

A decorative border of various green leaves and flowers surrounds the text. At the top center, there is a symmetrical floral arrangement with two pink flowers and two purple flowers. The text '608 DAHLIA' is prominently displayed in a dark green, serif font. The 'D' is particularly large and features a small purple flower on its stem.

608 DAHLIA

A Boutique Garden Restaurant

by Chef Jessica Roy

Corona Del Mar

Wedding and Private Event Menu

FOR EVENT FOOD AND BEVERAGE ESTIMATES
PLEASE CONTACT OUR DIRECTOR OF EVENTS
EMAIL: EVENTS@608DAHLIA.COM



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, delicious, beautiful, 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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CATERING PACKAGES

THE POPPY \$94 PER PERSON

Welcome infused water station

Non-alcoholic beverage selection welcome reception + dinner service

Choice of 3 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 \$135 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 + stationed platter

House specialty biscuits or artisanal bread roll

Choice of either soup or salad (first course)

Entrée presentation (choice of two protein options + vegetarian)

Hot Coffee and Tea Station

Petite Sweets Station and Cake Cutting and plating

Sparkling Wine Toast Included

THE DAHLIA \$170 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 + stationed platter

House specialty biscuits or artisanal bread roll

Choice of appetizer course (select 1)

Choice of either soup or salad (select 1)

Entrée presentation (choice of two protein options + vegetarian)

Hot Coffee and Tea Station

Petite Sweets Station (choose 4 options) and Cake cutting and plating

Sparkling Wine Toast Included

APPLICABLE SALES TAX (7.75%) AND ADMIN FEE (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 CONT.

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 hour minimum)

Premium Bar + \$12 per hour per adult (2 hour 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

Petite Sweets Station +\$3.00 per piece*



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HORS D'OEUVRES

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

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

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

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*

COCKTAIL MEATBALL

garlicky chicken meatball with house-made cocktail sauce

MINI GOURMET GRILLED CHEESE

asiago bread, melted white cheddar

CROSTINI

roasted grapes, aged balsamic, whipped farmers cheese

BRUCHETTA

garden tomato and garlic, Italian burrata, nut-free basil pesto, aged balsamic reduction

MINI QUICHE

seasonal vegetable quiche, bacon, Swiss and gruyere blend, heritage eggs

LAMB LOLLIPOP

grilled herbed marinated lamb with fire roasted red pepper emulsion

SOUP SHOOTER

choice of tomato basil, wild mushroom, or potato leek

ANTIPASTO SKEWER

Chef's selection of artisanal meat, cheese, olives, and pickles

AHI TARTAR

spicy tuna, crispy lotus chip, avocado, yuzu vinaigrette, petite shiso





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STATIONED PLATTERS

Your choice of (1) stationed platter is included with the Peony and Dahlia package, size is based on your guest count.

Additional platters can be added a la carte to any package and serves approximately 25 guests.

CHARCUTERIE PLATTER + \$150

Chef's curated meat and cheese presentation, marinated olives, stone ground mustard, fig jam, artisanal crackers

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, garden vegetables, green goddess dressing

ARTISANAL BREAD SELECTION

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

HOUSE MADE BUTTERMILK CHIVE AND GRUYERE BISCUITS

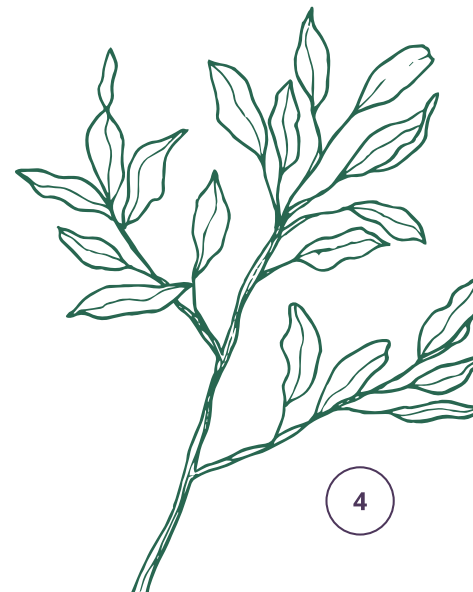
whipped garden herb butter and house infused orange blossom honey

ASIAGO

whipped garden herb butter

OLIVE

whipped rosemary butter



V = VEGAN
GF = GLUTEN FREE

APPETIZERS

Dahlia package includes choice of (1) appetizer for all guests.
Add to the Poppy or Peony packages for \$18 per person or
substitute for soup/salad course +\$4

SUMMER CAPRESE SALAD *GF

*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*

GARDEN BASIL FARROTO

*braised farro, petite vegetables, roasted wild mushrooms, wild sprouts,
fresh basil cream*

