



Wedding Reception

PACKAGES

Wedding Reception

PACKAGES INCLUDE:

30-MINUTE 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 RESERVE BAR

BRIDAL SUITE

FRUIT-INFUSED WATER STATION



All prices subject to 22% 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
\$6 PER PIECE

SMOKED ATLANTIC SALMON

Thinly sliced Salmon with Shallots & Capers
on Toasted Pumpernickel Bread

MINI CHORIZO & DATE EMPANADA

Turnover with House-Made Spanish-Style
Chorizo with Dates & Paprika

SPICED CHICKEN SKEWER (DF)

Saffron Couscous & Apricot Coulis

MAPLE-GLAZED PORK BELLY

MACARONI N' CHEESE

DRY RUB BISTRO STEAK SLIDER

Roasted Garlic Aioli
on Brioche Bun

MINI BLUE CRAB CAKE

Sriracha Aioli

BACON WRAPPED JALAPEÑO

with Cheese

CHEF'S DEVEILED EGGS (V)

Chardonnay Barrel Smoked Salt
& White Truffle Oil



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DELUXE PASSED TASTES

ALL PASSED TASTES HAVE A 25 PIECE MINIMUM ORDER PER ITEM
\$5 PER PIECE

GRILLED FLATBREAD (V)

Caramelized Onion,
Cured Olives & Crème Fraîche

SPINACH & FETA TURNOVER (V)

Sautéed Spinach & Greek Feta Cheese in
Filo Dough

PAN CON TOMATE (V)

Grilled Bread with Garlic, Tomato, & Olive Oil

BRIE & MEMBRILLO CROSTINI (V)

Double Crème Cheese with Quince Paste

SEASONAL VEGETABLE

SPRING ROLL (V)

Sweet Chili Sauce

MINI POTATO

& CHEESE EMPANADAS (V)

Chipotle Ranch

EGGPLANT CAPONATA CROSTINI (V)

Eggplant, Onions, Golden Raisins with
Savory Herbs

ZUCCHINI & CHEVRE ROULADE

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



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PLATED SELECTIONS

BUILD YOUR OWN EXPERIENCE:

Includes One Starter Selection, One Entrée Selection, Bread & Butter

STARTERS

(Please select one)

SWEET WHITE CORN BISQUE (V)
Chive Oil & Fleuron Crisp

ROASTED BASIL TOMATO SOUP (V)
Fresh Black Pepper & Parmesan Crostini

TRADITIONAL CAESAR SALAD
Romaine, Parmesan Cheese & Citrus-Caesar Dressing

ARUGULA SALAD (V, GF)
Beets, Goat Cheese & Jerez Sherry Vinaigrette

HEIRLOOM TOMATO & FIELD GREENS SALAD (Seasonal) (GF, DF)
C'est la Vie Syrah Pickled Onions & Mustard Vinaigrette

PASSION FRUIT CEVICHE OF SHRIMP & SCALLOP (GF, DF)
Avocado, Onions, Cucumber & Cilantro



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ENTRÉES

(PLEASE SELECT ONE)

ARTICHOKE & WILD MUSHROOM PAELLA (V, GF)
Saffron-Infused Bomba Rice, Piquillo Peppers & Sweet Peppers
\$90 PER GUEST

CHICKEN PICCATA
Fingerling Potatoes, Haricots Vert & Roasted Tomato
\$95 PER GUEST

HERB-ROASTED NEW YORK STEAK (GF)
Chive Crème Fraîche Whipped Potatoes, Seasonal Vegetables & Peppercorn Cream Sauce
\$100 PER GUEST

SLOW BRAISED BONELESS SHORT RIBS
Chimichurri, Haricots Vert, Truffled Soft Polenta & Roasted Tomato
\$97 PER GUEST

PAN-SEARED SEA BASS (GF)
Grilled Bok Choy, Citrus & Herb Basmati Rice, Carrots & Pineapple Mango Salsa
\$99 PER GUEST

SURF & TURF
Grilled Steak & Jumbo Prawns with Roasted Asparagus,
Au Gratin Potatoes & Cabernet Reduction
\$110 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

SEASONAL FRUIT PLATTER (V, VG, GF, DF)

YUKON POTATO SALAD WITH MUSTARD VINAIGRETTE (V, VG, DF)

TEMECULA VALLEY SALAD (V)

Butter Lettuce, Almonds, Strawberries, Croutons,
C'est la Vie Syrah-Poppy Seed Vinaigrette

CHICKEN PICCATA

Green Beans & Fingerling Potatoes

SHRIMP CASARECCE PASTA

Pesto Cream & Acorn Squash

CHARD-GRILLED NEW YORK STRIP LOIN

Creamy Horseradish & Au Jus

ASSORTMENT OF WARM BREAD

\$115 PER GUEST



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RECEPTION—BUFFET SELECTIONS

TEMPRANILLO BUFFET

MEDITERRANEAN POTATO SALAD (V, VG, DF)

Citrus, Celery, Sweet Onion, Parsley, Green Onions & Honey Mustard Apple Cider Vinaigrette

DUO OF HUMMUS & VEGETABLE CRUDITÉS (V, VG)

ICEBERG WEDGE PLATTER

House-Made B&B pickles, Syrah Onions, Brew Pub Blue Cheese Dressing

BOLERO SEAFOOD PAELLA (GF, DF)

Shrimp, Scallops, Mussels & Whitefish with Saffron Infused Bomba Rice & Sweet Peas

TEMPRANILLO DEMI-GLACE BRAISED BONELESS SHORT RIBS
& SWEET PIQUILLO PEPPERS

WILD MUSHROOM & ARTICHOKE PASTA (V, VG, DF)

Roasted Tomato Marinara

CHILI-SMOKED PORK LOIN (GF, DF)

White Corn Relish

CIABATTA ROLLS

\$125 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

\$75 PER GALLON

COCKTAIL HOUR - ICED TEA & LEMONADE STATION

\$55 PER GALLON

SOFT DRINK PACKAGE

\$8 PER GUEST

WHITE WINE

\$14 PER GLASS

RED WINE

\$16 PER GLASS

SPARKLING WINE

\$15 PER GLASS

CHEF'S SEASONAL SANGRIA

\$15 PER GLASS

RESERVE BAR OPTION

BARTENDER FEE \$250 PER 50 GUESTS

RESERVE BAR

\$1,000 MINIMUM WINE & BEER / \$1,500 MINIMUM WINE, BEER, & SPIRITS

DOMESTIC BEER
(BASED ON CONSUMPTION)

\$10 EACH

CRAFT OR IMPORTED BEER
(BASED ON CONSUMPTION)

\$12 EACH



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BEVERAGE PACKAGES

VINEYARD SELECTION

Sommelier Selection of Europa Village Wines
Domestic Beer
Assorted Soft Drinks

4-HOUR SCHEDULED EVENT

\$44 PER GUEST

EUROPA SELECTION

Sommelier Selection of Europa Village Wines
Craft Beer
Sparkling Wine
Assorted Soft Drinks

4-HOUR SCHEDULED EVENT

\$54 PER GUEST

SPIRIT SELECTION

Sommelier Selection of Europa Village Wines
Craft Beer
Spirits
Sparkling Wine
Assorted Soft Drinks

4-HOUR SCHEDULED EVENT

\$69 PER GUEST



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