

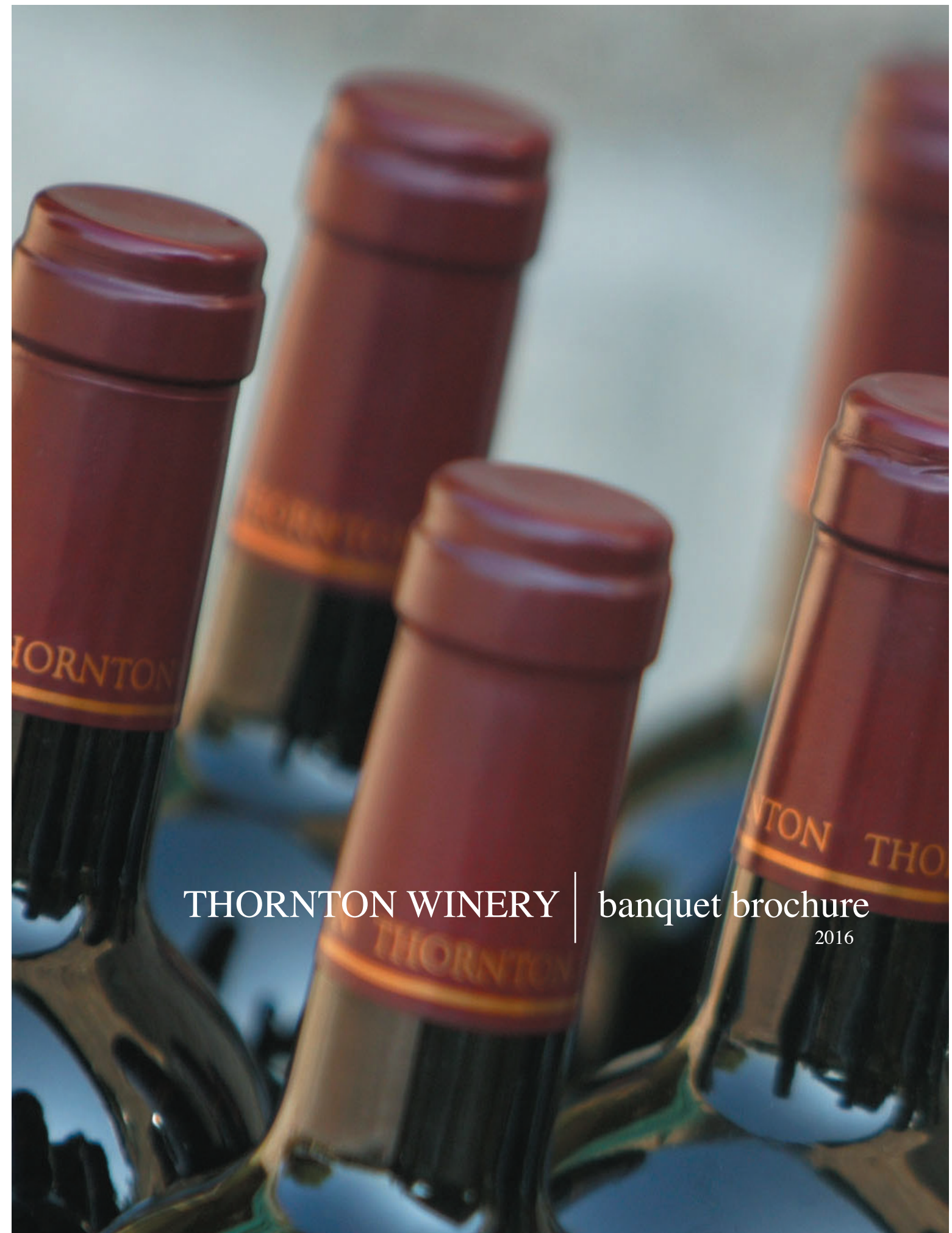


THORNTON WINERY

32575 Rancho California Road, Temecula, California 92591

Winery (951) 699-0099 . Fax (951) 699-5536 . [banquets@thorntonwine.com](mailto:banquets@thorntonwine.com)

[www.thorntonwine.com](http://www.thorntonwine.com)



THORNTON WINERY | banquet brochure  
2016

*Let us help you plan an extraordinary event...*

Nestled in the heart of the Temecula Valley Wine Country,  
THORNTON WINERY opened in 1988.

