



INN OF THE SEVENTH RAY

TOPANGA  CALIFORNIA

EST 1975

*Weddings
&
Events*

2020



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 \$4 per person) or an elegant buffet service. Additional add-ons including tray-passed appetizers and stand-alone appetizer displays are also available.

OUR PROMISE

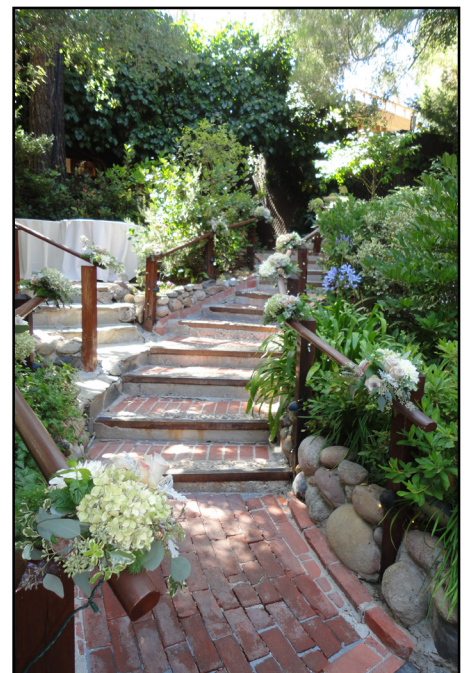
The Inn only uses the best ingredients sourced from local farmers and organically grown. All menu items are interchangeable and a customized menu is possible. The involvement of our head chef in a specialized planning consultation and personalized preparation of the menu is also available.

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.

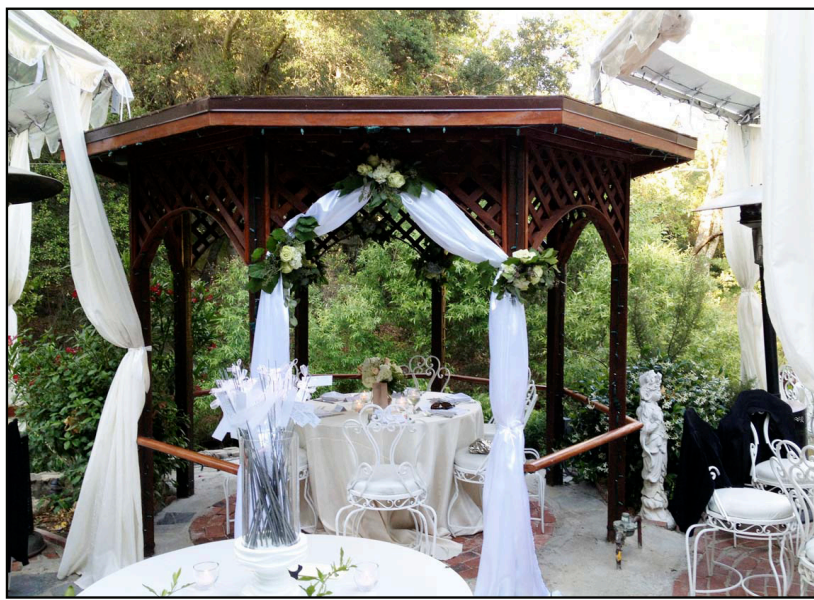
the fountain patio

50-130 guests



the creekside patio

20-80 guests
(10-35 guests on either side)



the church room

40 guests



35 guests



the garden room



25-48 guests

the waterfall patio



passed hors d'oeuvres

(min 35 pieces)

\$4 Tomato Basil Soup Shooter ▼●
 Artisanal Grilled Cheese Rounds
 Potato or Rice Croquettes, Salsa Verde
 Goat Cheese & Caramelized Onion Tart
 Grilled Vegetable Skewers ▼●
 "Beet Tartare", Rice Crackers ▼●
 Avocado Crostini ▼

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

\$5 Mozzarella, Cherry Tomato, Basil, Balsamic Reduction ●
 Albacore Tartare, Crostini
 Chicken Satay Kabob, Spicy Thai Peanut Sauce ●
 Fresh Oysters on the 1/2 Shell; Red Wine Mignonette ●

\$7 Soup Shooter & grilled Cheese
 Citrus Marinated Shrimp, Lime, Chili ●
 Maryland Crab Cake, Old Bay Aioli
 Prime Beef Tartare, Soy, Green Apple, Crostini ●

\$9 Grilled Lollipop Lamb Chops, Chimichurri ●
 Lobster Medallions, Tarragon Aioli ●



appetizer bars & displays

(serves 35)

▼● Mediterranean Bazaar \$375

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

● Mashed Potato Bar \$325

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

● Baked Brie En Croute \$325

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

● Artisanal Cheese Display \$375

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



● Charcuterie Platter \$375

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

▼● Local Vegetable Crudité \$300

Assorted Seasonal Garden Vegetables,
 Assorted Dips & Sauces, Avocado & Ranch Dips

