



THE ARCHES
MODERN EVENT SPACE

WEDDINGS & EVENTS

PRICING GUIDE

www.thearchesla.com





ABOUT US



The Arches: Your Dream Event Awaits

Nestled in the heart of Culver City, The Arches offers a unique and versatile setting for your next special event. With its warm and inviting ambiance, this charming space is perfect for intimate gatherings, creating memories that will last a lifetime.

Celebrate Your Special Occasions:

Intimate Wedding Reception: Say "I do" in a stylish and cozy setting, perfect for celebrating with your closest loved ones.

Rehearsal Dinners: Gather your wedding party for a memorable pre-wedding celebration filled with laughter and joy.

Bridal Showers & Bachelorette Parties: Host a chic and unforgettable gathering to celebrate the bride-to-be.

Bachelor/ette Parties: Enjoy a fun and relaxed atmosphere for your pre-wedding festivities.

CONTACT

424.455.2616 | hello@thearchesla.com

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MINIMUM SPEND FOR WEEKEND EVENTS

LUXURY

The Arches &
N17 The Lane

\$15,000 F&B

EXCLUSIVE

The Arches

\$10,000 F&B

GOLD

N17 The Lane

\$5,000 F&B



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CEREMONY

\$1700

Ceremony Amenities:

Champagne Gold Chiavari Chairs, Gold Archway and White Aisle Carpet Runner

Ceremony Only Events:

Ceremony Only Events are permitted Monday - Thursday daytime or evening and Friday - Sunday during the daytime. Time allotted for Ceremony Only Events is 60 minutes. Ceremony Only Events must be paid in full at time of booking.





INTIMATE RECEPTION

Reception Amenities:

Tables, Chairs, Glassware, Silverware, Gold Trimmed China, Ivory Table Cloths, and Ivory Napkins are included with every event contracted through The Arches. All set-up and breakdown is also included in the final proposal price. The Arches does not provide any additional reception décor for private parties.

Additional Services

Server	\$200 / hr
Bartender	\$200 / hr
Vendor Meals	\$35 per vendor
Photographer	\$700 / 3 hrs includes all raw images

Client to Provide: Coordinator, Wedding Cake, Flowers, Entertainment, Clergy, and Any Additional Décor.

Prices do not include a 22% administrative fee and sales tax.

Prices are subject to change without notice



VENICE MENU

\$80 PER GUEST

Hors D'oeuvres

Host pre-select three

Shoyu Wings
Crispy Brussels Sprouts
Fried Tofu with Dipping Sauces
Whipped Brie Tartine
Garlic Parmesan Truffle Fries

First Course

Host pre-select one

CAESAR SALAD
Crisp romaine lettuce, creamy Caesar dressing, croutons
and Parmesan cheese

ORGANIC BABY FIELD GREENS SALAD
Feta, Tomato, Cucumber, Red Onion, Olive, Red
Wine Vinaigrette

Entree

Guests pre-select one

SCOTTISH SALMON
Pan Seared with Fire Roasted Tomato Sauce served with Roasted
Potatoes

ORGANIC CHICKEN
Roasted Rosemary Chicken served with Roasted Potatoes

FARFALLE PASTA
Pesto Cream Sauce, Grilled Chicken,
Pine Nuts, Parmesan Cheese

Dessert

Host pre-select one

TIRAMISU
BREAD PUDDING, Vanilla Ice Cream, Caramel
SKILLET COOKIE, Vanilla Ice Cream, Caramel
MINI CHURROS, Vanilla Ice Cream, Caramel



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MALIBU MENU

\$90 PER GUEST

Hors D'oeuvres

Host pre-select three

Shoyu Wings
Crispy Brussels Sprouts
Fried Tofu with Dipping Sauces
Whipped Brie Tartine
Cod Bites with Dill Sauce
Salmon Crispy Rice

First Course

Host pre-select one

CAESAR SALAD
Crisp romaine lettuce, creamy Caesar dressing, croutons
and Parmesan cheese

ORGANIC BABY FIELD GREENS SALAD
Feta, Tomato, Cucumber, Red Onion, Olive, Red
Wine Vinaigrette

ROSEMARY KALE SALAD
Kale, avocado, tomato, goat cheese, caramelized pumpkin, pumpkin seeds

Second Course

Host pre-select one

CREAMY MUSHROOM CAMPANELLE
Delicate campanelle pasta tossed with sautéed mushrooms in a savory cream sauce

POMODORO
House-made slow simmered tomato sauce, basil, parmesan

Entree

Guests pre-select one

SCOTTISH SALMON
Pan Seared with Fire Roasted Tomato Sauce served with Roasted
Potatoes

ORGANIC CHICKEN
Roasted Rosemary Chicken served with Roasted Potatoes

NEW YORK STRIP (\$15 extra per plate)
New York strip steak, grilled and topped with a flavorful
Rosemary-Garlic Butter served with Roasted Potatoes

