



WILLOW HEIGHTS MANSION

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DAY # OF GUESTS	PRICE
Monday-Thursday 50 min	\$4,500
Friday 100 min	\$6,500
Saturday 150 min	\$8,000
Sunday 100 min	\$6,000

ACCOMMODATIONS

Day of	\$750
Includes 2 Changing Rooms	
Overnight Stay Package	\$2,100
Includes 6 Master Suites Rooms for the Night of the Event	

PROFESSIONAL SERVICES (mandatory)

Wedding Coordinator	\$1,200
DJ & MC Service	\$1,800
Ceremony + Cocktail Hour + Reception + Lighting (Additional Audio Visual Services Available Upon Request)	
Event Insurance	\$125



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Willow Heights
MANSION

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EVENTS@WILLOWHEIGHTSMANSION.COM

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 [FACEBOOK.COM/WILLOWHEIGHTSMANSION](https://www.facebook.com/willowheightsmansion)

 [INSTAGRAM.COM/WILLOWHEIGHTSMANSION](https://www.instagram.com/willowheightsmansion)



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CATERING PACKAGES

THE CULINARY EXPERIENCE

Léal's skilled team of exceptional culinary professionals have prepared menu offerings that will elevate your event with an exquisite dining experience for any palette.

Our goal is to create deliciously memorable cuisine with the highest-quality, seasonal ingredients. Special dietary requests are honored with creative flair and unique presentation.

We also offer an exquisite array of wine, draft beer, and signature cocktails, all of which may be tailored specifically for your wedding or event to create a truly unique experience. Professional and highly trained wait staff and bartenders will deliver seamless service throughout your event.

Upon contract signing, our team will invite you to The Grand Tasting - a luxurious event with perfect pairings of all our menu items, wines and desserts. The Grand Tasting will give you the opportunity to solidify your ideal menu from start to finish.

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CATERING PRICES

DINNER PACKAGES

Classic Buffet	\$72 per person
Premium Buffet	\$76 per person
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Classic Family Style	\$82 per person
Premium Family Style	\$86 per person
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Classic Plated	\$98 per person
Premium Plated	\$108 per person

Pricing includes 3 hand passed Hors d'Oeuvres
Catering offerings are seasonal and are subject to change.

BAR PACKAGES (Based on Consumption)

Beer + Wine + Champagne	\$3,000
2 Signature Cocktails + Beer + Wine + Champagne	\$4,000
Fully Hosted Bar	\$5,000

These numbers are based on a guest count of 150 and can be adjusted

BEVERAGE MENU

Léal Vineyards Wines	\$40 per bottle
Sparkling Wine	\$40 per bottle
Draft Beer Selection	\$7 per glass

Cocktails:

Premium	\$12 each
Ultra Premium	\$14 each

Upgraded Champagne Bar available upon request. Inquire with Sales Manager.

Sparkling Cider	\$12 per bottle
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Catering packages include non-alcoholic beverages

19% set up/clean up fee and applicable sales tax will be added to all food and beverage options.
Please note sales tax applies to the total, including set up/clean up fee.

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CATERING PACKAGES



HORS D'OEUVRES

SELECT 3 OPTIONS

- Wild Mushroom and Goat Cheese Tarts
- Seared Ahi Tuna
- Shrimp Ceviche Cocktail
- Tomato Bruschetta
- Rotolones
- Arancini
- Potstickers

BUFFET OR FAMILY STYLE DINNERS

All packages include Fresh Baked Rosemary-Garlic Focaccia Bread.
(Premium packages can also choose from classic menu items)

CLASSIC PACKAGE

SELECT TWO ENTRÉES:

- Léal Braised Beef Short Ribs
- Chardonnay Chicken Picatta
- Chicken Marsala

PREMIUM PACKAGE

SELECT TWO ENTRÉE'S:

- Léal Braised Beef Short Ribs
- Saffron Artichoke Chicken
- Seasonal Salmon
- Pork Osso Bucco

SELECT TWO SIDES:

- Seasonal Vegetables
- Vegetable Risotto
- Potato Au Gratin
- Potato Purée

SELECT THREE SIDES:

- Loaded Potato Purée
(feta, bacon, green onions)
- Three Cheese Tortellini in Pesto Sauce
- Three Cheese Ravioli in Marinara Sauce
- Cheesy Parmesan Polenta

SELECT ONE SALAD

- Mesclun Salad
- Creamy Caesar Salad

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DUAL PROTEIN COMBO PLATED DINNERS

All packages include Fresh Baked Rosemary-Garlic Focaccia Bread.

CLASSIC PACKAGE

SELECT TWO ENTRÉES:

- Léal Braised Beef Short Ribs
- Roasted New York Strip Loin
with a mushroom cabernet sauce
- Seasonal Salmon
- Chicken Marsala
- Chardonnay Chicken Picatta

PREMIUM PACKAGE

SELECT TWO ENTRÉE'S:

- Léal Braised Beef Short Ribs
- Roasted Fillet Tenderloin
with a mushroom cabernet sauce
- Seasonal Salmon
- Pan Seared Sea Bass
- Chardonnay Chicken Picatta
- Pork Osso Bucco

SELECT TWO SIDES:

- Seasonal Vegetables
- Vegetable Risotto
- Potato Au Gratin
- Potato Purée

SELECT THREE SIDES:

- Loaded Potato Purée
(feta, bacon, green onions)
- Three Cheese Tortellini in
Pesto Sauce
- Three Cheese Raviolo in
Marinara Sauce
- Cheesy Parmesan Polenta

SELECT ONE SALAD

- Mesclun Salad
- Creamy Caesar Salad

ADD-ON

LATE NIGHT SNACKS

Tacos Sliders

- Chicken Tinga • Pulled Pork
- Al Pastor • Beef Patties
- Carnitas
- Banh Mi

\$15 per person
+ tax + set up/clean up fee



BAKERY

Preferred vendor list available

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Items listed below are an example of what is included in the Luxe Decor estimate provided by the venue:

Bridal Bouquet & 5 Bridesmaids Bouquets

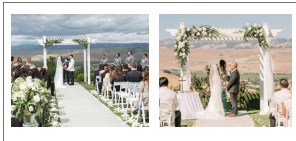


Grooms Boutonniere & 5 Groomsmen Boutonnieres



CEREMONY DECOR

Arbor with Draping & Floral Arrangement



RECEPTION DECOR

GUEST TABLES

Full floral centerpiece
& / or candles & greenery

SWEETHEART TABLE

Full floral arrangement
or garland with Blooms

Premium Floor Length
Linen & Napkins

