



Vineyard Romance

WEDDINGS AT PONTE WINERY & VINEYARD INN

{ Ponte Winery & Vineyard Inn }

THE WEDDING VENUE YOU'VE BEEN SEARCHING FOR



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Three hundred acres of romantic vineyards, a Top-10 Hotel in the U.S., award-winning California cuisine, an events team who is as passionate about your wedding as you are and your soulmate who can't keep their eyes off you.

Spend the most memorable day of your life
at Ponte Winery & Vineyard Inn.



Ponte Winery & Vineyard Inn

(951) 694-9444

weddings@pontewinery.com

pontewinery.com | pontevineyardinn.com



The Courtyard Garden at Ponte Vineyard Inn

your wedding ceremony

Two ceremony locations:

Vineyard Garden or The Pond at Ponte Vineyard Inn

Use of the Ponte Winery Garden
for your engagement photo shoot

Reserved one-hour wedding rehearsal
with your wedding coordinator

Pre-ceremony Moscato reception for your guests

Ceremony garden

Classic garden chairs

Professional on-site wedding coordinator

Wedding Party changing rooms available
at 10 a.m. on your wedding day

Wedding Hostess to attend to your needs throughout the day

Five hours for celebrating your wedding ceremony and reception

your wedding reception

Three reception areas:

Vineyard Pavilion, Barrel Room or Reserve Room

Cocktail hour following your wedding ceremony
with butler-passed hors d'oeuvres

Dining option of plated or buffet service

Moscato and sparkling cider for toasting the Newlyweds

Up to two bottles of wine per table of ten guests with dinner

Floor-length table linens

Fruitwood Chiavari chairs

Cake cutting and service

Complimentary parking

Complimentary one-year membership to the Ponte Wine Club

Complimentary one-night stay at Ponte Vineyard Inn
on your wedding night



The Barrel Room

{ Reception Menu Minimums }

SATURDAY

125 adult guest minimum in the Vineyard Pavilion
75 adult guest minimum in the Barrel Room

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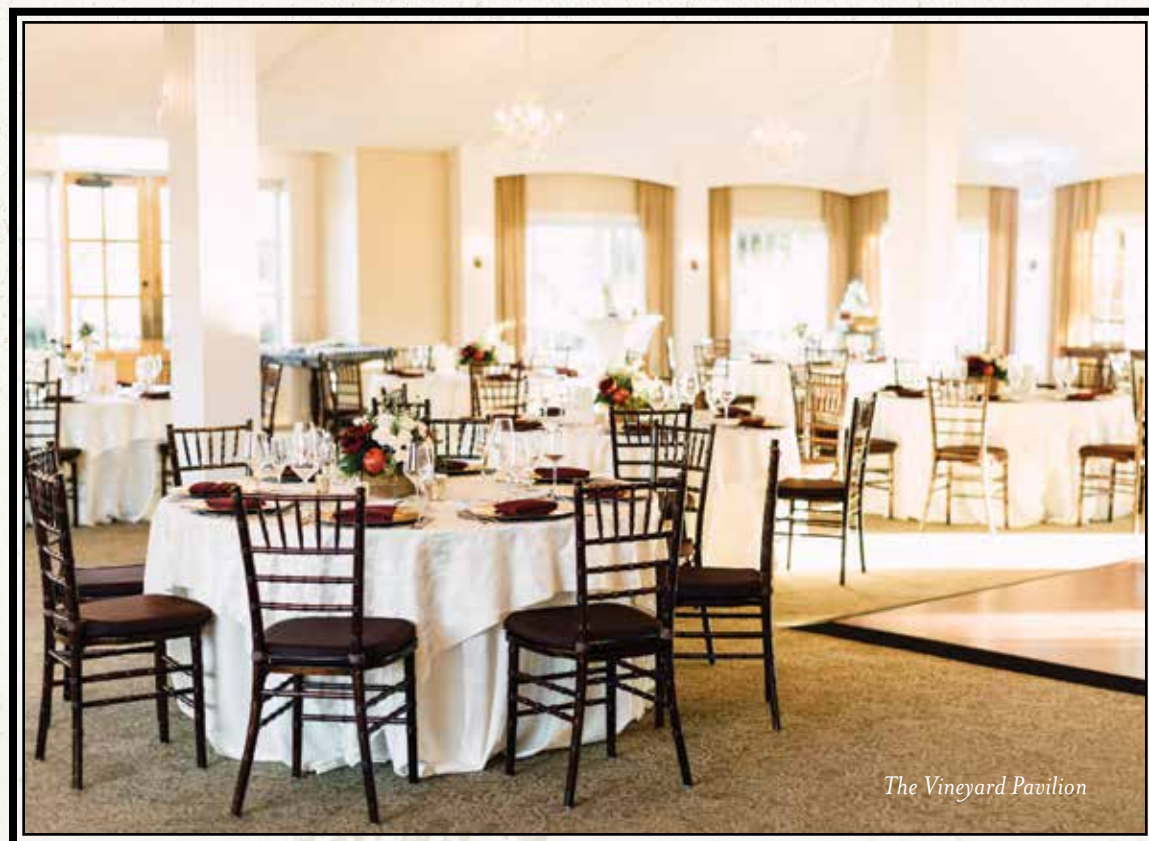
FRIDAY & SUNDAY

