

GREEN GABLES



Trademark
venues





Historic Wedding Venue

The completely private, secluded, historic venue opens exclusively for your ceremony and reception. The estate is host to one wedding per day.

Circa 1890's Twinkle Lit Gardens

High on a breezy hilltop, as you walk up the garden path through the historic forest, you'll step into this enchanting secluded wonderland. In the shade of its giant turn-of-the-century forest, this landmark garden estate is surrounded by ivy-covered arbors, rose gardens, trickling fountains, unique statuary, and thousands of twinkle lights throughout.

Venue Timeline

11.5 hours on the private, historic estate

- 3 hours in the Style Salon
- 2.5 hours in the Schoolhouse Photo-shoot Parlor & Gentlemen's Speakeasy
- 5 hours for your celebration
- 1 hour available after grand exit

Bridal Parlor

When you enter this grand, multi-story parlor, you will be awestruck by the 30 ft. cathedral ceilings, full length mirrors, eclectic blend of furnishings and floor-to-ceiling windows that offer natural lighting, perfect for photos. This impressive bridal suite accommodates even the largest bridal parties.

Gentlemen's Speakeasy

This exclusive Gentlemen's Speakeasy is furnished with comfortable leather seating, handcrafted specialty light fixtures and unique brass decorative elements. A second hidden entry door leads to a dimly-lit room with a sleek wooden bar. This private, clandestine space is specifically designed for your wedding party to enjoy, relax and unwind.



Ceremony Sites

Choose from three outdoor ceremony sites. Each site is shaded for the comfort of you and your guests.

NATURAL FOREST

Say "I do" beneath the trunk of the bent-wood landmark tree with the forest as your backdrop.

HISTORIC HOUSE

Start your life together on the steps of this historic house. At your first kiss, the bell will ring in the bell tower.

PETINA ARBOR

Surrounded by tranquil gardens, this arbor is nestled in the shade of the historic forest.

Heart of the Garden Reception

Experience the best of both worlds, under the shaded forest, veiled by billowing drapery, you will be surrounded by designer gardens filled with blooming floral, historic trees, and trickling fountains.



Ceremony & Reception Seating

Guest table options include round or banquet style seating with white full-length linen draped to the floor. Choose from elegant white chiavari chairs, fruitwood chiavari chairs or other options à la cart. Ceremony seating is set in the shade of the historic gardens.

Custom Color Cloth Napkins

Choose from 38 perfect color cloth napkin choices to complement your design theme and tablescape. Other color fabric upgrades available to rent à la carte.

Elegant Candelabras & Décor

Choose from various candelabras, tall rustic candle holders, lily bowls, cylinder vases, shepherds hooks, glass votive holders, table number stands, artisan-inspired ivory candle cages, or provide your own.

Unique Props & Furniture from the Décor Catalog

For additional pieces, shop from the one-of-a-kind décor catalog full of design items that you may rent à la carte in the historic gardens.



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** **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 **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.

Governor's Bar

You have the freedom to craft the perfect bar menu. This historic bar out of the Governor's mansion offers the option of a full bar. 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 beautifully appointed light and refreshing lemonade, iced water, gourmet coffee and a medley of flavored teas.



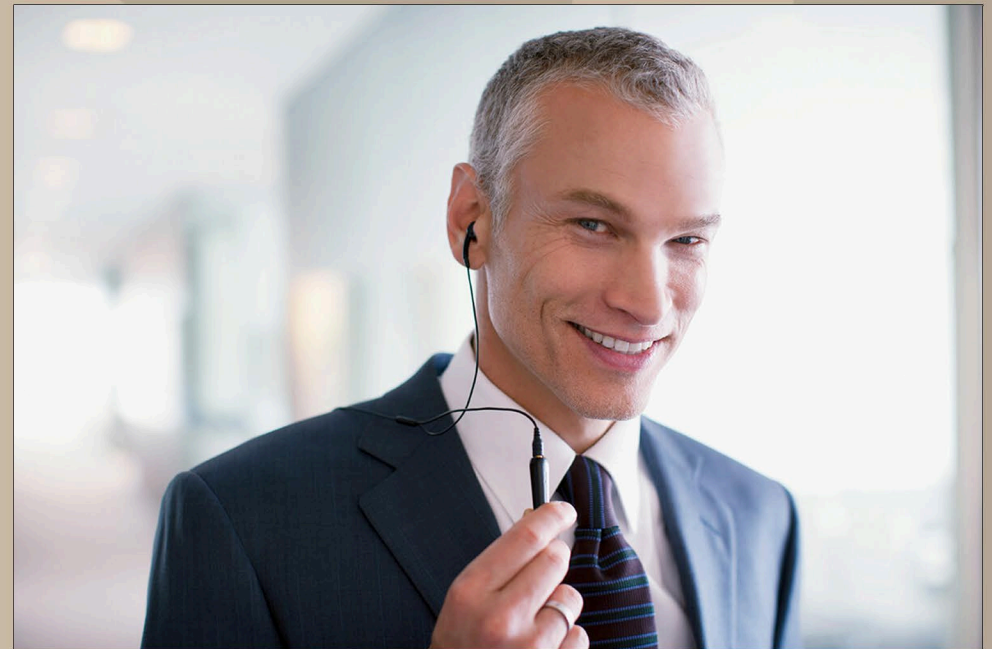
CAKE CUTTING SERVICE



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.



GREEN GABLES

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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