

wedding menus





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wedding site rental

stone house

\$3,700 Friday – Sunday \$1,850 Weekday

creekside guest house

\$2,700 Friday – Sunday \$1,350 Weekday

plaza & ballroom

\$2,000 Friday – Sunday \$1,000 Weekday

site rental will include:

wedding ceremony:

- natural or white wooden chairs
- PA system with wireless microphone
- water station
- natural wood arbor (stone house only)
- transportation (stone house only)

wedding reception:

- changing room for the Bride on day of wedding
- head table, guest tables, gift table, guestbook table & cake table
- natural or white wooden chairs
- choice of traditional floor-length linen colors
- china & glassware
- dance floor
- an overnight guest room for the bride & groom on the wedding night
- wedding concierge

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Temecula Creek Inn is pleased to provide a variety of items to enhance your event, including specialty linens, chiavari and chameleon chairs, lighting packages, and more. Please inquire with your Catering Manager for details.

We regret that you may not throw rice or bird seed due to safety regulations.

Sparklers and loose artificial flowers, including petals, are prohibited.

Clients, guests or invitees may not bring food or beverage of any kind into the hotel.

The Temecula Creek Inn will not be held responsible for damage to or replacement of wedding flowers, cake toppers, party favors or any other decorations. Temecula Creek Inn does not claim to have a secured area for storage of wedding items.

The Temecula Creek Inn cannot be held responsible for the placement of décor items, please plan accordingly. All wedding items must be taken from the reception site following the conclusion of the event. Designating a person to be in charge of collecting items the bride & groom wish to keep is the best way to insure any valuables are not left behind & discarded by hotel staff.

day-of wedding concierge

Wedding Concierge to conduct your on-property wedding rehearsal and rehearsal dinner

Confirmation of all wedding vendors, the week of your event

Coordination of vendors, upon arrival, on the day of the wedding

Set up of non-vendor related wedding ceremony & reception specialty items*

Wedding Concierge to coordinate your wedding ceremony

Wedding Concierge as your liaison to vendors & hotel staff, during your wedding reception, until handed over to the Banquet Captain (generally through cake cutting)

Removal of wedding gifts and cards, to the bride & groom's guest room**

*SPECIALTY ITEMS MUST COME ASSEMBLED & LABELED, FOR PLACEMENT. ANY ITEMS PROVIDED BY YOUR VENDORS, MUST BE SET/REMOVED BY THE VENDOR. SPECIALTY ITEMS INCLUDE PLACECARDS, FLOWERS, TABLE NUMBERS, GUEST BOOK, TOASTING FLUTES, CAKE KNIFE & SERVER. ADDITIONAL ITEMS MAY BE SUBJECT TO A LABOR FEE. PLEASE SEE YOUR CATERING MANAGER FOR DETAILS.

**REMOVAL OF ANY DÉCOR/SPECIALTY ITEMS AT THE END OF THE EVENT IS THE RESPONSIBILITY OF THE BRIDE & GROOM, OR A DESIGNATED REPRESENTATIVE. TEMECULA CREEK INN IS NOT RESPONSIBLE FOR LEFT, LOST OR STOLEN ITEMS.

wedding packages



For the Bride who is looking for an all-inclusive menu, custom created by our Chef, for their special day.

Wedding packages are for use at our Plaza/Ballroom and Creekside Guest House locations only. Site rental fees will apply.

