

TIVOLI



Luxury Wedding Venue

Perched atop edible olive & herb groves, surrounded by old growth orchards and mountain views. This venue is host to one wedding per day with an undeniable sense of privacy and tranquility.

Italian Inspired Gardens

The moment you step inside, your guests will be awestruck by the trickling fountains, statuary, thousands of twinkling lights, and the aroma of fresh vegetables and herb gardens. This luxury panoramic wedding venue is the only one of its kind. Secluded, engaging and exploratory... the ideal 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 Chateau & The Barrel Room
 - 5 hours for your celebration
 - 1 hour available after grand exit

The Chateau Bridal Suite

Upon entering your senses will engage in the sweetest embrace of this designer villa, blended in light and femininity. Reminiscent of a chic Italian summer house.

The Barrel Room Grooms Suite

Immerse yourself in the perfect blend of architecture and nature designed beneath an earth-contact cactus garden in this secluded hideaway.



Ceremony Sites

AL FRESCO OVERLAY (*TENTED PAVILION*)

A unique European style canopy adorned by timber-inspired beam trusses provides an idyllic open-air experience.

PIAZZA TIVOLI

Your guests will be inspired as they step foot in the artistic open-air courtyard featuring trickling Italian fountains, natural lawn, stonework and weathered brick.

TESORO DI TIVOLI (*TREASURE OF TIVOLI*)

Perched above the treetops overlooking postcard views that resemble a Tuscan hillside. Envision abundant daytime sky landscape and starry nights, creating the ideal setting for a unique ceremony. This natural terrace offers gripping beauty and views of the San Diego hillside.

The Villa

The romantic villa circa 1916 surrounds the piazza courtyard with its brick and timber design. Your guests will be relaxed and entertained with a timeless sense of authenticity and European inspired elements, reminiscent of the old country.



Ceremony & Reception Seating

Guest table options include round or banquet style seating with white full-length linen draped to the floor. Choose from Wooden Vineyard Crossback or Hemlock Crossback 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, 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, shop from the one-of-a-kind Decor Catalog full of design items that you may rent à la carte in the gardens.



Handcrafted Culinary Experience

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.

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.



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



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 into one. Served in elegant family-sized bowls and platters.

PLATED DUET**

The plated duet is a refined and impressive dining experience that blends two thoughtfully selected entrées into one beautifully presented plate. This option highlights both elegance and generosity, offering guests the sophistication of plated service with the indulgence of a carefully curated culinary pairing.

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.

BUFFET*

Our buffet service provides a traditional and approachable dining option, allowing guests the flexibility to choose their preferred portions and selections. This style creates a casual, relaxed atmosphere and works well for couples who prefer a less formal approach to their celebration.

*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.

Smoked Olive & Herb Bar

Italian hand painted mosaic tiles and weathered red clay brick adorn this storied bar. The space is accented by an artistically designed Cedar smoke stack, the perfect embodiment of the passion of Italy.

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

Tivoli Italian Villa
4103 E Mission Rd,
Fallbrook, CA 92028



CAKE CUTTING SERVICE



LIGHTING PACKAGES AND DANCE FLOOR



PARKING/VALET SERVICE



SECURITY SERVICE

Our full-service experience extends beyond the expected, with thoughtful details seamlessly woven into every celebration and the luxury of knowing every detail is already taken care of.

TIVOLI

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+

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 \$35 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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