

# WEDDINGS

*SOUTH COAST STYLE*



34843 Rancho California Road - Temecula, California 92591-866.9.Winery(946379)

WineResort.com

# WELCOME TO SOUTH COAST WINERY



Centered in the heart of Temecula Valley Wine Country, romance and beauty prevail at South Coast Winery Resort & Spa.

With the natural splendor of the vineyard and the gracious hospitality of the winemaking tradition, the 38- acre vineyard estate is a first-choice wedding venue for 40 to 500 guests at one ideal location.

Glorious wedding ceremonies and magnificent receptions as well as bridal party spa days, wonderful rehearsal dinner celebrations and excellent private villa accommodations for out-of- town guests are hallmarks of Weddings South Coast Style.

Much like the thoughtful nurturing of the vines and South Coast's award-winning wines, each wedding receives the exceptional, personalized assistance and attention to detail that create and ensure a uniquely memorable day.



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# CREATING YOUR SPECIAL DAY...

## *South Coast Winery Wedding Packages include the following Amenities*

### Ceremony

- Ceremony & Rehearsal Venue
- Rehearsal & Ceremony Coordinator
- Ceremony Seating
- Guest Book & Gift Table
- Complimentary Villa Guest Room for the night prior to the Wedding and the night of the Wedding  
(Subject to Availability) (This Villa will be used for the Bride and Bridesmaids for a changing room prior to the Wedding and for the Bride and Groom their Wedding night)

- Water Station
- Umbrellas
- Use of Resort for Engagement Photos
- Complimentary Guest Parking
- Special Room Rates on Villa Room Blocks\*\*

### Reception

- Reception Venue
- Reception Coordinator
- Wooden Parquet Dance Floor
- Centerpiece mirrors
- Four Votive Candles Per Table
- Cake, Gift and Guest Book Table  
(Choice of Wine Barrel or Standard Banquet Table)
- Choice of; Natural Wood Padded Chairs or Gold Rimmed Banquet Chairs
- 72" Round Tables of 8, 10 or 12
- Floor Length Linens, Napkins and Skirting (White or Ivory)  
(upgraded packages available at additional charge)
- China, Glass and Flatware

- Table Numbers & Stands & Easel for Photo Display
- Plated or Buffet Menu Options to include Dinner Rolls & Coffee Service
- Vegetarian Selections
- Children's Menu (ages 3-10)
- Complimentary Cake Cutting and Service
- All Set Up & Clean Up



## Professional Wedding Coordinator

Our professional Wedding Coordinator will work with you on setting a schedule of events for your ceremony and reception, room layout, menu selections and wine choices. We recommend hiring a personal wedding liaison to coordinate with our staff and assist with any personal matters that need tending to during your special day.

\*Villa Room Blocks May have Restrictions & Minimums over Certain Days & Dates. Blocks and Rates are Based on Availability and Subject to Change without Notice or Cancellation without a Signed Contract.\*

\*\*Complimentary Villa & Room Blocks included with Wedding Reception Only Bookings (Subject to Availability)

# CREATING YOUR SPECIAL DAY...

## Ceremony Times

10:30am, 1:00pm, 3:30pm, & 6:00pm

### CEREMONY LOCATIONS:

- Rose Arbor (Maximum Seating - 300 Guests)
- Bell Tower (Maximum Seating - 250 Guests)
- Courtyard Lawn (Maximum Seating - 700 Guests)
- Vintners Garden (Maximum Seating - 250 Guests)

Ceremonies are based on a maximum time limit of two hours and the ceremony site is available one-half hour prior to your Ceremony for decorating. Ceremonies held at the resort without a reception will be charged the ceremony only fee of \$1,800 and ceremony-only packages are limited to a 1:00pm start-time only.

