

CAFÉ PINOT WEDDING KIT

Café Pinot offers personalized service for a variety of wedding related events, including engagement and rehearsal dinners, ceremony and wedding reception buyouts, shower and post brunch events, and anniversary, and vow renewal gatherings. Whether you are hosting an intimate dinner party or larger celebration, you can trust Café Pinot to bring award-winning restaurant-quality cuisine, genuine hospitality and romantic charm to match the most important day of your life.

CREATED BY PATINA RESTAURANT GROUP
JOACHIM SPLICHAL CHEF & FOUNDER

WEDDING SPECIALIST

213 405 0005 | CAFEPINOTEVENTS@PATINAGROUP.COM

CAFEPINOTWEDDINGS.COM

"Best of" LA Downtown News - Best French and Most Romantic



**BEST OF LOS ANGELES AND ORANGE COUNTY
2014 | 2015**
Best Ambience, Best Service,
Best Outdoor Dining



Wine Spectator
Restaurant Award
Winner



[Instagram](https://www.instagram.com/PatinaCatering) [Facebook](https://www.facebook.com/PatinaCatering) [Pinterest](https://www.pinterest.com/PatinaCatering) [Twitter](https://twitter.com/PatinaCatering) @PatinaCatering

700 WEST 5TH STREET, LOS ANGELES, CA 90071 | PATINAWEDDING.COM

Dear Engaged Couple,

Congratulations on your engagement!

Thank you for considering Patina Restaurant Group for your big day.

Nothing says "I love you" like a romantic city wedding. Lush greenery, tranquil fountains and a remarkable view of the downtown skyline make Café Pinot one of LA's most cosmopolitan restaurants. Café Pinot spills out into Maguire Gardens, a little known gem offering a heavenly garden oasis in the center of downtown.

Using only the freshest seasonal ingredients, Master Chef Joachim Splichal and his team of culinary artists make every detail an expression of your unique love story to help create a celebration that is beautiful and your very own.

Through an extensive network of elite vendors, our wedding specialists have all the resources to create the wedding of your dreams or the party of a lifetime, making the process easy and fun. As a result, everything is tailored to your needs, taste and imagination, from five star menus, award-winning wines, and cutting edge libations; to sculpted wedding confections that are sure to amaze your guests.

In the next few pages, I invite you to explore our menus, event space, upgrade options and suggested inclusive packages designed to give you a starting point in planning your menu and accommodating your budget.

We have a garden of ideas and look forward to working with you to plan your perfect day.

