



**TANGATA**  
RESTAURANT

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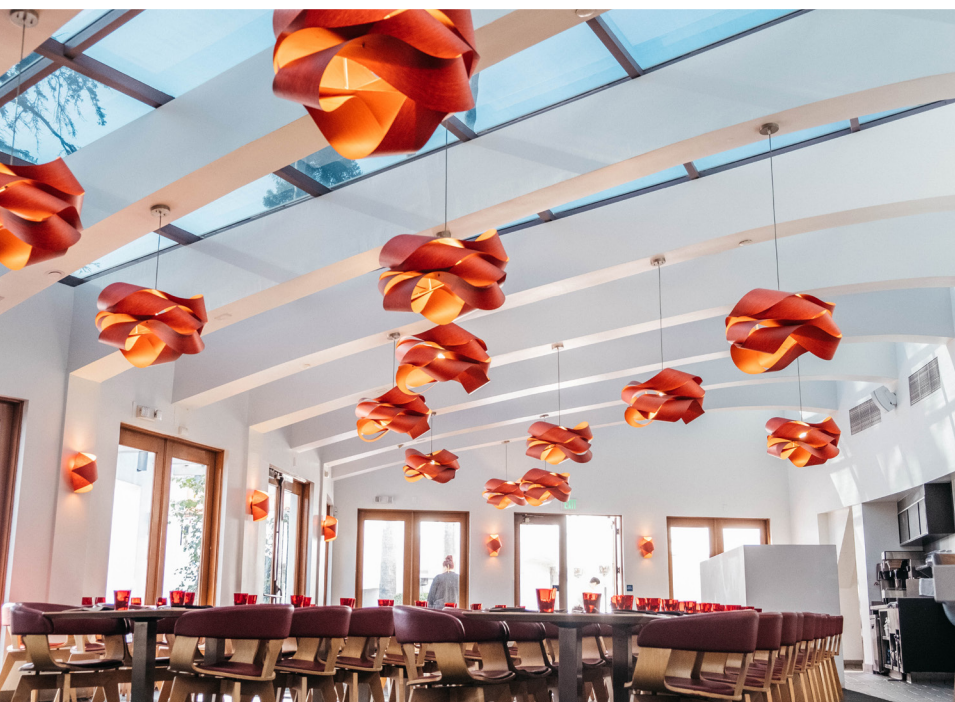
BOWERS  
MUSEUM





From the majestic fountains, to the flower gardens and mission-style architecture, Bowers Museum provides a quintessential Southern California setting for unique events. A favorite location for weddings, Tangata Restaurant and Bowers Museum provide all-encompassing packages filled with seasonal menus and unforgettable moments that will last a lifetime.







# THE GARDEN

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Buffet \$110 | Served \$120

*Includes cheese and charcuterie display during cocktail reception, dinner service and non-alcoholic beverages.*

## BUFFET

*salad* select one | *served with house bread 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

*proteins* select two

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

Red Wine Braised Short Rib cabernet sauce and Cipollini onions

Grilled Salmon preserved lemon, olive oil and capers

*starch* select one

Roasted Fingerling Potatoes rosemary

Buttermilk Garlic Mashed Potatoes

Wild Rice Pilaf

*vegetable* select one

Seasonal Grilled Vegetables herb marinade

Roasted Broccolini garlic chips

Roasted asparagus

## SERVED

*salad* select one | *served with house bread 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

*entrée* select one protein and one vegetarian

*duet entrée add \$7 | pre-selected entrée add \$10*

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

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

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

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

## *non-alcoholic beverages*

Iced Tea

Soft Drinks

Coffee & Hot Tea Station



# THE BLOSSOM

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Buffet \$145 | Served \$155

*Includes 45-minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted beer & wine bar*