Dessert

Host pre-select one

TIRAMISU
BREAD PUDDING, Vanilla Ice Cream, Caramel
SKILLET COOKIE, Vanilla Ice Cream, Caramel
MINI CHURROS, Vanilla Ice Cream, Caramel



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CABO MENU

\$65 PER GUEST

Family Style Starters

Butter Board
Crispy Brussels Sprouts
Fried Tofu with Dipping Sauces

Family Style First Course

Host pre-select one

CAESAR SALAD
Crisp romaine lettuce, creamy Caesar dressing, croutons
and Parmesan cheese

KALE SALAD
Avocado, Goat Cheese, Tomato, Caramelized Pumpkin, Pumpkin Seeds,
Rosemary Vinaigrette

Family Style Entrees

Host pre-select two

SCOTTISH SALMON
Pan Seared with Fire Roasted Tomato Sauce served with Roasted
Potatoes

ORGANIC CHICKEN
Roasted Rosemary Chicken served with Roasted Potatoes

FARFALLE PASTA
Pesto Cream Sauce, Grilled Chicken,
Pine Nuts, Parmesan Cheese

Dessert

Host pre-select one

BREAD PUDDING, Vanilla Ice Cream, Caramel
SKILLET COOKIE, Vanilla Ice Cream, Caramel
MINI CHURROS, Vanilla Ice Cream, Caramel



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PACIFIC STATION

\$60 PER GUEST

Salad Station

Host pre-select one

CAESAR SALAD

Crisp romaine lettuce, creamy Caesar dressing, croutons and Parmesan cheese

ORGANIC BABY FIELD GREENS SALAD

Feta, Tomato, Cucumber, Red Onion, Olive, Red Wine Vinaigrette

Pasta Station

Host pre-select two

FARFALLE PASTA

Pesto Cream Sauce, Pine Nuts, Parmesan Cheese

CREAMY MUSHROOM CAMPANELLE

Delicate campanelle pasta tossed with sautéed mushrooms in a savory cream sauce

POMODORO

House-made slow simmered tomato sauce, basil, parmesan

Protein Station

Host pre-selects one

SCOTTISH SALMON

Pan Seared with Fire Roasted Tomato Sauce served with Roasted Potatoes

ORGANIC CHICKEN

Roasted Rosemary Chicken served with Roasted Potatoes

Dessert

Host pre-select one

BREAD PUDDING, Vanilla Ice Cream, Caramel

MINI CHURROS, Vanilla Ice Cream, Caramel



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ARCH STATION

\$45 PER GUEST

Salad Station

Host pre-select one

CAESAR SALAD

Crisp romaine lettuce, creamy Caesar dressing, croutons
and Parmesan cheese

ORGANIC BABY FIELD GREENS SALAD

Feta, Tomato, Cucumber, Red Onion, Olive, Red
Wine Vinaigrette

Appetizer Station

Host pre-select three

Shoyu Wings

Crispy Brussels Sprouts

Fried Tofu with Dipping Sauces

Whipped Brie Tartine

Shoestring Fries

Garlic Parmesan Truffle Fries

Tempura Shrimp with Ponzo Sauce

Mozzarella, Basil and Tomato Skewers with Balsamic Reduction

Sandwich Station

Host pre-selects three

GOURMET SLIDERS

Burgers

Pesto Chicken

Chicken Parm

Fried Chicken

Char Siu Banh Mi

Caprese

French Onion Grilled Cheese

Impossible



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BRUNCH BUFFET

\$40 PER GUEST

Buffet

Host pre-selects six

SEASONAL FRUIT (4)
PLAIN BAGELS, Cream Cheese
TATER TOTS
WHOLE GRAIN TOAST
BACON
CHICKEN APPLE SAUSAGE
CANADIAN BACON
FRENCH TOAST
VEGGIE SCRAMBLED EGGS, Red & Green
Peppers, Tomatoes, Onion, with/without
White Cheddar Cheese
MEAT SCRAMBLED EGGS, Sausage, Bacon,
Scallions, with/without White Cheddar Cheese
MIXED GREENS SALAD, Tomatoes, Balsamic
CAESAR SALAD

Accompanied with:
MAPLE SYRUP
BUTTER
STRAWBERRY JAM
CHOPPED ONIONS
CAPERS
SLICED TOMATOES
COFFEE & TEA STATION



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CONTINENTAL

\$25 PER GUEST

Buffet

SEASONAL FRUIT (4)
PASTRIES
CROISSANT
SCONES
EGGS

Accompanied with:
BUTTER
STRAWBERRY JAM

ARCH LUNCH

\$50 PER GUEST

First Course

CAESAR SALAD
Crisp romaine lettuce, creamy Caesar dressing, croutons
and Parmesan cheese

Entree

Guests pre-select one

SCOTTISH SALMON
Pan Seared with Fire Roasted Tomato Sauce served with Roasted
Potatoes

