

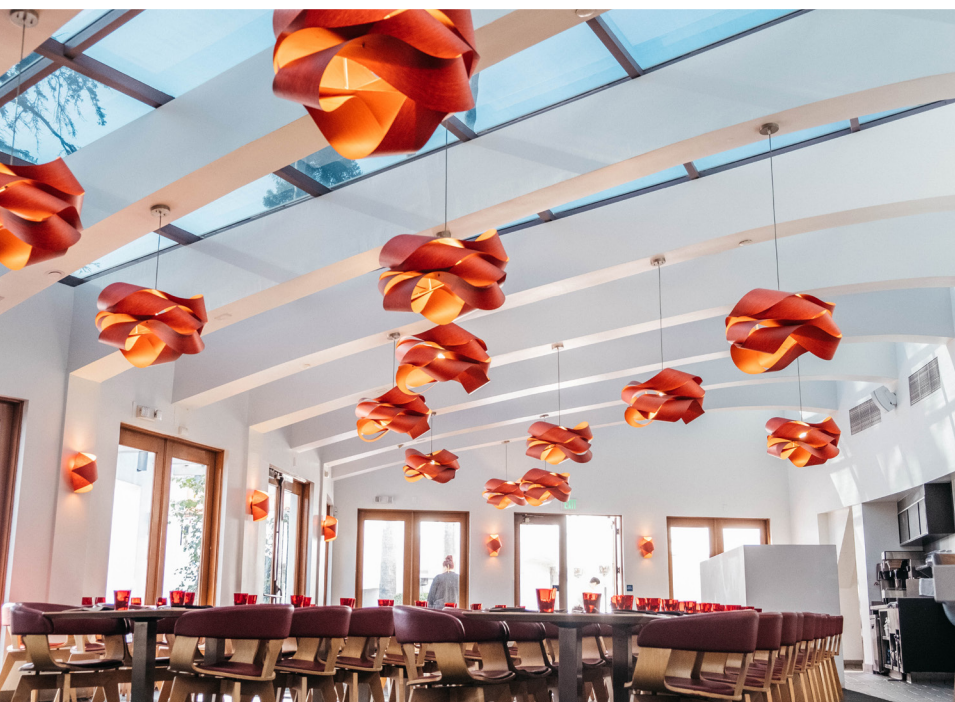


TANGATA
RESTAURANT

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.



THE GARDEN

Includes cheese and charcuterie display during cocktail reception, dinner service and non-alcoholic beverages.

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

Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, white balsamic vinaigrette

proteins select two

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

Red Wine Braised Short Rib cabernet sauce, cipollini onions

Grilled Salmon preserved lemon, olive oil, capers

starch select one

Roasted Fingerling Potatoes rosemary

Buttermilk Garlic Mashed Potatoes

Wild Rice Pilaf

vegetable select one

Seasonal Grilled Vegetables herb marinade

Roasted Broccolini garlic chips

Roasted Asparagus

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

Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, white balsamic vinaigrette

entrée select one protein and one vegetarian

Roasted Mary's Free-Range Chicken grilled asparagus, Weiser Farms marble potatoes, natural jus

Red Wine Braised Beef Short Rib wilted spinach, potato purée, over roasted tomatoes

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

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

non-alcoholic beverages

Iced Tea

Soft Drinks

Coffee & Hot Tea Station

THE BLOSSOM

Includes 45-minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted beer & wine bar

hors d'oeuvres select three

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
Ahi Tuna Poke soy-sesame dressing, nori, wonton crisp
Shrimp Cocktail Lollipop chili cocktail sauce
Shrimp Empanada smashed avocado, brandy wine tomato
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, sage
Mini Tacos braised chicken, roasted tomato salsa
Filet Mignon gold potato purée, fleur de sel, served on a ceramic spoon
Smoked Salmon Blini California white sturgeon caviar, crème fraîche, dill
Mini Maine Lobster Rolls fresh herbs, Hawaiian bread

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
Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, white balsamic vinaigrette

proteins select two

Roasted Mary's Free-Range Chicken marinated with lemon and herbs, grilled lemon halves
Red Wine Braised Beef Short Rib cabernet sauce, cipollini onions
Grilled Salmon preserved lemon, olive oil, capers

starch select one

Roasted Fingerling Potatoes rosemary
Buttermilk Garlic Mashed Potatoes
Wild Rice Pilaf

vegetable select one

Seasonal Grilled Vegetables herb marinade
Roasted Broccolini garlic chips
Roasted Asparagus

