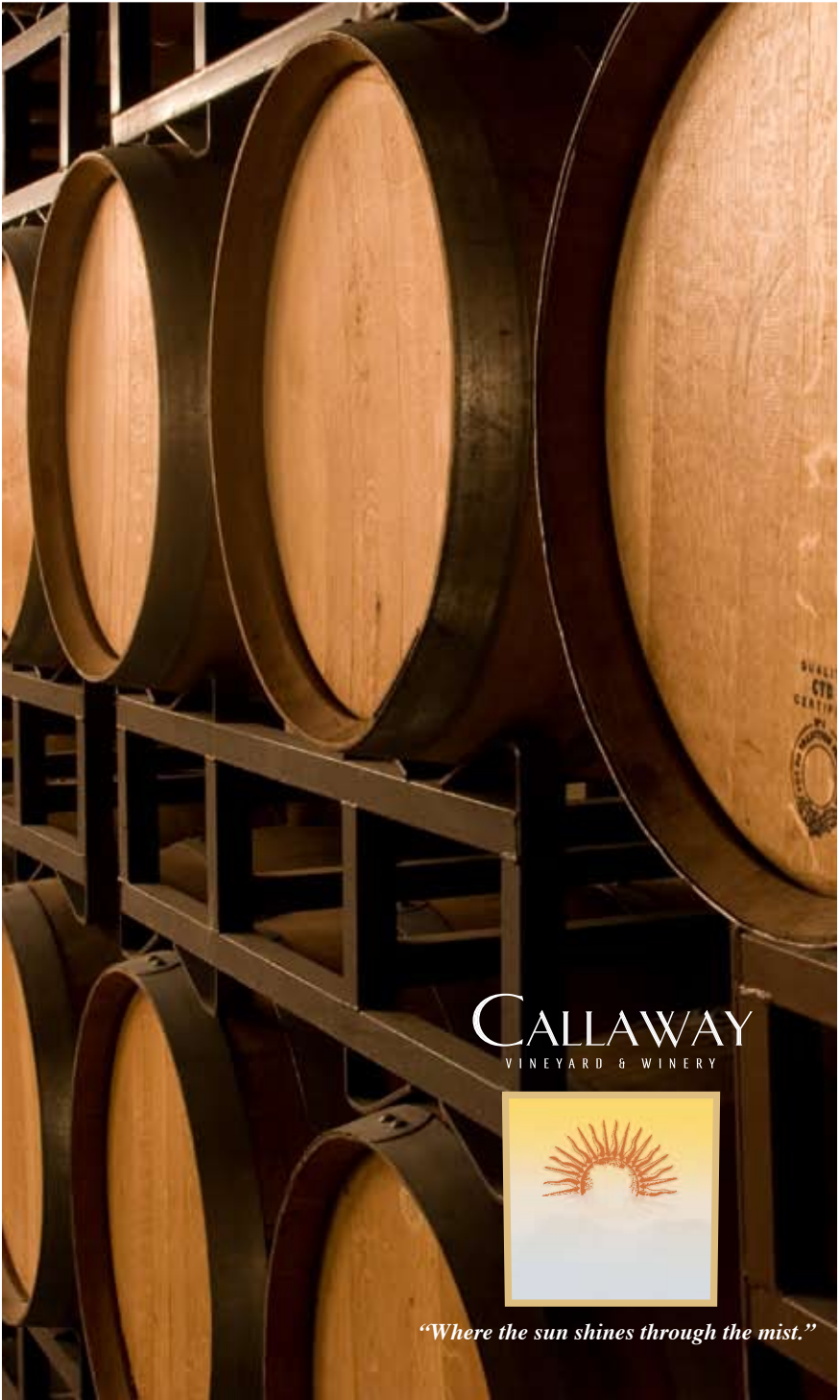




CORPORATE & PRIVATE EVENTS

Group Dining Packages



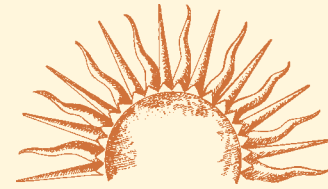
CALLAWAY
VINEYARD & WINERY



"Where the sun shines through the mist."



Welcome



Thank you for considering Callaway Vineyard and Winery as the setting for your special event. Nestled between rolling hills of vineyards in the heart of Temecula Valley's Wine Country, Callaway Vineyard & Winery is the perfect location for corporate meetings and events, private parties, private tour and tasting events and holiday events. Callaway Vineyard & Winery hosts four distinctive venues for your event.

The Callaway Lawn accommodates up to 300 guests and is surrounded by mature trees overlooking panoramic vineyard & mountain views.

The outdoor **Vineyard Terrace** accommodates up to 225 guests and offers a bi-level terrace with beautiful vineyard scenery. Perfect for al fresco dining!

The Barrel Room accommodates up to 225 guests and with its aged oak barrels surrounding you from floor to ceiling, its muted color tones and classic chandeliers, it's the perfect venue for the ultimate wine country celebration.

Lastly, **The Chardonnay Room** is a unique and intimate setting for up to 80 people.

Our exceptional Events Department will help you create precious memories for your co-workers or for family and friends. We include the set-up and clean up of the event area, catered buffet or sit-down meals, linens, china, glassware and a knowledgeable staff to assist you in the planning of your event. We also offer a wonderful selection of Callaway wines.

It will be our pleasure to host your event and to assist you in creating the perfect wine country experience.