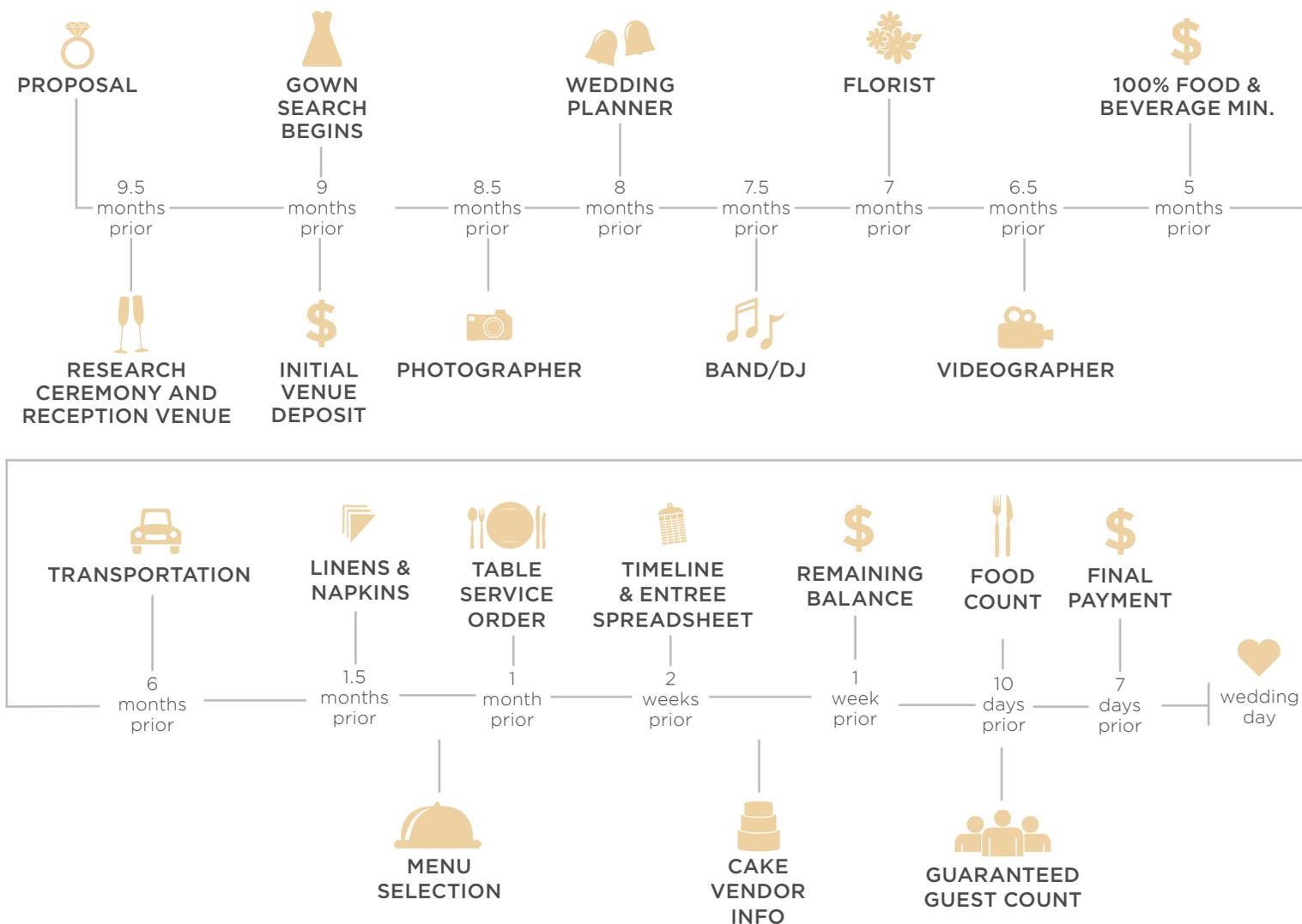
Bon Appétit !



Chef and Founder



AT-A-GLANCE





RENTAL FEES & MINIMUMS

CEREMONY

Ceremony Fee	\$500
Lower 5th Street Garden	\$1,500

CEREMONY + RECEPTION

Maguire Gardens	\$6,000
-----------------	---------

FOOD AND BEVERAGE MINIMUMS

Rates vary on date and peak seasons

Friday	\$12,000
Saturday	\$18,500
Sunday	\$15,000

ADDITIONAL FEES

Additional Hour	\$1,000
Valet (per car)	\$7
Event Coordinator Required	
Administration Fee of Food and Beverage Total	22%
Additional Bartender	\$150



MAGUIRE GARDENS

Maguire Gardens is a hidden oasis in the heart of downtown LA. Exchange vows beneath a gorgeous jacaranda tree while guests look on from the verdant lawns. Your friends and family will enjoy cocktails and canapés near the water fountains followed by dinner and dancing under the stars surrounded by twinkling lights, sacred olive trees, and the downtown LA skyline.

CAPACITIES

CEREMONY 260 | **RECEPTION** 260



ENTIRE RESTAURANT

Enjoy a contemporary California-French menu featuring fresh, seasonal dishes inspired by the farmers' market as well as a daily rotisserie. Throughout the restaurant, the coolness of the glass is nicely balanced by the warmth of wood accents between banks of windows.

For an intimate ceremony and reception, Café Pinot is an elegant garden setting that provides both inside and outside seating for cocktail and seated wedding receptions.

CAPACITIES

SEATED 100 | **RECEPTION** 200



GARDEN PATIO

The Garden Patio, immediately adjacent to Maguire Gardens, is a remarkable location for post ceremony receptions, offering the best al fresco reception dining in downtown Los Angeles. A border of stone planters enclose the space separating it from the rest of the park. Canvas umbrellas and olive trees shade the patio by day and heaters warm it at night. When evening falls the surrounding skyscrapers and sacred olive trees light up the night sky.

CAPACITIES

SEATED 100 | **RECEPTION** 150



CHIC WEDDING PACKAGE

Chic Wedding Package provides a simple, impressive menu sure to impress your guests.

CHIC WEDDING PACKAGE \$130

Selection of (3) tray-passed hors d'oeuvres for 45 minute cocktail reception.

