

The
ALL-INCLUSIVE
ESTATE WEDDING

**“The Sierra Foothills
Love Story”**

*Private Venue
on 80 acres*



NOW BOOKING

6635 CAVITT STALLMAN ROAD, GRANITE BAY
EVENTS@TRWINERY.COM

TWIN ROCKS
ESTATE WINERY

Platinum Wedding Package

- *Twin Rocks Estate Winery is open to the public until 2:00 pm.*
- *Closing the Tasting Room at 3:00 pm exclusively for your wedding.*
- *Bridal suite access for bridal party from 2:00 pm - 10:00 pm.*
- *Founder's Lounge for groomsmen photographs and preparation from 2:00 pm-10:00 pm.*
- *Ceremony can start as early as 4:00 pm.*

Exchange of vows at the lone rock pondside landing

Offers a Background of the Vineyards, Lone Rock Pond and Oak Grove.

Includes:

- White Folding Chairs.
- Wine Barrel Accents.

Cocktail hour and dinner on the tasting Room patio

Offers a Background of the Twin Rocks Estate Winery Pond, 25' Water Feature and Vineyards.

Includes:

- Wine Barrel Cocktail Tables.
- Firepits and Outdoor Couches.
- Outdoor Bar.
- Your Choice of Either 60" Rounds or Rectangular Queen Banquet Tables.
- Your Choice of Either White or Ivory Linens.
- Your Choice of Either White or Ivory Napkins.
- Antique Beechwood Crossback Chairs.
- Your Choice of Gold or Silver Chargers.
- White China Plates, Silverware and Glassware.

Desserts & Dancing in the indoor tasting room

The Party Moves Inside for Desserts, Dancing and Continued Drinks Wine Barrel Cocktail Tables.

Includes:

- Comfortable Couches and Side Chairs for Lounging.
- A Large, U-Shaped Bar with Barstools.
- Designated Dance Area.
- Dessert and Gift Tables.

*Alternative options for linens, chairs, and tables are available
but additional rental fees will apply.*

Winery Buy-Out Estate Package

- *Twin Rocks Estate Winery is close to the public from 10:00 am - 10:00 pm.*
- *Bridal suite access for bridal party from 10:00 am - 10:00 pm.*
- *Founder's Lounge for groomsmen photographs and preparation from 10:00 am-10:00 pm.*
- *Ceremony can start anytime between 11:00 am - 5:00 pm.*

Exchange of vows at the lone rock pondside landing

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- White Folding Chairs.
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The Vineyard Dinner Buffet

APPETIZERS SELECTION

Select two to begin your evening!

Caprese Skewers

(GF, VG)

Fresh mozzarella, heirloom cherry tomatoes, and basil with a balsamic reduction

Fig & Brie Crostini

(V)

Creamy brie and mission fig jam on toasted artisan baguette.

Classic Bruschetta

(VG)

Vine-ripened tomatoes, garlic, and basil on toasted baguette with a balsamic glaze.

Empanadas

Golden, flaky pastry filled with seasoned chicken and aromatic spices, paired with a zesty cilantro-avocado aioli.

Garden Vegetable Eggrolls

(VG)

Crispy hand-rolled shells filled with taro, carrots, and mushrooms, served with sriracha aioli.

Italian Beef Meatballs

House marinara and finished with freshly grated aged Parmesan.

Chicken Satay

(GF, P)

Tender flame-grilled skewers served with a rich, savory peanut-sesame dipping sauce.

Tiger Prawn Crostini

Poached tiger prawns and garden herbs served with a bright cilantro aioli.

Creole Prawn Cocktail | +\$2 per person

(GF)

Classic creole-boiled prawns served chilled with a zesty house cocktail sauce.

Beef Wellington Bites | +\$4 per person

Tender beef tenderloin and savory mushroom duxelles in buttery puff pastry with truffle aioli.

GARDEN & ESTATE SALADS

Select one to accompany your buffet!

Caesar Salad

(V)

Crisp baby romaine hearts and shaved Parmesan tossed in a creamy house dressing with toasted garlic croutons.

Heirloom Caprese Salad

(V)

Mozzarella pearls, vine-ripened cherry tomatoes, and fresh basil finished with Twin Rocks Estate Olive Oil, balsamic glaze, and sea salt.

Orchard Harvest Spinach Salad

(V)

Baby spinach and crisp seasonal apples tossed with sweet cranberries, candied pecans, and crumbled feta in a honey-balsamic vinaigrette.

