



*Wedding Packages*



## Silver Wedding Package

\$135 PER PERSON

1 HOUR HOSTED BAR AND RECEPTION WITH PREMIUM BRANDS

### TRAY-PASSED HORS D'OEUVRES (SELECT TWO)

#### COLD

##### Prosciutto Bites

melon | manchego cheese | pomegranate syrup

##### Bruschetta

fresh tomato | mozzarella cheese | micro basil |  
balsamic reduction

##### Smoked Chicken Crisps

papaya and pineapple salsa | crispy tortilla

##### Thai Beef Canapé

peanut sauce

#### HOT

##### Spring Rolls

pork | vegetables | Thai chili sauce

##### Satay with Peanut Dipping Sauce

choice of: teriyaki chicken | beef

##### Mini Beef Wellington

mushrooms

Please consult catering manager for dietary restrictions and allergy specific needs.

All prices subject to 21% gratuity and 9% sales tax.



# Silver Wedding Package

## PLATED OPTION

### SALADS (SELECT ONE)

#### Mixed Field Greens

seasonal vegetables | grape tomatoes | radishes | focaccia croutons | choice of dressing

#### Chopped Romaine Salad

focaccia croutons | asiago cheese | Caesar dressing

#### Baby Boston Bibb Wedge

poached pear | candied pecans | raspberries | goat cheese quenelle | micro flowers | raspberry vinaigrette

### ENTRÉES (SELECT TWO)

#### Pan Seared Chicken

artichokes | plum tomatoes | red onions | fresh rosemary | lemon chardonnay sauce | roasted garlic mashed potatoes | broccolini | baby carrots

#### Pan Seared Salmon

orange Galliano sauce | chive oil | Mediterranean orzo pasta | asparagus | baby carrots

#### Miso Glazed Chilean Sea Bass

mushrooms | ginger sauce | steamed rice | baby bok choy | carrots

#### New York Strip Steak

roasted cipollini onions | vanilla bourbon demi-glace | Yukon gold mashed potatoes | asparagus | baby carrots

## DESSERT

### Wedding Cake – Banquets Full Service

sliced | plated | served

## INCLUDED

regular coffee | decaf | assorted hot teas | standard tables | chairs | floor-length linens | dance floor

Please consult catering manager for dietary restrictions and allergy specific needs.

All prices subject to 21% gratuity and 9% sales tax.







## Silver Wedding Package

### BUFFET OPTION

#### **Mixed Field Greens**

seasonal vegetables | grape tomatoes | radishes |  
focaccia croutons | choice of dressing

#### **Pasta Primavera Salad**

seasonal vegetables | herb vinaigrette

### ENTRÉES

#### **Pan Seared Chicken**

artichokes | plum tomatoes | red onions | fresh rosemary |  
lemon chardonnay sauce | roasted garlic mashed potatoes |  
broccolini | baby carrots

#### **Roasted Salmon**

sautéed leeks | fresh herbs | orange Galliano sauce

#### **Slow Roasted Short Ribs**

roasted wild mushrooms | red wine demi-glace

### SIDES

#### **Garlic Mashed Potatoes**

#### **Seasonal Vegetable Medley**

### DESSERT

#### **Wedding Cake – Banquets Full Service**

sliced | plated | served

### INCLUDED

regular coffee | decaf | assorted hot teas | standard tables |  
chairs | floor-length linens | dance floor

Please consult catering manager for dietary restrictions and allergy specific needs.

All prices subject to 21% gratuity and 9% sales tax.





## Gold Wedding Package

\$155 PER PERSON

1 HOUR HOSTED BAR AND RECEPTION WITH PREMIUM BRANDS

### TRAY-PASSED HORS D'OEUVRES (SELECT THREE)

#### COLD

##### Prosciutto Bites

melon | manchego cheese | pomegranate syrup

##### Bruschetta

fresh tomato | mozzarella cheese | micro basil |  
balsamic reduction

##### Southwest Grilled Chicken

avocado | pico de gallo | chipotle oil | mini tostada

##### Land and Sea

lump crab | tenderloin | micro greens salad

#### HOT

##### Spring Rolls

pork | vegetables | Thai chili sauce

##### Satay with Peanut Dipping Sauce

choice of: teriyaki chicken | beef

##### Bacon Wrapped Scallops

sherry-port reduction

Please consult catering manager for dietary restrictions and allergy specific needs.

All prices subject to 21% gratuity and 9% sales tax.



# Gold Wedding Package

## PLATED OPTION

### SALADS (SELECT ONE)

#### **Mixed Field Greens**

seasonal vegetables | grape tomatoes | radishes | focaccia croutons |  
choice of dressing

#### **Chopped Romaine Salad**

focaccia croutons | asiago cheese | Caesar dressing

#### **Baby Boston Bibb Wedge**

poached pear | candied pecans | raspberries | goat cheese quenelle |  
micro flowers | raspberry vinaigrette

### ENTRÉES (SELECT TWO)

#### **Pan Seared Chicken and Jumbo Shrimp Scampi**

garlic | white wine | lemon | parsley | butter parmesan risotto |  
broccolini | baby carrots

#### **Pan Seared Chicken and Filet Mignon**

whole grain mustard velouté | roasted shallot port wine demi-glace |  
Yukon gold mashed potatoes | asparagus | baby carrots

#### **Pan Seared Salmon and Filet Mignon**

citrus butter sauce | roasted shallot port wine demi-glace | wild rice pilaf |  
roasted tomatoes | asparagus | baby carrots

### DESSERT

#### **Wedding Cake – Banquets Full Service**

sliced | plated | served

### INCLUDED

regular coffee | decaf | assorted hot teas | standard tables |  
chairs | floor-length linens | dance floor

Please consult catering manager for dietary restrictions and allergy specific needs.