The winery combines old world style with new world taste to create  
award-winning and premium varietal wine.

The Méthode Champenoise process is used because it has been proven to be  
the best for producing fine quality Sparkling Wine/Champagne.

From the beginning, THORNTON WINERY utilized skills  
perfected in blending Méthode Champenoise Sparkling Wine/Champagne and  
then applied them to the new premium varietal still wines in 1993.

The result: more awards and medals. Over the years, some very unique  
premium varietal wines have been added to the product line.

These varietals emulate classic wine styles of the Mediterranean and Rhône regions.

Thornton Winery offers an impressive setting for any occasion.

Private functions can be held in our elegant Vineyard View Room,  
our charming Champagne Lounge, our unique Production Area or al fresco on the  
Fountain Terrace overlooking the beautiful Temecula Valley Vineyards.

Our Banquet/Catering staff would be delighted to assist you with weddings,  
receptions, tours, corporate functions, fund-raisers or other events.

They can facilitate the most imaginative party themes,  
devise sumptuous menus, and attend to the myriad of details with  
complete professionalism, to assure you of a successful event.

Thornton's experienced Event Specialists understand the  
need for perfection in each detail.

We provide site coordination, menu planning,  
wine/food pairing, and referral service.

32575 Rancho California Road . Temecula, CA 92591 . (951) 699-0099 x3126

## *Suggested Services*

### *Bakeries*

Bo Cakes - (951) 676-6500

Cakes to Celebrate - (888) 522-4996 [www.cakes-to-celebrate.com](http://www.cakes-to-celebrate.com)

Tasteful Cakes - (951) 270-0949 [www.tastefulcakes.com](http://www.tastefulcakes.com)

### *Florists*

Arrangement Gallery - (951) 652-9234 [www.arrangementgalleryflorist.com](http://www.arrangementgalleryflorist.com)

Finicky Flowers - (951) 461-8100 [www.finickyflowers.com](http://www.finickyflowers.com)

Murrieta VIP Florist - (951) 698-4038 [murrietavipflorist.com](http://murrietavipflorist.com)

Michael's Flower Girl - (951) 445-4841 [www.murrietaflowergirl.com](http://www.murrietaflowergirl.com)

### *Hair & Make-up Artists*

Tara Wunderlick - (951) 233-1002

### *Music & Entertainment*

Elite Music Works - (760) 390-6306 - [www.elitemusicworks.com](http://www.elitemusicworks.com)

Mix it up - (760) 944-9505 - [www.mixitupentertainmentproductions.com](http://www.mixitupentertainmentproductions.com)

Musical Affair Entertainment - (760) 619-3276 - [www.musicalaffair.com](http://www.musicalaffair.com)

Sterling Productions - (888) 446-3443 - [www.sterlingdj.com](http://www.sterlingdj.com)

### *Photography*

Belinda McCauley Photography - (951) 461-6837 [www.belindamccauleyphotography.com](http://www.belindamccauleyphotography.com)

Bellamia Foto - (951) 818-5619 [www.bellamiasfotos.com](http://www.bellamiasfotos.com)

Glenn Currie Photography - (877) 877-2012 [www.hulsephoto.com](http://www.hulsephoto.com)

Hulse Photography - (866) 690-7867 [www.hulsephoto.com](http://www.hulsephoto.com)

Leah Marie Photography - (951) 837-8747 [www.leahmariephotography.com](http://www.leahmariephotography.com)

R.K. Green Studios - (951) 303-9933 [www.rkgreenstudios.com](http://www.rkgreenstudios.com)

### *Videographer*

Video Adventures - (951) 678-3867

# Terms & Conditions

**PAYMENT:** Initial deposit is due upon confirmation of event date. A final invoice will be presented to the Patron following the event covering charges incurred and/or price revisions for attendance. The amount stated on the final invoice shall be paid by the Patron, upon presentation of the invoice.

