Strawberry Farms Golf Club

2014 Wedding Information Package

Welcome to Strawberry Farms Golf Club!

We are so excited and honored that you have chosen our property for your big day.

Nestled in the canyons of Irvine at the end of a white picket fence lined road, Strawberry Farms Golf Club is a unique and beautiful location for any wedding style that you may be seeking.

At Strawberry Farms, our policy is to book only one reception per day, giving your event our complete and sole focus and allowing our staff to provide you and your guests with exceptional service.

Please review the following information enclosed in this packet and should you have any questions we would be delighted to answer them for you.

Sincerely,
The Event Staff at Strawberry Farms Golf Club
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THE BIG RED BARN

The 5,500 square foot Barn offers an ambiance wonderfully different from a typical banquet room setting and can accommodate up to 250 seated guests. The newly installed central air and heating system keep the barn at a comfortable temperature year round.

The finished interior features a wood plank dance floor and entry way, neutral carpeting, iron/crystal chandelier, and globe string lights strung across the wood beam ceiling. All package pricing includes location, tables, chairs, house linens, glassware, silverware, house lighting and banquet service staff.

Strawberry Farms does NOT charge a location fee for the reception site!

THE CEREMONY GARDEN

This quiet outdoor location is adjacent to both the Barn and Terrace Veranda.

Included in the ceremony fees are the white padded folding chairs, an iron wedding arch & bridal suite (11am-6pm). Ceremony fees are as follows.

0-100 Guests $1000
101-175 Guests $1500
176-250 Guests $2000


THE TERRACE

The Veranda is a unique open-air covered patio that is surrounded by white fences and flowering gardens.

All package pricing includes location, tables, chairs, house linens, glassware, silverware, house lighting and banquet service staff.

This area can be used for smaller intimate wedding receptions or may also be used as a cocktail hour for events over 40 guests for a $1500 fee plus tax. Please inquire for further details.
THE BRIDAL SUITE

Our conference room transforms into the bridal suite on the day of your event and is available between 11am and 6pm. This beautiful, private room can accommodate up to 20 guests while looking out country-style windows onto beautiful gardens and is included in the ceremony fee. If the ceremony is being held off-site, a rental fee of $400 will be charged.

A restaurant menu will be provided or you may order specific menu items ahead of time for all Bridal Suite attendees before the event.

Please note that outside food and beverage is not permitted on the property.
EVENT HOURS

Events may be scheduled between the hours of 12pm and 10pm in order to comply with the City of Irvine sound ordinance. It is Strawberry Farms policy to book only one event per day, making yours our priority, also allowing you ample time for your event set-up. For weddings, if both the ceremony & reception are scheduled on-site, 6 hours are permitted. If the ceremony is held off-site, a total of 5 hours are permitted.

WEDDING COORDINATION

There is no better way to guarantee a successful and joyful wedding day than to use the assistance of a qualified, experienced wedding coordinator. We recommend that you consider this wedding day service for the fee of $1,000 plus tax. This service includes two (2) one hour coordination meetings, ceremony rehearsal as well as wedding day coverage. Day-of responsibilities include placement of items such as favors and candles, coordination of wedding ceremony, photo session and vendor relations.

Strawberry Farms requires any wedding on property to be coordinated by an individual who is not attending the wedding, and is experienced as a meeting/wedding planner.

DECORATIONS

Strawberry Farms Golf Club does not permit the affixing of nails, staples, tape or any other damaging substances to the walls or ceilings of the facilities. Lavender, confetti, rice or other grains including hay may not be used. Candles are permitted if enclosed in glass. Sparklers or other pyrotechnics will not be permitted.

PARKING

Strawberry Farms is happy to provide complimentary parking for you and your guests. Ample self-parking is available.

Please note that vehicles are not permitted to remain on the property overnight.

EVENT DEPOSIT, GUEST COUNT
& FINAL PAYMENT

DEPOSIT: An initial **non-refundable** deposit of $1000 **plus tax** and an approximate guest count is required to confirm your event day reservation. An estimate of your total bill will be sent to you via e-mail after the deposit has been received.

GUEST COUNT: An approximate guest count is required at the same time as the initial deposit. A minimum of $12,000.00 in food (not including tax or gratuity) will be required for all Saturday events. **No minimum is required for Sunday through Friday events.** The final guarantee of **exact** guest attendance is due seventeen (17) days prior to the event.

PAYMENT: Fifty percent (50%) of your estimated total is due thirty (30) days prior to your event date, and the balance is due fifteen (15) days prior to the event date. **No exceptions.**

You will be charged for the final guaranteed number of guests or the actual number of guests that attend, whichever is greater.

