



Elegant Wedding Receptions

at

Celebrations



1901 Newport Blvd., Costa Mesa

chrissysherbanee@turniprose.com - (949) 645-4114

"The Grand Newport Plaza" 1901 Newport Blvd., Costa Mesa

loriquinn@turniprose.com - (949) 645-4050

The "Promenade and Gardens" 1570 Scenic Avenue, Costa Mesa

Beautiful Garden Receptions up to 500 guests.

barbirelock@turniprose.com - (714) 863-2726

"SPRING/SUMMER PROMOTIONS"

Take advantage of specific dates & months
and enjoy substantial savings.

WHAT IS A TURNIP ROSE!
SERVICE...SERVICE...SERVICE...AND MUCH MORE



- * Elite Catering
- * Distinctive Cuisine
- * Incredible Designs
- * Attention To Details
- * “No Problem” Attitude
- * Unsurpassed Value
- * Lots of Smiling Faces

“Excellence In Motion”

Congratulations!

Congratulations and Best Wishes on Your Engagement!
We are delighted you have contacted The Turnip Rose for your wedding celebration.

*The key to a successful reception is not only a beautiful facility and great food,
but attentive, extraordinary, and detailed service as well.*

*As wedding professionals, we will assist you every step of the way to plan your event, every aspect will be
thought through and, I, personally,
with our Team, will be there on the day of your reception.*



What the Turnip Rose includes . . .

Voted #1 Caterer in Orange County

Unsurpassed “Value” & “Entertainment”

Beautifully designed facility

*A private facility to focus on one event, **your reception only***

Children’s Movie Theatre for after dinner kids entertainment

Complimentary parking for 450 guests

Complimentary floor length linens and accent overlays, multicolor available

Complimentary guest seating centerpieces, mirrors, & votives

Maps for your invitations

Center courtyard available for weddings, pre-function, & photography

Special Bride and Groom “high-back” chairs

Available for viewing anytime and space provided to meet with your vendors

Open House Dinner receptions for tastings.

Our management team service available 24 hours a day

Savings

We encourage you to select off season dates, Fridays or Sundays to enjoy substantial savings.

Our Team

(2) Floor Maitre d’s included to focus on greeting your guests, table service, folding napkins and pampering your guests

A Reception Manager to handle operations

A Wedding Reception Coordinator is included and will handle the sequence of events, timelines, and flow.

A Supervisor to coordinate our staff

One waiter is provided for every 3 tables

***With this in place, we will ensure you a successful and wonderful reception.
The Turnip Rose looks forward to serving you and your family.***

Ray Sherbanee and Staff



DISCOUNTS AT A GLANCE

Take the following discounts off our listed prices on remaining dates available.

April '12
\$4,000 discount

May '12
\$3,000 discount

June '12
\$3,000 discount

July '12
\$3,000 discount

August '12
\$4,000 discount

September '12
\$2,000 discount

October '12
\$2,000 discount

November '12
\$2,000 discount

December '12
\$3,000 discount



January '13
\$5,000 discount

February '13
\$4,000 discount

March '13
\$2,000 discount

April '13
\$2,000 discount

May '13
\$1,000 discount

June '13
\$1,000 discount

July '13
\$1,000 discount

August '13
\$1,000 discount

September '13
\$1,000 discount

Don't miss this opportunity to save.

Contact our Sales Team for a "No Surprise" and "No Obligation" estimated cost analysis.



“Our Gold” Wedding Package

It Includes

Our Wedding Planner

Reception Wedding Coordinator is Provided

Complimentary Parking

Maps for your Invitations

Custom Linens & Overlays

Upgraded China

Large Dance Floor

Ornate Candle Centerpiece, Mirrors & (3) Votives

(1) Hour of Soft Bar or Less \$1,000

Champagne & Cider Toast

(3) hors d’oeuvres selections, Unlimited Butler Passed

Designer Salad of Choice

California Classics Poultry Selection

Rockwell Custom Wedding Cake with our Tuxedo Strawberries

Sodas & Ice Tea Served with Dinner

Table Service of Bottled Evian, served throughout the evening

Gourmet Coffee Bar, served throughout the evening

Take the following discounts off the listed prices for remaining dates

<u>May</u>	<u>June</u>	<u>July</u>	<u>August</u>	<u>September</u>	<u>October</u>	<u>November</u>
\$3,000	\$3,000	\$3,000	\$4,000	\$2,000	\$2,000	\$2,000

