



# MONTE DE ORO

*Winery*



Winter



Spring



Summer



Autumn



# Welcome!

Monte De Oro Winery congratulates you on your engagement! We are very thankful to be considered the backdrop for your special day. Our Tuscan inspired architecture, lush vineyards, and stunning panoramic views provide couples with an elegance that is unique to our winery - located in the heart of Temecula Valley's Wine Country. Whether intimate or grand, we promise to provide a spectacular setting along with the gracious service needed to turn your dream wedding into a reality.

Our dedicated venue specialists are ready to assist in accommodating all of your venue needs. From your rehearsal dinner to your ceremony & reception, the expertise of our wedding staff will ensure that everything, from setting to decor, is absolutely perfect. Monte De Oro's award-winning wines and exceptional menu selections, from traditional to unique, are designed to provide you and your guests with a memorable dining experience.

We look forward to being the start of your forever!



# Bridal Suite

Our Bridal Suite is located in our Barrel Cellar nestled within our 900+ barrels of aging red wine. It provides an ambiance that is elegant and relaxing for you and your bridal party.

Our Bridal Suite amenities include:

4 Vanities

-

Coffee Station

-

Complimentary Sparkling Wine

-

Storage Compartments

-

Heaters

-

2 Love Seats

-

Wardrobe Hangers

-

Available @ 11am Day Of









# Wedding Packages

The following facility amenities are included in all of our wedding packages!

Weddings Start @ 6:00pm

-

Choice of 3 Venue Locations

-

Menu Tasting for 2

-

Table for Guest Book and/or Gifts

-

Use of Property for Engagement Photos

-

Day Before Wedding Rehearsal

-

Use of Bridal Suite Starting @ 11:00 AM

-

Venue Coordinator

-

2 Bottles of Wine Per Table

-

Complimentary Cake Cutting

-

2 Quarter Wine Club Membership

-

Complimentary Champagne Toast

-

In-House Arbor

-

Upgraded Chivari Chairs

-

Tableware & Linens



# Silver Package

Our Silver Package includes:

Up to 50 Guests

-

4 Hour Ceremony & Reception

-

Polyester Linens / Napkins with Choice of Color

-

Choice of 1 Stationed Hor D'oeuvres

-

2 Course Dinner

All facility amenities included!

## Silver Package Pricing:

Weekend

Friday - Sunday

\$110 / Person

-

Weekday

Monday - Thursday

\$90 / Person







# Silver Menu

## Stationed Hor D'oeuvres

*Select One*

### **Vegetable Display**

*Vegetable Medley / Avocado Ranch / Balsamic Cream / Red*

*Pepper Hummus*

### **Cheese & Fruit Presentation**

*Selection of Cheese / Dried Fruit / Candied Nuts /*

*Honeycomb / Assorted Crackers*

### **Little Bit Of Everything**

*Artisan Meat / Selection of Cheese /*

*Grilled, Roasted and Pickled Vegetables / Accompaniments*

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## Greens

*Select One*

### **Classic Caesar**

*Focaccia Croutons / Shaved Parmesan / Caesar Dressing*

### **Baby Spinach**

*Fresh Strawberries / Candied Pecans / Goat Cheese /*

*Balsamic Vinaigrette*

### **Garden Greens**

*Spring Mix of Greens / Tomato / Onion / Creamy Ranch /*

*Cucumbers*

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## Entrées

*Select Two Proteins & One Vegetarian*

*Served with Seasonal Vegetables & Chef's Selection of Starch*

### **Italian Herb Grilled Chicken Breast**

*Balsamic / Blistered Tomato / Rosemary*

### **Seared New York Strip Loin**

*Black Pepper / Caramelized Sweet Onions /*

*Red Wine Demi-Glace / Roasted Garlic*

### **Roasted Salmon**

*Honey Soy Glaze / Ginger*

### **Herb Gnocchi**

*Creamy Pesto / Blue Cheese / Charred Peppers /*

*Roasted Broccoli*

**\*\* Vegan Options & Dietary Restrictions Available \*\***





# Gold Package

Our Gold Package includes:

5 Hour Ceremony & Reception

-

Polyester Linens / Napkins with Choice of Color

-

Choice of 1 Stationed Hor D'oeuvres and  
2 Tray Passed Hor D'oeuvres

-

2 Course Dinner

All facility amenities included!