PLEASE NOTE: Cashiers checks can also be used for payment and must be submitted to Strawberry Farms no later than fifteen (15) days in advance of your event date.
**Packages**

All items below are included in your package price. Strawberry Farms does not charge a site fee for your event. A service charge of only 15% as well as current sales tax will be applied to all items.

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>The Big Red Barn</td>
<td>Banquet Service Staff</td>
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<tr>
<td>Tables</td>
<td>Iron &amp; Crystal Chandelier</td>
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<td>Reception Tables</td>
<td>Bar Staff</td>
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<td>Chairs</td>
<td>Champagne &amp; Sparkling</td>
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<td>House Linens</td>
<td>Cider Toast</td>
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<td>House Napkins</td>
<td>Golf Cart Use for Photos</td>
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<td>Glassware</td>
<td>Cake Cutting</td>
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<td>Silverware</td>
<td>Free On-Site Parking</td>
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<td>Plateware</td>
<td>Dance Floor</td>
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<td>House Lighting</td>
<td>Silver Chargers</td>
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<td>Screen for Slide Show</td>
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Packages

Prices are for buffet or plated dinners and are subject to change.

**California**
One Stationed or Tray Passed Hors d’Oeuvres
One Salad
One Chicken Selection
Two Sides

$90 per person

**Orange**
One Stationed or Tray Passed Hors d’Oeuvres
One Salad
One Beef or Seafood Selection
Two Sides

$95 per person

**Irvine**
Two Stationed or Tray Passed Hors d’Oeuvres
One Salad
Dual Entrée (Chicken, Beef or Seafood)
Two Sides

$100 per person

**Strawberry**
Two Stationed or Tray Passed Hors d’Oeuvres
One Salad
Dual Entrée (Chicken, Beef or Seafood)
Two Sides
One Late Night Hors d’Oeuvres (Serves 100 Guests)

$105 per person

Children 4 to 12 years old as well as vendors are ½ price and are served the same meal as the other guests. All package pricing includes location, tables, chairs, house linens, glassware, silverware, house lighting and banquet service staff. Desserts may be brought onto the property by a licensed vendor ONLY. Your Catering Manager can supply you with a list of bakeries or companies that will set-up your cake and cake table or dessert station. Cake Cutting service is included.
Bridal Suite Hors d’Oeuvres

These items are only available to the bridal party after 11am on the day of the event.

- **Fresh Seasonal Fruit**
  - An Assortment of Seasonal Melons, Berries and Grapes Served
  - $75 (Serves 10 Guests)

- **Artisan Breads & Cheeses**
  - An Assortment of Fresh Breads Served with Artisan Cheese Cubes and Slices
  - $100 (Serves 10 Guests)

- **Antipasto Platter**
  - An Assortment of Fresh Deli Style Meats, Veggies, Cheeses and Breads
  - $100 (Serves 10 Guests)

- **Fresh Vegetable Crudité**
  - An Assortment of Seasonal Veggies Served with Ranch & Blue Cheese Dipping Sauces
  - $75 (Serves 10 Guests)
Stationed Hors d’Oeuvres

Fresh Seasonal Fruit
An Assortment of Seasonal Melons, Berries and Grapes
$300 (Serves 50 Guests)

Artisan Breads & Cheeses
An Assortment of Fresh Breads Served with Artisan Cheese Cubes and Slices
$300 (Serves 50 Guests)

Fresh Vegetable Crudité
An Assortment of Seasonal Veggies Served with Ranch & Blue Cheese Dipping Sauces
$300 (Serves 50 Guests)

Shrimp Cocktail
Jumbo Size Shrimp Served with Tangy Cocktail Sauce and Fresh Lemon Wedges
$400 (Serves 50 Guests)

Antipasto Platter
An Assortment of Fresh Deli Style Meats, Veggies, Cheeses and Breads
$400 (Serves 50 Guests)
Tray Passed Hors d’Oeuvres

All tray passed hors d’oeuvres are only available before dinner service

**Southwest Eggrolls**
Filled with Diced Chicken and Spicy Corn Salsa
$300 (100 pieces)

**Spanakopitas**
Phyllo Pastry Stuffed with Spinach and Feta Cheese
$300 (100 pieces)

**Bruschetta**
Toasted Crostini Topped with Fresh Diced Tomatoes, Basil, Garlic and Olive Oil
$300 (100 pieces)

**Chicken or Beef Satay**
Beef or Chicken Skewers Grilled and Topped with a Light Peanut & Teriyaki Sauce
$350 (100 pieces)

