



2023 FCW PRIVATE EVENT MENU



W E L C O M E T O F A Z E L I C E L L A R S



AVAILABLE EVENT SPACES

**RUBY LOUNGE &
PRIVATE PATIO**
MON-THURS \$550
FRI \$750

THE RUBY LOUNGE IS THE PERFECT ROOM FOR YOUR NEXT EVENT! ENJOY THE AFTERNOON BREEZE OR EVENING SUNSET FROM THE PRIVATE PATIO.

PRIVATE PARTIES AND
COCKTAIL RECEPTIONS
60 MAX

PRIVATE DINING
40 MAX

**CEREMONY
TERRACE**
MON-THURS \$1,500
FRI-SUN \$2,000

CEREMONY TERRACE WITH PAVERS AND BUILT-IN MARKET LIGHTS. ENJOY THE GORGEOUS TEMECULA SUNSET AND ROLLING HILLS WITH VINEYARD VIEWS AS YOUR BACKDROP.

PRIVATE PARTIES AND
COCKTAIL RECEPTIONS
50 MIN / 200 MAX

PRIVATE DINING
50 MIN / 100 MAX

**BANQUET ROOM
WITH BAR &
COURTYARD**
MON-THURS \$2500
FRI-SUN \$3500
(MUST MEET MIN GUARANTEE)

IN OUR BANQUET ROOM, YOUR GUESTS WILL ENJOY THE VIEWS FROM THE 10 FT WINDOWS THAT ALIGN OUR NORTH AND EAST WALLS. AS THEY ENJOY THE EVENING UNDER CAGED CHANDELIERS. MAKE MEMORIES TO LAST A LIFETIME WHEN YOU RESERVE THE BANQUET ROOM FOR YOUR CELEBRATION!

AVAILABLE FOR PRIVATE EVENTS AND SEMINARS FOR 300 GUESTS OR LESS AND PRIVATE DINNERS UP TO 200 GUESTS.

**TASTING ROOM
PATIO**
50 MAX

**TASTING
ROOM
MAIN PATIO**
20 MAX

**MON-THURS \$350
FRI/SUN \$550**

**PICNIC IN THE
VINES**
(PICNIC TABLES ONLY)
40 MAX

ALL ROOM RENTALS, MENU ITEMS, AND BAR OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX



DINNER SERVICE

SINGLE ENTREE BUFFET
\$60 PER PERSON

SINGLE ENTREE PLATED
\$75 PER PERSON

DUET ENTREE PLATED
\$85 PER PERSON



30 GUESTS
MIN GUEST COUNT

MENU ENHANCEMENTS

ADD ADDITIONAL SALAD - \$4PP

ADD ADDITIONAL SIDE - \$3PP

ADD ADDITIONAL ENTRÉE - STARTING AT \$8PP

ADD CARVING STATION - \$16PP

ADD PASTA STATION - \$14PP

ENTREES

**CHICKEN MARSALA
WITH SAUTEED MUSHROOMS**

**CHICKEN SALTIMBOCCA WITH PROSCIUTTO
FRESH SAGE AND PROVOLONE**

CHICKEN PARMIGIANA

**LEMON-OREGANO CHICKEN WITH
WHITE WINE SAUCE**

**CHICKEN WITH POBLANO CREAM SAUCE
SWEET CORN CAKE**

**GARLIC AND ROSEMARY TRI-TIP
WITH BLACK PEPPER SAUCE**

**CABERNET-BRAISED BEEF SHORT RIB
WITH CABERNET REDUCTION**

**SALMON FILET COOKED WITH SHERRY
LEMON AND DILL**

**EGGPLANT STRATA WITH GOAT CHEESE
AND OVEN-ROASTED TOMATOES**

VEGETARIAN LASAGNA

UPGRADED ENTREES

**FILET OF BEEF WITH PEPPERCORN MERLOT REDUCTION (+\$9PP)
PAN-SEARED CHILEAN SEA BASS WITH HERBED GARLIC-BUTTER (+\$10PP)**

SIDES

(SELECT ONE)

