# FALKNER

## WINERY

## WEDDINGS

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*Welcome to Falkner Winery! We offer a choice of two unique wedding venues: The Garden or the Pinnacle Proposal. Please Review both Packages and contact us for your personal tour and bridal consultation.*

**The Pinnacle Wedding Proposal** is a vineyard ceremony site surrounded by sweeping vineyard views, white rose gardens, cypress trees and jasmine archways. The indoor reception has a 180 degree panoramic view of the **vineyards**, gardens, sunsets and valley below.

The Pinnacle package is **inclusive** of the following:

- Your wedding day includes 5 hours from ceremony start time, extra time may be added to the reception for a fee per hour
- Winery closes to the public at 5pm each day for your private event
- Ceremony rehearsal practice with our wedding manager
- Day of wedding manager for ceremony and reception
- Beautiful Vineyard Ceremony adjacent to the vines with Jasmine arbor entry pathway.
- Ceremony gazebo or pergola for your decorating needs
- Beautiful trickling Tuscan stone fountain
- Use of 2 large Tuscan urns for the aisle way
- White padded chairs for ceremony
- Use of the property for pre-ceremony photos
- Bridal Changing Room
- Indoor reception in the Pinnacle with wood floors, glass rounded walls, and attached balcony overlooking the vineyards and sunsets
- Dinner reception plated or buffet style prepared by our award winning Executive Chef. Custom menus upon request (upgrade)
- Includes appetizers, salad, entrees, sides, rolls and butter
- Complimentary cake-cutting
- Choice of white or ivory linen ( upgrades optional )
- Choice of 50 napkin colors with a customized fold
- Includes set up of all tables, chairs, linens, napkins, tall lit centerpieces, table numbers, flatware, dishes and glassware
- 60” round tables (upgrades optional)
- Indoor upholstered wood reception chairs
- The Wedding Manager is included for the setup and throughout the entire wedding and reception. Also includes all staff, setup and cleanup
- Complimentary parking

## Falkner Winery Inclusive Beverage Package

Hosted beverage package **ALL INCLUDED** for your reception:

- Unlimited Falkner wine from our wedding list (Choice of 4 )
- Unlimited bottled beer from our wedding list (Choice of 2)
- Unlimited soft drinks
- Bottled water
- Coffee and Tea
- Champagne/cider toast
- Includes bartender(s) all setup, cleanup, glassware

### 2017 PRICING IS AS FOLLOWS:

**-Friday-**
Minimum 80 adult guests-$108.00 per adult

**-Saturday-**
Minimum 100 adult guests-$123.00 per adult

**-Sunday-**
Minimum 80 adult guests- $102.00 per adult

ALL PRICES ARE PER ADULT GUEST. Subject to 22% service/gratuity plus applicable sales tax

Special pricing available for Juveniles.

**The Garden Wedding Proposal** is an outdoor garden ceremony and reception site known for its beautiful views of the surrounding vineyards, scenic mountains and gorgeous sunsets.

The Garden package **includes** all of the following:

- Your wedding day includes 5 hours from ceremony start time
- Winery closes to the public at 5pm each day for your private event
- Ceremony rehearsal practice with our wedding manager
- A romantic tree shaded outdoor ceremony & reception site
- Ceremony arbor/ pergola for your decorating needs
- Use of the property for pre-ceremony pictures
- Bridal changing room
- The Garden features a trickling fountain, trees with romantic white lights, flowers, and lighting over table tops and dance floor
- Rustic redwood patio and building with beautiful granite top bar
- Rustic redwood wine tasting room and gift area
- Glass top wine barrels
- White padded chairs for ceremony and reception
- Reception includes 3 appetizers, 2 salads, 2 entrees and 2 sides, rolls and butter served buffet style on our covered patio.
- Complimentary cake-cutting
- Wood parquet dance floor with market lights above
- 60”round tables with choice of white or ivory linen and choice of 50 napkin colors
- Includes set up of the tables, chairs, linens, napkins, tall lit centerpieces, table numbers, flatware, dishware, glassware, silver chafers and service dishware
- The Wedding Manager is included for the setup and throughout the entire wedding and reception. Includes all staff setup and cleanup
- Complimentary parking

