



Handcrafted

WEDDINGS

AT TEMECULA CREEK INN



wedding site rental

All food & beverage items must be provided by Temecula Creek Inn, with the exception of your wedding cake.

THE MEADOWS

SITE RENTAL WILL INCLUDE:

**CEREMONY & RECEPTION TIME:
5-10pm (5 hours event time)**

WEDDING CEREMONY:

white garden chairs
ceremony arch
pre-ceremony refreshments of lemonade
and infused water station

WEDDING COCKTAIL RECEPTION:

wooden bar
wine barrels or high boy cocktail tables
market umbrellas
pergola with existing patio furniture &
bistro lights
firepits

WEDDING RECEPTION:

head table, guest tables, gift table,
guestbook table & cake table
white garden chairs
60" or 72" round guest tables
white or ivory floor length table linen
choice of traditional napkin colors
white china, stainless steel flatware,
stemware & glassware
cake cutting service
space heaters (one per two tables)
16' x 18' wooden dance floor (the meadows)
bistro lighting for reception seating area
bistro lighting for dance floor area

two-night stay in king premium room:
for bridal changing room and wedding night

one round of golf over the wedding
weekend

champagne welcome or toast

STONE HOUSE

SITE RENTAL WILL INCLUDE:

**CEREMONY & RECEPTION TIME:
6pm-12am (6 hours event time)**

WEDDING CEREMONY:

white garden chairs
pre-ceremony refreshments of lemonade
and infused water station
transportation for guests to and from Stone
House on large passenger shuttles

WEDDING COCKTAIL RECEPTION:

existing rustic bar
wine barrels or high boy cocktail tables
two wood burning firepits
bocce ball court

WEDDING RECEPTION:

use of historic stone house
wood-burning fireplace inside stone house
head table, guest tables, wooden gift &
guestbook tables, wooden coffee & cake
tables
60" or 72" round guest tables
white or ivory floor length table linen
choice of traditional napkin colors
white china, stainless steel flatware,
stemware & glassware
cake cutting service
space heaters (one per two tables)
existing concrete dance floor
bistro lighting for reception seating area
wrought iron chandelier over dance floor
ambient lighting in surrounding trees

two-night stay in king premium room:
for bridal changing room and wedding night

one round of golf over the wedding
weekend

champagne welcome or toast
special meal for the wedding couple
farmhouse tables & cross-back wooden
chairs with cushions or white garden chairs

optional horse & carriage ride for the
couple to the ceremony

hors d'oeuvres

Sold per piece | minimum order of 25

spanakopita, spinach, phyllo

jalapeno cream cheese poppers

vine ripened tomato bruschetta saba, basil

mac n cheese bites, truffle panko

\$4 per piece 

vegetable samosa

caprese skewers

vegetable spring rolls, ginger soy

grilled & chilled shrimp cilantro, harissa

smoked bacon & onion brie tartelette

\$5 per piece

coconut shrimp, lemongrass & pickled chile aioli

shrimp cocktail, spicy cocktail sauce, cucumber


roasted mushroom tart, parmesan custard

bacon wrapped blue cheese stuffed dates

ahi poke cucumber, sriracha, sesame

crab cakes, estate herb aioli

\$6 per piece

 **included** hors d'oeuvres options for dinner packages (no substitutions)

temecula creek inn is committed to using local produce, meat and fish whenever possible and we adhere to the monterey aquarium seafood watch guidelines.

**all prices are subject to a 22% service charge & applicable sales tax.*

as of 11/01/19

reception stations

In addition to your meal | minimum 30 servings

SALAD STATION *choice of two | \$22 per guest*

little gem lettuce, apple chips, radish, sea salted almonds, feta, saba, fennel citrus vinaigrette

hearts of romaine, miso caesar dressing, house croutons, parmesan

butter lettuce wedge, citrus-scented grapes, blue cheese, pistachio dust, radish,
green goddess dressing

prosciutto & stone fruit salad, local greens, mozzarella pearls, pistachio, cherry pickles,
balsamic dressing, cilantro vinaigrette

spiral pasta salad, kalamata olives, feta cheese, salami, grapes, roasted almonds, sherry
vinaigrette, minced herbs

SLIDERS & CHIPS *choice of two | \$8 each*

posole spiced pork, manchego cheese, apricot-jalapeño chutney

smoked beef brisket, signature barbeque sauce

kobe beef, onion, thousand island dressing, white cheddar

house battered mini corn dogs, spicy mustard aioli

STREET TACOS *\$8 each*

traditionally prepared selection of freshly grilled meats served on corn tortillas:

pork al pastor, carne asada or pollo asada, accompanied by pickled onions, grilled chile crema,
fire roasted salsa

