

PINE HILL



Trademark
venues





Luxury Mountain Top Venue

This private, fully-staffed mountaintop retreat offers 16 acres of scenic woodlands in the beautiful historic apple orchard town of Julian. This hidden haven is surrounded by 100-year-old Manzanita, Cedar Pines, and native California Live Oak trees. Your very own private mountain retreat nestled amongst the native deer and singing blue jays – this Trademark Venue is host to one completely private wedding and is not open to the public for the duration of your reservation.

The Lodge

Steeped in history, The Lodge was built circa 1912 and was the first of its kind in the historic township of Julian. It features untouched and original hardwood floors, open timber beams, native hand carved stone fireplaces and is adorned with original 1912 architectural features and enchanting forest views. Amenities at The Lodge include 10 restored cabin rooms, The Moondance Ceremony & Reception Lawn, The Landmark Tavern and The Woodhaven Event Barn.

The Lounge

Relax in the Pine Hill great room Lounge with your guests. Sip an herbal tea by the fireplace or enjoy a good book on the veranda. This lounge is the perfect place to meet, reconnect and take in the beauty of the surrounding pines and unobstructed nature views throughout your stay.

The Tavern

Up the hand carved pathway, you'll open the door to an experience that is unparalleled. This leather and hammered copper bar captivates the eye with its hand carved wood inlays and custom lighting. Enjoy the historic fireplace with its native mountain rock. This rustic hideaway is appointed with eclectic furniture and period décor. The ideal space for a cozy afternoon cocktail by the fire or intimate late night after party.



Ceremony Sites

THE WOODHAVEN BARN

This Landmark 1920's era barn is adorned with an awe-inspiring 5 ft white distressed chandelier, hand crafted timbered wall, original hardwood floors, swaying market lights and rustic open beam trusses. The 25-foot soaring ceilings & authentic window panes allow natural beams of light to illuminate this timeless structure.

MOONDANCE TERRACE

Tucked between the historic Woodhaven Barn and pine trees, this open air promenade is the ideal setting for a mountaintop ceremony. Your guests will enjoy abundant sky views and starry nights under the market-lit terrace.

STONEWOOD FOREST

Envision a lush pathway leading to an intimate meadow, secluded under the shaded canopy forest. Nestled in a thick wooded canopy with beams of light shooting through treetops, the Stonewood Forest is a private hideaway that enjoys mountain breezes and singing blue jays. Adjacent to the Stonehouse, this private and unique mountain ceremony location allows you to create your own ceremony backdrop or choose one of ours.



Ceremony & Reception Seating

Guest table options include farm table style or round seating with white full-length linen draped to the floor. Choose from farm style espresso cross-back chairs or other options à la carte.

Custom Color Cloth Napkins

Choose from 38 perfect color cloth napkin choices to compliment your design theme and tablescape.

Unique Props & Furniture from the Decor Catalog

For additional pieces, shop from the one-of-a-kind Decor Catalog full of design items that you may rent à la carte.



Wedding Planning

Our proven team of wedding professionals will provide a superlative level of coordination and support to assist you through the wedding planning process, rehearsal, and day-of coordination.

Handcrafted Culinary Experience

PRIVATE EXECUTIVE CHEF

Our Executive Chef strives to bring your culinary vision to life, exercising many years of experience in high-end, high-volume catering and restaurant environments. You will receive the full benefit of the Chef's innovation and creativity.

HANDCRAFTED MENU

Craft your menu by pairing two gourmet classic entrees, two accompaniments, and your choice of a flavorful variety of crisp leafy green salads. Served with fresh-baked artisan breads and specialty butters.

For social or cocktail hour, select four classic hors d'oeuvres. Upgrades available.