brunch buffet package

appetizer

crudités | colorful arrangement of fresh raw vegetables, onion *-or-* ranch dips

bread

croissants | danish pastries & muffins, rolls & butter

salads

seasonal fruit tray | honey yogurt

mixed baby greens | romaine lettuce, ranch dressing & cabernet vinaigrette

tri color pasta salad | smoked chicken & feta cheese

breakfast

artichoke, spinach & red bliss potato hash | poached eggs

french toast *-or-* belgian waffles | warm maple syrup & berry compote

applewood smoked bacon

entrées

breast of chicken | sun dried tomato & tarragon

-or-

beef tips | onion & cremini mushroom, red wine demi

yukon garlic mashed potato & seasonal vegetable

beverages

house sparkling wine

fresh squeezed orange & seasonal fruit juices

freshly brewed gourmet coffee, decaffeinated coffee & select tazo teas

\$45 PER PERSON | ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

plated dinner package

tray passed hors d'oeuvres *Choice of two (one piece of each, per guest):*

mini chicken tostada

melted brie & toasted walnut tartlet

belgian endive | gorgonzola & walnuts

caprese crouton | mozzarella, tomato & balsamic essence

spinach & feta cheese spanakopita

mini quiche | smoked salmon, green onions, cream cheese

mushroom duxelle & boursin cheese

quesadilla cornucopia

starters *(choice of one)*

hearts of romaine | caesar dressing

spinach salad | bleu cheese, walnuts & apple cider vinaigrette

organic greens | tomatoes, chèvre & roasted shallot-balsamic vinaigrette

entrées *(choice of one)*

breast of chicken | roasted breast of chicken madeira wine & mushroom sauce

fillet of salmon | north atlantic salmon, braised shallots mushrooms & champagne, finished with butter & cream

roasted strip loin | caramelized red bliss potatoes with rosemary three peppercorn brandied demi-glaze

roasted vegetable crepes | chef's choice of oven roasted vegetables garlic cream sauce

each dinner entrée includes: rolls & butter, chef's choice of rice or potato & seasonal vegetables

beverages

freshly brewed gourmet coffee, decaffeinated coffee & select tazo teas

complimentary cake cutting & serving

house sparkling wine for toasts

house wines served with dinner

(up to two bottles per table)

Premium wines for toasts and dinner available for an additional \$6 per person

\$60 PER PERSON | ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

dinner buffet package

tray passed hors d'oeuvres *Choice of two (one piece of each, per guest):*

mini chicken tostada

melted brie & toasted walnut tartlet

belgian endive | gorgonzola & walnuts

caprese crouton | mozzarella, tomato & balsamic essence

spinach & feta cheese spanakopita

mini quiche | smoked salmon, green onions, cream cheese

mushroom duxelle & boursin cheese

quesadilla cornucopia

starters *(choice of three)*

marinated mushroom & olive salad

caesar salad

cucumber & tomato salad

organic greens | gorgonzola & balsamic vinaigrette

seasonal fruit salad | mint & lime

tri-color pasta salad | goat cheese & balsamic vinaigrette

entrées *(choice of two)*

sirloin of beef | au jus

seared salmon | shiitake mushroom sauce

breast of chicken | fontina mushroom sauce

peppered beef | sweet onion, tomato & gorgonzola sauce

poached salmon medallions | citrus beurre blanc

four cheese ravioli | sun-dried tomato pesto cream sauce

accompaniments *(choice of two)*

rice pilaf

mashed potatoes

seasonal buttered vegetables

rolls & butter

beverages

freshly brewed gourmet coffee, decaffeinated coffee & select tazo teas

complimentary cake cutting & serving

house sparkling wine for toasts

house wines served with dinner

(up to two bottles per table)

Premium wines for toasts and dinner available for an additional \$6 per person

\$70 PER PERSON | ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

catering menus



For the Bride who wants to add their personal touch, creating a custom experience for their special day.

Our a la carte Catering Menus are for use at all of our wedding locations. Site rental fees will apply.

tray passed hors d'oeuvres

cold selections

- mini chicken tostada \$2.25
- melted brie & toasted walnut tartlet \$2.25
- house-made gravlox | traditional condiments \$2.75
- belgian endive | gorgonzola & walnuts \$2.75
- roasted japanese eggplant caponata crostini \$2.75
- caprese crouton | mozzarella, tomato & balsamic essence \$2.75
- roasted vegetable wraps \$3.25
- blackened chicken on puffed pastry | sour cherry relish \$3.25
- herb marinated goat cheese | brioche crouton, mango chutney \$3.25
- california sushi roll \$3.75
- canapé of smoked salmon | herbed butter, capers, red onions chives \$3.75
- seared five spiced crusted tuna | wonton crisp \$3.75
- heart of artichoke, italian marinated shrimp, kalamata olive \$4.25
- charred rare beef of tenderloin | crostini, horseradish cream \$4.25
- asian ahi tuna tartare | presented on white porcelain chinese spoon \$4.25

hot selections

- spinach & feta cheese spanakopita \$2.25
- mini quiche | smoked salmon, green onions, cream cheese \$2.25
- mushroom duxelle & boursin cheese stuffed mushroom cap \$2.75
- quesadilla cornucopia \$2.75
- parmesan crusted artichoke hearts \$3.25
- chicken satay | sweet soy, ginger, curry \$3.25
- mini beef wellington \$3.75
- balsamic glazed beef satay | pearl onion \$3.75
- dried ancho rubbed tenderloin beef medallions | caramelized onion \$3.75
- coconut shrimp | mango sauce \$3.75
- maryland style crab cake | spicy red pepper aioli \$4.25
- applewood smoked bacon wrapped scallops \$4.25

chilled seafood enhancements

- ceviche shooter \$4.25 each
- jumbo shrimp | cocktail sauce \$4.25 each
- champagne steamed mussels \$4.75 each
- oysters on the half shell \$5.25 each
- fresh cracked snow crab claw \$5.25 each

