



Flora Events
at Descanso Gardens

WEDDING MENU 2025

WELCOME



Flora Events

Descanso Gardens, nestled in the heart of La Cañada Flintridge, invites you to embark on a botanical wedding experience like no other. Our enchanting venue, where lush greenery meets timeless romance, sets the stage for your dream celebration.

Flora Events, our exclusive onsite caterer with menus created by Chef Jose Rodriguez, orchestrates a culinary journey that seamlessly harmonizes with the natural beauty of Descanso Gardens. When you choose one of our wedding packages, you unlock an all-inclusive experience.

Immerse your guests in comfort and elegance with thoughtfully arranged house tables and chairs. Draped tables adorned with high-quality linens create an ambiance of sophistication. A spacious area awaits your first dance and joyful celebrations on the dance floor. Our talented chefs craft delectable dishes and refreshing drinks for your food and beverages. Professional servers attend to your guests with warmth and grace, ensuring impeccable service. And when it's time for that sweet moment, our team expertly handles the cake cutting. All this, along with transparent and comprehensive service charges, allows you to focus on love, not logistics.

While tax is not included, rest assured that we handle this detail seamlessly. Your journey begins by contacting us at floraevents@descansogardens.org.

Where love blooms, and memories take root.

Wedding Menu

Prices are per person and include all food and beverage, event labor, administrative fees, cake cutting fee, tables and white garden chairs, linens, flatware, chinaware, and glassware. Our menus are fully customizable, and if you have any dietary restrictions, please reach out so we can customize the menu accordingly. Applicable sales tax will be added. Prices are subject to change without prior notice.

Dietary Identifications

Use these icons to discern what recipes have dietary restrictions

Vegetarian  Vegan  Dairy Free  Gluten Free 

BOTANICAL | 220+

Includes cheese & charcuterie display during cocktail hour, dinner service, champagne toast, and hosted beer & wine bar



Botanical Buffet

Salads

Served with Artisanal Bread & Herb Butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Compressed Tomato, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Whipped Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

Proteins

CHOOSE TWO

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Chicken Jus, Grilled Lemon

Pan-Seared Salmon

Roasted Cherry Tomatoes, Crispy Artichokes, Blood Orange Gastric, Asparagus Sofrito

Local Striped Sea Bass

Wilted Bloomsdale Spinach, Pistachio Gremolata

Grilled Hanger Steak

Cabernet Sauce, Charred Cipollini Onions, Chimichurri

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Crispy Artichokes, Chimichurri, Tahini Crema, Lemon Oil

Sides

CHOOSE TWO

Herb Roasted Fingerling Potatoes

Rosemary, Thyme, Sea Salt, Cracked Pepper, Extra Virgin Olive Oil

Trinity Rice

Forbidden Black, Jade and Long Grain Rice with Onions, Carrots, Celery, Fresh Herbs, Sea Salt

Roasted Carnival Cauliflower

Scallions, Garlic, Shishito Peppers, Rice Wine Vinaigrette, Crispy Shallots

Buttered Celery Root Potato Mash

Cream, Butter, Salt, Cracked Black Pepper

Haricots Verts

Pickled Shallots, Lemon Zest, Extra Virgin Olive Oil, Sea Salt

Seasonal Grilled Vegetables

Herb Marinated Vegetables, Sea Salt, Cracked Black Pepper, Extra Virgin Olive Oil



Botanical Plated Dinner

Salads

Served with Artisanal Bread & Herb Butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Compressed Tomato, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Whipped Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

Entrées

CHOICE OF TWO PROTEINS AND ONE VEGAN OR VEGETARIAN

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Chicken Jus, Grilled Lemon, Roasted Carnival Cauliflower, Buttered Celery Root Potato Mash

Pan-Seared Salmon

Roasted Cherry Tomatoes, Crispy Artichokes, Blood Orange Gastric, Asparagus Sofrito, Trinity Rice

Local Striped Sea Bass

Pistachio Gremolata, Mascarpone Cheese Polenta, Haricot Vert, Pickled Shallots, Lemon Zest, Olive Oil, Sea Salt

Grilled Hanger Steak

Cabernet Sauce, Charred Cipollini Onions, Campari Tomatoes, Herb Roasted Fingerlings, Chimichurri