Breakfast Selections

CONTINENTAL BREAKFAST

\$16.50

RIPE WHOLE SEASONAL FRUIT

CROISSANTS, SCONES & BAGELS WITH WHIPPED BUTTER, JAM & CREAM CHEESE

ASSORTED JUICES (ORANGE, APPLE & CRANBERRY)

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & TEAS



TRADITIONAL BREAKFAST BUFFET

\$21

RIPE WHOLE SEASONAL FRUIT

CROISSANTS, SCONES & BAGELS WITH WHIPPED BUTTER, JAM & CREAM CHEESE

SCRAMBLED EGGS WITH FINE HERBS

COUNTRY -STYLE POTATOES

SMOKED BACON OR SAUSAGE OR HAM

ASSORTED JUICES (ORANGE, APPLE & CRANBERRY)

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & TEAS

All Per Person Menu Prices and Alcoholic Beverages are subject to 20% Service Charge & Sales Tax

Breakfast Selections (cont.)

HOT & COLD BREAKFAST BUFFET UPGRADES

ALL UPGRADES ARE PRICED PER PERSON

COUNTRY-STYLE POTATO - \$2.50

COLD CEREAL OR OATMEAL - \$2.75

GRANOLA, STRAWBERRY & YOGURT PARFAIT - \$2.75

SCRAMBLED EGGS WITH FINE HERBS - \$3.50

WHOLE-WHEAT BLUEBERRY PANCAKES WITH MAPLE SYRUP - \$3.75

CHORIZO, QUESO COTIJA & SCRAMBLED EGGS WITH CORN TORTILLAS - \$4.00

CHALLAH BREAD FRENCH TOAST WITH MAPLE SYRUP - \$4.00

SMOKED BACON OR HAM OR SAUSAGE - \$4.00

EGGS BENEDICT WITH BÉARNAISE - \$4.50

SCOTTISH SMOKED SALMON ON RYE TOAST WITH CHIVE SOUR CREAM - \$4.50

SMOKED TROUT WITH POTATO LATKES, CRÉME FRAÎCHE AND DILL - \$4.75



ESTATE BRUNCH

\$42

RIPE WHOLE SEASONAL FRUIT

CROISSANTS, SCONES & BAGELS WITH WHIPPED BUTTER, JAM & CREAM CHEESE

CHOICE OF ONE CEREAL OR PARFAIT

CHOICE OF TWO EGG DISHES

COUNTRY POTATOES

CHOICE OF TWO BREAKFAST MEATS

CHOICE OF FRENCH TOAST OR PANCAKES

CHOICE OF ONE FISH

ASSORTED JUICES (ORANGE, APPLE & CRANBERRY)

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & TEAS

CARVING STATION AND HORS D'OEUVRES UPGRADES AVAILABLE

All Per Person Menu Prices and Alcoholic Beverages are subject to 20% Service Charge & Sales Tax

Afternoon Breaks

POWER PICK-ME-UP - \$10

GRANOLA BARS
CHILI-TOASTED PEANUTS
RIPE WHOLE SEASONAL FRUIT
LEMON, LIME & GINGER AGUA FRESCA & BOTTLED WATER

OVER-THE-TOP CHOCOLATE - \$15

GOOEY BROWNIES
CHOCOLATE-DIPPED STRAWBERRIES
CHOCOLATE COVERED PRETZELS
CREAMY HOT CHOCOLATE WITH SPICED WHIPPED CREAM

COOKIES & MILK - \$10

ASSORTED COOKIES SUCH AS: CHOCOLATE CHIP, PEANUT BUTTER, OATMEAL RAISIN & LEMON BARS
ORGANIC MILK & COFFEE

DOMESTIC CHEESE & WINE - \$15

DOMESTIC CHEESE ASSORTMENT, DRIED FRUIT, LAVOSH & BAGUETTE
GLASS OF RED OR WHITE SPECIAL SELECTION CALLAWAY WINE

INTERNATIONAL CHEESE & WINE - \$20

INTERNATIONAL CHEESE ASSORTMENT, SEASONAL BERRIES, TOASTED WALNUTS, LAVOSH & BAGUETTE
GLASS OF RED OR WHITE SPECIAL SELECTION CALLAWAY WINE

Private Group Tour & Wine Tasting

TOUR & TASTING - \$15

GET UP CLOSE AND PERSONAL AS YOUR GROUP JOINS ONE OF OUR EXPERT GUIDES
FOR THIS EXCEPTIONAL TOUR AND TASTING EXPERIENCE.
GUESTS TASTE A PRE-DETERMINED TASTING MENU OF SIX CALLAWAY WINES & RECEIVE A SOUVENIR LOGO GLASS.

TOUR & PAIRED TASTING - \$12

GUESTS WILL ENJOY A GLASS OF CALLAWAY BELA ROSÉ SPARKLING WINE UPON ARRIVAL.
ONE GLASS OF CALLAWAY RED OR WHITE WINE WILL BE PERFECTLY PAIRED TO COMPLEMENT YOUR MEAL.

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 & STANDARD LINENS.
BAR WILL CLOSE APPROXIMATELY 30 MINUTES PRIOR TO THE END OF EVENT.

