



Handcrafted

WEDDINGS

AT TEMECULA CREEK INN



wedding site rental

All food & beverage items must be provided by Temecula Creek Inn, with the exception of your wedding cake.

THE MEADOWS

SITE RENTAL WILL INCLUDE:

CEREMONY & RECEPTION TIME:

5 hours event time | venue curfew 10pm

WEDDING CEREMONY:

white garden chairs

ceremony arch

pre-ceremony refreshments of lemonade
and infused water station

WEDDING COCKTAIL RECEPTION:

wooden bar

wine barrels or high boy cocktail tables

market umbrellas

pergola with bistro lights

WEDDING RECEPTION:

head table, guest tables, gift table,
guestbook table & cake table

white garden chairs

60" or 72" round guest tables

white or ivory floor length table linen

choice of traditional napkin colors

white china, stainless steel flatware,
stemware & glassware

sparkling wine welcome and toast

cake cutting service

space heaters (one per two tables)

stamped concrete dance floor

bistro lighting for reception area

bistro lighting for dance floor area

two-night stay in king premium room:
for bridal changing room and wedding night

one round of golf, for two members of the
wedding party, based on availability

STONE HOUSE

SITE RENTAL WILL INCLUDE:

CEREMONY & RECEPTION TIME:

6 hours event time | venue curfew 12am

WEDDING CEREMONY:

white garden chairs

pre-ceremony refreshments of lemonade
and infused water station

transportation for guests to and from Stone
House on large passenger shuttles

WEDDING COCKTAIL RECEPTION:

existing rustic bar

wine barrels or high boy cocktail tables

two wood burning firepits

bocce ball court

WEDDING RECEPTION:

use of historic stone house

wood-burning fireplace inside stone house

head table, guest tables, wooden gift &
guestbook tables, wooden coffee & cake
tables

farmhouse tables & cross-back wooden
chairs with cushions or white garden chairs

60" or 72" round guest tables

white or ivory floor length table linen

choice of traditional napkin colors

white china, stainless steel flatware,
stemware & glassware

sparkling wine welcome and toast

cake cutting service

space heaters (one per two tables)

existing concrete dance floor

bistro lighting for reception seating area

wrought iron chandelier over dance floor

ambient lighting in surrounding trees

two-night stay in king premium room:
for bridal changing room and wedding night

one round of golf, for two members of the
wedding party, based on availability

hors d'oeuvres

Sold per piece | minimum order of 25

spanakopita, spinach, phyllo

jalapeno cream cheese poppers

vine ripened tomato bruschetta saba, basil

mac n cheese bites, truffle panko

\$4 per piece 

vegetable samosa

caprese skewers

vegetable spring rolls, ginger soy

grilled & chilled shrimp cilantro, harissa

smoked bacon & onion brie tartelette

\$5 per piece

coconut shrimp, lemongrass & pickled chile aioli

shrimp cocktail, spicy cocktail sauce, cucumber

roasted mushroom tart, parmesan custard

bacon wrapped blue cheese stuffed dates

ahi poke cucumber, sriracha, sesame

crab cakes, estate herb aioli

\$6 per piece

 **included** hors d'oeuvres options for dinner packages (no substitutions)

temecula creek inn is committed to using local produce, meat and fish whenever possible and we adhere to the monterey aquarium seafood watch guidelines.

All prices are subject to a 23% service charge & applicable sales tax.

as of 09.16.22

reception enhancements

Stationed hors d'oeuvres | minimum order 30 servings

CHARCUTERIE \$27 per person

air dried & cured italian meats
grilled vegetables
temecula olive oil
assorted olives
cornichons
pickled onions
artisan breads
mustards

ROASTED VEGETABLES \$24 per person

roasted peppers
grilled asparagus & squash
marinated mushrooms
pickled onions
eggplant
assorted olives
grilled flatbread
pepper hummus & olive tapanade

CRUDITÉS \$22 per person

fresh vegetable crudités, carrots, celery, jicama, peppers, endive, radishes, tomatoes
ranch & blue cheese dressing

INTERNATIONAL & DOMESTIC CHEESE DISPLAY \$27 per person

fresh & dried fruits
fig jam
toasted walnuts
assorted artisan bread
crackers
honey