Choice of (1) first course, (3) entrées, and (1) vegetarian entrée

4 hour Select Bar service

Tablesides wine service

Infused spa water pre-ceremony

Coffee, tea and water service after dinner

Gourmet wedding cake and cutting service included

TRAY PASS HOR D' OEUVRRES CHOOSE THREE

LAND

Beef Short Rib Horesradish cream, chives

Deviled Eggs Shallot, chive, mustard

Pork Belly Fermented chili, peanut crunch, scallion

SEA

Citrus Cured Salmon Pickled pearl onions, everything bagel, crème fraîche

Whitefish Ceviche Lime, avocado

Shrimp Ceviche Lime, roasted peppers

Crab Cakes Spicy lemon aioli

EARTH

Wild Mushroom Risotto Arancini, truffle oil

Chevre Goat Cheese Balls Crushed pistachio, balsamic

Portobello Tempura Fries Ponzu sauce

Bleu Cheese Chantilly Bacon brioche crouton

Heirloom Tomato Gazpacho Shooters

Burrata Cheese Tomato jam, basil



P 213.405.0005 | CAFEPINOTEVENTS@PATINAGROUP.COM

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional.
Menu items subject to availability, restaurant reserves the right to substitute menu items.
Special dietary requests can be accommodated.



CHIC WEDDING PACKAGE *CON'T*

FIRST COURSE CHOOSE ONE

Arugula Summer Salad Goat cheese, baby artichoke, red onion, citrus vinaigrette

Baby Mixed Green Salad Mixed greens, blue cheese, candied almonds, green apples, figs, balsamic vinaigrette

Burrata Pepperonata Salad Roasted sweet ripe vine peppers, burrata, pesto, fried panko

Asparagus Salad Shaved asparagus, snow peas, radish, parmesan, Meyer lemon vinaigrette

Quinoa Salad Baby wild arugula, breakfast radish, walnuts, grilled corn, garlic sherry vinaigrette

Heriloom Tomato Panzanella Salad Marinated tomatoes, garlic croutons, shaved parmesan, red onions, extra virgin olive oil

ENTRÉES CHOOSE THREE

Seared Halibut Creamed corn puree, cherry tomatoes, asparagus, bacon

Atlantic Salmon Haricot verts, shallots, hazelnuts, buerre blanc

Pork Belly Broccolini, mustard cream, peach, pearl onions

Jidori Chicken Breast Potato purée, English peas, wild mushrooms, jus

UPGRADE OPTIONS \$10 SURCHARGE PER ORDER

Beef Tenderloin Potato mousseline, spinach, currant bordelaise



ROYAL WEDDING PACKAGE

Royal Wedding Package is designed to simplify the details and aspects of your wedding and accommodate your impressive, lavish style with romantic charm to reflect your perfect day.

ROYAL WEDDING PACKAGE \$145

Selection of (3) tray-passed hors d'oeuvres for 45 minute cocktail reception.

Choice of (1) first course, (3) entrées, and (1) vegetarian entrée

4 hour Well Bar service

Complimentary Champagne toast

Tablesides wine service

Infused spa water pre-ceremony

Coffee, tea and water service after dinner

Gourmet wedding cake and cutting service included

TRAY PASS HOR D' OEUVRRES CHOOSE THREE

LAND

Beef Short Rib Horesradish cream, chives

Deviled Eggs Shallot, chive, mustard

Pork Belly Fermented chili, peanut crunch, scallion

SEA

Citrus Cured Salmon Pickled pearl onions, everything bagel, crème fraîche

Whitefish Ceviche Lime, avocado

Shrimp Ceviche Lime, roasted peppers

Crab Cakes Spicy lemon aioli

EARTH

Wild Mushroom Risotto Arancini, truffle oil

Chevre Goat Cheese Balls Crushed pistachio, balsamic

Portobello Tempura Fries Ponzu sauce

Bleu Cheese Chantilly Bacon brioche crouton

Heirloom Tomato Gazpacho Shooters

Burrata Cheese Tomato jam, basil



ROYAL WEDDING PACKAGE *CON'T*

FIRST COURSE CHOOSE ONE

Arugula Summer Salad Goat cheese, baby artichoke, red onion, citrus vinaigrette

Baby Mixed Green Salad Mixed greens, blue cheese, candied almonds, green apples, figs, balsamic vinaigrette

Burrata Pepperonata Salad Roasted sweet ripe vine peppers, burrata, pesto, fried panko

Asparagus Salad Shaved asparagus, snow peas, radish, parmesan, Meyer lemon vinaigrette