HOSTED BAR

\$18 PER PERSON (AGES 21 & OVER)
\$9.00 PER PERSON (UNDER 21)

A WONDERFUL SELECTION OF CALLAWAY VINEYARD & WINERY WINE & CHAMPAGNE
SUCH AS CHARDONNAY, PINOT GRIS, MERLOT, ZINFANDEL & MERITAGE

AN ASSORTMENT OF DOMESTIC & IMPORTED BEER:
SUCH AS COORS LIGHT, BUD LITE, MGD, CORONA, NEWCASTLE, HEINEKEN

AN ASSORTMENT OF SOFT DRINKS & BOTTLED WATER



HOSTED CONSUMPTION BAR

A WONDERFUL SELECTION OF CALLAWAY VINEYARD & WINERY WINE & CHAMPAGNE
SUCH AS CHARDONNAY, PINOT GRIS, MERLOT, ZINFANDEL & MERITAGE

AN ASSORTMENT OF DOMESTIC & IMPORTED BEER:
SUCH AS COORS LIGHT, BUD LITE, MGD, CORONA, NEWCASTLE, HEINEKEN

BAR SET-UP FEE - \$100

MINIMUM BAR SALES - \$200

NO HOST BAR

BAR SET-UP FEE - \$100

All Per Person Menu Prices and Alcoholic Beverages are subject to 20% Service Charge & Sales Tax



Callanway Estate Luncheons

ALL LUNCHEONS INCLUDE FRESHLY BAKED BREAD & ROLLS, GOURMET DESSERT & SPECIALTY COFFEE WITH DESSERT

SELECT ONE LUNCH OPTION. FOR AN ADDITIONAL \$4.00 PER PERSON, GIVE YOUR GUESTS THE OPTION OF CHOOSING BETWEEN TWO ENTRÉES. CLIENT IS RESPONSIBLE FOR CREATING NAME CARDS WITH ENTRÉE SELECTION INDICATED ON IT. ENTRÉE HAS TO BE SELECTED IN ADVANCE.

ENTRÉE SALADS

COBB SALAD

Crisp Greens, Chicken, Bacon, Tomato, Scallions, Blue Cheese,
Hard-Boiled Egg & Avocado Buttermilk Dressing - \$29

"NICOISE" GARDEN LETTUCE SALAD

Olive Oil Poached Tombo Tuna, Potato, Garbanzo Beans,
Hard-Boiled Egg, Olives & Creamy Basil Vinaigrette - \$32

CRISP GARDEN SALAD

Lettuce, Cucumber, Tomato, Radish & Balsamic Vinaigrette - \$27
Add Grilled Vegetable Kebob - \$30; Grilled Chicken Breast - \$32; Grilled Shrimp - \$34

SANDWICHES

ALL SANDWICHES ARE SERVED WITH A PETITE GREEN SALAD & DIJON VINAIGRETTE

ORGANIC CHICKEN SALAD ON BAGUETTE - \$32

Crème Fraiche, Walnuts & Grapes

PORTOBELLO MUSHROOM BURGER - \$35

Bacon, Grilled Red Onion, Gouda & Aioli

"CROQUE MONSUIER" BISTRO CLASSIC - \$34

Ham, Port Wine Mustard, Sourdough & Creamy Gratinéed Gruyere Cheese

Add a Fried Egg on Top "à la Croque Madam" - \$36

ENTRÉES

EGGPLANT ROLENTINI

Basil, Fresh Mozzarella, Prosciutto & Spaghettoni Pomodoro - \$32

PENNETTE TOSSED WITH A SMOKED TOMATO BLUSH

Shiitake Mushrooms, Peas & Zucchini - \$30

PAN-ROASTED CHICKEN BREAST "PICATTA"

White Wine, Lemon, Capers, Butter & Parsley Sauce
Roasted Vegetables, & Red Skinned Mashed Potato - \$36

HERB-CRUSTED TOMBO TUNA

(RARE UNLESS OTHERWISE REQUESTED)

Roasted Garlic Gorgonzola Butter, Wilted Fennel & Spinach & Fingerling Potatoes - \$40

GRILLED TOP SIRLOIN

(MEDIUM RARE UNLESS OTHERWISE REQUESTED)

Béarnaise, Broccolini, Roasted Tomato & Duchesse Potato - \$42

SEE PAGE 12 FOR DESSERT OPTIONS

Lunch Buffet

LUNCH BUFFET INCLUDES FRESHLY BAKED BREAD & ROLLS,
GOURMET DESSERT & SPECIALTY COFFEE WITH DESSERT

SALADS - CHOICE OF ONE

GARDEN GREENS

Tomato, Cucumber, Bell Pepper, Radish & Dijon Vinaigrette

CLASSIC CAESAR

Romaine, Parmesan, Croutons & Preserved Lemon Vinaigrette

"PANZANELLA" SALAD

Toasted Bread Cubes, Ripe Seasonal Tomato, Cucumber,
Red Onion, Basil, Oregano, Olive Oil & Red Wine Vinegar

BABY SPINACH SALAD

Hard-Boiled Egg, Button Mushrooms,
Red Onion, Bacon & Sherry-Walnut Vinaigrette

ENTRÉES - CHOICE OF TWO

"COQ AU VIN"

Chicken with Mushrooms, Bacon, Caramelized Onion & Red Wine Jus

HONEY & GARLIC ROASTED TURKEY

Traditional Gravy & Savory Herb Stuffing

GRILLED LOCAL YELLOWTAIL

Roasted Peppers, Leeks & Saffron Vinaigrette

CRISPY RAINBOW TROUT

Grilled Lemon, Tarragon & Brown Butter

"PASTA AL FORNO"