All prices are subject to a 23% service charge & applicable sales tax.

as of 09.16.22

reception stations

In addition to your meal | minimum 30 servings

SALAD STATION *choice of two | \$24 per guest*

little gem lettuce, apple chips, radish, sea salted almonds, feta, saba, fennel citrus vinaigrette

hearts of romaine, miso caesar dressing, house croutons, parmesan

butter lettuce wedge, citrus-scented grapes, blue cheese, pistachio dust, radish,
green goddess dressing

prosciutto & stone fruit salad, local greens, mozzarella pearls, pistachio, cherry pickles,
balsamic dressing, cilantro vinaigrette

spiral pasta salad, kalamata olives, feta cheese, salami, grapes, roasted almonds, sherry
vinaigrette, minced herbs

SLIDERS & CHIPS *choice of two | \$9 each*

posole spiced pork, manchego cheese, apricot-jalapeño chutney

smoked beef brisket, signature barbeque sauce

kobe beef, onion, thousand island dressing, white cheddar

house battered mini corn dogs, spicy mustard aioli

STREET TACOS *\$9 each*

traditionally prepared selection of freshly grilled meats served on corn tortillas:

pork al pastor, carne asada or pollo asada, accompanied by pickled onions, grilled chile crema,
fire roasted salsa

PASTA STATION *choice of two | \$30 per guest*

pork & beef bolognese, san marzano tomatoes, parmesan, penne pasta, garden herbs

three cheese tortellini, pesto alfredo sauce, roasted peppers

fettuccini, fresh herb marinated chicken, roasted onions & garlic, crushed red pepper roma
sauce

fusilli primavera, garden vegetables, lemon, olive oil, torn herbs

MAC & CHEESE STATION *\$30 per guest*

selection of local cheeses

grilled chicken, 18 hour beef brisket, crumbled bacon

english peas, roasted peppers, sautéed mushrooms, green onions

BAKED POTATO BAR *\$30 per guest*

yukon bakers, herb marinated chicken, smoked bacon

roasted garlic, caramelized onions, sautéed mushrooms, melted leeks

grated parmesan, white cheddar, blue cheese crumbles

All prices are subject to a 23% service charge & applicable sales tax.

carving stations

Carving Stations include chef attended service for 60 minutes.

ALL NATURAL PORK LOIN \$245

braised pear reduction, small batch bourbon onions

serves 15 guests

ROASTED TOM TURKEY \$495

black pepper gravy, silver dollar rolls

serves 30 guests

PAN SEARED FILET MIGNON \$615

temecula red wine bordelaise, silver dollar rolls

serves 15 guests

SEA SALT & MUSHROOM CRUSTED PRIME RIB \$825

sweet onion au jus, horseradish & chive cream, silver dollar rolls

serves 30 guests

All prices are subject to a 23% service charge & applicable sales tax.

as of 09.16.22



plated entrée

All entrées are accompanied by chef's choice vegetables and starch, which are chosen based on seasonality and what is the freshest product at the time of each wedding. Includes two tray-passed hors d'oeuvres, rolls and butter, freshly brewed coffee and selection of hot teas.

SOUPS & SALAD *select one*

vine ripe tomato bisque, caramelized shallots, tarragon

root vegetable minestrone, carrots, tomato, elbow macaroni and garden herbs

little gem lettuce, apple chips, radish, sea salted almonds, feta, saba, fennel citrus vinaigrette

hearts of romaine, miso caesar dressing, house croutons, parmesan

butter lettuce wedge, citrus scented grapes, blue cheese, pistachio dust, radish, green goddess dressing

prosciutto & stone fruit salad, local greens, mozzarella pearls, pistachio, cherry pickles, balsamic, cilantro vinaigrette

ENTRÉES \$101 per person, includes choice of two entrées

all natural pork chop, grapefruit fennel cream, roasted cipollini

mahi-mahi, saffron citrus sauce, caramelized fennel

herb marinated bistro steak, burgundy wine jus, roasted cipollini

ENTRÉES \$116 per person, includes choice of two entrées

free range chicken, red wine thyme jus, estate herbs

pan seared salmon, roasted pepper piperade, charred green onion

colorado lamb chops, charred romanesco puree, crisp artichokes

prime flat iron steak, black garlic demi glace, fried garlic

filet mignon, black truffle perigourdine, roasted maitake mushroom

Add to any Entree:

Grilled Prawns \$15

Seared Scallops \$22

VEGETARIAN ENTRÉES *will be priced according to entrée package selected*

three cheese tortellini, pesto alfredo sauce, roasted peppers

grilled vegetable wellington, blistered heirloom tomatoes, charred romanesco puree

vegetable lasagna roll, ricotta, parmigiano reggiano, roma tomato puree, grilled squash

(vegan) warm quinoa salad, roasted baby vegetables, chimichurri, pickled mushrooms

minimum order of 30 guests. choice of two entrée selections for all guests included in price above. additional selection please add \$5.00 per guest per selection. final count of each entrée selection will be required 14 business days prior to the event. place card with entrée selection indicated is required for each guest. if the number of special dietary requests totals more than 5% of your guest count an additional entrée selection of \$5 will be added. all prices are subject to a 23% service charge & applicable sales tax.

as of 09.16.22



create your own dinner buffet

Includes two tray-passed hors d'oeuvres, rolls and butter, freshly brewed coffee and selection of hot teas.

SOUPS & SALADS *select two*

vine ripe tomato bisque, caramelized shallots, tarragon

root vegetable minestrone, carrots, tomato, elbow macaroni and garden herbs

little gem lettuce, apple chips, radish, sea salted almonds, feta, saba, fennel citrus vinaigrette

hearts of romaine, miso caesar dressing, house croutons, parmesan

butter lettuce wedge, citrus scented grapes, blue cheese, pistachio dust, radish, green goddess dressing

prosciutto & stone fruit salad, local greens, mozzarella pearls, pistachio, cherry pickles, balsamic, cilantro vinaigrette

ACCOMPANIMENTS *select two*

yukon potato puree, charred green onion, fried garlic

roasted tri color fingerlings, estate herb chimichurri

white bean cassoulet, sundried tomato, pork belly

oven roasted brussels sprouts, pomegranate syrup, minced herbs, fried garlic

grilled asparagus, lemon, saba & garden herbs

charred broccolini, caramelized fennel pesto, temecula olive oil

ENTRÉES *choose two \$106 per guest | choose three \$117 per guest*

all natural pork chop, grapefruit fennel cream, roasted cipollini

mahi-mahi, saffron citrus sauce, caramelized fennel

herb marinated bistro steak, burgundy wine jus, roasted cipollini

free range chicken, red wine thyme jus, estate herbs

pan seared salmon, roasted pepper piperade, charred green onion

colorado lamb chops, charred romanesco puree, crisp artichokes

prime flat iron steak, black garlic demi glace, fried garlic

filet mignon, black truffle perigourdine, roasted maitake mushroom

VEGETARIAN ENTRÉES

three cheese tortellini, pesto alfredo sauce, roasted peppers

grilled vegetable wellington, blistered heirloom tomatoes, charred romanesco puree

vegetable lasagna roll, ricotta, parmigiano reggiano, roma tomato puree, grilled squash

(vegan) warm quinoa salad, roasted baby vegetables, chimichurri, pickled mushrooms

*final count will be required 14 business days prior to the event. if the number of special dietary requests totals more than 5% of your guest count an additional entrée selection of \$5 will be added. all prices are subject to a 23% service charge & applicable sales tax.

as of 09.16.22

late night bites

LA FIESTA LOCA \$29

santa fe chicken egg roll

carne flautas

corn tortillas chips, fire roasted salsa, guacamole, and queso dip

fresh fried churros & dulce de leche

minimum order 15 servings

HAPPY HOUR \$29

salted soft pretzels, house cheese sauce

truffle parmesan french fries

beer battered onion rings

mini corn dogs, spicy mustard aioli

cajun blue cheese chicken wings

mini grilled cheese sliders

mac & cheese bites

minimum order 15 servings

GRAND S'MORES \$26 per serving, available at stone house venue only

house-made chocolate bark, handcrafted marshmallows

peanut butter cups, whiskey caramel, candied chiles, toasted coconut, sea salted peanuts

assorted graham crackers (original & orange glaze)

minimum order 30 servings

TRADITIONAL S'MORES \$15 per serving, available at stone house venue only

chocolate bars, marshmallows, graham crackers

minimum order 20 servings

All prices are subject to a 23% service charge & applicable sales tax.

