



608 DAHLIA

Wedding and Event Menu

**Exclusive Caterer at  
Sherman Library  
and Gardens**

**EXECUTIVE CHEF JESSICA ROY**

For a Catering Estimate please contact our catering  
management team.

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 on a white background.

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

# Our Food Philosophy

"Farm to table" and "Garden to table" are not just buzz words for us. 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.

Our food is lovingly made fresh, in-house and never from frozen (yes, even our 100s of mini tray passed hors d'oeuvres that are served to your guests).

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 and we will treat you like family.

Please don't hesitate to reach out to us to answer any questions you may have.



## CATERING PACKAGES

### THE POPPY \$73 PER PERSON

*Welcome infused water station*

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

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

*Choice of soup or salad*

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

*Table water service*

*Table Coffee-tea service*

*Cake cutting and plating service*

#### COMMON POPPY ENHANCEMENTS

*Extra hors d'oeuvres selections available a la carte*

*Upgrade to Standard Bar- Cocktail Reception + \$10*

*Corkage Fee + \$10*

*Sparkling Wine Toast + \$4*

*Table Wine Service + \$15(no bar) / included with bar package*

### THE PEONY \$115 PER PERSON

*Welcome infused water station*

*Standard Bar selection for cocktail reception (1hr)*

*Standard Bar selection for dinner and dancing (3-4hrs)*

*Choice of 3 tray passed hors d'oeuvres cocktail reception*

*Artisanal bread and house-whipped butter*

*Choice of soup or salad*

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

*Table water service*

*Table wine service*

*Table coffee service*

*Cake cutting and plating service*

#### COMMON PEONY ENHANCEMENTS

*Welcome Sparkling Wine or Wine Toast + \$4*

*Sangria Station + \$4*

*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 CONTINUED

### THE DAHLIA \$154 PER PERSON

- Welcome infused water station*
- Premium Bar selection for cocktail reception (1hr)*
- Premium Bar selection dinner and dancing (3-4 hrs)*
- Choice of 4 tray passed hors d'oeuvres cocktail reception*
- Artisanal bread and house-whipped butter*
- Sparkling wine toast*
- Choice of appetizer*
- Choice of soup or salad*
- Entrée presentation (choice of two options + vegan)*
- Table water service*
- Table wine service*
- Table coffee service*
- Cake cutting and plating service*
- Waived corkage fee*

### COMMON DAHLIA ENHANCEMENTS

- Welcome Sangria Station + \$4*
- Dessert Course + \$10*
- Custom Cocktail (wine based) / Mocktail*

### THE CULTIVAR \$175+ PER PERSON

*A truly customized experience. Enjoy a personal consultation with our Executive Chef for a complete menu design. Let your creative juices flow- the sky is the limit.*

### A LA CARTE MENU

*We wish to accommodate every event budget which is why all items on our menu can be ordered a la carte. A la carte pricing is available upon request.*

*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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## HORS D'OEUVRES

*Poppy Package includes choice of 2 (approx. 1.5 pieces per person)*

*Peony Package includes choice of 3 (approx. 1.5 pieces per person)*

*Dahlia package includes choice of 4 (approx. 1.5 pieces per person)*

*A la carte pricing available upon request.*

### GRASS FED BEEF SLIDERS + \$1 PER PERSON

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

### GARDEN TOMATO BASIL TARTLETTS

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

### TOASTED EVERYTHING CRISPS

*smoked salmon, whipped crème fraiche, salmon caviar, snipped chives*

### CAPRESE SKEWERS

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

### CHILLED POACHED JUMBO PRAWNS

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

### MINI SCOTTISH SALMON CAKES

*Dilly Cream, Pickled mustard seeds, fresh dill \*GF Available*

### SPICY TUNA TARTARE + \$1 PER PERSON

*wonton Crisp, ponzu, toasted sesame*

### SEASONAL SOUP SHOOTER

*Spring/Summer: tomato basil, chilled gazpacho \*GF*

*Fall/Winter: wild mushroom, roasted honey-nut squash, potato leek \*GF*

### WATERMELON SKEWERS

*Compressed watermelon, crumbled feta, garden basil, aged balsamic reduction \*GF*

