



EVENT BROCHURE



WWW.INNATCHURONWINERY.COM

33233 Rancho California Road Temecula, CA 92591

1-909-317-6222



CHURON WINERY

Welcome to Churon Winery, where our boutique estate spans across 11 acres of picturesque vineyards. Nestled amidst rolling mountains and offering an unparalleled countryside experience, our venue is not just an event location—it's an escape into natural beauty.

From the stunning tiered lawns to the breathtaking vineyard entrance, every moment here promises tranquility and awe-inspiring vistas. Our serene ambiance invites you to unwind, immerse yourself in the essence of relaxation, and cherish life's most meaningful moments.

Whether it's a corporate affair or a personal celebration, Churon Winery is the idyllic choice for your upcoming event. We take pride in our unwavering commitment and passion, ensuring that our winery, hotel, and restaurant not only meet but surpass your expectations.

Thank you for considering Churon Winery. We're dedicated to making your special occasion an unforgettable experience, filled with moments that transcend ordinary celebrations.





EVENT PACKAGES

PLATINUM

SATURDAY & SUNDAY
OUTDOOR VENUE
MAXIMUM 300 GUESTS
\$80 PER PERSON

GOLD

MONDAY-FRIDAY
OUTDOOR VENUE
MAXIMUM 300 GUESTS
\$75 PER PERSON

SILVER

MONDAY - SUNDAY
DINING ROOM & PATIO
MAXIMUM 60 GUESTS
\$70 PER PERSON

EVENT PACKAGE INCLUSIONS:

Use of venue for up to 4 Hours

Buffet dinner (+\$5 for plated)

Venue setup of tables and chairs

Chargers Plates- Silver or Gold

Premium linens and napkins: Ivory, white, or black

Mahogany Chiavari Chairs (with Pads also available + \$2/each)

White China Plates and Silver Flatware

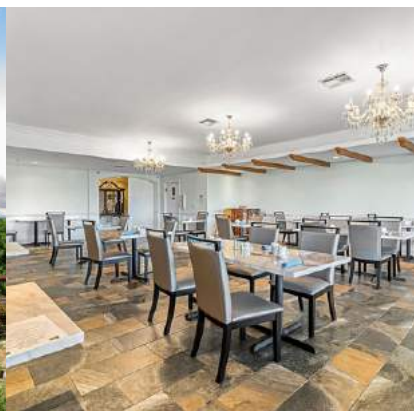
Water Glasses, Champagne Flutes, and Wine Glasses

Set-Up Team for All Churon Winery Provided Items

The following purchases can be applied to the Minimum Charge:

Wine, beers, soft drink, and add-on items

*Prices are subject to sales tax and a 20% service charge and a minimum spend fee.





BEVERAGE PACKAGES

OPEN BAR

4 hours, bartender, glassware, set-up, selection of:
2 red wines, 2 white wines, 2 beers and 3 soft drinks.

\$28 Per Person

HOSTED BAR

4 hours, bartender, glassware, set-up

*Event host purchases the beverages from Churon Winery 30-days
prior to the event date.

\$275 for 100 people or more

\$175 for 99 people or less

CASH BAR

4 hours, bartender, glassware, set-up, selection of:
2 red wines, 2 white wines, 2 beers and 3 soft drinks.

\$500 for 100 people or more

\$300 for 99 people or less

COFFEE BAR

4 hours of brewed coffee in thermal pots, cups,
sugar, creamer, set-up

\$275 for 100 people or more

\$175 for 99 people or less

*Prices are subject to sales tax and a 20% service charge.

*Additional menu items available for an extra charge.



