



608 DAHLIA

Wedding and Event Menu

**Exclusive Caterer at  
Sherman Library  
and Gardens**

**EXECUTIVE CHEF JESSICA ROY**

For Event Food and Beverage Estimates please contact  
our Director of Events

Email: [events@608dahlia.com](mailto:events@608dahlia.com)

The page is framed by a decorative border of green foliage, including various leaves and small flowers, in shades of light and dark green. The text is centered and uses a clean, sans-serif font.

2647 East Coast Hwy  
Corona Del Mar, CA 92625  
events@608dahlia.com  
www.608dahlia.com

# Our Food Philosophy

We are sincerely passionate about bringing fresh, seasonal, sustainably sourced ingredients to your table; and sometimes quite literally straight from the garden.

We are lucky to find ourselves situated in the middle of Sherman Library and Gardens, surrounded by 2.2 acres of immaculate beauty and bounty. It is not unusual to find our Executive Chef, Jessica Roy, in the Gardens, before an event, picking the most beautiful edible flowers for garnish and freshest herbs for seasoning. Chef Jessica also has an expansive organic home garden. Anything not grown at home is sourced thoughtfully through our purveyors.

Our food is lovingly made fresh, in-house. We believe that food should be nutritious, improve your mood and body, be presented beautifully, and be a memorable experience. We want your guests to remember the food and the service with a smile.

At 608 Dahlia, we greatly appreciate your business.

Please don't hesitate to reach out to us to answer any questions you may have. Please also be sure to reference the "Finer Details" section which answers many of our FAQs and visit us @608dahlia for added inspiration.

[www.608DAHLIA.com](http://www.608DAHLIA.com)  
Instagram @608DAHLIA



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## CATERING PACKAGES

### THE POPPY \$86 PER PERSON

*Welcome infused water station*

*Non-alcoholic beverage selection welcome reception + dinner service*

*Choice of 2 tray passed hors d'oeuvres welcome reception*

*Choice of either soup or salad (first course)*

*Entrée presentation (choice of two options + vegetarian)*

*Coffee Station*

*Outside Dessert Presentation/ Cake Cutting*

### THE PEONY \$130 PER PERSON

*Welcome infused water station*

*Standard Bar and table service throughout event (4 hours) includes 1 craft mocktail*

*Choice of 3 tray passed hors d'oeuvres during welcome reception*

*Artisanal bread and house-whipped butter*

*Choice of either soup or salad (first course)*

*Entrée presentation (choice of two options + vegetarian)*

*Coffee Station*

*Outside Dessert Presentation and/or Cake Cutting and plating*

*Sparkling Wine Toast Included*

### THE DAHLIA \$167 PER PERSON

*Welcome infused water station*

*Premium Bar selection and table service throughout event (4 hours) including one signature craft cocktail (low-proof) or Sangria and botanical mocktail*

*Choice of 4 tray passed hors d'oeuvres welcome reception*

*House made buttermilk biscuits or artisanal bread*

*Choice of appetizer*

*Choice of either soup or salad*

*Entrée presentation (choice of two options + vegan)*

*Coffee Station*

*Outside Dessert Presentation and/or Cake Cutting and plating*

*Sparkling Wine Toast Included*

*Applicable sales tax and service charge (20%) are not included in the menu pricing.*

*Menu pricing does not include rentals for glassware, china, flatware, chargers, tables, chairs, or linens. Staffing fees are not included in pricing. Staffing and Rentals are calculated on a per event basis to meet each guest's specific needs.*



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## CATERING PACKAGES

### CUSTOMIZED PACKAGE

*Start with our Poppy as a base and add or take away elements to your heart's delight- we are here to customize your estimate to suit your specific event needs.*

*The Peony and Dahlia are curated packages which include our most requested items. The Peony and Dahlia are discounted to be less than adding a la carte to the Poppy. Thus, menu items can be added to, but not taken away from the Peony and Dahlia packages.*

*Standing reception only? Hors D'oeuvre a la carte pricing is available upon request.*

### COMMON POPPY ENHANCEMENTS / A LA CARTE ADD-ONS

- Standard Bar + \$9 per hour per adult (2 hr minimum)*
- Premium Bar + \$12 per hour per adult (2 hr minimum)*
- Sangria +\$4 (with standard bar package)*
- Signature Craft Cocktails +\$4 (with standard bar package)*
- Additional Craft Cocktail (His and Hers) +\$4*
- Additional Hors D'oeuvre +\$3.50\* per piece*
- Artisanal Bread +\$4*
- House Made Biscuits +\$5*
- Appetizer Course \$18*
- Plated Dessert \$12*



