



SOUTH COAST WINERY
RESORT & SPA

A day you'll always remember.



deserves a location you'll never forget.

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BEFORE THE AISLE

ceremony touches



THE ROSE ARBOR

Set atop 38 acres of rolling Pinot Grigio vines, The Rose Arbor offers sweeping views & surrounds your guests in natural greenery

ceremony enhancements

START WITH SPARKLING AS THEY WAIT FOR "I DO"

Our award-winning South Coast Winery sparkling wines tray passed as guests arrive
(Based on Consumption - \$12 per glass)

Lemonade or Iced Tea

\$55.00 per gallon (Serves 16-20)

French Brie En Croute

Braised Apples, Sliced Baguettes
\$150.00 per display (Serves 25)

Golden Bear Cheese Display

Fruit, Lavosh, Crostinio
\$180.00 per display (Serves 25)

THE WEDDING

collections

The collections start with a two-night stay in our Mountain King Villa along with a wedding reception designed to fit to your happily ever after



simply lovely inclusions

\$2,500 venue fee includes 30 Minute Ceremony followed by
Reception venue for 5 hours
3 Tray passed Hors d'oeuvres of your choice
2 course plated dinner or buffet
Wine service during dinner
Champagne toast
Tables, chairs, linens, glassware, flatware, votive candles
Coffee & tea station
Cake cutting & service
Wooden dance floor
Supervised service team
Private shuttle service between ceremony & reception venue
Food tasting for the wedding couple

luxury uncorked inclusion

\$2,500 venue fee includes 30 Minute Ceremony
followed by Reception venue for 5.5 hours
4 Tray passed Hors d'oeuvres of your choice
3 hour premium bar package
2 course plated dinner or buffet
Wine service during dinner
Champagne toast
Tables, chairs, linens, glassware, flatware, votive candles
Coffee & tea station
Cake cutting & service
Wooden dance floor
Supervised service team
Private shuttle service between ceremony & reception venue
Food tasting for the wedding couple

SIMPLY LOVELY

plated dinner

HORS D'OEUVRES

Choose Three

Spinach & Feta in a Filo Turnover Seared Tuna on Cucumber
Tomato & Basil Bruschetta
Olive Tapenade on Crostini
Pesto-Mozzarella, Prosciutto & Melon Skewer
Vegetable Spring Rolls, Sweet Chili Sauce
Endive Brie, Apple Compote
Maple Bacon Stick

STARTERS

Choose One

South Coast Caesar
Salted Egg, Shaved Parmesan

Vineyard Salad

Mesclun Field Greens, Cucumber Ribbon
Oven Roasted Grapes, Candied Pecans,
Balsamic Vinaigrette

ENTRÉES

Choose Two Proteins + Vegan entree

Mediterranean Chicken
Blistered Tomatoes, Piccata Sauce

Basil Roasted Salmon

Leek-Artichoke Ragout

Filet Mignon

Peppercorn Crusted, Red Wine Gastrique

Vegan Penne Pasta Primavera

Pomodoro Sauce

Pork Loin

Preserved Lemon, Grape Chutney

\$119 per person



CHILD'S MENU

Ages (3-10)

\$35

Chicken Fingers, Mac & Cheese, Fresh Fruit

VENDOR MEALS

Chef's Choice \$45

LUXURY UNCORKED

plated dinner



HORS D'OEUVRES

Choose Four

- Spinach & Feta in a Filo Turnover
- Seared Tuna on Cucumber
- Tomato & Basil Bruschetta
- Olive Tapenade on Crostini
- Pesto-Mozzarella, Prosciutto & Melon Skewer
- Vegetable Spring Rolls, Sweet Chili Sauce
- Endive Brie, Apple Compote
- Maple Bacon Stick

STARTERS

Choose One

- South Coast Caesar**
- Salted Egg, Shaved Parmesan

Vineyard Salad

- Mesclun Field Greens, Cucumber Ribbon
- Oven Roasted Grapes, Candied Pecans,
- Balsamic Vinaigrette

ENTRÉES

Choose Two Proteins + Vegan entree

- Mediterranean Chicken**
- Blistered Tomatoes, Piccata Sauce

Basil Roasted Salmon

Leek-Artichoke Ragout

Filet Mignon

Peppercorn Crusted, Red Wine Gastrique

Vegan Penne Pasta Primavera

Pomodoro Sauce

\$159 per person

CHILD'S MENU

Ages (3-10)

