



Pechanga Resort & Casino
Wedding Packages



Wedding Ceremony and Reception Information

**All prices subject to 20% service charge and applicable sales tax*

Ceremony Site Rental \$400 - \$1600 based on attendee count

(Includes Venue and Chair Set Up)

Outdoor Courtyard with Waterfall will accommodate 30-150 guests- \$400 (weather permitting)

Eagle's View Ballroom will accommodate 160 guests comfortably \$800

Journey's End Club House and Golf Course setting which will accommodate up to 210 \$750-1600

Reception

Your Ballroom or Reception Setup includes:

Guest Book Table,

Gift Table, Cake Table

Cocktail Tables and Chairs for Cocktail Hour

Seating at Round Tables for 8-12 Guests

Head Table for Wedding Party

Complimentary: Staging and Dance Floor

Guest Rooms

The Bride and Groom receive a complimentary guest room for their Honeymoon night with a guarantee of 150 guests in attendance of the wedding reception.

Final Guarantee Number of Attendees

The guarantee number of attendees must be communicated to the Catering office no later than 11:00am, 72 hours or (3) three business days prior to your event. Your minimum guarantee must be at least 75% of your expected number of guests as per your booking confirmation. The guarantee is not subject to reduction. If no guarantee is received at the appropriate time, the hotel will assume the number expected on the banquet event order to be correct, and charges will be made accordingly. The hotel cannot be responsible for service to more than 5% over the given guarantee.

Wedding Cake

At your option our own Pechanga Bakery will make your special wedding cake.

Prices start at \$3.50 per person.

Outside Food and Beverage

No food or beverage of any kind can be brought into the hotel by the engager, guests or invitees. Hotel Regulations do not permit removal of food at conclusion of the function.

Menu Selection

Menus and details for your wedding should be finalized with your Catering Manager at least two months prior. Our pre-printed wedding packages are offered as recommended suggestions. We would be happy to tailor a menu to your specific taste and needs. Package prices are subject to confirmation no more than SIX months prior to your wedding.



Function Space and Changing Rooms

Function rooms are assigned by the hotel according to guaranteed minimum number of people anticipated. We reserve the right to change a designated room, with notification, if the guest count increases or decreases when a specific room is requested. Additionally, we reserve the right to offer alternative function space under certain circumstances and it shall be the Hotel's prerogative to define said circumstances.

Individual Pricing

*Chair Covers \$4.00
Chivari Chairs \$4.00
Floor Length Linen \$15.00
Mirror & Hurricanes \$14.00
Cake cutting \$1.50 per person
Designer Bone Wedding China \$2.50 per person*

Labor Charge

A labor fee may apply in instances when there is excessive clean up and any damage to the physical property. Should an event run past agreed upon vacate time, any overtime wages or other expenses incurred will be the responsibility of the patron.

Payment Procedures

*A \$1,500 nonrefundable deposit is required at the time of booking your event.
50% of the remaining balance is due 90 days prior to your event.
Final balance is due 72 hours prior to your event.*

Service Charge and Sales Tax

For service of all personnel, a service charge of 20% of total food and beverage will be added to the account in addition to applicable sales tax. Please note the service charge is taxable based on California State Regulation 1603(f).

Electrical Requirements

If additional electrical power is required above 20 amps for a band, DJ, coffee station, lighting, etc., additional charges will be assessed.

Liability and Cancellation Policies

The hotel WILL NOT be liable for any damage to the patron or patron's guests and will not assume responsibility for loss or damage to articles left in the hotel prior to, or following the function. The guest assumes full responsibility for the conduct of all persons in attendance at the event and for damage done to the hotel or person as a result of the event. Patron and his/her guests will conduct the event in an orderly manner in compliance with all laws and Hotel regulations.

