



Hors D'Oeuvres



Beef Skewers with Barbecue Teriyaki Sauce



Classia Bruschetta



Caprese Crostini Basil Cream Cheese Crostini Brie Crostini with Raspberry Chipotle Meatballs with Gorgonzola Crème Sauce Mini Asparagus Wrapped in Prosciutto Mini Beef Sliders with Pepper Jack Cheese Cranberry Mozzarella Stuffed Mushrooms Portabella Ravioli with Crème Sauce Fresh Fruit Kabobs Classic Bruschetta Artichoke & Pesto Baguettes Ceviche Cucumber Medallions Egg Rolls with Sweet & Sour Sauce Five Cheese Ravioli with Marinara Sauce Beef Skewers with Barbecue Teriyaki Sauce Chicken Skewers with Barbecue Teriyaki Sauce Spanakopita Stuffed

with Feta Cheese & Baby Spinach



Salads

Baby Spirach & Strawberry
Baby spinach with goat cheese, lightly

tossed in a white wine vinegar, finished with sliced almonds

Classic Caesar

Romaine hearts, homemade croutons, lightly tossed in a rustic Caesar dressing

Chipotle Caesar
Romaine lettuce tossed in a homemade chipotle dressing, garnished with fray tortilla strips and queso fresco

Vineyard
Organic mixed greens, candied pecans, dried cranberries, red onions, green apples, gorgonzola cheese, balsamic vinaigrette

GardenMixed greens, cherry tomatoes, carrots, cucumbers, bell pepper, red onions and mushrooms, with seasoned croutons; selection of gourmet dressing





Side Dishes

Vegetable

Grilled Seasonal Vegetables

Asparagus Spears

Broccolini

Sweet Glazed Baby Carrots

Haricot Vert with Sliced Almonds

Starch

Scalloped Potatoes

Herb Roasted Potatoes

Country Rice Pilaf

Garlic Mashed Potatoes









Entrees

Chicken

Chicken Parmesan

Herbed Chicken

in a Sweet Marsala & Mushroom Sauce

Rosemary Chardonnay Chicken

Pork

Pork Loin served with Salted Pears & Vidalia Onions

Fish

Oven-Baked Salmon Fillet with Capers

Beef

Flank Steak with Chimi Churri Sauce Tri-Tip with Cabernet Demi-Glaze,

Soy Chili Sauce or Barbecue Sauce

Upgraded Beef Option

Rosemary Beef Tenderloin, Drizzled with Blackberry Red Wine Sauce ...\$7 per person

Herb-Crusted Prime Rib Roast, Drizzled with Red Wine Au Jus ... \$7 per person









Bar Packages

Cash Bar \$250 set up fee*

Drinks are paid for by your guests when ordered \$750 minimum sales required

Classic Bar

\$28 per person*
4 hours of open bar service
Sparkling Toast
Two Lorimar wines - (1) Red (1) White
(1) Craft Beer, (1) Domestic Bottle Beer

Soft Drinks

Extended bar time: \$7 per hour Add table service: \$5 per person

Deluxe Bar

\$32 per person*

4 hours of open bar service

Sparkling Toast

Four Lorimar wines - (2) Reds (2) Whites (2) Craft Beers, (2) Domestic Bottle Beers

Soft Drinks

Extended bar time: \$8 per hour Add table service: \$5 per person

* Prices subject to change without notice. Pricing does not include 20% service rate and sales tax

Outside Bartending Services

\$250 set up fee

Lorimar Winery is licensed to serve Wine and Beer. If couples would like to have Hard Alcohol at their Wedding they MUST hire an outside bartending service that is licensed and insured. Lorimar Winery, at that point, will not be servicing the bar. Lorimar Winery does require Lorimar Wines and Sparklings are the ONLY wine allowed on the property. It is required that couples prepurchase enough wine to serve a minimum of one glass per guest. There are four glasses per bottle of wine.







PRICING & FEES 2022-2023

Per Person Price ***	SATURDAY	FRIDAY/SUNDAY	MONDAY - THURSDAY
Prime Season	\$134.00 pp	\$113.90 pp	\$107.20 pp
(<i>May - October</i>)	100 guests*	75 guests*	50 guests*
Off Season	\$113.9 pp	\$107.20 pp	\$100.50pp
(November - April)	(15% off)	(20% off)	(25% off)

^{*} Guest Minimums: If guest count is not met event minimum may include bar package, venue or enhancement upgrades. ***Prices subject to change without notice. Pricing does not include 20% service rate and California sales tax,

Wine Club/Military **	SATURDAY	FRIDAY/SUNDAY	MONDAY - THURSDAY
Prime Season	\$127.30 pp	\$108.20 pp	\$107.20 pp
(May - October)	(5% off)	(5% off)	(5% off)
Off Season	\$100.13 pp	\$101.84 pp	\$95.48pp
(November - April)	(5% off)	(5% off)	(5% off)

^{**}Discount applies to per person rate only, does not include Venue or Enhancement Upgrades. Only 1 discount can be applied to each event.

HOLIDAYS***	SATURDAY	FRIDAY/SUNDAY	MONDAY - THURSDAY
Prime Season	\$134.00 pp	\$113.90 pp	\$107.20 pp
(May - October)	145 guests*	120 guests*	70 guests*
Off Season	\$113.90pp	\$107.20 pp	\$100.50 pp
(November - April)	125 guests*	100 guests*	75 guests*

^{****} Holiday Weekends include; Valentine's Day, Mother's Day, Easter, Memorial Day Weekend, Thanksgiving Weekend, Labor Day Weekend, New Year's Eve, New Year's Day, & Independence Day.

Venue Upgrades

- Plated Dinner Service Fee / \$12 per person
- Additional Location Fee / \$500 Ceremony Only /\$750 Ceremony and Cocktail Reception/ each location
- Extended Hours / \$1000 per hour
- Heaters- 5 included additional available / \$75 each
- 16 person Horse-Drawn Carriage Escort for guests from Vineyard Lawn to Barrel Room / \$350 per hour

Farm tables: \$65 per table

Mahogany Folding Chair: \$4 per person Cross-back chairs: \$6 per person



Lorimar Vineyards & Winery
39990 Anza Road, Temecula, CA 92591 (951) 694-6699 www.lorimarwinery.com