



Wedding Packages



Silver Wedding Package

\$115 PER PERSON

1 HOUR HOSTED BAR AND RECEPTION WITH CALL BRANDS

Absolut, Beefeater Gin, Bacardi Light Rum,
Captain Morgan Rum, Dewar's, Gleffiddich, Hennessy,
Jim Beam, Canadian Club, Sauza Gold Tequila
Soda, Juice, and Water
Champagne Toast Included In Wedding Package

Additional Hour \$8 per person

HORS D 'OEUVRES TRAY-PASSED (SELECT 2)

Cold

Prosciutto and Melon with
Manchego Cheese with Pomegranate Syrup

Bruschetta, Fresh Tomato, Mozzarella Cheese
Micro Basil & Balsamic Reduction

Smoked Chicken on Crisp Tortilla with Papaya-Pineapple Salsa

Thai Beef Canape

Hot

Teriyaki Chicken Satay or Beef Satay
with Peanut Dipping Sauce

Pork and Vegetable Spring Rolls with Thai Chili Sauce

Mini Beef Wellington with Mushroom

All prices subject to 21% gratuity and 9% sales tax.



Silver Wedding Package

\$115 PER PERSON

SALAD COURSE (SELECT ONE)

Mixed Field Greens

Julienne of Seasonal Vegetables, Grape Tomato, Shaved Radish, Crispy Focaccia Croutons
Choice of Dressings

Chopped Romaine Salad

Focaccia Croutons and Shaved Asiago Cheese
Caesar Dressing

Baby Boston Bibb Wedge

Poached Pear, Candied Pecan, Raspberries, Goat Cheese Quenelle, Micro Flowers
Raspberry Vinaigrette

ENTRÉE SELECTION (SELECT TWO)

Please consult with your catering manager for dietary restriction or allergy specific needs.
We offer a wide variety of gluten free, vegetarian, or vegan options.

Pan Seared Chicken

Artichokes, Plum Tomato, Red Onion, Fresh RosemaryLemon-Chardonnay Sauce
Roasted Garlic Mashed Potato, Broccolini, Baby Carrot

Pan Seared Salmon

Orange Galliano Sauce and Chive Oil
Mediterranean Orzo Pasta, Asparagus, Baby Carrot

Miso Glazed Chilean Sea Bass

Wild Mushroom and Ginger Sauce
Jasmine Rice, and Baby Bok Choy with Shredded Carrot

New York Strip Steak

Roasted Cipollini Onions and Vanilla-Bourbon Demi
Yukon Gold Mashed Potato, Asparagus, Baby Carrot

DESSERT

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake, Regular Coffee, Decaffeinated Coffee, and Hot Tea. Reception to include Standard Tables & Chairs, Floor-Length Linen, and Dance Floor





Silver Wedding Package

BUFFET OPTION

Mixed Field Greens

Julienne of Seasonal Vegetables, Grape Tomato, Shaved Radish, Crispy Focaccia Croutons
Choice of Dressings

Pasta Primavera Salad with Seasonal Vegetables

Light Fresh Herb Vinaigrette

ENTRÉES

Pan Seared Chicken

Garnished with Artichoke, Peppers, Red Onion, and Fresh Rosemary
Lemon Chardonnay Sauce

Roasted Salmon

Garnished with Sautéed leeks with Fresh Herbs
Orange-Galliano Sauce

Slow Roasted Short Ribs

With Roasted Wild Mushrooms
Red Wine Demi-glace

Garlic Mashed Potato

Seasonal Vegetable Medley

DESSERT

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake, Regular Coffee, Decaffeinated Coffee, and Hot Tea. Reception to include Standard Tables & Chairs, Floor-Length Linen, and Dance Floor

All prices subject to 21% gratuity and 9% sales tax.