Gold Package Pricing:

Weekend

Friday - Sunday

\$130 / Person

-

Weekday

Monday - Thursday

\$110 / Person



# Gold Menu

## Stationed Hor D'oeuvres

*Select One*

### **Market Fresh Vegetable Display**

*Market Fresh Vegetables / Avocado Ranch / Balsamic Cream /  
Red Pepper Hummus*

### **Artisan Cheese & Fruit**

*Chef Selection of Fine California Cheese / Dried Fruit /  
Candied Nuts / Honeycomb / Assorted Crackers*

### **Chef Select Charcuterie**

*Artisan Meat / Chef Selection of Fine California Cheese /  
Grilled, Roasted and Pickled Vegetables / Accompaniments*

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## Passed Hor D'oeuvres

*Select Two*

### **Curry Chicken Canape**

*Dried Mango / Cranberry / Pistachio / Shredded Coconut*

### **Sticky Pork Tenderlion**

### **Phyllo Dough Pouch**

*Brie Cheese / Bacon*

### **Stuffed Mushrooms**

*Spinach / Feta*

### **Coconut Shrimp**

*Sweet Chili Sauce*

### **Grilled Mango Chicken**

*Red Pepper / Black Bean / Cilantro / Polenta*

### **Herb Breaded Artichoke Heart**

*Goat Cheese / Garlic Lemon Aioli*

### **Beef Empanada**

*Chipotle Cream*

### **Firecracker Shrimp Lumpia**

### **Pork Pot Stickers**



**\*\* Vegan Options & Dietary Restrictions Available \*\***



# Gold Menu

## Greens

*Select One*

### **Classic Caesar**

*Foccacia Croutons / Shaved Parmesan / Caesar Dressing*

### **Baby Spinach**

*Fresh Strawberries / Candied Pecans / Goat Cheese /*

*Balsamic Vinaigrette*

### **Autumn Green Salad**

*Mixed Baby Lettuce / Apples / Pomegranate Seeds / Salted*

*Pistachio / Maple Vinaigrette*

### **Garden Green Salad**

*Spring Mix Greens / Tomato / Onion / Cucumber / Creamy Ranch*

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## Entrées

*Select Two Proteins & One Vegetarian*

*Served with Seasonal Vegetables & Chef's Selection of Starch*

### **Oven Roasted Chicken Breast**

*Wild Mushrooms / Monte De Oro Pinot Gris Cream / Thyme*

### **Italian Herb Grilled Chicken Breast**

*Balsamic / Blistered Tomato / Rosemary*

### **Seared New York Strip Loin**

*Black Pepper / Caramelized Sweet Onions /*

*Red Wine Demi Glace / Roasted Garlic*

### **Braised Short Rib**

*Monte De Oro Cabernet Sauvignon Reduction /*

*Horseradish Gremolada*

### **Seared Salmon**

*Honey Soy Glaze / Ginger*

### **Roasted Eggplant Parmigiana**

*Smoked Cheese / Pine Nuts / Sweet Peppers*

### **Herb Gnocchi**

*Creamy Pesto / Blue Cheese / Charred Peppers /*

*Roasted Broccoli*

**\*\* Vegan Options & Dietary Restrictions Available \*\***





# Platinum Package

Our Platinum Package includes:

6 Hour Ceremony & Reception

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Satin Linens / Napkins with Choice of Color

-

Complimentary Heaters

-

Choice of 1 Stationed Hor D'oeuvres and  
2 Tray Passed Hor D'oeuvres

-

3 Course Dinner

All facility amenities included!