Quinoa Salad Baby wild arugula, breakfast radish, walnuts, grilled corn, garlic sherry vinaigrette

Heriloom Tomato Panzanella Salad Marinated tomatoes, garlic croutons, shaved parmesan, red onions, extra virgin olive oil

ENTRÉES CHOOSE THREE

Seared Halibut Creamed corn puree, cherry tomatoes, asparagus, bacon

Atlantic Salmon Haricot verts, shallots, hazelnuts, beurre blanc

Pork Belly Broccolini, mustard cream, peach, pearl onions

Jidori Chicken Breast Potato purée, English peas, wild mushrooms, jus

Beef Tenderloin Potato mousseline, spinach, currant bordelaise



PRESTIGE WEDDING PACKAGE

The Prestige Wedding Package includes everything under the stars for your perfect night.

PRESTIGE WEDDING PACKAGE \$165

Selection of (4) tray-passed hors d'oeuvres for 45 minute cocktail reception

Choice of (1) first course, (1) second course, (3) entrées, and (1) vegetarian entrée

4 hour Call Bar service

Complimentary Champagne toast

Signature cocktail during cocktail hour

Tablesides wine service

Infused spa water pre-ceremony

Coffee, tea and water service after dinner

Gourmet wedding cake and cutting service included

TRAY PASS HOR D'OEUVRES CHOOSE THREE

LAND

Beef Short Rib Horesradish cream, chives

Deviled Eggs Shallot, chive, mustard

Pork Belly Fermented chili, peanut crunch, scallion

SEA

Citrus Cured Salmon Pickled pearl onions, everything bagel, crème fraîche

Whitefish Ceviche Lime, avocado

Shrimp Ceviche Lime, roasted peppers

Crab Cakes Spicy lemon aioli

EARTH

Wild Mushroom Risotto Arancini, truffle oil

Chevre Goat Cheese Balls Crushed pistachio, balsamic

Portobello Tempura Fries Ponzu sauce

Bleu Cheese Chantilly Bacon brioche crouton

Heirloom Tomato Gazpacho Shooters

Burrata Cheese Tomato jam, basil



P 213.405.0005 | cafevinotevents@patinagroup.com

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional.
Menu items subject to availability, restaurant reserves the right to substitute menu items.
Special dietary requests can be accommodated.



PRESTIGE WEDDING PACKAGE *CON'T*

FIRST COURSE CHOOSE ONE

Arugula Summer Salad Goat cheese, baby artichoke, red onion, citrus vinaigrette

Baby Mixed Green Salad Mixed greens, blue cheese, candied almonds, green apples, figs, balsamic vinaigrette

Burrata Pepperonata Salad Roasted sweet ripe vine peppers, burrata, pesto, fried panko

Asparagus Salad Shaved asparagus, snow peas, radish, parmesan, Meyer lemon vinaigrette

Quinoa Salad Baby wild arugula, breakfast radish, walnuts, grilled corn, garlic sherry vinaigrette

Heriloom Tomato Panzanella Salad Marinated tomatoes, garlic croutons, shaved parmesan, red onions, extra virgin olive oil

SECOND COURSE CHOOSE ONE

Mushroom Risotto Forest mushrooms, Parmesan cheese

Thai Snapper Market citrus, crispy potato, soy vinaigrette

Gazpacho Tomato, watermelon, micro cilantro

ENTRÉES CHOOSE THREE

Seared Halibut Creamed corn puree, cherry tomatoes, asparagus, bacon

Atlantic Salmon Haricot verts, shallots, hazelnuts, beurre blanc

Pork Belly Broccolini, mustard cream, peach, pearl onions

Jidori Chicken Breast Potato purée, English peas, wild mushrooms, jus

Beef Tenderloin Potato mousseline, spinach, currant bordelaise



CHILD AND VENDOR MEALS

CHILDREN'S MEAL \$25 CHOOSE ONE

(12 years of age and under)

Chicken fingers and French fries

Cheeseburger and French fries

Mac and cheese

Includes soft drink

VENDORS MEAL \$35

Chef's choice of hot entrée



BEVERAGES

There is no mocking these alcohol-free delicious thirst quenchers. Choose to serve in oversized drink dispensers or a la carte.