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Crispy Artichokes, Chimichurri, Tahini Crema, Lemon Oil

Dessert

Fresh Seasonal Fruit & Mixed Berries

Upon Request

Beer & Wine Bar

House Red & White Wine

Mineral Waters

Assorted Bottled Beers

Coffee & Tea Station

Soft Drinks

LILAC | 240+

Includes cocktail hour with 3 tray-passed hors d'oeuvres, dinner service, champagne toast, and hosted full bar















Lilac Passed Hors d'oeuvres

CHOOSE ONE VEGETARIAN AND TWO PROTEINS

Hot Hors d'Oeuvres

- Smash Burger Sliders
- Prosciutto Wrapped Asparagus 
- Jumbo Lump Crab Cakes
- Thai Chicken Brochette 
- Carne Asada Brochette 
- Yakitori Chicken Skewers 
- Spanakopita Bites 
- Lemongrass Chicken Potstickers
- Brie & Fig Petite Bites 
- Sweet Chili Shrimp Skewers  
- Vegetable Spring Rolls 
- Prosciutto Wrapped Bleu Cheese Stuffed Dates 

Cold Hors d'Oeuvres

- French Onion & Wild Mushrooms Tartlet 
- Smoked Salmon Cucumber Cups 
- Goat Cheese Stuffed Peppadew Peppers 
- Coconut Ceviche   
- Smoked Salmon Blinis
- Mini Roast Beef Canapés
- Sesame Seared Ahi Togarashi
- Camembert & Honey Tartlet 
- Watermelon Morsels  
- Caprese Skewers  
- Bruschetta on Crostinis 



Lilac Buffet

Salads

Served with Artisanal Bread & Herb Butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Compressed Tomato, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Whipped Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

California Gold

Golden Beets, Golden Raisins, Toasted Pine Nuts, Whipped Chevre, Arugula, White Balsamic Vinaigrette

Baby Kale & Citrus Salad

Cara Cara Oranges, Navel Oranges, Fennel, Radish, Blood Orange Glaze, Pomegranate Seeds, Citrus Vinaigrette

Proteins

CHOOSE TWO

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Chicken Jus, Grilled Lemon

Pan-Seared Salmon

Roasted Cherry Tomatoes, Crispy Artichokes, Blood Orange Gastric, Asparagus Sofrito

Local Striped Sea Bass

Wilted Bloomsdale Spinach, Pistachio Gremolata

Grilled Hanger Steak

Cabernet Sauce, Charred Cipollini Onions, Chimichurri

Grilled Petite New York Strip Steak

Cabernet Sauce, Charred Cherry Tomatoes, Herb Pistou

Cast Iron Cauliflower Steak

Fingerling Potatoes, Asparagus Tips, Charred Cherry Tomatoes, Crispy Artichokes, Chimichurri, Tahini Crema, Lemon Oil

Eggplant Parmigiana

Marinara Sauce, Provolone Cheese, Bruschetta, Parmesan Cheese, Herbed Bread Crust

Sides

CHOOSE TWO

Herb Roasted Fingerling Potatoes

Rosemary, Thyme, Sea Salt, Cracked Pepper, Extra Virgin Olive Oil

Trinity Rice

Forbidden Black, Jade and Long Grain Rice with Onions, Carrots, Celery, Fresh Herbs, Sea Salt

Roasted Carnival Cauliflower

Scallions, Garlic, Shishito Peppers, Rice Wine Vinaigrette, Crispy Shallots

Buttered Celery Root Potato Mash

Cream, Butter, Salt, Cracked Black Pepper

Haricots Verts

Pickled Shallots, Lemon Zest, Extra Virgin Olive Oil, Sea Salt

Seasonal Grilled Vegetables

Herb Marinated Vegetables, Sea Salt, Cracked Black Pepper, Extra Virgin Olive Oil



Lilac Plated Dinner

Salads

Served with Artisanal Bread & Herb Butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Compressed Tomato, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Whipped Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

California Gold

Golden Beets, Golden Raisins, Toasted Pine Nuts, Whipped Chevre, Arugula, White Balsamic Vinaigrette

