



# *Wedding Reception*

PACKAGES

# Wedding Reception

## PACKAGES INCLUDE:

IN-HOUSE COORDINATION OF WEDDING REHEARSAL

USE OF FACILITY FOR ENGAGEMENT AND WEDDING PHOTOS

USE OF OUTDOOR HEATERS

COMPLIMENTARY TABLES, CHAIRS,  
LINENS, CHINA, GLASSES & FLATWARE

CUTTING & SERVING OF THE CAKE  
(INCLUDES CAKE PLATES & FORKS)

FULL SET UP & TEAR DOWN  
(OF ALL COMPONENTS PROVIDED BY EUROPA VILLAGE)

CHOICE OF HOSTED BAR OR CASH BAR

BRIDAL SUITE

FRUIT-INFUSED WATER STATION



All prices subject to 22% service charge and current sales tax rate. Prices subject to change.

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## PREMIUM PASSED TASTES

ALL PASSED TASTES HAVE A 25 PIECE MINIMUM ORDER PER ITEM  
\$4 PER PIECE

**PROSCIUTTO & MELON**  
Skewered Seasonal Melon with  
Prosciutto di' Parma

**CROQUE MONSIEUR**  
Grilled Ham, Cheese, & Béchamel Sauce  
Sandwich Bite

**SMOKED ATLANTIC SALMON**  
Thinly sliced Salmon with Shallots & Capers  
on Toasted Pumpernickel Bread

**PORK RILLETTE**  
Pork Shoulder Crostini with Dijon  
Mustard & Cornichon Pickle

**QUICHE A LA PROVENCE TARTLET**  
Crimini Mushroom & Braised Leeks in Puff Pastry

**GRILLED PRAWN LOLLIPOP**  
Chimichurri & Citrus Marinated Prawn  
on a Skewer

**CHORIZO & DATE EMPANADA**  
Turnover with House Made Spanish Style  
Chorizo with Dates & Paprika

**DRY RUB BISTRO STEAK SLIDER**  
With Bread & Butter Pickle on a Sweet Roll

**CHEF'S DEVEILED EGGS**  
With Chardonnay Barrel Smoked Salt  
& White Truffle Oil

**MINI BLUE CRAB CAKE**  
With Sriracha Aioli



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## DELUXE PASSED TASTES

ALL PASSED TASTES HAVE A 25 PIECE MINIMUM ORDER PER ITEM  
\$3 PER PIECE

### MEDJOOl DATES

Stuffed with Danish Blue Cheese

### SKEWERED PAPAYA & MONTEREY JACK

Ripe Papaya with Local Jack Cheese

### GRILLED FLATBREAD

With Caramelized Onion & Crème Fraiche

### SPINACH & FETA TURNOVER

Sauteed Spinach & Greek Feta Cheese in Filo  
Dough

### PAN CON TOMATE

Grilled Bread with Garlic, Tomato, & Olive Oil

### BRIE & MEMBRILLO CROSTINI

Double Crème Cheese with Quince Paste

### EGGPLANT CAPONATA CROSTINI

Eggplant, Onions, Golden Raisins  
with Savory Herbs

### ZUCCHINI & CHEVRE ROULADE

Grilled Marinated Zucchini with Fresh  
Goat Cheese and Extra Virgin Olive Oil



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## PLATED SELECTIONS

PLATED SELECTIONS INCLUDE:

One Starter Selection, One Entrée Selection, Ciabatta Bread & Europa Maitre d' Butter

### STARTERS

(PLEASE SELECT ONE)

#### SWEET WHITE CORN BISQUE

Chive Oil & Fleuron Crisp

#### ANDALUSIAN GAZPACHO

Chilled Fresh Tomato & Garden Vegetable Soup

#### HARVEST SQUASH SOUP

with Toasted Pumpkin Seed Oil & Fleuron Crisp

#### TOSSED CAESAR SALAD

Romaine, Parmesan Cheese & Citrus-Caesar Dressing

#### ROASTED BEET & BRIE SALAD

with Arugula, Almonds & Apple

#### PASSION FRUIT CEVICHE OF SHRIMP & SCALLOP

with Avocado, Onions, Cucumber & Cilantro

#### HEIRLOOM TOMATO & FIELD GREENS SALAD

Goat Cheese, Mustard Vinaigrette, C'est La Vie Syrah Pickled Onions

#### LOCAL OLIVE OIL MARINATED CHÈVRE

Olive Tapenade, Pesto, Crostini, Frisée & Sweet White Corn Relish



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## ENTRÉES

(PLEASE SELECT ONE)

PACIFIC SEA BASS & SHRIMP  
With Leek & Saffron Reduction, Haricots Vert,  
Blistered Tomatoes & Citrus-Fingerling Potato Salad  
\$95 PER GUEST

TEMPRANILLO BRAISED BEEF  
With Chimichurri, Haricots Vert & Truffled Soft Polenta  
\$90 PER GUEST

BOLERO BROILED SALMON  
With Spanish Sofrito Sauce & Saffron Rice Trinity  
(GRILLED CHICKEN OPTIONAL)  
\$87 PER GUEST

