



PATINA
W E D D I N G

TABLE OF CONTENTS

The Patina Story.....	5
Patina Wedding Packages.....	7
Rustic Romance.....	8
Couture By The Coast.....	12
Eco-Chic Wedding.....	16
The Royal Affair.....	20
Wedding In The City.....	24
Art + Design.....	28
Custom Weddings.....	32
Signature Wedding Cakes.....	35
Landmark Venues.....	39
Life Celebrations.....	41
Cake Confections.....	45



THE PATINA STORY

Patina Wedding celebrates the art of getting married by creating a truly magical, once-in-a-lifetime experience. Each of our signature weddings are customized to express a couple's vision for their perfect day by reflecting their individual personality and sense of style. Our impeccable artistry and inventive design, innovative catering and imaginative venues allow us to perfectly express your vision. Whether you are a true romantic, eco-conscious, or have a passion for history and tradition, we create a wedding that belongs to you.

Let Chef Joachim Splichal's Patina Restaurant Group and our leading experts create the wedding of your dreams. Our extensive East and West Coast network of preferred partners, curated list of elite vendors, stunning collection of landmark locations and highly acclaimed restaurants across the country ensure that your wedding is an unforgettable and memorable occasion. Choose from one of our spectacular venues or a special location of your own, and we'll bring unmatched sophistication and culinary artistry, capturing the vision you intended for the happiest day of your life.



PATINA WEDDING PACKAGES

Drawing from Patina Wedding's mastery of creating unforgettable and innovative experiences, Patina Wedding presents the "Inspired Wedding: Signature Wedding Packages." Each package represents personalized style and creative expression. Think of them as inspirational starting points for designing your once-in-a-lifetime experience. Our wedding experts work with you, bringing your vision to life and creating a celebration that is uniquely you.

Our team of expert culinarians and wedding event specialists include the finest chefs in the industry, esteemed sommeliers and mixologists, artistically unparalleled pastry chefs, and highly-skilled special event planners. 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 sure to amaze and venues transformed into your world for a day. We bring to life your perfect wedding.

RUSTIC ROMANCE

For the ultimate "romantic," the country-inspired setting embraces all things love. This magical wedding will be perfect for the free-spirited bride and groom that have a penchant for the hand-crafted and want their "once in a lifetime experience" to take place in a garden or country setting.





Café Pinot, Los Angeles, CA
Photography by Adrienne Gunde



RUSTIC ROMANCE

The Setting

A barn, vineyard, enchanted garden or ranch are all perfect backdrops for an authentic reception.

Suggested Venues

Descanso Gardens, Café Pinot, Pinot Provence and Tangata at Bowers Museum.

The Décor

Mix a touch of elegance with antiquated accents and old-world charm. Feature a long reclaimed wooden table with mismatched place settings lined with candle-lit mason jars. Set the tone with wrought iron candelabras or antique chandeliers suspended from the ceiling. For the dessert reception, create a laid-back lounge area featuring vintage, muted colored couches, complete with oversized pillows. Also, consider a framed chalkboard highlighting the menu.

The Florals

Design innovative centerpieces, featuring a variety of antique bottles or vintage tin cans filled with a mix of wildflowers and seasonal blooms. The perfect poetic statement for your romantic day.

The Menu

This country-inspired wedding lends itself to more organic and seasonal fare inspired by a summer garden. English pea soup served chilled, heirloom tomato salad with elderflower dressing and mini brie "en crouste" with honeycomb and dried apricot. Complement the hors d'oeuvres with farm-to-table ingredients such as sweet corn agnolotti with seasonal wild mushrooms and hazelnuts or porcini-rubbed beef filet.

The Cake

This rustic, hand-crafted wedding cake embodies the spirit of romance and is a perfect complement to a magical evening.

The Cocktail

The "San Fran to St. Tropez" hand-crafted cocktail features Laphroaig 10 yr Cask, honey syrup, bitters, lemon and accented with an orange peel. An authentic aperitif to begin the festivities.



COUTURE BY THE COAST

The "Couture by the Coast" Wedding is a carefree soiree for the modern bride and groom who value understated elegance and have a passion for the ocean. This oceanfront wedding is filled with seaside-inspired details, set against the backdrop of waves crashing and the sun setting.







