



WEDDING GUIDE
COCKTAIL RECEPTION



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THE VENUE OF YOUR DREAMS

The Sepulveda Home has been thoughtfully curated to host an unforgettable and gorgeous celebration.

THE SEPULVEDA HOME

WEDDING GUIDE – COCKTAIL STYLE



The garden at the Sepulveda Home is available for five hours of combined ceremony and reception time, plus two hours of private bridal party photography time, pre-ceremony. We host one wedding per weekend on Fridays and Saturdays only.

DAY OF WEDDING COORDINATOR

Services start from the day of booking and include:

- Design and theme concepts
- Drafting of a day-of timeline
- Vendor referrals by request
- On-site rehearsal (at least two days prior to your event)
- On-site coordination of guest arrivals, wedding ceremony,
- Dinner & dance reception, and sparkler send off
- Distribute tables and guest favors
- Refer hotel accommodations for your guests by request
- Assist with live musicians by request
- Assist with rehearsal dinner arrangements by request
- Assist with valet arrangements by request

PHOTOGRAPHY

The Sepulveda Home has been featured on television and in motion pictures. We want you and your photographer to create editorial worthy wedding photos! Two hours are allotted for your pre-wedding (private) photography session. A list of our recommended photographers is available upon request.

Ex: Photos 3–5 p.m., Ceremony & Reception 5–10 p.m.

CEREMONY SITE

Exchange your vows on our balcony overlooking the bustling lights from Port of Los Angeles, or under the outdoor chandeliers and sweeping pepper tree in the garden. The balcony is also frequently used as an ideal location for a private sweetheart table, a romantic first dance, or a memorable bouquet toss!

MUSIC

A DJ is included to play all your favorite songs throughout the event. For an additional fee, enjoy live entertainment by our preferred trio, specializing in 1920s, 30s, and 40s jazz and blues. We can also provide a variety of musical options to suit your wedding day vision.

LINENS & PLACE SETTINGS

White, black or ivory linens with matching satin overlays are provided. Select from a colorful array of satin napkins, suitable for all seasons. Our bone white china is accented by silver, black, or gold chargers, with formal glass and stemware.

CENTERPIECES

A charming selection of silver, black or gold candelabras and candles are available for your complimentary use as table centerpieces. Our staff will ensure that the burning candles are replenished and remained lit throughout the evening, lending to romantic ambient lighting.

HOSTED BAR

Under our string lit grapevine area, you will find a beautiful bar and cigar lounge. Our antique ceiling height humidor offers a robust selection of cigars for your guests. Pair an 'Old Fashioned' or Southern 'Mint Julep' with a stogie, for 'old time' sake! Our bar packages are available upon request.

OUTDOOR FIREPLACE

Stay warm by the flickering flames of our outdoor fireplace. For weddings taking place in fall and winter, outdoor heat lamps are provided.

SPARKLER SEND-OFF

Our team will coordinate and provide each wedding guest with a 20 inch sparkler to send you off in style! This is guaranteed to be one of the most memorable moments of your wedding day! We will handle all of the details as you make your way down the hill into your waiting transport.

SECURITY

Every event is secured with professional guards.



DINING

We offer cocktail-style service for up to 120 guests, complete with tall bistro tables, chairs, and casual seating throughout the garden for a relaxed, elegant atmosphere.

We are proud to collaborate with Chef Dora and her team of talented artisans. Together, we've thoughtfully curated menus that showcase her culinary expertise while reflecting the unique charm of our home.

Every professional involved takes immense pride in crafting memorable experiences. Please refer to Chef Dora's menu for further details.



COCKTAIL MENU

Presented by Chef Dora

Chef's Grazing Station Appetizers One Action Station

Each menu is complete with one selection of: Sweet Tea, Fruit Infused Water, or Strawberry Lemonade

Alcohol is not provided. Please inquire about a bar package.

CHEF'S GRAZING STATION

- Layered Brie with Fruit Preserves, Aged Sharp Cheddar, Smoked Gouda, & Sliced Swiss Cheeses
- Fresh Grapes & Strawberries
- Farmers Market Vegetable Crudités with Sun Dried Tomato Hummus, Mesquite Smoked Nuts, Fig Jam, & Dates
- Crackers & French Bread

APPETIZERS

Please Choose Two:

- Sicilian Risotto Croquettes Stuffed with Mozzarella & Draped with House made Marinara & Basil Chiffon
- Grilled Chicken Skewers with Chimichurri Sauce
- Buffalo Chicken Bites with Gorgonzola Crumble
- Vine Ripened Tomato Basil Caprese Skewer with Honey Balsamic Reduction

CHEF'S CARVING STATION

Uniformed Chefs carve to order your choice of one:

- Balsamic Marinated Turkey Breast with Bone Broth Gravy
- Caramelized Leg of Ham
- Carved Tri Tip of Beef with Green Peppercorn Sauce (additional fee)

Accompanied with:

- Buttermilk Mashed Potatoes
- Baby Kale Caesar Salad
- Fresh Baked Rolls & Butter

MASHED POTATO STATION

Yukon Gold or Sweet Yam Mashed Potatoes topped with your choice of one:

- Chicken Etouffée
- Southern Fried Popcorn Chicken
- Cajun Beef Grillades
- New Orleans Style Shrimp (additional fee)

Accompanied with

- Cilantro, Chives, Bacon, Butter, Sour Cream, Cheddar
- Fresh Baked Rolls & Butter

JAMBALAYA STATION

Uniformed Chefs cooked fresh in front of your guests:

- Cajun Spiced Short Grain Rice
- Jumbo Shrimp
- Andouille Sausage
- Crushed Peppers, Roma Tomatoes, Bermuda Onions, Green Bell Peppers, & Aromatic Garlic

Accompanied with:

- Strawberry Arugula Salad with Balsamic Vinaigrette

CAFE RUDECINDA

Espresso service offering café lattes and robust cappuccinos are included in all packages.

WEDDING CAKE

Our decadent wedding cake is a two-tiered masterpiece crafted by a talented local pastry chef. Available in an array of flavors, it is perfectly sized for your formal cutting and photography, Accompanied by a full or half sheet cake for your guests.

BOURBON STREET BEIGNET STATION

Warm Freshly Made Beignets with toppings:

- Powdered Sugar
- Chocolate Syrup
- Fresh Strawberries
- Whipped Cream
- Cinnamon Sugar
- Raspberry Coulis



