

WEDDINGS

AT TEMECULA CREEK INN



WEDDING SITE RENTAL

*All food & beverage items must be provided by Temecula Creek Inn,
with the exception of your wedding cake*

THE MEADOWS SITE RENTAL WILL INCLUDE:

CEREMONY & RECEPTION TIME:
5 hours event time | venue curfew 10pm
extended curfew available seasonally

WEDDING CEREMONY:

white garden chairs
pre-ceremony refreshments of lemonade
and infused water station

WEDDING COCKTAIL RECEPTION:

wooden bar
wine barrels or high boy cocktail tables
pergola with bistro lights

WEDDING RECEPTION:

wooden welcome tables
bistro lighting over dance floor
bistro lighting for reception area

STONE HOUSE SITE RENTAL WILL INCLUDE:

CEREMONY & RECEPTION TIME:
6 hours event time | venue curfew 12am

WEDDING CEREMONY:

white garden chairs
pre-ceremony refreshments of lemonade
and infused water station
shuttle transportation for guests

WEDDING COCKTAIL RECEPTION:

existing rustic bar
wine barrels or high boy cocktail tables
two wood burning firepits
bocce ball court

WEDDING RECEPTION:

fireplace use inside historic Stone House
wooden coffee tables
bistro lighting for reception seating area
wrought iron chandelier over dance floor

SHARED WEDDING RECEPTION AMENITIES:

head table, guest tables, gift & welcome
coffee table & cake table
white garden chairs
60" or 72" round guest tables
white or ivory floor length table linen
choice of napkin colors
white china, stainless steel flatware,
stemware & glassware
sparkling wine & welcome
farmhouse tables & cross-back wooden
chairs with cushions
market umbrellas (one per two tables)

cake cutting service
space heaters (one per two tables)
two-night stay in king premium room:
for changing room and wedding night
one round of golf, for two members of the
wedding party, based on availability
security guard, banquet staff captain,
servers, barbacks, bartenders, and
catering service manager
ceremony arch
stamped concrete dance floor
bistro lighting for dance floor area
ambient lighting in surrounding trees

HORS D 'OEUVRES

Sold per piece | minimum order of 25

*Included hors d'oeuvres options for dinner packages (no substitutions)
select 2

spanakopita, spinach, phyllo
jalapeno cream cheese poppers
vine ripened tomato bruschetta saba, basil
mac n cheese bites, truffle panko
\$4 per piece*

*Upgraded HORS D 'OEUVRES

vegetable samosa
caprese skewers
vegetable spring rolls, ginger soy
grilled & chilled shrimp cilantro, harissa
smoked bacon & onion brie tartelette
\$5 per piece

coconut shrimp, lemongrass & pickled chile aioli
shrimp cocktail, spicy cocktail sauce, cucumber
roasted mushroom tart, parmesan custard
bacon wrapped blue cheese stuffed dates
ahi poke cucumber, sriracha, sesame
crab cakes, estate herb aioli
\$6 per piece

Temecula Creek Inn is committed to using local produce, meat and fish whenever possible and we adhere to the Monterey Aquarium seafood watch guidelines. All prices are subject to a 23% service charge & applicable sales tax.

RECEPTION ENHANCEMENTS

Stationed hors d'oeuvres | minimum order 30 servings

CHARCUTERIE | \$27 per serving

air dried & cured italian meats
grilled vegetables
temecula olive oil
assorted olives
cornichons
pickled onions
artisan breads
mustards

ROASTED VEGETABLES | \$24 per serving

roasted peppers
grilled asparagus & squash
marinated mushrooms
pickled onions
eggplant
assorted olives
grilled flatbread
pepper hummus & olive tapenade

CRUDITÉS | \$22 per serving

fresh vegetable crudités, carrots, celery,
jicama, peppers, radishes, tomatoes, cauliflower
ranch & blue cheese dressing

INTERNATIONAL & DOMESTIC CHEESE DISPLAY | \$27 per serving

fresh & dried fruits
fig jam
toasted walnuts
assorted artisan bread
crackers
honey

All prices are subject to a 23% service charge & applicable sales tax.