Annenberg Community Beach House, Santa Monica, CA

COUTURE BY THE COAST

The Setting

A cliffside estate with sweeping ocean views, beach clubhouse or an oceanfront cottage with coastal access, are all ideal settings for a unique and unparalleled destination. Celebrate this magical day indoors or outside, hold your ceremony beachfront where the aisles are lined by seashells, then host the reception on the grounds of the seaside estate or in a grand room with breathtaking ocean views.

Suggested Venues

Annenberg Community Beach House

The Décor

A wedding at the beach should incorporate subtle ocean-inspired elements that are natural and organic yet stylish and sophisticated. The coastal setting can inspire your colors and subtle details, such as ruffled accents that mirror the shape of the waves or pearl and coral elements to add a touch of elegance. Place a message in a bottle as your namecards and feature a shoe valet where guests check in their shoes in exchange for stylized flip flops.

The Florals

For the more couture look, feature all white florals such as cymbidium orchids or calla lilies in chic mirrored cubes, or go au naturel with tablescape made from branches, succulents, garden roses and accented with candles.

The Menu

The menu is influenced by the coastal surroundings and features a variety of "fruits from the sea" including such signatures as Maine lobster rolls and hickory smoked salmon. To continue with the seaside-themed menu, serve roasted striped bass with sunchoke puree. Complete this decadent meal with a piña colada dessert topped with pineapple coconut mousse and coconut rum sauce.

The Cake

This chic wedding cake encompasses understated elegance and features a luxe design accented with seaside-inspired details.

The Cocktail

The elegant "Gold Rush" cocktail is made with Templeton Rye whiskey, fresh blackberries, orange-blossom honey syrup and fresh lemon juice.



ECO-CHIC WEDDING

The Eco-Chic Wedding is for those who are mindfully indulgent and environmentally conscious. This eco-beautiful gathering consists of all things green including farm-to-table cuisine to hand made invites on recycled paper and other green products, set within a sustainable environment.





ECO-CHIC

The Setting

Explore an eco-friendly environment where you are surrounded by all things nature, such as an enchanted garden, vineyard or beach setting.

Suggested Venues

Descanso Gardens, Annenberg Community Beach House, Café Pinot, Pinot Provence and Fenyes Mansion at the Pasadena Museum of History.

The Décor

This setting calls for a balance of chic elegance with a vintage, authentic touch. Line the tables with burlap runners and tablecloths with hand-sewn zig-zags. Frame the natural surrounding with empty vintage frames, suspended from above. Feature an old wagon as an unusual platform for a buffet station. For something truly unique, design a wall canvassed with floral-patterned succulents to be used as a backdrop for your ceremony or reception.

The Florals

This wedding is all about “Flora and Fauna.” Design a floral centerpiece with succulents, seasonal blooms and other greenery indigenous to the surroundings, or feature an assortment of fresh herbs and potted plants in terra cotta pots as centerpieces, which can also be used as party favors for your guests.

The Menu

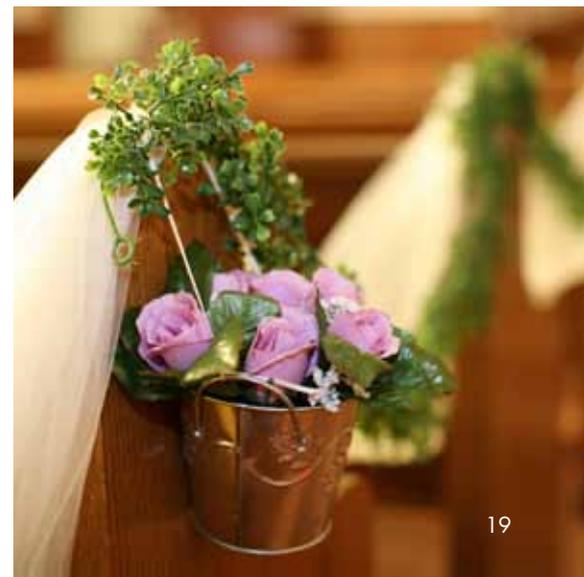
The largely organic menu features farm-to-table ingredients, locally sourced from farms such as Fresh Origins and Scarborough Farms. Begin with organic micro vegetables with panna cotta and heirloom tomato gazpacho with fresh dungeness crab. Serve sustainable Kona kampachi with porcini mushroom agnolotti and grass-fed beef with ginger and fresh dates. Consider a fresh pressed juice bar for refreshments before the ceremony. For the finale, serve farm-fresh roasted fruit with yogurt cream and fennel.