## *hors d'oeuvres* select three

Bruschetta lemon chive housemade ricotta, roasted squash, agrodolce  
Mini Grilled Cheese fig jam, wild arugula, brie  
Wild Mushroom Crostini brie, truffle oil, chives  
Mini Vegetable Empanadas roasted poblano-tomato salsa  
Red Wine-Poached Pear blue cheese souffle, walnut tart (+2.)  
Ahi Tuna Poke soy-sesame dressing, nori, wonton crisp  
Shrimp Cocktail Lollipop chili cocktail sauce  
Shrimp Empanada smashed avocado, brandy wine tomato  
Spiked Short Rib Chinese BBQ sauce  
Chicken and Waffles buttermilk fried chicken on a mini waffle, Vermont maple  
Prosciutto Crisp goat cheese, apple, wild arugula  
Bacon-Potato Flatbread caramelized onion, confit bacon, ricotta and sage  
Mini Tacos braised chicken, roasted tomato salsa  
Filet Mignon gold potato purée, fleur de sel, served on a ceramic spoon (+2.)  
Smoked Salmon Blini california white sturgeon caviar, crème fraîche, dill (+2.)  
Mini Maine Lobster Rolls fresh herbs, Hawaiian bread (+2.)

## BUFFET

### *salad* select one | *served with house bread 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

### *proteins* select two

Roasted Mary's Free-Range Chicken marinated with lemon and herbs, grilled lemon halves  
Red Wine Braised Beef Short Rib cabernet sauce and Cipollini onions  
Grilled Salmon preserved lemon, olive oil and capers

### *starch* select one

Roasted Fingerling Potatoes rosemary  
Buttermilk Garlic Mashed Potatoes  
Wild Rice Pilaf

### *vegetable* select one

Seasonal Grilled Vegetables herb marinade  
Roasted Broccoli garlic chips  
Roasted Asparagus



# THE BLOSSOM

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*Includes 45-minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted beer and wine bar*

## SERVED

*salad* select one | *served with house bread 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

*entrée* select one protein and one vegetarian

*duet entrée add \$7 | pre-selected entrée add \$10*

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

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

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

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

## *beer & wine bar*

House red, white & sparkling wine

Assorted bottled beers

Soft drinks & mineral waters (*still & sparkling*)

Coffee & tea station



# THE ROSE

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Buffet \$165 | Served \$175

*Includes 45-minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted full bar*

## *hors d'oeuvres* select three

Bruschetta lemon chive housemade ricotta, roasted squash, agrodolce

Mini Grilled Cheese fig jam, wild arugula, brie

Wild Mushroom Crostini brie, truffle oil, chives

Mini Vegetable Empanadas roasted poblano-tomato salsa

Red Wine-Poached Pear blue cheese souffle, walnut tart (+2.)

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

Shrimp Cocktail Lollipop chili cocktail sauce

Shrimp Empanada smashed avocado, brandy wine tomato

Spiked Short Rib Chinese BBQ sauce

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

Prosciutto Crisp goat cheese, apple, wild arugula

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

Mini Tacos braised chicken, roasted tomato salsa

Filet Mignon gold potato purée, fleur de sel, served on a ceramic spoon (+2.)

Smoked Salmon Blini california white sturgeon caviar, crème fraîche, dill (+2.)

Mini Maine Lobster Rolls fresh herbs, Hawaiian bread (+2.)

## BUFFET

### *salad* select one | *served with house bread 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

### *proteins* select two

Grilled Beef Tenderloin cabernet sauce, crispy onions

Sea Bass caracara oranges, blood orange, scallions, citrus beurre blanc

Halibut preserved lemon, olive oil

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

Red Wine Braised Short Rib cabernet sauce and Cipollini onions

Grilled Salmon preserved lemon, olive oil and capers

### *starch* select one

Roasted Fingerling Potatoes rosemary

Buttermilk Garlic Mashed Potatoes

Wild Rice Pilaf

### *vegetable* select one

Seasonal Grilled Vegetables herb marinade

Roasted Broccolini garlic chips

Roasted Asparagus

Braised Carrots fennel, apricot, pistachio



# THE ROSE

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*Includes 45-minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted full bar*

