



Seegerstrom
Center for the Arts®



WEDDING PACKAGES

Menus created by Patina Catering
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AN ELEGANT AFFAIR



Located in the heart of Orange County, Segerstrom Center for the Arts offers a quintessential elegant Orange County experience. A vision 40 years in the making, the award-winning Renée and Henry Segerstrom Concert Hall provides a variety of unique venues perfect for elegant wedding ceremonies and receptions. Patina Catering offers personalized service for a variety of wedding related events, including engagement and rehearsal dinners, ceremony and wedding receptions, shower and post brunch events, and anniversary and vow renewal gatherings. Whether you are hosting an intimate dinner party or larger celebration, you can trust Patina Catering to bring award-winning restaurant, quality cuisine, genuine hospitality and romantic charm to match the most important day of your life.

VENUE OPTIONS & RENTAL FEES



option 1

Renée and Henry Segerstrom Concert Hall

With its undulating curtain of glass inspired by ocean waves and a spectacular cascading chandelier, this building is a stunning accomplishment by architect Cesar Pelli. Spectacular plaza views, high ceilings and dramatic design elements create unique spaces for any event.

Includes a ceremony, reception and dinner in the Renée and Henry Segerstrom Concert Hall lobby.

- A rehearsal within 3 days of the wedding will be scheduled in the lobby, subject to availability.
- Staff required by the Center includes ushers, security personnel and an onsite emergency medical technician.
- Staff included by the Center includes technical support staff for vendor load-in and to assist the wedding coordinator for the duration of the event.
- There is a duration limit of 7 hours from guest arrival to guest departure.

Capacity:

Ceremony | Reception 250



option 2

Samueli Theater

Samueli Theater is a multifaceted option for private gatherings. The theater itself provides a blank canvas for events that range from performances and proms to wedding ceremonies and celebrations. The elegant lobby can be added to enhance your event.

Includes an indoor/outdoor reception in the Samueli Lobby and dinner in the Samueli Theater.

- A rehearsal within 3 days of the wedding will be scheduled, subject to availability.
- Staff required by the Center includes ushers, security personnel and an on-site emergency medical technician.
- Access to Samueli Theater theatrical lighting and sound equipment is provided. Also included are union operators and Center technical support staff for vendor load-in and to assist the wedding coordinator for the duration of the event.
- There is a duration limit of 7 hours from guest arrival to guest departure.

Capacity:

Reception 250



SIGNATURE WEDDING PACKAGES



includes

beverages

Four hour standard bar

Champagne toast

Wine service with dinner

Freshly brewed coffee, decaffeinated and selection of teas

provisions

Tray passed hors d'oeuvres

Seated dinner menu

Cake cutting and serving

decor

White folding chairs

Guest tables, sign-in table, gift table,

escort card table, cake display table

White non-floor length linen

Chinaware, glassware, silverware



ART & DESIGN



The Art & Design Wedding Package provides a comprehensive menu sure to impress your guests and reflect your perfect day.

sample menu

tray passed hors d'oeuvres choice of three

Ahi Tuna Tartare pickled ginger, ponzu, tobiko, wasabi

Yellowtail Crudo jalapeño, snow pea purée, ponzu

Maryland Crab Cake meyer lemon aioli

Charred Short Rib crisp flatbread, grilled red onion, salsa verde

Bruchetta toybox tomatoes, burrata, basil, tapenade, crisp brioche

starter choice of one

Butter Lettuce Wedge butter lettuce, fine herbs, pickled shallots, watermelon radish, parmigiano-reggiano, sherry vinaigrette

Yellow & Red Endive wild arugula, radicchio, hazelnuts, blue cheese, poached pear, white balsamic vinaigrette

Heirloom Apple Salad pink lady apples, arugula, frisée, goat cheese, watercress, beets, meyer lemon vinaigrette

entrée choice of one

Skuna Bay Salmon creamy corn polenta, grilled barbecue onions, jumbo asparagus, blistered early girl tomatoes, chive oil

Red Wine-Braised Beef Short Rib wild mushrooms, potato purée, shallot confit, beef jus