Ziti, Swiss Chard, Ricotta Cheese, Pomodoro & Mozzarella

CLASSIC MEATLOAF

Cabernet Sauvignon Gravy & Roasted Shallots

SESAME SEARED TOFU & SHIITAKE MUSHROOMS

Lemongrass Beurre Blanc

SIDES - CHOICE OF TWO

MASHED RED-SKINNED POTATOES

BROWN RICE WITH TOASTED ALMONDS & CURRANTS

PENNE WITH SUN-DRIED TOMATO & BASIL SAUCE

BASIL OIL ROASTED VEGETABLE MÉLANGE

CARAMELIZED ROOT VEGETABLES

SAUTÉED SPINACH & GARLIC

SEE PAGE 12 FOR DESSERT OPTIONS

\$42

*All Per Person Menu Prices and Alcoholic Beverages
are subject to 20% Service Charge & Sales Tax*



Callaway Estate Dinners

ALL DINNERS INCLUDE FRESHLY BAKED BREAD & ROLLS, GOURMET DESSERT & SPECIALTY COFFEE WITH DESSERT

FOR AN ADDITIONAL \$4.00 PER PERSON, GIVE YOUR GUESTS THE OPTION OF CHOOSING BETWEEN TWO ENTRÉES.

CLIENT IS RESPONSIBLE FOR CREATING NAME CARDS WITH ENTRÉE SELECTIONS INDICATED ON IT.

ENTRÉE HAS TO BE SELECTED IN ADVANCE.

SALADS - CHOICE OF ONE

GARDEN LETTUCE SALAD

Ripe Tomato, Cucumber, Radish & Balsamic Vinaigrette

CLASSIC CAESAR

Romaine, Croutons, Parmesan & Preserved Lemon Vinaigrette

CRISP ICEBERG WEDGE

Cherry Tomato, Chopped Bacon & Blue Cheese Dressing

ENTRÉES - CHOICE OF ONE

ROASTED WILD MUSHROOM LASAGNA - \$39

Ricotta Cheese, Fresh Mozzarella, Creamy Béchamel & Sun-Dried Tomato Marinara

GRILLED PAILLARD OF CHICKEN - \$42

Herb d'Vignoble Vinaigrette, Crispy Parmesan Risotto Cake & Basil Roasted Squash & Tomato

ROASTED CORNISH HEN - \$44

Provençal Stuffing, Buttermilk Mashed Potato, Green Beans & Blueberry Jus

BACON-WRAPPED CHICKEN BREAST - \$45

Red Wine, Rosemary & Roasted Garlic Jus, Butternut Squash Purée & Broccolini

CRAB-CRUSTED RAINBOW TROUT - \$48

Tarragon Mashed Potato, Wilted Spinach & Roasted Pepper Coulis

BRAISED LAMB STEW - \$52

Caramelized Root Vegetables, Rich Natural Gravy & Red Wine Mashed Potato

SLICED NEW YORK STRIP LOIN - \$56

Roasted Shallot & Cabernet Reduction, Grilled Asparagus & Cheddar Bacon Twice-Baked Potato

GRILLED KING SALMON - MARKET PRICE

White Bean Ragout, Arugula & Tomato Basil Concasse

DESSERT - CHOICE OF ONE

APPLE TART TATIN WITH CARDAMOM WHIPPED CREAM

ROASTED PEAR & HAZELNUT STRUDEL WITH CHANTILLY CREAM

SEASONAL BERRY TRIFLE

MILK CHOCOLATE CHIP CREME BRULÉE

Dinner Buffet

DINNER BUFFET INCLUDES FRESHLY BAKED BREAD & ROLLS, GOURMET DESSERT & SPECIALTY COFFEE WITH DESSERT

SALADS - CHOICE OF ONE

CLASSIC CAESAR

Romaine, Croutons, Parmesan & Preserved Lemon Vinaigrette

GARDEN GREENS

Tomato, Cucumber, Bell Pepper & Radishes, Dijon Vinaigrette

"PANZANELLA" SALAD

Toasted Bread Cubes, Ripe Seasonal Tomato, Cucumber, Red Onion, Basil, Oregano, Olive Oil & Red Wine Vinegar

BABY SPINACH SALAD

Hard-Boiled Egg, Button Mushrooms, Red Onion, Bacon & Sherry-Walnut Vinaigrette

CRISP GREENS

Poached Pear, Grilled Radicchio & Red Onion-Blue Cheese Dressing

ENTRÉES - CHOICE OF TWO

GRILLED BISTRO STEAK "DIANE" STYLE

Shallot, Cognac, Dijon & Mushroom Sauce

HONEY & GARLIC ROASTED TURKEY

Traditional Gravy & Savory Herb Stuffing

CHICKEN BREAST "PROVENCAL"

