



THE SEPULVEDA HOME
FORMAL
RECEPTION



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THE VENUE OF YOUR DREAMS

The Sepulveda Home has been thoughtfully curated to host an unforgettable and gorgeous celebration.

An Elevated Wedding Experience, Designed to Feel Effortless



The Sepulveda Home is more than a venue. It is a thoughtfully curated experience where every detail is considered and every moment is intentionally designed.

From your first conversation to your final send-off, our team works alongside you to create a celebration that feels seamless, elevated, and deeply personal.

Your Experience

Each wedding at The Sepulveda Home is designed to remove the stress of planning while elevating every detail of your day.

Your experience includes:

- Month-of wedding planning and coordination
- Exclusive use of The Sepulveda Home
- Five-hour ceremony and reception experience
- Two-hour private pre-ceremony photography access
- DJ and sound system
- Formal dining tables and Chiavari chairs
- Linens, place settings, and glassware
- Curated centerpieces with candlelight
- Espresso service (Cafe Rudecinda)
- Sparkler send-off
- Professional security and event staff
- Access to our trusted vendor network

Every element is thoughtfully curated to create a seamless, elevated celebration from beginning to end.



The Setting

Exchange your vows beneath the sweeping pepper tree, under glowing chandeliers, or on the balcony overlooking the lights of the Port of Los Angeles.

The Sepulveda Home offers a setting that feels both romantic and timeless, with layered spaces that allow your celebration to unfold naturally from ceremony to cocktails to dancing under the stars.

Planning and Design

Every wedding at The Sepulveda Home is supported by Juliana Holmes of Beyond the Event, whose expertise extends far beyond traditional venue coordination.

Beginning approximately one month before your wedding, Juliana refines your timeline, coordinates vendors, confirms logistics, and oversees every detail on your wedding day, allowing your celebration to unfold seamlessly while you remain fully present.

Planning and coordination services begin at \$1,800 and are contracted directly with Beyond the Event. Additional planning and design services are available upon request.

Security

Your celebration is thoughtfully supported by professional security, ensuring a safe and seamless experience for you and your guests throughout the evening.

Styling and Details

Every detail at The Sepulveda Home is intentionally designed to create a refined and cohesive aesthetic.

- Crushed Velvet Linens in seasonal colors
- A selection of napkin colors to complement your palette
- Bone white china with silver, black, or gold chargers
- Formal glassware and stemware
- Chiavari chairs in black, silver, gold, or mahogany

A curated collection of candelabras and candlelight centerpieces are included, creating a romantic glow throughout the evening.

Music and Entertainment

Music and entertainment are coordinated through our preferred entertainment partners, allowing you to create an experience that reflects your celebration. Packages begin at \$1,100, with additional enhancements available based on your celebration.

For couples looking to enhance the atmosphere, live entertainment is available through our preferred trio, specializing in 1920s, 30s, and 40s jazz and blues. Additional musical options can also be arranged to align with the tone and vision of your wedding day.

Sparkler Send-Off

End your evening with a beautifully orchestrated sparkler send-off, creating a glowing and unforgettable final moment.

Culinary Experience

Our formal reception offers a seated dinner experience designed for elegance, comfort, and connection.

We accommodate up to 80 guests for a full seated dinner, with thoughtfully arranged tables, Chiavari chairs, and bone white china placed throughout the garden to create a cohesive and elevated atmosphere.

We proudly partner with Chef Dora to curate menus that reflect both her culinary artistry and the character of our home. From carefully plated courses to beautifully presented dishes, every element is designed to feel intentional and memorable.

Menu selections include:

- Chef's grazing station
- Fresh rolls or biscuits
- One curated salad
- Single or duo entrée selections
- Two to three sides

Vegetarian and vegan options are available to accommodate your guests.

Bar and Atmosphere

Bar service is provided by Sunseri, Inc., offering a seamless and elevated experience tailored to your event. Set beneath our signature grapevine, the bar and cigar lounge creates a warm and inviting focal point for the evening. From signature cocktails to curated drink selections, this space is designed for connection and celebration.



Traditional Dinner Presented by Chef Dora

Option One — \$69 per person

- Chef's Grazing Station
- Dinner Rolls or Buttermilk Biscuits
- One Salad
- One Entrée
- Two Side Dishes

Option Two — \$89 per person

- Chef's Grazing Station
- Dinner Rolls or Buttermilk Biscuits
- One Salad
- Duo Entrées
- Two Side Dishes

Option Three — \$100 per person

- Chef's Grazing Station
- Dinner Rolls or Buttermilk Biscuits
- One Salad
- Duo Entrées
- Three Side Dishes
- Beignets

All catering pricing is subject to sales tax. Pricing is separate from The Sepulveda Home venue.

