Say “I Do” with a Vineyard View
Centered in the heart of Temecula Valley Wine Country, romance and beauty prevail at South Coast Winery Resort & Spa.

With the natural splendor of the vineyards and the gracious hospitality of the winemaking tradition, our 39-acre vineyard estate is a premiere venue for all of your wedding celebrations including ceremonies, receptions, rehearsal dinners, post-wedding brunches and spa getaways.

Much like the thoughtful nurturing of the vines and South Coast’s award-winning wines, each wedding receives the exceptional, personalized assistance and attention to detail that create and ensure a uniquely memorable day.

Your Happily Ever After Begins...
South Coast Ceremony Space

**Rose Arbor**
Perched above the picturesque Temecula Valley, this stunning arbor seems to embrace nature, reaching beyond its perimeter of lush lawn and blue sky.
Maximum 300 Guests.

**Bell Tower**
Situated in the heart of the resort, Temecula skies meet Tuscan architecture at our breathtaking Bell Tower.
Maximum 250 Guests.

**Vintner’s Garden**
Tucked away from the hustle and bustle, an idyllic garden escape with an expansive gazebo and private setting.
Maximum 200 Guests.
South Coast Reception Space

Grand Ballroom
Minimum $17,150*
Max Capacity 350

Vintner’s Garden
Minimum $10,780*
Max Capacity 250

Gold Room
Minimum $7,350*
Max Capacity 100

Barrel Room
Minimum $12,250
Max Capacity 180

The Courtyard
Minimum $12,250*
Max Capacity 800

*Minimums based on peak Saturday nights. Lower minimums offered on alternate days and off season. Minimum must be met before tax and service charge.
Weddings South Coast Winery Style

Simply Lovely Package:

Ceremony:
- Rehearsal & Ceremony Coordination
- Scheduled Ceremony Rehearsal (Booked 30 days out)
- Ceremony Venue for 2 Hours
- Ceremony Seating with our Natural Wood Padded Chairs
- Shade Umbrellas
- Guest Book & Gift Tables with White or Ivory Linens
- Fruit Infused Water Station
- Complimentary use of Resort for Engagement Photos

Reception:
- Reception Venue for 5 Hours
- Three Passed Hors d’ Oeuvres
- High Top and Cocktail Tables with White or Ivory Linen
- Wine Service with Dinner
- Champagne Toast
- Plated or Buffet Meal*
- Round Tables
- White or Ivory Floor Length Linens & Napkins
- China, Glassware and Flatware
- Table Numbers and Stands
- Mirrors & Votives to enhance your personal Centerpieces
- Choice of Banquet Chairs or Natural Wood Padded Chairs
- Parquet Dance Floor
- Cake, Gift and Guest Book Tables with White or Ivory Linen
- Complimentary Cake Cutting and Service
- Complimentary Guest Parking
- Complimentary Food Tasting for the Wedding Couple
- Complimentary Villa Accommodations for Two Nights
  (Night prior to the Wedding and the night of the Wedding**)
- Discounted Rates on Group Room Blocks***

*Package Price is Determined by Meal Choice

**Villa Room Blocks May have Restrictions & Minimums over Certain Days & Dates. Blocks and Rates are Based on Availability and Subject to Change without Notice.

***Villa & Room Blocks of 10 Rooms or more (Subject to Availability)
Luxury Uncorked Package:

**Ceremony:**
- Rehearsal & Ceremony Coordination
- Scheduled Ceremony Rehearsal (Booked 30 days out)
- Ceremony Venue for 2 Hours
- Ceremony Seating with our Natural Wood Padded Chairs
- Shade Umbrellas
- Guest Book & Gift Tables with White or Ivory Linens
- Fruit Infused Water Station
- Complimentary use of Resort for Engagement Photos

