Descanso Gardens is one of Southern California’s most magical botanical delights, with seasonal floral displays that form a breathtaking backdrop for unique events. A favorite location for romantic weddings, Descanso Gardens and Flora Events will provide all-encompassing packages. The Gardens are a gorgeous location for weddings and celebrations.

Menus created by:
Flora Events at Descanso Gardens
Executive Chef: Jose Rodriguez

WEDDING MENUS
Catering and Special Event Sales
floraevents@descansogardens.org
# Botanical $220

Includes cheese and charcuterie display during cocktail reception, dinner service, champagne toast, and hosted beer and wine bar.

## Buffet

### Salad (select one)
- Garden Greens
- Descanso Salad

### Proteins (select two)
- Tuscan Roasted Jidori Chicken Breasts and Thighs [GF]
- Chicken Breast [GF]
- Slow-Roasted Salmon [GF]
- Pan-Seared Salmon [GF]

### Vegetables (select two)
- Roasted Fingerling Potatoes [GF VG]
- Cauliflower Potatoe Mash [V GF]
- Champagne Rice [V]
- Three Pea Mélange [V GF]
- Haricots Verts [V]
- Seasonal Grilled Vegetable Platter [GF VG]

## Served

### Salad (select one)
- Baby Green Salad [V GF]
- Mixed Garden Greens [V]
- Baby Kale, Fennel & Citrus Salad [V GF]

### Entrée (select two protein and one vegan or vegetarian)
- Tuscan Roasted Jidori Chicken Breast [GF]
- Coq au Vin [GF]
- Pan-Seared Salmon [GF]
- Wild Mushroom Parcel [V]
- Stuffed Portobello Mushrooms [V]
- Heirloom Bean Bourguignon [VG]

## Beer & Wine Bar
- House Red & White Wine
- Assorted Bottled Beers
- Soft Drinks & Mineral Waters
- Coffee & Tea Station

## Dessert
- Fresh seasonal fruit and mixed berries

V = vegetarian  
VG = vegan  
GF = gluten free

Price per person unless otherwise noted. Price subject to change without prior notice. All food and beverage, event labor and administrative fees are included. Includes all event labor charges, cake cutting fee, tables and white garden chairs, linens, flatware, chinaware, and glassware. Applicable sales tax will be added.
**LILAC**

$240

Includes 45-minute cocktail reception with 3 tray-pass hors d’oeuvres, dinner service and hosted full bar

**HORS D'OEUVRES**  
(select one vegetarian and two proteins)

Passed Hot Hors D’Oeuvres

- Prime Beef Sliders
- Filet Mignon
- Crispy Pork Belly
- Jumbo Lump Crab Cakes
- Thai Chicken Brochette
- Cilantro-Ginger Chicken
- Lemongrass Chicken Potstickers
- Tenderloin Skewer
- Petite Quesadilla
- Vegetable Spring roll

Passed Cold Hors D’Oeuvres

- Blue Shrimp Ceviche
- Shrimp Skewer
- Coconut Crusted Shrimp
- Brussel Sprouts
- Wilde Foraged Mushrooms Tartlet
- Camembert Tartlet
- Honey & Goat Cheese
- Watermelon Salad
- Garden Crudites
- Caprese
- Bruschetta Croustade
- Roasted Date

**BUFFET**

**SALAD** (select one) I served with baguettes and herb butter

- Garden Greens  V GF
- Descanso Salad  V GF

**PROTEINS** (select two)

- Grilled New York Strip Steak or Hanger Steak
- Pan-Roasted Jidori Chicken Breasts  GF
- Grilled Local Sustainable Sea Bass or Salmon  GF
- Pan-Seared Salmon  GF

**VEGETABLES** (select two)

- Roasted Fingerling Potatoes  GF VG
- Cauliflower Potatoe Mash  V GF
- Champagne Rice  V
- Roasted Broccolini  GF VG
- Haricots Verts & Heirloom Summer Beans  GF VG
- Seasonal Grilled Vegetable Platter  GF VG

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SERVED

SALAD  (select one) I served with baguettes and herb butter
Baby Green Salad  V GF
California Farmer’s Market Salad  V
Baby Kale, Fennel & Citrus Salad  GF VG

ENTRÉE  (select two protein and one vegan or vegetarian)
Tuscan Roasted Jidori Chicken Breast  GF
Coq au Vin
Pan-Seared Salmon  GF
Grilled Hanger Steak  GF
Red Wine-Braised Boneless Beef Short Ribs
Wild Mushroom Parcel  V
Stuffed Portobello Mushrooms  V
Heirloom Bean Bourguignon  VG

Dessert
Fresh seasonal fruit and mixed berries

FULL BAR

Well Cocktails
House Red & White Wine
Assorted Bottled Beers
Soft Drinks & Mineral Waters
Coffee & Tea Station

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FLORA $260
Includes 45 minute cocktail reception with 3 tray-passed hors d’oeuvres, dinner service, and hosted full bar

HORS D'OEUVRES (select one vegetarian and two proteins)