Cancellation: *Requested deposits are non-refundable. In the event of a cancellation, a penalty fee may be applicable. Please refer to your contract for complete cancellation policy.*



PECHANGA RESORT & CASINO GOLD WEDDING RECEPTION LUNCH
One Hour Hosted Call Brand Cocktail Reception with Hors D'Oeuvres

Smirnoff Vodka
Bacardi Light Rum
Beefeaters Gin
House Wine
Domestic & Import Beer

Jack Daniels Bourbon
Cuervo Gold Tequila
Hennessy Brandy
Dewers Scotch
Soda, Juice, Water

Hors D'Oeuvres Passed Butler Style-Select Two

(Based on 3 pieces per person)

Cold

Prosciutto and Melon
Mini Bouchees with Oriental Chicken Salad
Poached Tart Apple Cup with Bleu Cheese Mousse
Avocado and Prosciutto Canapés
Black Mission Fig and Brie Crostini
Smoked Salmon Pinwheels
Bruschetta with Red and Yellow Tomatoes & Basil

Hot

Thai Chicken or Beef Satay with Peanut Sauce
Chicken Skewers with Ancho Chili Cream
Vegetarian Phyllo Triangle
Smoked Chicken Quesadillas
Chorizo Sausage Stuffed Mushroom Caps
Spicy Buffalo Chicken Wings with Bleu Cheese Dip
Pork & Vegetable Spring Roll with Sweet Thai Sauce

Salad- Please Choose One

Caesar Salad with Freshly Grated Parmesan Cheese and Pesto Croutons

OR

California Field Greens, Vine Ripened Tomatoes, English Cucumber
Served with your choice of Ranch or Italian Dressing

Selection of Entrée-Please Choose One

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Chicken Basilique, Broiled Marinated Chicken Breast
served with Penne Pasta and Pesto Sauce

OR

Chicken Picatta with White Wine and Capers

OR

Eggplant Provencal Tower, Grilled Eggplant layered with Buffalo Mozzarella,
Tomatoes, Basil, Garlic and Black Olives with Balsamic Glaze

OR

Teriyaki Salmon with Sticky Rice and Tri Colored Pepper Confit

Dessert

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee

\$57.00 Per Person

Reception to include Standard Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to change. Price does not include to 20% gratuity and 8% Sales Tax

Revised 8/21/09



PECHANGA RESORT & CASINO GOLD WEDDING RECEPTION DINNER
One Hour Hosted Premium Brand Cocktail Reception with Hors D'Oeuvres

*Ketel One
Bacardi Gold
Crown Royal
Courvoisier VSOP
Domestic & Import Beer*

*Tanqueray
Chivas
Cuervo 1800
House Wine
Soda, Juice and Water*

Hors D'Oeuvres Passed Butler Style-Select Two

(Based on 4 pieces per person)

Cold

*Prosciutto and Melon
Mini Bouchees with Oriental Chicken Salad
Poached Tart Apple Cup with Bleu Cheese Mousse
Avocado and Prosciutto Canapés
Black Mission Fig and Brie Crostini
Smoked Salmon Pinwheels
Bruschetta with Red and Yellow Tomatoes & Basil*

Hot

*Thai Chicken or Beef Satay with Peanut Sauce
Chicken Skewers with Ancho Chili Cream
Vegetarian Phyllo Triangle
Smoked Chicken Quesadillas
Chorizo Sausage Stuffed Mushroom Caps
Spicy Buffalo Chicken Wings with Bleu Cheese Dip
Pork & Vegetable Spring Roll with Sweet Thai Sauce*

Salad - Please Choose One

Caesar Salad with Freshly Grated Parmesan Cheese and Pesto Croutons

OR

*California Field Greens, Vine Ripened Tomatoes, English Cucumber
Served with your choice of Ranch or Italian Dressing*

Selection of Entrée - Please Choose One

*Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables
Marinated Tri Tip, Tender Roasted Beef Tri Tip Thinly Sliced
and served with Wild Mushroom, Merlot Sauce*

OR

*Breast of Chicken Paysanne, Chicken Breast Stuffed with Brie Cheese,
Ham and Toasted Pine Nuts in a Pommery Cream Sauce*

OR

*Fettuccine Pomodoro, Fettuccine Lightly Tossed in Olive Oil,
Basil, Garlic, Tomatoes and Olives*