The Cake

This eco-beautiful wedding cake is inspired by nature and all things green. The cake incorporates the finest organic ingredients and other farm-to-table accoutrements.

The Cocktail

The refreshing “Grand Ave Gimlet” cocktail is made with Akvinta Vodka, housemade lemon verbena syrup and fresh lime juice - a perfect blend to complement this farm-to-table menu.



THE ROYAL AFFAIR

A high-angle photograph of a stone staircase with a balustrade. The balustrade features a decorative urn-shaped finial. The stairs lead down to a green lawn. The text 'THE ROYAL AFFAIR' is overlaid in the top left, and a paragraph of text is below it. The bottom left corner shows the page number '20'.

A regal and elegant wedding for the bride and groom who prize history, tradition and the true art of formalities. This "Royal Affair" is inspired by the grandeur and grace of royalty and a perfect fit for the couple who want to be "King and Queen" for the day.





THE ROYAL AFFAIR

The Setting

Explore a landmark location like a prominent museum, notable cultural art center, historic library or grand ballroom.

Suggested Venues

Los Angeles Music Center, Fenyes Mansion at the Pasadena Museum of History, Bowers Museum, Segerstrom Center for the Arts, San Francisco Opera House, San Francisco War Memorial, Lincoln Ristorante, Brasserie and Vanderbilt Suites.

The Décor

Begin with a color combination that is regal and elegant, such as royal blues or deep red colors with gilded accents. Create an opulent table setting with embroidered or velvet linens set with fine china and complemented by a lavish candelabra centerpiece. Hand-calligraphed invitations with traditional fonts and a classic ten-piece orchestral band will set the tone for this royal affair.

The Florals

Capture the glamour with cream colored arrangements punctuated by dark greenery or feature a towering topiary. For the more traditional, feature a tablescape of romantic roses, cascading from a silver candelabra.

The Menu

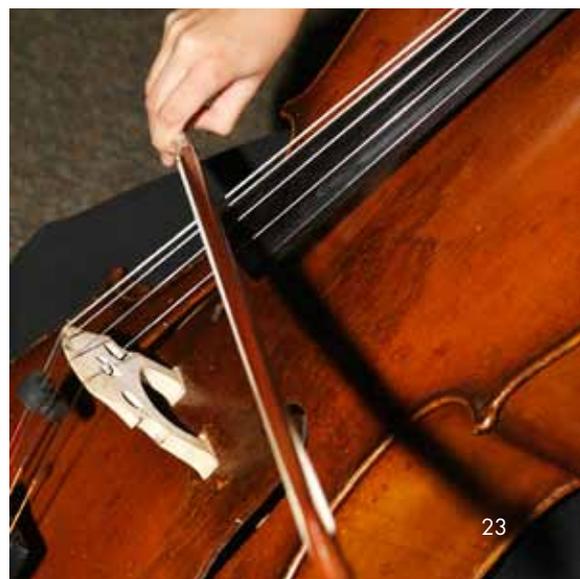
This affair calls for rich cuisine fit for a king and queen, such as king crab with sea urchin gilded with gold leaf, caramelized lobster with hand-rolled linguini, herb-crusted rack of lamb with a feuille de brique tart of seasonal vegetables and a rosemary-olive oil perfumed jus.

The Cake

This elegant cake represents the grandeur and grace of royalty. Its opulence and richness personifies indulgence in every possible way.

The Cocktails

This decadent cuisine is perfect when paired with French Champagne served in crystal flutes, or sip on the signature "Lacount of Monte Cristo" cocktail featuring Tariquet Armagnac, blackberries, lemon juice, Champagne and garnished with a twisted lemon peel.



WEDDING IN THE CITY

A metro modern fête for the downtown bride and groom who have a passion for cityscapes. "Wedding in the City," set against the glamorous backdrop of world famous architecture, features sophisticated and stylish details for the urban chic couple.



Walt Disney Concert Hall, Los Angeles, CA

Photography by Luminaire Images



Café Pinot, Los Angeles, CA
Photography by Luminaire Images

WEDDING IN THE CITY

The Setting

A luxurious urban oasis such as a high-rise penthouse with stunning city views or a chic downtown restaurant with an urban garden provide a dynamic environment for a truly magnificent experience, or explore an Art Deco historical city building with soaring ceilings to embody the glamour and elegance of city life.