**Reception:**
- Reception Venue for 5 1/2 Hours
- Hosted One Hour Cocktail Reception including Beer & Wine
- Four Passed Hors d’ Oeuvres
- High Top and Cocktail Tables with White or Ivory Linen
- Wine Service with Dinner
- Champagne Toast
- Plated or Buffet Meal*
- Round Tables
- Satin or Poly Floor Length Linens in your Choice of Color
- Napkins in your Choice of Color
- China, Glassware and Flatware
- Table Numbers and Stands
- Mirrors & Votives to enhance your personal Centerpieces
- Fruitwood Chiavari Chairs with Ivory Pad
- Parquet Dance Floor
- Cake, Gift and Guest Book Tables with White or Ivory Linen
- Complimentary Cake Cutting and Service
- Complimentary Guest Parking
- Complimentary Food Tasting for the Wedding Couple
- Complimentary Villa Accommodations for Two Nights
  *(Night prior to the Wedding and the night of the Wedding)**
- Discounted Rates on Group Room Blocks***

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*Package Price is Determined by Meal Choice

**Villa Room Blocks May have Restrictions & Minimums over Certain Days & Dates. Blocks and Rates are Based on Availability and Subject to Change without Notice.

***Villa & Room Blocks of 10 Rooms or more (Subject to Availability)
South Coast Wedding Menu

Plated Dinners include Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

**Passed Hors d’Oeuvres**

Lump Crab Cake, Jalapeño Mayonnaise
Deviled Crab Endive
Prosciutto Pear with Ponte Reyes
Chorizo Roasted Mushroom Cap with Gremolata
Ancho Spiced Beef, Sangiovese Reduction
Margarita-Marinated Shrimp
Bloody Mary Ceviche
Seared Tuna, Cucumber
Bing Cherry Samosa with Jalapeno Cream Cheese
Spinach and Feta in a Filo Turnover
Tomato & Basil Bruschetta
Spicy Tuna Tartar Tartlet
Pesto-Mozzarella, Prosciutto & Melon Skewer
Vegetable Spring Rolls, Sweet Chili Sauce
Peanut Chicken Satay
Maple Bacon Stick

**Salad, choose one**

**South Coast Caesar**
*Salted Egg, Shaved Parmesan*

**Root Vegetable Salad**
*Baby Radish & Carrot, Mâche and Black Pepper Vinaigrette*

**Vineyard Salad**
*Mesclun Field Greens, Cucumber Ribbon, Oven-Roasted Grapes, Candied Pecans, Balsamic Vinaigrette*
South Coast Wedding Menu

**Entrees, choose two**

_Served with Fresh, Seasonal Accompaniments
Cost of highest priced entrée prevails. Split entrees require meal indicators and seating arrangements_

**Mediterranean Chicken**, Blistered Tomatoes, Piccata Sauce

**Pork Loin**, Preserved Lemon, Grape Chutney

**Basil Roasted Salmon**, Leek- Artichoke Ragoût

**Filet Mignon**, Peppercorn Crusted, Red Wine Gastrique

**Petite Filet Mignon & Mediterranean Chicken**, Blistered Tomatoes, Picatta Sauce

**Petite Filet Mignon & Diablo Prawns**, Red Wine Gastrique

**Vegetarian / Vegan Entrees**

**Portobello Vol-au-Vent**, Tofu, Kale, Spinach, Mustard Cream

**Toasted Quinoa (V)**, Baby Carrots, Eggplant, Peppers, Pickled Watermelon Radish, Cauliflower, Tahini

**Children’s Menu**, Chicken Fingers, House Chips, Fresh Fruit

**Vendor Meals**, Chef’s Choice

Discounts offered for Weddings booked weekdays, Fridays & Sundays

Seasonal discounts available for January, February and March Weddings

Military Discount offered

*All wedding packages, food, beverage, rentals, audiovisual, are subject to 22% service charge and 8.00% tax.*
Tuscan Buffet

Caprese Salad
Caesar Salad, Parmesan Cheese
Cured Meats Display
Cheesy Garlic Bread

Grilled Chicken Tortellini, Pearl Onions, Green Peas, San Diego Tomatoes, Kale Pesto, Shaved Parmesan