OR

Grilled Salmon Glazed with Bourbon and Wild Honey Dijonnaise Sauce

OR

Grilled Breast of Chicken with Artichokes, Lemon and Rosemary

OR

Sesame Seared Chicken Breast with Ginger-Soy Butter

Dessert

*Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee
\$66.00 Per Person*

Reception to include Standard Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to change. Price does not include to 20% gratuity and 8% Sales Tax

Revised 12/3/09



PECHANGA RESORT & CASINO DIAMOND WEDDING RECEPTION LUNCH
One Hour Hosted Call Brand Cocktail Reception with Hors D'Oeuvres

*Smirnoff Vodka
Bacardi Light Rum
Beefeaters Gin
Domestic and Imported Beer*

*Jack Daniels Bourbon
Cuervo Gold Tequila
Dewers Scotch
House Wine
Soda,, Juice & Water*

Hors D'Oeuvres Passed Butler Style-Select Four

(Based on 4 pieces per person)

Cold

*Proscuitto and Melon
Mini Bouchees with Oriental Chicken Salad
Poached Tart Apple Cup with Bleu Cheese Mousse
Avocado and Proscuitto Canapés
Black Mission Fig and Brie Crostini
Smoked Salmon Pinwheels
Bruschetta with Red and Yellow Tomatoes & Basil*

Hot

*Thai Chicken or Beef Satay with Peanut Sauce
Chicken Skewers with Ancho Chili Cream
Vegetarian Phyllo Triangle
Smoked Chicken Quesadillas
Chorizo Sausage Stuffed Mushroom Caps
Spicy Buffalo Chicken Wings with Bleu Cheese Dip
Pork & Vegetable Spring Roll with Sweet Thai Sauce*

Salad - Please Choose One

Spinach Salad with Goat Cheese Croutons and Warm Bacon Dressing

OR

California Field Greens and Orange Slices served with Red Onion and Candied Walnuts

Selection of Entrée - Please Choose One

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Filet of Beef Brochettes skewered with Onions, Green and Red Peppers and Button Mushrooms

OR

Chicken Breast Monterey topped with Avocado, Tomato and Jack Cheese, served on a bed of Tomato Salsa

OR

Coconut Shrimp (5) with Pineapple Rum Sauce

OR

Grilled Vegetable Lasagna Tower with Roasted Garlic Tomato Sauce

Dessert

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee

\$60.00 Per Person

Reception to include White or Ivory Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to 20% gratuity and 8% Sales Tax



PECHANGA RESORT & CASINO DIAMOND WEDDING RECEPTION DINNER

One Hour Hosted Brand Cocktail Reception with Hors D'Oeuvres

<i>Ketel One</i>	<i>Tanqueray</i>
<i>Bacardi Gold</i>	<i>Chivas</i>
<i>Crown Royal</i>	<i>Cuervo 1800</i>
<i>Courvoisier VSOP</i>	<i>House wine</i>
<i>Import & Domestic Beer</i>	<i>Soda, Juice & water</i>

Hors D'Oeuvres Passed Butler Style-Select Two Hot and Two Cold

(Based on 4 pieces per person)

Cold

Prosciutto and Melon
Mini Bouchees with Oriental Chicken Salad
Poached Tart Apple Cup with Bleu Cheese Mousse
Avocado and Prosciutto Canapés
Black Mission Fig and Brie Crostini
Smoked Salmon Pinwheels
Bruschetta with Red and Yellow Tomatoes & Basil

Hot

Thai Chicken or Beef Satay with Peanut Sauce
Chicken Skewers with Ancho Chili Cream
Vegetarian Phyllo Triangle
Smoked Chicken Quesadillas
Chorizo Sausage Stuffed Mushroom Caps
Spicy Buffalo Chicken Wings with Bleu Cheese Dip
Pork & Vegetable Spring Roll with Sweet Thai Sauce

Salad- Please Choose One

Marinated Bay Shrimp Salad served with Cucumber, Iceberg Lettuce and Louie Dressing

OR

California Field Greens, Vine Ripened Tomatoes, English Cucumber
Served with your choice of Ranch or Italian Dressing

OR

Boston Bibb Lettuce, Caramelized Walnuts, Crumbled Blue Cheese, Cranberries with Herb Ranch Dressing