PANZANELLA SALAD

*marinated tomato and garlic, burrata, toasted asiago bread, balsamic
reduction, micro basil*

SPECIALTY RISOTTO *GF

*Choice of: English pea and lemon, heirloom carrot and aged pecorino,
roasted wild mushroom with fresh garden herbs, or garden beet*

Add: Jumbo Scallop +\$5

Add: Jumbo Prawns +\$5

SPECIALTY PASTA (*V, AVAILABLE UPON REQUEST)

*Choice of: Heirloom tomato pasta, burrata, fresh basil, seasonal
vegetables, balsamic reduction, toasted biscuit crumble **or** wild mushroom
pasta, truffle whipped cream, snipped chives, toasted biscuit crumble*

Add: Jumbo Scallop +\$5

Add: Jumbo Prawns +\$5





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SOUP AND SALAD

All packages from with choice of either soup or salad (select 1 option for all guests).

DAHLIA SEASONAL SALAD *GF

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

GARDEN SALAD

mixed greens, fresh garden herbs, heirloom carrot, heirloom tomatoes, aged parmesan, gruyere biscuit croutes, stone ground mustard vinaigrette

CULTIVAR SALAD *GF

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

FIELD CORN AND ROMAINE SALAD *GF

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

GARDEN TOMATO BASIL SOUP *GF *V

California olive oil, fresh herbs, cracked pepper

ROASTED HONEYNUT SQUASH SOUP *GF

snipped chives, California olive oil

POTATO AND LEEK SOUP *GF

finished with truffle and fresh herbs

WILD MUSHROOM SOUP *GF

finished with truffle oil and fresh herbs



ENTREE SELECTION

All packages include choice of two protein entrees + one vegetarian selection

FROM THE PASTURE

GRILLED FLAT IRON STEAK *GF

red wine reduction

JIDORI CHICKEN BREAST *GF

slow roasted garlic and flowering rosemary sauce

PRIME BEEF TENDERLOIN +\$5 PER PERSON *GF

8oz beef tenderloin served with red wine reduction

BRAISED BEEF SHORT RIB +\$4 PER PERSON *GF

red wine reduction

FROM THE SEA

GRILLED SCOTTISH SALMON *GF

citrus emulsion

SEARED HALIBUT +\$3 PER PERSON *GF

lemon herb beurre blanc

CHILAEN SEA BASS +\$5 PER PERSON *GF

lemon beurre blanc

SEARED PEPPERED AHI TUNA *GF

marinated tomato, olive, capers, aged sherry

FROM THE VEGETABLE GARDEN

SLOW ROASTED BELL PEPPER *V *GF

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

GRILLED CAULIFLOWER STEAK *V *GF

yellow curry sauce, braised lentils, grilled baby vegetables, crispy onion

SPECIALTY RISOTTO (*V, GF UPON REQUEST)

English pea, lemon, petite roasted vegetables, toasted biscuit crumble

Heirloom carrot, aged pecorino, petite roasted vegetable, biscuit crumble

Roasted wild mushroom, petite roasted vegetables, fresh garden herbs

SPECIALTY PASTA (*V UPON REQUEST)

Heirloom tomato pasta, burrata, fresh basil, seasonal vegetables, balsamic reduction, toasted biscuit crumble

Roasted wild mushroom pasta, truffle whipped cream, snipped chives, toasted biscuit crumble





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SIDES

“From the Pasture” and “From the Sea” entree selections include choice of two sides. Sides must be the same for all protein entree selections. “From the Vegetable Garden” is served as described (no additional sides).

ROASTED FINGERLING POTATOES *GF *V
ROASTED GARLIC MASHED POTATOES *GF
GREEN BEANS *GF *V
HEIRLOOM CARROTS *GF *V
SEASONAL VEGETABLE MEDLEY *GF *V
BASIL MASHED POTATOES *GF

CHILDREN'S MENU

Available a la carte for guests 10 and under. Includes non-alcoholic beverages \$25

CRISPY CHICKEN TENDERS
seasonal vegetables, chips
SPAGHETTI + MARINARA
seasonal vegetables
MAC + CHEESE
seasonal vegetables
GRILLED SALMON
seasonal vegetables, potatoes

VENDOR MEALS

ENTREE ONLY \$45

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

Plated dessert available a la carte to Poppy package for \$12 per person
Upgrade to plated dessert from petite sweets station (Peony + Dahlia packages) +\$6 per person

FLOURLESS CHOCOLATE TORTE *GF

fresh marinated berries, whipped cream

LAVENDER LEMON ALMOND TART

organic raspberry whipped cream

DESSERT DUO

a petite portion of both the flourless chocolate torte and lemon

STRAWBERRY ROSE PAVLOVA

crisp marshmallow rose meringue, fresh marinated berries, whipped berry cream

PETITE STATIONED SWEETS

The Peony and Dahlia package includes a petite stationed sweets station (1.5 pieces per person), please choose up to 4 options for your sweets station. Additional pieces a la carte is available upon request or to add to the Poppy package.

