

Weddings

2025 / 2026



Lorimar
VINEYARDS AND WINERY

39990 Anza Rd. Temecula CA 92591
weddings@lorimarwinery.com | 951-694-6699
LORIMARWINERY.COM



"Blending Rustic Elegance
with Tuscan Charm"

Just off the main road through
Temecula Wine Country,
tucked within the citrus groves
and vineyard rows, you will find
Lorimar Vineyards & Winery.
Host to celebrations big and
small, Lorimar presents an
indoor - outdoor venue that can
accommodate 50 - 300 guests.
This is a location you and your
guests will be talking about for
years to come. It is not hard to
imagine your special day with
us when you see the stunning
views, taste our award-winning
wines or enjoy our delicious food!

Book your tour today!
weddings@lorimarwinery.com
951-694-6699



Locations

Vineyard Lawn (maximum capacity 250 ppl)

Surrounded by Viognier vines to the east and Cabernet vines to the west, this location features a stone walkway through the vines and built-in arbor. The spacious lawn includes bistro lighting, a concrete stage and dance floor, as well as a Tuscan-style fireplace and bar.



Barrel Room & Lawn (maximum capacity 300 ppl outside / 60 ppl inside)

Nestled among the vines, this lawn offers a secluded location for your wedding day. Featuring a large built-in arbor, stone walkway, spacious terrace, and bistro lighting. The charming Barrel Room includes decorative draping and unique wine bottle chandelier.



What's Included **IN OUR WEDDING PACKAGES**

Five hours to celebrate your ceremony, cocktail hour and reception at one of our venue locations⁺

Buffet dinner service

(see menu options on pages 5 & 6 | plated dinner enhancement listed on page 8)

Complimentary food and wine tasting for two prior to your event
(additional tasting guest will be \$30 per person)

Complimentary Soft Bar Included

Hosted and Cash Bar packages available

White padded chairs for your ceremony and reception

60" round and 6ft banquet tables

White china, gold or silver charger plates, silverware, and glassware for your reception tables

Floor length table linens and napkins

Complimentary cake cutting service with disposable dessert plates, napkins and forks

Service staff, event set up, clean up and breakdown of event

Professional Venue Coordinator to assist with putting together your timeline and layouts, assist with food and beverage selections as well as execute your timeline on the day of your wedding

Separate suites for getting ready, available starting at 10 am on your wedding day

Dog-friendly ceremony

Venue outdoor curfew 10 pm
(extended hours available inside Barrel Room)

(see page 8 for enhancement pricing)



Pricing

Saturday

\$155 per person*

Friday / Sunday

\$135 per person*

Monday - Thursday

\$125 per person*

Off Season bookings from
January - March
receive a discount of \$10 pp

Additional charges may apply
during holiday weekends

Lorimar Wine Club Members,
Military & First Responders
receive 5% off**

+ Additional Ceremony site \$750

* Minimum guest count may apply

** Percentage discounts cannot be combined

(prices listed do not include 20% service
charge, applicable taxes, or gratuity)



Wedding Menu

INCLUDED: 3 APPETIZERS, 1 SALAD, 2 ENTREES, AND 2 SIDES

APPETIZERS

(Tray Passed, Choice of 3)

BEEF PINEAPPLE SKEWERS
drizzled with chimichurri

THREE CHEESE MAC AND CHEESE BITES

TOMATO SOUP SHOOTER & GRILLED CHEESE

PROSCIUTTO BRUSCHETTA

BRIE CROSTINI WITH RASPBERRY CHIPOTLE

MEATBALLS WITH GORGONZOLA CRÈME SAUCE

MEATBALLS WITH MARINARA SAUCE

MINI BEEF SLIDERS
with pepper jack cheese

BOURBON MEATBALLS

CLASSIC BRUSCHETTA

CRANBERRY MOZZARELLA STUFFED MUSHROOMS

EGG ROLLS WITH SWEET & SOUR SAUCE

CHICKEN SKEWERS WITH APRICOT SAUCE

ARTICHOKE & PESTO BAGUETTES

CEVICHE SHOOTERS

CAPRESE CROSTINI

SPANAKOPITA
stuffed with feta cheese and baby spinach

UPGRADED APPETIZERS

(enhancement pricing listed on page 8)

CAPRESE SKEWERS

Heirloom cherry tomatoes, baby fresh mozzarella, and organic Italian basil drizzled with balsamic reduction glaze.