FARM TO TABLE CATERING™

HORS D'OEUVRES

- GF** **Local Honey Peaches & Cream -Chef's Choice-**
TART PEACHES AND CRÈME FRAÎCHE SWEETENED WITH LOCAL HONEY AND TOPPED WITH SLICED ALMONDS
- GF** **V** **Petite Allumette Vegetables**
COLORFUL ARRAY OF CRISP, SEASONAL JULIENNE CUT VEGETABLES DELICATELY ARRANGED ATOP YOUR CHOICE OF TWO GOURMET SPREADS SUCH AS VEGETABLE & HERB DIP OR ROASTED RED PEPPER HUMMUS
- GF** **V** **Stacked Fruit Skewers**
FRESH, CHILLED SEASONAL FRUIT SKEWERS BEAUTIFULLY AND CAREFULLY PRESENTED
- Stuffed Mushroom Caps**
WHITE MUSHROOM CAPS STUFFED WITH A COMBINATION OF FOUR CHEESES, BACON, SPINACH AND CHOPPED BELL PEPPERS.
- Local Avocado Ranch Fried Ravioli**
BREADED RAVIOLI, STUFFED WITH JALAPEÑO CHEESE AND SERVED WITH LOCAL AVOCADO RANCH AND CHURRASCO SAUCE.
- Ripe Fig Prosciutto Crostini -Chef's Choice-**
RIPE FIGS PAIRED WITH IMPORTED PROSCIUTTO AND FRESH GOAT CHEESE ON A CROSTINI
- Baby Heirloom Bruschetta**
BABY HEIRLOOM TOMATOES MARINATED IN SWEET BASIL, GARLIC AND EXTRA VIRGIN OLIVE OIL SERVED ON A PARMESAN CROSTINI WITH GOAT CHEESE, DRIZZLED WITH BALSAMIC GLAZE
- Roasted Andouille Sausage Kabobs**
SMOKEY CAJUN SAUSAGE, SWEET BELL PEPPERS AND RED ONIONS ROASTED ON A SKEWER WITH A BBQ GLAZE
- Buffalo Chicken Empanadas**
BUFFALO STYLE CHICKEN WITH BLUE CHEESE IN A CRISPY EMPANADA TOPPED WITH AVOCADO, CHIPOTLE RANCH AND CHILI PEPPER
- Roasted Tomato Bisque Cordials & Grilled Cheese**
ROASTED PEPPER AND TOMATO BISQUE SERVED WITH A THREE CHEESE GRILLED SANDWICH ON GARLIC FLATBREAD
- GF** **Basil & Cherry Tomato Caprese Kabobs**
SKEWERED FRESH MOZZARELLA, BASIL, AND HEIRLOOM CHERRY TOMATOES WITH A BALSAMIC DRIZZLE
- GF** **V** **Mixed Vegetable Gazpacho -Chef's Choice-**
FRESH CHILLED SOUP WITH CUCUMBER, TOMATO, AND BELL PEPPER SERVED IN A CORDIAL GLASS

SALADS

- GF** **V** **Locally Sourced Baby Spinach**
RED AND GREEN BABY SPINACH, HEARTS OF PALM, SLIVERED ALMONDS, HEIRLOOM TOMATOES, WITH A HOMEMADE AVOCADO DRESSING
- GF** **Sun-Dried Cranberry Carmelized Walnut**
SUN-DRIED CRANBERRIES, CARAMELIZED WALNUTS AND BLUE CHEESE CRUMBLES WITH A HOUSE BALSAMIC VINAIGRETTE
- GF** **Fresh Strawberry & Organic Baby Kale**
ORGANIC BABY KALE, ACCOMPANIED BY FRESH STRAWBERRIES, GOAT CHEESE, MACADAMIA NUTS, SWEET PEPPERS, WITH A HOUSE BALSAMIC VINAIGRETTE
- GF** **Mint Honey Spinach Pomegranate**
SPINACH POMEGRANATE AND ARUGULA WITH BEETS, MANDARIN ORANGES, CHICKPEAS AND A FRESH MINT AND HONEY VINAIGRETTE



SIDES

V Five Grain Stuffed Bell Pepper

RED BELL PEPPER STUFFED WITH A FIVE ANCIENT GRAIN BLEND INCLUDING QUINOA WILD RICE, BARLEY, BLACK BEANS, SPINACH AND ROASTED CORN, DELICATELY MIXED WITH FRESH PESTO SAUCE