Confit Tomato, Herb d' Vignoble, Olive & Caper Sauce

HERB-CRUSTED LOCAL YELLOWTAIL

Lemon, White Wine & Roasted Garlic Butter

GRILLED MAHI-MAHI

Grapefruit & Lavender Vinaigrette

PENNE "AMATRICIANA" STYLE

Pancetta, Caramelized Onion, Basil, Chile, Fresh Tomato Sauce

BLACKENED TOFU

Mirin, Ginger, Scallions, Shiitake Mushrooms

SIDES - CHOICE OF TWO

RED SKIN MASHED POTATO WITH ROASTED GARLIC & BUTTERMILK

BROWN RICE WITH TOASTED ALMONDS & CURRANTS

FRIED PLANTAINS & YUCCA WITH MOJO

BASIL OIL ROASTED VEGETABLE MÉLANGE

CARAMELIZED ROOT VEGETABLES

BROCCOLI, ROASTED PEPPER, OLIVE OIL & PARMESAN BREAD CRUMBS

SAUTÉED SPINACH & GARLIC

SEE PAGE 12 FOR DESSERT OPTIONS

\$50

10

All Per Person Menu Prices and Alcoholic Beverages are subject to 20% Service Charge & Sales Tax



Carving Stations

AVAILABLE FOR BRUNCH, LUNCH, DINNER BUFFETS & RECEPTIONS
\$100 Carver Fee

WHOLE SIDE OF MAHI-MAHI ROASTED ON A CEDAR PLANK
Tarragon Aioli & Roasted Pepper Salad
\$270 (serves 30)

PORT WINE GLAZED PORK LOIN
Whole-Grain Mustard Aioli & Pear Chutney
\$290 (serves 35)

TRADITIONAL WHOLE ROASTED TURKEY
Gravy, Cranberry Sauce & Rolls
\$300 (serves 30)

ROASTED TENDERLOIN OF BEEF
Green Peppercorn Sauce, Dijon Aioli & Rolls
\$320 (serves 25)

BONELESS GARLIC & HERB D'VIGNOLE RUBBED LEG OF LAMB
Tzatziki & Lamb Jus
\$370 (serves 35)

ROASTED NEW YORK STRIP LOIN
Heirloom Tomato Salsa & Chimichurri
\$380 (serves 30)

HERB-CRUSTED PRIME RIB OF BEEF
Au Jus & Horseradish
\$425 (serves 30)

WHOLE TENDERLOIN OF BEEF WELLINGTON
Puff Pastry, Wild Mushroom Duxelle
Fresh Foie Gras & Truffle Madeira Sauce
\$450 (serves 30)



Children's Menu Selection

CHILDREN'S MENU INCLUDES FRUIT CUP & DESSERT
CHILDREN 12 & UNDER

CHOICE OF ONE

CHICKEN TENDERS

MACARONI & CHEESE

SPAGHETTI WITH TOMATO SAUCE

\$15.95

Plated Lunch Dessert Options

CHOICE OF ONE

APPLE TART TATIN WITH CARDAMOM WHIPPED CREAM

CARAMEL-WALNUT BREAD PUDDING WITH CHOCOLATE CRÉME ANGLAISE

ROASTED PEAR & HAZELNUT STRUDEL WITH CRÉME CHANTILLY

INDIVIDUAL SEASONAL BERRY TRIFLE

Buffet Lunch & Dinner Dessert Options

CHOICE OF ONE

CARAMELIZED APPLE, BANANA & GINGER COBBLER WITH VANILLA SAUCE

CARAMEL-WALNUT BREAD PUDDING WITH CHOCOLATE CRÉME ANGLAISE

ROASTED PEAR & HAZELNUT STRUDEL WITH CRÉME CHANTILLY

SEASONAL BERRY TRIFLE

All Per Person Menu Prices and Alcoholic Beverages are subject to 20% Service Charge & Sales Tax



Wine Tasting Dinner

AVAILABLE FOR PARTIES UP TO 60 GUESTS. INCLUDES BREAD & SPECIALTY COFFEE DURING DESSERT
WINE UPGRADE AVAILABLE AT AN ADDITIONAL CHARGE. CHEESE & FRUIT COURSE ALSO AVAILABLE.
SEASONAL AVAILABILITY MAY INFLUENCE MENU. SUBSTITUTIONS & REQUESTS HONORED WITHIN AN ACCEPTABLE TIMEFRAME.