Suggested Venues

Walt Disney Concert Hall, Café Pinot, Patina Restaurant, Kendall's Brasserie and Bar, AT&T Center, Park Place, San Francisco Opera House, Lincoln Ristorante, The Sea Grill and Rock Center Cafe.

The Décor

Create a romantic backdrop with bistro lights draped above an al fresco garden setting, or design a magical setting with a wash of color using up-lights that illuminate and transform. Explore a clear tent so all can admire the sweeping cityscape view above.

The Florals

This setting provides a blank canvas for a variety of floral visions. The flowers can be eclectic, textured and varied. Consider peonies and ranunculus accented with green foliage, or go with romantic and fragrant arrangements using garden roses.

The Menu

This urban chic wedding calls for a sophisticated menu including bay scallop ceviche with avocado; short rib and truffled macaroni; carpaccio of sea scallops with grapefruit and cauliflower. For the main course, impress guests with Liberty Farms duck breast with Chinese forbidden rice, hedgehog mushrooms and honey kumquat marmalade. Complete the innovative culinary experience with the chef's selection of refreshing, seasonal desserts.

The Cake

This stylish cake captures the glamour of the urban landscape, sculpted and detailed with classic accents.

The Cocktails

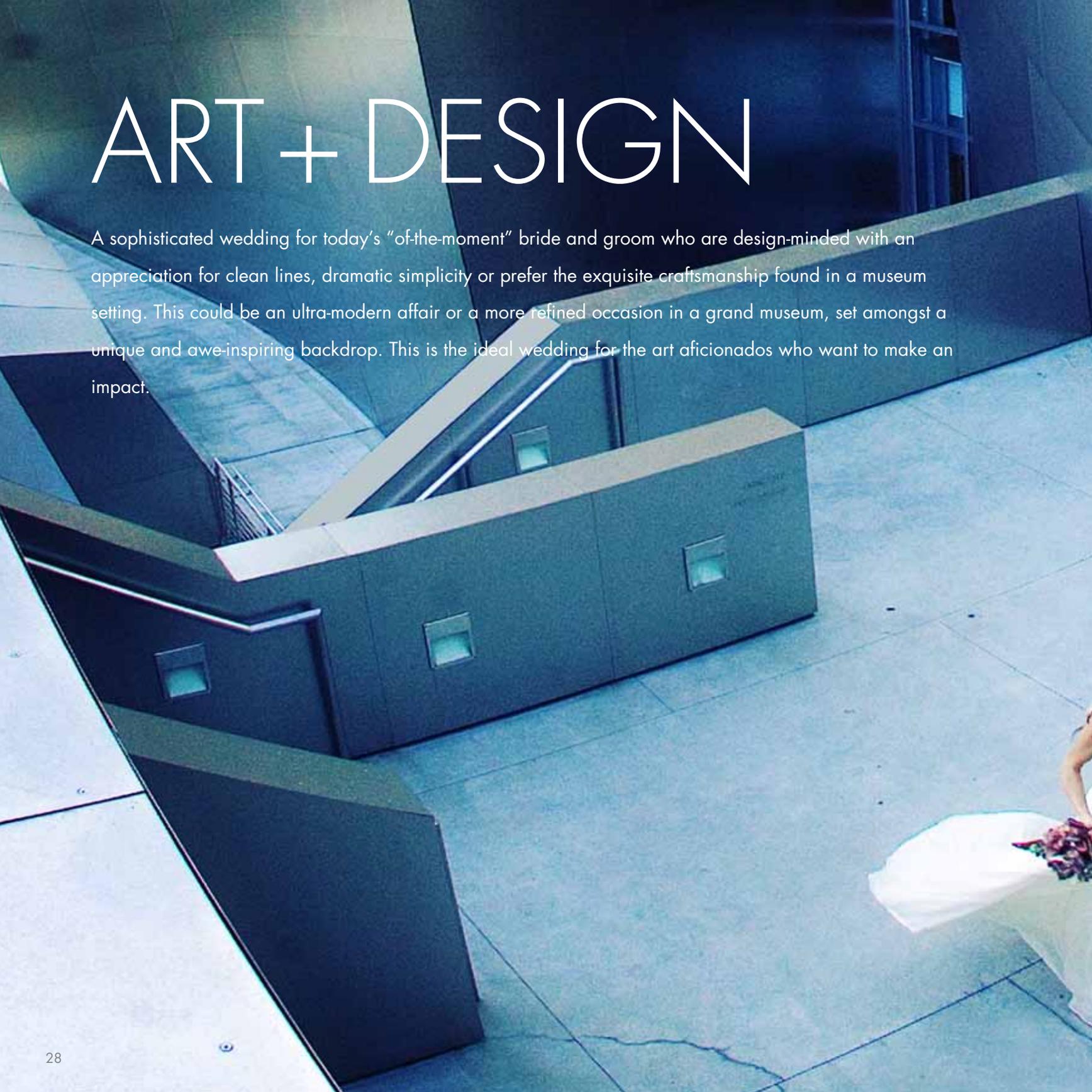
The signature "Urban Night" cocktail is made with House Spirits Stillroom Rum, House Spirits coffee liqueur, hand whipped and finished off with a cream float.



