




EVENTS AT
MURRIETA'S WELL
ESTATE VINEYARD

- WEDDINGS -

let's celebrate love



MURRIETA'S WELL *is pleased to provide the following services for weddings and receptions:*

DEDICATED CATERING CONSULTANT

Our expert Catering Sales Managers will assist in planning every detail of your special day.

FULL SERVICE STAFF

Including Servers, Bartenders, and Banquet Captains.

AMENITIES FOR YOUR RECEPTION

Inclusive of chairs, round tables, china, silverware, glassware, standard white linens and votive candles.

5 HOUR EVENT RENTAL

WEDDING PACKAGES INCLUDE:

Hors d'Oeuvres, Dinner, Dessert, and a Four Hour Beverage Package.

PRIVATE MENU TASTING

Up to four people with signed contract.

MAXIMUM SEATING 100 PEOPLE

\$1,500 CEREMONY SET UP FEE

MARCH - OCTOBER

DAY	*FOOD & BEVERAGE MINIMUM	FACILITY RENTAL
Saturday	\$27,000	\$7,000
Friday & Sunday	\$24,000	\$5,000
Monday-Thursday	\$12,000	\$3,000

NOVEMBER-FEBRUARY

DAY	*FOOD & BEVERAGE MINIMUM	FACILITY RENTAL
Saturday	\$18,000	\$7,000
Friday & Sunday	\$14,000	\$3,000
Monday-Thursday	\$8,000	\$2,000

**Food and Beverage Minimum Does Not Include 25% Admin Fee and Applicable Sales Tax.*



WEDDING PACKAGES

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WEDDING PACKAGES

Select your preferred package:

CLASSIC PACKAGE

CHEF'S TABLE SERVICE STYLE INCLUDES:

Four Passed Hors d'Oeuvres or Two Hors d'Oeuvres Displays,
Two Salads, Two Entrées, Three Accompaniments,
Dessert Table, and a Four Hour Beverage Package.

\$195 PER PERSON

SIGNATURE PACKAGE

THREE-COURSE PLATED SERVICE INCLUDES:

Four Passed Hors d'Oeuvres or Two Hors d'Oeuvres Displays,
One Salad, Choice of Two Entrées, Dessert Table,
and a Four Hour Beverage Package.

\$210 PER PERSON

PLATINUM PACKAGE

FOUR-COURSE PLATED SERVICE

Three Passed Hors d'Oeuvres or Two Hors d'Oeuvres Displays,
One Appetizer, One Salad, Choice of Two Entrées,
Dessert Table, and a Four Hour Beverage Package Including
Champagne Toast

\$250 PER PERSON

All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax



H O R S D ' O E U V R E S

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PASSED HORS D'OEUVRES

Accommodates 24 Guests

COLD HORS D'OEUVRES

LAURA CHENEL GOAT CHEESE CROSTINI

Red Onion Marmalade, Toasted Pecans, Fresh Thyme

HEARTS OF PALM CEVICHE

Avocado, Sweet 100 Tomatoes, Tortilla Strips - V

BEEF TENDERLOIN TARTAR

Shallots, House-Made Pickles, Anchovy Aioli, Toast Points

JUMBO SHRIMP COCKTAIL

Fresh Horseradish & Cocktail Sauce

AHI TUNA POKE

Wasabi Avocado Aioli, Crispy Wonton

Pacific White Sturgeon Caviar

Truffle Potato Gaufrette, Crème Fraiche

BAR SNACKS

\$30 PER BASKET, ONE BASKET SERVES 10 PEOPLE

WHITE TRUFFLE POPCORN

SEASONED SPICED ASSORTED
TREE NUTS

CRACKED BLACK PEPPER &
VINEGAR POTATO CHIPS

SEED & SPICE CRACKERS

VEG - Vegetarian / V - Vegan

All Menu Items Available Avoiding Gluten Ingredients. Please Inquire With Your Catering Sales Manager

All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax



PASSED HORS D'OEUVRES

Accommodates 24 Guests

HOT HORS D'OEUVRES

TOFU BAHN MI MINIS

PICKLED VEGETABLES, SRIRACHA - V

WILD MUSHROOM TARTLET

Truffle Oil, White Balsamic Herb Pistou - VEG

MEATBALLS AL FORNO

House-made Meatballs, Crushed San Marzano Tomato, Fresh Basil

BACON WRAPPED MEDJOL DATES

Applewood Bacon, Point Reyes Blue Cheese, Jalapeño

PISTACHIO CRUSTED DIVER SCALLOPS

Blood Orange Champagne Sauce

MINI DEILED CRAB CORNBREAD MUFFINS

Lump Crab, Roasted Corn, Housemade B&B Pickle Tartar

AMERICAN WAGYU SLIDERS

Pickled Red Onion Marmalade, Smoked Gouda, Brioche Bun

VEG - Vegetarian / V - Vegan

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HORS D'OEUVRES DISPLAY

HOUSE-SMOKED ORA SALMON

Hot Smoked Ora Salmon, Capers, Chopped Egg, Red Onion, Toast Points

SEASONAL VEGETABLE CRUDITÉ

Seasonal Vegetables, Assortment of Dips - VEG

BURRATA & MOZZARELLA BAR

Fresh Burrata and Assorted Mozzarella, Mission Fig Jam,
Basil, Toasted Ciabatta -V

