

The Cellar Restaurant

Catering & Events



cellardining.com

P: 714-525-5682

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The Villa Del Sol
305 N. Harbor
Fullerton, Ca 92832

The Cellar has been creating memories since 1970. Let our catering department craft the experience that you deserve on your special day.

- Select one of our packages or have our award winning kitchen create a custom meal just for your day. Either way you will enjoy cuisine that is a work of art made from the freshest ingredients.
- Allow our experienced staff to cater to your needs and the needs of your guests. You will be pampered by the same high level of service that is a cornerstone of The Cellar.
- Celebrate in the one of a kind environment of The Cellar or enjoy the beautiful setting of The Villa Del Sol. Which ever you choose your party will rejoice in style.



Dinner Packages

Silver Option

(Buffet: \$34.95; Plated: \$54.95)

Entrees

Roasted chicken breast with
a chardonnay, mushroom cream sauce
&
Braised beef boneless short ribs
finished with an apple demi-glace

Accompaniments

Caesar salad with herbed croutons and fresh parmesan
Yukon gold potato puree
Sautéed seasonal vegetables in herbed butter
House baked French baguette with whipped butter

Gold Option

(Buffet: 44.95; Plated: \$64.95)

Entrees

Broiled New York steak with black truffle demi-glace
&
Roasted King Salmon with sun dried tomato cream sauce

Accompaniments

Organic baby greens with strawberries, cherry tomatoes,
French brie and a creamy herb vinaigrette
Yukon gold potato puree
Sautéed seasonal vegetables in herbed butter
House baked French baguette with whipped butter

Gold Option

(Buffet: \$54.95; Plated: \$74.95)

Entrees

Grilled Fillet Mignon with sauce béarnaise
&
Duck Confit with raspberry demi-glace

Accompaniments

Jumbo Tiger Shrimp cocktail with calypso sauce
Organic baby greens with strawberries, French brie
and a creamy herb vinaigrette
Sautéed seasonal vegetables in herbed butter
Truffle infused potato puree
House baked French baguette with whipped butter

Diamond Option

(Buffet: \$74.95; Plated \$94.95)

Design a custom dinner that will leave a lasting impression. You will have the opportunity to meet with our award winning kitchen staff to create a meal of your favorite foods and develop a presentation that you can take personal pride in.

You will create a meal by selecting two entrée's, two side dishes, a salad, and two hors d'oeuvres. Please visit www.cellardinig.com for menu ideas.

Hors D'oeuver Package

(\$11 per person; Select Three)

Petite ahi tuna tower with mango and avocado brunoise
Mini crab cake under saffron risotto
Buffalo tartar on toast points with baby wild arugula
Baked brie with Bosc pear and hazelnut coulis
Smoked salmon roulade with shallot caper relish drizzled with lemon crème
Phylo dough pizza with roasted red peppers, garlic, and fresh basil
Tomato, basil, and goat cheese bruchetta
Jumbo Tiger shrimp cocktail with calypso sauce
Grilled chicken skewers with soy-peanut dipping sauce

Please note that all prices are subject to sales tax and service charges



Beverage Packages

Premium Package

Grey Goose, Bombay Sapphire, Makers Mark, Courvoisier, Gran Marnier, Patron, Captain Morgan's Rum

Also Includes Imported & Domestic Bottled Beers, House Wines & Soft Drinks

One Hour Package \$22.00 per guest
Two Hour Package: \$26.00 per guest
Three Hour Package: \$32.00 per guest
Four Hour Package: \$36.00 per guest
Five Hour Package \$40.00 per guest

Well Package

House Liquors

Also Includes Imported & Domestic Bottled Beers, House Wines & Soft Drinks

One Hour Package: \$14.00 per guest
Two Hour Package: \$18.00 per guest
Three Hour Package: \$22.00 per guest
Four Hour Package: \$26.00 per guest
Five Hour Package \$30.00 per guest

Soft Drinks

Includes Soft Drinks, Bottled Water, Coffee, & Tea

One Hour: \$5.00 per guest
Two Hours: \$8.00 per guest
Three Hours: \$12.00 per guest
Four Hours \$16.00 per guest
Five Hours \$18.00 per guest

Call Package

Stoli, Tanqueray, Jack Daniels, Crown Royal, Jose Cuervo, Bacardi

Also Includes Imported & Domestic Bottled Beers, House Wines & Soft Drinks

One Hour Package: \$20.00 per guest
Two Hour Package: \$24.00 per guest
Three Hour Package: \$28.00 per guest
Four Hour Package \$32.00 per guest
Five Hour Package: \$36.00 per guest

Beer & Wine

Includes All Imported & Domestic Bottled Beers, House Wines & Soft Drinks

One Hour Package: \$12.00 per guest
Two Hour Package: \$16.00 per guest
Three Hour Package: \$20.00 per guest
Four Hour Package: \$24.00 per guest
Five Hour Package \$28.00 per guest

Champagne & Cider Toast

\$4.00 per guest

Cash Bar Minimum

\$500.00

All beverage pricing is subject to a 20% service charge and applicable sales tax Pricing and menu offerings subject to change

Please note that The Cellar is unable to serve intoxicated guests

Brands that appear under each package are examples

Each beverage package includes a full selection of spirits and may be substituted for brands of equal quality without advanced notice



Additional Information and Options

Dining Options Prior To Event

- ❖ Rehearsal Dinner Packages: Features 3 to 5 course meals starting at \$34.95 per person.
- ❖ Bridal Tea Package: Includes assorted tea sandwiches, seasonal fruits & vegetables, assortment of artisan cheeses, gourmet coffee, petite cakes, and organic teas. \$19.95 per person with a 20 person minimum.
- ❖ Bridal Shower Luncheon: Treat the lucky lady to a three course meal in The Cellar's Wine Cellar or Dining Room. \$24.95 per person with a 20 person minimum.

Additional Charges

- ❖ Ceremony set up: \$250
- ❖ Bar set up fee: \$350 (includes bar staff, portable bar, ice, drink garnish, napkins & disposable glassware)
- ❖ Gratuity of 18% will be applied to the total bill. (Buffet: 1 server per 25 guests; Plated: 1 server per 15 guests)
- ❖ Additional staffing for your event: \$25 per hour, per server (including set up, sign-in table, gift table, & cake table)
- ❖ Rental of The Cellar's Wine Cellar for the bride: \$400 (includes Champagne and a light snack. Available 2 hours before the ceremony)

Other Information

- ❖ The Cellar cannot store items for setup of the event.
- ❖ All alcohol must be purchased through The Cellar. Please no outside alcoholic beverages be brought on the day of the event. Bringing of alcohol not purchased from The Cellar will result in the immediate termination of the event without refund.
- ❖ Food cannot be taken to-go.
- ❖ The event duration cannot be longer than 7 hours or no later than 11:50 p.m.
- ❖ All items used in the setup must be removed after the end of the event. The Cellar is not responsible for items left after the conclusion of the event.
- ❖ For events held in The Villa Del Sol, please contact Ruth Davies at 714-814-9808 or rdavies@thevilladelsol.com. Villa del Sol management can coordinate valet services, questions or requests regarding the courtyard itself, and rental information. Please note The Villa del Sol closes at midnight.

Contact Information

The Cellar Restaurant
p:714-525-5682

Ryan Dudley, Proprietor
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Sara St. Pierre, Manager
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The Villa Del Sol
714-879-0111

Ruth Davies, Events Coordinator
714-814-9808
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