Selection of Entrée-Please Choose One

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Medallions of Pork Tenderloin wrapped in Applewood Bacon and served with Apricot Sherry Compote

OR

Rosemary Crusted Prime Rib with Au Jus and Horseradish Cream and Garlic Mashed Potatoes and Micro Vegetables

OR

Grilled Vegetable Lasagna Tower with Roasted Garlic Tomato Sauce

OR

Macadamia Encrusted Sea Bass served with Tropical Salsa and Balsamic Reduction

Dessert

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee

\$74.00 Per Person

Reception to include White or Ivory Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to 20% gratuity and 8% Sales Tax



PECHANGA RESORT & CASINO PLATINUM WEDDING RECEPTION LUNCH
One Hour Hosted Premium Brand Cocktail Reception with Hors D'Oeuvres

Ketel One Vodka

Crown Royal

Bacardi Go

Courvoisier VSOP

Imported & Domestic Beer

Tanqueray

1800 Cuervo Tequila

Chivas

House wine

Soda, Juice & Water

Hors D'Oeuvres Passed Butler Style-Select Two

(Based on 4 pieces per person)

Cold

Korean Barbeque Beef with Grilled Asparagus

Artichoke Bottom with Salmon Mousse

Cherry Tomato Filled with Pesto Mozzarella

Chinese Red Pork Barbeque on Cucumber Cup

Smoked Yellowtail on Herb Sourdough with Remoulade

Mini Bouchee with Chicken Mousse and Fresh Herbs

Marinated Scallops in the Shell with Lemon Dill Dressing

Hot

Goat Cheese, Pear and Cracked Pepper Tartlette

Spicy Scallops with Applewood Smoked Bacon

Crabmeat Stuffed Mushrooms

Chicken, Cheese and Olive Empanada

Crispy Cajun Beef Ravioli with Spicy Remoulade Sauce

Mini Crabcakes with Lemon Dill Sauce

Bourbon Sweet Mustard Glazed Chicken Skewers

Salad - Please Choose One

Bay Shrimp and Iceberg Lettuce Salad served with Louie Dressing

OR

Vine Ripened Tomato and Asparagus Salad with Citrus Vinaigrette

OR

Assorted Baby Lettuces with Purple Basil, Hearts of Artichoke and Palm, Pear Tomato and Feta Cheese

Selection of Entrée - Please Choose One

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Rosemary Crusted Prime Rib served with Horseradish Cream and Au Jus

OR

Ginger Lime Seared Salmon served with Confetti Rice and Tropical Fruit Salsa

OR

Applewood Smoked Bacon wrapped in Tenderloin of Pork served with Our Spicy Mango Chutney

OR

Roasted Vegetables with Cous Cous in a Puff Pastry Bundle served with Pesto Oil and Balsamic Reduction

Dessert

Chocolate Covered Strawberries

Pechanga Banquet Staff to Slice, Plate and Served Wedding Cake with Regular and Decaffeinated Coffee

\$64.00 Per Person

Reception to include White or Ivory Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to change. Price does not include to 20% gratuity and 8% Sales Tax

Revised 8/21/09



PECHANGA RESORT & CASINO PLATINUM WEDDING RECEPTION DINNER
One Hour Hosted Premium Brand Cocktail Reception with Hors D'Oeuvres

Ketel One	Tanqueray
Bacardi Gold	Chivas
Crown Royal	Cuervo 1800
Courvoisier VSOP	House Wine
Imported & Domestic Beer	Soda, Juice & Water

Hors D'Oeuvres Passed Butler Style-Select Two Hot and Two Cold

(Based on 4 pieces per person)

Cold

Korean Barbeque Beef with Grilled Asparagus
Artichoke Bottom with Salmon Mousse
Cherry Tomato Filled with Pesto Mozzarella
Chinese Red Pork Barbeque on Cucumber Cup
Smoked Yellowtail on Herb Sourdough with Remoulade
Mini Bouchee with Chicken Mousse and Fresh Herbs
Marinated Scallops in the Shell with Lemon Dill Dressing

