

Leoneess CELLARS

VINEYARD WEDDINGS + EVENTS



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38311 De Portola Road • Temecula, CA 92592



EXPRESSIONS OF GRATITUDE

“PERFECT VENUE - BEAUTIFUL VIEWS & GREAT COORDINATORS!”

You cannot beat the beautiful vineyard views that Leoneess Cellars provides. The backdrop to the ceremony location is just stunning! Still have guests raving that Leoneess Cellars was the most beautiful wedding venue they have seen. This venue also provides the unique experience of walking through the vines to get to the reception area, creating a fun photo opportunity for the guests during cocktail hour. The Barrel Room is the perfect setting for the reception. It really immerses you into feeling like you're in the wine production room and brings the winery theme full circle. Just have some up lighting around the room and that's all you'll have to do since the room is already so stunning.



“Beautiful Venue!”

The entire Leoneess Cellars team were fantastic to work with.
This Venue is truly magical.
All of our guests were in awe once they walked into the ceremony lawn.
I could not have asked for a better team to help make my dream wedding come true.

“WE HIGHLY RECOMMEND THIS PICTURESQUE WINERY”



Leoneess Cellars was the most beautiful venue and perfect location for our wedding! The ceremony spot overlooking the vines is so incredible and breathtaking! And the barrel room makes for an incredible evening with your guests and loved ones. The ceremony spot is so beautiful it really doesn't require much of anything in terms of decorations. You will feel like you have been transported to Europe. The catering company used for dinner service (Temecula Catering) was exceptional. We had so many comments that the food was the best anyone had ever eaten at a wedding!

We completely agree! The wine at Leoneess is also so good! The staff at Leoneess on rehearsal and wedding day were incredible! So attentive and made sure everything went smoothly! One of the other nice things about Leoneess is that it is not as known as some of the other wineries in Temecula and is one of the more affordable wineries in the Temecula area. We would highly recommend this picturesque winery for your wedding!

“Look No Further!”

If you were looking for a venue in Temecula - look no further!
This is truly the best venue!
I can't recommend this team and venue highly enough!

“THE VENUE WAS AMAZING!”



Thanks to Leoneess Cellars our daughter had the most perfect wedding event! The venue was amazing! The ceremony views were stunning and the Barrel Room reception was so romantic!! Thanks to everyone that made it the best event ever!



Amenities

Exclusive Use of Leoneess Wedding Facilities
Five Hours of Event Time
Full-Day Exclusive Access to Spacious Wedding Suites
Elevated Private Lawn with Spectacular Vineyard Views
Peaceful Wine Country Ceremony Setting
Indoor & Outdoor Reception Facilities
Grand White Wooden Trellis

Services

Leoneess Cellars Wedding Coordinator
One Hour Ceremony Rehearsal with Your Coordinator
Chauffeured Carts for You and Your Bridal Party
Cake Cutting & Serving

Accompaniments

Market String Lighting
Classic Garden Chairs for Your Ceremony
72-inch Round Tables for Your Reception
Floor Length Table Linens & Linen Napkins
Wine Barrels for Guest Book or Floral Displays
Complimentary Parking
Complimentary Food Tasting for Two
Gourmet Coffee & Tea Station
Complimentary Sparkling Wine/Sparkling Cider for the Toast



2025 PRICING GUIDE

Food

	CELLAR LIFE	VINEYARD DREAMS	SIGNATURE MEMORIES
Per Person	\$75	\$80	\$110

Ceremony

Includes Open-Air or Indoor Ceremony Location with Coordination, Rehearsal, Walkthrough, Full Set-up & Breakdown			\$3,000
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Venue*

	DEC. - FEB.	MARCH APRIL JULY AUGUST	MAY JUNE SEPT. - NOV.
Monday - Wednesday	\$2,010	\$3,010	\$4,010
Thursday	\$2,510	\$3,510	\$4,510
Friday or Sunday	\$5,010	\$7,010	\$8,010
Saturday	\$8,010	\$10,510	\$11,510

*Additional Hour of Rented Time (Alcohol not Included) - \$500.00 (++) per hour if in the same venue location

GUEST COUNT MINIMUMS:

- Saturdays - 100 Adult Guest Minimum
- Fridays & Sundays - 70 Adult Guest Minimum
- Monday - Thursday - 40 Adult Guest Minimum

*Minimums are strictly adhered to
Pricing Remains the Same Every Day of the Week

DEPOSIT AND PAYMENT INFORMATION:

A 25% non-refundable deposit is required to reserve a date; payments can be established monthly or in (4) installment payments. Final payment and final guest count are due 14 days prior to wedding. Adult guest minimums will be strictly enforced.