Platinum Package Pricing:

Weekend

Friday - Sunday

\$160 / Person

-

Weekday

Monday - Thursday

\$130 / Person



# Platinum Menu

## Stationed Hor D'oeuvres

*Select One*

### **Market Fresh Vegetable Display**

*Market Fresh Vegetables / Avocado Ranch / Balsamic Cream /  
Red Pepper Hummus*

### **Artisan Cheese & Fruit**

*Chef Selection of Fine California Cheese / Dried Fruit /  
Candied Nuts / Honeycomb / Assorted Crackers*

### **Chef Select Charcuterie**

*Artisan Meat / Chef Selection of Fine California Cheese /  
Grilled, Roasted and Pickled Vegetables / Accompaniments*

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## Passed Hor D'oeuvres

*Select Two*

### **Grilled Chicken**

*Prosciutto Pinwheel / Yellow and Red Pepper / Truffle Drizzle /  
Whole Wheat Crouton*

### **Beef Tenderloin**

*Ancho Chile / Crostini*

### **Buffalo Mozzarella**

*Cherry Tomato / Pesto / Focaccia*

### **Heart of Palm**

*Corn / Black Bean / Cilantro*

### **Ancho Rubbed Tenderloin**

*Potato Pancake*

### **Lamb Chop**

*Spicy Pineapple BBQ*

### **Lobster Medallion**

*Mini Waldorf Salad / Walnut / Cranberry / Mango / Chive*

### **Seared Tuna**

*Wasabi Cream Sauce / Dikon Radish*

**( Hor D'oeuvres from our Gold Menu available as well )**

**\*\* Vegan Options & Dietary Restrictions Available \*\***







# Platinum Menu

## Greens

*Select One*

### **Classic Caesar**

*Foccacia Croutons / Shaved Parmesan / Caesar Dressing*

### **Baby Spinach**

*Fresh Strawberries / Candied Pecans / Goat Cheese /  
Balsamic Vinaigrette*

### **Autumn Green Salad**

*Mixed Baby Lettuce / Apples / Pomegranate Seeds / Salted  
Pistachio / Maple Vinaigrette*

### **Garden Green Salad**

*Spring Mix Greens / Tomato / Onion / Cucumber / Creamy Ranch*

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## Soups

*Select One*

### **Roasted Tomato Bisque**

*Fennel / Goat Cheese*

### **Thai Curry Chicken**

*Coconut Milk / Lemongrass*

### **Butternut Squash**

*Sage / Croutons*

### **Corn Chowder**

*Chipotle / Sour Cream / Cilantro*

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## Entrées

*Select Two Proteins & One Vegetarian*

*Served with Seasonal Vegetables & Chef's Selection of Starch*

### **Oven Roasted Chicken Breast**

*Wild Mushrooms / Monte De Oro Pinot Gris Cream / Thyme*

### **Surf & Turf**

*Pesto Grilled Prawns / Truffle Butter Filet Mignon*

### **Grilled Blackened Mahi Mahi**

*Pineapple Salsa / Tellicherry Black Pepper / Himalayan Pink Salt*

**( Entrees from our Gold Menu available as well )**

# Bar Options

## Standard Unlimited Bar

1 White Wine / 1 Red Wine

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Local Craft Beer

-

Coffee / Hot Tea

1 Hour	\$20 / Person
2 Hours	\$22 / Person
3 Hours	\$24 / Person
4 Hours	\$27 / Person
5 Hours	\$28 / Person



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## Upgraded Unlimited Bar

2 White Wines / 2 Red Wines

-

Local Craft Beer

-

Coffee / Hot Tea / Soft Drinks / Iced Tea

1 Hour	\$23 / Person
2 Hours	\$25 / Person
3 Hours	\$27 / Person
4 Hours	\$29 / Person
5 Hours	\$31 / Person





# Bar Options

## Hosted Bar

Wedding Host places a bar limit and once the pre-determined limit is reached, we transition to a Cash Bar.

\$500 Bar Minimum

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## Soft Bar

Soft Drinks / Iced Tea / Coffee / Hot Tea

\$12 / Person (Guests Under 21yrs.)

