Descanso Gardens provides a memorable setting for business meetings and retreats, corporate cocktail parties and charity galas. Whether you’re hosting a group of 20 or 200, The Kitchen For Exploring Foods’ exceptional cuisine and personal service and curated event design will provide the perfect accent to your Garden event.

Menus Created by The Kitchen For Exploring Foods

BAR MENU

Catering and Special Event Sales | 213 864 2241 | eugenie@thekitchen.net
BEVERAGE SERVICE

SOFT BAR  $28. per guest
Wines  house red and white
Beer  golden road, budwieser
Soda & Water  coke, diet coke, sprite, voss flat and sparkling water

FULL BAR  $36. per guest
Liquors  stolichnaya vodka, bombay gin, bacardi rum, azul tequila, jack daniel’s bourbon, dewar’s white label scotch
Wines  kenwood champagne, red, and white
Beer  golden road, angel city, corona light
Soda, Water & Mixers  coke, diet coke, sprite, mixers for a full bar, voss flat and sparkling water

PREMIUM FULL BAR  $42. per guest
Liquors  grey goose vodka, sapphire gin, bacardi rum, myers’s dark rum, patron silver tequila, marker’s mark bourbon, glenlivet scotch
Wines  roederer estate champagne, red, and white
Beer  stella artois, angel city, corona light, angry orchard cider
Soda, Water & Mixers  coke, diet coke, sprite, mixers for a full bar, voss flat and sparkling water

SPECIALTY COCKTAILS
choice of one  $8. per guest  choice of two  $12. per guest
Bramble Smash  vodka, fresh blackberries, raspberries, simple syrup, fresh lemon and lime wedges and berries garnish
The Prescription  blanco tequila, fresh ginger honey syrup, lemon and mezcal mist
Cucumber Basil Gimlet  lime juice, simple syrup, fresh basil leaves, cucumber slices
Strawberry Basil Rosé Sangria  strawberries, basil simple syrup, chilled dry rosé, fresh lemon juice, sliced strawberries, lemon wheels and basil leaves
Whiskey Mule  bourbon, fernet, ginger beer, fresh lime, mint and lime garnish

MIMOSA BAR  $18. per guest
Fresh juices, sparkling wine, coffee and tea

BAR ON CONSUMPTION
House Wine  by the glass  $12.-$14.
Domestic Beer  $7.
Imported Beer  $9.
Juices & Soft Drinks  $4.
House cocktail  $14.
Premium cocktail  $19.
Specialty Cocktail  $8.

V = vegetarian  VG = vegan  GF = made without gluten
Price per person unless otherwise noted.
All food and beverages, event labor are subject to a taxable 22% administrative fee and applicable sales tax, currently 9.5%.
Prices subject to change without prior notice.