See attached calendar for additional monthly discounts for 2012 and 2013

	<u>Friday/Sunday</u>	<u>Saturday</u>
250 Guests	\$17,000	\$21,000
225 Guests	\$15,500	\$19,500
200 Guests	\$14,500	\$18,500
175 Guests	\$13,500	\$17,500
150 Guests	\$12,500	\$16,500
125 Guests	\$12,000	\$16,000
100 Guests	\$11,500	\$15,500

**** Take an additional 5% off for Guest Counts over 275 ****

**** Take an additional \$1,000 off for Lunch Service ****

*** Facility Minimum Applies ***

21% Service Charge and California Sales Tax will be added



“Diamond” Wedding Package

It Includes

Our Wedding Planner

Complimentary Parking

Reception Wedding Coordinator is Provided

Maps for your Invitations

Custom Linens & Overlays

Upgraded China

Large Dance Floor

Ornate Candle Centerpiece with Mirrors & Votives

(2) hours of Unlimited Full Bar with 2 Bartenders are Included

(5) hors d'oeuvres selections, Unlimited Butler Passed

Champagne & Cider Toast

Designer Salad of Choice

A “Duet” Entrée – Poultry with Mahi Mahi or Salmon

“Festival of Strawberries”

Rockwell Custom Wedding Cake of choice

Table Service of Bottled Evian, served throughout the evening

Gourmet Coffee Bar, served throughout the evening

Take the following discounts off the listed prices for remaining dates

<u>May</u>	<u>June</u>	<u>July</u>	<u>August</u>	<u>September</u>	<u>October</u>	<u>November</u>
\$3,000	\$3,000	\$3,000	\$4,000	\$2,000	\$2,000	\$2,000

See attached calendar for additional monthly discounts for 2012 and 2013

	<u>Friday/Sunday</u>	<u>Saturday</u>
250 Guests	\$21,500	\$26,500
225 Guests	\$19,500	\$24,500
200 Guests	\$18,500	\$22,500
175 Guests	\$16,500	\$20,500
150 Guests	\$15,500	\$19,500
125 Guests	\$14,500	\$18,500
100 Guests	\$13,500	\$17,500

**** Take an additional 5% off for Guest Counts over 275 ****

**** Take an additional \$1,000 off for Lunch Service ****

*** Facility Minimum Applies ***

21% Service Charge and California Sales Tax will be added



Platinum” Wedding Package

It Includes

Our Wedding Planner

Reception Wedding Coordinator is Provided

Complimentary Parking

Maps for your Invitations

Custom Linens & Overlays

Upgraded China

Large Dance Floor

Ornate Candle Centerpiece, Mirrors & (3) Votives

(2) Hours of Unlimited Premium Full Bar and (2) Bartenders are Included

(5) hors d’oeuvres selections, Unlimited Butler Passed

Champagne & Cider Toast

Designer Salad of Choice

A “Duet” Entrée – Filet with Poultry or Seafood

Table Service of Chardonnay & Merlot for Dinner

Rockwell Custom Wedding Cake and your choice of Festival of Strawberries or our Candy Station

Table Service of Bottled Evian, served throughout the evening

Gourmet Coffee Bar, served throughout the evening

Take the following discounts off the listed prices for remaining dates

<u>May</u>	<u>June</u>	<u>July</u>	<u>August</u>	<u>September</u>	<u>October</u>	<u>November</u>
\$3,000	\$3,000	\$3,000	\$4,000	\$2,000	\$2,000	\$2,000

See attached calendar for additional monthly discounts for 2012 and 2013

	<u>Friday/Sunday</u>	<u>Saturday</u>
250 Guests	\$25,500	\$29,500
225 Guests	\$23,500	\$27,500
200 Guests	\$21,500	\$25,500
175 Guests	\$19,500	\$23,500
150 Guests	\$18,500	\$22,500
125 Guests	\$17,500	\$21,500
100 Guests	\$16,500	\$20,500