V = Vegan  
GF = Gluten Free





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## HORS D'OEUVRES CONTINUED

TRUFFLED POMME FRITES + 1 PER PERSON

*Parmesan, fresh Herbs \*GF*

MINI GOURMET GRILLED CHEESE

*Asiago bread, melted white cheddar*

CROSTINI

*Roasted grapes, aged balsamic, whipped farmers cheese*

SEASONAL BRUCHETTA

*Spring Summer: garden tomato and basil*

*Fall/Winter: forest mushroom and goat cheese*

MINI QUICHE

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

ARANCINI

*Saffron and chorizo arancini, spicy romesco sauce*

GOURMET CHEESE AND CRACKER SANDWICH

*House whipped pimento cheese*

GRAVALOX GOUGERES

*Whipped chevre cheese, snipped chives*

## ARTISANAL BREAD SELECTION

*Peony and Dahlia Package includes choice of 1 artisanal bread and accoutrement*

*Add to Poppy Package for \$3.00 per person*

ASIAGO

*whipped garden herb butter*

CRANBERRY AND ORANGE

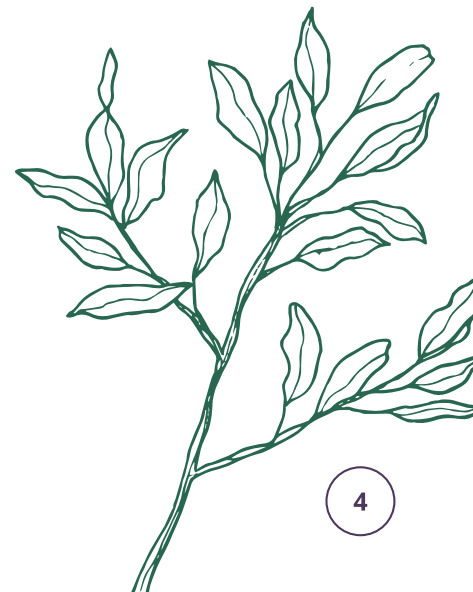
*honey whipped spiced butter*

OLIVE

*whipped rosemary butter*

*\*GF option available upon request*

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## APPETIZERS

*Dahlia package includes choice of 1 appetizer  
Add to Poppy or Peony packages for \$14 per person*

### AVOCADO TOAST

*slow roasted tomato, raddish, whipped herb cheese, toasted asiago,  
pickled beet*

### CRAB CAKE + \$MKT PER PERSON

*spiced red pepper sauce, seasonal succotash, dilly cream, market  
greens \*GF available*

### SUMMER CAPRESE SALAD

*local tomatoes, fresh mozzarella, garden basil \*GF  
available summer months only*

### SEASONAL RISOTTO

*Spring: English pea and lemon, parmesan crisp \*GF  
Summer: heirloom carrot and pesto pistou aged pecorino \*GF  
Fall: roasted butternut squash, native California sage, brown butter  
Crumbs  
Winter: roasted wild mushroom, fresh garden herbs  
add truffle whipped cream +3 pp. \*GF*

### SEASONAL PASTA

*Spring/Summer: heirloom tomato, fresh basil, burrata  
Fall/Winter: brown butter roasted mushrooms, herb aroma, wild  
mushroom sauce, truffle whipped cream*



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## SOUP AND SALAD

*Choice of Soup or Salad is included in Poppy, Peony, and Dahlia Packages.*

*A la carte pricing available upon request.*

### DAHLIA SEASONAL SALAD

*Spring/Summer: picked greens, market radish, nectarines, toasted sunflower seeds, avocado, goat cheese, grain mustard apple cider vinaigrette \*GF*

*Fall/Winter: picked greens, medjoul dates, spiced pecan, caramelized figs, house herb blend, brie cheese, balsamic vinaigrette \*GF*

### GARDEN SALAD

*mixed green lettuces, fresh garden herbs, heirloom carrot, aged parmesan, gruyere biscuit croutes, apple cider vinaigrette*

### CULTIVAR SALAD

*Spring/Summer: fresh corn, romaine, cucumber, heirloom tomatoes, red onion, feta cheese, crispy quinoa, pink lemon cream, tarragon vinaigrette \*GF*