*HORS D'OEUVRES ARE SOLD IN 25 PIECE INCREMENTS.
ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX

reception stations

crudités

colorful arrangement of farm fresh raw vegetables, bleu cheese, onion -or- buttermilk ranch dips

\$5.25 per guest

fruit & cheese tray

imported & domestic cheeses, berries & sliced fruit, dried fruits, roasted nuts, grapes & assorted crackers

\$8.25 per guest (minimum of 10 people)

brie en croute

imported brie wrapped in puff pastry lingonberry sauce

\$110.00 (serves 25-30 guests)

salad station

caesar salad | romaine lettuce, croutons, caesar dressing

greek salad | cucumbers, tomato, kalamata olives, crumbled feta cheese

pasta salad | artichokes, sun-dried tomatoes, green olives

\$9.50 per person

seafood extravaganza over shaved ice

ready peeled shrimp cocktail & snow crab claws

ceviche | tortilla chips

rock shrimp martini cocktail | avocado mousse

chilled steamed mussels & manila clams & poached fillet of salmon | spicy cocktail sauce, horseradish, brandy marie rose, mignonette sauce, yogurt dill sauce, lemon wedges

\$20.95 per person (minimum 50 people)

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX

reception cooking stations

pasta station

choice of cheese tortellini, fettucini & penne pastas tossed to order with marinara, alfredo or basil pesto cream sauce & roasted vegetables

\$13.95 per person

risotto bar

sweet arborio rice tossed with your choice of wild mushrooms, grilled chicken, roasted vegetables, basil pesto, fresh spinach, mascarpone, parmesan cheese

\$15.95 per guest

mashed potato bar *served in martini glassware*

garlic yukon mashed potatoes, gorgonzola, chives, crispy onions, pancetta, parmesan cheese, red wine sauce, sun-dried tomato tapenade

\$15.95 per guest

fajita station

marinated beef fajitas, grated cheese, salsa fresca, guacamole, soft flour tortillas, sour cream

chicken tamales

\$16.95 per guest

“smokin’ hot” jamaican shrimp

sautéed dry rubbed jerk spiced shrimp, pineapple & jalapeño salsa with mint fennel, citrus and tarragon salsa with red onion

\$22.95 per guest

MINIMUM 30 GUESTS. *AN \$85.00 CHEF ATTENDANT FEE WILL APPLY PER STATION.
ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

the carving board

tamarind barbecued pork loin

tropical fruit slaw, mini rolls

\$120.00 - serves 15

salmon wellington

sautéed spinach & mushrooms wrapped in puff
pastry white wine sauce

\$185.00 - serves 25

roasted bacon wrapped turkey breast

spiced cranberry sauce, mayonnaise, mini rolls

\$190.00 - serves 30

top sirloin of beef

creamed horseradish, whole grain mustard, mini rolls

\$220.00 - serves 50

molasses & apple cider glazed bone-in ham

calvados apple butter, mini rolls

\$265.00 - serves 50

herb crusted new york beef strip loin

zinfandel roasted garlic jus, mini rolls

\$385.00 - serves 30

tenderloin of beef

balsamic glazed pearl onions, choron sauce,
mini rolls

\$420.00 - serves 20

ahi tuna seared rare

crispy wonton strips, wasabi cream, seaweed salad

\$420.00 - serves 30

*INCLUDES ATTENDANT CARVER.