as of 09.16.22



beverages

BAR PACKAGES

SOFT SELECT BAR PACKAGE

one hour.....\$23.00 per guest
two hours.....\$33.00 per guest
three hours.....\$43.00 per guest
four hours.....\$53.00 per guest
five hours.....\$63.00 per guest

includes select wine, sparkling wine, domestic, imported & micro-brew beer, hard seltzer, assorted sodas, bottled sparkling & still water, assorted juices

FROM THE VALLEY

SOFT BAR PREMIUM PACKAGE

one hour.....\$25.00 per guest
two hours.....\$37.00 per guest
three hours.....\$49.00 per guest
four hours.....\$61.00 per guest
five hours.....\$73.00 per guest

includes local temecula valley wine, sparkling wine, domestic, imported & micro-brew beer, hard seltzer, assorted sodas, bottled sparkling & still water, assorted juices

REFRESHMENT PACKAGE

one hour.....\$8.00 per guest
two hours.....\$12.00 per guest
three hours.....\$16.00 per guest
four hours.....\$20.00 per guest
five hours.....\$24.00 per guest

includes assorted sodas, bottled sparkling & still water, assorted juices

SELECT BAR PACKAGE

one hour.....\$26.00 per guest
two hours.....\$39.00 per guest
three hours.....\$52.00 per guest
four hours.....\$65.00 per guest
five hours.....\$78.00 per guest

includes select liquor, house wine, sparkling wine, domestic, imported and micro-brew beer, hard seltzer, assorted sodas, bottled sparkling & still water, assorted juices

PREMIUM BAR PACKAGE

one hour.....\$28.00 per guest
two hours.....\$43.00 per guest
three hours.....\$58.00 per guest
four hours.....\$73.00 per guest
five hours.....\$88.00 per guest

includes premium liquor, local temecula valley wine, sparkling wine, domestic, imported & micro-brew beer, hard seltzer, assorted sodas, bottled sparkling & still water, assorted juices

All prices are subject to a 23% service charge & applicable sales tax.



beverages

WINE LIST

the temecula creek inn features a comprehensive wine list of both our house selection and local temecula and california wines. wine selections vary seasonally so please consult with your catering service manager for current availability.

SELECT LIQUOR SELECTIONS

concierge vodka, concierge gin, concierge rum, concierge tequila, jim beam bourbon, seagram's 7, grant's scotch whiskey, presidente brandy, assorted bols cordials

PREMIUM LIQUOR SELECTIONS

tito's handmade vodka, tanqueray gin, captain morgan rum, bacardi rum, patron silver tequila, jack daniels bourbon, j&b scotch, seagram's v.o. whiskey, presidente brandy, assorted bols cordials, baileys, kahlua, grand marnier

BEER/SELTZER SELECTIONS

corona, coors light, bud light, micro-brew, hard seltzers and additional beer selections will be available based on seasonality

CASH BARS

cash bars will require a \$250.00 bar set-up fee.

HOSTED BARS

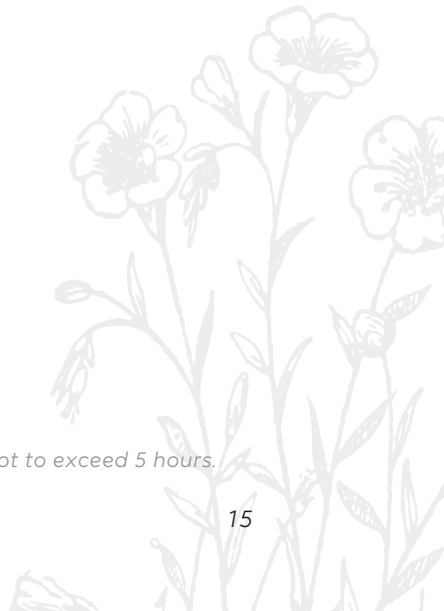
hosted bars are available either on consumption or as a package. all bars are stocked with the appropriate mixers and condiments, cocktail napkins and glassware. packages require a 20 person minimum. if there are fewer than 20 people a \$250.00 bar set up fee will apply.

