



**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.

## **PRIVATE DINING MENU**

Menus Created by Tangata Restaurant

Catering Specialist | 213 926 5272 | [bowersevents@patinagroup.com](mailto:bowersevents@patinagroup.com)



# BREAKFAST

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Minimum of 50 guests

## CONTINENTAL \$22

**Selection of Assorted Pastries** fresh fruit preserves and sweet cream butter

**Fresh Juice** orange, grapefruit and cranberry juice

**Coffee & Tea** freshly brewed regular coffee, decaffeinated coffee and hot tea

## POWER \$25

**Selection of Assorted Pastries** fresh fruit preserves and sweet cream butter

**Granola, Yogurt And Seasonal Fruit Parfaits**

**Fresh Juice** orange, grapefruit and cranberry juice

**Coffee & Tea** freshly brewed regular coffee, decaffeinated coffee and hot tea

## COFFEE BREAK & ENHANCEMENTS

### THE BASICS \$12 *(per hour)*

**Coffee & Tea** freshly brewed regular coffee, decaffeinated coffee and hot tea

### TRADITIONAL \$20 *(all day)*

*served at the start of your event, mid-event refresh and afternoon refresh*

**Coffee & Tea** freshly brewed regular coffee, decaffeinated coffee and hot tea

### ALL-DAY HYDRATE \$25

*served at the start of your event, mid-event refresh and afternoon refresh*

**Fresh Juice** orange, grapefruit and cranberry juice

**Coffee & Tea** freshly brewed regular coffee, decaffeinated coffee and hot tea

**Assorted Soft Drinks & Water** coca-cola products, still and sparkling water

### COFFEE ON CONSUMPTION \$55 per gallon

*One gallon equals 12 - 10.5 ounce servings*

**Coffee & Tea** freshly brewed regular coffee, decaffeinated coffee and hot tea

## SNACKS

**Whole Fresh Fruit** \$4 each

**Energy Bars** \$4 each

**Assorted House Baked Cookies** \$25 per dozen

**Individually Bagged Potato Chips** \$30 per dozen

**Individually Bagged Salted Snacks** \$30 per dozen

# BREAKFAST

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Minimum of 50 guests, includes freshly brewed regular coffee, decaffeinated coffee and assorted hot teas

## PLATED \$40

### FIRST COURSE *select one*

**Avocado Toast** toasted ciabatta, fresh avocado, watermelon radish, micros greens

**Seasonal Parfaits** housemade granola, yogurt, fresh berries

**Crème Brûlée Oatmeal** toasted almonds

**Seasonal Fresh Fruit**

### ENTRÉES *select two*

**Eggs Benedict** smoked ham, poached egg, traditional hollandaise, baguette, served with breakfast potatoes with onions and peppers

**Soft Scrambled Farm Fresh Eggs** applewood-smoked bacon and breakfast potatoes with onions and peppers

**Brioche French Toast** seasonal berries, chantilly crème

**Chorizo Scramble** pork chorizo, scrambled farm fresh eggs, served with corn tortillas and breakfast potatoes with onions and peppers

**Frittata** wild mushrooms, spinach, goat cheese, piquillo pepper puree

**Dungeness Crab Omelet** asparagus and dill hollandaise, cherry tomatoes, served with multi grain toast add 4pp

### ENHANCEMENTS

**Fresh Juice** orange, grapefruit and cranberry juice \$3

**Fresh Pressed Green Juice** \$5

**Smoothies** \$4

# BREAKFAST

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Minimum of 50 guests, includes freshly brewed regular coffee, decaffeinated coffee and assorted hot teas

