

GERSHON BACHUS VINTNERS

2019 Gershon Bachus Wedding Packages include:

ONE WEDDING PER WEEKEND*

The event space is closed to the public on your wedding day

Wedding Coordination and owner attendance at wedding

Set up and Clean up

Wedding Coordination before and during wedding

Free Valet Parking

Total property use

BRIDAL ROOM ACCESS AND USE FROM 930AM

Refreshments for the Bridal Party during dressing hours

Ceremonial Ground

Aisle Runner

Shephard's Hooks and Glass Vessels

Cocktail Patio Service

Linens of your choice (one linen any color and fabric and one cloth napkin per person*)
Wine Served, Ice Tea/Lemonade, Purified Water are also stationed
(You may provide your own beer) We will pour into pint glasses (no kegs)

Reception

Chef and Kitchen Staff for fresh on site for food preparation

Passed appetizers

Plated Salad/Soup and Entrees

Cake Cutting (cake not included)

Glassware

China

Flatware

Ice Tea or Lemonade Stationed during greeting, cocktail hour and Reception

Purified Water

Champagne Toast

Wine Allocation with our exclusive Gershon Bachus wines retailing for \$50.00 and under*

Tables and Chairs cloths meet up, and cocktail patio

Not included in packages but can be arranged through pre-authorized vendors with negotiated rates:

Shuttle Busses

Photographer

Flowers

Disc Jockey

Officiant

Beer

Wedding Cake or dessert

Tax

GERSHON BACHUS SERVES TWO ENTREES ON THE PLATE WITH YOU CHOICE OF SIDE



Amethyst Entrée

Choose two of the following:

Sous Vide Braciole Flank steak roulade stuffed with Italian seasoned Panko bread crumbs, provolone, fresh herbs and aromatics.

Sous Vide Chimichurri Top Sirloin (Served medium-rare to medium)

Port Wine Braised Short Rib

Chicken Cordon Bleu w/ Parmesan Cream Sauce

Creamy Spinach and Red Pepper Stuffed Chicken

Center Cut Pork Chop w/ Creamy Mushroom Sauce

Riesling Glazed Wild Salmon

Sous Vide Wild Salmon w/ Blueberry Gastrique

Pancetta-Wrapped Head-On Prawns

Vegetable Napoleon w/ Chef's Marinara Portobello mushroom, squash, zucchini, eggplant, red bell pepper

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Side Items

Choose one of the following:

Mascarpone Whipped Yukon Gold Potatoes

Garlic Cream Potatoes Gratin

Creamed Parmesan Polenta

Asparagus and Pea Risotto

Vegetable

Choose one of the following:

Mixed Vegetables Squash, zucchini, multi-colored heirloom carrots

Multi-colored Baby Carrots

Garlic Roasted Asparagus

Roasted Brussels Sprouts w/ Applewood Smoked Lardons

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Soup and Salad

Choose one of the following;

Creamy Potato Bisque w/ Parmesan Crostini

Roasted Corn & Red Bell Pepper Chowder

Baby Romaine Salad

Baby Romaine hearts, scratch Caesar dressing, parmesan crostini, & pancetta crisp

Arugula Salad Granny Smith apple, candied walnut, honey lemon vinaigrette, shaved parmesan

Smoked Wedge Grilled baby Romaine heart, blue cheese dressing, Applewood smoked bacon lardon, heirloom cherry tomato, blue cheese crumbles

Misto di Campo Mixed baby greens, chopped baby Romaine hearts, baby cucumber, heirloom cherry tomato, pickled red onion w/ balsamic vinaigrette

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Appetizers

Select three of the following

Spanakopita – Flaky phyllo crust wrapped spinach and fetasep

Ham and Candied Bacon Mini Grilled Cheese – Granny Smith apple, pepper jack, Muenster on Texas Toast

Tomato Bruschetta on Parmesan Crostinisee

Caprese Skewer – Heirloom cherry tomato, ciliegine, chiffonade basil, balsamic reduction Smoked Paprika

Chicken and Vegetable Skewers

Prosciutto & Fruit Skewer Cantaloupe, strawberry, Moscato glaze

Brie & Apple Bruschetta Granny Smith apple, triple crème brie, honey drizzle on crostini

Ahi Poké on Wonton Crisp Ahi, avocado, Alfalfa Sprouts, Chef's poke sauce

Prosciutto Wrapped Asparagus [SEP]

Tomato Bisque Shooter w/ Grilled Cheese Crouton
Shrimp Ceviche Shooter w/ Tortilla Chip



Sapphire Level

Choose two of the following:

