

Weddings

-at-



WILSON CREEK

WINERY & VINEYARDS



Intimate Exchange to Formal Gala

The Wilson family would like to offer their heartfelt congratulations on your engagement! We hope you enjoy this special time in your lives, and we are proud to be a part of your family's beginning. Custom weddings are our speciality! It is our sincerest wish that you will find Wilson Creek Winery the perfect location for your wedding day!

The Wilson Family



Wedding Packages

ALL WEDDING
PACKAGES INCLUDE:

CEREMONY

Ceremony chairs
Wrought iron easel for signs/portraits
Complimentary guest parking
Water and lemonade station

COCKTAIL RECEPTION

Cocktail Reception time with choice
of three hors d'oeuvres from selected menu

RECEPTION

Reception chairs
White floor length linen for guest tables
Cutlery and glassware
Choice of colored napkins
Sparkling wine toast
Complimentary cake cutting
Gold or silver charger plates
Guest tables for reception
Glass cylinder vases with oil candles
Votive candles
Gourmet coffee station with Italian syrups and tea
Water and lemonade station
Venue coordinator
**Outside day-of-coordinator required*
Auxiliary tables for gifts, buffet, cocktail reception,
wedding cake barrel or table, escort cards
and altar barrel
Service staff support throughout event
Complimentary bridal/groom dressing rooms
Four hours of event time Monday-Thursday
Five hours of event time Saturday-Sunday

Locations

CEREMONY AND RECEPTION

CEREMONY

White Wedding Gazebo | Cabernet Hill | Merlot Mesa

RECEPTION

Champagne Ballroom | Garden View Terrace Room
The Upper Room | Vineyard Row

VENUE COORDINATOR VS DAY-OF-COORDINATOR

Your venue coordinator will assist in the coordination
of the items provided by the winery and will be
the liaison between your day-of-coordinator and
winery staff. Your day-of-coordinator will oversee
the coordination of all wedding details including
the timeline, vendors, rehearsal coordination, décor
setup/clean up, and personal items.

A professional day-of-coordinator is required for all weddings.

Please see your venue coordinator for list of
preferred vendors to choose from.

ADDITIONAL INFORMATION

You may purchase additional facility time
to be added to the later half of your event.
Check with your venue coordinator on pricing.

*Wilson Creek Winery is proud to do our part in supporting
charitable organizations, members of the armed forces
and wine club extended family members. Ask your venue
coordinator for details.*

Chardonnay Package

Saturday-Sunday
\$120 per guest

Monday-Thursday
\$85 per guest

(gf) - Gluten Free
(df) - Dairy Free

HORS D'OEUVRE SELECTIONS

Choose three

Tray Passed

Goat Cheese & Roasted

Tomato Crostini
balsamic reduction

Classic Tomato Bruschetta

asiago cheese

Stuffed Mushrooms

garlic dijon mushroom filling

Chicken Satay (gf, df)

tomato curry sauce

Beef Satay (gf, df)

sesame-tamari glaze

Panko Crusted Goat Cheese

Fritter
roasted red pepper pesto

Sesame Chicken Drumettes

(gf, df) Sesame Honey Dijon

Shrimp Cocktail Shot (gf, df)

cocktail sauce / preserved Lemon

Cilantro Meatballs (df)

sweet chili glaze

Caramelized Pear & Onion

Bouchee
gruyere cheese

Displayed

Domestic Cheese Board

crackers & sliced baguette

Seasonal Fruit Display (gf)

berry cream cheese dip

Grilled Flatbread & Hummus (df)

basil & red pepper hummus

Relish Board (gf, df)

fresh & pickled vegetables /
buttermilk dressing dip

Artichoke Spinach Dip

with sliced baguette

SALADS

Choose one for plated, two for buffet

Vineyard Salad (gf)

baby greens / golden raisins / crumbled bleu cheese /
candied walnuts / vanilla balsamic vinaigrette

Caesar Salad

romaine lettuce / lemon anchovy dressing / pink peppercorns /
feta cheese / worcestershire croutons

Kale Salad (gf, df)

apples / pecans / dried cranberries / apple cider vinaigrette

Garden Salad (gf)

iceberg & romaine / grape tomato / cucumber / mushroom /
red onion / parmesan peppercorn buttermilk dressing

