

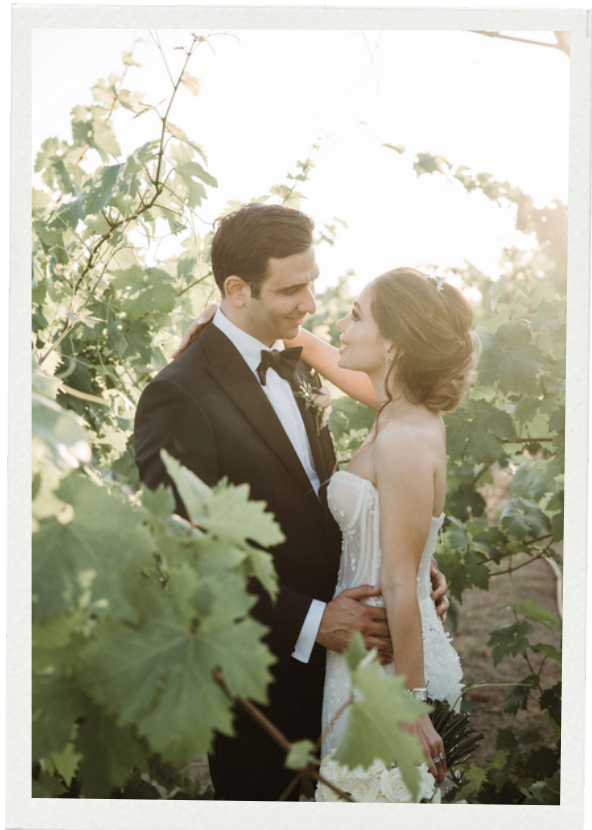


Casual Elegance. Gracious Hospitality. Elevated Service

Spring



Summer



Autumn



Winter



Congratulations!

On behalf of our entire team at Avensole Winery, we would like to wish you all the best as you begin to plan this memorable celebration of love! Since our opening on March 1, 2016, Avensole Winery continues to create unforgettable moments for our wonderful couples and their beloved guests.

As a romantic vineyard, our upscale ambiance presents a natural setting with elegance and timelessness for every season of love. Captivating views of our estate varietals and beyond, fulfill the vision of modern-day enchantment.

Furthermore, your culinary experience awaits! Weddings at Avensole Winery are masterfully catered with superb quality and integrity, providing exquisite cuisine from classic favorites to inspired innovations.

As we carefully plan every delicate detail with passion, knowledge and thoughtfulness, our heartfelt commitments to you will be unmatched. Our dedication to create seamless celebrations is immeasurable and continues to flourish as we look forward to making every wedding dream come true.

We are honored to be part of your special day!

*Best Wishes,
Avensole Winery Weddings and Events Team & The Lytton Family*



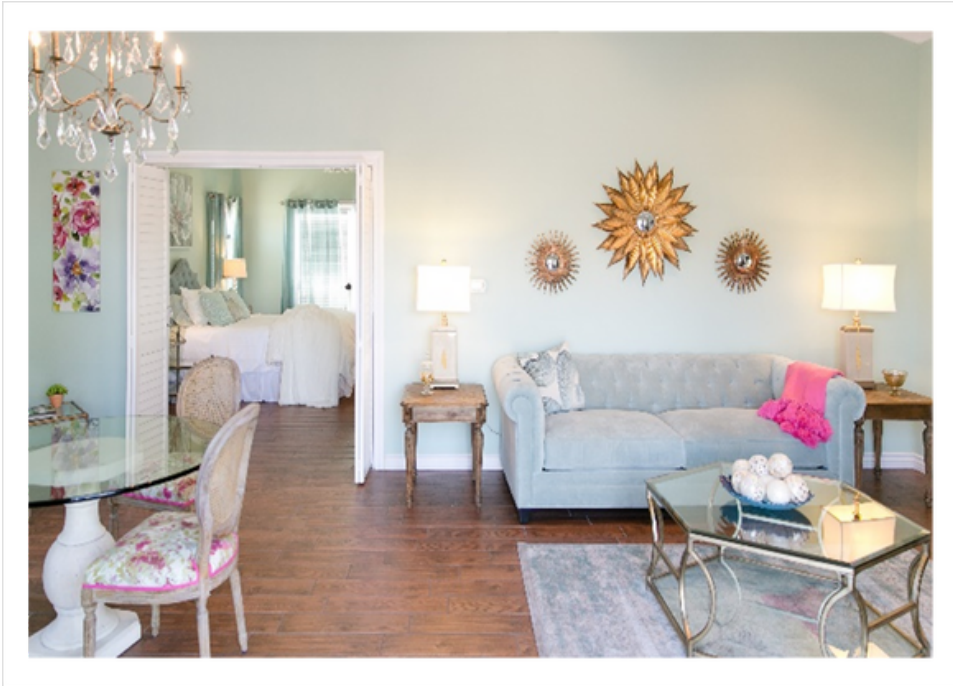
The Avensole Experience

At Avensole Winery, we provide a range of services which are packaged together to create a complete wedding experience. We take pride in the quality of our services and provide you with premium products. Our wedding package includes the following:

- Five Hour Rental of Ceremony, Cocktail Hour and Reception Space (Venue is included)
 - Private Cottage and Loft Suite available at 11 am the day of the wedding
 - White Garden Chairs on Ceremony Lawn
 - Passed Hors D'oeuvres and a Plated Dinner
 - Complimentary Champagne Toast during Reception
 - Cake Cutting Service
 - Round Guest Tables with Elegant Vineyard Chairs
 - Silverware, Stemware, Bar Glassware, and White China
 - Cotton Linens and Napkins with Upgrade Options
 - Venue Coordinator to Assist with Planning
 - One- Hour Wedding Rehearsal scheduled at 12 pm on the date prior to the wedding
- (Maximum capacity of 140 guests)*



The Cottage and Loft Suite



Beginning at 11 am, our charming Cottage and Loft Suite provide the perfect ambiance for your wedding day preparation.

“

"I also especially appreciated their gorgeous/spacious bridal cottage the morning which made getting ready relaxing and fun. We couldn't have had a better experience and highly recommended Avensole!"

Cynthia and Lucas

Married September 23, 2022

Spaces include a dining table, lounge seating and full bathrooms. Perfect for touch ups and capturing special moments.



Sample Menu of the Action Station Wedding Package

\$206 per Adult Guest (plus service and tax)

(Prices and menu items are subject to change)

Choice of Three Tray Passed Hors d'oeuvres

avocado toast; lemon, radish, toasted brioche, furikake

coconut shrimp; mango-lime and jalapeno marmalade

tuna tartare taco; wonton taco, wasabi aioli, sriracha, mango relish, furikake

sea bass ceviche; compressed pineapple, watermelon radish, ruby red grapefruit, avocado, grenada chili, yellow tomato and sumac vinaigrette

coast beef slider; provolone, bacon, caramelized onions, heirloom tomato aioli, brioche bun

grilled burgundy tri tip crostini; tomato aioli, house dried tomato

yoshida chicken meat balls; dark soy drizzle, sriracha, pitchfork

grilled chicken sausage spring roll; grilled artisan chicken sausage, gorgonzola, house made apricot jam

fresh avocado spring roll with sweet chili sauce

Roquefort, roasted beets, apple, and candied cashew on a brioche toast point

Seasonal risotto spoon

Mac n cheese bite; cavatappi, bechamel, crispy panko, truffle aioli, shaved parmesan

burrata toast; orange marmalade, pistachio, black truffle, brioche

shooter | heirloom tomato brioche; with grilled fontina cheese panini

Choice of Visé Salad

burrata caprese salad; heirloom grape tomato, olive tapenade, crostini, balsamic reduction, sea salt, baby arugula, chive oil

local farm root vegetable Caesar; rosemary garlic croutons, black pepper dressing

organic greens; cucumber, grape tomatoes, shaved radish, olive oil lemon vinaigrette

local beet and grain salad; braised beets, quinoa, farro, and frisee with lemon, cumin, parsley, dates, marcona almonds, citronette

tangerine and avocado vasi; tangerine, organic arugula, avocado, citrus infused vinaigrette, micro beet greens

truffle burrata; wild arugula, roasted beets, caramelized figs, radishes, honey shallot vinaigrette

local kale and romaine salad; kale, romaine, pumpkin seeds, creamy cilantro dressing, cotija cheese, tomato oil





Action Stations

Seabass ceviche; compressed pineapple, watermelon radish, ruby red grapefruit, avocado, grenada chili, yellow tomato and sumac vinaigrette

Barramundi; white beans, wilted escarole, slow roasted tomatoes, fennel pollen, romesco, little arugula salad

Pan roasted wild salmon with herbed ricotta agnolotti; roasted sweet corn, salsa verde, local tomato, pea shoot salad

Grilled line caught swordfish; grilled swordfish, chimichurri, blistered carrots, petite cress salad

Rosemary and citrus scented free-range chicken; goat cheese polenta cake, chimichurri, blistered carrots, petite cress salad

Miso-honey free-range chicken; coconut jasmine rice, bok choy, Japanese eggplant, plum wine reduction

Grilled free range Sonoma chicken skewer; quinoa and farro, cucumber, feta and mint salad, charred jalapeno yogurt, grilled naan

Over roasted herb crusted hanger steak; bearnaise beurree fondue, local fingerling potatoes with citrus, garlic and chili flake, blistered carrots, petite cress

Slow braised boneless beef short rib; goat cheese polenta cake, charred broccoli, red wine sauce, yam chip, arugula

