



Flora Events
at Descanso Gardens

WEDDING MENU

2027

CHEF SPOTLIGHT

JOSE RODRIGUEZ, EXECUTIVE CHEF

Chef Jose Rodriguez—or "Jrod" for short—has had over 25 years of professional experience under his culinary journey. He brings the same energy to his work as Executive Chef at Descanso Gardens in La Cañada Flintridge, CA, just as he did with the family "Parrilladas" (barbeques) he hosted as a teenager. Back then, he helped his mom and dad at the grill before officially taking over the cooking for parties, birthdays, and holidays. "I always want my guests to feel like part of the family," he says. Chef Jrod has a wonderful wife, Jackie, and a beautiful daughter, Penelope. He loves his family time and, of course, cooking for his biggest fans.

Chef Jrod's career path has taken him from night classes at Culinary School for Pastry Arts to restaurants, racetracks, arenas, colleges, stadiums, and cooking for a number of celebrities. He has traveled the world collecting flavors, colors, recipes, and inspiration from locations like Singapore, Japan, Peru, Prague, Malaysia, Beijing, Mexico, Paris, Ireland, Bali, and Hawaii, just to name a few. But his biggest inspiration and thanks go to his wonderful mother, who was an amazing cook and his primary inspiration for becoming a chef.

To Chef, food is a celebration that always brings great memories.



CONTENT

Botanical Packages	3
Lilac Packages	4
Flora Packages	5
Enhancements	8
Bar Upgrades	9

FLORA EVENTS

Descanso Gardens, nestled in the heart of La Cañada Flintridge, invites you to embark on a botanical wedding experience like no other. Our enchanting venue, where lush greenery meets timeless romance, sets the stage for your dream celebration.

Flora Events, our exclusive onsite caterer with menus created by Chef Jose Rodriguez, orchestrates a culinary journey that seamlessly harmonizes with the natural beauty of Descanso Gardens. When you choose one of our wedding packages, you unlock an all-inclusive experience.

Immerse your guests in comfort and elegance with thoughtfully arranged house tables and chairs. Draped tables adorned with high-quality linens create an ambiance of sophistication. A spacious area awaits your first dance and joyful celebrations on the dance floor. Our talented chefs craft delectable dishes and refreshing drinks for your food and beverages. Professional servers attend to your guests with warmth and grace, ensuring impeccable service. And when it's time for that sweet moment, our team expertly handles the cake cutting. All this, along with transparent and comprehensive service charges, allows you to focus on love, not logistics.

Your journey begins by contacting us at Floraevents@descansogardens.org.

Where love blooms, and memories take root.

WEDDING MENU

Prices are per person and include all food and beverage, event labor, administrative fees, cake cutting fee, tables and white garden chairs, linens, flatware, chinaware, and glassware. Our menus are fully customizable, and if you have any dietary restrictions, please reach out so we can customize the menu accordingly. Applicable sales tax will be added. Prices are subject to change without prior notice.

DIETARY IDENTIFICATIONS



Gluten Free



Dairy Free



Vegan



Vegetarian



BOTANICAL BUFFET | 240+

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

Salads

Served with artisanal bread & herb butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Crumbled Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

Proteins

CHOOSE TWO

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Chicken Jus, Grilled Lemon

Pan-Seared Salmon

Roasted Cherry Tomatoes, Artichokes, Orzo Sofrito, Olive Oil

Local Striped Sea Bass

Wilted Bloomsdale Spinach, Pistachio Gremolata

Grilled Hanger Steak

Cabernet Sauce, Charred Cipollini Onions, Chimichurri

Vegetarian Options

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Artichokes, Chimichurri, Lemon Oil

Sides

CHOOSE TWO

Herb Roasted Fingerling Potatoes

Rosemary, Thyme, Sea Salt, Cracked Pepper, Extra Virgin Olive Oil

Roasted Carnival Cauliflower

Scallions, Garlic, Crispy Shallots, Extra Olive Oil, Sea Salt

Haricots Verts

Pickled Shallots, Lemon Zest, Extra Virgin Olive Oil, Sea Salt

Seasonal Grilled Vegetables

Herb Marinated Vegetables, Sea Salt, Cracked Black Pepper, Extra Virgin Olive Oil