MEDITERRANEAN DISPLAY

Artichoke Dip, Roasted Red Pepper Feta Dip, Roasted Garlic Hummus,
Torshi Pickles, Olives, Crudités, Grilled Pita - VEG

SELECTION OF LOCALLY SOURCED CHEESES AND SALUMI

Local Honeycomb, Sonoma Fig Preserve, Tangerine Chile Olives, Pickled
Vegetables, Brioche Toasts

STERLING FARMS CAVIAR BAR

Brioche Toasts, Crème Fraiche, Local Butter, Raised Hard-Boiled Egg, Scallions

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CHEF'S TABLE

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CHEF'S TABLE

When Selecting the Classic Package, Please Choose From the Following:

SALAD COURSE

Please Select Two For Your Guest To Choose From

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpernickel Crouton

HARVEST GREENS

Pink Lady Apples, Maple Walnut Vinaigrette, Point Reyes Blue, Candied Pecans

ROASTED BEET & GOAT CHEESE SALAD

Laura Chenel Goat Cheese, Arugula, Orange Marmalade Vinaigrette

MAIN COURSE

Please Select Two For Your Guest To Choose From

MARY'S FARM HERB ROASTED CHICKEN BREAST

Wente Chardonnay Lemon Caper Sauce

PAN ROASTED PACIFIC SALMON

Preserved Garden Cucumbers and Balsamic di Modena

CIDER-BRINED DUROC PORK LOIN

Local Foraged Mushroom Chasseur Sauce

WOOD FIRED CALIFORNIA PRIME RIBEYE

Wente Cabernet Franc Reduction

LAURA CHENEL GOAT CHEESE & EGGPLANT ROLLATINI

Mozzarella, Sweet 100 Pomodoro - VEG

ROASTED FENNEL & MUSHROOM RISOTTO

WHITE TRUFFLE, TOASTED PISTACHIOS, CASHEW MILK PARMESAN - V

ACCOMPANIMENTS

Please Select Three For Your Guest To Choose From

ROASTED FINGERLING POTATOES - V

QUINOA SUMMER HARVEST SALAD- VEG

SMOKED GOUDA MAC N CHEESE - VEG

BUTTERMILK SCALLION MASHED POTATOES - VEG

OVEN-ROASTED SEASONAL VEGETABLES, GARLIC BUTTER - VEG

VEG - Vegetarian / V - Vegan

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PLATED SERVICE

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PLATED SERVICE

APPETIZER

When Choosing the Signature or Platinum Package, Please Select One

SEARED DIVER SCALLOP

Celery Root Purée, White Truffle, Parsnip Chips

CHANTERELLE MUSHROOM FLAN

Herbed White Balsamic Pistou - VEG

BRANDT FARMS BEEF CARPACCIO

Crispy Capers, Horseradish Crema, Sourdough Crostini

SALAD

When Choosing the Signature or Platinum Package, Please Select One

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpernickel Crouton

HARVEST GREENS

Pink Lady Apples, Point Reyes Blue, Maple Walnut Vinaigrette, Candied Pecans
- VEG

HEIRLOOM TOMATO PANZANELLA

Sourdough, Basil, EVOO - V

ROASTED BEET & GOAT CHEESE SALAD

Laura Chenel Goat Cheese, Arugula, Orange marmalade vinaigrette -V





PLATED SERVICE

ENTRÉE COURSE

When Choosing the Signature or Platinum Package, Please Select Two Items for Your Guest to Choose From

ROASTED FENNEL & MUSHROOM RISOTTO

WHITE TRUFFLE, TOASTED PISTACHIOS, DAIRY-FREE PARMESAN - V

GOAT CHEESE & GRILLED EGGPLANT ROLLATINI

Mozzarella, Sweet 100 Pomodoro - VEG

WILD CAUGHT SHRIMP & GRITS

White Corn Grits, Cajun Andouille

OAK SMOKED PACIFIC SALMON

Preserved Garden Cucumbers & Balsamic di Moden

OVEN-ROASTED MARY'S FARM FREE-RANGE CHICKEN BREAST

Wente Chardonnay Lemon Caper Sauce

SMOKED DOUBLE CUT IBERIAN DUROC BONE-IN PORK CHOP

Extra Sharp Cheddar Pioneer White Corn Grits, Mostarda

NIMAN RANCH LAMB LOIN

Truffle Bread Pudding, Foraged Mushroom Chasseur Sauce

BRAISED BONELESS SHORT RIB

Crushed Yukon Gold Potatoes, Toasted Hazelnut Gremolata

BRANDT FARMS ROASTED RIB LOIN

Baby Red Creamer Potatoes, Calabrian Chile Butter, Fresh Herb Pesto

WOOD-FIRED STEMPLE CREEK FILET MIGNON

Point Reyes Blue Cheese Russet Gratin, Wente Cabernet Franc Reduction
+ Additional \$10 Per Person