100 adult guest minimum in the Vineyard Pavilion
75 adult guest minimum in the Barrel Room

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MONDAY THROUGH THURSDAY

50 adult guest minimum in the Vineyard Pavilion
50 adult guest minimum in the Barrel Room
50 adult guest minimum in the Reserve Room



DISCOUNTS

Active Military 5%

Weekday 10%
including Friday & Sunday

January & February 20%

*Discount applies to menu package only;
only one discount applied to each event.*

*Wine Club discount does not apply to
Weddings or Rehearsal Dinners.*



{ Hors d'Oeuvres }

Please select two butler-passed
hors d'oeuvres and one display item

BUTLER-PASSED HORS D'OEUVRES

Tomato and Basil Bruschetta

Rustic baguette

Stuffed Grape Leaves

Italian sausage, rice, smoked tomato coulis

Warm Tart

Goat cheese, fig berry jam, toasted pecan tart

Spinach Spanakopita

Feta cheese, spinach

All Natural Meatballs

Natural beef, pork, herbs, parmesan, spicy marinara

Pear and Bleu Cheese Purse

Filo, caramelized pears, onion, savory bleu cheese

Mediterranean Vegetable Purse

Roasted red pepper jelly

Jamaican Jerk Chicken Satay

Mango chutney

Ahi Skewers

Sesame seeds, wasabi yuzu soy sauce

DISPLAY HORS D'OEUVRES

Fresh Fruit Display

Fresh fruit in season, such as strawberries, pineapple,
melon, exotic fruit, warm white chocolate fondue

Domestic Cheese Display

An array of domestic cheeses that may include cheddar,
Swiss, provolone, pepper jack, baguette slices, gourmet
crackers

{ The Artisan's Touch }

MAIN ENTRÉES

Plated: Your choice of one entrée \$110 | Buffet: Your choice of two entrées \$120

Scottish Pan-Seared Salmon

Lemon rice pilaf, wilted spinach,
piment d'espelette nage

Mahi Mahi

Lavender jasmine rice,
seasonal vegetables, tropical salsa

Grilled Top Sirloin

Potato-mushroom gratin, broccolini,
red wine reduction

Roast Prime Rib

Yukon Gold mashed potatoes,
broccolini, creamy horseradish, au jus

Herb and Apple Crusted Pork Loin

Potato salsify purée, baby carrots,
apple pork demi reduction sauce

Seared Chicken Breast

Creamy polenta cakes, broccolini,
pistachio salsa

Chicken Chardonnay

Mashed potato, asparagus, Chardonnay sauce,
roasted pine nuts, fried leeks

Slow-Roasted Sirloin of Angus Beef

Yukon Gold mashed potatoes, asparagus,
red wine demi sauce

Wasabi Panko-Crusted Ahi

Seasoned cilantro rice, baby carrots,
yuzu ginger glaze

Slow-Roasted Prosciutto Wrapped Turkey Breast

Mashed potatoes, broccolini, sweet orange
lingonberry sauce

Roasted Chicken Roulade

Stuffed with orzo pasta, basil, mozzarella,
pancetta and served with mashed potatoes,
broccolini, red pepper cream sauce

CARVING STATION

Add an additional \$65 for uniformed chef. Available for buffet only.