BOTANICAL PLATED DINNER

10 guest minimum

Salads

Served with artisanal bread & herb butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Crumbled Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

Entrées

CHOICE OF TWO PROTEINS AND ONE VEGAN OR VEGETARIAN

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Roasted Carnival Cauliflower, Artichokes, Lemon Butter Sauce, Potato Mash

Pan-Seared Salmon

Roasted Cherry Tomatoes, Artichokes, Orzo

Local Striped Sea Bass

Pistachio Gremolata, Cous Cous, Haricot Vert, Pickled Shallots, Lemon Zest, Olive Oil, Sea Salt

Grilled Hanger Steak

Cabernet Sauce, Charred Cipollini Onions, Herb Roasted Fingerlings, Chimichurri, Spicy Tomato Jam

Vegetarian Options

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Artichokes, Chimichurri, Lemon Oil

Dessert

Fresh Seasonal Fruit & Mixed Berries   

Platter Will Be Displayed At Cake Table

Beer & Wine Bar

House Red & White Wine

Assorted Bottled Beers

Soft Drinks

Mineral Waters

Coffee & Tea

Station

LILAC | 260+

Includes cocktail hour with 3-tray-passed hors d'oeuvres, dinner service, champagne toast, and hosted full bar

LILAC PASSED HORS D'OEUVRES

Choose one vegetarian and two proteins

Hot Hors d'Oeuvres

Arancini with Mozzarella Cheese

Beef Sate Thai Peanut Sauce

Crab Cakes

Black Bean Empanada

Sour Cherry & Brie Bites

Yakitori Chicken Skewers 🍷

Spanakopita Bites 🍃

Vegetable Spring Rolls 🍃

Cold Hors d'Oeuvres

French Onion & Wild Mushrooms Tartlet 🍃

Smoked Salmon Cucumber Cups 🍷

Smoked Salmon Blinis

Sesame Seared Ahi Togarashi

Caprese Skewers 🍃 🍷

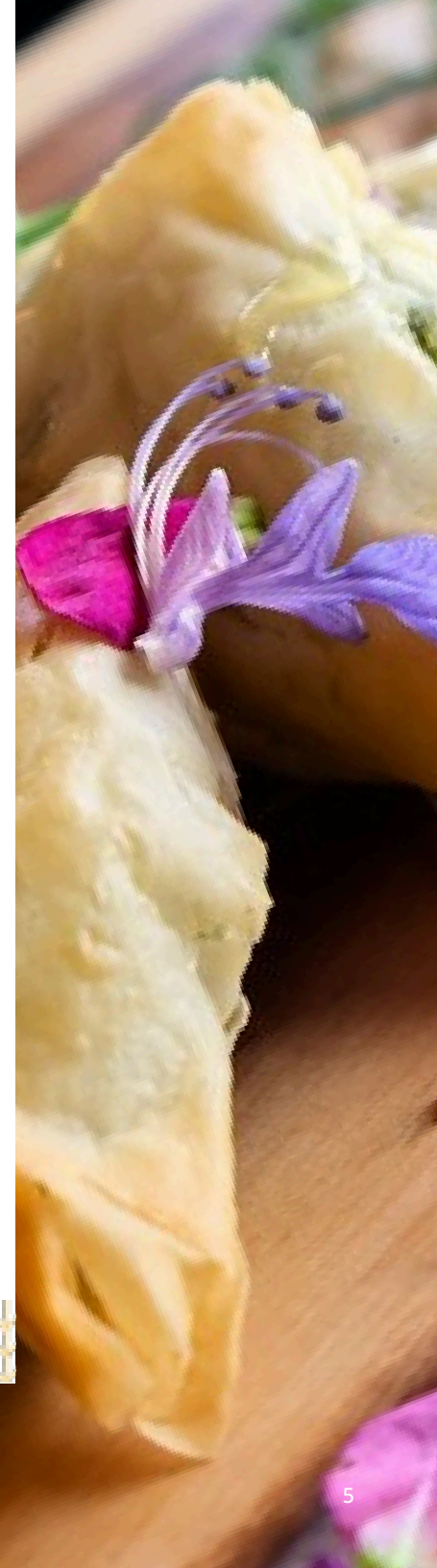
Sweet Chili Shrimp Skewers 🍷 🍷

Bruschetta on Crostinis 🍃

Mini Naan with Hummus

Watermelon Brie Bites

Mediterranean Pinwheels



LILAC BUFFET

Salads

Served with artisanal bread & herb butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Crumbled Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

