



Old World Traditions

WEDDING & RECEPTION

WEDDING RECEPTION “OLD WORLD TRADITIONS”



Old World Traditions

WEDDING & RECEPTION

PACKAGES INCLUDE:

IN-HOUSE COORDINATION OF WEDDING REHEARSAL

USE OF VINEYARDS & FACILITY FOR ENGAGEMENT
AND WEDDING PHOTOS

USE OF OUTDOOR HEATERS

COMPLIMENTARY TABLES, CHAIRS, LINENS, CHINA,
GLASSES & FLATWARE

CUTTING & SERVING OF THE CAKE
(INCLUDES CAKE PLATES & FORKS)

FULL SET UP & TEAR DOWN
(OF ALL COMPONENTS PROVIDED BY EUROPA VILLAGE)

CHOICE OF HOSTED BAR OR CASH BAR

BRIDAL SUITE

MAHOGANY CHIAVARI RECEPTION CHAIRS W/WHITE PAD

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION “OLD WORLD TRADITIONS”

Deluxe Passed “Tastes”
ALL PASSED TASTES HAVE A 25 PIECE MINIMUM ORDER PER ITEM
- \$3 PER PIECE -

DATE & BLEU CHEESE

CARAMELIZED ONION & CURED OLIVE “PISSADIERE”

PARMESIAN CHEESE “GOURGERE PUFF”

TOMATO MARMALADE CROSTINI

SPICED GINGERSNAP & BLEU CHEESE COOKIE

EGGPLANT CAPANATA & CROUTON

PAPAYA & MONTEREY JACK “SKEWER”

SPINACH & FETA TURNOVER

BRIE MEMBRILLO & PASTRY

GRILLED ZUCCHINI & CHEVRE ROLL-UP



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION “OLD WORLD TRADITIONS”

Premium Passed “Tastes”

ALL PASSED TASTES HAVE A 25 PIECE MINIMUM ORDER PER ITEM
- \$4 PER PIECE -

PROSCIUTTO DE PARMA & MELON

CURED SALMON, CAPERS & SHALLOT

RUTABAGA TARTLET

GRUYERE, MUSHROOM & LEEK CHAUSSON

HOUSE MADE CHORIZO & DATE EMPANADA

OPEN FACED CUCUMBER, ASPARAGUS & GARLIC CHEESE

WHITE TRUFFLE OIL DEVILED EGGS

PORK “RILLETTE”

DIJON-CORNICHON & BAGUETTE

CHEF DEAN’S DRY RUB BEEF
B&B PICKLE, SOFT ROLL “SLIDER”

MINI CRAB CAKE



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION “OLD WORLD TRADITIONS”

PLATED SELECTIONS

OUR MEALS ARE HAND CRAFTED BY CHEF DEAN & STAFF.

PLATED SELECTIONS INCLUDE:

ONE STARTER SELECTION, ONE ENTRÉE SELECTION,
CIABATTA BREAD & EUROPA MAITRE D' BUTTER

Starters

(PLEASE SELECT ONE)

CHARDONNAY-SWEET CORN BISQUE

CHIVE OIL & FLEURON CRISP

TOSSED CAESAR SALAD

ROMAINE, SHAVED PARMESAN CHEESE,
CROUTONS & CITRUS-CAESAR DRESSING

HARVEST APPLE SQUASH SOUP

TOASTED PUMPKIN SEED OIL & FLEURON CRISP

ROASTED BEETRAVE & BRIE SALAD

“TRIPLE A SALAD”

ARUGULA, ALMOND & APPLE, TEMECULA EVOO

PASSION FRUIT CEVICHE OF SHRIMP & SCALLOP

HEIRLOOM TOMATO, FIELD GREENS (SEASONAL)

HARD BOILED EGG & MUSTARD VINAIGRETTE,
C'EST LA VIE SYRAH PICKLED ONIONS

LOCAL OLIVE OIL MARINATED CHÈVRE

OLIVE TAPENADE, CROSTINI, PESTO & FRISÉE,
WHITE SWEET CORN RELISH



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION “OLD WORLD TRADITIONS”

Entrées (PLEASE SELECT ONE)

PACIFIC SEA BASS & SHRIMP
HARICOT VERT & BLISTERED TOMATOES
LEEK-SAFFRON REDUCTION
CITRUS-FINGERLING POTATO SALAD
\$95 PER GUEST

BOLERO TEMPRANILLO BRAISED BEEF
PARSLEY CHIMICHURRI
TRUFFLED CREAMY SOFT POLENTA
\$90 PER GUEST

BROILED SALMON “BOLERO STYLE SAFFRON RICE TRINITY”
SPANISH SOFRITO SAUCE
(GRILLED CHICKEN OPTIONAL)
\$87 PER GUEST

SUPREME OF CHICKEN PICCATA OR MARSALA-STYLE
CAPPELLINI “TWIRL”
(SALMON OPTIONAL - \$87 PER GUEST)
\$86 PER GUEST

CHICKEN “GRAND MERE”
ALE CHORIZO & GARDEN RELISH
\$85 PER GUEST

JAVA BBQ RUBBED CHICKEN BREAST
CHEF'S CHUTNEY
WARM VINEGAR SLAW, SCALLOPED CORN
\$79 PER GUEST

*A SPLIT ENTRÉE FEE OF \$3 PER GUEST APPLIES WHEN CHOOSING TWO ENTRÉE SELECTIONS



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION “OLD WORLD TRADITIONS”