TUNA AVOCADO SUSHI CUPS

Drizzled with soy sauce and black pepper sesame seeds.

STUFFED DATES

Dates filled with mascarpone and goat cheese wrapped in prosciutto Di Parma.

SHRIMP CAKE

Drizzled with chipotle crème sauce and avocado mousse.

ADD ON PLATTER

(minimum of 50 guests)

CHARCUTERIE PLATTER

Assorted cured meats

SALADS

(Choice of 1)

BABY SPINACH & STRAWBERRY

Baby spinach, red onion and feta cheese tossed in a honey Dijon mustard vinegar, finished with sliced almonds

CLASSIC CAESAR

Romaine hearts, parmesan cheese, homemade croutons, lightly tossed in a rustic Caesar dressing

CHIPOTLE CAESAR

Romaine lettuce tossed in a homemade chipotle dressing, garnished with fry tortilla strips and queso fresco

VINEYARD

Organic mixed greens, candied pecans, dried cranberries, red onions, gorgonzola cheese, homemade Chardonnay balsamic vinaigrette

GARDEN

Iceberg lettuce, cherry tomatoes, carrots, cucumbers, bell peppers, red onions and mushrooms, with seasoned croutons; selection of gourmet dressing

ORGANIC BABY ARUGULA SALAD

Organic baby arugula and red onions tossed in citrus honey vinaigrette, finished with Italian parmesan shaved cheese

ENTREES

Choice of 2 for buffet (plated dinner enhancement listed on page 8 - duo presentation for plated)

CHICKEN PARMESAN

HERBED CHICKEN

In a sweet marsala & mushroom sauce

ROSEMARY CHARDONNAY CHICKEN

Marinated in Lorimar
Chardonnay and fresh herbs

CRÈME CHICKEN FLORENTINE

Chicken breast coated in a rich garlic and spinach
white wine sauce garnished with parmesan cheese

OVEN-BAKED LEMON PEPPER

SALMON FILLET WITH CAPERS

SANTA MARIA GRILLED TRI -TIP

Choose your sauce:

Cabernet red wine demi glaze,
Chimichurri, or BBQ

GRILLED FLANK STEAK

Choose your sauce:

Cabernet red wine demi glaze or Chimichurri

GRILLED OVEN ROASTED PORK LOIN

Served with salted pears and vidalia
onions drizzled with balsamic reduction sauce

ATLANTIC MEDITERRANEAN SALMON

Salmon with capers, kalamata olives
and fresh baby Italian parsley

UPGRADED ENTREES

(enhancement pricing listed on page 8)

PRIME RIB CARVING STATION

Herb-Crusted Prime Rib Roast,
drizzled with Red Wine Au Jus

GRILLED FILLET MIGNON

Choose your sauce:

Lorimar Cabernet Demi Glaze,
Gorgonzola Crème sauce, or
Wild Mushrooms Lorimar Red Wine

SIDE DISHES

(Choice of 1 vegetable and 1 starch)

VEGETABLE

GRILLED SEASONAL VEGETABLES

SWEET GLAZED BABY CARROTS

HARICOT VERT WITH SLICED ALMONDS

LEMON PEPPER ROASTED ASPARAGUS

OVEN ROASTED HONEY

CAJUN BRUSSEL SPROUTS

STARCH

SCALLOPED POTATOES

HERB ROASTED POTATOES

COUNTRY RICE PILAF

GARLIC MASHED POTATOES

PASTA RUSTICA

Choose your sauce: Pesto crème sauce,
Crème basil tomato sauce, Alfredo sauce, Marinara.