## Falkner Winery Inclusive Beverage Package

Hosted beverage package **ALL INCLUDED** for your reception

- INCLUDES UNLIMITED consumption of the following beverages for your reception:
- Unlimited Falkner wine from our wedding list (Choice of 4)
- Unlimited bottled beer from our wedding list (choice of 2)
- Unlimited soft drinks served in glassware
- Bottled water, Coffee and Tea
- Champagne/cider toast
- Includes bartender(s), all setup/cleanup, glassware, ice & bar napkins

2017 PRICING IS AS FOLLOWS:

**-Friday-**
Minimum 80 adult guests-$100.00 per adult
**-Saturday-**
Minimum 100 adult guests-$112.00 per adult
**-Sunday-**
Minimum 80 adult guests- $94.00 per adult

ALL PRICES ARE PER ADULT GUEST. Subject to 22% service/ gratuity plus applicable sales tax;
(Plated +$12.00).

Special pricing available for Juveniles

# The Plated Menu
## Hors d'Oeuvres - Choice of Three

House-made Bruschetta with Roasted Garlic, Balsamic Marinated Tomatoes, Garden Fresh Basil and Crumbles Goat cheese
Soy glazed Beef in Phyllo cup
Marinated Chicken breast with Basil Pesto & Feta in Phyllo cup
Asian Vegetable Spring Roll with Orange Plum Sauce
Chipotle Chicken Tostadas with Green Onion and Verde Slaw
Seared Ahi Tuna, Asian slaw in Spoon with Wasabi Aioli
Beef Empanada with Jalapeno Dipping Sauce
Stuffed Mushrooms with Sweet Italian Sausage
Stuffed Mushrooms with Garlic Shrimp and Spinach
Spanakopita Stuffed with Feta and Spinach & a cool cucumber dill dip

~Stationary Hors d'Oeuvres

Domestic Cheese and Dried Fruit Platter with Gourmet crackers
Baked Brie Cheese with brown sugar and candied walnuts served with Crackers

## Salad Selections - Choice of One

Spinach Salad with Feta Cheese, Cherry Tomato, Black Olives, Thinly Sliced Red Onion, Sliced Mushrooms, and a Warmed Pancetta Dressing
Caesar Salad with Romaine Lettuce, Parmesan Cheese, Seasoned croutons and Caesar Dressing
Baby Kale & Greens tossed with Raspberry Riesling Vinaigrette topped with Candied Walnuts, Gorgonzola Cheese, Granny Smith Apples, Strawberries and Mandarin Oranges
Grilled Romaine with House-made Riesling dressing, Crumbled Gorgonzola cheese, toasted Walnuts and grape halves

## Dinner Entrée Selections - Choice of Two

Center cut Sirloin with Vodka Demi Glaze
Grilled Sirloin Steak served with Soy Glaze
Oven Roasted and Hand-Carved Pork Loin topped with Apricot Almond and Cherry Chutney
Chicken with Apple Pecan Sherry Sauce
Chicken with Pesto Cream Sauce and Topped with Diced Tomatoes
Chicken Mushroom Marsala
Pacific Cod with Chipotle Lime Cream Sauce and Topped with Roasted Red Pepper
Salmon with Fire Roasted Tomato Salsa
Sauteed Chicken Breast with Champagne Artichoke Cream Sauce

Vegetarian Entrée Options
Portabello Mushroom Ravioli with Parmesan & Sun-dried Tomato Cream Sauce

Vegetable Risotto--Vegan
Choice of 2 entrée options—Need guest entrée count by entrée choice 14 days prior to the wedding date

## Accompaniments - Choice of Two

Goat Cheese Mashed potatoes
Chef's Gourmet Mac n- Cheese
Seasoned Wild Rice with Green Onion and Dried Cranberries (GF)
Oven Roasted Red Potatoes with Garlic and Rosemary
Basmati Rice with Lime Essence (GF)
Beluga Lentils with Shallots, Garlic and Crispy Pork Belly (GF)
Herb Buttered Baby Carrots (GF)
Yellow and Green Beans tossed with Almond Butter (GF)
Shaved Brussel Sprouts with Roasted Garlic (GF)
Grilled Seasoned Broccolini with Roasted Garlic Sauce (GF)