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## HORS D'OEUVRES

*Poppy Package includes choice of 2 (2 pieces per person)*

*Peony Package includes choice of 3 (2 pieces per person)*

*Dahlia package includes choice of 4 (2 pieces per person)*

*A la carte \$3.50+ per piece (reception a la carte menu available upon request)*

### GRASS FED BEEF SLIDERS

*heirloom tomato jam, white cheddar, garden herb aioli, house made dilly pickle*

### GARDEN TOMATO BASIL TARTLETTS

*slow roasted tomato, fresh basil pesto \*V*

### SMOKED SALMON

*whipped crème fraiche, crisp cucumber, preserved lemon, fresh dill \*GF*

### CAPRESE SKEWERS

*marinated tomato and mozzarella, garden basil, aged balsamic reduction \*GF*

### CHILLED POACHED JUMBO PRAWNS

*lemon dill remoulade & house made cocktail sauce \*GF*

### COCKTAILMEATBALL

*herbed chicken meatball with house-made marinara sauce topped with fresh basil, balsamic reduction*

### TRUFFLED POMME FRITES

*Parmesan, fresh Herbs \*GF*

### MINI GOURMET GRILLED CHEESE

*Asiago bread, melted white cheddar*

### CROSTINI

*Roasted grapes, aged balsamic, whipped farmers cheese*

### BRUCHETTA

*garden tomato and basil*

### MINI QUICHE

*Seasonal vegetable quiche, bacon, swiss and gruyere blend, heritage eggs*

### SOUP SHOOTER

*Tomato basil soup, or wild mushroom*

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## STATIONED PLATTERS

*Platters can be added to any package. We recommend platters based on 50% of your guest count (each serves approximately 25 guests) as a nice addition to your welcome reception or as a late night snack option!*

### CHARCUTERIE PLATTER + \$150

*Chef's curated meat and cheese presentation, marinated olives, stone ground mustard, artisanal crostini*

### CRUDITE PLATTER + \$125

*Seasonal farmers market vegetables, house made drip trio (sour cream and onion, green goddess, buttermilk ranch)*

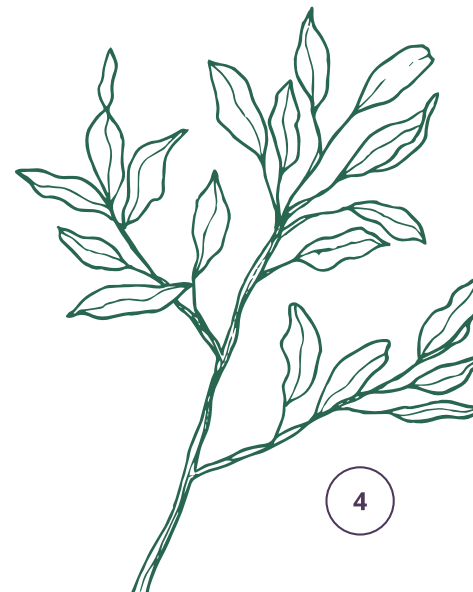
### FRUIT PLATTER + \$145

*Best of season farmer's market fruit, honey yogurt dip, mixed nuts*

### MEDITERRANIAN PLATTER + \$125

*House made hummus, tzatziki, pitas, marinated olives, feta cheese*

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## ARTISANAL BREAD SELECTION

*The Peony and Dahlia Package includes 1 choice of bread and accoutrement. Add to Poppy Package for \$4-5 per person*

HOUSE MADE BUTTERMILK CHIVE AND GRUYERE BISCUITS

*whipped garden herb butter and house infused orange blossom honey*

ASIAGO

*whipped garden herb butter*

OLIVE

*whipped rosemary butter*

## APPETIZERS

*Dahlia package includes choice of 1 appetizer*

*Add to Poppy or Peony packages for \$18 per person or substitute for soup/salad course +\$4*

SUMMER CAPRESE SALAD

*local tomatoes, fresh mozzarella, garden basil \*GF*

DAHLIA FARRO SALAD

*pineapple, jalapeno, watermelon, feta cheese, lemon poppy vinaigrette*

HEIRLOOM GARDEN BEETS \*GF

*whipped herbed goat cheese, seasonal orange, local avocado, picked garden leaves, farmers market radish, aged balsamic reduction*