Roast Prime Rib

Creamy horseradish

Slow-Roasted Sirloin of Angus Beef

Red wine demi sauce

Menu is accompanied by freshly baked rustic breads, iced tea and coffee service

Duet Entrée Selection additional \$4.00 per person / Double Entrée Selection additional \$6.00 per person

Place cards with entrée selection will be required and provided by the Newlyweds



Taste of the Vineyards

BUTLER-PASSED HORS D'OEUVRES

Please select three butler-passed hors d'oeuvres and one display item

Lemongrass and Chili Lime Beef Skewers

Peanut sauce

Stuffed Mushroom Caps

Boursin cheese, herbs, bread crumbs,
orange thyme glaze

Grilled Sea of Cortez with Bloody Mary

Skewered-scallop, shrimp, grilled veggies
in a mini shot glass of Bloody Mary

Mini Beef Wellingtons

Wild mushroom cream sauce

Fried Artichoke Hearts

Goat cheese, fire roasted tomato coulis

Arugula-Crusted Chicken Skewers

Bread crumbs

Lump Crab and Roasted Red Pepper

Puff pastry

Prawns

Cocktail sauce, lemon

Fried Sicilian Olives

Gorgonzola cheese, tomato remoulade

Antipasto Skewers

Sun-dried tomato, mozzarella cheese, kalamata olive on rosemary
skewers, marinated in balsamic vinegar, extra virgin olive oil and herbs

DISPLAY HORS D'OEUVRES

Seafood Bar

A seasonal selection of oysters on the half shell, New Zealand mussels, crab claws, shrimp, lemon wedges, Tabasco, herb remoulade, zesty cocktail sauce

Gourmet Cheese Display

Imported and domestic cheeses that may include: smoked gouda, sage Derby, Maytag bleu cheese, Stilton, Gruyère de comté, English cheddar, provolone, baguette slices, gourmet crackers



The Courtyard Garden of Ponte Vineyard Inn

MAIN ENTRÉES

Plated: Your choice of one entrée \$120

Buffet: Your choice of two entrées \$130

Crab-Stuffed Filet

Fingerling potatoes, wilted spinach, tarragon aioli

Ribeye Medallion

Mashed potatoes, broccolini, wine sauce, grilled tomato relish

Chicken Pesto Parmesan

Chicken breast, potato gnocchi in olive oil, seasonal vegetables, basil pesto cream sauce, parmesan

Sustainably-Farmed Grilled Salmon

Farro risotto, baby carrots, buerre blanc, red seedless grape relish

Roasted Bacon-Wrapped

Pork Tenderloin

Garlic potato purée, baby carrots, fig and baby green mustard

Porcini-Crusted Sea Bass

Artichoke and potato ragout, deep plum tomato butter sauce

Menu is accompanied by freshly baked rustic breads, iced tea and coffee service

Duet Entrée Selection
additional \$4.00 per person

Double Entrée Selection
additional \$6.00 per person

Place cards with entrée selection
will be required and provided
by the Newlyweds





{ Menu Options }

SALAD SELECTIONS

*Plated: Your choice of one salad
Buffet: Your choice of two salads*

Baby Leaf Spinach

Marinated red onion, candied pecans,
crispy pancetta, goat cheese,
balsamic vinaigrette

Ponte Caprese

Seasonal April through October
Tomatoes, basil, bleu cheese, red onion,
Chianti vinaigrette

Traditional Country Caesar Salad

Fresh romaine lettuce, homemade
croutons, freshly grated parmesan

Wine Country Salad

Mixed field greens, candied glazed
walnuts, crumbled feta cheese, dried
cranberries, balsamic vinaigrette

Belgian Endive Salad

Arugula, poached pears, Point Reyes
blue cheese, roasted shallot vinaigrette

VEGETARIAN ENTRÉES

Stuffed Portobello Mushroom

Wild rice, roasted vegetables, pesto
cream sauce

Lasagna Roulade

Lasagne noodle, spinach, ricotta,
mozzarella, herbs, red and white sauces

Linguine Limone

Extra virgin olive oil, grilled eggplant,
zucchini, yellow squash, roasted peppers,
thyme, basil, fried garlic chips, parmesan

*All menus are accompanied by freshly baked rustic
breads, iced tea and coffee service*

CHILDREN'S MENU

Your choice of one entrée \$30
Children under 12 years of age

Chicken Fingers

French fries

Five-Inch Cheese Pizza

Seasonal fruit

Grilled Hamburger

French fries

{ Menu Additions }

{ Late Night Reception Stations }



A last bite for the evening as your guests prepare to leave your wedding.