Pasta Salad (df)

rotini pasta / kalamata olives / red onion / sun dried tomatoes /
goat cheese / basil / oregano / california olive oil/ lemon juice

Marinated Cucumber Salad (gf, df)

sweet onion/ roasted red pepper / basil / vinaigrette

Grilled Vegetable Salad (gf)

grilled zucchini, yellow squash & carrots / roasted red peppers /
basil pesto / feta cheese



Menu Options

ENTREES

(Choose two)

Chicken Caprese *(gf)*

seared natural airline chicken breast / sliced roma tomato / basil / fresh mozzarella cheese / tomato-basil cream sauce

Chicken Chardonnay *(gf)*

natural chicken breast / chardonnay cream sauce / roasted pine nuts / leeks

Seared Prime Flat Iron Steak *(gf)*

demi-glace / wild mushrooms sauteed with cream sherry

Marinated Butcher's Steak *(gf, df)*

beef hanging tender / chimichurri demi-glace

Roasted Beef Sirloin *(gf, df)*

red wine jus / balsamic cipollini onions

Sea Bass *(gf)*

lemon spinach pesto cream sauce / pink peppercorns

Boneless Roasted Pork Loin Chop

(gf, df)

whole grained mustard-zinfandel sauce / drunken figs

SIDES

(Choose two)

Chef's Seasonal Vegetable Pairing *(gf)*

Buttered Baby Carrots & Broccolini *(gf)*

Green beans with California Olive Oil & Dill *(gf, df)*

Roasted Red Potatoes *(gf, df)*

Roasted Garlic Mashed Potatoes *(gf)*

Aromatic Basmati Rice with Tomato Orzo & Daikon Seed

Herb Polenta with Parmesan Cheese *(gf)*

KIDS

0-5 Complimentary | 6-12 half price
Available upon request. Served plated.

(Choose one)

Chicken Tenders with Ranch Dip

Served with french fries & fresh fruit

Cheeseburger or Hamburger

Served with french fries & fresh fruit

5" Cheese Pizza

Served with french fries & fresh fruit

Mac N' Cheese

Served with fresh fruit

VEGETARIAN/ VEGAN

OPTIONS

Available upon request. Served plated.
(Choose one)

Lion's Mane Mushroom "Crabcakes"

(vegan, df)

roasted red pepper balsamic glaze

Lentil Bolognese *(vegan, df)*

red wine tomato sauce with celery, onion, carrot, lentils / vegan pasta

Vegan Hash *(vegan, gf, df)*

seasonal vegetables / caramelized potatoes / onion / garlic / thyme / carrot & spinach purees

Coconut Curry Paneer Cheese *(gf)*

bell peppers / peas / cherry tomatoes / pineapple / basil / coconut milk / red curry

Ratatouille *(gf, df)*

zucchini/ yellow squash /eggplant / garlic / herbs / bell pepper-tomato sauce

Cabernet Package

Saturday-Sunday
\$130 per guest

Monday-Thursday
\$95 per guest

(With Cabernet Package, couples can select items from both Chardonnay and Cabernet menus)

HORS D'OEUVRE SELECTIONS

Choose three

Grape Bruschetta

olive oil roasted grapes / garlic / rosemary / california olive oil / cabernet vinegar

Italian Sausage Mushroom Caps (gf)

sweet italian sausage / mozzarella cheese

Beef Short Rib Crostini (df)

braised & shredded short rib / red wine braising sauce / bleu cheese / micro mirepoix

Jalapeno Stuffed Bacon Wrapped Shrimp (gf, df)

roasted garlic bbq sauce

Blue Crab Cakes

jalapeno aioli

Smoked Salmon Pinwheel Wraps

smoked salmon salad / red onion / dill

Spicy Tomato Oyster Shooter (gf, df)

topped with brut sparkling wine / micro cilantro

Mini Duck Tacos (gf)

corn tortilla / red chili crema / micro cilantro

Pulled Pork Sliders

mojo pulled pork / pickled onions / sweet hawaiian bun
Displayed

Imported & California Farmstead Cheese Display

dried fruits & nuts / crackers / sliced baguette

Extra-Large Shrimp Cocktail (gf, df)

cocktail sauce / lemon

House Smoked Salmon

red onion / capers / dill cream cheese / rye toast points

Charcuterie Board

cured meats / pickled vegetables / olives / fruits / nuts / dried fruits / mustard preserves / cracker bread / sliced baguette