## **BUFFET** \$42

### **ENTRÉES** *select two*

**Brioche French Toast** macerated berries, chantilly cream

**Scrambled Eggs** with chives

**Eggs Benedict** smoked ham, poached egg, traditional hollandaise

**Mini Quiches** seasonal vegetarian and meat

**Tillamook Cheddar Omelet** tomatoes, bacon, onions, spinach, mushroom

**Seasonal Vegetable Omelet** parmigiano-reggiano cheese

### **SIDES** *select two*

**Applewood-Smoked Bacon**

**Chicken Breakfast Sausage** with onions and peppers

**Traditional Pork Sausage**

**Breakfast Potatoes** onions, sweet peppers, herbs

**Hash Brown Potatoes**

**Seasonal Fruit** (\$4 supplement per person)

## **BEVERAGES**

**Freshly Brewed Coffee** regular and decaffeinated

**Assorted Hot Teas**

**Freshly Squeezed Juices** orange, grapefruit and cranberry (\$3 supplement per person)

## **ADD CARVING STATION**

*Chef fee of \$100 per hour for carving stations*

**Prime Rib** \$6

**New York Steak** \$5

**Roasted Leg of Lamb** \$6

**Roasted Salmon** \$4

**Baked Ham** \$4

# LUNCH

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Minimum of 50 guests. Includes assorted rolls and butter, iced tea, soft drinks, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

## ENTRÉE SALAD AND DESSERT \$40

### ENTRÉE SALADS *select one*

**Seared Mary's Chicken Salad** green beans, almonds, sun-dried sour cherries

**Niçoise Salad** broiled albacore tuna, new potatoes, boiled eggs, tomatoes, fine green beans, roasted sweet peppers, niçoise olives, light balsamic

**Gem Lettuce Caesar Salad** roasted Mary's chicken, parmesan-lemon-anchovy dressing, grated egg, garlic croutons, parmigiano

**Salmon Cobb Salad** applewood-smoked bacon, blue cheese, boiled eggs, green onions, tomato, avocado, cucumber, tarragon-lemon dressing

**Flat Iron Steak** market greens, avocado, corn, roasted peppers, breakfast radish, fried onions, chimichurri vinaigrette

### DESSERT *select one*

**Old Fashioned Chocolate Cake** layers of rich fudgy cake and smooth chocolate cream, chocolate shavings

**New York Cheese Cake** raspberry sauce

**Limoncello Mascarpone Cake** alternating layers of sponge cake and lemon infused mascarpone cream, limoncello sauce

**Mixed Berry Tart** Seasonal berries, sponge cake, chantilly crème

## PLATED THREE-COURSE \$50

### STARTERS *select one*

**Baby Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

**Baby Arugula** gala apples, nanchego, toasted almonds, figs, pistachio oil, balsamic

**Baby Mixed Greens** endive and cherry tomatoes, citrus virgin olive oil dressing

**Panzanella Salad** with vine-ripened tomatoes, virgin oil, garlic croutons, red onion, arugula, parmigiano-reggiano

**Butter Lettuce "Wedge"** cherry tomatoes, smoked bacon, bleu cheese vinaigrette

### ENTRÉES *select one*

**Pan-Roasted Mary's Free-Range Chicken** potato purée, green beans, peppercorn sauce

**Grilled Loch Duart Salmon** baby vegetables, fingerling, warm dressing of tomato, caper, lemon and olive oil

**Herb-Crusted Seabass** tomato fennel fondue

**Slow-Braised Short Rib** gold potato puree, glazed carrots, caramelized shallots

**Grilled Hanger Steak** fingerling potatoes with garlic, rainbow carrots, red wine sauce

**Seared Mahi** cherry tomatoes roasted on the vine, saffron jasmine rice, summer squash, basil

**Bucatini** pomodoro basil, fresh oregano, parmigiano-reggiano, chili flake

**Forest Mushroom Risotto** carnaroli rice, asparagus, chives, parmigiano-reggiano

### DESSERTS *select one*

**Black Forest Cake** chocolate and white chocolate sponge, chocolate chantilly crème, amarena cherry

**New York Cheese Cake** raspberry sauce, fresh berries

**Limoncello Mascarpone Cake** alternating layers of sponge cake and lemon infused mascarpone cream, limoncello sauce

**Mixed Berry Tart** seasonal berries, sponge cake, chantilly crème

# LUNCH

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Minimum of 50 guests. Includes assorted rolls and butter, iced tea, soft drinks, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

