



MONSERATE
VINEYARDS & WINERY

Weddings



Congratulations

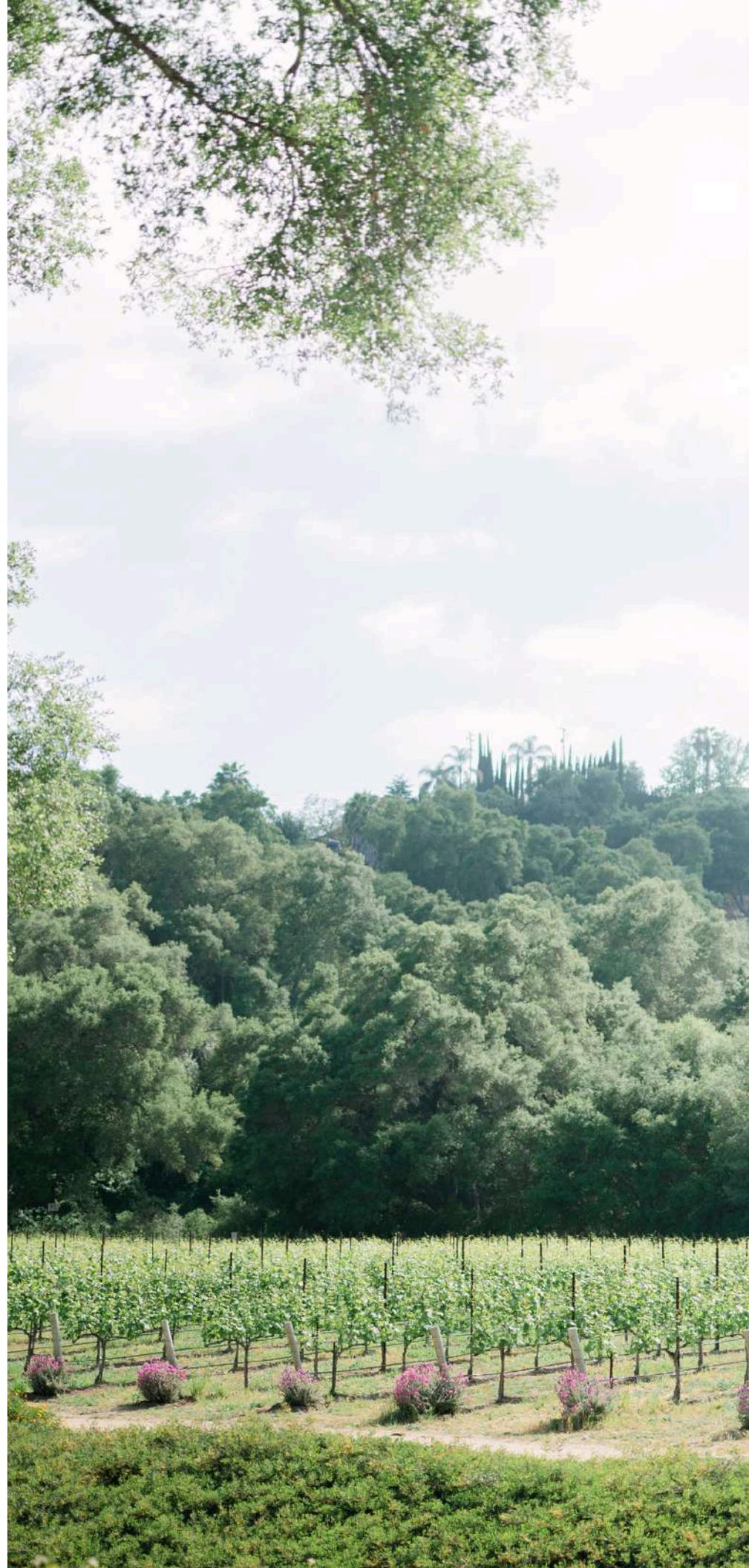
Congratulations on your engagement, and welcome to a world of enchanting beauty and timeless romance.

Experience the captivating allure of Monserate Winery as you explore our three exquisite venues nestled within sprawling vineyards, each graced by a serene lake and breathtaking scenery.

Located in the charming hills of Fallbrook, CA, our winery offers a captivating destination, bathed in the warm glow of the Southern California sun. Embrace the love and tranquility that permeate every corner of Monserate Winery, where elegance meets serenity, and dreams are woven into reality. Let us be your perfect haven for a wedding experience that will forever live in your hearts. Cheers to your love story, and welcome to Monserate Winery!