UPGRADED SIDE DISHES

(enhancement pricing listed on page 8)

MANCHEGO CHEESE SCALLOP POTATOES

WHITE TRUFFLE & GRUYERE CHEESE MASHED POTATOES

SERVED WITH DINNER ROLLS AND BUTTER

Bar Packages

Cash Bar (hosted or non-hosted)

Drinks are paid for by your guests upon order

Certain minimums apply

Add sparkling greeting or toast \$5 per person

Classic Bar

\$35 per person*

4 hours of open bar service

Two Lorimar wines - (1) Red (1) White

Two beers from our beer list

Lorimar's Classic Red Sangria

Soft Drinks

Extended bar time: \$10 per person per hour

Add sparkling greeting or toast \$5 per person

Add two wine cocktails \$8 per person

Deluxe Bar

\$45 per person*

4 hours of open bar service

Four Lorimar wines - (2) Reds (2) Whites

Four beers from our beer list

Lorimar's Classic Red Sangria

Soft Drinks

Extended bar time: \$10 per person per hour

Add sparkling greeting or toast \$5 per person

Add two wine cocktails \$8 per person

Outside Bar Service

\$400 set up fee*

Lorimar Winery is licensed to serve Wine and Beer. Lorimar Wines and Sparklings are the ONLY wine allowed on the property. If couples would like to have additional spirits at their Wedding they MUST hire an outside bartending service that is licensed and insured.

It is required that couples pre-purchase enough wine to serve a minimum of one glass per guest. Each bottle equates to four glasses of wine.

* Prices subject to change without notice

** Prices listed do not include 20% service charge, applicable taxes, or gratuity





Enhancements

Additional Location for Ceremony \$750	Additional Appetizer \$6 per person	Sparkling Wine Greeting \$5 per person
Plated Dinner Service \$10 per person	Appetizer upgrade \$5 per person	Sparkling Wine Toast \$5 per person
Additional Entrée \$8 per person	Charcuterie Platter (minimum of 50 guests) \$12 per person	Extended Bar Service \$10 per person per hour
Entrée upgrade \$9 per person	Farm Tables \$65 per table	Heaters (5 included per 50 ppl) \$50 each additional
Side upgrade \$4 per person	Wooden Crossback Chairs \$6 per person	Lawn Games \$50
Special Order (Vegan, Vegetarian, Gluten or Dairy Free) \$5 per person	Extended Reception Hours (extended hours available inside Barrel Room after 10 pm) \$1,000 per hour	Rehearsal Dinner (priced upon request)
		Farewell Brunch (priced upon request)



Late Night Bites

(minimum of 50 guests)

MINI BEEF SLIDER STATION

Pepper jack cheese,
tomato, and onion
\$12 per person

HOT DOGS BAR

Tomato, onion, ketchup,
mustard, and jalapeno
\$12 per person

PIZZAS

Pepperoni, meat lovers,
veggie, or cheese
\$12 per person

PRETZEL BAR

Soft, fluffy pretzels, cheese sauce,
honey mustard, cream cheese
\$12 per person

MASHED POTATO BAR

Mashed potatoes, sour cream,
butter, chives, bacon bites,
cheddar cheese, red onion
\$12 per person

FRENCH FRY BAR

Poutine, ketchup, mustard,
bacon bites, nacho cheese
\$12 per person

NACHO BAR

Nacho cheese, jalapeno, diced
tomato, onion, sour cream
\$12 per person

MINI TACO BAR

Beef, chicken or adobada
onion, cilantro, lime and salsa
\$18 per person

CHURRO BAR

Vanilla ice cream, chocolate sprinkles,
chocolate syrup, caramel syrup
\$12 per person