**** Take an additional 5% off for Guest Counts over 275 ****

**** Take an additional \$1,000 off for Lunch Service ****

*** Facility Minimum Applies ***

21% Service Charge and California Sales Tax will be added



COURTYARD WEDDINGS

(Grand Ball Room Use Only)

*We are proud to offer a most unique setting with free flowing double spiral staircase and romantic fountains.
It's perfect for any outdoor **wedding ceremony** and **welcome cocktail receptions**.
Please call for a personal tour any time.*

FOR WEDDING "CEREMONIES"

*Set up & Service Fee: ~~\$2,350.00~~ **\$1,975.00***

*Friday & Sunday: ~~\$1,975.00~~ **\$1,475.00***

Turnip Rose Wedding Coordinator for rehearsal and ceremony is included

*For large bridal parties and for excessive personal items, an assistant will be needed.
Budget \$250.00*

We include the following items for you.....

Our Beautiful Bridal Suite for the Bride and Bridesmaids

For the Groomsmen, The Tommy Bahama Lounge

For the Children in the Bridal Party, a Private Movie Theatre

Cafe Vienna Chairs and a P.A. System

Complimentary Champagne and Beverages for the Bridal Party

We include 2 hours prior to your ceremony time for photographs.
Extended time is available at \$100 per hour/per room when applicable.

SAMPLE MENUS



“California Classics” Served Meals

Hearty, Nouveau California Cuisine combining the culinary traditions of the Caliente Southwest and the Exotic Pacific Rim

Take an additional 5% off our prices for Guest Count of 275 and above



California Best - Salad Selections

Elegantly presented and served with Bruschetta Cheese Toast

California Salad

Avocado, mandarin oranges, bibb lettuce and toasted almonds crowned with poppyseed dressing

Strawberry Spinach Toss

Crisp spinach leaves tossed with fresh sliced strawberries folded with a tangy honey poppy dressing

Parisienne Greens

Butterleaf, pears, lemon Stilton crumbles, candied pecans lightly dressed with pear vinaigrette

Bountiful Garden Salad

Bibb lettuce, dried cranberries, goat cheese, red grapes, and toasted pecan pieces in a poppy seed dressing

Luxembourg Spinach

Crisp spinach combined with smoky bacon, sun-dried tomatoes, hearts of palm, croutons, and blue cheese, tossed with garlic Dijon mustard dressing

Gorgonzola Granny Smith

Fresh baby greens, candied pecans, sliced Granny Smith apples, dried cranberries, and raspberry dressing

Caesar Salad

Crisp romaine tossed with tomatoes and croutons, folded with our house Caesar dressing and topped with Parmesan

Sonoma Garden Salad

Mixed garden lettuce with lettuce goat cheese, sun-dried tomatoes, chives, and croutons tossed with balsamic vinaigrette

Field Lettuce Salad

Mixed baby greens, lemon Stilton cheese, walnuts, and sun-dried tomatoes tossed with raspberry vinaigrette

Fuji Apple Salad

A mesculin lettuce mix, apple chips, red onions, dried cranberries, pecans, diced tomato, and bleu cheese tossed with a Fuji Apple vinaigrette

Greek Salad

Crisp Romaine, cucumber, Roma tomatoes, black olives, Feta cheese, traditional Greek Lemon Vinaigrette topped

Fruit & Walnut Salad

Mesculin & romaine mix with sliced strawberries, diced tomatoes, roasted walnuts, bacon bits, dried cranberries, and crumbled bleu cheese with a Honey Balsamic Vinaigrette



California Classics - Entrée Selections

Roasted Chicken Osso Buco

Slow roasted, deboned half-chicken served over fresh basil risotto cake topped with herb pesto jus and a mélange of garden vegetables

Classic Chicken Wellington

Crusty puff pastry wrapped around breast of chicken and baked golden brown, served with Wild Mushroom Sauce, garlic mashers, and skillet baby vegetables

Chicken Breast Jardinière

A plump breast stuffed with julienned vegetables, topped with cognac reduction sauce and served over pomme de terre gratin, accompanied with a rainbow of fresh vegetables