Flat Iron Steak roasted fingerling potatoes, creamed spinach, organic rainbow carrots, bordelaise sauce

Branzino roasted butternut squash, Brussels sprouts, almonds, brown butter, preserved lemon

bar service

Four-Hour Standard Bar well cocktails, house wine and beer, soft drinks & coffee service



ELEGANT ROMANCE



The elegant romance wedding package is designed to accommodate your impressive style with more menu options and elegant details.

sample menu

tray passed hors d'oeuvres choice of three

Mini Avocado Toast heirloom baby tomatoes, burrata, smoked salt

Flatbread poached pear, burrata, fried parsley leaves, lemon zest

Grilled Beef Crostini horseradish, caramelized onions

Mini Crab Cake meyer lemon aioli

Tempura Shrimp wasabi glaze

starter choice of one

Wedge Salad butter lettuce wedge, buttermilk dressing, red onions, preserved tomatoes, blue cheese, tarragon, everything bagel spice

Kale Salad roasted butternut squash, pomegranate, pistachios, beets, pecorino, basil dressing

Gem Lettuce Salad pickled shallots, fine herbs, watermelon radish, pecorino, meyer lemon vinaigrette

entrée choice of one

Loup de Mer prawns, mussels, fennel, saffron, lobster stock, grilled bread

Chilean Sea Bass patty pan squash, spinach, swiss chard, asparagus, charred lemon

Ribeye Steak roasted rosemary fingerling potatoes, sautéed citrus spinach, grilled porcini mushrooms, cabernet sauce

Filet Mignon roasted marble potatoes, charred texas onion, asparagus, bordelaise

bar service

Four Hour Standard Bar well cocktails, house wine and beer, soft drinks & coffee service



UPGRADES

menu upgrades

Additional Hors D'oeuvres

Duet

Dessert Bar

bar upgrades

Premium Bar

Grey Goose vodka, Bombay Sapphire gin, Patrón silver tequila, Bacardí light rum, Maker's Mark bourbon, Johnnie Walker black whisky, assorted bottled beers, Patina wines & soft drinks.

CHILD & VENDOR MEALS

vendors

All vendor information including: company name, company contact number, on-site contact, on-site contact number is required 7 days prior to the event. All vendors must clear out their equipment the night of the event.

vendor meal

Same entrée as guests. Served after all guests are served.

children's meal

12 years of age and under

Includes a choice of chicken fingers and french fries, or penne pasta with red sauce and Parmesan.

Each meal is served with the adult starter course.

FREQUENTLY ASKED QUESTIONS

The following information will help you with your planning and answer some of the questions you may have regarding Patina Catering.

what else does the center's wedding package include?

The Center's package price includes the use of the venue for up to two (2) hours for your ceremony rehearsal (subject to availability), the use of the venue for up to seven (7) hours for your event, and up to four (4) hours of advance setup time and (1½) hours of cleanup time. All events must end (including last call, last dance and guest departure) by midnight, no exceptions. Also included are dressing rooms for the bride and wedding party, a lounge for the gentlemen, ushers and security staff on the event day, an onsite emergency medical technician (required by the Center), and technical support for your vendors and wedding coordinator.

how do I make a reservation for a space?

Reservations can be made through the Patina Catering Office, please call 213 926 5272. Once you have discussed your initial event requirements with a Patina Catering Sales Manager, an inquiry to the Center on the availability of your event date will be made on your behalf. It is suggested that you submit at least one alternate date with your request. Once the requested date has been approved, a Facilities License Agreement will be sent to you and a nonrefundable initial deposit will be required for the reservation.

what is the cancellation policy?

The 50% deposit to reserve your space is nonrefundable. In the event of cancellation less than two weeks prior to the event, 100% of the total amount of the Center's package price will be retained by the Center, minus its labor costs avoided by the cancellation.

are images of segerstrom center for the arts available for announcements/invitations?

Photography with any Center facility in the background for invitations, web use or wedding day photos subject to limited consent by the Center. Please refer to Facility License Agreement for consent details.

who do I contact for questions about decorations, lighting or other wedding details?

