
TWIN OAKS
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 1890s Twinkle-lit Gardens

The moment you step inside, your guests will be awestruck by trickling fountains, rose-covered arbors, statuary, and thousands of twinkle lights throughout. In the shade of its giant turn of the century forest, this landmark garden estate is surrounded by lush gardens and colorful flora all year round.

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 Clubhouse
- 5 hours for your celebration
- 1 hour available after grand exit

Bridal Parlor

When you enter this historic parlor, the energy is palpable. You will be struck by the authentic hand-carved European furnishings, ten-foot framed glass windows, and full-length Parisian platformed mirror. You will feel the undeniable emotion that infuses this irreplaceable space. In this moment, you will know the wait is over.

Gentlemen's Clubhouse

Gentlemen of all ages appreciate the private clubhouse secluded in the garden near the north lawn. Relax in this comfortable hideaway, kick your feet up, have a drink, and reminisce before the celebration begins.



Ceremony Sites

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

NATURAL FOREST

Make this open-air space your own. Use your creative freedom. Perfect for a nature lover. Add a unique backdrop, chuppah or archway framed by two trickling streams and waterfalls under the landmark forest canopy.

WOODEN TURNPOST GAZEBO

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

RUSTIC ATRIUM

An intimate setting tucked amongst lush vines, angels and butterflies.

BRAIDED IVY ARCHWAY AND FOUNTAIN

Water cascades from the picturesque fountain, framed by a braided ivy archway, filled with twinkling lights.

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 carte. Ceremony seating is set in the shade of the historic gardens.

Custom Color Cloth Napkins

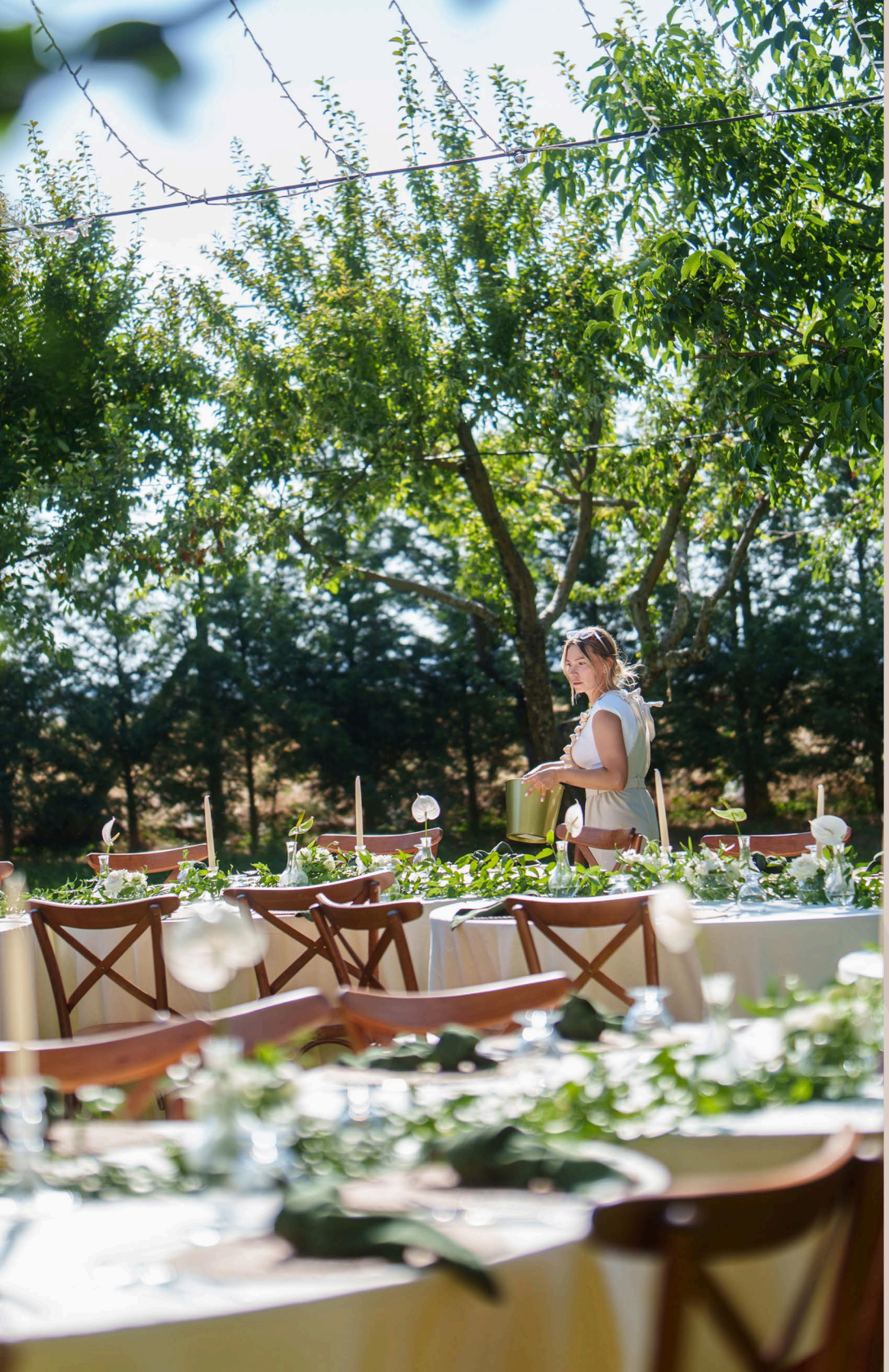
Choose from 38 perfect color cloth napkin choices to complement your design theme and tablescape.