SUPREME OF CHICKEN with PICCATA OR MARSALA-STYLE SAUCES  
With Capellini Pasta Twirl & Haricots Vert  
(SALMON OPTIONAL - \$87 PER GUEST)  
\$86 PER GUEST

CHICKEN "GRAND MERE"  
House Made Chorizo & Stout Cream Sauce, Soft Polenta & Garden Relish  
\$85 PER GUEST

CHEF'S CUSTOM DRY RUBBED BARBECUED CHICKEN BREAST  
With Apricot Chutney, Warm Vinegar Slaw, Scalloped Corn Casserole  
\$79 PER GUEST

\*A SPLIT ENTRÉE FEE OF \$3 PER GUEST APPLIES WHEN CHOOSING TWO ENTRÉE SELECTIONS



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## DUAL ENTRÉE PACKAGES

INCLUDES CHOICE OF 1 DELUXE & 2 PREMIUM PASSED TASTES  
(PLEASE SELECT ONE)

### CHICKEN BREAST & SHRIMP ALA FRANCAISE

With a Creamy Champagne Grape Velouté Sauce, Haricots Vert & Tourné Potatoes

### ROASTED BEEF TENDERLOIN with LOBSTER & CRAB CAKE

with Haricots Vert, Potatoes, Tarragon-Porcini Compound Butter

### TEMPRANILLO BRAISED BEEF with SERRANO HAM & BACALAO CROQUETTES

Haricots Vert & Fava Bean Cake

### BROILED SALMON & COQUILLE SAINT-JACQUES

Atlantic Salmon & Saffron, Leek & Fennel Compote

Jumbo Sea Scallop with Duchess Potato

\$125 PER PACKAGE



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RECEPTION - BUFFET SELECTIONS

## CHARDONNAY BUFFET

### WALDORF STYLE SALAD

Apple, Cheddar, Smoked Almonds & Sage

### GRILLED VEGETABLE ANTIPASTO

### SWEET CHILI VINEGAR SLAW

### TOSSED TEMECULA VALLEY SALAD

Romaine Lettuce, Almonds, Strawberries, Croutons & Cucumbers  
C'est La Vie Syrah-Poppy Seed Dressing

### CHICKEN PICCATA, PINOT GRIGIO CAPER SAUCE

Green Beans & Fingerling Potatoes

### SHRIMP ORECCHIETTE, PESTO CREAM

Broccoli & Heirloom Tomato

### CARVED NEW YORK STRIP LOIN

Horseradish Cream Sauce & Garden Relish, Ciabatta Rolls

\$95 PER GUEST



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RECEPTION—BUFFET SELECTIONS

## TEMPRANILLO BUFFET

MEDITERRANEAN POTATO SALAD

Citrus-EVOO, Celery, Sweet Onion, Capers & Parsley

DUO OF HUMMUS & VEGETABLE CRUDITÉS

ICEBERG WEDGE PLATTER

House-Made Pickles, Syrah Onions, Brew Pub Blue Cheese Dressing

“LIVE” BOLERO PAELLA

Shrimp, Spanish Chorizo, Chicken, Roasted Peppers, Rice & Sweet Peas

BRAISED TENDERLOIN OF BEEF & SWEET PIQUILLO PEPPERS

CARVED CHILI SMOKED PORK LOIN with GARDEN RELISH

Ciabatta Rolls

\$115 PER GUEST



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## CUSTOM DESIGNED MENUS

CREATE A MENU WITH OUR CHEF THAT IS UNIQUELY YOURS.  
PRICES START AT \$125 PER GUEST



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## BEVERAGE SELECTIONS

COFFEE STATION

\$2.<sup>50</sup> PER GUEST

COCKTAIL HOUR - ICED TEA & LEMONADE STATION

\$2.<sup>50</sup> PER GUEST

SOFT DRINK PACKAGE

\$5.<sup>75</sup> PER GUEST

WHITE WINE

\$8 - \$10 PER GLASS

RED WINE

\$10 - \$15 PER GLASS

SPARKLING WINE

\$7 - \$10 PER GLASS

CHEF'S SEASONAL SANGRIA

\$9 PER GLASS

CASH BAR OPTION

BARTENDER FEE \$150 PER 50 GUESTS

RESERVE BAR

\$750 MINIMUM

DOMESTIC BEER  
(BASED ON CONSUMPTION)

\$5 EACH

CRAFT OR IMPORTED BEER  
(BASED ON CONSUMPTION)

\$7 EACH



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## BEVERAGE PACKAGES

### VINEYARD SELECTION

Sommelier Selection of Europa Village Wines  
Domestic Beer  
Assorted Soft Drinks

2-HOUR SCHEDULED EVENT  
\$19 PER GUEST

4-HOUR SCHEDULED EVENT  
\$30 PER GUEST

### EUROPA SELECTION

Sommelier Selection of Europa Village Wines  
Craft Beer  
Wedding Toast  
Assorted Soft Drinks

2-HOUR SCHEDULED EVENT  
(EXCLUDES WEDDING TOAST)  
\$25 PER GUEST

4-HOUR SCHEDULED EVENT  
\$42 PER GUEST



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