SPECIALTY RISOTTO (\*GF)

*English pea and lemon, parmesan crisp or*

*Heirloom carrot and pesto pistou aged pecorino or*

*Roasted wild mushroom, fresh garden herbs or*

*Garden beet risotto*

SPECIALTY PASTA (\*V AVAILABLE UPON REQUEST)

*Heirloom tomato pasta, burrata, fresh basil, seasonal vegetables,*

*toasted garlic, balsamic reduction, toasted pine-nut crumble or*

*Roasted wild mushroom pasta, 7 mushroom blend sauce, truffle*

*whipped cream, snipped chives*

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## SOUP AND SALAD

*Choice of either Soup OR Salad is included in Poppy, Peony, and Dahlia Packages. Hosts to select one option for all guests.*

### DAHLIA SEASONAL SALAD

*mixed greens, seasonal fruit, marinated goat cheese, smoked nut praline, agradolce vinaigrette, fresh herbs \*GF*

### GARDEN SALAD

*mixed green lettuces, fresh garden herbs, heirloom carrot, heirloom tomatoes, aged parmesan, gruyere biscuit croutes, stone ground mustard vinaigrette (aged balsamic reduction also available upon request)*

### CULTIVAR SALAD

*shaved romaine, market grapes, Point Reyes blue cheese, crispy quinoa, toasted walnuts, house dried fruit blend, tarragon herb dressing*

### FIELD CORN & ROMAINE SALAD

*fresh corn, romaine, cucumber, heirloom tomatoes, red onion, feta cheese, crispy quinoa, tarragon dressing, fresh herbs*

### GARDEN TOMATO BASIL SOUP

*garlicky herbed croutes, California olive oil, cracked pepper \*V*

### ROASTED HONEYNUT SQUASH SOUP

*frangelico whipped cream, snipped chives \*GF*

### POTATO AND LEEK SOUP

*black garlic, truffle, and fresh herbs \*GF*

### WILD MUSHROOM SOUP

*finished with truffle oil and chives \*GF*

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## ENTREE SELECTION

*All Packages include choice of two entrees + vegetarian selection*

### FROM THE PASTURE

GRILLED FLAT IRON STEAK

*red wine reduction \*GF*

JIDORI CHICKEN BREAST

*slow roasted garlic and flowering rosemary sauce \*GF*

LOCAL BEEF TENDERLOIN + \$10 PER PERSON

*8 oz beef tenderloin served with red wine reduction, fresh herbs \*GF*

### FROM THE SEA

GRILLED SCOTTISH SALMON

*citrus emulsion \*GF*

SEARED HALIBUT + \$3 PER PERSON

*lemon herb burre blanc \*GF*

SEARED PEPPERED AHI TUNA

*marinated tomato, olive, and aged sherry \*GF*

### FROM THE VEGETABLE GARDEN

SLOW ROASTED BELL PEPPER \*V \*GF \*SOY-FREE

*stuffed with seasonal vegetables, served atop vegan, nut-free pesto risotto*

GRILLED CAULIFLOWER STEAK \*V \*GF \*SOY-FREE

*Yellow curry sauce, braised lentils, grilled baby vegetables, crispy onion*

SPECIALTY PASTA (VEGAN UPON REQUEST)

*Heirloom tomato pasta, burrata, fresh basil, seasonal vegetables, toasted garlic, balsamic reduction, toasted pine-nut crumble or Roasted wild mushroom pasta, 7 mushroom blend sauce, truffle whipped cream, snipped chives*

SPECIALTY RISOTTO (VEGETARIAN ONLY) \*GF

*English pea and lemon, parmesan crisp or Heirloom carrot and pesto pistou aged pecorino or Roasted wild mushroom, fresh garden herbs or Garden beet with green herb gremolata*





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## SIDES

*"From the Pasture" and "From the Sea" selections include choice of 2 sides. Sides must be the same for all entrée selections with the exception of "From the Vegetable Garden," which is served as described*

ROASTED FINGERLING POTATOES  
*fresh herbs and cultured butter \*GF \*dairy free available*