### RECEPTION MINIMUMS

Banquet Location	Minimum Occupancy	Non-Refundable Deposit
Banquet Room	200	\$2,500.00
Estate Vineyard & Wild Horse Peak	125	\$2,500.00
Barrel Room and Courtyard	80	\$2,500.00
Vintners Garden	75	\$2,500.00
Rolling Hills	50	\$1,500.00
Gold Room	50	\$1,500.00

\*\* Non-Refundable retainer fees will be applied to the final balance of your event.\*\*



Sunday thru Thursday  
\$500.00

Friday & Saturday  
\$650.00

Above guest room prices do not include applicable Resort Fee or Sales Tax.

Our Suites are designed for overnight sleeping accommodations, and can not be utilized as Hospitality Suites.

# MENU CREATIONS

## The Romanza Package



Luncheon Reception Hours:

11:00 a.m. to 4:30 p.m. or 1:30 p.m. to 7:00 p.m.

Dinner Reception Hours:

4:00 p.m. to 9:30 p.m. or 6:30 p.m. to 12:00 a.m.

### **Champagne Toast**

South Coast Sparkling (1 glass per guest)

### **Menu Selection**

Entree's include Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

### **Salads(Select One)**

Heirloom Tomato, Temecula EVOO, Black Pepper & Sea Salt, Point Reyes Blue Cheese, Belgium Endive, Candied Pecans

South Coast Caesar-Style Salad, Grape Seed Vinaigrette

Angel Hair Pasta Twirl, Feta Cheese & Tomato, Green Beans & Almonds, Grapefruit Citrus Vinaigrette

Mesclun Field Greens, Cucumber, Heart of Palm, Dried Cranberries, Balsamic Vinaigrette

### **Entrees (Select One)**

Chipotle Marinated Chicken Breast

Chardonnay Vin Blanc, SCW Merlot Mushrooms

Lemon Oregano Chicken Breast

Bell Pepper-Onion Pipperade Relish

EVOO Roasted Salmon

Champagne Cream, Tomato Shallot Marmalade

### **Accompaniments**

Fingerling Potatoes

Seasonal Vegetables

### **Lunch**

\$75++ Per Person

### **Dinner**

Monday-Thursday: \$75++

Friday-Sunday: November-March:\$95++ April-October \$105++

*\*Place cards Required for All Split Meals*

# MENU CREATIONS

## The Syrah Package

### Luncheon Reception Hours

11:00 a.m. to 4:30 p.m. or 1:30 p.m. to 7:00 p.m.

### Dinner Reception Hours

4:00 p.m. to 9:30 p.m. or 6:30 p.m. to 12:00 a.m.

### Gourmet Cheese Display

### Sangria Station or Tray Passed Champagne

During the Cocktail Hour

### Champagne Toast

South Coast Sparkling (1 glass per guest)

### Menu Selection

Entrée's include Rolls and Butter, Freshly Brewed Coffee,  
Decaffeinated Coffee & Assorted Hot Teas

### Salads (Select One)

Heirloom Tomato, Temecula EVOO, Black Pepper & Sea Salt,  
Point Reyes Blue Cheese, Belgium Endive, Candied Pecans

South Coast Caesar-Style Salad, Grape Seed Vinaigrette

Angel Hair Pasta Twirl, Feta Cheese & Tomato, Green Beans &  
Almonds, Grapefruit Citrus Vinaigrette

Mesclun Field Greens, Cucumber, Heart of Palm, Dried Cranberries,  
Balsamic Vinaigrette

### Entrees (Select One)

Petite Filet Mignon Merlot Mushroom Sauce

Chipotle Marinated Chicken Breast, Chardonnay Vin Blanc  
SCW Merlot Mushrooms

Lemon Oregano Chicken Breast, Bell Pepper-Onion Pipperrade Relish

EVOO Roasted Salmon, Champagne Cream, Tomato Shallot Marmalade

### Accompaniments

Fingerling Potatoes  
Seasonal Vegetables



### Lunch

\$90++ Per Person

### Dinner

Monday-Thursday: \$90++

Friday-Sunday: November-March: \$115++ April-October \$125++

*\*Placecards Required for All Split Menus*

# MENU CREATIONS

## The Sangiovese Package



### **Chef's Butler-Passed Canapés**

Tomato Marmalade Crostini  
Italian Sausage Roasted Mushroom Caps  
Ginger Snap Cookies & Blue Cheese

