



*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 hours event time | venue curfew 10pm**

#### 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

champagne welcome or toast

cake cutting service

space heaters (one per two tables)

stamped concrete dance floor

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, for two members of the  
wedding party, based on availability

## STONE HOUSE

### SITE RENTAL WILL INCLUDE:

#### CEREMONY & RECEPTION TIME:

**6 hours event time | venue curfew 12am**

#### 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

farmhouse tables & cross-back wooden  
chairs with cushions or 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

champagne welcome or toast

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, for two members of the  
wedding party, based on availability

optional horse & carriage ride for the  
couple to the ceremony (upon request)

# *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 23% service charge & applicable sales tax.*

as of 12.30.21

# reception enhancements

*Stationed hors d'oeuvres | minimum order 30 servings*

## **CHARCUTERIE** \$27 per person

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

## **ROASTED VEGETABLES** \$24 per person

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

## **CRUDITÉS** \$22 per person

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

## **INTERNATIONAL & DOMESTIC CHEESE DISPLAY** \$27 per person

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

*All prices are subject to a 23% service charge & applicable sales tax.*

as of 12.30.21

# reception stations

*In addition to your meal | minimum 30 servings*

## **SALAD STATION** *choice of two | \$24 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 | \$9 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** *\$9 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 | \$30 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** *\$30 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** *\$30 per guest*

yukon bakers, herb marinated chicken, smoked bacon

roasted garlic, caramelized onions, sautéed mushrooms, melted leeks

grated parmesan, white cheddar, blue cheese crumbles

*All prices are subject to a 23% service charge & applicable sales tax.*

# carving stations

*Carving Stations include chef attended service for 60 minutes.*

## **ALL NATURAL PORK LOIN** \$245

braised pear reduction, small batch bourbon onions

serves 15 guests

## **ROASTED TOM TURKEY** \$495

black pepper gravy, silver dollar rolls

serves 30 guests

## **PAN SEARED FILET MIGNON** \$615

temecula red wine bordelaise, silver dollar rolls

serves 15 guests

## **SEA SALT & MUSHROOM CRUSTED PRIME RIB** \$825

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

serves 30 guests

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as of 12.30.21







# 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 *\$101 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 *\$116 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 \$15

Seared Scallops \$22

## 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 23% service charge & applicable sales tax.*

as of 12.30.21







# 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 \$106 per guest | choose three \$117 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 23% service charge & applicable sales tax.

as of 12.30.21



# late night bites

## **LA FIESTA LOCA** \$29

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** \$29

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** \$26 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** \$15 per serving, available at stone house venue only

chocolate bars, marshmallows, graham crackers

*minimum order 20 servings*

*All prices are subject to a 23% service charge & applicable sales tax.*





# beverages

## BAR PACKAGES

### SOFT SELECT BAR PACKAGE

one hour.....\$23.00 per guest  
two hours.....\$33.00 per guest  
three hours.....\$43.00 per guest  
four hours.....\$53.00 per guest  
five hours.....\$63.00 per guest

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

### FROM THE VALLEY

#### SOFT BAR PREMIUM PACKAGE

one hour.....\$25.00 per guest  
two hours.....\$37.00 per guest  
three hours.....\$49.00 per guest  
four hours.....\$61.00 per guest  
five hours.....\$73.00 per guest

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

### REFRESHMENT PACKAGE

one hour.....\$8.00 per guest  
two hours.....\$12.00 per guest  
three hours.....\$16.00 per guest  
four hours.....\$20.00 per guest  
five hours.....\$24.00 per guest

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

### SELECT BAR PACKAGE

one hour.....\$26.00 per guest  
two hours.....\$39.00 per guest  
three hours.....\$52.00 per guest  
four hours.....\$65.00 per guest  
five hours.....\$78.00 per guest

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

### PREMIUM BAR PACKAGE

one hour.....\$28.00 per guest  
two hours.....\$43.00 per guest  
three hours.....\$58.00 per guest  
four hours.....\$73.00 per guest  
five hours.....\$88.00 per guest

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

All prices are subject to a 23% service charge & applicable sales tax.





# 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

well-made vodka, well-made 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/SELTZER SELECTIONS

corona, coors light, bud light, micro-brew, hard seltzers and additional beer selections will be available based on seasonality

## CASH BARS

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

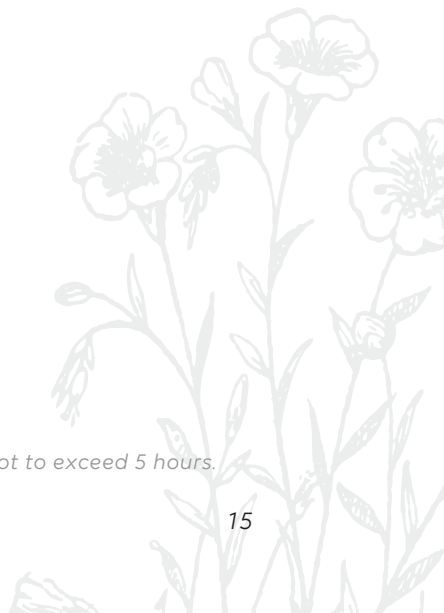
## HOSTED BARS

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>
select wine by the glass	\$11	\$10
select sparkling by the glass	\$11	\$10
temecula valley wine by the glass	\$12	\$11
select brand liquor	\$11	\$10
premium brand liquor	\$13	\$12
domestic beer	\$8	\$7
imported beer	\$9	\$8
micro-brew & craft beer	\$10	\$9
hard seltzer	\$10	\$9
bottled sparkling	\$8	\$7
still water	\$6	\$5
soft drinks	\$5	\$4
assorted juices	\$7	\$6

*All prices are subject to a 23% service charge & applicable sales tax. packages & hosted bar not to exceed 5 hours. Liquor selections subject to change based on availability.*



## 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. Headcount cannot increase within 72 hours of event without approval from Temecula Creek Inn.
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 Day Of Coordinator is required for all Wedding 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.