ALL PRICES SUBJECT TO 20% MAINTENANCE AND LABOR FEE, 7.75% SALES TAX & 1% TVWAHD ASSESSMENT. CERTAIN MINIMUMS APPLY.
PRICES VALID FOR EVENTS CELEBRATED BETWEEN JANUARY 1, 2025 & DECEMBER 31, 2025.



2026 PRICING GUIDE

Food

	CELLAR LIFE	VINEYARD DREAMS	SIGNATURE MEMORIES
Per Person	\$80	\$85	\$115

Ceremony

Includes Open-Air or Indoor Ceremony Location with Coordination, Rehearsal, Walkthrough, Full Set-up & Breakdown			\$3,125
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Venue*

	DEC. - FEB.	MARCH APRIL JULY AUGUST	MAY JUNE SEPT. - NOV.
Monday - Wednesday	\$2,145	\$3,145	\$4,145
Thursday	\$2,645	\$3,645	\$4,645
Friday or Sunday	\$5,145	\$7,145	\$8,145
Saturday	\$8,145	\$10,645	\$11,645

*Additional Hour of Rented Time (Alcohol not Included) - \$500.00 (++) per hour if in the same venue location

GUEST COUNT MINIMUMS:

- Saturdays - 100 Adult Guest Minimum
- Fridays & Sundays - 80 Adult Guest Minimum
- Monday - Thursday - 40 Adult Guest Minimum

*Minimums are strictly adhered to
Pricing Remains the Same Every Day of the Week

DEPOSIT AND PAYMENT INFORMATION:

A 25% non-refundable deposit is required to reserve a date; payments can be established monthly or in (4) installment payments. Final payment and final guest count are due 14 days prior to wedding. Adult guest minimums will be strictly enforced.

ALL PRICES SUBJECT TO 20% MAINTENANCE AND LABOR FEE, 7.75% SALES TAX & 1% TVWAHD ASSESSMENT. CERTAIN MINIMUMS APPLY.
PRICES VALID FOR EVENTS CELEBRATED BETWEEN JANUARY 1, 2026 & DECEMBER 31, 2026.



2027 PRICING GUIDE

Food

	CELLAR LIFE	VINEYARD DREAMS	SIGNATURE MEMORIES
Per Person	\$85	\$90	\$120

Ceremony

Includes Open-Air or Indoor Ceremony Location with Coordination, Rehearsal, Walkthrough, Full Set-up & Breakdown			\$3,150
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Venue*

	DEC. - FEB.	MARCH APRIL JULY AUGUST	MAY JUNE SEPT. - NOV.
Monday - Wednesday	\$2,280	\$3,280	\$4,280
Thursday	\$2,780	\$3,780	\$4,780
Friday or Sunday	\$5,280	\$7,280	\$8,280
Saturday	\$8,280	\$10,780	\$11,780

*Additional Hour of Rented Time (Alcohol not Included) - \$500.00 (++) per hour if in the same venue location

GUEST COUNT MINIMUMS:

- Saturdays - 100 Adult Guest Minimum
- Fridays & Sundays - 70 Adult Guest Minimum
- Monday - Thursday - 40 Adult Guest Minimum

*Minimums are strictly adhered to
Pricing Remains the Same Every Day of the Week

DEPOSIT AND PAYMENT INFORMATION:

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ALL PRICES SUBJECT TO 20% MAINTENANCE AND LABOR FEE, 7.75% SALES TAX & 1% TVWAHD ASSESSMENT. CERTAIN MINIMUMS APPLY.
PRICES VALID FOR EVENTS CELEBRATED BETWEEN JANUARY 1, 2027 & DECEMBER 31, 2027.



OUR EXCLUSIVE CATERER

Owned & Operated by Leoness Cellars

Temecula Catering

951.553.4459 Option 1

temecula-catering.com

Temecula Catering knows that your wedding day is one of the most memorable days of your life. A day this important deserves special attention and a dedicated team with years of wedding catering experience. With endless menu options, we are here to serve every stage of your special day from your cocktail reception with hors d'oeuvres to buffets, plated dinners, creative action stations and more. With Temecula Catering, your wedding will be remembered for its excellent food and superior service.



TEMECULA CATERING WORKS WITH EACH COUPLE TO ENSURE THEIR SPECIAL DAY SURPASSES EXPECTATIONS. THEY HAVE RELATIONSHIPS WITH A VARIETY OF LOCAL VENDORS AND WORK TOGETHER WITH THEM TO CREATE THE MOMENT OF A LIFETIME.



