



WEDDING GUIDE

FORMAL RECEPTION



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THE VENUE OF YOUR DREAMS

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

WEDDING GUIDE – FORMAL RECEPTION



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.

Formal dinner tables and Chiavari chairs in black, silver, gold or mahogany are provided.

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 sit-down dinner service for up to 65 guests, complete with formal dinner tables, Chiavari chairs, and bone white Chinathroughout the garden for an 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.



TRADITIONAL DINNER

Presented by Chef Dora

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.

OPTION ONE

- Chefs Grazing Station
- Dinner Rolls or Buttermilk Biscuits
- One Salad
- One Entrée
- Two Side Dishes

OPTION TWO

- Chefs Grazing Station
- Dinner Rolls or Buttermilk Biscuits
- One Salad
- Two Entrees
- Two Side Dishes

OPTION THREE

- Chefs Grazing Station
- Dinner Rolls or Buttermilk Biscuits
- One Salad
- Two Entrees
- Three Side Dishes

CHEF'S GRAZING STATION

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

SALADS

- Baby Field Greens, Walnuts, Gorgonzola, and Fresh Raspberries
- Corn and Kale Salad with Toasted Pecans and Meyer Lemon Vinaigrette
- Baby Kale Caesar with Crunchy Croutons, Pepitas, and Shaved Parmesan
- Strawberry Arugula with Roasted Pecans and English Hot House Cucumbers

TRADITIONAL ENTREES

- Fork Tender Cabernet Braised Beef Short Rib
- Carved Tri Tip of Beef with Peppercorn Demiglace
- Pear Brandy Infused Grilled Pork Chops
- Buttermilk Brined Roast Rosemary Chicken
- Lemon Caper Chicken Scallopine with Creamy White Wine Reduction
- Chicken Breast Madeira with Caramelized Wild Mushrooms
- Broiled Thai Coconut Chicken Breast with Fresh Papaya Salsa
- Citrus Turmeric Seared Salmon (additional fee)
- Sauteed Garlic Chardonnay Jumbo Shrimp Scampi (additional fee)

TRADITIONAL SIDES

- Balsamic Glazed Grilled Vegetables
- Grilled Green Beans and Blistered Tomatoes
- Saffron Cilantro Rice
- Roasted Garlic Kerry Gold Mashed Potatoes
- Baked Rosemary Red Bliss Potatoes
- Tomato Basil Orzo Pasta

VEGETARIAN SPECIALTY OPTIONS

- Four Cheese Agnolotti
- Butternut Squash Ravioli with Sage Brown Butter Sauce
- Spinach and Sundried Tomato Stuffed Portobello Mushroom

Inquire for pricing

VEGAN SPECIALTY OPTIONS

- Blackened Squash Ravioli with Sage Brown Butter Sauce
- Eggplant Rollatini with Almond Ricotta

Inquire for pricing



SOUTHERN DINNER

presented by Chef Dora

OPTION ONE

- Chefs Grazing Station
- Fresh Buttermilk Biscuits and Butter
- One Salad
- One Entrée
- Two Side Dishes

OPTION TWO

- Chefs Grazing Station
- Fresh Buttermilk Biscuits and Butter
- One Salad
- Two Entrees
- Two Side Dishes

OPTION THREE

- Chefs Grazing Station
- Fresh Buttermilk Biscuits and Butter
- One Salad
- Two Entrees
- Three Side Dishes

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 and Sliced Swiss Cheeses
- Fresh Grapes & Strawberries
- Farmers Market Vegetable Crudités with Sun Dried Tomato Hummus, Mesquite Smoked Nuts, Fig Jam, & Dates
- Crackers & French Bread

SALADS

- Baby Field Greens, Walnuts, and Fresh Raspberries with Raspberry Vinaigrette
- Baby Kale, Fuji Apples, Shredded Cheddar, Crunchy Quinoa and Meyer Lemon Vinaigrette
- Strawberry Arugula Salad with Roasted Pecans and House Cucumbers with Balsamic Dressing
- Grilled Pear and Baby Greens with Shredded Parmesan and Honey Red Wine Vinaigrette

SOUTHERN ENTREES

- Fork Tender Smoky Brown Sugar Braised Tri Tip of Beef
- Buttermilk Brined Roast Rosemary Chicken with Cajun Andouille Gravy
- Auntie Audrey's Honey Fried Chicken
- Twice Cooked Sweet and Spicy BBQ Chicken
- Bourbon Glazed Chicken Stuffed with Jarlsberg Cheese, Apples, and Country Sausage
- Eight Hour BBQ St. Louis Dry Rubbed Ribs
- Grilled Lemon Sweet Tea Salmon (additional fee)
- New Orleans Style BBQ Shrimp with Tasso Ham (additional fee)

SOUTHERN SIDES

- Crispy Charred Brussel Sprouts
- Braised Bacon Collard Greens and Kale
- Smoky Red Beans and Rice
- Green Beans Amandine
- Southern Street Corn
- Buttermilk Smashed Potatoes
- Herbed Skillet Potatoes
- Quattro Formaggi Mac and Cheese

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