ROASTED GARLIC MASHED POTATOES \*GF

VEGETABLE BRAISED FORBIDDEN RICE  
*fresh herb blend \*GF \*V*

GREEN BEANS  
*melted butter and shallots \*GF \*dairy-free available*

HEIRLOOM CARROTS  
*local olive oil, fresh herbs and lemon \*GF \*V*

SEASONAL VEGETABLE MEDLEY \*DAIRY-FREE AVAILABLE  
*sautéed broccolini with garlic and extra-virgin olive oil \*GF \*V*

BASIL MASHED POTATOES \*GF

## CHILDREN'S MENU

*Available a la carte for guests 10 and under \$20*

CRISPY CHICKEN TENDERS  
*seasonal vegetables, chips*

SPAGHETTI + MARINARA  
*house marinara, seasonal vegetables*

MAC + CHEESE  
*seasonal vegetables*

## VENDOR MEALS

ENTREE ONLY \$40

*Vendors will have the same entree selection as guests. Host must provide the number of vendor meals required as well as the selections along with their final guest count.*

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## DESSERT

*Available a la carte \$12 per person*

### FLOURLESS CHOCOLATE TORTE

*fresh marinated berries, whipped cream \*GF*

### LEMON CUSTARD TART

*organic raspberry whipped cream*

### DESSERT DUO

*a petite portion of both the flourless chocolate torte and lemon custard tart*

### SPANISH BASQUE CHEESECAKE

*fresh marinated berries, whipped cream*

## PASSED OR STATIONED SWEETS (PER PIECE)

### MINI LEMON TART BITES \$3.00

*organic raspberry whipped cream*

### MINI FLOURLESS CHOCOLATE TORTE BITES \$3.00

*fresh berry sauce*

### MINI CHOCOLATE MILKSHAKE \$4.00

*house-made whipped cream*

### MINI STRAWBERRY MILKSHAKE \$4.00

*house-made whipped cream*

### MINI ALMOND COOKIES \$2.00

*house-made toasted almond shortbread cookie, powdered sugar dust*

## WEDDING CAKE

*608 Dahlia does not make wedding cake in-house. We are more than happy to share our list of recommended vendors upon request for our booked clients.*

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## BAR SELECTIONS

*Standard bar selection includes our house white, red and sparkling wine and (1) botanical mocktail, non alcoholic beverage selection.*

*Premium bar includes client choice of (1) White, (1) Red, (1) Sparkling, and Rose (1) Craft Creation Cocktail or Sangria and (1) botanical mocktail and non alcoholic beverage selection.*

*Please note that our selections may change based on availability and possible industry shortages or distribution issues.*

## WHITE WINE

EXCELSIOR CHARDONNAY (STANDARD BAR)  
PIGHIN, FRIULI GRAVE ITALY, PINOT GRIGIO  
DUTTON ESTATE, RUSSIAN RIVER, SAUVIGNON BLANC  
CRAGGY RANGE, NEW ZEALAND, SAUVIGNON BLANC  
SONOMA CUTRER, RUSSIAN RIVER, CHARDONNAY  
PINE RIDGE, NAPA VALLEY, CHENIN BLANC-VIOGNIER  
DOMAINE DES BOUSSONNES, LOIRE VALLEY, SANCERRE  
OVUM BIG SALT, OREGON, WHITE BLEND

## ROSE WINE

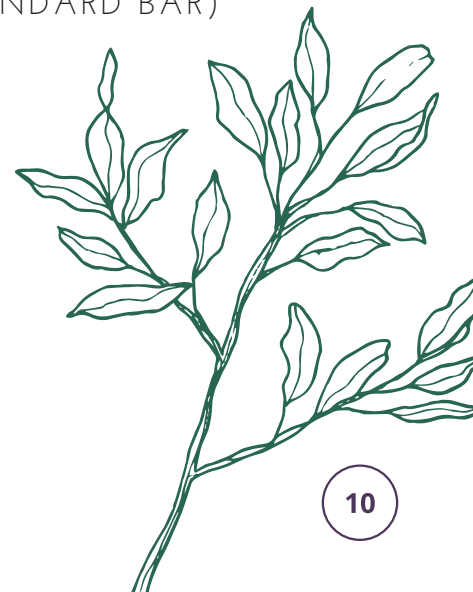
DAOU,PASO ROBLES CALIFORNIA ROSE  
LOVE YOU BUNCHES, LOS OLIVOS CALIFORNIA, ROSE

