GBV
GERSHON BACHUS
VINTNERS



Where Tuscany *meets* Temecula

37750 De Portola Road, Temecula CA 92592

2023 Gershon Bachus Wedding Packages Include: ONE WEDDING PER WEEKEND

The event space is closed to the public on your wedding day

Wedding Coordination and owner attendance at wedding

Set up and Clean up
Wedding Coordination before and during
wedding
Free Valet Parking
Total property use
BRIDAL ROOM ACCESS AND USE FROM 9:30 AM

Refreshments for the Bridal Party during dressing hours

Ceremonial Ground Aisle Runner Shepherd's Hooks and Glass Vessels

Cocktail Patio Service

Linens of your choice (one linen any color and fabric and one cloth napkin per person*)

Wine Served

Ice Tea, Lemonade, Purified Water are stationed (You may provide your own beer) We will pour into pint glasses (no kegs)

Reception

Flatware

Chef and Kitchen Staff for fresh on site for food preparation

Passed appetizers
Plated Salad/Soup and Entrees
Cake Cutting (cake not included)
Glassware
China

Ice Tea or Lemonade Stationed during greeting, cocktail hour and Reception Purified Water Champagne Toast

Tables and Chairs cloths meet up, and cocktail patio

Not included in packages but can be arranged through pre-authorized vendors with negotiated rates:

Shuttle Buses
Photographer
Flowers
Disc Jockey
Officiant
Beer
Wedding Cake or dessert
Tax

Amethyst Entrée (choose 2 of the following)

- Braciole -Flank Steak Roulade stuffed with Italian seasoned bread crumbs, provolone, fresh herbs and aromatics.
- Top Sirloin Center Cut or Tri-tip with your choice of sauce of Chimichurri, Pecan crusted Gorgonzola sauce, Red Wine Peppercorn demiglace
- Bacon Wrapped Shrimp
- Port Wine Braised Short Rib
- Stuffed Chicken Marsala w/ fresh herbs
- Creamy Spinach and Red Pepper Stuffed Chicken with Red Pepper Cream Sauce
- Chicken Piccata
- Parmesan Crusted Chicken Breast with Italian Sauce and cheese
- Center Cut Pork Chop w/ Creamy Mushroom Sauce or Candy crusted w/ Dijon Mustard Sauce
- Wild Salmon served with either a Blueberry Gastrique sauce or Candy Crusted with a crispy garlic gremolata sauce or spinach cream sauce
- Mahi Mahi either: Blackened or Mango Salsa
- Vegetable Napoleon w/ Chef's Marinara Portobello mushroom, squash, zucchini, eggplant, red bell pepper
- Mushroom Pecan Vegetarian Wellington

Port Wine Braised Short Rib



Seared Mahi Mahi

Chicken Parmensan w/Marinara Sauce

Top Sirloin w/Pecan
Crusted Gorgonzola sauce

Braciole-Flank Steak Roulade

Chicken Cordon Blue w/Parmesan Cream Sauce



Side Items (Choose one of the following)

- Mascarpone Whipped Yukon Gold Potatoes
- Classic Baked Potato
- Garlic Cream Potatoes Gratin
- Creamed Parmesan Polenta
- Asparagus and Pea Risotto
- Wild Rice Pilaf
- Sweet Potato Mash

Vegetables (Choose one of the following)

- Mixed Vegetables, Squash, zucchini, heirloom carrots
- Baby Carrots
- Garlic Roasted Asparagus
- Roasted Brussels Sprouts w/ Applewood Smoked Lardons
- Broccolini w/ Roasted fennel









Soup and Salad

(Choose one of the following) both Soup & Salad add \$6.00 per person

- Lobster Bisque Soup
- Classic Gazpacho Soup
- Creamy Chilled Cucumber soup w/ fresh corn, tomato, & cilantro
- Creamy Tomato Bisque w/ Parmesan Crostini
- Italian Wedding Soup
- Tortilla Soup with Chicken
- Baby Romaine hearts w/ scratch Caesar dressing, parmesan crostini, & pancetta crisp
- Green Leaf Lettuce Salad w/ Granny Smith apples, candied walnuts, honey lemon vinaigrette, & shaved parmesan
- Wedge w/ blue cheese dressing, Applewood smoked bacon lardon, heirloom cherry tomato, & blue cheese crumbles
- Misto di Campo: Mixed baby greens, chopped baby Romaine hearts, baby cucumber, heirloom cherry tomato, pickled red onion w/ balsamic vinaigrette

