

ETHEREAL GARDENS





Luxury Wedding Venue

Set on 40 acres of edible gardens, surrounded by old growth orchards and 100 acres of organic herb and vegetable farms. This venue is host to one wedding per day.

Twinkle-lit Gardens

The moment you step inside, your guests will be awestruck by the trickling fountains, statuary, thousands of twinkle lights, and the aura of fresh vegetables and herb gardens. This luxury landmark wedding venue is the only one of its kind. Secluded, interesting, and exploratory. The perfect place to showcase your perfect day.

Venue Timeline

11.5 hours on the private, edible gardens

- 3 hours in the Style Salon
- 2.5 hours in the Ivy Villa & Gentlemen's Distillery
- 5 hours for your celebration
- 1 hour available after grand exit

Ivy Villa

Upon entering your senses will engage in the sweetest embrace of this stylistically designed villa, blended in light and femininity.

The Distillery

Immerse yourself in this cultivated classic atmosphere. You will feel as though you discovered a hidden door and had to pry it open to peek inside. Upon your initial gaze you will be awestruck with the knowledge that you have entered a completely unexpected place.



Ceremony Sites

ORCHARD BARN

Perched high atop a gentle hillside, this authentic redwood seed barn enjoys the fragrance of fruit blossoms and sweeping views of San Diego's rocky hilltops.

THE WOODLAND GROTTO

This evergreen archway is the first of its kind in Southern California, Offering a unique microclimate beneath the canopy of leaves of over 200 suspended ferns. The abundant foliage offers partial to full shade providing a comfortable and relaxing atmosphere for your guests to enjoy.

BRICK AND TIMBER CHAPEL

Venture down the fragrant jasmine-laden pathway arbor. Nestled among giant pine trees, you will discover a Chapel designed completely by using only brick & timber. Steeped in history, each brick was hand set by masons to create your private sanctuary. Giant open fir beam trusses adorn the ceilings overhead, subtle artistically designed crosses embellish opaque glass windows offering your guests a peek of the whistling pine forests that surround.

STARRY NIGHT MEADOW

Abundant sky day views and then starry nights surround this wide open grass meadow, creating the ideal setting for a unique ceremony in the round or al fresco reception. Perfectly surrounded by over 100 acres of certified organic farmland singing song birds, butterflies & even quail call the meadow their home. The hillside gardens feature four seasons and the edible flora that surround each make the meadow a truly unique experience for all.

ETHEREAL GARDEN PERGOLA

Forged bent iron pergola in an open air setting with climbing vines.

ETHEREAL OPEN AIR PAVILION

Set foot on the lush green grass that gives the pavilion canopy a natural ambience. Gentle breezes waft through Chef's herb gardens of mint, basil, thyme & rosemary and even the scent of edible French lavender. Imagine elegant settings of table scapes on peaked canopy, all sides lifted wide open to a vanishing grass edge into the meadow below. Your guests are sure to be amazed as they have only seen this setting in celebrity magazines - now they are experiencing it.



Ceremony & Reception Seating

Guest table options include round or banquet style seating with white full-length linen draped to the floor. Choose from farm style hemlock 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.

Elegant Candelabras & Décor

Choose from crystal candelabras, small & large bird cages, brass lanterns, small & large wood lanterns, glass votive holders, table number stands, or provide your own.

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 in the edible gardens.



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 breads, and specialty butters.

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



TEN CARROT

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
- 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** **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, connecting your two families as one. Served in elegant family-sized bowls and platters.

SEATED PLATED DINNER SERVICE**

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

Full Service Catering Personnel

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

*In accordance with all regulatory guidelines and mandates

**Upgrade per person fee applies



Smoked Cedar Lounge & Bar

Step into luxury amongst rows of fragrant French lavender. Ascend the cut stone steps and you will open the door to an experience that is unparalleled. To the left, your eyes will be drawn to a hand-carved cedar accentuated with wood inlays and custom lighting. Next, you will encounter an expansive cedar fireplace surrounded native stone hand-cut onsite. Enhancing your experience, open beam ceilings with custom lighting make it seem sun beams are shining through above you as unique chandeliers crafted from metal to resemble natural tree branches and with hundreds of cut crystal leaves gently sway above your head. As you reluctantly exit this incredible space, you will enter the starlit lawn to reconnect with nature.

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 dollar 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 dollar 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 dollar minimum

Includes assorted soft drinks and juices.

Dinner Hour Wine Pour Service

550 DOLLARS FOR 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.



ETHEREAL GARDENS

estimate sheet

WEDDING VENDORS

(not included in any package)

Photographer/Videographer	\$3,000+
Pastor/Officiant	\$250+
Florist	\$2,500+
DJ Services (preferred list only)	\$1,500+

FARM TO FUSION BAR PACKAGES (4.5 HOURS)

Hops, Wine & Bubbly	\$39
Perfectly Paired	\$45
Elevated Spirits	\$54
Cash Bar	<i>Refer to Bar Package for Details</i>

CEREMONY SITE UPGRADES

Orchard Barn	\$1,600
The Woodland Grotto	\$2,100
Brick & Timber Chapel	\$1,600

MISCELLANEOUS COSTS

Client Privilege Benefit Fee	\$30/month
Wedding Insurance	\$150 and up
Vendor Meals	\$25 each

Favors/Gifts:

Invitations:

Wedding Cake:

Miscellaneous:

Specially prepared Vegan, Vegetarian, Gluten-Free meals available at \$35 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

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.

Not to scale

Entrance