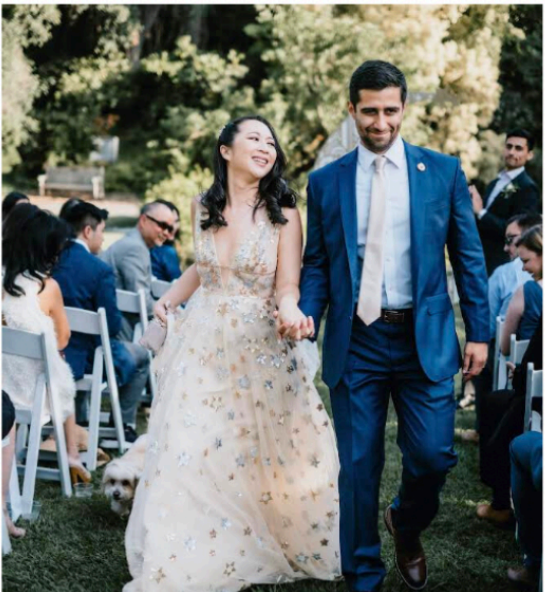


A peacock with vibrant blue, green, and black feathers is perched on a wooden fence. The background is a soft-focus garden scene with green leaves and white flowers.

The Peacock Café At The Arboreteum

Wedding Packages

THE LOS ANGELES COUNTY ARBORETEUM



LOCATIONS



The Los Angeles County Arboretum & Botanic Garden provides naturally beautiful settings for wedding ceremonies and receptions from Mid March through November. With over 120 acres of property, there are multiple options for indoor and outdoor ceremony & reception combinations to make your wedding experience special.

CEREMONY & RECEPTION COMBINATIONS STARTING PRICES

Ceremonies available from
5:00 p.m. – 7:00 p.m.

(Set up 3 p.m. -5 p.m.)

Receptions Available from 5:30 p.m. - 10:00PM
(Take Down from 10:00PM - 11:00PM)

PACKAGES RANGING FROM: \$3,560.00 to
\$6,560

(a Non-Refundable 20% Reservation Fee is
required upon booking locations)

A nonrefundable reservation fee of 20%
of the site rental fee and completion of
the Application and Permit for Use of
Regional Parks is required to secure
reservations.

INCLUDED IN FEES

- Security clean-up deposit
(refundable after your event is
completed, \$500.00)
- Detailed meetings with the
Special Events Office
- 1-hour rehearsal at ceremony
site
- Photography Permit on the day
of the event
- Combination of ceremony and
reception locations
- Two event monitors for 8 hours.
Each equipped with a passenger
golf cart

CAPACITIES FOR WEDDING SITES

Waterfall	200+ guests
Queen Anne Lawn	200+ guests
Bauer Lawn	200+ guests
Event Lawn	200+ guests

Rose Garden	150 guests
Celebration Garden	150 guests
Ayres Hall	300 guests
The Peacock Café	120 guests

LET'S SETUP A TIME TO ANSWER YOUR
QUESTIONS AND BOOK YOUR WEDDING

Click Below

OR

Scan

<https://bit.ly/ArboretumWeddingBooking>



LOCATION BOOKING

Los Angeles County Arboretum & Botanic Garden Special Events Office
301 North Baldwin Avenue, Arcadia, CA 91007

Catering Dept. Phone: 626.446.2248

Event Sales Email: events@thefreshgourmet.com



The Arboretum
LOS ANGELES COUNTY ARBORETUM & BOTANIC GARDEN

THE PLUMERIA PACKAGE

Buffet \$180 | Served \$195 (Excludes taxes and all fees)

CEREMONY SPA BEVERAGE STATION

Included in our services is an iced spa water beverage station at the ceremony site



SPECIAL EVENT LEAD

Included in your package is an Event Lead that will synchronize with the Arboretum Monitors and your coordination team. They will be at your wedding rehearsal and will be on the grounds of the Arboretum to assist in your wedding from beginning to end.