Estate Roasted Beet & Chèvre

(GF, V)

Slow-roasted golden and ruby beets served over a bed of tender spring mix, topped with creamy goat cheese crumbles, toasted pistachios, and a drizzle of wildflower honey vinaigrette.

ACCOMPANIMENTS

Select two to complement your main courses!

Balsamic Glazed Brussels Sprouts

(GF)

Oven-roasted with crispy Applewood smoked bacon and finished with crumbled feta and a honey-balsamic reduction.

Aromatic Herbed Rice

(GF, V)

Light and fluffy long-grain rice infused with garlic butter, fresh scallions, and a delicate blend of garden herbs.

Herb-Roasted Red Potatoes

(GF, V)

Crispy red potatoes seasoned with Italian herbs and smoked paprika, finished with aged Parmesan and fresh Italian parsley.

Velvety Yukon Gold Mash

(GF, V)

Buttery Yukon Gold potatoes whipped with fresh cream and sea salt for a rich, silky finish.

Baked Three-Cheese Macaroni

(V)

Cellentani pasta enrobed in a decadent three-cheese cream sauce, topped with a golden Parmesan breadcrumb crust.

Honey-Ginger Glazed Carrots

(GF, V)

Tender heirloom carrots slow-roasted in a sweet wildflower honey and ginger glaze.

Seasonal Estate Vegetables

(GF, VG)

A vibrant medley of hand-selected seasonal vegetables roasted with Twin Rocks Estate Olive Oil and aromatic herbs.

ENTRÉE

Select two for your buffet!

Oak-Smoked Tri-Tip

(GF)

Tender prime Tri-Tip, slow-smoked over seasoned white oak and served with Twin Rocks Red Wine & Peppercorn Reduction.

Broiled Atlantic Salmon

(GF)

Perfectly seared and flaky salmon fillet, finished with a bright and velvety Lemon Crème.

Citrus & Herb Roasted Chicken

(GF)

Succulent roasted airline chicken breast infused with citrus zest and a blend of aromatic estate herbs.

Honey-Glazed Pork Tenderloin

(GF)

Slow-roasted medallions finished with a wildflower honey glaze and a garnish of fresh garden herbs.

Roasted Vegetable Lasagna

(V)

Artisan pasta layered with sun-ripened red sauce, seasonal roasted vegetables, and a blend of melted cheeses, finished with aged Parmesan and Italian parsley.

Lemon Parmesan Chicken Pasta

Tender chicken breast and penne pasta tossed in a luxurious lemon-cream white wine sauce, topped with freshly grated Parmesan and garden parsley.

CHEF'S TABLE PREMIUM UPGRADES

Additional \$18 per person.

Herb-Buttered Filet Mignon

(GF)

Center-cut filet, pan-seared and oven-finished with a decadent aromatic herb butter. Served with a Twin Rocks red wine reduction for a deep, robust finish.

Rosemary-Crusted Prime Rib

(GF)

Slow-roasted to tender perfection with a savory rosemary and garlic crust. Accompanied by traditional rich au jus and a sharp, creamy horseradish mousse.

Succulent Maine Lobster Tail

(GF)

A luxurious, butter-poached Maine lobster tail served with clarified drawn butter and lemon wedges for a truly indulgent coastal pairing.

Event Beverage Packages

1. HOSTED UNLIMITED BAR

Enjoy unlimited service of our house-selected wines, beers, and non-alcoholic beverages for a set duration.

Wine Selections

- Sparkling: Blanc de Noir
- White: Grenache Blanc
- Red: Grenache, Lone Rock

Beer Selections

- Lagunitas IPA, Sierra Nevada, Modelo, Coors Light

Non-Alcoholic Selections

- Martinelli's Sparkling Cider, Coke, Diet Coke, Sprite, Sparkling Water

2. NO-HOST BAR (CASH BAR)

Guests purchase their own beverages individually at the bar.

ENHANCE YOUR EVENT

Sparkling Toast Service:

Add an elegant touch to your event with server-passed Twin Rocks Blanc de Noir, and Martinelli's Sparkling Cider for your celebration.

Common Questions

1. Do you allow children?

Yes! Children are welcome to attend private events at Twin Rocks Estate Winery.

2. Do you offer bar packages?

Absolutely. We offer a beer, wine, and non-alcoholic beverage package; we even have options for a sparkling greeting and craft, wine-based beverages like sangria and frozé.

3. Do you offer liquor-based drinks?

We do not permit liquor of any kind to be served or consumed on the property. We offer beer, wine, and non-alcoholic beverages—even hard seltzers and hard kombucha upon request—but sorry, no liquor.