CHICKEN WINGS BAR

BBQ, mango habanero
or classic sauce
\$18 per person

Preferred Partners

DJ/MC

(professional MC required)

Sterling Productions
714-448-7921 | sterlingdj.com

DJ Pros
949-254-9334 | djpros.net

C Squared Events
951-595-4042 | csquaredevents.com

TaylorMadeltMusic
213-263-5091 | tayloromosley.com

FLORIST

Wine Country Florals
951-249-9235 | winecountryflorals.com

Soiree Design & Events
951-704-2409 | soireedesign.net

Tre Fiori Floral Studio
951-837-1124 | treflorifloralstudio.com

Sweet Pea Floral Creations
951-440-1213
sweetpeafloralcreations.com

OUTSIDE BARTENDING SERVICE

Hops and Grains Mobile Bartending
951-595-9708
hopsandgrainsmobile.com

Progressive Pours
619-206-7247 | progressivepours.com

2 Olives & A Twist
612-703-7608

SPECIALTY RENTALS & DECOR

Sterling Productions
714-448-7921 | sterlingdj.com
(cold sparklers & lighting)

Madam Palooza Vintage Rentals
951-777-6865 | madampalooza.com

Rustic Events
rustic-events.com

Always Particular
909-314-1124

EVENT PLANNERS

Events By Ari
951-643-9273 | eventsbyari.com

Everly by MGE
everlybymge.com

Classy Kay Events
951-551-2646 | classykayeevents.com

WEDDING CAKES & DESSERTS

Sweet Maple
www.thesweetmaplebakery.com

Laura Marie Cakes
951-746-9370 | lauramariescakes.com

Cakes to Celebrate
909-721-0560 | cakes-to-celebrate.com

The Cake Cottage
951-600-4773
thecakecottagehurrieta.com

Cute Cakes
760-745-5278 | cutecakes.com

HAIR & MAKEUP

Hambricks Hair and Make Up
@hambricks_hairandmakeup
619 922 7684

Domenica Beauty | domenicabeauty.com

Face by Raymie | facebyraymie.com

Hair by Nicole
951-532-7503 | @nicolemartinez_hair

Hailey Aikens Hair
haileyaikenshair.glossgenius.com
@haileyaikenshair

Hair & Makeup by Mel
@hairmakeupbymel

PHOTOBOOTH

Captured Photo Booths
888-958-3568
capturedphotoboos.com

DJ Pros
949-254-9334 | djpros.net

PHOTOGRAPHY

Hulse Photo
951-303-6507 | hulsephoto.com

Purity Weddings
310-854-9283 | purity-weddings.com

American Porta
760-485-9351 | americanporta.com

Emry Photography
303-919-5249
emryphotography.com

Jenna Joseph Photography
jennaphoto.com

Alex & Jana Photography
alexandjana.com

Ashely Bee Film & Photography
951-216-3395 | ashleybee.net

VIDEOGRAPHY

Le Reve
657-229-5361 | lerevefilms.com

Marin & Lee Films
marinandleefilms.com

Black Tie Productions
951-553-4581
blacktie-productions.com

OFFICIANTS

Vows from the Heart | 619-663-5673
temeculaweddingofficiant.com

David Cutler | 619-316-3850
yourperfectceremony.net

I Do Your Vows
909-730-3993 | idoyourvows.com

MUSICIANS

Brian Stodart
brianstodart.com

Pete Goslow
petegoslow.com

Harpist from the Heart
harpistfromtheheart.com

Frequently Asked Questions

FACILITY

Q: What is the timing of my wedding? Use of your contracted event space(s) begins at 10 am. The ceremony start time can vary, depending on your preference and availability. We have live music at the Winery daily, your venue coordinator will work with you to plan around the Winery schedule. Music must be turned off outdoors at 10 PM and indoors at 12 AM.

