



FAZELI CELLARS 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
\$750
FRI \$1,200

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
50 MAX

TURQUOISE ROOM

MON-THURS
\$550
FRI-SUN \$800

THE TURQUOISE ROOM IS THE PERFECT ROOM FOR YOUR NEXT EVENT! COMPLETE PRIVACY WITH SUNSET VIEWS OVER THE VINEYARDS.

PRIVATE PARTIES
AND COCKTAIL
RECEPTIONS
50 MAX

PRIVATE DINING
35 MAX

SUNSET 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

PRIVATE DINING
50 MIN / 150 MAX

LEGACY ROOM WITH BAR & COURTYARD

MON-THURS \$2500
FRI-SUN \$3500
(MUST MEET MIN
GUARANTEE)

IN OUR LEGACY ROOM, YOUR GUESTS WILL ENJOY THE VIEWS FROM THE 10 FT WINDOWS THAT ALIGN OUR SOUTH 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 DINNERS
AND SEMINARS.

TASTING ROOM PATIO

75 MAX

RED CUSHION AREA MAIN PATIO

40 MAX

BUBBLE GARDEN PICNIC IN THE VINES (PICNIC TABLES ONLY)

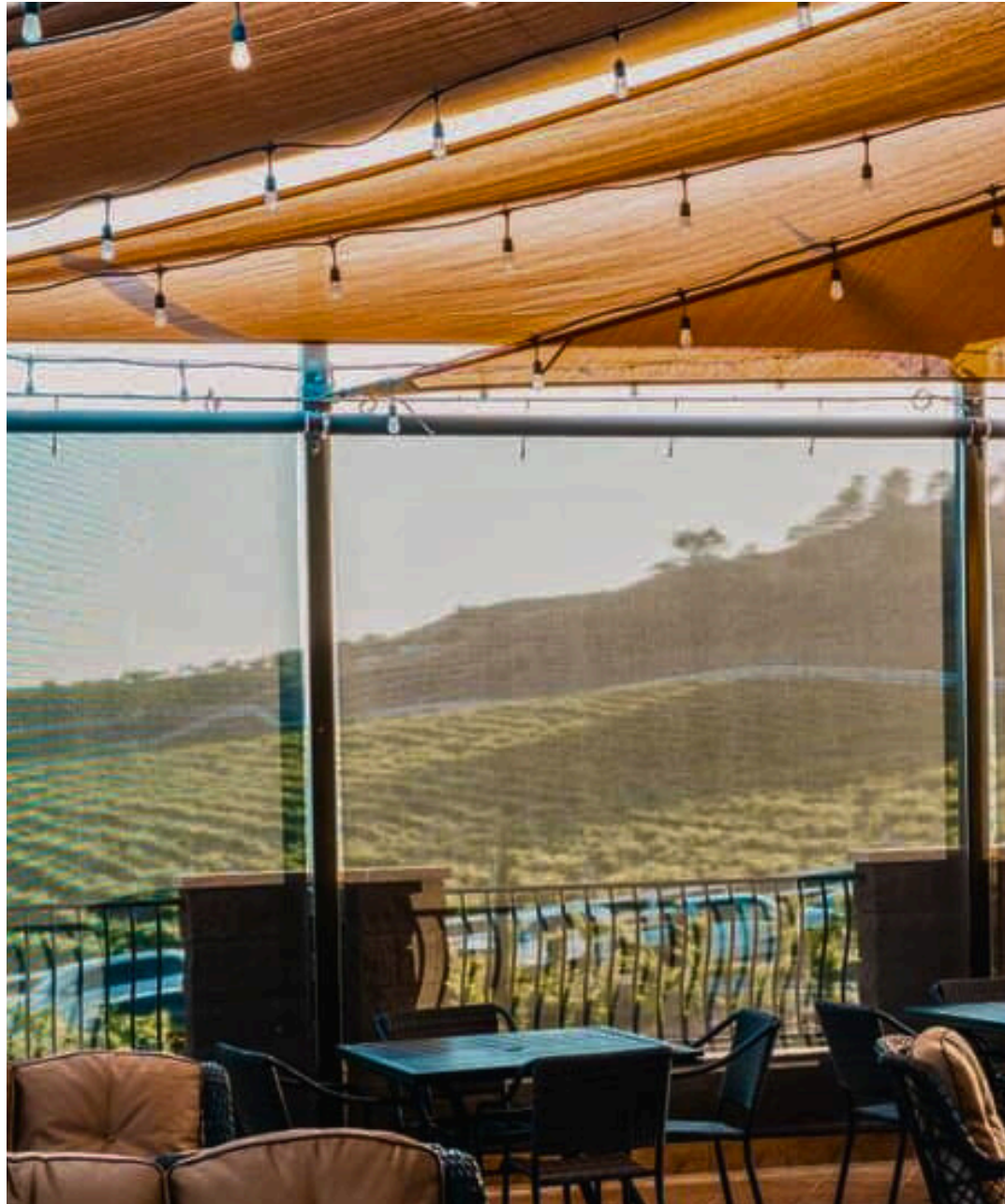
50 MAX

MON-THURS \$600 | FRI-SUN \$1,000

ALL RATES ARE QUOTED FOR 3 HOURS ONLY, ADDITIONAL HOURS AVAILABLE FOR EXTRA FEE
ALL ROOM RENTALS, MENU ITEMS, AND BAR OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

LAWN GAMES AVAILABLE UPON REQUEST

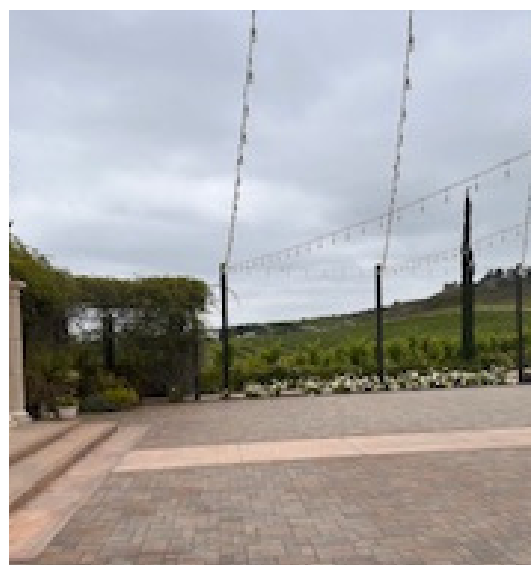
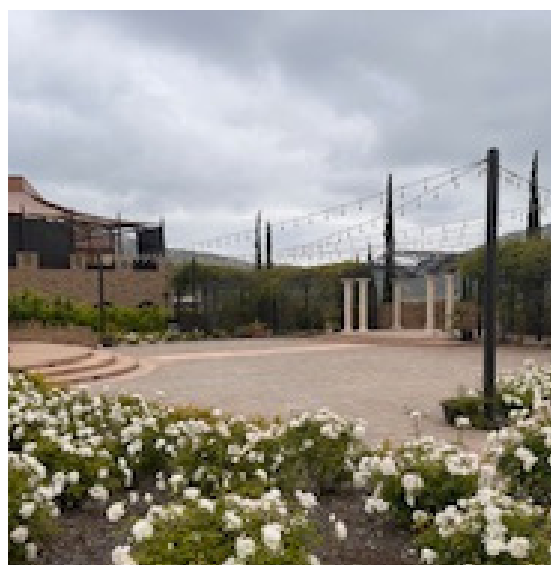
RUBY LOUNGE & PATIO



TURQUOISE ROOM



SUNSET TERRACE



EMERALD BAR & COURTYARD



EMERALD BAR & COURTYARD CONT.