### **Sangria Station or Tray Passed Champagne**

During the Cocktail Hour

### **Champagne Toast**

South Coast Sparkling (1glass per guest)

### **Menu Selection**

Entrée's include Rolls and Butter, Freshly Brewed Coffee or Decaffeinated Coffee & Assorted Hot Teas

### **Salads (Select One)**

Heirloom Tomato, Temecula EVOO, Black Pepper & Sea Salt, Point Reyes Blue Cheese, Belgium Endive, Candied Pecans

South Coast Caesar-Style Salad, Grape Seed Vinaigrette

Angel Hair Pasta Twirl, Feta Cheese & Tomato, Green Beans & Almonds, Grapefruit Citrus Vinaigrette

Mesclun Field Greens, Cucumber, Heart of Palm, Dried Cranberries, Balsamic Vinaigrette

### **Entrees (Select One)**

Petite Filet Mignon & Prawns Provençal Merlot Mushroom Sauce

Petite Filet Mignon & Chipotle Marinated Chicken Breast  
Cabernet Jus & Chardonnay Vin Blanc

Petite Filet Mignon & EVOO Roasted Salmon  
Cabernet Jus, Whole Grain Mustard Cream & Sweet Corn Salsa

### **Accompaniments**

Fingerling Potatoes  
Seasonal Vegetables

### **Wine Service with Dinner** (1glass per guest)

South Coast Winery Syrah & Sauvignon Blanc  
Upgrade Wines: Wild Horse Peak @ \$20.00 per Bottle

### **Lunch**

\$120++ Per Person

### **Dinner**

Mon-Thursday: \$120++

Friday-Sunday: November-March: \$130++ April-October \$140++

*\*Placecards Required for All Split Menus*

# MENU CREATIONS

## The Blanc de Blanc Package (Plated)

Luncheon Reception Hours: 11:00 a.m. to 4:30 p.m. or 1:30 p.m. to 7:00 p.m.

Dinner Reception Hours: 4:00 p.m. to 9:30 p.m. or 6:30 p.m. to 12:00 a.m.

Choice of  
Candy Bar or Chocolate Fountain

Includes: Chiavari Chairs - Couple's choice of chair/seat color  
Satin or Organza Overlays-Couple's choice of color  
Custom Gobo & 10 LED Uplights

### Hosted Cocktail Hour

#### Chef's Butler-Passed Canapés

Tomato Marmalade Crostini  
Italian Sausage Roasted Mushroom Caps  
Ginger Snap Cookies & Blue Cheese

#### Champagne Toast

South Coast Sparkling (1 glass per guest)

Menu includes Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

#### Salads (Select One)

Heirloom Tomato, Temecula EVOO, Black Pepper & Sea Salt, Point Reyes Blue Cheese, Belgium Endive, Candied Pecans

South Coast Caesar-Style Salad, Grape Seed Vinaigrette

Angel Hair Pasta Twirl, Feta Cheese & Tomato, Green Beans & Almonds, Grapefruit Citrus Vinaigrette

Miscellaneous Field Greens, Cucumber, Heart of Palm, Dried Cranberries, Balsamic Vinaigrette

#### Entrée

Plated Filet Mignon & Lobster Tail  
Angel Hair Twirl Cognac Mushroom Sauce, Parsley Lemon Butter Cream  
Mon-Sunday:\$195++

*\*Placecards Required for All Split Menus*

# MENU CREATIONS

## The Blanc de Blanc Package (Buffet)

Luncheon Reception Hours: 11:00 a.m. to 4:30 p.m. or 1:30 p.m. to 7:00 p.m.

Dinner Reception Hours: 4:00 p.m. to 9:30 p.m. or 6:30 p.m. to 12:00 a.m.

