



EVENTS AT
MURRIETA'S WELL
ESTATE VINEYARD

Weddings

LET'S CELEBRATE LOVE



Marrieta'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, (12) 8ft rustic farm tables, china, silverware, glassware 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 |
|-------------------|------------------------|-----------------|
| Friday & Sunday | \$21,000 | \$5,000 |
| Monday - Thursday | \$12,000 | \$3,000 |

NOVEMBER - FEBRUARY

| DAY | *FOOD&BEVERAGE MINIMUM | FACILITY RENTAL |
|-------------------|------------------------|-----------------|
| 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

Select your preferred package:

CLASSIC PACKAGE



CHEF'S TABLE SERVICE INCLUDES:

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

\$200 Per Person | Additional Protein \$15 per person

SIGNATURE PACKAGE



THREE COURSE PLATED SERVICE INCLUDES:

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

\$215 Per Person | Additional Protein \$15 per person

PLATINUM PACKAGE



FOUR COURSE PLATED SERVICE INCLUDES:

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

\$250 Per Person | Additional Protein \$15 per person

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



Passed Hors D'Oeuvres

Accommodates 24 Guests

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

AHI TUNA POKE

Wasabi Avocado Aioli, Crispy Wonton

WILD MUSHROOM TARTLET

Truffle Oil, White Balsamic Herb Pistou - VEG

MEATBALLS AL FORNO

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

BACON WRAPPED MEDJOOL DATES

Applewood Bacon, Point Reyes Blue Cheese, Jalapeño

PISTACHIO CRUSTED DIVER SCALLOPS

Blood Orange Champagne Sauce

AMERICAN WAGYU SLIDERS

Pickled Red Onion Marmalade, Smoked Gouda, Brioche Bun



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

Hors D'Œuvres Display

HORS D'ŒUVRES



SELECTION OF LOCALLY SOURCED CHEESES AND SALUMI

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

MEDITERRANEAN DISPLAY

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

SEASONAL VEGETABLE CRUDITÉ

Seasonal Vegetables, Assortment of Dips - VEG

BURRATA & MOZZARELLA BAR

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

HOUSE-SMOKED ORA SALMON

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

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Chef's Table

When Selecting the Classic Package, Choose From the Following:

SALAD COURSE

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

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

WOOD FIRED CALIFORNIA PRIME RIB

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

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

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Plated Service

APPETIZER



When Choosing the Signature or Platinum Package, Select One Appetizer

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, Select One Salad

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



Plated Service

ENTRÉE COURSE



When Choosing the Signature or Platinum Package, Select Two Entree's 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

OAK SMOKED PACIFIC SALMON

Preserved Garden Cucumbers & Balsamic di Modena

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

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 \$15 Per Person

All Entrées Served with Seasonal Vegetables



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Dessert

Included with All Wedding Packages:

DESSERT TABLE



DISPLAY OF MINIATURE CAKES

Seasonal Tarts, Mousses, Cookies & Pastries

COFFEE & TEA STATION

Regular & Decaf Coffee, Assorted Premium Hot Teas

WEDDING CAKE NOT INCLUDED

Preferred Vendor List Available

\$3 Per Person Cake Cutting Fee

ALL EVENTS INCLUDE A PREMIUM

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



Young Guest & Vendor Meal

Created with care for our youngest guests and dedicated vendors, we make sure everyone at your celebration is well cared for.

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 add \$15.00 Per Guest

CHILDREN'S MENU



3 - 11 Years Old

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

VENDOR MEAL



CHEF'S CHOICE

\$50.00 PER GUEST

ADDITIONAL \$75 PER PERSON FOR BEEF



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Snacks

Thoughtfully curated snacks for cocktail hour or late-night cravings — because every moment deserves something delicious.

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

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 FRIES/ LOADED FRIES

(Description) - \$125



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Wedding Beverage Packages

VINEYARD COLLECTION

*INCLUDED IN WEDDING PACKAGE:
Service for 4 Hours*

WINES



SELECT TWO:

THE WHIP, MURRIETA'S WELL, *Livermore Valley*

SAUVIGNON BLANC SMALL LOT, MURRIETA'S WELL, *Livermore Valley*

MALBEC, MURRIETA'S WELL, *Livermore Valley*

TEMPRANILLO, MURRIETA'S WELL, *Livermore Valley*

BEERS



COORS LIGHT, LAGUNITAS IPA, 805, MODELO



SPARKLING WINE TOAST



\$12.00 Per Guest

BLANC DE BLANC, MURRIETA'S WELL, *Livermore Valley*

NON-ALCOHOLIC BEVERAGES



SPARKLING APPLE CIDER, SOFT DRINKS, MINERALWATER,
LEMONADE, ICED TEA

Wedding Beverage Packages

BARREL COLLECTION

ADDITIONAL \$10.00 PER GUEST

Service for 4 Hours

WINES



SELECT TWO:

DRY ROSÉ, MURRIETA'S WELL, *Livermore Valley*

SAUVIGNON BLANC SMALL LOT, MURRIETA'S WELL, *Livermore Valley*

CABERNET FRANC, MURRIETA'S WELL, *Livermore Valley*

MERLOT, MURRIETA'S WELL, *Livermore Valley*

BEERS



COORS LIGHT, LAGUNITAS IPA, 805, MODELO

SPARKLING WINE TOAST



\$12.00 Per Guest

BLANC DE BLANC, MURRIETA'S WELL, *Livermore Valley*

NON-ALCOHOLIC BEVERAGES



SPARKLING APPLE CIDER, SOFT DRINKS, MINERALWATER,

LEMONADE, ICED TEA

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





EVENTS AT
MURRIETA'S WELL
ESTATE VINEYARD

A PERFECT PAIRING - YOU AND YOUR FOREVER



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