Each menu is complete with your choice of one: Sweet Tea, Fruit Infused Water, or Strawberry Lemonade

Chef's Grazing Station

- Layered Brie with Fruit Preserves
- Aged Sharp Cheddar, Smoked Gouda, and Sliced Swiss Cheeses
- Fresh Grapes and Strawberries
- Farmers Market Vegetable Crudités with Sun Dried Tomato Hummus
- Mesquite Smoked Nuts, Fig Jam, and Dates
- Crackers and French Bread

Salad Selections

- Baby Field Greens with Walnuts, Gorgonzola, and Fresh Raspberries
- Corn and Kale Salad with Toasted Pecans and Meyer Lemon Vinaigrette
- Baby Kale Caesar with Crunchy Croutons, Pepitas, and Shaved Parmesan
- Strawberry Arugula with Roasted Pecans and English Cucumbers

Entrée Selections

- Cabernet Braised Beef Short Rib
- Carved Tri Tip of Beef with Peppercorn Demiglace
- Pear Brandy Infused Grilled Pork Chops
- Buttermilk Brined Roast Rosemary Chicken
- Lemon Caper Chicken Scallopine with White Wine Reduction
- Chicken Breast Madeira with Caramelized Wild Mushrooms
- Thai Coconut Chicken Breast with Fresh Papaya Salsa
- Citrus Turmeric Seared Salmon (additional fee)
- Garlic Chardonnay Jumbo Shrimp Scampi (additional fee)

Side Dishes

- Balsamic Glazed Grilled Vegetables
- Grilled Green Beans with Blistered Tomatoes
- Saffron Cilantro Rice
- Roasted Garlic Mashed Potatoes
- Baked Rosemary Red Bliss Potatoes
- Tomato Basil Orzo Pasta

Southern Menu

Presented by Chef Dora

Option One — \$65 per person

- Chef's Grazing Station
- Fresh Buttermilk Biscuits and Butter or Dinner Rolls
- One Salad
- One Entrée
- Two Side Dishes

Option Two — \$85 per person

- Chef's Grazing Station
- Fresh Buttermilk Biscuits and Butter or Dinner Rolls
- One Salad
- Duo Entrées
- Two Side Dishes

Option Three — \$96 per person

- Chef's Grazing Station
- Fresh Buttermilk Biscuits and Butter
- One Salad
- Duo Entrées
- Three Side Dishes
- Beignets

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Southern Entrées

- Smoky Brown Sugar Braised Tri Tip of Beef
- Roast Rosemary Chicken with Cajun Andouille Gravy
- Auntie Audrey's Honey Fried Chicken
- Sweet and Spicy BBQ Chicken
- Bourbon Glazed Chicken with Jarlsberg, Apples, and Sausage
- BBQ St. Louis Dry Rubbed Ribs
- Lemon Sweet Tea Salmon (add.)
- New Orleans Style BBQ Shrimp with Tasso Ham (add.)

Southern Sides

- Crispy Charred Brussel Sprouts
- Braised Collard Greens and Kale
- Smoky Red Beans and Rice
- Green Beans Amandine
- Southern Street Corn
- Buttermilk Smashed Potatoes
- Herbed Skillet Potatoes
- Quattro Formaggi Mac and Cheese

Vegan Options (Available Upon Request)

- Blackened Squash Ravioli with Sage Brown Butter
- Eggplant Rollatini with Almond Ricotta

Vegetarian Options (Available Upon Request)

- Four Cheese Agnolotti
- Butternut Squash Ravioli with Sage Brown Butter
- Spinach and Sundried Tomato Stuffed Portobello Mushroom



INVESTMENT

Formal Ceremony & Reception

- \$10,000 Venue Rental
- Up to 80 Guests

Your venue investment includes exclusive access to The Sepulveda Home for a five-hour celebration, two hours of pre-ceremony photography access, tables, chairs, linens, chargers, dinnerware, glassware, curated centerpieces, one hour of Café Rudecinda espresso service, and a sparkler send-off.

The following services are contracted directly with our preferred vendors:

- Month-of Coordination with Juliana Holmes of Beyond the Event (beginning at \$1,800)
- DJ & Entertainment with Brandin (beginning at \$1,100)
- Catering and bar services are contracted separately and quoted based on your selected menu and guest count.