BACON SCALLOPED POTATOES

HERBED MASHED POTATOES

**PARMESAN-GARLIC
MASHED POTATOES**

WILD RICE PILAF

CITRUS & BLACK BEAN QUINOA

ROSEMARY RED POTATO BAKE

CREAMY CAULIFLOWER

SALADS

(SELECT ONE)

FAZELI

*WITH BEETS, PICKLED RED ONIONS,
GOAT CHEESE, SABZI VINAIGRETTE*

SPRING

*WITH STRAWBERRIES, APPLES,
ORANGES, RASPBERRY VINAIGRETTE*

TUSCAN

*WITH FETA CHEESE, KALAMATA OLIVES, GRAPE
TOMATOES, BALSAMIC VINAIGRETTE*

CAESAR

*WITH ROMANO CHEESE, GRAPE TOMATOES,
HOUSE CROUTONS*

HARVEST

*WITH RED GRAPES, GOAT CHEESE,
DRIED CRANBERRIES, RASPBERRY VINAIGRETTE*

FIESTA

*WITH ROASTED CORN, BLACK BEANS,
COTIJA CHEESE, CILANTRO-LIME VINAIGRETTE*

**PLEASE ASK ABOUT VEGETARIAN/VEGAN OPTIONS, HALAL,
KOSHER-STYLE, GLUTEN-FREE OR OTHER DIETARY
REQUIREMENTS**



COCKTAIL RECEPTIONS

\$30 PER PERSON

INCLUDES:

CHOICE OF

STATIONED (1) HOT & (1) CHILLED

-OR-

IMPORTED CHEESE BOARD

ADDITIONAL 60 MINS OF EVENT TIME

CHAMPAGNE WELCOME

FAZELI INHOUSE RENTALS & LAWN GAMES

ECO-FRIENDLY QUALITY DISPOSABLE DINNERWARE



H O R D ' O E U V R E S

CHILLED SELECTIONS

CAPRESE SKEWERS

ESQUITES SHOTS
ROASTED CORN, COTIJA,
TAJIN IN SHOT GLASSES

CUCUMBER CUPS
WITH BLUE CHEESE AND
TOPPED WITH
CAMELIZED WALNUTS

CRUDITÉ CUPS
FRESH-CUT VEGETABLES
WITH CHOICE OF HUMMUS
-OR-
RANCH DRESSING
IN A SHOT GLASS

**PERSIAN POTATO
PANCAKES**
TOPPED WITH HERBED YOGURT,
CAMELIZED WALNUTS

WATERMELON BITES
CUBES OF WATERMELON WITH
FETA
AND MINT, BALSAMIC
REDUCTION

PERI PERI
SHRIMP SHOTS
CITRUS MARINATED SHRIMP WITH
GARLIC, FRESH HERBS, OLIVE
OIL,
IN A SHOT GLASS
(+\$2PP)