PER DRINK PRICING

	<i>cash</i>	<i>host</i>
select wine by the glass	\$11	\$10
select sparkling by the glass	\$11	\$10
temecula valley wine by the glass	\$12	\$11
select brand liquor	\$11	\$10
premium brand liquor	\$13	\$12
domestic beer	\$8	\$7
imported beer	\$9	\$8
micro-brew & craft beer	\$10	\$9
hard seltzer	\$10	\$9
sparkling water	\$8	\$7
still water	\$6	\$5
soft drinks	\$5	\$4
assorted juices	\$7	\$6

All prices are subject to a 23% service charge & applicable sales tax. packages & hosted bar not to exceed 5 hours. Liquor selections subject to change based on availability.

as of 09.16.22



GENERAL INFORMATION

FUNCTION CONTRACTS & POLICIES

1. Food & Beverage minimum to apply in addition to the site rental fee. Minimums vary by date, please see your Catering Sales Manager for more details.
2. Prices quoted reflect menu prices currently in effect at the time of event booking and may be used as an estimate. You agree that such prices are subject to change and actual prices charged will be those menu prices in effect at the time the event takes place. Menu prices are guaranteed ninety (90) days prior to the scheduled event.
3. All items, pricing, service charge and applicable tax are subject to change.
4. For plated entrées, client must provide printed place cards, approved in advance by the Temecula Creek Inn Catering Service Manager, indicating the first and last name of the guest with the entrée choice for each guest.
5. The guaranteed number of attendees must be communicated to the catering service manager no less than fourteen (14) business days prior to the event. Upon receipt of attendance counts, the number cannot be reduced. The final guarantee must meet or exceed the Food and Beverage minimum. Headcount cannot increase within 72 hours of event without approval from Temecula Creek Inn.
6. Balance of site rental, plus contracted food & beverage minimum or final guarantee, whichever is higher, is required fourteen (14) business days prior to the event.
7. The following items are prohibited: confetti, glitter, sparklers, Chinese lanterns, party poppers, open flame candles, artificial flower petals, silly string, colored smoke bombs, rice and bird seed.
8. Temecula Creek Inn assumes no responsibility whatsoever and is unable to keep storage of equipment, displays and/or decorations, bakery items, etc., brought to the Hotel by you, your guests, or a third party vendor at any time. Cake tiers and leftover cake cannot be left overnight. Any cake leftover will otherwise be immediately discarded. All leftover items must have a designated person to take at the conclusion of the event.
9. Temecula Creek Inn is not responsible to move any client provided or rented items. All items will need to be removed from the wedding site within one (1) hour of the conclusion of the event.
10. Items and decorations not removed immediately after the event by event host, will result in additional charges to the client. Temecula Creek Inn reserves the right to charge a clean-up fee for any items left behind. The labor fee is subject to an additional \$150.00 per hour.
11. No food or beverages with the exception of wedding cakes and/or desserts, can be brought into the wedding venue without the written permission of the Hotel, and are subject to service and/or labor charges as deemed necessary by the Hotel. Wedding cakes and/or desserts must be provided by a licensed and insured bakery or restaurant.
12. Temecula Creek Inn will not assume any responsibility for the damage or loss of any merchandise or articles left at the venue prior to, during, or following your function.
13. The Hotel reserves the right to advance approval of all outside contractors hired for use by any client. All outside contractors must submit proof of insurance, engineering and electrical needs, to the hotel thirty (30) days prior to their setup. The client is responsible for any charges and damages an outside contractor incurs while in their employ. Temecula Creek Inn will provide a recommended vendor list.
14. Functions that exceed the allotted time noted on the event orders will be subject to an additional \$1,000.00 labor fee per hour.
15. Your Temecula Creek Inn Catering Service Manager will assist in the coordination of the items provided by the Hotel, i.e. menu selections, floor plan, Banquet Event Order, and billing. The Catering Service Manager will be the on-site liaison between your Professional Wedding Coordinator and the Resort Operations Staff.
16. Your Professional Wedding Coordinator will oversee the coordination of all other wedding details including timeline, vendors, rehearsal coordination, decor set up/clean up, gifts and personal items. A Professional Wedding Day Of Coordinator is required for all Wedding events.
17. There is to be no alcohol consumption permitted by vendors at the Hotel. Cigarette smoking is permitted in non-visible and designated areas only. Vendors will protect the integrity of the physical property and grounds as if they were members of the Temecula Creek Inn Staff.



