

Ponte Winery

Wedding Menu



35053 RANCHO CALIFORNIA ROAD | TEMECULA, CA 92591

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WEDDING@PONTEWINERY.COM

WWW.PONTEWINERY.COM

Amenities:

Use of the Ponte Winery & Inn Grounds for your Engagement Photo Shoot
Professional on-site Wedding Venue Coordinator
Private Food Tasting and Detail Appointment with a Venue Coordinator
Reserved one-hour wedding ceremony rehearsal with a Venue Coordinator
Wedding Party changing rooms available at 10 a.m. on your wedding day
Five hours for celebrating your wedding ceremony and reception
Complimentary parking at the Winery and Inn

Your Wedding Ceremony

Two ceremony locations:
Vineyard View Garden or The Pond at Ponte Vineyard Inn
Fruited water station
Classic garden chairs
Wedding Attendant to attend to your needs throughout the day & assist the Coordinator
Cocktail Hour following your wedding ceremony with butler-passed hors d'oeuvres

Your Wedding Reception

Two reception areas:
Vineyard Pavilion or the Barrel Room
Dining option of plated or buffet service
Moscato and Sparkling Cider for toasting the Newlyweds at dinner
Floor-length table linens & linen napkins
Fruitwood Chiavari chairs
Complimentary Cake Cutting and Service
Complimentary one-night stay at Ponte Vineyard Inn on your wedding night

The Artisan's Touch Menu

Please select two butler-passed hors d'oeuvres and one display hors d'oeuvres for Cocktail Hour

BUTLER-PASSED HORS D'OEUVRES

Tomato and Basil Bruschetta

Rustic baguette

Warm Tart

Goat cheese, fig berry jam, toasted pecan tart

Spinach Spanakopita

Feta cheese, spinach

All Natural Meatballs

Natural beef, herbs, parmesan, spicy marinara

Pear and Brie Cheese Purse

Filo, caramelized pears, onion, savory brie cheese

Jamaican Jerk Chicken Satay

Mango chutney | GF

Ahi Skewers

Sesame seeds, wasabi yuzu soy sauce

Fried Artichoke Hearts

Goat cheese, fire roasted tomato coulis

Lump Crab and Roasted Red Pepper

Puff pastry

DISPLAY HORS D'OEUVRES

Fresh Fruit Display

Fresh fruit in season, such as strawberries, pineapple, melon, exotic fruit, warm white chocolate fondue | GF | V

Domestic Cheese Display

An array of domestic cheeses that may include cheddar, Swiss, provolone, pepper jack, baguette slices, gourmet crackers | AGF

SALAD SELECTIONS

Menu is accompanied by freshly baked rustic breads

Plated: Your choice of one salad

Buffet: Your choice of two salads

Baby Leaf Spinach

Marinated red onion, candied pecans, crispy pancetta, goat cheese, balsamic vinaigrette | GF

Traditional Caprese

Tomatoes, micro basil, mozzarella, balsamic glaze drizzle | GF

Traditional Country Caesar Salad

Fresh romaine lettuce, homemade croutons, freshly grated parmesan | AGF

Wine Country Salad

Mixed field greens, candied glazed walnuts, crumbled feta cheese, dried cranberries, balsamic vinaigrette | GF

Belgian Endive Salad

Arugula, poached pears, Point Reyes blue cheese, roasted shallot vinaigrette | GF

MAIN ENTRÉES

Plated: Guest choice from two pre-selected entrees - \$135

Duet: Two-preselected items on one plate - \$140

Buffet: Your choice of two entrees - \$145

Place cards with entrée selection will be required and provided by the Newlyweds for plated meals

Scottish Pan-Seared Salmon

Rice pilaf, wilted spinach, piment d'espelette nage | GF

Mahi Mahi

Rice Pilaf, seasonal vegetables, tropical salsa | GF

Grilled Top Sirloin

Potato-mushroom gratin, broccolini, red wine reduction | GF

Herb and Apple Crusted Pork Loin

Potato salsify purée, baby carrots, apple pork demi reduction sauce | AGF

Chicken Chardonnay

Mashed potato, asparagus, Chardonnay sauce, roasted pine nuts, fried leeks | AGF

Slow-Roasted Sirloin of Angus Beef

Yukon Gold mashed potatoes, asparagus, red wine demi sauce | GF

CARVING STATION

Available for buffet only as second protein - \$150 for uniformed chef

Roast Prime Rib

Creamy horseradish | GF

Sirloin of Angus Beef

Red wine demi sauce | GF

Taste of the Vineyards Menu

Please select three butler-passed hors d'oeuvres and one display hors d'oeuvres for Cocktail Hour

BUTLER-PASSED HORS D'OEUVRES

Lemongrass and Chili Lime Beef Skewers

Peanut sauce | GF

Stuffed Mushroom Caps

Boursin cheese, herbs, bread crumbs, orange thyme glaze

Grilled Sea of Cortez with Bloody Mary

Skewered-scallop, shrimp, grilled veggies in a mini shot glass of Bloody Mary | GF