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

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plated dinner menu

Your choice of one starter, entrée, rolls & butter, one dessert, freshly brewed gourmet & decaffeinated coffee & select tazo teas

starters *choice of one*

tomato bisque | basil cream

wild mushroom soup | port drizzle

wild italian field green salad | sun-dried pears, toasted batard croutons, shaved parmesan, tear drop tomatoes, white balsamic vinaigrette

mesclun & boston bibb lettuce salad | roasted peppers, crumbled goat cheese, zinfandel vinaigrette

greek salad | feta cheese, kalamata olives, chopped tomatoes, red onions, cucumber, oregano vinaigrette

spinach salad | applewood smoked bacon, raisins, toasted pumpkin seeds, crumbled bleu cheese dressing

traditional hearts of romaine salad | sourdough croutons, shaved parmesan

second course option

mushroom sherry ragout in puff pastry | rosemary cream \$5.00 per person

cream of roasted onions | caramelized fennel \$6.00 per person

tiger prawn cocktail | avocado tomato relish \$7.00 per person

roasted corn & chili polenta | goat cheese, braised shiitake mushroom, lime balsamic au jus \$8.50 per person

dungeness crab cake | spicy red pepper aioli \$12.00 per person

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX

plated dinner menu

entrées *choice of one (for an additional selection, add \$5*)*

vegetable stack | ricotta & mozzarella cheese layered in fresh pasta, roasted mushrooms, spinach, zucchini, roasted red pepper, charred tomato coulis \$34.95 per guest

wild mushroom ravioli | julienne vegetables, burnt sage-infused noisette \$34.95 per guest

pan-seared breast of chicken | apricot glazed, almond wild rice pilaf, ginger-lime beurre blanc \$45.95 per guest

pan roasted atlantic salmon | champagne-shiitake mushroom sauce \$47.95 per guest

tuscany spiced free range chicken & prawns | sea salt-roasted fingerling potatoes with shallots, wild mushroom chicken jus \$49.95 per guest

chicken florentine | soufflé-style seared chicken with fontina cheese over bed of fresh sautéed spinach & creamed gnocchi \$51.95 per guest

iron-skillet sea bass | capers, tomatoes, herbed basmati rice, balsamic brown butter \$52.95 per guest

roasted prime rib | creamed horseradish, twice baked potato, au jus \$57.95 per guest

filet mignon | roasted tenderloin of beef, yukon mashed potato, cabernet pan jus \$62.95 per guest

crusted salmon & tournedo of beef | arugula crusted salmon, roasted filet medallion, whole grain mustard scented green peppercorn sauce \$64.95 per guest

rose petal glazed diver scallops & halibut fillet | cauliflower mousse and pomegranate drizzle \$65.95 per guest

panko crusted crab cakes & tournedo of beef | buerre blanc & tournedo, sauce foyot \$65.95 per guest

horseradish glazed lamb chop | baby carrots & wasabi potato hash \$68.95 per guest

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desserts *choice of one***

cappuccino cheesecake

carrot cake

chocolate seduction cake

chocolate mousse with pirouette cookie

fruit tart

génoise raspberry square

tiramisu

*A FINAL COUNT OF EACH ENTRÉE WILL BE REQUIRED (5) BUSINESS DAYS PRIOR TO THE EVENT. ENTRÉES WILL BE CHARGED BY THE GUARANTEED NUMBER, OR THE NUMBER SERVED, WHICHEVER IS GREATER. PLACECARDS WITH ENTRÉE INDICATORS FOR EACH GUEST WILL BE REQUIRED.

**CAKE CUTTING & SERVING \$3 PER PERSON (FEE WAIVED IN LIEU OF DINNER DESSERT).

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

epicurean dinner buffet

starters

organic mixed baby greens & fresh spinach | white balsamic gorgonzola vinaigrette
grilled vegetables | balsamic drizzle, fresh herbs

entrées *choice of two (for an additional selection, add \$6.50)*

grilled chicken breast | garlic herb cream sauce
braised tips of beef | green peppercorn sauce
penne pasta with jumbo sautéed rock shrimp | roasted corn, sun-dried tomato cream sauce
sautéed salmon medallions | served over basmati rice

accompaniments

buttery seasonal vegetables
mini rolls | apple butter

desserts*

warm black cherry clafouti
crème brûlée
chocolate marbled cheesecake

beverages

coffee freshly brewed gourmet & decaffeinated coffee
select tazo teas

\$55.95 PER PERSON | *CAKE CUTTING & SERVING \$3 PER PERSON (FEE WAIVED IN LIEU OF DINNER DESSERT).
ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

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la dolce vita dinner buffet

starters

wild italian baby greens | roasted pepper vinaigrette
antipasto salad
marinated artichokes, olives, mushroom & roasted pepper salad

pasta station — prepared to order

cheese tortellini | basil pesto
gorgonzola gnocchi | alfredo sauce
penne arrabiatta | roasted eggplant

entrées

breast of chicken marsala
peppered beef pizzaola | sweet onion, tomato, bell pepper, crumbled gorgonzola

accompaniments

medley of roasted vegetables
focaccia bread

desserts*

tiramisu
cannoli
amaretto cheese cake

beverages

freshly brewed gourmet & decaffeinated coffee
select tazo teas

\$58.95 PER PERSON | *CAKE CUTTING & SERVING \$3 PER PERSON (FEE WAIVED IN LIEU OF DINNER DESSERT).
ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