Elegant Candelabras & Décor

Choose from various candelabras, tall rustic candle holders, shepherd's hooks, glass votive holders, table number stands, artisan-inspired ivory candle cages, or provide your own.

Unique Props & Furniture from the Decor Catalog

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



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 (V)
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 (GF)
YUKON POTATOES WITH GARLIC, SCALLIONS, CREAM AND BUTTER

Wild Long Grain Rice (GF) (V)
BLEND OF STEAMED WILD LONG GRAIN RICE COOKED WITH VEGETABLE STOCK

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

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

Pancetta French Green Beans (GF)
HARICOT VERTS WITH GARLIC AND CRISPY PANCETTA

ENTRÉES

Chef's Harvest Roast (GF)
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 (GF) (V)
YUKON GOLD POTATOES AND FRESH SWEET PEAS SIMMERED IN A RED COCONUT CURRY SAUCE SERVED ATOP STEAMED BASMATI RICE

Five Grain Stuffed Bell Pepper (V)
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 (GF)
MARINATED STUFFED CHICKEN BREAST TOPPED WITH AN HEIRLOOM TOMATO, BASIL, AND GARLIC SAUCE

California Artisan Chicken Piccata (GF)
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 (GF)
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.

*Pending all CDC guidelines and regulations
**In accordance with all regulatory guidelines and mandates



Full Service Catering Personnel

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

Timeless European Bar

You have the freedom to craft the perfect bar menu. This timeless European bar 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.



TWIN OAKS
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:	_____

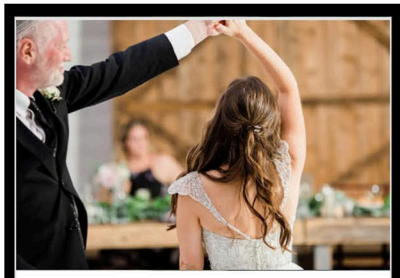
Specially prepared Vegan, Vegetarian, Gluten-Free meals available at $35 per plate, one meal item selection for all specialty guests.

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



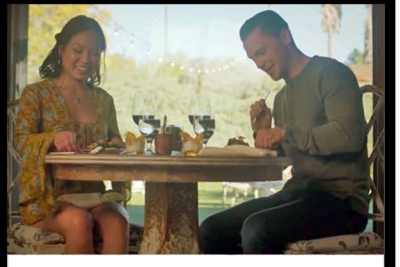
CHAMPAGNE, CALLIGRAPHY & CULINARY EVENT



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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