AMUSE BOUCHE

CHEF'S SURPRISE

Paired with Callaway 2005 Special Selection Bela Rosé Sparkling Wine

FIRST COURSE - CHOICE OF ONE

CARAMELIZED PEAR & CAMEMBERT TART WITH PETIT ARUGULA

PANCETTA, CHARD & RICOTTA RAVIOLI, ROASTED OYSTER MUSHROOM & BEURRE ROUGE

CURED SALMON WITH CROSTINI, TARRAGON, HARD-BOILED EGG, RED ONION & CRÈME FRAÎCHE

Paired with Callaway 2003 Winemaker's Reserve Cabernet-Franc

SALAD COURSE - CHOICE OF ONE

ORGANIC SAGE MOUNTAIN RANCH GREENS WITH TOASTED PISTACHIO VINAIGRETTE

POACHED ASPARAGUS WITH TRUFFLE OIL, SHAVED PARMIGIANO REGGIANO & LEMON ZEST

WARM GOAT CHEESE CROSTINI & FRISÉE WITH EXTRA VIRGIN OLIVE OIL & TOASTED ALMONDS

Paired with Callaway 2005 Winemaker's Reserve Roussanne

SEAFOOD COURSE - CHOICE OF ONE

SEARED DRY-PACK SCALLOPS WITH CAULIFLOWER & MASCARPONE PURÉE & CARDINAL SAUCE

GRILLED SASHIMI GRADE TOMBO TUNA WITH ROASTED BEETS & CRACKED PEPPERCORN BEURRE BLANC

ROCK SHRIMP STUFFED CALAMARI WITH SPANISH CHORIZO, SAFFRON & FRESH TOMATO RAGOUT

PAN-ROASTED MAHI-MAHI WITH CRAB, FENNEL & CELERY ROOT REMOULADE

Paired with Callaway 2005 Special Selection Chardonnay

FOURTH COURSE - CHOICE OF ONE

BRAISED LAMB SHOULDER & MERGUIZE STEW WITH PARSNIP PURÉE & ROASTED BABY CARROTS

GRILLED PRIME BISTRO STEAK WITH POMME ROSTI, BRAISED BABY ARTICHOKE & CHIMICHURRI

BREAST OF CALIFORNIA SQUAB WITH TRUFFLE-APPLE VINAIGRETTE & BRAISED LENTILS

PAN-ROASTED ORGANIC CHICKEN BREAST WITH PORCINI MUSHROOM SAUCE & RED WINE POTATO PURÉE

Paired with Callaway 2004 Winemaker's Reserve Meritage

DESSERT COURSE - CHOICE OF ONE

PEACH SEMI FREDO WITH PINK PEPPERCORN WHIPPED CREAM

STRAWBERRY & GOAT CHEESE TART WITH LAVENDER CRÈME ANGLAISE

MILK CHOCOLATE CHIP CRÈME BRULÉE

Paired with Callaway 2004 Winemaker's Reserve Port

\$120

Meritage Steakhouse

INCLUDES CHOICE OF SALAD, ONE ENTRÉE, TWO SIDES & CHOICE OF DESSERT.
INCLUDES BREAD & SPECIALTY COFFEE DURING DESSERT. AVAILABLE FOR PARTIES UP TO 60 GUESTS.
WINE PAIRINGS AVAILABLE FOR EACH COURSE IF DESIRED.

SALAD COURSE - CHOICE OF ONE

CLASSIC CAESAR

Romaine, Croutons, Parmesan & Preserved Lemon Vinaigrette

CRISP ICEBERG WEDGE

Cherry Tomato, Chopped Bacon & Blue Cheese Dressing

HEIRLOOM TOMATO SALAD

Grilled Red Onion, Watercress, Olive Oil & Balsamic Vinegar

ENTRÉE COURSE - CHOICE OF ONE

Two Selections (Pre-Selected) are available for an additional charge.

Entrées include Sauce Bernaise, Meritage Cabernet Steak Sauce & a Roasted Provencal Tomato.

*Prices Reflect Choice Angus Beef, the highest valued beef on the market. Prime & Kobe Beef available at Market Price.
Seafood Entrées also available.*

16 OZ DOUBLE-CUT PORK CHOP - \$68 PER PERSON

14 OZ NEW YORK - \$82 PER PERSON

10 OZ FILET OF BEEF - \$82 PER PERSON

20 OZ BONE-IN RIB EYE - \$85 PER PERSON

14 OZ VEAL CHOP - \$85 PER PERSON

"SURF & TURF" 5 OZ FILET OF BEEF & 6 OZ LOBSTER TAIL - \$90 PER PERSON

CLASSIC SIDES - CHOICE OF TWO

BAKED POTATO WITH SOUR CREAM & CHIVES

TWICE-BAKED POTATO WITH CHEDDAR, SCALLIONS & BACON

ROSTI POTATO

CREAMED SPINACH

ROASTED MUSHROOMS WITH SHALLOTS & BRANDY

GRILLED ASPARAGUS

SAUTÉED BROCCOLI WITH GARLIC & OLIVE OIL

DESSERT COURSE - CHOICE OF ONE

NEW YORK CHEESECAKE WITH BERRY SAUCE

SWEET RICOTTA CREPES WITH CANDIED ORANGE SAUCE

CHOCOLATE DECADENCE CAKE WITH AMARETTO WHIPPED CREAM

COGNAC CRÉME BRULÉE

Hors d'Oeuvres Upgrades

Based on 50 pieces

HOT HORS D'OEUVRES

SPINACH & FETA SPANIKOPITA
\$120

PESTO CHICKEN KEBOB WITH ROASTED PEPPER AIOLI
\$140

RATATOUILLE STUFFED MUSHROOMS
\$150

DUCK CONFIT & APPLE ON TOSTONE WITH UPLAND CRESS
\$190

BLUE CRAB CAKES WITH PEPPERCORN CRÈME FRAÎCHE
\$200

TRUFFLED LOBSTER BISQUE SHOOTERS
\$200

BACON-WRAPPED SHRIMP WITH HORSERADISH CREAM
\$210



COLD HORS D'OEUVRES

HEIRLOOM TOMATO & BASIL BRUSCHETTA
\$130

CURRIED ORGANIC CHICKEN SALAD ON CUCUMBER
\$150

GOAT CHEESE & TAPENADE CROSTINI
\$170

WILD MUSHROOM PATÉ ON GRILLED BAGUETTE
\$170

CURED SALMON WITH LEMON-CHIVE CREAM ON BELGIUM ENDIVE
\$180

BAY SCALLOP CEVICHE SHOOTERS
\$190

AHI POKE WONTON
\$200

Seafood Displays

CLAMS CASINO WITH PEPPERNATA, PARSLEY & CHORIZO BREAD CRUMBS
\$175 (50 pieces)

JUMBO SHRIMP COCKTAIL WITH COCKTAIL SAUCE
\$200 (50 pieces)

