

A romantic wedding scene featuring a bride and groom in formal attire sharing a kiss. They are framed by a lush, high-ceilinged archway densely packed with white and light pink roses and greenery. The groom is wearing a dark suit, and the bride is in a white lace gown. The background is softly blurred, showing hints of a vineyard or garden setting.

CALLAWAY

VINEYARD & WINERY

Schedule your tour and receive a special discount if you
book Callaway as your venue!

951.676.4001 ext. 240



Celebrate With Callaway!

We would like to congratulate you on your engagement and thank you for considering Callaway Vineyard and Winery as the setting to celebrate life's special occasion!

\$159 per person

Your Reception Includes

- Five Hours of Event Time for Your Ceremony, Cocktail Hour, and Reception •
 - Two Private Changing Suites on Property •
 - Custom Infused Water Station for Your Ceremony •
- Callaway's Circle Arch at One Location of Your Choice •
 - White Padded Chairs for Ceremony •
- Three Tray-Passed Hors D'oeuvres for Cocktail Hour •
 - Your Choice of a Buffet or Plated Meal Service •
 - Wine Barrel or Table for Your Desserts •
 - Complimentary Cake Cutting and Service •
- One Glass of Champagne or Sparkling Cider for Toasts •
- 60" Round Reception Tables with Premium Ivory Floor-length Linen •
 - Your Choice of Colored Linen Napkin •
- Mahogany Chiavari Chairs with Ivory Seat Pad for Your Reception •
 - Callaway Charger Plates (Solid Gold or Silver) •
 - White China Plates and Silver Four-Piece Flatware •
 - Water Glasses, Champagne Flutes, and Wine Glasses •
 - Clear Glass Votive Candles for Your Reception Tables •
- Gift and Guest Book Table with Premium Ivory Floor-length Linen •
- Interactive Gourmet Coffee Station for 2 Hours during Reception (80+ Guests) •
- Professional Venue Coordinator to Assist in Food and Beverage Selections, Help Create a Timeline, and Act as On-Site Contact on the Day of the Wedding •
- Professional Event Captain and Serving Staff to Execute the Event •
 - Set-Up Team for All Callaway Provided Items •
 - Event Security for Events with 80+ Guests •
 - 1 Hour Wedding Ceremony Rehearsal •

APPETIZERS

S E L E C T T H R E E

Tomato & Basil Bruschetta served on a toasted baguette crostini

Roasted Red Pepper Hummus served with crudité & Mediterranean herb oil

Buffalo Chicken Phyllo Blossom served with a buttermilk ranch drizzle

Creamy Tomato Soup accompanied by toasted baguette crostini

Braised Italian Meatballs served in marinara sauce and topped with parmesan

Pineapple and Shrimp Skewers served with a smoky BBQ drizzle

Stuffed Mushrooms with spinach, garlic, feta, lemon zest and finished with a balsamic drizzle

Angus Cheddar Sliders served on a Hawaiian roll (\$4)

Candied Bacon Devilled Eggs with dill and sweet bacon bits (\$5)

Shrimp & Andouille Sausage Skewers served with a Cajun oil drizzle (\$6)

Ahi Tuna Tartare served in a cucumber cup in a sesame ginger marinade (\$6)

Prosciutto Wrapped Dates stuffed with local goat cheese (\$7)

STATIONED APPETIZERS

S E R V E S 5 0 G U E S T S

Artisan Cheese Board +\$500

Import and domestic artisan cheese, dried fruits, baguette, crackers and crostini

Crudité +\$375

Rosted, grilled, pickled and raw vegetable crudité, piquillo pepper hummus

Charcuterie +\$595

Assortment of cured meats, salami, pate and meat or seafood terrine, country olive blend, multigrain batard slices.

