

EST. 2006

PRICING GUIDE

951.676.6162

www.LakeOakMeadows.com

DISCOVER THE MAGIC OF LAKE OAK MEADOWS

Nestled in the heart of Temecula wine country, just an hour away from surrounding counties of San Diego, Los Angeles, and Orange County. With 18 years of experience in crafting unforgettable weddings, we invite you to celebrate your special day in our enchanting venue.

Our all-inclusive packages

are designed to make your wedding planning seamless and stress-free.

Immerse yourself

in the natural beauty of our venue, surrounded by majestic trees adorned with twinkling lights, creating a romantic ambiance like no other.

Capture picture-perfect moments

with our stunning panoramic views to relive every precious moment.

Discover serenity

by the tranquil lake, complete with graceful koi fish and mesmerizing water fountains.

Be enchanted

by our one-of-a-kind fire water features, adding a touch of magic to your celebration.

Dance the night away

in our spacious dance room, perfectly designed for creating unforgettable moments with your loved ones.

Sip cocktails

under the stars in our charming cocktail lounge area, illuminated by market lights that add a touch of elegance to your evening.

We pride ourselves on providing unparalleled service and creating unforgettable experiences. Let us be a part of your love story and turn your wedding dreams into reality.

2024 - 2025 - 2026 ALL PACKAGES INCLUDE

5-HOUR EVENT TIME

PRE CEREMONY

Wedding Coordinator with Rehearsal Day Before

2 Dressing Suites With Adult Beverages and Light Snacks

Bridal Hostess | Guest Parking

CEREMONY

Lake Setting with Ceremony Peninsula

White Padded Chairs

Beverage Station

Gift and Guest Book Table with Floor Length Linens

RECEPTION

Menus Inspired by Farm To Table Catering
In House DJ/MC Services
Private Indoor Dance Room
Lifted Ledge Floor for Desserts
Cross Back Chairs

Round Dining Tables with White, Ivory or Black Floor Length Linens
China, Silverware, and Glassware
Beverage Station including Ice Water, Iced Tea, Lemonade, and
Coffee

Cake Cutting Service

Banquet Manager, Uniformed Banquet Staff, and Security

Set Up | Tear Down

CEREMONY FEE

\$ 9 9 5

SILVER

\$99

per person

Chianti Buffet
2 Passed Appetizers
Cash Bar with Hosted Sodas
and Juices
Day of Coordinator
Professional DJ/MC
Full length Linens
round tables
Cross Back chairs
Table settings
House Lanterns Centerpieces
Arbor
Bridal Suite 5 hour access

GOLD

\$138

per person

Primitivo Buffet
3 Passed Appetizers
Unlimited Standard Bar
Beer/Wine/Sodas
Pre Ceremony Champagne
Day of Coordinator
Professional DJ/MC
Full length Linens
round tables
Cross Back chairs
Table settings
Custom Floral center pieces
Sweet Heart Table Floral
Bridal Suite 5 hour access
Groom Suite 3 hour access

PLATINUM

\$168

per person

Benedetto Duet Plated 3 Passed Appetizers Seasonal Cheese/Fruit board Unlimited Full Bar Including Cocktails Wedding Cake Couples signature drinks Pre Ceremony Champagne Day of Coordinator Professional DJ/MC Full length Linens round tables Cross Back chairs Table settings Custom Floral center pieces Sweet Heart Table Floral Lake and WaterFall Fire Bridal Suite 9am arrival Groom Suite 2pm arrival

VENUE FEE

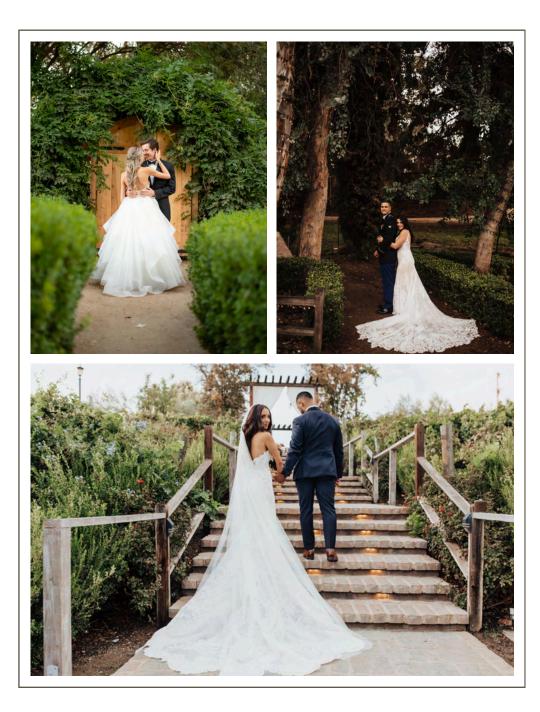
Peak Season

April - May - June
September - October - November
MidWeek | \$5,895
Thursday | \$6,895
Friday/Sunday | \$7,895
Saturday | \$10,895