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wine country buffet

starters

seasonal sliced melon & fruit tray

mushroom & sweet pepper salad

baby spring greens & baby spinach | california olives, spanish onions, italian tomatoes, bleu cheese, croutons, with ranch & house vinaigrette dressings

carving station

(an attendant assisted station. choice of one)

gorgonzola crusted new york strip loin | with gorgonzola sauce

grilled pork loin | with sage sauce

roasted turkey breast

entrées *(choice of two)*

breast of chicken | mushroom sauce

salmon | seafood buerre blanc

spinach tortellini | tomatoes & tarragon

chef's choice of rice or potato

seasonal vegetables

rolls & butter

desserts*

bananas foster

vanilla bean ice cream

strawberry port parfaits

beverages

freshly brewed gourmet coffee, decaffeinated coffee & select tazo teas

\$62.95 PER PERSON | *CAKE CUTTING & SERVING \$3 PER PERSON (FEE WAIVED IN LIEU OF DINNER DESSERT). ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

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beverages

selection

wine list

the temecula creek inn features a comprehensive wine list. wine selections vary seasonally so please consult with your catering manager for current availability.

hosted bars

hosted bars are available either on consumption or as a package. packages require a thirty guest (30) minimum. all bars are stocked with the appropriate mixers & condiments.

per drink pricing

house wine by the glass	\$7.00
house sparkling by the glass	\$7.00
premium wine by the glass	\$9.00
house brand liquor	\$7.50
premium brand liquor	\$9.50
domestic beer	\$3.75
imported beer	\$4.25
house margaritas	\$8.50
premium margaritas	\$10.25
mineral waters	\$4.50
soft drinks	\$3.50
bottled water	\$3.50

cash bar

prices are an additional \$.50 per drink

kegs

draft beer

half keg	\$225.00
full keg	\$325.00

import/premium draft beer

half keg	\$295.00
full keg	\$395.00

*SPECIALTY LIQUEURS ARE AVAILABLE BY REQUEST WITH TWO WEEK NOTICE. PRICES PER BOTTLE WILL VARY. ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

beverages

packages

soft bar package *(pricing listed per person)*

includes house wine, domestic & imported beer, sodas, bottled & mineral waters, juices

1 hour:	\$19.00
2 hours:	\$22.00
3 hours:	\$25.00
4 hours:	\$27.00

upgrade to a premium soft bar package (additional cost) including premium napa wines and microbrews.

house bar package *(pricing listed per person)*

includes house wine, house brand liquor, domestic & imported beer, sodas, bottled & mineral waters, juices

1 hour:	\$23.00
2 hours:	\$26.00
3 hours:	\$29.00
4 hours:	\$32.00

premium bar package *(pricing listed per person)*

includes selected local wine, premium brand liquor, domestic & imported beer, sodas, bottled & mineral waters, juices

1 hour:	\$25.00
2 hours:	\$29.00
3 hours:	\$33.00
4 hours:	\$37.00

bartender charge

the minimum sales required for each bar/bartender is \$250 over the duration of the event. in the event bar sales do not reach \$250 per bar/bartender, the client will be responsible for the difference in sales to reach that minimum. corkage fee is \$15.00 per bottle

tray passed specialty beverages

bourbon smash | makers mark, muddled raspberries, lime, sugar bitters, cranberry juice \$8.75 each

strawberry basil bellini | chandon brut \$8.75 each

blackberry mojito | meyers' platinum rum, muddled mint, blackberries, simple syrup, club soda \$8.75 each

watermelon blast | watermelon infused vodka, passion fruit puree, club soda, lime \$8.75 each

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX

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wedding enhancements



for the bridal party

dessert stations

late night station

rehearsal dinners

farewell brunches

relaxation

for the bridal party

the bride's continental

danish pastries & croissants
assorted muffins
seasonal fresh fruit platter
beverages
freshly brewed gourmet coffee, decaffeinated
coffee & select tazo teas
seasonal chilled juices
fresh squeezed orange & grapefruit juices
two bottles of house sparkling wine
\$9.95 PER PERSON (6 person minimum)

the bridal buffet

vegetable crudité, artichoke dip
fresh fruit platter
an arrangement of imported & domestic cheeses,
grapes, crackers, & sliced baguettes
brownie bites
beverages
freshly brewed iced tea
freshly brewed gourmet coffee, decaffeinated
coffee & select tazo teas
two bottles of house sparkling wine
\$9.95 PER PERSON (6 person minimum)