Choice of  
Candy Bar or Chocolate Fountain

Includes: Chiavari Chairs - Couple's choice of chair/seat color  
Satin or Organza Overlays-Couple's choice of color  
Custom Gobo & 10 LED Uplights

### Hosted Cocktail Hour

#### Chef's Butler-Passed Canapés

Tomato Marmalade Crostini  
Italian Sausage Roasted Mushroom Caps  
Ginger Snap Cookies & Blue Cheese

#### Champagne Toast

South Coast Sparkling (1 glass per guest)

Menu includes Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

#### Salads (Select Two)

Assorted Fresh Fruit & Berries  
South Coast Caesar-Style Salad, Grape Seed Vinaigrette  
Heirloom Tomatoes, Local Gouda, Red Onion, Basil & EVOO  
Mesclun Field Greens, Cucumber, Heart of Palm, Dried Cranberries, Balsamic Vinaigrette

#### Entrées

Grilled Chicken, Champagne-Dijon Cream Sauce, Roasted Potatoes & Summer Squash  
Loch Duart Salmon & Scallops, EVOO, SCW GVR, Baby Tomatoes & Wilted Greens

#### The Carving Station

Roast Prime Rib of Beef, Au Jus, Creamy Horseradish Sauce  
Mon-Sunday: \$195++

# Joyous Diversions

## Beverage Package

### Beverage Packages

This service includes cocktail napkins, ice, glassware, and standard linens

### Cheers Packages

You may host the bar by an hourly per rate with unlimited consumption pouring of South Coast Wines, Imported & Domestic Beers,

Assorted Soft Drinks and Bottled Water

One Hour of Service \$16.00 per person

Two Hours of Service \$23.00 per person

Three Hours of Service \$30.00 per person

Four Hours of Service \$37.00 per person

Five Hours of Service \$44.00 per person

### Host Bar Prices

Premium South Coast Wines by the Glass \$9.25

South Coast Wines by the Glass \$8.25

Imported Beer \$5.00

Domestic Beer \$4.00

Soft Drinks \$3.00

Coke, Diet Coke, 7up

Bottled Water \$3.00

### Cash Bar Prices

Premium South Coast Wines by the Glass \$9.50

South Coast Wines by the Glass \$8.50

Imported Beer \$5.25

Domestic Beer \$4.25

Soft Drinks \$3.00

Coke, Diet Coke, 7up

Bottled Water \$3.00

### Bar Selections:

#### Wines:

Riesling

Sauvignon Blanc

Chardonnay Sans Chene

Rolling Hills Merlot

South Coast Merlot

Wild Horse Peak Cabernet

#### Beers:

Corona

Heineken

Budweiser

Coor Lights



\*Specialty Beer & Wine May be Ordered by the Case. The Entirety of the Special Order will be Charged to the Bill Regardless if the Beer and/or Wine is Consumed at the Event.

# RECEPTION & ENHANCEMENTS



## Hors d'Oeuvres & Canapés

### \$3.00 per Taste

- Lump Crab Cake, Jalapeño Mayonnaise
- Prosciutto Sea Scallops
- Thai Spiced Chicken Sate
- Italian Sausage Roasted Mushroom Cap
- Blackened Ahi Tuna, Cucumber, Caper Aioli
- Lobster "Mimosa"
- Smoked Salmon, Cucumber Relish & Rye
- Smoked Duck Breast, Olive Tapenade Crostini
- Ancho Spiced Beef, Sangiovese Reduction, S&P Crust
- Margarita-Marinated Shrimp
- Thai Shrimp Wonton

### \$2.00 per Taste

- Mini Pesto Pizza, Goat Cheese & Fontina
- Spinach and Feta in a Filo Turnover
- Pepper-Winchester Gouda Gourgere "Puff"
- Peppered Goat Cheese, Cherry Preserve & Cucumber
- Tomato Marmalade Bruschetta
- Goat Cheese-Zucchini Roulade
- Truffled White Bean "Spoon"
- Spicy Tuna Tartar Tartlet
- Pesto-Mozzarella, Prosciutto & Melon Skewer
- Gingersnap & Point Reyes Blue Cheese