PASTA STATION *choice of two | \$28 per guest*

pork & beef bolognese, san marzano tomatoes, parmesan, penne pasta, garden herbs

three cheese tortellini, pesto alfredo sauce, roasted peppers

fettuccini, fresh herb marinated chicken, roasted onions & garlic, crushed red pepper roma
sauce

fusilli primavera, garden vegetables, lemon, olive oil, torn herbs

MAC & CHEESE STATION *\$28 per guest*

selection of local cheeses

grilled chicken, 18 hour beef brisket, crumbled bacon

english peas, roasted peppers, sautéed mushrooms, green onions

BAKED POTATO BAR *\$28 per guest*

yukon bakers, herb marinated chicken, smoked bacon

roasted garlic, caramelized onions, sautéed mushrooms, melted leeks

grated parmesan, white cheddar, blue cheese crumbles

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carving stations

Carving Stations will include a chef attended fee of \$125 per 50 guests for 60 minutes.

ALL NATURAL PORK LOIN \$225

braised pear reduction, small batch bourbon onions

serves 15 guests

ROASTED TOM TURKEY \$450

black pepper gravy, silver dollar rolls

serves 30 guests

PAN SEARED FILET MIGNON \$550

temecula red wine bordelaise, silver dollar rolls

serves 15 guests

SEA SALT & MUSHROOM CRUSTED PRIME RIB \$750

sweet onion au jus, horseradish & chive cream, silver dollar rolls

serves 30 guests

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reception enhancements

Stationed hors d'oeuvres | minimum order 30 servings

CHARCUTERIE \$25 per person

air dried & cured italian meats
grilled vegetables
temecula olive oil
assorted olives
cornichons
pickled onions
artisan breads
mustards

ROASTED VEGETABLES \$22 per person

roasted peppers
grilled asparagus & squash
marinated mushrooms
pickled onions
eggplant
assorted olives
grilled flatbread
pepper hummus & olive tapanade

CRUDITÉS \$20 per person

fresh vegetable crudités, carrots, celery, jicama, peppers, endive, radishes, tomatoes
ranch & blue cheese dressing

INTERNATIONAL & DOMESTIC CHEESE DISPLAY \$25 per person

fresh & dried fruits
fig jam
toasted walnuts
assorted artisan bread
crackers
honey

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plated entrée

All entrées are accompanied by chef's choice vegetables and starch, which are chosen based on seasonality and what is the freshest product at the time of each wedding. Includes two tray-passed hors d'oeuvres, rolls and butter, freshly brewed coffee and selection of hot teas.

SOUPS & SALAD *select one*

vine ripe tomato bisque, caramelized shallots, tarragon

root vegetable minestrone, carrots, tomato, elbow macaroni and garden herbs

little gem lettuce, apple chips, radish, sea salted almonds, feta, saba, fennel citrus vinaigrette

hearts of romaine, miso caesar dressing, house croutons, parmesan

butter lettuce wedge, citrus scented grapes, blue cheese, pistachio dust, radish, green goddess dressing

prosciutto & stone fruit salad, local greens, mozzarella pearls, pistachio, cherry pickles, balsamic, cilantro vinaigrette

ENTRÉES \$94 per person, includes choice of two entrées

all natural pork chop, grapefruit fennel cream, roasted cipollini

mahi-mahi, saffron citrus sauce, caramelized fennel

herb marinated bistro steak, burgundy wine jus, roasted cipollini

ENTRÉES \$108 per person, includes choice of two entrées

free range chicken, red wine thyme jus, estate herbs

pan seared salmon, roasted pepper piperade, charred green onion

colorado lamb chops, charred romanesco puree, crisp artichokes

prime flat iron steak, black garlic demi glace, fried garlic

filet mignon, black truffle perigourdine, roasted maitake mushroom

Add to any Entree:

Grilled Prawns \$14

Seared Scallops \$20

VEGETARIAN ENTRÉES *will be priced according to entrée package selected*

three cheese tortellini, pesto alfredo sauce, roasted peppers

grilled vegetable wellington, blistered heirloom tomatoes, charred romanesco puree

vegetable lasagna roll, ricotta, parmigiano reggiano, roma tomato puree, grilled squash

(vegan) warm quinoa salad, roasted baby vegetables, chimichurri, pickled mushrooms

minimum order of 30 guests. choice of two entrée selections for all guests included in price above. additional selection please add \$5.00 per guest per selection. final count of each entrée selection will be required 14 business days prior to the event. place card with entrée selection indicated is required for each guest. if the number of special dietary requests totals more than 5% of your guest count an additional entrée selection of \$5 will be added. all prices are subject to a 22% service charge & applicable sales tax.

as of 11/01/19



create your own dinner buffet

Includes two tray-passed hors d'oeuvres, rolls and butter, freshly brewed coffee and selection of hot teas.