Baby Kale & Citrus Salad

Cara Cara Oranges, Navel Oranges, Fennel, Radish, Blood Orange Glaze, Pomegranate Seeds, Citrus Vinaigrette

Entrées

CHOICE OF TWO PROTEINS AND ONE VEGAN OR VEGETARIAN

Tuscan Roasted Chicken Breast

Lemon & Herb Marinated, Capers, Chicken Jus, Grilled Lemon, Roasted Carnival Cauliflower, Buttered Celery Root Potato Mash

Pan-Seared Salmon

Roasted Cherry Tomatoes, Crispy Artichokes, Blood Orange Gastric, Asparagus Sofrito, Trinity Rice

Local Striped Sea Bass

Cilantro Lime-Rice, Swiss Chard, Garlic Mushrooms, Wilted Bloomsdale Spinach

Grilled Hanger Steak

Cabernet Sauce, Charred Cipollini Onions, Herb Roasted Fingerlings, Chimichurri

Grilled Petite New York Strip Steak

Cabernet Sauce, Charred Cherry Tomatoes, Herb Pistou, Buttered Celery Root Potato Mash, Broccolini

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Crispy Artichokes, Chimichurri, Tahini Crema, Lemon Oil

Eggplant Parmigiana

Marinara Sauce, Provolone Cheese, Bruschetta, Parmesan Cheese, Herbed Bread Crust

Dessert

Fresh Seasonal Fruit & Mixed Berries

Upon request

Full Bar

House Cocktails

House Red & White Wine

Assorted Bottled Beers

Soft Drinks

Mineral Waters

Coffee & Tea Station

FLORA | 260+

Includes cocktail hour with 3 tray-passed hors d'oeuvres, dinner service, champagne toast, and hosted full bar



Flora Passed Hors d'oeuvres

CHOOSE ONE VEGETARIAN AND TWO PROTEINS

Hot Hors d'Oeuvres

- Smash Burger Sliders
- Prosciutto Wrapped Asparagus 
- Jumbo Lump Crab Cakes
- Thai Chicken Brochette 
- Carne Asada Brochette 
- Yakitori Chicken Skewers 
- Spanakopita Bites 
- Lemongrass Chicken Potstickers
- Brie & Fig Petite Bites 
- Sweet Chili Shrimp Skewers  
- Vegetable Spring Rolls 
- Prosciutto Wrapped Bleu Cheese Stuffed Dates 

Cold Hors d'Oeuvres

- French Onion & Wild Mushrooms Tartlet 
- Smoked Salmon Cucumber Cups 
- Goat Cheese Stuffed Peppadew Peppers 
- Coconut Ceviche   
- Smoked Salmon Blinis
- Mini Roast Beef Canapés
- Sesame Seared Ahi Togarashi
- Camembert & Honey Tartlet 
- Watermelon Morsels  
- Caprese Skewers  
- Bruschetta on Crostinis 



Flora Buffet

Salads

Served with Artisanal Bread & Herb Butter 

CHOOSE TWO

Garden Greens

Locally Sourced Greens, Compressed Tomato, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Whipped Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

California Gold

Golden Beets, Golden Raisins, Toasted Pine Nuts, Whipped Chevre, Arugula, White Balsamic Vinaigrette

Baby Kale & Citrus Salad

Cara Cara Oranges, Navel Oranges, Fennel, Radish, Blood Orange Glaze, Pomegranate Seeds, Citrus Vinaigrette

Harvest Chopped Salad

Farmed Mixed Greens, Roasted Butternut Squash, Green Apple, Red Pears, Toasted Hazelnuts, Cranberries, Endive, Hemp Seeds, Apple-Cider Vinaigrette

Castelfranco Radicchio & Frisée Salad

Fresh Mozzarella, Mandarin Oranges, Fennel, Marcona Almonds, Blood Orange Dressing

Proteins

CHOOSE TWO

Boneless Braised Short Ribs

Red Wine Sauce, Herb Pistou

Tornado of Beef

Charred Cipollini Onions, Compressed Tomatoes, Fleur de Sal

Local Striped Sea Bass

Wilted Bloomsdale Spinach, Pistachio Gremolata

Pan-Seared Salmon

Roasted Cherry Tomatoes, Crispy Artichokes, Blood Orange Gastric, Asparagus Sofrito