HOT WINGS

Wings and drumsticks, housemade hot sauce and blue cheese dressing, baby carrots, celery

\$10 per guest

NACHO BAR

Melted cheddar cheese, shredded chicken, roasted chiles, black beans, pico de gallo

\$10 per guest

SLIDER STATION

Beef with cheddar, caramelized onions on a mini bun

\$10 per guest



HORS D'OEUVRES

Tomato and Basil Bruschetta	\$3
Southwestern Mushroom Wrap	\$3
Pear and Bleu Cheese Purse	\$3
Jamaican Jerk Chicken Satay	\$3

SOUP COURSE

Lobster Bisque Soup	\$8
Italian Wedding Soup	\$6
Roasted Tomato and Fennel Soup	\$6

PASTA COURSE

Seafood Pasta	\$8
Lemon linguine, bay shrimp, scallops	
Fettuccine Alfredo	\$6
Pancetta, peppers, shallots, garlic cream sauce, parmesan	
Pumpkin Ravioli	\$6
Browned butter cream sauce	

DESSERT

The Sweet Table	\$6
Lemon bars, cookies, raspberry tart, macarons, chocolate covered strawberries	
Chocolate Delight Bar	\$6
Chocolate covered strawberries, dream bar, brownies, truffles, chocolate cupcakes	

Prices are per person in addition to the menu selected with the wedding package. Prices listed when accompanied with a meal.
All prices subject to a 20% service charge and California sales tax.

{ Wedding Party Lunch }



As you prepare for your wedding, treat your Wedding Party to light fare served family-style.

BUTCHER'S PLATTER

Chef's selection of cheeses and cured Italian meats, local olives and figs, artisan cracker bread
\$36 serves up to 4 guests

ASSORTMENT OF SANDWICHES

Albacore Tuna Salad

Heirloom tomatoes, organic lettuce, local artisan bread

Turkey and Avocado

Heirloom tomatoes, organic lettuce, pesto mayo, artisan bread

Pulled Pork Wrap

Carolina sauce, romaine, stone-baked flat bread

\$40 per dozen

SALADS

Wine Country

Field greens, candied walnuts, cranberries, feta, balsamic vinaigrette

House Caesar

Romaine, garlic croutons, roasted romas, Parmigiano-Reggiano

Heirloom Caprese

Heirloom tomatoes, burrata cheese, basil, sea salt, local extra virgin olive oil, balsamic vinegar

\$12 per guest

BEVERAGES

Ponte Moscato	\$25 each
San Pellegrino Sparkling Mineral Water or Acqua Panna Natural Spring Water	\$5 each
Soft Drinks	\$4 each

Must be pre-ordered 10 days prior to your wedding.

{ Bar Service }

Includes 4 hours of service, our friendly bartender, chilled beverages, ice, glassware and cocktail napkins.
Bar will close approximately 15 minutes prior to the end of the event. \$6 per person for each additional hour of bar service.

THE VINEYARD BAR PACKAGE

\$25.00 per person

A Wonderful Selection of Ponte Wines

Varietals subject to availability

Ponte Sparkling Wine

A glass of wedding sparkling wine to be poured for each guest for your toast

Domestic Beer

Miller Genuine Draft, Miller Lite, Coors, Coors Light, Budweiser, Bud Light

Soft Drinks

NO HOST BAR PACKAGE

\$225.00 setup fee

Bar sales subject to a minimum of \$1,000

A Wonderful Selection of Ponte Wines

Varietals subject to availability

Ponte Sparkling Wine

A glass of wedding sparkling wine to be poured for each guest for your toast

Includes an Assortment of 3 Premium and 3 Domestic Beers

Newcastle, Sierra Nevada, Corona, Heineken, Miller Genuine Draft, Miller Lite, Coors, Coors Light, Budweiser, Bud Light, Blue Moon, Stella Artois

Soft Drinks

THE CELLAR BAR PACKAGE

\$28.00 per person

A Wonderful Selection of Ponte Wines

Varietals subject to availability

Ponte Sparkling Wine

A glass of wedding sparkling wine to be poured for each guest for your toast

Premium Beer

Newcastle, Sierra Nevada, Corona, Heineken, Blue Moon, Stella Artois

Soft Drinks

HOSTED COCKTAIL PACKAGE

\$12.00 per person

Includes up to 1 hour of service

A Wonderful Selection of Ponte Wines

Varietals subject to availability

Ponte Sparkling Wine

A glass of wedding sparkling wine to be poured for each guest for your toast

Includes an Assortment of 3 Premium and 3 Domestic Beers

Newcastle, Sierra Nevada, Corona, Heineken, Miller Genuine Draft, Miller Lite, Coors, Coors Light, Budweiser, Bud Light, Blue Moon, Stella Artois