MINI FLOURLESS CHOCOLATE TORTE BITES *GF

MINI LEMON LAVENDER TART BITES

PETITE STRAWBERRY ROSE PAVLOVA

PATE DE FRUIT

FRENCH MARACON SELECTION *GF

CHOCOLATE COVERED STRAWBERRY

vine ripened strawberry, melted callebaut milk chocolate

PETITE "BIRTHDAY CAKE" BISCUIT

vanilla bean frosting

MINI VANILLA CUPCAKE

vanilla buttercream frosting

MINI CHOCOLATE CUPCAKE

chocolate buttercream frosting





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BAR SELECTIONS

Standard bar selection includes our house white, red and sparkling wines, (1) botanical mocktail, non-alcoholic beverage selection (sodas, lemonade + sparkling water)

Premium bar includes client choice of (1) White, (1) Red, (1) Sparkling, and (1) Rose wine, (1) Craft Creation Cocktail or Sangria and (1) botanical mocktail as well as our 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

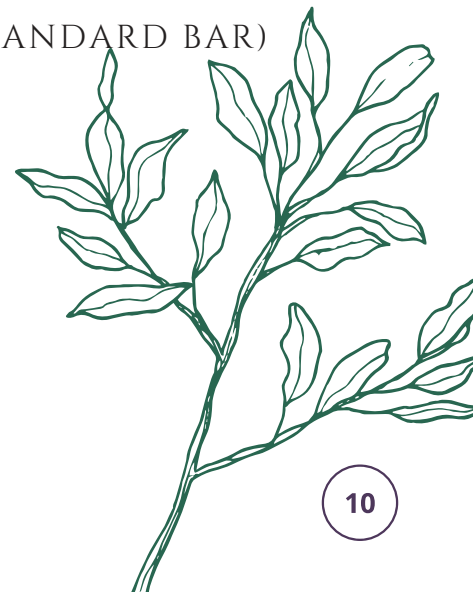
DAOU, PASO ROBLES CALIFORNIA ROSE
LOVE YOU BUNCHES, LOS OLIVOS CALIFORNIA, ROSE

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



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

WHITE CLAW

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. All cocktails are created with 20% abv infused wine.

COSMOS

rose wine, sparkling rose, strawberry puree

DAHLIA MARGARITA (CHOOSE 1)

classic citrus, cucumber ginger, strawberry basil, garden (orange, guava, pineapple)

CORONA DEL MANHATTAN

whiskey soju, sweet vermouth, bitters

BIRD OF PARADISE

tequila soju, jalapeno infused agave, pog juice, fresh lime

RED OR WHITE SANGRIA

fresh fruit infused red or white wine





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LABOR AND RENTALS

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 duration, event set up (such as multiple bar locations), and specific client needs.

In general, labor costs are calculated based on guest count and event duration. A general estimate for day-of staffing for 75 guests is \$4,500.

Custom estimates are created upon request.

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. 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.

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 including tables, chairs, linens, china, flatware, and glassware.*

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

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 (7.75%) and admin fee (20%) are not included in the menu pricing. The admin fee covers operating costs such as pre-event labor (planning), administrative staff, insurance, equipment usage, royalty fees, etc. The admin 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. 608 Dahlia will provide a seating chart format specific to your layout and menu choices.

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. 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 cannot deviate from our culinary style. Outside catering may be permitted but is subject to outside catering fees (\$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.



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THE FINER DETAILS CONT.

DEPOSITS

A 15% booking deposit and signed estimate with 608 Dahlia is required to confirm your booking. 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.

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: administrative and planning labor, contracted labor, special orders, and/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.



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THE FINER DETAILS CONT.

SET UP, DELIVERIES AND TEAR-DOWN

Deliveries and vendor access is limited to the Dahlia Street "Haskell" gate. Parking is available in rear, "South" parking lot at Dahlia and Third Street as well as the designated Sherman Library and Gardens lot on Dahlia Street, South of the PCH. Deliveries must be coordinated in advance with 608 Dahlia. Small, decor items (such as seating chart, place cards, and menus) may be brought the day-prior to store onsite (by appointment only). Please note that storage is extremely limited and fridge space is not available.

ACCESS TO VENUE DAY OF EVENT

Unless arranged with the 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 (there is no fridge space onsite to store any client provided items). Guests may arrive no earlier than 4:45pm 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 all vendor and personal items must be 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 for our booked clients.

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

Please follow our Instagram and view our website for photos of past events @608dahlia www.608dahlia.com.

