EVENTS AT

# MURRIETA'S WELL

ESTATE VINEYARD

# Private Dining

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 MEDJOOL 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
# Signature Breakfast

## VINEYARD BRUNCH

*Choose 4 for $45 | Additional Entree $10 per person*

## HOT ITEMS

**EGG & SPINACH FRITTATA** - VEG

**SCRAMBLED EGGS WITH CHIVES** - VEG

**CREAM CHEESE STUFFED FRENCH TOAST**
Pecan Crusted, Maple Syrup - VEG

**SMOKED SALMON DISPLAY**
Boiled Egg, Capers, Cream Cheese

**SHRIMP & WHITE CORN GRITS**
Andouille Sausage

## ACCOMPANIMENTS

COUNTRY SAUSAGE LINKS
CHICKEN & APPLE SAUSAGE
APPLEWOOD SMOKED BACON
HASHBROWN CASSEROLE - VEG
FINGERLING POTATOES - V
SEASONAL FRUIT & BERRY DISPLAY - V

### INCLUDED IN THE PACKAGE

Assorted NUMI Hot Teas, Regular & Decaf Coffee, Chef's Selection of Assorted Pastries, Whipped Butter, Preserves

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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

## ACCOMMPANIMENTS

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 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

## 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

LAGUNITAS IPA | $10

MODELO | $8

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*

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# MURRIETA'S WELL

ESTATE VINEYARD

ESTATE WINES. SEASONAL FLAVORS. TIMELESS HOSPITALITY