LEGACY ROOM



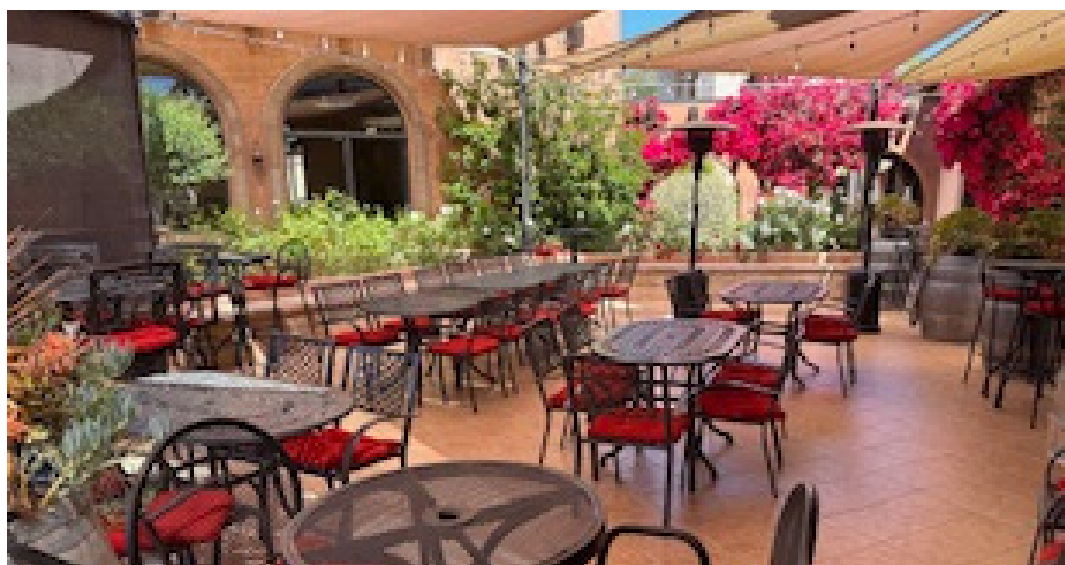
LEGACY ROOM CONT.



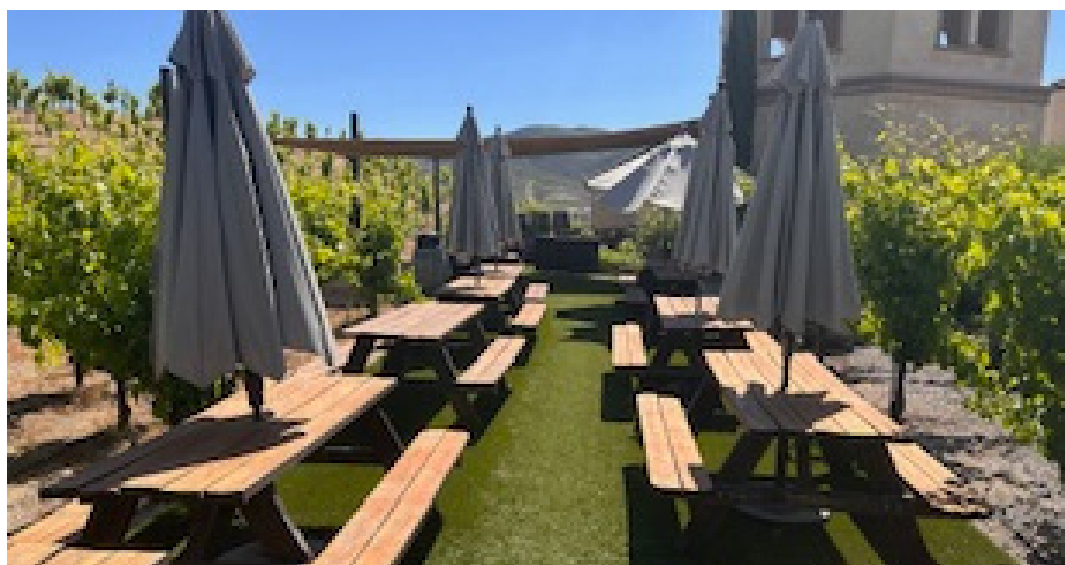
TASTING ROOM PATIO



RED CUSHION PATIO



BUBBLE GARDEN





DINNER SERVICE

SINGLE ENTREE BUFFET
\$70 PER PERSON

SINGLE ENTREE PLATED
\$85 PER PERSON

DUET ENTREE PLATED
\$95 PER PERSON



30 GUESTS
MIN GUEST COUNT

MENU ENHANCEMENTS

ADD ADDITIONAL SALAD - \$6PP

ADD ADDITIONAL SIDE-\$6PP

ADD ADDITIONAL ENTRÉE - STARTING AT \$15PP

ADD CARVING STATION - \$20PP

ADD PASTA STATION - \$18PP



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**

**CHICKEN WITH DIJON CREAM
HERB MARINATED CHICKEN THIGH
TOPPED WITH CREAMY DIJON SAUCE**

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

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

**SALMON FILET SEARED WITH
LEMON AND DILL**

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

VEGETARIAN LASAGNA

UPGRADED ENTREES

**FILET OF BEEF WITH PEPPERCORN MERLOT REDUCTION (+\$25PP)
PAN-SEARED CHILEAN SEA BASS WITH HERBED GARLIC-BUTTER (+\$25PP)**

