

BEL
VINO

Weddings



Wedding

OUR WEDDING PACKAGE INCLUDES ALL OF THE FOLLOWING AMENITIES

CATERING

Includes appetizers and dinner service for your reception

SET UP

Round tables, white chairs, table settings and linens

VENUE

Use of the Ceremony Site, Patio for Cocktail Hour, and Reception Lawn for a 5 hour event

BEL VINO HOUSE

Use of the Bel Vino House including the Bride and Groom Suites for the day of

CAKE CUTTING

Cake cutting service included at no additional cost

COORDINATION

A day of coordinator to oversee the details and ensure a smooth and seamless event



**BEL
VINO**

CEREMONY

- Set up of white chairs
- Use of the archway
- Set up of gift tables, guestbook tables, and unity ceremony tables
- Rustic wine barrels
- Lanterns to line the aisle
- Use of the Bel Vino House from 10am to 10:30pm to use as dressing room suites for the wedding party
- Coordination of Bridal Party
- A one-hour rehearsal at the ceremony site prior to the wedding

COCKTAIL HOUR

- Set up of barrel-top cocktail tables (up to 4)
- Votive and tea lights provided for cocktail tables
- Appetizer for the number of guests attending
- Beverage station with water, coffee, and lemonade
- Set up of gift table, guestbook table or party favors table
- Easel for seating chart
- Barrel bar and bartender services

RECEPTION

- Menu selection of your choice
- Set up of round tables with seating up to 10 guests
- Table cloth and napkins available in a variety of color options
- White folding chairs
- Gold or silver chargers, plates, flatware, water goblets, and champagne flutes
- Tea lights and votives for the tables
- Beverage station with water, coffee, and lemonade
- Set up of sweetheart table or head table
- Patio heaters if needed
- Cement dance floor



RECEPTION CONTINUED

- Dance floor and Stage with Gazebo
- Catering for the number of guests attending
- Champagne toast for number of guests attending
- Tables and barrels available for cake and dessert displays
- Cake cutting service including use of cake knife and server
- Market lights

ADDITIONAL INCLUDED SERVICES

- Wine and menu tasting prior to the wedding
- Use of Bel Vino's props and decor
- On site parking space available for wedding guests
- Option to book the Bel Vino House overnight or longer
- Use of the venue for engagement photos (reservations required)
- Professional and friendly staff for dinner service, bar service, set up and cleanup of the event

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Only Available Sunday through Thursday

Dolce Dinner Menu

\$80.00 per person for Buffet Option Only

Choice of one Tray Passed or Stationed Appetizer:

Caprese Skewers
Brie Cheese in Pastry Cups with Fruit Chutney
Italian Sausage Stuffed Mushrooms
Spanakopita

Salad (Choice of One)

Traditional Green Salad with Cucumbers, Tomatoes, Red Onion, Shaved Carrots and an Italian Vinaigrette
Baby Spinach Salad with Kalamata Olives, Grape Tomatoes, Feta Cheese, Red Onion and Cucumber
Traditional Caesar Salad with Aged Parmesan Cheese, Crisp Garlic Croutons and Grape Tomato

Choice of One Entrée:

Chicken Picatta: Pan Seared and served with a White Wine-Lemon Caper Sauce
Parmesan-Garlic Chicken: Pan Seared and served with a Roasted Garlic-Parmesan Cream Sauce
Chicken Marsala: Pan Seared and served with a Mushroom-Marsala Sauce

Choice of One Starch and One Vegetable:

Green Beans with Garlic Shallot Butter
Mixed Seasonal Vegetables
Corn with Roasted Peppers
Penne Pasta with Choice of Olive Oil Garlic and Basil or Marinara
Crushed Red Potatoes
Parmesan Garlic Orzo

Dinner Rolls and Butter Included

Bar Options

Options include choice of 2 White Wines, 2 Red Wines & 2 Beer Selections

Cash Bar - \$200 Set up fee
2 Hour Hosted Bar - \$28 pp
4 Hour Hosted Bar - \$32 pp



BEL
VINO

Cabernet Dinner Menu

\$95 pp Buffet Style

\$105 pp Plated

Choice of Two Tray Passed Appetizers:

Caprese Skewers with Basil and Balsamic Reduction

Brie Cheese in Pastry Cups with Fruit Chutney

Chicken Satay with Spicy Peanut Sauce

Italian Sausage Stuffed Mushrooms

Curried Vegetable Samosas

Spanakopita

Choice of One Salad:

Baby Greens Salad with Candied Pecans, Date Rings, Julienne Apples, Manchego Cheese and Balsamic Vinaigrette

Baby Spinach Salad with Kalamata Olives, Grape Tomatoes, Feta Cheese, Red Onion and Cucumbers

Traditional Caesar Salad with Aged Parmesan Cheese, Crisp Garlic Croutons and Grape Tomatoes

Choice of Two Entrées Served as a Duet:

Chicken Picatta: Pan Seared and served with a White Wine-Lemon Caper Sauce

Parmesan-Garlic Chicken: Pan Seared and served with a Roasted Garlic-Parmesan Cream

Chicken Marsala: Pan Seared and served with a Mushroom-Marsala Sauce

Tri-Tip Carving Station with choice of Caramelized Shallot Demiglace or Chimichurri

Sous Vide Skirt Steak with Choice of Chimichurri or Brandy Peppercorn Cream Sauce

Wild Atlantic Cod with a Shallot Lemongrass Sauce

Choice of One Starch and One Vegetable:

Green Beans with Garlic Shallot Butter

Mixed Seasonal Vegetables

Corn with Roasted Peppers

Penne Pasta with Choice of Olive Oil Garlic and Basil or Marinara

Crushed Red Potatoes

Parmesan Garlic Orzo

Creamy Parmesan Risotto

Zucchini and Squash with Lemon, Garlic and Parsley

Garlic Butter Asparagus

Dinner Rolls and Butter Included

Bar Options

Options include choice of 2 White Wines, 2 Red Wines & 2 Beer Selections

Cash Bar - \$200 Set up fee

2 Hour Hosted Bar - \$28 pp

4 Hour Hosted Bar - \$32 pp



BELL
VINO

Grand Reserve Dinner Menu

\$105 pp Buffet Style

\$115 pp Plated

Choice of Three Tray Passed Appetizers:

- Caprese Skewers with Basil and Balsamic Reduction
- Brie Cheese in Pastry Cups with Fruit Chutney
- Smoked Salmon Mousse on Pumpernickel Toast with shaved onion and Caviar
- Shaved Tri Tip with Chimichurri and caramelized Onion Strings
- Chicken Satay with Spicy Peanut Sauce
- Italian Sausage Stuffed Mushrooms
- Pulled Pork Sliders
- Curried Vegetable Samosas
- Spanakopita

Choice of One Salad:

- Baby Greens Salad with Candied Pecans, Date Rings, Julienne Apples, Manchego Cheese and Balsamic Vinaigrette
- Heirloom Beet Salad with Arugula, Goat cheese, Candied Walnuts and Orange Vinaigrette
- Traditional Caesar Salad with Aged Parmesan Cheese, Crisp Garlic Croutons and Grape Tomatoes

Choice of Two Entrées Served as a Duet:

- Chicken Picatta: Pan Seared and served with a White Wine-Lemon Caper Sauce with Artichokes
- Chicken Roulade stuffed with Black Truffle and Thyme with Wild Mushroom Cream Sauce
- Sous Vide New York Strip Steak with Choice of Cabernet Sauvignon Reduction or Brandy Cream
- Slow Cooked Short Ribs with a Bel Vino Cabernet Braising Ju
- Tri-Tip Carving Station with choice of Caramelized Shallot Demiglace or Chimichurri
- Wild Atlantic Cod with a Shallot Lemongrass Sauce

Choice of One Starch and One Vegetable:

- Haricot Vert with Sliced Almonds
- Mixed Seasonal Vegetables
- Corn with Roasted Peppers
- Penne Pasta with Choice of Olive Oil Garlic and Basil or Marinara
- Crushed Red Potatoes
- Gorgonzola Mashed Potatoes
- Parmesan Garlic Orzo
- Creamy Parmesan Risotto
- Zucchini and Squash with Lemon, Garlic and Parsley
- Garlic Butter Asparagus
- Sautéed Broccolini

Dinner Rolls and Butter Included

Bar Options

Options include choice of 2 White Wines, 2 Red Wines & 2 Beer Selections

- Cash Bar - \$200 Set up fee
- 2 Hour Hosted Bar - \$28 pp
- 4 Hour Hosted Bar - \$32 pp