**Bacon Wrapped Scallops**
Diver Scallops Wrapped in Applewood Smoked Bacon
$350 (100 pieces)

**Mini Quiches**
Pastry Shells Stuffed with Eggs, Ham, Bacon & Cheese
$350 (100 pieces)

**Seared Ahi Crisps**
Seared Ahi Tuna Served on Wonton Crisps and Topped with Peanut Ginger Sauce
$350 (100 pieces)

**Lamb Chop Lollipops**
New Zealand Rack of Lamb Chops Served with Mint Crème Fraiche
$400 (100 pieces)

**Mini Crab Cakes**
Fresh Rock Crab Cakes Topped with Chipotle Mayo
$400 (100 pieces)

**Beef Carpaccio**
Toasted Crostini Topped with Seared Beef and Garlic Aioli
$400 (100 pieces)
Late Night Hors d’Oeuvres
All Late Night Hors d’Oeuvres are only available after 8pm

Fresh Seasonal Fruit
An Assortment of Seasonal Melons, Berries and Grapes
$300 (Serves 50 Guests)

Fresh Vegetable Crudite
An Assortment of Seasonal Veggies Served with Ranch Dipping Sauce
$300 (Serves 50 Guests)

Artisan Breads & Cheeses
An Assortment of Fresh Breads Served with Artisan Cheese Cubes and Slices
$300 (Serves 50 Guests)

Mini Pizzas
Pepperoni or Four Cheese Mini Pizzas
$400 (Serves 50 Guests)

Sliders & Garlic Fries
Mini Angus Beef Sliders Served with Garlic French Fries
$400 (Serves 50 Guests)

Chocolate Covered Strawberries
Fresh Jumbo Strawberries Dipped in Milk Chocolate
$400 (Serves 50 Guests)

Salads

Valencia Spinach Salad
Topped with Sliced Red Onion, Mandarin Oranges, Artichoke Hearts and Red Peppers in a Creamy Orange Dressing

Traditional Caesar Salad
Fresh Romaine Lettuce, Croutons and Shredded Parmesan Cheese Tossed in a Creamy Caesar Dressing

Bacon Spinach Salad
Fresh Spinach with Sliced Red Onions, Mushrooms, Bacon and a Cinnamon-Apple Dressing

Country Salad
Mixed Greens, Shredded Carrots, Cucumbers, Red Onion and Tomatoes with Choice of Dressing

Signature Salad
Mixed Greens, Feta Cheese, Pine Nuts and Dried Cranberries with Balsamic Vinaigrette Dressing

Caprèse Salad
Fresh Roma Tomato Slices Topped with Buffalo Mozzarella Cheese and Fresh Basil with Balsamic Vinaigrette and Olive Oil

Chinese Chicken Salad
Fresh Romaine Lettuce, Chinese Noodles, Shredded Carrots, Snow Peas and Diced Chicken in a Asian Pear Vinaigrette

Entrees
Prices are for buffet or plated dinners and are subject to change. A service charge of 15% as well as current sales tax will be applied to all items.

Beef
- Filet Mignon
  Tender Filet Glazed in a Light Teriyaki Sauce & Demi Glaze
- New York
  28 Day Aged Steak Served with our House Steak and Worcestershire Sauce
- Prime Rib (Buffet Only)
  Slow Roasted with a Dry Herb Rub and Served with Au Jus and Horseradish Cream

Chicken
- Parmigiana
  Boneless Breast Topped with Spicy Tomato Sauce, Mozzarella, Parmesan and Jack Cheeses
- Angelina
  Sweet Red Pepper and Burgundy Wine Sauce with Mushrooms, Green Olives and Artichoke Hearts
- Picatta
  Creamy Lemon and Vermouth Sauce with Diced Tomatoes, Capers and Lemon Zest
- Napa
  Creamy Tarragon Sauce with Artichoke Hearts, Mushrooms and Seedless Grapes
- Lemon
  Grilled Chicken with Lemon Pepper Seasoning

Seafood
- Sea Bass
  Grilled and Served with a Sage Butter Sauce
- Wild King Salmon
  Grilled and Served with a Champagne Beurre Blanc Sauce and Mango Salsa
- Halibut
  Pan Seared and Served in a Wasabi Beurre Blanc Sauce
Sides

**Zucchini & Bell Peppers**

Fresh Zucchini and an Assortment of Bell Peppers Tossed in a Teriyaki and Garlic Glaze