All Entrées Served with Seasonal Vegetables

VEG - Vegetarian / V - Vegan

All Menu Items Available Avoiding Gluten Ingredients. Please Inquire With Your Catering Sales Manager

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DESSERT

Included with All Wedding Packages:

DESSERT TABLE

DISPLAY OF MINIATURE CAKES

Seasonal Tarts, Mousses, Cookies & Pastries

WEDDING CAKE NOT INCLUDED

Preferred Vendor List Available

\$3 Per Person Cake Cutting Fee

ALL EVENTS INCLUDE A PREMIUM

COFFEE & TEA STATION

Regular & Decaf Coffee, Assorted Premium Hot Teas

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YOUNG ADULTS

12-20 Years Old

Includes Hors d'oeuvres, Dinner, Dessert & Non-Alcoholic Beverage Package

CHEF'S TABLE \$140.00 PER GUEST

THREE COURSE PLATED DINNER \$175.00 PER GUEST

FOUR COURSE PLATED DINNER \$190.00 PER GUEST

*When Selecting Filet Mignon, Lamb Chops or Rib Loin add \$15.00 Per Guest

CHILDREN'S MENU

3-11 Years Old

Please Select One For All Children

MINI CHEESEBURGER SLIDERS

Brioche Bun, American, Hand-Cut Fries

GRILLED CHEESE ON SOURDOUGH

American Cheese, Hand-Cut Fries - VEG

MINI CHEESE OR PEPPERONI PIZZA

CHICKEN TENDERS

Hand-Cut Fries

ALL BEEF HOT DOG

Brioche Bun, Hand-Cut Fries

\$50.00 PER GUEST

NON-ALCOHOLIC BEVERAGE PACKAGE

Service for 4 Hours

SPARKLING APPLE CIDER

SOFT DRINKS

MINERAL WATER

LEMONADE

ICED TEA

VENDOR MEAL

\$50.00 PER GUEST

ADDITIONAL \$15 PER PERSON FOR BEEF

VEG - Vegetarian / V - Vegan

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LATE-NIGHT SNACKS

Accommodates 24 Guests

CRISPY JUMBO WINGS 3 WAYS

Buffalo, Lemon Pepper, BBQ, Blue Cheese, Ranch, Carrot & Celery Sticks
(24 Wings Per Flavor)

\$140

GRILLED CHEESE & TOMATO SHOOTERS

Cheese Toasts, Creamy Tomato Soup - VEG

\$120

ANGUS SLIDERS

Brioche Bun, Pimento Cheese, Onion Marmalade

\$250

TRUFFLE MAC N CHEESE

Gruyere, White Truffle - VEG

\$125

FRENCH MACARONS

Assorted Flavors - VEG

\$125

VEG - Vegetarian / V - Vegan

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BEVERAGE PACKAGES

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WEDDING BEVERAGE PACKAGES

VINEYARD COLLECTION

INCLUDED IN WEDDING PACKAGE:

Service for 4 Hours

WINES

Please Select Two:

MURRIETA'S WELL THE WHIP, LIVERMORE VALLEY

MURRIETA'S WELL SAUVIGNON BLANC SMALL LOT, LIVERMORE VALLEY

MURRIETA'S WELL MALBEC, LIVERMORE VALLEY

MURRIETA'S WELL TEMPRANILLO, LIVERMORE VALLEY

BEERS

Please Select Four:

COORS LIGHT

805

SIERRA NEVADA PALE ALE

CORONA

LAGUNITAS IPA

SPARKLING WINE TOAST

\$12 Per Guest

MURRIETA'S WELL *BLANC DE BLANC*, LIVERMORE VALLEY

NON-ALCOHOLIC BEVERAGES

SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER,
LEMONADE, ICED TEA

All Wines Subject to Availability. All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax



WEDDING BEVERAGE PACKAGES

BARREL COLLECTION

Additional \$10.00 Per Guest

Service for 4 Hours

WINES

Please Select Two:

MURRIETA'S WELL SAUVIGNON BLANC SMALL LOT, LIVERMORE VALLEY

MURRIETA'S WELL DRY ROSÉ, LIVERMORE VALLEY

MURRIETA'S WELL CABERNET FRANC, LIVERMORE VALLEY

MURRIETA'S WELL MERLOT, LIVERMORE VALLEY

BEERS

Please Select Four:

COORS LIGHT

805

SIERRA NEVADA PALE ALE

CORONA

LAGUNITAS IPA

SPARKLING WINE TOAST

\$12 Per Guest

MURRIETA'S WELL BLANC DE BLANC, LIVERMORE VALLEY

NON-ALCOHOLIC BEVERAGES

SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER,
LEMONADE, ICED TEA

All Wines Subject to Availability. All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax



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