



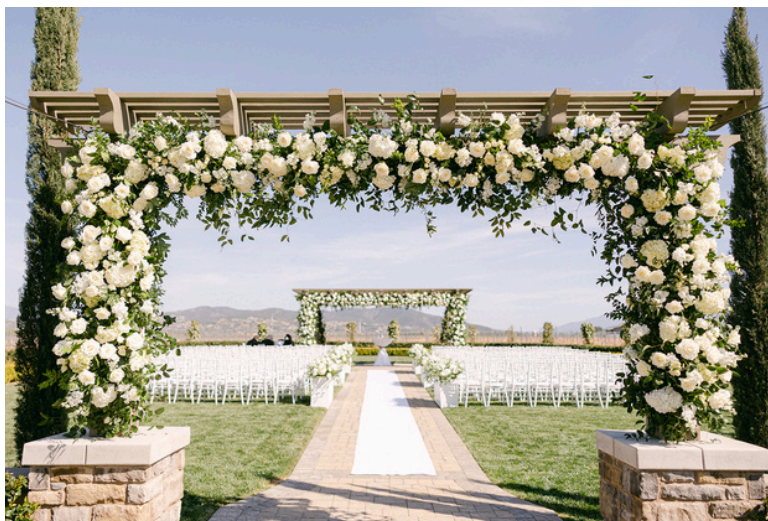
# W E D D I N G   C A T E R I N G   M E N U S



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# A M E N I T I E S

- Complimentary one-night stay at our Four Diamond hotel, Ponte Vineyard Inn
- Use of Ponte Winery & Inn grounds for your engagement photoshoot
- A professional on-site wedding venue coordinator
- Day of wedding attendant
- Private food tasting & details appointment with a wedding venue coordinator
- Reserved one-hour wedding ceremony rehearsal with a venue coordinator
- Well-appointed wedding party dressing rooms available at 10 a.m. on wedding day
- Five hours for celebrating your wedding ceremony & reception
- Complimentary parking
- Promotional code to be shared with your friends and family for a 15% discount on Ponte Vineyard Inn hotel rooms



*Please note that all purchases including Food & Beverages are subject to a 22% Service Charge and applicable taxes.*

# YOUR WEDDING CEREMONY

- The Pond at Ponte Vineyard Inn | Paired with the Barrel Room (maximum 80 guests)
- Vineyard View Garden | Paired with the Vineyard Pavilion (maximum 200 guests)
- Classic vineyard views and lush manicured landscapes with mountains beyond
- Padded fruitwood garden chairs for the ceremony
- Custom-built wooden gazebo for your ceremony
- Wedding attendant to cater to your needs throughout the day & to assist your venue coordinator

# YOUR WEDDING RECEPTION

- Hors D'oeuvres display and butler passed items
- Bar Service (select from beer, wine, mixed cocktails)
- Barrel Room Reception (maximum 80 guests)
- Vineyard Pavilion Reception (maximum 200 guests)
- Dining option of plated or buffet service
- Moscato & Sparkling Cider – served either as a pre-ceremony welcome or during dinner toasts to the newlyweds
- Floor-length house linen with color-coordinated napkins
- Fruitwood Chiavari chairs with chair pads
- Complimentary Cake Cutting & Service
- Food and Beverage minimums and Venue Rental Fees vary depending on the month and day of the week

Special Thank You to our contributing professional photographers:

Allie Lindsey Photography | Ashly B Photography | Carrie McGuire | Cean One |

Jenna Joseph Photography | Kim Films Weddings | Leah Maria | Lin & Jirsa | Real Photos of San Diego

| Sarah & Brent Photography | Studio 23 | Three 16 Photography | Weddings by LMP



# W E L C O M E R E C E P T I O N

Kick off your wedding festivities with a warm welcome!

