

A full-page photograph of a wedding couple embracing in front of the ornate black wrought-iron gate of the Bowers Museum. The bride is wearing a white dress and holding a bouquet of pink and white flowers, while the groom is in a dark suit. The gate is set within a white stone archway. In the background, other guests are visible through the gate. To the right of the gate, there is a white pillar with a 'WELCOME' sign and a black signpost with a 'Private Event' sign. The scene is set on a brick-paved walkway with greenery and a large terracotta pot nearby.

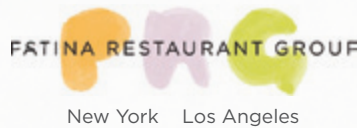
BOWERS MUSEUM

WEDDING KIT

CREATED BY PATINA RESTAURANT GROUP

Chef and Founder Joachim Splichal | **Executive Chef** Donald Harris

CATERING SPECIALIST 714 567 3630 | bowersevents@patinagroup.com



Dear Engaged Couple,

Congratulations on your engagement!

Thank you for considering Patina Catering for your big day.

Once-in-a-lifetime celebrations are far too important to compromise on quality and service. One of Southern California's finest museums and Orange County's largest, the Bowers Museum offers over 15,000 square feet of event space that can accommodate weddings up to 300. From Mediterranean style architecture and a charming courtyard to sculpture gardens for intimate dinner receptions in the John M. Lee Court; the Bowers Museum provides the perfect setting for your wedding event.

Using only the freshest seasonal ingredients, Master Chef Joachim Splichal and his team of culinary artists make every detail an expression of your unique love story to help create a celebration that is beautiful and uniquely your own.

Through an extensive network of elite vendors, our wedding planners have all the resources to create the wedding of your dreams or the party of a lifetime – as well as make the process easy and fun. As a result, everything is tailored to your needs, taste and imagination. From five star menus and award-winning wines to cutting edge libations and sculpted wedding confections, everything is sure to amaze your guests.

In the next few pages, I invite you to explore our menus, event spaces, special upgrade options and suggested inclusive packages designed to give you a starting point in planning your menu and accommodating your budget.

We have a garden of ideas and look forward to working with you to help plan your perfect day.

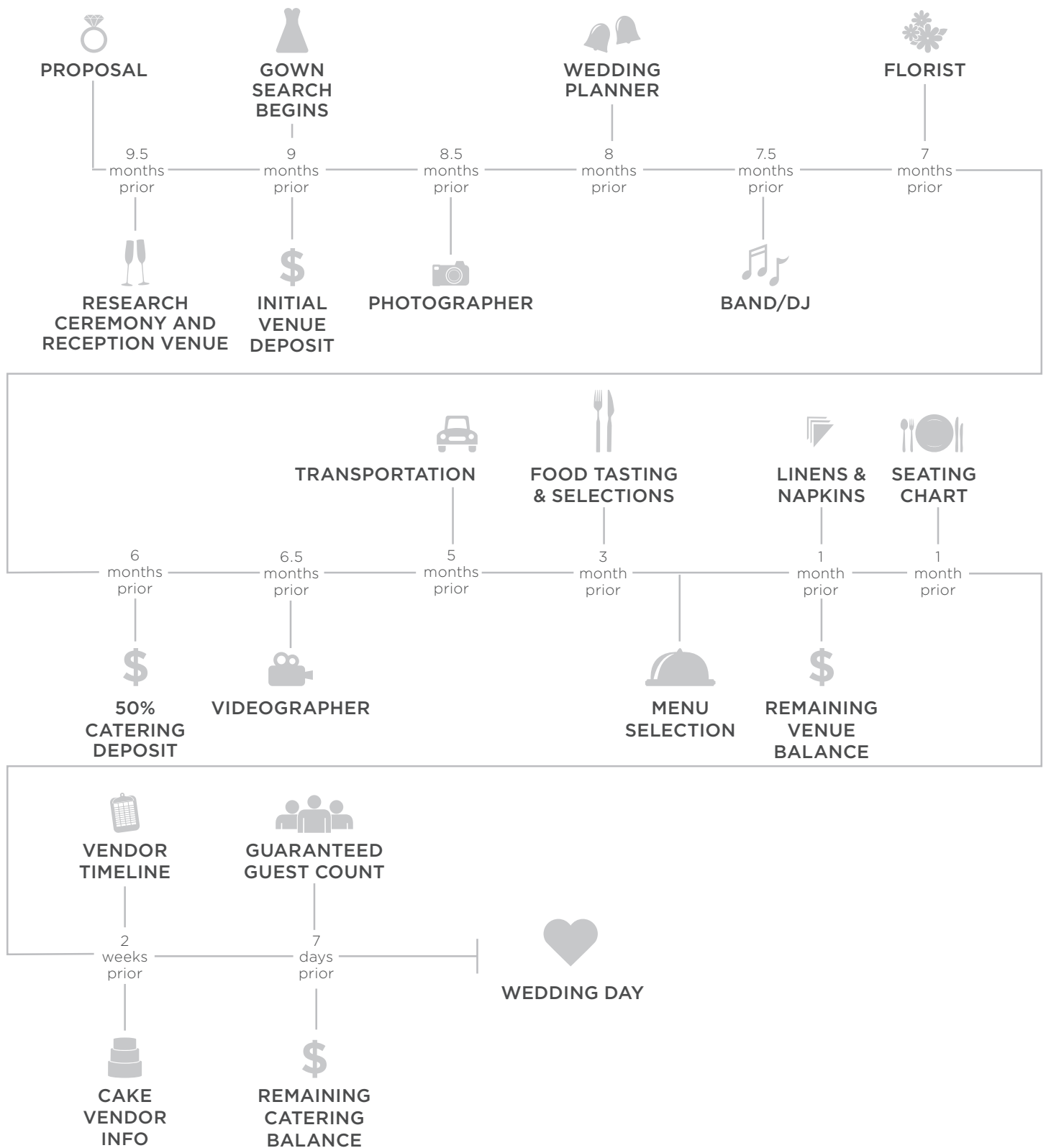
Bon Appetit!