Off Peak Season

January - February - March July - August - December MidWeek | \$3,895 Thursday | \$4,895 Friday/Sunday | \$6,485 Saturday | \$7,495







YOU HAVE QUESTIONS

Q: How many weddings are on property each day?

A: We only allow one wedding each day. The entire wedding venue is private and unaccessible to the public during your ceremony and reception. We have a beautiful winery nestled in the trees located behind the venue. Winery guests are discreetly shuttled behind your event area.

Q: Is outside food allowed?

A: Our Chef is one of a kind! Originally from Sweden, Chef Jonas can create magic at our Farm To Table kitchen. We do not allow outside food for your main entrees. However, we do allow outside desserts and late night bites.

Q: Are we allowed to come on property for engagement photos?

A: Yes! Please see our office for available dates and release forms to schedule a photoshoot.

Q: Is liability insurance required?

A: Yes! All wedding packages include liability/cancellation Insurance. We take care of this for you!

Q: Are pets allowed?

A: Yes! We love all pets. When bringing a pet to our property a release form must be filled out and pets must be kept on a leash or lead or kept in a crate or trailer.

Q: Do you offer rehearsal dinners?

A: YES! We offer Brunch for our 11am rehearsals and buffet dinners at our winery for evening rehearsals

WE HAVE ANSWERS

Q: Do you have a tent for unforeseen weather conditions?

A: Yes! We put up a tent from November 15th through March 15th the tent is clear 60x40 with a grand chandelier and lighting through out. When we do not have our tent up, you are responsible for a tent. Private companies range from 2,100-3,400 in price.

Q: What is your deposit and payment schedule?

A: Monday through Thursday we require an 1,800.00 booking deposit. Friday through Sunday we require a 3800.00 booking deposit. We subtract the deposit from the grand total and then divide the remaining balance each month until 30 days prior to your wedding.

Q: When is Final guest count due?

A: Final guest count is requested 3 weeks prior to event along with any remaining balance from upgrades. Must be paid three weeks prior.

Q: Do you have security?

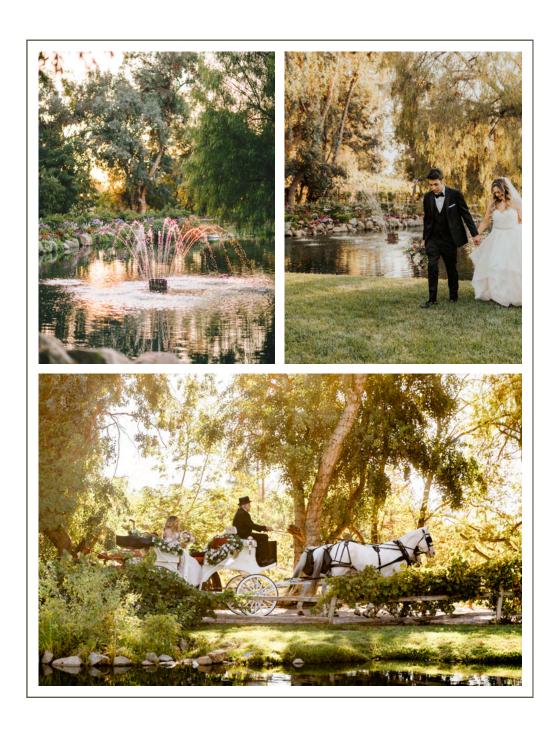
A: Yes each package comes with a security guard for up to 75 guests. an additional security guard is required for each additional 75 guest count.

Q: Can we bring our own DJ?

A: Yes, Our DJ has been trained on our high tech equipment and will be there also to assist your DJ or MC in working our system. Our DJ/MC comes with all of our packages.

Q: How do we reserve our wedding date?

A: Easy! Call one of our professional sales staff and they will be happy to do a non refundable 500.00 Save The Date which goes towards your booking deposit 5 days later.





