

CREEKSIDE GUEST HOUSE WEDDING PACKAGES



T E M E C U L A C R E E K I N N [®]

RUBY BUFFET SELECTIONS

HORS D'OEUVRES DISPLAY

HARVESTED CRUIDITES

Colorful Arrangement of Garden Vegetables

Choice of Dipping Sauce

Red Wine Poppy Seed or Black Pepper Soy

MENU SELECTION

(Choice of One Buffet)

ASIAN PACIFIC

STARTERS

Napa Cabbage and Asian Vegetable Salad

Sweet Soy Vinaigrette

Fresh Baby Bok Choy and Grilled Salmon Salad

Lemon Grass Vinaigrette

Chicken Salad

Pulled Breast of Chicken with Bean Sprouts, Carrots,

Red Bell Peppers, Asian Cabbage, Toasted Sesame

Seeds, Roasted Peanuts and Crispy Won Tons,

Pickled Ginger Vinaigrette

ENTREES

Charred Grill Beef Sates with Coconut Milk,

Cinnamon and Turmic

Chicken Sates with Sweet Soy, Ginger and Curry

Steam Jasmine Rice

Crispy Vegetable Stir-Fry

Ryan Brothers Gourmet Coffee,

Decaffeinated Coffee

Selection of Tazo Teas

EPICUREAN

STARTERS

Butter and Red Leaf Lettuce with

Candied Pecans, Golden Raisins, Grape Tomatoes,

Sherry Lemon-Thyme Vinaigrette

with Shallots

Albacore White Tuna Niçoise Salad

ENTREES

Braised Three Bean Chicken Casserole

with Fresh Vegetables, Red Wine with a Crisp Fresh

Herb Panko Crust

Honey Mustard Glazed Atlantic Salmon

with Tarragon Butter

Bowtie Pasta with Roasted Eggplant, Artichoke

Hearts, Roma Tomatoes, Garlic and Olives

Chef Selection of Seasonal Vegetables

French Rolls, Butter

Ryan Brothers Gourmet Coffee,

Decaffeinated Coffee

Selection of Tazo Teas

\$55.00 per person

All prices are subject to a 20% service charge and applicable sales tax

EMERALD BUFFET SELECTIONS

HORS D'OEUVRES DISPLAY

REGIONAL ASSORTMENT OF ITALIAN CHEESE OR HOME MADE TORTILLA CHIPS AND SALSA

MENU SELECTION

(Choice of One Buffet)

FIESTA CINCO DE MAYO

STARTERS

Romaine Lettuce with Red Onions, Tomato,
Queso Fresco, Roasted Pumpkin Seed,
Avocado Lime Dressing

Black Bean Salad with Green Onion,
Roasted Corn, Red Pepper, Cilantro,
Sweet Jalapeno Dressing

Nopalitos (Catus) Salad with Grilled Spanish Onion,
Tomato, Jalapeno Chili, Cilantro, Prickly Pear
Pumpkin Seed Vinaigrette

ENTREES

Green Chili Chicken Enchiladas

Blackened Tomatillo Green Chili Salsa,
Cotija Cheese

Spicy Chipotle Lime Baby Prawns with
White Wine and Hominy

Carnitas with Salsa Fresca, Sour Cream
and Warm Corn Tortilla

Tequila-Citrus Mexican Rice with Green Onions

Ranchero Pinto Beans with Melted Cheese

Ryan Brother's Gourmet Coffee,
Decaffeinated Coffee

Select Tazo Teas

VILLA ROSA

STARTERS

Shredded Romaine with Pepperoni, Black Olives,
Red Roasted Peppers, Shredded Mozzarella Cheese
and

Red Wine Italian Vinaigrette

Red Bliss Potato Salad with Fine Fresh Herbs
and Oregano Vinaigrette

Tomato Salad with Fresh Mozzarella Cheese and
Fresh Julienne Basil and Balsamic

ENTREES

Breast of Chicken with Red Wine,
Wild Mushrooms and Pearl Onion Ragout
on a Bed of Spinach

Short Ribs Basted with Sauce Romesco
and Soft Polenta

Green Zucchini with Tomato,
Cumin and Olive Vinaigrette

Four Cheese Ravioli with Arugula,
Sun-Dried Tomato Basil Cream Sauce

Rustic Breads and Rolls

Ryan Brother's Gourmet Coffee,
Decaffeinated Coffee

Select Tazo Teas

\$65.00 per person

All prices are subject to a 20% service charge and applicable sales tax

DIAMOND BUFFET SELECTIONS

HORS D'OEUVRES DISPLAY

SMOKED CHEDDAR EN CROUTE

Served with Mango Chutney

or

GRUYERE AND EMMENTHALER FONDUE DIP

Crudities, French Baguette, Toasted Batard and Lahvosh

MENU SELECTION

(Choice of One Buffet)

HAWAIIAN LUAU

STARTERS

Tropical Sesame Cabbage Salad
Green Soba Noodle Salad
Red Leaf, Romaine, Water Chestnuts
Green Onion and Roasted Peanuts
Papaya Seed Vinaigrette
Lomi Lomi Salmon Salad