Warm Spinach & Sun-Dried Tomato Goat Cheese Dip

with sliced baguette

SALADS

Choose one for plated, two for buffet

Roasted Beets & Arugula (gf)

goat cheese / chives / roasted pecans / vanilla balsamic vinaigrette

Spinach Salad (gf, df)

mandarin oranges / candied walnuts / honey dijon dressing

Baby Iceberg Wedge Salad (gf)

red onion / baby heirloom tomatoes / bacon / goat cheese / creamy goat cheese dressing

Greek Salad (gf)

tomatoes / cucumber / red onion / kalamata olives / feta cheese, california olive oil / lemon juice / herbs (*No Lettuce*)

Marinated Mushroom Salad (gf, df)

button mushrooms / mozzarella ciliegine / bell peppers / basil / cabernet vinaigrette

Gigante Bean Salad (gf, df)

roasted red pepper / sweet onion / california olive oil / cabernet vinegar



Menu Options

ENTREES *(Choose two)*

Wild Mushroom Chicken *(gf)*
roasted natural chicken breast /
demi-glaze cream sauce / oyster
mushrooms

Crab Stuffed Chicken Au Pouivre *(gf, df)*
boneless skinless chicken breast /
blue crab claw meat / angelica sherry -
green peppercorn sauce / preserved
lemon

Slow Roasted Prime Rib Au Jus *(gf)*
horseradish-shallot confit / pan jus /
emulsified ginger / chive butter / tamari
glaze

Mole Braised Beef Short Ribs
mole / oaxaca cheese / pepitas / cilantro

Filet Mignon *(gf, df)*
demi-glaze & bearnaise sauce / fried leeks

Seared Striped Seabass *(gf)*
creamed leeks / lemon-basil
gooseberry relish

Roasted Pork Belly *(gf, df)*
horseradish apricot glaze / savory
orange gastrique

Skuna Bay Salmon *(gf)*
spiced tomato sauce / feta cheese

Bacon Wrapped Crab Stuffed Shrimp
three stuffed colossal shrimp / bearnaise
sauce / fried capers

SIDES *(Choose two)*

**Asparagus With Lemon Oil &
Thyme** *(gf, df)*

Honey Roasted Baby Carrots *(gf)*

**Togarashi Roasted Brussels
Sprouts** *(gf, df)*

**Wild & Basmati Rice with Pine
Nuts & Dried Cranberries** *(gf)*

Goat Cheese Duchesse Potatoes *(gf)*

**Balsamic Roasted Fingerling
Potatoes** *(gf, df)*

Dauphinoise Potatoes *(gf)*

KIDS

*0-5 Complimentary | 6-12 half price
Available upon request. Served plated.
(Choose one)*

Chicken Tenders with Ranch Dip
Served with french fries & fresh fruit

Cheeseburger or Hamburger
Served with french fries & fresh fruit

5" Cheese Pizza
Served with french fries & fresh fruit

Mac N' Cheese
Served with fresh fruit

VEGETARIAN/ VEGAN OPTIONS

*Available upon request. Served plated.
(Choose one)*

Lion's Mane Mushroom "Crabcakes"
(vegan, df)
roasted red pepper balsamic glaze

Lentil Bolognese *(vegan, df)*
red wine tomato sauce with celery,
onion, carrot, lentils / vegan pasta

Vegan Hash *(vegan, gf, df)*
seasonal vegetables / caramelized potatoes
/ onion / garlic / thyme / carrot &
spinach purees

Coconut Curry Paneer Cheese *(gf)*
bell peppers / peas / cherry tomatoes /
pineapple / basil / coconut milk / red
curry

Ratatouille *(gf, df)*
zucchini/ yellow squash / eggplant /
garlic / herbs / bell pepper-tomato sauce

HORS D'OEUVRE SELECTIONS

Choose three

Smoked Salmon Deviled Eggs (gf) *Displayed*
fried capers / dill

Chicken or Beef Wellington (df)
chicken or beef / mushroom
duxelles / puff pastry