Our Commitment

Your wedding day marks a momentous occasion, one of the most important days of your life. At Monserate Winery, we hold a fervent belief that your wedding should authentically reflect the unique story and love that has brought you to this special moment. From the very instant you set foot on our property to the heartwarming moment you walk down the aisle, our unwavering commitment is to craft an unforgettable experience that you will cherish for a lifetime.





The Big Day

Style

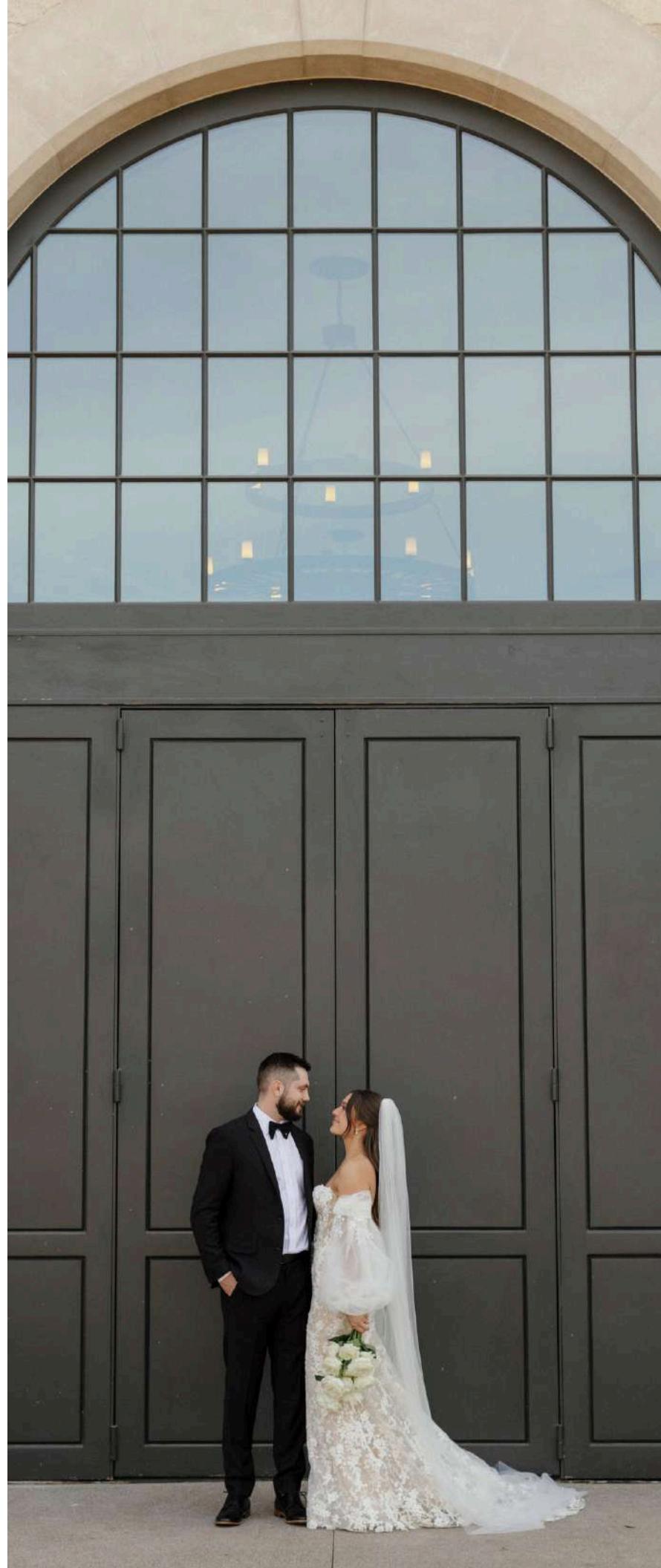
Make the most of our three stunning venues and customize your special day to your liking. Choose where and how you would like to set up your ceremony, cocktail, and reception at each venue.

Stay

Conveniently located off the 15 and 76 freeways, your guests will have their choice between a plethora of Airbnb's, Vrbo's, hotels, Casino's all within 10 miles. From elevated to economical, there will be no shortage of options for your wedding guests' stay.

Sights

Situated between downtown San Diego and Orange County, we're the perfect destination for your visiting wedding guests. Your guests will have a variety of airports to fly into and plenty of exciting sights to see around Southern California.