ENTREES

Kalua Pork with Plum Sauce
Honey Garlic Glazed Chicken Breast with
Caramelized Onions
Or
Grilled Miso-Marinated Fillet of
Hawaiian Mahi Mahi Mango Ginger Sauce
Roasted Sweet Potatoes and Scallions
and Orange Zest
Sesame Wok'd Stir Fried Vegetables and
Glazed Bok Choy
Steamed Rice
Hawaiian Sweet Bread
Ryan Brother's Gourmet Coffee,
Decaffeinated Coffee
Select Tazo Teas

SOUTHWEST STEAK FRY

STARTERS

Assorted Relishes
Carrots, Celery, Sweet Dill Pickles, Peppers,
Olives, Radishes
Beefsteak Tomatoes and Sweet Onion Salad
Cumin Vinaigrette
El Paso Creamy Cole Slaw
with Toasted Pumpkin Seeds
Mixed Green Salad
Chef Choice of Dressings

ENTREES

Mesquite Charred Lime-Marinated Flank Steak
Carved with Roasted Vegetables
Barbecue Glazed Chicken Breast with Onions
Or
Cumin and Paprika Seasoned Yellow Tail
Texas Chili Station:
Assorted Cheeses, Jalapeños, Tomatoes, Onions
and Sour Cream
Spice-Crusted Steak Fries
Sweet Buttered Corn on the Cob
Corn Muffins and French Rolls
Ryan Brother's Gourmet Coffee,
Decaffeinated Coffee
Select Tazo Teas

\$75.00 per person

All prices are subject to a 20% service charge and applicable sales tax

BEVERAGE MENU

WINE LIST

Temecula Creek Inn features a comprehensive wine list. Our preferred wineries extend allocations, so please consult with your Catering Manager for current availability.
Corkage Fee is \$24.00 per bottle.

HOSTED BARS

Hosted Bars are available either on a per-drink basis or as a package. Packages require a thirty (30) guest minimum.

HOUSE SELECTIONS

Clan McGregor Scotch, Barton Rum, Seagram's 7,
Jim Beam Bourbon, Gordon's Gin, Gordon's Vodka,
Christian Brothers Brandy, Montezuma Tequila,
Assorted DeKuyper Cordials

PREMIUM SELECTIONS

Dewars, Johnny Walker Red, Jack Daniels, Crown Royal,
Seagrams V.O., Southern Comfort, Captain Morgan,
Skyy, Absolut, Tanqueray, Bombay Gin,
Cruzan Rum, Sauza

ULTIMATE SELECTIONS

Bombay Sapphire Gin, Chivas Regal(12),
Glenlivet, Ketel One, Grey Goose, Johnny Walker Black,
Grand Marnier, Cuervo 1800, Bailey's Irish Cream,
Midori, Meyers Rum

PER DRINK PRICING

House Wine by the Glass	\$6.00
Premium Wine by the Glass	\$8.50
House Brand Liquor	\$6.75
Premium Brand Liquor	\$8.50
Ultimate Brand Liquor	\$10.25
Domestic Beer	\$3.75
Imported Beer	\$4.25
Margaritas	\$8.50
Mineral Water	\$3.25
Soft Drinks	\$2.75
Domestic Draft Beer	\$225.00 Quarter Keg \$325.00 Half Keg
Import/Premium Domestic Draft Beer	\$295.00 Quarter Keg \$395.00 Half Keg

SOFT BAR PACKAGE

(pricing listed per person)
Includes House Wine, Domestic Beer, Sodas,
Bottled & Mineral Waters, and Juices
1 hour: \$17.00
2 hours: \$20.00
3 hours: \$23.00
4 hours: \$25.00
5 hours: \$27.00

HOUSE BAR PACKAGE

(pricing listed per person)
Includes House Wine, House Brand Liquor,
Domestic & Imported Beer, Sodas,
Bottled & Mineral Waters, and Juices
1 hour: \$19.00
2 hours: \$22.00
3 hours: \$25.00
4 hours: \$27.00
5 hours: \$29.00

PREMIUM BAR PACKAGE

(pricing listed per person)
Includes Selected Local Wine, Premium
Brand Liquor, Domestic & Imported Beer,
Bottled & Mineral Waters, Sodas and Juices
1 hour: \$21.00
2 hours: \$25.00
3 hours: \$28.00
4 hours: \$30.00
5 hours: \$32.00

ULTIMATE BAR PACKAGE

(pricing listed per person)
Includes Selected Premium Wine, Ultimate Brand Liquor,
Domestic & Imported Beer, Bottled & Mineral Waters,
Sodas and Juices
1 hour: \$25.00
2 hours: \$29.00
3 hours: \$32.00
4 hours: \$34.00
5 hours: \$36.00

BARTENDER CHARGE

The charge for each bartender is \$250.00 for the duration of the function. In the event bar sales exceed \$500.00 per bar, the labor charge for the bartender will be waived.