Lamb Dolmas (gf, df)
lamb / rice / onions / mint /
dill / garlic

Vegetable Dolmas (gf, df)
rice / yellow squash / zucchini /
bell pepper / garlic / mushrooms

Ahi & Eggplant Bruschetta (df)
diced ahi / diced eggplant / toasted
pine nuts / garlic / basil / california
olive oil / tamari / black vinegar /
crostini

Baked Halfshell Scallops (gf, df)
seaweed salad / tamari glaze

Lamp Lollipop (gf, df)
minted cumin aioli

Wagyu Beef Sliders
balsamic roasted red peppers /
brioche bun

Baked Brie En Croute
apricot preserves / puff pastry

Hamachi & Salmon Crudo (gf, df)
thin sliced raw yellowtail with meyer
lemon gelee / chives / raw thin sliced
salmon with jalapeno mignonette

Beef Tartare (df)
raw chopped beef tenderloin /
capers / cornichons / parsley /
sea salt / californina olive oil /
pumpnickel toast points

Sweet Pea Ravioli
mint & spinach pesto

Seafood On Ice (gf, df)
smoked salmon / shrimp / oysters
/ mussels / lemon wedges / cocktail
sauce / hot sauce / mignonette

Hot Crab Dip
on crostini

SALADS *(Choose one)*

Shrimp Louie (gf)
baby greens / boiled egg / cherry tomatoes / asparagus tips / louie dressing

Spinach Salad (gf, df)
cave aged blue cheese / pickled red onions / candied walnuts /
raspberry vinaigrette

Heirloom Tomato Caprese (gf)
heirloom tomatoes / buffalo mozzarella / california olive oil /
balsamic reduction / basil foam

Salad Niçoise (gf, df)
baby greens / boiled red potato / haricot verts / tomato / olives /
boiled egg / vinaigrette

Meritage Package

Saturday-Sunday

\$140 per guest

Monday-Thursday

\$105 per guest

*(With Meritage Package, couples can select items
from all other menu packages.*

Meritage menu items not available as a buffet.)



Menu Options

ENTREES

(Choose two)

Braised Lamb Belly *(gf, df)*
tart cherry mostarda / balsamic
cipolline onions

Beef Wellington *(df)*
beef tenderloin / prosciutto /
mushroom duxelles / puff pastry /
bordelaise sauce

Grilled Swordfish *(gf, df)*
preserved lemon chardonnay sauce /
tangerine & chili green olive tapenade

Togarashi Blackened Salmon *(gf, df)*
skuna bay salmon / red miso glaze

**Seared Duck Breast &
Duck Leg Confit** *(gf, df)*
sweet & savory / pomegranate
gastrique / roasted pistachio

Steak & Lobster *(gf)*
4oz petite filet mignon & Demi-Glace
4oz Maine Lobster Tail / blush saffron
sauce – *Add \$10 Per Guest*

SIDES

*(Choose any two sides from
Chardonnay &/or Cabernet Packages)*

KIDS

*0-5 Complimentary | 6-12 half price
Available upon request. Served plated.
(Choose one)*

Chicken Tenders with Ranch Dip
Served with french fries & fresh fruit

Cheeseburger or Hamburger
Served with french fries & fresh fruit

5" Cheese Pizza
Served with french fries & fresh fruit

Mac N' Cheese
Served with fresh fruit

VEGETARIAN/ VEGAN OPTIONS

*Available upon request. Served plated.
(Choose one)*

Lion's Mane Mushroom "Crabcakes"
(vegan, df)
roasted red pepper balsamic glaze

Lentil Bolognese *(vegan, df)*
red wine tomato sauce with celery,
onion, carrot, lentils / vegan pasta

Vegan Hash *(vegan, gf, df)*
seasonal vegetables / caramelized
potatoes / onion / garlic / thyme /
carrot & spinach purees

Coconut Curry Paneer Cheese *(gf)*
bell peppers / peas / cherry tomatoes /
pineapple / basil / coconut milk /
red curry

Ratatouille *(gf, df)*
zucchini/ yellow squash /eggplant /
garlic / herbs / bell pepper-tomato sauce



