

Weddings

-at-



WILSON CREEK

WINERY & VINEYARDS

Intimate Exchange to Formal Gala





The Wilson family would like to offer their
heartfelt congratulations on your engagement!
We hope you enjoy this special time in your
lives, and we are proud to be a part of your
family's beginning. Custom weddings are our
speciality! It is our sincerest wish that you will
find Wilson Creek Winery the perfect location
for your wedding day!

Best wishes,

The Wilson Family

Simple Elegance, Unique Romance

Wedding Packages

ALL WEDDING PACKAGES INCLUDE:

CEREMONY

Ceremony chairs
Wrought iron easel for engagement photo
Complimentary guest parking
Water and lemonade station

COCKTAIL RECEPTION

One hour cocktail reception
Choice of 3 hors d'oeuvres from selected menu

RECEPTION

Upgraded Reception chairs
White floor length linen for guest tables
Choice of colored napkins
Almond sparkling wine toast
Complimentary cake cutting
Gold or silver charger plates
Guest tables for reception
Glass cylinder vases with oil candles
Votive candles
Gourmet coffee station with Italian syrups
Venue coordinator
**Outside day-of-coordinator required*
Auxiliary tables for gifts,
buffet, cocktail reception, wedding cake barrel or
table, escort cards and altar barrel
Service staff support throughout event
Complimentary bridal/groom dressing rooms
Four hours of event time Monday-Thursday
Five hours of event time Saturday-Sunday

Locations

CEREMONY AND RECEPTION LOCATIONS

CEREMONY

White Wedding Gazebo
Vineyard View Stage
Cabernet Hill
Merlot Mesa

*Temecula's best kept secret located in the
heart of the Merlot grapevines.*

RECEPTION

Champagne Ballroom
Garden View Terrace Room
The Upper Room

VENUE COORDINATOR VS DAY-OF-COORDINATOR

Your venue coordinator will assist in the coordination of the items provided by the winery and will be the liaison between your day-of-coordinator and winery staff.

Your day-of-coordinator will oversee the coordination of all wedding details including the timeline, vendors, rehearsal coordination, décor setup/clean up, and personal items. A professional day-of-coordinator is required for all weddings. Please see your venue coordinator for list of preferred vendors to choose from.

ADDITIONAL INFORMATION

You may purchase additional facility time to be added to the later half of your event. Check with your venue coordinator on pricing.

Wilson Creek Winery is proud to do our part in supporting charitable organizations, members of the armed forces and wine club extended family members. Ask your venue coordinator for details.



Chardonnay Package

Saturday-Sunday \$120 per guest

Monday-Thursday \$85 per guest

HORS D'OEUVRE SELECTIONS

Choose three

Tray Passed

Goat cheese and roasted tomato crostini
Classic tomato bruschetta with asiago cheese and basil
Roasted grape bruschetta with rosemary and asiago cheese
Spinach and feta mushroom
Jalapeno and bacon bbq shrimp
Prosciutto wrapped chicken satay with sun dried tomato aioli
Panko crusted fried goat cheese, red pepper pesto
Spicy tomato oyster shooter topped with grand cuvee
Crudit  in a cup with buttermilk pesto dip
Cilantro meatballs with sweet chili glaze
Sesame chicken drumettes
Caramelized pear and onion bouchee
Grilled flatbread with traditional, basil, and red pepper hummus

Displayed

Cheese board, crackers, and sliced baguette
Large shrimp with cocktail sauce
Seasonal fruit display
Antipasto, grilled and pickled vegetables, olives, cheese, baguette

SALADS

Choose one

Vineyard salad

organic baby greens / golden raisins / bleu cheese / candied walnuts /
vanilla balsamic dressing

Caesar salad

aged monterey jack cheese / lemon anchovy dressing / pink peppercorns /
worcestershire croutons

Kale salad

edamame / quinoa / pepitas / feta cheese / vanilla balsamic vinaigrette

Garden salad

iceberg & romaine / grape tomato / cucumber / mushroom / red
onion / parmesan peppercorn dressing or italian vinaigrette

Spinach salad

bacon / red onion / boiled egg / honey dijon dressing

Housemade pasta salad

creste de gallo pasta / seasonal ingredients

Red potato salad

red potato / basil / whole grain mustard / california olive oil

Cucumber salad

sour cream / cider dressing



Menu Options

ENTREES

(Choose two)

Chicken caprese

seared natural airline chicken breast /
sliced roma tomato / basil / fresh
mozzarella cheese / tomato-basil cream
sauce

Chicken chardonnay

all-natural airline chicken breast /
chardonnay cream sauce / toasted
walnuts / leeks

