

**The Vintage Rose**  
 Rose Wade Events, Inc  
 Boutique Weddings & Catering  
 Rustic Chic, Vintage Styled Venue  
 1160 N. Tustin Street, Orange, CA. 92867  
 714-516-9590

# Event Proposal

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## Site Location

Site Name	Site Address
The Vintage Rose	1160 N. Tustin Ave, Orange, CA 92867

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## Venue

Description	Arrival	Start	End	Serving	Departure	Banquet Room	Setup Style
Dinner Plated	6:00 pm	6:00 pm	11:30 pm	6:30 pm	11:30 pm		

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## Food & Service Items

Food/Service Items	Price	Qty	Total
Friday Evening Wedding Package			

(200) Cocktail & Dinner Service	\$100.00	200	\$20,000.00
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includes: appetizers, dinner, donut wall dessert, champagne wall & 4 hour full hosted bar

### Additional Guests, Children & Vendor Price

Additional guests \$100  
 children under 8 are \$45  
 Chicken Tenders, Mac & Cheese w/ Fruit

Chicken Entree or Vegetarian for vendors with no bar privilege \$45

### Ceremony and Rehearsal

Includes, fresh ceremony flowers down the aisle & in the floor front, music is included, with your professional dj/ directing professional, also included are lapel microphones and rehearsal, mid-week.

### Appetizers

Roasted Pepper & Feta Tapenade  
 Tomato & Basil Bruschetta  
 Olive Tapenade  
 Fruit display  
 Regional & Imported Cheeses  
 Sharp Cheddar, Pepper Jack,  
 Gouda & Swiss Cheeses  
 Artisan Breads, Crostinies &  
 Gourmet Crackers

Two Course Sit Down Dinner

Select One

Spinach & Berries

Candied Walnuts, Gorgonzola & Balsamic Vinaigrette

Classic Caesar

Shaved Parmesean, Garlic Croutons, Crostini & Bruschetta

Italian Wedge

Romaine, Olives, Garbanzo Beans, Red Onion & Feta, Italian Dressing

Hearts of Romaine Salad

Blue Cheese, Crispy bacon, Sliced Red Onion, Grape Tomatoes, Balsamic Vinaigrette

Main Entrees

Choice of one protein:

Chicken, Beef, Fish, Vegetarian or Vegan Entrees

Rosemary Garlic Chicken

Grilled with Garlic & Lemon Beurre Blanc

Chicken Breast Marsala

Wild Mushroom in Marsala Wine Sauce

Parmesan Crusted Chicken

Tuscan Tomatoes & Mozzarella

Cilantro Chicken

In Chipotle Cream Sauce

Honey Baked Chicken

In Lemon Zest & Herbs

Hanger Steak

Served with Brazilian Chimichurri

Braised Beef Bourguignon

With Onions & Baby Carrots

Steak Gorgonzola

In Cabernet Reduction topped with Gorgonzola Crust

Poached Salmon

In Cream Dill

Roasted Salmon

Honey Ginger Glaze

Select two Accompaniments

Wild Rice Pilaf

Saffron Risotto

Penne Pasta alla Vodka

Garlic Mashed

Parsley French Potatoes

Glazed Baby Carrots

Vegetable Ratatouille - Summer Vegetables

Grilled Asparagus with Sea Salt

Served with Artisan Breads & Butter

Full Bar 4 Hours

**Beer:**  
Corona, Pacifico, Dos Equis Lager, Heineken, Lagunitas IPA, Sam Adam's, Blue Moon, Fat Tire, Coors Light, Bud Light, Goose Island IPA, Shock Top, Ace Hard Cider, O'Douls

**On Tap On:** Six beers on Tap: Una Mas, , Stella Artois, Space Dust  
Kölsch Beer, Cali Blood Orange & Hoegaarden- we change selections by season.

**Wine:** Sonoma County house wines, Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay & Pinot Grigio , Sparkling Wine and Apple Cider, Pink Champagne

**Mixed Drinks:**

**Jack & Coke,** Seven/Seven, Lime Margarita, Rum & Coke, Jameson Ginger,  
Gin & Tonic, Vodka Soda, Madori Sour, Mimosa, Baileys & Coffee, Screwdriver, Tequila Sunrise, Vodka Cranberry, Captain & Coke, Malibu Pineapple.

**Upgrade to Top Shelf Bar**

Grey Goose Vodka, Patron Silver Tequila, Glenlivet Scotch, Knob Creek Whiskey, Hennessy Cognac, Makers Mark Bourbon Whiskey

Mocktail Bar

Non-Alcoholic Drinks

Sparkling Cider  
Roy Rogers  
Shirley Temple  
Orange Spritzer  
Orange Juice  
Cranberry Juice  
Coke, Diet Coke, Sprite

Champagne & Wall Wall

Our amazing bar starts at the awesome champagne wall!!  
Beautiful display of champagne, pink Champagne, White Wine, Rosé, Red Wine & a beautiful OMBRÉ look

Donut Wall with Donuts

Champagne or Cider Toast

Fresh Flowers

Fresh beautiful flowers in white and greenery.