ENHANCEMENTS

Ceremony

Fire and water Package 550.00

Upgraded cross back chairs @ ceremony 10.00 per guest
Sangria pre ceremony 8.00 per guest
Early bird wine package 550.00

Horse and Carriage 650.00

Parasols 250.00

Madam Palooza packages TBD

Reception

S'mores 550.00 3 hours

Donut wall 250.00 includes 50 donuts

Extra hour 1250.00

Extra bar hours 15.00 - 26.00 per person

Photo booth 500.00 (starting Price)

Standing heaters 65.00 each

Farm tables 75.00 each

Hanging lanterns 500.00

Champagne toast 7.00 per person

Bottle service 100.00 per table includes two bottles of wine each table

Madam Palooza packages TBD

Shuttle service for after party (Please advise our wedding concierge of your request for pricing options)

Photography Specials with preferred photographers



Planning a wedding takes a lot of time, but we're here to help! we offer our wedding concierge service from the moment you sign your contract!

APPITIZERS

SMOKED SALMON
MOUSSE WITH
CUCUMBER RELISH
ON PUMPERNICKEL
TOAST WITH SHAVED
RED ONION

CAPRESE SKEWERS
WITH PEAR
BALSAMIC
REDUCTION AND
CHIFFON BASIL

GOAT CHEESE WITH
OVEN DRIED
TOMATOES ON
CROSTINI

JAPANESE YAKITORI BEEF WITH TERIYAKI GLAZE

SPANAKOPITA
FLAKY PASTRY
SHELL WITH SPINACH
AND CHEESE

MINI COCKTAIL
MEATBALLS WITH
RASPBERRY BBQ
SAUCE

JAPANESE YAKITORI BEEF WITH TERIYAKI GLAZE

VEGETABLE
SAMOSAS CURRIED
VEGETABLES AND
POTATOES IN PUFF
PASTRY

GLAZED CHICKEN
SATAY WITH SPICY
PEANUT SAUCE
(CONTAINS NUTS)

SALADS CHOICE OF ONE

BABY GREEN SALAD WITH CANDIED WALNUTS, FETA CHEESE, DRIED CRANBERRIES & APPLES TOSSED IN A WHITE BALSAMIC VINAIGRETTE (CONTAINS NUTS)

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS

WEDGE SALAD WITH CHERRY TOMATOES, BLUE CHEESE AND BACON CRUMBLE WITH YOUR CHOICE OF BLUE CHEESE OR RANCH DRESSING



CHIANTI BUFFET

CHOOSE ONE ENTREE

POLLO AL LIMONE
-PAN SEARED
CHICKEN BREAST
IN A ROSEMARY
LEMON CAPER
BUTTER

POLLO ITALIANO
ROMA TOMATOES,
MUSHROOMS,
OREGANO AND
GARLIC, WHITE
WINE SAUCE

PENNE AL
BOLOGNESE
PASTA WITH A
HEARTY SLOW
SIMMERED
TOMATO BASIL
MEAT SAUCE

POLLO PESTO
HERBED CHICKEN
BREAST WITH A
CREAMY SUN-DRIED
TOMATO PESTO
SAUCE

VEGETABLE CHOICE OF ONE

- ~ MIXED SUMMER VEGETABLES ~ SWEET CORN & ROASTED RED BELL PEPPERS
- ~ ROASTED ZUCCHINI & SQUASH WITH GARLIC PARSLEY & OLIVE OIL

STARCH CHOICE OF ONE

~ PENNE OR BOWTIE WITH CHOICE OF ONE SAUCE BELOW,
MARINARA, AGLIOLIO (OLIVE OIL, GARLIC AND BASIL), OR CREAMY PESTO
~ CREAMY HAND CRUSHED RED POTATOES

PRIMITIVO BUFFET

CHOOSE TWO ENTREES

POLLO CURCUMA
TURMERIC
RUBBED CHICKEN
BREAST WITH A
LIGHT CREAMY
WHOLE-GRAIN
MUSTARD SAUCE

PESCI BIANCI
PACIFIC SNAPPER
WITH A SHALLOTLEMONGRASS
WHITE WINE
REDUCTION SAUCE

- GRILLED TRI-TIP OR ANGUS
CHOICE SKIRT STEAK
CARVED TO ORDER WITH A
VITAGLIANO CABERNET
SAUVIGNON DEMI,
HORSERADISH CREAM OR
CHIMICHURRI SAUCE

VEGETABLE CHOICE OF ONE

- ~ TUSCAN SUMMER VEGETABLE SAUTE
- ~ ROASTED ZUCCHINI & SQUASH WITH LEMON & GARLIC ~ SWEET CORN & ROASTED RED BELL PEPPERS
- ~ ROASTED BRUSSELS SPROUTS WITH SHALLOT & GARLIC BUTTER