SALADS

ONE FOR PLATED TWO FOR BUFFET

Wine Country

Local mixed greens, diced apple, golden raisins, sunflower seeds and crumbled goat cheese served with a strawberry balsamic dressing

Classic Caesar

Chopped hearts of romaine, parmesan shavings, toasted croutons served with a traditional Caesar dressing

Mandarin Orange Salad

Mixed Greens & Toasted almonds, Parmesan, citrus vinaigrette

Sesame Ginger Salad

Mixed greens, carrots, cucumbers, green onion tossed with a sweet soy dressing, sesame seeds & crispy wonton strips

SIDES

SELECT TWO

Creamy Roasted Garlic Mashed Potatoes

Roasted Vegetable Medley Carrot, zucchini, broccoli, cauliflower, herb infused extra virgin olive oil

Roasted baby Carrots & Tuscan Broccoli tossed with an herb infused extra virgin olive oil Tuscan

Rice Pilaf with onion, celery, chicken broth and Tuscan herbs

Mediterranean Herb Roasted Potatoes with garlic

Lemon & Tarragon Risotto with white wine, butter topped with parmesan

Sauteed Green Beans tossed in lemon and garlic sauce

ENTREE'S

Herb Roasted Chicken

Marinated chicken breast served with a preserved lemon and tarragon butter sauce

Grilled Portobello Mushroom

Marinated portabella mushroom cap, served with a julienne vegetable sauté and balsamic drizzle

Genovese Chicken

Herb-marinated chicken with classic pesto sauce

Baked Ziti

Ziti noodles layered with Parmesan and Ricotta Cheese, tossed in Chef's red wine marinara, then covered in mozzarella and baked.

Classic Italian Lasagna

Layers of beef and sausage served with homemade marinara, ricotta, mozzarella and parmesan cheeses

Roasted Tri Tip (Buffet only)

Seasoned Tri tip thinly sliced on a carving station

Gorgonzola Top Sirloin

Sirloin steak with crumbled bleu cheese, served with a red wine reduction (\$10)

Grilled Atlantic Salmon filet served with a Dijon-dill cream sauce (\$10)

Maple Infused Pork Tenderloin served with a maple cream sauce (\$10)

Lobster Ravioli Served in a decadent sautéed garlic, shrimp & parmesan cream sauce (\$10)

Pan Roasted Sea Bass Sea bass filet topped with a tomato-fennel confit (\$13)

Coffee Encrusted Filet Beef tenderloin served with a red wine reduction (\$13)

Red Wine Braised Short Ribs served with a mustard Demi-glacé (\$15)

Peppercorn Crusted Flat Iron Flat iron steak served with a red wine mushroom reduction (\$14)

MEAL'S CONTIUED

CHILDREN'S MEALS

Ages 4-12 \$35
Under 3 complimentary

Homemade Chicken Tenders
or mac & cheese served a with
fruit cup

VENDOR MEALS

\$50 per meal

Vendor meals with be served in a private
room during dinner service.

Vendors to consider:
Photographer, Videographer, DJ, Planner,
Photo Booth Attendant & their assistant

BAR

Hosted Bar | \$35 Per Person

Your choice of six selections to include Callaway wine, craft beers and hard
seltzers. Non-alcoholic beverages are included. *Add sangria to your hosted bar
for \$8++ per person

Premium Hosted Bar | \$47 Per Person

Your choice of six selections to include Callaway wine, craft beers and hard
seltzers and select mixed drinks. Non-alcoholic beverages are included.

No Host/Cash Bar | \$500 Flat Fee (\$1,000 minimum Sales)

Your choice of six selections to include Callaway wine, craft beers & hard
seltzers

Sangria Only Station | \$20 Per Person Your choice of red or white sangria

ENHANCEMENTS

Addition Event Hours | \$1,800

Barrel Room Draping
3 Panels +\$800 | 4 Panels+\$950

Champagne Welcome | \$8 Per Person
Your choice of Callaway's Sparkling Bella Blanc or Bella Rose





ALL-INCLUSIVE VENDOR COLLECTION

Collection details

Callaway Winery is proud to offer Temecula Valley's premiere wedding professional in an elite all-inclusive wedding collection. Based off of 100 person wedding with 3 bridesmaids & 3 groomsman.

Services included:
Day of Coordinator
Florals
Cake
DJ
Photography

All-Inclusive Vendor Collection \$10,950

If your guest count or wedding party size is different than what is included in this package you may adjust directly with the vendors included for a customized quote.