The Details

THE VENUE

Complimentary use for an one hour ceremony
rehearsal

Complimentary use for a two hour engagement
session

THE DAY

Five hours of event time
Four hours for setup and one hour for teardown
Access to the bride and groom suite starting at
10:00 am

Complimentary reserved parking for guests

THE FURNITURE

Chairs for ceremony and reception

Tables for cake/dessert, guest book, gifts, and more

Banquet tables for guests tables

Cocktail tables

THE DINNER

Starting at \$135 per person

Our catering packages include amazing appetizers
and an exquisite dinner carefully crafted by our
Executive Chef, Reese Meckling. Reese trained in
Italy for six years and worked in multiple restaurants
with Michelin Stars, where he perfected his culinary
expertise. You can also upgrade your package to
include dessert, late-night bites, and more!

Menus available upon request

FOOD AND BEVERAGE MINIMUMS

Saturday: \$18,000

Friday & Sunday: \$12,000

Monday-Thursday: \$8,000

All prices are subject to a 20% service charge
and 7.75% sales tax.





Bar Packages

4 Hours | Unlimited

VINEYARD BAR

A curated selection of non-alcoholic beverages, one Monserate red wine, one Monserate white wine, and two craft beers | \$42 per person

DELUXE BAR

A curated selection of non-alcoholic beverages, one Monserate red wine, one Monserate white wine, two craft beers, and well liquors, mixers and garnishes | \$48 per person

PREMIUM BAR

A curated selection of non-alcoholic beverages, choice of two Monserate Estate Grown reds and two whites, four craft beers, and premium top shelf liquors, mixers and garnishes | \$55 per person

A La Carte

SPARKLING WELCOME

Prosecco poured for each guest upon arrival | \$10 per person

SPARKLING TOAST

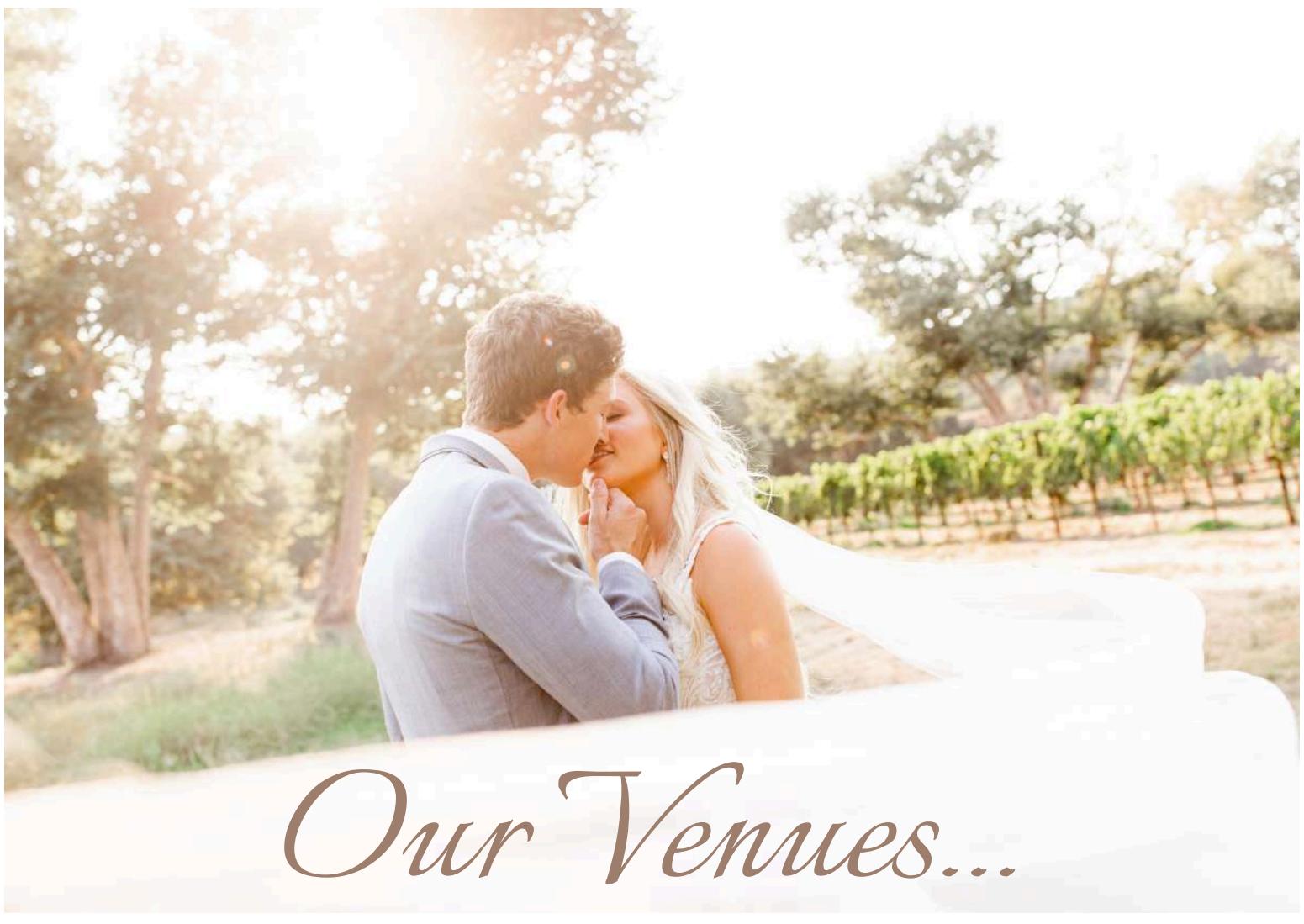
Prosecco poured for each guest prior to toasts | \$10 per person

