricing & Policies

Wedding package is just \$2500 for 2020 and \$2900 for 2021.

100 guest minimum, you can have less but are charged for the minimum required.

Menus vary in price from \$102-155 per person depending on month of the year and area used for reception.

All food and beverage is priced per person and subject to 20% service charge, which is taxable under California State Board of Equalization Regulation 1603, and current sales tax.

Packages available for smaller wedding & receptions ... please inquire.



Bridal Party - Day of Menu Options

The Continental Breakfast - \$24

- ❖ 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, grapefruit juices



Tea Sandwiches - \$24

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

Deli Lunch - \$24

- ❖ Sliced bread & deli spreads
- ❖ Roast beef, smoked turkey, ham
- ❖ Cheddar, Swiss, Pepper Jack cheese
- ❖ Tomato, lettuce, pickles
- ❖ Assorted potato chips
- ❖ Freshly made cookies

Farmer's Market - \$24

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

Beverages - Unlimited non-alcoholic - \$3 | Mimosas - \$8 | Sparkling Wine Service - \$24 Bottle

Eight person minimum required for all food menus.

All food & beverage subject to 20% service charge and sales tax.



Bar Packages

Hosted Bar Packages

Price is per person and includes unlimited consumption for a four-hour duration.

Soft Bar - \$12

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

House Beer & Wine - \$30

Chardonnay, Cabernet, Sparkling | Domestic & Imported Beers | Sparkling Toast

Premium Beer & Wine - \$35

Chateau Cal-a-Vie Sauvignon Blanc, ZD Chardonnay, Chateau Cal-a-Vie Rose, NV Allimant-Laugner Champagne, Justin Cabernet, Rombauer Zinfandel | Domestic, Imported & Craft Beers | Champagne Toast

House Bar Package - \$40

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

Call Bar Package - \$45

Tito's | Bombay Sapphire | Captain Morgan | Johnny Walker Black | Jack Daniel's | Crown Royal | Hornito's | Premium Wines | Domestic, Imported & Craft Beer | Champagne Toast

Premium Bar Package - \$50

Belvedere | Hendricks | Mount Gay | Bulleit | Chivas Regal | Oban Scotch | Don Julio | Courvoisier VS | Premium Wines – Includes Dinner Service | Domestic, Imported & Craft Beer | Champagne Toast

Consumption Bar | No Host Bar

Consumption or No Host bar requires a \$1000 minimum in sales. Client is responsible for the difference if not met. There is a \$350 set-up fee on No Host bars.

House Wine	\$8/Glass	House Brand Liquors	\$8/Drink
Premium Wine	\$10/Glass	Call Brand Liquor	\$9/Drink
Craft Beer	\$7/Glass	Premium Brand Liquors	\$10/Drink
Domestic Beer	\$5/Bottle	Soft Drinks/Juices	\$3/Each
Imported Beer	\$6/Bottle	Sparkling Cider	\$6/Each

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.

Pre-Ceremony Tray Passed Sparkling or Wine Spritzer - \$8

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.



Hors d'oeuvres

Tray Passed Hors d'oeuvres - Includes three | Additional item \$4

- ❖ Coconut Shrimp
Thai chili sauce
- ❖ Mediterranean Bruschetta
Mozzarella, chopped tomatoes
- ❖ Grilled Thai Chicken Satay
Thai peanut sauce
- ❖ Spanakopita
Tzatziki Sauce
- ❖ Herb Goat Cheese & Mushroom Crostini
- ❖ Caprese Skewers
Cherry tomatoes, mozzarella cheese, basil,
balsamic reduction
- ❖ Prosciutto Wrapped Melon
Basil oil
- ❖ Beef Tenderloin Skewers -
Au poivre
- ❖ Swedish Meatballs

Tray Passed Upgrades - \$2 for substitution | \$6 for additional item

- ❖ Vanilla Poached Lobster Medallion
Caviar, brioche toast point
- ❖ Seared Petite Crab Cake
Roasted red pepper aioli
- ❖ Ahi Tuna Tartare
Crisp wonton, wasabi ginger cream,
avocado
- ❖ Bacon Wrapped Scallops
- ❖ Scottish Smoked Salmon
Crème fraiche, dill, fried capers, crostini
- ❖ Grilled Lamb Lollipop
Tzatziki sauce & micro dill
- ❖ Five Spice Seared Duck Breast
Orange marmalade, Belgian endive