AVAILABLE ADDITIONS & UPGRADES

FOOD ITEMS

Additional Hors D'oeuvres - \$5 per guest per item

Plated Serving Additional Charge - \$5 per person

Rib Eye Additional Charge -\$5 per person

MISCELLANEOUS

Additional Hours at the Venue - \$350 per hour

Additional guests: Adults - Package Price,

Children (4-12) & Vendors - \$35 per person, children under 3 - Free

Dance Floor - \$450

Heater - \$55 each

Lawn Game (Cornhole / Connect 4) - \$55 each

Love Lights - \$250

Sweetheart Table & Chair Upgrade - \$250

Umbrellas - \$40 each

Chair Pads - \$2 each

Photo Booth (2Hours) - \$450

*Prices are subject to sales tax and a 20% service charge.





HORS D'OEUVRES MENU

Event add-on selections \$5/ per item per guest.

Any special dietary requirements must advise Churon at least 14 days prior to the event date.

ITALIAN MEATBALLS

Ground veal seasoned with Italian herbs and parmesan cheese served with classic marinara sauce or gorgonzola cream sauce

BRUSCHETTA

Toasted rounds of baguette topped with fresh tomato, basil, olive oil, garlic and herbs

ASSORTED

GOURMET CHEESE DISPLAY

Domestic and imported cheese arrangement served with gourmet crackers and garlic herb crostini

SEASONAL FRESH FRUIT SKEWERS

Fresh seasonal fruit served on skewers

CAPRESE SKEWER

Fresh mozzarella, grape tomato, cheese tortellini and white balsamic basil drizzle

CHICKEN OR BEEF TERIYAKI SKEWERS

Skewers of baked chicken or beef with teriyaki sauce

DELECTABLE CRAB CAKES

Maryland crab with red and green peppers, onions, carrots, and roulade sauce

SHRIMP CEVICHE SHOOTERS

Cooked baby shrimp with tomato, white onion, cilantro and lime

CHICKEN SKEWERS WITH APRICOT GLAZE

Sweet and savory oven baked chicken breast with an apricot glaze

3 CHEESE MINI-PORTOBELLO STUFFED MUSHROOMS

Cheddar, jack and mozzarella cheese in savory bite sized mushrooms

ROASTED ARTICHOKE ON PESTO BAGUETTE

Roasted artichoke hearts on a toasted baguette with pesto sauce

BRIE CROSTINI WITH RASPBERRY CHIPOTLE SAUCE

Toasted baguette topped with brie and a sweet raspberry chipotle sauce

CHEF'S SPECIAL

3 HORS D'OEUVRES TRAY

\$42/ per tray - Each tray serves 8-10 people
Any special dietary requirements must advise Churon at least 14 days prior to the event date.

BRUSCHETTA

Toasted rounds of baguette topped with fresh tomato, basil, olive oil, garlic and herbs

ITALIAN MEATBALLS

Ground veal seasoned with Italian herbs and parmesan cheese served with classic marinara sauce or gorgonzola cream sauce

3 CHEESE MINI-PORTOBELLO STUFFED MUSHROOMS

Cheddar, jack and mozzarella cheese in savory bite sized mushrooms

EVENT DINNER MENU

Please select one salad, two entrées, two accompaniments, and one dessert. Any special dietary requirements must advise Churon at least 14 days prior to the event date. *Starred items are available for an additional charge

SALAD

(Choose One)

All salads are accompanied with bread and butter

Organic Baby Spinach with Strawberries

Feta cheese, red onions, lightly tossed in a chardonnay vinaigrette, finished with toasted almonds

Classic Caesar

Romaine hearts, parmesan cheese, homemade croutons, and rustic Caesar dressing

Chipotle Caesar Salad

Romaine hearts, with crispy tortilla strips, queso fresco, lightly tossed in a chipotle Caesar dressing

Temecula Vineyard Salad

Organic mixed green, candied pecans, merlot marinated cranberries, feta cheese, tossed in a chardonnay dressing

Organic Baby Arugula

Organic baby arugula lightly tossed in a honey lemon vinaigrette, finished with shaved Italian parmesan cheese

ENTRÉES

(Choose Two)

