

608 DAHLIA

A Boutique Garden Restaurant

Corona Del Mar

by Chef Jessica Roy

LUNCHEON EVENT MENU

AVAILABILITY

Thank you for considering 608 Dahlia Restaurant to be a part of your special event!

Luncheon events are available during our regular operating hours, Wednesday-Sunday 11am-2pm, for groups of 31-50 guests. Luncheon event guests are seated in our central dining room; there is no patio seating available for luncheon events or groups larger than 7 guests. To book your luncheon event, please review our menu, and email reservations@608dahlia.com with preferred date, guest count, and preferred luncheon package.

We accept bookings on a first come, first served basis and tend to book up quickly. We encourage you to discuss scheduling with us and confirm your reservation as early in your planning process as possible.

We are located within the Sherman Library and Gardens, which requires paid guest admission. Group rates are available and we encourage luncheon groups to prepay their guest admission to Sherman Gardens at least 2 weeks prior to the date of your event, using the Sherman Gardens "Special Luncheon - Guest Admission Form." For Garden or admission related inquiries, please e-mail megan@slgardens.org

Groups over 50 will require a private room rental or restaurant buy-out (private rental of the restaurant) and has a food and beverage minimum (not including taxes and gratuities). If you are interested in a Private Event / Restaurant buy-out during our normal operating hours, Wednesday - Sunday, 11:00 am - 2:00 pm, please contact us at reservations@608dahlia.com.

For Private Evening Events (5pm-10pm), contact us at events@608dahlia.com.



WELCOME PLATTERS

Welcome your guests with one of Chef Jessica's hand crafted curated boards that are as delicious as they are stunning,

CHARCUTERIE

prosciutto, soppressata, Chef's cheese selection, rosemary roasted Marcona almonds, seasonal preserves, crostini
\$10 per person

CRUDITÉ

best of the season farmer's market vegetables, artisanal crostini, house-made dip trio
\$10 per person

FRUIT PLATTER

best of the season farmer's market fruit, honey yogurt dip, mixed nuts
\$10 per person

Our biscuits are a guest-favorite and may be served with the welcome platters or with the meal. Each order includes 4 biscuits.

BUTTERMILK CHIVE & GRUYÈRE BISCUITS

aged French Gruyère, Maldon salt, orange blossom honey & butter
\$24 per order



ENTRÉE SELECTIONS

CULTIVAR SALAD WITH CHICKEN

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



SEASONAL VEGETABLE QUICHE

house-rolled crust, organic leaks, wild mushrooms, Swiss and Gruyère blend, cage-free heritage eggs, sweet yellow bell pepper emulsion, mixed garden salad with stone-ground mustard vinaigrette



SEARED AIRLINE CHICKEN

GRILLED SCOTTISH SALMON

GRILLED PRIME COULOTTE STEAK

served with: sautéed seasonal vegetables, herb roasted fingerling potatoes *gluten-free

Children may order day-of event from our “Littles” menu

We pride ourselves in sourcing the freshest ingredients; thus menu selections may vary based on seasonal availability.



DESSERT SELECTIONS

HOUSE-MADE ALMOND LEMON TART
fresh marinated berries | organic raspberry whipped cream

HOUSE-MADE FLOURLESS CHOCOLATE TORTE
fresh marinated berries, vanilla whipped cream **gluten-free*

DUET
A combination of our almond lemon tart and flourless chocolate torte
| marinated berries | vanilla whipped cream



LUNCHEON EVENT MENU PRICING

ENTRÉE ONLY - \$35 PER PERSON

Please select 1-3 entrée options. Water service included. Additional beverage selections priced separately.

TWO-COURSE LUNCHEON - \$48 PER PERSON

Please select 1-3 entrée options and one dessert selection. Water service included. Additional beverage selections priced separately.

We require your final guest count (with menu selections) 10 days prior to your event.

