



*Elegant Wedding Receptions*

*at*

*“Promenade & Gardens”*

*The “Promenade and Gardens”* 1570 Scenic Avenue, Costa Mesa

*Beautiful Garden Receptions up to 500 guests.*

[BarbiRelock@TurnipRose.com](mailto:BarbiRelock@TurnipRose.com) - (714) 863-2726

*Other Venue Options*

*“The Grand Newport Plaza”* 1901 Newport Blvd., Costa Mesa

[LoriQuinn@TurnipRose.com](mailto:LoriQuinn@TurnipRose.com) - (949) 645-4050



1901 Newport Blvd., Costa Mesa

[ChrissySherbanee@TurnipRose.com](mailto:ChrissySherbanee@TurnipRose.com) - (949) 645-4114

**“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 & Gardens*

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

***Complimentary parking for 450 guests***

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

***Complimentary guest seating centerpieces, mirrors, & votives***

*Garden courtyard available for weddings, pre-function, & photography*

*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's included to focus on greeting your guests, table service,  
folding napkins and pampering your guests*

*A Reception Manager to handle operations*

*An Assistant Wedding Reception Coordinator is included and will assist with  
the sequence of events, timelines, and guest 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***



◆ *The Promenade* ◆

*“Gold” Wedding Package*

**It Includes . . . .**

*An Assistant Reception Coordinator is Provided*

*Complimentary Parking*



*Custom Linens, Overlays, Chivari Chairs*

*Lounge Furniture & Uplighting*

*Large Dance Floor*

*Ornate Candle Centerpiece, Mirrors & (3) Votives*

*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*

*Table Service of Bottled Evian, served throughout the evening*

*Sodas & Iced Tea served with Dinner*



*Gourmet Coffee Bar, served throughout the evening*

*2012 Specific Date Discounts, See Attached Calendar at a Glance for details*

**Discounts Available**

<u>January</u>	<u>February</u>	<u>March</u>	<u>April</u>	<u>May</u>	<u>June</u>	<u>July</u>
\$5,000	\$5,000	\$4,000	\$3,000	\$2,000	\$1,000	\$1,000

	<u>Friday/Sunday</u>	<u>Saturday</u>
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

*\* Facility Minimum Applies \**

**California Sales Tax and 21% Service Charge will be added**



◆ *The Promenade* ◆

*“Diamond” Wedding Package*

*It Includes . . . .*

*Complimentary Parking*

*An Assistant Reception Coordinator is Provided*

*Custom Linens, Overlays, Chivari Chairs*

*Lounge Furniture & Uplighting*

*Large Dance Floor*

*Ornate Candle Centerpiece with Mirrors & Votives*

*(1) hour of Unlimited Soft Bar with 2 Bartenders Included*

*(4) 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*

*2012 Specific Date Discounts, See Attached Calendar at a Glance for details*

**Discounts Available**

<u><i>January</i></u>	<u><i>February</i></u>	<u><i>March</i></u>	<u><i>April</i></u>	<u><i>May</i></u>	<u><i>June</i></u>	<u><i>July</i></u>
<i>\$5,000</i>	<i>\$5,000</i>	<i>\$4,000</i>	<i>\$3,000</i>	<i>\$2,000</i>	<i>\$1,000</i>	<i>\$1,000</i>

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

*\* Facility Minimum Applies \**

***California Sales Tax and 21% Service Charge will be added***



◆ *The Promenade* ◆

*“Platinum” Wedding Package*

It Includes . . . .

*An Assistant Reception Coordinator is Provided*

*Complimentary Parking*

*Custom Linens, Overlays, Chivari Chairs*

*Lounge Furniture & Uplighting*

*Large Dance Floor*

*Ornate Candle Centerpiece, Mirrors & (3) Votives*

*(1) Hour of Unlimited Full Bar and (2) Bartenders 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 of your choice & Festival of Strawberries*

*Table Service of Bottled Evian, served throughout the evening*

*Gourmet Coffee Bar, served throughout the evening*

*2012 Specific Date Discounts, See Attached Calendar at a Glance for details*

**Discounts Available**

<u><i>January</i></u> \$5,000	<u><i>February</i></u> \$5,000	<u><i>March</i></u> \$4,000	<u><i>April</i></u> \$3,000	<u><i>May</i></u> \$2,000	<u><i>June</i></u> \$1,000	<u><i>July</i></u> \$1,000
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**Friday/Sunday**

**Saturday**

<i>200 Guests</i>	<i>\$21,500</i>	<i>\$25,500</i>
<i>175 Guests</i>	<i>\$19,500</i>	<i>\$23,500</i>
<i>150 Guests</i>	<i>\$18,500</i>	<i>\$23,500</i>
<i>125 Guests</i>	<i>\$17,500</i>	<i>\$21,500</i>
<i>100 Guests</i>	<i>\$16,500</i>	<i>\$20,500</i>

*\* Facility Minimum Applies \**

**California Sales Tax and 21% Service Charge will be added**



## **GARDEN WEDDINGS**

*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: ~~\$1,975.00~~ **\$1,475***

*Friday & Sunday: ~~\$1,475.00~~ **\$1,275***

*Turnip Rose Wedding Coordinator is included for rehearsal & ceremony*

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

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

*White Wood Chairs & Gazebo*

*Our Bridal Suite for the Bride and Bridesmaids*

*And the Groomsmen, Lounge is included*

*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.

### ◆ *The Promenade* ◆

#### “PRIVATE” FACILITY MINIMUMS ARE REDUCED

##### January through March 2012

Minimum income for Food & Beverage for *Fridays, Saturday lunch & Sundays* - ~~\$9,500~~  
Minimum income for Food & Beverage on *Saturday Evening* - ~~\$15,500~~ **\$8,500**  
**\$11,500**

##### April through June 2012

Minimum income for Food & Beverage for *Fridays, Saturday lunch & Sundays* - ~~\$9,500~~  
Minimum income for Food & Beverage on *Saturday Evening* - ~~\$15,500~~ **\$8,500**  
**\$13,500**

##### July through September 2012

Minimum income for Food & Beverage for *Fridays, Saturday lunch & Sundays* - ~~\$10,500~~  
Minimum income for Food & Beverage on *Saturday Evening* - ~~\$20,000~~ **\$8,500**  
**\$14,500**

##### October 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~~ **\$8,500**  
**\$14,500**



##### January through March 2013

Minimum income for Food & Beverage for *Fridays, Saturday lunch & Sundays* - ~~\$9,500~~  
Minimum income for Food & Beverage on *Saturday Evening* - ~~\$15,500~~ **\$8,500**  
**\$11,500**