CELLAR LIFE

PRE-CEREMONY CHEESE PLATES FOR THE BRIDAL AND GROOM'S SUITES INCLUDED

Tray Passed Appetizers (Choice of 3)

- CHARRED TRI TIP W/ SMOKED PAPRIKA AIOLI ON A CROSTINI
 - CHICKEN SATAY W/ A THAI PEANUT SAUCE
- COMPRESSED WATERMELON W/ A MINT-LIME PIPETTE
- CUCUMBER-WATERMELON SKEWER W/ LIME & TAJIN
 - PORK MEATBALLS W/ A PINEAPPLE BBQ SAUCE
- SWEET & SPICY PULLED PORK SLIDERS W/ HOUSE PICKLED JALAPEÑOS & RED ONIONS
 - SMOKED PAPRIKA DEVILED EGGS

Salads

(Choice of 1)

- BABY GREEN SALAD
CANDIED WALNUTS, DRIED CRANBERRIES, FETA CHEESE & JULIENNE APPLES DRESSED W/ A WHITE BALSAMIC VINAIGRETTE
- COBB SALAD
ICEBERG LETTUCE W/ RED ONION, BACON, CUCUMBER, CHICKPEAS & GRAPE TOMATOES DRESSED W/ A BLUE CHEESE DRESSING
- TRADITIONAL GARDEN SALAD
CUCUMBER, GRAPE TOMATOES, CARROTS & RADISHES DRESSED IN AN ITALIAN-HERB VINAIGRETTE

Main Entrées

(Choice of 2)

(2) 4OZ. OR (1) 8OZ. PORTIONS

- BRISKET SLOW ROASTED & SLICED THIN W/ BBQ SAUCE
 - CARVING STATION
TRI TIP (SOUS VIDE) W/ A BLACK PEPPER SYRAH DEMI-GLAZE
 - BBQ CHICKEN
CHICKEN BREAST (PAN SEARED) IN A SWEET & SPICY BBQ SAUCE
- PORK SPARERIBS DRY RUBBED & SLOW COOKED W/ BBQ SAUCE
(THIS ENTRÉE CANNOT BE SELECTED FOR A TASTING DUE TO QUANTITY NEEDED TO ORDER)

Sides

(Choice of 2: (1) Starch & (1) Vegetable)

Starches

- BAKED MACARONI & CHEESE
- CRUSHED RED POTATOES
- CREAMY SWEET POTATO MASH
- ROASTED HERB RED POTATOES
- BBQ BAKED BEANS W/ BACON

Vegetables

- SAUTÉED ASPARAGUS SPEARS
- MAPLE BACON BRUSSELS SPROUTS
- ROASTED SEASONAL VEGETABLES
- SAUTÉED SQUASH & ZUCCHINI W/ GARLIC & PARSLEY
- CHILI-LIME STREET CORN W/ COTIJA CHEESE

Vegan & Vegetarian Meal

- VEGETABLE NAPOLEON
EGGPLANT, ZUCCHINI, YELLOW SQUASH, BEEFSTEAK TOMATO & PORTOBELLO MUSHROOM W/ MARINARA

Kids' Meals

12 & under (\$45pp++)

- CHICKEN TENDERS
- MACARONI & CHEESE

Pricing Concessions/Service Upgrades

KID'S MEALS.....	\$-35pp (CREDIT)
VENDOR MEALS.....	\$-21pp (CREDIT)
+ PLATED SERVICE.....	+10pp
++ CHOICE PLATED SERVICE.....	+20pp

+Includes choice of two 4-oz. entrée

++Includes choice of one 8-oz. entrée

ALL MENUS ARE SERVED W/ YOUR CHOICE OF CORN BREAD OR HAWAIIAN SWEET ROLLS & BUTTER.



VINEYARD DREAMS

PRE-CEREMONY CHEESE PLATES FOR THE BRIDAL AND GROOM'S SUITES INCLUDED

Tray Passed Appetizers

(Choice of 3)

- CAPRESE SKEWERS W/ CHIFFONADE BASIL & A BALSAMIC REDUCTION
 - CURRIED VEGETABLE SAMOSAS W/ A MANGO CHUTNEY
 - ITALIAN SAUSAGE STUFFED MUSHROOM CAPS
 - MEDITERRANEAN SKEWERS
- ARTICHOKE, MOZZARELLA, KALAMATA OLIVE & GRAPE TOMATO
 - PORK MEATBALLS WITH MARINARA & PARMESAN CHEESE
 - SPANAKOPITA
- SPINACH AND FETA CHEESE
 - 4 CHEESE & HONEY FLATBREAD BITES
 - MARGHERITA FLATBREAD BITES
- GOAT CHEESE BRUSCHETTA ON A CROSTINI

Salads

(Choice of 1)