Display Platters - One platter serves 50 guests



- ❖ Fruit Display - \$250
- ❖ Garden Vegetable Crudité - hummus, pita chips - \$250
- ❖ Imported, Artisan Cheese Board - fruit, nuts, crackers - \$350
- ❖ Aspen Ridge Beef Sliders - cheddar cheese - \$350
- ❖ Charcuterie Board - cured meats, olives, nuts, pickled veggies, crackers - \$350



Plated & Buffet Options

Salads - Select one for buffet or plated menu

- ❖ Classic Caesar
Romaine lettuce, shredded parmesan cheese, seasoned croutons, traditional Caesar dressing
- ❖ Vista Valley Signature Pear Salad
Asian pear, butter lettuce, Bleu cheese, candied walnuts, sweet onion dressing
- ❖ Wedding Salad
Mixed Greens, candied pecans, Gorgonzola, dried cranberries, white balsamic vinaigrette
- ❖ Baby Spinach Salad
Strawberries, cucumbers, red onion, goat cheese, red wine vinaigrette

Soup - Add a soup to any menu - \$3

- ❖ Lobster Bisque
Butter poached lobster, chive oil
- ❖ Butternut Squash
Chive oil, microgreens

Entrees - Select two for buffet or plated/duet

- ❖ Pan Seared Salmon
Tarragon mustard sauce
- ❖ Grilled Seasonal Sustainable Fish
Piquillo pepper sauce
- ❖ Prime Top Sirloin Steak
Merlot wine sauce
- ❖ Roasted Organic Chicken Breast
Wild mushroom ragout
- ❖ Chicken Piccata
Lemon caper butter sauce
- (B) – Available on Buffet Only
- ❖ Wild Rice Stuffed Acorn Squash
Arugula salad, lemon beurre blanc
- ❖ Au Poivre Tenderloin Filet (B)
Add \$5 per person
- ❖ Slow Roasted Prime-Rib (B)
Horseradish sauce, au jus
- ❖ Roasted Pork Loin Carving Station (B)
Caramelized cipollini onion, raisin sauce
- ❖ Diestel Turkey Carving Station (B)
Fruit compote & herb gravy

Accompaniments - Select one starch & one vegetable

- ❖ Rice Pilaf
- ❖ Mashed Potatoes
- ❖ Baked Potato Bar (B)
- ❖ Herb Roasted Fingerling Potatoes
- ❖ Parmesan Herb Risotto (Plated only)
- ❖ Brussel Sprouts with Bacon
- ❖ Grilled Asparagus
- ❖ Seasonal Roasted Vegetables
- ❖ Steamed Broccolini
- ❖ Roasted Baby Rainbow Carrots

Menus Include - Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea

For Duet plates – Chef will select the accompaniments that best enhance your entrée selections.



Food Stations



Salad Bar - *Select one*

- ❖ Wedding Salad
Mixed Greens, candied pecans, Gorgonzola, dried cranberries, white balsamic vinaigrette
- ❖ Baby Spinach Salad
Strawberries, cucumbers, red onion, goat cheese, red wine vinaigrette

Carving Station - *Select one*

- ❖ Slow Roasted Prime-Rib
Horseradish sauce, au jus
- ❖ Roasted Pork Loin
Caramelized cipollini onion,
raisin sauce
- ❖ Diestel Turkey
Fruit compote & herb gravy

Seafood Bar - *Includes all of the following*

- ❖ Pacific White Shrimp
- ❖ Snow Crab Claws
- ❖ Alaskan King Crab Legs
- ❖ PEI Mussels
- ❖ Cocktail Sauce
- ❖ Drawn Butter

Pasta Bar - *Select two pastas, two sauces & three toppings*

- ❖ Pasta - Bowtie | penne | orecchiette | ziti
- ❖ Sauce - Alfredo | pesto cream | marinara | Bolognese
- ❖ Toppings - Sautéed mushrooms | grilled onions | sautéed peppers | roasted seasonal vegetables | Italian sausage | sun dried tomatoes | grilled chicken
- ❖ Includes - Parmesan cheese, red pepper flakes and roasted garlic

Indoor/Outdoor Stationed
Add a Seafood Display to a Buffet Menu
Add a Pasta Bar to a Buffet Menu



