



Welcome!

Monte De Oro Winery congratulates you on your engagement! We are very thankful to be considered the backdrop for your special day. Our Tuscan inspired architecture, lush vineyards, and stunning panoramic views provide couples with an elegance that is unique to our winery - located in the heart of Temecula Valley's Wine Country. Whether intimate or grand, we promise to provide a spectacular setting along with the gracious service needed to turn your dream wedding into a reality.

Our dedicated venue specialists are ready to assist in accommodating all of your venue needs. From your rehearsal dinner to your ceremony & reception, the expertise of our wedding staff will ensure that everything, from setting to decor, is absolutely perfect. Monte De Oro's award-winning wines and exceptional menu selections, from traditional to unique, are designed to provide you and your guests with a memorable dining experience.

We look forward to being the start of your forever!



Bridal Suite

Our Bridal Suite is located in our Barrel Cellar nestled within our 900+ barrels of aging red wine. It provides an ambiance that is elegant and relaxing for you and your bridal party.

Our Bridal Suite amenities include:

4 Vanities

Coffee Station

Complimentary Sparkling Wine

Storage Compartments

Heaters

2 Love Seats

Wardrobe Hangers

Available @ 11am Day Of

























Wedding Packages

The following facility amenities are included in all of our wedding packages!

Weddings Start @ 6:00pm

Choice of 3 Venue Locations

Menu Tasting for 2

Table for Guest Book and/or Gifts

Use of Property for Engagement Photos

Day Before Wedding Rehearsal

Use of Bridal Suite Starting @ 11:00 AM

Venue Coordinator

2 Bottles of Wine Per Table

Complimentary Cake Cutting

2 Quarter Wine Club Membership

Complimentary Champagne Toast

In-House Arbor

Upgraded Chivari Chairs

Tableware & Linens



Silver Package

Our Silver Package includes:

Up to 50 Guests

4 Hour Ceremony & Reception

Polyester Linens / Napkins with Choice of Color

Choice of 1 Stationed Hor D'oeuvres

2 Course Dinner

All facility amenities included!

Silver Package Pricing:

Weekend Friday - Sunday \$110 / Person

Weekday Monday - Thursday \$90 / Person











Stationed Hor D'oeuvres

Select One

Vegetable Display

Vegetable Medley / Avocado Ranch / Balsamic Cream / Red Pepper Hummus

Cheese & Fruit Presentation

Selection of Cheese / Dried Fruit / Candied Nuts / Honeycomb / Assorted Crackers

Little Bit Of Everything

Artisan Meat / Selection of Cheese /
Grilled, Roasted and Pickled Vegetables / Accompaniments

Greens

Select One

Classic Caesar

Foccacia Croutons / Shaved Parmesan / Caesar Dressing

Baby Spinach

Fresh Strawberries / Candied Pecans / Goat Cheese / Balsamic Vinaigrette

Garden Greens

Spring Mix of Greens / Tomato / Onion / Creamy Ranch / Cucumbers

Entrées

Select Two Proteins & One Vegetarian

Served with Seasonal Vegetables & Chef's Selection of Starch

Italian Herb Grilled Chicken Breast

Balsamic / Blistered Tomato / Rosemary

Seared New York Strip Loin

Black Pepper / Caramelized Sweet Onions / Red Wine Demi-Glace / Roasted Garlic

Roasted Salmon

Honey Soy Glaze / Ginger

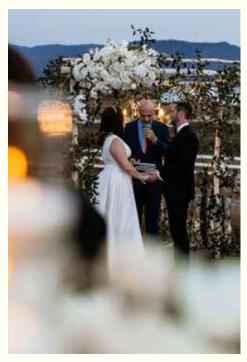
Herb Gnocchi

Creamy Pesto / Blue Cheese / Charred Peppers /
Roasted Broccoli

** Vegan Options & Dietary Restrictions Available **













Told Package

Our Gold Package includes:

5 Hour Ceremony & Reception

Polyester Linens / Napkins with Choice of Color

Choice of 1 Stationed Hor D'oeuvres and 2 Tray Passed Hor D'oeuvres

2 Course Dinner

All facility amenities included!