Q: When will my rehearsal take place? We generally schedule rehearsals between 11 AM and 2 PM. We will schedule your rehearsal during your details meeting.

Q: How much time is allowed for set up and clean up? Check with your Lorimar Coordinator for your earliest setup time. All items must be removed/picked up the night of your wedding. A \$500 clean up fee will be charged for any leftover flower arrangements and/or decor.

Q: Do you allow sparklers? Sparklers are against fire code in Riverside County. Cold touch sparklers are allowed, please see our preferred vendor list for specialty rentals.

Q: Do you allow live bands? Yes! (a maximum decibel level of 80.2%, must be respected)

Q: When will we have access to the dressing areas? They are available at 10 AM. Additional hours can be arranged with your coordinator, fees may apply.

Q: Can I hang my own decorations? No. Due to liability, decorations must be installed and removed by a professional vendor with liability insurance coverage.

Q: Are tents included in your pricing? No. If you would like to rent an event tent please let your coordinator know and they will guide you to an appropriate vendor.

WEDDING PLANNING

Q: Is a coordinator included in the Wedding Packages? A venue coordinator will assist with linen choices, food and beverage selections, layouts and timeline only. If you decide not to hire a wedding planner, the venue coordinator will execute your wedding rehearsal and wedding day timeline through dinner service. The venue coordinator does not set up, move or remove decor, dessert/cake displays or floral arrangements.

Q: Do I need to hire a wedding planner? Hiring a professional wedding planner is not required (unless you are booking a "venue only" event) but we do recommend it! Wedding planners provide experience and direction throughout your planning process, and give you personalized attention on your wedding day. They partner with your venue coordinator to ensure every aspect of your day is covered!

Q: When is my details meeting and how long does it take? Details meetings take place 30 days prior to your wedding day and take about 45 minutes (if you will be doing your wine tasting the same day, please reserve 2 hours for your meeting). A Lorimar coordinator will reach out to you to scheduling your meeting.

FOOD & BEVERAGE

Q: When is the final count due? Guests count is due no later than 14 days prior to your wedding.

Q: Do I get a menu tasting? Yes, your venue coordinator will reach out to you to schedule your menu tasting.

Q: Do you offer kids menus? Yes, kids meals are available at a discounted rate for children ages 4-10 years old.

Q: Do the food upgrades and extras apply to every adult guest? Upgrades and additional food items apply to each adult guest in your final headcount. Late night menu selections are available with a 50 guest minimum.

Q: Does the bar package include non-alcoholic drinks? Yes, bar packages include soft drinks and a beverage station with water, lemonade, and iced tea.

Q: Can we bring in our own alcohol? Due to liability and licensing, bringing in your own alcohol is strictly prohibited. We do allow our exclusive liquor caterers to service your wedding. Please see our preferred vendor list.

Q: Is the bar package charged for every person? All adult guests over the age of 21 will be charged the selected bar package price. Children, expectant mothers and guests under the age of 21 are charged the soft bar rate of \$4 per person.

Q: Does your caterer provide a wedding cake? Our caterer does not provide a wedding cake, but you may find excellent bakeries on our Preferred Vendor List. We offer cake cutting at no additional charge.

VENDORS

It is the client's responsibility to provide music and sound for the ceremony and reception. **Lorimar's event staff is not permitted to MC an event.** Any outdoor music must be turned off promptly at 10 PM. Indoor reception music must be turned off promptly at your scheduled event time or 12 AM at the latest. A professional DJ/MC must be hired for your event to ensure **a maximum decibel level of 80.2%**, working equipment, and experience in the Wedding and Event industry.

ALL vendors working on site are required to provide liability insurance and sign a vendor agreement no later than 30 days prior to your wedding day.

Vendor meals are available at \$35 charge per vendor meal.

Lorimar will not accept responsibility for the delivery and set up from your vendors for items such as: fresh flowers, cakes, decor, desserts or any additional rentals provided by client.

Lorimar

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