## BUFFET \$55

### STARTERS *select one*

- Baby Arugula Salad** shaved manchego, apple, toasted almonds, dried figs, apricots, balsamic
- Panzanella Salad** vine-ripened tomatoes, virgin oil, garlic croutons, red onion, arugula, parmigiano-reggiano
- Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette
- Classic Caesar Salad** with tender hearts of romaine, shaved parmesan, garlic focaccia croutons
- Crisp Baby Lettuce** with endive and cherry tomatoes, citrus vinaigrette
- Butter Lettuce "Wedge"** cherry tomatoes, smoked bacon, bleu cheese vinaigrette

### ENTRÉES *select two*

- Grilled Hanger Steak** fresh herb chimichurri
- Atlantic Salmon** tomato, basil pistou
- Pan-Roasted Mary's Free-Range Chicken** rosemary, natural jus
- Slow-Braised Short Rib** with rosemary
- Herb-Crusted Sea Bass** tomato fennel fondue

### ACCOMPANIMENTS *select two*

- Roasted Fingerling Potatoes** rosemary
- Olive Oil Smashed Potatoes**
- Buttermilk Garlic Mashed Potatoes**
- Sweet Potato Gnocchi** sage brown butter, candied hazelnuts
- Creamy Polenta** shaved Parmesan
- Wild Rice Pilaf**
- Lemon Scented Baby Spinach**
- Grilled Asparagus** rosemary, parmesan
- Braised Carrots** fennel, apricot, pistachio
- Glazed Farmers Market Vegetables**

### DESSERT

- Assorted Petit Fours**

# TRAY-PASSED HORS D'OEUVRES

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Minimum of 50 guests.

<b>30 minutes</b>	selection of 3 items	\$15 ( <i>pre-dinner only</i> )
<b>1 hour</b>	selection of 3 items	\$20
<b>1.5 hours</b>	selection of 4 items	\$25
<b>2 hours</b>	selection of 5 items	\$35

## 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** friséé, hazelnut, blue cheese

**Salt Roasted Baby Beets** mascarpone cheese, 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

**Portobello Mushroom "Fries"** lemon-garlic aioli (*\$2 supplement*)

**Red Wine-Poached Pear** blue cheese souffle, walnut tart (*\$2 supplement*)

**Fruit Crisps** Caveman blue cheese, fresh honey comb (*\$2 supplement*)

## 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

**Smoked Salmon Blini** california white sturgeon caviar, crème fraiche, dill (*\$2 supplement*)

**Mini Maine Lobster Rolls** fresh herbs, hawaiian bread (*\$2 supplement*)

**Hamachi Crudo** pink grapefruit, fresno chili, avocado, lime, extra virgin olive oil (*\$2 supplement*)

**Blue Crab "BLT"** blue crab salad, toast point (*\$2 supplement*)

**Seared Dayboat Scallop** edamame purée, meyer lemon relish, taro chip (*\$2 supplement*)

# TRAY-PASSED HORS D'OEUVRES

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## LAND

**Spiked Short Rib** chinese bbq sauce

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

**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 and shaved parmesan

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

**Glazed Pork Belly** cider bacon jam, pickled apple (*\$2 supplement*)

**Tiny Wagyu Pastrami Reuben** marble rye (*\$2 supplement*)

**Filet Mignon** gold potato puree, fleur de sel, served on a ceramic spoon (*\$2 supplement*)

## PLATTERS

**Earth Platters** 24 pieces \$60 each

**Sea Platters** 24 pieces \$65 each

**Land Platters** 24 pieces \$75 each

# RECEPTION STATIONS

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Minimum of 50 guests. Minimum of two stations. 1.5 hours of service.