Gold Wedding Package

\$135 PER PERSON

1 HOUR HOSTED BAR AND RECEPTION WITH PREMIUM BRANDS

Kettle One, Tanqueray, Bacardi Light Rum, Captain Morgan's,
Chivas, Glenlivet, Remy Martin VSOP, Jack Daniels,
Crown Royal, Patron Silver
Soda, Juice, and Water

Champagne Toast Included in Wedding Package

Additional Hour \$9 per person

HORS D 'OEUVRES TRAY-PASSED (SELECT 3)

Cold

Prosciutto and Melon with
Manchego Cheese with Pomegranate Syrup

Bruschetta, Fresh Tomato, Mozzarella Cheese
Micro Basil & Balsamic Reduction

Smoked Chicken on Crisp Tortilla with Papaya-Pineapple Salsa

Thai Beef Canape

Hot

Teriyaki Chicken Satay or Beef Satay
with Peanut Dipping Sauce

Pork and Vegetable Spring Rolls with Thai Chili Sauce

Mini Beef Wellington with Mushroom

Bacon Wrapped Scallops



All prices subject to 21% gratuity and 9% sales tax.



Gold Wedding Package

\$135 PER PERSON

SALAD COURSE (SELECT ONE)

Mixed Field Greens

Julienne of Seasonal Vegetables, Grape Tomato, Shaved Radish, Crispy Focaccia Croutons
Choice of Dressings

Chopped Romaine Salad

Focaccia Croutons and Shaved Asiago Cheese
Caesar Dressing

Baby Boston Bibb Wedge

Poached Pear, Candied Pecan, Raspberries, Goat Cheese Quenelle, Micro Flowers
Raspberry Vinaigrette

ENTRÉE SELECTION (SELECT TWO)

Please consult with your catering manager for dietary restriction or allergy specific needs.
We offer a wide variety of gluten free, vegetarian, or vegan options.

Pan Seared Breast of Chicken and Jumbo Shrimp Scampi

Fresh Garlic, White Wine, Lemon, Parsley, and Butter
Parmesan Risotto, Broccolini, Baby Carrot

Pan Seared Breast of Chicken and Filet Mignon

Duo of Whole Grain Mustard Veloute and Roasted Shallot- Port Wine Demi
Yukon Gold Mashed Potato, Asparagus, Baby Carrot

Pan Seared Salmon and Filet Mignon

Duo of Citrus Butter Sauce and Roasted Shallot- Port Wine Demi
Wild Rice Pilaf, Roasted Tomato, Asparagus, Baby Carrot

DESSERT

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake, Regular Coffee, Decaffeinated Coffee, and Hot Tea. Reception to include Standard Tables & Chairs, Floor-Length Linen, and Dance Floor





Gold Wedding Package

BUFFET OPTION

Mixed Field Greens

Julienne of Seasonal Vegetables, Grape Tomato, Shaved Radish, Crispy Focaccia Croutons
Choice of Dressings

Pasta Primavera Salad with Seasonal Vegetables

Light Fresh Herb Vinaigrette

Tomato and Mozzarella Salad

With Fresh Basil and Balsamic Vinaigrette Drizzle

ENTRÉES

Pan Seared Chicken

Garnished with Artichoke, Peppers, Red Onion, and Fresh Rosemary
Lemon Chardonnay Sauce

Roasted Salmon

Garnished with Sautéed leeks with Fresh Herbs
Orange-Galliano Sauce

Sautéed Medallions of Tenderloin

With Roasted Wild Mushrooms
Red Wine Demi-glace

Garlic Mashed Potato

Seasonal Vegetable Medley

DESSERT

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake, Regular Coffee, Decaffeinated Coffee, and Hot Tea. Reception to include Standard Tables & Chairs, Floor-Length Linen, and Dance Floor

All prices subject to 21% gratuity and 9% sales tax.