PRICING DOES NOT INCLUDE:

CA TAX (7.75%)

ADMIN FEES (5%)

A 20% SERVICE GRATUITY WILL BE ADDED TO GROUPS OF 6+



LUNCHEON EVENT MENU ENHANCEMENTS

All Beverages Billed Upon Consumption

For a full wine and beverage list, please reference our 'Refreshments'
Menu on our website

NON-ALCOHOLIC BEVERAGES - \$5

Guest choice of hot coffee, hot tea, lemonade, iced tea. Refills included.

MIMOSA BAR - PRICE BASED ON CONSUMPTION

\$22 PER 33 OZ CARAFE OF JUICE

Choice of 2 of the following juices:

orange, pomegranate, or pineapple

Guest to choose accompanying bubbly from beverage menu

SANGRIA CARAFE - \$55 PER CARAFE (33 OZ)

Choice of: Red Sangria | red wine blend | orange infusion |

pomegranate | orange | apple | pear | smoking cinnamon

OR White Sangria | white wine blend | triple sec infusion | Lillet |

stone fruits | apples | orange | berries (seasonal only)

TABLE WINE SERVICE - PRICED PER BOTTLE

Host to pre-select wine for event from wine list

CORKAGE FEE - \$20 PER BOTTLE

Priced per 750ml bottle.

WELCOME PLATTERS

Priced per selection. See platter menu.

SMALL BATCH BUTTERMILK CHIVE & GRUYÈRE BISCUITS

- \$24 | 4 BISCUITS PER ORDER

aged French Gruyere | Maldon salt | orange blossom honey & whipped butter

OUTSIDE DESSERT SET-UP AND SERVICE - \$6 PER PERSON

Applied to all outside cakes and desserts consumed onsite



THE FINER DETAILS

We encourage menu selection and confirmation early in your planning process. There are no F&B minimums for non-private events. Private restaurant rentals are subject to a food and beverage minimum + tax and gratuities and we require a 50% deposit on the F&B minimum upon booking. Deposits can be paid via cash or check to 608 Dahlia or can be paid via credit card (please note there is a 3% processing fee for deposits made by credit card).

Final guest count and menu choices are due 10 days prior to the event. Bookings made within 10 days of the event must provide final guest count and entrée choices at time of booking. Please notify the restaurant of any changes to guest count via phone or e-mail within the 10 day period. Payment in full is due at the end of the event (less any deposits made). Payments can be made with cash, credit card, or debit cards. Checks are not accepted day-of event.

If there is to be assigned seating, we require the seating chart to be provided with your menu selections. If you wish, the event host may provide menus, place cards, table numbers, chargers, centerpieces, and small décor items, etc., for table set-up (open flames, glitter and confetti are strictly prohibited). Any décor brought in by the event host must be removed at the end of the event and disposed of off premises. Affixing anything to the walls is also strictly prohibited. Rustic farm tables and black chairs are our standard for set-up. We provide rose gold placemats, napkin linens (white, black, or blush), rose gold flatware, white China plates, glassware and florals. *Please note, the florals provided by the restaurant are not to be taken home.*

Unless otherwise notified by 608 Dahlia, large group luncheons will be held indoors in our central dining room, as our patio and front portion of our dining room remain open for our regular lunch service.

If your event requires the use of AV equipment (microphones, projectors, stereos), a private room rental or restaurant buy-out will be required and the host is responsible for providing their own AV services.

On the day of your event:

The event host may arrive as early as 9:30am for event set-up- please note that early access must be confirmed with the restaurant.

Guests may arrive as early as 10:30 am. Lunch will be served at 11:30am.

Event end time is 2:00 pm.

Please note there may be some exceptions to this timeline, which you will be notified of prior to booking.

Guest admission to Sherman Library and Gardens is separate from, and in addition to your food and beverage bill with 608 Dahlia Restaurant. Please contact Megan@slgardens.org, or drop by the Garden's Visitor Center to pre-pay for your guest admissions.