RECEPTION STATIONS

In addition to your meal | minimum 30 servings

SALAD STATION choice of two | \$24 per serving

little gem lettuce, apple chips, radish, sea salted almonds, feta, saba, fennel citrus vinaigrette
hearts of romaine, miso caesar dressing, house croutons, parmesan
butter lettuce leaf, citrus-scented grapes, blue cheese, pistachio dust, radish,
green goddess dressing
prosciutto & stone fruit salad, local greens, mozzarella pearls, pistachio, cherry pickles,
balsamic dressing, cilantro vinaigrette
spiral pasta salad, kalamata olives, feta cheese, salami, grapes, roasted almonds, sherry
vinaigrette, minced herbs

SLIDERS & CHIPS choice of two | \$9 per serving

posole spiced pork, manchego cheese, apricot-jalapeño chutney
smoked beef brisket, signature barbeque sauce
kobe beef, onion, thousand island dressing, white cheddar
house battered mini corn dogs, spicy mustard aioli

STREET TACOS | \$9 per serving

traditionally prepared selection of freshly grilled meats served on corn tortillas:
pork al pastor, carne asada or pollo asada, accompanied by pickled onions, grilled chile crema,
fire roasted salsa

PASTA STATION choice of two | \$30 per serving

beef bolognese, san marzano tomatoes, parmesan, penne pasta, garden herbs
three cheese tortellini, pesto alfredo sauce, roasted peppers
fettuccini, fresh herb marinated chicken, roasted onions & garlic, crushed red pepper roma sauce
fusilli primavera, garden vegetables, lemon, olive oil, torn herbs

MAC & CHEESE STATION | \$30 per serving

selection of local cheeses
grilled chicken, 18 hour beef brisket, crumbled bacon
english peas, roasted peppers, sautéed mushrooms, green onions

BAKED POTATO BAR | \$30 per guest

yukon bakers, herb marinated chicken, smoked bacon
roasted garlic, caramelized onions, sautéed mushrooms, melted leeks
grated parmesan, white cheddar, blue cheese crumbles

All prices are subject to a 23% service charge & applicable sales tax.

CARVING STATIONS

Carving Stations include chef attendant (service for 60 minutes.)

ALL NATURAL PORK LOIN | \$245

braised pear reduction, small batch bourbon onions
serves 15 guests

ROASTED TOM TURKEY | \$495

black pepper gravy, silver dollar rolls
serves 30 guests

PAN SEARED FILET MIGNON | \$615

temecula red wine bordelaise, silver dollar rolls
serves 15 guests

SEA SALT & MUSHROOM CRUSTED PRIME RIB | \$825

sweet onion au jus, horseradish & chive cream, silver dollar rolls
serves 30 guests

All prices are subject to a 23% service charge & applicable sales tax.



PLATED ENTRÉE

All entrées are accompanied by chef's choice vegetables and starch, which are chosen based on seasonality and what is the freshest product at the time of each wedding. Includes two tray-passed hors d'oeuvres, rolls and butter, water service, freshly brewed coffee and selection of hot teas.
(minimum order of 30 guests)

SOUPS & SALAD select one

vine ripe tomato bisque, caramelized shallots, tarragon
root vegetable minestrone, carrots, tomato, elbow macaroni and garden herbs
little gem lettuce, apple chips, radish, sea salted almonds, feta, saba, fennel citrus vinaigrette
hearts of romaine, miso caesar dressing, house croutons, parmesan
butter lettuce leaf, citrus scented grapes, blue cheese, pistachio dust, radish, green goddess dressing
prosciutto & stone fruit salad, local greens, mozzarella pearls, pistachio, cherry pickles, balsamic, cilantro vinaigrette

SELECT ENTRÉES \$101 per person, includes choice of two entrées

all natural pork chop, cassis mustard jus, roasted cipollini
mahi-mahi, saffron citrus sauce, caramelized fennel
herb marinated bistro steak, burgundy wine jus, roasted cipollini