Mini Beef Wellingtons

Wild mushroom cream sauce

Arugula-Crusted Chicken Skewers

Bread crumbs

Prawns

Cocktail sauce, lemon | GF

Antipasto Skewers

Sun-dried tomato, mozzarella cheese, kalamata olive on rosemary skewers, marinated in balsamic vinegar, extra virgin olive oil and herbs GF | V

DISPLAY HORS D'OEUVRES

Seafood Bar

A seasonal selection of oysters on the half shell, New Zealand mussels, crab claws, shrimp, lemon wedges, Tabasco, herb remoulade, zesty cocktail sauce | GF

Gourmet Cheese Display

Imported and domestic cheeses that may include: smoked gouda, sage Derby, Maytag bleu cheese, Stilton, Gruyère de comté, English cheddar, provolone, baguette slices, gourmet crackers AGF- (*no bread*)

SALAD SELECTIONS

Menu is accompanied by freshly baked rustic breads

Plated: Your choice of one salad

Buffet: Your choice of two salads

Baby Leaf Spinach

Marinated red onion, candied pecans, crispy pancetta, goat cheese, balsamic vinaigrette | GF

Traditional Caprese

Tomatoes, micro basil, mozzarella, balsamic glaze drizzle | GF

Traditional Country Caesar Salad

Fresh romaine lettuce, homemade croutons, freshly grated parmesan | AGF

Wine Country Salad

Mixed field greens, candied glazed walnuts, crumbled feta cheese, dried cranberries, balsamic vinaigrette | GF

Belgian Endive Salad

Arugula, poached pears, Point Reyes blue cheese, roasted shallot vinaigrette | GF

MAIN ENTRÉES

Plated: Guest choice from two pre-selected entrees - \$145

Duet: Two-preselected items on one plate - \$150

Buffet: Your choice of two entrees - \$155

Place cards with entrée selection will be required and provided by the Newlyweds for plated meals

Crab-Stuffed Filet

Fingerling potatoes, wilted spinach, tarragon aioli | GF

Grilled Ribeye

Mashed potatoes, broccolini, wine sauce, grilled tomato relish | GF

Chicken Pesto Parmesan

Chicken breast, potato gnocchi in olive oil, seasonal vegetables, basil pesto cream sauce, parmesan

Sustainably-Farmed Grilled Salmon

Farro risotto, baby carrots, beurre blanc, red seedless grape relish | GF

Roasted Bacon-Wrapped Pork Tenderloin

Garlic potato purée, baby carrots, fig and baby green mustard | GF

Porcini-Crusted Sea Bass

Artichoke and potato ragout, deep plum tomato butter sauce | GF

Grilled Prime Rib

Yukon Gold mashed potatoes, broccolini, creamy horseradish, au jus | GF

Wasabi Panko-Crusted Ahi

Seasoned cilantro rice, baby carrots, yuzu ginger glaze | AGF

VEGETARIAN ENTRÉES

Stuffed Portobello Mushroom

Wild rice, roasted vegetables, pesto sauce | GF | V

Lasagna Roulade

Lasagna noodle, spinach, ricotta, mozzarella, herbs, red and white sauces | V

Linguine Limone

Extra virgin olive oil, grilled eggplant, zucchini, yellow squash, roasted peppers, thyme, basil, topped with parmesan | V

**Vegan options & custom plates to accommodate allergies available upon request*

CHILDREN'S MENU (12 & YOUNGER) - \$30

Children's menu is accompanied by seasonal fruit

Chicken Fingers

French fries | AGF

Grilled Hamburger

French fries

Five-Inch Cheese Pizza

Seasonal fruit

REFRESHMENT PACKAGE (20 & UNDER) - \$20

Ice Tea and an Assortment of Sodas

GF: GLUTEN FREE | AGF: AVAILABLE GLUTEN FREE | V: VEGETARIAN

Menu Additions

HORS D'OEUVRES

Vegetable Spring Rolls *served with a sweet thai red pepper sauce* - \$6

Crab Cakes *with jalapeño lime aioli* - \$8

Glazed Beef Filet Tips - \$9

Ahi Tartare *finely chopped fresh Ahi tuna with Japanese herbs and spices, served on fried wonton* - \$8

SOUP COURSE

Lobster Bisque Soup - \$11

Italian Wedding Soup - \$9

Roasted Tomato and Fennel Soup | GF - \$9

PASTA COURSE

Seafood Pasta - \$11

Lemon linguine, bay shrimp, scallops

Fettuccine Alfredo - \$9

Pancetta, peppers, shallots, garlic cream sauce, parmesan

Pumpkin Ravioli - \$9

Browned butter cream sauce

DESSERT - \$8

The Sweet Table

Lemon bars, cookies, raspberry tart, macarons, chocolate covered strawberries

Chocolate Delight Bar

Chocolate covered strawberries, dream bar, brownies, truffles, chocolate cupcakes | AGF

Late Night Reception Stations

SLIDER STATION - \$18

Beef with cheddar, caramelized onions on a mini bun

NACHO BAR - \$16

Melted cheddar cheese, shredded chicken, roasted chiles, black beans, pico de gallo | GF

FLATBREAD PIZZA STATION - \$16

Margarita Pizza or Sausage, Pepperoni, and Mushroom Pizza

Wedding Party Lunch

WHILE YOU'RE GETTING READY...