4. Can I bring in my own wine?

If you have selected one of our beer, wine & non-alcoholic beverage packages, you are permitted to bring in up to 2 cases of your own wine for the event.

5. What are the rules about amplified music?

You are welcome to amplify your vows, background music, and speeches outside. All lively or dance-level music must be contained within the indoor tasting room.

6. How much parking do you have onsite?

Currently, we have parking for roughly 120 vehicles. If you expect more than 120 vehicles, we encourage you to arrange for shuttles, offer onsite valet, or recommend carpools. We have some great vendors to recommend to you!

7. When would you require a deposit to hold my preferred date?

We require a \$2,000 non-refundable deposit along with a signed event contract to reserve your date. Due to the popularity of Twin Rocks Estate Winery, we are not able to hold any event dates without a deposit and a signed event contract.

8. Do you provide catering onsite?

We do! Twin Rocks Estate Winery is a full-service site where food and beverage can be catered through a partnership with our in-house catering company. We have elevated appetizers, buffet, and plated dinner options, including a variety of vegan, vegetarian, and gluten-free menu offerings to select from.

9. Do you allow outside caterers?

Should your group request a specialty caterer, food truck, or require a restrictive menu due to religious or ethnic reasons that our facility cannot meet, outside catering is permitted under the following conditions:

- A \$2,500 catering fee + 20% service fee will be incurred.
- Outside caterers will be required to provide their own service supplies and hot boxes.
- Power, water, and a covered catering preparation space will be provided to the caterer, as will easy drive-up access on our loading dock.
- No caterer will be allowed access to our on-site kitchen area. No exceptions.
- A waiver must be provided by the outside caterer holding Twin Rocks Estate Winery harmless against any food-borne illness concerns and any injury that occurs while onsite.
- Proof of insurance must be provided by the outside caterer.

10. Do you offer off-season discounts?

Yes! Weddings held in December, January & February are eligible for an off-season discount. Please inquire for pricing and availability.

11. What information do you require my vendors to provide?

All vendors are required to provide:

- A signed vendor agreement waiver holding Twin Rocks Estate Winery harmless against any injury that occurs while onsite.
- Proof of insurance for no less than \$1,000,000 in coverage must be provided by the outside vendor.

12. Can I change my linens?

Sure! The linens we provide are automatically included as part of your event, but should you care to change to another style or color, you're welcome to do so—additional fees will apply. This is your big day, so let's help you arrange for the exact look you have in mind.

13. When can I drop off my wedding decor?

We will accept your wedding decor the day before your wedding, usually right before or after your wedding rehearsal.

14. Am I required to have an onsite day-of event coordinator?

Great question. No, we do not require a day-of event coordinator, though we highly recommend one. We have some fantastic coordinators we can recommend!

15. How do your preferred vendors make your list?

Our list of preferred vendors includes only local, trusted, and highly recommended professionals. We don't just put anyone on our list—you've got to be the best.

16. Can we have live flame candles?

While we love the look of a real flame candle, the safety of our winery and the Granite Bay community must be prioritized. We do not allow any live flame candles onsite. Luckily, there are some fantastic artificial flame candles on the market now where you can't even tell the difference, and they stand up to a breeze far better than a real candle!

17. When can I schedule my wedding rehearsal?

Wedding rehearsals are generally scheduled 60–90 days in advance of your wedding date. It's important to note that because we often host weddings multiple days of the week, and so as not to interfere with another couple's big day, there is a possibility that your rehearsal will fall during the lunch hour.

18. Can I book the Wine Cave for my rehearsal celebration?

Our Wine Cave is the perfect spot for a rehearsal lunch, dinner, or cocktail reception. It's a beautiful and unique part of the property which is always a calm 65°F! Please reserve the Wine Cave for rehearsals as soon as your wedding date is secured.

19. We have some individuals who have mobility issues. What mobility assistance do you offer?

All of our event spaces are ADA compliant. However, should you still require transportation on the property, we do have a luxury golf cart which can be booked for shuttling services.

20. What if it rains?

It's important to have a backup plan in the case of rain. Should you want to plan for an impending storm, tenting for the ceremony site and patio can be sourced. The additional fees associated with these rentals will be added to your wedding invoice.

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San Francisco Chronicle

WINE COMPETITION



TWIN ROCKS
ESTATE WINERY

A LEGACY OF GOLD
IN GRANITE BAY, CA