## ANTIPASTI \$25

roasted peppers, roasted eggplant and goat cheese, marinated artichoke hearts, grilled fennel, marinated bocconcini mozzarella, marinated tomatoes, assorted olives, pickled vegetables, salami, thyme roasted ciabatta and fresh focaccia

## ARTISANAL CHEESE \$20

assorted local cheese, fresh fruit and berries, assorted breads and crackers

## POTATO BAR \$20

**Choice of Yukon Gold Mashed Potatoes or Baked Potatoes**

**Whipped Sweet Potatoes**

**Toppings** ham, bacon bits, charred broccolini, chives, crispy onions, shredded cheddar cheese, pecan bits, and brown sugar

## TACOS & TOSTADAS \$30

**Proteins** cumin and chile marinated hanger steak carne asada, shredded achiote chicken, grilled lime marinated white fish,

**Toppings** shredded cheese, sliced jalapeños, cilantro-onion chop, lime wedges, crema

**Sauces** roja salsa, verde salsa, pico de gallo *(add guacamole \$2)*

**Warm Corn and Flour Tortillas**

**Mini Tostada Cups**

## CARVING \$40

*requires chef attendant \$175 per 75 guests*

**Select Two Proteins** new york steak, lamb leg, prime rib, roasted turkey, bone-in ham

**Includes** gremolata, red wine sauce, chimichurri, lamb jus, soft rolls and butter

## SLIDERS \$30

**Beef Sliders** shredded lettuce, pickle, thousand island, brioche bun

**Turkey Sliders** pineapple chutney, sweet hawaiian roll

**Chicken Tenders** honey, buttermilk biscuit

**Sweet Potato Fries and Bistro Fries** ketchup

## POKE BOWLS \$35

**Select Two Proteins** ahi tuna, yellowtail, albacore tuna, salmon, spicy tuna, tofu

**Grains & Greens** white rice, brown rice and mixed greens

**Toppings** crab meat, cucumber, seaweed, edamame, scallions, jalapeños, fried onion, sesame seeds, pickled ginger, masago, wasabi

**Sauces** ponzu sauce, spicy sriracha mayo, teriyaki sauce

## MAC 'N CHEESE \$20

**Aged cheddar**

**Toppings** ham, bacon bits, peas, chives, crispy onions, jalapeños, shredded cheddar cheese, shredded parmesan cheese, and toasted bread crumbs

## ITALIAN \$25

**Italian Style Chopped Salad** salami, provolone, red wine oregano vinaigrette

**Meatballs** vine ripened tomato sauce

**Tomato and Basil Bruschetta** toasted crostini

**White Bean & Sage Dip** grissini breadstick

**Pesto Pasta Salad** roasted peppers

# DINNER

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Minimum 50 guests. Includes assorted rolls and butter, iced tea, soft drinks, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

## PLATED THREE COURSE

### STARTERS *select one*

**Baby Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

**Baby Arugula Salad** apples, manchego, toasted almonds, figs, pistachio oil, balsamic

**Baby Mixed Greens** endive and cherry tomatoes, citrus virgin olive oil dressing

**Panzanella Salad** with vine-ripened tomatoes, virgin oil, garlic croutons, red onion arugula, Parmigiano-Reggiano

**Caesar-Style Kale Salad** herbed ciabatta croutons, shaved Parmigiano-Reggiano, toasted pumpkin seeds

### ENTRÉES *select one*

**Grilled Loch Duart Salmon** organic baby vegetables, fingerling potatoes, warm dressing of tomato, caper, lemon and olive oil \$65

**Branzino** buttered du puy lentils, braised fennel, tarragon, tangerine \$65

**Seared Striped Bass** feta-scallion potato puree, sautéed zucchini, sun-dried tomatoes, black olives, wild oregano \$70

