



**TANGATA**  
RESTAURANT

---

**BOWERS  
MUSEUM**

From the majestic fountains, to the flower gardens and mission-style architecture, Bowers Museum provides a quintessential Southern California setting for unique events. A favorite location for weddings, Tangata Restaurant and Bowers Museum provide all-encompassing packages filled with seasonal menus and unforgettable moments that will last a lifetime.

## **WEDDING MENU**

Menus Created by Tangata Restaurant  
Catering Specialist | 714 567 3630 | [bowersevents@patinagroup.com](mailto:bowersevents@patinagroup.com)



# THE GARDEN

---

Served \$115 | Buffet \$125

Includes cheese and charcuterie display during cocktail reception

Dinner service, hosted selection of house beer and wine, assorted sodas, coffee, tea and water

## SERVED

### SALAD *select one*

*served with house bread and butter*

**Baby Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

**Baby Arugula Salad** apples, manchego, toasted almonds, figs, pistachio oil, balsamic

**Panzanella Salad** vine-ripened tomatoes, virgin oil, garlic croutons, red onion, arugula, parmesan

### ENTRÉE *select one protein and one vegetarian*

*duet entrée add \$5 | pre-selected entrée add \$10*

**Roasted Mary's Free-Range Chicken** grilled asparagus, weiser farms marble potatoes, natural jus

**Tuscan Roasted Mary's Free-Range Chicken** marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes

**Grilled Salmon** organic baby vegetables, fingerling potatoes, warm dressing of tomato, caper, lemon and olive oil

**Wild Mushroom Risotto** acquerello rice, mascarpone, parmesan, wild mushroom ragout

**Housemade Ricotta Ravioli** brown butter, fresh lemon zest, parmesan

## BUFFET

### SALAD *select one*

*served with house bread and butter*

**Baby Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

**Baby Arugula Salad** apples, manchego, toasted almonds, figs, pistachio oil, balsamic

### PROTEINS *select two*

**Tuscan Roasted Mary's Free-Range Chicken** marinated with lemon and herbs, grilled lemon halves

**Chicken Breasts** pesto, Taleggio cheese, cherry tomatoes

**Slow-Roasted Salmon** navel and blood oranges, lemon, baby red peppers, tangerine beurre blanc

**Grilled Salmon** preserved lemon, olive oil and capers

### STARCH *select one*

**Roasted Fingerling Potatoes** rosemary

**Buttermilk Garlic Mashed Potatoes**

**Wild Rice Pilaf**

### VEGETABLE *select one*

**Grilled Asparagus** rosemary, parmesan

**Braised Carrots** fennel, apricot, pistachio

**Glazed Farmers Market Vegetables**

# THE ORANGE BLOSSOM

---

Served \$135 | Buffet \$145

Includes a 45 minute cocktail reception with 3 tray passed hors d'oeuvres

Dinner service, hosted well full bar, selection of house beer and wine, assorted sodas, coffee, tea and water