**Creamed Spinach**

Fresh Spinach Leaves Sautéed in a Shallot Butter Sauce

**Petite Red Potatoes**

Petite Red Potatoes Brushed with Butter, Garlic, Rosemary and Paprika

**Broccoli and Carrots**

Fresh Broccoli and Carrots Tossed in Lemon Butter

**Long Grain & Wild Rice**

A Medley of Long Grain and Wild Rice Topped with Assorted Spices

**Asparagus**

Grilled with Diced Red Pepper and Tossed in a Lemon Herb Beurre Blanc

**French Green Beans**

Tossed with Diced Red Peppers in a Lemon Herb Beurre Blanc

**Creamy Garlic Mashed Potatoes**

Topped with an Herb Butter
## Hosted Beverages

Champagne and Sparkling Cider for the toast, coffee and hot tea service are included. **Package prices are unlimited and determined per attendee of the event regardless of age.**

### Package #1
- House Draft Beer
- House Wine
- Soft Drinks  
  
<table>
<thead>
<tr>
<th>Hours</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>2</td>
<td>$13</td>
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<tr>
<td>3</td>
<td>$18</td>
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<td>4</td>
<td>$23</td>
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<td>5</td>
<td>$28</td>
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### Package #2
- Well Cocktails
- Premium Draft Beer
- House Wine
- Soft Drinks  
  
<table>
<thead>
<tr>
<th>Hours</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>2</td>
<td>$17</td>
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<td>3</td>
<td>$22</td>
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<td>4</td>
<td>$27</td>
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<td>5</td>
<td>$32</td>
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### Package #3
- House Cocktails
- House & Premium Draft Beer
- Premium Wine
- Soft Drinks  
  
<table>
<thead>
<tr>
<th>Hours</th>
<th>Price per Person</th>
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<tr>
<td>2</td>
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<td>3</td>
<td>$26</td>
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<td>5</td>
<td>$36</td>
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### Package #4
- Premium Cocktails (Includes Signature Beverage)
- House & Premium Draft Beer
- Ultra - Premium Wine
- Soft Drinks  
  
<table>
<thead>
<tr>
<th>Hours</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>2</td>
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<td>$40</td>
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## Hosted Beverages

**All listed alcohol brands are standard, but some substitutions may have to be made – subject to change at any time.**

<table>
<thead>
<tr>
<th>Package</th>
<th>Vodka</th>
<th>Gin</th>
<th>Tequila</th>
<th>Bourbon / Rye</th>
<th>Rum</th>
<th>Scotch</th>
<th>Liqueurs</th>
<th>Wine</th>
<th>Champagne</th>
<th>Draft Beer</th>
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<tbody>
<tr>
<td>Well</td>
<td>Gilbey's</td>
<td>Gilbey's</td>
<td>Tres Reyes</td>
<td>Beam's 8 Star</td>
<td>Cruzan</td>
<td>Claymore</td>
<td>Apple Pucker</td>
<td>Stone Cellars</td>
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<td></td>
<td>Gordon's</td>
<td>Gordon's</td>
<td>Early Times</td>
<td>Ron Castillo</td>
<td>Ron Rico</td>
<td>House of Stuart</td>
<td>Schnapps</td>
<td>J Roget Brut</td>
<td>Coors Light</td>
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<tr>
<td></td>
<td>Seagram's</td>
<td>Seagram's</td>
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<td></td>
<td></td>
<td>Vermouth</td>
<td>Bud Light</td>
<td>(Only 1 Per Event)</td>
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<tr>
<td>House</td>
<td>Absolut</td>
<td>Bombay</td>
<td>Sauza Silver</td>
<td>Jim Beam</td>
<td>Bacardi</td>
<td>Dewar's White Label</td>
<td>Baileys</td>
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<td></td>
<td>Bombay</td>
<td>Beefeater</td>
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<td>Seagram's 7, VO</td>
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<td>Frangelico</td>
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<td>Jack Daniels</td>
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<td>Jaegermeister</td>
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<td>Premium</td>
<td>Stolichnaya</td>
<td>Bombay Sapphire</td>
<td>Jose Cuervo Gold</td>
<td>Crown Royal</td>
<td>Captain Morgan's</td>
<td>J&amp;B</td>
<td>Murphy Goode – Premium</td>
<td>Alice Prosecco</td>
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<td></td>
<td>Ketel One</td>
<td>Tanqueray</td>
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<td>Maker's Mark</td>
<td>Malibu</td>
<td>JW Red</td>
<td>Courvoisier</td>
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<td>Grand Marnier</td>
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<td>Beringer – Ultra Premium</td>
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<td>Chardonnay - Cabernet</td>
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### Individual Beverage Pricing

