



608 DAHLIA
RECEPTION
A LA CARTE 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

For Venue Inquiries: beverly@slagardens.org

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 dark green, 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
Instagram @608DAHLIA



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HORS D'OEUVRES

Priced per piece. We recommend 1-2 pieces per person per choice for a one-hour reception. We recommend 3 selections for a one-hour reception (4+ for longer receptions).

Platters (below) can also supplement passed hors d'oeuvre options.

GRASS FED BEEF SLIDERS \$4.50

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

GARDEN TOMATO BASIL TARTLETTS \$3.50

*slow roasted tomato, fresh basil pesto *V*

SMOKED SALMON \$3.50

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

CAPRESE SKEWERS \$3.00

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

CHILLED POACHED JUMBO PRAWNS \$3.50

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

COCKTAIL MEATBALL \$3.50

herbed chicken meatball with house-made cocktail sauce, topped with fresh basil and a balsamic reduction

TRUFFLED POMME FRITES \$3.50

*Parmesan, fresh Herbs *GF*

MINI GOURMET GRILLED CHEESE \$3.50

Asiago bread, melted white cheddar

CROSTINI \$3.50

Roasted grapes, aged balsamic, whipped farmers cheese

BRUCHETTA \$3.50

garden tomato and basil

MINI QUICHE \$3.50

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

SOUP SHOOTER \$3.00

Tomato basil soup, or wild mushroom

V = Vegan
GF = Gluten Free





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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

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

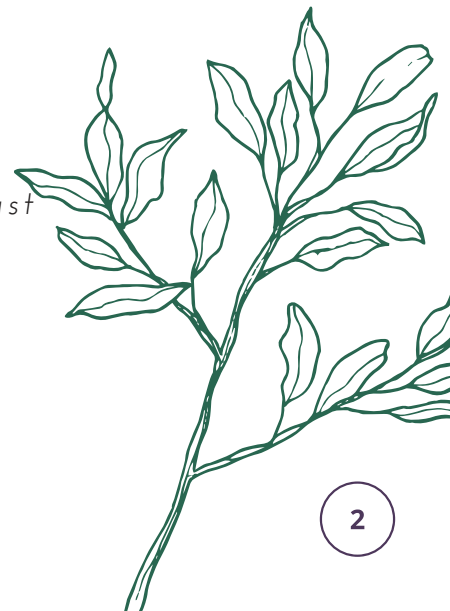
house-made whipped cream

MINI STRAWBERRY MILKSHAKE \$4.00

house-made whipped cream

MINI ALMOND COOKIES \$2.00

house-made toasted almond shortbread cookie, powdered sugar dust



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BAR SELECTIONS

*Standard Bar \$9 per adult per hour (2 hr minimum)
selection includes our house white, red and sparkling wine and (1) botanical mocktail,
non-alcoholic beverages (soda selection + sparkling water) Coffee available upon
request.*

*Premium Bar \$12 per adult per hour (2 hr minimum)
Includes client choice of (1) White, (1) Red, (1) Sparkling, and Rose (1) Craft Creation
Cocktail or Sangria and (1) botanical mocktail, non-alcoholic beverages.*

*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

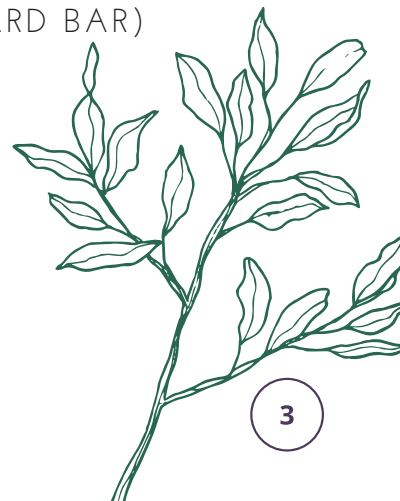
DAOU, PASO ROBLES CALIFORNIA ROSE
LOVE YOU BUNCHES, LOS OLIVOS CALIFORNIA, ROSE

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 based on guest count, breadth of menu, desired event run time (between 5pm-10pm), and layout needs. Please provide these details when requesting an estimate so that day-of labor estimates can be as accurate as possible.

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

RECEPTION RENTALS

House items (glassware, china) may be available for events with less than 50 guests. Guest counts above 50 may require rental of glassware and china.

All linens are rented dependent on client request and layout needs. Linen on restaurant tables is not necessary.

*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. Showroom appointments and/or in-person detail meetings at 608 Dahlia can be set up upon request **for booked clients only.***





608 DAHLIA

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.

Event Planning

A planning meeting is extended based on a signed contract and deposit. In-person meetings are held on Wednesday-Fridays between the hours of 10am-3pm. Phone meetings may also be scheduled Mondays-Fridays between the hours of 9:30am-3:30pm. During a planning meeting details such as menu, event timeline, service requirements, layout, and rental selections are 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 4:00pm. Guests may arrive no earlier than 5:00pm for event start at 5:30pm. 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 coordination 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

♡ 608
Dahlia