Event Enhancements

STATIONS

PASTA BAR \$20*

grilled chicken / capers / olives / sun dried tomatoes / spinach / basil pesto / garlic / olive oil / parmesan cheese / crushed red pepper / fresh basil / fettuccine and penne pastas / marinara and alfredo sauces

PRIME RIB CARVING BOARD \$17*

cabernet roasting jus / creamed horseradish / petite rolls

DIESTEL TURKEY BREAST

CARVING BOARD \$15*

red wine turkey jus / cranberry relish / pesto mayo / petite rolls

GLAZED HARDWOOD

HAM CARVING BOARD \$15*

cream horseradish / angelica sherry glaze / petite rolls

STREET TACOS \$20 - choice of two:

- carne asada, pollo asado, carnitas, grilled white fish

corn tortillas / salsa / chopped onions / cilantro leaves

SLIDER BAR \$20 - choice of one:

- hamburger / brioche bun / grilled onion / pickle / mustard / ketchup
- fried chicken / potato bun / cilantro mayo
- house-smoked pulled pork / king's hawaiian bun / roasted garlic bbq sauce / pickled onions

FLAMBE \$10*- choice of one:

- bananas foster with wilson creek angelica cream sherry / vanilla bean ice cream
- cherries jubilee with wilson creek decadencia / vanilla bean ice cream
- strawberry-rhubarb flambé with wilson creek white cabernet / vanilla bean ice cream

S'MORES STATION \$10

hershey's milk chocolate / marshmallow / graham crackers

ICE CREAM BAR \$10

vanilla bean / hot fudge / caramel sauce / sprinkles / maraschino cherries / chopped peanuts / chocolate chips / whipped cream

CHOCOLATE FOUNTAIN \$10

rice krispy treats / pretzels / cigarette wafer cookies / marshmallows / graham crackers

**Additional \$150 uniformed chef fee, per chef hosted station.
Prices are per guest.*



OPTIONAL ADDITIONS

CUSTOM LABELED WINE

Perfect celebratory or thank you gift to compliment any event. Visit wilsoncreekwinery.com - custom labels for more information and pricing.

CUSTOM ETCHED WINE GLASSES

Minimum order of 3 cases. Allow 4 weeks for production and delivery.
One Case (24 glasses) - \$84 per case / \$150 set-up fee

LINEN UPGRADES

Wilson Creek offers a variety of upgraded colors and fabric options to choose from.
Prices vary based upon selection.

LIGHTING OPTIONS

We offer decorative up-lighting to enhance the ambience of your event area. Limited number available.
Up-light \$50 each

AUDIO VISUAL

6 ft Screen \$25
LCD Projector \$75
Portable sound system with microphone or iPod docking station \$75
In-house Audio System with microphone (Champagne Ballroom) \$75

CUSTOM BARREL TOPPER

Includes Wilson Creek logo, bride and groom's name, and wedding date. Ask your venue coordinator for details & pricing.

BARREL

Full size Wilson Creek logo barrel. Ask your venue coordinator for details & pricing.



Bar and Beverage

All bar packages will include:

A selection of 3 red wines, 3 white wines, 2 sparkling wines, 2 beers, & soft drinks.

Wilson Creek Winery is to pre-select red and white wines

Your choice of sparkling wine and beer selections.

HOSTED BAR PACKAGE

1 hr \$12pp | 3 hrs \$34pp
2 hrs \$24pp | 4 hrs \$44p

Hosted Bar, is a set price per person for all you can drink for the hours chosen.

CONSUMPTION BAR

Charges are based on per bottle we open during your event.

CASH BAR

Each of your guests will cover their own costs for drinks. Cash & credit cards are accepted.

Bar service will end 30 minutes prior to end of event for all bar options.

Non-alcoholic beverages will remain available.

Frequently Asked Questions

Q. WHAT ARE ESCORT CARDS?

Escort cards are the informal sibling of place cards. They direct guests to a table rather than a seat. Once guests get to their table, they're free to choose their own seats if there are no place cards. The card also lists the guest's entrée choice. This option helps eliminate creating a seating chart along with also creating a place card.

