

# 440 ELM



QUINCEANERA



# Getting Started



## Welcome!

We welcome you to 440 Elm, a beautifully renovated, award winning historic venue built in 1913 by architect Elmer Grey. An expansive outdoor Plaza and breathtaking Sanctuary provide a rare indoor/ outdoor combination in an exclusive space that can hold up to 400 guests for a ceremony + dinner and dancing.

Our special event facility provides a private oasis where your event will be the only one on the premises. It also supplies the flexible access that allows for a more extensive setup of a luxury or multi-day event. There is no need for the public or guest access to your selected event spaces that you may find in a hotel or museum.

## Our Approach

We're excited to provide a grand space for celebrations. We are familiar with how challenging it can be to find non-hotel spaces that are conveniently located to families coming from across the LA/ OC area.

As a catering company, we are excited to share our take on a Mexican menu that is approachable and kid-friendly - perfect for a mixed group of family and friends coming together to celebrate the traditions of a 15.

## Catering Options - Sample Menus

Bite Catering Couture is the exclusive caterer for our venue. We're excited to share our Mexican menu with you and can work with you on incorporating regional flavors, age-appropriate adjustments, and dietary requirements as needed.

We offer several different starting points for menus to reflect different levels of variety and presentation at different price points.

All menus are customizable and we would love to provide additional options or create a dish that is meaningful to you.

# Quinceanera Starting Points - Example Prices

## Venue Rental - Full Facility

(includes in-house furniture, uplights, photo booth)

Sat: \$9000 (min F&B spend \$18K)

Fri/ Sun: \$6K (min F&B spend \$12K)

Mon- Thurs: \$5K (min F&B spend \$7K)

### Simple Buffet

- Venue Rental (Friday) \$6000
- Food and Beverage \$58pp
- Buffet Menu \$35 pp
- Wine and Beer Bar \$18 pp (21+)
- Soft Bar w/ Mocktails \$18 pp (< 21)
- Staff \$15 pp
- Venue Manager, Security: \$50/hr/ea
- Production Fee: 22%
- Other: 3rd Party (DJ, Floral), Planner/ Coordinator

### Classic

- Venue Rental (Saturday) \$9000
- Food and Beverage \$85 pp
- Buffet Menu w/ 3 apps and Gorditas \$58 pp
- Wine and Beer Bar \$18 pp (21+)
- Soft Bar w/ Mocktails \$18 pp (< 21)
- Staff \$19 pp
- Venue Manager, Security: \$50/hr/ea
- Production Fee: 22%
- Other: 3rd Party (DJ, Floral), Planner/ Coordinator

### Luxe

- Venue Rental (Saturday) \$9000
- Food and Beverage \$140 pp
- Stations Menu w/ 3 apps \$80 pp
- Full Bar \$36 pp (21+)
- Soft Bar w/ Mocktails \$18 pp (< 21)
- Staff \$42 pp
- Venue Manager, Security: \$50/hr/ea
- Production Fee: 22%
- Other: 3rd Party (DJ, Floral), Planner/ Coordinator

*Total estimated price is a combination of venue rental, per person package selected, event production fee (22%), and sales tax (10.25%)*

*Please note we are a no-tipping company due to the inequity of that model. We provide a bonus to your staff for good performance instead.*

*We're happy to provide more budget placeholders for 3rd party services from our preferred/ recommended vendor partners in a discussion of the specifics of your wedding.*

*Please call/ email for more information, to set up a tour, or for a more detailed quote for your event:*

bookings@440elm.com  
562-267-3386

# BUFFET

125 GUEST MINIMUM



*Our buffet package bring variety, flexibility and visual appeal as it includes (1) entree and (3) accompaniments and includes choice of fresh tortillas, tortilla chips or bolillo rolls. Consider a late night dessert station for added fun! Includes water service, house china, silverware and tabletop glassware*

## Entrees (Choose 1)

Add an additional entree for +\$6 per person.