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

dessert stations

mini desserts

chocolate mousse cups

mini cheesecake

assorted fruit tarts

chocolate dipped coconut macaroons

chocolate covered strawberries

tiramisu

\$10.00 PER PERSON (50 person minimum.)

s'mores

marshmallows, graham crackers, chocolate bars & roasting skewers

\$9.95 PER PERSON (20 person minimum)

cupcakes

dark chocolate brandy cherry cupcake with white mousse

carrot cupcake with cream cheese icing

vanilla cupcake with strawberry icing

german chocolate cupcake

\$42.00 PER PERSON (5 dozen minimum)

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

dessert stations

viennese table

tarts *(choice of two)*

seasonal fruit
dark chocolate ganache
lemon meringue
white chocolate mousse,
fresh strawberries
key lime, fresh raspberries
vanilla bean crème brulee
peanut butter cream & chocolate
blueberry buttermilk

tortes & cakes *(choice of three)*

german chocolate cake
flourless chocolate cake
carrot cake
marble cheesecake
warm chocolate soup,
marshmallows & almond drops
velvet martinis laced with bailey's
chocolate covered strawberries,
white chocolate drizzle
éclairs & profiterole
napoleon
cannolis
tri-chocolate mousse served in
champagne glasses
7-layer chocolate mocha layer cake
black forest cake

assorted house-made petit fours & cookies

(choice of one)

mini truffles
coconut macaroons
hazelnut strambolli cookies
chocolate dipped biscotti
assortment of italian cookies
fudge brownies & white chocolate
chip blondies
american favorite cookies*

\$21 PER PERSON | 50 PERSON MINIMUM. *PLEASE ASK YOUR CATERING MANAGER FOR COMPLETE SELECTION OF COOKIES. ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

late night bites

the lighter flair

select 3 options

rock shrimp salad roll

creole crab cake

individual crudités shot

skewered caprese bites

all beef patty slider

mac'n cheese with panko

tender beef tartlets

mini corn dog with sauce

asian noodle salad

avocado chicken salad on brioche

ahi poke

\$18.00 PER PERSON (40 person minimum)

the satisfiable

select 5 options

rock shrimp salad roll

creole crab cake

individual crudités shot

skewered caprese bites

all beef patty slider

mac'n cheese with panko

tender beef tartlets

mini corn dog with sauce

asian noodle salad

avocado chicken salad on brioche

ahi poke

\$25.00 PER PERSON (30 person minimum)

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX

rehearsal themed buffets

hawaiian luau

tropical sesame cabbage salad

green soba noodles salad | red leaf, romaine, water chestnuts green onion & roasted peanuts, papaya seed vinaigrette

honey garlic glazed chicken breast, caramelized onions

grilled miso-marinated fillet of hawaiian

mahi mahi | mango ginger sauce

roasted sweet potatoes, scallions & orange zest

sesame wok'd stir fried vegetables & glazed bok choy

steamed rice

hawaiian sweet break

mango sorbet

\$47.95 PER PERSON

greek island buffet

greek salad | crumbled feta, tomato, kalamata olives, cucumbers, lemon oregano vinaigrette

toasted pita chips | hummus, marinated olives

dolmades, yogurt mint dip

grilled chicken & lamb gyros | tzaziki sauce, sliced onions, tomato

sautéed zucchini | sage, rosemary

tomato rice | pine nuts

yogurt cake | lemon syrup

almond & honey baklava

\$47.95 PER PERSON

italian buffet

portofino romaine salad | basil vinaigrette

antipasto salad

mushroom & italian sausage pizza

three-cheese pizza

fettuccine | fresh spinach, extra virgin olive oil, garlic, roasted tomatoes

baked penne with roasted chicken a la piccata, capers, garlic-lemon butter

warm garlic bread

assorted biscotti

tiramisu

\$47.95 PER PERSON

texas steak fry

el paso creamy cole slaw

mixed green salad | chef's choice of dressings

mesquite charred lime-marinated flank

steak carved | roasted vegetables

barbecued glazed chicken breast | onions

spice-crusted steak fries

sweet buttered corn on the cob

corn muffins

apple cobbler

\$47.95 PER PERSON

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

farewell brunches

glen oaks brunch

fresh omelettes prepared with your choice of: wild mushrooms, red bell peppers, spanish onions, yellow squash, baby spinach, hothouse tomatoes, italian zucchini, cheddar cheese,