Hot

Goat Cheese, Pear and Cracked Pepper Tartlette
Spicy Scallops with Applewood Smoked Bacon
Crabmeat Stuffed Mushrooms
Chicken, Cheese and Olive Empanada
Crispy Cajun Beef Ravioli with Spicy Remoulade Sauce
Mini Crabcakes with Lemon Dill Sauce
Bourbon Sweet Mustard Glazed Chicken Skewers

Salad - Please Choose One

Rock Shrimp and Lobster Martini with Spicy Cocktail Sauce and Tomato Confit

OR

Tossed Asparagus Tips with Finely Sliced Prosciutto Ham, Watercress and Boston Lettuce

OR

Spinach Greens with Goat Cheese, Chopped Eggs, Sliced Mushrooms and Warm Bacon Dressing

Selection of Entrée - Please Choose Two

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Filet Mignon Aged and Broiled to Perfection served with Brandy Dijon Mustard Sauce

OR

Grilled and Marinated Rack of Lamb served with Madeira Peppercorn Reduction

OR

Halibut with Olive Tarragon Bread Crumbs served with Roasted Tomato Garlic Coulis

OR

Roasted Vegetables with Cous Cous in a Puff Pastry Bundle served with Pesto Oil and Balsamic Reduction

Dessert

Chef's Sweet Table to include Miniature Pastries and Fruit Tarts

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee

\$78.00 Per Person

Reception to include White or Ivory Table Linens, Gift Table, Head Table, Dance Floor

All Prices Subject to 20% Gratuity and 8% Sales Tax



Beverages Packages

A Fully Stocked Bar Featuring Call, Premium Brands or Deluxe Brands, Red and White wines, Imported and Domestic Beer, Soft Drinks, Mineral Waters and Mixers.

*Specialty Bars- Martinis, Margaritas,
Daiquiris, or Cordial Carts:*

Martini Bar

*Classic Martini (Vodka or Gin), Cosmopolitan, Appletini,
Lemon Drop, or Chocolate*

Margarita Bar

*Classic Margarita, Strawberry, Raspberry
Daiquiris
Strawberry, Banana, Raspberry*

*Beverage Packages Per Person Basis
3 Hour Maximum*

(Bartender Charge Complementary for Beverage Packages)

	<i>Silver</i>	<i>Gold</i>	<i>Platinum</i>
	<i>1 Hour</i>	<i>2 Hours</i>	<i>3 Hours</i>
<i>Super-Premium</i>	\$20.00	\$29.00	\$38.00
<i>Premium Brands</i>	\$18.00	\$26.00	\$34.00
<i>Call Brands</i>	\$16.00	\$23.00	\$30.00

All Prices Subject to 20% Gratuity and 8% Sales Tax



Banquet Beverages

Our banquet bars are fully stocked and feature the following:

- Call or Premium brands of liquors
- Red, White and Rose wines
- Imported and Domestic Beers
- Coca Cola, Diet Coke and Sprite
- All the standard mixers

Orange, Cranberry, Grapefruit and Pineapple Juices

Charges are by the beverage on a consumption basis, reflecting the actual number of beverages consumed.

Hosted Bar

(Prices + Tax + Gratuity)

Cash Bar

(Prices inclusive of Tax)

Premium Brands	\$6.75	\$8.75
Call Brands	\$6.00	\$8.00
House Wine	\$5.50	\$7.25
Domestic Beers	\$3.75	\$5.00
Import Beers	\$4.50	\$6.00
Soft Drinks	\$3.00	\$4.00
Juices / Bottle Water	\$3.50	\$4.75
Cordial Cart (on request)	\$8.50	\$10.25

Pechanga Beverage Brands

<u>Liquors</u>	<u>Call Brands</u>	<u>Premium</u>	<u>Super-Premium</u>	<u>Cordials</u>
Vodka	Smirnoff	Ketel One	Chopin Vodka	Baileys
Gin	Beefeaters	Tanqueray	Bombay Sapphire	Grand Marnier
Rum	Bacardi Light	Bacardi Gold	Myers Dark Rum	Kahlua
Flavored Rum	Captain Morgans	Malibu	10 Cane Rum	Amaretto
Scotch	Dewars	Chivas	Johnny Walker Black	Drambuie
Bourbon	Jack Daniels	Crown Royal	Jack Daniels S-Bar.	Midori
Tequila	Cuervo Gold	Cuervo 1800	Patron Silver	Peppermint Schnapps
Brandy/Cognac	Christian Brothers	Hennessy VS	Hennessy VSOP	Courvoisier VSOP

