

STONE HOUSE WEDDING PACKAGES



T E M E C U L A C R E E K I N N [®]

BRUNCH BUFFET

STONE HOUSE BRONZE PACKAGE

HORS D'OEUVRES DISPLAY

CRUDITÉS

Colorful Arrangement of Fresh Raw Vegetables
with Onion & Ranch Dips

BREAD STATION

Croissants, Danish Pastries and Muffins, French Rolls & Butter

SALAD STATION

Seasonal Fruit Tray with Honey Yogurt,
Crudités with Onion and Ranch Dips,
Mixed Baby Greens, Romaine Lettuce, served with Ranch Dressing and Cabernet Vinaigrette.
Tomato, Cucumber and Onion Salad, Roasted Mushroom and Artichoke Salad

BREAKFAST STATION

Corned Beef Hash and Poached Eggs
French Toast served with Warm Maple Syrup and Berry Compote
Applewood Bacon and Sage Scented Breakfast Sausage

ENTRÉE STATION

Breast of Chicken with Sun Dried Tomato and Tarragon
Chef's Choice of Rice or Potato and Seasonal Vegetable

CARVING STATION

Salmon Wellington

BEVERAGE STATION

Unlimited Champagne
Fresh Squeezed Orange and Grapefruit Juices
Fresh Brewed Ryan Brothers Gourmet House Coffee,
& Decaffeinated Coffee, Select Tazo Teas

\$80 per person

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

BRUNCH BUFFET

STONE HOUSE SILVER PACKAGE

HORS D'OEUVRES DISPLAY

CRUDITÉS

Colorful Arrangement of Fresh Raw Vegetables
with Onion & Ranch Dips

BREAD STATION

Croissants, Danish Pastries and Muffins, French Rolls & Butter

SALAD STATION

Seasonal Fruit Tray with Honey Yogurt,
Crudités with Onion and Ranch Dips,
Mixed Baby Greens, Romaine Lettuce served with Ranch Dressing and Cabernet Vinaigrette.
Roma Tomato, Cucumber & Onion Salad
Tri-Colored Pasta Salad with Smoked Chicken and Feta Cheese

BREAKFAST STATION

House-Made Corned Beef Hash and Poached Eggs
French Toast served with Warm Maple Syrup and Berry Compote
Applewood Bacon and Sage Scented Breakfast Sausage

ENTRÉE STATION

Breast of Chicken with Sun Dried Tomato and Tarragon
Honey Grain Mustard Seared Salmon
Chef's Choice of Rice or Potato and Seasonal Vegetable

CARVING STATION

Roasted Sirloin Strip

BEVERAGE STATION

Unlimited Champagne
Bloody Mary Station
Fresh Squeezed Orange and Grapefruit Juices
Fresh Brewed Ryan Brothers Gourmet House Coffee,
& Decaffeinated Coffee, Select Tazo Teas

\$90 per person

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

BUFFET SELECTIONS

STONE HOUSE BRONZE PACKAGE

HORS D'OEUVRES DISPLAY

CRUDITÉS

Colorful Arrangement of Fresh Raw Vegetables
with Onion & Ranch Dips

(Choice of One Buffet)

WEDDING PLANNER BUFFET

STARTERS

Marinated Mushrooms and Olive Salad
Mimosa Salad with House Vinaigrette
Cucumber and Tomato Salad

ENTRÉES

Sirloin of Beef Au Jus
and
Breast of Chicken with
Roasted Garlic Cream Sauce
or
Salmon with Shiitake Mushroom Sauce
Chef's Choice of Rice or Potato
Seasonal Vegetables
French Rolls and Butter

BEVERAGES

Ryan Brothers Gourmet Coffee,
Decaffeinated Coffee
Selection of Tazo Teas

ITALIAN BUFFET

STARTERS

Portofino Romaine Salad, Opal Basil Vinaigrette
Tri-Color Pasta Salad
Antipasto Salad

ENTRÉES

Cheese Tortellini with Alfredo Sauce
Sweet Peppers, Mushrooms and Italian Sausage
with Onions
Baked Penne with Roasted Chicken
Grilled Vegetables and Ricotta Cheese
Warm Garlic Bread

BEVERAGES

Ryan Brothers Gourmet Coffee,
Decaffeinated Coffee
Selection of Tazo Teas

\$85 per person

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

BUFFET SELECTIONS

STONE HOUSE SILVER PACKAGE

HORS D'OEUVRES DISPLAY

CRUDITÉS

Colorful Arrangement of Fresh Raw Vegetables
with Onion & Ranch Dips

CHEESE TRAY

An Arrangement of Imported & Domestic Cheeses
with Dried Fruits, Roasted Nuts, Grapes & Assorted Crackers