Soft Drinks



*All prices subject to a 20% service charge and California sales tax.
Bar selections subject to change without notice.*

{ Rehearsal Dinners }

If your wedding is hosted at Ponte Winery, we offer a 10% discount on your Rehearsal Dinner

VERMENTINO MENU

\$55 per person

Wine Country Salad

Mixed field greens, candied glazed walnuts, crumbled feta cheese, dried cranberries
balsamic vinaigrette

Sautéed Almond Chicken

Boneless, skinless chicken breast,
almonds, Amaretto, cream sauce

Roasted Red Bliss Potatoes

Chef's Selection of Seasonal Vegetables

Almond Cake

Strawberry rhubarb compote



The Barrel Room

BEVERINO MENU

\$60 per person

Baby Iceberg Wedge

Heirloom cherry tomatoes, sliced red onion,
blue brie, herb vinaigrette

Grilled 10-Ounce New York Steak

Hearts of palm, green peppercorn sauce

Roasted Garlic Mashed Potatoes

Farm Fresh Vegetables Tied in Bundles

Extra virgin olive oil, herbs, yellow crookneck
squash, zucchini squash, eggplant, carrots

Tiramisu

ZINFANDEL MENU

\$65 per person

Baby Leaf Spinach Salad

Marinated red onion,
candied pecans, crispy pancetta,
goat cheese, balsamic vinaigrette

Crab Stuffed Filet Mignon with Taragon Aioli

Basmati Blend Rice

Tomato, orzo, daikon radish

Grilled Asparagus

Herbed butter

Fresh Fruit Tart

Vegetarian entrées available upon request (page 10)

Menu is accompanied by freshly baked rustic breads, iced tea and coffee service

Duet Entrée Selection additional \$4.00 per person / Double Entrée Selection additional \$6.00 per person

Buffet option additional \$6.00 per person

Place cards with entrée selection will be required and provided by the Newlyweds

Please refer to Bar Packages on page 14

\$500 Room Fee | \$2,500 Food & Beverage Minimum

All prices subject to a 20% service charge and California sales tax.

{ Farewell Brunches }



The Vineyard Garden

CONTINENTAL BREAKFAST \$18

Assorted pastries, croissants and muffins
Preserves and sweet butter | Fresh fruit tray
Chilled orange, cranberry and apple juices
Freshly brewed regular and decaffeinated
coffee and selection of hot tea

FULL BREAKFAST BUFFET \$27

25 guest minimum

Preserves and sweet butter | Fresh fruit tray
Assorted breakfast pastries, croissants and muffins
Farm-fresh scrambled eggs | Wine Country potatoes
Applewood smoked bacon or chicken apple sausage
Chilled orange, cranberry and apple juices
Freshly brewed regular and decaffeinated
coffee and selection of hot tea

Enhance your continental or full breakfast with a selection of one or more of the following (priced per person):

Cream cheese glazed cinnamon rolls \$2 | Mascarpone blintz with Meyer lemon glaze \$5
Assorted bagels with cream cheese \$4 | Vegetable quiche \$6 | Mini scones and jams \$3 | Smoked salmon platter \$9

\$500 Room Fee | \$2,500 Food & Beverage Minimum

All prices subject to a 20% service charge and California sales tax.

OMELET BAR \$18

*When accompanied by a breakfast freshly prepared by our Chef
25 guest minimum*

Your guests choose from: red bell peppers, green
onions, mushrooms, cheese, tomatoes, diced ham,
spinach, bay shrimp and salsa fresca

PLATED BREAKFAST \$25

Citrus fruit compote
Wild mushroom and spinach quiche
Your choice of ham steak, applewood
smoked bacon, or chicken apple sausage
Wine Country potatoes
Assorted sliced breakfast breads
Freshly brewed regular and decaffeinated
coffee and selection of hot tea



The Courtyard Garden at Ponte Vineyard Inn

{ Welcome to Ponte Vineyard Inn }

Cherish the final moments of your day in luxury in one of our guest rooms at Ponte Vineyard Inn.

After you make an unforgettable entrance, tie the knot and dance the night away, stroll down our lighted rose garden path to your room.

