



# 608 DAHLIA

*A Boutique Garden Restaurant*

by Chef Jessica Roy

Corona Del Mar

## Reception A La Carte Menu

FOR EVENT FOOD AND BEVERAGE ESTIMATES

PLEASE CONTACT OUR DIRECTOR OF EVENTS

EMAIL: [EVENTS@608DAHLIA.COM](mailto:EVENTS@608DAHLIA.COM)

## HORS D'OEUVRES

*Priced per piece. We recommend 3 selections (1-2 pieces per selection per person) for a one-hour reception. (4+ selections for longer receptions).  
Stationed platters and sweets are recommended in addition to passed hors d'oeuvres for a reception only event.*

### GRASS FED BEEF SLIDERS \$4

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

### GARDEN TOMATO BASIL TARTLETTS \$3.50

*slow roasted tomato, fresh basil pesto*

### SMOKED SALMON \$3.50

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

### CAPRESE SKEWERS \$3.50

*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

*garlicky chicken meatball with house-made cocktail sauce*

### 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 garlic, aged balsamic reduction*

### PETITE SIGNATURE BISCUIT \$3.50

*buttermilk, chive, and gruyere biscuit*

### MINI QUICHE \$3.50

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

### LAMB LOLLIPOP \$4

*grilled herbed marinated lamb with fire roasted red pepper emulsion*

### SOUP SHOOTER \$3

*choice of tomato basil, wild mushroom, or potato leek*

### ANTIPASTO SKEWER \$3.50

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

### AHI TARTAR \$3.50

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



## STATIONED PLATTERS

*We recommend platters based on 50% of your guest count (each serves approximately 25 guests) as a nice addition to your reception event.*

### CHARCUTERIE PLATTER + \$175

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

### FRUIT PLATTER + \$150

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

### MEDITERRANIAN PLATTER + \$150

*House made hummus, tzatziki, pitas, marinated olives, feta cheese, garden vegetables, green goddess dressing*

## PETITE STATIONED SWEETS

*Petite desserts are priced \$3.00 per piece and can be stationed or passed.*

### MINI FLOURLESS CHOCOLATE TORTE BITES \*GF

### MINI ALMOND LEMON TART BITES

### FRENCH MARACON SELECTION \*GF

### CHOCOLATE COVERED STRAWBERRY

*vine ripened strawberry, melted callebaut milk chocolate*

### PETITE CELEBRATION BISCUIT

*almond confetti biscuit, vanilla bean and almond frosting*



## BAR SELECTIONS

*Standard bar selection includes our house white, red and sparkling wines, (1) botanical mocktail, non-alcoholic beverage selection (sodas, lemonade + sparkling water) Priced \$9 per person per hour.*

*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. Priced \$12 per person per hour.*

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

### WHITE WINE

EXCELSIOR, SOUTH AFRICA, CHARDONNAY (STANDARD BAR)  
CECCATO, MONTEFORTE D'ALPONE ITALY, PINOT GRIGIO  
DUTTON ESTATE, RUSSIAN RIVER, SAUVIGNON BLANC  
PINE RIDGE, NAPA VALLEY, CHENIN BLANC-VIOGNIER  
DOMAINE DES BOUSSONNES, LOIRE VALLEY, SANCERRE  
OVUM BIG SALT, OREGON, WHITE BLEND  
ROMBAUER, CALIFORNIA, CHARDONNAY  
LOUIS JADOT, POUILLY-FUISSE FRANCE, CHARDONNAY  
HUSCH, UKIAH CALIFORNIA, GEWURTZTRAMINER

### ROSE WINE

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

### RED WINE

EXCELSIOR, SOUTH AFRICA, CABERNET SAUVIGNON (STANDARD BAR)  
WILLAMETTE VALLEY, OREGON, PINOT NOIR  
AVIARY, NAPA VALLEY, CABERNET SAUVIGNON  
HUSCH, MENDOCINO, CABERNET SAUVIGNON  
ROMBAUER, NAPA VALLEY, ZINFANDEL