## HORS D'OEUVRES *select one vegetarian and two proteins*

**Bruschetta** lemon chive housemade ricotta, roasted squash, agrodolce

**Mini Grilled Cheese** fig jam, wild arugula, brie

**Wild Mushroom Crostini** brie, truffle oil, chives

**Mini Vegetable Empanadas** roasted poblano-tomato salsa

**Red Wine-Poached Pear** blue cheese souffle, walnut tart *(\$2 supplement)*

**Ahi Tuna Poke** soy-sesame dressing, nori, wonton crisp

**Shrimp Cocktail Lollipop** chili cocktail sauce

**Shrimp Empanada** smashed avocado, brandy wine tomato

**Smoked Salmon Blini** california white sturgeon caviar, crème fraiche, dill *(\$2 supplement)*

**Mini Maine Lobster Rolls** fresh herbs, hawaiian bread *(\$2 supplement)*

**Spiked Short Rib** chinese bbq sauce

**Chicken and Waffles** buttermilk fried chicken on a mini waffle, vermont maple

**Prosciutto Crisp** goat cheese, apple, wild arugula

**Bacon-Potato Flatbread** caramelized onion, confit bacon, ricotta and sage

**Mini Tacos** braised chicken, roasted tomato salsa

**Filet Mignon** gold potato purée, fleur de sel, served on a ceramic spoon *(\$2 supplement)*

## SERVED

### SALAD *select one*

*served with house bread and butter*

**Baby Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

**Baby Arugula Salad** apples, manchego, toasted almonds, figs, pistachio oil, balsamic

**California Farmer's Market Salad** shaved asparagus, watermelon radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino, truffle vinaigrette

### ENTRÉE *select one protein and one vegetarian*

*duet entrée add \$5 | pre-selected entrée add \$10*

**Grilled Flat Iron Steak** chimichurri, baby carrots, rosemary smashed potatoes

**Artic Char** roasted with king trumpet mushrooms, coleman farms sunchoke, lemon-chive butter

**Prime Short Rib** camas country mill polenta, forest mushrooms, broccoli di cicco, salsa verde

**Tuscan Roasted Mary's Free-Range Chicken** marinated with lemon and herbs, grilled lemon half, cauliflower potato puree with roasted cauliflower, roasted cherry tomatoes

**Grilled Salmon** organic baby vegetables, fingerling potatoes, warm dressing of tomato, caper, lemon and olive oil

**Wild Mushroom Risotto** acquerello rice, mascarpone, parmesan, wild mushroom ragout

**Housemade Ricotta Ravioli** brown butter, fresh lemon zest, parmesan

# THE BLOSSOM

---

## BUFFET

### **SALAD** *select one*

*served with house bread and butter*

**Baby Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

**Baby Arugula Salad** apples, manchego, toasted almonds, figs, pistachio oil, balsamic

### **PROTEINS** *select two*

**Grilled New York Steak** black peppercorn sauce

**Grilled Flat-Iron Steak** cipollini onions, sauce bordelaise

**Slow-Braised Short Rib** caramelized shallots, red wine sauce

**Tuscan Roasted Mary's Free-Range Chicken** marinated with lemon and herbs, grilled lemon halves

**Sea Bass or Grilled Salmon** preserved lemon, olive oil and capers

### **STARCH** *select one*

**Roasted Fingerling Potatoes** rosemary

**Buttermilk Garlic Mashed Potatoes**

**Wild Rice Pilaf**

### **VEGETABLE** *select one*

**Grilled Asparagus** rosemary, parmesan

**Braised Carrots** fennel, apricot, pistachio

**Glazed Farmers Market Vegetables**

## FULL WELL BAR

**Liquors** stolichnaya vodka, bombay gin, bacardi rum, azul tequila, jack daniel's bourbon, dewar's white label scotch

**House Champagne, Red & White Wine**

**Assorted Bottled Beer**

**Assorted Soda**

**Sparkling & Still Bottled Water**

**Coffee & Hot Tea**

**Champagne Toast Included**

# THE ROSE

---

Served \$160 | Buffet \$170

Includes a 45 minute cocktail reception with 3 tray-passed hors d'oeuvres

Dinner service, hosted premium full bar, selection of house beer and wine, assorted sodas, coffee, tea and water