GF

V Garlic Yukon Gold Whipped Potatoes

YUKON POTATOES WITH GARLIC, SCALLIONS, CREAM AND BUTTER

GF

V Wild Long Grain Rice

BLEND OF STEAMED WILD LONG GRAIN RICE COOKED WITH VEGETABLE STOCK

GF

V Seasonal Herbs and Garlic Vegetables

FRESH SEASONAL VARIETY OF LOCALLY GROWN, OVEN ROASTED VEGETABLES WITH FRESH HERBS AND GARLIC

GF

V Shiitake Mushroom Risotto Cakes

ARBORIO RICE, SHIITAKE MUSHROOMS, PARMESAN CHEESE, CREAM, GARLIC AND BASIL

GF

Pancetta French Green Beans

HARICOT VERTS WITH GARLIC AND CRISPY PANCETTA

ENTRÉES

GF

Chef's Harvest Roast

USDA CHOICE BEEF STUFFED WITH ROASTED GARLIC, INFUSED WITH FRESH ROSEMARY & THYME, RUBBED WITH WHOLE GRAIN MUSTARD, AND TOPPED WITH A MEDITERRANEAN STYLE OLIVE AU JUS SAUCE

GF

V Potato and Pea Coconut Curry

YUKON GOLD POTATOES AND FRESH SWEET PEAS SIMMERED IN A RED COCONUT CURRY SAUCE SERVED ATOP STEAMED BASMATI RICE

V

Five Grain Stuffed Bell Pepper

RED BELL PEPPER STUFFED WITH A FIVE ANCIENT GRAIN BLEND INCLUDING COUS COUS, QUINOA, WILD RICE, BLACK BEANS, SPINACH AND ROASTED CORN, DELICATELY MIXED WITH FRESH PESTO SAUCE

GF

Gruyere Stuffed Parmesan Chicken

MARINATED STUFFED CHICKEN BREAST TOPPED WITH AN HEIRLOOM TOMATO, BASIL, AND GARLIC SAUCE

GF

California Artisan Chicken Piccata

MARINATED CHICKEN BREAST WITH LEMON, HERBS, CAPER BEURRE BLANC

V

Butternut Squash Ravioli -*Chef's Choice*-

OVEN ROASTED BUTTERNUT SQUASH WRAPPED IN ARTISANAL SAGE PASTA SERVED IN GARLIC CREAM SAUCE

V

Mushroom Ravioli

PORTABELLA, CRIMINI AND SHITAKE, FILLED RAVIOLI IN WHITE WINE CREAM SAUCE

GF

Royal Apricot Chipotle Chicken

APRICOT AND CHIPOTLE PEPPER GLAZE SERVED OVER A GRILLED CHICKEN BREAST

Chicken Cordon Bleu -*Chef's Choice*-

HERB PANKO CRUSTED CHICKEN BREAST WITH BLACK FOREST HAM AND SWISS CHEESE. GOLDEN FRIED AND SERVED WITH A TARRAGON CREAM SAUCE

Smoked Salmon and Shrimp Farfalle

SMOKED SALMON AND SHRIMP FARFALLE WITH OVEN ROASTED TOMATOES AND CAPERS IN A LIGHT OLIVE OIL LEMON BUTTER SAUCE

GF gluten-friendly

V vegetarian

V vegan

Dinner Service Styles

FAMILY STYLE*

Gather together to share a delicious meal. This traditional dinner service encourages socializing around the table, joining your two families as one. Served in elegant family-sized bowls and platters.

SEATED PLATED DINNER SERVICE**

Each guest shall pre-select the entrée of their choice. Tableside, seated service will be provided using double-platinum rimmed dinner china.

Full Service Catering Personnel

Appropriately-attired catering personnel attend your event to ensure an exceptional level of service and attention to detail.

*In accordance with all regulatory guidelines and mandates

**Upgrade per person fee applies





The Dempsey Bar

"This Dempsey" Bar is located in the heart of the Woodhaven Barn. You and your guests will enjoy a handmade cocktail underneath the amber glow of the market lights and overlooking the natural beauty of the surrounding forest.