WEDDING

FOOD & BEVERAGE MINIMUMS & SITE RENTAL FEE

THE MEADOWS

SITE RENTAL FEES

Saturday - **\$2,500**

Friday / Sunday - **\$2,000**

Mon - Thurs **\$1,500**

STONE HOUSE

TIER 1

May, June, July
September, October

SITE RENTAL

Saturday - **\$5,500**

Friday / Sunday - **\$4,500**

TIER 2

March, April,
November

SITE RENTAL

Saturday - **\$4,500**

Friday / Sunday - **\$3,500**

TIER 3

December, January,
February, August

SITE RENTAL

Saturday - **\$4,000**

Friday / Sunday - **\$3,000**

STONE HOUSE MID-WEEK (MONDAY - THURSDAY) ALL YEAR

SITE RENTAL - \$2,500

Certain Food & Beverage minimums apply.

Site Rental Fees are subject to change and are only guaranteed when a contract is requested.

Venues are subject to availability.

All prices are subject to a 23% service charge & applicable sales tax.



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WEDDINGS
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TCIWEDDINGS@TCIRESORT.COM | TEMECULACREEKWEDDINGS.COM 951.587.1466 |
44501 RAINBOW CANYON ROAD TEMECULA, CALIFORNIA 92592

FREQUENTLY ASKED QUESTIONS

WEDDING PLANNING PROCESS

Am I required to have a Wedding Day of Coordinator?

Stone House and The Meadows Weddings are required to have a professional Wedding Day of Coordinator. All vendors who are contracted to work and/or setup on your wedding day must provide Temecula Creek Inn with their Certificate of Insurance and coverage of \$2,000,000.00

When will I be introduced to the Catering Service Manager?

Six months prior to your wedding date your Catering Services Manager will contact you. This time frame allows the manager to prioritize all planning and logistics with sufficient time to prepare for your big day!

What is a details meeting?

An appointment to sit down with your Catering Service Manager and discuss your Temecula Creek Inn setup, food and beverage selections. This is also the time to ask all of your Temecula Creek Inn related questions (anything regarding the venue, setup, or food and beverage).

When will my details meeting take place?

Your Catering Service Manager will plan this date with you, between two to four months prior to your wedding date.

When will my wedding rehearsal take place?

The wedding rehearsal will be tentatively scheduled at your detail meeting. The time and location of your ceremony rehearsal (this typically occurs the day before your wedding) will be guaranteed 30 days prior to the rehearsal date.

Where can I get wedding liability insurance?

We suggest beginning with an existing homeowner's or renter's insurance policy, and adding special event wedding insurance on as an addendum to your policy. Typically, this will be the most cost effective option. You can also find "Wedding Insurance" online.

What is required for the liability insurance?

For the night of your wedding, you are required to carry a general liability policy with at least \$1,000,000.00 insurance coverage. All of your hired vendors are also required to provide Temecula Creek Inn with a Certificate of Insurance to work on the property.

Do you have a wedding vendor list?

We have a list of vendors that frequently work at our property. You are not required to use vendors on our list, but it is highly encouraged because they are familiar with Temecula Creek Inn's standard procedures and policies, and typically keep their business insurance on file.

FREQUENTLY ASKED QUESTIONS

HOTEL

How do I book a wedding room block?

Please contact your Wedding Sales Manager, at tciweddings@tciresort.com, who can assist you with room block information.

How do I book a farewell brunch and/or rehearsal dinner?

Please contact your Wedding Sales Manager, at tciweddings@tciresort.com, who can assist you with event information.

FOOD AND BEVERAGE

When will I get to taste the wedding menu?

Six to seven months prior to your wedding date, at a group tasting event.

What food will I be able to taste at the group tasting event?

