

# CATERING MENU

## WEDDINGS



# EVENT DETAILS

## EVENT SETUP & SERVICE

Our service includes a full wait staff to set up, serve, clear, and break down your event.

### 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 seating up to 8 guests
- Table linens (white, ivory, or black)
- Colored table overlays (based on availability)
- Colored napkins (based on availability)
- High 36" round cocktail tables
- White dinnerware and silver flatware
- Clear glassware
- Water pitchers
- Tableside champagne service

### Included Upon Request

- Podium
- Wine barrels
- Heaters
- Easels
- Square mirror or round wood centerpiece
- Votives (up to 4 per table) — host provides battery-operated candles
- Gold or silver charger plates
- Candy Bar: Various glass jars and scoops — host provides candy

### Enhancement Options

- Specialty linens (pricing based on supply company)
- Specialty transportation for ceremony entrance:
  - Motley Coupe Model A Car or 1929 Double A Truck (\$200 additional charge)
  - Horse and Carriage (\$500 additional charge)

## WEDDING PARTY SUITES & TRANSPORTATION

- Bridal Suite: Available from 12 PM to 10:30 PM
- Groom's Private Meeting Room: Available from 2 PM to 10:30 PM (for pre-dressed groomsmen)
- Hosts may bring snacks and beverages for the wedding party (self-clean-up required, outdoor trash bins provided)
- Mobile transportation for the wedding party from the Bridal Suite to the ceremony entrance

## FOOD AND BEVERAGE

Hors d'oeuvres, salad, dinner and nonalcoholic beverages will be provided by Monteleone Meadows and consumed on the premises. Host provided 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 garnishes, 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 service concludes 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 (1) hour with an officiate or staff member present

### SERVICE CHARGE AND TAX

A 20% Venue Charge, along with an 8.75% Murrieta, California tax, will be applied to food, beverage, and labor fees.

### VENUE POLICY

There is a minimum guest count for all events.

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

Site is available to be booked for (4) hours on weekdays and (6) hours on weekends. Guests are welcome to arrive 30 minutes prior to the ceremony start time.

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.  
Coffee served with cream and sugar.  
Hot Cider available upon request during the holiday months.

### HORS D'OEVRUES STATION

#### Charcuterie & Assorted Meats

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

#### Vegetable Crudit 

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

#### Three Layer Dip

with Fresh Homemade Salsa, Tortilla Chips

#### Sausage Puff Pastry

with a Dijon mustard

#### Pineapple Habanero Cream Cheese Dip

with Assorted Crackers

### SALAD BAR

#### Seasonal Fruit

Watermelon, Pineapple, Cantaloupe, Honeydew, Grapes

#### 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

### CAKE TABLE

Includes d cor, setup, cake cutting and serving of host  
provided cake.



## MENU SELECTIONS

Final price based on menu selection, served buffet style.

### TRADITIONAL

\$140 per person

#### **Santa Maria Style Tri-Tip Roast**

Charbroiled in a Mesquite BBQ Brick Oven

#### **Parmesan Crusted Chicken**

#### **Gourmet Cheesy Potatoes**

Cheddar Cheese, Green Onion

#### **Grilled Vegetables**

Zucchini, Bell Peppers, Squash, Broccoli, Cauliflower

#### **Homemade Garlic Bread**

Garlic Parmesan Crusted

### BON DEJEUNER

\$145 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

\$140 per person

**Carne Asada**

**Pollo Asada**

**Mexican Rice**

**Refried Beans**

**Flour and Corn Tortillas**

### SALSA BAR

*(In place of salad bar)*

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

**Tortilla Chips**

*Add On: Guacamole \$3 per person*

### LITTLE ITALY

\$135 per person

*(Choose One)*

**Parmesan Crusted Chicken**

**Chicken Marsala**

Mushrooms, Marsala Wine Sauce, Rice

*(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