Chef and Founder

TABLE OF CONTENTS

AT-A-GLANCE.....	4
RENTAL FEES.....	5
EVENT SPACES.....	6
PACKAGES.....	8
Prestige	8
Royal	10
Chic	12
HORS D’OEUVRES MENU.....	14
ENHANCEMENTS.....	15
Child and Vendor Meals	15
Cuisine Upgrades	15
Day-of-Packages	16
BEVERAGES.....	17
Non-alcoholic	17
Bar Services	18
From the Vine	19
FREQUENTLY ASKED QUESTIONS.....	20
Bowers Museum Space	20
Patina Catering Services	21
TERMS AND CONDITIONS.....	23
Bowers Museum	23
Patina Catering	25

AT-A-GLANCE





OPTION 1 SOUTH MUSEUM \$3,000

MARGARET AND CLEO KEY COURTYARD

A romantic fountain, shade trees and colorful flowers year-round make this historic garden courtyard an ideal setting for romantic wedding.

TANGATA PATIO

If you choose to have your reception in the courtyard, Tangata Patio is the perfect place to host your guests for cocktail hour while the courtyard transforms into a reception area.

HISTORIC BALCONY

Overlooking the historic courtyard, this Spanish-style covered balcony is a wonderful choice for bridal showers, intimate receptions, and a day of bridal party lounge.

CAPACITIES

Seated	Reception
Margaret and Cleo Key Courtyard 350	350
Tangata Patio 60	100



OPTION 2 NORTH MUSEUM \$4,500

JOHN M. LEE COURT

This versatile open space works well for receptions and formal dinners. The adjacent outside Huang Courtyard and Foyer areas provide an elegant setting to receive guests with cocktails and hors d'oeuvres.

HUANG SCULPTURE GARDEN

This intimate sculpture garden with gorgeous lighting and beautiful fountains is the perfect location for a small reception and a nice companion to the John M. Lee Court.

CAPACITIES

Seated	Reception
John M. Lee Court 350	350
Huang Sculpture Garden 80	200



OPTION 3 BUYOUT \$7,500

JOHN M. LEE COURT

This versatile open space works well for receptions and formal dinners. The adjacent outside Huang Courtyard and Foyer areas provide an elegant setting to receive guests with cocktails and hors d'oeuvres.

MARGARET AND CLEO KEY COURTYARD

Romantic fountains, shade trees and colorful flowers year-round make this historic garden courtyard an ideal setting for romantic wedding.

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This intimate sculpture garden with gorgeous lighting and beautiful fountains is the perfect location for a small reception and a nice companion to the John M. Lee Court.

CAPACITIES

Seated	Reception
Margaret and Cleo Key Courtyard 350	350
Tangata Patio 60	100
John M. Lee Court 350	350
Huang Sculpture Garden 80	200



TANGATA RESTAURANT

Residing within the lush mission-style courtyard, Tangata features contemporary décor, abundant windows, skylights and two patios. The seasonal Californian cuisine is perfect for wedding engagement, rehearsal and anniversary dinners and wedding shower brunches. We offer suggested menus or we can custom a menu to perfectly suit your event's needs.

CAPACITIES

Seated	Reception
90	180

PRESTIGE PLATED PACKAGE

The Prestige Wedding Package is designed to simplify the details and aspects of your wedding and accommodate your impressive and lavish style to reflect your perfect day.

PRESTIGE PACKAGE \$100

Selection of three (3) tray-passed hors d'oeuvres for 45 minute cocktail reception (*See page 14 for hors d'oeuvres menu*)

Two-course plated dinner or buffet dinner with two (2) first courses, two (2) entrées and two (2) accompaniments

Complimentary cake cutting and service included

Champagne toast

Coffee, hot and iced tea service

FIRST COURSE SELECT ONE

Classic Caesar Salad Crisp romaine, shaved Parmesan, toasted garlic croutons

Quinoa Salad Vegetables from the farmers' market, red quinoa, dried organic figs, apricots, lemon olive oil, herbs

Baby Lettuces Salad Soft herbs and blossoms, marinated plum tomatoes, balsamic, extra virgin olive oil dressing

Heirloom Tomato Salad Grilled peaches, figs, sweet onions, mint, basil

Butter Lettuce Salad Belgium endive, baby frisée, Maytag blue cheese, toasted pistachios

Fresh Baby Spinach Mushrooms, bacon, goat cheese, almonds, warm sherry vinaigrette

Caprese Salad Vine-ripened tomatoes, fresh mozzarella, crisp basil, emerald oil

Belgium Endive Salad Baby arugula, Granny Smith apples, Maytag blue cheese, candied walnuts

SECOND COURSE SELECT TWO

Seared Chicken Breast Whipped gold potatoes, baby spinach, glazed baby carrots, three-mustard sauce

Grilled Citrus Chicken Basil-scented saffron rice, roasted little vegetables, natural jus

Roasted Prime Flat Iron Garlic potato gratin, baby carrots, Pinot Noir sauce

Braised Prime Beef Short Rib Gold potato purée, hon shimeji mushrooms, sauce Merlot

Pan Roasted Salmon Crispy polenta cake, sautéed rapini, fresh heirloom tomato sauce

Seared White Fish Sweet pea ravioli, fresh English peas, garden tarragon, lemon nage emulsion

Filet Mignon of Beef Gold potato purée, rainbow baby carrots, red wine sauce

Rack of New Zealand Lamb Rosemary roasted new potatoes, asparagus spears, natural lamb jus

Roasted Sea Bass Wild mushrooms, sweet onion, English peas, garden tarragon, lemon

PRESTIGE

BUFFET DINNER PACKAGE

The Prestige Wedding Buffet Package is designed to simplify the details and aspects of your wedding and accommodate your impressive and lavish style to reflect your perfect day.