California Medley Salad

Mix Greens, Romaine, Chickpea, Cucumber, Tomatoes, Olives, Artichokes, Walnuts, Feta Cheese, Lemon Vinaigrette

Arugula & Citrus Salad

Cara Cara Oranges, Navel Oranges, Fennel, Radish, Blood Orange Glaze, Pomegranate Seeds, Citrus Vinaigrette

Strawberry and Cous Cous Salad

Cucumber, Mint, Frisee, Walnuts, Crispy Shallots, Balsamic Vinaigrette

Proteins

CHOOSE TWO

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Chicken Jus, Grilled Lemon

Pan-Seared Salmon

Roasted Cherry Tomatoes, Artichokes, Orzo Sofrito, Olive Oil

Local Striped Sea Bass

Wilted Bloomsdale Spinach, Pistachio Gremolata

Grilled Hanger Steak

Cabernet Sauce, Charred Cipollini Onions, Chimichurri

Proteins (cont.)

Vegetarian Options

Cast Iron Cauliflower Steak

Fingerling Potatoes, Asparagus Tips, Charred Cherry, Tomatoes, Artichokes, Chimichurri, Lemon Oil

Eggplant Parmigiana

Marinara Sauce, Provolone Cheese, Bruschetta, Parmesan Cheese, Herbed Bread Crust

Sides

CHOOSE TWO

Herb Roasted Fingerling Potatoes

Rosemary, Thyme, Sea Salt, Cracked Pepper, Extra Virgin Olive Oil

Roasted Carnival Cauliflower

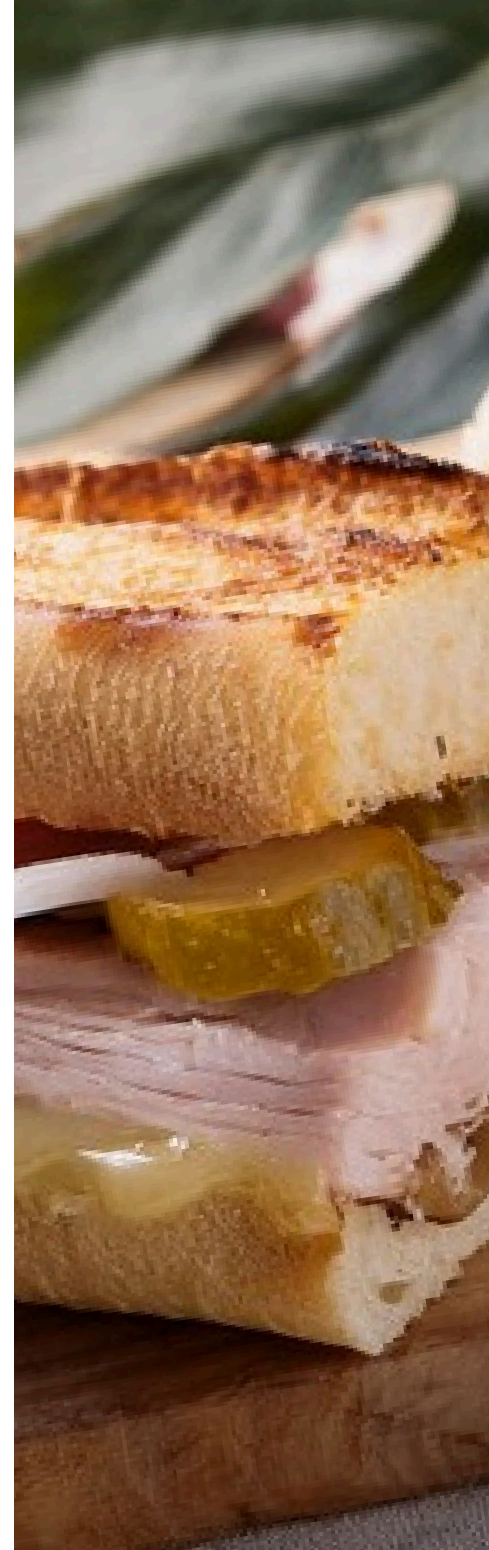
Scallions, Garlic, Rice Wine Vinaigrette, Crispy Shallots, Extra Olive Oil, Sea Salt

