

PATINA
CATERING

BOWERS
MUSEUM



HAPPILY EVER AFTER
begins here



The mission-style architecture, majestic fountains and flower gardens of Bowers Museum provide a quintessential Southern California setting for your wedding. Offering both outdoor and indoor event spaces, you are sure to discover the perfect space to host your big day. Along with our catering partner, Patina Catering, our experienced event specialist are here to guide you every step of the way. Contact us today to begin planning your special day!



WHAT'S INCLUDED

3 Hour Set Up Time

5 Hour Event Time

1.5 Hour Clean Up Time

Bridal Suite

Tables & Chairs

China, Glassware & Silverware

Linen Napkins

Easel

Complimentary parking for guests

food & beverage minimums

Fridays | Saturdays | Sundays

Minimums do not include labor, administrative fee or sales tax.

patina catering

Patina Catering is the exclusive caterer for Bowers Museum. Award-winning Patina Catering offers artfully curated dishes that are sure to impress your guests. Whether you envision an elegant dinner or fun, interactive stations – Patina will work with you to create your dream wedding menu.

contact us to begin planning

213-926-5272 | bowersevents@patinagroup.com

COCKTAIL RECEPTION

TRAY PASSED HORS D'OEUVRES

30 min | *Select three*

1 hour | *Select three*

1 hour | *Select four*

2 hours | *Select five*

earth

Bruschetta lemon chive house-made ricotta, roasted squash, agrodolce

Mini Grilled Cheese fig jam, wild arugula, brie

Wild Mushroom Crostini brie, truffle oil, chives

Poached Heirloom Apple frisc , hazelnut, blue cheese

Salt Roasted Baby Beets mascarpone, pistachios

Butternut Squash Tart caramelized onions, fontina cheese, crispy sage

Mini Vegetable Empanadas roasted poblano-tomato salsa

Tomato Jam Crostini shaved fennel, virgin olive oil

Watermelon Radish baby heirloom tomatoes, lemon oil, smoked salt, chive

Avocado Toast burrata, heirloom cherry tomato, smoked sea salt

Peperonata fried polenta bite, shaved parmesan

Macaroni & Cheese Lollipops crisp herbed bread crumbs

sea

Ahi Tuna Poke soy-sesame dressing, nori, wonton crisp

Tuna Crudo chili, grapefruit, shallot, thin bruschetta

Smoked Salmon lemon herb blini, chive

Shrimp Cocktail Lollipop chili cocktail sauce

Roasted Prawns Crostini olive oil-poached tomato

Shrimp Ceviche Taco chipotle crema, blue corn tortilla,

Peruvian Purple chips, salmon, spicy miso dressing

Shrimp Empanada smashed avocado, brandy wine tomato

Crab Cake herb remoulade

land

Spiked Short Rib Chinese BBQ sauce

Chicken & Waffles buttermilk fried chicken on a mini waffle, Vermont maple syrup

Surf & Turf Skewer grilled steak, shrimp, bearnaise sauce

Chicken Empanada smashed avocado-brandy wine tomato

Prosciutto Crisp goat cheese, apple, wild arugula

Endive Spoons spicy garlic chicken salad, sesame aioli

Prosciutto Flatbread arugula, shaved parmesan

Bacon-Potato Flatbread caramelized onion, confit bacon, ricotta, sage

Chicken & Calabrian Chili Meatballs romesco sauce

Gingered Chicken Wonton scallion ponzu

Mini Tacos braised chicken, roasted tomato salsa

Smoked Applewood Bacon Tart caramelized onion, goat cheese



BOWERS
MUSEUM

Priced per person unless otherwise noted. Prices subject to change without prior notice.
Price includes all event labor charges, cake cutting fee, house tables, non-floor length linen,
flatware, china, glassware and chairs. 22% administrative fee and taxes are additional.