**Artic Char** roasted with king trumpet mushrooms, Coleman farms sunchokes, lemon-chive butter \$70

**Roasted Barramundi** market vegetables succotash, garden herb chermoula \$70

**Grilled Flat Iron Steak** chimichurri, baby carrots, rosemary smashed potatoes \$70

**Prime Short Rib** camas country mill polenta, forest mushrooms, broccoli di cicco, salsa verde \$70

**Grilled New York Steak** roasted heirloom rainbow carrots, fingerling potatoes, black peppercorn sauce \$75

**Filet Mignon** yukon potato purée, roasted hen-of-the-wood mushroom, caramelized shallots, black peppercorn sauce \$80

**Roasted Mary's Free-Range Chicken** grilled asparagus, weiser farms marble potatoes, natural jus \$65

**Petit Filet Mignon & Rosemary Grilled Shrimp** yukon potato purée, organic broccolini, béarnaise sauce \$75

**Petit Filet Mignon & Seabass** handmade gnocchi, roasted heirloom tomatoes, herb nage, fennel \$75

**Grilled New York Steak & Sautéed Seabass** horseradish and dill potato puree, rainbow carrots, béarnaise sauce \$80

**Grilled Beef Tenderloin & Lobster Tail** twice baked potatoes, garlic rapini, béarnaise sauce \$90

### DESSERTS *select one*

**Black Forest Chocolate Cake** layers of chocolate and chantilly crème, amarena cherries

**Tiramisu** espresso lady fingers, mascarpone cream, cocoa powder

**Mixed Berry Tart** seasonal berries, sponge cake, chantilly crème

**Traditional New York Cheesecake** graham cracker base, raspberry sauce

**Apple Tart** chantilly crème

# DINNER

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Minimum 50 guests. Includes assorted rolls and butter, iced tea, soft drinks, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

## **BUFFET** \$75

### **STARTERS** *select one*

**Baby Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

**Baby Arugula Salad** apples, manchego, toasted almonds, figs, pistachio oil, balsamic

**Baby Mixed Greens** endive and cherry tomatoes, citrus virgin olive oil dressing

**Panzanella Salad** with vine-ripened tomatoes, virgin oil, garlic croutons, red onion arugula, parmigiano-reggiano

**Caesar-Style Kale Salad** herbed ciabatta croutons, shaved parmigiano-reggiano, toasted pumpkin seeds

### **ENTRÉES** *select two*

**Lemon-Thyme Roasted Chicken Breast** mustard jus

**Grilled New York Steak** black peppercorn sauce

**Grilled Flat-Iron Steak** cipollini onions, sauce bordelaise

**Slow-Braised Short Rib** caramelized shallots, red wine sauce

**Grilled Salmon** tomato-lemon-olive oil

**Roasted Bass** pistou nage

### **ACCOMPANIMENTS** *select two*

**Roasted Fingerling Potatoes** rosemary

**Olive Oil Smashed Potatoes**

**Buttermilk Garlic Mashed Potatoes**

**Sweet Potato Gnocchi** sage brown butter, candied hazelnuts

**Creamy Polenta** shaved Parmesan

**Wild Rice Pilaf**

**Lemon-Scented Baby Spinach**

**Grilled Asparagus** rosemary, parmesan

**Braised Carrots** fennel, apricot, pistachio

**Glazed Farmers Market Vegetables**

## **DESSERTS**

**Assortment of Petit Fours**

# BAR PACKAGES

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Bar packages include bar setups and are designed to assist your budget guidelines

## BEER & WINE

Includes Patina Cuvée Sparkling Wine, Patina Chardonnay, House Cabernet Sauvignon, assorted beer, Corona, Ballast Point Lager, Angel City Pilsner, soft drinks and mineral water

<b>One Hour</b>	\$16
<b>Second Hour</b>	\$8
<b>Each Additional Hour</b>	\$6

## WELL BAR

Includes New Amsterdam Vodka, Pinnacle Gin, Ron Matusalem Rum, Jose Cuervo Silver Tequila, Jim Beam Bourbon, Teacher's Scotch, Patina Cuvée Sparkling Wine, Patina Chardonnay, House Cabernet Sauvignon, assorted beer, Corona, Ballast Point Lager, Angel City Pilsner, soft drinks and mineral water

<b>One Hour</b>	\$18
<b>Second Hour</b>	\$9
<b>Each Additional Hour</b>	\$7

## PREMIUM BAR

Includes Absolut Vodka, Bombay Gin, Bacardí Rum, Cuervo 1800 Tequila, Jack Daniel's Bourbon, Johnnie Walker Red Scotch, Patina Cuvée Sparkling Wine, Au Bon Climat Patina Chardonnay, Ballard Lane Cabernet Sauvignon, assorted beer, Corona, Ballast Point Lager, Angel City Pilsner, soft drinks and water