Paella, shrimp, seabass, chicken, mussels, clams, saffron rice, tomato

Paella Arancini; shrimp, chicken, saffron arborio rice, crispy pan fried in herb bread crumbs, romesco aioli

Paella Valenciana; Spanish saffron rice, garlic roasted marble potatoes, heirloom peppers, artichokes, tricolor cherry tomatoes, spring zucchini, Japanese eggplant, fresh herbs

Paella Con Pollo y Arroz; chicken, grilled chicken sausage, mountain meadow mushrooms, smoked tomatoe, saffron rice

Enhanced Station Options

Miso glazed Chilean seabass; charred broccoli, black rice, shaved radish and orange salad, toasted sesame \$10 per guest

Pan roasted sea scallop; citrus and pea shoot salad, toasted garlic, basil butter \$14.10 per guest

Skirt steak churrasco; char & grilled with chimichurri, jalapeno & roasted corn polenta cake, cilantro salad \$10 per guest

“

“The food and wine at Avensole Winery were exceptional. Our guests raved about the delicious cuisine and the fine wine selections. The culinary experience was truly a highlight of the day, and it perfectly complemented the overall elegance of the venue.”

*Stephanie and Dustin
Married September 30, 2023*

Sample Menu of the Plated Wedding Package

\$183 per Adult Guest (plus service and tax)

(Prices and menu items are subject to change)

Choice of Three Tray Passed Hors d'oeuvres

*avocado toast; lemon, radish, toasted brioche, furikake
coconut shrimp; mango-lime and jalapeno marmalade
tuna tartare taco; wonton taco, wasabi aioli, sriracha, mango relish, furikake
sea bass ceviche; compressed pineapple, watermelon radish, ruby red grapefruit, avocado, grenada chili, yellow tomato and sumac vinaigrette
coast beef slider; provolone, bacon, caramelized onions, heirloom tomato aioli, brioche bun
grilled burgundy tri tip crostini; tomato aioli, house dried tomato
yoshida chicken meat balls; dark soy drizzle, sriracha, pitchfork
grilled chicken sausage spring roll; grilled artisan chicken sausage, gorgonzola, house made apricot jam
fresh avocado spring roll with sweet chili sauce
Roquefort, roasted beets, apple, and candied cashew on a brioche toast point
Seasonal risotto spoon
Mac n cheese bite; cavatappi, bechamel, crispy panko, truffle aioli, shaved parmesan
burrata toast; orange marmalade, pistachio, black truffle, brioche
shooter | heirloom tomato brioche; with grilled fontina cheese panini*

Choice of First Course Salad

*local organic greens; local berries, goats cheese mousse, caramelized macadamia nuts, pear, fig vanilla mist, viognier reduction
burrata caprese salad; heirloom grape tomato, olive tapenade, crostini, balsamic reduction, sea salt, baby arugula, chive oil
citrus and avocado salad; citrus, organic arugula, watermelon radish, avocado, marcona almonds, citrus infused vinaigrette, micro beet greens
red beet and goat cheese salad; goat cheese mousse, avocado, pistachio, basil, balsamic syrup, lemon and honey yogurt, micro greens
local kale and romaine salad; kale, romaine, pumpkin seeds, creamy cilantro dressing, cotija cheese, tomato oil
the 'coast' wedge salad; iceberg wedge, heirloom grape tomato, creamy gorgonzola dressing, golden raisins, caramelized pecans, apple smoked bacon*





Choice of Second Course Duet or Choïce Entrées

grilled Santa Maria tri tip, salsa verde
 oven roasted herb crusted hanger steak, bearnaise beurre fondue
 slow braised beef short rib, red wine sauce
 oven roasted herb crusted Kurobuta pork loin, bone marrow jus
 togarashi crusted pan roasted barramundi, shaved radish & orange salad, toasted sesame
 pan roasted ora king salmon, tahini vinaigrette
 roasted Petaluma chicken, sea salt & tellicherry black pepper crust, natural jus, lemon infused olive oil
 tellicherry peppercorn crusted chicken, sage, rosemary, thyme, natural roasting jus
 Moroccan style Sonoma chicken, chermoula sauce
 rosemary and citrus scented free-range chicken, chimichurri, petite cress salad

Choice of Two Accompaniments to Second Course

grilled asparagus
 blistered broccolini
 blistered carrots
 goat cheese polenta cake, crispy goat cheese polenta cake
 organic quinoa & farro salad; dried currant, parsley, pistachio, feta, lemon cumin vinaigrette
 Yukon gold and chive potato puree
 Venetian risotto; pam ragu artichokes, asparagus, olives, tomatoes, white truffle risotto
 roasted fingerling potatoes; citrus zest, chili flake, garlic, chive, virgin oil
 lemon grass, infused forbidden rice
 Santa Barbara succotash; roasted white corn, fava bean, overdried cherry tomatoes, beech mushrooms