Listed as one of American Express' luxury Wine Country hotels in the world in Departures Magazine, and rated a Top-10 Hotel in the U.S. by TripAdvisor, the Inn is the only destination in Temecula Wine Country to offer a AAA Four Diamond experience.

Our upscale, mission-style, boutique hotel features vineyard views from each of our 60 rooms: spectacular 1,360 square-foot Grand Suites, King and Double Queen rooms. Each room is well-appointed with stylish décor, a luxuriously comfortable bed, fine bath amenities and vineyard views from the patio or balcony. Located adjacent to Ponte Winery, the Inn will give your guests the complete wine country wedding experience. The Inn features live music, delicious cocktails, craft beers, a variety of wines and a full restaurant menu in The Cellar Lounge. For an upscale breakfast and dinner option, the hotel's full-service restaurant, Bouquet, has indoor and outdoor seating where diners can enjoy wine country cuisine and breathtaking views.

Each of our guestrooms include:

- Fine linens
- Pillow top mattress
- Oversized glass-walled shower
- Signature bath amenities
- Private commode
- Eco-friendly towels
- Bath robes
- Ultra-quiet central HVAC
- Custom-made gown-sized armoire
- 42-inch flat screen HDTV
- Wi-Fi
- iHome docking station
- Digital laptop-sized safe
- In-room coffee and tea service

{ Celebrate In Style }

A complimentary King Room is included in your Wedding Package on the night of your wedding, or ask the Front Desk about upgrading to one of our suites. Ponte Vineyard Inn also offers in-room massages and other spa treatments.



Ponte Vineyard Inn



WEDDING POLICIES

Wedding Ceremony Locations

Say "I do" surrounded by vineyard and mountain views in the Ponte Winery Vineyard Garden or waterside at our Four Diamond boutique hotel. We will provide you with garden chairs, sun parasols, a fruited-water station and a pre-ceremony Moscato reception on your wedding day.

Wedding Party Changing Rooms

Couples marrying in the Winery Vineyard Garden will enjoy the use of our two cottages as early as 10 a.m. on their wedding day. Those marrying at the hotel will have the use of two guest rooms available at 10 a.m. and 1 p.m. on the day of the wedding. Please refer to the wedding contract for terms, conditions and availability.

Wedding Hostess

Our Wedding Hostess will be happy to attend to your wedding day needs including ordering lunch and beverages from The Restaurant at Ponte or handling last minute items. We kindly advise that no outside food or beverage or any alcohol may be brought into the cottages on Ponte premises.

Additional Services

Floor length linens and napkins are available as a complimentary service. Specialty linens are also available at an additional fee.

Wedding Coordination

Our coordinators will assist you in the menu selections, room design and vendor referrals. You may also wish to hire a professional wedding coordinator to assist in planning your wedding rehearsal and ceremony.

Vendors

A list of suggested vendors is available. We do require all vendors to provide Ponte with a copy of their liability insurance and agree to and sign our outside vendor agreement.

Event Schedule

Five hours are allotted for your wedding starting with the ceremony and concluding with dinner. Additional time may be pre-arranged for a fee of \$1,300 per hour. All events must conclude by 10 p.m.

Room Design

We will gladly provide the guest book table, gift table, cake table, DJ table, floor easel for your engagement photo, head table or sweetheart table and dining tables for guests. If your reception is held in the Vineyard Pavilion or Reserve Room we will also provide a parquet wood dance floor.

Menus

Ponte Winery offers a selection of meal options for your event. However, our Executive Chef and their culinary team would be happy to design a menu to accommodate your specific needs.

Your reception includes up to two bottles of wine per guest table (maximum 10 guests) in accordance with the start and end times of the dinner service portion of the event.

We ask that your menu be finalized at least 90 days in advance at your detail appointment. Banquet Event Orders indicating the room design, menu, bar and other details of your event will be prepared for you to review. Banquet Event Orders must be signed, dated, and returned to the Special Events Office 30 days prior to your event. If the Banquet Event Orders are not signed, dated, and returned, we reserve the right to change or cancel your event. Ten days prior to your Wedding, we will need to know an exact guest count, including child and vendor meals. For the convenience of your guests, we also ask that you provide a color-coded place card with each guest's name and entrée selection.

Due to state and local ordinances, all food and beverage must be consumed on the premises and purchased solely through Ponte. Our liquor license requires that all alcoholic beverages be served by one of our associates or bartenders. Alcoholic beverage service will be denied to those people who appear to be intoxicated or underage, and all guests will be asked for proper ID.