Standard Domestic Beers:

Budweiser, Coors Lite
O'douls Amber

Standard Imported Beers:

Corona, Heineken, Newcastle

Soft Drinks:

Coca Cola, Diet Coca Cola, Sprite

House Sparkling Wine:

Cristalino Brut from Spain

House Wines

Chardonnay, Merlot and Cabernet ,
Beringer White Zinfandel

Bottled Water

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There will be a \$100.00 fee for each bartender

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BANQUET WINE LIST

SPARKLING & CHAMPAGNES

(0565)	<i>Cristalino</i>	<i>Brut</i>	\$28.00
(0565)	<i>Wilson Creek Almond</i>	<i>NV</i>	\$28.00
(0560)	<i>Domaine Chandon</i>	<i>Blanc de Noir</i>	\$36.00
(0578)	<i>Veuve Cliquot</i>	<i>Yellow Label Brut</i>	\$50.00

WHITE WINES

(0781)	<i>Rutherford Ranch</i>	<i>Sauvignon Blanc</i>	\$25.00
(0860)	<i>Domaine Pichot Vouvray</i>	<i>Chenin Blanc</i>	\$23.00
(0926)	<i>Santa Margharita</i>	<i>Pinot Grigio</i>	\$49.00
	<i>Pechanga Private Label</i>	<i>Chardonnay</i>	\$28.00
(0613)	<i>Sonoma Cutter</i>	<i>Chardonnay</i>	\$40.00
(0626)	<i>Jordan</i>	<i>Chardonnay</i>	\$52.00
(0628)	<i>Grgich Hills</i>	<i>Chardonnay</i>	\$68.00
(0632)	<i>Cañebread</i>	<i>Chardonnay</i>	\$78.00

ROSE

	<i>Pechanga Private Label</i>	<i>White Zinfandel</i>	\$28.00
(0931)	<i>Leonesse Cellars</i>	<i>White Merlot</i>	\$22.00

Our captains list is available upon request

Due to winery allocations, wines may be limited.

Other wines are available. Specially ordered wines must be purchased by the case.

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RED WINES

	<i>Pechanga Private Label</i>	<i>Cabernet Sauvignon</i>	\$28.00
(0098)	<i>St. Francis</i>	<i>Cabernet Sauvignon</i>	\$40.00
(0108)	<i>Markham</i>	<i>Cabernet Sauvignon</i>	\$52.00
(0105)	<i>Hess Collection</i>	<i>Cabernet Sauvignon</i>	\$72.00
(0063)	<i>Stuart Cellars Tatria</i>	<i>Meritage</i>	\$35.00
(0052)	<i>BV Tapestry</i>	<i>Meritage</i>	\$73.00
(0075)	<i>Cain Cuvee</i>	<i>Meritage</i>	\$50.00
(0251)	<i>Clos du Bois</i>	<i>Zinfandel</i>	\$32.00
(0247)	<i>Rombauer</i>	<i>Zinfindel</i>	\$36.00
	<i>Pechanga Private Label</i>	<i>Merlot</i>	\$28.00
(0235)	<i>South Coast</i>	<i>Merlot</i>	\$30.00
(0207)	<i>Matanzas</i>	<i>Merlot</i>	\$41.00
(0208)	<i>Silverado</i>	<i>Merlot</i>	\$45.00
(0321)	<i>Jekel</i>	<i>Syrah</i>	\$30.00
(0330)	<i>Leonesse Cellars</i>	<i>Syrah</i>	\$36.00
(0293)	<i>Sanford</i>	<i>Pinot Noir</i>	\$38.00
(0300)	<i>Saintsbury "Garnet"</i>	<i>Pinot Noir</i>	\$38.00

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