Haricots Verts

Pickled Shallots, Lemon Zest, Extra Virgin Olive Oil, Sea Salt

Seasonal Grilled Vegetables

Herb Marinated Vegetables, Sea Salt, Cracked Black Pepper, Extra Virgin Olive Oil



LILAC PLATED DINNER

10 guest minimum

Salads

Served with artisanal bread & herb butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Crumbled Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

Arugula & Citrus Salad

Cara Cara Oranges, Navel Oranges, Fennel, Radish, Blood Orange Glaze, Pomegranate Seeds, Citrus Vinaigrette

California Medley Salad

Mix Greens, Romaine, Chickpea, Cucumber, Tomatoes, Olives, Artichokes, Walnuts, Feta Cheese, Lemon Vinaigrette

Strawberry and Cous Cous Salad

Cucumber, Mint, Frisee, Walnuts, Crispy Shallots, Balsamic Vinaigrette

Entrées

CHOICE OF TWO PROTEINS AND ONE VEGAN OR VEGETARIAN

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Roasted Carnival Cauliflower, Artichokes, Lemon Butter Sauce, Potato Mash

Pan-Seared Salmon

Roasted Cherry Tomatoes, Artichokes, Orzo

Local Striped Sea Bass

Pistachio Gremolata, Cous Cous, Haricot Vert, Pickled Shallots, Lemon Zest, Olive Oil, Sea Salt

Grilled Hanger Steak

Cabernet Sauce, Charred Cipollini Onions, Herb Roasted Fingerlings, Chimichurri, Spicy Tomato Jam

Entrées (cont.)

Vegetarian Options

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Artichokes, Chimichurri, Lemon Oil

Eggplant Parmigiana

Marinara Sauce, Provolone Cheese, Bruschetta, Parmesan Cheese, Herbed Bread Crust

Dessert

Fresh Seasonal Fruit & Mixed Berries

Platter Will Be Displayed At Cake Table

Full Bar

House Cocktails

House Red & White Wine

Assorted Bottled Beers

Soft Drinks Mineral Waters

Coffee & Tea Station



FLORA | 280+

Includes cocktail hour with 3-tray-passed hors d'oeuvres, dinner service, champagne toast, and hosted full bar

FLORA PASSED HORS D'OEUVRES

Choose one vegetarian and two proteins

Hot Hors d'Oeuvres

Arancini with Mozzarella Cheese

Beef Sate Thai Peanut Sauce

Crab Cakes

Black Bean Empanada

Sour Cherry & Brie Bites

Yakitori Chicken Skewers 🌾

Spanakopita Bites 🌱

Vegetable Spring Rolls 🌱

Cold Hors d'Oeuvres

French Onion & Wild Mushrooms Tartlet 🌱

Smoked Salmon Cucumber Cups 🌾

Smoked Salmon Blinis

Sesame Seared Ahi Togarashi

Caprese Skewers 🌱 🌾

Sweet Chili Shrimp Skewers 🌱 🌾

Bruschetta on Crostinis 🌱

Mini Naan with Hummus

Watermelon Brie Bites

Mediterranean Pinwheels



FLORA BUFFET | 280+

Salads

Served with artisanal bread & herb butter 

CHOOSE TWO

Garden Greens

Locally Sourced Greens, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Crumbled Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

Frisee and Fennel Salad

Mandarin Orange, Marcona Almonds, Pear, Blood Orange Dressing

Arugula & Citrus Salad

Cara Cara Oranges, Navel Oranges, Fennel, Radish, Blood Orange Glaze, Pomegranate Seeds, Citrus Vinaigrette

California Medley Salad

Mix Greens, Romaine, Chickpea, Cucumber, Tomatoes, Olives, Artichokes, Walnuts, Feta Cheese, Lemon Vinaigrette

Strawberry and Cous Cous Salad

Cucumber, Mint, Frisee, Walnuts, Crispy Shallots, Balsamic Vinaigrette

Proteins

CHOOSE TWO

Boneless Braised Short Ribs

Red Wine Sauce, Herb Pistou

Tornado of Beef

Charred Cipollini Onions, Compressed Tomatoes, Fleur De Sal, Red Wine Demi Sauce

Proteins (cont.)

