TIVOLI
Trademark
venues

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.

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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.

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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.

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Wedding Planning Experience

Our wedding planning team is here to guide you with care, expertise, and a genuine commitment to bringing your vision to life. To help you feel supported throughout the process, your planning journey typically includes three key planning meetings, outlined in your Trademark Planning Guide. While this serves as the standard framework, timing and meeting structure may shift slightly depending on your unique planning needs.

FIRST PLANNING MEETING

Once you're ready to begin, we'll arrange a phone or video call—or an in-person meeting when appropriate—so we can talk through the important early details such as your timeline, vendor expectations, and overall vision. This conversation is a wonderful opportunity for us to connect, listen, and begin shaping your celebration together.

DESIGN & DECOR MEETING

Around the midpoint of your planning process, typically four to six months before your wedding day, we'll invite you to meet with us at our Design Center or virtually. During this meeting, we'll walk through your ideas, inspirations, and preferences, helping you create a cohesive design that feels authentically "you." The timing of this meeting may vary slightly depending on your pace and availability.

FINAL PLANNING MEETING

Usually about three weeks before your wedding, we'll meet once more to review the major details and make sure we're aligned on the key elements of your celebration. Our goal is to support you in feeling prepared and confident heading into your big day. Depending on your event's needs, additional check-ins or planning touchpoints may be required to ensure everything is well-coordinated.

REHEARSAL

Your Trademark planning team will guide your rehearsal, typically held the day before your wedding, to help everyone feel comfortable and ready for a meaningful celebration.

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 entrées, 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

(GF) gluten-friendly vegetarian (V) vegan

SIDES

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

Garlic Yukon Gold Whipped Potatoes
YUKON POTATOES WITH GARLIC, SCALLIONS, CREAM AND BUTTER

Wild Long Grain Rice
BLEND OF STEAMED WILD LONG GRAIN RICE COOKED WITH VEGETABLE STOCK

Seasonal Herbs and Garlic Vegetables
FRESH SEASONAL VARIETY OF LOCALLY GROWN, OVEN ROASTED VEGETABLES WITH FRESH HERBS AND GARLIC

Shiitake Mushroom Risotto Cakes
ARBORIO RICE, SHIITAKE MUSHROOMS, PARMESAN CHEESE, CREAM, GARLIC AND BASIL

Pancetta French Green Beans
HARICOT VERTS WITH GARLIC AND CRISPY PANCETTA

ENTRÉES

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

Potato and Pea Coconut Curry
YUKON GOLD POTATOES AND FRESH SWEET PEAS SIMMERED IN A RED COCONUT CURRY SAUCE SERVED ATOP STEAMED BASMATI RICE

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

Gruyere Stuffed Parmesan Chicken
MARINATED STUFFED CHICKEN BREAST TOPPED WITH AN HEIRLOOM TOMATO, BASIL, AND GARLIC SAUCE

California Artisan Chicken Piccata
MARINATED CHICKEN BREAST WITH LEMON, HERBS, CAPER BEURRE BLANC

Butternut Squash Ravioli -*Chef's Choice*-
OVEN ROASTED BUTTERNUT SQUASH WRAPPED IN ARTISNAL SAGE PASTA SERVED IN GARLIC CREAM SAUCE

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

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 · 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 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

Trademark venues

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

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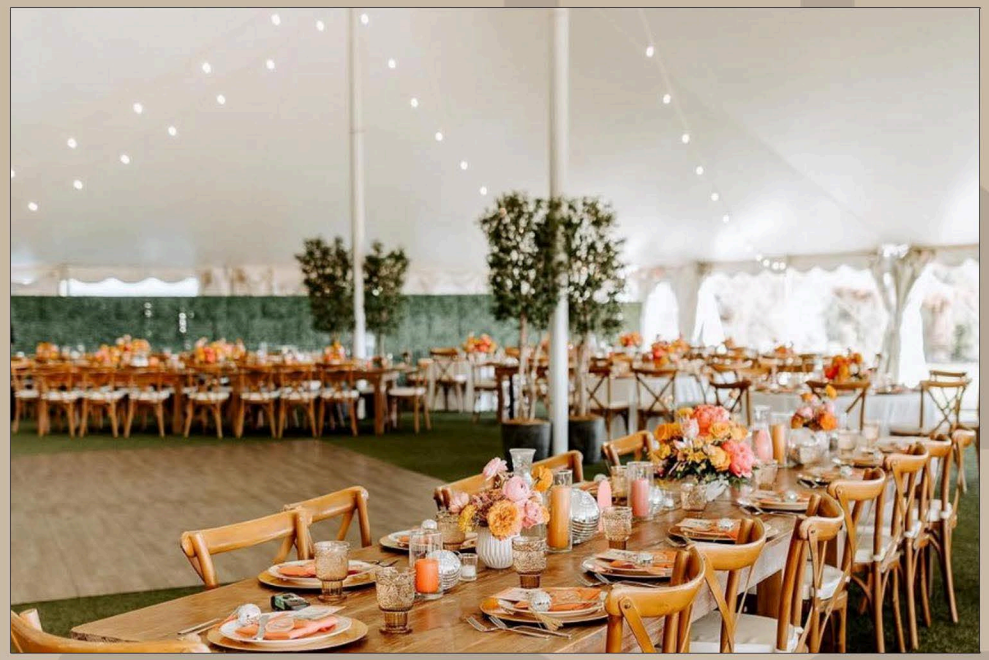
CAKE CUTTING SERVICE



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:	_____

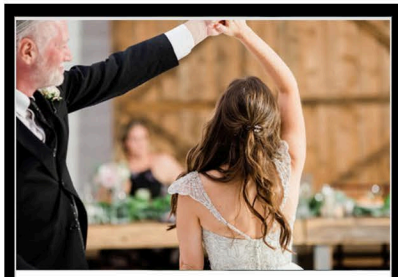
Specially prepared Vegan, Vegetarian, Gluten-Free meals available at $35 per plate, one meal item selection for all specialty guests.

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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