THE BLOSSOM

Includes 45-minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted beer and wine bar

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salad select one | *served with house bread and butter*

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Baby Arugula Salad apples, Manchego, toasted almonds, figs, pistachio oil, balsamic

Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, white balsamic vinaigrette

entrée select one protein and one vegetarian

Roasted Mary's Free-Range Chicken grilled asparagus, Weiser Farms marble potatoes, natural jus

Red Wine Braised Beef Short Rib wilted spinach, potato purée, over roasted tomatoes

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

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

beer & wine bar

House red, white & sparkling wine

Assorted bottled beers

Soft drinks & mineral waters (*still & sparkling*)

Coffee & tea station

THE ROSE

Includes 45-minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted full bar

hors d'oeuvres select three

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
Ahi Tuna Poke soy-sesame dressing, nori, wonton crisp
Shrimp Cocktail Lollipop chili cocktail sauce
Shrimp Empanada smashed avocado, brandy wine tomato
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
Smoked Salmon Blini California white sturgeon caviar, crème fraîche, dill
Mini Maine Lobster Rolls fresh herbs, Hawaiian bread

BUFFET

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Baby Arugula Salad apples, Manchego, toasted almonds, figs, pistachio oil, balsamic
Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, white balsamic vinaigrette

proteins select two

Grilled Beef Tenderloin cabernet sauce, crispy onions
Sea Bass cara cara oranges, blood orange, scallions, citrus beurre blanc
Halibut preserved lemon, olive oil
Roasted Mary's Free-Range Chicken marinated with lemon and herbs, grilled lemon halves
Red Wine Braised Short Rib cabernet sauce, cipollini onions
Grilled Salmon preserved lemon, olive oil, capers

starch select one

Roasted Fingerling Potatoes rosemary
Buttermilk Garlic Mashed Potatoes
Wild Rice Pilaf

vegetable select one

Seasonal Grilled Vegetables herb marinade
Roasted Broccolini garlic chips
Roasted Asparagus
Braised Carrots fennel, apricot, pistachio

THE ROSE

Includes 45-minute cocktail reception with 3 tray-passed hors d'oeuvres, dinner service, and hosted full bar

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salad select one | *served with house bread and butter*

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Baby Arugula Salad apples, Manchego, toasted almonds, figs, pistachio oil, balsamic

Yellow & Red Endive wild arugula, radicchio, riesling poached pear, hazelnut, white balsamic vinaigrette

Assorted Beet Salad crispy goat cheese, frisee lettuce, lolla rosa lettuce, red endive, cara cara orange, candied pistachio, charred lemon vinaigrette

entrée select one protein and one vegetarian

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 purée, sautéed zucchini, sun-dried tomatoes, black olives, wild oregano

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

full bar

Well cocktails

House red, white & sparkling wine

Assorted bottled beers

Soft drinks & mineral waters (*still & sparkling*)

Coffee & tea station

ENHANCEMENTS

children's meals

vendor meals

specialty cocktails

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

Add on to the Garden package

linens

outdoor heaters

hedge walls

PREFERRED VENDORS

dj & lighting

Visions Entertainment
VisionEntertainment.com
Victor Guiseppe
714.600.1000
victor@visionsentertainment.com

photography

Jaime Davis Photography
www.jaimedavisphoto.com
jaime@jaimedavisphoto.com
Brett Hickman
www.bretthickman.com

photobooth

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

florist

Enchanted Florist
562.596.7733
www.nisiesenchantedflorist.com

Margaret Rose Floral Design
562.477.7762
www.margaretrosefloraldesign.com

wedding cakes

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

transportation

American Limo Services/American Parking Services
americanlimoinc.net
Lonnie Reynolds
714.412.3485
americanlimoinc@gmail.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@ltilinen.com
Glow Concepts Fine Linen
562.692.1500
www.glowconcepts.com

wedding / event coordinators

Honey Bear Events
Melissa Loos
melissa@honeybear.events
949.637.3151
Modest Magnolia
Modestmagnolia.com
Maria Tran
maria@modestmagnolia.com
Jennifer Seo
213.249.2716
hello@jennuineevents.com

hair & makeup

Laura Foster | Hair Stylist
949.230.4928
laurafoster1983@gmail.com
Makeup by Melinda
714.269.1354
makeupbymelinn@gmail.com



menus created by Tangata Restaurant
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