Local Striped Sea Bass

Wilted Bloomsdale Spinach, Pistachio Gremolata

Pan-Seared Salmon

Roasted Cherry Tomatoes, Artichokes, Orzo Sofrito, Olive Oil

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Chicken Jus, Grilled Lemon

Vegetarian Options
Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Artichokes, Chimichurri, Lemon Oil

Eggplant Parmigiana

Marinara Sauce, Provolone Cheese, Bruschetta, Parmesan Cheese, Herbed Bread Crust

Burrata Stuffed Portobello Mushroom

Burrata Cheese, Creamy Arrabiata, DiNapoli Tomato Sauce

Sides

CHOOSE TWO

Haricots Vert

Pickled Shallots

Roasted Asparagus

Toasted Hazelnuts

Seasonal Grilled Vegetables

Herb Marinated, Extra Virgin Olive Oil

Smashed Creamer Potatoes

Cream, Milk, Herb Butter, Chives, Crème Fraîche

Chef's Curated Mushroom Sauté

Thyme, Rosemary, Garlic, Shallots, Extra Virgin Olive Oil, Salt, Black Pepper



FLORA PLATED DINNER

Salads

Served with artisanal bread & herb butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Crumbled Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

Arugula & Citrus Salad

Cara Cara Oranges, Navel Oranges, Fennel, Radish, Blood Orange Glaze, Pomegranate Seeds, Citrus Vinaigrette

California Medley Salad

Mix Greens, Romaine, Chickpea, Cucumber, Tomatoes, Olives, Artichokes, Walnuts, Feta Cheese, Lemon Vinaigrette

Strawberry and Cous Cous Salad

Cucumber, Mint, Frisee, Walnuts, Crispy Shallots, Balsamic Vinaigrette

Entrées

CHOICE OF TWO PROTEINS AND ONE VEGAN OR VEGETARIAN

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Roasted Carnival Cauliflower, Artichokes, Lemon Butter Sauce, Potato Mash

Pan-Seared Salmon

Roasted Cherry Tomatoes, Artichokes, Orzo

Local Striped Sea Bass

Pistachio Gremolata, Cous Cous, Haricot Vert, Pickled Shallots, Lemon Zest, Olive Oil, Sea Salt

Grilled Hanger Steak

Cabernet Sauce, Charred Cipollini Onions, Herb Roasted Fingerlings, Chimichurri, Spicy Tomato Jam

Mahi Mahi

Cilantro Lime-Rice, Wilted Bloomsdale Spinach, Tomato Salsa

Entrées (cont.)

Miso Glazed Stiped Sea Bass

Steamed Sesame Rice, Charred Broccolini, Soy Reduction

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Roasted Carnival Cauliflower, Artichokes, Lemon Butter Sauce, Potato Mash

Boneless Braised Short Ribs

Smashed Creamer Potatoes, Cherry Tomato Confit, Pistou Sauce, Lemon Herb, Haricot Vert

Vegetarian Options

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Artichokes, Chimichurri, Lemon Oil

Eggplant Parmigiana

Marinara Sauce, Provolone Cheese, Bruschetta, Parmesan Cheese, Herbed Bread Crust