## FOOD STATIONS

*Select a minimum of 3 Stations*

### SALAD STATION | 20

Romaine hearts and spinach greens  
Grilled chicken and bay shrimp  
Feta cheese, Parmesan Reggiano, strawberries  
Caesar dressing, creamy balsamic dressing

### PIZZA STATION | 23

*includes all three selections*

Sausage, pepperoni, and mushroom  
Chicken and artichoke  
Margherita – Roma tomatoes, mozzarella, tomato sauce, micro basil

### BUTCHER SHOP STATION

Roast New York Strip Loin with Au Jus, and horseradish crème | 45  
Roast Turkey breast with cranberry orange relish | 35  
Mini rolls

### PASTA STATION | 28

Pastas - Gnocchi | Penne Pasta | Cheese Tortellini  
Sauces – Bolognese | Alfredo | Basil Pesto  
Served with Parmesan cheese and red pepper flakes

### SLIDER STATION | 27

Kobe beef with pork belly bacon and cheddar cheese sauce  
Pulled pork with spicy barbecue sauce and shredded cabbage

### MASHED POTATO MARTINI BAR | 21

Yukon gold whipped potatoes, sour cream, bleu cheese, cheddar cheese, crispy pancetta, caramelized onions, white onions and chives

### TACO BAR | 27

Seasoned ground beef, guacamole, shredded lettuce, diced tomatoes, sour cream, jalapenos, pico de gallo, cilantro & onion, corn tortillas

### DESSERT STATION | 21

Chef's selection of miniature desserts: lemon bars, cookies, raspberry tarts, macaroons, chocolate-covered strawberries, dream bars, brownies, and truffles

This is a sample menu - see your Event Coordinator for more options and ideas!

*Additional Venue Rental Fees Apply*



*Pulled Pork Slider Station*



*Roast Turkey - Butcher Shop Station*



*Mashed Potato Martini Bar*

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# THE ARTISAN'S TOUCH MENU



# THE ARTISAN'S TOUCH

## HORS D'OEUVRES

*Please select TWO butler-passed items and ONE display for your Cocktail Hour*

### BUTLER PASSED HORS D'OEUVRES

#### BRUSCHETTA

Tomato and Basil on a rustic baguette

#### WARM TART

Goat cheese and fig jam on a toasted pecan tart

#### SPINACH SPANAKOPITA

Spinach and feta cheese, wrapped in phyllo dough

#### FRIED ARTICHOKE HEARTS

Breaded artichoke, topped with goat cheese and fire-roasted tomato coulis

#### PEAR AND BRIE CHEESE PURSE

Pears, caramelized onions, savory brie cheese in a phyllo dough purse

#### CEVICHE

Served in a shot glass with tortilla chip

#### AHI SKEWERS

Sushi grade ahi tuna topped with sesame seeds and wasabi yuzu soy sauce

#### CHICKEN SATAY

Jamaican jerk and mango chutney

#### MEATBALLS

All natural beef meatballs topped with parmesan cheese, spicy marinara, and herbs

### DISPLAY HORS D'OEUVRES

#### FRESH FRUIT DISPLAY

Seasonal fruit beautifully displayed and served with warm white chocolate fondue

#### DOMESTIC CHEESE DISPLAY

An array of domestic cheeses that may include cheddar, Swiss, provolone, and pepper jack.

Served with baguette slices and gourmet crackers.

#### GARDEN FRESH CRUDITÉS DISPLAY

California's freshest seasonal grilled vegetables served with house-made dipping sauce



# THE ARTISAN'S TOUCH

*Plated: Select One Entree; Buffet: Select Two Entrees*

*Plated – 135 | Duet – 140 | Buffet – 145*

## ENTREÉS

### SCOTTISH PAN SEARED SALMON

Rice pilaf, wilted spinach, and topped with piment d'espelette nage

### MAHI MAHI

Rice pilaf, seasonal vegetables, topped with tropical fresh fruit salsa

### GRILLED TOP SIRLOIN

Potato-mushroom gratin, broccolini, and a Ponte Petite Sirah wine reduction

### HERB AND APPLE CRUSTED PORK LOIN

Potato mash, baby carrots, and an apple pork demi-reduction sauce

### CHARDONNAY CHICKEN

Garlic mashed potatoes and asparagus, with a creamy Chardonnay sauce, roasted pine nuts, and fried leeks

### ROASTED CHICKEN ROULADE

Seasoned crusted chicken filled with spinach, pinenuts, goat cheese and topped with a creamy tomato sauce

