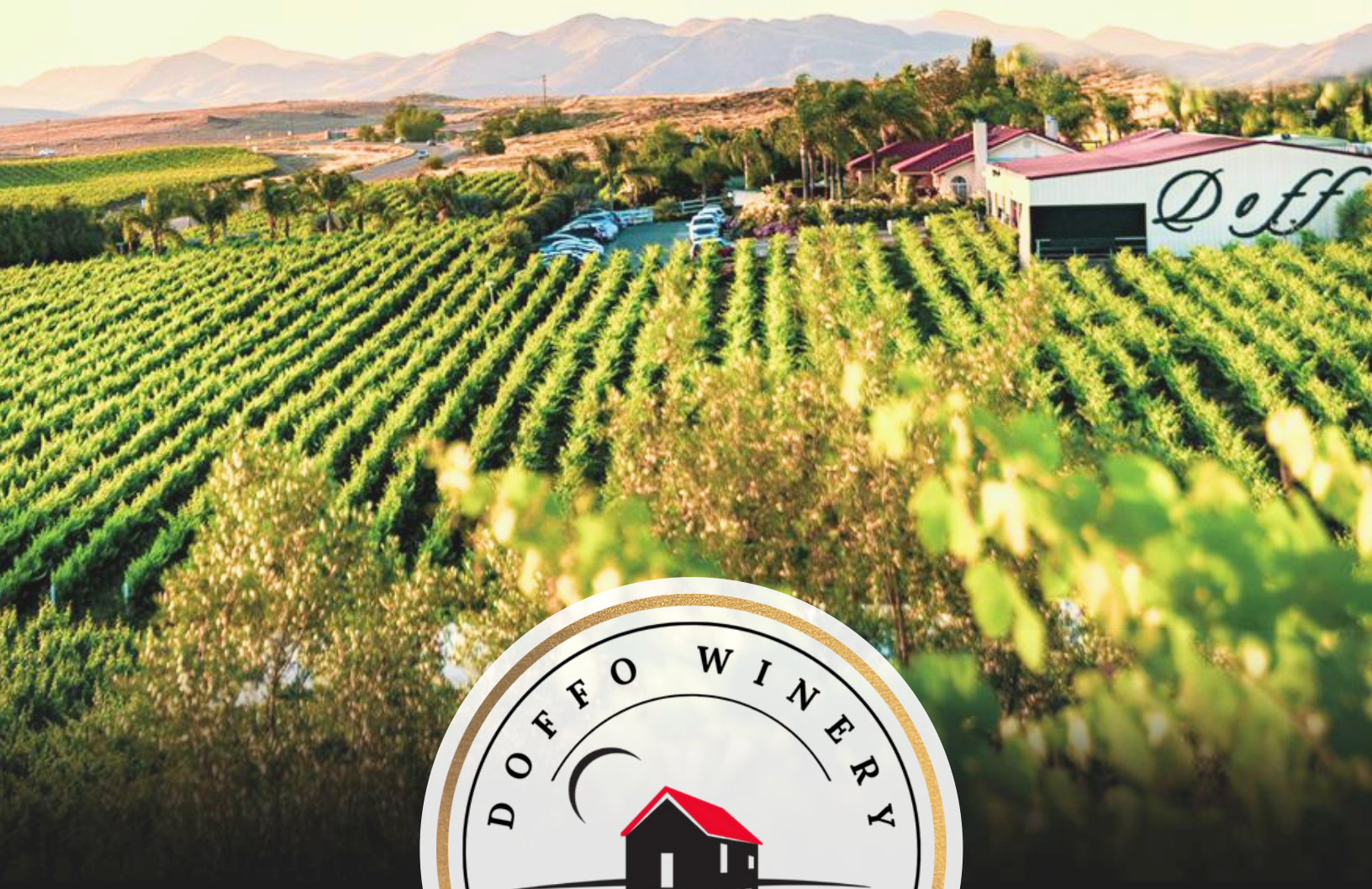


| FAMILY | LEGACY | PASSION |



PRIVATE EVENTS

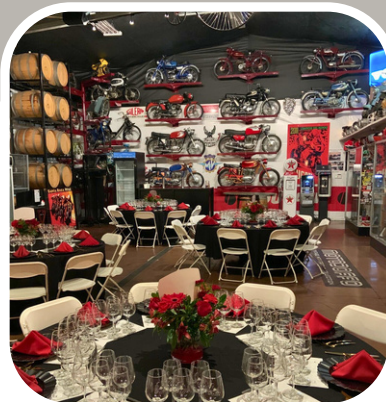
2024

doffowines.com | 866.469.8466 | events@doffowines.com

STEP 1: SELECT A VENUE

Moto Barrel Room + Patio

up to 120 guests



Housing Marcelo's vintage motorcycle collection, this temperature-controlled venue offers state-of-the-art audio/visual equipment for presentations and videos. Accommodating 60 guests indoors, the adjoining patio area can be utilized for cocktail hour or can seat a total of 120 guests. Our unique, one-of-a-kind barrel room boasts 360 degrees of private vineyard and sunset mountain views, making this the perfect venue for your next private dinner, celebration or meeting.

Events Piazza

up to 120 guests



Open May through October, this venue provides the ultimate private gathering experience; dine directly in the vines. Our outdoor venue is located in the heart of the Doffo vineyard, surrounded by Malbec grapevines. A permanent cover provides shade during the daylight hours, draped market + twinkle lights create a warm, nighttime ambiance.

**Private venue rental requires a food and beverage minimum to be met, (varies by date)
and is in addition to the rental fee, 8.75% tax and 22% service fee**

STEP 1: SELECT A VENUE

Cofina de Amore

up to 60 guests



Open May through October

The "hill of love" boasts breathtaking panoramic views of Temecula Valley wine country and the Doffo rolling vineyards. This ultimate hilltop setting is ideal for intimate gatherings and has a built-in bar and restroom. Our most charming venue is equipped with hillside stone benches, market lights and shade sails so guests can fully enjoy the experience and scenery.

Wine Club Terrace

up to 60 guests



Just added! This outdoor venue is equipped with its own private bar and terrace, overlooking the rolling hills of Temecula. Market lights provide a warm canopy under the stars while umbrellas and heaters can be added to ensure comfort at any time of the day. Perfect for cocktail hour or an intimate gathering, the unobstructed views of the sunset and vineyards are like no other in the Temecula Valley.