FIRST COURSE SELECT TWO

Salad Assortment of vegetables from the farmers' market, red quinoa, dried organic figs, apricots, lemon olive oil, herbs

Citrus Shrimp Salad Haricots verts, mango, basil

Heirloom Tomato Grilled peaches, figs, sweet onions, mint, basil

Classic Caesar Salad Crisp romaine, shaved Parmesan, toasted garlic croutons

Baby Lettuces Salad Soft herbs from local farms, marinated plum tomatoes, balsamic, extra virgin olive oil

Fresh Baby Spinach Mushrooms, bacon, goat cheese, almonds, warm sherry vinaigrette

Caprese Salad Vine-ripened tomatoes, fresh mozzarella, crisp basil, emerald oil

Belgium Endive and Baby Arugula Salad Granny Smith apples, Maytag blue cheese, candied walnuts

ENTRÉES SELECT TWO

Filet Mignon Napa red wine sauce

Free-range Chicken Parsnips, sunchoke, spring mushrooms, natural juice

Sirloin of Lamb Artichoke, preserved lemons, tomato, olive

Atlantic Salmon Baby spinach, spring vegetable vinaigrette, herbs

Roast Chicken Three-mustard sauce, wilted spinach

Grilled Citrus Marinated Chicken Shallots, rosemary

Seared Salmon Orange, tomato, basil relish

Seared Salmon Mustard and applewood smoked bacon crust

Grilled Prime Flat Iron Steak Napa red wine sauce

ACCOMPANIMENTS SELECT TWO

Basil pesto penne pasta, cherry tomatoes, shaved Parmigiano-Reggiano

Assortment of spring vegetables from the farmers' market

Golden mashed potatoes

Creamy rosemary polenta

Roasted red potatoes, rosemary

Ragoût of fresh spring vegetables from the farmers' market

Herb-grilled asparagus

Provençal ratatouille

ROYAL PLATED PACKAGE

The Royal Wedding Package provides a simple menu option, sure to impress your guests.

ROYAL PACKAGE \$90

Selection of three (3) tray-passed hors d'oeuvres, for 45 minutes cocktail reception (*See page 14 for hors d'oeuvres menu*)

Two-course plated dinner or buffet dinner with one (1) first course, two (2) entrées and two (2) accompaniments

Complimentary cake cutting and service included

Champagne toast

Coffee, hot and iced tea service

FIRST COURSE SELECT ONE

Manchego Salad Baby arugula, Manchego cheese, Granny Smith apples, dates, walnuts, pistachio vinaigrette

Classic Caesar Salad Crisp romaine, shaved Parmesan, toasted garlic croutons

Tender Baby Greens Salad Greens from local farms, California crouton, avocado, tomato, caramelized onion, herbed ricotta cheese

Baby Mixed Greens Candied walnuts, goat cheese

SECOND COURSE SELECT TWO

Mustard Crusted Chicken Gold potato purée, baby spinach, shallots, tomato confit

Grilled Citrus Chicken Roasted rosemary potatoes, grilled market vegetables

Seared Salmon Sweet corn ravioli, lime brown butter, mushrooms, hazelnuts

Pan-seared Arctic Char Orange, rosemary, fingerling potatoes, wilted arugula

Grilled Beef Flat Iron Steak Buttery mashed potatoes, glazed carrots, red wine jus

Braised Short Rib Gratin of Yukon Gold potatoes, lemon-scented Blue Lake green beans

ROYAL BUFFET DINNER PACKAGE

The Royal Wedding Buffet Package provides a simple menu option, sure to impress your guests.

FIRST COURSE SELECT TWO

Classic Caesar Salad Crisp romaine, shaved Parmesan, toasted garlic croutons

Baby Lettuces Salad Soft herbs from local farms, marinated plum tomatoes, balsamic, extra virgin olive oil

Fresh Baby Spinach Salad Mushrooms, bacon, goat cheese, almonds, warm sherry vinaigrette

Caprese Salad Vine-ripened tomatoes, fresh mozzarella, crisp basil, emerald oil

Belgium Endive and Baby Arugula Salad Granny Smith apples, Maytag blue cheese, candied walnuts

ENTRÉES SELECT TWO

Roast Chicken Three-mustard sauce, wilted spinach

Grilled Citrus Marinated Chicken Shallots, rosemary

Seared Salmon Orange, tomato, basil relish

Seared Salmon Mustard and applewood smoked bacon crust

Braised Short Rib Shiitake mushroom sauce

Grilled Prime Flat Iron Steak Napa red wine sauce

ACCOMPANIMENTS SELECT TWO

Golden mashed potatoes

Creamy rosemary polenta

Roasted red potatoes, rosemary

Ragoût of fresh spring vegetables from the farmers' market

Herb-grilled asparagus

Provençal ratatouille

CHIC PLATED PACKAGE

The Chic Wedding Package provides an affordable menu option, sure to impress your guests.

CHIC PACKAGE \$70

Two-course plated dinner or buffet dinner with one (1) first course, one (1) entrée and two (2) accompaniment choices

Complimentary cake cutting and service included

Champagne toast

Coffee, hot and iced tea service

FIRST COURSE SELECT ONE

Manchego Salad Baby arugula, Manchego cheese, Granny Smith apples, dates, walnuts, pistachio vinaigrette

Classic Caesar Salad Crisp romaine, shaved Parmesan, toasted garlic croutons

Tender Baby Greens Salad Greens from local farms, California crouton, avocado, tomato, caramelized onion, herbed ricotta cheese

Baby Mixed Greens Candied walnuts, goat cheese

ENTRÉE SELECT ONE

Mustard Crusted Chicken Gold potato purée, baby spinach, shallots, tomato confit

Grilled Citrus Chicken Roasted rosemary potatoes, grilled market vegetables

Seared Salmon Corn purée, broccolini, wild mushrooms, brown butter emulsion

Pan-seared Arctic Char Orange, rosemary, fingerling potatoes, wilted arugula

Grilled Beef Flat Iron Steak Buttery mashed potatoes, glazed carrots, red wine jus

Braised Short Rib Gratin of Yukon Gold potatoes, lemon-scented Blue Lake green beans

CHIC

BUFFET DINNER PACKAGE

The Chic Wedding Buffet Package provides an affordable menu option, sure to impress your guests.