WINE TO TABLE SERVICE

Wine poured for each guest during dinner | \$20 per person with bar package

ADDITIONAL HOUR

Add an additional hour of your hosted bar
Price to depend on selected bar package



Our Venues...



The Tuscan Estate

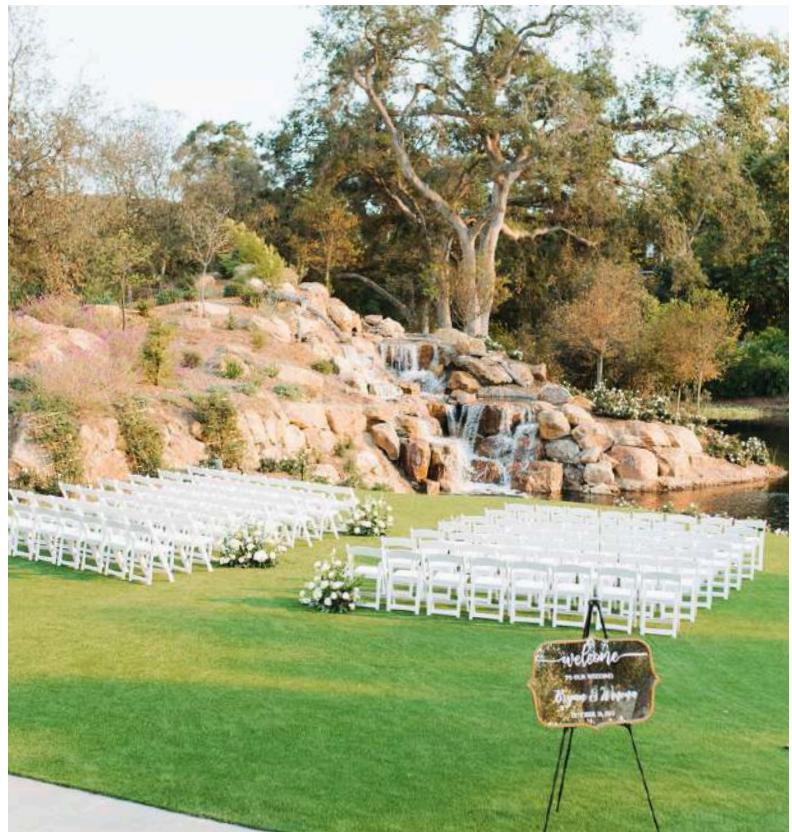
*Venue Fees are Subject to Change Depending on Availability



VENUE HIGHLIGHTS

Greeted by a picturesque lake and waterfall, enjoy being surrounded by neighboring vines on our gorgeous ceremony lawn. In the courtyard above, mature olive trees complete the serene backdrop, perfect for the creation of cherished memories.

The Barrel Room boasts old-world Italian architecture, with hand-placed stone exteriors and vaulted ceilings. Chandeliers and soft lighting compliment the barrels set within arches, immersing guests in elegance and ambiance. Expertly designed bride and groom suites sit across the courtyard, providing a retreat for the wedding party to prepare in style.



December - March

Saturday - \$ 9,900

Friday & Sunday - \$ 4,900

Monday - Thursday - \$ 900

April, July, August & November

Saturday - \$ 10,900

Friday & Sunday - \$ 5,900

Monday - Thursday - \$ 1,900

May, June, September & October

Saturday - \$ 11,900

Friday & Sunday - \$ 6,900

Monday - Thursday - \$ 2,900

Villa de Fiore

*Venue Fees are Subject to Change Depending on Availability



VENUE HIGHLIGHTS

Replacing our splendid wedding tent, a breathtaking event space inspired by the elegance of old-world Italian architecture will take form. Within this enchanting wedding venue, a stone courtyard aglow with the warmth of market lighting creates an intimate haven for your celebration. Nestled in the east and west wings, expertly designed bride and groom suites await, adorned by elegant covered walkways that evoke a sense of anticipation. Step into the expansive event space, with stunning crystal chandeliers and a sweeping glass wall unveiling beautiful vineyards.

