



INN^{OF} THE SEVENTH RAY

TOPANGA  CALIFORNIA

*Weddings
&
Events*

2023



The Inn of the Seventh Ray offers a storybook setting nestled in the canyon, surrounded by grand old sycamores, waterfalls and a flowing creek.

Perfect for any festivity, the Inn features mature trees, rich gardens and a beautifully romantic atmosphere whether you are here to say I do or gather with friends and family to celebrate another joyous occasion.

We offer a venue unlike any other in the Los Angeles area.

OUR SERVICES

Unlike other venues, Inn of the Seventh Ray provides the location, tables, chairs, linens, votive candles, glassware, silverware, china, heaters, twinkle lights and chandeliers.

MEAL SERVICE

Your choice of a plated sit down dinner service (for an additional \$5 per person) or an elegant buffet service. Additional add-ons including tray-passed appetizers and stand-alone appetizer displays are also available.

OUR PROMISE

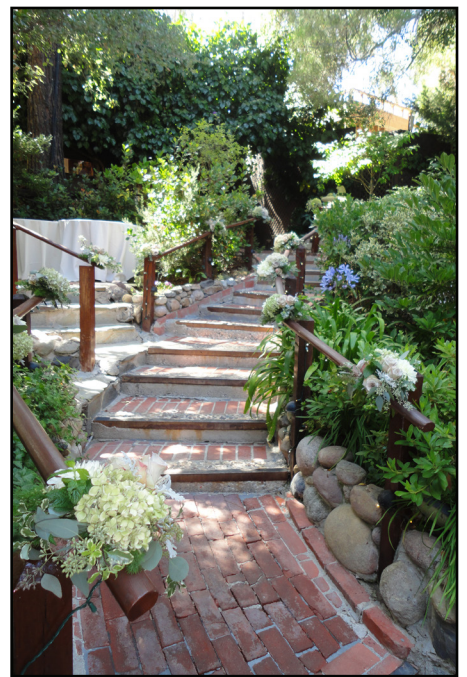
The Inn only uses the best ingredients sourced from local farmers and organically grown. All menu items are interchangeable and a customized menu is possible. The involvement of our head chef in a specialized planning consultation and personalized preparation of the menu is also available.

the space

The Inn is made up of multiple semi-private outdoor areas and two indoor dining rooms that are perfect for smaller parties, showers & events - and can be combined to accommodate up to 240 wedding guests. Contact your coordinator for a full fee schedule.

the fountain patio

*50-130 guests
best for 100-120*



the creekside patio

20-80 guests
best for 50-65 guests
24 max on left, 40 max on right



the church room

40 guests
best for 20-30 guests



30 guests
best for 20-30 guests



the garden room



25-48 guests
best for 25-40 guests



the waterfall patio



passed hors d'oeuvres

(min 35 pieces)

▼ can be prepared vegan

● can be prepared gluten-free

- \$6 Tomato Basil Soup Shooter ▼●
Artisanal Grilled Cheese Rounds
Goat Cheese & Caramelized Onion Tart
Grilled Vegetable Skewers ▼●
"Beet Tartare", Rice Crackers ▼●
Avocado Crostini ▼
- \$7 Mozzarella, Cherry Tomato, Basil, Balsamic Reduction ●
Potato or Rice Croquettes, Salsa Verde
Albacore Tartare, Crostini
Chicken Satay Kabob, Spicy Thai Peanut Sauce ●
- \$8 Citrus Marinated Shrimp, Lime, Chili ●
Maryland Crab Cake, Old Bay Aioli ●
Prime Beef Tartare, Soy, Green Apple, Crostini
- \$10 Grilled Lollipop Lamb Chops, Chimichurri ●



appetizer bars & displays

(serves ~35)

▼● Mediterranean Bazaar \$395

Roasted Red Pepper Hummus, Kalamata Olive Hummus, Garlic Hummus, Tabouleh, Olives, Vegetable Crudite, French Baguette Crostinis

● Mashed Potato Bar \$395

Whipped Weiser Farm Potatoes, Duck Bacon, Chives, Cheddar Cheese, Sour Cream, Cilantro, Caramelized Onions, Pico de Gallo

