

**Project Narrative/Statement of Operations
Temecula Wedding and Events Center
27535 Jefferson Ave., Temecula, CA
November 10, 2020**

Proposed Use: A Conditional Use Permit to allow for an events center offering live entertainment with the service of beer, wine and distilled spirits for on-site consumption (ABC Type 47 License) within an existing space that has full commercial kitchen that may also operate as a restaurant in the future. Events to include business and non-profit breakfasts, lunches and dinners as well as birthday and retirement parties and weddings. All activity will be inside as there are no patios. There are 717 existing parking spaces that are shared with all tenants in the shopping center.

Hours of Operation: 6:00 am – 12:00 am (midnight) daily

Alcohol Service:

Alcohol would be served from a portable bar or by server delivering drinks to tables.

Live Entertainment: Live entertainment will occur on Fridays – Sunday only. There is no stage. The attached Floor Plan shows the two typical locations for the live entertainers to perform.

Approximate Employees Per Shift: 5 – 15

Menu: See Attached

Employee Training: All servers will be required to have a certificate of completion of an ABC approved Responsible Beverage Service training class.

Temecula
WEDDINGS & EVENTS

GOURMET ENTRÉES

Chicken Madiera

Breaded chicken breast stuffed with imported Italian cheeses and our house seasoning, served with a Madeira cream sauce

Chardonnay Chicken

Roasted chicken breast served with our house Chardonnay sauce

Panko Chicken

Panko breaded chicken breast fried and served with our house hollandaise sauce

Roasted Salmon

Roasted and served with a lemon dill butter sauce

Grilled Tri Tip

Tri tip medallions served with a Cabernet Reduction sauce

Braised Short Ribs

Beef short ribs slow cooked with house seasoning and red wine from the Temecula Valley

Filet Mignon

Seasoned filet mignon served medium with a Cabernet reduction or garlic and blue cheese compound butter

+ *Upgrade @ \$12.00 per person +*

New York Strip Roast

Seasoned New York strip roast served at a carving station with a Cabernet Reduction and horseradish on the side

+ *Upgrade - +\$8.00 per person Buffet Only +*

SIGNATURE SIDES

Mashed Potatoes

Russet potatoes whipped with milk, butter and salt

Loaded Mashed Potatoes

Our mashed potatoes recipe with a mixture of sour cream, crumbled bacon, sharp cheddar cheese and chopped scallions

Au Gratin Potatoes

Sliced Russet potatoes layered with cheeses, herbs, spices and a Beschemel sauce

Garlic Red Potatoes

Seasoned red potatoes roasted with garlic, olive oil, herbs and spices

Rice Pilaf

Long grain rice cooked with chicken stock, herbs and spices

Wild Rice

A blend of rice pilaf and wild rice prepared with chicken stock, herbs and spices

HOT VEGETABLE

Italian Green Beans

Roasted green beans seasoned and served al dente

Roasted Asparagus

Fresh asparagus seasoned and roasted in the oven. Served al dente

Vegetable Manhattan

Seasoned medley of broccoli, carrots and cauliflower served al dente

Roasted Baby Carrots

Sweet baby carrots roasted with butter and a house spice blend

SPECIAL MEAL OPTIONS FOR THOSE WITH DIETARY RESTRICTIONS (DIABETES, CELIAC, ETC.) AND FOOD PREFERENCES SUCH AS VEGETARIAN, VEGAN AND/OR PESCATARIAN

Portobello Mushroom

Portobello mushroom stuffed with marinated artichokes, roasted red peppers, asparagus, red onion, garlic and drizzled with olive oil.

+ *GF, Vegetarian & Vegan* +

Chicken Primivera

Grilled chicken breast topped with diced tomatoes, onions, garlic, fresh basil, olive oil and our house balsamic reduction

+ *GF* +

Eggplant Parmesan

Grilled eggplant with a house made marinara sauce and cheese (vegan cheese available)

+ *Vegetarian* +