



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

DRY PLUM & LIVER MOUSSE

CARAMELIZED ONION & CURED OLIVE “PISSADIERE”

LOCAL GOUDA “GOURGERE PUFF”

TOMATO MARMALADE CROSTINI

SPICED GINGERSNAP & BLEU CHEESE COOKIE

EGGPLANT CAPANATA & CROUTON

PAPAYA & MONTEREY JACK “SKEWER”

SPINACH & FETA PHYLLO TURNOVER

GRILLED ZUCCHINI & CHEVRE ROLL-UP



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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

CAVIAR, CRÈME FRAICHE, FINGERLING POTATO “SPOON”

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



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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

CIDER-WINTER 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

TEMECULA OLIVE OIL MARINATED CHÈVRE
OLIVE TAPENADE, CROSTINI, PESTO & FRISÉE



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Entrées (PLEASE SELECT ONE)

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

BOLERO CELLARS TEMPRANILLO BRAISED BEEF
PARSLEY CHIMICHURRI
WHITE TRUFFLE OIL SOFT POLENTA
\$90 PER GUEST

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

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

CHICKEN PICCATA
LEMON-WINE CAPER SAUCE
CAPPELLINI “TWIRL”
(SALMON OPTIONAL - \$87 PER GUEST)
\$83 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



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RECEPTION - BUFFET SELECTIONS

Chardonnay Buffet

SAGE-APPLE & CHEDDAR SALAD – “WALDORF STYLE”

GRILLED VEGETABLE ANTIPASTO

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

SEASONAL FRESH FRUIT DISPLAY

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



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RECEPTION - BUFFET SELECTIONS

Syrah 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

IMPORTED CHEESE & FRUIT DISPLAY

BOLERO STYLE PAELLA

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

CHICKEN-MUSHROOM “PASTRY,” CHARDONNAY-CREAM

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

CIABATTA ROLLS

\$115 PER GUEST



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Custom Designed Menus

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

PRICES START AT \$125 PER GUEST



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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
- \$500 MINIMUM -

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

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



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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 -



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