

# V I B I A N A

## W E D D I N G R E C E P T I O N P A C K A G E

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Vibiana is an oasis in the Historic Core of Downtown Los Angeles. The beauty of the architecture of the Main Hall and lush courtyard provide a versatile backdrop to create an incredible event experience.

*Longtime Los Angeles Restaurateurs Chef Neal Fraser and Amy Knoll Fraser bring their guest-first, holistic restaurant hospitality philosophy, honed over three decades in the industry, to special events.*

### **Package Pricing**

#### Guest Count

- 150 person minimum                      \$250 per person

#### Event Package Minimums

- Sunday - Friday                              \$37,500
- Saturday/Holiday Sunday                \$43,750

#### Venue Rental Fees

- Monday-Friday                              \$4,000
- Saturday/Holiday Sunday                \$8,000
- Sunday/Holiday Monday                 \$5,500

*25% service charge and 9.5% sales tax are charged on applicable items*

*\$1,000 Refundable Damage Deposit is required 10 calendar days prior to your event*

*Valet is required for all events and this cost is in addition to the Minimums and Venue Fees*

*Dance Floor rental is required for all events with planned dancing*

### **Vibiana's Classic Wedding Package includes:**

#### **Space and Staff**

*Along with the Vibiana culinary, beverage and event management teams, the Frasers provide restaurant level service from beginning to end with every detail considered.*

- Private use of Vibiana's Main Hall and Courtyard for five (5) hours
- Dedicated kitchen, management, and service team to ensure a smooth and successful event
- Access for load-in and set up starting at 9am, security & site manager, Main Street permitting
- Expert event planning team, vendor recommendations and coordination
- Vibiana In-House Standard LED Lighting, Sound System and On-Site Technicians for 10 hours
- Redbird's private room, Bishop's Perch Included for pre-photos, changing and storage, bridal attendant

## **In-House Service, Equipment and Décor**

- Fruitwood Chiavari chairs with white cushions
- Flexible guest table seating options, dining, and cocktail tables
- Escort card table, cake table & guest book/gift table
- Floor length cotton-poly blend linens in a variety of colors for cocktail and dinner tables
- Glassware, flatware, plates/serving-ware
- Use of 4 Mobile Bars and Back Bars

## **Food & Beverage**

*Our Dining and Libations program, helmed by acclaimed Chef Neal Fraser, Bar Director Tobin Shea, and Wine Director Matt Fosket, is the exclusive program at Vibiana.*

Menu selections are sure to wow your guests while accommodating a variety of cultures, palates, and dietary preferences.

*\*Curated selections based on seasonality, style of event, any food restrictions/preferences*

- Tray Passed Hors d'oeuvres for one (1) hour - five (5) selections
- Bread & Butter Service
- Two-Course Seated Dinner
  - Choice of one (1) first course, and choice of two (2) *pre-selected* second courses
- Cake Cutting & Service of a Guest-Provided Wedding Cake
- Pre-event dinner menu tasting, to select menu options

Wine, spirit and craft cocktail selections from our award-winning bar and wine programs

- Classic full bar offerings for 4.5 hours (*last call is 30 minutes before event ends*)
- Sommelier selected house sparkling, white and red wine
- White and Red tableside wine service during dinner
- Sparkling and still water, assorted sodas, fresh juices, mixers, garnish, and ice
- Coffee and Tea station

## **Package Enhancements**

### ***Items with set pricing***

- |                                                            |                     |
|------------------------------------------------------------|---------------------|
| ◦ Main Hall Ceremony Fee (1 hour additional)               | \$3,000             |
| ◦ Courtyard Ceremony Fee (1 hour additional)               | \$1,350             |
| ◦ Dance Floor Rental (optional decals, colors, etc..)      | starting at \$1,400 |
| ◦ Up to ten (10) Outdoor Heaters                           | \$25 each           |
| ◦ Addition of Redbird's 'Cardinal's Quarters' private room | \$5,000 / full day  |
| ◦ Additional (1) hour extension of Event                   | \$12 per guest/hour |
| ◦ Additional (1) hour extension of Hosted Bar              | \$9 per guest/hour  |