**SERVICE CHARGES AND TAXES:** A taxable 20% service charge and applicable California sales taxes will be added to all taxable items.

**DEPOSIT AND CANCELLATION FEES:** A non-refundable deposit of \$500 or 10% of the estimated cost, whichever is greater, is required to be made within 7 days of the date of booking this Banquet Event, to confirm the reservation of the date and location of the event. Any deposits and pre-payments made will be applied toward the balance due. Any other deposits (pre-payments) made are refundable providing a written notice of cancellation is given at least sixty (60) days prior to the date of the banquet event; otherwise the deposits (pre-payments) are non-refundable. In the event of a cancellation of the event reservation, the Patron agrees to pay a cancellation fee of 25% of the estimated revenue for functions cancelled less than sixty (60) days prior to the date of the banquet event. Functions cancelled less than thirty (30) days prior to the event will be subject to a cancellation fee of 50% of the estimated revenue. Functions cancelled 72 hours or less prior to the event will be subject to a cancellation fee of 100% of the estimated revenue.

**EVENT LOCATION:** The Winery reserves the right to change the location of the event within the Winery to a more appropriate space should the expected attendance and/or weather change.

**INCLEMENT WEATHER:** If you are planning an outdoor event, Thornton Winery will not be held responsible for inclement weather conditions. The event will be held in the designated outdoor area or indoor area, if possible. With prior notice, tenting is available as an upgrade at client's cost.

**EVENT DURATION:** The banquet event is scheduled to commence and end at the times indicated on contract. If the event is scheduled for more than four (4) hours, a \$500.00 per hour charge shall be assessed.

**FOOD AND BEVERAGE ITEMS:** Without the prior written consent of the Winery, no food or beverage items of any kind will be permitted to be brought in or out of the Winery by the Patron or any of the Patron's guests or invitees. The Winery shall make a reasonable charge for the service and corkage of all such beverages and food permitted to be brought into the Winery. The Winery, at its sole discretion, reserves the right to change the amounts and types of these fees at any time. The Winery holds both Federal and State alcoholic beverage licenses which permit the consumption of beer, wine and wine-based beverages ONLY. It is a violation of applicable law to permit the consumption of any other alcoholic beverage on the Winery's premises. Guests in violation of this agreement and applicable law may be asked to leave the premises immediately. The Patron agrees to be individually responsible to inform their guests of this policy and to appropriately police the conduct of their guests while on the Winery's premises. The winery reserves the right not to serve anyone.

**LOSS OR DAMAGE:** The Patron agrees to hold the Winery harmless from any loss or damage to Winery property caused by the Patron and/or its guests/invitees. Loss or damage to any and all items brought onto the Winery premises by the Patron and/or its guests/invitees, will be the sole responsibility of the Patron. No rice, confetti, silly string or any such items are allowed to be used on property.

**INSURANCE:** The Winery may, at its option, require the Patron to provide the Winery with a Certificate of Insurance evidencing that the Patron has obtained the requested insurance, with the Winery as a named insured, against such risks and in such amounts as the Winery may require.

**FORCE MAJEURE:** If the banquet event cannot be held as scheduled due to Acts of Nature including fire, flood, earthquake, hurricane, or other natural disaster, or to other causes beyond the Winery's control, the banquet event will be rescheduled to another date acceptable to both the Patron and Winery, if possible. If it is not rescheduled, the Patron shall receive a refund of any deposits and pre-payments made with no further liability of the Winery to the Patron.