INCLUDED IN YOUR PACKAGE

- All the choices listed in your package
- Chair rentals for your ceremony site
- Special Event Lead
- Place settings, Linen and Glassware (some locations due require additional rentals)
- Phone consultation with one of our culinary specialists to help you choose your wedding menu

COCKTAIL HOUR

Charcuterie Display

Assorted Domestic & Imported Cheeses & Meats displayed with gourmet crackers & bread

SALAD

(Select one, rolls and butter included)

Traditional Caesar Salad

Chopped Romaine with croutons, Parmesan cheese in our house made Caesar dressing

House Dinner Salad

Baby greens tossed with cherry tomatoes, feta cheese, candied walnuts and balsamic vinaigrette of Ranch

PROTEINS

(Select one)

Pan Seared Stuffed Chicken Breast

Pan seared breast of chicken stuffed with an herbed goat cheese filling topped with an heirloom tomato basil cream sauce

Chicken Fontina

Chicken Breast stuffed with sautéed spinach, Fontina Cheese and sun-dried tomatoes topped with a white wine, basil and cream sauce GF

Chicken Breast Madeira

Sautéed chicken breast with baby Bella mushrooms, pearl onions, Madeira wine and fine herbs GF

Fine Herb Chicken Breast

Airline chicken breast served with an herb au jus GF

Thai Lemongrass Chicken

Thai marinated chicken served with a coconut cream sauce

STARCH

(Select one)

Fingerling Potatoes

Housemade Parmesan Mashed Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf

Steamed Rice

VEGETABLES

Chef's Selection of Seasonal Vegetables

Herbed Oven Roasted Carrots

FULLY HOSTED BEER AND WINE BAR

House Red & White Wines

Assorted Bottled Beers *(Domestic and Imported)*

Soft Drinks, Still & Sparkling Waters

Coffee Station *(during dinner)*

(iced water at the table)

THE ORCHID PACKAGE

Buffet \$196 | Served \$215 (Excludes taxes and all fees)

CEREMONY SPA BEVERAGE STATION

Included in our services is an iced spa water beverage station at the ceremony site



SPECIAL EVENT LEAD

Included in your package is an Event Lead that will synchronize with the Arboretum Monitors and your coordination team. They will be at your wedding rehearsal and will be on the grounds of the Arboretum to assist in your wedding from beginning to end.

INCLUDED IN YOUR PACKAGE

- All the choices listed in your package
- Chair rentals for your ceremony site
- Special Event Lead
- Place settings, Linen and Glassware (some locations due require additional rentals)
- Phone consultation with one of our culinary specialists to help you choose your wedding menu

APPETIZERS

(Select two & Passed Appetizers)

Heirloom Tomato Bruschetta
Spinach & Herb Goat Cheese Pinwheels
Chipotle Mushroom Quesadillas
Black Bean & Fire Roasted Corn Quesadillas
Pesto & Sun-dried Tomato Tortellinis
Crispy Arancini
Southwestern Egg rolls
Prosciutto and Goat Cheese Pinwheels

SALAD

(Select one, rolls and butter included)

Napa Salad

Baby greens tossed with dried apricots, feta cheese, candied pecans, shaved red onions and balsamic vinaigrette

Traditional Caesar Salad

Chopped Romaine with croutons, Parmesan cheese in our house made Caesar dressing

House Dinner Salad

Baby greens tossed with cherry tomatoes, feta cheese, candied walnuts and balsamic vinaigrette

PROTEINS

(Select two)

BEEF *(Choose One)*

Boneless Braised Short Ribs

Served with a Merlot wine reduction

Peppercorn Crusted Hanger Steak

Served with cognac cream sauce

Asian Marinated Tri-Tip

Served with a plum wine demi

CHICKEN *(Choose One)*

Pan Seared Stuffed Chicken Breast

Pan seared breast of chicken stuffed with an herbed goat cheese filling topped with an heirloom tomato basil cream sauce

Chicken Fontina

Chicken Breast stuffed with sautéed spinach, Fontina Cheese and sun-dried tomatoes topped with a white wine, basil and cream sauce GF

Chicken Breast Madeira

Sautéed chicken breast with baby Bella mushrooms, pearl onions, Madeira wine and fine herbs GF

Fine Herb Chicken Breast

Airline chicken breast served with an herb au jus GF

Thai Lemongrass Chicken

Thai marinated chicken served with a coconut cream sauce

STARCH

(Select one)

Fingerling Potatoes
Housemade Mashed Potatoes
Housemade Parmesan Mashed Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Steamed Rice

VEGETABLES

(Select one)

Heirloom Carrots
Chef's Selection of Seasonal Vegetables
Petite Heirloom Vegetables

FULLY HOSTED CALL BAR

Liquor Service

SKYY & Smirnoff Vodka, Gordon's Gin, Seagrams 7,
Jack Daniels, Bacardi Rum, Cruzan, Gold Spiced Rum,
Sauza Gold Tequila, Glen Garry Scotch, Brandy,
Kahlua, Midori, Apple Pucker, Triple Sec,
Amaretto,
Peach Schnapps, Long Island Iced Tea