Prime flat iron steak

red wine reduction / shiitake & oyster
mushrooms

Tamari braised beef short ribs

red wine-tamari braising sauce /
toasted sesame seeds

Roast natural beef striploin

dried currant-zinfandel sauce /
pink peppercorns

Steelhead salmon

balsamic red pepper puree

Seasonal sustainable white fish

flaky white fish fillet / parsley puree /
preserved lemon

Tamari smoked pork loin

cilantro pesto / chili toasted cashews

SIDES

(Choose two)

Chef's seasonal vegetable preparation

Buttered baby carrots and broccolini

Green beans with butter and dill

Roasted new potatoes

Roasted garlic mashed potatoes

Aromatic basmati rice with tomato orzo and daikon seed

Herb polenta with parmesan cheese

KIDS

*0-5 Complimentary | 6-12 half price
Available upon request. Served plated.
(Choose one)*

Chicken tenders with ranch dip

Served with french fries & fresh fruit

Cheeseburger or hamburger

Served with french fries & fresh fruit

5"cheese pizza

Served with french fries & fresh fruit

Cold cut, cheese, and fruit plate

VEGETARIAN OPTIONS

*Available upon request. Served plated.
(Choose one)*

Sweet corn polenta ravioli

red pepper coulis / balsamic reduction

Eggplant roulade

panko breaded eggplant and ricotta
roulades / tomato-basil cream sauce

Mushroom bolognese

grilled mountain meadows portabella
mushroom / housemade basil spaghetti /
vegetable bolognese with crème fraiche /
parmesan

Stuffed portabella

ratatouille and mozzarella stuffed
portabella / kale-walnut pesto

Hash (*vegan*)

vegetable-potato hash / carrot and
spinach purees

Cabernet Package

Saturday-Sunday \$130 per guest

Monday-Thursday \$95 per guest

*(With Cabernet Package, couples can select items
from both Chardonnay and Cabernet menus)*

HORS D'OEUVRE SELECTIONS

Choose three

Roasted grape bruschetta with rosemary and asiago cheese

Italian sausage and mozzarella mushroom caps

Blue crab cakes with jalapeno aioli

Mini duck tacos with cholula crema and micro cilantro

Lamb dolmas with balsamic roasted red pepper sauce

Fig rumaki, lemon herb goat cheese, bacon wrapped

Natural pork meatballs, house made hoisin BBQ
sauce, sesame seeds

Beef short rib spring rolls, caramelized onions, bleu cheese

SALADS

Choose one

Kale salad

edamame / quinoa / pepitas / feta cheese / vanilla balsamic
vinaigrette

Spinach salad

bacon / red onion / boiled egg / honey dijon
dressing

Bibb

fresh herbs / goat cheese / goddess dressing

Baby lima bean

bacon / leek / greek yogurt dressing

Quinoa tabbouleh

mint / parsley / California olive oil



Menu Options

ENTREES

(Choose two)

Slow roasted prime rib au jus

horseradish-shallot confit / creamed horseradish

Local pasturebird half chicken

red wine-thyme roasting jus

Grilled chicken porcini

natural chicken breast / rosemary sauce / porcini mushrooms

Sesame sea bass

sesame crusted / emulsified ginger chive butter / tamari glaze

Steelhead salmon

lobster velouté / smoked salmon caviar

Herb & feta stuffed lamb belly

spiced tomato sauce / feta cheese

Grilled achiote shrimp

three colossal shrimp / cilantro pesto (not available as a buffet option)

SIDES

(Choose two)

Grilled eggplant and buttered baby baby carrots

Garlic and parmesan spaghetti squash

Maple toasted brussels sprouts

Buttermilk mashed potatoes

Roasted fingerling potatoes

Goat cheese duchess potatoes

Red jasmine and white rice with lentils and quinoa

Sweet corn polenta ravioli with California olive oil and sea salt

KIDS

0-5 Complimentary | 6-12 half price

Available upon request. Served plated.

(Choose one)

Chicken tenders with ranch dip

Served with french fries & fresh fruit

Cheeseburger or hamburger

Served with french fries & fresh fruit

5" cheese pizza

Served with french fries & fresh fruit

Cold cut, cheese, and fruit plate

VEGETARIAN OPTIONS

Available upon request. Served plated.

(Choose one)

Sweet corn polenta ravioli

red pepper coulis / balsamic reduction

Eggplant roulade

panko breaded eggplant and ricotta roulades / tomato-basil cream sauce

Mushroom bolognese

grilled mountain meadows portabella mushroom / housemade basil spaghetti / vegetable bolognese with crème fraîche / parmesan

Stuffed portabella

ratatouille and mozzarella stuffed portabella / kale-walnut pesto

Hash (*vegan*)

vegetable-potato hash / carrot and spinach purees



Bar and Beverage

All bar packages will include:

A selection of eight handcrafted Wilson Creek wines to include:

- Three red, three white, and two sparkling wines
- Selection of two premium beers
- Non-alcoholic beverages: water, lemonade, soda
- Gourmet coffee station: premium ground coffee, Italian syrups, creamer, sugar

HOSTED BAR PACKAGE

1 hr \$12pp	3 hrs \$34pp
2 hrs \$24pp	4 hrs \$44pp

Bar service will end 30 minutes prior to end of event for all bar options.
Non-alcoholic beverages will remain open.