<b>One Hour</b>	\$20
<b>Second Hour</b>	\$11
<b>Each Additional Hour</b>	\$9

## PLATINUM BAR

Includes Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Atlantico Rum, Patron Silver Tequila, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Crown Royal Canadian Whisky, Patina Cuvée Sparkling Wine, Au Bon Climat Patina Chardonnay and Pinot Noir, Ballard Lane Cabernet Sauvignon, assorted beer, Corona, Ballast Point Lager, Angel City Pilsner, soft drinks and mineral water

<b>One Hour</b>	\$22
<b>Second Hour</b>	\$12
<b>Each Additional Hour</b>	\$10

## SIGNATURE COCKTAILS

*add a Signature Cocktail for \$3 additional per person*

**Summer Refresher** vodka, strawberry-watermelon combo, basil-ginger-lime infused simple syrup

**Blueberry Mojito** rum, fresh mint leaves, fresh lime juice, simple syrup

**The Manly** bourbon whiskey, bitters, club soda, orange peel

**Señorita** tequila, jalapeño, sweet and sour mix, fresh lime juice tajin salt rim

**French Twist** gin, fresh lemon juice, simple syrup, sparkling wine, lemon twist

**LavenderFusion** vodka, lemon juice, lavender infused simple syrup, splash of water

**Apple Smash** gin, apple cider, lime juice, honey-simple syrup, dash of cinnamon

Consumption and cash bars are available upon request. We are happy to accommodate your individual event requirements; however, cash bar setups and bartenders will incur a separate charge of \$150 per bartender.

# VENUE & DETAILS

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## LOCATION

Tangata Restaurant is located inside Bowers Museum at 2002 N. Main Street, Santa Ana, CA 92706.

## PARKING

Complimentary self-parking is available for all catered events.

## SETUP / BREAKDOWN

Bowers Museum allows Clients to setup for their event two (2) hours prior to the event time, and one (1) hour of breakdown.

## CHINA, GLASSWARE & SILVERWARE

Provided up to 200 guests.

## RENTALS

Available rentals include: standard table linens (\$4), outdoor heaters (\$75), hedge walls (\$125), sound system (\$800) + tech (\$250)

## CORKAGE FEE

\$20 per 750ml bottle

## ALCOHOL SERVICE

Only Patina employees are permitted to provide service of alcoholic beverages. Serving alcoholic beverages to minors is prohibited. Outside alcohol is prohibited at all times. Outside wines are permitted with a corkage fee but can only be served by Patina employees.

## GUEST COUNT & FINAL MENUS

Guaranteed guest count and final menus are due no later than ten (10) days prior to the event.

## LABOR

Labor is not included in the listed menu prices. Standard labor charges are \$5 per person for stationary and buffet events, and \$8 per person for tray passed or plated events.\*

\*Labor can vary depending on the event requirements and length of time.

## ADMINISTRATIVE FEE

The administrative fee is 22% and is applied to all event-related charges. The administrative fee is intended to cover certain administrative operating costs incurred in providing the catering services. It is not a tip or gratuity, and it is not paid out to our service staff. Our service staff is paid in excess of the applicable minimum wage rate; and therefore, tips or gratuities are not expected but are instead left to your discretion.

## SALES TAX

The sales tax rate in Santa Ana is 9.25%.

## DEPOSIT

A deposit of 50% of the estimated catering charges is due at the time of booking.

## FINAL PAYMENT

The final payment is due ten (10) days prior to the event.

## CANCELLATION POLICY

If an event cancels thirty (30) days before the event date, Patina shall retain 50% of the client's deposit. If an event is canceled within 30 days of the event date, Patina will retain the entire deposit; however, if another event is planned by the Client that takes place within six (6) months of the original event date, the forfeited deposit may be applied to the future event. If an event is canceled within seventy-two (72) hours of the event, the total amount of the estimated charges is due to Patina.