red bliss potatoes

baked honey glazed ham (carved to order)

seasonal sliced fruit

danish pastries & croissants

fresh squeezed orange juice & grapefruit juices, chilled seasonal juices

freshly brewed gourmet coffee, decaffeinated coffee & select tazo tea

\$32.95 PER PERSON

manzanita brunch

seasonal sliced fruit

danish pastries & croissants

spanish scramble | poblano chilies, spanish

onion & fresh diced tomatoes

sopes, refried bean & melted cheese

roasted tomato salsa

applewood smoked bacon

fresh squeezed orange juice & grapefruit juices, chilled seasonal juices

freshly brewed gourmet coffee, decaffeinated coffee & select tazo tea

\$32.95 PER PERSON

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE & APPLICABLE SALES TAX.

farewell brunches

brunch buffet

imported & domestic cheeses, water crackers

assorted croissants, danish pastries & muffins

seasonal fruit

mixes tender greens | tomatoes, cucumbers,
carrots, basil vinaigrette

traditional eggs benedict

french toast | maple syrup, berry compote

carved jerk pork loin | tropical fruit slaw

choice of sweet & sour glazed chicken, asian
vegetables

-or-

poached salmon | lemon herb cous cous, citrus
ginger sauce

applewood smoked bacon

sage pork sausage

mini french rolls, apple butter

dinner rolls, whipped butter

fresh squeezed orange juice & grapefruit juices,
chilled seasonal juices

freshly brewed gourmet coffee, decaffeinated
coffee & select tazo tea

\$39.95 PER PERSON

farewell brunch enhancements

mimosa station

\$5.95 per person

bloody mary station

\$6.95 per person

eggs benedict

\$5.95 per person

shrimp, spinach & swiss cheese frittata

\$6.95 per person

belgian waffle station

\$6.95 per person

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relaxation

pre-wedding golf scramble

box lunch

six iced domestic beer per cart

tournament scoring by golf department

specialty cart signs

\$25.95 per person (plus discounted golf rate)

pre-wedding wine escape

wine tasting at three local wineries, includes a picnic lunch (transportation not included)

\$35.95 per person

recommended transportation

the grapeline wine country shuttle (951) 693-5755

temecula wine tour by trolley (951) 296-7377

girls' spa retreat

murrieta day spa (951) 677-8111

grape seed spa (951) 587-9463

glen ivy spa (888) 453-6489

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general information

1. All prices are subject to change without notice.
2. All prices quoted are subject to a 21% service charge and applicable sales tax.
3. Payment must be made in advance, via credit card or cashier check (no personal checks accepted) – please see your contract for details.
4. In arranging private functions, the attendance must be specified five business days in advance. The number will be considered a guarantee for which you will be charged even if fewer guests attend.
5. Failure to notify the Catering Department five days in advance will result in the estimated figure becoming the guarantee.
6. A maximum of two entrée selections may be made for plated meals and are subject to a \$5.00 per person surcharge. Client must provide printed place cards indicating entrée selection for each guest. Exact guarantees must be provided five business days in advance. Please discuss options with your catering manager prior to making selections.
7. The Temecula Creek Inn agrees to prepare for 5% over the guaranteed number for the function.
8. No food or beverage of any kind may be brought onto hotel grounds by the patron, guests, or invitees without the expressed written consent of the hotel, with the exception of wedding cakes. The hotel reserves the right to charge for the service of such food & beverage. Hotel regulations do not permit removal of food at conclusion of the function.
9. Temecula Creek Inn will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following your function.
10. The hotel is excused from performance of this contract, at the hotel's option, and without obligation to the patron for damages, if the performance of the hotel is prevented, substantially interfered with, or rendered significantly more difficult due to labor troubles; disputes or strikes; government regulation; utility shortages or restrictions; restrictions upon travel, transportation, foods and/or beverages, or supplies; Acts of God; and/or any other cause whether or not specifically enumerated herein beyond the control of the hotel.
11. Room rental fees and/or food and beverage minimums may apply. Please check with your Catering Manager for details.
12. Function space will be available two hours prior to the function start time for vendor set up and decorating. Functions with excessive set up requiring longer than two hours, or with vendor deliveries outside of the pre-determined time-frame, may arrange for an additional two hours of set up time (based on availability) at an additional fee of \$500.
13. Functions that exceed the allotted time noted on the banquet event orders, or require additional set up or clean up on behalf of the hotel, will be subject to an additional \$500.00 labor fee per hour.
14. No photos will be allowed at the Stone House prior to the first shuttle.
15. All vendors must be escorted to the Stone House by Temecula Creek Inn personnel, and must return their vehicle to the general parking lot prior to the event start time. All event guests must be shuttled to the Stone House.