### ***Variable pricing based on selections:***

- Additional hors d'oeuvres, courses, family-style offerings, side dishes, stationary desserts, passed sweets, dessert displays, artisanal cheese and charcuterie table, raw bar, food stations, late night bites, kids' menu items, vendor meals, etc.
- Signature craft cocktails, champagne / sparkling toast, premium and ultra-premium spirits, branded flasks
- Elevated wine options, wine pairings, champagne towers, vintage wine selections
- Upgraded and customized audio-visual services: gobos, projections, stage wash, accent lighting, DJ and band equipment, etc.
- Supplementary or upgraded rentals, tablecloths, linens, and napkins
- Addition of other Redbird private rooms for pre-ceremony, grooms or in-law, bridal suite

## SAMPLE MENU OPTIONS

### Passed Hors d'oeuvres

*selection of five (5)*

#### Vegetarian and Vegan

Crostini, Oven Dried Tomatoes, cashew ricotta, basil (vegan)  
Chickpea Falafel, Lemon Hummus (vegan)  
Vietnamese Watermelon Skewer, Ginger Cashews, Crispy Shallots (vegan, gluten free)  
Crispy Artichoke, Lemon Aioli, Romesco Breadcrumbs (vegan, gluten free)  
Sweet Corn Fritter, Honey Butter (vegetarian)  
Impossible Slider, Cheddar, Pickle Aioli, Bun (can be either vegan or vegetarian) +\$2pp  
Crostini, Pea Remoulade, Burrata, Mint (vegetarian)  
Crispy Castelvetrano Olives, Smoked Paprika Aioli (vegetarian)  
Goat Cheese Tart, Golden Beets, Parsley (vegetarian)  
Truffled Grilled Cheese Sandwich on Rye (vegetarian)

#### Seafood

Tuna Poke, Avocado, Crispy Ginger Rice, Furikake  
Albacore Tostadito, Serrano, Lime, Cilantro  
Classic Maine Lobster Roll, Brioche Bun +\$3pp  
Chive Blinis, Smoked Salmon, Crème Fraiche  
*add American Sturgeon Caviar +\$4pp*  
Dungeness Crab Cake, Classic Remoulade  
Crispy Rock Shrimp, Yuzu Kosho Aioli  
Spanish Octopus, Salsa Macha, Orange Zest  
Prosciutto Wrapped Scallop, Green Garlic Nage

#### Poultry, Pork and Meat

Spicy Chicken Meatballs, Sumac Yogurt  
Karaage Fried Chicken, Hot Mustard Aioli  
Chicken Bastilla, Apricots, Almonds, Phyllo  
Spicy Pork Meatball, Green Thai Curry  
Prosciutto Wrapped Dates, Aged Balsamic  
Lamb Meatball, Tzatziki  
Duck Flauta, Mole, Cotija, Cilantro  
Beef Slider, White Cheddar, Pickle Aioli, Brioche Bun  
Beef Skewer, Horseradish Crème Fraiche, Arugula +2pp  
Grilled New Zealand Lamb Chops, Charmoula +\$2pp