- **House Draft Beer**: $5.00
- **Premium Draft Beer**: $6.00
- **House Wine Glass**: $7.00
- **House Wine Bottle**: $25.00
- **Premium Wine Glass**: $9.00
- **Premium Wine Bottle**: $34.00
- **Ultra-Premium Wine Glass**: $11.00
- **Ultra Premium Wine Bottle**: $43.00
- **Well Cocktails**: $6.00
- **House Cocktails**: $9.00
- **Premium Cocktails**: $12.00
- **Soft Drinks & Juice**: $3.00
- **Lemonade or Iced Tea (3 gallon container)**: $50.00
- **House Keg**: $400.00
- **Premium Keg**: $500.00
- **House Champagne**: $9.00
- **House Champagne w/Strawberry Slice**: $11.00
- **Premium Champagne**: $16.00
- **Premium Champagne w/Strawberry Slice**: $18.00
- **Corkage Fee (per 750ml bottle opened)**: $25.00
Wedding Signature Cocktails
Signature Nuptial Cocktails – $13 each

Strawberry Martini
Vodka, Pink Lemonade, Grenadine, Sugar Rim & Strawberry

Tequila Tuxedo
Tequila, Triple Sec, Lime Juice & Lime

Groomsmen Lemonade
Jack Daniels, Sweet & Sour, Sprite, Triple Sec & Lemon Wedge

Amaretto Paradise
Amaretto, Malibu Rum, Midori, Pineapple Juice & Cherry

Honeymoon Night
Malibu Rum, Blue Curacao & Pineapple Juice

Honeymoon Sunrise
Rum, Pineapple Juice, Orange Juice, Grenadine & Orange Slice

Honeymoon Dreams
Malibu Rum, Grenadine, Sprite & Cherry

Full Moon Fever
Captain Morgan, Malibu, Midori, Sweet & Sour, Pineapple Juice & Cherry
SPECIALTY VENDORS

Strawberry Farms has developed partnerships with several photographers, disc jockeys and florists. The list of these preferred vendors is available from your catering manager after your commitment to having your event at Strawberry Farms Golf Club.

The following are also reputable vendors that provide specialty services.

All vendors are very familiar with our property and we are confident that you will be pleased with their services.

TRANSPORTATION

Lake Forest Limousine
949.380.7794
www.lakeforestlimousines.com

Roman Worldwide Transportation
855.66ROMAN
www.romanworldwidetransportatoions.com

HAIR & MAKE-UP SPECIALISTS

Beauty and the Beach
949.370.7704
www.beautyandthebeach-oc.com

Image By Elise
949.854.5555
www.imagebyelise.com

BAKERS

Simply Sweet Cakery
714.444.2278
www.simplysweetcakery.com

The Great Dane Bakery
714.842.1130
www.greatdanebakery.com

Nothing Bundt the Cakes
714.258.2253
www.nothingbundtcakes.com

Sweet & Saucy Bakery
949.715.0920
www.sweetandsaucyshop.com

Layer Cake Bakery
949.786.0223
www.layercakebakery.com

RENTALS

Signature Party Rentals
714.545.6777
www.signatureparty.com

Found Vintage Rentals
714.888.5811
www.foundrentals.com

HOTELS

Wyndham, Irvine
Brandon Ebo
714.442.8093
949.471.8611

Fairmont Hotel, Newport Beach
Lisa Hirata
949.955.5605

Hilton, Irvine
Katrina Maxine Vera
949.812.3724

OFFICIANTS

Thomas Potwora
714.651.9877
www.weddingsbythomasap.com

Mark Linzmeier
949.697.2246
www.weddingsbyterri.com

Todd Rodarmal
www.theocweddingguy.com

The Great Dane Bakery
714.842.1130
www.greatdanebakery.com

Nothing Bundt the Cakes
714.258.2253
www.nothingbundtcakes.com

Sweet & Saucy Bakery
949.715.0920
www.sweetandsaucyshop.com

Layer Cake Bakery
949.786.0223
www.layercakebakery.com

HAIR & MAKE-UP SPECIALISTS

Beauty and the Beach
949.370.7704
www.beautyandthebeach-oc.com

Image By Elise
949.854.5555
www.imagebyelise.com

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www.simplysweetcakery.com

The Great Dane Bakery
714.842.1130
www.greatdanebakery.com

Nothing Bundt the Cakes
714.258.2253
www.nothingbundtcakes.com

Sweet & Saucy Bakery
949.715.0920
www.sweetandsaucyshop.com

Layer Cake Bakery
949.786.0223
www.layercakebakery.com

RENTALS

Signature Party Rentals
714.545.6777
www.signatureparty.com

Found Vintage Rentals
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www.foundrentals.com
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