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April, July, August & November

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New Construction at The Vineyard Hideaway

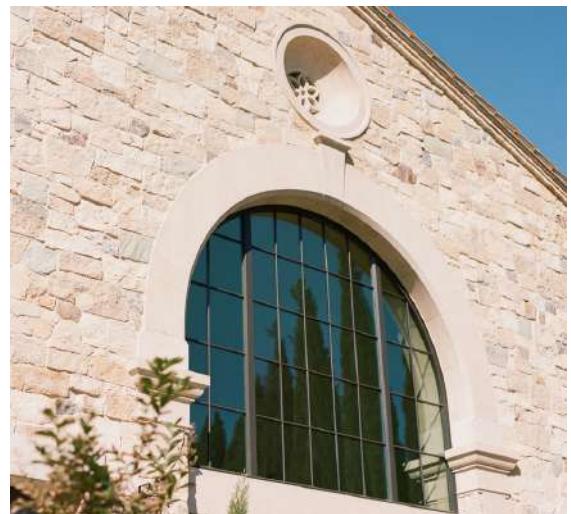
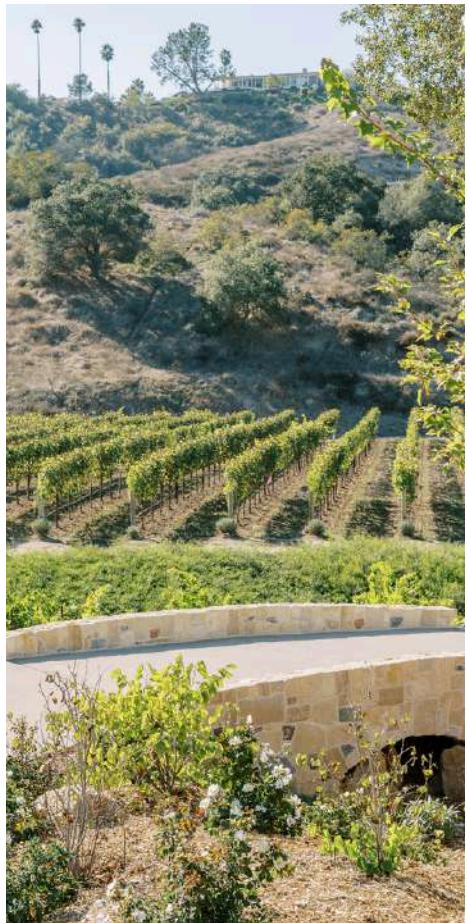
Coming January 2026



VENUE HIGHLIGHTS

Taking the place of the covered patio and indoor space, step into our new Italian styled barn, where an expansive indoor venue awaits. A captivating courtyard separates the bride and groom suites, focusing on the sophistication of the surrounding natural beauty. Adorned with artisan stonework and columns, our newest venue is the perfect union of old-world and modern design.

Pricing Coming Soon



Frequently Asked Questions

Do you require a wedding coordinator?

Yes, we require that you hire a professional, licensed and insured wedding coordinator starting their services a minimum of three months prior to your wedding date. The wedding coordinator will create your wedding timeline, run your rehearsal ceremony and make sure the day goes just as you have dreamed it.

Do you allow outside catering?

All food and beverages, with the exception of your wedding cake or desserts, must be through Monserate Winery.

How late can we have our wedding?

Per the sound ordinance for San Diego County, we conclude weddings at 10:00pm. If you would like to extend your five hours of event time, you have the option to add an extra hour to the front end.

Do you allow dogs at weddings?

While our winery only allows service dogs, we make an exception for weddings! Dogs may be a part of the ceremony but then must be taken off premise after they have performed their special role during ceremony.

How do we secure our date?

After touring our winery, we will work with you to create a custom proposal and once everything looks perfect, we will send you a wedding contract. Once we receive a signed contract and your initial deposit, your date is officially booked!

What services do you not provide?

If including any of the following in your event, services and items must be provided by a licensed and insured professional: florals, disc jockey, musician, amplified music of any kind, hair and makeup, bakery/desserts, photo booth, photography, and videography.

Where should our guests stay?

We are happy to provide you with our list of local accommodations that we have found to be wonderful places for guests to stay. From hotels to casinos to Airbnbs, there is a wide selection of places to stay within ten miles of Monserate Winery.

Forever begins here...