ORGANIC CHICKEN
Roasted Rosemary Chicken served with Roasted Potatoes

FARFALLE PASTA
Pesto Cream Sauce, Grilled Chicken,
Pine Nuts, Parmesan Cheese

Dessert

MINI CHURROS, Vanilla Ice Cream



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HORS D'OEUVRES

\$15 PER GUEST

Host pre-selects four
\$2 per person each additional selection
45 minute tray-passed service

CRISPY BRUSSELS SPROUT CUPS

CARAMELIZED ONION AND GOAT CHEESE TART

JIDORI CHICKEN LOLLIPOPS WITH HONEY MUSTARD SAUCE

SHOYU WINGS

FRIED TOFU WITH SHOYU SAUCE

TEMPURA SHRIMP WITH PONZU SAUCE

SEASONAL VEGETABLE SKEWERS WITH LEMON AIOLI

MINI COD WITH DILL SAUCE

SALMON CRISPY RICE

AVOCADO CRISPY RICE

ROASTED VEGETABLE QUESADILLAS

CRAB CAKES WITH ROASTED RED PEPPER AIOLI

MOZZARELLA, BASIL, AND TOMATO SKEWERS WITH BALSAMIC REDUCTION

WARM BRIE TARTINES



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STATIONARY PLATTERS

SMALL SLIDERS \$89 / dozen
LARGE SLIDERS \$139 / dozen
REGULAR SIZED SANDWICHES \$249 / dozen

CRISPY BRUSSELS SPROUTS \$99 / half tray

FRENCH FRIES/TATER TOTS \$69 / half tray

SHOYU WINGS \$129 / half tray

CAESAR SALAD \$79 / half tray

N17 SALAD \$89 / half tray

POMODORO PASTA \$169 / half tray

PESTO PASTA \$169 / half tray

CREAMY MUSHROOM PASTA \$169 / half tray

CREAMY ALFREDO \$169 / half tray

SALMON PLATTER

Choice of tomato sauce or creamy mushroom sauce
\$250

Rosemary Chicken Platter

Boneless chicken thighs roasted with herbs
\$250

CAPRESE SALAD PLATTER

Fresh heirloom tomatoes, buffalo mozzarella, fig balsamic
\$250

FRESH VEGETABLE CRUDITE

Fresh Vegetables with Assorted Fresh Dips and Sauces
\$250 per platter

CHEESE & MEAT DISPLAY

Assorted Cheeses & Meats from Around the World Served with Crackers
\$250 per platter

FRESH SEASONAL FRUIT PLATTER

Fresh Fruit Including Berries and Exotic Selections
\$250 per platter



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BAR PACKAGES

HOSTED BAR HOURS MUST BE CONSECUTIVE

CHEERS PACKAGE

\$12/hr per guest

BEER
Modelo
Peroni

WINE
Leese Fitch Pinot
Leese Fitch Savignon Blanc

SPARKLING
Gambino Brut

RAISE A GLASS PACKAGE

\$16/hr per guest

BEER
Modelo
Peroni
Guinness
Expatriate IPA

WINE
Imagery Pinot Noir
Benziger Savignon Blanc

SPARKLING
Gambino Brut

BOTTOMS UP PACKAGE

\$20/hr per guest

BEER
Modelo
Peroni
Guinness
Expatriate IPA
Trademark Pilsner

SELTZER
Truly Wild Berry

WINE
Imagery Pinot Noir
Benziger Savignon Blanc
Tribute Cabernet

SPARKLING
Gambino Brut

ADDITIONAL BAR OPTIONS

Cash Bar Set-up \$300
Champagne Toast \$5.00 per guest for Gambino Brut
Wine Table Service \$5 per guest
Corkage Fee \$25 per 750 mL bottle (wine and champagne only)
Additional Bartender \$190
Add 2 specialty cocktails \$4/guest per hour



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BOOKING DETAILS

First Deposit

A non-refundable deposit of \$1500 or 10% of total (whichever is greater) is required to book a date. A signed Catering Agreement and Terms and Conditions Form is also required at this time. Ceremony Only Events must be paid in full at time of booking.

Second Deposit

A non-refundable deposit of 50% of the remaining balance is due two (2) months prior to the event date. All Vendor Waiver forms must also be signed and submitted to the Events Department at this time.

Final Meeting

Thirty (30) days prior to the event date. The final guest count, timeline, and meal choices must be submitted at this time.

Final Deposit

The remaining balance must be paid thirty (30) days prior to the event date or at the final meeting whichever comes first.



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RENTAL FEES

MONDAY - THURSDAY
RENTAL FEE
\$1500

FRIDAY - SUNDAY
RENTAL FEE
\$1700

Our rental rate provides a flexible and affordable option for your event! The rate includes 4 hours of rental time, allowing you to customize your celebration to fit your needs and budget. Contact us for detailed pricing and availability.

TERMS & ADD ONS

Non-refundable deposit	\$500
Reschedule Fee	\$250
Cleaning Fee	\$400
Additional hours rental fee	\$325 / per hour