Appetizers (Choose two from this list)

- Spanakopita Flaky phyllo crust wrapped spinach and feta
- Tomato Bruschetta on Parmesan Crostini Antipasto Skewer
- Truffle Mac & Cheese
- Prosciutto & Fruit Skewer Cantaloupe, strawberry, Moscato glaze
- Brie & Apple Bruschetta Granny Smith apple, triple crème brie, honey drizzle on crostini
- Chicken and Vegetable Skewers

Choose one from this list (2 from here add \$5.00 per person)

- Antipasto Cup with meats and cheese
- Candied Bacon Mini Grilled Cheese Three Cheese grilled cheese on Texas Toast
- Ahi Poké on Wonton Crisp Ahi, avocado, Alfalfa Sprouts, Chef's poke sauce
- Bacon Wrapped Dates stuffed with Cheese
- Beef Slider w/ caramelized onion, tomato aioli on brioche
- Wellington- Beef or Chicken
- Tomato Bisque Shooter w/ Grilled Cheese Crouton
- Shrimp Ceviche Shooter w/ Tortilla Chip

























Sapphire Level

(Choose two of the following)

- Bacon Wrapped Petite Filet with Red Wine Demi-Glace Sauce
- Ahi Tuna Filet with either Herb Butter Sauce or Lemon Caper Butter Sauce or Blackened
- Chicken Cordon Bleu
- Coq Au Vin (Chicken Roasted then braised in Red Wine Sage and Thyme thick Red Wine Sauce)
- Thyme Roasted Chicken with Caramelized Shallots and Grapes
- Fig Pistachio and Goat Cheese Stuffed Chicken with a Fig Balsamic Reduction Sauce
- Pesto Chicken Caprese All-natural chicken breast topped with fresh mozzarella and Roma tomato
- Center Cut Pork Tenderloin with Bourbon Peach Ginger Chutney or Cherry Almond Tenderloin with White Wine Sage Cream Sauce









Ruby Level (Choose one)

- Roast Leg of Lamb
- Sweet Onion Marmalade, w/ roasted tri-color Rosemary nu potatoes & Spring Veggies
- Filet Mignon & Scallops
- Served with a Peppercorn Beurre Rouge, garlic parsnip puree & Broccolini
- Jumbo Crab Cake
- Topped w/ Remoulade and micro greens with Choice of Asparagus or Broccolini
- Roast Duck
- Cipollini onion, Cremini mushroom, sweet potato mash, & French green beans

Emerald Entrée (Choose one)

 Mixed Grill of Filet Mignon, Jumbo Prawns, and Rosemary Chicken Breast with Cabernet Beurre Rouge and Tuscan chef special sauce Served with mascarpone and chive whipped potatoes, sautéed asparagus

Or

• Seared Tuna, Garlic Shrimp, and Seared Scallops Served with cheesy grits and bacon wrapped asparagus

Diamond Level
THIS IS A CUSTOM PACKAGE WHICH CAN BE TAILORED TO YOUR
PALATE

ASK FOR THE SPECIAL DETAILS WE CAN DO FOR YOU WITH FRESH SHELLFISH AND MIXED GRILL











Gershon Bachus Vintners is an exclusive, private fine wine producing Estate in the Temecula Valley with spectacular views of the mountains, horse farms, and surrounding vineyards. We cater to weddings and special events alike and strive to create truly unforgettable experiences. From an intimate getaway for an afternoon of wine tasting to a corporate retreat for your company to include a menu paired with our wines, we strive to create an unforgettable, fun experience that you and your guests will talk about for years to come.

GBV offers assistance in planning your event. We have several trusted partners that can cater specifically to your entertainment and decorating preferences. We also have an exclusive chef that caters all of our events with a menu that will impress any palate. Contact us today for more info on pricing, availability and menu offerings.

1.877.458.8428 Info@GershonBachus.com































































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