

# *Ponte Winery*

## *Wedding Menu*



35053 RANCHO CALIFORNIA ROAD | TEMECULA, CA 92591

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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 Wedding Venue Coordinator  
Reserved one-hour wedding ceremony rehearsal with a Venue Coordinator  
Wedding Party changing room(s) available at 10 a.m. on your wedding day  
Five hours for celebrating your wedding ceremony and reception  
Complimentary parking at the Ponte Winery and Ponte Vineyard Inn

## *Your Wedding Ceremony*

Two ceremony locations:  
Vineyard View Garden or The Pond at Ponte Vineyard Inn  
Classic Vineyard views with mountain silhouette  
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 house table linens & client selected colored 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 served on** rustic baguette

**Warm Tart** filled with goat cheese, fig berry jam, toasted pecan tart

**Spinach Spanakopita - Spiniach**, feta cheese, spinach wrapped in phyllo dough

**All Natural Meatballs** - herbs, Parmesan cheese, spicy marinara

**Pear and Brie Cheese Purse** - phyllo dough purse, caramelized pears, onion, savory brie cheese

**Jamaican Jerk Chicken Satay with** Mango chutney | GF

**Ahi Skewers** - Sesame seeds, wasabi yuzu soy sauce

**Fried Artichoke Hearts** - Goat cheese, fire roasted tomato coulis

**Fresh Ceviche Shot with Tortilla chip**

## **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 A | GF

### **Garden Fresh Crudités Display**

a selection of California's fresh and grilled seasonal vegetables, served with house made dipping sauce | GF | V

## 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

## THE ARTISAN'S TOUCH MAIN ENTRÉES

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

*Buffet:* Your choice of two entrees - \$145

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

*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

### **Roasted Chicken Roulade**

Seasoned crusted chicken filled with spinach, pine nuts, goat cheese and topped with creamy tomato creme | AGF

### **Grilled 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

### **Breaded Cheese Ravioli with Marinara Sauce**

### **Canapes**

A beautifully presented assortment of Canapes on crostini and cucumber cups

### **Coconut Shrimp**

Sweet Chili Dipping Sauce

### **Mini Beef Wellingtons**

Wild mushroom cream sauce

### **Arugula-Crusted Chicken Skewers**

Marinara Sauce

### **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

## TASTE OF THE VINEYARD 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

### **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 cream sauce | GF | V

### **Lasagna Roulade**

Lasagna noodle, spinach, vegetables, 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) - \$35

*Children's menu is accompanied by seasonal fruit*

### **Chicken Fingers**

French fries | AGF

### **Grilled Hamburger**

French fries

### **Five-Inch Cheese Pizza**

Seasonal fruit

# 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 - For a sit down only

Lobster Bisque Soup - \$11

Italian Wedding Soup - \$9

Roasted Tomato and Fennel Soup | GF - \$9

## PASTA COURSE - For a sit down only

**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

## TACO STATION - \$27

El Pastor seasoned shredded chicken, shredded lettuce, diced tomatoes, sour cream, jalapenos, pico de gallo, cilantro & onion, corn tortillas



# 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.

## **REFRESHMENT PACKAGE (HOSTED) - \$20/PERSON**

Assorted Soft Drinks, Bottled Waters, Iced Tea, Freshly Brewed regular and decaffeinated coffee, Selection of Hot Teas

## **COFFEE AND TEA STATION (HOSTED) - \$55/GALLON**

Freshly Brewed regular and decaffeinated coffee, Iced Tea and Selection of Hot Teas

## **HOSTED COCKTAIL HOUR - 1 HOUR HOSTED - \$25/PERSON**

no host bar package-Cash Bar - \$250 Cash Bar Set-Up Fee

*\$1,000 minimum in sales required*

## **LIMITED HOSTED BAR— BASED ON CONSUMPTION**

\$2,500 minimum on the bar until you reach your limit, with the option to extend or switch to a Cash Bar

### **ABOVE BARS INCLUDE:**

A Wonderful Selection of 4 Ponte Wines

2 Red & 2 White - Varietals subject to availability

Includes an Assortment of 4 Premium and Domestic Beers

Beer Selections such as: Bud Light, Budweiser, Michelob Ultra, Stella Artois, Shock Top, Estrella Lager, Stone Delicious IPA, Stone Buenaveza Salt & Lime Lager

Soft Drinks - Coke, Diet Coke, Sprite

# *Bar Service*

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

## **THE WINEMAKER'S SELECT BAR PACKAGE (HOSTED) - \$43/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**

Beer Selections such as: Bud Light, Budweiser, Michelob Ultra, Stella Artois, Shock Top, Estrella Lager, Stone Delicious IPA, Stone Buenaveza Salt & Lime Lager

**Soft Drinks - Coke, Diet Coke, Sprite**

## **THE VINEYARD FULL BAR PACKAGE (HOSTED) - \$48/PERSON**

**A Wonderful Selection of 6 Ponte Wines**

3 Red & 3 White – Varietals subject to availability

**Package to include Vodka, Tequila, Gin, Rum, Malibu Coconut Rum®, Whiskey Mixes, Juices, Garnish**

**Includes an Assortment of 5 Premium and Domestic Beers**

Beer Selections such as: Bud Light, Budweiser, Michelob Ultra, Stella Artois, Shock Top, Estrella Lager, Stone Delicious IPA, Stone Buenaveza Salt & Lime Lager

**Soft Drinks – Coke, Diet Coke, Sprite**

## **THE ESTATE FULL BAR PACKAGE (HOSTED) - \$52/PERSON**

**A Wonderful Selection of 6 Ponte Wines**

3 Red & 3 White – Varietals subject to availability

**Package to include Kettle® Vodka, Lunazul® Tequila(s), Aviation® Gin, Captain Morgan's® Rum, Malibu Coconut Rum®, Bullet® Bourbon, Seagram's 7® Whiskey Mixes, Juices, Garnish**

**Includes an Assortment of 5 Premium and Domestic Beer**

Beer Selections such as: Bud Light, Budweiser, Michelob Ultra, Stella Artois, Shock Top, Estrella Lager, Stone Delicious IPA, Stone Buenaveza Salt & Lime Lager

**Soft Drinks – Coke, Diet Coke, Sprite**

## **THE SIGNATURE DRINK BAR PACKAGE (HOSTED) - \$12 - \$17/PERSON**

**Menu Available Upon Request**

# *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 minutes  
prior to ceremony

Dinner Service Wine - \$15 / 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