**PEPPERED BEEF
CANAPES**
HERBED CHEESE ON
POLENTA ROUNDS
(+\$3PP)

**FAZELI ANTIPASTO
SKEWERS**
HARD SALAMI, ROASTED RED
PEPPER, BRIE, OLIVE
(+\$3PP)

**AHI IN WON TON
SPOONS**
PRESENTED IN
WONTON SPOONS
WITH PONZU SAUCE
(+\$3PP)

HOT SELECTIONS

FAZELI SLIDERS
KOOIDEH BEEF PATTY
SERVED WITH SABZI MAYO

ROASTED MINI SWEET PEPPER
FILLED WITH GOAT CHEESE,
TOPPED WITH CRISPED
PANCETTA

**BACON AND CHEESE
STUFFED MUSHROOM**

HAND-MADE MEATBALLS
IN HOISIN SAUCE

SAMOSAS
SPICY CURRIED POTATO AND
VEGETABLE FILLING IN PASTRY

**LEMON-OREGANO
CHICKEN BROCHETTES**
WITH FRESH ROSEMARY

**POTATO AND CHEESE
MINI EMPANADAS**

THAI CHICKEN SKEWER
SERVED WITH SPICY
PEANUT SAUCE

CHEESY ARTICHOKE BITES
MOZZARELLA AND TANGY
ARTICHOKE HEARTS BAKED IN
PUFF PASTRY

**SPICY BEEF
MINI EMPANADAS**

**WILD MUSHROOM PHYLLO
POUCHES**
FILLED WITH SAUTEED
MUSHROOM, ONION, GARLIC
AND PHEL PHEL

**STEAK AND BLUE
CHEESE CROSTINI**
(+\$3PP)

CLASSIC SLIDERS
BEEF PATTY, GRILLED ONIONS,
AND CHEESE
(+\$3PP)

PETITE CRAB CAKES
SERVED WITH CHIPOTLE AIOLI
MADE WITH BLUE CRAB MEAT
(+\$5PP)

LAMB LOLLIPOPS
SERVED WITH ROSEMARY AND
GARLIC
(+\$6PP)

DISPLAY PLATTERS

FRESH FRUIT AND BERRY PLATTER

COLORFUL SEASONAL BERRIES AND FRESH FRUIT
\$110

FRESH-CUT VEGGIES & DIP

COLORFUL AND CRISP FRESH VEGGIES WITH RANCH DIP AND HOUSE-MADE HUMMUS
\$120

IMPORTED CHEESE BOARD

GARNISHED WITH FRUIT, PRESENTED WITH ASSORTED CRACKERS
\$150

MEZZE PLATTER

HOUSE-MADE HUMMUS AND TZATZIKI, STUFFED GRAPE LEAVES, FETA CHEESE, OLIVES, FLATBREAD
\$140

FAZELI ANTIPASTO

SALAMI, ROASTED PEPPERS, BRIE, RED GRAPES, SUNDRIED TOMATO TAPENADE, BAGUETTE
\$180

BRUSCHETTA

HOUSE-MADE CROSTINI WITH VINE-RIPE ROMA TOMATOES, FETA, AND BASIL
\$160

CAPRESE DISPLAY

VINE-RIPENED TOMATO AND FRESH MOZZARELLA SLICES WITH FRESH BASIL AND BALSAMIC VINAIGRETTE
\$160

DELI SLIDER TOWER

SELECT TWO
ROAST BEEF & CHEESE, TURKEY & CHEESE, HAM & CHEESE, TURKEY & BACON, BLT, EGG SALAD
\$185

MINI GOURMET PICNIC WRAPS

SELECT TWO
PESTO CHICKEN, ROAST BEEF WITH WHITE CHEDDAR AND CHIPOTLE MAYO, ROASTED VEGGIE WITH FETA, CHICKEN CAESAR, TURKEY & BACON
\$200

**EACH PLATTER SERVES ABOUT 30 GUESTS.
PRESENTED ON BLACK, WHITE, OR WOOD PLATTERS
INHOUSE LINEN - BLACK OR CREAM**

DESSERTS



MINI DESSERT BAR

(MIN ORDER 30 SERVINGS)
\$15 PER PERSON

INCLUDES A SELECTION OF THE FOLLOWING DESSERTS AND FLAVORS

MACARONS

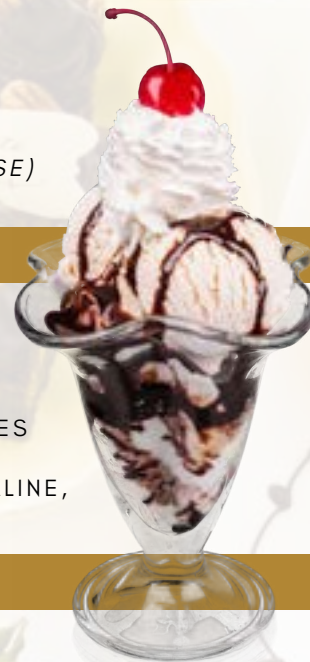
(CHOCOLATE, RASPBERRY, VANILLA, LEMON, COFFEE, PISTACHIO)

DESSERT BARS

(CARAMEL APPLE, LEMON, MELTAWAYS, RASPBERRY TANGO)