Photography by Adrienne Gunde



ART + DESIGN



A sophisticated wedding for today's "of-the-moment" bride and groom who are design-minded with an appreciation for clean lines, dramatic simplicity or prefer the exquisite craftsmanship found in a museum setting. This could be an ultra-modern affair or a more refined occasion in a grand museum, set amongst a unique and awe-inspiring backdrop. This is the ideal wedding for the art aficionados who want to make an impact.





ART + DESIGN

The Setting

A contemporary, high-designed environment sets the tone for this fashionable wedding. Consider a museum, art gallery or architecturally-famous landmark building.

Suggested Venues

Walt Disney Concert Hall, Tangata at Bowers Museum, AT&T Center, Park Place, Leatherby's Café Rouge, Segerstrom Center for the Arts, Cerritos Center for the Performing Arts and La Fonda del Sol at the MetLife Building at Grand Central Terminal.

The Décor

Consider transforming your space into an art-inspired environment with contemporary candles and draping fabric to make a dramatic statement; or explore a more stylish look with a single vibrant color threaded throughout a white backdrop. Set the table with tailored linens, a high-design tablescape and ghost chairs to create the mood.

The Florals

Use bright colored flowers and succulents set in arrangement designed with a distinctive structural look. Create a high-impact minimalist look with just a few stems in a structured vase; or be daring and use seasonal fruit as an innovative centerpiece.

The Menu

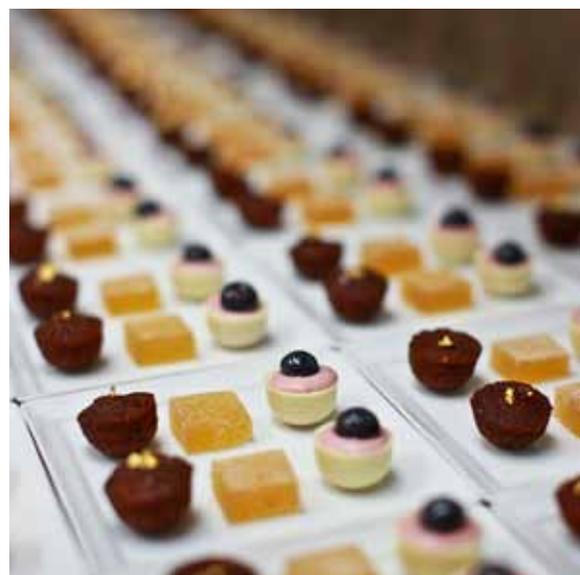
This artfully designed menu, featuring geometrically-shaped menu items, consists of pink beet blinis, artichoke lollipops and mini cones of Peking duck accented with honey ginger sauce. For the main course, serve filet mignon and short rib in a composition with a rainbow of baby carrots. This artful affair concludes with a chocolate namelaka, milk chocolate mousse and vanilla sablé.

The Cake

A contemporary, high-designed wedding cake with unique and awe-inspiring detail.

The Cocktails

The stylish "Miracle Mile" cocktail features Elijah Craig 12yr Bourbon, Meletti Amaro, Carpano Antica Sweet Vermouth, Angostura Bitters and garnished with an orange peel.





CUSTOM WEDDINGS

For the bride and groom who have a distinct vision of their dream wedding, Patina Wedding experts work with you to bring this to life. Every detail is customized to ensure this day is a true creative expression of your style and personality.