Accommodations



Wilson Creek Manor emerged as an exclusive retreat with brides and bridal parties in mind. The gorgeous facility boasts spectacular accommodations for the bride and bridesmaids to prepare for the big day.

The bridal suite includes full make-up and hair vanity and bride viewing stage while the groomsmen can enjoy their own spot in the gameroom or lounge.

Guests at Wilson Creek Manor will enjoy a wine country estate featuring accommodations for more than 24 overnight visitors in a spacious retreat-venue. Located directly across the street from Wilson Creek Winery, The Manor features ten plush suites including a 1,600 square-foot grand bridal suite, exquisite entrance, grand fireplace and bar, game room, executive business center with free WIFI throughout the facility, commercial grade kitchen, laundry facility, and more.

The Manor features meticulously landscaped grounds with gazebos, lawn areas, gardens, a grilling barbecue area, pool, spa and more to support a wide range of outdoor activities.

Enhancement Action Stations

**Additional \$150 uniformed chef fee,
per chef hosted station.
Prices are per guest.*



PASTA BAR \$20*

grilled chicken / capers / olives / sun dried tomatoes / spinach / basil
pesto / garlic / olive oil / parmesan cheese / crushed red pepper /
fresh basil / fettuccine and penne pastas / marinara and alfredo sauces

PRIME RIB CARVING BOARD \$17*

cabernet roasting jus / creamed horseradish / petite rolls

DIESTEL TURKEY BREAST CARVING BOARD \$15*

red wine turkey jus / cranberry relish / pesto mayo / petite rolls

GLAZED HARDWOOD HAM CARVING BOARD \$15*

cream horseradish / angelica sherry glaze / petite rolls

STREET TACOS \$20 - *choice of two:*

- carne asada, pollo asado, carnitas, grilled white fish
- corn tortillas / salsa / chopped onions / cilantro leaves

SLIDER BAR \$20 - *choice of one:*

- hamburger / brioche bun / grilled onion / pickle / mustard / ketchup
- fried chicken / potato bun / cilantro mayo
- house-smoked pulled pork / king's hawaiian bun / roasted garlic bbq sauce / pickled onions

FLAMBE \$10*- *choice of one:*

- bananas foster with wilson creek angelica cream sherry / vanilla bean ice cream
- cherries jubilee with wilson creek decadencia / vanilla bean ice cream
- strawberry-rhubarb flambé with wilson creek white cabernet / vanilla bean ice cream

S'MORES STATION \$10

hershey's milk chocolate / marshmallow / graham crackers

ICE CREAM BAR \$10 - *choice of one:*

- vanilla bean / chocolate / strawberry / coffee
- hot fudge / caramel sauce / sprinkles / maraschino cherries /
- chopped peanuts / chocolate chips / whipped cream

CHOCOLATE FOUNTAIN \$10

rice krispy treats / pretzels / cigarette wafer cookies / marshmallows / graham crackers



CUSTOM LABELED WINE

Perfect celebratory or thank you gift to compliment any event.
Visit wilsoncreekwinery.com - custom labels for more information and pricing.

CUSTOM ETCHED WINE GLASSES

Minimum order of 3 cases. Allow 4 weeks for production and delivery.
One Case (24 glasses) - \$84 per case / \$150 set-up fee

LINEN UPGRADES AND CHAIR SASHES

Wilson Creek offers a variety of upgraded colors and fabric options to choose from. -Prices vary based upon selection.

LIGHTING OPTIONS

We offer decorative up-lighting to enhance the ambience of your event area. Limited number available.
Up-light \$50 each

AUDIO VISUAL

6 ft Screen \$25
LCD Projector \$75
Portable sound system with microphone or iPod docking station \$75
In-house Audio System with microphone (Champagne Ballroom) \$75

CUSTOM BARREL TOPPER

Includes Wilson Creek logo, bride and groom's name, and wedding date.
Ask your venue coordinator for details & pricing.

BARREL

Full size Wilson Creek logo barrel. Ask your venue coordinator for details & pricing.

Event Enhancements

Policies

FOOD AND BEVERAGE

All food and beverage will be provided by Wilson Creek Winery & Vineyards and consumed on premises. A service charge of 20% and applicable sales tax will be added to your event total. The service charge is subject to the current state sales tax (CA State Board of Equalization Regulation Code No. 1603). There is Food and Beverage minimum for all events. Minimums vary based upon room selected and day of the week. Ask your coordinator for details.

