

CATERING MENU

WEDDINGS



EVENT DETAILS

EVENT SETUP

Ceremony

- White garden chairs
- Draped table in the gazebo

Guest Entrance

- Draped 6' – 8' tables for gifts, displays, and sign-in

Reception Room

- Custom sweetheart table with upholstered king and queen chairs
- White garden chairs
- 5' round tables that seat 8 guests
- Table linens (white / ivory / black)
- Colored table overlays (based on availability)
- Colored napkins (based on availability)
- High and low 36" round cocktail tables
- White dinnerware & silver silverware
- Clear glassware
- Water pitchers
- Tableside champagne service

Included Upon Request:

- Podium
- Umbrellas
- White tulle covered pillars
- Shepherd hooks with tulle down the aisle
- Wine barrels
- Heaters and firepit
- Easels
- Square mirror or round wood centerpiece
- Glass cylinder
- Square vase
- Lanterns (black / white)
- Votives (up to 4 per table) – host provides battery operated candles
- Gold or silver charger plates
- Candy Bar: various glass jars and scoops
- High chairs

Enhancement Options:

- Specialty linen price based on supply company.
- Aisle Runner: \$75 per 75 sq. in. runner canvas
- Specialty transportation for ceremony entrance, option of the Motley Coupe Model A Car or a 29 Double A Truck at an additional \$100 charge. Horse and Carriage available at an additional \$500 charge.

OTHER BENEFITS FOR THE WEDDING PARTY

- On-site coordinator
- The Bridal Suite and Groom's Private Meeting Room are available for (4) hours prior to the start of the ceremony until the end of the event. The host is welcome to bring snacks and beverages for the wedding party to enjoy. Outside trash bins available for self cleanup.
- Mobile transportation for wedding party from Bridal Suite to ceremony entrance.

FOOD AND BEVERAGE

Hors d'oeuvres, salad, dinner and nonalcoholic beverages will be provided by Monteleone Meadows and consumed on the premises. Desserts, candy and/or party favors may be brought in. All other food of any kind must be approved by Monteleone Meadows.

BAR SERVICE

Bar service provided. Host to supply all alcoholic beverages, limited to the following: (2) Beers, (2) Wines, (2) Specialty Cocktails and (1) Champagne.

Bar service includes a bartender, plasticware, cocktail napkins, ice, and a refrigerated kegerator with (2) taps. If you would like to have a full service bar with a variety of spirits and beverages, an outside licensed bar service with proof of liability coverage must be provided. Bar Service will begin at the start of the reception and conclude 30 minutes prior to the end of the event. Last call is at 9:30pm.

Host supplied champagne and cider served tableside prior to guest entrance or toast.

REHEARSAL, MENU TASTINGS & PHOTOS

Full menu tastings available.

Site available for engagement and anniversary photos by appointment only.

Wedding rehearsal available for (2) hours with an officiate or staff member present.

SERVICE CHARGE AND TAX

An 20% Service Charge and 8% California Sales Tax will be added to all food, beverage, and labor fees.

Service includes full wait staff to set up, serve, clear, and breakdown event.

VENUE POLICY

There is a minimum guest count for all events.

- Monday – Friday: 50 guests
- Saturday: 100 guests
- Sunday: 75 guests

Site is available to be booked for (4) hours on weekdays and (6) hours on weekends.

Reception and all outdoor music must conclude at 10pm per Riverside County Noise Ordinance and all guests must promptly vacate the property. Any additional hours will be charged at an additional \$1,000 per hour.



FOOD AND BEVERAGE

All menu selections include a beverage station, cake table, salad bar, and an hors d'oeuvres station.

BEVERAGE STATION

Infused water, lemonade, and tropical iced tea.
Regular and decaf coffee served with cream and sugar.
Hot Cider available upon request during the holiday months.

CAKE TABLE

Includes décor, setup, cake cutting and serving of host provided cake.