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## Cash Bar

\$250 Bartender Fee

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1 Bartender / 100 Guests





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# Enhancements

Heaters

\$150 / Heater

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Rectangle Farm Tables

\$250 / Table

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Welcome Sparkling Wine

\$6 / Person

-

Additional Passed Appetizers

Pricing Upon Request

-

Market Lighting

Pricing Upon Request

-

Extra Hour

Pricing Upon Request





# Extras

Vendor Meals  
\$60 / Vendor

-

Childrens Meals  
(3yrs. to 12yrs.)  
\$35 / Child

-

Late Night Bites  
Pricing Upon Request

-

Guest Minimums  
Pricing Upon Request

-

Venue Curfew  
12:00 AM

-

Thank You for Your Service  
Military / First Responders  
10% Discount

-

Holidays  
Pricing Upon Request



# Vendors

## DJ's

Faultline Music Services .....	Roger .....	951-775-1852
Crowd Control .....	Jason .....	949-415-6878
Pacific Entertainment .....	Bryan .....	866-955-6387
Pro Sound .....	Alex .....	951-970-0092

## Photography

Astray Photography .....	Brittney .....	951-282-5732
Carrie Johnson Photography .....	Carrie .....	951-206-5448
Leah Marie Photography .....	Leah Marie .....	858-958-3568
Denise Kramer Photography .....	Denise .....	951-326-9315
The Kings Rose Photography .....	Natalie .....	714-310-1145

## Musicians

Brian Stodart .....	Brian .....	909-844-2377
Harpist .....	Annette .....	951-235-3746

## Photobooth

Lumiere Photobooth .....	Info .....	951-595-7851
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## Videography

Emotion Pictures .....	Marc .....	760-851-8755
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## Production

1024 Productions & Events .....	Info .....	1024Productions.com
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## Cakes & Sweets

Cakes to Celebrate .....	Debbie .....	909-721-0560
The Kilted Cake & Supply .....	Info .....	951-695-0665
Sensational Treats .....	Sheri .....	858-776-4999
Sweet Decadence Cookies & Bars ..	Kim .....	951-723-0281
BoCakes .....	Kathy .....	951-676-6500
Donut Junkie .....	Liz .....	949-680-9442

## All Inclusive Packages

Unity and Vine Winery Weddings .....	Jill .....	760-294-3629
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# Vendors

## Hair

Hair By Natalie Marie .....	Natalie .....	951-764-8336
Hair By Hilary (Hair & Makeup) .....	Hilary .....	951-609-4616

## Florist

Sweet Flowers .....	Janelle .....	951-723-8904
Kendall Farms .....	Laura .....	760-731-0681
Tre Fiori Studio .....	Lisa .....	951-837-1124
Sweet Petals .....	Linda .....	951-972-0337
Soleil Flowers & Design .....	Rochelle .....	888-467-7662

## Personal Coordinators

Caribay Events .....	Michelle .....	951-234-7629
Bridezilla Events .....	Gabriela .....	951-427-2733
Koordinations By Kelly .....	Kelly .....	951-704-3875

## Rentals

Allies Party Rentals .....	Gloria .....	760-591-4314
Premier Party & Tent Rental .....	Sherry .....	951-697-1101

## Clergy

Pastor Jeff Johnson .....	Jeff .....	951-704-4853
Giordano's Weddings .....	Mike .....	909-645-2199

## Entertainment

Cartoons & Caricatures .....	Dave .....	619-807-7287
The Killer Dueling Pianos .....	Info .....	443-695-4978
Live Artworks .....	Lisa .....	951-795-5811
Temecula Dove .....	Bryan .....	951-695-2318

## Lodging

Embassy Suites .....	Alicia .....	951-308-6428
TWC Villas .....	Alex .....	951-331-1515

Your Wine Country



*Wedding Awaits!*



# Contact Us

weddings@montedeoro.com

(951) 491-6551 ext. 115

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## Check us out on Wedding Wire!

*Take a virtual tour of Monte De Oro Winery at*

**weddingwire.com**



35820 Rancho California Road, Temecula, CA 92591

montedeoro.com