Burrata Stuffed Portobello Mushroom

Burrata Cheese, Creamy Arrabiata, DiNapoli Tomato Sauce

Dessert

Fresh Seasonal Fruit & Mixed Berries

Platter Will Be Displayed At Cake Table

Full Bar

Premium Cocktails

Premium Red & White Wine

Assorted Bottled Beers

Soft Drinks

Mineral Waters

Coffee & Tea Station



WEDDING ENHANCEMENTS

Additional Meals

Children's Meals | 45

All Children's meals come with a fruit cup, cookie and one side

Entrées

CHOOSE ONE

Grilled Cheese

Chicken Tenders

Mini Cheese Pizza

Buttered Pasta

Sides

CHOOSE ONE

Potato Chips

Garlic Bread

Vendor Meal

Half Price of Package Meal

Same entrées as guests, plated and served after all guests entrees

Dessert Station Upgrade

CHOICE OF THREE | 12 **OR** CHOICE OF FOUR | 16

Mini Assorted Cupcakes

Mini Pastry Pops

French Assorted Mini Dessert

Chef's Choice

Chocolate Mousse with Chocolate Shavings

Lemon Curd Tarts

with Fresh Berries

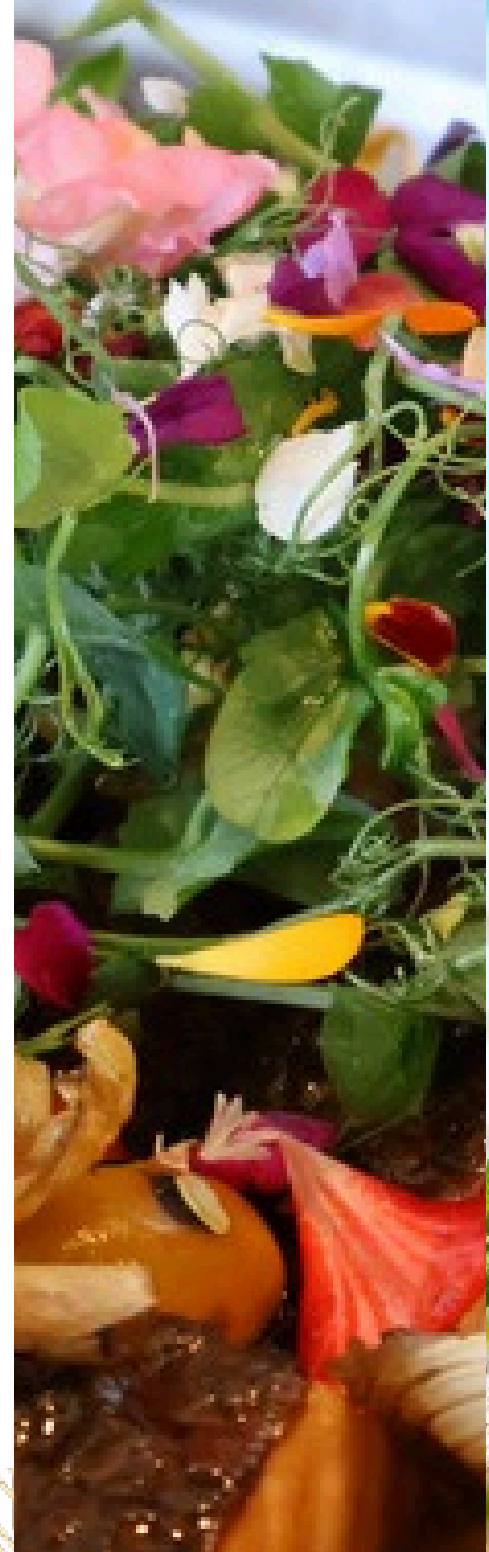
Italian Assorted Mini Dessert

Chef's Choice

Tiramisu

Cheesecake Tartlets

with Raspberry Jam



BAR UPGRADES

Signature Cocktails

Custom cocktails available

CHOICE OF ONE | 16

CHOICE OF TWO | 22

Seasonal Signature Cocktails

Berry Bramble Smash

Bourbon, Simple Syrup, Fresh Lemon Juice, Blackberries, Mint

Negroni

Gin, Sweet Vermouth, Campari, topped with Orange Garnish

Ever After

Vodka, Passion Fruit, Lime Juice, Agave
Topped with Club Soda and Lime

Amore Spritz

Aperol, Blood Orange, Club Soda, Prosecco

Dolce Vita

Tequila, Limoncello, Orange Liqueur, Agave, Club Soda and Lime

Maple Bourbon Bash

Bourbon, Peach Juice, Maple Simple Syrup, topped with Mint and Peaches

Rental Upgrades

Specialty linens available upon request

Premium Bar Upgrade

Upgrade from a well bar to a premium bar | 10

Liquor Upgrades

Vodka: Grey Goose, Belvedere

Tequila: Patron, Ocho

Mezcal: Del Maguey

Gin: Hendricks, Dyfi

Rum: Kuleana

Bourbon: Basil Hayden, Bakers

Scotch: Johnny Walker

Cognac: Courvoisier

Wine Upgrades

White | Calera Chardonnay, Decoy Chardonnay, Groth Chardonnay, Flowers Chardonnay, Greenwing Pinot Grigio, Elena Walch Pinot Grigio, Decoy Sauvignon Blanc, Groth Sauvignon Blanc, Sonoma Cutrer Sauvignon Blanc