## RED WINE

SPELLBOUND, CALIFORNIA, CABERNET SAUVIGNON (STANDARD BAR)  
WILLAMETTE VALLEY, OREGON, PINOT NOIR  
EZ TIGER, WILLAMETTE VALLEY OREGON, PINOT NOIR  
ALEXANDER VALLEY, SONOMA CALIFORNIA MERLOT  
ROMBAUER, NAPA VALLEY, ZINFANDEL

## BUBBLES

NV BOUVET-LADUBAY, FRANCE, BRUT (STANDARD)  
NV BOUVET- LADUBAY, FRANCE, BRUT ROSE  
VILLA SANDI, ITALY, PROSECCO





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## BEER SELECTION

*Selection may change based on availability. Standard bar to select 3 choices. Premium bar to include 4 selections.*

MODELO ESPECIAL LAGER

LAGUNITAS IPA

FIRESTONE 805 BLONDE ALE

FIRESTONE BLOOD ORANGE CALI SQUEEZE HEFEWEIZEN

## NON-ALCOHOLIC BOTANICAL MOCKTAILS

*Peony and Dahlia packages include choice of one*

CORNELIA (ELDERFLOWER, LEMONADE, SODA)

MARIGOLD (STRAWBERRY, LEMONADE, SODA)

MEADOW (YUZU, LYCHEE, SODA)

WILDFLOWER (WILDFLOWER SYRUP, LEMONADE, SODA)

GARDEN PUNCH (ORANGE, GUAVA, PINEAPPLE)

## BOTANICAL CRAFT CREATIONS (ALCOHOLIC)

*Dahlia package includes 1 signature beverage. Add to Standard bar or additional option to premium bar +\$4*

COSMOS

*rose wine, sparkling rose, strawberry puree*

CITRUS MARGARITA

*agave wine, triple sec wine, fresh lime juice, simple syrup*

GARDEN MARGARITA

*agave wine, triple sec wine, orange, guava, pineapple*

CORONA DEL MANHATTAN

*whiskey flavored agave wine, barrel aged vermouth, bitters*

RED OR WHITE SANGRIA

*fresh fruit infused red or white wine*





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## DAY-OF SERVICE STAFF

*Day-of service staff are quoted on a per event basis.*

*Current standards for staffing include: (1) catering manager; (1) executive chef; (1) sous-chef; (2-4) kitchen assistants; (1) server per approx. 15 guests (6 server minimum in patio/dining area); (1) bartender per 50 guests.*

*These numbers may fluctuate based on guest count; event set up, such as multiple bar locations; and specific client needs.*

*Labor costs are calculated based on guest count. A general estimate for day-of staffing for 75 guests is \$4,200.*

*Custom estimates are created upon request, following consultation with client.*

## RECEPTION RENTALS

*Rentals (and their associated fees) are not included in the menu pricing. All rentals are quoted based on client choices to reflect their event style and service requirements. All F&B rentals **must be** managed by 608 Dahlia\* to ensure vendor complied with our policies, procedures and insurance requirements. 608 Dahlia's management of F&B rentals ensures sufficient quantities of all necessary items are ordered so your event goes off without a hitch- all you need to do is select the rental styles that bring you joy!*

*\*Outside management of specialty rentals (décor items only) is permitted if a client is working with a professional event coordinator. 608 Dahlia **MUST** manage all rentals as it relates to service of food and beverage / fulfillment of our contract with each client.*

*We exclusively use Signature Party rentals for our rental needs. A standard rental document will accompany all estimates so it is clear what standard choices are included. Showroom appointments can be set up upon request **for booked clients only.***

*We select standard options for the creation of preliminary estimates. We expect our estimates and agreements to remain fluid to accommodate changes that the client wishes to make. Specific rental details are added to agreements following an in-person consultation with booked clients during a tasting and details meeting. A general estimate for rental needs for a 75 guest wedding is \$3000*





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## THE FINER DETAILS

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### **Sherman Gardens- The Venue**

608 Dahlia is the exclusive caterer for Sherman Library and Gardens. We are separate companies but work closely together to ensure the success of each event. 608 Dahlia estimates and fees are separate from and in addition to the Garden venue rental agreement. Your event date should be held with the Gardens (venue) prior to contracting with 608 Dahlia (catering).