- CAESAR SALAD
 - ROMAINE HEARTS W/ GRAPE TOMATOES, PARMESAN CHEESE & GARLIC CROUTONS DRESSED W/ OUR HOMEMADE CAESAR DRESSING
- WEDGE INSPIRED CHOPPED SALAD
 - ARTICHOKEs AND GRAPE TOMATOES DRESSED W/ A BLUE CHEESE DRESSING
- GREEK SPINACH SALAD
 - KALAMATA OLIVES, CUCUMBERS, GRAPE TOMATOES, RED ONIONS & FETA CHEESE DRESSED W/ A RED WINE VINAIGRETTE
- VINEYARD PASTA SALAD
 - ROTINI PASTA, ARTICHOKEs, KALAMATA OLIVES, SUN-DRIED TOMATOES & PARSLEY IN A SHALLOT VINAIGRETTE

Main Entrées

(Choice of 2)

(2) 4OZ. OR (1) 8OZ. PORTIONS

- CARVING STATION
 - TRI TIP (SOUS VIDE) W/ CHIMICHURRI
- FILET MIGNON W/ A BRANDY PEPPERCORN SAUCE
- CHICKEN ROULADE STUFFED W/ BLACK TRUFFLE & THYME IN A WILD MUSHROOM CREAM SAUCE
 - PARMESAN CHICKEN
 - CHICKEN BREAST (PAN SEARED) IN A PARMESAN GARLIC CREAM SAUCE
 - BLACKENED ATLANTIC SALMON (PAN SEARED) IN A LEMON CAPER SAUCE

ALL MENUS ARE SERVED W/ YOUR CHOICE OF FRENCH DINNER ROLLS OR GARLIC PARMESAN ROLLS & BUTTER.

Sides

(Choice of 2: (1) Starch & (1) Vegetable)

Starches

- CREAMY PARMESAN RISOTTO
- PENNE PASTA W/ PINK TOMATO CREAM SAUCE
 - CREAMY POLENTA
- BOWTIE PASTA W/ BACON & PARMESAN CREAM SAUCE

Vegetables

- CACIO e PEPE BRUSSELS SPROUTS
- GARLIC & SHALLOT BABY BROCCOLINI
- SAUTÉED SQUASH & ZUCCHINI W/ GARLIC & PARSLEY
 - RATATOUILLE

Vegan & Vegetarian Meal

- VEGETABLE NAPOLEON
 - EGGPLANT, ZUCCHINI, YELLOW SQUASH, BEEFSTEAK TOMATO & PORTOBELLO MUSHROOM W/ MARINARA

Kids' Meals

12 & under (\$45pp++)

- MINI PEPPERONI OR CHEESE FLATBREAD
 - SPAGHETTI & MEATBALLS

Pricing Concessions/Service Upgrades

KID'S MEALS.....	\$-40pp (CREDIT)
VENDOR MEALS.....	\$-24pp (CREDIT)
+ PLATED SERVICE.....	+10pp
++ CHOICE PLATED SERVICE.....	+20pp

+Includes choice of two 4-oz. entrée

++Includes choice of one 8-oz. entrée



SIGNATURE MEMORIES

PRE-CEREMONY CHEESE PLATES FOR THE BRIDAL AND GROOM'S SUITES INCLUDED

Tray Passed Appetizers

(Choice of 4)

- GARLIC-PEPPER TOFU SKEWERS W/ THAI CHI SAUCE
 - OLIVE TAPENADE ON A CROSTINI
- ANGUS BEEF SLIDERS W/ BRIE, ARUGULA & A BACON MARMALADE
 - BEEF SHORT RIB SLIDERS W/ ARUGULA & A WHOLE-GRAIN MUSTARD AIOLI
 - COCONUT SHRIMP W/ A PIÑA COLADA SAUCE
 - CRAB CAKES W/ A ROASTED RED PEPPER AIOLI
- PORK MEATBALLS W/ A SOY-HONE GLAZE & SHAVED SCALLIONS
- SEARED AHI TUNA SKEWERS W/ A SESAME & WASABI SOY GLAZE
 - SHRIMP COCKTAILS W/ HOMEMADE COCKTAIL SAUCE

Salads

(Choice of 1)

- BABY GREEN SALAD
CANDIED PECANS, DRIED DATES, MANCHEGO CHEESE & JULIENNE APPLES DRESSED W/ A WHITE BALSAMIC VINAIGRETTE
- CAPRESE SALAD
HEIRLOOM TOMATOES, FRESH SLICED MOZZARELLA & BASIL DRESSED W/ PESTO & A BALSAMIC REDUCTION, SEA SALT & FRESH CRACKED BLACK PEPPER
- ARUGULA AND SPINACH SALAD
CANDIED WALNUTS, PICKLED RED ONIONS & GOAT CHEESE DRESSED W/ A WILD BERRY VINAIGRETTE
- HEIRLOOM BEET SALAD
ARUGULA, BEETS, GOAT CHEESE & CANDIED WALNUTS DRESSED W/ AN ORANGE VINAIGRETTE
- SWEET POTATO KALE SALAD
CHICKPEAS, PUMPKIN SEEDS, CUCUMBER & CRUMBLLED FETA CHEESE W/ A CREAMY HONEY MUSTARD DRESSING