WHOLE SIDE OF SCOTTISH SMOKED SALMON WITH RYE TOAST, CHOPPED EGG, RED ONION, CHIVES & SOUR CREAM
\$230 (serves 30)

WHOLE SIDE OF POACHED SALMON WITH CUCUMBER, CHIVES & SAUCE REMOULADE
\$250 (serves 30)

SEARED AHI MEDALLIONS WITH PICKLED CUCUMBER, WASABI AIOLI & CRISPY WONTONS
\$260 (serves 50)

JUMBO LUMP CRAB MARTINI WITH CRÈME FRAÎCHE, COGNAC, LEMON, CHIVES & CROSTINI
\$300 (serves 50)

ASSORTED SMOKED FISH (MAY INCLUDE TROUT, MUSSELS, BAY SCALLOPS, UNAGI, WHITEFISH, MARLIN) WITH RYE TOAST
MARKET PRICE

CHILLED CARLSBAD AQUA FARM OYSTERS WITH MIGNONETTE & COCKTAIL SAUCE
MARKET PRICE

“CEVICHE MIXTO”
FRESHEST, NATURAL SELECTION OF SHRIMP, SCALLOPS, CLAMS, FISH & OYSTERS
MARINATED IN LIME, CHILE, CUCUMBER, RED ONION, GRAPE TOMATO & CILANTRO, SERVED WITH TORTILLA CHIPS
MARKET PRICE

Assorted Displays

BAKED BRIE, HAZELNUTS & ORANGE JAM EN CROUTE WITH BAGUETTE
\$120 (serves 25)

CRUDITÉS OF GARDEN VEGETABLES WITH GREEN GODDESS DIP & BAGNA CAUDA
\$165 (serves 50)

DOMESTIC CHEESE DISPLAY, SEASONAL FRUIT, TOASTED WALNUTS & CRACKERS
\$170 (serves 50)

“CAPRESE” FRESH MOZZARELLA, ROMA TOMATO, BASIL, CAPERS, EXTRA VIRGIN OLIVE OIL
CRACKED PEPPER, SEA SALT & CROSTINI
\$175 (serves 50)

ANTIPASTO PLATTER OF SALAMI, CAPICOLA, PROVOLONE, GRILLED EGGPLANT, ZUCCHINI
GARONZO BEAN SALAD, OLIVES, ROASTED PEPPERS & ROMA TOMATOES
\$200 (serves 50)

ARTISAN CHEESE DISPLAY WITH SEASONAL FRUIT, TOASTED WALNUTS & CRACKERS
\$220 (serves 50)

PROSCIUTTO & SEASONAL MELON
\$270 (serves 50)

All Menu Prices and Alcoholic Beverages are subject to 20% Service Charge & Sales Tax

Terms & Conditions

DEPOSIT: CALLAWAY REQUIRES A NON-REFUNDABLE \$500.00 DEPOSIT TO BOOK THE DATE. IF MINIMUM GUEST COUNT REQUIREMENT IS NOT MET, THERE WILL BE A \$500.00 FACILITY RENTAL FEE IN ADDITION TO FOOD AND BEVERAGE CHARGES. FINAL GUEST COUNT IS REQUIRED TWO WEEKS PRIOR TO EVENT DATE.

METHOD OF PAYMENT, DEPOSIT AND CONFIRMATION: PAYMENT MAY BE MADE BY CREDIT CARD, CASH OR CERTIFIED CHECK.

CANCELLATIONS: CANCELLATIONS WILL BE ACCEPTED AND MUST BE IN WRITTEN NOTICE, HOWEVER, CANCELLATION FEES WILL APPLY.

SERVICE CHARGE & GRATUITY: ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND CURRENT CALIFORNIA SALES TAX.

DISPLAYS, DECORATIONS AND YOUR PROPERTY: CALLAWAY IS NOT RESPONSIBLE FOR ANY LOSS OR DAMAGE TO PROPERTY BELONGING TO YOU OR YOUR ATTENDEES AND DO NOT MAINTAIN INSURANCE COVERING IT. ALL DISPLAY AND/OR DECORATIONS WILL BE SUBJECT TO OUR PRIOR WRITTEN APPROVAL AND WE RESERVE THE RIGHT TO CONTRACT AND CHARGE FOR CALLAWAY STAFF TO PROVIDE THE LABOR FOR ANY INSTALLATIONS OR REMOVALS OF SUCH.

CONDUCT OF EVENT: YOU AGREE TO COMPLY WITH ALL APPLICABLE FEDERAL, STATE AND LOCAL LAWS INCLUDING HEALTH AND SAFETY CODES. YOU AGREE TO COOPERATE WITH CALLAWAY AND ANY RELEVANT GOVERNMENTAL AUTHORITY TO ENSURE COMPLIANCE WITH SUCH LAWS. FOR THE SAFETY OF PERSONS AND PROPERTY, NO FIREWORKS OR INCENDIARY DEVICES MAY BE USED INDOORS OR OUTSIDE ON THE CALLAWAY PREMISES. YOU ASSUME FULL RESPONSIBILITY FOR THE CONDUCT OF ALL PERSONS IN ATTENDANCE AT YOUR EVENT AND FOR ANY DAMAGE DONE TO ANY PART OF OUR PREMISES DURING THE TIME OF YOUR EVENT.

