

# TERRA





## *Luxury Wedding Venue*

Surrounded by views of both soaring mountains and verdant valleys, this venue presents with an undeniable sense of privacy and tranquility.

### *Crystal Lawn*

Your guests will enjoy peaceful relaxation on the open-air lawn nestled amongst trickling fountains and a serene pond. This unique wedding venue is the ideal place to showcase your perfect day...secluded, tranquil, and attuned to nature.

### *Venue Timeline*

11.5 hours on the private gardens

- 3 hours in the Style Salon
- 2.5 hours in the Opal Parlor
- 2.5 hours in The Topaz Lounge and The Garnet Game Room
- 5 hours for your celebration
- 1 hour available after grand exit

### *The Opal Parlor Bridal Suite*

Located in the onsite Sapphire Villa, this charming parlor is the perfect place to prepare with its eclectic mix of furniture and decor that will make for beautiful photos and lasting memories.

### *Topaz Lounge Groom's Suite*

With an amazing feel of exclusivity, this space within the Villa is equipped with specially curated decor and furniture making it the perfect place to relax and prepare in comfortable privacy.

### *Garnet Game Room*

Enjoy and relax in the Villa's private game room adjacent to The Topaz Lounge.



## *Ceremony Sites*

### JADE TERRACE

Your guests will enjoy the stunning view of you saying "I do" with the unique platform style seating that is surrounded by lush landscapes, trickling waterfalls, and beautiful blue skies.

### CRYSTAL LAWN

Nestled above a certified quartz mine that overlooks the city lights and open sky, take in the fresh air and unparalleled views on this mountaintop lawn.

## *Heart of the Garden Reception*

You and your guests will experience the natural beauty of the breathtaking French valley perched high upon this historic plateau. Enhanced with twinkling lights and the soothing sounds of trickling waterfalls in a setting where you will find designer gardens, a tranquil pond, and stunning greenery. Your romantic setting awaits.



## *Ceremony & Reception Seating*

Guest table options include round or banquet style seating with white full-length linen draped to the floor paired with espresso cross-back chairs.

## *Custom Color Cloth Napkins*

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

## *Elegant Candelabras & Décor*

Choose from crystal candelabras, brass lanterns, small & large wood lanterns, glass votive holders, table number stands, or provide your own. Three centerpiece options inspired by the old world.

## *Unique Props & Furniture from the Decor Catalog*

For additional pieces, select from the many wonderful inclusions in the one-of-a-kind Decor Catalog or choose a selection from the a la carte menu for your garden wedding.



## 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

### EXECUTIVE CHEF EXPERIENCE

Our Executive Chef brings your culinary vision to life, exercising many years of experiencing crafting premier catering experiences for clients and guests. 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** **V** **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.
  - V** **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
  - V** **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
  - GF** **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** **V** **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** **V** **Sun-Dried Cranberry Carmelized Walnut**  
SUN-DRIED CRANBERRIES, CARAMELIZED WALNUTS AND BLUE CHEESE CRUMBLES WITH A HOUSE BALSAMIC VINAIGRETTE
  - GF** **V** **Fresh Strawberry & Organic Baby Kale**  
ORGANIC BABY KALE, ACCOMPANIED BY FRESH STRAWBERRIES, GOAT CHEESE, MACADAMIA NUTS, SWEET PEPPERS, WITH A HOUSE BALSAMIC VINAIGRETTE
  - GF** **V** **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** **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** **Seasonal Herbs and Garlic Vegetables**  
FRESH SEASONAL VARIETY OF LOCALLY GROWN, OVEN ROASTED VEGETABLES WITH FRESH HERBS AND GARLIC
- GF** **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



## *Dinner Service Styles*

### FAMILY STYLE\*

Gather together to share a delicious meal. This traditional dinner service style encourages the social interactions that bring two families and many friends together. Served in elegant family-sized vessels and platters.

### PLATED DINNER SERVICE\*\*

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

\*In accordance with all regulatory guidelines and mandates

\*\*Upgrade per person fee applies





## *Full Service Catering Personnel*

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

## *Outdoor Bar*

Our open-concept bar offers an unrivaled perspective of the beautiful French Valley. You have the freedom to craft your perfect bar menu with the option of a full bar with select beer, wine & spirits of your choice.

## *Refreshment Bar*

This open-air presentation of thirst-quenching refreshments and chilled beverages is sure to be eagerly enjoyed by your guests. Includes a light and refreshing lemonade, iced water, gourmet coffee, and a medley of flavored teas.

760.510.1606

Terra

28701 Los Alamos Heights Rd,  
Murrieta, CA



# TERRA

*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)	\$695-\$2,500

## OPTIONAL BAR SERVICE

(for up to 4.5 consecutive hours)

### Provide Your Own:

Beer, Wine & Champagne	\$1,450
Up to 3 hard liquors (Full Bar Service Fee)	

## MISCELLANEOUS COSTS

Client Privilege Benefit Fee	\$30/month
Wedding Insurance	\$100-\$175
Vendor Meals	\$25 each
Favors/Gifts:	_____
Invitations:	_____
Wedding Cake:	_____
Miscellaneous:	_____

Specially prepared Vegan, Vegetarian, Gluten-Free meals available at \$25 per plate, one meal item selection for all specialty guests.

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

*Trademark*  
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.

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**Site Map Key**

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