



EVENTS AT
MURRIETA'S WELL
ESTATE VINEYARD

Private Dining
Fall / Winter

A CELEBRATION OF WINE, FOOD AND CONNECTION

Murrieta's Well offers guests unparalleled vistas and an appealing, natural environment for your private event. Menus for your party are prepared by our award-winning catering department, featuring regional American dishes. Our Executive Chef uses only the freshest ingredients at the peak of their season. The dishes prepared are pleasing to the eye as well as the palate and are created to harmonize with the fine wines produced by Murrieta's Well.

DEDICATED CATERING CONSULTANT

Expert Catering Sales Managers to assist in planning every detail of your event.

PERSONAL EVENT COORDINATOR

A Personal Event Coordinator will be present day of to orchestrate the details of your event.

FULL SERVICE STAFF

Including Servers, Bartenders, and Banquet Captains.

AMENITIES FOR YOUR RECEPTION

Chairs, tables, full china service, glassware and white linens.

4 HOUR EVENT RENTAL | MAXIMUM SEATING 100 PEOPLE

JANUARY - DECEMBER

DAY	TIME	FACILITY RENTAL
Saturday	4 Hours	\$7,000
Friday & Sunday	4 Hours	\$5,000
Monday - Thursday	4 Hours	\$3,000

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

Private Dining Packages

Select your preferred package:

CLASSIC PACKAGE —————✦

CHEF'S TABLE SERVICE INCLUDES:

Two Salads, Two Entrées, Three Accompaniments, Dessert Table.

Lunch Event Time: 11am-3pm | \$65 per person

Dinner Event Time: 6pm-10pm | \$80 person

SIGNATURE PACKAGE —————✦

THREE COURSE PLATED SERVICE INCLUDES:

One Salad, Choice of Two Entrées, Dessert Table.

Lunch Event Time: 11am-3pm | \$75 per person

Dinner Event Time: 6pm-10pm | \$90 person

PLATINUM PACKAGE —————✦

FOUR COURSE PLATED SERVICE INCLUDES:

One Appetizer, One Salad, Choice of Two Entrées, Dessert Table.

Lunch Event Time: 11am-3pm | \$85 per person

Dinner Event Time: 6pm-10pm | \$110 person

ALL PACKAGES INCLUDE A PREMIUM COFFEE AND TEA STATION

Regular & Decaf Coffee, Assorted Premium Hot Teas

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 | \$125

HEARTS OF PALM CEVICHE

Avocado, Sweet 100 Tomatoes, Tortilla Strips - V | \$120

BEEF TENDERLOIN TARTAR

Shallots, House-Made Pickles, Anchovy Aioli, Toast Points \$225

AHI TUNA POKE

Wasabi Avocado Aioli, Crispy Wonton | \$225

WILD MUSHROOM TARTLET

Truffle Oil, White Balsamic Herb Pistou - VEG | \$145

MEATBALLS AL FORNO

House-made Meatballs, Crushed San Marzano Tomato, Fresh Basil | \$175

BACON WRAPPED MEDJOL DATES

Applewood Bacon, Point Reyes Blue Cheese, Jalapeño | \$185

PISTACHIO CRUSTED DIVER SCALLOPS

Blood Orange Champagne Sauce | \$220

AMERICAN WAGYU SLIDERS

Pickled Red Onion Marmalade, Smoked Gouda, Brioche Bun | \$250

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

Local Honeycomb, Sonoma Fig Preserve, Tangerine Chile Olives, Pickled Vegetables, Brioche Toasts | \$260

SELECTION OF LOCALLY SOURCED CHEESES AND SALUMI

Local Honeycomb, Sonoma Fig Preserve, Tangerine Chile Olives, Pickled Vegetables, Brioche Toasts | \$275

MEDITERRANEAN DISPLAY

Artichoke Dip, Roasted Red Pepper Feta Dip, Roasted Garlic Hummus, Torshi Pickles, Olives, Crudités, Grilled Pita - VEG | \$250

SEASONAL VEGETABLE CRUDITÉ

Seasonal Vegetables, Assortment of Dips - VEG | \$185

BURRATA & MOZZARELLA BAR

Fresh Burrata and Assorted Mozzarella, Mission Fig Jam, Basil, Toasted Ciabatta -V | \$195

HOUSE-SMOKED ORA SALMON

Hot Smoked Ora Salmon, Capers, Chopped Egg, Red Onion, Toast Points | \$185

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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 | Additional \$15 Per Person

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

SWEET POTATO SOUFFLÉ

ROASTED FINGERLING POTATOES - V

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 Platinum Package, Select One Appetizer

SEARED DIVER SCALLOP

Celery Root Purée, White Truffle, Parsnip Chips

CHANTERELLE MUSHROOM FLAN

Herbed White Balsamic Pistou - VEG

SWEET POTATO GNOCCHI

Hot Italian Sausage, Maple Cream Sauce

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 BUTTERNUT SQUASH & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Dairy-Free Parmesan - V

GOAT CHEESE & GRILLED EGGPLANT ROLLATINI

Mozzarella, Sweet 100 Pomodoro - VEG

PAN ROASTED PACIFIC SALMON

Maple Bourbon Glaze, Roasted Fingerling Potatoes

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

DESSERT TABLE

**DISPLAY OF MINIATURE CAKES, SEASONAL TARTS,
COOKIES & PASTRIES**

Dessert Table \$18 Per Person

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

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Beverage Package

VINEYARD COLLECTION

*Pricing Based on Consumption or \$70 Per Guest for the
Duration of Your Event*

WINES ————— ✦

PRICE PER BOTTLE:

THE WHIP, MURRIETA'S WELL, *Livermore Valley* | \$45

SAUVIGNON BLANC SMALL LOT, MURRIETA'S WELL, *Livermore Valley* | \$45

MALBEC, MURRIETA'S WELL, *Livermore Valley* | \$75

TEMPRANILLO, MURRIETA'S WELL, *Livermore Valley* | \$75

BEERS ————— ✦

COORS LIGHT | \$8

MODELO | \$8

LAGUNITAS IPA | \$10

805 | \$10

NON-ALCOHOLIC BEVERAGES ————— ✦

SPARKLING APPLE CIDER, SOFT DRINKS, MINERALWATER,
LEMONADE, ICED TEA | \$4

SPARKLING WINE ————— ✦

Price Per Bottle | Based on Consumption

Not Included in Beverage Package

BLANC DE BLANC, MURRIETA'S WELL, *Livermore Valley* | \$95

BARTENDER FEE ————— ✦

\$250

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





EVENTS AT
MURRIETA'S WELL
ESTATE VINEYARD

ESTATE WINES. SEASONAL FLAVORS. TIMELESS HOSPITALITY