Maui Island Roasted Chicken

Slow roasted, deboned half-chicken with Soy Mirin glaze and Macadamia nuts on jasmine rice, and served with baby bok choy and crisp rice noodles

Kansas City Broil

Herb rubbed, deboned half-chicken served over creamy mashed potatoes, topped with tumbleweed onions, natural herb jus, and adorned with garden vegetables

Pistachio Crusted Apricot Chicken

Stuffed with tangy apricots, feta cheese, candied ginger, topped with a light buttery pistachio crust, and served over jasmine rice along with a medley of fresh vegetables

Caramelized Garlic Roasted Chicken

Half-chicken deboned caramelized with garlic, slow roasted until tender. Served over creamy pesto mashers, accompanied with fresh diced vegetables

Chicken Forrestière

Wild rice and sun-dried tomato stuffed chicken breast served with a natural herb Marsala sauce, accompanied with garlic mashers and a mix of vegetables

Chicken Florentine

Stuffed with pine nuts, spinach, and ricotta cheese and served on a risotto cake, topped with a Vin Blanc Sauce, paired with white beans and fresh vegetables.

Filet of Grilled Salmon - Add \$4.50 per person

Broiled then served over corn risotto, grilled bok chok and garnished with fresh mango cilantro salsa

Macadamia Nut Mahi Mahi - Add \$5.50 per person

Macadamia crusted, stacked on spinach rice soufflé and served with baby carrots and mango cucumber salsa

The Sweetheart's Duet - Add \$12.50 per person

Peppercorn petite filet mignon partnered with Chicken Piccata, served with garlic mashed potatoes and seasonal vegetables. Can substitute Filet for Encrusted Halibut or Grilled Salmon

Portabello Filet Stack - Add \$14.50 per person

8 oz. filet served over garlic mashed potatoes, balsamic grilled portabello mushroom. Accompanied with grilled crusted tomato, fresh broccoli and crowned with a light Madiera Sauce

For Split Selections, add \$4.50 per person



Additional Poultry Selections

Herb Roasted Chicken

Deboned chicken, rubbed with fresh herbs roasted golden brown, natural herb jus.

Pesto Stuffed Chicken

Baked chicken breasts, pine nuts, spinach, shallots, ricotta, and pesto, topped with a rich mushroom wine sauce.

Jamaican “Jerk” Chicken

Marinated & charbroiled, topped with Mango Salsa and cilantro.

Roasted Chicken En Croute Wellington

A crusty puff pastry wrapped around breast of chicken and baked golden brown, crowned with wild mushroom shitake sauce.

Chicken Breast Jardiniere

A plump breast of chicken, laced with julienne vegetables, and sun-dried tomato herb jus.

Chicken Piccata

Deboned breast of chicken sautéed in butter drizzled with lemon juice, capers, crowned with lemon butter sauce.

Chicken Breast Champignon

Sautéed boneless breasts, flamed with cognac, and served with a white wine tarragon mushroom sauce.

Chicken Mornay

Tender chicken breast, artichoke hearts, cashews, wine sauce.

Caramelized Garlic Chicken

A breast of chicken, caramelized garlic basted and slow roasted until tender. An excellent choice.

Chicken Forestiere

Boned breast of chicken stuffed with wild rice and mushrooms, marsala sauce.

Chicken Florentine – En Croute optional

Stuffed with pine nuts, spinach and feta cheese, Vin Blanc Sauce.

Tuscany Chicken

Marinated and grilled, crowned with Basil-Mustard Cream Sauce

Teriyaki Chicken

Marinated 24 hours, broiled and served with steamed rice.



Your Wedding Cake

*Your wedding cake is from Rockwell Creative Cakes and is **included** in our packages or you may provide your own.*

*We will cut and serve it at **no additional cost** to you.*

All cakes are elegantly displayed on a silver cake stand with our panache drape linens.

If you need assistance with a bakery, please see our preferred list.

Compliments of The Turnip Rose

. . . Something Special for The Bride & Groom

A bridal basket filled with delectable hors d'oeuvres and a chilled bottle of champagne will be provided for the bride and groom upon their departure from the reception.