recommended vendors

bakeries

Cakes to Celebrate
(888) 522-4996
cakes-to-celebrate.com

Jodee's Bakery
(951) 699-2399
jodeesbakery.com

Nothing Bundt Cakes
(951) 676-5284
nothingbundtcakes.com

Sweet Layers Cakes
(951) 677-9101
sweetlayerscakes.com

coordinators

Celebrations by Diana
(951) 265-6557
celebrationsbydi.com

Weddings by Lindsay
(619) 742-1156
lindsayhines.com

disc jockeys

Brian Stodart, Live Music & DJing
(909) 844-2377
brianstodart.com

Michael Tiernan - Singer/DJ
(858) 342-4720
stilllisteningproductions.com

Brennan Entertainment
(619) 261-6046
brennanentertainment.com

Good Time Entertainment (Mike)
(951) 244-6461
goodtimedjs.com

entertainment

Stage Pro
Cameron Smith (858) 278-6557
info@stageproinc.com

florists

Inn Florals
(858) 675-8511

The Arrangement Gallery
(951) 652-9234
arrangementgalleryflorist.net

Finicky Flowers
(951) 461-8100
finickyflowers.com

Katrina O'Donnell Custom Floral
(760) 505-3738
kocustomflorals.com

Sweet Pea Flower Company
(858) 437-4375
sweetpeaflowercompany.com

musicians

Brian Stodart, Live Music & DJing
(909) 844-2377
brianstodart.com

Jessica Haddy, Violinist
(949) 412-0746

Wendy Smith, Harpist
(949) 322-6170

Kicks Band (Gary)
(858) 679-7192
Kicksband.com

linens

Creative Touch Linens
(877) 744-1319
creativetouchlinens.com

recommended vendors

officiants

Reverend Michael Cartwright
(760) 731-6000
michaelcartwrightweddings.com

Patricia Coleman
(760) 744-2760
aweddingcelebration.com

Lauren-Michele Seals
(760) 723-1111
2RingsAndAKiss.com

Reverend Chris Tuttle
(760) 580-8697

makeup & hair

Makeup by Jill
(619) 339-6807
makeupsavvy.shutterfly.com

Acappella, Hair and Makeup
(951) 676-5980
acappellasalon.com

Ashley Hovis, Hair
(951) 375-1789

Tasha Debreuil, Hair and Makeup
(760) 390-0638
fallbrookbeautybar.com

photographers

Nicole Caldwell Studios
(949) 715-0870
nicolecaldwell.com

Jim Kennedy Photographers
(800) 264-4558
jimkennedyphotographers.com

Faithfully Focused
(951) 970-5582
faithfullyfocused.com

Justin Hulse
(866) 690-7867
www.hulsephoto.com

L Parker Photography
(949) 338-1364
lparkerphotography.com

videographers

Black Tie Productions
(951) 302-1179
blacktie-productions.com

Rustic Red Studios
(818) 439-5926
rusticred.com

stationary

Curl Creations
(951) 852-9800

Create Yours Truly
(888) 474-3072
createyourstruly.com

transportation

Stryder Transportation
(951) 693-0242
gostryder.com

Haynes Chauffeuring
(858) 560-5737
lancedurant.com

Temecula Carriage Company
(858) 205-9161
temeculacarriageco.com

audio-visual

stone house lighting package

\$500

project support package

extension cord, multi-strip, projection table,
appropriately sized screen

client to provide lcd projector and laptop

\$50

lcd projector package

lcd projector, extension cord, multi-strip, projection table,
appropriately sized screen, house sound connection

client to provide laptop

\$225

microphones

standing microphone \$50

wireless handheld or lavalier \$150

audio

4-input mixer \$35

ipod cord \$20

portable pa system \$150 (\$200 with microphone)

house sound connection \$25

video

dvd player \$50

42" lcd television \$250

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