Q. WHAT DOES A DAY OF WEDDING COORDINATOR DO?

Wilson Creek Winery is happy to provide you with a Venue Coordinator. Your venue coordinator assists you with planning your big day, they will be the liaison between your day of coordinator and the winery staff. Your day-of wedding coordinator is a person responsible for making sure the wedding day or weekend is executed perfectly. Their roles include overseeing vendors, managing the timeline, setting out your own personal décor, assisting with the rehearsal run the day prior and overcoming any last-minute challenges that arise during the festivities.

Q. WHY DO I NEED DAY OF WEDDING INSURANCE?

Wedding liability insurance can cover injuries or accidents that occur during the ceremony or reception. Coverage can be purchased as early as two years or as late as 24 hours before your planned wedding day. It is best to purchase coverage as soon as you begin making deposits and purchases for your wedding. Wilson Creek is your secondary provider, not your first.

Q. WHAT TIME CAN I ARRIVE TO THE BRIDAL SUITE?

10am! You also have this room all day and one hour after your event concludes to clean up and take home any of your belongings. Your suite will be stocked with a couple bottles of sparkling wine and or a six pack of beer, some water, and soft drinks. You are welcome to purchase additional beverages from the winery. We highly encourage you to bring your own food too to stay well fed before your special day!

Q. HOW MANY PEOPLE FIT PER TABLE?

We typically seat 10 people per 72" round. However, your setup could be unique depending on the room and guest count, so ask your venue coordinator for the suggested arrangement.

Q. WHEN DO VENDORS HAVE ACCESS TO THE EVENT SPACE?

Wilson Creek team arrives 3 hours prior to the start time. i.e., 6pm ceremony means 3pm set up time. Your vendors, however, are welcome to arrive 2 hours prior.

Q. WHAT IS SET ON THE TABLES?

We offer gold or silver charger plates, your choice of a colored napkin, small votive clear candles, all cutlery, water glasses and champagne flutes for a complimentary toast!

Q. HOW DOES THE BAR WORK?

We leave it up to you on how you wish to take care of it! You can fully host the bar where it's a set price per person for all you can drink, per hour or for the full duration of your wedding - price starts at \$12 for one hour. We can also set a **Consumption Bar**, meaning whatever is consumed at the bar during your event will get routed towards your account. - this is charged according to every bottle we open. You are also more than welcome to give us a specific dollar amount you wish to host, or even a timeframe and once that minimum or time is reached, we will then switch your event to a **cash bar** for your guests to pay for their own drinks or we can just close it down. A Cash Bar is where each of your guests cover their own costs for drinks, we also accept credit cards!

Q. HOW MANY ENTRÉES DO I CHOOSE?

To clarify Meal choices, you as the host will select:

- 1 - salad (all your guests will eat the same choice)
- 2 - protein entrée options
- 1 - vegetarian entrée option
- 2 - side dishes (everyone will have the same side choices)

From the selections you make, you may present the protein entrées or vegetarian entrée choices to your guests to select from. We need all counts 15 days prior to your wedding date. (i.e., 50 guests chose salmon, 40 guests chose steak etc.) The other option would be to do a dual plate where it would be ½ sized portions of your two entrée choices for everyone in the party, making it an easier planning process. Please keep in mind for a plated service, a meal indicator would be needed at each guests place setting so our servers can know which of your guests ordered what.

Q. DO I NEED TO GET VENDOR MEALS?

You are not required to provide vendor meals; you can simply let your vendors know to bring their own lunches as there won't be meals provided. If, however, you wish to offer them something, you certainly can! Vendor meals are ½ priced your wedding packet and it will be chefs' choice on what they will be eating. - Please do not include vendor meals in your headcount and in your seating chart.

Q. DOES THE BRIDE & GROOM HAVE TO BE COUNTED IN THE WEDDING COUNT?

Only if they are attending!

Policies

FOOD AND BEVERAGE

All food and beverage will be provided by Wilson Creek Winery & Vineyards and consumed on premises. A service charge and applicable sales tax will be added to your event total. The service charge is subject to the current state sales tax (CA State Board of Equalization Regulation Code No. 1603). There is Food and Beverage minimum for all events. Minimums vary based upon room selected and day of the week. Ask your coordinator for details.