Tuscan Roasted Chicken Breast

Lemon & Garden Herb Marinated, Capers, Chicken Jus, Grilled Lemon

Cast Iron Cauliflower Steak

Asparagus Tips, Charred Cherry Tomatoes, Crispy Artichokes, Chimichurri, Tahini Crema, Lemon Oil

Eggplant Parmigiana

Marinara Sauce, Provolone Cheese, Bruschetta, Parmesan Cheese, Herbed Bread Crust

Burrata Stuffed Portobello Mushroom

Burrata Cheese, Creamy Arrabiata, DiNapoli Tomato Sauce

Sides

CHOOSE TWO

Haricots Vert & Heirloom

Summer Beans

Pickled Shallots

Roasted Asparagus

Toasted Hazelnuts

Seasonal Grilled Vegetables

Herb Marinated, Extra Virgin Olive Oil

Smashed Creamer Potatoes

Cream, Milk, Herb Butter, Chives, Crème Fraîche

Chef's Curated Mushroom Sauté

Thyme, Rosemary, Garlic, Shallots, Extra Virgin Olive Oil, Salt, Black Pepper



Flora Plated Dinner

Salads

Served with Artisanal Bread & Herb Butter 

CHOOSE ONE

Garden Greens

Locally Sourced Greens, Compressed Tomato, Cucumber, Radish, Heirloom Tomato, Shaved Carrots, Balsamic Vinaigrette

Descanso Salad

Spring Mix, Mixed Berries, Whipped Goat Cheese, Mint, Basil, Pine Nuts, Pomegranate-Raspberry Vinaigrette

California Gold

Golden Beets, Golden Raisins, Toasted Pine Nuts, Whipped Chevre, Arugula, White Balsamic Vinaigrette

Baby Kale & Citrus Salad

Cara Cara Oranges, Navel Oranges, Fennel, Radish, Blood Orange Glaze, Pomegranate Seeds, Citrus Vinaigrette

Harvest Chopped Salad

Farmed Mixed Greens, Roasted Butternut Squash, Green Apple, Red Pears, Toasted Hazelnuts, Cranberries, Endive, Hemp Seeds, Apple Cider Vinaigrette

Castelfranco Radicchio & Frisée Salad

Fresh Mozzarella, Mandarin Oranges, Fennel, Marcona Almonds, Blood Orange Dressing

Entrées

CHOICE OF TWO PROTEINS AND ONE VEGAN OR VEGETARIAN

Boneless Braised Short Ribs

Smashed Creamer Potatoes, Cherry Tomato Confit, Pistou Sauce, Lemon Herb, Haricot Vert & Frisée Micro Salad

Tornado of Beef

Herb Roasted Fingerling Potatoes, Asparagus Spears, Charred Cipollini Onions, Compressed Tomatoes, Fleur de Sal, Chive Blossom

Local Striped Sea Bass

Cilantro Lime-Rice, Swiss Chard, Garlic Mushrooms, Wilted Bloomsdale Spinach

Halibut en Papillote

Lemon Compound Butter, Asparagus, Artichokes, Fennel, Marble Potatoes, Heirloom Tomatoes, White Wine, Sea Salt, Extra Virgin Olive Oil

Honey-Dijon Arctic Char

Wilted Bloomsdale Spinach, Pistachio Gremolata, Haricot Vert, Pickled Shallots, Lemon Zest, Extra Virgin Olive Oil, Sea Salt

Tuscan Roasted Chicken Breast

Lemon & Herb Marinated, Capers, Chicken Jus, Grilled Lemon, Roasted Carnival Cauliflower, Buttered Celery Root Potato Mash

Cast Iron Cauliflower Steak

Fingerling Potatoes, Asparagus Tips, Charred Cherry Tomatoes, Crispy Artichokes, Chimichurri, Tahini Crema, Lemon Oil

Eggplant Parmigiana

Marinara Sauce, Provolone Cheese, Bruschetta, Parmesan Cheese, Herbed Bread Crust