FIRST COURSE SELECT ONE

Classic Caesar Salad Crisp romaine, shaved Parmesan, toasted garlic croutons

Baby Lettuces Salad Soft herbs from local farms, marinated plum tomatoes, balsamic, extra virgin olive oil

Fresh Baby Spinach Salad Mushrooms, bacon, goat cheese, almonds, warm sherry vinaigrette

ENTRÉE SELECT ONE

Roast Chicken Three-mustard sauce, wilted spinach

Grilled Citrus Marinated Chicken Shallots, rosemary

Seared Salmon Orange, tomato, basil relish

Seared Salmon Mustard and applewood smoked bacon crust

Braised Short Rib Shiitake mushroom sauce

Grilled Prime Flat Iron Steak Napa red wine sauce

ACCOMPANIMENTS SELECT TWO

Golden mashed potatoes

Creamy rosemary polenta

Roasted red potatoes, rosemary

Ragoût of fresh spring vegetables from the farmers' market

Herb-grilled asparagus

Provençal ratatouille

Forest mushroom ravioli

HORS D'OEUVRES

TRAY-PASSED HORS D'OEUVRES PLATED OPTION

VEGETABLE AND CHEESE

Caprese Skewers Sweet tomato, basil, mozzarella, balsamic, olive oil

Ricotta Cheese and Seasonal Fruit Crostini Balsamic honey glaze

Sweet Anise Toast Fig jam, Manchego, Marcona almonds

Melted Brie Oven-dried tomato pesto, toast

Mango and Green Papaya Spring Roll Avocado, mint, basil, cucumber, sweet chili sauce

Vine-ripened Tomato Bruschetta Burratta, mozzarella, olive oil, basil

Wild Mushroom Crostini White truffle

Mini Empanadas Vegetables, roasted poblano salsa

Endive Spears Whipped Brie, dried apricot, truffle honey

Macaroni and Cheese Lollipops Garlic aioli

SEA

Gold Potato Blini Smoked salmon, vodka crème fraîche

Smoked Trout Horseradish, crème fraîche, anise toast

Basil-scented Shrimp Bruschetta Tomato, olive oil, crostini

Mini Crab Cakes Herb rémoulade

Shrimp Ceviche Taco Chipotle crema, blue corn tortilla

Shrimp Cocktail Spicy cocktail sauce, charred lemon vinaigrette

LAND

Fried Chicken Lollipop Smoked paprika aioli

Tandoori Chicken Skewers Cucumber tzatziki

Glazed Beef Skewers Roasted peanut and coconut milk sauce

Bamboo-spiked Pork Belly "Sisig" Vinegar, pepper

Roasted Lamb Loin Olive tapenade, sun-dried tomato pesto, crostini

Bamboo-spiked Beef Asian sauce

Thai Chicken Satay Roasted peanut and coconut milk sauce

STATIONARY HORS D'OEUVRES BUFFET OPTION

Open-faced Seared Ahi Tuna Slider Wasabi aioli, wakame

Blackened Tilapia Slider Grilled cabbage, cilantro-lime aioli

Cheeseburger Slider Caramelized onion, garlic aioli, Cheddar, brioche

Chicken Banh Mi Slider Pickled carrot and cucumber, cilantro, jalapeño aioli

Spicy Beef Empanada Chipotle crema

Chicken Empanada Pico de gallo

Spanakopita Spinach, feta, phyllo

Vegetable Spring Rolls Sweet chili sauce

Vegetable Pot Stickers Soy chili dipping sauce

Chicken Pot Stickers Soy chili dipping sauce

Mini Cubano Sandwich Ham, pork, pickles, mustard

Mini Rueben Sandwich Corned beef, sauerkraut, Gruyère, Thousand Island, rye bread

Mini Grilled Cheese Sandwich Caramelized onions, bacon

Mini Caprese Sandwich Basil, mozzarella, roma tomato, pesto

CHILD AND VENDOR MEALS

CHILDREN'S MEAL \$25 SELECT ONE

(12 years of age and under)

Chicken Fingers French fries, fruit cup, trio of dipping sauces (*ranch, ketchup and BBQ sauce*)

Pasta Tomato basil or creamy alfredo sauce, fruit cup

Grilled Cheese French fries, fruit cup

VENDOR MEAL \$20

Boxed Dinner Salad, gourmet sandwich, fruit, dessert, beverage

UPGRADE

Hot entrée selection from the wedding menu

CUISINE UPGRADES

TRAY-PASSED HORS D'OEUVRES

Add tray-passed hors d'oeuvres to your traditional cocktail reception. Tray-passed service adds an elegant touch and gives your guests something to snack on while you are taking photos.

**Starting from \$8 per guest*

STATIONARY HORS D'OEUVRES

Add an elegant cheese, fruit or vegetable station to your cocktail reception.

Artisan Domestic and Imported Cheese Platter \$85 (*serves 15-24*)

Vegetable Crudit  Platter \$75 (*serves 15-24*)

Seasonal Fruit Platter \$65 (*serves 15-24*)

DUO ENTR E

Simplify your menu while adding that extra something special for your guests. Choose one of our popular "Duo" plates created by our Executive Chef, especially for your occasion, or upgrade your cuisine entr es.

**Starting from \$10-\$30 per guest*

WEDDING DESSERT STATION

Assorted seasonal petit fours \$70 (*3-4 options, serves 15-24*)

DAY OF PACKAGES



THE BUBBLY BRIDE \$300 SERVES 10

Two (2) bottles of signature Patina Cuvée
Carafe of orange juice
St. Germain elderflower or liquor enhancement
Chambord
Fresh berry garnishes
Spa water

UPGRADES \$5 ADDITIONAL PER PERSON

Fresh fruit platter



THE GRATEFUL GROOM \$350 SERVES 10

Bucket of beer and limes
Bottle of tequila (*or your choice of liquor*)
House made tortilla chips
Fresh salsa and guacamole
Spa water



PICNIC REHEARSAL BOXED LUNCH \$20

Includes choice of one (1) sandwich, chips, cookie, bottled water and utensils

SANDWICH

Turkey and Swiss Smoked turkey breast, Swiss cheese, pickled red onions, Fuji apple, French roll

Albacore Tuna Herb aioli, olive tapenade, ciabatta roll

Chicken Salad Free-range chicken, herb aioli, celery, red onion, cranberry, French roll

Caprese Roma tomato, buffalo mozzarella, basil, arugula, pesto, ciabatta roll

BEVERAGES

NON-ALCOHOLIC

Raise the beverage bar and liven up your party with seasonal fresh fruit and herb infused aguas frescas, lemonades, and mocktails with snipped herbs straight from our garden. Choose to serve in oversized drink dispensers or à la carte.