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

### GARDEN TOMATO BASIL SOUP (SPRING/ SUMMER)

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

### CHILLED GAZPACHO (SPRING/SUMMER)

*tortilla crisps, vegetable brunoise \*GF \*V*

### ROASTED HONEYNUT SQUASH SOUP (FALL/WINTER)

*frangelico whipped cream, snipped chives \*GF*

### POTATO AND LEEK SOUP (FALL/WINTER)

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

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## ENTREE SELECTION

*All Packages include choice of two entrees + vegan selection\* (also allergen friendly)*

### 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*

BONE-IN PORK CHOP  
*Cultivar spice blend, grain mustard sauce \*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 squash, marinated tomatoes, rainbow chard, toasted pine nuts, pesto risotto*

GRILLED CAULIFLOWER STEAK \*V \*GF \*SOY-FREE  
*Yellow curry sauce, braised lentils, grilled baby vegetables, crispy onion*

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## ENTREE SELECTION CONTINUED

SEASONAL PASTA (\*V \*GF AVAILABLE UPON REQUEST)

*Spring/Summer: heirloom tomato, burrata, basil*

*Fall/Winter: wild mushroom, truffle whipped cream*

SEASONAL RISOTTO (\*V \*GF AVAILABLE UPON REQUEST)

*Spring: English pea and lemon, parmesan crisp \*GF*

*Summer: heirloom carrot and pesto pistou aged pecorino \*GF*

*Fall: roasted butternut squash, native California sage, brown butter*

*Crumbs*

*Winter: roasted wild mushroom, fresh garden herbs*

*add truffle whipped cream +3 pp. \*GF*

## 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

*lemon verbena infused butter and shallots \*GF \*dairy-free available*

HEIRLOOM CARROTS

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

CAULIFLOWER MASHED "POTATOES"

*cream and garlic \*GF*

SEASONAL VEGETABLE MEDLEY \*GF \*DAIRY-FREE AVAILABLE



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## CHILDREN'S MENU

*Available a la carte for guests 10 and under \$15*

CRISPY CHICKEN TENDERS

*seasonal vegetables, french fries*

SPAGHETTI + MEATBALLS

*house marinara, seasonal vegetables*

MAC + CHEESE

*seasonal vegetables*

GRILLED CHICKEN BREAST

*seasonal vegetables, french fries*

GRILLED SALMON

*seasonal vegetables, french fries*

## DESSERT

*Available a la carte \$10 per person*

FLOURLESS CHOCOLATE TORTE

*toasted hazelnuts and Frangelico whipped cream \*GF*

LEMON CUSTARD TART

*lavender house-whipped cream*

THIN APPLE TART

*caramel sauce and house-whipped*

SEASONAL SORBET

*fresh berries \*GF \*V*

ADD ICE CREAM + \$2 PER PERSON

*vanilla bean \*GF*

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## WEDDING CAKE

*608 Dahlia does not make wedding cake in-house. Our preferred vendor is Simply Sweets Cakery. Please let us know if you would like to set up a consultation and we would be happy to assist!*

## ENHANCEMENTS

WELCOME SPARKLING WINE / SPARKLING WINE TOAST + \$4

WELCOME SANGRIA STATION + \$4

CHAMPAGNE TOAST (THE REAL DEAL) + \$9

SWEET TABLE + PRICED PER EVENT

GELATO CART + PRICED PER EVENT

CUSTOM WINE BASED COCKTAIL + PRICED PER EVENT

CUSTOM MOCKTAIL + PRICED PER EVENT

## VENDOR MEALS

ENTREE ONLY \$35

*Must be same selection as guest options*





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## STANDARD WINE SELECTIONS

2020 EXCELSIOR, ROBERTSON, SOUTH AFRICA, CHARDONNAY  
2019 SPELLBOUND, CALIFORNIA, CABERNET SAUVIGNON  
VILLA SANDI BLANC DE BLANC PROSECCO