### BUBBLES

CASTLEFORTE, ITALY, PROSECCO (STANDARD BAR)  
DIVER BRUT, CALIFORNIA SPARKLING WINE  
DIVER BRUT ROSE, CALIFORNIA SPARKLING WINE





## 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

*Standard and Premium Bar include choice of 1-2 selections*

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 2 signature cocktails. Standard bar includes 1 signature cocktail. Additional options any bar package +\$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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www.608dahlia.com

## LABOR AND RENTALS

### DAY-OF SERVICE STAFF

*Day-of service staff are quoted on a per event basis and calculated based on guest count, event duration, event set up (such as multiple bar locations), and specific client needs.*

*Custom estimates are created upon request.*

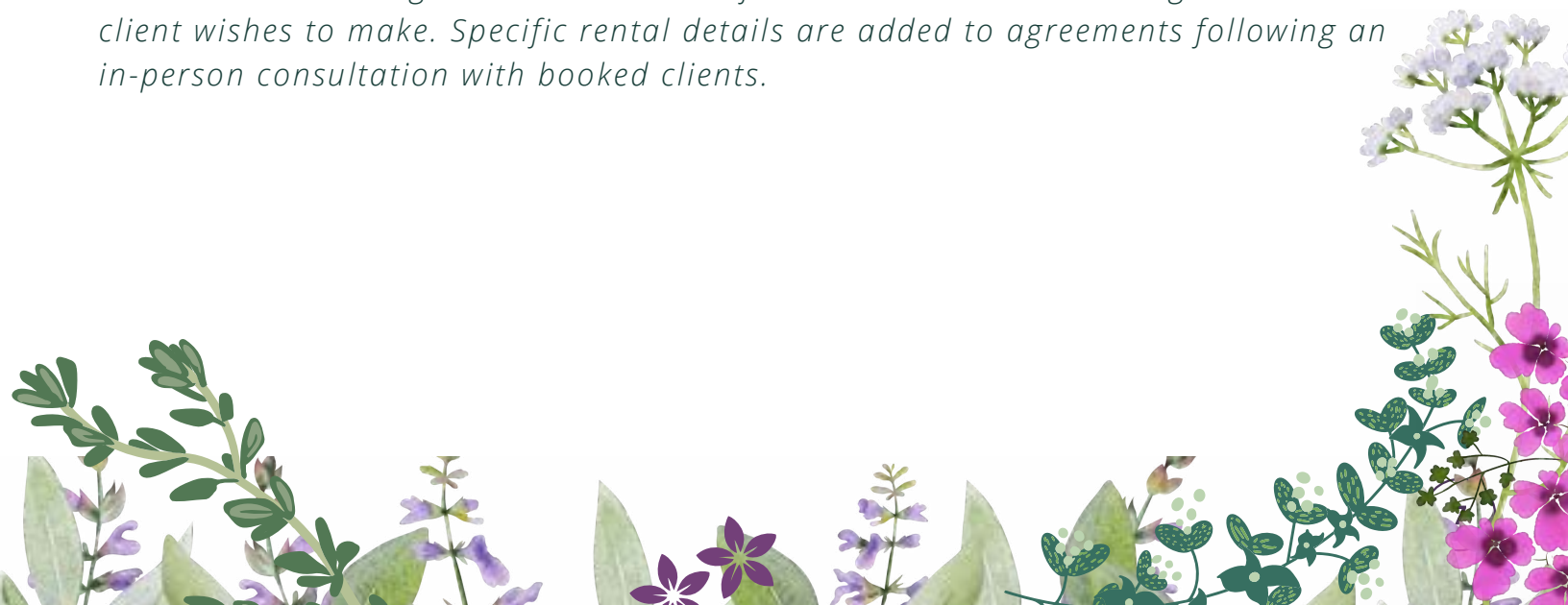
### RECEPTION RENTALS

*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.*





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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. We have a food and beverage minimum of \$5k (not inclusive of day-of labor, rentals, applicable taxes and fees).*

### 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.*

*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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### 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 4pm. 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 or an event start time at 5pm. 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](http://www.608dahlia.com).*

♡ 608 Dahlia

