



THE SEPULVEDA HOME
COCKTAIL
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:

- Full-service 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 for the full event
- Ceremony and reception setup
- Linens, place settings, and glassware
- Curated centerpieces with candlelight
- Espresso service (Cafe Rudecinda)
- Custom two-tier wedding cake
- Sparkler send-off
- Professional security and event staff
- Access to our trusted vendor network

Every element is thoughtfully designed to ensure your wedding feels cohesive, supported, and truly unforgettable.



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

Your wedding experience includes month-of planning in partnership with Juliana Holmes of Beyond the Event.

Beginning in the final weeks leading up to your wedding, Juliana works closely with you to finalize details, refine your vision, and ensure every element is thoughtfully aligned. This collaborative approach allows you to step into your wedding day feeling confident, supported, and fully present.

From timeline development to vendor coordination and event execution, every detail is carefully managed so your celebration unfolds seamlessly..

Security

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

Music and Entertainment

Your celebration is supported by a professional DJ who provides music and sound throughout the event, creating a seamless flow from ceremony to reception.

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.

Our team will coordinate every detail, providing each guest with a sparkler and guiding the experience seamlessly as you make your way through the garden and down the hill to your waiting transport.

Signature Touches

What truly sets The Sepulveda Home apart are the thoughtful elements woven throughout your experience.

Espresso service, a custom wedding cake, and our signature beignet station are included as part of your celebration. These moments create layers of experience for your guests and add a sense of warmth, hospitality, and indulgence.



Culinary Experience

We proudly partner with Chef Dora to create a dining experience that feels as memorable as it is refined.

Cocktail-style service allows guests to move freely throughout the garden, enjoying a dynamic and social atmosphere. Menus are thoughtfully curated to reflect both the artistry of the cuisine and the character of the home, with chef-attended stations, passed appetizers, and beautifully presented grazing displays.

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.



Cocktail Menu

Presented by Chef Dora

Pricing (\$52/Per Person)

- Chef's Grazing Station
- Passed Appetizers (2 selections)
- One Action Station

All catering pricing is subject to sales tax and a 22% production fee. Pricing is separate from The Sepulveda Home venue and production fee. Subject to change.

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

Passed Appetizers

Please choose two:

- Sicilian Risotto Croquettes stuffed with Mozzarella, served with Housemade Marinara and Basil Chiffon
- Grilled Chicken Skewers with Chimichurri Sauce
- Buffalo Chicken Bites with Gorgonzola Crumble
- Vine Ripened Tomato Basil Caprese Skewer with Honey Balsamic Reduction

Chef-Attended Action Station

Please Choose One:

Carving Station

Uniformed chefs carve to order your choice of:

- Balsamic Marinated Turkey Breast with Bone Broth Gravy
- Caramelized Leg of Ham
- Carved Tri Tip of Beef with Green Peppercorn Sauce (add.)

Accompanied by:

- Buttermilk Mashed Potatoes
- Baby Kale Caesar Salad
- Fresh Baked Rolls and Butter

Mashed Potato Station

Yukon Gold or Sweet Yam Mashed Potatoes topped with your choice of:

- Chicken Etouffée
- Southern Fried Popcorn Chicken
- Cajun Beef Grillades
- New Orleans Style Shrimp (add.)

Accompanied by:

- Cilantro, Chives, Bacon, Butter, Sour Cream, Cheddar
- Fresh Baked Rolls and Butter

Jambalaya Station

Prepared fresh in front of your guests by uniformed chefs:

- Cajun Spiced Short Grain Rice
- Jumbo Shrimp
- Andouille Sausage
- Crushed Peppers, Roma Tomatoes, Bermuda Onions, Green Bell Peppers, and Aromatic Garlic

Accompanied by:

- Strawberry Arugula Salad with Balsamic Vinaigrette



INVESTMENT

Our cocktail-style wedding experience is thoughtfully designed to provide a seamless and inclusive approach to your celebration.

Up to 120 Guests

- Cocktail Reception Only: \$13,000
- Ceremony and Reception: \$14,000

This investment reflects an all-inclusive experience that includes planning, design support, rentals, and event coordination.

All events are based on a five-hour celebration, concluding no later than 10:00 PM. A two-hour window for private pre-ceremony photography is also included.

Catering and bar services are provided by our exclusive partners and are quoted separately based on your guest count and selections.