# RECEPTION & ENHANCEMENTS

## Seasonal Fruit Display

Berries, Nuts & Dried Fruit, Yogurt-Lime Dipping Sauce

\$9.95++ per Person

## Four-Cheese Display

Fruit, Lavosh & Crostini

\$9.95++ per Person

## Chef's Antipasto Display

Grilled & Roasted Vegetables, Marinated Artichokes,  
Cured & Dry Meats, Olives, Basil-Mozzarella Balsamic Reduction

\$9.95++ per Person

## Vegetable Crudité

Broccoli, Cauliflower, Celery, Carrots, Bell Peppers, Zucchini, Yellow Squash, Two Dipping Sauces

\$8.95++ per Person

## Pastry Baked Wheel of French Brie

SCW GVR Braised Apples, Sliced Baguettes (Serves 30 People)

\$110++ per Display

## Shrimp Cocktail

Spicy Cocktail Sauce, Key Limes (100 pieces)

\$350++ per Display

## Green Tea Cured Salmon Display

Capers, Red Onion, Egg Horseradish Cream,  
Pita Crisps (Serves 20 People)

\$185++ per Display

## Chocolate Fondue Fountain

Pineapple, Strawberries, Pretzels, Marshmallows,  
Cream Puffs, Lady Fingers

\$10.95++ per Person

# REHEARSAL DINNER



## Dine \$49.50 ++

South Coast Caesar-Style Salad, Grape Seed Vinaigrette

### Entree

Choose one:

Chicken Breast, Garlic-Mushrooms

SCW GVR Cream Sauce

or

Salmon SCW Champagne-Cream, Tomato & Shallot Marmalade

### "Finale Choice"

Choose one:

Lemon Meringue Tartlet

or

New York Cheesecake, Berry Sauce

## Dine \$59++

Mesclun Field Greens, Cucumber, Heart of Palm, Dried Cranberries,  
Balsamic Vinaigrette

### Entree

Choose one:

Pork Tenderloin "Oscar-Style"

Crabmeat-Leek Cream Sauce & Asparagus

or

New York Steak, Gorgonzola Cheese, Maui Onion Crisps

Green Peppercorn Sauce

or

Rosemary Chicken, Pan Juice & Garlic Prawns, Grapefruit Beurre Blanc

### "Finale Choice"

Choose one:

SCW Black Jack Port - Dark Chocolate Tart, Strawberries &

Chantilly Cream

or

Fuji Apple Tart Tatin, Caramel, Vanilla Bean Cream Anglaise

## Customized Wine Maker Dinner & Wine Pairing

Customized Menu with our Executive Chef & Master Winemaker

Starting at \$79++

# FAREWELL BRUNCH

## "South Coast Wine Country Brunch"

Minimum 25 guests

\$28.00++

Fresh Orange and Grapefruit Juices,

Freshly Brewed Coffee or Decaffeinated, Pete's Teas

Seasonal Fruit Display

Balsamic-Asparagus-Pasta Salad

Iceberg Wedges, Roasted Peppers, Eggs, & Blue Cheese Dressing

Scrambled Eggs, Garden Chives

Cinnamon Swirl French Toast, Maple Syrup

Applewood Bacon & Sausage

Parmesan Crusted Chicken Breast, Angel Hair Twirls & Pomodoro Sauce

## Brunch Enhancements

Omelet Station Prepared to Order:

Bacon, Mushrooms, Ham, Pico de Gallo,

Jack and Cheddar Cheese

\$8.95++ per Person

Green Tea Cured Salmon Display of Capers, Red Onion,

Tomato, Chopped Egg & Pita Crisps

\$9.50++ per Person

Fresh Fruit Basket

\$18.00++ per Dozen

Granola & Health Bars

\$3.00++ per Piece



# TO ENSURE YOUR DAY IS SPECIAL...

## Guest Count Confirmation

Menu prices are based on a guaranteed minimum number of guests. CLIENT agrees to notify SCWRS with the final guest count no later than (4) working days prior to the event. If the catering office is not notified within (4) working days, the expected number of guests will then become the guaranteed number of guests. Additional fees may be applied to changes to menu, set up, scheduled event times, venue or equipment within 72 hours of scheduled event date/time.