\$35

Chicken Fingers, Mac & Cheese, Fresh Fruit

VENDOR MEALS

Chef's Choice \$45

SIMPLY LOVELY & LUXURY UNCORKED

buffet dinner

tuscan buffet

Cheesy Garlic Bread

Caesar Salad, Parmesan Cheese, Grilled Chicken Tortellini,

Pear Onions, Green Peas, Sun-Dried Tomatoes,

Basil Pesto, Shaved Parmesan

Parmesan Eggplant, Creamy Polenta, Mascarpone Cheese

Italian Sausage & Peppers

Grilled Skirt Steak, Melted Gorgonzola, Demi-Glaze

Seasoned Vegetable

SIMPLY LOVELY \$127

LUXURY UNCORKED \$167

wine country buffet

Freshly Baked Rolls & Butter

South Coast Wedge

Grilled Chicken, Lemon Caper Butter Sauce

Roasted Atlantic Salmon with Citrus Beurre Blanc

Peppered New York Steak

Roasted Pee Wee Potatoes

Seasonal Vegetables

SIMPLY LOVELY \$134

LUXURY UNCORKED \$173



All wedding packages, food, beverage, rentals, audio visual,
are subject to 22% service charge and 8.75% tax.

THE BAR

package



BEER+WINE PACKAGE

Our unlimited Soft Bar package includes award winning South Coast Winery Wines and variety of Imported & Craft Beer options.

- 1 Hours of Service \$25 per person
- 2 Hours of Service \$35 per person
- 3 Hours of Service \$44 per person
- 4 Hours of Service \$54 per person
- 5 Hours of Service \$64 per person

PREMIUM LIQUOR PACKAGE

Our unlimited Premium package includes award-winning South Coast Winery wines, Imported & Craft Beer, & Distilled Spirits

- 1 Hours of Service \$31 per person
- 2 Hours of Service \$46 per person
- 3 Hours of Service \$60 per person
- 4 Hours of Service \$69 per person
- 5 Hours of Service \$89 per person

HOSTED BAR CONSUMPTION

*Award Winning Wine Selection
White/Sparkling Wine \$12 per glass
Red Wine \$14 per glass*

Premium Beer Selection

*(Selection of Imported & Craft Beers)
\$10 per bottle*

Premium Spirits

\$14 per drink

CASH BAR CONSUMPTION

*Award Winning Wine Selection
White/Sparkling Wine \$13 per glass
Red Wine \$16 per glass*

Premium Beer Selection

*(Selection of Imported & Craft Beers)
\$11 per glass*

Premium Spirits

\$16 per drink

ENHANCEMENTS

the final details



late night bites

As the night begins to see its peak, leave your guests with full stomachs and a night to remember with late night bites to finish it all off!

SNACKS FOR THE ROAD

(Based on a Minimum order for 30 guests)

STREET TACO BAR

Shredded Chicken & Carne Asada, Tortilla Chips, Tortillas, Shredded Cheese, Guacamole, Salsa, Sour Cream

\$18 per Person

Beef Slider Station

Hawaiian Rolls, Lettuce, Onions, Condiments, Truffle Parmesan Steak Fries

\$16 per Person

furniture upgrades

NATURAL WOOD FARM TABLES

\$125 per table

NATURAL WOOD CROSS BACK CHAIRS

\$9 per chair

GREENERY HEDGE WALLS

\$125 per wall

WHITE DANCE FLOOR

\$800

All wedding packages, food, beverage, rentals, audio visual, are subject to 22% service charge and 8.75% tax.

WEDDING PLANNERS & CATERING MANAGERS

plan for perfection



your planner will...

- Recommend insured, professional vendors to bring to life your special day
- Create a timeline for your entire wedding day
- Work with you to organize and coordinate your ceremony rehearsal
- Be the liaison between your family, wedding party vendors, and resort staff
- Confirm details with any contracted vendors days prior and day of wedding
- Ensure delivery of florals, decor, and client arranged rental items
- Deliver and arrange ceremony programs, place cards, favors, and personal items
- Coordinate timing of ceremony and reception, cueing music, grand entrance, cake cutting, first dance, etc.
- Collect and/or store any personal items you may have brought. Count and collect all wedding gifts and deliver to appropriate location

your catering manager will...