COCKTAIL RECEPTION (cont'd)

STATIONARY PLATTERS

artisan cheese serves 10-15

chef's selection of domestic & imported cheeses, dried fruit, marcona almonds, assorted breads

charcuterie serves 10-15

chef's selection of cured meats, paté, Mediterranean olives, cornichons, mustards, crackers

mediterranean dips serves 10-1

baba ghanoush, tzatziki, hummus, flat bread

fresh & raw vegetables "antipastina" serves 10-15

grilled asparagus, artichokes, fennel, seasonal raw little vegetables, almonds, olives, peppers, fresh herb aioli

BUFFET DINNERS

PATINA'S SIGNATURE BUFFET

includes one salad, two proteins, two sides, house rolls and butter, complimentary cake cutting and coffee station

salad select one | *served with house rolls and butter*

Baby Spinach & Kale Salad endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

Baby Arugula Salad apples, manchego, toasted almonds, figs, pistachio oil, balsamic

Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, white balsamic vinaigrette

Roasted Baby Beets goat cheese, pistachio, citrus segments

Classic Caesar Salad romaine hearts, parmesan, olive oil croutons, cracked pepper, classic Caesar dressing

proteins select two

Red Wine Braised Short Rib cabernet sauce, cipollini onions

New York Steak fresh herb chimichurri

Salmon preserved lemon, olive oil, capers

Roasted Mary's Free-Range Chicken marinated with lemon and herbs, grilled lemon halves

Sea Bass Cara Cara oranges, scallions, citrus beurre blanc

Halibut preserved lemon, olive oil

Beef Tenderloin cabernet sauce, crispy onions

starch select one

Buttermilk Garlic Mashed Potatoes

Roasted Fingerling Potatoes rosemary

Wild Rice Pilaf

House Mac 'n Cheese

Creamy Polenta parmesan

vegetable select one

Broccolini oven charred, lemon zest, extra virgin olive oil, garlic, chili flake

Grilled Seasonal Vegetables herb marinade

Roasted Asparagus lemon, garlic

Roasted Green, Yellow & White Cauliflower almond herb sauce, chili flake

Braised Carrots fennel, apricot, pistachio

BUFFET DINNERS

RUSTIC ITALIAN BUFFET

includes one salad, two proteins, two pastas and herb focaccia bread, complimentary cake cutting and coffee station

salad select one | *served with herb focaccia*

Caesar hearts of romaine, croutons, house Caesar dressing, Grana Padano

Baby Spring Mix baby heirloom tomato, cucumber, red onion, shaved carrots, white balsamic vinaigrette VG

Italian Chopped Genoa salami, Calabrese provolone, tomato, cucumber, red onion, garbanzo beans, kalamata olives, pepperoncini, red wine vinaigrette

Slow Roasted Beet Caprese golden beets, heirloom tomato, Buffalo mozzarella, shallot, basil, blood orange vinaigrette

Pear & Gorgonzola wild arugula, pear, shaved red onion, figs, gorgonzola, aged balsamic

proteins select two

Chicken Scallopini free range organic chicken breast, lemon, capers, white wine

Chicken or Eggplant Parmigiana San Marzano tomato sauce, fresh mozzarella, basil

Mushroom Ragout cavatelli, San Marzano tomato sauce, wild mushrooms, roasted garlic, mirepoix, red wine, herbs VG

Salmon Provencal grilled lemon, heirloom tomatoes, capers

Osso Bucco veal shank, red wine, San Marzano tomatoes, mirepoix

Filet Mignon brown butter, whole roasted garlic, herbs

Sea Bass grilled lemon, white wine, herbs

pasta select two

Spaghetti San Marzano tomato sauce, basil

Penne Pasta parmesan alfredo sauce

Rigatoni house pesto sauce, cherry tomatoes, parmesan

Ravioli cheese filled, San Marzano tomato sauce, basil

add flatbread select one | *8. per person*

Margherita fresh mozzarella, tomato, basil, extra virgin olive oil

Calabrese spicy Calabrese salami, fresh mozzarella, San Marzano tomato sauce, Grana Padano