Monserate Winery Wedding Menu

MONSERATE
VINEYARDS & WINERY

OUR CATERING PACKAGES

Endless Amore

\$135/person

Our Endless Amore Package is a Buffet Style Dinner that includes a choice of Two Tray Passed Appetizers, Two Entrees and Two Sides, Salad, Bread & Butter, Water to Table Service, a Cake Cutting Service, and a Self-Service Lemonade, Iced Tea, and Coffee Station.

Bella Sera

\$155/person

Our Bella Sera Package is a Two Course Plated Dinner that includes a choice of Two Tray Passed Appetizers, Two Main Courses, Salad, Bread & Butter, Water to Table Service, a Cake Cutting Service, and a Self-Service Lemonade, Iced Tea, and Coffee Station.

Enchanted Elegance

\$185/person

Our Enchanted Elegance Package is a Two Course Plated Dinner that includes a choice of Two Tray Passed Premium Appetizers, Two Premium Main Courses, Salad, Bread & Butter, Water to Table Service, a Cake Cutting Service, and a Self-Service Lemonade, Iced Tea, and Coffee Station. It additionally includes a complimentary food tasting for two with our chef.

ENDLESS AMORE

\$135/ person

BREAD

(Choose One for Your Wedding)

BUTTERY DINNER ROLLS

GARLIC BREAD

SALAD

(Choose One for Your Wedding)

PEAR AND CANDIED WALNUT SALAD

GORGONZOLA AND CARAMELIZED RED
ONION SALAD

SOUTHWEST ROASTED CORN AND BLACK
BEAN SALAD

KALE AND ROASTED BEET SALAD WITH
GOAT CHEESE

CAPRESE SALAD

MIXED GREENS WITH CHERRY TOMATOES
AND CUCUMBER

ENDLESS AMORE

TRAY PASSED APPETIZERS

(Choose Two For Your Wedding)

Add Additional Appetizer: \$450.00 For Every 100 Pieces

PARMESAN CRUSTED ASIAGO STUFFED GNOCHI (V)

TUSCAN BRAISED SHORT RIBS ON FOCACCIA TOAST

CRISPY BREADED ARTICHOKE HEARTS WITH LEMON GARLIC AIOLI (V)

CAJUN SHRIMP LETTUCE CUPS (GF)

CRAB WONTONS WITH SWEET CHILI SAUCE

SHRIMP COCKTAIL SKEWERS (GF)

ENDIVE CUPS WITH RICOTTA CHEESE, DRIED CRANBERRIES, AND

CANDIED NUTS (V) (GF)

CUCUMBER DILL CREAM CHEESE CROSTINI (V)

BACON WRAPPED DATES (GF)

BRIE CHESE WITH FIG JAM CROSTINI (V)

TRUFFLED CARAMELIZED ONION AND MUSHROOM TART (V)

SPINACH ARTICHOKE PHYLLO CUPS (V)

ENDLESS AMORE

TRAY PASSED APPETIZERS CONTINUED



Bruschetta Trio

BRUSCHETTA TRIO (V)

CAPRESE SKEWERS WITH AGED

BALSAMIC (V) (GF)

MINI SHREDDED CHICKEN

TACOS

TERIYAKI SESAME MEATBALLS

PULLED PORK SLIDERS

MINI CARNITAS TACOS WITH

MANGO SALSA

ENDLESS AMORE

(Choose Two Mains & Two Sides For Your Wedding)

MAINS

SPICE RUBBED PACIFIC SALMON (GF)

TOP SIRLOIN (GF)

TUSCAN CHICKEN BREAST(GF)

BRAISED SHORT RIB (GF)

LEMON HERB MAHI MAHI (GF)

JUMBO ITALIAN MEATBALLS

SIDES

ROASTED ROOT VEGETABLES (GF)(V)

BLISTERED ASPARAGUS (GF)(V)

RIGATONI OR SPAGHETTI PASTA

GARLIC MASHED POTATOES (GF)(V)

ROASTED BRUSSEL SPROUTS (GF)(V)

RICE PILAF(GF)(V)

ROASTED BALSAMIC PORTOBELLO MUSHROOM (GF)(VEGAN)

ROASTED GARLIC PARMESAN FINGERLING
POTATOES (GF)(V)