Homemade chile relleno al horno

Chicken, Steak, or Vegetarian Fajitas (choose two)  
grilled onions, peppers  
cilantro-lime shrimp +\$8 per person

Cheese Enchiladas  
queso fresco, monterey jack, cheddar, corn  
tortilla, enchilada sauce

Chicken Enchiladas  
fire-roasted pulled chicken, monterey jack, cheddar,  
corn tortilla, chili verde salsa

Beef Enchiladas  
taco-spiced charred shredded beef, monterey jack,  
cheddar, corn tortilla, roasted guajillo sauce

Vegetable Enchiladas  
portobello, roasted poblano, roasted red bell  
pepper, sautéed onions, cilantro, pepper jack,  
fire-roasted tomatillo sauce

Southwest Chicken Breast  
chipotle cream sauce, poblano chiles

Chili Verde  
tender pieces of pork simmered in a flavorful  
tomatillo and green chile sauce

Birria - slow-braised beef

Carnitas  
tender shredded pork

Chicken Mole  
with bone-in lefs, breasts and thighs

Chipotle Chicken Alfredo  
bell pepper, onion, garlic, peas, asparagus and finished with  
parmesan-cotija, cotija and crispy tortilla crisps

Spiced Red Snapper +15 per person  
cilantro lime butter

Agave-Glazed Mahi-Mahi +10 per person  
with mango salsa



### Taco or Gordita Bar

+8 per person

*add a chef to make it an action station!*

*Choose 1*  
flour tortillas  
corn tortillas  
gorditas

*Proteins (select 2)*  
cilantro-lime chicken tacos  
carne asada  
classic carnitas  
shredded chicken tinga  
potato rajas (vgn)

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*Toppings (select 3)*  
shredded cheddar-jack  
shredded jack  
cotija  
shredded cabbage  
shredded lettuce  
shredded cheese  
avocado salsa

### *Accompaniments (Included)*

House roasted tomato salsa, salsa verde and pico de gallo  
Corn or flour tortillas (choose 1)  
Tortilla chips or Bolillo Rolls (choose 1)

### Toppings

cilantro & onion, lime wedges, radish slices, pickled  
red onion, pickled jalapeno and pickled carrots

### Optional Additions:

Sweet Corn Cake +2.50 pp

Guacamole +4 pp

Sour cream or Crema +2.50 pp

# BUFFET

125 GUEST MINIMUM



## *Sides (Select 3)*

Cilantro-Lime Rice or Spanish Rice (*choose 1*)

Black or refried beans (*choose 1*)

Penne Alfredo  
penne pasta and creamy alfredo sauce

Calabicitas  
zucchini, yellow squash, peppers, corn, and tomatoes

Tex-Mex  
Romaine, chopped tomato, grilled corn, cilantro, toasted pepitas, black beans, tortilla strips, cilantro-lime pepita dressing

Bite Classic Caesar  
romaine, shaved Parmesan, garlic croutons, served with creamy Caesar dressing.

Mexican Caesar  
crisp romaine, roasted pepitas, crumbled cotija, crispy seasoned black beans, roasted corn, chipotle ranch dressing

Field Greens  
Red and yellow teardrop tomatoes, shaved radish, cucumber and choice of (1) balsamic vinaigrette, house buttermilk ranch or green goddess dressing

Ensalada de Nopales  
crisp nopalitos, sweet tomatoes, avocado, cilantro, red onion, queso, jalapeños, citrus vinaigrette

Elote Salad  
grilled corn, lime, aioli, cilantro, chile, smoked paprika, cotija

Jicama Arugula Salad  
jicama, fresh herbs, arugula, orange supreme, watermelon radish, lime vinaigrette

\$35 pp\*

*\*Estimated menu price only.  
+ service staff, taxes, and fees*

# STATIONS

125 GUEST MINIMUM



*Stations offer a fun and flexible format and an interactive experience for guests with visual appeal! We're happy to tailor these with added salas and sides. Includes water service, house china, silverware and tabletop glassware*