SELECT ONE \$3.50 | SELECT TWO \$6

HOUSE MADE AGUAS FRESCAS

Fresh thyme and strawberry agua fresca
Strawberry and basil agua fresca
Watermelon and mint agua fresca
Cucumber and lime agua fresca

FRESH FRUIT AND HERB-INFUSED LEMONADES

Classic freshly squeezed lemonade
Lavender lemonade
Rosemary lemonade
Strawberry lemonade
Blueberry lemonade
Fresh mint lemonade
Sparkling French pink lemonade

FRESHLY BREWED FUSION TEA

Southern sweet tea
Jamaican iced tea
Peach iced tea
Passion fruit iced tea
Raspberry iced tea

MOCKTAILS \$6

Ginger Rogers Ginger, simple syrup, lime juice, mint, soda water
Paloma Grapefruit juice, lime juice, soda water
Ray's Swizzle Pineapple juice, lime juice, blackberries, strawberries
Rosemary Collins Fresh lemon juice, soda water, rosemary sprig
Spa Water Cucumber, mint, lime juice, fleur de sel

BAR SERVICES

Premium bar service, house beer and wine (1 Hour) \$21
Premium bar service, house beer and wine (2 Hours) \$30
Premium bar service, house beer and wine (3 Hours) \$37
Premium bar service, house beer and wine (4 Hours) \$43

Well bar service, house beer and wine (1 Hour) \$18
Well bar service, house beer and wine (2 Hours) \$28
Well bar service, house beer and wine (3 Hours) \$33
Well bar service, house beer and wine (4 Hours) \$39

Patina selection of house beer and wine (1 Hour) \$15
Patina selection of house beer and wine (2 Hours) \$22
Patina selection of house beer and wine (3 Hours) \$28
Patina selection of house beer and wine (4 Hours) \$34

ADDITIONAL FEES

Corkage Fee \$20 *per bottle for outside wines*

Additional Bartender \$150 *per bartender*

Cash Bar Set Up Fee \$150

Consumption Bar Set Up Fee \$150 *per bar*

FROM THE VINE

Patina Catering offers a variety of wines as well as a fine list of upgraded wines and Champagne upon request that can be paired to match your menu. If you have a particular wine that we do not carry on our list, we can order it for your wedding.

ASK ABOUT OUR UPGRADED WINE LIST OPTIONS!

WHITE \$38 PER BOTTLE

CHARDONNAY

A lightly-colored wine, with aromas of smoked oak and citrus. These flavors carry onto the palate in a burst of apples, oak, and a hint of orange blossoms, the finish is short and crisp.

SAUVIGNON BLANC

Exudes graceful aromas of honeysuckle, grapefruit, and melons. On the palate, flavors of peaches, apricots, and citrus with light vanilla notes that develop into a light, crisp finish.

PINO GRIGIO

A pale, strawberry-colored wine with light floral notes and vanilla on the nose. Soft flavors of fresh fruit, citrus, and honeysuckle mingle gracefully on the palate. The wine ends with a short, crisp finish.

RED WINE \$38 PER BOTTLE

PINOT NOIR

A medium-intensity, maroon-red wine with aromas of blackberry and toasted wood. On the palate, lively flavors of ripe cherries, strawberries, and plum come to a clean, balanced finish.

MERLOT

A ruby-colored red wine exuding aromas of cloves, spice, and dark berries. On the palate, the wine is smooth and thick, with flavors of boysenberry, strawberry and hints of cocoa.

CABERNET SAUVIGNON

A dark, plum-colored wine with aromas of berries and toast that open up to flavors of ripe red raspberries, plums, and vanilla on the palate, culminating in a smooth, fruit finish.

The following information will help you with your planning and answer some of the questions you may have regarding weddings at Bowers Museum.

WHEN CAN I MAKE AN APPOINTMENT TO SEE THE FACILITY?

Wedding Specialists are available by appointment Tuesday through Friday between the hours of 10AM-4PM.

Alternate appointments can be made by special arrangement. Please call 714 567 3623 to schedule your appointment.

CAN WE BRING IN OUR OWN CATERING?

No, Patina Catering is the exclusive caterer for weddings taking place at Bowers Museum. While we are currently unable to offer a complete Kosher/Halal wedding, we can provide Kosher meals in addition to your wedding menu options. We will be happy to accommodate diet-related restrictions, custom cuisines, and requests, including any medical and/or religious considerations, with proper notification. No food or drink is allowed in the exhibition galleries or the auditorium.

**Some requests may be subject to additional fees.*

HOW DO I PLACE A SOFT HOLD ON A DATE?

You are welcome to place a complimentary soft hold on any date after your venue tour. Bowers Museum will give you one (1) week right of refusal for booking should someone else inquire about the date. Bowers Museum reserves the right to release the space hold should we make multiple attempts to offer first right of refusal with no response.

HOW CAN I BOOK A DATE THAT SOMEONE ELSE HAS ON HOLD?

If you are ready to book a date that someone else has on hold, Bowers Museum will contact the client on hold ask them to go to contract or give up the date.

HOW DO I CONFIRM MY WEDDING AT BOWERS MUSEUM?

Once you are ready to confirm your wedding event, the museum requires a fee membership. 50% of the rental costs and damage deposit (this can be held with a valid credit card) to hold the date. The membership and the first payment of 50% are non-refundable. The balance is due to Bowers Museum one (1) month before the event date.

EXHIBITIONS CAN BE OPENED TO GUESTS FOR AN ADDITIONAL CHARGE

SOME EVENTS REQUIRE AUDIO VISUAL ASSISTANCE AND WILL BE CHARGED FOR STAFF TIME

FACILITY FEES INCLUDE SECURITY AND CUSTODIAL SERVICES

WHAT IS INCLUDED IN PATINA CATERING'S INCLUSIVE PACKAGES?

All packages include the following: 60" round tables, white padded folding chairs, choice of 85" square only linen and napkins, flatware, glassware, china, cake knife and server set. Additional satellite tables are provided for water and coffee stations, escort card table, three (3) cocktail tables, gift table, and DJ table. Patina Catering has tables and chairs to accommodate up to 200 guests and will work with you to customize your floor plan. Additional rental charges and special requests not listed will apply for guest counts over 200.