# Brunch Buffet

Available 10:00am - 1:00pm  
Brunch Buffet includes One Glass of Award-Winning Thornton Champagne,  
Orange Juice and Specialty Coffee

## *Salad Selection - Choice of Two*

CAFÉ CHAMPAGNE SALAD  
Mixed Field Greens, Spiced Pecans, Gorgonzola Cheese,  
Golden Raisins, Champagne Vinaigrette

MARINATED VEGETABLE PENNE PASTA SALAD

TRADITIONAL CAESAR SALAD  
Hearts of Romaine, Caesar Dressing, Croutons,  
Red Corn Tortilla Strips, Parmesan

FRESH FRUIT SALAD  
Sweet Champagne-Honey Dressing

## *Egg Selection - Choice of One*

FLUFFY SCRAMBLED EGGS  
Cheddar Cheese & Caramelized Onions

FLUFFY SCRAMBLED EGGS  
EGG SCRAMBLE  
Cheese, Peppers & Mushrooms

## *Meat Selection - Choice of Two*

BRIOCHE FRENCH TOAST  
Streusel Topping and Caramel

GRILLED CHICKEN APPLE SAUSAGES

APPLEWOOD SMOKED BACON

BAKED HONEY CURED HAM

## *Side Dish - Choice of One*

GARLIC HERB ROASTED RED POTATOES

HERBED RICE PILAF  
WHITE CHEDDAR GRITS

- \$45.54 -

All menu items are subject to a 20% taxable service charge and applicable sales tax.  
(Prices subject to change)



## Private Group Tours and Tastings

Private Tours and Tastings available only with Brunch, Lunch and Dinner Packages  
Private Tour is Complimentary with Tasting

### PRIVATE WINE TASTING WITH THORNTON WINEMAKER - \$35.00

Guests will be offered a private, intimate wine tasting experience with David Vergari, Winemaker.  
Tasting includes choice of: Champagne Tasting (4 champagnes),  
Red & White Tasting (2 reds, 2 whites) or Mixed Tasting (1 champagne, 1 white, 2 reds).  
Selection to be pre-determined prior to event.  
(Minimum 25 people)

### INCORPORATED TASTING - \$13.00

Guests will be offered One Glass of Thornton Champagne upon arrival and  
One Glass of Thornton Red or White Varietal Wine with Meal  
(Minimum 20 people)

### FULL TASTING - \$18.00

Guests will be offered a Half-Glass of Thornton Champagne upon arrival,  
Two Half-Glasses of two different Thornton White Varietal Wines and  
One Half-Glass of Thornton Red Varietal Wine  
(Minimum 20 people)

### INCORPORATED OR FULL TASTING WITH SOUVENIER GLASS - \$22.00

Tasting includes Thornton Logo Wine Glass  
(Minimum 20 people)

## Meeting Menu

### Continental Breakfast

Available 7:00am - 10:00am

#### OPTION 1 - \$22.00

Assorted Danish & Muffins, Fresh Fruit, Orange Juice, Specialty Coffee

#### OPTION 2 - \$25.00

Individual Yogurts, Granola Bars, Fresh Fruit, Orange Juice, Specialty Coffee, Assorted Soft Drinks

### Afternoon Breaks

Available 2:00pm - 4:00pm

#### OPTION 1 - \$22.00

Fresh Fruit, Cookies or Brownies, Assorted Soft Drinks

#### OPTION 2 - \$25.00

Individual Yogurts, Granola Bars, Fresh Fruit, Assorted Soft Drinks

A facility fee may apply with meeting packages

## Lunch Buffet

All Buffet Luncheons are Accompanied by Chef's Choice of Sautéed Seasonal Vegetables,  
Thornton's Freshly Baked Baguettes, Gourmet Dessert Station and Specialty Coffee  
(Minimum 25 people)

