*Price per guest includes food, beverage, tables, white chairs, linens, labor. Does not include, facility rental fee, 22% administrative fee or CA sales tax.

Menu items subject to availability, restaurant reserves the right to substitute menu items. Special dietary requests can be accommodated.

MICRO WEDDINGS

CREATED BY PATINA RESTAURANT GROUP

Chef and Founder Joachim Splichal
CATERING SPECIALIST 714 567 3630 | bowersevents@patinagroup.com

2002 North Main Street, Santa Ana, CA 92706 | @patinacatering
VENUE RENTAL

$1500

Event hours: 6pm-10pm
Ceremony to take place with your guests at their seated tables to view
Dinner in Key Courtyard
Set-up includes white folding chairs, tables, heaters and house linen (black or white)
Guest restrooms located in museum
Facility manager present during event
Maximum guest attendance 75 persons
Playlist or acoustic music only
No dancing or dance floors permitted
THE LAVENDER
ADULT: $115++
CHILD: $40++

FIRST COURSE select one  |  includes house bread and butter
CLASSIC CAESAR SALAD tender hearts of romaine, shaved parmesan, garlic focaccia croutons
BABY KALE baby kale, Bloomsdale spinach, endive, blue cheese, candied walnut, cranberry vinaigrette
BEET SALAD assorted beets, goat cheese mousse, red endive, frisée’ lettuce, lollo rossa, pistachio, orange segments, lemon-thyme vinaigrette

ENTRÉE select one protein entrée and one vegetarian. Counts must be provided (7) days in advance.
JIDORI CHICKEN fingerling potato, green beans, natural juices, mustard frill
PRIME SHORT RIB gold potato puree, glazed carrots, caramelized shallots, nasturtium
STEELHEAD SALMON tomato-caper sauce, baby assorted vegetables, celery root puree
SWEET CORN RAVIOLI brown butter lime sauce, broccolini florettes, blistered cherry tomato, parmesan cheese
BUCATINI pomodoro basil, fresh oregano, parmigiano-reggiano, chili flake

DESSERT select one
TRES LECHE sponge, cake, soaked in 3 types of milk, sweet cream, raspberry sauce
CHOCOLATE DUO MOUSSE layer of dark and white chocolate mousse, chocolate sponge cake, candied cherry
MIXED BERRY TART shortcrust pastry shell, Chantilly cream, assorted berries

BEER & WINE BAR
HOUSE RED & WHITE WINE
ASSORTED BOTTLED BEER
ASSORTED SODA
SPARKLING & STILL BOTTLED WATER
COFFEE & HOT TEA
THE ROSE

ADULT: $125++
CHILDL: $50++

HORS D’OEUVRES select three | plated and served to guests at their table

LAND
LAMB MEATBALL currants, pinenuts, mint, manchego cheese, piquillo sauce
BEEF TENDERLOIN truffle aioli, baby arugula, bloomed caper, shaved parmesan, purple potato chips
CHICKEN TINGA TOSTADA lime crema, cotija cheese, pickled red onion
CARNITAS CORN AREPAS mojo sauce, pickled tinker bell pepper, red onion, guacamole

SEA
AH: TUNA POKE ginger-soy onion, seaweed salad, wonton crisp
CRAB CAKE crab meat, herb remoulade, chives
SMOKED SALMON bagel chips, chive-lemon cream cheese, bloomed capers, radish
SHRIMP CEVICHE lime, cilantro, avocado, cucumbers, red onion, tomato, peppers, tostada shells

EARTH
BURRATA olive oil crostini, cherry tomato, basil pesto
HUMMUS pita chips, olive tapenade
MUSHROOM olive oil, truffle butter, ricotta cream

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BEER & WINE BAR
HOUSE RED & WHITE WINE
ASSORTED BOTTLED BEER
ASSORTED SODA, SPARKLING & STILL BOTTLED WATER, COFFEE & HOT TEA
California Mandatory Requirement for all Events

In general, the more people a person interacts with at a gathering, the closer the physical interaction is, and the longer the interaction lasts, the higher the risk that a person with an unknown COVID-19 infection might spread it to others. If not everyone follows the rules to safely gather, the risk of spreading COVID-19 is even higher. Based on those principles, the Health Officer’s directives for all gatherings are:

1. Gather Only Outdoors
   • Gatherings that occur outdoors are significantly safer than indoor gatherings. All gatherings must be held entirely outside, except that attendees may go inside to use restrooms as long as the restrooms are frequently sanitized.

2. Don’t Attend Gatherings If You Feel Sick or You Are in a High-Risk Group
   • If you feel sick, have any COVID-19-like symptoms (fever, cough, shortness of breath, chills, night sweats, sore throat, nausea, vomiting, diarrhea, tiredness, muscle or body aches, headaches, confusion, or loss of sense of taste/smell), stay home and do not attend any gatherings.
   • People at higher risk of severe illness or death from COVID-19 are strongly urged not attend any gatherings.