STARCH CHOICE OF ONE

- ~ CREAMY PARMESAN RISOTTO ~ HERB ROASTED RED POTATO WEDGES
- ~ CREAMY HAND CRUSHED RED POTATOES
- ~ BOWTIE PASTA WITH OLIVE OIL GARLIC & FRESH BASIL



BENEDETTO PLATED

CHOOSE TWO ENTREE

POLLO AL LIMONE
- PAN SEARED
CHICKEN BREAST
IN A ROSEMARY
LEMON CAPER
BUTTER

POLLO ITALIANO
ROMA TOMATOES,
MUSHROOMS,
OREGANO AND
GARLIC, WHITE
WINE SAUCE

PENNE AL
BOLOGNESE
PASTA WITH A
HEARTY SLOW
SIMMERED
TOMATO BASIL
MEAT SAUCE

POLLO PESTO
HERBED CHICKEN
BREAST WITH A
CREAMY SUN-DRIED
TOMATO PESTO
SAUCE

VEGETABLE CHOICE OF ONE

- ~ MIXED SUMMER VEGETABLES ~ SWEET CORN & ROASTED RED BELL PEPPERS
- ~ ROASTED ZUCCHINI & SQUASH WITH GARLIC PARSLEY & OLIVE OIL

STARCH CHOICE OF ONE

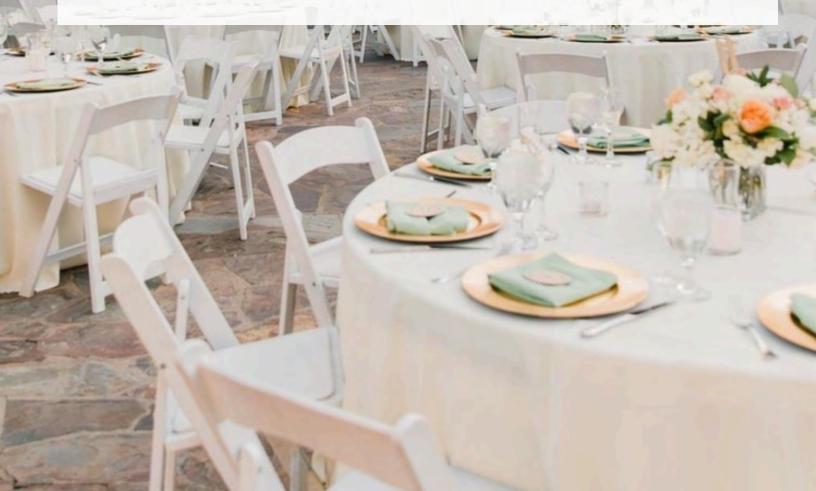
- ~ PENNE OR BOWTIE WITH CHOICE OF ONE SAUCE BELOW,
- MARINARA, AGLIOLIO (OLIVE OIL, GARLIC AND BASIL), OR CREAMY PESTO
- ~ CREAMY HAND CRUSHED RED POTATOES

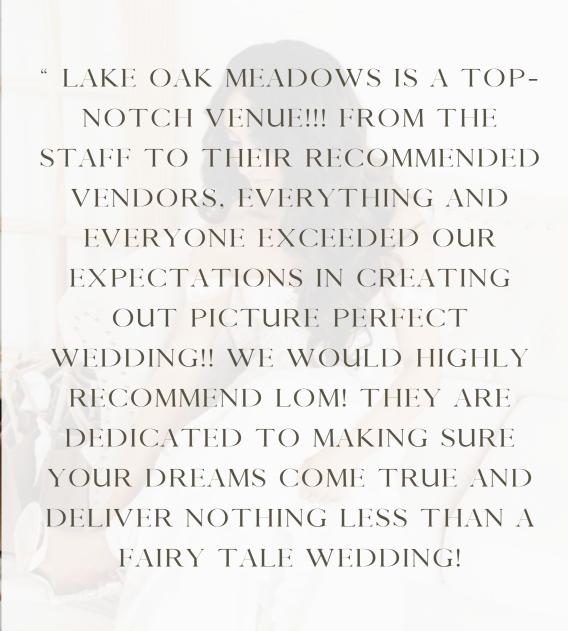
REHEARSAL BRUNCH

REHEARSAL 11AM - 12PM REHEARSAL BRUNCH 12:30 2:30 WINERY

PRICING

SEE SALES





MIKE A.