### Salad Selection - Choice of Two

#### CAFÉ CHAMPAGNE SALAD

Mixed Field Greens, Spiced Pecans, Gorgonzola Cheese, Golden Raisins, Champagne Vinaigrette

#### ASIAN SALAD

Baby Spinach, Mandarin Oranges, Toasted Almonds, Won-Ton Strips, Orange Sesame Dressing

#### CHÂTEAU SALAD

Bibb Lettuce, Tomatoes, Cucumbers, Shredded Carrot, Red Onion, House Made Ranch Dressing

#### TRADITIONAL CAESAR SALAD

Hearts of Romaine, Croutons, Red Corn Tortilla Strips, Parmesan, Caesar Dressing

### Entrée - Choice of Two

#### BAKED CHICKEN PARMESAN

Tomato Balsamic Sauce

#### CHICKEN BASQUAISE

Smoked Paprika White Wine Sauce & Peppers

#### CITRUS BAKED SEA BASS

Orange Jicama Relish

#### GRILLED TOP SIRLOIN

Marchand de Vin Sauce

#### CIDER GLAZED PORK TENDERLOIN

Whole Grain Mustard Sauce

#### CHAMPAGNE POACHED SALMON

Dijon-Chive Sauce

### Side Dish Selection - Choice of One

#### GARLIC HERB ROASTED RED POTATOES

#### HERBED RICE PILAF

#### BASIL CREAM & PARMESAN BAKED PENNE

### Gourmet Dessert Station

Tarts, Cream Puffs, Mousse Cups and Assorted Cookie Bars

- \$49.95 -

All menu items are subject to a 20% taxable service charge and applicable sales tax.  
(Prices subject to change)

## *Vineyard Dinners*

All Dinners include Salad, Chef's Selection of Sautéed Seasonal Vegetables, Freshly Baked Baguettes, Gourmet Dessert and Specialty Coffee with Dessert Service

### *Salads - Choice of One*

#### CAESAR SALAD

Hearts of Romaine, Caesar Dressing, Croutons, Red Corn Tortilla Strips, Parmesan

#### CAFÉ CHAMPAGNE SALAD

Mixed Field Greens, Spiced Pecans, Golden Raisins, Gorgonzola, Champagne Vinaigrette

#### SPINACH SALAD

Crispy Pancetta, Dried Cherries, Goat Cheese, Caramelized Shallot Vinaigrette

### *Entrées - Choice of One*

#### ARTICHOKE CHICKEN

Baked with Parmesan Cheese & Artichokes, Herbed Rice Pilaf - \$43.95

#### CHICKEN SALTIMBOCCA

Stuffed with Provolone & Prosciutto Accompanied with Arrabiatta Sauce, Milanese Risotto - \$43.95

#### PECAN CRUSTED PORK

Blackberry Demi Glace, Herbed Rice Pilaf - \$43.95

#### CHAMPAGNE POACHED SALMON

Crabmeat Ravigote Sauce, Milanese Risotto - \$46.95

#### ALMOND CRUSTED HALIBUT

Carrot-Leek Essence, Herbed Rice Pilaf - \$49.95

#### STEAK AU POIVRE

Gorgonzola Sauce and Garlic Mashed Potatoes - \$54.95

#### PETITE FILET OF BEEF & CHICKEN BREAST

Mushroom Marsala Sauce, Herb Roasted Red Potatoes - \$51.95

#### PETITE FILET OF BEEF & SEABASS

Cabernet Demi-Glace, Roasted Tomato Confit, Herbed Rice Pilaf - \$63.95

### *Vegetarian Option*

#### GRILLED EGGPLANT, PORTOBELLO MUSHROOM NAPOLEON

Fresh Mozzarella, Vine Ripe Tomatoes, Summer Squash  
Mixed Grain Pilaf, Red Pepper Coulis, Basil Pesto - \$36.95

#### RICOTTA & MOZZARELLA STUFFED SHELLS

Marinara Sauce - \$39.95

Price based on four hour room usage, additional hours maybe purchased  
Please choose one entrée. Two choice option, additional fee of \$4.00 per person applies -  
placecards would need to be provided indicating each guest's entrée choice.  
All menu items are subject to a 20% taxable service charge and applicable sales tax.  
(Prices subject to change)

## *Bar Packages*

You can choose to have either a Hosted or Non-Hosted Beverage Service for your Special Event.  
This Service includes Cocktail Napkins, Ice, Glassware and Standard Linens.  
Bar will close approximately 15 minutes prior to the end of event.