Rose | Sonoma Cutrer Rose, Chateau Leoubé Rose, Schramsberg Sparkling Rose

Red | Decoy Merlot, Duckhorn Merlot, Migration Merlot, Flowers Pinot Noir, Migration Pinot Noir, Decoy Cabernet Sauvignon, Groth Cabernet Sauvignon

Beer Upgrades

Hofbrau, North Coast, Modelo, Kona, Lagunitas, Stella Artois, Karl Strauss, Golden Road, Sapporo, 805, Blue Moon



BRIDAL PACKAGE

*Delivered straight to the bridal suite at 3:00pm and placed in fridge at 3:00pm.
Packages include cocktail napkins, disposable plates, and cups.*

Bridal Suite Add-Ons

Cheese & Charcuterie Board – 110

Feeds 8-10 guests

Water Bottles – 5

Champagne Bottle – 60

Maximum one bottle



GENERAL INFORMATION & POLICIES

We look forward to working with you in making your event a success. Please take a moment to review our policies before placing your order:

Administrative Fee

A 24% will be applied to all food and beverage charges. This fee covers operational expenses including event coordination, administrative support, and overall service infrastructure. The administrative fee is not a gratuity and is not distributed as a tip to service staff.

Labor Fees

We charge a \$175 flat rate per server for every 20 guests.

- Any event offering liquor will require a bartender at a flat rate of \$175.
- One bartender per 50-75 guests.
- Any event over 50 people will require a captain at a flat rate of \$225.

State Tax

A 10.5% state tax will be applied to the total bill.

Securing Your Booking

We kindly request a 50% non-refundable deposit thirty days prior to your event date. The remaining balance should be settled two weeks before the event, along with your guaranteed guest count and menu choices.

Guarantees & Payment

Final guarantees and payment in full due two weeks prior to the event date.

Plated Meals

Plated meals require pre-selected choices to be submitted with guest name and table numbers two weeks prior.

Special Dietary/Bar Requests

Please inquire with your catering manager and send requests no later than two weeks prior to the event date.

Corkage Fee

\$30 per any regular 750ml bottle of wine, \$60 per any 1.5L bottle of wine.

Payment Policy

One hundred percent (100%) advance deposit is due thirty (30) days prior to the first event day. Additional orders or increases after the initial deposit has been received, must be paid in full at the time of the request before the start of the event. A credit card is required to be on file for any replenishments or add-ons during the event. Onsite charges will be reconciled daily to the credit card on file. If a credit card is not added under the customer's account, the customer will be unable to request replenishments or add additional services during the event.

Customers unable to pay for incidentals during event via credit card, will be required to provide an additional deposit of 20%-30%. This deposit will be monitor to cover any additional services during the event and will be refunded post-event, after deducting any incidental costs. Sodexo Live! reserves the right to halt the execution of services until the Customer has complied with the payment requirements, and 100% advance deposit is acquired by Sodexo Live!. Specific payment methods may not be available based on the date of the payment request.

Sodexo Live! requires Customers who paid the advance deposit by ACH, Wire or Bank Transfer to furnish an official bank letter from their financial institution, with the financial institution's logo in the letterhead, in the event a refund is warranted at the conclusion of the event. Before authorizing any advance deposits, verify your financial institution's ability to accurately supply this letter. Sodexo Live! will not be held liable for Customers unable to obtain a swift or secure refund due to the inability to procure the proper documentation.

Terms & Final Invoice Reconciliation

Any additional amounts due to Sodexo Live! from the Customer will be based on the actual number of persons/items served and any on-site services requested and approved during your Event. Onsite charges will be reconciled daily to the credit card on file. After the final event day, the Customer shall, within ten (10) business days from the invoice date, advise Sodexo Live! in writing of any discrepancies in the invoice so that Sodexo Live! may review and, if necessary, make any proper adjustments. The Customer is responsible for settling all outstanding invoices within ten (10) business days from the invoice date.





READY TO PLAN CATERING FOR YOUR NEXT EVENT?

email: khyde@descansogardens.org

<https://www.descansogardens.org/special-event-request/>