PREMIUM ENTRÉES \$116 per person, includes choice of two entrées

free range chicken, red wine thyme jus, estate herbs
pan seared salmon, roasted pepper piperade, charred green onion
colorado lamb chops, charred romanesco puree, crisp artichokes
prime flat iron steak, black garlic demi glace, fried garlic
filet mignon, black truffle perigourdine, roasted maitake mushroom

Add to any Entree:

Grilled Prawns \$15

Seared Scallops \$22

VEGETARIAN ENTRÉES will be priced according to entrée package selected

three cheese tortellini, pesto alfredo sauce, roasted peppers
grilled vegetable wellington, blistered heirloom tomatoes, charred romanesco puree
vegetable lasagna roll, ricotta, parmigiano reggiano, roma tomato puree, grilled squash
(vegan) warm quinoa, roasted baby vegetables, chimichurri, pickled mushrooms

Additional entree selection \$5.00 per guest per selection. Final count of each entree selection is required 14 business days prior to the event.



CREATE YOUR OWN DINNER BUFFET

Includes two tray-passed hors d'oeuvres, rolls and butter, water service, freshly brewed coffee and selection of hot teas.

SOUPS & SALADS select two

vine ripe tomato bisque, caramelized shallots, tarragon
root vegetable minestrone, carrots, tomato, elbow macaroni and garden herbs
little gem lettuce, apple chips, radish, sea salted almonds, feta, saba, fennel citrus vinaigrette
hearts of romaine, miso caesar dressing, house croutons, parmesan
butter lettuce leaf, citrus scented grapes, blue cheese, pistachio dust, radish, green goddess dressing
prosciutto & stone fruit salad, local greens, mozzarella pearls, pistachio, cherry pickles, balsamic, cilantro vinaigrette

ACCOMPANIMENTS select two

yukon potato puree, charred green onion, fried garlic
roasted tri color fingerlings, estate herb chimichurri
white bean cassoulet, sundried tomato, pork belly
oven roasted brussels sprouts, pomegranate syrup, minced herbs, fried garlic
grilled asparagus, lemon, saba & garden herbs
charred broccolini, caramelized fennel pesto, temecula olive oil

ENTRÉES choose two \$106 per guest | choose three \$117 per guest

all natural pork chop, cassis mustard jus, roasted cipollini
mahi-mahi, saffron citrus sauce, caramelized fennel
herb marinated bistro steak, burgundy wine jus, roasted cipollini
free range chicken, red wine thyme jus, estate herbs
pan seared salmon, roasted pepper piperade, charred green onion
colorado lamb chops, charred romanesco puree, crisp artichokes
prime flat iron steak, black garlic demi glaze, fried garlic
filet mignon, black truffle perigourdine, roasted maitake mushroom

VEGETARIAN ENTRÉES

three cheese tortellini, pesto alfredo sauce, roasted peppers
grilled vegetable wellington, blistered heirloom tomatoes, charred romanesco puree
vegetable lasagna roll, ricotta, parmigiano reggiano, roma tomato puree, grilled squash
(vegan) warm quinoa, roasted baby vegetables, chimichurri, pickled mushrooms

*Final count will be required 14 business days prior to the event. Place card with entrée selection indicated is required for each guest. If the number of special dietary requests totals more than 5% of your guest count an additional entrée selection of \$5 will be added. All prices are subject to a 23% service charge & applicable sales tax.

LATE NIGHT BITES

LA FIESTA LOCA \$29 per serving

santa fe chicken egg roll

carne flautas

corn tortillas chips, fire roasted salsa, guacamole, and queso dip

fresh fried churros & dulce de leche

minimum order 15 servings

HAPPY HOUR \$29 per serving

salted soft pretzels, house cheese sauce

truffle parmesan french fries

beer battered onion rings

mini corn dogs, spicy mustard aioli

cajun blue cheese chicken wings

mini grilled cheese sliders

mac & cheese bites

minimum order 15 servings

TRADITIONAL S'MORES \$15 per serving, available at stone house venue only

chocolate bars, marshmallows, graham crackers

minimum order 20 servings

GRAND S'MORES \$26 per serving, available at stone house venue only

house-made chocolate bark, handcrafted marshmallows

peanut butter cups, whiskey caramel, candied chiles, toasted coconut, sea salted peanuts

assorted graham crackers (original & orange glaze)

minimum order 30 servings

All prices are subject to a 23% service charge & applicable sales tax.