## HORS D'OEUVRES *select one vegetarian and two proteins*

**Bruschetta** lemon chive house-made ricotta, roasted squash, agrodolce

**Mini Grilled Cheese** fig jam, wild arugula, brie

**Wild Mushroom Crostini** brie, truffle oil, chives

**Mini Vegetable Empanadas** roasted poblano-tomato salsa

**Red Wine-Poached Pear** blue cheese souffle, walnut tart

**Butternut Squash Tart** caramelized onions, fontina cheese, crispy sage

**Macaroni & Cheese Lollipops** crisp herbed bread crumbs

**Poached Heirloom Apple** friseé, hazelnut, blue cheese

**Ahi Tuna Poke** soy-sesame dressing, nori, wonton crisp

**Shrimp Cocktail Lollipop** chili cocktail sauce

**Shrimp Empanada** smashed avocado, brandy wine tomato

**Smoked Salmon Blini** california white sturgeon caviar, crème fraiche, dill

**Mini Maine Lobster Rolls** fresh herbs, Hawaiian bread

**Hamachi Crudo** pink grapefruit, fresno chili, avocado, lime, extra virgin olive oil

**Blue Crab "BLT"** blue crab salad, toast point

**Spiked Short Rib** chinese bbq sauce

**Chicken & Waffles** buttermilk fried chicken on a mini waffle, Vermont maple

**Prosciutto Crisp** goat cheese, apple, wild arugula

**Bacon-Potato Flatbread** caramelized onion, confit bacon, ricotta and sage

**Mini Tacos** braised chicken, roasted tomato salsa

**Filet Mignon** gold potato puree, fleur de sel, served on a ceramic spoon

**Surf & Turf Skewer** grilled steak, shrimp, bearnaise sauce

**Glazed Pork Belly** cider bacon jam, pickled apple

**Tiny Wagyu Pastrami Reuben** marble rye

**Chicken & Calabrian Chili Meatballs** romesco sauce

## SERVED

### **SALAD** *select one*

*served with house bread and butter*

**Assorted Beet Salad** crispy goat cheese, frisée lettuce, Lolla Rosa lettuce, red endive, cara cara orange candied pistachio, charred lemon vinaigrette

**California Farmers Market Salad** shaved asparagus, watermelon radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino, truffle vinaigrette

**Harvest Chopped Salad** fresh corn, peas, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden baby beets, baby kale, radicchio, arugula, cabbage, champagne honey tarragon vinaigrette

**Baby Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

**Baby Arugula Salad** apples, manchego, toasted almonds, figs, pistachio oil, balsamic

### **ENTREE** *select one protein and one vegetarian*

*duet entrée add \$5 | pre-selected entrée add \$10*

**Filet Mignon** yukon potato purée, roasted hen-of-the-wood mushroom, caramelized shallots, black peppercorn sauce

**Grilled New York Steak** roasted heirloom rainbow carrots, fingerling potatoes, black peppercorn sauce

**Prime Short Rib** camas country mill polenta, forest mushrooms, broccoli di cicco, salsa verde

**Branzino** buttered du puy lentils, braised fennel, tarragon, tangerine

**Seared Striped Bass** feta-scallion potato puree, sautéed zucchini, sun-dried tomatoes, black olives, wild oregano

**Grilled Salmon** organic baby vegetables, fingerling potatoes, warm dressing of tomato, caper, lemon and olive oil

**Tuscan Roasted Mary's Free-Range Chicken** marinated with lemon and herbs, grilled lemon half, cauliflower potato puree with roasted cauliflower, roasted cherry tomatoes

**Wild Mushroom Risotto** acquerello rice, mascarpone, Parmesan, wild mushroom ragout

**Housemade Ricotta Ravioli** brown butter, fresh lemon zest, Parmesan

# THE ROSE

---

## BUFFET

### **SALAD** *select one*

*served with house bread and butter*

**Harvest Chopped Salad** fresh corn, peas, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden baby beets, baby kale, radicchio, arugula, cabbage, champagne honey tarragon vinaigrette