● Baked Brie En Crouete \$350

Honey, Walnuts, Brie & Brown Sugar wrapped in Puff Pastry and baked. Served with Toasted Baguette & Organic Fruits

● Artisanal Cheese Display \$425

Chef Selected Cheeses, Dried Fruits, Country Bread, Nuts, Artisanal Crackers



● Charcuterie Platter \$425

Salami, Prosciutto, Smoked Cured Duck Breast, Pickled Market Vegetables, Peppers, Olives, Caper Berries, Olives, Fresh Baked Crostini

▼● Organic Fruit Display \$350

Local Melons, Pineapples, Fresh Berries, California Grapes

● Raw Oyster Bar \$375

Horseradish, Cocktail Sauce, Hot Sauce, Champagne Mignonette, Oyster Crackers, Lemon (60 Oysters) addl \$75 per dozen

- ▼ can be prepared vegan
- can be prepared gluten-free

salads

▼● Shaved Brussel Sprouts, Hazelnuts, Green Apple, Pecorino, Lemon (v)	\$18
▼● Citrus Salad, Chicory, Frisee, Orange Vinaigrette	\$18
▼● Wedge Salad, Blue Cheese, Duck Bacon Lardons, Red Onion	\$18
● Caesar Salad, Red Onion, Cucumber, Tomato, Radish, Romano Cheese, Croutons	\$18
▼● Mixed Greens Salad, Shaved Red Onion, Carrot, Lemon-Thyme Dressing (v)	\$17
▼● Roasted Beets, Goat Cheese, Vinaigrette (v)	\$19
Panzanella Salad, Pickled Red Onion, Cherry Tomato, Ciabatta (v)	\$19
● Caprese Salad, Mozzarella, Tomato, Basil, Balsamic Reduction	\$20

choose 2 (or 3 if adding a veg option)

entrees

▼● Creamy Black Truffle Risotto	\$36
Vegetarian Lasagna, Spinach, Basil, Ricotta, Housemade Noodles	\$34
▼● Half Cauliflower, Salmoriglio, Sweet Pepper Puree, Marcona Almonds	\$35
● Loch Duart Salmon, Citrus Salsa	\$41
● Miso Glazed Pacifico Sea Bass (or w/ Lemon Buerre Blanc)	\$42
● Chicken Breast, Thyme, Jus	\$40
● Prime Flat Iron Steak, Port Reduction	\$52
● Braised Short Rib, Pearl Onions	\$55
● Herb Crusted Rack of Lamb, Jus	\$55
● Filet Mignon, Jus	\$60

choose 2 sides

Choose 2 sides that are universally applied to your entree choices. If ordering a 3rd side, an additional \$5 per entree will be applied.

Sauteed Broccolini • Roasted Seasonal Vegetables • Creamy Polenta •
 Quinoa • Garlic Mashed Potatoes • Roasted Fingerling Potatoes •
 Roasted Mushrooms • Truffle Mashed Potatoes *

* additional \$2 per entree

beverage packages

Your choice of beverage packages, using quality natural ingredients. For non-wedding events, beverages may be charged on consumption.

Coffee & Tea Package *\$7 per guest*

Unlimited Organic Drip Coffee & Tea Selections (non-wedding events only) (3 hours)

Non-Alcoholic Package *\$12 per guest*

Unlimited Organic Drip Coffee & Tea Selections, Organic Ginger Lemonade, Organic Herbal Iced Tea (non-wedding events only) (3 hours)

Non-Alcoholic Bar Package *\$19 per guest*

Unlimited Organic Drip Coffee & Tea Selections, Organic Ginger Lemonade, Organic Herbal Iced Tea, Natural Sodas, Sparkling Water (3.5 hours)

Mimosa Bar *\$40 per bottle*

Includes Fresh Squeezed Organic Orange Juice, Papaya Strawberry Juice, Fresh Berries (Lavendar Honey Mimosa - plus \$2)
(charged on consumption)