## Allied Services

SCWRS may, at the request of CLIENT, arrange for and coordinate certain services (such as rentals, valet parking or entertainment) through qualified local companies. Charges for such allied services, if so designated, shall be charged to CLIENT and are included in the final billing.

## Alcohol

SCWRS holds both State and Federal alcohol licenses which permit the consumption of beer and wine-based products only. Our license requires that our employees/bartenders dispense these beverages. All beverages are subject to availability and current market prices. SCWRS reserves the right to close the bar at anytime. We reserve the right to refuse service to anyone who may be, in the SCWRS's view, intoxicated, unruly, or less than 21 years of age. Should the above stated policies not be met to the satisfaction of SCWRS, we reserve the right to cancel the event.

## Noise Ordinance

SCWRS has no noise restrictions on inside events; however, all events must end by 12:00am. Due to County noise restrictions all outdoor events must end by 10:00pm. DJs/Bands will be asked to control their decibel level to a maximum of 65 decibels and bass must be turned down as low as possible. Note: DJs/Bands must provide own A/V equipment.

## Rehearsal Date/Time

SCWRS allocates 1 hour for your wedding rehearsal. Wedding rehearsals will be scheduled 2-3 months prior to the wedding date so as to avoid scheduling conflicts. If additional time is required for the rehearsal, a fee may be applied.

## Vendors

SCWRS provides a recommended vendor list if needed. All SCWRS standards and policies will be enforced with outside vendors. SCWRS Coordinators must be notified of all Vendor activity on property. Vendors must supply their own equipment to include but not limited to ladders, tools, extension cords and refrigeration. Vendors may set up two hours prior to event start time unless otherwise indicated by the catering department. Vendor set up must be completed at least 30 minutes prior to event start time and breakdown must occur no later than 1 hour after the event. No liquid waste can be discharged on grounds. Vendors are responsible for removing their own property. If property is not removed within 24 hours it will be discarded by South Coast Winery staff. All garbage must be placed in dumpster. SCWRS does not accept responsibility for the delivery and set up from outside vendors of any items such as cake, flowers or linens unless otherwise stated in writing.

# TO ENSURE YOUR DAY IS SPECIAL...

## Inclement Weather

In the event of inclement weather, SCWRS may decide to move your event to an alternate location to ensure guest comfort and safety.

## Honeymoon Villa

A complimentary SCWRS standard king villa will be available to the bride and groom the night of their wedding based upon availability.

## Food Service

No outside food or beverage is allowed. South Coast Winery prepares all food fresh for each event and prepares adequate quantities of food to serve your guests. Excess food will not be allowed to go home with the client or guests. Should you choose a served meal with more than one entree selection you will need to list your choices on your response cards and call in the count for each item 5 days prior to your event. You must also provide a place card to clearly denote each guest's entree selection for our banquet staff. All menus and fees are subject to change.

## Impossibility

A party shall be excused from performance under this agreement if an act of God, war, terrorism, government regulation, disaster, civil disorder, strike, curtailment of transportation facilities or any other occurrence beyond the party's control makes it inadvisable, illegal or impossible for that party to perform its obligations under this agreement. In the event, the party seeking to be excused from performance may terminate this agreement, without penalty or liability for damages by providing written notice to the other party.

## Cancellations

If the event is canceled total amount of the deposit shall be retained by SCWRS as liquidated damages. CLIENT understands that these sums are not penalties, but represent a reasonable endeavor by the parties hereto to estimate a fair compensation for the foreseeable losses that might result to SCWRS from the cancellation of the CLIENT.

## Payment

South Coast Winery Resort & Spa accepts catering events only on a prepaid basis; all social events must be paid in full before the event will be held. The initial payment of \$2500 to guarantee the space is due at the time of booking. The second payment of 75% of the estimated total is due at the half-way point between the booking date and the first event. The remaining amount is due no later than thirty(30) days before the first event. If the event is booked less than 30 days before the event, payment is due in full at time of booking. SCWRS prefers electronic funds transfers(EFT) and this makes payment easier for our clients. SCWRS will, however, accept cash, personal check, cashier's check, other bank instrument, and credit cards for events no closer than thirty(30) days. For EFTs, please advise your bank to provide a remittance advice to "SCWRS: Attn: controller" via email, USPS, fax or telephone.

