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WEDDING & BABY SHOWERS

Celebrate your love story and welcome new beginnings at The Sepulveda Home—a stunning setting where refined elegance meets timeless charm.

Our enchanting garden is available for a four-hour celebration, with events concluding no later than 7:00 p.m. Choose from two exclusive timeframes for your perfect event:

Morning–Early Afternoon Experience:

Event Time: 11:00 a.m. – 2:00 p.m.

Setup: Begins at 10:00 a.m.

Cleanup: 2:00 p.m. – 3:00 p.m.

Afternoon–Evening Experience:

Event Time: 4:00 p.m. – 7:00 p.m.

Setup: Begins at 3:00 p.m.

Cleanup: 7:00 p.m. – 8:00 p.m.



EVENT COORDINATOR

The sales and design teams at The Sepulveda Home work alongside Chef Dora and her expert culinary team to ensure a smooth event.

- Staff coordinator on the day-of, organization, and planning starts the day of booking

TABLES, CHAIRS, & LINENS

Bistro tables and chairs with black, white, or ivory satin linens. Combination garden seating for up to 75 guests.



CENTERPIECES

A selection of silver, black, gold, or wooden candelabras are provided for your complimentary use as centerpieces. Live candles are included, and our staff will ensure that they are replenished and remain lit throughout your event.

PA SYSTEM/MUSIC

Our sound system is available for use throughout your event. Your personal music selection may be played as background music. For an additional fee, a live string musician or jazz trio is available.

DINING

Chef Dora and her team have created delicious menus for The Sepulveda Home. We are thrilled to collaborate with her, and together we have carefully designed menus that incorporate her culinary expertise while paying homage to our homes' unique aesthetic.

Please see Chef Dora's menu for more details.

HOSTED BAR

An outdoor bar with rustic charm is located under our covered grapevine area. All barware is provided with a certified bartender. A bar package is available to add to your catering menu.



HIGH TEA

Presented by Chef Dora

EUROPEAN CHARCUTERIE BOARD

Our gorgeous charcuterie board includes hand-crafted artisan cheese, fresh crudite with hummus, and a variety of accoutrements such as honey, fig jam, kalamata olives, dried apricots, crackers, grapes, berries, and croustades garnished with a touch of edible flowers.

ENGLISH TEA SANDWICHES & CANAPES

Please Choose 3:

- Delicate Open-Ended Cucumber & Dill with Herbed Creamed Cheese
- Smoked Salmon Canape with Chives & Boursin on English Brown Bread
- Dainty Egg Salad Finger Sandwiches
- Chicken Salad with Major Grey Chutney
- Black Forest Ham & Double Creme Brierw

SWEETS

Please Choose 2:

- Mini Currant Scones with Clotted Cream & Lemon Curd
- French Macarons
- Mini Fruit Tartlets
- Ube Crinkle Cookies
- Bite Size Lemon Bars
- Double Chocolate Brownies
- Chocolate Chip Oatmeal Cookies

REFRESHMENT STATION

Our refreshment station features fruit-infused spa water, Southern sweet iced tea, and hot Earl Grey tea—served with lemon wedges, sugar, and honey.

CAFE RUDECINDA

Espresso service offering café lattes and robust cappuccinos.

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



ADDITIONS

CAKE (Additional Fee)

Our decadent cake is crafted by a talented local pastry chef for your celebration. Available in an array of flavors, and offered as a full or half sheet cake for your guests.

BOURBON STREET BEIGNET STATION (Additional Fee)

Warm Freshly Made Beignets with toppings:

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



