



TANGATA
RESTAURANT

**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.

WEDDING MENU

Menus Created by Tangata Restaurant
Catering Specialist | 714 567 3630 | bowersevents@patinagroup.com



THE GARDEN

Served \$155 | Buffet \$160

Includes cheese and charcuterie display during cocktail reception

Dinner service, hosted selection of house beer and wine, assorted sodas, coffee, tea and water

SERVED

SALAD *select one*

served with house bread and butter

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

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

Panzanella Salad vine-ripened tomatoes, virgin oil, garlic croutons, red onion, arugula, parmesan

ENTRÉE *select one protein and one vegetarian*

duet entrée add \$7 | pre-selected entrée add \$10

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

Red Wine braised beef short Rib wilted spinach, potato puree, over roasted tomatoes

Grilled Salmon organic baby vegetables, warm dressing of tomato, caper, lemon and olive oil

Wild Mushroom Risotto acquerello rice, mascarpone, parmesan, wild mushroom ragout

BUFFET

SALAD *select one*

served with house bread and butter

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

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

PROTEINS *select two*

Roasted Mary's Free-Range Chicken marinated with lemon and herbs, grilled lemon halves

Red Wine braised short rib

Grilled Salmon preserved lemon, olive oil and capers

STARCH *select one*

Roasted Fingerling Potatoes rosemary

Buttermilk Garlic Mashed Potatoes

Wild Rice Pilaf

VEGETABLE

Farmers Market Vegetables

THE ORANGE BLOSSOM

Served \$165 | Buffet \$170

Includes a 45-minute cocktail reception with 3 tray passed hors d'oeuvres

Dinner service, hosted well full bar, selection of house beer and wine, assorted sodas, coffee, tea and water

HORS D'OEUVRES *select three*

Bruschetta lemon chive housemade ricotta, roasted squash, agrodolce

Mini Grilled Cheese fig jam, wild arugula, brie

Wild Mushroom Crostini brie, truffle oil, chives

Mini Vegetable Empanadas roasted poblano-tomato salsa

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

Ahi Tuna Poke soy-sesame dressing, nori, wonton crisp

Shrimp Cocktail Lollipop chili cocktail sauce

Shrimp Empanada smashed avocado, brandy wine tomato

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

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

Spiked Short Rib chinese bbq sauce

Chicken and Waffles buttermilk fried chicken on a mini waffle, vermont maple

Prosciutto Crisp goat cheese, apple, wild arugula

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

Mini Tacos braised chicken, roasted tomato salsa

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

SERVED

SALAD *select one*

served with house bread and butter

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

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

California Farmer's Market Salad shaved asparagus, watermelon radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino, truffle vinaigrette

ENTRÉE *select one protein and one vegetarian*

duet entrée add \$7 | pre-selected entrée add \$10

Grilled Flat Iron Steak chimichurri, baby carrots, rosemary smashed potatoes

Artic Char roasted with king trumpet mushrooms, coleman farms sunchokes, lemon-chive butter

Prime Short Rib camas country mill polenta, forest mushrooms, broccoli di cicco, salsa verde

Roasted Mary's Free-Range Chicken marinated with lemon and herbs, grilled lemon half, cauliflower potato pureewith roasted cauliflower, roasted cherry tomatoes

Grilled Salmon organic baby vegetables, fingerling potatoes, warm dressing of tomato, caper, lemon and olive oil

Wild Mushroom Risotto acquerello rice, mascarpone, parmesan, wild mushroom ragout

THE BLOSSOM

BUFFET

SALAD *select one*

served with house bread and butter

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

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

PROTEINS *select two*

Grilled New York Steak black peppercorn sauce

Grilled Flat-Iron Steak cipollini onions, sauce bordelaise

Slow-Braised Short Rib caramelized shallots, red wine sauce

Tuscan Roasted Mary's Free-Range Chicken marinated with lemon and herbs, grilled lemon halves

Sea Bass or Grilled Salmon preserved lemon, olive oil and capers

STARCH *select one*

Roasted Fingerling Potatoes rosemary

Buttermilk Garlic Mashed Potatoes

Wild Rice Pilaf

VEGETABLE *select one*

Grilled Asparagus rosemary

Farmers Market Vegetables

FULL WELL BAR

New Amsterdam vodka, bombay gin, bacardi rum, Cuervo tequila, jack daniel's bourbon, dewar's white label scotch

House Champagne, Red & White Wine

Assorted Bottled Beer

Assorted Soda

Sparkling & Still Bottled Water

Coffee & Hot Tea

Champagne Toast Included

THE ROSE

Served \$180 | Buffet \$185

Includes a 45 minute cocktail reception with 3 tray-passed hors d'oeuvres

Dinner service, hosted premium full bar, selection of house beer and wine, assorted sodas, coffee, tea and water