BEVERAGES

SOFT SELECT BAR PACKAGE

one hour	\$23.00 per guest
two hours	\$33.00 per guest
three hours	\$43.00 per guest
four hours	\$53.00 per guest
five hours	\$63.00 per guest
includes select wine, sparkling wine, domestic, imported & micro-brew beer, hard seltzer, assorted sodas, bottled sparkling & still water, assorted juices	

FROM THE VALLEY SOFT BAR PREMIUM PACKAGE

one hour	\$25.00 per guest
two hours	\$37.00 per guest
three hours	\$49.00 per guest
four hours	\$61.00 per guest
five hours	\$73.00 per guest
includes local temecula valley wine, sparkling wine, domestic, imported & micro-brew beer, hard seltzer, assorted sodas, bottled sparkling & still water, assorted juices	

PREMIUM BAR PACKAGE

one hour	\$28.00 per guest
two hours	\$43.00 per guest
three hours	\$58.00 per guest
four hours	\$73.00 per guest
five hours	\$88.00 per guest
includes premium liquor, house wine, sparkling wine, domestic, imported and micro-brew beer, hard seltzer, assorted sodas, bottled sparkling & still water, assorted juices	

SELECT BAR PACKAGE

one hour	\$26.00 per guest
two hours	\$39.00 per guest
three hours	\$52.00 per guest
four hours	\$65.00 per guest
five hours	\$78.00 per guest
includes select liquor, house wine, sparkling wine, domestic, imported and micro-brew beer, hard seltzer, assorted sodas, bottled sparkling & still water, assorted juices	

REFRESHMENT PACKAGE

one hour	\$8.00 per guest
two hours	\$12.00 per guest
three hours	\$16.00 per guest
four hours	\$20.00 per guest
five hours	\$24.00 per guest
includes assorted sodas, bottled sparkling & still water, assorted juices	

All prices are subject to a 23% service charge & applicable sales tax.

BEVERAGES

WINE LIST

the temecula creek inn features a comprehensive wine list of both our house selection and local temecula and california wines. wine selections vary seasonally so please consult with your catering service manager for current availability.

SELECT LIQUOR SELECTIONS

concierge vodka, concierge gin, concierge rum, concierge tequila, jim beam bourbon, seagram's 7, grant's scotch whiskey, presidente brandy, assorted bols cordials

PREMIUM LIQUOR SELECTIONS

tito's handmade vodka, tanqueray gin, captain morgan rum, bacardi rum, patron silver tequila, jack daniels bourbon, j&b scotch, seagram's v.o. whiskey, presidente brandy, assorted bols cordials, baileys, kahlua, grand marnier

BEER/SELTZER SELECTIONS

corona, coors light, bud light, micro-brew, hard seltzers and additional beer selections will be available based on seasonality

BARS

non-hosted bars will require a \$250.00 bar set-up fee.

HOSTED BARS

hosted bars are available either on consumption or as a package. All bars are stocked with the appropriate mixers and condiments, cocktail napkins and glassware. Packages require a 20 person minimum. If there are fewer than 20 people a \$250.00 bar set up fee will apply.

PER DRINK PRICING	CASH	HOST
select wine by the glass	\$11	\$10
select sparkling by the glass	\$11	\$10
temecula valley wine by the glass	\$12	\$11
select brand liquor	\$11	\$10
premium brand liquor	\$13	\$12
domestic beer	\$8	\$7
imported beer	\$9	\$8
micro-brew & craft beer	\$10	\$9
hard seltzer	\$10	\$9
sparkling water	\$8	\$7
still water	\$6	\$5
soft drinks	\$5	\$4
assorted juices	\$7	\$6

All prices are subject to a 23% service charge & applicable sales tax. Packages & hosted bar, not to exceed 5 hours.
Liquor selections subject to change based on availability.