Add One Color +\$1000

Gourmet Coffee & Hot Tea

Citrus Infused Water & Tropical Ice Tea

China, Flatware & Stemware

To style your tables, your choice of:  
Classic White China, Vintage Style China  
Gold, or Silver Flatware option

Water Goblet in Clear, Pink, Navy Blue, Vintage,  
Blue or Clear Mason Jar  
Champagne Glasses, Wine Glasses & Bar ware

#### Chargers

gold or silver

#### Farm Tables

wooden farm tables

#### Reception Chairs

#### Runners & Napkins

choice of available chiffon runners & a large variety of napkin colors! We can help you customize your tablescape!!

#### Sign In Table

vintage desk or table

#### Escort Card Boards

beautiful frame attached to the wall with greenery and wire to hang your escort cards.

#### Table Numbers

You may use our table numbers, pretty and elegant. Or you may bring your own

#### D.J. & M.C.

Exclusive D.J./M.C.

Personalized Music Meetings & Tailored Made Selection to meet your event needs

#### Surround Sound & Microphones

You will hear music, everywhere in the venue & microphones are provided for toasts. The coordinators will make sure the parents or bridal party toasting have a glass of bubbly in their hand.

#### Digital Photo Booth included

#### Video & Screen included

if you decide to show a video or pictures, we got you! we have the equipment! bring in your media !!

#### Month of Wedding Coordinator

Coordinator will coordinate efforts with all vendors contracted for wedding.

Coordinator will work closely with all vendors, D.J., Photographer, & confirm arrival of other key vendors, scheduled deliveries, etc.

Coordinator will make a detailed wedding day schedule/ timeline with the wedding couple for the rehearsal, ceremony and reception and all vendors arrival & departure times. Vendors will receive a copy and explanation of final plan one week prior to the wedding date.

Will serve as the point person for every vendor. She directs the event from start to finish.

Will make sure set-up/décor for ceremony and reception is according to couples specifications the day of the wedding.

.Supervision of reception events, such as cake cutting, (working with photographer, D.J., Caterers) to cut the cake, throw the garter/bouquet and ease couple into dancing so that each event flows smoothly.

Will assure that all guest management is provided including reserved and assigned seating.

Coordinator will organize and instruct processional lineup and space wedding party on aisle accordingly.

Wedding coordinator will instruct ushers on greeting guests and escorting procedures.

The wedding coordinator will have a kit with pins, safety pins and other necessities, should there be a need for them.

The wedding coordinator will keep marriage license/ketuba, ring box and miscellaneous items for wedding couple and bridal party.

The wedding coordinator will help gather up items such as gifts and work with designated family member to give items at the end of the night.

Day of Services available six weeks before wedding day by appointment..

#### The Suite

We welcome the bride & team bride with champagne, mimosas,  
freshly brewed coffee and provide after ceremony appetizers

Bridal space has private power room, lots of light, and wall mirrors

**available 1 1/2 hours before and until end of event**

Groom Pub -

Cool cave with a cigar bar feel, pool table, comfortable chairs & sofas, built in bar, satellite t.v. Serving Kolsch Beer on tap private restroom, and a great space for pictures!!!

**available 1 1/2 before ceremony**  
**Pub closes at the start of ceremony**

(1) Security	\$500.00	1	\$500.00
(1) The Vintage Rose	\$4,000.00	1	\$4,000.00

add 5 Tray Passed Appetizers + \$20

- Thai Summer Rolls / w Sweet Chili Sauce
- Sake Seared Ahi on Crispy Wonton
- Chicken Satay w/ Spicy Thai Peanut Sauce
- Chicken Pot Stickers w/ Soy Dipping Sauce
- Thai Summer Rolls w/ Peanut Sauce
- Spinach & Feta Philo Purses
- Three Cheese Quesadilla
- Prosciutto Wrapped Asparagus
- Italian Vertical Caprese
- Petite Quiche Florentine
- Mini Pizzas
- BBQ Pork Sliders
- Rice Paper Caesar Salad Rolls
- Twice Baked Potatoes w/ Sour Cream & Chives
- Applewood Bacon Wrapped Scallops w/ tartar sauce
- Sugar Cane Skewered Shrimp w/ Sweet Chili Sauce
- Beef Wellingtons w/ Classic Bernaise Sauce

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**Special Requests**

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Subtotal	\$24,500.00	Paid	\$0.00
Taxes (7.75%)	\$1,860.00	Balance	\$26,360.00
Serv Chg (0%)	\$0.00		
Total Value	\$26,360.00		

**Prices are subject to change at anytime. Only a signed contract & deposit will guarantee a date & price.**

**Price does not include 20% staff gratuity.**