***Menu subject to changes based on the Chef's discretion

# The Buffet Menu
## Appetizers - Choice of Three

House-made Bruschetta with Roasted Garlic, Balsamic Marinated Tomatoes, Garden Fresh Basil and Goat Cheese
Sauteed Shrimp, Fresh Avocado, and Red Grape salad with Gourmet Crackers
Chipotle Chicken Tostadas with Green Onion and Verde Slaw
Asian Vegetable Spring Roll with Orange Plum Sauce
Beef Empanada with Jalapeno Dipping Sauce
Domestic Cheese and Dried Fruit Platter with Crackers
Roasted Petite Meatballs with "Ale" Barbeque, or White Wine Garlic, or Italian Pomodoro Sauces (CHOOSE 1)
Stuffed Mushrooms with Garlic Shrimp and Spinach
Stuffed Mushrooms with Sweet Italian Sausage
Spanakopita Stuffed with Feta and Spinach with cool cucumber dill dip

## Salads-Choice of Two

Baby Mixed Greens, Vine-Ripe Tomato, Cucumbers and Sliced Black Olives tossed with Chef's Selection of Dressings
Romaine Lettuce, Candied Walnuts, Blue Cheese Crumbles, Granny Smith Apples, Dried Cranberries, Tossed with Aged Balsamic and Raspberry Dressing
Spinach Salad with Feta Cheese, Vine-Ripe Tomato, Black Olives, Thinly Sliced Red Onion, Sliced Mushrooms and a Warmed Pancetta Dressing
Caesar Salad with Romaine Lettuce, Parmesan Cheese, Seasoned croutons and Caesar DressingPasta Primavera Salad with Garden Vegetables Tossed in a Sun-Dried Tomato Balsamic Dressing (Can use as a Vegetarian option)

~Chef's Selection of Dressings~

Riesling dressing, Raspberry Riesling dressing, Ranch dressing, Caesar dressing, Warmed Pancetta dressing, Aged Balsamic and Raspberry dressing; and a Gorgonzola Vinaigrette dressing

## Entrée Selections - Choice of Two

Garlic Rubbed "Top Sirloin" Cooked to Perfection and Hand Carved served with Rosemary Au Jus and Traditional Creamed Horseradish Sauce (+ $150.00 for chef carving for 100 or less guests)
Oven Roasted Pork Loin Cooked to Perfection and Hand Carved served with Apricot Cherry Chutney (+ $150.00 for chef carving for 100 or less guests)
Herb Marinated and Sautéed Chicken Breast Topped with Wild Mushroom Cream Sauce
Cuban Style Pork Tenderloin topped with Pineapple Rum Sauce
Seasonal Fish with Chipotle-Lime Cream Sauce and Topped with Roasted Red Pepper
Garlic Spinach Stuffed Chicken Breast served over Apple Pecan Sherry Sauce
Seasoned and Grilled Chicken Breast served with Basil Pesto Cream Sauce and Topped with Diced Tomatoes
Oven Roasted Salmon topped with Sweet Corn and Lobster Cream Sauce
Grilled Sirloin Steak served with Soy Glaze

Vegetarian Entrée Options:
Portabello Mushroom Ravioli with Parmesan & Sun-dried Tomato Cream Sauce
Vegetarian Lasagna with Spinach and Ricotta Cheese

## Accompaniments - Choice of Two

Oven Roasted Red Potatoes with Garlic and Rosemary
Orzo Pasta with Spinach and Sun-Dried Tomato
Chef's Gourmet Mac n' Cheese
Traditional Rice Pilaf (GF)
Parmesan Mashed Potatoes
Seasoned Wild Rice with Green Onion and Dried Cranberries (GF)
Jasmine Rice with Lime Essence (GF)
Green Beans tossed with Toasted Almond Butter (GF)
Baby Carrots with Honey Cinnamon Butter Glaze (GF)
Pan Sautéed Green Zucchini, Yellow Squash, Baby Carrots with a Garlic Lemon Sauce (GF)
The above menu includes china, silverware, beautifully appointed buffet presentation in your wedding colors, and professionally attired servers at the buffet tables.

*****Menu subject to change based on Executive chef's Discretion

## *Not Included:*

*Officiant*
*Photographer*
*Flowers*
*Music*
*Cake | Dessert*

*Fall in love with Falkner Winery*


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