BUTCHER'S PLATTER - \$70

Chef's selection of cheeses and cured Italian meats, local olives and figs, jam spreads, and artisan cracker bread

FRUIT PLATTER - \$60

Selection of seasonal slices fruit and berries

ASSORTMENT OF SANDWICHES - \$120 (per dozen)

Albacore Tuna Salad

Heirloom tomatoes, organic lettuce, local artisan bread

Turkey and Avocado

Heirloom tomatoes, organic lettuce, pesto mayo, artisan bread

Pulled Pork Wrap

Carolina sauce, romaine, stone-baked flat bread

Veggie Wrap

Grilled seasonal vegetables, in house hummus, spinach wrap tortilla

SALADS - \$30

ADD: CHICKEN - \$8 | SALMON - \$13 | SHRIMP - \$15

Wine Country

Field greens, candied walnuts, cranberries, feta, balsamic vinaigrette | GF | V

House Caesar

Romaine, garlic croutons, roasted romas, Parmigiano~Reggiano | AGF | V

Heirloom Caprese

Heirloom tomatoes, mozzarella cheese, basil, sea salt, local extra virgin olive oil, balsamic vinegar atop of a bed of arugula | GF | V

Assorted Gourmet Potato Chips - \$4

Individual Yogurts - \$6

Granola Bars - \$5

Carafe of Coffee - \$25 / carafe

Create a Bucket of Beer - 6 beers - \$45 / 12 beers - \$95

Carafe of Juice for Mimosa's - Orange, Cranberry or Mango - \$23 / carafe

Bottle of Ponte Wine (Varietals subject to availability)

Bar Service

Includes 4 hours of service, our friendly bartender, chilled beverages, ice, glassware and cocktail napkins.

THE CELLAR BAR PACKAGE (HOSTED) - \$38/PERSON

A Wonderful Selection of 6 Ponte Wines

3 Red & 3 White – Varietals subject to availability

Includes an Assortment of 5 Premium and Domestic Beers & 1 Seltzer

Soft Drinks

THE VINEYARD BAR PACKAGE (HOSTED) - \$34/PERSON

A Wonderful Selection of 4 Ponte Wines

2 Red & 2 White - Varietals subject to availability

Includes an Assortment of 2 Premium and 2 Domestic Beers

Soft Drinks

NO HOST BAR PACKAGE/CASH BAR - \$250 Cash Bar Set-Up Fee

\$1,000 minimum in sales required

A Wonderful Selection of 4 Ponte Wines

2 Red & 2 White - Varietals subject to availability

Includes an Assortment of 2 Premium and 2 Domestic Beers

Soft Drinks

HOSTED COCKTAIL HOUR – 1 HOUR HOSTED - \$20/PERSON

A Wonderful Selection of 4 Ponte Wines

2 Red & 2 White - Varietals subject to availability

Includes an Assortment of 2 Premium and 2 Domestic Beers

Soft Drinks

LIMITED HOSTED BAR – BASED ON CONSUMPTION

\$2,000 minimum on the bar until you reach your limit, with the option to extend or switch to a Cash Bar

A Wonderful Selection of 4 Ponte Wines

2 Red & 2 White - Varietals subject to availability

Includes an Assortment of 2 Premium and 2 Domestic Beers

Soft Drinks

Beer Selections: Bud Light, Stella Artois, Stone Delicious IPA, Shock Top, Estrella Lager, Stone Buenaveza Salt & Lime Lager, Budweiser, Stone Buenavida Seltzers

Elevate Your Event

TAKE IT UP A NOTCH WITH OUR IN-HOUSE UPGRADES

Pre-Ceremony Moscato Reception - \$8 / person

Tray-passed Moscato presented to wedding guests 30 mins prior to ceremony

Dinner Service Wine - \$10 / person

1 White and 1 Red wine to be poured table side during dinner (1 round)

Charger Plates - \$1 / person

Silver or Gold

Ivory Chair Pad - \$2 / person

Upgraded Napkins - \$2 / person

Upgraded Table Linen

Prices Vary Depending on Style & Material

Additional Bartender - \$150

Signature Drink - \$10 / PERSON

Red Sangria & White Wine Spritzer

Chef Attendant for Carving Station

(Buffet Only) - \$150

Additional Hour of Event Time - \$1,300 / hour

Additional Hour of Hosted Bar - \$8 / person

Audio Visual Rentals – Prices Vary Depending on Item