SIGNATURE WEDDING CAKES

Patina Wedding combines the elegance and artistry of pastry with the finest ingredients and latest design techniques, creating wedding cakes and confections that are sure to wow your guests while reflecting your personal style. Select from our Patina Wedding Signature Cake Collection inspired by our Signature Wedding Packages, or allow us to design your ideal cake, choose from our signature flavors, fillings and frostings. We can also custom-craft flavor combinations based on your theme. Our decadent desserts and signature wedding cakes are hand-made by our dedicated Patina Pastry chefs. From classic to refined and contemporary, Patina Wedding can create your ideal cake for your grand finale.



For those that prefer a more non-traditional dessert option, Patina Wedding offers unique and creative alternatives to the traditional wedding cake. From our petits fours and cupcake towers, to our cake pops and macarons, we offer an innovative array of desserts that go beyond the wedding-cake mold. Whether you have a more refined palette or prefer a more whimsical style, Patina can craft the perfect sweet sensation.

ACTION STATIONS

For the more adventurous bride and groom, Patina Wedding creates action stations – an entertaining and interactive way for your guests to indulge in dessert. Action stations include:

CANDY SHOP POP UP – liquid nitrogen lollipops, nitro cotton candy, nitro bubble gum, peanut butter & jelly “sandwich,” mini push pops and mini drumsticks.

SHAKE IT UP – custom spiked milkshakes, malts and floats.

A DAY AT THE CARNIVAL – a modern twist on childhood favorites with funnel cakes, fried apple pie, mini drumsticks, nitro kettle corn and nitro cotton candy.

NITRO ICE CREAM PARLOR – liquid nitrogen ice cream splits & sundaes.

CONFECTIONS

Patina Wedding’s imaginative and edible party favors leave your guests with long-lasting memories and treats for a sweet departure. Edible party favors include: cookies, biscotti, brownies, parfaits, macarons, cupcakes, caramels, meringues, rochers, roasted nuts, fluffernutters and much more.





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LANDMARK VENUES

Patina Restaurant Group is the exclusive caterer of many landmark cultural centers and museums, from iconic locations such as Rockefeller Center, Lincoln Center's Metropolitan, Walt Disney Music Center, Segerstrom Center for the Arts, Bowers Museum and San Francisco Opera House, in addition to many first-rate cultural institutions. Hosting your wedding at these remarkable locations, whether on the East or West Coast, creates an unforgettable experience with memories that will last a lifetime. If you prefer something more intimate, our elegant award-winning restaurants provide imaginative and beautiful environments, offering world-class dining and service. Choose from an urban garden, a French bistro or sleek and art-inspired settings, restaurants including Café Pinot, Lincoln Ristorante or La Fonda del Sol serve as the perfect backdrop to host your big day.

In addition to our landmark venues and restaurants, Patina Wedding designs your perfect wedding at any place you choose. If you imagine your dream wedding taking place in a private estate or atop a cliffside retreat, Patina Wedding brings it to life.



LIFE CELEBRATIONS

We are all about celebrations. Patina Restaurant Group's team of experts provide world-class gourmet cuisine and inventive design to celebrate those treasured moments. Our skilled event planners and award-winning chefs can dream up the perfect soiree to celebrate that special anniversary or momentous occasion. Whether you are planning an anniversary, bridal shower, rehearsal dinner or engagement party, We can customize and create your perfect occasion to bookmark this chapter of your life. Patina Wedding's extensive array of venues on the East and West Coasts, offer an ideal setting for any celebration.



SHOWER & ENGAGEMENT PARTY

Planning the perfect shower or an elegant engagement party is as easy as a call to Patina Restaurant Group. Your event planners take care of everything to make your engagement party, bridal or baby shower fun and fabulous. Select one of our award-winning restaurants or landmark venues to host your one-of-a-kind celebration. We custom-create the perfect menu, incorporate innovative design elements and ensure that every detail brings to life an occasion to be remembered.

REHEARSAL & RECEPTION

Our event experts can also design an intimate rehearsal dinner or large-scale brunch reception. Allow our team to create a unique and innovative event at one of our stunning East or West Coast locations. Our renowned chefs and mixologists customize menus and signature cocktails that showcase our impeccable artistry, providing you with an unforgettable experience before or after your big day.



Photography by Luminaire Images