HORS D'OEUVRES *select three*

Bruschetta lemon chive house-made ricotta, roasted squash, agrodolce
Mini Grilled Cheese fig jam, wild arugula, brie
Wild Mushroom Crostini brie, truffle oil, chives
Mini Vegetable Empanadas roasted poblano-tomato salsa
Red Wine-Poached Pear blue cheese souffle, walnut tart
Butternut Squash Tart caramelized onions, fontina cheese, crispy sage
Macaroni & Cheese Lollipops crisp herbed bread crumbs
Poached Heirloom Apple friseé, hazelnut, blue cheese
Ahi Tuna Poke soy-sesame dressing, nori, wonton crisp
Shrimp Cocktail Lollipop chili cocktail sauce
Shrimp Empanada smashed avocado, brandy wine tomato
Smoked Salmon Blini california white sturgeon caviar, crème fraiche, dill
Mini Maine Lobster Rolls fresh herbs, Hawaiian bread
Hamachi Crudo pink grapefruit, fresno chili, avocado, lime, extra virgin olive oil
Blue Crab "BLT" blue crab salad, toast point
Spiked Short Rib chinese bbq sauce
Chicken & Waffles buttermilk fried chicken on a mini waffle, Vermont maple
Prosciutto Crisp goat cheese, apple, wild arugula
Bacon-Potato Flatbread caramelized onion, confit bacon, ricotta and sage
Mini Tacos braised chicken, roasted tomato salsa
Filet Mignon gold potato puree, fleur de sel, served on a ceramic spoon
Surf & Turf Skewer grilled steak, shrimp, bearnaise sauce
Glazed Pork Belly cider bacon jam, pickled apple
Tiny Wagyu Pastrami Reuben marble rye
Chicken & Calabrian Chili Meatballs romesco sauce

THE ROSE

SERVED

SALAD *select one*

served with house bread and butter

Assorted Beet Salad crispy goat cheese, frisée lettuce, Lolla Rosa lettuce, red endive, cara cara orange candied pistachio, charred lemon vinaigrette

California Farmers Market Salad shaved asparagus, watermelon radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino, truffle vinaigrette

Harvest Chopped Salad fresh corn, peas, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden baby beets, baby kale, radicchio, arugula, cabbage, champagne honey tarragon vinaigrette

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

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

ENTREE *select one protein and one vegetarian*

duet entrée add \$7 | pre-selected entrée add \$10

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

Grilled New York Steak roasted heirloom rainbow carrots, fingerling potatoes, black peppercorn sauce

Prime Short Rib camas country mill polenta, forest mushrooms, broccoli di cicco, salsa verde

Branzino buttered du puy lentils, braised fennel, tarragon, tangerine

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

Grilled Salmon organic baby vegetables, fingerling potatoes, warm dressing of tomato, caper, lemon and olive oil

Wild Mushroom Risotto acquerello rice, mascarpone, Parmesan, wild mushroom ragout

THE ROSE

BUFFET

SALAD *select one*

served with house bread and butter

Harvest Chopped Salad fresh corn, peas, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden baby beets, baby kale, radicchio, arugula, cabbage, champagne honey tarragon vinaigrette

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

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

PROTEINS *select two*

Grilled Beef Tenderloin cabernet sauce, crispy onions

Slow-Braised Short Rib caramelized shallots, red wine sauce

Halibut preserved lemon, olive oil and capers

Sea Bass or Grilled Salmon preserved lemon, olive oil and capers

Roasted Mary's Free-Range Chicken marinated with lemon and herbs, grilled lemon halves

STARCH *select one*

Roasted Fingerling Potatoes rosemary

Buttermilk Garlic Mashed Potatoes

Wild Rice Pilaf

Sweet Potato Gnocchi sage brown butter, candied hazelnuts

Creamy Polenta shaved parmesan

VEGETABLE *select one*

Grilled Asparagus rosemary, parmesan

Braised Carrots fennel, apricot, pistachio

Glazed Farmers Market Vegetables

Lemon-Scented Baby Spinach

Roasted Broccolini garlic chips, lemon

FULL PREMIUM BAR

Liquors grey goose vodka, sapphire gin, bacardi rum, myer's dark rum, patron silver tequila, maker's mark bourbon, glenlivet scotch

House Champagne, Red & White Wine

Assorted Bottled Beer

Assorted Soda

Sparkling & Still Bottled Water

Coffee & Hot Tea

Champagne Toast Included

ENHANCEMENTS

CHILDREN'S MEALS

half price of your package price

VENDOR MEALS

\$40 per person (same as guest)

SPECIALTY COCKTAILS

choice of one \$12 per guest

Sweet On You strawberry-watermelon, vodka, fresh basil, ginger beer, fresh lime juice

Mai Guy white rum, fresh lime juice, orange curaçao, orgeat syrup, dark rum, fresh pineapple

Call Me Old Fashioned rye whiskey, bitters, club soda, orange peel

Blushing Bride sparkling rosé, fresh strawberries

Love-n-der Infusion vodka, lemon juice, lavender infused simple syrup, splash water

Apple-y Ever After gin, apple cider, lime juice, honey simple, dash cinnamon

Eiffel For You gin, fresh lemon juice, simple syrup, sparkling wine, lemon twist

PREFERRED VENDORS

DJ & LIGHTING

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