## Hold Harmless

South Coast Winery will not be held liable for any items brought onto the property nor will we be held liable for any loss or damage of personal property or vendor equipment brought onto or left behind in any areas.

## Not Permitted

The following items are not permitted: pets, confetti, loose glitter, sparklers, rice, birdseed, open flames (all candles must be enclosed in a hurricane and no candles in the villas) outside food/beverage/alcohol.

# QUICK REFERENCE FACT SHEET

Southern California's newest luxury destination in beautiful Temecula Wine Country, located 50 miles North of San Diego and 90 miles Southeast of Los Angeles.

## Airports

(ONT) LA-Ontario International: 55 minutes/58 miles

(SAN) San Diego International: 1 hour/67 miles

(SNA) John Wayne/Orange County: 1 hour 10 min/74 miles

(LAX) Los Angeles International: 1 hour 30 min/96 miles

Assistance with your transportation requirements is available upon request at varying costs.

## LUXURY ACCOMMODATIONS

- 82 Private Villas and Suites, Featuring:
- King or Double Queen Bedded Villas
- Private Vineyard Patios
- Fireplaces
- Marble Baths
- Jacuzzi Tubs
- Double Vanity and Dual Showers
- Luxurious Cotton Robes
- Custom Carter Collection Mattresses (beyond heavenly)
- In Room Voice Mail
- High Speed Internet Access (upon request)
- Mini Refrigerators/Wall Safes
- Hair Dryers/Irons with Ironing Boards
- Coffee Makers
- Remote Control TV
- Complimentary Parking

## SERVICES AND RESORT AMENITIES

- Bell Service
- Room Service
- Turn Down Service
- Morning Newspaper Delivery
- The GrapeSeed Spa, Full Service Tri-Level Spa
- Relation Pool and Hydro Spa
- Winery on Premises
- Wine Tasting Room & Winery Tours

## SHOPPING

Gift Shop at South Coast Winery Resort and Spa  
Antique shopping in Old Town Temecula  
Promenade Mall Temecula  
Lake Elsinore Outlet Center

## AREA GOLF COURSES

Temeku Hills, 18 hole championship golf course, 4 miles  
Redhawk, 18 hole championship golf course, 7 miles  
SCGA Players Course, 18 hole championship  
golf course, 10 miles  
Cross Creek Golf Course, 18 hole championship golf  
course, 12 miles

## RECREATION, ACTIVITIES & NEARBY ATTRACTIONS

Historic Old Town Temecula  
Antique Shopping  
Hot Air Ballooning  
Bicycle Tours  
Horseback Riding  
Limousine Tours

## RECREATION, ACTIVITIES & NEARBY ATTRACTIONS (CONTINUED)

Team Building Events  
Hiking/Biking/Riding Trails  
Gaming Casinos  
Carriage Rides  
Lake Skinner Nature Preserve  
Santa Rosa Plateau Wildlife Preserve  
Herb Farms  
Pechanga Indian Casino 18 minutes/11 miles  
San Diego Wild Animal Park 45 minutes/42 miles  
San Diego Zoo 1 hour/64 miles  
Sea World, San Diego 1 hour/67 miles  
Disneyland, Anaheim 1 hour/69 miles  
Raging Waters, San Dimas 1 hour/66 miles  
Knott's Berry Farm 1 hour/ 71 miles

## AVERAGE WEATHER

December – March High 70° Low 35°  
April – June High 75° Low 50°  
July – September High 95° Low 55°  
October – November High 80° Low 45°



*HAPPILY EVER AFTER*



**SOUTH COAST WINERY**  
R E S O R T & S P A

34843 Rancho California Road - Temecula, California 92591-866.9.Winery(946379)  
WineResort.com