MUSIC AND VENDOR POLICY

Music must be turned off promptly at 10:00 pm for outdoor events. For all indoor events, music must be turned off promptly at your scheduled event end time. The signatory and all vendors, including photographers, florist, DJ, bands, etc. must provide a certificate of insurance, naming Wilson Creek Winery & Vineyard Inc. as an additional insured prior to arriving on the property. All vendor supplied items must be picked up after the event. Wilson Creek Winery is not responsible for any client or vendor items left behind.

BEVERAGE POLICY

- Wilson Creek wines and champagne are served exclusively during events.
- Wilson Creek Winery reserves the right to substitute any wine based on availability. All open bottles are the property of Wilson Creek Winery. We reserve the right to close any event where other alcoholic beverages are being consumed. Wilson Creek Winery reserves the right to request proof of age. Any guest who is unable to provide proof of age will not be served alcohol. No exceptions. We encourage the enjoyment of our wines in a responsible manner and ask the client to help us in fulfilling our legal obligations of refusing service to those appearing to be intoxicated or underage. Any guests providing alcohol to an underage drinker, as well as the underage drinker will be asked to leave the property immediately.
- Wilson Creek Winery reserves the right to close the bar at any time during the event if guests are consuming outside alcohol or carrying out lewd acts. Hard liquor is not permitted on Wilson Creek Winery property as per our state and federal alcohol license issued by the Alcohol Beverage Control. Any outside alcohol found on property will be confiscated and any guests consuming outside alcohol may be asked to leave the property.

TABLE AND AREA DECORATIONS

- Specialty linens and napkins with an expanded color selection are available for an additional charge. Should your color choice of linens be unavailable due to unforeseen circumstances, white, black or ivory linens will be used at the discretion of Wilson Creek Winery.
- Our standard complimentary centerpieces include glass hurricanes with oil candles and votive candles surrounding it.
- Decorating for the event should be arranged with Wilson Creek Winery in advance. Vendors may not begin set-up more than

two hours prior to the scheduled event start time or interrupt the normal operations of the winery. See your Wilson Creek site coordinator if special arrangements are needed.

- No confetti, indoor sparklers, rice, birdseed or glitter may be used on the premises for any purpose. The use of any of these items will result in a damage charge assessment.
- Wilson Creek Winery does not allow the affixing of anything to the walls, floors or ceilings of the room with nails, staples, tape or any other substance unless the Catering Department has given prior approval. An additional fee may apply.
- Inclement Weather: If you are planning an outdoor event, Wilson Creek Winery cannot be held responsible for inclement weather conditions. Wilson Creek Winery can provide indoor space, if available for your event or rent outdoor tenting at host's expense.
- Wilson Creek Winery provides 60" round and 72" round tables to seat 8 – 12 people per table. Up to 8 Auxiliary tables can be used for check-in, gifts, silent auction, etc. as needed. Smaller tables or barrels can be provided for A/V equipment, cake, etc.

ADDITIONAL TIME

Four to five hours of event time are included with our wedding packages, unless otherwise stated. Additional time may be purchased at \$1,200 per each additional hour.

KIDS MEALS

Wilson Creek Winery offers kid friendly meals to accommodate children. Children 5 and under are complimentary. Ages 6-12 are half-off listed prices.

DISCOUNTS

Wilson Creek Winery is proud to do our part in supporting charitable organizations, members of the armed forces, and wine club extended family members. Please see your venue coordinator for details.

BOOKING INSTALLMENTS/PAYMENTS

10% of estimated total is due upon booking. Guaranteed guest count is due 15 days prior to event. At this time, a final bill will be processed for any remaining money owed including any upgrades you may have chosen, and final balance will be due. Any charges incurred during the event will be due upon the conclusion of the event. Partial payment and a signed contract are required to confirm a date. All payments are non-refundable but will be applied toward the final payment. The following methods of payment are accepted: cash, check, or credit card. No refund will be given if the number of guests in attendance is fewer than the final guaranteed guest count given. All money paid to Wilson Creek Winery is non-refundable.





Quality Wines & Quality Times



WILSON CREEK

WINERY & VINEYARDS

For more information: 951.699.9463 or email: weddings@wilsoncreekwinery.com

35960 RANCHO CALIFORNIA ROAD TEMECULA, CA 92591 | 951.699.9463

WILSONCREEKWINERY.COM

