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 Hour Clean Up Time
Bridal Suite
Tables & Chairs
China, Glassware & Silverware
Linen Napkins
Easel
Complimentary parking for guests

2024 venue pricing
Fridays | Saturdays | Sundays $4,500
Venue fees charged directly by Bowers Museum.
Please inquire for weekday pricing.

Food & beverage minimums
Fridays | Sundays $6,000
Saturdays $10,000
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 | bowerevents@patinagroup.com
COCKTAIL RECEPTION

TRAY PASSED HORS D’OEUVRES

30 min | Select three, $15 pp
1 hour | Select three, $20 pp
1 hour | Select four, $25 pp

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 frisé, 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 and 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

PATINA CATERING

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  |  $150
Our classic cheese board includes chef’s selection of domestic and imported cheeses, dried fruit, marcona almonds, assorted breads.

Charcuterie  Serves 10-15  |  $150
Chef’s selection of cured meats, paté, Mediterranean olives, cornichons, mustards, crackers.

Mediterranean Dips  Serves 10-15  |  $125
Baba ghanoush, tzatziki, hummus, flat bread.

Fresh & Raw Vegetables “Antipastina”  Serves 10-15  |  $125
Grilled asparagus, artichokes, fennel, seasonal raw little vegetables, almonds, olives, peppers, fresh herb aioli.
BUFFET DINNERS

PATINA’S SIGNATURE BUFFET
$58pp | 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
Hanger 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 +$5pp
Halibut preserved lemon, olive oil +$10pp
Beef Tenderloin cabernet sauce, crispy onions +$10pp

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, evoo, 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

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BUFFET DINNERS

RUSTIC ITALIAN BUFFET
$55pp | 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** Provençal grilled lemon, heirloom tomatoes, capers
- **Osso Bucco** veal shank, red wine, San Marzano tomatoes, mirepoix +$10pp
- **Filet Mignon** brown butter, whole roasted garlic, herbs +$10pp
- **Sea Bass** grilled lemon, white wine, herbs +$10pp

**pasta** select two

- **Spaghetti** San Marzano tomato sauce, basil
- **Penne Pasta** parmesan alfredo sauce
- **Rigatoni** house pesto sauce, cherry tomatoes, parmesan
- **Ravioli** cheese filled ravioli, San Marzano tomato sauce, basil

**add flatbread** select one | $8pp

- **Margherita** fresh mozzarella, tomato, basil, evoo
- **Calabrese** spicy Calabrese salami, fresh mozzarella, San Marzano tomato sauce, Grana Padano
- **Wild Mushroom** roasted wild mushrooms, caramelized onions, fontina, roasted garlic, Grana Padano, evoo

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BUFFET DINNERS

MEDITERRANEAN BUFFET
$55pp | 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, evoo

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 +$5pp
Lamb Kabob  fire grilled peppers, onions, roasted tomato +$5pp
Chicken Shawarma  red onions, parsley +$10pp
Lamb Shawarma  red onions, parsley +$10pp

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  |  $8pp
Tatziki
Hummus
Babaganoush
Zhoug
Labaneh

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.
PLATED DINNER

CURATED CLASSICS

$58pp | 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

entrees 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 +$5pp
Filet Mignon Yukon potato purée, roasted mushroom, caramelized shallots, black peppercorn sauce +$10pp
Grilled New York Steak roasted heirloom rainbow carrots, fingerling potatoes, black peppercorn sauce +$10pp
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 $35pp
House red, white and sparkling wine
Assortment of domestic, import and local craft beer
Soft drinks, juices, still and sparkling water

WELL BAR $40pp
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 $45pp
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 $16
Well Cocktail $14
House Wine $14
Assorted Beer $9
Soft Drinks $4.50
Still | Sparkling Water $4.50

NON-HOSTED BAR
Guests to pay on their own, $250 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 | $45pp
- 100-200 guests | $35pp
- 200-300 guests | $25pp

*plated*
- Less than 100 guests | $55pp
- 100-200 guests | $45pp
- 200-300 guests | $35pp
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
$30 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 $150pp 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

<table>
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<tr>
<th><strong>dj &amp; lighting</strong></th>
<th><strong>event planners</strong></th>
<th><strong>coffee cart</strong></th>
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<tr>
<td>Visions Entertainment</td>
<td>Rebecca Calagna Events</td>
<td>Moonwood Coffee Co.</td>
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<td>VisionEntertainment.com</td>
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<tr>
<td>Victor Guiseppe</td>
<td>Rebecca Calagna</td>
<td>Alecia Reinberger</td>
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<tr>
<td>714.600.1000</td>
<td>714-514-3019</td>
<td>714-421-6102</td>
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<td><a href="mailto:victor@visionsentertainment.com">victor@visionsentertainment.com</a></td>
<td><a href="mailto:hello@rebeccacalagna.com">hello@rebeccacalagna.com</a></td>
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<tr>
<td>Patrick Kapterian</td>
<td>949-637-3151</td>
<td>Shelby Romero</td>
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<tr>
<td>949.743.1455</td>
<td><a href="mailto:melissa@honeybear.events">melissa@honeybear.events</a></td>
<td>949-510-4670</td>
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<td>The Jolly Sheep</td>
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<td>Melinn Ojeda</td>
<td>thejollysheep.com</td>
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<tr>
<td>Ricardo Delgado</td>
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<tr>
<td>888-310-3273 xt 1</td>
<td><a href="mailto:MakeupbyMelinn@gmail.com">MakeupbyMelinn@gmail.com</a></td>
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<td><a href="mailto:info@onsitebeautypros.com">info@onsitebeautypros.com</a></td>
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<tr>
<td>714-412-3485</td>
<td>Megan Pyatt</td>
<td>Pastor Norman Alexander</td>
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<td><a href="mailto:info@hblimoservicesinc.net">info@hblimoservicesinc.net</a></td>
<td><a href="mailto:cousincookie@yahoo.com">cousincookie@yahoo.com</a></td>
<td>Rev. Carolyn Alexander</td>
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<td>Rev. Alec Tokarsky</td>
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<td></td>
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<td>626-825-5869</td>
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<td><a href="mailto:Carolyn8@juno.com">Carolyn8@juno.com</a></td>
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<td><a href="mailto:music@seikaharp.com">music@seikaharp.com</a></td>
<td>Angeli Viera</td>
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<td>714-919-7940 ext. 504</td>
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<td><a href="mailto:aviera@ayreshotels.com">aviera@ayreshotels.com</a></td>
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menus created by Patina Catering
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