SOUPS & SALADS *select two*

vine ripe tomato bisque, caramelized shallots, tarragon

root vegetable minestrone, carrots, tomato, elbow macaroni and garden herbs

little gem lettuce, apple chips, radish, sea salted almonds, feta, saba, fennel citrus vinaigrette

hearts of romaine, miso caesar dressing, house croutons, parmesan

butter lettuce wedge, citrus scented grapes, blue cheese, pistachio dust, radish, green goddess dressing

prosciutto & stone fruit salad, local greens, mozzarella pearls, pistachio, cherry pickles, balsamic, cilantro vinaigrette

ACCOMPANIMENTS *select two*

yukon potato puree, charred green onion, fried garlic

roasted tri color fingerlings, estate herb chimichurri

white bean cassoulet, sundried tomato, pork belly

oven roasted brussels sprouts, pomegranate syrup, minced herbs, fried garlic

grilled asparagus, lemon, saba & garden herbs

charred broccolini, caramelized fennel pesto, temecula olive oil

ENTRÉES *choose two \$99 per guest | choose three \$109 per guest*

all natural pork chop, grapefruit fennel cream, roasted cipollini

mahi-mahi, saffron citrus sauce, caramelized fennel

herb marinated bistro steak, burgundy wine jus, roasted cipollini

free range chicken, red wine thyme jus, estate herbs

pan seared salmon, roasted pepper piperade, charred green onion

colorado lamb chops, charred romanesco puree, crisp artichokes

prime flat iron steak, black garlic demi glace, fried garlic

filet mignon, black truffle perigourdine, roasted maitake mushroom

VEGETARIAN ENTRÉES

three cheese tortellini, pesto alfredo sauce, roasted peppers

grilled vegetable wellington, blistered heirloom tomatoes, charred romanesco puree

vegetable lasagna roll, ricotta, parmigiano reggiano, roma tomato puree, grilled squash

(vegan) warm quinoa salad, roasted baby vegetables, chimichurri, pickled mushrooms

**Final count will be required 14 business days prior to the event. if the number of special dietary requests totals more than 5% of your guest count an additional entrée selection of \$5 will be added. all prices are subject to a 22% service charge & applicable sales tax.*

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late night bites

LA FIESTA LOCA \$27

santa fe chicken egg roll

carne flautas

corn tortillas chips, fire roasted salsa, guacamole, and queso dip

fresh fried churros & dulce de leche

minimum order 15 servings

HAPPY HOUR \$27

salted soft pretzels, house cheese sauce

truffle parmesan french fries

beer battered onion rings

mini corn dogs, spicy mustard aioli

cajun blue cheese chicken wings

mini grilled cheese sliders

mac & cheese bites

minimum order 15 servings

GRAND S'MORES \$24 per serving, available at stone house venue only

house-made chocolate bark, handcrafted marshmallows

peanut butter cups, whiskey caramel, candied chiles, toasted coconut, sea salted peanuts

assorted graham crackers (original & orange glaze)

minimum order 30 servings

TRADITIONAL S'MORES \$14 per serving, available at stone house venue only

chocolate bars, marshmallows, graham crackers

minimum order 20 servings

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beverages

BAR PACKAGES

SOFT BAR PACKAGE

\$23 per guest for (1) hour, \$13 per guest for each additional hour

includes select wine, sparkling wine, domestic, imported & micro-brew beer, assorted sodas, bottled sparkling & still water, assorted juices

FROM THE VALLEY

SOFT BAR SELECT PACKAGE

\$25 per guest for (1) hour, \$15 per guest for each additional hour

includes local temecula valley wine, sparkling wine, domestic, imported & micro-brew beer, assorted sodas, bottled sparkling & still water, assorted juices

REFRESHMENT PACKAGE

\$8 per guest for (1) hour, \$4 per guest for each additional hour

includes assorted sodas, bottled sparkling & still water, assorted juices

SELECT BAR PACKAGE

\$26 per guest for (1) hour, \$16 per guest for each additional hour

includes select liquor, house wine, sparkling wine, domestic, imported & micro-brew beer, assorted sodas, bottled sparkling & still water, assorted juices

PREMIUM BAR PACKAGE

\$28 per guest for (1) hour, \$18 per guest for each additional hour

includes premium liquor, local temecula valley wine, sparkling wine, domestic, imported & micro-brew beer, assorted sodas, bottled sparkling & still water, assorted juices

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as of 11/01/19



beverages

WINE LIST

the temecula creek inn features a comprehensive wine list of both our house selection and local temecula and california wines. wine selections vary seasonally so please consult with your catering service manager for current availability.