The tasting provides you the opportunity to sample the flavors and culinary style of the Temecula Creek Inn Wedding Menus. You will be able to try sample appetizers, the soup and salad starter options, tasting sized entrees, and Chef's choice of side dishes. We do not offer tastings for late night bites, reception stations, rehearsal dinners or farewell brunches.

Am I allowed to bring a food truck on property?

Temecula Creek Inn does not allow any outside catering, food, beverage, or food trucks.

Can I bring in specialty desserts?

Wedding cakes, specialty dessert bars, donuts, etc. are permitted as long as we are notified in advance. We also need to know if any special setup, or power requirements are needed. All desserts must come from a licensed, and insured bakery. All vendors that comes onto the premises must provide Temecula Creek Inn with their Certificate of Insurance. Additional fees may apply based on the vendor's set-up requests.

BILLING

How do I make my deposits?

For your convenience, deposits may be made by credit card. The final payment must be made by cash, certified check, cashier's check, money order or credit card. All credit card transactions are processed through Temecula Creek Inn's secure Sertifi payment system.

Are my deposits billed automatically in Sertifi?

No, each deposit must be manually submitted before the due date listed in your contract.

Can I split up my Sertifi payment amounts?

Yes, should you like to split a deposit amount or need to include additional guests making payments to your account, please contact tciweddings@tciresort.com, and request the amount you would like for each cardholder to process. All split deposit amounts are due by the date listed on your wedding contract.