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STEP 2: SELECT A MENU

Breakfast + Brunch

Minimum 25

GRAB-AND-GO BREAKFAST

-25-

Main

Choice of original breakfast burritos with tri-tip, scrambled eggs, country potatoes, cheddar cheese or Ham and cheese croissant sandwiches with scrambled eggs, ham, cheddar cheese

Sides

Seasonal fresh whole fruit
Individual vanilla yogurt

Beverages

Coffee, decaf, hot tea and bottled orange juice

TRADITIONAL BREAKFAST BUFFET

-30-

Main

Egg scramble
Pancakes with butter + syrup

Sides

Choice of bacon or sausage
Seasonal fresh whole fruit

Beverages

Coffee, decaf, hot tea and orange juice

MIMOSA BRUNCH CHARCUTERIE

-50-

Charcuterie Grazing Board

Assorted cured imported meats + cheeses, seasonal vegetables, fresh seasonal fruits, pickled Vegetables, chimichurri, olives, dried fruit, nuts, crackers

Fresh Fruit Display + Lox Breakfast Board

Fresh tomatoes, red onions, caper berries, creamy dill cheese, assortment of bagels

Beverages

Mimosa bar with fresh seasonal fruit, orange juice, peach nectar, mango juice +
Doffo's Sparkling Paulina

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STEP 2: SELECT A MENU

Lunch Buffets

Minimum 25

TACO BAR

-40-

Starters

Garden salad with red wine vinaigrette
Tortilla chips, red + green salsa

Entrées

Build-your-own tacos with corn tortillas,
Grilled fish, marinated chicken, carne asada,
Grilled fajita vegetables

Garnish: cilantro-onion, lime wedges, chipolte creama,
Shredded cheese

Sides

Cilantro-lime rice and pinto beans

TASTE OF ITALY

-45-

Starter

Antipasto salad- salami, mozzarella,
artichoke hearts, olives and grape
tomatoes served with garlic bread

Entrées

Baked penne with choice of
Alfredo or marinara,
House-made meat lasagna

Dessert

Italian lemon cake

TASTE OF ARGENTINA

-55-

Starters

Beef empanadas with house-made chimichurri
Mixed greens salad with olive oil + vinegar, traditional tomato + onion salad, fresh baked baguette

