



Elegant Wedding Receptions

at

Dana Point Yacht Club

Located at: 24399 Dana Drive, Dana Point, CA 92629

Barbirelock@turniprose.com



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***

Complimentary *floor length linens and accent overlays, multicolor available*

Complimentary *guest seating centerpieces, mirrors, & votives*

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

Floor Maitre d' is 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



At the Dana Point Yacht Club
"Sweet Heart" Wedding Package

Enjoy substantial savings through November 2010

It Includes

Wedding Consultant

Custom Linens & Overlays

Full China Settings

Dance Floor Included

Mirrors & Votives Complimentary

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

Champagne & Cider Toast

Creative Design Salad Presentation

California Classics Filet & Poultry Duet
(omit Filet – Less \$4.50 pp)

Custom Wedding Cake of choice
served with our Tuxedo Dressed Strawberry

Table Service of Iced Tea is Included

Gourmet Coffee Bar, served throughout the evening

	<u>Saturday Lunch</u>	<u>Saturday Dinner</u>	<u>Fri/Sun Dinner</u>
<i>175 Guests</i>	<i>\$13,250</i>	<i>\$14,700</i>	<i>\$13,750</i>
<i>150 Guests</i>	<i>\$12,000</i>	<i>\$13,500</i>	<i>\$12,500</i>
<i>125 Guests</i>	<i>\$11,250</i>	<i>\$12,750</i>	<i>\$11,750</i>
<i>100 Guests</i>	<i>\$10,000</i>	<i>\$11,500</i>	<i>\$10,500</i>

An additional 21% Service charge and 8.75% Tax will be added

** Facility Fee ~ Depending on Date Selected **

** Security required for Bar services ~ \$200 **

** Valet may be required depending on date ~ \$550 **

** Wedding On Premise ~ \$850 **

***** Take an Additional \$1,000.00 off for 2010 through April 2011 *****

Please Contact: Barbi Relock (714)863-2726
barbirelock@turniprose.com ~ www.turniprose.com



SAMPLE MENUS

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

Mayan Salad

Crisp romaine lettuce, sliced avocados, red onions, grapefruit, jicama, oranges and cherry tomatoes tossed with a light cumin dressing

Greek Salad

Crisp Romaine, cucumber, Roma tomatoes, black olives, Feta cheese, traditional Greek lemon vinaigrette topped

Peking Oriental Salad

Chinese style crisp salad with sliced water chestnuts, peanuts, rice noodles, wontons, and chives crowned with a refreshing ginger soy dressing

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

Your Wedding Cake

*Your wedding cake is **included** in our package 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.

Our Classy "Tuxedo Dressed" Strawberries will be served with each piece of cake.

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.

Gourmet Coffee Bar- Included

Freshly brewed coffee, decaf and herb teas will be displayed in elegant Silver Urns accompanied with . . .

*** Fresh Whipped Cream*

*** Chocolate Shavings*

*** Cinnamon Sticks*

*** Freshly Grated Orange Rind*

Our Policies

Our policies and rules are limited. We are here for you and will do what it takes to make this day a memorable one for you and your family.

Deposits

A deposit of \$2,500 will reserve the day for you. Periodic payments will be requested.

Your costs are guaranteed through 2010.

Banquet Bar Services

Bartender Fee: \$175.00 each

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

Call drinks \$7.25 – Premium \$8.75

Beer . . . \$5.75 – Imported \$6.75

House Wine . . . \$7.75 – Premium \$8.50

Soda . . . \$3.25

Non-Alcoholic Beverages

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

Premium Soft Bar

\$10.75 per person for a one (1) hour duration

Add \$6.75 per person for the 2nd hour

Add \$5.75 per person for the 3rd hour

Add \$4.75 per person for the 4th hour

Ravenswood Chardonnay

Parducci Merlot

J. Loeb Cabernet

Beringer White Zinfandel

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

\$15.50 per person for a one (1) hour duration

Add \$7.50 per person for the 2nd hour

Add \$6.50 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 of Wine with meal

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

Ravenswood Chardonnay & Parducci Merlot: \$9.50 pp

Markham Chardonnay & Blackstone Merlot: \$11.50 pp

For Sodas & Iced Tea with Wine Service - Add \$1.50 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.