Pricing Concessions/Service Upgrades

- KID'S MEALS.....\$-55pp (CREDIT)
- VENDOR MEALS.....\$-33pp (CREDIT)
- + PLATED SERVICE.....+10pp
- ++ CHOICE PLATED SERVICE.....+20pp

+Includes choice of two 4-oz. entrée

++Includes choice of one 8-oz. entrée

Main Entrées

(Choice of 2)

(2) 4OZ. OR (1) 8OZ. PORTIONS

- CHICKEN ROULADE STUFFED W/ BLACK TRUFFLE & THYME IN A WILD MUSHROOM CREAM SAUCE
- CHICKEN ROULADE STUFFED W/ ASPARAGUS & BRIE IN A DIJON CREAM
 - BLACK PEPPER & GARLIC RUBBED NEW YORK STRIP W/ A CABERNET SAUVIGNON REDUCTION
- SHORT RIBS (SLOW BRAISED) IN A SYRAH DEMI-GLAZE
 - CARVING STATION
TRI TIP (SOUS VIDE) WITH CHIMICHURRI
- TOP SIRLOIN W/ A CREAMY PORCINI MUSHROOM SAUCE
 - BLACKENED ATLANTIC SALMON (PAN SEARED) IN A CHIPOTLE-LIME AIOLI
 - MAHI-MAHI W/ A TROPICAL FRUIT SALSA

Sides

(Choice of 2): (1) Starch & (1) Vegetable

Starches

- CREAMY PARMESAN RISOTTO
- GARLIC HERBED FINGERLING POTATO MEDLEY
- GNOCCHI W/ROASTED GARLIC CREAM
- CREAMY GARLIC MASHED POTATOES
- COCONUT LIME RICE

Vegetables

- MAPLE-GLAZED BABY CARROTS W/ PEARL ONIONS
- ROASTED BRUSSELS SPROUTS W/ HONEY & BACON
- SAUTÉED ASPARAGUS SPEARS
- GARLIC BUTTERED HERBED MUSHROOMS IN A WHITE WINE SAUCE
- GARLIC & SHALLOT BABY BROCCOLINI

Vegan & Vegetarian Meal

- VEGETABLE NAPOLEON
EGGPLANT, ZUCCHINI, YELLOW SQUASH, BEEFSTEAK TOMATO & PORTOBELLO MUSHROOM W/ MARINARA

Kids' Meals

12 & under (\$45pp++) (Choice of 2)

- CHICKEN TENDERS
- MACARONI & CHEESE
- MINI PEPPERONI OR CHEESE FLATBREAD
- SPAGHETTI AND MEATBALLS

ALL MENUS ARE SERVED W/ YOUR CHOICE OF FRENCH DINNER ROLLS & BUTTER.



BAR PACKAGE

WINE SELECTIONS FROM OUR SPECIAL EVENTS WINE LIST SUBJECT TO CHANGE BASED ON AVAILABILITY.

House Bar: (\$33pp++)

- 3 WINES - (1) SWEET, (1) WHITE (,1) RED
- 3 DOMESTIC BEERS
- SOFT DRINKS

Cellar Bar: (\$37pp++)

- 5 WINES - (1) SWEET WINE, (2) WHITES, (2) REDS
- 3 DOMESTIC BEERS
- SOFT DRINKS

Cellar Bar Deluxe: (\$41pp++)

- 5 WINES - (1) SWEET WINE, (2) WHITES, (2) REDS
- 3 DOMESTIC OR PREMIUM BEERS
- ONE GLASS OF WINE POURED DURING DINNER
- SOFT DRINKS

Liquor

PAIR WITH HOUSE, CELLAR OR CELLAR BAR DELUXE

SUBSTITUTIONS ARE SUBJECT TO AVAILABILITY. IN THE EVENT OF A CHANGE, WE WILL SUBSTITUTE WITH AN ITEM OF EQUAL OR GREATER VALUE.