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### *Hosted Bar*

\$32.00 per person (ages 21 & over)  
\$12.00 per person (under 21)

Award-Winning Thornton Wine and Champagne  
Domestic and Imported Beer  
Assorted Soft Drinks  
Bottled Water

### *Hosted Consumption Bar*

Bar Set-up Fee - \$100  
Minimum Bar Sales - \$200

### *No Host Bar*

Bar Set-up Fee - \$100

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## *Banquet Wine List Selections*

(Selections subject to change.)

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### *Thornton Champagne*

Upon Request

### *Thornton White Varietal Wines*

Upon Request

### *Thornton Red Varietal Wines*

Upon Request

## Plated Luncheon & Dinner Dessert Options

Dessert included with Seated Vineyard Luncheons and Vineyard Dinners - Choice of One

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### WHITE AND DARK CHOCOLATE BAVARIAN MOUSSE

Raspberry Coulis

### NEW YORK STYLE CHEESECAKE

Fresh Fruit Topping

### RASPBERRY CLAFOUTI

French Country Style Pastry Topped with Powdered Sugar

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## Enhanced Dessert Station

Available as an upgrade to the Seated Vineyard Luncheons and Vineyard Dinners

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### CREAM PUFFS

Petite Puff Pastry filled with Custard

### MOUSSE CUPS

Bavarian Mousse Served in Pastry Cups

### TUXEDO STRAWBERRIES

White and Dark Chocolate Dipped Strawberries

### MINI FRUIT TARTS

Pastry Crust filled with Fresh Seasonal Fruit

### MINI LEMON MERINGUE TARTS

Pastry Crust filled with Tangy Lemon Meringue

### ASSORTED COOKIE BARS

- \$9.00 -

## Dinner Buffet

All Buffet Dinners are Accompanied by Chef's Choice of Sautéed Seasonal Vegetables,  
Thornton's Freshly Baked Baguettes, Gourmet Dessert Station and Specialty Coffee  
(Minimum 25 people)

### Salad Selection - Choice of Two

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#### CAFÉ CHAMPAGNE SALAD

Mixed Field Greens, Spiced Pecans, Gorgonzola Cheese, Golden Raisins, Champagne Vinaigrette

#### ASIAN SALAD

Baby Spinach, Mandarin Oranges, Toasted Almonds, Won-Ton Strips, Orange Sesame Dressing

#### CHÂTEAU SALAD

Bibb Lettuce, Tomatoes, Cucumbers, Shredded Carrot, Red Onion, House Made Ranch Dressing

#### TRADITIONAL CAESAR SALAD

Hearts of Romaine, Croutons, Red Corn Tortilla Strips, Parmesan, Caesar Dressing

### Entrée - Choice of Two

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#### BAKED BONELESS CHICKEN BREAST

Mushroom Marsala Sauce

#### BAKED SALMON FILLET

Dijon-Chive Sauce

#### STUFFED PORK

Apple Sage Stuffing and Brandy Sauce

#### GRILLED TOP SIRLOIN

Marchand de Vin Sauce

#### MAPLE ROASTED TURKEY

Pumpkin Cornbread Stuffing

#### BAKED SEA BASS

Tomato-Fennel Provencale Sauce

### Side Dish Selection - Choice of One

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#### GARLIC HERB ROASTED RED POTATOES