Both the Center and Patina Catering require that you retain the services of a professional wedding coordinator (someone not part of the wedding party) for the ceremony and reception. The Patina Catering Sales Manager and Center staff will work closely with your wedding planner/coordinator to execute all the details of your event. The Center will provide the coordinator with detailed information about planning a wedding at the Center. It is suggested that you retain the services of a wedding coordinator prior to making a reservation request to the Center.

VENUE & DETAILS

The following information will help you with your planning and answer some of the questions you may have regarding Patina Catering.

deposits and final charges

A 50% deposit is required with a signed contract. Deposits can be made by credit card, check or cash. A credit card must be on file for security. The signed contract and deposit guarantees the location and time. Final charges are made (7) days prior to the event. Any additional charges (i.e. beverage charges) incurred will be charged the night of the event.

guaranteed guest count

Required (14) days prior to the event. If the guaranteed number is increased within the (7) days, client will be charged accordingly.

menu selections/options

Each event will have a option of one (1) starter, one (1) entrée and one (1) dessert. If client wishes to add extra selections, additional fees will apply. There will be an additional \$5 per person for an option of two (2) starters.

There will also be an additional \$10 per person for an option of two (2) entrées with a maximum of two options.

Pre-counts will be required for any party with extra options.

pre-counts and indicators

Required (14) days prior to the event. Client is responsible for making and bringing the menu indicators to the event. Please advise the Patina Sales Team of what each indicator represents.

coffee station

The station is a (4) hour service. There will be (1) replenish two hours after coffee station is set. If client would wish to add more time, there will be a \$150 coffee station fee.

wine delivery and pick-up

Wine must be delivered the day of the event at least (2) hours prior to guest arrival. Any remaining/left over wine must be picked-up at the end of the event.

corkage fee

Wine brought in for an event is subject to a corkage fee per 750mL bottle opened. Magnum bottles (1.5L) are subject to a corkage fee.

labor charges

Estimated labor charges are based upon the total number of guests guaranteed for any event. Drop-off charge of \$120 does apply for a porter to set up, deliver and break down the dropped off items. Porter is not responsible for cleanliness of event space.

timeline

Finalized timeline is required (5) days prior to the event date. Timeline must include specific details regarding if/when servers are to be off the floor, etc.

room rental

Segerstrom Center for the Arts events will be subject to a room rental fee given by The Center. This will be a separate contract which does not include food and beverage. Room rental fees do not include labor charges. Leatherby's Café Rouge events will have a room rental fee or food and beverage minimum depending on the day and time of the event.

Room rental fees do not include labor charges.

audio and visual rental

Additional fees will apply for any audio or visual needs requested from the venue; however client's own vendor is welcome.

VENUE & DETAILS

event room layouts

The Center will provide one initial layout and one revision at no charge, which must be finalized at least (2) weeks prior to event date. Additional revisions can be provided at a fee.

parking services

Patina does not own, operate or control any parking. Client is able to host parking for their guests. There is valet and self-parking available. Valet parking is \$35 per car and a guaranteed car count is required (7) days prior to the event. Hosted self-parking is per car at any of the three parking structures.

wedding coordinators

At least a “day-of” wedding coordinator is required for any wedding celebration at the Segerstrom Center for the Arts or Leatherby’s Café Rouge. Wedding coordinator cannot be a member of the bridal party. The coordinator will be the primary contact for all deliveries for the event. Contact information is required (7) days prior to the event.

tastings

A complimentary tasting will be provided for (2) guests if the client has a certain food and beverage total (without service charge and tax.) If the food and beverage total does not meet the minimum a tasting can be purchased per guest. Tastings are held 2 weeks prior to the event at 4pm, Tuesday-Friday when Leatherby’s Café Rouge is open for service. Desserts cannot be tasted.

decorations

Nothing can be nailed, stapled, tacked, taped or otherwise affixed to the Center’s property. Rice, glitter, bird seed, tinsel, balloons, open flames and confetti are not permitted. No flower petals may be thrown on the floor; however, silk flower petals are permitted. All decorations must be cleared out the night of the event.