



Wedding Reception

PACKAGES

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PACKAGES INCLUDE:

IN-HOUSE COORDINATION OF WEDDING REHEARSAL

USE OF 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

FRUIT-INFUSED WATER STATION



All prices subject to 20% service charge and current sales tax rate. Prices subject to change.

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PREMIUM PASSED TASTES

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

PROSCIUTTO & MELON
Skewered Seasonal Melon with
Prosciutto di' Parma

CROQUE MONSIEUR
Grilled Ham, Cheese, & Béchamel Sauce
Sandwich Bite

SMOKED ATLANTIC SALMON
Thinly sliced Salmon with Shallots & Capers
on Toasted Pumpernickel Bread

PORK RILLETTE
Pork Shoulder Crostini with Dijon
Mustard & Cornichon Pickle

QUICHE A LA PROVENCE TARTLET
Crimini Mushroom & Braised Leeks in Puff Pastry

GRILLED PRAWN LOLLIPOP
Chimichurri & Citrus Marinated Prawn
on a Skewer

CHORIZO & DATE EMPANADA
Turnover with House Made Spanish Style
Chorizo with Dates & Paprika

DRY RUB BISTRO STEAK SLIDER
With Bread & Butter Pickle on a Sweet Roll

CHEF'S DEVILED EGGS
With Chardonnay Barrel Smoked Salt
& White Truffle Oil

MINI BLUE CRAB CAKE
With Sriracha



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DELUXE PASSED TASTES

ALL PASSED TASTES HAVE A 25 PIECE MINIMUM ORDER PER ITEM
\$3 PER PIECE

MEDJOOOL DATES

Stuffed with Danish Blue Cheese

GRILLED FLATBREAD

With Caramelized Onion,
Cured Olives, & Crème Fraiche

PAN CON TOMATE

Grilled Bread with Garlic, Tomato, & Olive Oil

EGGPLANT CAPONATA CROSTINI

Eggplant, Onions, Golden Raisins
with Savory Herbs

SKEWERED PAPAYA & MONTEREY JACK

Ripe Papaya with Local Jack Cheese

SPINACH & FETA TURNOVER

Sauteed Spinach & Greek Feta Cheese in Filo
Dough

BRIE AND MEMBRILLO CROSTINI

Double Crème Cheese with Quince Paste

ZUCCHINI & CHEVRE ROULADE

Grilled Marinated Zucchini with Fresh
Goat Cheese and Extra Virgin Olive Oil

GOUGÈRE

Baked Savory Puff with Parmesan Cheese



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PLATED SELECTIONS

PLATED SELECTIONS INCLUDE:

One Starter Selection, One Entrée Selection, Ciabatta Bread & Europa Maitre d' Butter

STARTERS

(PLEASE SELECT ONE)

SWEET WHITE CORN BISQUE

Chive Oil & Fleuron Crisp

ANDALUSIAN GAZPACHO

Chilled Fresh Tomato & Garden Vegetable Soup

HARVEST SQUASH SOUP

with Toasted Pumpkin Seed Oil & Fleuron Crisp

TOSSED CAESAR SALAD

Romaine, Parmesan Cheese & Citrus-Caesar Dressing

ROASTED BEET & BRIE SALAD

with Arugula, Almonds & Apple

PASSION FRUIT CEVICHE OF SHRIMP & SCALLOP

with Avocado, Onions, Cucumber & Cilantro

HEIRLOOM TOMATO & FIELD GREENS SALAD

Hard Boiled Egg & Mustard Vinaigrette, C'est La Vie Syrah Pickled Onions

LOCAL OLIVE OIL MARINATED CHÈVRE

Olive Tapenade, Pesto, Crostini, Frisée & Sweet White Corn Relish



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ENTRÉES

(PLEASE SELECT ONE)

PACIFIC SEA BASS & SHRIMP
With Leek & Saffron Reduction, Haricots Vert,
Blistered Tomatoes & Citrus-Fingerling Potato Salad
\$95 PER GUEST

TEMPRANILLO BRAISED BEEF
With Chimichurri, Haricots Vert & Truffled Soft Polenta
\$90 PER GUEST

BOLERO BROILED SALMON
With Spanish Sofrito Sauce & Saffron Rice Trinity
(GRILLED CHICKEN OPTIONAL)
\$87 PER GUEST

SUPREME OF CHICKEN WITH PICCATA OR MARSALA-STYLE SAUCES
With Capellini Pasta Twirl & Haricots Vert
(SALMON OPTIONAL - \$87 PER GUEST)
\$86 PER GUEST

CHICKEN "GRAND MERE"
House Made Chorizo & Stout Cream Sauce, Soft Polenta & Garden Relish
\$85 PER GUEST

CHEF'S CUSTOM DRY RUBBED BARBECUED CHICKEN BREAST
With Apricot Chutney, Warm Vinegar Slaw, Scalloped Corn Casserole
\$79 PER GUEST

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



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DUAL ENTRÉE PACKAGES

INCLUDES CHOICE OF 1 DELUXE & 2 PREMIUM PASSED TASTES
(PLEASE SELECT ONE)

CHICKEN BREAST & SHRIMP ALA FRANCAISE

With a Creamy Champagne Grape Velouté Sauce, Haricots Vert & Tourné Potatoes

ROASTED BEEF TENDERLOIN WITH LOBSTER & CRAB CAKE

with Haricots Vert, Morelli Potatoes, Tarragon-Porcini Compound Butter

TEMPRANILLO BRAISED BEEF WITH SERRANO HAM & BACALAO CROQUETTES

HARICOTS VERT & FAVA BEAN CAKE

BROILED SALMON & COQUILLE SAINT-JACQUES

Atlantic Salmon & Saffron, Leek & Fennel Compote

Jumbo Sea Scallop with Duchess Potato

\$125 PER PACKAGE



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RECEPTION - BUFFET SELECTIONS

CHARDONNAY BUFFET

WALDORF STYLE SALAD

Apple, Cheddar, Smoked Almonds & Sage

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

Green Beans & Fingerling Potatoes

SHRIMP ORECCHIETTE, PESTO CREAM

Broccoli & Heirloom Tomato

CHEF CARVED NEW YORK STRIP LOIN

Horseradish Cream Sauce & Garden Relish, Ciabatta Rolls

\$95 PER GUEST



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RECEPTION—BUFFET SELECTIONS

TEMPRANILLO BUFFET

MEDITERRANEAN POTATO SALAD

Citrus-EVOO, Celery, Sweet Onion, Capers & Parsley

DUO OF HUMMUS & VEGETABLE CRUDITÉS

ICEBERG WEDGE PLATTER

House-Made 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 WITH GARDEN RELISH

Ciabatta Rolls

\$115 PER GUEST



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CUSTOM DESIGNED MENUS

CREATE A MENU WITH OUR 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 - \$10 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



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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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