## *Stations*

### **Tamale Bowls Bar**

delicious taTamale corn cakes served with choice of toppings

*proteins - select two:*

rajas - roasted poblano chili & onion • chicken mole • chicken tinga • barbacoa • pork chile verde

*toppings:*

roasted tomato salsa | salsa verde | pico de gallo | onions/ cilantro mix | queso fresco | Sour Cream +2.50 PP

*Also ask about our Burrito Bowl bar!*

### **Street Taco Bar**

*proteins - choose 3*

al pastor • carne asada • chicken mole • grilled citrus-marinated fish • potato chorizo

*tortillas - choose 2*

corn tortilla • flour tortilla • tostada

*toppings - choose 4*

cilantro/onion | roasted tomato salsa | salsa verde | pico de gallo | shredded cheddar-jack | queso fresco | tapatio | pickled carrots & onions | crispy tortilla strips  
sour cream +2.50 pp | guacamole +3 pp

### **Tater "Tachos"**

Crispy Tater Tots

*proteins & sauces - choose 2*

house-made chili | warm cheese sauce | crumbled chorizo | bacon bits | beef birria | pulled jackfruit "carnitas"

*toppings- choose 4*

sour cream | homemade ranch | roasted garlic aioli | ketchup  
bbq sauce | cilantro lime crema | warm cheese sauce | shredded cheddar cheese | queso fresco | chopped green onions | pickled jalapeño peppers

### **Pasta Bar**

*(\*option to add a chef for a live station) - Choose 3 served with grated parmesan & crushed red chili flakes*  
Penne & basil marinara | fettuccine with red sauce and meatballs | Rigatoni & red wine bolognese | Fusilli & kale spinach pesto | Orecchiette & white wine parmesan sauce | Cheese tortellini in saffron cream sauce | Cacio e pepe | Wild mushroom ravioli | Pesto orzo

\$65 pp

*\*Estimated menu price only.  
+ service staff, taxes, and fees*

# HORS D'OEUVRES



*Add a selection of welcome hors d'oeuvres to your menu - Feel free to request more options!*

*Select 3 - \$15 pp | Select 4 - \$18 pp | Select 5 - \$20 pp*

Mini Corn Arepa (Gf)  
pulled pork, mojo sauce, pickled pepper, shaved scallion  
Vegetable, Beef Brisket or Chicken Empanadas (choose 1)  
chipotle aioli, micro

Mac'n Cheese Bites - chipotle aioli, micro

Mini Torta Pelona  
shredded prime beef, avocado, crema, pickled jalapeño, lettuce

Blackened Chicken Nacho  
blackened chicken, cheese fondue, sour cream, pico de gallo, corn tortilla cup

Ceviche Tostada (gf)  
house made corn chip cup, avocado, pickled shallot, micro cilantro, blue corn tortilla cup

Chili Corn Custard Canapés (v) - salsa and sour cream

Cornbread Canapé  
cornbread base, zesty chicken guacamole, cilantro

Devilled Eggs (v) (gf) with smoked paprika and olive

Shrimp and Crab Tostadas (gf)  
with avocado, corn tortilla cup

Elote (v) (gf)  
grilled corn, aioli, cilantro, lime, cotija, cilantro, corn tortilla cup

Mini Smoked Chicken Adobo Quesadillas  
zucchini relish and chipotle-honey aioli, flour tortilla

Pig'n Blanket - creamy dijon dipping sauce

Slow-Cooked Brisket Slider  
pickled jalapeno, tillamook cheddar, and sriracha aioli

Buffalo Chicken Meatball Bites (gf)  
blue cheese mousse, micro

Coconut Shrimp - passion fruit chili sauce

Mini Tacos - *Ask for options!*

*\*Estimated menu price only.  
+ service staff, taxes, and fees*

# LATE NIGHT STATIONS



*Stations and displays add fun, variety and experience! Our late night stations keep the party going!*