WHAT SERVICES ARE NOT INCLUDED IN THE PACKAGES?

The client is responsible for hiring outside vendors for the following: florals, band/DJ, lighting, photographer, Officiant and day-of coordinator. We can provide you with an extensive list of our preferred vendors for all these services. Clients are not required to use Patina Catering preferred vendors.

DO ANY OF MY VENDORS NEED PROOF OF INSURANCE?

All vendors need to provide a Certificate of Insurance two (2) weeks prior to the event date naming Bowers Museum and the property manager as additional insured. Please ask a Bowers Museum representative for the insurance requirements.

IS A CAKE INCLUDED IN THE WEDDING PACKAGES?

A wedding cake is not included in the packages. Although, cake cutting fees are waived if couples bring in their own cake from an outside vendor.

DOES PATINA CATERING PROVIDE A TASTING?

Patina Catering provides one (1) complimentary menu tasting for two (2) guests. An additional two (2) guests may join the tasting for a maximum of four (4) guests subject to a fee of \$69.95++ per person. Once a signed contract and deposit have been received a tasting can be scheduled. It is recommended that the tasting be scheduled between 10-12 weeks before the wedding date. For additional tasting information speak with your Wedding Specialist.

WHEN SHOULD WE DISCUSS OUR MENU SELECTION?

Menu selections and details should be finalized two (2) months prior to the date of the wedding. Menu revisions can be made up to two weeks in advance. Detail updates may be made up to seven days before the day of the wedding.

HOW CAN I GO ABOUT OFFERING MY GUESTS ENTRÉES TO SELECT FROM IN ADVANCE?

All packages allow for a maximum of two (2) pre-selected entrées to be served in addition to one (1) vegetarian option. Exact entrée counts are due one (1) week prior to the wedding date. Guest selections will need to be visibly displayed on an escort card with a clear symbol. Invitations should request a reply for the type of entree your guests would like (i.e. chicken, beef or vegetarian entrée available) without including the specific menu.

WHEN SHOULD WE NOTIFY PATINA CATERING OF OUR GUARANTEED GUEST COUNT?

The Wedding Specialist must be notified of your final guaranteed guest count, including number of children and vendors, seven (7) business days prior to the wedding. If no guarantee is received, your estimated guest count will become your guaranteed guest count. If the guaranteed guest count is increased within the five days you will be charged accordingly, provided we are able to accommodate the additional guest count.

DOES PATINA CATERING CHARGE A CORKAGE FEE?

Should you want to bring in your own wine and/or champagne, there will be a corkage fee of \$20 per bottle or \$35 per magnum. All corkage fees are subject to tax and service charge. Patina Catering does not accept the delivery of wine from 3rd parties/vendors. A checklist of wine must be provided prior to event and wine may be brought in no earlier than day before event. Any wine left over must be taken at the end of the event. Outside liquor and beer are not permitted. Patina Catering can arrange for specialty beers and will customize a package accordingly.

IS THERE A CHILDREN'S MENU?

Patina Catering provides children's meals at \$25 ++ per child between the ages of 3 and 12.

HOW SHOULD MEALS BE PROVIDED FOR VENDORS?

Patina Catering can provide vendors with a boxed dinner for \$20.00 ++ per vendor. The number of vendors receiving the meals will be required by your Wedding Specialist seven (7) business days prior to your wedding.

WHAT KIND OF LINENS DOES PATINA CATERING PROVIDE?

85" square linens and napkins are included at no charge with a choice of white, ivory or black. White floor length linens are available for a \$20 charge per table. You are welcome to bring your own linens from an outside vendor.

WHAT ARE THE LAWS REGARDING FOOD, BEVERAGE AND BAR SERVICE?

No food or liquor may be brought onto the premises from outside sources before, during or after an event. In accordance with California law, Patina Catering staff will require proper identification for any persons appearing to be under the age of 30. Please inform your guests and bridal party that they may be asked to show ID to purchase or consume an alcoholic beverage.

The client agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that Patina Catering in its sole discretion, may refuse service to any guest. It is solely the responsibility of the parents or guardians to make sure minors do not obtain or drink alcoholic beverages.

WHO WILL TAKE CARE OF MY PERSONAL BELONGINGS?

It is the responsibility of the client to collect all items brought in and delivered to the site. All items must be cleared at the end of the event. We cannot guarantee storage or the safe return of any items left on the premise after your event. It is the client's responsibility to return items to the vendors or make arrangements for pick up. Items left behind at the conclusion of the function are not the responsibility of Patina Catering.

CAN I USE CANDLES IN MY DÉCOR?

Patina Catering will provide you with accent votive candles for guest and cocktail tables. Client may also opt to bring in their own candles as the flame is covered.

IS MY WEDDING LIMITED TO 5 HOUR ALLOTTED TIME FOR A CEREMONY AND RECEPTION?

Included in the wedding package is 5 hours for ceremony and reception. This does not include set up or break down time. The client may choose to extend their event up to one (1) additional hour for a fee of \$1000. Event must conclude by 12:30am.

ARE SHOTS INCLUDED IN THE BEVERAGE PACKAGES?

Shots are not included in the bar package. Shots may be served on-consumption pricing at the sole discretion of the restaurant General Manager.

IS THERE A ROOM FOR ME TO GET READY IN?

We recommend couples get ready in the nearby surrounding hotels and then head over to the venue shortly before the ceremony.

Should you have further questions, please do not hesitate to contact the Catering Special Events Office at 714 567 3630.

Thank you!

BOWERS MUSEUM WEDDING TERMS AND CONDITIONS

MUSEUM

The Bowers Museum is a venue for a variety of special events such as wedding receptions, elegant dinners, corporate cocktail parties, charity galas, and holiday parties. All facility renters must become Bowers Museum members at the Family-level, or above, if not already members.

A Facility Rental Agreement will be provided by the Bowers Museum for rental of Museum space. Patina Restaurant Group will provide a separate contract for catering of all food and beverages.