Burrata Stuffed Portobello Mushroom

Burrata Cheese, Creamy Arrabiata, DiNapoli Tomato Sauce

Dessert

Fresh Seasonal Fruit & Mixed Berries

Upon request

Full Bar

House Cocktails

House Red & White Wine

Assorted Bottled Beers

Soft Drinks

Mineral Waters

Coffee & Tea Station



Flora Strolling Reception

Food Stations

Priced per person

Cheese & Charcuterie Display

Package Add On 20 | Reception Only 40

Imported & Domestic Cheeses, Seasonal Fruit, Fresh Vegetable Crudit , Roasted Hummus, Grilled Local

Flatbread & Bruschetta Bar

Package Add On 15 | Reception Only 25

Heirloom Garden Fresh Bruschetta

Tide-to-Table | Market Price

Jumbo Shrimp, Sea Scallops, Crab Claws

Sliced & Rolled | Market Price

Sushi, Sashimi, California Rolls, Wasabi, Soy Sauce, Pickled Ginger

Dips

Package Add On 10 | Reception Only 25

Served With Crudit , Pita Chips or Tortilla Chips

CHOOSE 1

- Red Bell Pepper Hummus
- Green Goddess
- Onion
- Street Corn
- Spinach & Artichoke

Chef Attended Reception

Each station requires a chef attendant starting at 225

Slow-roasted Tenderloin | Market Price

Black Pepper Crusted Strip Loin | Market Price

Oven-roasted Turkey Breast | Market Price

Pasta du Jour with White Sauce

Package Add On 16 | Reception Only 30

Alfredo Sauce, Vegetable Mezze

Pasta du Jour with Red Sauce

Package Add On 20 | Reception Only 40

Fire Roasted Tomato Sauce, Shaved Asiago Cheese, Home-Style Meatball

WEDDING ENHANCEMENTS



Additional Meals

Children's Meal | 45

All children's meals come with a fruit cup, cookie and one side

Entrées

CHOOSE ONE

- Grilled Cheese
- Chicken Tenders
- Mini Cheese Pizza
- Spaghetti and Meatballs

Sides

CHOOSE ONE

- French Fries
- Tater Tots
- Garlic Bread

Vendor Meal | Half Price of Package Meal

Same entrée as guests, plated

Dessert Station Upgrade

CHOICE OF THREE | 12
OR CHOICE OF FOUR | 16

- Churros
with Hot Fudge Sauce & Warm Caramel Sauce
- Key Lime Pie Tartlets
- Mini Pastry Pops
- French Assorted Mini Dessert
Chef's Choice
- Miniature Warm Chocolate Bouchon Cake
- Miniature Crème Brûlée
- Lemon Curd Tarts
with Fresh Berries
- Italian Assorted Mini Dessert
Chef's Choice
- Chocolate Pot de Crème
- Tiramisu
- Red Velvet & Chocolate Whoopie Pies
- Cheesecake Tartlets
with Raspberry Jam

BAR UPGRADES



Specialty Cocktails

Customizable Cocktails Available

CHOICE OF ONE | 12
OR CHOICE OF TWO | 16

Berry Bramble Smash

Bourbon, Simple Syrup, Fresh Lemon Juice, Blackberries, Mint

Ginger Bloom Elixir

Vodka, Ginger Simple Syrup, Jasmine Tea, Fresh Lemon Juice, Sparkling Rosé

Marigolds At Sunset

Vodka, Fresh Lemon Juice, Marigold Flower Honey Syrup, Rose Water

Cucumber Grove Gimlet

Gin or Vodka, Lillet Blanc, Fresh Lime Juice, Basil, Cucumber

Basil Blush Sangria

Gin, Rosé, Grapefruit Juice, Cranberry Juice, Strawberry & Basil Simple Syrup, Fresh Lemon & Lime Juice

Lavender Fields

Gin, Cocchi Rosa, Lavender Syrup, Crème de Violette, Lemon

Flora Daiquiri

Rum, Fig Preserves, Fresh Lime Juice, Simple Syrup

The Secret Garden

Tequila, St. Germain, White Wine, Sage-Plum Syrup, Fresh Lemon Juice, Club Soda

Premium Bar Upgrade | 8

Upgrade from a well bar to a premium bar

Rental Upgrades

Specialty linens available upon request