BAR POLICIES

WHAT TO EXPECT AT YOUR BAR

Hard Liquor served as a mixed drink or on the rocks with 1.5 pours - no shots or neat

Bar will close at minimum 30 minutes prior to the scheduled end of event

Bartenders will require guests to present valid ID cards for age verification

Bartenders have the right to refuse service if guest appears intoxicated

Bartender to guest ratio = 1:100

Bar Service time cannot exceed 5-hours

Additional bartenders can be added at an additional fee

Bartenders will serve (1) drink per person per trip to the bar

Our ultimate goal is for all guests to enjoy themselves and return safely home

GENERAL INFORMATION

FUNCTION CONTRACTS & POLICIES

1. Food & Beverage minimum to apply in addition to the site rental fee. Minimums vary by date, please see your Catering Sales Manager for more details.
2. 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.
3. All items, pricing, service charge and applicable tax are subject to change.
4. For plated entrées, client must provide printed place cards, approved in advance by the Temecula Creek Inn Catering Service Manager, indicating the first and last name of the guest with the entrée choice for each guest.
5. The guaranteed number of attendees must be communicated to the catering service manager no less than fourteen (14) business days prior to the event. Upon receipt of attendance counts, the number cannot be reduced. The final guarantee must meet or exceed the Food and Beverage minimum. Headcount cannot increase within 72 hours of event without approval from Temecula Creek Inn.
6. Balance of site rental, plus contracted food & beverage minimum or final guarantee, whichever is higher, is required fourteen (14) business days prior to the event.
7. The following items are prohibited: confetti, glitter, sparklers, Cold Sparklers, Chinese lanterns, party poppers, open flame candles, artificial flower petals, silly string, colored smoke bombs, rice and bird seed.
8. Temecula Creek Inn assumes no responsibility whatsoever and is unable to keep storage of equipment, displays and/or decorations, bakery items, etc., brought to the Hotel by you, your guests, or a third party vendor at any time. Cake tiers and leftover cake cannot be left overnight. Any cake leftover will otherwise be immediately discarded. All leftover items must have a designated person to take at the conclusion of the event.
9. Temecula Creek Inn is not responsible to move any client provided or rented items. All items will need to be removed from the wedding site within one (1) hour of the conclusion of the event.
10. Items and decorations not removed immediately after the event by event host, will result in additional charges to the client. Temecula Creek Inn reserves the right to charge a clean-up fee for any items left behind. The labor fee is subject to an additional **\$150.00 per hour**.
11. No food or beverages with the exception of wedding cakes and/or desserts, can be brought into the wedding venue without the written permission of the Hotel, and are subject to service and/or labor charges as deemed necessary by the Hotel. Wedding cakes and/or desserts must be provided by a licensed and insured bakery or restaurant.
12. Temecula Creek Inn will not assume any responsibility for the damage or loss of any items left at the venue prior to, during, or following your function.
13. The Hotel reserves the right to advance approval of all outside contractors hired for use by any client. All outside contractors must submit proof of insurance, engineering and electrical needs, to the hotel thirty (30) days prior to their setup. The client is responsible for any charges and damages an outside contractor incurs while in their employ. Temecula Creek Inn will provide a recommended vendor list.
14. Functions that exceed the allotted time noted on the event orders will be subject to an additional **\$1,000.00 labor fee per hour**.
15. Your Temecula Creek Inn Catering Service Manager will assist in the coordination of the items provided by the Hotel, i.e. menu selections, floor plan, Banquet Event Order, and billing. The Catering Service Manager will be the on-site liaison between your Professional Wedding Coordinator and the Resort Operations Staff.
16. Your Professional Wedding Coordinator will oversee the coordination of all other wedding details including timeline, vendors, rehearsal coordination, decor set up/clean up, gifts and personal items. A Professional Wedding Day Of Coordinator is required for all Wedding events.
17. There is to be no alcohol consumption permitted by vendors at the Hotel. Cigarette smoking is permitted in non-visible and designated areas only. Vendors will protect the integrity of the physical property and grounds as if they were members of the Temecula Creek Inn Staff.