OVERTIME: EVENT FUNCTIONS ARE SCHEDULED FOR (4) HOURS TOTAL. YOU AGREE TO BEGIN YOUR EVENT PROMPTLY AT THE SCHEDULED START TIME AND AGREE TO HAVE YOUR GUESTS, INVITEES AND OTHER PERSONS VACATE THE DESIGNATED FUNCTION SPACE AT THE END TIME INDICATED IN THIS AGREEMENT. YOU FURTHER AGREE TO REIMBURSE CALLAWAY FOR ANY OVERTIME WAGE PAYMENTS OR OTHER EXPENSE INCURRED BY US BECAUSE OF YOUR FAILURE TO COMPLY WITH THESE REGULATIONS.

EVENT LOCATION: CALLAWAY 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 ON AN OUTDOOR EVENT, CALLAWAY WILL NOT BE HELD RESPONSIBLE FOR INCLEMENT WEATHER CONDITIONS. THE CEREMONY AND/OR THE RECEPTION WILL BE HELD IN THE DESIGNATED OUTDOOR AREA OR BE MOVED TO AN INDOOR AREA (IF POSSIBLE).

FOOD & BEVERAGE ITEMS: WITHOUT THE PRIOR WRITTEN CONSENT OF CALLAWAY, NO FOOD OR BEVERAGE ITEMS OF ANY KIND WILL BE PERMITTED TO BE BROUGHT IN OR OUT OF THE WINERY BY YOU OR ANY OF YOUR GUESTS OR INVITEES. CALLAWAY HOLDS BOTH FEDERAL AND STATE ALCOHOLIC BEVERAGE LICENSES WHICH PERMIT THE CONSUMPTION OF BEER AND WINE-BASED BEVERAGES ONLY. IT IS A VIOLATION OF APPLICABLE LAW TO PERMIT THE CONSUMPTION OF ANY OTHER ALCOHOLIC BEVERAGES ON THE WINERY'S PREMISES. GUESTS IN VIOLATION OF THIS AGREEMENT AND APPLICABLE LAW MAY BE ASKED TO LEAVE THE PREMISES IMMEDIATELY. YOU AGREE 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. CALLAWAY RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE.

FORCE MAJEURE: NEITHER PARTY SHALL BE RESPONSIBLE FOR FAILURE TO PERFORM THIS CONTRACT IS CIRCUMSTANCES BEYOND THEIR CONTROL, INCLUDING, BUT NOT LIMITED TO; ACTS OF GOD, SHORTAGE OF COMMODITIES OR SUPPLIES TO BE FURNISHED BY CALLAWAY, GOVERNMENTAL AUTHORITY, OR WAR IN THE UNITED STATES MAKE IT ILLEGAL OR IMPOSSIBLE FOR CALLAWAY TO HOLD THE EVENT.

Suggested Services

BAKERIES / CHOCOLATE FOUNTAIN

Bo CAKES - (951) 676-6500

FLORISTS

AMBIANCE DESIGNS BY SHAWN ADAMS - (951) 788-4604 • WWW.AMBIANCE-DESIGNS.COM

ENCHANTED GARDENS - (951) 694-5761 • ENCHANTEDGF@YAHOO.COM

MAGNOLIA FLOWER SHOPPE - (760) 613-2325 • WWW.MAGNOLIAFLOWERSHOPPE.COM

FLOWERS BY CINA - (800) 445-4531 • WWW.FLOWERSBYCINA.COM

INVITATIONS

HAYDEN IMPRESSIONS - (951) 445-4283 • WWW.HAYDENIMPRESSIONS.COM

MAKE-UP ARTISTS / HAIR

STUDIO B - (951) 757-0638

MAIN STREET SALON - JENNIFER THINNES - (951) 676-6904 MAILBOX #4

ACAPPELLA HAIR DESIGN & COLOR STUDIO - (951) 676-5980 (CHRISSEY - HAIR, YVETTE - MAKEUP)

MUSIC & ENTERTAINMENT

ELITE MUSIC WORKS - (760) 390-6306 • WWW.ELITEMUSICWORKS.COM

REYNOLDS LIVE MUSIC - (951) 622-6087 • RLMUSIC@VERIZON.NET

TIMMY D. PRODUCTIONS - (951) 693-1680 • (800) 477-1880

OFFICIATES

PATRICIA BRYDON - (760) 744-2760

PASTOR RANDY JOHNSON - (951) 676-1800

PHOTOGRAPHY

CARY PENNINGTON PHOTOGRAPHY - (858) 245-6623 • WWW.CARYPENNINGTONPHOTOGRAPHY.COM

GLENN CURRIE PHOTOGRAPHY - (877) 454-2012 • WWW.GLENNCURRIE.COM

HULSE PHOTOGRAPHY - (866) 690-7867 • WWW.HULSEPHOTO.COM

ZACH HODGES PHOTOGRAPHY - (951) 216-1424 • WWW.ZACHHODGES.COM

VIDEOGRAPHY

ELYSIUM DIGITAL PRODUCTIONS - (800) 373-6085 • WWW.ELYSIUMPRODUCTIONS.COM

STEP 1 PRODUCTIONS - (877) MYDVPRO • WWW.HDWED.COM



CALLAWAY VINEYARD & WINERY

32720 RANCHO CALIFORNIA ROAD • TEMECULA, CA 92591

MAILING ADDRESS: PO BOX 9014 • TEMECULA, CA 92589

WINERY: 951.676.4001 • FAX: 951.676.5209

EVENTS@CALLAWAYWINERY.COM • CALLAWAYWINERY.COM