3. All Gatherings Must Have an Identified and Designated Host, Who Is Responsible for Ensuring Compliance With All Requirements
   • A specific person or business (including nonprofits, religious organizations, educational entities, or any other business entity) must be the designated host for a gathering and ensure compliance with all requirements in the Order and this Directive.
   • The host also must maintain a list with names and contact information of all participants at the gathering. If a participant tests positive for COVID-19, the host is legally required to assist the County Public Health Department in any case investigation and contact tracing associated with the gathering. Public Health will ask for the list of attendees only if an attendee tests positive for COVID-19, and information related to attendance at the event will be used only for public health purposes.

4. Practice Social Distancing and Hand Hygiene at Gatherings
   • At all gatherings everyone must stay at least 6 feet away from other people (except people in their own household) at all times.
   • Seating arrangements must provide at least 6 feet of distance (in all directions—front-to-back and side-to-side) between different households. This can be done by spacing chairs apart, or for fixed seating like benches or pews, by marking off rows and indicating seating areas with tape. Seating and tables must be sanitized after each use.
   • Everyone at a gathering should frequently wash their hands with soap and water, or use hand sanitizer if soap and water are not available. The host must make handwashing facilities or hand sanitizer available for participants to use.
   • Use of shared items during a gathering is prohibited. People must bring their own picnic blankets, prayer mats, hymnals/religious texts, and similar items. Any item that is normally passed from hand-to-hand, like a donation box, must be put in a stationary place for people to place their donations into one-by-one.

5. Wear a Face Covering to Keep COVID-19 from Spreading
   • Everyone must wear a face covering at all times during a gathering (except for very young children, people for whom face coverings are medically inadvisable, or for communication by or with people who are hearing impaired)—with very limited exceptions at outdoor gatherings, described below.
   • No singing or shouting is allowed at gatherings because these activities significantly increase the risk of COVID-19 transmission. Any shared microphones or podiums should be sanitized after each use. Instrumental music is allowed as long as the musicians maintain at least 6-foot social distancing, and do not play any instruments by mouth.

6. Stagger Attendance at Gatherings
   • For gatherings that have the potential to draw larger groups, like community meetings or religious services, consider offering multiple sessions, requiring reservations that cap attendance at each session, staggering arrivals and departures, and encouraging or requiring that the same group stays together (for example, Group A attends the Sunday morning worship service every week, and Group B attends the separate Tuesday evening worship service every week).
   • There is no limit on the number of gatherings that may be held at different times on a single day—for example, a mosque may hold prayer services five times a day—as long as (i) each gathering follows all the rules, and (ii) restrooms, chairs and tables, and any other high-touch surfaces are properly sanitized between groups.
   • A venue may host multiple outdoor gatherings at the same time (for example, multiple small barbecues in a large outdoor space like a 20-acre ranch)—as long as:
     • Each gathering follows all the rules in the Order and in this Directive.
     • Each gathering has its own area marked by prominent signage, barriers or ropes, and there is a buffer zone of at least 100 feet between the boundaries of any two separate gatherings.
     • Everyone at a gathering, including hosts, workers, and guests, does not mix between or among different gatherings and stays strictly in their own area.
     • There are separate restroom facilities for each gathering, so that participants from different gatherings do not have contact when they use the restroom.
7. Attendance

- The maximum number of people allowed at an outdoor gathering of any type is 100 people (even if the space is big enough to allow proper social distancing for more than 100 people). This includes everyone present, such as hosts, workers, and guests. The space must be large enough so that everyone at a gathering can maintain at least 6-foot social distance from anyone (other than people from their own household).
  - Example 1: A family hosts a birthday party in the backyard of their house. The backyard is only big enough to allow 15 people to easily maintain 6-foot social distancing between households at all times. No more than 15 people may be present at the party.
  - Example 2: A couple holds their wedding outdoors at a historic hotel. The outdoor reception space is big enough for 250 people to maintain 6-foot distancing. Even so, no more than 100 people may be present at the wedding, as 100 is the absolute maximum for outdoor gatherings.

- People at outdoor gatherings may remove their face coverings to eat, drink, as long as they stay at least 6 feet away from everyone outside their own household, and put their face covering back on as soon as they can.
  - To the maximum extent possible, any food or beverages at outdoor gatherings must be in single-serve disposable containers. If providing single-serve containers is not possible, food and beverages must be served by a person who washes their hands frequently and wears disposable gloves and a face covering. Self-serve items from communal containers are not allowed.
  - Face coverings can also be removed to meet urgent medical needs (for example, to use an asthma inhaler, consume items needed to manage diabetes, take medication, or if feeling light-headed).