FREQUENTLY ASKED QUESTIONS

WEDDING PLANNING PROCESS

Am I required to have a Wedding Day of Coordinator?

Stone House Weddings are required to have a professional Wedding Day of Coordinator, Planner or Event Manager. All vendors who are contracted to work and/or setup on your wedding day must provide Temecula Creek Inn with their Certificate of Insurance.

When will I be introduced to the Catering Service Manager?

Six months prior to your wedding date your Catering Services Manager will contact you. This time frame allows the manager to prioritize all planning and logistics with sufficient time to prepare for your big day!

What is a details meeting?

An appointment to sit down with your Catering Service Manager and discuss your Temecula Creek Inn setup, food and beverage selections. This is also the time to ask all of your Temecula Creek Inn related questions (anything regarding the venue, setup, or food and beverage).

When will my details meeting take place?

Your Catering Service Manager will plan this date with you, between two to four months prior to your wedding date.

When will my wedding rehearsal take place?

The wedding rehearsal will be tentatively scheduled at your detail meeting. The time and location of your ceremony rehearsal (this typically occurs the day before your wedding) will be guaranteed 30 days prior to the rehearsal date.

Where can I get wedding liability insurance?

We suggest beginning with an existing homeowner's or renter's insurance policy, and adding special event wedding insurance on as an addendum to your policy. Typically, this will be the most cost effective option. You can also find "Wedding Insurance" online.

What is required for the liability insurance?

For the night of your wedding, you are required to carry a general liability policy with at least \$1,000,000.00 insurance coverage. All of your hired vendors are also required to provide Temecula Creek Inn with a Certificate of Insurance to work on the property. Vender policies must show \$2,000,000 in insurance coverage.

Do you have a wedding vendor list?

We have a list of vendors that frequently work at our property. You are not required to use vendors on our list, but it is highly encouraged because they are familiar with Temecula Creek Inn's standard procedures and policies, and typically keep their business insurance on file.

Can my dog be in my wedding?

Please refer to our Hotel Pet Policy and bree restrictions located on our hotel website for up to date information.

FREQUENTLY ASKED QUESTIONS

HOTEL

How do I book a wedding room block?

Please contact your Wedding Sales Manager, at tciweddings@tciresort.com, who can assist you with room block information.

How do I book a farewell brunch and/or rehearsal dinner?

Please contact your Wedding Sales Manager, at tciweddings@tciresort.com, who can assist you with event information.

FOOD AND BEVERAGE

When will I get to taste the wedding menu?

Six to seven months prior to your wedding date, at a group tasting event.

What food will I be able to taste at the group tasting event?

The tasting provides you the opportunity to sample the flavors and culinary style of the Temecula Creek Inn Wedding Menus. You will be able to try sample appetizers, the soup and salad starter options, tasting sized entrees, and Chef's choice of side dishes. We do not offer tastings for late night bites, reception stations, rehearsal dinners or farewell brunches.

Am I allowed to bring a food truck on property?

Temecula Creek Inn does not allow any outside catering, food, beverage, or food trucks.

Can I bring in specialty desserts?

Wedding cakes, specialty dessert bars, donuts, etc. are permitted as long as we are notified in advance. We also need to know if any special setup, or power requirements are needed. All desserts must come from a licensed, and insured bakery. All vendors that comes onto the premises must provide Temecula Creek Inn with their Certificate of Insurance. Additional fees may apply based on the vendor's set-up requests.

BILLING

How do I make my deposits?

For your convenience, deposits may be made by credit card. The final payment must be made by cash, certified check, cashier's check, money order or credit card. All credit card transactions are processed through Temecula Creek Inn's secure Sertifi payment system.

Are my deposits billed automatically in Sertifi?

No, each deposit must be manually submitted before the due date listed in your contract.

Can I split up my Sertifi payment amounts?

Yes, should you like to split a deposit amount or need to include additional guests making payments to your account, please contact tciweddings@tciresort.com, and request the amount you would like for each cardholder to process.

All split deposit amounts are due by the date listed on your wedding contract.