Parmesan Eggplant, Herb Polenta, Mascarpone Cheese

Italian Sausage and Peppers

Beef Tenderloin Medallions, Melted Gorgonzola, Demi-Glace

Ratatouille

Wine Country Buffet

Capellini Twirls, Spinach Bed & Roasted Mushrooms, Sun Dried Tomato Dressing
Seared Tuna, Olives, Potatoes, Hard Boiled Egg & Green Bean Salad, White Truffle Vinaigrette

Rolls and Butter

Grilled Chicken, Dijon Cream Sauce
Skuna Bay Salmon & Scallops, EVOO, SCW GVR

Grenache Braised Beef

Roasted Potatoes
Baby Tomatoes, Summer Squash and Wilted Greens

*All wedding packages, food, beverage, rentals, audiovisual, are subject to 22% service charge and 8.00% tax.
South Coast Reception Enhancements

**Displays**

**Vegetable Crudité**
Broccoli, Cauliflower, Celery, Carrots, Bell Peppers, Zucchini, Yellow Squash
Two Dipping Sauces

**Seasonal Fruit Display**
Seasonal Sliced Fruit and Berries

**Golden Bear Cheese Display**
Fruit, Lavosh & Crostini

**French Brie en Croute**
SCW GVR Braised Apples, Sliced Baguettes
(Serves 30 People)

**Late Night Bites**

**Street Taco Bar**
Shredded Chicken & Carne Asada, Tortilla Chips, Tortillas, Shredded Cheese, Guacamole, Salsa, Sour Cream

**Beef Slider Station**
Hawaiian Rolls, Lettuce, Onions, Condiments, Truffle Parmesan Steak Fries

**Boneless Chicken Tenders**
BBQ Sauce or Sriracha Ranch Sauce, House-made Garlic and Herb Chips

**Sweet Tooth**
Chocolate Brownies, Giant Chocolate-Chunk Cookies, Mini Cannoli and Chocolate Dipped Strawberries

*All wedding packages, food, beverage, rentals, audiovisual, are subject to 22% service charge and 8.00% tax.*
Cheers Packages

Hourly Hosted Bar including unlimited consumption with pouring of South Coast Wines, Imported, Specialty & Domestic Beers, Assorted Soft Drinks and Bottled Water

One Hour of Service per person
Two Hours of Service per person
Three Hours of Service per person
Four Hours of Service per person
Five Hours of Service per person

Hosted Bar Prices

Premium South Coast Wines by the Glass
South Coast Wines by the Glass
Imported & Specialty Beer
Domestic Beer
Soft Drinks
Bottled Water

Cash Bar Prices

Premium South Coast Wines by the Glass
South Coast Wines by the Glass
Imported & Specialty Beer
Domestic Beer
Soft Drinks
Bottled Water

Bar Selections:

Wines:
Riesling
Sauvignon Blanc
Chardonnay Sans Chene
Tempranillo Rose
Berenda Merlot
Wild Horse Peak Cabernet

Beers:
Corona
Heineken
Budweiser
Coors Light
Ballast Point “Big Eye Indian Pale Ale”
Blue Moon
Stone Delicious “Indian Pale IPA”
Stone Pale Ale
Stone Ruination “Double IPA”

*Bartender fee waived if each bar revenue exceeds $500

**Because South Coast is a full production winery, only wine & beer service are permitted due to ABC rules and licensing**

*All wedding packages, food, beverage, rentals, audiovisual, are subject to 22% service charge and 8.00%
South Coast Policies

Professional Wedding Coordinator
We recommend hiring a personal wedding liaison to coordinate with our staff and assist with any personal matters that need tending to during your special day.

Guest Count Confirmation
Menu prices are based on a guaranteed minimum number of guests. CLIENT agrees to notify SCWRS with the final guest count no later than eighteen (18) days prior to the event. Additional fees may be applied to changes to menu, set up, scheduled event times, venue or equipment within 72 hours of scheduled event date/time.

Allied Services
SCWRS may, at the request of CLIENT, arrange for and coordinate certain services (such as rentals, valet parking or entertainment) through qualified local companies. Charges for such allied services, if so designated, shall be charged to CLIENT and are included in the final billing.