### GRILLED SIRLOIN OF ANGUS BEEF

Yukon gold mashed potatoes, and asparagus with a Ponte Cabernet demi-glace

### BUFFET SERVICE ONLY

Add | \$150 Uniformed Chef

Roast Prime Rib with creamy horseradish | +\$10pp

Sirloin of Angus Beef with Red Wine Demi-glace

## SALADS

*Accompanied with freshly baked rustic rolls and butter*

*Plated: Select One Salad; Buffet: Select Two Salads*

### WINE COUNTRY SALAD

Mixed field greens, candied glazed walnuts, crumbled feta cheese, dried cranberries, balsamic vinaigrette

### BABY LEAF SPINACH

Marinated red onion, candied pecans, crispy pancetta, goat cheese, balsamic vinaigrette

### CAPRESE

Tomatoes, micro basil, mozzarella, balsamic glaze drizzle

### COUNTRY CAESAR SALAD

Fresh romaine lettuce, homemade croutons, grated parmesan

### BELGIAN ENDIVE SALAD

Arugula, poached pears, Point Reyes blue cheese, roasted shallot vinaigrette



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# TASTE OF THE VINEYARD MENU



# TASTE OF THE VINEYARD

## HORS D'OEUVRES

*Please select THREE butler-passed items and ONE display for the Cocktail Hour*

### BUTLER PASSED HORS D'OEUVRES

#### STUFFED MUSHROOM CAPS

Boursin cheese, herbs, breadcrumbs, orange thyme glaze

#### CANAPÉS

A beautifully presented assortment of canapes on crostini and cucumber cups

#### BAKED FALAFEL WITH TAHINI SAUCE DRIZZLE

A lovely mixture of chickpeas, onion, garlic, and herbs

#### FRESH PRAWNS

Served with cocktail sauce and a lemon wedge

#### COCONUT SHRIMP

Sweet Chili Dipping Sauce

#### CHICKEN SKEWERS

Arugula crusted chicken with marinara sauce

#### ANTIPASTO SKEWERS

Sun-dried tomato, mozzarella cheese, kalamata olive on rosemary skewers, marinated in balsamic vinegar, extra virgin olive oil and herbs

#### MINI BEEF WELLINGTONS

Petite beef duxelles nestled in a flaky puff pastry with seasoned wild mushroom cream sauce

#### BEEF SKEWERS

Lemongrass and chili lime with Thai peanut sauce

### DISPLAY HORS D'OEUVRES

#### SEAFOOD BAR

A seasonal selection of oysters on the half shell, New Zealand mussels, crab claws, shrimp, lemon wedges, Tabasco, herb remoulade, zesty cocktail sauce

#### GOURMET CHEESE DISPLAY

Imported and domestic cheeses that may include: smoked Gouda, sage Derby, Maytag bleu cheese, Stilton, Gruyère de comté, English cheddar, provolone, marinated olives, dried apricots, raisins, cranberries, caperberries, white & dark chocolate wafers, served with baguette slices and gourmet crackers

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# TASTE OF THE VINEYARD

*Plated: Select One Entree; Buffet: Select Two Entrees*

*Plated – 145 | Duet – 150 | Buffet – 155*

## ENTREÉS

### ARUGULA-CRUSTED SEA BASS

Artichoke and potato ragout, drizzled with a deep plum tomato butter sauce

### WASABI PANKO-CRUSTED AHI

Seasoned cilantro rice and baby carrots, topped with yuzu ginger glaze

### SUSTAINABLY-FARMED GRILLED SALMON

Farro risotto, baby carrots, topped with a beurre blanc, red seedless grape relish

### CHICKEN PESTO PARMESAN

Breaded chicken breast, potato gnocchi with fresh arugula in olive oil, seasonal vegetables, and basil pesto cream sauce

### BACON-WRAPPED PORK TENDERLOIN

Garlic potato purée, haricot vert, presented with a fig and baby green mustard

### CRAB-STUFFED FILET

Fingerling potatoes, wilted spinach, and tarragon aioli

### GRILLED RIBEYE

Mashed potatoes, broccolini, featuring a Ponte red wine reduction, grilled tomato relish

### BUFFET SERVICE ONLY

Add | \$150 Uniformed Chef

Roast Prime Rib with creamy horseradish

Yukon Gold mashed potatoes, broccolini, creamy horseradish, au jus

## SALADS

*Accompanied with freshly baked rustic rolls and butter*

*Plated: Select One Salad; Buffet: Select Two Salads*

### WINE COUNTRY SALAD

Mixed field greens, candied glazed walnuts, crumbled feta cheese, dried cranberries, balsamic vinaigrette