Festival of Strawberries

A beautiful array of fresh strawberries cascading along with chocolate dipped strawberries injected with liqueur and presented with a variety of "Build Your Own" toppings

Our Classy "Tuxedo Dressed" Strawberry

White Chocolate "Bridal Dressed"

Semi Sweet Dark Chocolate

Dark Chocolate with Peanuts

Peanut Butter & Chocolate Smothered

Vaccinated with . . . your selection of liqueur

Kahlua

Drambuie

Amaretto

Tia Maria

Grand Marnier

Displayed with . . .

Creamy Caramel

Chopped Nuts

Chocolate Fudge

Whipped Cream



Banquet Bar Services

Bartender Fee: \$175.00 each

Based on (1) Bartender needed for every 75 guests for rapid service.

Call drinks . . . \$7.50 – Premium \$9.25 **Beer** . . . \$6.25 – Imported \$7.25
House Wine . . . \$8.50 – Premium \$9.50 **Soda** . . . \$3.50

Non-Alcoholic Beverages

For Continuous (4) hour service of Iced Tea, Sodas, & Cider \$9.50 pp
(Beverage Tender Required)

Premium Soft Bar

\$ 12.75 per person for one (1) hour duration

Add \$7.75 per person for the 2nd hour

Add \$6.75 per person for the 3rd hour

Add \$5.75 per person for the 4th hour

Ravenswood Chardonnay

Trinity Oaks Merlot

J. Lohr Cabernet

Beringer White Zinfandel

Chamdeville Brut

Heineken & Coors Lite

Variety of Soft Drinks, Diet, and Pellegrino Water

Meal Service of Iced Tea & Sodas is included with a hosted 4 hour Bar Service

Fully Hosted Bar

\$16.50 per person for one (1) hour duration

Add \$8.50 per person for the 2nd hour

Add \$7.50 per person for the 3rd hour

Add \$5.50 per person for the 4th hour

Meal Service of Iced Tea & Sodas is included with a hosted 4 hour Bar Service

This flat fee charge provides a full and unlimited bar for your guests.

Selections include JB Scotch, Absolut, Bombay Gin, Jack Daniels, wines, beer, & soft drinks.

Plus 2 varieties of “***Bride & Groom***” Specialty Martini Drinks – Cosmopolitan & Sour Apple

For Premium Selections – Add \$6.50 per person

Selections include Crown Royal, Johnny Walker Black, Ketel One, Tanqueray Gin, 1800 Tequila

Unlimited Table Service with meal

Passion Fruit Iced Tea & Sodas: \$4.75 pp, sorted with our Bar Service.

Ravenswood Chardonnay & Trinity Oaks Merlot Wine: \$9.50 pp

Markham Chardonnay & J Lohr Cabernet Wine: \$11.50 pp

For no ordered Beverage Service - A \$2.50 pp charge will be added

The prices quoted above do not include 21% gratuities
or California State Sales Tax.



“WINTER/SPRING/SUMMER PROMOTIONS”

*Take advantage of specific dates & months
and enjoy substantial savings.*

“PRIVATE” FACILITY MINIMUMS ARE REDUCED

April through August 2012

Minimum income for Food & Beverage for Fridays, Saturday lunch & Sundays - \$9,500

Minimum income for Food & Beverage on Saturday Evening - ~~\$15,000~~

\$12,500

September through December 2012

Minimum income for Food & Beverage for Fridays, Saturday lunch & Sundays - ~~\$10,500~~

Minimum income for Food & Beverage on Saturday Evening - ~~\$20,000~~ \$9,500

\$15,000



January through March 2013

Minimum income for Food & Beverage for Fridays, Saturday lunch & Sundays - ~~\$9,500~~

Minimum income for Food & Beverage on Saturday Evening - ~~\$12,500~~ \$8,500

\$10,500

April through June 2013

Minimum income for Food & Beverage for Fridays, Saturday lunch & Sundays - ~~\$10,500~~

Minimum income for Food & Beverage on Saturday Evening - ~~\$17,500~~ \$9,500

\$15,000

July through September 2013

Minimum income for Food & Beverage for Fridays, Saturday lunch & Sundays - \$12,500

Minimum income for Food & Beverage on Saturday Evening - ~~\$20,000~~

\$17,500