Gold Package Pricing:

Weekend Friday - Sunday \$130 / Person

Weekday Monday - Thursday \$110 / Person



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Stationed Hor D'oeuvres

Select One

Market Fresh Vegetable Display

Market Fresh Vegetables / Avocado Ranch / Balsamic Cream / Red Pepper Hummus

Artisan Cheese & Fruit

Chef Selection of Fine California Cheese / Dried Fruit / Candied Nuts / Honeycomb / Assorted Crackers

Chef Select Charcuterie

Artisan Meat / Chef Selection of Fine California Cheese / Grilled, Roasted and Pickled Vegetables / Accompaniments

Passed Hor D'oeuvres

Select Two

Curry Chicken Canape

Dried Mango / Cranberry / Pistachio / Shredded Coconut

Sticky Pork Tenderlion Phyllo Dough Pouch

Brie Cheese / Bacon

Stuffed Mushrooms

Spinach / Feta

Coconut Shrimp

Sweet Chili Sauce

Grilled Mango Chicken

Red Pepper / Black Bean / Cilantro / Polenta

Herb Breaded Artichoke Heart

Goat Cheese / Garlic Lemon Aioli

Beef Empanada

Chipotle Cream

Firecracker Shrimp Lumpia Pork Pot Stickers







^{**} Vegan Options & Dietary Restrictions Available **







Greens Select One

Classic Caesar

Foccacia Croutons / Shaved Parmesan / Caesar Dressing

Baby Spinach

Fresh Strawberries / Candied Pecans / Goat Cheese / Balsamic Vinaigrette

Autumn Green Salad

Mixed Baby Lettuce / Apples / Pomegranate Seeds / Salted Pistachio / Maple Vinaigrette

Garden Green Salad

Spring Mix Greens / Tomato / Onion / Cucumber / Creamy Ranch

Entrées

Select Two Proteins & One Vegetarian Served with Seasonal Vegetables & Chef's Selection of Starch

Oven Roasted Chicken Breast

Wild Mushrooms / Monte De Oro Pinot Gris Cream / Thyme

Italian Herb Grilled Chicken Breast

Balsamic / Blistered Tomato / Rosemary

Seared New York Strip Loin

Black Pepper / Caramelized Sweet Onions / Red Wine Demi Glace / Roasted Garlic

Braised Short Rib

Monte De Oro Cabernet Sauvignon Reduction / Horseradish Gremolada

Seared Salmon

Honey Soy Glaze / Ginger

Roasted Eggplant Parmigiana

Smoked Cheese / Pine Nuts / Sweet Peppers

Herb Gnocchi

Creamy Pesto / Blue Cheese / Charred Peppers / Roasted Broccoli











Platinum Package

Our Platinum Package includes:

6 Hour Ceremony & Reception

Satin Linens / Napkins with Choice of Color

Complimentary Heaters

Choice of 1 Stationed Hor D'oeuvres and 2 Tray Passed Hor D'oeuvres

3 Course Dinner

All facility amenities included!

Platinum Package Pricing:

Weekend Friday - Sunday \$160 / Person

Weekday Monday - Thursday \$130 / Person



Platinum Menn

Stationed Hor D'oeuvres

Select One

Market Fresh Vegetable Display

Market Fresh Vegetables / Avocado Ranch / Balsamic Cream /
Red Pepper Hummus

Artisan Cheese & Fruit

Chef Selection of Fine California Cheese / Dried Fruit / Candied Nuts / Honeycomb / Assorted Crackers

Chef Select Charcuterie

Artisan Meat / Chef Selection of Fine California Cheese / Grilled, Roasted and Pickled Vegetables / Accompaniments

Passed Hor D'oeuvres

Select Two

Grilled Chicken

Prosciutto Pinwheel / Yellow and Red Pepper / Truffle Drizzle / Whole Wheat Crouton

Beef Tenderloin

Ancho Chile / Crostini

Buffalo Mozzarella

Cherry Tomato / Pesto / Focaccia

Heart of Palm

Corn / Black Bean / Cilantro

Ancho Rubbed Tenderloin

Potato Pancake

Lamb Chop

Spicy Pineapple BBQ

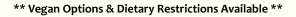
Lobster Medallion

Mini Waldorf Salad / Walnut / Cranberry / Mango / Chive

Seared Tuna

Wasabi Cream Sauce / Dikon Radish

(Hor D'oeuvres from our Gold Menu available as well)















Greens

Select One

Classic Caesar

Foccacia Croutons / Shaved Parmesan / Caesar Dressing

Baby Spinach

Fresh Strawberries / Candied Pecans / Goat Cheese / Balsamic Vinaigrette

Autumn Green Salad

Mixed Baby Lettuce / Apples / Pomegranate Seeds / Salted
Pistachio / Maple Vinaigrette