## PREMIUM WINE SELECTIONS

*Choice of (1) White, (1) Red, and (1) Rose*

2019 PIGHIN FRIULI GRAVE PINOT GRIGIO  
2019 ST. SUPERY NAPA VALLEY SAUVIGNON BLANC  
2019 MER SOLEIL SANTA LUCIA HIGHLANDS RESERVE CHARDONNAY  
2019 SONOMA CUTRER RUSSIAN RIVER CHARDONNAY  
2020 PINE RIDGE NAPA VALLEY CHENIN BLANC-VIOGNIER  
2020 MAISON SALEYA COTES DE PROVENCE ROSE  
2019 RAEBURN RUSSIAN RIVER PINOT NOIR  
2018 WINES OF SUBSTANCE COLUMBIA VALLEY ELEMENTAL CABERNET SAUVIGNON

## BUBBLES

VILLA SANDI BLANC DE BLANC PROSECCO  
NV BOUVET-LADUBAY, FRANCE, BRUT  
NV BOUVET- LADUBAY, FRANCE, BRUT ROSE  
NV PIPER-HEIDSIECK 1785 CHAMPAGNE BRUT \* ADD CHARGE

## BEER SELECTION

*Selection may change based on availability*

STELLA ARTOIS  
BLUE MOON  
STONE IPA  
4 SONS BLOOD ORANGE IPA





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## **STANDARD BAR - A LA CARTE**

*Includes selection of house red wine and white wine and bubbly.  
Includes selection of two beers and non alcoholic beverages (soda,  
sparkling water, and sparkling martinelli's).*

1 HR COCKTAIL RECEPTION \$15

ADDITIONAL HOURS \$9

ADD TABLE WINE SERVICE

*Table wine service included with bar package*

## **PREMIUM BAR - A LA CARTE**

*Includes selection of premium red wine, white wine, rose wine, and  
bubbly. Includes selection of beers and non alcoholic beverages (soda,  
sparkling water, and sparkling martinelli's).*

1 HR COCKTAIL RECEPTION \$18

ADDITIONAL HOURS \$12

ADD TABLE WINE SERVICE

*Table wine service included with bar package*

## **NON ALCOHOLIC BAR - A LA CARTE**

SODA + SPARKLING WATER + SPARKLING MARTINELLIS \$8

## **TABLE WINE SERVICE - A LA CARTE (NO BAR)**

HOUSE SELECTION \$14

PREMIUM SELECTION \$18

## **CORKAGE FEE**

BEER & WINE \$10 PER PERSON

WINE ONLY \$20 PER BOTTLE





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## SERVICE STAFF

*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. 16 guests; (1) bartender per 75 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 \$3,800.*

*Custom estimates are created after booking, 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 are 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 rentals is permitted if a client is working with a wedding/event coordinator*

*Our dedicated catering staff will assist each client in selecting the appropriate tableware, barware, and linen rentals to ensure all of your needs are met. We can also set up consultations in our rental company (Signature Rentals\*) showroom to make your selections in person.*

*\*Special rental items may be approved through an alternate vendor and contracted through client if item is not available through our exclusive vendor. Outside vendors require approval and must provide an adequate certificate of insurance.*

*Standard\* rentals for tableware, barware, linen, chairs, tables, delivery, waivers, permits, set-up and tear down average \$30 per person (based on package selection)*

*\*upgrade options available*

*Custom estimates are created following consultation with client to determine rental requirements.*





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## THE FINER DETAILS

### **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 overhead, administrative staff (not included in day-of labor), 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.

608 Dahlia is the exclusive caterer for Sherman Library and Gardens. 608 Dahlia estimates and fees are separate from those of the Gardens. Your event date should be held with the Gardens (venue) prior to contracting with 608 Dahlia (catering).

### **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 Thursdays and Fridays at 2pm and should be completed approximated 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.

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.

### **Deposits**

A deposit of \$1,000 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 changes to guest count, requested 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 estimated charges. The final balance is due 10 days prior to your event. All deposits are non-refundable. All payments should be made by check, cash, money order, 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 Cultivar 21, LLC 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: 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.*

*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 no earlier than 2:30pm and set up may begin no earlier than 3pm. Guests may arrive no earlier than 4:30pm. 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*