Alcohol
SCWRS holds both State and Federal alcohol licenses which permit the consumption of beer and wine-based products only. Our license requires that our employees/bartenders dispense these beverages. All beverages are subject to availability and current market prices. SCWRS reserves the right to close the bar at anytime. We reserve the right to refuse service to anyone who may be, in the SCWRS’s view, intoxicated, unruly, or less than 21 years of age. Should the above stated policies not be met to the satisfaction of SCWRS, we reserve the right to cancel the event.

Noise Ordinance
SCWRS has no noise restrictions on inside events; however, all events must end by 12:00am. Due to County noise restrictions all outdoor events must end by 10:00pm. DJs/Bands will be asked to control their decibel level to a maximum of 65 decibels and bass must be turned down as low as possible. Note: DJs/Bands must provide own A/V equipment.

Rehearsal Date/Time
SCWRS allocates 1 hour for your wedding rehearsal. Wedding rehearsals will be scheduled 30 days prior to the wedding date so as to avoid scheduling conflicts. If additional time is required for the rehearsal, a fee may be applied.

Not Permitted
The following items are not permitted: pets, confetti, loose glitter, sparklers, rice, birdseed, open flames (all candles must be enclosed in a hurricane and no candles in the villas) outside food/beverage/alcohol.

Inclement Weather
In the event of inclement weather, SCWRS may decide to move your event to an alternate location to ensure guest comfort and safety.

Honeymoon Villa
A complimentary SCWRS standard king villa will be available to the bride and groom the night of their wedding based upon availability.
Vendors
SCWRS provides a recommended vendor list if needed. All SCWRS standards and policies will be enforced with outside vendors. SCWRS must be notified of all Vendor activity on property. Vendors must supply their own equipment to include but not limited to ladders, tools, extension cords and refrigeration. Vendors may set up two hours prior to event start time unless otherwise indicated by the catering department. Vendor set up must be completed at least 30 minutes prior to event start time and breakdown must occur no later than 1 hour after the event. No liquid waste can be discharged on grounds. Vendors are responsible for removing their own property. If property is not removed within 24 hours it will be discarded by South Coast Winery staff. All garbage must be placed in dumpster. SCWRS does not accept responsibility for the delivery and set up from outside vendors of any items such as cake, flowers or linens unless otherwise stated in writing.

Food Service
No outside food or beverage is allowed (with the exception of a wedding cake from a licensed and insured bakery). South Coast Winery prepares all food fresh for each event and prepares adequate quantities of food to serve your guests. Excess food will not be allowed to go home with the client or guests. Should you choose a served meal with more than one entree selection you will need to list your choices on your response cards and call in the count for each item 7 days prior to your event. You must also provide a place card to clearly denote each guest’s entree selection for our banquet staff. All menus and fees are subject to change.

Impossibility
A party shall be excused from performance under this agreement if an act of God, war terrorism, government regulation, disaster, civil disorder, strike, curtailment of transportation facilities or any other occurrence beyond the party’s control makes it inadvisable, illegal or impossible for that party to perform it’s obligations under this agreement. In the event, the party seeking to be excused from performance may terminate this agreement, without penalty or liability for damages by providing written notice to the other party.

Cancellations
If the event is canceled total amount of the deposit shall be retained by SCWRS as liquidated damages. CLIENT understands that these sums are not penalties, but represent a reasonable endeavor by the parties hereto to estimate a fair compensation for the foreseeable losses that might result to SCWRS from the cancellation of the CLIENT.

Hold Harmless
South Coast Winery will not be held liable for any items brought onto the property nor will we be held liable for any loss or damage of personal property or vendor equipment brought onto or left behind in any areas.

Payment
South Coast Winery Resort & Spa accepts catering events only on a prepaid basis; all social events must be paid in full before the event. The initial deposit of 10% of estimated revenue is due at time of booking to guarantee the space. The second payment of 50% of the estimated total is due at the half-way point between the booking date and the first event. The remaining amount is due no later than fourteen (14) days before the first event. If the event is booked less than 30 days before the event, payment is due in full at time of booking. SCWRS will, however, accept cash, personal check, cashiers check, other bank instrument, and credit cards for events no closer than thirty (30) days.