- Answer any questions, provide event venue suggestions, and act as your primary resort contact throughout the planning process
- Guide you through the food and beverage selections including bar packages that fit your guests needs Detail your banquet event order outlining the event specifics
- Create an estimate of charges outlining your financial commitments and deposit schedule to the resort
- Assist in establishing contact with the resorts sales manager to secure a guest room block (if applicable) Reserve the complimentary couples villa's upon receipt of signed contract
- Oversee the setup of the ceremony and reception venues
- Ensure a seamless transition to the Banquet Captain on the day of your event
- Review your banquet checks for accuracy prior to the completion of your final bill.

IT'S ALL IN THE DETAILS

the little things

TASTINGS

One complimentary tasting is offered for the wedding couple with a contracted food and beverage minimum.

Tasting menus include selection of up to five appetizers, two salads, and three entrees. Tastings are scheduled 6 months prior to your wedding date, offered Tuesday- Friday, at 1:00pm, based on availability. Your menu selections must be confirmed two weeks prior to your tasting.

SPECIAL MEALS

South Coast Winery Resort & Spa will make every attempt to accommodate special dietary restrictions. Please provide your Event Specialist with the guest name and dietary restriction (21) days prior to your event. Vegetarian meals are available upon request. For plated entrées, client must provide printed place cards, approved in advance by SCWRS, indicating the first and last name of the guest with the entrée choice for each guest

FOOD SERVICE

No outside food or beverage is allowed (with the exception of a wedding cake from a licensed and insured bakery). South Coast Winery Resort & Spa prepares all food fresh for each event and prepares adequate quantities of food to serve your guests. Excess food will not be allowed to go home with the client or guests. A 3% allowance on food preparation over the guaranteed number will be given on all events. You must also provide a place card to clearly denote each guest's entree selection for our banquet staff.

All menus and fees are subject to change.

ALCOHOL

South Coast Winery Resort & Spa holds both State and Federal alcohol licenses which permit the consumption of beer, wine, and distilled spirits. Our license requires that our employees/bartenders dispense these beverages. All beverages are subject to availability and current market prices. South Coast Winery Resort & Spa reserves the right to close the bar at anytime. We reserve the right to refuse service to anyone who may be, in the South Coast Winery Resort & Spa's view, intoxicated, unruly, or less than 21 years of age. Should the above stated policies not be met to the satisfaction of South Coast Winery Resort & Spa, we reserve the right to cancel the event.



GUEST COUNT GUARANTEE

Menu prices are based on a guaranteed minimum number of guests. Client agrees to notify South Coast Winery Resort & Spa with the final guest count no later than (21) days prior to the event. Additional fees may be applied to changes to menu, set up, scheduled event times, venue or equipment within 72 hours of scheduled event date/time. Final guest count must meet or exceed food & beverage minimum contracted.

CHILDREN'S MEALS

Meals for children 2 years and under are complimentary; children 3-10 years of age are \$35; plus service charge and tax. Children's meals include Chicken Strips, Mac and Cheese, and a Fruit Cup or French Fries. Vegetarian meals are available upon request.

VENDOR'S MEALS

Chef's choice of vendor meals will be provided for your vendors at \$45 per person, plus service charge and tax. Vegetarian vendor meals are available upon request.

IT'S ALL IN THE DETAILS

the little things

PRICING

Prices quoted reflect menu prices currently in effect at the time of event booking and may be used as an estimate. You agree that such prices are subject to change and actual prices charged will be those menu prices in effect at the time the event takes place. Menu prices are guaranteed ninety (90) days prior to the scheduled event. All items, pricing, service charge and applicable tax are subject to change.

THE REHEARSAL

South Coast Winery Resort & Spa allocates 1 hour for your wedding rehearsal. Wedding rehearsals will be scheduled the day prior to the wedding date so as to avoid scheduling conflicts. If additional time is required for the rehearsal, a fee may be applied.