Wild Mushroom roasted wild mushrooms, caramelized onions, fontina, roasted garlic, Grana Padano, extra virgin olive oil

BUFFET DINNERS

MEDITERRANEAN BUFFET

includes one salad, two proteins, grilled naan bread, complimentary cake cutting and coffee station

salad select one

Baby Spring Mix baby heirloom tomato, cucumber, red onion, shaved carrot, white balsamic vinaigrette

Fattoush market greens, heirloom baby tomato, cucumber, red onion, Kalamata olives, garbanzo beans, feta, crispy pita, lemon tahini vinaigrette

Moroccan Cous Cous cucumber, tomato, red onion, Kalamata olives, artichoke hearts, herbs, extra virgin olive oil

proteins select two

Grilled Chicken Kabob fire grilled peppers, onions, roasted tomato

Beef Koobideh fire grilled peppers, onions, roasted tomato

Shrimp Kabob fire grilled peppers, onions, roasted tomato

Seasonal Vegetable Kabob fire grilled peppers, onions, roasted tomato

Steak Kabob fire grilled peppers, onions, roasted tomato

Lamb Kabob fire grilled peppers, onions, roasted tomato

Chicken Shawarma red onions, parsley

Lamb Shawarma red onions, parsley

sides select three

Sumac Basmati Rice

Saffron Cous Cous

Grilled Asparagus

Shirazi Salad

Herb Roasted Market Vegetables

add mezze display *served with bread, crudite, house pickles*

Tatziki

Hummus

Babaganoush

Zhoug

Labaneh

PLATED DINNER

CURATED CLASSICS

includes one salad, one entrée and one vegan alternative, house rolls and butter, complimentary cake cutting and coffee station

salad select one | *served with house rolls and butter*

Baby Spinach & Kale Salad endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

Baby Arugula Salad apples, manchego, toasted almonds, figs, pistachio oil, balsamic

Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, white balsamic vinaigrette

Assorted Beet Salad crispy goat cheese, frisée lettuce, Lolla Rosa lettuce, red endive, Cara Cara orange, candied pistachio, charred lemon vinaigrette

Caesar hearts of romaine, croutons, house Caesar dressing, Grana Padano

entrées select one protein and one vegan alternate

Red Wine Braised Beef Short Rib wilted spinach, potato purée, roasted tomatoes

Prime Short Rib Camas Country Mill polenta, forest mushrooms, broccoli di Cicco, salsa verde

Grilled Salmon organic baby vegetables, warm dressing of tomato, caper, lemon and olive oil

Branzino buttered Du Puy lentils, braised fennel, tarragon, tangerine

Seared Striped Bass feta-scallion potato purée, sautéed zucchini, sun-dried tomatoes, black olives, wild oregano

Filet Mignon Yukon potato purée, roasted mushroom, caramelized shallots, black peppercorn sauce

Grilled New York Steak roasted heirloom rainbow carrots, fingerling potatoes, black peppercorn sauce

Roasted Mary's Free-Range Chicken grilled asparagus, Weiser Farms marble potatoes, natural jus

Wild Mushroom Risotto Acquerello rice, mascarpone, parmesan, wild mushroom ragout

Sesame Crusted Tofu Thai curry, market vegetables, green onion

Roasted Maitake Mushroom potato gratin, wilted greens, black garlic purée

THE BAR

BEER & WINE BAR

House red, white and sparkling wine

Assortment of domestic, import and local craft beer

Soft drinks, juices, still and sparkling water

WELL BAR

Well cocktails

House red, white and sparkling wine

Assortment of domestic, import and local craft beer

Soft drinks, juices, still and sparkling water

PREMIUM BAR

Premium cocktails

House red, white and sparkling wine

Assortment of domestic, import and local craft beer

Soft drinks, juices, still and sparkling water

CONSUMPTION BAR

Hosted, based on consumption and added to final bill

Premium Cocktail

Well Cocktail

Sparkling Wine

House Wine

Bottled Beer

Soft Drinks

Mineral Water

NON-HOSTED BAR

Guests to pay on their own, bar set up fee per bartender

Brands are subject to change.

