

La Venta Inn

2018

Venue Rental & Event Overview

Welcome

At **New York Food Company**, we operate on the philosophy that this is your event, not ours. Your job is to imagine what could be. Ours is to listen to your ideas, your dreams, and your desires, then create an event that will exceed all expectations. When selecting **La Venta Inn**, you have placed your trust in one of Southern California's most experienced special event teams. So relax, and enjoy the process, while the NYFC Culinary Team and Venue Coordinators transform your vision into reality.

VENUE RENTAL FEES

Midday events are held between 10am to 3pm. Evening events are held between 5pm to 10pm. An extra hour prior to the midday event, or following the evening event, may be available for an additional fee.

Venue Rental Fee	June-October	November-May
Monday-Friday Midday	4,000	2,500
Friday Evening	8,000	6,000
Saturday Midday	5,000	3,000
Saturday Evening	10,000	8,000
Sunday Midday	5,000	3,000
Sunday Evening	8,000	6,000

DINING & BEVERAGE OPTIONS

Our experts will assist you in the creation of the perfect culinary experience for your event. All menus are customized to reflect your personal vision, however the current La Venta Inn menu will be provided as a source to get the process started. Comprehensive dining experiences currently begin at \$72 per guest. Beverage options, including Soft Bar, Hosted or BYOB packages start as low as \$18 per guest.

WEDDING CEREMONY

A wedding ceremony at La Venta Inn is a truly magical experience that begins with your personal Venue Coordinator walking you through the myriad of options and helping to script out every detail. Price includes pre-event rehearsal, seating, sound system, microphones and of course, one of the most beautiful ocean and city view wedding settings in all Southern California. Our quaint Bridal Cottage and secluded Grooms Room, only help to set the mood further for what is going to be a very special and memorable day. \$2250

HIDDEN VALUE, NOT HIDDEN COSTS

All La Venta events include:

- Exclusive Use of Entire Venue
- Complimentary Attended Parking
- Complimentary Venue Coordinator
- Two passes to A Taste of NYFC
- Dining & Cocktail Tables
- Chiavari Chairs
- China, Glassware, Flatware
- Standard Table Linens
- Dance Floor
- Patio Heaters as Available
- Sound System
- Wireless Microphone
- Bistro Lighting
- And More...

PRODUCTION CHARGE

The production charge helps to cover all of the "other" costs associated with producing your event. Whether we are collaborating with a wedding designer or working directly with the client, your La Venta Venue Coordinator works to assure that the vision expressed during planning is the reality experienced day of. Services include: detailed diagrams (and revisions), seating charts (and revisions), linen coordination, receiving and placement of basic décor, oversight of formalities, coordination and confirmation of all vendors, oversight of room setup, event cleanup, staffing services, professional bartenders and wait staff, and so much more. Production fees are neither a service charge nor a gratuity. Gratuities will never be solicited, requested or expected at a NYFC event. A production charge of 23% will be added to your event total.

La Venta Inn

Venue Rental & Event Overview Page 2

EVENT GUEST COUNT MINIMUMS

All La Venta Inn events are based on a minimum food and beverage purchase for fifty guests, with a one hundred guest minimum on Saturday evenings. While we encourage clients to invite more guests when counts are close, the option of paying the difference as an addition to the room rental fee is available as well. Please ask your Venue Coordinator for more details.

PRIVATE VS. GROUP TASTINGS

Following receipt of an executed *Event Agreement* and first payment, clients will receive two complimentary passes to *A TASTE OF NYFC*. Typically held four times a year; this event will offer a limited sampling of culinary creations combined with an example of the look, feel and flow you might experience at a NYFC catered event. To be clear, **this is not your specific menu – this is not your event**. In fact, without a doubt, there is a good chance we will have some items you have no interest in serving at your event. Yet, (and here's where it gets fun) others in attendance are waiting to specifically try those very same creations. Welcome to the life of a caterer!

We realize that this format isn't perfect and may even create some concerns. It sometimes does. Please, don't panic!

A couple of thoughts:

- 1) **Read our reviews**. We take our commitment to offering amazing event cuisine seriously.
- 2) **Consider a private tasting**. An expensive option, but if tasting your specific items is a priority, let's do it! Why is it expensive? Our catering kitchens are in production 7 days a week, 18 hours a day. Taking chefs out of production to create these single portion dishes is expensive. Buying ingredients to create these single portions is expensive. However, if this is a service that is important to you and will help create the event of your dreams, we are happy to oblige. Private tastings are offered on an "as available" basis out of our El Segundo commissary on Tuesdays, Wednesdays and Thursdays only, between the hours of 11am and 2pm. Private tastings start at \$150 per guest.

CANCELATION INSURANCE / EVENT INSURANCE

Event mishaps are made up of everything from damage to the venues, vendor miscues, extremes in the weather, travel limitations or unexpected illness, just to name a few. With all the time and money you will be investing toward your event, wouldn't you appreciate knowing that the unknown and unexpected (*should it occur*) will not be able to ruin your special day? From the first contract you sign, until the last thank you letter has been written, get the peace of mind and protection you deserve. Event cancellation insurance should be on the top of your budgeting priorities and at a cost of approximately 1% of your event total, this might be the most economical purchase you make.

(Insurance is provided by an independent, 3rd party provider. No one involved in your New York Food Company / La Venta event is going to receive any sort of compensation. That in mind, we cannot recommend the purchase of event cancellation insurance more vigorously. If you are friends with anyone who makes their living doing what we do, you know that we all have huge hearts. We care about our clients and we care about their events. But, this is a business. We aren't allowed to make decisions based on emotion. When tragedy occurs, as it sometimes does, it is extremely difficult to listen to the circumstances, only to state that we must follow policy. The reality is that the landlord doesn't care. The banks don't care. We must pay our bills, as do the rest of your vendors. Please take the time to research and then make an informed decision.)

Thank you for considering
La Venta Inn
for your upcoming event!

La Venta Inn
310.373.0123
laventa.com