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*

OR SEASONAL VEGETABLES

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



CHAMPAGNE RECEPTIONS

\$35 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

FOR SELECTION, SEE HOR D' OEUVRES

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
TOPPED WITH
CARAMELIZED WALNUTS

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

KOOKOO SABZI
TOPPED WITH HERBED YOGURT,

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
(+\$4PP)

**FAZELI ANTIPASTO
SKEWERS**
HARD SALAMI, ROASTED RED
PEPPER, BRIE, OLIVE
(+\$4PP)

**AHI IN WON TON
SPOONS**
PRESENTED IN
WONTON SPOONS
WITH PONZU SAUCE
(+\$4PP)

HOT SELECTIONS

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

**BACON AND CHEESE
STUFFED MUSHROOM**

HAND-MADE MEATBALLS
CURRY SOUP

SAMOSAS
SPICY CURRIED POTATO AND
VEGETABLE FILLING IN PASTRY

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

**POTATO AND CHEESE
MINI EMPANADAS**

PERSIAN CHICKEN SKEWER
SERVED WITH SPICY
POMEGRANATE GLAZE

SPANAKOPITA


**SPICY BEEF
MINI EMPANADAS**

**STEAK AND BLUE
CHEESE CROSTINI**
(+\$4PP)

CLASSIC SLIDERS
BEEF PATTY, GRILLED ONIONS,
CHEESE, AND SABZI MAYO
(+\$4PP)

PETITE CRAB CAKES
SERVED WITH CHIPOTLE AIOLI
MADE WITH BLUE CRAB MEAT
(+\$6PP)

LAMB LOLLIPOPS
SERVED WITH ROSEMARY AND
GARLIC
(+\$7PP)



DISPLAY PLATTERS

FRESH FRUIT AND BERRY PLATTER

COLORFUL SEASONAL
BERRIES AND FRESH FRUIT
\$150

FRESH-CUT VEGGIES & DIP
COLORFUL AND CRISP FRESH
VEGGIES WITH RANCH DIP
AND HOUSE-MADE HUMMUS
\$125

IMPORTED CHEESE BOARD
GARNISHED WITH FRUIT,
PRESENTED WITH ASSORTED
CRACKERS
\$180

MEZZE PLATTER
HOUSE-MADE HUMMUS AND
TZATZIKI, STUFFED GRAPE
LEAVES, FETA CHEESE,
OLIVES, FLATBREAD
\$170

FAZELI ANTIPASTO
SALAMI, ROASTED PEPPERS,
BRIE, RED GRAPES,
SUNDRIED TOMATO
TAPENADE, BAGUETTE
\$210

BRUSCHETTA

HOUSE-MADE CROSTINI WITH
VINE-RIPE ROMA TOMATOES,
FETA, AND BASIL
\$185

CAPRESE DISPLAY

VINE-RIPENED TOMATO AND
FRESH MOZZARELLA SLICES
WITH FRESH BASIL AND
BALSAMIC VINAIGRETTE
\$185

DELI SLIDER TOWER

SELECT TWO
ROAST BEEF & CHEESE,
TURKEY & CHEESE,
HAM & CHEESE,
TURKEY & BACON,
BLT, EGG SALAD
\$210

MINI GOURMET PICNIC WRAPS

SELECT TWO
PESTO CHICKEN,
ROAST BEEF WITH
WHITE CHEDDAR AND
CHIPOTLE MAYO,
ROASTED VEGGIE WITH FETA,
CHICKEN CAESAR,
TURKEY & BACON
\$250