Photography credit Jenna Joseph photography
and Kelsey Rae Designs

Platinum Wedding Package

\$145 PER PERSON

1 HOUR HOSTED BAR AND RECEPTION WITH SUPER PREMIUM BRANDS

Grey Goose, Bombay Sapphire, Bacardi Light, Captain Morgan,
Johnny Walker Black, Macallan 12 year, Martell Cordon Bleu,
Makers Mark, Crown Royal Reserve, Patron Resposado
Soda, Juice, and Water

Champagne Toast Included in Wedding Package

Additional Hour \$11 per person

HORS D 'OEUVRES TRAY-PASSED (SELECT 4)

Cold

Prosciutto and Melon with
Manchego Cheese with Pomegranate Syrup

Bruschetta, Fresh Tomato, Mozzarella Cheese
Micro Basil & Balsamic Reduction

Smoked Chicken on Crisp Tortilla with Papaya-Pineapple Salsa

Mixed Seafood Ceviche Shooters

Shrimp Cocktail in Martini Glass

Hot

Teriyaki Chicken Satay or Beef Satay
with Peanut Dipping Sauce

Pork and Vegetable Spring Rolls with Thai Chili Sauce

Lollipop Lamb Chops with Mint Jus

Mini Beef Wellingtons

Bacon Wrapped Scallops

All prices subject to 21% gratuity and 9% sales tax.



Platinum Wedding Package

\$145 PER PERSON

SALAD COURSE (SELECT ONE)

Mixed Field Greens

Julienne of Seasonal Vegetables, Grape Tomato, Shaved Radish, Crispy Focaccia Croutons
Choice of Dressings

Chopped Romaine Salad

Focaccia Croutons and Shaved Asiago Cheese
Caesar Dressing

Baby Boston Bibb Wedge

Poached Pear, Candied Pecan, Raspberries, Goat Cheese Quenelle, Micro Flowers
Raspberry Vinaigrette

ENTRÉE SELECTION (SELECT TWO)

Please consult with your catering manager for dietary restriction or allergy specific needs.
We offer a wide variety of gluten free, vegetarian, or vegan options.

Pan Seared Breast of Chicken and Jumbo Shrimp Scampi

Fresh Garlic, White Wine, Lemon, Parsley, and Butter
Parmesan Risotto, Broccolini, Baby Carrot

Pan Seared Breast of Chicken and Filet Mignon

Duo of Whole Grain Mustard Veloute and Roasted Shallot- Port Wine Demi
Yukon Gold Mashed Potato, Asparagus, Baby Carrot

Pan Seared Salmon and Filet Mignon

Duo of Citrus Butter Sauce and Roasted Shallot- Port Wine Demi
Wild Rice Pilaf, Roasted Tomato, Asparagus, Baby Carrot

Pan Seared Sea Bass and Filet Mignon

Duo of Lemon Ginger Sauce and Roasted Shallot- Port Wine Demi
Roasted Herb Potato and Baby Bok Choy

Filet Mignon and Jumbo Shrimp Scampi

Roasted Shallot Demi and Fresh Garlic, Basil, White Wine and Lemon Butter
Parmesan Risotto, Asparagus, Baby Carrot

DESSERT

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake, Regular Coffee,
Decaffeinated Coffee, and Hot Tea. Reception to include Standard Tables & Chairs,
Floor-Length Linen, and Dance Floor





Platinum Wedding Package

BUFFET OPTION

Mixed Field Greens

Julienne of Seasonal Vegetables, Grape Tomato, Shaved Radish, Crispy Focaccia Croutons
Choice of Dressings

Pasta Primavera Salad with Seasonal Vegetables

Light Fresh Herb Vinaigrette

Tomato and Mozzarella Salad

With Fresh Basil and Balsamic Vinaigrette Drizzle

ENTRÉES

Pan Seared Chicken

Garnished with Artichoke, Peppers, Red Onion, and Fresh Rosemary
Lemon Chardonnay Sauce

Pan Seared Seabass

Garnished with Roasted Shallot, Scallion, and Julienne of Vegetable
Ginger Buerre Blanc

Sautéed Medallions of Tenderloin

With Roasted Wild Mushrooms
Red Wine Demi-glace

Garlic Mashed Potato

Seasonal Vegetable Medley

DESSERT

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PECHANGA
RESORT CASINO™

For more information,
or to speak with someone about your wedding plans,
please call **951.770.8551**

Pechanga.com
45000 Pechanga Parkway
Temecula, CA 92592



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