DESSERT SHOTS

(RASPBERRY LEMON, CHOCOLATE, CAPPUCCINO, CRÈME CARAMEL MOUSSE)



ICE CREAM SUNDAE BAR

(MIN ORDER 30 SERVINGS)
\$12 PER PERSON

ATTENDED STATION

VANILLA ICE CREAM WITH WHIPPED CREAM, CHOPPED NUTS, AND SPRINKLES
 YOUR CHOICE OF (3) THREE ADDITIONAL TOPPINGS:

BANANAS, STRAWBERRIES, CHOCOLATE SAUCE, OREO CRUMBLES, PECAN PRALINE,
 CHOCOLATE CHIPS, CARAMEL SAUCE, CARAMELIZED WALNUTS

PLATTERS & DISPLAYS

CLASSIC COOKIE PLATTER

(36 PIECES)
\$150

CHOCOLATE CHIP
 OATMEAL-RAISIN
 PEANUT BUTTER

ROCKY ROAD BROWNIES

(24 PIECES)
\$96

MARSHMALLOWS AND CHOCOLATE
 PEANUT BUTTER FUDGE

MINI CANNOLI

(24 PIECES)
\$120

TRADITIONAL SWEET RICOTTA
 & CHOCOLATE CHIP FILLING
 IN A SMALLER FORMAT

CUPCAKE DISPLAY

(36 PIECES)
\$180

SELECT THREE:

CHOCOLATE WITH CHOCOLATE
 GANACHE

LEMON WITH ZESTY LEMON
 FROSTING

RED VELVET

GUINNESS CHOCOLATE WITH
 CREAM CHEESE FROSTING

VANILLA WITH PRALINE
 BUTTERCREAM

SPICED APPLE WALNUT
 WITH CREAM CHEESE FROSTING

ROCKY ROAD WITH
 CHOCOLATE-PEANUT
 BUTTER-MARSHMALLOW FROSTING

UPTOWN COOKIE PLATTER

(36 PIECES)
\$180

ORANGE SCENTED SHORTBREAD
 WITH CHOCOLATE CHIPS
 PECAN TEA COOKIES
 WHITE CHOCOLATE CRANBERRY
 BOURBON BALLS

CARMELITA BARS

(24 PIECES)
\$120

DULCE DE LECHE SAUCE,
 PECANS AND CHOCOLATE CHIPS

TIGER STRIPED CHOCOLATE COVERED STRAWBERRIES

(25 PIECES)
\$150





GRAZING TABLES

**60 SERVINGS
(MIN ORDER)**

PRICING AVAILABLE UPON REQUEST

PLEASE ALLOW 2 HOURS PRIOR TO YOUR EVENT FOR OUR CULINARY TEAM TO SET UP YOUR ARTISTICALLY ARRANGED GRAZING TABLE

OUR LAYERED GRAZING TABLES INCORPORATE RISERS, CRATES, PLATTERS, BOARDS, AND ACCENT PIECES TO WOW YOUR GUESTS!

A MEMBER OF OUR CULINARY TEAM WILL TALK WITH YOU IN ADVANCE TO HELP PLAN YOUR PERFECT TABLE DESIGN

OUR GRAZING TABLES CAN BE CUSTOMIZED TO REFLECT YOUR EVENT THEME, COLORS, AND TASTE PREFERENCES

*FOR CUSTOM DESIGN, ADDITIONAL DECOR ELEMENTS, AND/OR FOR SPECIALTY INGREDIENT SOURCING PLEASE CONTACT YOUR EVENT MANAGER.
ADDITIONAL FEES MAY APPLY*

*PLEASE ASK A MEMBER OF OUR CULINARY TEAM ABOUT CUSTOMIZING YOUR GRAZING TABLE TO INCLUDE VEGAN, ORGANIC, GLUTEN-FREE OR PORK-FREE.
ADDITIONAL FEES MAY APPLY*

OUR CLASSIC GRAZING TABLE INCLUDES AN ABUNDANT ASSORTMENT OF CURED MEATS, FINE CHEESES, HOUSE-MADE SPREADS AND TOPPINGS, CRACKERS AND BAGUETTES, FRESH VEGETABLES, FRESH AND DRIED FRUITS, ROASTED AND CARAMELIZED NUTS, AND ASSORTED OLIVES, GARNISHED WITH BERRIES, HERBS AND EDIBLE FLOWERS.