### **Food and Beverage**

Applicable sales tax and service charge (20%) are not included in the menu pricing. The service/admin fee covers operating costs such as pre-event labor (planning), administrative staff, insurance, equipment usage, royalty fees, etc. The service fee is not a gratuity for service staff. Additional gratuities for kitchen and service staff are greatly appreciated if you are satisfied with day-of service

### **Menu**

608 Dahlia requires an estimate of anticipated number of guests upon booking. A minimum guarantee is required two weeks (14 days) prior to your event. The final contract will be based on the minimum guarantee number. Seating charts identifying meal choices and allergies are due along with your final guest count.

A complimentary menu tasting for two guests is extended based on a signed contract and deposit. Tastings are held on Wednesdays-Fridays (no exceptions) at 11am and should be completed minimum 3 months before your event date. Appointments must be made to reserve your tasting spot and menu items must be selected at the time of your reservation. During a tasting meeting, additional details such as event timeline, layout, and rental selections are also discussed and planned out.

Menu must be confirmed on or before 30 days prior to your event. A surcharge may be added for menu alterations made less than 30 days prior to the event. Menu will be fixed, and no changes may be made 14 days before the event date.

We specialize in garden-to-table Californian cuisine. While we can accommodate dietary restrictions, we can not deviate from our culinary style. Outside catering may be permitted but is subject to outside catering fees (\$10k-\$15k). Outside caterers may not access any kitchen space and clients must utilize Dahlia staff and rental management for set-up and tear-down. Outside cake and sweets are permitted with no additional fees with F&B contract with 608 Dahlia.

### **Deposits**

A 15% booking deposit and signed estimate with 608 Dahlia is due upon confirmation of your event date with Sherman Gardens. Estimates are subject to change **based on client requested changes** to guest count, menu/package revisions, and requests to upgrade rentals. A second deposit is required 60 days prior to the event date and is based on 50% of the current agreements' estimated charges. The final balance is due 10 days prior to your event and is based on client provided final guest count. All deposits are non-refundable. All payments should be made by check, cash, or credit card. A processing fee of 3% will be applied to all payments made by credit card. Checks or money orders should be made out to 608 Dahlia and mailed to 608 Dahlia, 2647 E. Coast Highway, Corona Del Mar, CA 92625 or delivered in person during an arranged date and time.



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## THE FINER DETAILS CONT.

### **Cancellation and Postponements**

*Should it become necessary for client to terminate the contract, 608 Dahlia shall be entitled to bill for any and all expenditures to date, in excess of deposits received, for costs including but not limited to: labor spent planning, contracted labor, special orders, or rentals.*

*Should it become necessary for the client to reschedule event, 608 Dahlia must be notified minimum 14 days prior to event. Deposits will not be returned; they will carry over to the rescheduled date and any costs associated with the transition will be billed to the client.*

*Should government restrictions/ordinance impact either party's ability to fulfill the contract on the event date, 608 Dahlia and client will work together to find a suitable agreement/reschedule date.*

*We strongly encourage all clients to purchase Wedding/Event insurance which includes a cancellation/postponement policy for protection against postponements due to COVID or other unforeseen circumstances.*

### **Set Up, Deliveries and Tear-Down**

*Deliveries and vendor access is limited to the Dahlia street, Haskell gate. Parking is available in rear parking lot at Dahlia and Third Street. Deliveries must be coordinated in advance with 608 Dahlia. Tear-down must happen night of event and all personal and vendor items removed from facility no later than 11pm.*

### **Access to Venue Day of Event**

*Unless arranged with venue and 608 Dahlia ahead of time, vendors may arrive and reception set up may begin no earlier than 3:30pm. Vendors may access Garden ceremony areas as early as 2:30pm. Cake deliveries must be scheduled between 4:00-5:00pm (no fridge space onsite to store client provided sweets). Guests may arrive no earlier than 4:30pm for a ceremony or event start time at 5:00pm. Bar last call and close occurs at 9:45pm. Event end time and music curfew is 10pm. Client vendors must complete tear down and items removed from the reception area by 11pm.*

### **Final Notes**

*608 Dahlia does not provide any décor, entertainment, signage, menus, place cards, photography, or wedding planning services. We have a (growing) list of vendors available upon request.*

*At 608 Dahlia, we look forward to creating a custom experience for every client. Please contact our Catering team with any questions or concerns.*

*Please follow our Instagram for photos of past events @608dahlia*