AVAILABILITY

The Museum is generally available for rental, Tuesday–Sunday between the hours of 8:00 a.m. and 11:00 p.m. Monday rentals are billed a minimum of one thousand dollars (\$1,000) in addition to the regular facility rental fees. Special events cannot be scheduled in some areas of the Museum during normal operating hours (Tuesday–Sunday, 10:00 a.m. to 4:00 p.m.). All events are scheduled within the discretion of the Museum. Every effort will be made to accommodate requests. The selection of a date does not itself hold that date indefinitely. The Museum may hold requested date up to two weeks from initial contact with the Special Events Department. In order to reserve an event date, a deposit equal to fifty percent (50%) of all quoted rental fees plus membership, if applicable, must be paid and the Facility Rental Agreement must be signed.

DAMAGE DEPOSIT

Upon execution of the Facility Use Rental Agreement, renter shall provide to the museum a valid credit card to be held as a general damage deposit. Should damage occur to the premises, renter's credit card will be charged, and museum will forward a detailed accounting of charges to renter. If renter's card is not valid, renter will be billed for such damages, which will include an administrative service charge of ten percent (10%) of the total balance due. Should the premises be left in good condition, renter's credit card will not be charged. Should excessive damage occur, such items would be documented and invoiced to renter. Payment of such excessive damage is required within thirty (30) days. Should renter question such charges, they should contact the Special Events Department at 714 567 3623.

CANCELLATIONS

The 50% Rental Deposit is non-refundable under all circumstances. The Museum retains the option to cancel an event should the renter fail to comply with any of the provisions contained in this "Facility Rental Policies & Guidelines" for Special Events.

PUBLIC RELATIONS

All printed materials, media announcements and other public relations communiqués relating to the event are subject to the approval of the Museum before they are in the final printing and/or distribution stages. If materials such as facility maps are requested with advance notice the Museum will endeavor to provide such material as is available.

STAFFING

Catering, decorating, audio/visual equipment and coordination are not part of the basic Facility Rental Agreement and must be arranged directly with the provider of such services and paid in accordance with their policies. As part of the facilities rental fees, the Museum provides security (Museum's entire building & Courtyard) and custodial staff appropriate to the event. For groups larger than 300, an additional security cost will be added.

CATERING AND ALCOHOLIC BEVERAGES

The Museum reserves the right to determine the areas where food and drink service is permitted. All food and alcoholic beverages will be made available to the renter via the Museum's restaurateur, Tangata, and catering staff. All catering costs are separate from Museum charges. For food and beverage please call Patina Catering, at 714 567 3630.

Catering professionals only provide service of alcoholic beverages. Alcoholic beverages may not be served to minors. The general sobriety of guests is the responsibility of the renter. Public intoxication or other disorderly conduct, which jeopardizes the Museum, will not be tolerated and will be dealt with by the Museum security staff. The service of red wine and grape juice at any event in carpeted areas of the facility is prohibited. Smoking is also prohibited on the Museum grounds.

Contract Date: _____

Initials: _____

Page 1 of 2

BOWERS MUSEUM

WEDDING TERMS AND CONDITIONS CONT'D

SET-UP, DECORATIONS AND ENTERTAINMENT

For large events utilizing certain areas of the facility, a walk-through with all involved parties (Caterer, Rental Company, Florist, A/V, and Special Events Department) is required, and must be scheduled at least one (1) week in advance of the event. The Museum requires 48-hour notification of any event changes. On the day of the event, set-up must begin no earlier than 4:00 p.m., unless previously approved by the Museum. All deliveries must be scheduled with the Special Events Department two (2) weeks in advance. For Events that take longer than (2) hours to set-up, an additional fee will be charged.

Rules to follow: Nothing can be taped, stapled, nailed or attached to any part of Museum property, only freestanding equipment or decorations may be used. This equipment must be itemized and a copy presented to the Special Events Department prior to the date of the event. ALL DÉCOR AND/OR EQUIPMENT MUST BE PICKED UP THE NIGHT OF THE EVENT UNLESS SPECIAL ARRANGEMENTS ARE MADE WITH THE SPECIAL EVENTS DEPARTMENT IN ADVANCE. Museum property, such as artworks, plants, and pots may not be moved. Rose Petals, Butterflies and Bubbles may be used at events. Candles must be enclosed in proper holders and unscented. CONFETTI, SPARKLERS, BIRD SEEDS, or RICE are NOT allowed. NO BALLOONS in the John M. Lee Court. Doorways may not be blocked. All items must be at least five feet away from the museum artifacts.

Special lighting and audio/visual equipment: No lighting can be installed unless installed by a professional lighting company authorized by the Special Events Department. Should any special electrical needs be required, the Museum must be notified at least two (2) weeks in advance. Electrical circuits are limited and special equipment requires prior approval of the Special Events Department or Maintenance Office.

Musical performances and other entertainment may take place only in certain areas of the Museum. No entertainers may perform in the gallery areas without prior consent of the Special Events Department.

BREAK-DOWN AND CLEAN-UP

Breakdown must occur immediately after the event and all rental and decoration items must be removed. Renter and Caterer will ensure thorough clean up, including depositing all trash in the correct containers or carrying it away. In the event of non-compliance, the Museum will reserve the right to remove these materials at the renter's cost and liability. At the end of the event, break down must be completed within 1½ hours. Events that require a longer break down time will be charged an additional fee.

INCLEMENT WEATHER PLAN

Should rain, wind or other inclement weather occur on the day of an event being held outside in the Margaret and Cleo Key Courtyard, Huang Sculpture Garden, or on the upper and/or lower patios of the Tangata Restaurant, guests will be moved inside to the Tangata Restaurant dining area. This applies to small events consisting of less than 100 guests. Events containing more than 100 guests will be moved to appropriate indoor areas when available. Tents are available to rent at the clients expense.

SECURITY

Museum security applies to the Museum's entire building and courtyard areas. The Museum does not provide security for its parking lots. All patrons assume the risk of any loss when they choose to park in any of the Bowers Museum parking lots. The Bowers is not responsible for any damage or loss to any automobile that is parked in any of the Bowers' parking lots.

THIS INFORMATION SHOULD BE SHARED WITH EVENT PLANNERS AND GUESTS.