SELECT LIQUOR SELECTIONS

seagram's vodka, seagram's gin, don q rum, jose cuervo tequila, jim beam bourbon, seagram's 7, grant's scotch whiskey, presidente brandy, fireball cinnamon whiskey, jagermeister, assorted bols cordials

PREMIUM LIQUOR SELECTIONS

tito's handmade vodka, tanqueray gin, captain morgan rum, bacardi rum, patron silver tequila, jack daniels bourbon, j&b scotch, seagram's v.o. whiskey, presidente brandy, assorted bols cordials, baileys, kahlua, grand marnier

BEER SELECTIONS

st. archer ipa, corona, stella artois, coors light, bud light, lagunitas ipa

CASH BARS

cash bars will require a \$250.00 bar set-up fee.

HOSTED BARS

hosted bars are available either on consumption or as a package. all bars are stocked with the appropriate mixers and condiments, cocktail napkins and glassware. packages require a 20 person minimum. if there are fewer than 20 people a \$250.00 bar set up fee will apply.

PER DRINK PRICING

	<i>cash</i>	<i>host</i>
house wine by the glass	\$10	\$9
house sparkling by the glass	\$10	\$9
temecula valley wine by the glass	\$12	\$11
select brand liquor	\$10	\$9
premium brand liquor	\$12	\$11
domestic beer	\$7	\$6
imported beer	\$8	\$7
microbrew & craft beer	\$9	\$8
bottled sparkling & still water	\$6	\$5
soft drinks	\$5	\$4
assorted juices	\$6	\$5

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GENERAL INFORMATION

FUNCTION CONTRACTS & POLICIES

1. Food & Beverage minimum to apply in addition to the site rental fee. Minimums vary by date, please see your Catering Sales Manager for more details.
2. Prices quoted reflect menu prices currently in effect at the time of event booking and may be used as an estimate. You agree that such prices are subject to change and actual prices charged will be those menu prices in effect at the time the event takes place. Menu prices are guaranteed ninety (90) days prior to the scheduled event.
3. All items, pricing, service charge and applicable tax are subject to change.
4. For plated entrées, client must provide printed place cards, approved in advance by the Temecula Creek Inn Catering Service Manager, indicating the first and last name of the guest with the entrée choice for each guest.
5. The guaranteed number of attendees must be communicated to the catering service manager no less than fourteen (14) business days prior to the event. Upon receipt of attendance counts, the number cannot be reduced. The final guarantee must meet or exceed the Food and Beverage minimum.
6. Balance of site rental, plus contracted food & beverage minimum or final guarantee, whichever is higher, is required fourteen (14) business days prior to the event.
7. The following items are prohibited: confetti, glitter, sparklers, Chinese lanterns, party poppers, open flame candles, artificial flower petals, silly string, colored smoke bombs, rice and bird seed.
8. Temecula Creek Inn assumes no responsibility whatsoever and is unable to keep storage of equipment, displays and/or decorations, bakery items, etc., brought to the Hotel by you, your guests, or a third party vendor at any time. Cake tiers and leftover cake cannot be left overnight. Any cake leftover will otherwise be immediately discarded. All leftover items must have a designated person to take at the conclusion of the event.
9. Temecula Creek Inn is not responsible to move any client provided or rented items. All items will need to be removed from the wedding site within one (1) hour of the conclusion of the event.
10. Items and decorations not removed immediately after the event by event host, will result in additional charges to the client. Temecula Creek Inn reserves the right to charge a clean-up fee for any items left behind. The labor fee is subject to an additional \$150.00 per hour.
11. No food or beverages with the exception of wedding cakes and/or desserts, can be brought into the wedding venue without the written permission of the Hotel, and are subject to service and/or labor charges as deemed necessary by the Hotel. Wedding cakes and/or desserts must be provided by a licensed and insured bakery or restaurant.
12. Temecula Creek Inn will not assume any responsibility for the damage or loss of any merchandise or articles left at the venue prior to, during, or following your function.
13. The Hotel reserves the right to advance approval of all outside contractors hired for use by any client. All outside contractors must submit proof of insurance, engineering and electrical needs, to the hotel thirty (30) days prior to their setup. The client is responsible for any charges and damages an outside contractor incurs while in their employ. Temecula Creek Inn will provide a recommended vendor list.
14. Functions that exceed the allotted time noted on the event orders will be subject to an additional \$1,000.00 labor fee per hour.
15. Your Temecula Creek Inn Catering Service Manager will assist in the coordination of the items provided by the Hotel, i.e. menu selections, floor plan, Banquet Event Order, and billing. The Catering Service Manager will be the on-site liaison between your Professional Wedding Coordinator and the Resort Operations Staff.
16. Your Professional Wedding Coordinator will oversee the coordination of all other wedding details including timeline, vendors, rehearsal coordination, decor set up/clean up, gifts and personal items. A Professional Wedding Coordinator is required for all Stone House events.
17. There is to be no alcohol consumption permitted by vendors at the Hotel. Cigarette smoking is permitted in non-visible and designated areas only. Vendors will protect the integrity of the physical property and grounds as if they were members of the Temecula Creek Inn Staff.