MUSIC AND VENDOR POLICY

Music must be turned off promptly at 10:00 pm for outdoor events. For all indoor events, music must be turned off promptly at your scheduled event end time. The signatory and all vendors, including photographers, florist, DJ, bands, etc. must provide a certificate of insurance, naming Wilson Creek Winery & Vineyard Inc. as an additional insured prior to arriving on the property. All vendor supplied items must be picked up after the event. Wilson Creek Winery is not responsible for any client or vendor items left behind.

BEVERAGE POLICY

- Wilson Creek wines and champagne are served exclusively during events.
- Wilson Creek Winery reserves the right to substitute any wine based on availability. All open bottles are the property of Wilson Creek Winery. We reserve the right to close any event where other alcoholic beverages are being consumed. Wilson Creek Winery reserves the right to request proof of age. Any guest who is unable to provide proof of age will not be served alcohol. No exceptions. We encourage the enjoyment of our wines in a responsible manner and ask the client to help us in fulfilling our legal obligations of refusing service to those appearing to be intoxicated or underage. Any guests providing alcohol to an underage drinker, as well as the underage drinker will be asked to leave the property immediately.
- Wilson Creek Winery reserves the right to close the bar at any time during the event if guests are consuming outside alcohol or carrying out lewd acts. Hard liquor is not permitted on Wilson Creek Winery property as per our state and federal alcohol license issued by the Alcohol Beverage Control. Any outside alcohol found on property will be confiscated and any guests consuming outside alcohol may be asked to leave the property.

TABLE AND AREA DECORATIONS

- Specialty linens and napkins with an expanded color selection are available for an additional charge. Should your color choice of linens be unavailable due to unforeseen circumstances, white, black or ivory linens will be used at the discretion of Wilson Creek Winery.
- Our standard complimentary centerpieces include glass hurricanes with oil candles and votive candles surrounding it.
- Decorating for the event should be arranged with Wilson Creek Winery in advance. Vendors may not begin set-up more than two hours prior to the scheduled event start time or interrupt

the normal operations of the winery. See your Wilson Creek site coordinator if special arrangements are needed.

- No confetti, indoor sparklers, rice, birdseed or glitter may be used on the premises for any purpose. The use of any of these items will result in a damage charge assessment.
- Wilson Creek Winery does not allow the affixing of anything to the walls, floors or ceilings of the room with nails, staples, tape or any other substance unless the Catering Department has given prior approval. An additional fee may apply.
- Inclement Weather: If you are planning an outdoor event, Wilson Creek Winery cannot be held responsible for inclement weather conditions. Wilson Creek Winery can provide indoor space, if available for your event or rent outdoor tenting at host's expense.
- Wilson Creek Winery provides 60" round and 72" round tables to seat 8 – 12 people per table. Up to 8 Auxiliary tables can be used for check-in, gifts, silent auction, etc. as needed. Smaller tables or barrels can be provided for A/V equipment, cake, etc.

ADDITIONAL TIME

Five hours of event time are included with our weekend wedding packages, unless otherwise stated. Additional time may be purchased per each additional hour.

MERLOT MESA

Merlot Mesa is our outdoor ceremony space in the middle of our vineyards. Surrounded by grape vines and boasting 360-degree views, it is a unique location sure to impress your guests. Ask your coordinator for details.

KIDS MEALS

Wilson Creek Winery offers kid friendly meals to accommodate children. Children 5 and under are complimentary. Ages 6-12 are half-off listed prices.

DISCOUNTS

Wilson Creek Winery is proud to do our part in supporting charitable organizations, members of the armed forces, and wine club extended family members. Please see your venue coordinator for details.

BOOKING INSTALLMENTS/PAYMENTS

10% of estimated total is due upon booking. Guaranteed guest count is due 15 days prior to event. At this time, a final bill will be processed for any remaining money owed including any upgrades you may have chosen, and final balance will be due. Any charges incurred during the event will be due upon the conclusion of the event. Partial payment and a signed contract are required to confirm a date. All payments are non-refundable but will be applied toward the final payment. The following methods of payment are accepted: cash, check, or credit card. No refund will be given if the number of guests in attendance is fewer than the final guaranteed guest count given. All money paid to Wilson Creek Winery is non-refundable.





Located just seven miles east of the I-15, on Rancho California Rd, Wilson Creek Winery and Vineyard is just a short drive from San Diego, Los Angeles and Orange County. Open daily from 10 a.m. to 5 p.m., Wilson Creek Winery is the place to experience...

35960 Rancho California Road | Temecula, CA 92591

Quality Wines & Quality Times



WILSON CREEK

WINERY & VINEYARDS

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