Dual Entrée Packages

INCLUDES CHOICE OF 1 DELUXE AND 2 PREMIUM PASSES TASTES
(PLEASE SELECT ONE)

CHICKEN FRANCAISE & SHRIMP
CHAMPAGNE GRAPE VELOUTÉ SAUCE

ROAST BEEF TENDERLOIN & LOBSTER CRAB CAKE
SMOKED MORELLI POTATOES

BOLERO BRAISED BEEF & BACALAO-IBERICO HAM CROQUETTES

BROILED SALMON, SAFRON-LEEK & FENNEL
CLASSIC COQUILLE SAINT-JACQUES

\$125 PER PACKAGE



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION “OLD WORLD TRADITIONS”

RECEPTION - BUFFET SELECTIONS

Chardonnay Buffet

SAGE-APPLE & CHEDDAR SALAD – “WALDORF STYLE”

GRILLED VEGETABLE ANTIPASTO

SWEET CHILI VINEGAR SLAW

TOSSED TEMECULA VALLEY SALAD
ROMAINE LETTUCE, ALMONDS, STRAWBERRIES,
CROUTONS & CUCUMBERS,
C’EST LA VIE SYRAH-POPPY SEED DRESSING

CHICKEN PICCATA, PINOT GRIGIO-CAPER SAUCE
ROASTED VEGETABLES & FINGERLING POTATOES

SHRIMP ORECCHIETTE, PESTO CREAM
BROCCOLI & HEIRLOOM TOMATO

CHEF CARVED NEW YORK STRIP LOIN,
HORSEY SAUCE & GARDEN RELISH
CIABATTA ROLLS

\$95 PER GUEST



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION “OLD WORLD TRADITIONS”

RECEPTION - BUFFET SELECTIONS

Loco Rojo Buffet

MEDITERRANEAN POTATO SALAD

CITRUS-EVOO, CELERY, SWEET ONION, CAPER & PARSLEY

DUO OF HUMMUS & VEGETABLE CRUDITÉS

ICEBERG WEDGE PLATTER

HOUSE-MADE B&B PICKLES, SYRAH ONIONS,
BREW PUB BLUE CHEESE DRESSING

“LIVE” BOLERO PAELLA

SHRIMP, SPANISH CHORIZO, CHICKEN,
ROASTED PEPPERS, RICE & SWEET PEAS

BEER BRAISED BEEF & SWEET PIQUILLO PEPPERS

CHEF CARVED CHILI SMOKED LOIN, GARDEN RELISH

CIABATTA ROLLS

\$115 PER GUEST



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION “OLD WORLD TRADITIONS”

Custom Designed Menus

CREATE A MENU WITH OUR
EXECUTIVE CHEF
THAT IS UNIQUELY YOURS.

PRICES START AT \$125 PER GUEST



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION "OLD WORLD TRADITIONS"

Beverage Selections

COFFEE STATION
- \$2.⁵⁰ PER GUEST -

COCKTAIL HOUR - ICED TEA & LEMONADE STATION
- \$2.⁵⁰ PER GUEST -

SOFT DRINK PACKAGE
- \$5.⁷⁵ PER GUEST -

WHITE WINE
- \$8 PER GLASS -

RED WINE
- \$10 - \$15 PER GLASS -

SPARKLING WINE
- \$7 - \$10 PER GLASS -

CHEF'S SEASONAL SANGRIA
- \$9 PER GLASS -

CASH BAR OPTION
- BARTENDER FEE \$150 PER 50 GUESTS -

RESERVE BAR
- \$750 MINIMUM -

DOMESTIC BEER
(BASED ON CONSUMPTION)
- \$5 EACH -

CRAFT OR IMPORTED BEER
(BASED ON CONSUMPTION)
- \$7 EACH -



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.

WEDDING RECEPTION “OLD WORLD TRADITIONS”

Beverage Packages

VINEYARD SELECTION

SOMMELIER SELECTION OF EUROPA VILLAGE WINES
DOMESTIC BEER
ASSORTED SOFT DRINKS

2-HOUR SCHEDULED EVENT
- \$19 PER GUEST -

4-HOUR SCHEDULED EVENT
- \$30 PER GUEST -

EUROPA SELECTION

SOMMELIER SELECTION OF EUROPA VILLAGE WINES
CRAFT BEER
WEDDING TOAST
ASSORTED SOFT DRINKS

2-HOUR SCHEDULED EVENT
(EXCLUDES WEDDING TOAST)
- \$25 PER GUEST -

4-HOUR SCHEDULED EVENT
- \$42 PER GUEST -



ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND CURRENT SALES TAX RATE.
PRICES SUBJECT TO CHANGE.