**INCLUDES:
ONE FARM TABLE AND TWO WINE BARRELS**

BAR PACKAGES

CLASSIC BAR

\$35.00 PER PERSON (3 HRS)
EACH ADDITIONAL HOUR \$8.50PP

WHITE WINE

NOROOZ
BOLAND ROOZ

RED WINE

PHEL PHEL
MEHREGAN

WELL BAR

VENUE SELECTED

VODKA
GIN
RUM
TEQUILA
WHISKEY
SCOTCH

COCKTAILS

VODKA AND SODA OR MIXER OF CHOICE
GIN AND TONIC OR MIXER OF CHOICE
RUM AND COKE OR MIXER OF CHOICE
TEQUILA MARGARITA OR MIXER OF CHOICE
WHISKEY AND COKE OR MIXER OF CHOICE
SCOTCH AND WATER OR MIXER OF CHOICE

HIPSTER BAR

\$45.00 PER PERSON (3 HRS)
EACH ADDITIONAL HOUR \$10.00PP

WHITE WINE

NOROOZ
BOLAND ROOZ
RUBY ROSE

RED WINE

PHEL PHEL
MEHREGAN
(+) CHOICE OF TWO
EMBRACE THE CHAOS

FULL BAR

DEEP EDDY VODKA
DEEP EDDY SWEET TEA
FLAVORED VODKA
GILBEY'S GIN
ADMIRAL NELSON RUM SILVER
EXOTICO TEQUILA BLANCO
EXOTICO TEQUILA REPOSADO
JEREMIAH WEED THE CURIOUS
SARSAPARILLA WHISKEY
OLD OVERHOLT WHISKEY
EVAN WILLIAMS KENTUCKY
BOURBON
OLD SMUGGLER SCOTCH
ANGOSTURA BITTERS AROMATIC
PAMA POMEGRANATE LIQUEUR

COCKTAILS

TEMECULA BREEZE
THYME TO PARTY
FRENCH 75
POMEGRANATE MOJITO
OLD FASHIONED
WHISKEY SOUR
FAZELI MARGARITA

PREMIUM BAR

\$55.00 PER PERSON (3 HRS)
EACH ADDITIONAL HOUR \$12.00PP

WHITE WINE

NOROOZ
BOLAND ROOZ
RUBY ROSE

RED WINE

PHEL PHEL
MEHREGAN
(+) CHOICE OF TWO
EMBRACE THE CHAOS
(+) CHOICE OF ONE
YALDA
MERLOT
MERITAGE
PETITE SIRAH
SHIRAZ
MONTEPULCIANO

CALIFORNIA SPARKLING WINE

VENUE SELECTED

TOP SHELF FULL BAR

KETEL ONE VODKA
GREY GOOSE VODKA
BEEFEATER GIN
BOMBAY SAPHIRE GIN
BACARDI RUM
CAPTAIN MORGAN
PATRON SILVER TEQUILA
JAMESON WHISKEY
DEWAR'S WHITE LABEL
MAKER'S MARK BOURBON
CROWN ROYAL
CHIVAS REGAL
ANGOSTURA BITTERS AROMATIC
APEROL
TRIPLE SEC
PAMA POMEGRANATE LIQUEUR
DRY & SWEET VERMOUTH

ALL BARS INCLUDE A SELECTION OF DOMESTIC & IMPORTED BEERS AND SOFT DRINKS

*ALL BARS INCLUDE CRYSTAL CUT DISPOSABLE CUPS, NAPKINS, STIRRERS, MIXERS AND GARNISHES:
GINGER ALE, TONIC WATER, CLUB SODA, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE,
GRENADINE, LEMONS, AND LIMES*