(Choice of One Buffet)

EPICUREAN SILVER BUFFET

STARTERS

Tri-Color Pasta Salad with Goat Cheese
& Balsamic Vinaigrette
Seasonal Fruit Salad with Mint & Lime
Artichoke & Sun-Dried Tomato Salad
Organic Greens with Gorgonzola & Balsamic Vinaigrette

ENTRÉES

Choice of Two

Breast of Chicken with Fontina Mushroom Sauce
Tenderloin Beef Tips with
Roasted Sweet Pepper-Shallot Sauce
Portobello Ravioli with Sun-Dried Tomato Pesto
Roasted Pork Loin with Honey-Mustard
Dried Fruit Compote
Sea Bass with White Bean Ragout & Spinach Cream Sauce
Chef's Choice of Rice or Potato
Seasonal Vegetables
French Rolls and Butter

BEVERAGE

Ryan Brother's Gourmet Coffee,
Decaffeinated Coffee
Select Tazo Teas

LA DOLCE VITA BUFFET

STARTERS

Baby Greens with Balsamic Vinaigrette
Antipasto Salad
Calabrese Salad

PASTA STATION

Prepared to Order

Cheese Tortellini, Penne, and Fettuccini
Marinara Sauce, Pesto Sauce, and Alfredo Sauce
Assorted Grilled Vegetables

ENTRÉES

Breast of Chicken Marsala
Peppered Beef with Sweet Onion, Tomato
and Gorgonzola Sauce
Focaccia Bread

BEVERAGE

Ryan Brother's Gourmet Coffee,
Decaffeinated Coffee
Select Tazo Teas

\$95 per person

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

BUFFET SELECTIONS

STONE HOUSE GOLD PACKAGE

HORS D'OEUVRES DISPLAY

CRUDITÉS

Colorful Arrangement of Fresh Raw
Vegetables with Onion & Ranch Dips

CHEESE TRAY

An Arrangement of Imported & Domestic Cheeses
with Dried Fruits, Roasted Nuts, Grapes & Assorted Crackers

SERVER PASSED HORS D'OEUVRES

(Choice of Two Server Passed Hors D'Oeuvres)

Mini Chicken Tostada
Brie & Walnut Tart
Belgian Endive with Gorgonola & Walnuts

Quesadilla Cornucopia
Spanakopita
Mini Quiche with Spinach

(Choice of One Buffet)

EPICUREAN GOLD BUFFET

STARTERS

Organic Greens with Gorgonzola & Balsamic Vinaigrette
Grilled Corn Salad with Green Onions,
Mushrooms, Oven Dried Tomatoes, Asparagus
& Lemon Shallot Vinaigrette
Fusilli with Smoked Chicken & Sherry Basil Vinaigrette
Roasted Wild Mushroom & Pepper Salad

ENTRÉES

Choice of Two

Roasted Filet Mignon with Garlic Aioli
Rotisserie Chicken with Herb & Garlic Cream Sauce
Lobster Ravioli with Roasted Corn
& Sun-Dried Tomato Cream Sauce
Grilled Salmon Medallions with Salsa Verde
Grilled Pork Loin with Sage Sauce
Chef's Choice of Rice or Potato
Seasonal Vegetables
French Rolls and Butter

BEVERAGE

Ryan Brother's Gourmet Coffee,
Decaffeinated Coffee
Select Tazo Teas

PRINCESS BRIDE BUFFET

STARTERS

Seasonal Sliced Melon & Fruit Tray
Mushroom & Sweet Pepper Salad,
Baby Mixed Greens & Baby Spinach
California Olives, Spanish Onions, Italian
Tomatoes, Bleu Cheese, Croutons, with
Ranch & House Vinaigrette Dressings

CARVING STATION

Choice of One

Roasted Filet Mignon with Choron Sauce*
Roasted New York Strip Steak with Gorgonzola Sauce*
Roasted Prime Rib Au Jus*
Roasted Turkey Breast*

ENTRÉES

Choice of One

Breast of Chicken with Mushroom Sauce
Salmon with Seafood Buerre Blanc
Spinach Tortellini with Tomatoes & Tarragon

BEVERAGE

Ryan Brother's Gourmet Coffee,
Decaffeinated Coffee
Select Tazo Teas

Gold Package also includes Gold or Silver Charger Base Plates, Two Upgrade Local Wines on Guest Tables, and an Uplighting Package.