#### HERBED RICE PILAF

#### BASIL CREAM & PARMESAN BAKED PENNE

### Gourmet Dessert Station

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Tarts, Cream Puffs, Mousse Cups and Assorted Cookie Bars

- \$58.95 -

Price based on four hour room usage, additional hours maybe purchased  
All menu items are subject to a 20% taxable service charge and applicable sales tax.  
(Prices subject to change)

# *Epicurean Wine Dinners*

Each Course is Paired with One Glass of Thornton Varietal Wine or Champagne  
All Gourmet Wine Dinners include Freshly Baked Baguettes and Specialty Coffee with Dessert Service

## *Thornton Vineyard Dinner*

### FIRST COURSE

Curried Butternut Squash Soup

### SECOND COURSE

Caesar Salad with Pacific Bay Shrimp

### THIRD COURSE

Roasted Seabass, Ginger-Vanilla Beurre-Blanc  
Basmati Rice Pilaf, Strawberry Salsa  
Sautéed Seasonal Vegetables

### FOURTH COURSE

White Chocolate Macadamia Nut Tart  
Espresso Crème Anglaise

- \$99.95 -

## *Thornton Chateau Dinner*

### FIRST COURSE

Tomato Basil Soup

### SECOND COURSE

Warm Spinach Salad, Pancetta, Dried Cherries  
Goat Cheese-Hazelnut Dressing

### THIRD COURSE

Lobster Stuffed Filet with Bernaise Sauce, Au Gratin Potatoes  
Chef's Selection of Vegetables

### FOURTH COURSE

Champagne Poached Pear  
White Chocolate Crème Anglaise  
Raspberry Caramel Sauce

- \$109.95 -

All menu items are subject to a 20% taxable service charge and applicable sales tax.  
(Prices subject to change)

# *Hors d'Oeuvres*

Prices based on 50 pieces  
(excluding Cheese & Cracker, Fresh Vegetable and Shrimp Cocktail Displays which are based on 50 people)  
A facility fee may apply to hors d'oeuvre only functions.

## *Warmed*

STUFFED MUSHROOMS with Spinach & Feta Cheese - \$150.00

WILD MUSHROOM & GORGONZOLA RISOTTO BALL - \$150.00

MANGO & BRIE QUESADILLAS with Roasted Pasilla Crema - \$150.00

FRIED LOBSTER RAVIOLI with Tomato Corn Relish - \$150.00

SPINACH & FETA SPANIKOPITA - \$150.00

CURRIED CHICKEN SPRING ROLLS with Mango Sauce - \$165.00

PEAR & BRIE PHYLLO PURSE - \$165.00

GRILLED PINEAPPLE SHRIMP SKEWERS with Mango Salsa - \$165.00

MARINATED SCALLOP & BACON BROCHETTE - \$190.00

## *Chilled*

VINEYARD BRUSCHETTA with Various Toppings - \$150.00

SMOKED SALMON MOUSSE ON ENDIVE with Lemon & Dill Cream Cheese - \$165.00

STUFFED GRAPE LEAVES with Spiced Lamb & Pine Nuts - \$165.00

ASPARAGUS SPEARS WRAPPED IN PHYLLO, SPRINKLED WITH PARMESAN CHEESE - \$165.00

SEARED AHI & CUCUMBER CANAPE, WASABI, TOBIKO CAVIAR - \$190.00

## *Chilled Displays*

FRESH VEGETABLE DISPLAY with House Made Ranch Dressing - \$150.00

SOUTHWESTERN SHRIMP COCKTAIL  
Avocado, Cucumber, Cocktail Sauce, Served with Tortilla Chips - \$165.00

JUMBO SHRIMP COCKTAIL DISPLAY with Horseradish Cocktail Sauce - \$175.00

ARTISIAN CHEESE PLATTER with Gourmet Crackers - \$250.00

All menu items are subject to a 20% taxable service charge and applicable sales tax.  
(Prices subject to change)