Vegan Entrées

cauliflower steak; pecan & herb crusted cauliflower steak, wilted baby kale, sprouts, orange, pomegranate vinaigrette, cranberry/apple
 chutney
 roasted kabocha; kabocha squash stuffed with organic quinoa & farro salad, medjool dates, gremolata, lemon cumin vinaigrette, Tunisian
 spiced tomato coulis
 early year squash bowl, barley, quinoa, fennel, root vegetables, pomegranate, rice vinegar, savory granola
 mock fried chicken, crispy cauliflower wedges, vegan green goddess dressing, warm fingerling potato salad, baby kale, cress and micro
 greens

Avensole Beverage Packages

(Prices and menu items are subject to change)

Signature Bar Selection

\$52 per Guest over 21 Years of Age
Choice of Four Signature Avensole Cocktails
Choice of Four Avensole Venture Wine Vintages
Four Pre-Selected Draft Beers
Soft Drinks, Water and Iced Tea
(4) Hours of Bar Service

Premium Bar Selection

\$44 per Guest over 21 Years of Age
Choice of Four Liquors and Choice of Four Mixers
Choice of Four Avensole Venture Wine Vintages
Four Pre-Selected Draft Beers
Soft Drinks, Water and Iced Tea
(4) Hours of Bar Service

Classic Bar Selection

\$38 per Guest over 21 Years of Age
Choice of Four Avensole Venture Wine Vintages
Four Pre-Selected Draft Beers
Soft Drinks, Water and Iced Tea
(4) Hours of Bar Service

Soft Bar Selection

\$16 per Guest under 21 Years of Age
Soft Drinks, Water and Iced Tea



Additional Enhancements

In addition to what we provide in our packages, we also offer upgrades to enhance your special day:

- Celebration Champagne Greeting Upon Guest Arrival
- Celebration Cocktail Greeting Upon Guest Arrival
- Sangria Greeting Upon Guest Arrival
- Grazing Station(s) during Cocktail Hour
- Upgraded Entrée Proteins
- Late Night Food Stations
- Upgraded Linens and Napkins
- Upgraded Flatware & Charger Plates
- Sweet Heart Table Upgrades
- Overnight stay in The Cottage Suite
- Reception Extended with Bar Package (One Hour)
- Pre purchased Table Wine
- Wine Pouring Table Service
- Cake and Mini Desserts



Kind Words of Praise

“*Their professionalism, attention to detail, and genuine care for our wedding were evident throughout the planning process. From helping us choose the perfect date to guiding us through wine selections and menu choices, they were a constant source of support and expertise.*

Yasmin, our day-of coordinator, was nothing short of a lifesaver. She took all the stress out of our wedding day. Her calm, organized, and efficient approach ensured that everything ran smoothly. From coordinating with vendors to keeping us on schedule, Yasmin was a true maestro, allowing us to focus on enjoying our day to the fullest. The food and wine at Avensole Winery were exceptional. Our guests raved about the delicious cuisine and the fine wine selections. The culinary experience was truly a highlight of the day, and it perfectly complemented the overall elegance of the venue. The level of attention and care we received from the entire team at Avensole Winery made us feel like we were more than just clients; we felt like part of their family. It's that personal touch that sets them apart from other venues. In conclusion, our wedding at Avensole Winery, with the invaluable assistance of Brianna, Jessica, and Yasmin, was a day that surpassed our wildest dreams. If you're looking for a stunning, romantic, and top-notch venue for your special day, look no further than Avensole Winery. They are the epitome of professionalism, and their dedication to making your wedding day a seamless and unforgettable experience is truly remarkable. We couldn't be more grateful for the memories they helped us create. Thank you, Avensole Winery, Brianna, Jessica, and Yasmin, for making our wedding day so incredibly perfect. - *Stephanie and Dustin*

“*My husband and I were married at Avensole Winery on August 19, 2023. We definitely made the right choice in choosing Avensole for our wedding. We frequented Avensole often for dinners and wine tasting. Always admiring what a beautiful venue it is. The day of our tour we fell in love with the venue even more and booked our wedding date.*

The wedding team at Avensole is fantastic! They all helped make this planning process stress free.

We worked with Brianna and Jessica before being assigned Yasmin as our coordinator. Yasmin was amazing to work with. She was personable, caring, very organized and helpful. She truly wanted our day to be special and everything we envisioned. The Avensole team worked so well with the preferred vendors we chose and together they created the most perfect day. The food and the catering staff was exceptional. From the presentation of the food, the taste and the serving staff. It was wonderful! We received numerous complements from our guests on how beautiful the venue was and how amazing the food was. Overall, it was the most perfect day to remember. I highly recommend Avensole Winery to any couple thinking of getting married in Temecula. - *Kristen and Jeffrey*