\$105 per person

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

COOKING STATIONS

STONE HOUSE PLATINUM PACKAGE

HORS D'OEUVRES DISPLAY

CHEESE TRAY

An Arrangement of Imported & Domestic Cheeses with Dried Fruits, Roasted Nuts, Grapes & Assorted Crackers

CRUDITÉS

Colorful Arrangement of Fresh Raw Vegetables with Onion & Ranch Dips

BRIE EN CROÛTE

with a Lingonberry Dipping Sauce

SERVER PASSED HORS D'OEUVRES

(Choice of Three Server Passed Hors D'Oeuvres)

Mini Chicken Tostada	Quesadilla Cornucopia
Brie & Walnut Tart	Spanakopita
House-Made Gravlox with Traditional Condiments	Mini Quiche with Spinach
Belgian Endive with Gorgonola & Walnuts	Sausage-Stuffed Mushroom Cap

LIVE COOKING STATIONS

STARTERS

Marinated, Roasted, Hothouse Vegetable Salad with Goat Cheese
Raddichio, Arugula and Butter Lettuce with Sun-Dried Pears, Walnut Vinaigrette
Celeriac and Chive Salad

ENTRÉES AND ACCOMPANIMENTS

Roasted Breast of Free-Range Chicken with Braised Endive and Pommery Mustard Sauce
Seared Scallops with Spanish Olives, Peppers, Tomatoes, Capers and Italian Parsley
Handmade Four-Cheese Ravioli with Toasted Pine Nuts, Yellow Zucchini and Red Bell Pepper, Rosemary-Lemon Pesto

MARTINI MASHED POTATO BAR

(An Attendant Assisted Station. Served in Martini Glassware)

Gorgonzola Mashed Potatoes, Red Wine Sauce
Roasted Garlic Mashed Potatoes, Porcini Mushroom Sauce
Accompaniments: Chives, Crispy Onions, Pancetta, Parmesan Cheese and Pesto

SEASONAL PACIFIC GRILLED FISH STATION

(An Attendant Assisted Station)

Our Chef Will Prepare Two Seasonal Fish Selections on the Grill

Accompanied by:

Fennel and Citrus Salsa with Red Onion
Roasted Pepper Salsa with Basil and Red Wine Vinaigrette

CARVING STATION

Roast Tenderloin of Beef with Porcini Mushroom Hollandaise Sauce

Platinum Package also includes Gold or Silver Charger Base Plates, Two Upgrade Local Wines on Guest Tables, and an Uplighting Package.

\$115 per person

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

SERVED ENTRÉE

STONE HOUSE BRONZE PACKAGE

HORS D'OEUVRES DISPLAY

CRUDITÉS

Colorful Arrangement of Fresh Raw Vegetables
with Onion & Ranch Dips

STARTERS

(Choice of One Starter)

Hearts of Romaine with Caesar Dressing
Spinach Salad with Bleu Cheese, Walnuts & Apple Cider Vinaigrette
Organic Greens with Tomatoes, Chevre & Roasted Shallot-Balsamic Vinaigrette

ENTRÉES

Each Dinner Entrée Includes: French Rolls & Butter,
Chef's Choice of Rice or Potato, Seasonal Vegetables, and
Ryan Brother's Gourmet Coffee, Decaffeinated Coffee,
Select Tazo Teas

(Choice of One Entree)

BREAST OF CHICKEN

Roasted Breast of Chicken with
Madeira Wine & Mushroom Sauce

FILET OF SALMON

North Atlantic Salmon braised with Shallots,
Mushrooms & Champagne and
finished with Butter & Cream

ROASTED STRIP LOIN

Caramelized Red Bliss Potatoes with Rosemary
Three Peppercorn Brandied Demi-Glace

\$85 per person

\$3.00 per person split entrée charge

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

SERVED ENTRÉE

STONE HOUSE SILVER PACKAGE

HORS D'OEUVRES DISPLAY

CRUDITÉS

Colorful Arrangement of Fresh Raw Vegetables
with Onion & Ranch Dips

CHEESE TRAY

An Arrangement of Imported & Domestic Cheeses
with Dried Fruits, Roasted Nuts, Grapes & Assorted Crackers

STARTERS

(Choice of One Starter)

Hearts of Romaine with Caesar Dressing
Spinach Salad with Bleu Cheese, Walnuts & Apple Cider Vinaigrette
Organic Greens with Tomatoes, Chevre & Roasted Shallot-Balsamic Vinaigrette
Mimosa Salad with Romaine Lettuce & House Vinaigrette

ENTRÉES

Each Dinner Entrée Includes: French Rolls & Butter, Chef's Choice of Rice or Potato,
Seasonal Vegetables, and Ryan Brother's Gourmet Coffee, Decaffeinated Coffee, Select Tazo Teas
(Choice of One Entree)