Entrées

LIVE-Grilled Skirt steak and Argentine-style sausage

Dessert

House-made dulce de leche alfajores (cookies)

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STEP 2: SELECT A MENU

Dinner Buffets

Minimum 50
Additional \$10 for Plated

VINEYARD

-60-

Garden Salad

Carrots, Italian-herbed croutons, tomatoes, red cabbage, cucumbers, creamy balsamic

Choice of Two Entrées

Rosemary roasted pork tenderloin,
Lemon chicken breast in white wine

cream sauce **or**

Vegetarian stuffed portobello mushrooms with
wild rice + roasted vegetables

Sides

Chef's seasonal selection of fresh vegetable and
starch

Dessert

Italian lemon cake

ESTATE

-72-

Strawberry Spinach Salad

Crumbled feta, caramelized almonds, sweet
balsamic vinaigrette

Choice of Two Entrées

Tri-tip with chimichurri,
Champagne chicken with sun-dried tomatoes +
mushrooms **or**

*May also select from Vineyard tier entrées

Sides

Chef's seasonal selection of fresh vegetable and
starch

Dessert

Double chocolate lava cake

RESERVE -84-

Pear Mixed Greens Salad

Craisins, caramelized walnuts, feta, crumbled blue cheese, house balsamic vinaigrette

Entrées

Cabernet braised beef short ribs, Lemon-honey salmon, *May also select from Estate and Vineyard tiers

Sides

Chef's seasonal selection of fresh vegetables and starch

Dessert

Raspberry torte cake, raspberry compote, whipped cream, chocolate frosting and vanilla ice cream

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STEP 3: ADD-ON ENHANCEMENTS

Enhancements

In-addition to meal service,
Priced per person, minimum 25

FRESH FRUIT + VEGGIE DISPLAY -25-

Seasonal fruits + vegetables, chimichurri hummus, olive tapenade, original hummus, mint + dill tzatziki yogurt dip, sweet yogurt dip, mini naan

CHARCUTERIE GRAZING TABLE -35-

Assortment of cured imported meats cheeses, seasonal fruits, seasonal vegetables, pickled vegetables, chimichurri, olives, dried fruit, nuts and crackers artfully displayed on tiered wine barrels

DESSERT STATION -20-

Cannolis filled with cream custard, Eclairs with chocolate ganache, Mini fruit tarts, Freshly baked assorted cookies, Mini brownies with powdered sugar

Hors d'oeuvres

Priced per order of 2 dozen,
Tray-passed

TIER 1 -180-

Select one, order of 2 dozen

Baked Brie Bites

Bruschetta

Gourmet Mac + Cheese Cups

Caprese Kabobs

TIER 2 -240-

Select one, order of 2 dozen

Chicken Sausage Skewers

Fig-Peach Baguette

Mediterranean Cucumber Cups

Hand-made Teriyaki Beef Meatballs

TIER 3 -260-

Select one, order of 2 dozen

Blue Cheese Sliders

Asian Flank Steak Skewers

Grilled Thai Lime Chicken Skewers

Crab Stuffed Mushrooms

Cuban Blackened Shrimp + Mango

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STEP 4: SELECT A BEVERAGE PACKAGE

Hosted Bar Package

Priced per person
21+

UNLIMITED WINE + BEER SERVICE -45 PER PERSON-

4-Hours Unlimited Service with Private Bartenders Serving Award Winning Doffo Wines:

Malbec, Mistura, Paulina Sparkling, Salute and Syrah Varietals

Includes Your Choice of Two Beers, Soft Drinks and Sparking Water

*Upgraded Doffo Wine Varietals Available for Additional Cost

Note: Selections can differ based upon available inventory

Signature Wine Package

Priced per person
21+

WINE MINIMUM -45 PER BOTTLE-

Wine Minimum = 1/2 Bottles of Headcount (ex. 50 bottles for 100 guests)

Private Bartenders Serving Pre-Purchased, Award Winning Doffo Wines:

Malbec, Mistura, Paulina Sparkling, Salute and Syrah Varietals

Soft Drinks and Sparking Water Additional

*Cash bar after pre-purchased bottles are consumed. If unopen wines remain, client to take home.

*Upgraded Doffo Wine Varietals Available for Additional Cost

Note: Selections can differ based upon available inventory

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FOR MORE INFORMATION OR
TO SCHEDULE A TOUR, PLEASE CONTACT:

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