▼● Organic Fruit Display \$325

Local Melons, Pineapples, Fresh Berries,
 California Grapes

● Raw Oyster Bar \$350

Horseradish, Cocktail Sauce, Hot Sauce,
 Champagne Mignonette, Oyster
 Crackers, Lemon

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

salads

▼● Shaved Brussel Sprouts, Hazelnuts, Green Apple, Pecorino, Lemon (v)	\$14
▼● Citrus Salad, Chicory, Frisee, Orange Vinaigrette	\$14
▼● Wedge Salad, Blue Cheese, Duck Bacon Lardons, Red Onion	\$14
● Caesar Salad, Red Onion, Cucumber, Tomato, Radish, Romano Cheese, Croutons	\$14
▼● Mixed Greens Salad, Shaved Red Onion, Carrot, Lemon-Thyme Dressing (v)	\$14
▼● Roasted Beets, Goat Cheese, Vinaigrette (v)	\$14
Panzanella Salad, Pickled Red Onion, Cherry Tomato, Ciabatta (v)	\$14
● Caprese Salad, Mozzarella, Tomato, Basil, Balsamic Reduction	\$16

(choose 2 - or 3 if adding a veg option)

entrees

▼● Creamy Black Truffle Risotto	\$29
Vegetarian Lasagna, Spinach, Basil, Ricotta, Housemade Noodles	\$28
Vegetarian Ravioli, Housemade Marinara	\$27
▼● Half Cauliflower, Salmoriglio, Sweet Pepper Puree, Marcona Almonds	\$28
Ravioli, Housemade Beef Marinara	\$28
● Loch Duart Salmon, Citrus Salsa	\$34
● Grilled Barramundi, Lemon Buerre Blanc	\$34
● Miso Glazed Sea Bass	\$35
● Chicken Breast, Thyme, Jus	\$37
● Wagyu Flat Iron Steak, Port Reduction	\$34
● Braised Short Rib, Pearl Onions	\$37
● Herb Crusted Rack of Lamb, Jus	\$41
● Filet Mignon, Jus	\$42

choose 2 (each additional \$4)

sides

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

* additional \$.50 per person

beverage packages

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

Coffee & Tea Package *\$5 per guest*

Unlimited Organic Drip Coffee & Tea Selections (non-wedding events only) (3.5 hours)

Non-Alcoholic Package *\$9 per guest*

Unlimited Organic Drip Coffee & Tea Selections, Organic Ginger Lemonade, Organic Herbal Iced Tea (non-wedding events only) (3.5 hours)

Non-Alcoholic Bar Package *\$16 per guest*

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

Mimosa Bar *\$32 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 \$7 per guest (limit of 2 drinks per guest)*

hosted bar

*\$32 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

\$20 per person

Beef & Chicken, House-made Salsas, Pico de Gallo, Shredded Cheese, Sour Cream, Fajita Vegetables, Lettuce, Black Beans, Lime, Corn & Flour Tortillas

● Cheese Quesadillas

\$5 per person

Salsa Verde, Salsa Roja, Flour Tortillas, Limes, Guacamole
add Chicken (\$3 per person)

● Sliders & Fries

\$10 per person

Grass-Fed Beef, Sriracha Aioli, Butter Lettuce, Pickles, Aged Cheddar, Brioche Bun

● Grilled Cheese & Fries **\$10 per person**

Brioche Bread, aged Cheddar Cheese, French Fries with Lime Aioli & Ketchup



desserts



Ice Creams **\$9 per (2 scoops)**

Lavender Vanilla
Vanilla Bean
Ginger
Espresso
Crème Fraiche
Chocolate
Strawberry
Coconut

▼ Sorbets **\$9 per (2 scoops)**

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

Cheese Cake **\$10 per**

Maple Mascarpone
Lemon
New York
Vegan Blueberry

Dessert Bar **\$9 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) - \$90

8" Inn-made Cake (serves 15-20 guests) - \$160

10" Inn-made Cake (serves 25-30 guests) - \$230

12" Inn-made Cake (serves 35-40 guests) - \$300

14" Inn-made Cake (serves 45-50 guests) - \$365

more than 50 guests, multiple tiers
- \$9 per guest



BUTTERCREAM CAKE



SWISS DOT



SMOOTH & SLEEK



BEADED RING

Cake Flavors

French Vanilla
Hazelnut
Lemon
Carrot
Chocolate
Persimmon-Walnut

Banana
Marble
Cappuccino
Strawberry
Sprinkle

Fillings

Mascarpone
Vanilla Custard
Lemon Custard
Chocolate Mousse
Strawberry Cream
Hazelnut Carob
Banana Cream

Organic Raspberries
Organic Strawberries
Organic Blueberries
Organic Blackberries
Organic Mixed Berries
Organic Pineapple

Non-wedding parties of less than 20 people may choose to condense our standard menu by choosing 2 appetizers and 3 entrees for guests to choose from. Parties larger than 20 guests during Saturday or Sunday brunch service must choose the Buffet option, 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 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.