Service Charge and Sales Tax

A 20% taxable service charge is added to all food and beverage charges, and current California state sales tax is calculated on the total of all charges.

Deposits and Space Confirmation

Dates are considered confirmed upon a non-refundable booking deposit, security deposit and signed contract which is non-refundable and non-transferable.

The booking deposit is 10% of the estimated total amount of the contract for your event, or \$1,500 whichever is greater.

A second deposit of 30% of the estimated balance is due nine months prior to your event.

A third deposit of 30% of the estimated balance is due six months prior to your event.

A fourth deposit of 30% of the estimated balance is due three months prior to your event. The final balance, if any, is due two weeks prior to your wedding day along with a completed credit card authorization form for any remaining balance at the conclusion of your event. All deposits are non-refundable and non-transferable.

Security Deposit

A security deposit of \$500 will be required at the time of booking and refunded within 30 days after the event only after the premises have been inspected and determined by Ponte, in its sole judgment, to be in satisfactory condition. Security deposit is also contingent on following terms agreed to in the contract.

Guarantees and Cancellations

Ten (10) days prior to the event, we must receive your guaranteed guest count, including number of adults, children, and vendors attending as well as the entrée selection for each guest. The guaranteed guest count given at this time will be the total number of meals you will be charged for, even if your guest count decreases. If the guaranteed guest count exceeds the agreed upon number of guests, the Winery will make a reasonable effort to duplicate the menu selected and the client will be charged according to the per person price as stated in the contract regardless of the actual menu served to the additional guest(s).

Cancellations must be made with our Special Events Office between 9 a.m. and 5 p.m., Monday through Friday. All cancellations must be submitted, signed, dated and confirmed in writing. All deposits prior to any cancellations are non-refundable and non-transferable.

Damages

We reserve the right to inspect and control all private functions. The host of the event will be held responsible for all damage and expenses arising out of or incurred in connection with the event. Ponte will not permit the affixing of anything to the walls, floors or ceiling, with nails, tacks, staples, carpet tape or other materials. The use of glitter, confetti, silly string, silk rose petals, crepe paper, birdseed and rice are not allowed.

Liability

We cannot assume responsibility for any personal items or equipment brought onto our property, changing cottages or guest rooms. All personal property and vendor equipment must be removed at the conclusion of the event.

Wedding Insurance

Ponte does not sell wedding insurance and is not an insurance broker. Ponte advises all clients to explore purchasing insurance.

Lost and Found

Ponte Winery cannot be held responsible for damage to, or loss of, any articles left on the property prior to, during or following your event. Ponte will make every attempt to return found items to the owner.

Security

If, in our sole judgment, additional security is required due to the size and nature of your event, we may require you to provide, at your expense, uniformed or non-uniformed personnel. Any and all security must be arranged through Ponte and we shall have final approval on any security personnel to be utilized during your function.

Parking

Ample complimentary parking is available. Valet service can be arranged at your expense if requested. Ponte Winery is not responsible for any damage or theft to vehicles, or to their contents.

This brochure is not a contract and is not intended to be a complete recitation of all terms and conditions of your wedding contract. Please review the wedding contract, which you have been provided for a complete understanding of your agreement with us.

MORE THAN JUST A WEDDING DESTINATION...

ENGAGEMENT PARTIES

A beautiful view of the vineyards, fabulous California cuisine and our impeccable service make Ponte the perfect place to toast the beginning of your new life together.

REHEARSAL DINNERS

Let us help you plan your rehearsal dinner. Enjoy a casual supper on the Reserve Room Veranda or a fine dining experience in our authentic Barrel Room. We offer a 10% discount on your rehearsal dinner if your wedding is held at Ponte Winery & Vineyard Inn.

FAREWELL WEDDING BRUNCHES

Return to savor the memory of your wedding day and host a farewell brunch before departing for your honeymoon.

Photography courtesy of Mink Photography, Plum & Oak Photo, Kristine Marie Photography, None Like You, Leah Marie Photography, Maria Longhi Photography, Jason Burns Photography, Birds of a Feather Photography



"Being in love never goes out of style"

- Grace Ormonde



The Pond at Ponte Vineyard Inn

Business card slits graphic, business card outline graphic and unglued flap die line graphic are for illustration and relative position purposes only and do not print.



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