LARGE CHARCUTERIE

HUMMUS AND DOLMA
CHEESE, FRUITS, MEATS
25 PPL
\$450

EACH PLATTER SERVES ABOUT 25 GUESTS.
PRESENTED ON BLACK, WHITE, OR WOOD PLATTERS
INHOUSE LINEN - BLACK OR CREAM



GRAZING TABLES

**60 SERVINGS
(MIN ORDER)
\$1000**

PRICING AVAILABLE UPON REQUEST

**PLEASE ALLOW 3 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**

BABA JOON FAMILY STYLE

INCLUDES:
ECO-FRIENDLY QUALITY DISPOSABLE DINNERWARE
SERVES 10 PPL

OUTSIDE PATIO FURNITURE (NO TABLE LINENS)

UPGRADE TABLE LINEN - BLACK OR CREAM

\$20 EACH TABLE

UPGRADE NAPKIN - ASSORTED COLORS

\$5 EACH

**ALL ITEMS MUST BE PREORDERED AND PAID IN FULL 1 WEEK
PRIOR TO YOUR EVENT DATE.**

**EACH PLATTER SERVES ABOUT 10 GUESTS.
PRESENTED SILVER PLATTERS**

KABOBS AND RICE PLATTER \$250

BEEF AND CHICKEN SKEWERS SERVED WITH BASMATI RICE

CRUDITÉS PLATTER \$75

*ASSORTED VEGETABLES, HUMMUS, AND CUCUMBER RANCH
DRESSING*

DIPS AND SPREADS PLATTER \$90

*HUMMUS AND OUR FAMOUS WALNUT PANAR SERVED WITH
GRILLED PITA AND TOASTED CROUSTINI*

CHARCUTERIE PLATTER \$210

*ASSORTED CURED MEATS, PICKLED VEGETABLES, AND
CRACKERS*

CHEESE DISPLAY PLATTER \$175

*IMPORTED AND DOMESTIC CHEESES, SEASONAL FRUIT, TOASTED
CROUSTINI*

SALAD PLATTER \$150

CHOICE OF CAESAR OR FAZELI

DESSERTS



MINI DESSERTS



(MIN ORDER 25 SERVINGS)
\$12 PER PERSON

INCLUDES A SELECTION OF THE FOLLOWING DESSERTS AND FLAVORS

MACARONS

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

ASSORTED CHEESECAKES & MACARONS

PLATTERS & DISPLAYS

TOFFEE BREAD PUDDING

\$180

WITH VANILLA ANGLAYE
AND CHOCOLATE
MACADEMIA

ROCKY ROAD BROWNIES

\$96

MARSHMALLOWS AND
CHOCOLATE
PEANUT BUTTER FUDGE

CUPCAKE DISPLAY

\$200

ASK FOR FLAVOURS

TIGER STRIPED CHOCOLATE COVERED STRAWBERRIES

\$150

MINI CANNOLI

\$120

TRADITIONAL SWEET RICOTTA
& CHOCOLATE CHIP FILLING
IN A SMALLER FORMAT

EACH PLATTER & DISPLAY SERVES ABOUT 25 GUESTS



BAR PACKAGES

CLASSIC BAR

\$45 PER PERSON (3 HRS)
EACH ADDITIONAL HOUR \$15PP

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

PREMIUM BAR

\$65 PER PERSON (3 HRS)
EACH ADDITIONAL HOUR \$25PP

WHITE WINE

NOROOZ
BOLAND ROOZ
RUBY ROSE

RED WINE

(+) CHOICE OF TWO
YALDA
MERITAGE
MONTEPULCIANO
MEHREGHAN
BABA JOON

CALIFORNIA SPARKLING WINE

VENUE SELECTED

TOP SHELF FULL BAR

KETEL ONE VODKA
GREY GOOSE VODKA
BEEFEATER GIN
BOMBAY SAPPHIRE 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 GLASSES, NAPKINS, STIRRERS, MIXERS AND GARNISHES:
GINGER ALE, TONIC WATER, CLUB SODA, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE,
GRENADINE, LEMONS, AND LIMES*

MAIN LEVEL



VINEYARD DRIVEWAY

SHIRAZ WAY

SECOND LEVEL



VENDOR UNLOADING

VINEYARD DRIVEWAY

SHIRAZ WAY



PLEASE CONTACT:

FAZELI CELLARS

INFO@FAZELICELLARS.COM

951-303-3366