**Baby Spinach & Kale Salad** endive, blue cheese, apple, candied walnuts, cranberry vinaigrette

**Baby Arugula Salad** apples, manchego, toasted almonds, figs, pistachio oil, balsamic

### **PROTEINS** *select two*

**Grilled Sliced Beef Tenderloin** cabernet sauce, horseradish sauce, crispy onions

**Slow-Braised Short Rib** caramelized shallots, red wine sauce

**Halibut** preserved lemon, olive oil and capers

**Sea Bass or Grilled Salmon** preserved lemon, olive oil and capers

**Tuscan Roasted Mary's Free-Range Chicken** marinated with lemon and herbs, grilled lemon halves

### **STARCH** *select one*

**Roasted Fingerling Potatoes** rosemary

**Buttermilk Garlic Mashed Potatoes**

**Wild Rice Pilaf**

**Sweet Potato Gnocchi** sage brown butter, candied hazelnuts

**Creamy Polenta** shaved parmesan

### **VEGETABLE** *select one*

**Grilled Asparagus** rosemary, parmesan

**Braised Carrots** fennel, apricot, pistachio

**Glazed Farmers Market Vegetables**

**Lemon-Scented Baby Spinach**

**Roasted Broccolini** garlic chips, lemon

## FULL PREMIUM BAR

**Liquors** grey goose vodka, sapphire gin, bacardi rum, myer's dark rum, patron silver tequila, maker's mark bourbon, glenlivet scotch

**House Champagne, Red & White Wine**

**Assorted Bottled Beer**

**Assorted Soda**

**Sparkling & Still Bottled Water**

**Coffee & Hot Tea**

**Champagne Toast Included**



# ENHANCEMENTS

---

## CHILDREN'S MEALS

half price of your package price

## VENDOR MEALS

\$30 per person

## OUTDOOR HEATERS

\$75 each

## HEDGE WALLS

\$125 each

## SPECIALTY COCKTAILS

choice of one \$8 per guest | choice of two \$12 per guest

**Sweet On You** strawberry-watermelon, vodka, fresh basil, ginger beer, fresh lime juice

**Mai Guy** white rum, fresh lime juice, orange curaçao, orgeat syrup, dark rum, fresh pineapple

**Call Me Old Fashioned** rye whiskey, bitters, club soda, orange peel

**Blushing Bride** sparkling rosé, fresh strawberries

**Love-n-der Infusion** vodka, lemon juice, lavender infused simple syrup, splash water

**Apple-y Ever After** gin, apple cider, lime juice, honey simple, dash cinnamon

**Eiffel For You** gin, fresh lemon juice, simple syrup, sparkling wine, lemon twist

## CHAMPAGNE TOAST

\$6 per person

Add on to the Garden package

## LINENS

starting at \$20 per table

floor length linens

# PREFERRED VENDORS

---

## DJ & LIGHTING

**Visions Entertainment**  
VisionEntertainment.com  
Victor Guisepppe  
714.600.1000  
victor@visionsentertainment.com

## PHOTOGRAPHY

**Jaime Davis Photography**  
www.jaimesdavisphoto.com  
Jaime Davis  
jaime@jaimesdavisphoto.com

## PHOTOBOOTH

**Viral Booth**  
Viralboothoc.com  
Shanna Babiak  
949.391.6340  
shanna@viralboothoc.com

## FLORIST

**Zinnia Arrangements**  
Zinniaarrangements.com  
Melissa Loos  
info@zinniaarrangements.com

## WEDDING CAKES

**Creative Cakes**  
CreativeCakesOC.com  
Cheryll McIntosh  
714.633.1590  
info@creativecakesoc.com

## RENTALS

**Bright Event Rentals**  
bright.com  
Cynthia Bower  
714.307.0066  
cynthia@bright.com

**Chiavari Chair Rentals**  
ChiavariChairRentals.com  
Sophia Chang  
949.480.1682  
info@chiavarichairrentals.com

## SPECIALTY RENTALS

**The Balloon Box**  
theballoonbox.org  
949.278.4935  
help@theballoonbox.org

## SPECIALTY LINENS

**La Tavola**  
949.548.1333  
info@lntlinen.com

**Luxe Linen**  
310.548.5183  
orders@luxelinen.org

## EVENT COORDINATORS

**A Good Affair**  
Agoodaffair.com  
Victoria Trancao|  
victoria@agoodaffair.com

**Modest Magnolia**  
Modestmagnolia.com  
Maria Tran  
maria@modestmagnolia.com

## HAIR & MAKEUP

**Laura Foster | Hair Stylist**  
949.230.4928  
laurafoster1983@gmail.com

**Makeup by Melinda**  
714.269.1354  
makeupbymelinn@gmail.com