### BABY LEAF SPINACH

Marinated red onion, candied pecans, crispy pancetta, goat cheese, balsamic vinaigrette

### CAPRESE

Tomatoes, micro basil, mozzarella, balsamic glaze drizzle

### COUNTRY CAESAR SALAD

Fresh romaine lettuce, homemade croutons, freshly grated parmesan

### BELGIAN ENDIVE SALAD

Arugula, poached pears, Point Reyes blue cheese, roasted shallot vinaigrette

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# VEGETARIAN ENTRÉES

## MOUSSAKA STACK

Eggplant, zucchini, red bell peppers, potato, onion, tomato, and bechamel sauce served with saffron risotto

V | Available upon request Vegan or GF

## VEGETABLE CURRY

Cauliflower, carrots, zucchini, yellow squash, and onions over a bed of basmati rice

V | Vegan | GF

## LASAGNA ROULADE

Stuffed with spinach, vegetables, ricotta, mozzarella, and herbs with red and white sauces

## LINGUINE LIMONE

Extra virgin olive oil, grilled eggplant, zucchini, yellow squash, roasted peppers, thyme, basil, topped with parmesan

V | Available upon request Vegan or GF



# CHILDREN'S ENTRÉES

*\$35 / 12 years old and younger*

## CHICKEN FINGERS

French fries, season fruit | GF upon request

## GRILLED HAMBURGER

French fries, seasonal fruit

## FIVE-INCH CHEESE PIZZA

Seasonal fruit



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# À LA CARTE ENHANCEMENTS



# SOUP & PASTA COURSE

*Enhance Your Sit-Down Dining Experience*

## SOUP

Lobster Bisque | 11

Italian Wedding Soup | 10

Roasted Tomato and Fennel | 10

## PASTA

Seafood Pasta - lemon linguine, bay shrimp, and scallops | 15

Fettuccine Alfredo - pancetta, peppers, shallots, garlic cream sauce, and Parmesan Reggiano | 12

Butternut Squash Ravioli - browned butter cream sauce | 11

# DESSERT BAR

*A delicious selection of house-made desserts*

## THE SWEET TABLE

Lemon bars, cookies, raspberry tart, macarons, and chocolate-covered strawberries | 10

## CHOCOLATE DELIGHT BAR

Chocolate-covered strawberries, dream bar, brownies, truffles, and chocolate cupcakes | 11

GF & Vegan available upon request

# LATE NIGHT

## SLIDER STATION

Beef with cheddar, and caramelized onions on a mini bun | 18

## NACHO BAR

Melted cheddar cheese, shredded chicken, roasted chiles, black beans, pico de gallo, and jalapeños | 16

## FLATBREAD PIZZA STATION

Margarita Pizza or Sausage, Pepperoni, and Mushroom Pizza | 16

## TACO BAR

Seasoned ground beef, shredded lettuce, diced tomatoes, sour cream, jalapenos, pico de gallo, cilantro & onion, with warm corn tortillas | 24

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# WEDDING PARTY LUNCH

*Delivered to your changing room(s)*

## BUTCHER PLATTER | 80

Chef's selection of cheeses and cured Italian meats, local olives and figs, jam spreads, and artisan cracker bread (serves 4)

## FRUIT PLATTER | 60

Selection of fresh seasonal slices of fruit and berries (serves 6)

## ASSORTMENT OF SANDWICHES | 132 (per dozen)

Albacore Tuna Salad - Heirloom tomatoes, organic lettuce, local artisan bread

Turkey and Avocado - Heirloom tomatoes, organic lettuce, pesto mayo, artisan bread

Roast Beef and Cheddar - Horseradish creme, tomato, lettuce, artisan bread

Veggie Wrap - Grilled fresh seasonal vegetables with house made hummus, lettuce, spinach tortilla

## SALADS | 15 each

Wine Country - Field greens, candied walnuts, cranberries, feta, balsamic vinaigrette

House Caesar - Romaine, garlic croutons, roasted romas, Parmigiano-Reggiano

Heirloom Caprese - Heirloom tomatoes, mozzarella cheese, basil, sea salt, local extra virgin olive oil, and balsamic vinegar atop a bed of arugula

Add: Chicken 8 | Salmon 13 | Shrimp 15

## SNACKS & BEVERAGES

Assorted Gourmet Chips | 4

Granola Bars | 5

Individual Yogurts | 6

Assorted Pastries | 40 per doz.