** Wine & Beer Upgrades Available upon request.*

** Soju & Vermouth Craft Cocktails can be tailored to your event for an additional cost of \$8 per guest (limit of 2 drinks per guest)*

hosted bar

*\$38 per person **

includes

*Champagne Toast
Wine & Beer Bar
Fresh Made Fruit Punch
Ginger Lemonade
Herbal Iced Tea
Natural Soft Drinks
Coffee & Tea Bar
Sparkling Water*



late night snacks

- ▼ can be prepared vegan
- can be prepared gluten-free

▼● Taco Bar

\$400 (36 orders)

Beef & Chicken, House-made Salsas, Pico de Gallo, Shredded Cheese, Sour Cream, Fajita Vegetables, Lettuce, Black Beans, Lime, Corn & Flour Tortillas (addl 12 tacos \$130)

● Cheese Quesadillas

\$250 (36 orders)

Salsa Verde, Salsa Roja, Flour Tortillas, Limes, Guacamole
add Chicken (\$3 per order)
(addl 12 quesadillas \$90)

● Sliders & Fries

\$400 (36 orders)

Grass-Fed Beef, Sriracha Aioli, Butter Lettuce, Pickles, Aged Cheddar, Brioche Bun
(addl 12 sliders \$130)

● Grilled Cheese & Fries

\$300 (36 orders)

Brioche Bread, aged Cheddar Cheese, French Fries with Lime Aioli & Ketchup
(addl 12 grilled cheese \$105)



desserts



Ice Creams \$13 per (2 scoops)

Lavender Vanilla
Vanilla Bean
Ginger
Espresso
Crème Fraiche
Chocolate
Strawberry
Coconut

▼ Sorbets \$13 per (2 scoops)

Blackberry Champagne
Green Apple
Cherry
Mango
Peach
Passion Fruit Champagne
Coconut
Pineapple

Cheese Cake \$14 per

Maple Mascarpone
Lemon
New York
Vegan Blueberry

Dessert Bar \$12 per (2 pieces per guest)

- ▼● Panna Cotta
- Lemon Bars
- Brownies
- Fruit Tarts
- Chocolate Mousse
- Blueberry Cobbler
- Cheese Cake Squares
- ▼● Date Bars
- Carrot Cake

cakes

- ▼ can be prepared vegan
- can be prepared gluten-free



NAKED CAKE

Freshly baked here at the Inn and made with the finest organic dairy and natural ingredients, our cakes are sure to delight for dessert. Vegan and gluten-free cakes available upon request.

- 6" Inn-made Cake (serves 8-10 guests) - \$115
- 8" Inn-made Cake (serves 15-20 guests) - \$195
- 10" Inn-made Cake (serves 25-30 guests) - \$295
- 12" Inn-made Cake (serves 35-40 guests) - \$395
- 14" Inn-made Cake (serves 45-50 guests) - \$475

more than 50 guests, multiple tiers - \$13 per guest



BUTTERCREAM CAKE



SWISS DOT



SMOOTH & SLEEK



BEADED RING

Cake Flavors

- | | |
|------------------|------------|
| French Vanilla | Banana |
| Hazelnut | Marble |
| Lemon | Cappuccino |
| Carrot | Strawberry |
| Chocolate | Sprinkle |
| Persimmon-Walnut | |

Fillings

- | | |
|------------------|-----------------------|
| Mascarpone | Organic Raspberries |
| Vanilla Custard | Organic Strawberries |
| Lemon Custard | Organic Blueberries |
| Chocolate Mousse | Organic Blackberries |
| Strawberry Cream | Organic Mixed Berries |
| Hazelnut Carob | Organic Pineapple |
| Banana Cream | |

Non-wedding parties of less than 10 people may choose to condense our standard menu by choosing 2 appetizers and 3 entrees for guests to choose from. Parties larger than 15 guests during Saturday or Sunday brunch service must choose the Buffet option or a Banquet Menu offering, as our facility cannot accommodate a la carte ordering during these times.

The prices displayed in this informational packet are subject to change without notice, and will be tied to cost-of-living increases and food costs for all events or weddings booked for the following calendar year. If you have any questions regarding this, consult your wedding contract or coordinator.

additional information

The items and prices contained within are subject to change due to availability, seasonality and as we endeavor to provide our guests with the freshest, exquisitely crafted food & wines.