## *Late Night Stations*

### Queso Station

\$12 pp

Melted Queso

*Select One:*

• Braised Brisket • Chorizo • Chicken Tinga • Carnitas

*Sides:*

Crispy Homemade Tortilla Chips • Chopped Cilantro  
Onion • Black Beans • Jalapeños • Sour Cream • Pico De Gallo • Guacamole +4 pp

### Quesadilla Station

\$10 pp

Cheddar-jack quesadilas with soft flour tortillas. Served with fresh salsa, sourcream & guacamole

### Flatbread Pizza Station

\$15 pp

Choice of 3 pizzas from our very long menu of options (please ask for details)

### Chef's Choice Mini Dessert Display

\$15 pp

Mexican chocolate pot de creme with whipped cream, Key lime margarita bars, Chocoflan bites, Mini churros with choice of dipping sauces, coconut arborio rice pudding with fresh mango sauce

### Churro Bar

\$10 pp

Available as classic churros or "hanging" loop churros – cinnamon sugar churros presented with dipping sauces

Choice of 2:

Salted caramel, rich chocolate sauce, mexican hot chocolate, guava or crème anglaise

### Ice Cream Sundae Bar

\$8 pp

Includes Vanilla, Chocolate, and Strawberry Ice Cream  
Chocolate Fudge, Caramel Sauce, Rainbow Sprinkles,  
Chocolate Sprinkles, Peanuts, Maraschino Cherries,  
Whipped Cream, Sugar Cones

*\*\*\*Want more toppings?\*\*\**

*Choose 3 more from the following list for \$2 pp*  
gummy bears, Heath Bar crumble, Butterfinger bits,  
toasted coconut flakes, crushed Oreo cookies,  
M&M's, mini marshmallows, waffle bowls

*\*Estimated menu price only*

*Does not include venue rental, service staff, 22% event production fee, or sales tax*

# BEVERAGE STATIONS



*Fun refreshment for young guests!*

## *Non-Alcoholic Refreshments*

### Beverage Display

Select 1 \$4 pp, Select 2 \$6.00 pp, Select 3 \$8 pp

- House made lemonade with lemon-lime float
- House made limeade with lemon-lime float
- House made strawberry lemonade with strawberry-lemon and mint float
- Pineapple mango lemonade with pineapple mint float
- Blood orange hibiscus lemonade with hibiscus-blood orange float
- Arnold palmer - 50/50 lemonade and iced tea
- House made lavender elderflower lemonade with lemon-lavender float
- House made iced tea with fresh lemon on the side and agave sweetener
- Watermelon agua fresca (Not good for large groups - labor intensive)
- Strawberry pineapple agua fresca (Not good for large groups - labor intensive)
- Horchata
- Agua de Jamaica
- Agua de Tamarindo

### Infused Water

\$3 pp - Select 1

- Lemon cucumber mint spa water with lemon cucumber and mint float
- Strawberry Kiwi Water with fresh fruit float
- Watermelon kiwi lime infused water

### Coffee and Tea Station

\$4.50 pp

organic fair-trade regular and decaf coffee | twinings teas | sweeteners | non-dairy creamer, milk and half and half | lemon | two flavor syrups

### Hot Chocolate Bar

\$12 pp

whipped cream, mini marshmallows, toffee bits, mini chocolate chips, coarse sea salt, peppermint syrup, cinnamon, caramel sauce, chocolate sauce

*Make it "wicked" and we'll make it spicy!*

### Mocktails

\$3 pp

*Ask about adding a mocktail to your bar! Some ideas:*

- prickly pear-faux-rita - ginger beer, lime juice, prickly pear syrup
- minty mule - lime juice, ginger beer, mint syrup
- cucumber fizz - cucumber, lime, simple, club soda
- strawberry sparkle - strawberries, mint, lime, simple,
- cinderella - lemon, orange, grapefruit, grenadine, gingerale