ADDITIONAL BEVERAGE SERVICES SELECT ONE \$3.50 | SELECT TWO \$5

HOUSE MADE AGUAS FRESCAS

- Fresh thyme and strawberry agua fresca
- Strawberry and basil agua fresca
- Watermelon and mint agua fresca
- Cucumber and lime agua fresca

FRESH FRUIT AND HERB INFUSED LEMONADES

- Classic freshly squeezed lemonade
- Lavender lemonade
- Rosemary lemonade
- Strawberry lemonade
- Blueberry lemonade
- Ginger mint lemonade
- Sparkling French pink lemonade

FRESHLY BREWED FUSION TEA

- Southern sweet tea
- Jamaican iced tea
- Peach iced tea
- Passion fruit iced tea
- Raspberry iced tea

MOCKTAILS \$1 ADDITIONAL

- GINGER ROGERS Fresh ginger, simple syrup, lime juice, mint, soda water
- PALOMA Grapefruit juice, lime juice, soda water
- RAY'S SWIZZLE Pineapple juice, lime juice, blackberries, strawberries
- ROSEMARY COLLINS Fresh lemon juice, soda water, sprig of rosemary
- SPA WATER Cucumber, mint, lime juice, fleur de sel



P 213.405.0005 | cafevinotevents@patinagroup.com

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional. Menu items subject to availability, restaurant reserves the right to substitute menu items. Special dietary requests can be accommodated.



BAR SERVICES

SELECT BAR

Soft drinks, coffee and tea.

House beer

House red, white, and sparkling wine

WELL BAR

Soft drinks, coffee and tea

House beer

House red, white, and sparkling wine

Well Brand Liquor: New Amsterdam Vodka, Matusalem Platino Rum, Jose Cuervo Tequila, Pinnacle Gin, Grants Scotch, Jim Beam Bourbon

CALL BAR

Soft drinks, coffee and tea

House beer

House red, white, and sparkling wine

Call Brand Liquor: Hangar One Vodka, Plymouth Gin, Matusalem Platino Rum, Maestro Dobel Blanco Tequila, Dewar's Scotch, Makers Mark, Jack Daniel's Bourbon

PREMIUM BAR

Soft drinks, coffee and tea

House beer

House red, white, and sparkling wine

Premium Brand Liquor: Grey Goose Vodka, Bombay Sapphire Gin, Diplomatico Reserva Blanco Rum, Don Julio Tequila, Glenmorangie 10 Scotch, Makers Mark, Jack Daniel's Bourbon

WINES

Raise your bar with upgrades from our award-winning wine list. After your wedding event is booked, our Café Pinot Sommelier will schedule a private tasting to create a custom wine package.

ADDITIONAL FEES

\$20 per bottle for corkage fee outside wines

\$150 per additional bartender

\$250 additional bar set up fee



P 213.405.0005 | cafepinotevents@patinagroup.com

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional.
Menu items subject to availability, restaurant reserves the right to substitute menu items.
Special dietary requests can be accommodated.



HAND CRAFTED COCKTAILS

HAND-CRAFTED COCKTAILS CHOOSE ONE

MOSCOW MULE \$12

Beluga Vodka, Bundaberg ginger beer, lime

AFTERNOON DELIGHT \$12

Svedka Vodka, St. Germain, fresh grapefruit juice

APEROL SPRITZ \$10

Aperol, sparkling wine, lemon twist

BLACKBERRY PRESS \$14

Leopold's Rocky Mountain Blackberry Liqueur, limoncello, fresh blackberries and mint leaves

THE BIG APPLE MANHATTAN \$14

Leopold's New York Apple Whiskey, Dolin Rouge vermouth, Luxardo cherry

SMOKE & FLOWERS \$14

Vida Organic Mezcal, Bertina Elderflower Liquor, fresh lime juice

RYE WITCH \$14

Bulleit Rye, Stregga Liquor, Lustau Sherry, orange bitters

OLE MONEY \$14

Bulleit Rye, St. Elizabeth Allspice Dram, Alpine Walnut Liquor, Angostura bitters

OLD FASHIONED \$14

Makers Mark Bourbon, Angostura bitters, orange peel, sugar, Luxardo cherry

*To be charged upon consumption or increase beverage package for an additional \$5 each.
Cocktails can be renamed for wedding theme.*



C A F E
PINOT

    @PatinaCatering

700 WEST 5TH STREET, LOS ANGELES, CA 90071 | PATINAWEDDING.COM



FREQUENTLY ASKED QUESTIONS

The following information will help you with your planning and answer some of the questions you may have regarding Café Pinot.