## 1st Course

*selection of one (1)*

### Salad

Heirloom Tomato, Burrata, Pickled Red Onions, Basil, Aged Balsamic (*seasonal*)  
Vibiana Wedge, Baby Iceberg, Tomatoes, Smoked Bacon, Buttermilk Blue Cheese Dressing, Crispy Shallots  
Tangerine Beets, Local Greens, Feta, Pistachios, Pedro Ximenez  
Baby Artichoke, Arugula, Treviso, Shaved Parmesan, Lemon Vinaigrette  
Nashi Pear, Burrata, Upland Cress, Local Chicories, Pistachios  
Watermelon & Feta, Arugula, Pistachios, Lemon Vinaigrette (*seasonal*)  
Baby Kale, Farro, Treviso, Pecorino, Lemon Vinaigrette  
Baby Greens, Haricots Verts, Cherry Tomatoes, Avocado, Jicama, Sherry Shallot Vinaigrette (*vegan*)  
Roasted Squash, Arugula, Crispy Quinoa, Oregon Hazelnuts (*seasonal*)  
Roasted Pear, Arugula, Frisée, Radicchio, Walnut Brittle, Blue Cheese, Sherry Shallot Vinaigrette  
Classic Cesar, Little Gems, Olive Oil Croutons, Parmesan

### Pasta

Ricotta Cavatelli, Foraged Mushrooms, Tuscan Kale, Pine Nuts, Golden Raisins  
Gnocchetti Sardi, Rock Shrimp, Fennel, Tomato Confit, Fines Herbs

## 2nd Course

*selection of two (2)*

*\*add one (1) silent vegetarian/vegan option if not already selected*

***\*\*entrée counts and place cards with clear identifiers are required for service, due ten (10) days prior to your event***

### Vegan/Vegetarian and Gluten Free

Barbecue Smoked Tofu, Beluga Lentils, Swiss Chard, Red Wine Nage (*vegan*)  
Cauliflower Steak, Basmati Rice, Cilantro, Yellow Curry, Spinach, Chickpeas (*vegan*)  
Rosemary Risotto Cake, Mushrooms, Braised Greens, Squash Fondue or Roasted Tomato Sauce (*vegetarian*)

### Seafood

Salmon, Leek Fondue, Wilted Spinach, Cabernet Basil Sauce  
Salmon, Summer Succotash, Basil Nage (*seasonal*)  
Salmon, Root Vegetable Ragout, Porcini Nage (*seasonal*)  
Salmon, Quinoa, Spinach, Hazelnuts, Golden Raisins, Verjus Brown Butter  
California Sea Bass, Rainbow Carrots, Haricots Verts, Red Vermouth, Carrot Nage  
California Sea Bass, Artichokes, Fingerling Potatoes, Lemon Oil, Thyme  
Ginger Black Cod, Jasmine Rice, Yellow Curry, Spinach

### Poultry, Pork and Meat

Free-Range Chicken Breast, Fingerling Potatoes, Brussels Sprouts, Sherry Shallot Sauce  
Free-Range Chicken Breast, Smoked Potato Puree, Broccolini, Sauce Diane  
Beef Short Rib, Soft Polenta, Pickled Vegetables, Horseradish Gremolata  
Beef Short Rib, Potato Purée, Cipollini Onions, Haricots Verts, Bordelaise  
Filet of Beef, Pee Wee Potatoes, Wild Broccoli, Black Garlic Gremolata  
Filet of Beef, Pommes Aligot, Haricots Verts, Bordelaise  
Surf & Turf - Filet of Beef, Pommes Aligot, Haricots Verts, Bordelaise paired with Maine Lobster, Herb Butter +\$28pp

## MENU ENHANCEMENTS

*and associated pricing*

### Cocktail Hour Food Stations

#### Cheese and Charcuterie Table

*served with traditional accompaniments, assorted breads, fruit and nuts*

- Selection of three (3) cheeses - \$12/person
- Selection of five (5) cheeses - \$16/person
- Add charcuterie:
  - Selection of three (3) - *additional \$10/person*
  - Selection of five (5) - *additional \$15/person*

#### Raw Bar - \$40/person

- Poached Prawns, East & West Coast Oysters, Snow Crab Claws
- Cocktail Sauce, Ponzu, Classic Mignonette, Dijon Aioli

#### Mezze Station - \$18/person

- Pita Chips, Lavash, Baba Ghanoush, Classic Hummus, Sumac Carrot Hummus, Za'atar Feta Dip
- Mixed Olives, Pickled Vegetables, Aleppo Cucumbers, Radish & Mint
  - Add selection of three (3) charcuterie - *additional \$10/person*