Chicken Entrées

Chicken Florentine

Chicken breast stuffed with spinach, ricotta cheese, beurre blanc sauce

Chicken Piccata

Sautéed with shallots and capers finished with lemon caper sauce

Roasted Chicken Marsala

Chicken breast sautéed with marsala sauce

Beef & Pork Entrées

Churon Tri Tip

Top with cabernet demi-glaze sauce, chimichurri, or BBQ sauce

*Grilled Rib Eye

Choose from a cabernet demi-glaze sauce or chimi-churri sauce

Oven Roasted Pork Loin

Served with salted pears and Vidalia onions drizzle with balsamic reduction sauce

Seafood Entrées

Fresh Baked Bass

Marinated eight hours in savory wine, garlic, olive oil and fresh herbs baked to golden brown, drizzled with lemon caper sauce

Oven Baked Lemon Pepper Salmon

Marinated in white wine, lemon juice, mint, fresh herbs, topped with mango citrus sauce or lemon caper sauce

Vegetarian Entrées

Penne Pasta with Fresh Vegetables

Penne pasta with grilled zucchini, yellow squash, portobello mushrooms, cheese, sautéed onions and garlic

Vegan & Gluten free Lasagna

Grilled Vegetable in marinara sauce with gluten free lasagna noodles

STARCH

(Choose One)

Pasta with Pesto Cream, Tomato or Alfredo
Creamy Garlic Mashed Potatoes
Roasted Rosemary Red Potatoes
Herb Rice Pilaf

DESSERT

(Choose One)

Carrot Cake
Chocolate Mousse Cake
Limoncello Mascarpone Cake
New York Cheesecake
Tiramisu Cake

VEGETABLES

(Choose One)

Roasted Broccoli with Chardonnay Wine Sauce
Lemon Pepper Asparagus
Honey Glazed Carrots
Roasted Vegetables

CONFERENCE ROOM RENTAL



HALF DAY RENTAL: \$480 (4 HOURS)

FULL DAY: \$960 (8 HOURS)

ADDITIONAL HOURS: \$140

EVENT TO CONCLUDE BY 8PM

MAXIMUM 30 GUESTS

FOOD & BEVERAGE ARE ADDITIONAL

DINNER - FROM \$70 PER PERSON

LUNCH - FROM \$18 PER PERSON

COFFEE STATION - \$100 PER 20 PEOPLE

LUNCH MENU

SANDWICHES

Served with fresh mixed fruit

\$18

Grilled Chicken

Marinated and served on a French roll with mixed greens, tomato, onion, and pepper jack

Tri-Tip

Marinated Angus tri tip, tomato, onion, and pepper jack on a French roll

Vegetarian

An array of fresh grilled veggies with melted mozzarella cheese

SWEET STUFF

Chocolate mousse

Smooth and rich chocolate cake
\$4

NON-ALCOHOLIC BEVERAGES

JUICES

Orange, Apple, Cranberry
\$3.50

COLD DRINKS

Iced Tea \$3.50
Coke, Diet Coke, Sprite \$2

HOT DRINKS

Hot Tea \$3
Coffee \$4

*Prices are subject to sales tax and a 20% service charge.

*Additional hours are available for an extra charge.

HOTEL DETAILS

Indulge in the comfort of our Inn and experience a night of luxury in one of our 24 exquisite rooms and suites. Each room is a haven, meticulously designed for your relaxation in Temecula Wine Country.

Marvel at the stunning panoramic vistas from your private terrace or balcony, a feature included in every room. Your space is equipped with a refrigerator, gas fireplace, and a 2-person jacuzzi spa tub (excluding our ADA accessible room), ensuring a lavish retreat.

Our rooms boast tasteful French-inspired décor, offering ample space to evoke the feeling of home. As our cherished guest, you'll relish in the small touches that create an unforgettable stay. Enjoy the complementary indulgence of two glasses of wine, seamless wireless internet access, and a made-to-order breakfast served daily on our patio, overlooking the serene vineyards.



DINING ROOM & PATIOS



CONFERENCE ROOM & WINERY TASTING ROOM





Thank you for considering Churon Winery

To connect with our team and schedule a tour contact:

Events@innatchuronwinery.com

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