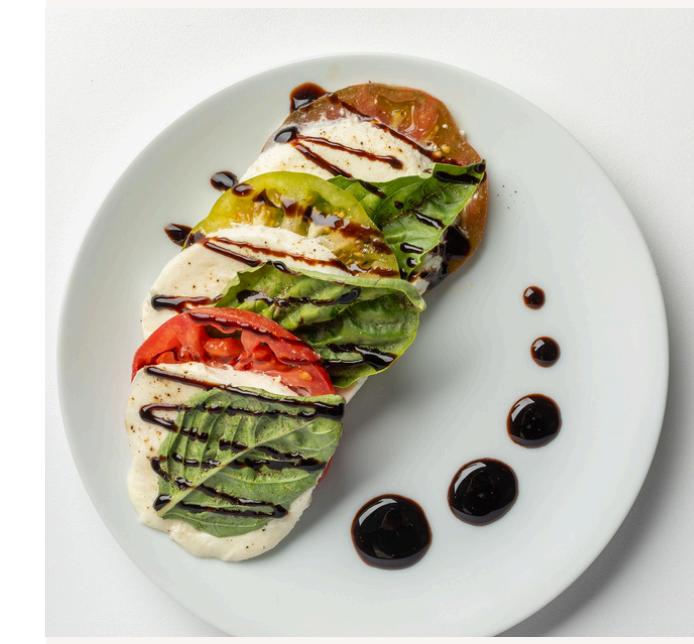
BELLA SERA

\$155/ person

Same Selection of Bread & Appetizers as Endless Amore



Sonoma Greens



Classic Caprese

SALAD

(Choose One for Your Wedding)

SONOMA GREENS (GF)

Mélange of Babe Greens, Sliced Fresh Apple, Mandarin Oranges, Spiced Pecans, Champagne Vinaigrette Dressing

GREEK (GF)

Crisp Romaine, Spinach, Cucumber, Feta Cheese, Tomato, Red Onion, Kalamata Olives, Classic Greek Oregano Vinaigrette

ICEBERG WEDGE SALAD (GF)

Iceberg Lettuce Wedge, Cherry Tomatoes, Roquefort Bleu Cheese, Crisp Bacon, Diced Chives, Italian Roquefort Dressing

SILVER BARON SALAD (GF)

Mélange of Baby Greens, Heirloom Cherry Tomatoes, Roquefort Bleu Cheese, Toasted Walnuts, Herb Vinaigrette

CLASSIC CAPRESE (GF)

Heirloom Tomatoes, Fresh Mozzarella, Basil Leaves, Cracked Black Pepper, Extra Virgin Olive Oil, Balsamic Reduction

CLASSIC CEASAR

Crisp Romaine Lettuce, Shaved Asiago Cheese, Garlic Croutons, Creamy Caesar Dressing

HOUSE SALAD

Mixed Greens, Diced Tomato, Cucumber, Buttery Croutons, Choice of Thousand Island, Ranch or Italian Vinaigrette

BELLA SERA

MAIN COURSE

(Choose Two For Your Wedding)

BRAISED BONELESS SHORT RIB (GF)

Slow Cooked, Mushroom Marsala Demi-Glace,
Creamy Parmesan Polenta, Roasted Root
Vegetables

SALMON PICCATA (GF)

Salmon Fillet in a Monserate Malvasia Bianca
Wine Sauce, Capers, Lemon Butter Sauce,
Roasted Rosemary-Garlic Red Potatoes,
Seasonal Vegetables

FILET MIGNON

An 8oz Filet, Truffled Garlic Whipped Mashed
Potatoes, Balsamic Asparagus

MEDITERRANEAN CHICKEN

Pan-Roasted Chicken Breast, Tomato-Basil
Relish, Toasted Couscous, Seasonal Vegetables

CHICKEN MARSALA (GF)

Chicken Breast, Mushrooms, Rich Marsala
Sauce, Buttery Mashed Potatoes, Seasonal
Vegetables

SEABASS FREGOLA

Pan Seared Seabass, Fregola pearls, Concentrated
Tomatoes, Fennel Fronds, Green Olives



Braised Boneless Short Rib



Salmon Piccata



Seabass Fregola



Chicken Marsala



Top Sirloin



Mediterranean Chicken

BELLA SERA

MAIN COURSE CONTINUED

(Choose Two For Your Wedding)

MUSHROOM RISOTTO (GF) (V)

Slow Cooked Truffled Risotto, Black
Truffle Carpaccio, Cremini Mushrooms,
24mo Aged Parmesan, Modena Balsamic
Reduction

RICOTTA RAVIOLI (V)

Herbed Ricotta Ravioli, Butter Garlic Cream
Sauce, Concentrated Tomatoes, Basil
Infused Olive Oil, Microgreens

PORTOBELLO MUSHROOM (GF) (VEGAN)

Slow Roasted Balsamic Marinated Portobello
Mushroom, Roasted Vegetables

DUO ENTREE UPGRADE

Top Sirloin (8oz) and Jumbo prawns (6oz)
with Truffled Mashed Potato and Roasted
Root vegetables - \$170

Filet Mignon (8oz) and Half Lobster Tails
with Bearnaise Sauce, Potato Gratin and
Balsamic Asparagus (6oz) -\$190



Filet Mignon and Half Lobster Tail

ENCHANTED ELEGANCE

Same Selection of Bread as Endless Amore. Same Selection of Salad as Bella Sera. Can Select Appetizers and Main Courses from Bella Sera, as well as from Enchanted Elegance.