BARTENDER FEE

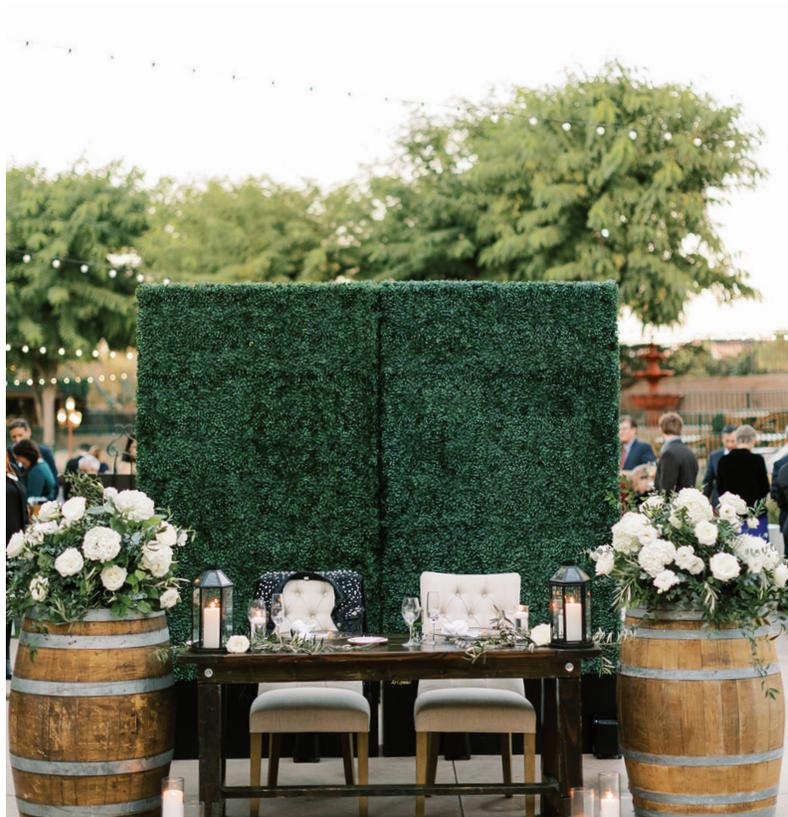
All cash bars are subject to a bartender fee of \$500 for a four-hour duration. One bartender is scheduled per 150 guests. All beverage packages include one bartender per 150 guests.

HONEYMOON VILLA

If booking ceremony and reception, a complimentary South Coast Winery Resort & Spa standard king villa will be available to the bride and groom the night prior to and the night of their wedding based upon availability.

PAYMENT

South Coast Winery Resort & Spa accepts catering events only on a prepaid basis; all social events must be paid in full before the event. The initial deposit of 10% of estimated revenue is due at time of booking to guarantee the space. The second payment of 50% of the estimated total is due at the half-way point between the booking date and the first event. The remaining amount is due no later than fourteen (14) days before the first event. If the event is booked less than 30 days before the event, payment is due in full at time of booking. South Coast Winery Resort & Spa will, however, accept cash, personal check, cashiers check, other bank instrument, and credit cards for events no closer than thirty (30) days.



GUESTROOM BLOCKS

For guest room accommodations for less than ten (10) sleeping rooms, individual guests may call the hotel's Room Reservations department directly at **(844) 361-9300**.

If you are interested in securing sleeping rooms for your guests and are willing to guarantee a minimum of ten (10) rooms and a two (2) night minimum for weekend events, we will have a sales manager contact you to arrange a group block and contract. Arrangements for group room blocks must be made prior to your event. Group guest room rates and room blocks will be honored on a space available basis. Group room rates and availability are subject to change until contracted.

South Coast Winery Resort & Spa does not allow parties or social gatherings in any of our guest rooms. For information on hosting an event in a private banquet room, please contact your catering manager directly for pricing and availability.

LET'S START PLANNING!

contact information



We know this is such a big step and we want you to know you are in great hands! We are a team of seasoned professionals who love what we do! Truly. We have worked hard to become one of the top venues in the Temecula Valley and have crafted our work to feel seamless, easy, & most importantly, fun! Let's start planning!

*- the team at
South Coast Winery Weddings*

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SOUTH COAST WINERY
RESORT & SPA

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(Pages 1-4, 8, 10-13)

Photos by **Rachael McCall Photography** (Pages 5,6,7)

Photo by **Carrie McGuire Photo**

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