



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 MEDJOL 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'Oeuvres Display*

## **HORS D'OEUVRES** ————— ♥ —————

### **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

*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*



# 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

*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*



# 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**

*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*





# 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

*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*

# 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



*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*

# 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



[events@wentevineyards.com](mailto:events@wentevineyards.com) | 925-456-2425