Soft Bar

House Red & White Wines
Assorted Bottled Beers *(Domestic and Imported)*
Soft Drinks, Still & Sparkling Waters
Iced Tea, Lemonade & Coffee Station
(iced water at the table)

THE ROSE PACKAGE

Buffet \$216 | Served \$235 (Excludes taxes and all fees)

CEREMONY SPA BEVERAGE STATION

Included in our services is an iced spa water beverage station at the ceremony site



SPECIAL EVENT LEAD

Included in your package is an Event Lead that will synchronize with the Arboretum Monitors and your coordination team. They will be at your wedding rehearsal and will be on the grounds of the Arboretum to assist in your wedding from beginning to end.

INCLUDED IN YOUR PACKAGE

- All the choices listed in your package
- Chair rentals for your ceremony site
- Special Event Lead
- Placesettings, Linen and Glassware (some locations due require additional rentals)
- Phone consultation and tasting to help you choose your wedding menu, complimentary wine included.

APPETIZERS

(Select three)

Crispy mac & cheese bites
Miniature beef Wellington
Petite Hoisin Pork Banh mi
Stuffed Italian mushrooms
Roasted vegetable flatbread
Miniature grilled flatbread topped with seasonal roasted vegetables
Shrimp Cocktail Shooter
Crispy Coconut shrimp
Bacon Wrapped shrimp
Heirloom Tomato Bruschetta
Spinach & Herb Goat Cheese Pinwheels
Chipotle Mushroom Quesadillas
Black Bean & Fire Roasted Corn Quesadillas
Pesto & Sun-dried Tomato Tortellinis
Crispy Arancini
Southwestern Eggrolls
Prosciutto and Goat Cheese Pinwheels

SALAD

(Select one, rolls and butter included)

Queen Anne Dinner Salad

Mixed greens, tart cherries, goat cheese crumbles and sugared walnuts tossed in white balsamic

Napa Salad

Baby greens tossed with dried apricots, feta cheese, candied pecans, shaved red onions and balsamic vinaigrette

Traditional Caesar Salad

Chopped Romaine with croutons, Parmesan cheese in our house made Caesar dressing

House Dinner Salad

Baby greens tossed with cherry tomatoes, feta cheese, candied walnuts and balsamic vinaigrette

PROTEINS

(Select two & proteins total)

FISH

Filet of Salmon

Pan seared filet served with a dill cream sauce

Filet of Mahi Mahi

Pan seared filet served with a garlic lemon pan sauce

Filet of Whitefish

Filet of barramundi served with a lemon cream sauce

BEEF

Boneless Braised Short Ribs

Served with a Merlot wine reduction

Peppercorn Crusted Flat Iron Steak

Served with cognac cream sauce

Asian Marinated Tri-Tip

Served with a plum wine demi

CHICKEN

Pan Seared Stuffed Chicken Breast

Pan seared breast of chicken stuffed with an herbed goat cheese filling topped with an heirloom tomato basil cream sauce

Chicken Fontina

Chicken Breast stuffed with sautéed spinach, Fontina Cheese and sun-dried tomatoes topped with a white wine, basil and cream sauce GF

Chicken Breast Madeira

Sautéed chicken breast with baby Bella mushrooms, pearl onions, Madeira wine and fine herbs GF

Fine Herb Chicken Breast

Airline chicken breast served with an herb au jus GF

Thai Lemongrass Chicken

Thai marinated chicken served with a coconut cream sauce

Beef Filet Medallions

Served with a mushroom Demi-glacé

STARCH

(Select one)

Fingerling Potatoes

Homemade Mashed Potatoes

Homemade Parmesan Mashed Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf

VEGETABLES

(Select one)

Broccolini

Asparagus

Heirloom Carrots

Tri Color Carrots

GOLD BAR

Liquor Service

Tito's & Kettle One Vodka, Tanqueray Gin,

Chivas Regal Scotch, Crown Royal, Jack

Daniels, Bacardi Rum, Malibu Rum,

Captain Morgan Rum, Patron Silver,

Hennessey Cognac, Jameson Irish Whisky,

Kahlua, Midori, Apple Pucker, Triple Sec,

Amaretto, Peach Schnapps, Long Island

Iced Tea

(Some Limitations Apply Depending on Stock)

Soft Bar

House Red & White Wines

Assorted Bottled Beers (*Domestic and Imported*)

Soft Drinks, Still & Sparkling Waters

Iced Tea, Lemonade & Coffee Station

(*iced water at the table*)