Farm to Fusion Bar Packages

- 🍷 **HOPS, WINE & BUBBLY 39 PER PERSON**
Includes assorted soft drinks and juices as well as a wide array of beer, wine, and champagne selections.
- 🍷 **PERFECTLY PAIRED 45 PER PERSON**
Includes assorted soft drinks and juices as well as a wide array of beer, wine, champagne selections and 2 house spirits.
- 🍷 **ELEVATED SPIRITS 54 PER PERSON**
Includes assorted soft drinks and juices as well as a wide array of beer, wine, champagne selections and spirits from classic to top shelf.

Hosted Bar

500 minimum

Host may set a predetermined dollar limit prior to the event. Should beverage consumption reach the limit, the bar may convert to a Non-Hosted Cash Bar.

This hosted bar includes assorted soft drinks and juices as well as a wide array of beer, wine, champagne selections and spirits from classic to top shelf.

Non-Hosted Cash Bar

500 minimum

This open bar for cash purchase on individual beverages includes assorted soft drinks and juices as well as a wide array of beer, wine, champagne sections and spirits from classic to top shelf.

Hosted Non-Alcoholic Bar

500 minimum

Includes assorted soft drinks and juices.

Dinner Hour Wine Pour Service

550 UP TO 300 GUESTS

Wine charged separately. Bottle pricing applies, based on corking, not consumption. Wine pour service Includes place setting of one universal wine glass for service of red or white wine, one per guest. Additional guests: 2.50 per person.

PINE HILL

estimate sheet

WEDDING VENDORS

(not included in any package)

Photography /Videographer	\$1,800-\$5,500
Pastor/Officiant	\$250-\$550
Florist	\$750-\$4,500
DJ Services (preferred list only)	\$995-\$2,500

FARM TO FUSION BAR PACKAGES (4.5 HOURS)

Hops, Wine & Bubbly	\$39
Perfectly Paired	\$45
Elevated Spirits	\$54
Cash Bar	

Refer to Bar Package for Details

OPTIONAL VENUE UPGRADES

TWO (2) ADDITIONAL HOURS OF CELEBRATION IN:

The Lodge Lounge & Tavern	\$1,500
With Overnight stay in up to ten (10) cabins	\$3,500

MISCELLANEOUS COSTS

Client Privilege Benefit Fee	\$30/month
Wedding Insurance	\$200 and up
Vendor Meals	\$25 each

Favors/Gifts:

Invitations:

Wedding Cake:

Miscellaneous:

Specially prepared Vegan, Vegetarian, Gluten-Free meals available at \$25 per plate

Prior to announcing your wedding date to friends and family, please allow 2 business days for administrative processes to guarantee your wedding date after payment of deposit.

To secure your date, please call (760) 510-1606 with credit card information.

CLIENT PRIVILEGE BENEFITS

SAMPLE EVENTS



DANCE LESSONS



DIY WATERCOLOR
TABLE NUMBERS



CHAMPAGNE,
CALLIGRAPHY &
CULINARY EVENT



DIY FLORAL PHOTO
HOOP WORKSHOP



SUCCULENT
WORKSHOP



CULINARY TASTING
EVENT

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venues

Mission Statement:

To leave our mark on our trade by creating experiences and exceeding expectations. Manifesting our clients vision through collaborative teamwork. Inspiring a culture grounded in ethics and service.

At Trademark Venues, we believe success in love means nurturing, communication and connection. We create the atmosphere to enhance interactions that nurtures the bonding process for our couples.

Bring joy and excitement into your planning process with our fun and informative client privilege workshops. Come and enjoy classes such as dance lessons, mixology classes, floral workshops or simply a twinkle-lit date night.

PINE HILL



Site Map Key

- Private Suite 1
- Private Suite 2
- Ceremony
- Cocktail Hour
- Bar
- Reception

Cabin Key

- 1 - Walk In The Clouds
- 2 - Hillside Hideaway
- 3 - Oak & Blossom
- 4 - Altitude Adjustment
- 5 - Sunrise Dreams
- 6 - Misty Mountain
- 7 - 7th Heaven
- 8 - Wanderlust
- 9 - Whispering Pine
- 10 - Toasted Marshmellow