Passed Hot Hors D’Oeuvres

Prime Beef Sliders
Filet Mignon
Crispy Pork Belly
Jumbo Lump Crab Cakes
Thai Chicken Brochette
Cilantro-Ginger Chicken
Lemongrass Chicken Potstickers
Tenderloin Skewer
Petite Quesadilla
Vegetable Spring roll

Passed Cold Hors D’Oeuvres

Blue Shrimp Ceviche
Shrimp Skewer
Coconut Crusted Shrimp
Brussel Sprouts
Wilde Foraged Mushrooms Tartlet
Camembert Tartlet
Honey & Goat Cheese
Watermelon Salad
Garden Crudites
Caprese
Bruschetta Croustade
Roasted Date

V = vegetarian  VG = vegan  GF = gluten free

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BUFFET

SALAD (select one) served with baguettes and herb butter
Harvest Chopped Salad
Descanso Salad

PROTEINS (select two)
Grilled Sliced Beef Tenderloin
Boneless Braised Short Ribs GF
Sliced Ribeye Steak
Wild Striped Bass GF
Pan-Seared Local Halibut GF

VEGETABLES (select two)
Summer Squash & Basil Pasta V
Roasted Fingerling Potatoes GF VG
Cauliflower Potato Mash V GF
Champagne Rice V
Roasted Broccolini GF VG
Haricot Vert & Heirloom Summer Beans GF VG
Seasonal Grilled Vegetable Platter GF VG

SERVED

SALAD (select one) I served with baguettes and herb butter
Smoked Almond Chevre V
California Farmer’s Market Salad V
Castelfranco & Butter Lettuce
Heirloom Tomato & Watermelon Cylinder Salad V GF
Harvest Chopped Salad V

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**ENTRÉE**  (select two protein and one vegan or vegetarian)

Medallion of Ribeye

Beef Tenderloin Tournedo  *GF*

Branzino en Papillote  *GF*

Pan-Seared Local Halibut

Wild Striped Bass  *GF*

Wild Mushroom Parcel  *VG*

Chermoula Japanese Eggplant  *V*

**Dessert**

Fresh Seasonal fruit and mixed berries

**FULL BAR**

Well Cocktails

House Red & White Wine

Assorted Bottled Beers

Soft Drinks & Mineral Waters

Coffee & Tea Station

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* VG = vegan  
* GF = gluten free

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RECEPTION

HORS D’OEUVRES  (select one vegetarian and two proteins)

Passed Hot Hors D’Oeuvres
Prime Beef Sliders
Filet Mignon
Crispy Pork Belly
Jumbo Lump Crab Cakes
Thai Chicken Brochette
Cilantro-Ginger Chicken
Lemongrass Chicken Potstickers
Tenderloin Skewer
Petite Quesadilla
Vegetable Spring roll

Passed Cold Hors D’Oeuvres
Blue Shrimp Ceviche
Shrimp Skewer
Coconut Crusted Shrimp
Brussel Sprouts
Wilde Foraged Mushrooms Tartlet
Camembert Tartlet
Honey & Goat Cheese
Watermelon Salad
Garden Crudites
Caprese
Bruschetta Croustade
Roasted Date

Reception Stations

Imported & Domestic Cheese Display
Seasonal Fruit
Fresh Begetable Crudité
Roasted Hummus
Grilled Local Harvest & Charcuterie
Bruschetta & Flat Bread I Heirloom Garden
Blue Ocean I Jumbo Shrimp, Sea Scallops, Crab Claws
Sliced & Rolled I Sushi, Sashimi, California Rolls, Wasabi, Soy Sauce, Pickled Ginger

Chef Attended Stations

Slow-Roasted Tenderloin
Black Pepper Crusted Strip Loin
Oven-Roasted Turkey Breast
Pasta du Jour I Alfredo Sauce, Vegetable Mezze
Pasta du Jour I Fire Roasted Tomato Sauce, Shaved Asiago Cheese, Home-Style Meatballs

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WEDDING ENHANCEMENTS

ADDITIONAL MEALS

CHILDREN'S MEALS  half-price of your package price

VENDOR MEALS

Same entrée as guests $40

DESSERT STATION UPGRADE  Selection of (3) $12 | Selection of (4) $16

- Caramel pot de crème
- Churros with hot fudge sauce and warm caramel sauce
- Key lime pie tartlets
- Small ginger cream cookie sandwiches
- Miniature warm chocolate bouchon cake
- Miniature crème brulée
- Lemon curd tarts with fresh berries
- Caramalized white chocolate sables with sea salt
- Miniature housemade ding dongs
- Chocolate pot de crème
- Limoncello tiramisu with candied orange peel
- Red velvet and chocolate whoopie pies
- Cheese cake tartlets with raspberry jam

BAR UPGRADES

SPECIALTY COCKTAILS  Choice of one $8  Choice of two $12

- Bramble Smash
- The Prescription
- Cucumber Basil Gimlet
- Strawberry Basil Rosé Sangria
- Whiskey Mule
- Pomegranate Lemon Drop

PREMIUM BAR  Upgrade from a Well Bar to a Premium Bar $8 per person

RENTAL UPGRADES

Specialty linens available upon request

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