Standard: (\$22pp++)

WELL SELECTIONS OF:

- VODKA
- RUM
- TEQUILA
- WHISKY
- GIN
- SCOTCH
- BOURBON

Premium: (\$26pp++)

- NEW AMSTERDAM VODKA
- EVAN WILLIAMS BOURBON
- NEW AMSTERDAM GIN
- FLOR DE CANA RUM
- EXOTICO SILVER TEQUILA
- SEAGRAM'S 7 WHISKY
- CLAN MACGREGOR SCOTCH

Top Shelf: (\$30pp++)

- TITO'S VODKA
- BOMBAY SAPPHIRE GIN
- REDWOOD EMPIRE BOURBON
- CROWN ROYAL WHISKY
- HERRADURA SILVER TEQUILA
- AGED RUM
- GLEN LIVET SCOTCH
- SPICED RUM

Add-ons

Pre-ceremony Sparkling Wine: (\$7pp)

Batch Cocktails: (\$150/gal.)



PRICE PER PERSON ON BAR PACKAGES BASED ON GUEST 21+; \$12 PER PERSON CHARGE FOR GUESTS UNDER 21



BRIDAL PARTY MORNING HORS D'OEUVRES

PLEASE NOTE: EACH ITEM IS PERFECTLY SUITED FOR 10 GUESTS

Snacks & Salads:

- CAPRESE SKEWERS W/ CHIFFONADE BASIL & A PEAR BALSAMIC REDUCTION *(\$30++)*
- ARUGULA SALAD: QUINOA, SWEET POTATOES & WALNUTS DRESSED IN A LEMON-MAPLE VINAIGRETTE *(\$40++)*
- PASTA SALAD: PENNE PASTA, ARTICHOKE HEARTS, SUN-DRIED TOMATOES & PARSLEY IN A SHALLOT VINAIGRETTE *(\$40++)*

Slider Sandwiches: *(\$65++)*

SERVED ON HAWAIIAN ROLLS AS A 24 COUNT (CHOICE OF 1 SLIDER OR HALF AND HALF OF 2 SLIDERS)

- BLACK FOREST HAM, GENOA SALAMI & PICKLED RED ONION W/ DIJONNAISE *(STAFF FAVORITE)*
- CHICKEN BREAST, DICED GREEN APPLE, CELERY, HERBS & SPICES W/ MAYONNAISE
- PEANUT BUTTER & SEEDLESS STRAWBERRY JAM
- ROAST BEEF, SWISS CHEESE, LETTUCE & TOMATO W/ A WHOLE-GRAIN MUSTARD AIOLI
- TUNA SALAD, DICED JALAPEÑOS, RED ONION & AVOCADO W/ MAYONNAISE

Stationary Hors D'oeuvres:

- CHARCUTERIE BOARD: CURED MEATS W/ BAGUETTES, DRIED FRUIT & CANDIED NUTS *(\$80++)*
- CHEESE TRAY: ASSORTED ARTISANAL CHEESES W/ CRACKERS & GRAPES *(\$60++)*
- CRUDITÉ PLATTER: ASSORTED VEGETABLES W/ HUMMUS & PEPPERCORN RANCH DRESSING *(\$50++)*
- FRUIT DISPLAY: SLICED SEASONAL FRUITS *(\$50++)*
- HOMESTYLE COOKIE & BROWNIE PLATTER *(\$45++)*
- MACARON & TRUFFLE TRAY *(\$85++)*
- PASTRY BASKET: CROISSANTS, MUFFINS & PETITE DANISHES W/ BUTTER & JAM *(\$50++)*
- GRAZING TABLE: A COMBINATION OF OUR CHARCUTERIE BOARD, CHEESE TRAY & CRUDITÉ PLATTER *(\$160++)*

Mimosa Bar: *(\$29pp++)*

3 JUICE OPTIONS:

- ORANGE
- CRANBERRY
- POMEGRANATE
- GUAVA
- MANGO
- GRAPEFRUIT



ADDITIONAL COURSES

EACH OPTION INCLUDES: CUSTOM MENU SELECTIONS, ON-SITE MENU PREPARATION, EXPERT SERVICE STAFF, BLACK PLASTIC PLATES AND FLATWARE.

Pasta Courses:

- BOWTIE W/ MOZZARELLA, CHOPPED CHICKEN & BASIL (*\$11pp++*)
- GNOCCHI W/ CHOPPED CHICKEN (*\$11pp++*)
- PENNE W/ SHAVED PARMESAN & BASIL (*\$10pp++*)
- RIGATONI W/ SAUSAGE & ROASTED PEPPERS (*\$11pp++*)
- THREE CHEESE TORTELLINI (*\$11pp++*)

SAUCE OPTIONS:

ALFREDO, BOLOGNESE, CREAMY PESTO, MARINARA
OR OLIVE OIL & GARLIC

Soup Courses:

- LOBSTER BISQUE SOUP (*\$9pp++*)
- ROASTED BUTTERNUT SQUASH SOUP (*\$9pp++*)

All Dessert

Dessert Add-Ons: Mini Dessert Platters: (*\$9pp++*)