All prices subject to 21% gratuity and 9% sales tax.







# Gold Wedding Package

## BUFFET OPTION

### Mixed Field Greens

seasonal vegetables | grape tomatoes | radishes | focaccia croutons | choice of dressing

### Pasta Primavera Salad

seasonal vegetables | herb vinaigrette

### Tomato Mozzarella Salad

fresh basil | balsamic vinaigrette drizzle

## ENTRÉES

### Pan Seared Chicken

artichokes | plum tomatoes | red onions | fresh rosemary | lemon chardonnay sauce | roasted garlic mashed potatoes | broccolini | baby carrots

### Roasted Salmon

sautéed leeks | fresh herbs | orange Galliano sauce

### Sautéed Tenderloin Medallions

roasted wild mushrooms | red wine demi-glace

## SIDES

### Garlic Mashed Potatoes

### Seasonal Vegetable Medley

## DESSERT

### Wedding Cake – Banquets Full Service

sliced | plated | served

## INCLUDED

regular coffee | decaf | assorted hot teas | standard tables | chairs | floor-length linens | dance floor

Please consult catering manager for dietary restrictions and allergy specific needs.

All prices subject to 21% gratuity and 9% sales tax.





Photography credit  
Jenna Joseph photography  
and Kelsey Rae Designs

# Platinum Wedding Package

\$165 PER PERSON

1 HOUR HOSTED BAR AND RECEPTION WITH SUPER PREMIUM BRANDS

## TRAY-PASSED HORS D'OEUVRES (SELECT FOUR)

### COLD

#### Prosciutto Bites

melon | manchego cheese | pomegranate syrup

#### Bruschetta

fresh tomato | mozzarella cheese | micro basil |  
balsamic reduction

#### Southwest Grilled Chicken

avocado | pico de gallo | chipotle oil | mini tostada

#### Avocado Gazpacho

lobster skewer

#### Mixed Seafood Ceviche Shooters

scallops | shrimp

### HOT

#### Spring Rolls

pork | vegetables | Thai chili sauce

#### Satay with Peanut Dipping Sauce

choice of: teriyaki chicken | beef

#### Bacon Wrapped Scallops

sherry-port reduction

#### Moroccan Lamb Chops

curry sauce

#### Potstickers with Ponzu Sauce

choice of: chicken | pork

Please consult catering manager for dietary restrictions and allergy specific needs.

All prices subject to 21% gratuity and 9% sales tax.





# Platinum Wedding Package

## PLATED OPTION

### SALADS (SELECT ONE)

#### **Mixed Field Greens**

seasonal vegetables | grape tomatoes | radishes | focaccia croutons |  
choice of dressing

#### **Chopped Romaine Salad**

focaccia croutons | asiago cheese | Caesar dressing

#### **Baby Boston Bibb Wedge**

poached pear | candied pecans | raspberries | goat cheese quenelle |  
micro flowers | raspberry vinaigrette

### ENTRÉES (SELECT TWO)

#### **Pan Seared Chicken and Jumbo Shrimp Scampi**

garlic | white wine | lemon | parsley | butter parmesan risotto |  
broccolini | baby carrots

#### **Pan Seared Chicken and Filet Mignon**

whole grain mustard velouté | roasted shallot port wine demi-glace |  
Yukon gold mashed potatoes | asparagus | baby carrots

#### **Pan Seared Salmon and Filet Mignon**

citrus butter sauce | roasted shallot port wine demi-glace | wild rice pilaf |  
roasted tomatoes | asparagus | baby carrots

#### **Pan Seared Sea Bass and Filet Mignon**

lemon ginger sauce | roasted shallot port wine demi-glace |  
roasted herb potatoes | baby bok choy

#### **Filet Mignon and Jumbo Shrimp Scampi**

roasted shallot port wine demi-glace | garlic | basil | white wine |  
lemon butter parmesan risotto | asparagus | baby carrots

## DESSERT

### **Wedding Cake – Banquets Full Service**

sliced | plated | served

## INCLUDED

regular coffee | decaf | assorted hot teas | standard tables |  
chairs | floor-length linens | dance floor

Please consult catering manager for dietary restrictions and allergy specific needs.

All prices subject to 21% gratuity and 9% sales tax.





# Platinum Wedding Package

## BUFFET OPTION

### Mixed Field Greens

seasonal vegetables | grape tomatoes | radishes | focaccia croutons | choice of dressing

### Pasta Primavera Salad

seasonal vegetables | herb vinaigrette

### Tomato Mozzarella Salad

fresh basil | balsamic vinaigrette drizzle

## ENTRÉES

### Pan Seared Chicken

artichokes | plum tomatoes | red onions | fresh rosemary | lemon chardonnay sauce | roasted garlic mashed potatoes | broccolini | baby carrots

### Pan Seared Seabass

roasted shallots | scallions | seasonal vegetables | ginger beurre blanc

### Sautéed Tenderloin Medallions

roasted wild mushrooms | red wine demi-glace

## SIDES

### Garlic Mashed Potatoes

Seasonal Vegetable Medley

## DESSERT

### Wedding Cake – Banquets Full Service

sliced | plated | served

## INCLUDED

regular coffee | decaf | assorted hot teas | standard tables | chairs | floor-length linens | dance floor

Please consult catering manager for dietary restrictions and allergy specific needs.

All prices subject to 21% gratuity and 9% sales tax.







**PECHANGA**  
RESORT CASINO

For more information, please call **951.770.8551**.

**Pechanga.com**  
45000 Pechanga Parkway  
Temecula, CA 92592