WHEN CAN I MAKE AN APPOINTMENT TO SEE THE FACILITY?

Wedding Specialists are available by appointment Monday through Friday between the hours of 10AM and 3PM. Alternate appointments can be made by special arrangement. Please call 213-405-0005 to schedule your appointment.

CAN WE BRING IN OUR OWN CATERING?

Café Pinot is the exclusive caterer for weddings taking place in Maguire Gardens. While we are currently unable to offer a complete kosher/halal wedding, we can provide kosher meals in addition to your wedding menu options. We will be happy to accommodate diet-related restrictions and requests, including any medical and/or religious considerations, with proper notification.

HOW DO I PLACE A SOFT HOLD ON A DATE?

You are welcome to place a complimentary soft hold on any date after your venue tour. Café Pinot will give you a 48 hour first right of refusal for booking should someone else inquire about the date. Café Pinot reserves the right to release the space hold should we make multiple attempts to offer first right of refusal with no response.

HOW CAN I BOOK A DATE THAT SOMEONE ELSE HAS ON HOLD?

If you are ready to book a date that someone else has on hold, Café Pinot will offer that client a 48 hour first right of refusal. If a signed contract and deposit have not been received from the holding client within 48 hours the date will be released. The 48 hours includes Saturdays and Sundays.

HOW DO I CONFIRM MY WEDDING AT CAFÉ PINOT?

Once you are ready to confirm your wedding event at Café Pinot, an initial non-refundable deposit of 1/3 of the food and beverage minimum is required. The second deposit is due six (6) months out from your wedding date and is the remaining balance of your food and beverage minimum. (The second deposit can be broken up into three (3) multiple payments.) The remaining estimated balance due is required one (1) week out from your wedding date. Payments can be made with credit card, cash, or cashier's check.

WHAT IS INCLUDED IN CAFÉ PINOT'S INCLUSIVE PACKAGES?

All packages include the following: 60" round tables, white padded folding chairs, 85" square white linen, white napkins, flatware, glassware, china, cake knife and server set, all wait staff including bartenders, and management staff dedicated to your event. Additional satellite tables are provided for water and coffee stations, escort card table, three (3) cocktail tables, gift table, and DJ table. Café Pinot has tables and chairs for up to 200 guests and will work with you to customize your floor plan. Additional rental charges will apply for guest counts over 200 and other special requests not listed.

WHAT SERVICES ARE NOT INCLUDED IN THE PACKAGES?

The client is responsible for hiring outside vendors for the following: florals, band/DJ, lighting, photographer, Officiant and day-of coordinator. We can provide you with an extensive list of our preferred vendors for all these services. Clients are not required to use Café Pinot's preferred vendors.

DO ANY OF MY VENDORS NEED PROOF OF INSURANCE?

All vendors need to provide a Certificate of Insurance two (2) weeks prior to the event date naming Café Pinot and the property manager as additional insured. Please ask your sales manager for the insurance requirements.



FREQUENTLY ASKED QUESTIONS *CON'T*

IS A CAKE INCLUDED IN THE WEDDING PACKAGES?

The packages include a gourmet wedding cake. Cutting fees are waived with the included cake. At the discretion of your Wedding Specialist, couples may be allowed to bring in their own cake from an outside vendor with an additional cake cutting charge of \$3 per slice.

DOES CAFÉ PINOT PROVIDE A TASTING?

Café Pinot provides one (1) complimentary menu tasting for two (2) guests. An additional two (2) guests may join the tasting for a maximum of four (4) guests subject to a fee of \$75 per person. Once a signed contract and deposit have been received a tasting can be scheduled. It is recommended that the tasting be scheduled between 10-12 weeks before the wedding date. For additional tasting information, speak with your Wedding Specialist.

WHEN SHOULD WE DISCUSS OUR MENU SELECTION?

Menu selections and details should be finalized two (2) months prior to the date of the wedding. Menu revisions can be made up to two weeks in advance. Detail updates may be made up to seven days before the day of the wedding.

HOW CAN I GO ABOUT OFFERING MY GUESTS ENTREES TO SELECT FROM IN ADVANCE?

All packages allow for a maximum of three (3) pre-selected entrees to be served in addition to one (1) vegetarian option. Exact entrée counts are due two (2) weeks prior to the wedding date. Guest selections will need to be visibly displayed on an escort card with a clear symbol. Invitations should request a reply for the type of entree your guests would like (i.e. chicken, beef or vegetarian entrée available) without including the specific menu.