Additional Menu Options



Dessert Bar - Select three - \$12 - \$4 for additional items

- ❖ Assorted Chocolate Truffles
- ❖ Mini Tiramisu in Cup, Amaretto
- ❖ Assorted Mini Cheesecake
- ❖ Mini Short Cake
- ❖ Mascarpone Mousse in Cup
- ❖ Mini Pastry Selection
- ❖ Mini Chocolate Mousse Cup & Berries

Additional Dessert Options -

- ❖ S'mores Bar - \$12
- ❖ Gourmet Mini Donut Bar Made Fresh on Site - *See enhancements page for options*

Late Night Snacks - Select one - \$12

Customized Late-Night Snack Options Also Available - Please Inquire

Soft Pretzels

- ❖ Beer Cheese
- ❖ Jalapeno Queso Blanco
- ❖ Whole Grain Mustard

Popcorn Bar

- ❖ Cheddar
- ❖ Caramel
- ❖ Salted Butter

Sliders

- ❖ BBQ Pulled Pork or Beef
- ❖ Fries

Nacho Bar

- ❖ Corn Tortilla Chips
- ❖ Cheddar Queso
- ❖ Pico de Gallo
- ❖ Jalapenos
- ❖ Mexican Crema
- ❖ Guacamole

Assorted Pizzas

- ❖ Cheese
- ❖ Pepperoni
- ❖ Veggie
- ❖ Hawaiian



Enhancements



Additional Hours	\$750 - first hour/\$500-second hour
Additional Hour on Hosted Bar	\$5/per person
Parkside Cocktail Hour	\$1000 - Includes up to 5 belly bars, bar & hors d'oeuvres set-up
Saturday Parkside Reception	\$1000
Additional Bar Set-up	\$350/per bar
Glassware Upgrade (Parkside Bar)	\$3/per person
Sparkling Wine – Pre-ceremony	\$8/per person
Wine Served with Dinner	\$24/bottle and up
Cross back Chairs	\$11.50/each
Chivari Chairs	\$11.50/each
Farm Tables (Outdoor)	\$125/each
Wine Barrels	\$40/each
Benches	\$75/each and up
Green Antique Sofas (Outdoor)	\$500/for two
Sweetheart Table Settee (Outdoor)	\$350
Burlap or Paris-Themed Runners	\$18/each
Flower Basket, Ring Pillow, Knife & Server	\$30/each
Upgraded Linen	\$14-\$56 depending on style
Chargers – Gold/Silver	\$2.50/each and up
Glass Beaded Chargers	\$8.00 /each
Gold Flatware	\$2.50/per person and up
China Upgrade	\$3.00/per person and up
Late Night Snacks	\$12/per person
Dessert Bar	\$12/per person and up
Gourmet Mini Donuts - Made Onsite	\$650-\$1200 depending on count
Add Self-Serve 6 Toppings	\$150-250 depending on count
Add Custom Printed Bags	\$1.95 each
Canopy/Tent Rental	\$1200 and up
Game Package	\$250.00
Additional Golfers	\$100/per person
Spa Treatments	Please inquire
Rehearsal Dinners	Please inquire

All rentals **must** go through Vista Valley to ensure proper delivery.
Food and beverage items subject to 20% service charge and sales tax.
Rental items subject to sales tax.



Preferred Professionals

Bakeries

Bo Cakes

951-676-6500

www.Bocakes.com

Elegance on Display

760-213-6037

www.eleganceondisplay.com

Cakes to Celebrate

909-721-0560

www.cakes-to-celebrate.com

Kuba Kreations

858-245-8021

www.kubakreations.com

Coordinators

HMC Event Solutions

909-900-5579

www.hmceventsolutions.com

In the Details

951-326-6049

www.inthedetails.us

Michelle Garibay Events

951-234-7629

www.michellegaribayevents.com

Storybook Weddings & Events

760-217-6636

www.yourstorybookwedding.com

DJs

In order to assure a smooth event, please utilize one of our preferred DJs ONLY.

Can-Do Productions

951-672-9375

www.candodj.com

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714-448-7921

www.sterlingdj.com

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www.reverendtytyler.com

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Storybook Weddings

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www.yourstorybookwedding.com/photo-booth/

Photographers

Holly Ireland Photography

760-715-0807

www.hollyireland.com

Leah Marie Photography

888-958-3568

www.leahmariephotography.com

RK Green Studios

951-303-9933

www.rkgreenstudios.com

Shane & Lauren Photography

858-729-3835

www.shaneandlauren.com

True Photography

619-795-9545

www.truephotography.com

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

Godfather Films

800-495-5530

www.godfatherfilms.com

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