

# The Sepulveda Home Cocktail Reception Wedding Package

2020



#### **Bridal Suite & Grooms Quarters**

Our bridal suite is adorned with French Louis XIV antique furniture and 1920's decor. A rustic, masculine 'Cigars and Brandy' Grooms Quarters is available for the groom and groomsmen for photographs and relaxation.

Both are designed with a photographer's eye in mind, and have been featured in magazines and motion pictures. Pampering is a must, and getting dressed in the bridal suite and groom's quarters before the trip down the aisle will create unique wedding day memories!

Note: The Bridal Suite & Grooms Quarters are available one hour prior to your ceremony for your pre-wedding photo session

#### Wedding Reception

After your one hour photo session, the garden is available for four hours of reception time for up to 100 guests. We host one event per day.

#### Ceremony Site

Exchange your wedding vows by candlelight on our balcony overlooking the Port of Los Angeles or under the outdoor chandeliers hanging from the sweeping pepper tree in the garden amphitheater. The ceremony sites also serve as a romantic location for your dining, first dance, and bouquet toss.



#### Wedding Coordinator & Assistant

From the first meeting, to the final dance, the staff at The Sepulveda Home will meet the bride and grooms every wish in a professional and friendly manner. We have resources for all of your needs and will strive to help you plan a stress free wedding! Services included:

- Two staff coordinators on the day of your event
- Wedding details and first draft of time line
- Vendor referrals by request
- On site Coordination of Rehearsal, Ceremony and Reception

## **By Request:**

- Design and Theme concepts for themed events
- Invitation assistance by request
- Entertainment arrangements by request
- Refer hotel accommodations for your guests by request



# Select Two Sips

Old Fashioned Lemonade
Peach Lemonade
Strawberry Lemonade
Front Porch Iced Tea
Peach Iced Tea
Watermelon Iced Tea
Southern Sweet Tea

## Select Two Stationary Appetizers

Wedges of fresh pineapple, cantaloupe, honeydew, berries and seedless grape clusters

Platter of artisan cheeses, garnished with toasted bread sticks and crackers

Spinach and Artichokes blended with a creamy cheese sauce, served with fried corn tortilla crisps

Fresh seasonal vegetable crudité with your choice of dipping sauce



## Select Two Tray Passed Appetizers

Bayou Spicy Shrimp sautéed with butter, garlic, Cajun spices, lemon juices and smoked tomatoes

Tender chicken breast fillets, soaked in buttermilk then coated in flour and bayou spices, deep fried golden brown. Served with honey mustard and ranch dressing

Miniature Crab Cakes deep fried and served with a remoulade jalapeno tartar sauce

Spicy hot links grilled and basted with BBQ sauce

Succulent St. Louis pork rib tips marinated in BBQ sauce, slowly hickory smoked and finished on the grill

#### Select One Station

Slow smoked, certified Angus beef tri tip, thick sliced and tossed in savory mop sauce. Served on a soft bun

Pork roast slow smoked until fork-tender, hand shredded and tossed in special sauce. Served on a soft bun.

Slices of slow smoked brisket, thick-sliced and drizzled with BBQ sauce Served on a soft bun.

Smoked Chicken breast, hand shredded and tossed in BBQ sauce.

Served on a soft bun



#### Vegetarian Station Options

Vegetable patty of mushrooms, onions, carrots, water chestnuts, red and yellow bell peppers, brown rice, oats and wheat, charbroiled with grilled onions, melted jack cheese, lettuce, tomato and roasted garlic mayonnaise. Served on a sesame seed bun.

Portobello mushroom cap, grilled, basted with balsamic vinaigrette and topped with grilled red onion, melted jack cheese, vine-ripened tomato and roasted garlic mayonnaise.

Served on a sesame seed bun.

#### Select Three Sides

Miss Maya's Southern biscuits golden batter sprinkled with sugar and served with honey butter

Roasted Garlic Mashed Potatoes station with toppings: cheese, bacon bits, chives and sour cream. Served in a martini glass or appetizer plate.

Garden Salad with your choice of dressings

Fresh steamed vegetable seasonal medley

Rich and creamy penne pasta made with the freshest ingredients.

Inquire about Vegetarian option.

Miss Sylvia's Mac & Cheese loaded with decadence

Corn on The Cob

Baked Beans

Creamy Coleslaw

Pecan Rice



## <u>Select Two Desserts</u> Homemade Peach Cobbler

Old Fashioned Banana Pudding

Fresh Baked Cookies

Chocolate Fudge Brownies

Miss Sonia's Red Velvet Cake

Carrot Cake

Chocolate Cake

## Café Rudecinda

An ornate Italian Espresso machine serving espressos and cappuccinos is the perfect complement to your dessert bar station. A station host is included.



#### Cocktail Tables & Chairs

Bistro tables and chairs with black or white linens with black, gold, or silver candelabras adorn the garden. Seating is available for up to 60 guests and standing room for up to 100 guests. No additional décor is needed!

#### Hosted Outdoor Bar

An outdoor bar with its rustic vintage appeal is located under our covered grapevine area. You may provide your own liquor and soft bar drinks, with no corkage fee. Champagne, Martini, Rocks and wine glasses are available.

#### Music

A Disc Jockey playing your personalized music selection is included in your package. There is ample dance space available.

## Sparkler Send Off

The Sepulveda Home staff will organize and provide your wedding guests with a 20-inch sparkler to send you off in style!

#### Hotel Stay & Shuttle Service

As a bride and groom of The Sepulveda Home, you are entitled to our exclusive contracted rate with our recommended hotels, conveniently located among restaurants, night life, and city views. The hotel concierge can arrange shuttle service for your guests to and from The Sepulveda Home on the day of your wedding!



# Please inquire for pricing

Ceremony & Reception timeline:

Photography: 4:30-5:30 p.m.

Ceremony & Reception: 5:30-10:00 p.m.

Reception Only Timeline:

Photography: 5:00-6:00 p.m. Reception: 6:00-10:00 p.m.