CHOICE OF 3 TYPES OF MINI DESSERTS

- BROWN BUTTER SEA SALT CRISPY TREAT
- CARROT CAKE
- CHOCOLATE CHIP COOKIES
- CHOCOLATE MOUSSE CAKE
- FUDGE BROWNIES
- LEMON BARS
- RED VELVET CAKE

Plated Dessert: (*\$10pp++*)

CHOICE OF 1

- APPLE PIE W/ STREUSEL TOPPING & WHIPPED CREAM
- CARROT CAKE W/ CREAM CHEESE FROSTING
- DOUBLE CHOCOLATE LAYERED CAKE W/ WHIPPED CREAM
- FLOURLESS CHOCOLATE CAKE W/ WHIPPED CREAM
- NY CHEESECAKE W/ MIXED BERRY COULIS

The Sweet Table: (*\$18pp++*)

- LEMON BARS
- COOKIES
- RASPBERRY TARTS
- MACARONS
- CHOCOLATE COVERED STRAWBERRIES

Chocolate Delight Bar: (*\$22pp++*)

- CHOCOLATE COVERED STRAWBERRIES
- DREAM BARS,
- BROWNIES
- TRUFFLES
- CHOCOLATE CUPCAKES



LATE NIGHT BITES

EACH OPTION INCLUDES: CUSTOM MENU SELECTIONS, ON-SITE MENU PREPARATION, EXPERT SERVICE STAFF, BLACK PLASTIC PLATES AND FLATWARE.

PLEASE NOTE THAT PRICES ARE AS AN ADD-ON AND ORDERING AS A STAND ALONE ITEM WILL SEE PRICES INCREASE

Taco Bar: (\$20pp++*)

INCLUDES 2 TYPES OF STREET TACOS:

CARNE ASADA & POLLO ASADA SERVED W/ THE FOLLOWING TOPPINGS:

- CILANTRO ONION RELISH, COTIJA, DICED TOMATOES, LETTUCE, LIME WEDGES, ROASTED JALAPEÑOS, SALSA (BOTH MILD & HOT) & SHREDDED CHEESE

Mac & Cheese Bar: (\$17pp++*)

CREAMY MAC & CHEESE WITH THE FOLLOWING TOPPINGS:

- BACON, SCALLIONS, BLUE CHEESE, SMOKED HAM & PARMESAN CHEESE

Flatbread Pizza Bar: (\$18pp++*)

INCLUDES 2 TYPES OF FLATBREAD PIZZAS W/ SHREDDED CHEESE MEDLEY (2 TOPPINGS PER PIZZA)

- TOPPINGS INCLUDE: BACON, CILANTRO, JALAPEÑOS, MUSHROOMS, OLIVES, PEPPERONI, PESTO, PINEAPPLE, TOMATOES
- (OTHER TOPPINGS AVAILABLE UPON REQUEST)
- ADD AN ADDITIONAL PIZZA (\$3.25 PP)

Slider Bar: (\$20pp++*)

CHOICE OF 2 TYPES OF SLIDERS SERVED ON HAWAIIAN ROLLS

- ANGUS BEEF SLIDERS W/ CRISPY ONIONS & A GARLIC AIOLI
- BEEF SHORT RIB SLIDERS W/ ARUGULA & A WHOLE-GRAIN MUSTARD AIOLI
- BEEF SLIDERS: LETTUCE, TOMATO & HOMEMADE PICKLES
- CHICKEN SLIDERS: STUFFING & CRANBERRY SAUCE
- SWEET & SPICY PULLED PORK SLIDERS W/ HOUSE PICKLED JALAPEÑOS & RED ONIONS
- ADD AN ADDITIONAL SLIDER (\$4.25 PP)

Nacho Bar (No Protein): (\$12pp++*)

INCLUDES THE FOLLOWING TOPPINGS:

- MELTED CHEDDAR CHEESE, ONIONS, OLIVES, TOMATOES, ROASTED CHILIES, BLACK BEANS & PICO DE GALLO

ADD A PROTEIN (\$2.00 PP):

- CARNE ASADA
- CARNITAS
- POLLO ASADA

Pasta Bar: (\$17pp++*)

CHOICE OF 2 NOODLE AND 3 SAUCE OPTIONS

NOODLES:

- BOWTIE
- GNOCCHI
- PENNE
- RIGATONI
- THREE CHEESE TORTELLINI

SAUCES:

- ALFREDO
- BOLOGNESE
- CREAMY PESTO
- MARINARA
- OLIVE OIL & GARLIC

INCLUDES THE FOLLOWING TOPPINGS:

- PARMESAN CHEESE, MOZZARELLA, BASIL, PEPPERS, PEAS, PANKO CRUMBS

ADD A PROTEIN (\$3.00 PP):

- BACON
- CHOPPED CHICKEN
- HAM
- MINI MEATBALLS

*PRICING + 20% SERVICE CHARGE



THE PERFECT WINE EXPERIENCE

After more than 20 years, the vision and philosophy for Leoneess Cellars remain the same – farm high-quality vineyards, produce award winning wines and accommodate guests with world class hospitality.