Garden Green Salad

Spring Mix Greens / Tomato / Onion / Cucumber / Creamy Ranch

Soups

Select One

Roasted Tomato Bisque

Fennel / Goat Cheese

Thai Curry Chicken

Coconut Milk / Lemongrass

Butternut Squash

Sage / Croutons

Corn Chowder

Chipotle / Sour Cream / Cilantro

Entrées

Select Two Proteins & One Vegetarian

Served with Seasonal Vegetables & Chef's Selection of Starch

Oven Roasted Chicken Breast

 $\label{lem:wild Mushrooms / Monte De Oro Pinot Gris Cream / Thyme$

Surf & Turf

Pesto Grilled Prawns / Truffle Butter Filet Mignon

Grilled Blackened Mahi Mahi

Pineapple Salsa / Tellicherry Black Pepper / Himalayan Pink Salt

(Entrees from our Gold Menu available as well)

Bar Options

Standard Unlimited Bar

1 White Wine / 1 Red Wine

Local Craft Beer

Coffee / Hot Tea

1 Hour \$20 / Person

2 Hours \$22 / Person

3 Hours \$24 / Person

4 Hours \$27 / Person

5 Hours \$28 / Person

Upgraded Unlimited Bar

2 White Wines / 2 Red Wines

Local Craft Beer

Coffee / Hot Tea / Soft Drinks / Iced Tea

1 Hour \$23 / Person

2 Hours \$25 / Person

3 Hours \$27 / Person

4 Hours \$29 / Person

5 Hours \$31 / Person







Hosted Bar

Wedding Host places a bar limit and once the predetermined limit is reached, we transition to a Cash Bar. \$500 Bar Minimum

Soft Bar

Soft Drinks / Iced Tea / Coffee / Hot Tea \$12 / Person (Guests Under 21yrs.)

Cash Bar

\$250 Bartender Fee

1 Bartender / 100 Guests













Enhancements

Heaters \$150 / Heater

Rectangle Farm Tables \$250 / Table

Welcome Sparkling Wine \$6 / Person

Additional Passed Appetizers
Pricing Upon Request

Market Lighting
Pricing Upon Request

Extra Hour
Pricing Upon Request









Vendor Meals \$60 / Vendor

Childrens Meals (3yrs. to 12yrs.) \$35 / Child

Late Night Bites
Pricing Upon Request

Guest Minimums
Pricing Upon Request

Venue Curfew 12:00 AM

Thank You for Your Service Military / First Responders 10% Discount

Holidays Pricing Upon Request





| DJ's Faultline Music Services Crowd Control Pacific Entertainment Pro Sound | Jason Bryan | . 949-415-6878 . 866-955-6387 |
|---|----------------|----------------------------------|
| | 7 1107 | . 701 710 0072 |
| <u>Photography</u> | D | 051 202 5722 |
| Astray Photography | • | |
| Carrie Johnson Photography | | |
| Leah Marie Photography | | |
| Denise Kramer Photography | | |
| The Kings Rose Photography | Natalie | . /14-310-1143 |
| Musicians | | |
| Brian Stodart | Brian | 909-844-2377 |
| Harpist | | |
| 11010101 | 7 (1110110 | 701 200 07 10 |
| Photobooth | | |
| Lumiere Photobooth | Info | . 951-595-7851 |
| | | |
| <u>Videography</u> | | |
| Emotion Pictures | Marc | . 760-851-8755 |
| | | |
| <u>Production</u> | | |
| 1024 Productions & Events | Info | . 1024Productions.com |
| | | |
| Cakes & Sweets | Dalala:a | 000 721 05/0 |
| Cakes to Celebrate | | |
| The Kilted Cake & Supply | | |
| Sensational Treats | | |
| Sweet Decadence Cookies & Bars | | |
| BoCakes | | |
| Donut Junkie | LIZ | . 747-600-7442 |
| All Inclusive Packages | | |
| Unity and Vine Winery Weddings | i | 760-294-3629 |
| , | - | |



| Hair By Natalie Marie Hair By Hilary (Hair & Makeup) | | |
|--|------------------------|--|
| Florist Sweet Flowers Kendall Farms Tre Fiori Studio Sweet Petals Soleil Flowers & Design | Laura Lisa Linda | . 760-731-0681 . 951-837-1124 . 951-972-0337 |
| Personal Coordinators Garibay Events | Gabriela | . 951-427-2733 |
| Rentals Allies Party Rentals Premier Party & Tent Rental | | |
| Clergy Pastor Jeff Johnson Giordano's Weddings | | |
| Entertainment Cartoons & Caricatures The Killer Dueling Pianos Live Artworks Temecula Dove | Info Lisa | . 443-695-4978 |
| Lodging Embassy Suites TWC Villas | | |

Your Wine Country



Contact Us

weddings@montedeoro.com

(951) 491-6551 ext. 115

Check us out on Wedding Wire!

Take a virtual tour of Monte De Oro Winery at **weddingwire.com**





35820 Rancho California Road, Temecula, CA 92591 montedeoro.com