## SERVED

*salad* select one | *served with house bread 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, frisee lettuce, lolla rosa lettuce, red endive, cara cara orange, candied pistachio, charred lemon vinaigrette

*entrée* select one protein and one vegetarian

*duet entrée add \$7 | pre-selected entrée add \$10*

Filet Mignon Yukon potato purée, roasted hen-of-the-wood mushroom, caramelized shallots, black peppercorn sauce

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

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

Branzino buttered du puy lentils, braised fennel, tarragon, tangerine

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

Wild Mushroom Risotto acquerello rice, mascarpone, Parmesan, wild mushroom ragout

## *full bar*

Well cocktails

House red, white & sparkling wine

Assorted bottled beers

Soft drinks & mineral waters (*still & sparkling*)

Coffee & tea station



# ENHANCEMENTS

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## *children's meals*

half price of your package price

## *vendor meals*

\$40 per person

## *specialty cocktails*

*choice of one \$8 per guest\* | choice of two \$12 per guest\**

*\*pricing is for the Blossom and Rose*

Sweet On You strawberry-watermelon, vodka, fresh basil, ginger beer, fresh lime juice

Mai Guy white rum, fresh lime juice, orange curaçao, orgeat syrup, dark rum, fresh pineapple

Call Me Old Fashioned rye whiskey, bitters, club soda, orange peel

Blushing Bride sparkling rosé, fresh strawberries

Love-n-der Infusion vodka, lemon juice, lavender infused simple syrup, splash water

Apple-y Ever After gin, apple cider, lime juice, honey simple, dash cinnamon

Eiffel For You gin, fresh lemon juice, simple syrup, sparkling wine, lemon twist

## *champagne toast*

*\$6 per person*

Add on to the Garden package

## *linens*

starting at \$25 per table

floor length linens

## *outdoor heaters*

\$75 each

## *hedge walls*

\$125 each

# PREFERRED VENDORS

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## *dj & lighting*

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

## *photography*

Jaime Davis Photography  
www.jaimedavisphoto.com  
Jaime Davis  
jaime@jaimedavisphoto.com

## *photobooth*

Viral Booth  
Viralboothoc.com  
Shanna Babiak  
949.391.6340  
shanna@viralboothoc.com

## *florist*

Enchanted Florist  
562.596.7733  
www.nisiesenchantedflorist.com

Margaret Rose Floral Design  
562.477.7762  
www.margaretrosefloraldesign.com

## *wedding cakes*

Creative Cakes  
CreativeCakesOC.com  
Cheryll McIntosh  
714.633.1590  
info@creativecakesoc.com

Cynthia Bower  
714.307.0066  
cynthia@bright.com  
Chiavari Chair Rentals  
ChiavariChairRentals.com  
Sophia Chang  
949.480.1682  
info@chiavarichairrentals.com

## *specialty rentals*

The Balloon Box  
theballoonbox.org  
949.278.4935  
help@theballoonbox.org

## *specialty linens*

La Tavola  
949.548.1333  
info@lmlin.com  
Glow Concepts Fine Linen  
562.692.1500  
www.glowconcepts.com

## *wedding / event coordinators*

Honey Bear Events  
Melissa Loos  
melissa@honeybear.events  
949 637 3151  
Modest Magnolia  
Modestmagnolia.com  
Maria Tran  
maria@modestmagnolia.com

## *hair & makeup*

Laura Foster | Hair Stylist  
949.230.4928  
laurafoster1983@gmail.com  
Makeup by Melinda  
714.269.1354  
makeupbymelinn@gmail.com

## *transportation*

American Limo Services/American Parking Services  
americanlimoinc.net  
Lonnie Reynolds  
714-412-3485  
americanlimoinc@gmail.com

## *rentals*

Bright Event Rentals  
 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





*menus created by Tangata Restaurant*  
catering specialist | 213 926 5272 | [bowersevents@patinagroup.com](mailto:bowersevents@patinagroup.com)