Sous Vide Tri-Tip
With red wine peppercorn demi-glace

Candied Bacon Wrapped Petit Filet With red wine demi-glace

Santa Fe Chicken

All natural chicken breast topped with sun dried tomato, black beans,

& sharp cheddar and jack cheeses

Pesto Chicken Caprese
All natural chicken breast topped with fresh mozzarella and Roma
tomato

Bone-In Pork Chop
With sweet balsamic reduction

Pork Tenderloin
With white wine sage cream sauce

Sous Vide Salmon Filet With spinach cream sauce

Jumbo Shrimp and Pork Belly Kabob

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Ruby Level

Choose two of the following:

Lollipop Lamb Chop Stuffed with Cream Cheese and Spinach

Filet Mignon
With Peppercorn Beurre Rouge

Jumbo Crab Cake with Remoulade

Roasted Quail with Lingonberry Glaze

Wild Boar Sausage with Caramelized Onion

Seared Jumbo Scallop With Salt Pork and Cauliflower Cream Sauce

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Emerald Entrée Choose one

Mixed Grill of Filet Mignon, Jumbo Prawns, and Rosemary Chicken Breast With cabernet beurre rouge and Tuscan cream sauce Served with mascarpone and chive whipped potatoes, sautéed asparagus

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Blackened Salmon, Garlic Shrimp, and Seared Scallops Served with cheddar grits and bacon wrapped asparagus

Diamond Level THIS IS A CUSTOM PACKAGE WHICH CAN BE TAILORED TO YOUR PALATE

ASK FOR THE SPECIAL DETAILS WE CAN DO FOR YOU WITH FRESH SHELL FISH AND MIXED GRILL

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AMETHYST PEAK APRIL THROUGH OCTOBER 100-185 GUESTS \$130.00 AMETHYST OFF PEAK NOVEMBER THROUGH MARCH 75-185 GUESTS \$130.00 3 APPETIZERS, SOUP OR SALAD, 2 ENTREES, 2 SIDES

SAPPHIRE PEAK APRIL THROUGH OCTOBER 100-185 GUESTS \$140.00 SAPPHIRE OFF PEAK NOVEMBER THROUGH MARCH 75-185 \$140.00 4 APPETIZERS, SOUP OR SALAD, 2 ENTREES, 2 SIDES

RUBY PEAK APRIL THROUGH OCTOBER 100-185 GUESTS \$155.00

RUBY OFF PEAK NOVEMBER THROUGH MARCH 75-185 \$155.00 4 APPETIZERS, SOUP OR SALAD, 2 ENTREES, 2 SIDES

EMERALD PEAK APRIL THROUGH OCTOBER 100-185 GUESTS \$180.00 EMERALD OFF PEAK NOVEMBER THROUGH MARCH 75-185 \$180.00 4 APPETIZERS, SOUP OR SALAD, 2 ENTREES (CHOOSE ONE)

> DIAMOND APRIL THROUGH MARCH 75-185 GUESTS \$225.00

(LESS THAN MINIMUM CHARGES APPLY 15% service charge 5% charge for credit card

Wine allocation is included in the per person charge Soft beverage of ice tea, lemonade, and purified water Set up, break down, gourmet food, linens, table settings and wedding coordination included in service charge

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# OF ADULT (12+) GUESTS X \$130.00 =		
OTHER PACKAGES OFFE	ERED X 140.00	
	X 155.00	
	X 280.00	
	X 225 00	
# OF CH	ILDREN UNDER 12 X \$90.00	

#OR VENDOR	2S X \$ \$80.00
#BABIES N	NEEDING HIGH CHAIRS X \$15
#LESS THAN MINIMUM X \$50.00	
ICE \$7 PER 20# BAG	X \$7.00
SERVICE CHARGE 15% SALES TAX 7.75%	
TOTAL GBV	
GRATUITY (Suggest \$5 per pe	rson minimum)
BEER	
APPROXIMATE COSTS FOR	
PHOTOGRAPHER	\$2900
DJ FLORIST	91400 \$1500_ 10 TARLES 5 RR/5CM / PARENTS
OFFICIANT	\$1400 \$1500- 10 TABLES 5 BR/5GM 4 PARENTS \$350 (RABBI OR PRIEST \$900)
WEDDING CAKE \$4 SLICE	\$200
WEDDING DRESS	
GROOMSMAN RENTAL	
REHEARSAL DINNER	
BRIDAL PARTY GIFTS	



A WINE FOR EVERY PALATE

Gershon Bachus Vintners is a family owned estate winery featuring red varietals sourced from our vineyard and those of nearby neighbors.

Wine tasting at GBV is a personalized experience where the guest sits down with one of their educators and takes you through a tasting journey from the lighter reds to the biggest and bold selections.

www.GershonBachus.com