Today, Leoneess Cellars continues to educate each visitor on its farming history and passion for wine-making, while offering
The Perfect Wine Experience.





HERE'S SOMETHING SPECIAL FOR YOU & YOUR GUESTS

Dear Esteemed Wedding Guests,

We are thrilled to extend a special invitation to you from the heart of Temecula Valley Wine Country! In celebration of the joyous union that has brought us all together, we are delighted to offer an **EXCLUSIVE** opportunity for you to savor the magic of Leoneess Cellars with an unparalleled **30-day membership for just \$30***.

**This offer is limited to one per couple or guest. Membership package currently retails for \$50 per month with a six month commitment.*

What's Included:

• 30 Days of Exemplary Wine Experiences:

ENJOY UNLIMITED ACCESS TO OUR PICTURESQUE WINERY, NESTLED AMIDST THE ROLLING HILLS OF TEMECULA VALLEY. REVEL IN THE SCENIC BEAUTY AS YOU INDULGE IN A RICH ARRAY OF EXQUISITE WINES, FROM ROBUST REDS TO CRISP WHITES, METICULOUSLY CRAFTED BY OUR PASSIONATE VINTNERS.

• Complimentary Tastings:

EXPERIENCE THE ARTISTRY OF OUR WINEMAKERS THROUGH COMPLIMENTARY WINE TASTINGS, CAREFULLY CURATED TO TANTALIZE YOUR TASTE BUDS AND AWAKEN YOUR SENSES.

• Exclusive Events:

BE PART OF OUR EXCLUSIVE MEMBERS-ONLY EVENTS, WHERE YOU CAN MINGLE WITH FELLOW WINE ENTHUSIASTS, DISCOVER NEW VARIETALS, AND ENJOY DELIGHTFUL CULINARY PAIRINGS PREPARED BY OUR EXPERT CHEFS.

• Discounts on Wine Purchases:

TAKE HOME YOUR FAVORITE LEONEESS WINES AT A SPECIAL MEMBER-EXCLUSIVE DISCOUNT, ALLOWING YOU TO CHERISH THE MEMORIES OF THIS BEAUTIFUL DAY LONG AFTER IT HAS PASSED.

• Discount on Your Wedding Purchase:

AS A CS GOLD MEMBER OF LEONEESS CELLARS YOU'LL RECEIVE A 10% DISCOUNT ON YOUR ENTIRE WEDDING PACKAGE. YOU MUST BE A MEMBER PRIOR TO CONTRACTING YOUR WEDDING FOR US TO APPLY THIS DISCOUNT.

• Personalized Vineyard Tours:

EMBARK ON A JOURNEY THROUGH OUR LUSH VINEYARDS WITH GUIDED TOURS, LEARNING ABOUT THE WINEMAKING PROCESS FROM GRAPE TO GLASS. GAIN INSIGHTS INTO THE PASSION AND DEDICATION THAT GO INTO EVERY BOTTLE OF LEONEESS WINE.

How to Claim Your Membership:

To seize this extraordinary opportunity, simply request this invitation from our event sales representative prior to your wedding date. Our knowledgeable and friendly staff will assist you and your guests in enrolling for your exclusive 30-day CS Gold Membership at the remarkable price of \$30.



INDULGE YOUR SENSES, CELEBRATE LOVE, AND CREATE UNFORGETTABLE MOMENTS AT LEONEESS CELLARS. WE EAGERLY AWAIT THE PLEASURE OF WELCOMING YOU INTO OUR FAMILY AND SHARING THE ARTISTRY OF OUR WINES WITH YOU.



RESERVE OR BOOK A TOUR

With our ceremony lawn facing east, the vineyards and surrounding mountains give way to the perfect golden hour wine country venue that's both intimate and romantic. Our Barrel Room, veiled with ivy walls, is the largest in wine country, allowing for an extraordinary and unique reception for any season.

Leoneess Cellars has a long-respected reputation for creating not only the perfect wine experience, but some of the most treasured events in people's lives.

All weddings held on our property are uniquely planned with one goal in mind — to create the most unforgettable day with the absolute best and one-of-a-kind culinary, wines and entertainment with a whole team of hosts to help every step of the way.

Experience a preview of your wedding day by scheduling a private tour today.

RESERVE OR BOOK A COMPLETE TOUR AND FOR DETAILED INFORMATION PLEASE CALL:

951.297.1752

or

Email: events@leoneesscellars.com