Contract Date:

Initials: _____

Page 2 of 2

PATINA CATERING

WEDDING TERMS AND CONDITIONS

GUEST COUNT CONFIRMATION: Menu prices are based on guaranteed minimum number of guests. CLIENT agrees to notify PRG in writing with the final guest count no later than seven (7) days prior to the event. If the catering office is not notified within seven (7) days, the expected number of guests will then become the guaranteed number of guests. If the guaranteed number is increased within the seven (7) days, CLIENT will be charged accordingly, provided PRG is able to accommodate the additional guest count. PRG will not be responsible for food shortage if actual count is greater than the guaranteed count. Therefore, a drop in guest count below the guaranteed minimum will result in a price increase per person - CLIENT will pay for the guaranteed minimum in such case.

PATINA performs guest counts at all events. There are no exemptions, i.e. whether guests eat and/or drink; at what time they arrive; or how long they stay. All additional guests are included in the actual guest count. If your guest count increases above the confirmed amount, PATINA reserves the right to charge for the actual guest count.

DEPOSIT AND PAYMENT TERMS: PATINA requires that CLIENT pay an initial 50% deposit to secure food and beverage service bookings. The remaining balance is due no later than 60 days prior to the event.

If CLIENT is paying by check or credit card, any additional payments are due a minimum of at least seven (7) days prior to the date of the event.

No services will be provided if payment is not made in full. Except with respect to certain facility-related charges computed after the event, which will be billed accordingly if applicable, for charges incurred on the day of the event that were not prepaid in advance (e.g., on account of overtime or headcount increases), payment by CLIENT is due on the date of the event with the credit card on file.

For charges billed after the event, if any, PRG must receive payment within seven (7) days of invoice or PRG will charge the credit card on file. CLIENT shall pay interest on any amount not paid when due at the rate of one and one-half percent (1.5%) each month from due date until paid and will be subject to a late charge of 5%.

CANCELLATIONS: If CLIENT cancels the event prior to thirty (30) days prior to the event, PRG shall retain fifty percent (50%) of CLIENT deposit. If CLIENT cancels the event within thirty (30) days of the event, PATINA shall retain the entire deposit; however, if another event is planned by CLIENT that actually takes place within six (6) months of the original event date, such prior forfeited deposit may be applied to the future event. If CLIENT cancels the event within seventy-two (72) hours of the event start time, the total amount of estimated charges is due to PRG.

CLIENT understands these sums are not penalties, but represent a reasonable endeavor by parties to estimate a fair compensation for the losses that may result to PRG from the cancellation. [If applicable, please add: Notwithstanding the foregoing, due to popularity of the facility on holidays/during the holiday season (e.g., Easter, Valentine's Day, late November thru January 1st), additional deposits may be required and monies on deposit will be forfeited in the event of any CLIENT cancellation, except such monies may be reimbursed by PRG to the extent the facility is rebooked on the same or similar terms on the date/time when the event was to take place. For holiday event cancellations, monies will not be applied to any future CLIENT event.]

ACCESS AND EVENT TIME: The event shall begin promptly at the scheduled time and the event room/area shall be vacated at the indicated closing time. Should the time be extended, CLIENT shall bear the additional costs resulting therefrom, including without limitation all food and beverage charges, labor charges and overtime charges.

FACILITY FEES: CLIENT agrees that it will be responsible for the actual amount of facility fees imposed by the building owner, if any, which may be estimated in this Agreement but which may not be finally determined until after the conclusion of the event. Facility fees may be billed by the facility directly.

SECURITY: Facility may require security at CLIENT event at an additional cost. Where possible, this amount will be estimated in the Allied Services Section.

Contract Date: _____

Initials: _____

Page 1 of 2

PATINA CATERING

WEDDING TERMS AND CONDITIONS CONT'D

ALLIED SERVICES: PRG may, at CLIENT's request, arrange for and coordinate certain services (such as rentals, florals, valet parking, entertainment or security) through qualified local companies. Charges for such allied services, as designated on the Allied Services Addendum, will either be billed directly to CLIENT by vendor and paid separately or included in this Agreement payable by CLIENT to PRG. PRG neither warrants nor guarantees such services and CLIENT assumes full responsibility therefore.

NOISE: CLIENT acknowledges that it has been informed of the restrictions on unreasonable noise which are imposed by the facility and understands that violation of such restrictions may result in early termination of the event. To the extent the facility is a theatrical or multi-room venue, other events may be taking place simultaneously.

SUBSTITUTIONS: PRG is proud to provide the freshest and finest foods available. PRG therefore reserves the right to make substitutions contingent upon seasonal availability, health advisories and sources.

FOOD AND BEVERAGE: PRG shall be the sole provider of all food and beverage. PRG may allow CLIENT provided or donated wine beverages with applicable corkage fees applied. PRG shall only be responsible for dispensing donated alcoholic beverages in accordance with applicable laws. It is expressly understood that PRG shall not be responsible for any liabilities, claims, damages, costs or expenses (including without limitation product liability claims) arising in connection with the delivery, condition or substance of any donated products. CLIENT shall indemnify, defend and hold PRG harmless in connection therewith. PRG reserves the right to refuse to serve alcoholic beverages to guests who appear intoxicated.

INDEMNITY/HOLD HARMLESS INSURANCE: For valuable consideration, receipt of which is hereby acknowledged, CLIENT hereby agrees to indemnify, defend and hold PRG harmless from and against any and all liabilities, costs, expenses and responsibilities for any damage or personal injury whatsoever resulting from the acts or omissions or mistakes of CLIENT or its employees, agents, vendors or guests. To the extent applicable, CLIENT shall submit to PRG at least two (2) weeks prior to the event requisite proof of insurance, in each case, naming as an additional insured PRG, the facility and any other party reasonably requested by PRG or the facility.

ADMINISTRATION FEE: The Administration Fee (not a gratuity) is calculated on food/beverage and labor, and is subject to sales tax. PRG service staff is paid in excess of minimum wage. Gratuities are not expected, and are at Client's discretion.

Date

Client/Authorized Representative

Date

PRG Catering Representative

Contract Date: _____

Initials: _____

Page 2 of 2