SALAD BAR

Classic Caesar Salad

Green Romaine Lettuce, Garlic Croutons, Parmesan, Creamy Caesar Dressing

Seasonal Mixed Greens

Toppings

Cucumber, Cherry Tomatoes, Dried Cranberries
Sunflower Seeds, Feta

Dressings

Buttermilk Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette

HORS D'OEVRUES STATION

(Included)

Charcuterie & Assorted Meats

Artisanal Cheeses, Dried Cured Meats, Fruit Compote, Spicy Mustard, Assorted Nuts, Crackers

Vegetable Crudité

Carrots, Celery, Broccoli, Cauliflower, Bell Pepper, Snap Peas

Three Layer Dip

with Fresh Homemade Salsa, Tortilla Chips

(Choose One)

Sausage Puff Pastry

with a Dijon mustard

Focaccia

Tomato, Garlic, Herb

Meat & Veggie Focaccia

Pepperoni, Vegetables, Tomato, Garlic, Herb

Bruschetta

Tomato, Basil, Olive Oil, Vinegar, French Bread

Pineapple Habanero Cream Cheese Dip

with Assorted Crackers



MENU SELECTIONS

Final price based on menu selection, served buffet style.

TRADITIONAL

\$110 per person

Santa Maria Style Tri-Tip Roast

Charbroiled in a Mesquite BBQ Brick Oven

Grilled Marinated Chicken

Herb Roasted

Gourmet Cheesy Potatoes

Cheddar Cheese, Green Onion

Grilled Vegetables

Zucchini, Bell Peppers, Squash, Broccoli, Cauliflower

Homemade Garlic Bread

Garlic Parmesan Crusted

BON DEJEUNER

\$115 per person

Entrees:

(Choose Two)

Tri-Tip

Parmesan Crusted Chicken

Herb Roasted Chicken

Chicken Marsala

Creamy Sun Dried Tomato And Spinach Stuffed Chicken

White Fish

Sides

(Choose Two)

Gourmet Cheesy Potatoes

Garlic Herb Mashed Potatoes

Rice Pilaf

Baby Red Garlic Potatoes

Grilled Vegetables

Grilled Green Beans

Homemade Garlic Bread

Garlic Parmesan Crusted



MENU SELECTIONS

Final price based on menu selection, served buffet style.

FIESTA

\$110 per person

Carne Asada

Pollo Asada

Mexican Rice

Refried Beans

Grilled Vegetables

Flour and Corn Tortillas

SALSA BAR

(In place of salad bar)

**Fresh Homemade Salsa, Pico De Gallo, Sour Cream,
Shredded Cheese**

Tortilla Chips

LITTLE ITALY

\$100 per person

(Choose One)

Grilled Marinated Chicken

Herb Roasted

Chicken Marsala

Mushrooms, Marsala Wine Sauce

(Included)

Pasta Bar

Noodles

Penne, Cheese Stuffed Tortellini

Sauces

Creamy Pesto, Marinara, Alfredo

Toppings

Parmesan Cheese, Crushed Red Pepper, Basil

Grilled Vegetables

Zucchini, Bell Peppers, Squash, Broccoli, Cauliflower

Homemade Garlic Bread

Garlic Parmesan Crusted



ENHANCEMENTS

HORS D'OEVRUES

Seasonal Fruit

Watermelon, Pineapple, Cantaloupe, Honeydew, Grapes
\$4 Per Person

Bruschetta

Tomato, Basil, Olive Oil, Vinegar, French Bread
\$3 Per Person

Sausage Puff Pastry

with a Dijon mustard
\$2 Per Person

Focaccia

Tomato, Garlic, Herb
\$2 Per Person

Meat & Veggie Focaccia

Pepperoni, Vegetables, Tomato, Garlic, Herb
\$2 Per Person

Pineapple Habanero Cream Cheese Dip

with Assorted Crackers
\$1 Per Person

RUSTIC S'MORES STATION

Hershey's Chocolate, Graham Cracker, Marshmallow
\$5 Per Person