CHICKEN & JUMBO SHRIMP

Breast of Chicken & Jumbo Shrimp with
Sun Dried Tomato Pesto Sauce & Saffron Rice

FILLET OF SALMON

North Atlantic Salmon braised with Shallots,
Mushrooms & Champagne Beurre Blanc

ROASTED PRIME RIB

Served with Au Jus and Creamed Horseradish
and Stuffed Baked Potato

\$95 per person

\$3.00 per person split entrée charge

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

SERVED ENTRÉE

STONE HOUSE GOLD PACKAGE

HORS D'OEUVRES DISPLAY

CRUDITÉS

Colorful Arrangement of Fresh Raw
Vegetables with Onion & Ranch Dips

CHEESE TRAY

An Arrangement of Imported & Domestic Cheeses
with Dried Fruits, Roasted Nuts, Grapes & Assorted Crackers

SERVER PASSED HORS D'OEUVRES

(Choice of Two Server Passed Hors D'Oeuvres)

Mini Chicken Tostada	Quesadilla Cornucopia
Brie & Walnut Tart	Spanakopita
House-Made Gravlox with Traditional Condiments	Mini Quiche with Spinach
Belgian Endive with Gorgonola & Walnuts	Sausage-Stuffed Mushroom Cap

STARTERS

(Choice of One Starter)

Hearts of Romaine with Caesar Dressing
Spinach Salad with Bleu Cheese, Walnuts & Apple Cider Vinaigrette
Organic Greens with Tomatoes, Chevre & Roasted Shallot-Balsamic Vinaigrette
Mimosa Salad with Romaine Lettuce & House Vinaigrette

ENTRÉES

Each Dinner Entrée Includes: French Rolls & Butter, Chef's Choice of Rice or Potato,
Seasonal Vegetables, and Ryan Brother's Gourmet Coffee, Decaffeinated Coffee, Select Tazo Teas

(Choice of One Entree)

CHICKEN & JUMBO SHRIMP	TOURNEDO & SALMON
Breast of Chicken & Jumbo Shrimp with Sun Dried Tomato Pesto Sauce & Saffron Rice	Mesquite Grilled Spiced Tenderloin of Beef and Salmon with Spinach Cream Sauce

FILET MIGNON

Certified Black Angus Filet Mignon
served with Artichoke Potato Hash

Gold Package also includes Gold or Silver Charger Base Plates, Two Upgrade Local Wines on Guest Tables, and an Uplighting Package.

\$105 per person

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

SERVED ENTRÉE

STONE HOUSE PLATINUM PACKAGE

HORS D'OEUVRES DISPLAY

CHEESE TRAY

An Arrangement of Imported & Domestic Cheeses with Dried Fruits, Roasted Nuts, Grapes & Assorted Crackers

CRUDITÉS

Colorful Arrangement of Fresh Raw Vegetables with Onion & Ranch Dips

BRIE EN CROÛTE

with a Lingonberry Dipping Sauce

SERVER PASSED HORS D'OEUVRES

(Choice of Three Server Passed Hors D'Oeuvres)

Mini Chicken Tostada
Brie & Walnut Tart
House-Made Gravlox with Traditional Condiments
Belgian Endive with Gorgonola & Walnuts

Quesadilla Cornucopia
Spanakopita
Mini Quiche with Spinach
Sausage-Stuffed Mushroom Cap

STARTERS

(Choice of One Starter)

Hearts of Romaine with Caesar Dressing
Spinach Salad with Bleu Cheese, Walnuts & Apple Cider Vinaigrette
Organic Greens with Tomatoes, Chevre & Roasted Shallot-Balsamic Vinaigrette
Mimosa Salad with Romaine Lettuce & House Vinaigrette

ENTRÉES

Each Dinner Entrée Includes: French Rolls & Butter, Chef's Choice of Rice or Potato, Seasonal Vegetables, and Ryan Brother's Gourmet Coffee, Decaffeinated Coffee, Select Tazo Teas
(Choice of One Entree)

CHICKEN & JUMBO SHRIMP

Breast of Chicken & Jumbo Shrimp with Sun Dried Tomato Pesto Sauce & Saffron Rice

ROASTED SEABASS

TOURNEDO OF BEEF
Roasted Sea Bass with Citrus Beurre Blanc and Sterling Silver Filet Mignon with Sauce Foyot

FILET MIGNON

Roasted Tenderloin of Beef with Red Wine and Shallot Sauce

Platinum Package also includes Gold or Silver Charger Base Plates, Two Upgrade Local Wines on Guest Tables, and an Uplighting Package.

\$115 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.