APPETIZERS

(Choose Two For Your Wedding)

Add Additional Premium Appetizer: \$550.00 For Every 100 Pieces
Can Be Added To Endless Amore and Bella Sera As An Additional Appetizer

BONE IN LAMB CHOP WITH CHIMICHURRI SAUCE (GF)

TRUFFLED BRAISED SHORT RIB WELLINGTONS

MINI CRAB CAKES WITH CAJUN REMOULADE SAUCE

KUMAMOTO OYSTER SHOOTERS (GF)

SEARED AHI TUNA W/ AVOCADO AND MANGO (GF)

SEARED SCALLOPS WITH HERB AIOLI (GF)

ENCHANTED ELEGANCE

MAIN COURSE

(Choose Two For Your Wedding)

HALIBUT

Herb Parmesan Crusted Halibut Filet,
Parsnip Puree, Broccolini, Pickled Shallots,
Lemon Garlic Beurre Blanc Sauce

SCALLOP RISOTTO (GF)

Seared Scallop, Saffron Acquerello Risotto,
Seared Fennel, Fennel Fronds

PORK TENDERLOIN (GF)

Thick Cut Garlic Herb Pork Tenderloin
Medallions, Garlic Potato Puree, Spiced
Apple Butter, Roasted Brussel Sprouts

TUSCAN STUFFED CHICKEN BREAST

Roasted Chicken Breast Stuffed with
Mozzarella Cheese, Sundried Tomato and
Basil, Served with Italian Rice Pilaf and
Roasted Parmesan Carrots

DUCK BREAST

Pan Seared Maple Leaf Farms Duck Breast,
Parmesan Gnocchi, Roasted Brussel
sprouts, Fig Balsamic Glaze



Scallop Risotto

ENCHANTED ELEGANCE

MAIN COURSE CONTINUED

(Choose Two For Your Wedding)

LOBSTER TAIL

Lobster Tail, Lemon Garlic Compound Butter, Roasted Fingerling Potatoes, Corn Fritters

CACIO E PEPE PASTA (V)

Bucatini Pasta, Creamy Aged Parmesan, Freshly Cracked Black Pepper

ROASTED VEGETABLE WITH RICOTTA (V) (GF)

Caramelized Carrots and Roasted Parsnips, Silky Ricotta Cheese, Pickled Shallots, Fig Balsamic Glaze, Toasted Mixed Nuts, Micro Green Medley

WILD MUSHROOM AND PARSNIP RAGOUT (V) (GF)

Wild Mushroom Medley, Vegetarian Demi Glace Sauce, Roasted Parsnips, Spiced Nuts, Parmesan Polenta

INTERACTIVE STATION

INTERACTIVE STATION UPGRADE

Buffet Add On to Replace an Entree

\$15/ person

HERB CRUSTED PRIME RIB CARVING STATION

PORK LOIN SLICING STATION

SMOKED CHICKEN CARVING STATION



DESSERTS

SELECT ONE OF THE FOLLOWING
\$15/ person

CARAMEL BUDINO WITH VANILLA WHIPPED CREAM

AND ESPRESSO CRUMBLE

CANNOLI'S

100-HOUR FUDGE BROWNIES WITH VANILLA GELATO

INTERACTIVE GELATO BAR

STRAWBERRY SHORTCAKE TRIFLES

TIRAMISU

CHURROS WITH SPICED CHOCOLATE DIPPING SAUCE

LEMON MERINGUE TART

LATE NIGHT BITES

SELECT ONE OF THE FOLLOWING
\$16/ person

WOOD FIRED PIZZA

A Selection of our most popular Neapolitan style wood fired pizzas

SMASH BURGER SLIDERS

Wagyu beef, American cheese, Hawaiian slider buns

STREET TACOS

Choice of carne asada, carnitas, or shrimp street tacos

PARMESAN TRUFFLE FRIES BASKET (GF)

Classic cut seasoned fries, aged parmesan and herbs with white truffle oil

MACARONI AND CHEESE

Choice of classic, truffled, or thick cut bacon

BON APPÉTIT!