Carafe of Coffee | 25

Carafe of Juice for Mimosas | 23

Select from Orange, Cranberry, or Mango Juice

Bottle of Ponte Sparkling Moscato | 34

Bucket of Beer | 6 for 50 | 12 for 100



# PONTE WINERY BAR SERVICE



# HOSTED BAR PACKAGES

*Includes four (4) hours of service, our friendly bartender, chilled beverages, ice, glassware, garnishes*

## WINEMAKER'S SELECT BAR | 43

A Wonderful Selection of 6 Ponte Wines

3 Red and 3 White – Varietals subject to availability

Includes an Assortment of 5 Premium and Domestic Beers

Beer Selections: Bud Light, Budweiser, Michelob Ultra, Stella Artois, Shock Top, Estrella Lager, Stone Delicious IPA, Stone Buenaveza Salt & Lime Lager, Seltzers

Soft Drinks - Coke, Diet Coke, Sprite

## THE VINEYARD FULL BAR | 48

Includes ALL items from the Winemaker's Select Bar package

Includes Standard level liquors and mixes

Vodka, Tequila, Gin, Rum, Malibu Coconut Rum®, Whiskey

Mixes, Juices, Garnishes

## THE ESTATE FULL BAR | 52

Includes ALL items from the Winemaker's Select Bar package

Includes Premium level liquors and mixes

Kettle® Vodka, Lunazul® Tequila(s), Aviation® Gin, Captain Morgan's® Rum, Malibu Coconut Rum®, Bulleit® Bourbon, Seagram's 7® Whiskey

Mixes, Juices, Garnishes

## HOSTED COCKTAIL HOUR (1 HOUR) | 25

Includes ALL items from the Winemaker's Select Bar package

## SIGNATURE DRINKS (Hosted) | 12 -17

Menu Available Upon Request



# BAR & BEVERAGE PACKAGES

*Includes four (4) hours of service, our friendly bartender, chilled beverages, ice, glassware, garnishes.*

## REFRESHMENT PACKAGE (Hosted) | 20

Assorted soft drinks, bottled waters, iced tea, freshly brewed regular and decaffeinated coffee, and a selection of hot teas

*Soft Drinks - Coke, Diet Coke, Sprite*

## COFFEE AND TEA STATION (Hosted) | 65/Carafe

Freshly brewed regular and decaffeinated coffee, iced tea, and a selection of hot teas

## NO HOST CASH BAR | 250 Bar Set Up fee

\$1000 minimum sales required

## LIMITED HOSTED BAR | Based on Consumption

\$2500 minimum until you reach your limit, with the option to extend or switch to a cash bar



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# UPGRADE OPTIONS

Sparkling Moscato | 8 per person

*Tray-passed Moscato presented to wedding guests 30 minutes before your ceremony*

Dinner Service Wine | 15 per person

*1 White and 1 Red wine to be poured table side during dinner (1 round)*

Additional Hour of Hosted Bar | 8 per person

Charger Plates | 1 each

*Silver or Gold*

Clear Glass with Silver Bead Charger Plates | 5 each

Ivory Chair Pads | 2 each

Upgraded Napkins

*Prices Vary Depending on Style & Material*

Upgraded Table Linen

*Prices Vary Depending on Style & Material*

Additional Bartender | 150

Red Sangria & White Wine Spritzer | 13 per person

Additional Hour of Event Time | 1,300/hour

*Must not exceed 10 p.m.*

Black & White or All White Dance Floor - pricing varies

Upgraded Chairs - pricing varies depending on selection



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# FAREWELL BRUNCH

*One last opportunity to celebrate the newlyweds!*

BRUNCH BUFFET | 56

Omelet Bar \*

Brioche Belgian Waffles with maple syrup

Spinach and Cheese Quiche

Caesar Salad

Chicken Apple Sausage

Seasonal Fresh Fruit Tray

Wine Country Potatoes

Assorted Freshly Baked Pastries

*\* Chef Attendant Fee - \$125*

Sample Menu- See your Event Coordinator for more menu options!  
Food & Beverage minimums and additional Rental Rental Fees apply.



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PONTE WINERY

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