### Passed Desserts

*Selection of three (3) mini desserts - additional \$12/person*

*Add a fourth dessert - additional \$4/person*

#### Mini Tarts

Crème Brulée Tart  
Lemon Meringue  
Key Lime  
Berries & Cream  
Chocolate w/ Candied Almond  
Apple Crumble

#### Mini Cupcakes/Cakes

Vanilla with Vanilla Buttercream  
Blueberry, Maple Buttercream  
Devil's Food, Peanut Butter Buttercream  
Red Velvet, Cream Cheese Frosting  
Devil's Food Cake, Chocolate Buttercream  
Flourless Chocolate

#### Dessert Pops

Raspberry Cheesecake  
New York Cheesecake w/ Strawberry  
S'mores  
Passion Fruit Marshmallow, Dark Chocolate w/  
Raspberry

#### Doughnuts

Chocolate  
Vanilla Bean  
Maple Brown Butter  
Coffee  
Strawberry  
Churros

## BEVERAGE ENHANCEMENTS

*and associated pricing*

### **Custom Cocktails**

*Selection of 2 | \$5 per person*

### **Vibiana Curations**

Lifesaver

*mezcal, pisco, salers aperitif, lemon, pineapple syrup*

Raspberry Beret

*vodka, cassis, raspberry, lemon, sparkling wine*

Kentucky Colonel

*bourbon, benedictine, bitters, orange essence*

Nogada

*los vecinos mezcal, metiche 49 mezcal, lustau px sherry, nux alpina nocino, lime, pomegranate*

Beduino

*herradura tequila, aperol, passion fruit, lime*

Endless Summer

*gin, lemon, thousand flavor syrup, soda, rose petals*

Penicillin

*scotch, lemon, honey, ginger*

### **Seasonal Selections**

#### Spring | Summer

Fruitarian

*bimini gin, amaro angeleno, aelred melon liqueur, pineapple, lime*

Spring Spritz

*sauvignon blanc, pamplemousse, bianco vermouth, grapefruit essence*

#### Fall | Winter

Maple Leaf

*knob creek bourbon, courvosier vsop, lemon, st. george spiced pear, maple syrup*

The Woods

*st george terrior gin, la quintinye extra dry vermouth, lime, falernum, douglas fir eau de vie*

## **Wine**

### Sample Selections

*actual selections curated by Wine Director Matt Fosket*

#### **Tier 1**

*additional \$12/person*

#### **Bubbly**

Damien Moyer, L'Extra Brut, Crémant de Loire, Montlouis-Sur-Loire, France 2019  
Carboniste, Pet-Nat Rosé, Sea Urchin, California 2021

#### **White**

Domaine Cheveau, Chardonnay, Les Grands Bruyeres, Macon-Fuisse, France 2021  
Domaine Alain Caillourdin, Sauvignon Blanc, Les Cris, Pouilly-Fumé, France 2020

#### **Red**

Arnaud Lambert, Cabernet Franc, Clos Mazurique, Saumur, France 2021  
Golden Cluster, Cabernet Sauvignon, Ordeaux, Columbia Gorge, Oregon 2021

#### **Tier 2**

*additional \$25/person*

#### **Champagne**

Champagne Guy de Forez, Tradition, Brut, Les Riceys, France NV  
Champagne Lebeau-Batiste, Rose Tradition, Brut, Chavot-Courcout, France NV

#### **White**

Spottswoode, Sauvignon Blanc, Napa County, California 2021  
Racines, Chardonnay, Sta. Rita Hills, California 2018

#### **Red**

Lopez de Heredia, Tempranillo, Vina Tandonia, Reserva, Rioja, Spain 2011  
Vöcal Vineyards, Cabernet Sauvignon, Bates Ranch, Santa Cruz Mountains, California 2018