WHEN SHOULD WE NOTIFY CAFÉ PINOT OF OUR GUARANTEED GUEST COUNT?

The Wedding Specialist must be notified of your final guaranteed guest count, including number of children and vendors, ten (10) business days prior to the wedding. If no guarantee is received, your estimated guest count will become your guaranteed guest count. If the guaranteed guest count is increased within the five days you will be charged accordingly, provided we are able to accommodate the additional guest count.

ARE SHOTS INCLUDED IN THE BEVERAGE PACKAGES?

Café Pinot does not allow shots to be served at anytime during the reception. Special requests are the sole discretion of the General Manager and charged on consumption upon approval.

DOES CAFÉ PINOT CHARGE A CORKAGE FEE?

Should you want to bring in your own wine and/or Champagne, there will be a corkage fee of \$20 per bottle or \$40 per magnum. All corkage fees are subject to tax and service charge. Café Pinot does not accept the delivery of wine from 3rd parties/vendors. A checklist of wine must be provided prior to event and wine may be brought in no earlier than day before the event. Any wine left over must be taken at the end of the event. Outside liquor and beer are not permitted. Café Pinot can arrange for specialty beers and will customize a package accordingly.

IS THERE A CHILDREN'S MENU?

Café Pinot provides children's meals at \$25 ++ per child between the ages of 3 and 12.



FREQUENTLY ASKED QUESTIONS *CON'T*

HOW SHOULD MEALS BE PROVIDED FOR VENDORS?

Café Pinot can provide vendors with an entrée that is Chef's selection and non alcoholic beverages for \$35.00 ++ per vendor. The number of vendors receiving the meals will be required by your Wedding Specialist five (5) business days prior to your wedding.

WHAT KIND OF LINENS DOES CAFÉ PINOT PROVIDE?

85" white square linens and white napkins are included at no charge. Rental napkins must arrive pre-folded or at least 48 hours in advance with folding instructions. You are welcome to bring your own linens from an outside vendor.

WHAT ARE THE LAWS REGARDING FOOD, BEVERAGE AND BAR SERVICE?

No outside liquor or beer are permitted. Special outside food requests must be approved and is subject to an additional fee. In accordance with California law, Café Pinot staff will require proper identification for any persons appearing to be under the age of 30. Please inform your guests and bridal party that they may be asked to show ID to purchase or consume an alcoholic beverage.

The client agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that Café Pinot, in its sole discretion, may refuse service to any guest. It is solely the responsibility of the parents or guardians to make sure minors do not obtain or drink alcoholic beverages.

WHO WILL TAKE CARE OF MY PERSONAL BELONGINGS?

It is the responsibility of the client to collect all items brought in and delivered to the site. All items must be cleared at the end of the event. We cannot guarantee storage or the safe return of any items left on the premise after your event. It is the client's responsibility to return items to the vendors or make arrangements for pick up. Items left behind at the conclusion of the function are not the responsibility of Café Pinot.

CAN I USE CANDLES IN MY DÉCOR?

A fire permit issued by the Los Angeles Fire Department must be acquired before the use of any candles in the Maguire Gardens. A sample of your candles and holders/centerpieces must be presented to the Fire Marshall with a floor plan from your sales manager for a permit prior to your event. We must have a copy of your fire permit two (2) days prior to your event, as well as on site the day of your event. Sparklers are not permitted in the garden areas.

IS MY WEDDING LIMITED TO 5 ½ HOUR ALLOTTED TIME FOR A CEREMONY AND RECEPTION?

Included in the wedding package is 5 ½ hours for ceremony and reception. This does not include set up or break down time. The client may choose to extend their event up to one (1) additional hour for a fee of \$1000. Event must conclude by 12:30am.

ARE THERE ANY HIDDEN FEES?

Your Wedding Specialist will work closely with you and provide an updated proposal throughout your planning process so you can see where the total is at all times. Additional fees that surface at the end of the event include valet parking and any additional beverages should you choose to host them.

IS THERE A ROOM FOR ME TO GET READY IN?

We recommend couples get ready in the nearby surrounding hotels and then head over to the venue shortly before the ceremony. Café Pinot will provide the use of our Skyroom for personal belongings and staging.



C A F E
PINOT

    @PatinaCatering

700 WEST 5TH STREET, LOS ANGELES, CA 90071 | PATINAWEDDING.COM