No shots allowed.

Bar service begins after the ceremony.

By law, all bars must close 30 minutes before contracted event end time.

THE STAFF

All menus and staffing are based on a 5-hour event time.

buffet

Less than 100 guests

100-200 guests

200-300 guests

plated

Less than 100 guests

100-200 guests

200-300 guests

THE DETAILS

deposit

A 50% deposit is required with a signed contract. Deposits can be made by credit card, check or cash.

guaranteed guest count

Required (14) days prior to the event. If the guaranteed number is increased within the (7) days, client will be charged accordingly.

entrée pre-counts and indicators

Entrée pre-counts are required (14) days prior to the event for plated events. Client is responsible for making and bringing the menu indicators to the event. Please advise the Patina Sales Team of what each indicator represents.

timeline

Finalized timeline is required (7) days prior to the event date. Timeline must include specific details regarding if/when servers are to be off the floor, etc.

corkage fee

45. per bottle (750ml). Wine must be delivered the day of the event at least (2) hours prior to guest arrival. Any remaining/left over wine must be picked-up at the end of the event.

labor charges

Estimated labor charges are based upon the total number of guests guaranteed for any event.

parking

Parking is complimentary for wedding guests.

tastings

A complimentary tasting will be provided for (2) guests once the contract is signed and deposit received. If the Client wishes to have a tasting prior to booking, tastings begin at 150. per person and can include up to 4 guests. Tastings are booked based on the restaurant's availability; Wednesday-Saturday between 1-3pm. Tastings must be booked at least 2 weeks in advance. If a tasting needs to be rescheduled or cancelled, Client must provide notice at least 1 week in advance.

PREFERRED VENDORS

dj & lighting

Visions Entertainment
VisionEntertainment.com
Victor Guiseppe
714.600.1000
victor@visionsentertainment.com

photobooth

Selfie X Media
SelfieXMedia.com
Patrick Kapterian
949.743.1455
patrick@selfiemedia.com

florist

Irises Designs
irisesdesigns.com
Ricardo Delgado
888-310-3273 xt 1
sales@irisesdesigns.com

wedding cakes

Patty's Cakes
shop.pattys-cakes.com
714-525-8350

limo services

H.B. Limo Services
hblimoservicesinc.net
714-412-3485
info@hblimoservicesinc.net

valet

American Parking
americanparkinginc.net
714-412-3485
info@americanparkinginc.net

rentals

Signature Party Rentals
signatureparty.com
Danny Lima
714-545-6777
dlima@signatureparty.com

event planners

Rebecca Calagna Events
rebeccacalagna.com
Rebecca Calagna
714-514-3019
hello@rebeccacalagna.com

Honey Bear Events
honeybear.events
Melissa Loos
949-637-3151
melissa@honeybear.events

hair & makeup

On-Site Beauty Professionals
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Megan Pyatt
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hotel

ALO Hotel and Aryos Hotel
ayreshotels.com/alo-hotel-by-ayres
ayreshotels.com/ayres-hotel-orange
Angeli Viera
714-919-7940 ext. 504
aviera@ayreshotels.com

coffee cart

Moonwood Coffee Co.
moonwoodcoffee.com
Alecia Reinberger
714-421-6102
alecia@moonwoodcoffee.com

photographer

Shelby Danielle Photography
shelbydaniellephotography.com
Shelby Romero
949-510-4670
shelby@shelbydaniellephotography.com

specialty dessert carts

The Jolly Sheep
thejollysheep.com

officiants

Alexander Officiants
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Pastor Norman Alexander
Rev. Carolyn Alexander
Rev. Alec Tokarsky
626-825-5869
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harpist

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menus created by Patina Catering
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