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## **CELEBRATION OF LIFE**

The Sepulveda Home would be honored to help you host a celebration of life for your loved one. Our venue offers a welcoming atmosphere, creating a comforting environment where family and friends can gather and reminisce.

The garden is available for four hours of time, ending no later than 5 p.m.

## **EVENT COORDINATOR**

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

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

## **TABLES & CHAIRS**

Bistro tables and chairs with black or white linens are provided. Combination garden seating for up to 65 guests, standing room for a max capacity of 120 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 remained lit throughout your event.

## **OUTDOOR HEATING**

For events taking place in fall, outdoor heat lamps are available.

## **SECURITY**

Every event is secured with professional guards.

## **PARKING/VALET**

There is plenty of street parking for your guests. Please inquire about our preferred valet companies for guest counts over 65.



## PA SYSTEM

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 guitarist 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 OUTDOOR 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.

## ESPRESSO

The Sepulveda Home features two exquisite Italian espresso machines, with espresso service included.

## PROFESSIONAL PHOTOGRAPHY

Professional photography is available for an additional fee of \$500. This package includes 125–150 retouched photos in a private online gallery, along with a slideshow.

All payments can be made directly to Carissa Woo Photography.

# PRICING & PRODUCTION FEES

Up to 120 Guests  
Four Hour Reception: \$4,000

Up to one additional hour may be  
purchased for \$475

Professional photography available for an  
additional \$500 (Paid to Photographer)

All events are based on a four hour window,  
ending no later than 5 p.m.

\*Not including menu costs





# SHARING BUFFET

presented by Chef Dora

## GRAZING MENU \$25 PER PERSON

### FRESH TORTILLAS WRAPPED WITH ROMAINE, ROMA TOMATOES, SPROUTS, & AVOCADO

Please Choose 1:

- Hummus Roast Vegetable Rolls
- Turkey Avocado Salsa Baja Rolls
- Grilled Lime Chicken & Roasted Red Bell Pepper

**SLIDERS** | Homemade slider buns topped generously with layers of lettuce, tomatoes, onions, swiss, & cheddar cheeses

Please Choose 1:

- Italian Mini Salami Sub
- Black Forest Ham
- Carved Roast Beef & Horseradish
- Grilled Mediterranean Vegetarian

### SALADS

Please Choose 1:

- Homestyle Red Rose Potato Salad
- Strawberry, Feta, & Arugula with Balsamic Vinaigrette
- Baby Kale Caesar Salad with Sourdough Croutons & Shaved Parmesan
- Fresh Seasonal Fruit Salad with Mint Chiffonade
- Gochuang Asian Noodle Salad

### SWEETS

Please Choose 2:

- Double Chocolate Brownies
- Homemade Coconut Macaroons
- Crispy Chocolate Rice Bars
- Purple Ube Crackle Cookies
- Paleo Bars (Chocolate & Peanut Butter)
- Gluten Free Peanut Butter Morsels
- Maldon Salt Double Chocolate Cookies

### ASSORTED SODAS & WATERS

\$3 PER PERSON

### A LA CARTE OPTIONAL ADD-ONS

Additional Salads Starting \$5 Per Person

- Pasta Primavera
- Asian Noodle
- Spinach Mushroom
- Caesar
- Greek
- Colelaw
- Mexian Caesar
- Citrus Kale

## APPETIZERS

**\$14 PER PERSON (CHOICE OF 3) or \$5  
EACH SELECTION PER PERSON A LA  
CARTE**

- Shrimp Ceviche with Blue Corn Chips & Avocado Lime Mousse
- Bite-Size Lobster Rolls
- Carne Asada Quesadillas with Queso Blanco
- Beef Bulgogi Street Tacos with Sweet Thai Chile Sauce
- Santa Maria Beef Filet Skewers with Chimichurri Sauce
- Bite Size Chicken Satay Skewers
- Sriracha Wings
- Shredded Chicken & Tres Queso
- Taquitos
- Korean Fried Chicken & Waffles
- Buffalo Chicken Meatballs
- Crispy Rice Paper Boats with Portobello Mushrooms
- Tomato Basil Caprese Skewer with Balsamic Reduction
- Mini Avocado Egg Rolls with Cilantro Tamarind Dipping Sauce
- Guacamole & House Made Corn Chips
- Seven Layer Dip & Chips
- Farm Fresh Vegetable Crudite with Hummus & Ranch

All Pricing + Tax & 22% Production Charge.