WEDDING VENDORS

COORDINATORS

Everly by MGE

951-837-0183
everlybymge.com

Pure Lavish Events

714-225-1903
eventsbypurelavish.com

Michelle Garibay Events

951-234-7629
michellegaribayevents.com

Engaged Events

562-639-9623
engagedevents.us

Kelsey Rae Designs

951-326-0335
kelseyraedesigns.com

BAKERIES

Laura Marie's

951-746-9370
Lauramariescakes.com

Cakes to Celebrate

909-721-0560
cakes-to-celebrate.com

Mom's Mini Donuts

909-275-5067
momsmindonuts.com

BoCakes Bakery

951-676-6500
bocakes.com

DJS

Pacific Entertainment

Bryan Thrane
866-955-6387
pacificentertainment.org

C Squared Events

951-595-4042
csquaredevents.com

DJ Pros

Jeremy Ricci
949-254-9334
djpros.net

Brian Stodart

DJ | Piano | Guitarist | Vocalist
909-844-2377
brianstodart.com

Sterling Productions

714-448-7921
sterlingdj.com

MUSICIANS/BANDS

Kevin Miso

DJ | Live Guitarist | Vocalist
562-810-6228
betterweddingmusic.com

Moses Lin

Live Guitarist
949-423-6490
moseslinmusic.com

Brian Stodart

Live Pianist | Vocalist
909-844-2377
brianstodart.com

Encore Event Entertainment

888-864-3626
encorexp.com

EVENT RENTALS & DECOR

Jake Duke Studios

909-851-7940
jakeduke.com

Archive Rentals

888-459-6598
archiverentals.com

New & Nostalgic

951-365-0162
newandnostalgic.com

Rustic Events

619-828-5088
rusticevents.com

Hostess Haven

760-990-7016
hostesshaven.com

Madam Palooza

951-777-6865
madampalooza.com

Witty Rentals

760-536-2141
wittyrentals.com

Signature Party Rentals

714-954-2622
signatureparty.com

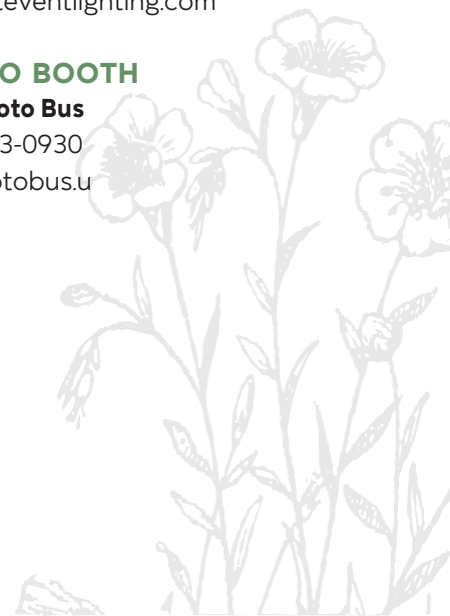
Brilliant Event Lighting

760-652-9939
brillianteventlighting.com

PHOTO BOOTH

The Photo Bus

760-803-0930
thephotobus.u



WEDDING VENDORS

PHOTOGRAPHERS

Allie Lindsey Photography

858-212-4037
allielindsey.com

Amy Golding Photography

951-473-6376
amygolding.com

Ashley Bee Photo & Video

951-216-3395
Asheybee.net

L Parker Photography

949-338-1364
lparkerphotography.com

VIDEOGRAPHERS

Ashley Bee Photo & Video

951-216-3395
Asheybee.net

Emma Lynn Cinema

949-328-4004
emmalynnccinema.com

Audrey Alba Films

619-991-1057
audreyalbafilms.com

FLORISTS

Soiree Floral Design

562-714-5722
soireedesign.net

Carla Kayes Floral Design

951-760-6922
carlakayes.com

Sweet Pea Floral Creations

951-440-1213
sweetpeafloralcreations.com

Heather Christan Design

951-595-7572
heathercdesigns.com

Tre Fiori Floral Studio

951-837-1124
trefiorifloralstudio.com

TRANSPORTATION

Stryder Transportation

951-693-0242
gostryder.com

Sunset Limousine & Transportation

951-440-3303
sdlimos.com

CALLIGRAPHER/ SIGNAGE

Something Lettered

hello@somethinglettered.com
Somethinglettered.com

Lavendar and Sea

Nikki@LavenderAndSea.com
lavenderandsea.com

HAIR & MAKEUP ARTISTS

Salon De La Mariee

951-506-6500
salondlm.com

Wonderpin Studio

619-459-0043
wonderpin.com

FACE By Raymie

951-551-1289
facebyraymie.com

Elwynn & Cass Beauty Concierge

858-997-5008
elwynnandcass.com

OFFICIANTS

Your Perfect Ceremony -

David Cutler

619-316-3850
yourperfectceremony.net

Vows from the Heart

760-580-8697
vowsfromtheheart.com

OC Ceremony Pastor

949-235-7762
occceremonypastor.com



Handcrafted
WEDDINGS
AT TEMECULA CREEK INN

Thank you for your interest in overnight room accommodations.
Below are some important points to note about contracting a block of rooms:

SUNDAY – THURSDAY

Rates Average - **\$149 - \$209***
per night plus tax

FRIDAY – SATURDAY

Rates Average - **\$249 - \$349***
per night plus tax (two-night stay required)

Resort Fee **\$19** per night Includes: overnight parking, wireless Internet, bottled water,
and access to our pool, hot tub, driving range and fitness center.

* Rates are subject to room availability and may vary depending on upgraded room types.

ROOM BLOCK GUIDELINES

1. 10 rooms per night must be reserved to receive the group room block rate.
2. In order to secure a group room block, a signed Group Booking Agreement is required. The Group Booking Agreement will indicate the amount of rooms that you are requesting. The amount of rooms that have been contracted cannot be reduced after the contract has been signed. Your individual room will need to be reserved through the web link and a deposit will need to be made to hold your individual room.
3. Once the contract is signed you will be provided a personalized web link for you and your guests to make their individual room reservations under your room block. Your guests will also be required to provide their credit card information and will be charged a one-night deposit to guarantee their reservation.
4. Additional rooms cannot be guaranteed and are subject to availability. The contracted group room rate is not guaranteed for additional rooms.
5. Attrition Policy – you are responsible to fill at least 90% of rooms reserved, you would be charged for anything less. For example, if you block 10 rooms per night at the two-night stay, you are responsible for filling 9 rooms per night or 18 room nights combined. If you fall short your minimum, but the hotel sells out completely over your block dates, the penalties would be waived since all lost revenue was recovered.
6. Please note that guest rooms are not being held for your group at this time. Availability and rates are subject to change and cannot be guaranteed until a contract is signed and processed.
7. Hotel Check-in is 4:00 PM and Checkout is 11:00 AM. Check in and check out times as well as early check-in and late check-out are never guaranteed.

If you would like a quote, please contact your Sales Manager with the following information:

Number of rooms per night / Check-in date / Check-out date