



# PATINA RESTAURANT GROUP

IS PROUD TO PARTNER WITH THE TELEVISION ACADEMY'S 2016 CREATIVE ARTS BALL AND 68TH EMMY® AWARDS

Patina Catering, part of Patina Restaurant Group, is dedicated to creating a memorable menu for the Television Academy's 2016 Creative Arts Ball and 68th Emmy® Awards Governors Ball. This marks the 21st year for Patina Catering as the exclusive culinary team for the largest formal sit down dinner in North America.

- There are more than 200 chefs and nearly 20 executive chefs who work together flawlessly to create the Creative Arts and Emmy® Awards Governors Ball.
- The process of developing the perfect menu for these nights began nearly a year ago immediately after the 67th Emmy® Awards Governors Ball.



## PATINA CATERING

Based upon his vision of unique restaurants emphasizing fresh, seasonal ingredients and unparalleled service, Joachim Splichal opened his flagship restaurant Patina in 1989. What began as a few intimate dinners in the homes of Patina's most loyal patrons slowly developed into Patina Catering. The commitment to bring Splichal's impeccable food and quality service to catered occasions has made Patina Catering the premier caterer on the West Coast. With a loyal and longstanding clientele, Splichal has catered annual events that include the Emmy® Awards Governors Ball, the Annual GRAMMY® Awards Celebration, the City of Hope Spirit of Life Dinner, Los Angeles Philharmonic Gala, Heal the Bay Benefit dinner, as well as numerous entertainment and fashion events. Patina Catering is honored to be the exclusive caterer for some of the finest performing arts, cultural centers and museums in Los Angeles, Orange County and San Francisco. From an intimate dinner to elaborate multi-course galas, Patina Catering orchestrates events with flawless execution and the apparent ease that only a master can. From the first sip of the welcome cocktail to the last satisfying morsel, Patina Catering offers events filled with unexpected surprises, invisibly attended by their professional event staff with polished expertise and an understated, elegant flair.



## PATINA RESTAURANT GROUP

Patina Restaurant Group ([patinagroup.com](http://patinagroup.com)) is a bicoastal collection of 60+ boutique restaurants in the premium segment of the hospitality industry. Helmed by James Beard award-winning chef, Joachim Splichal, and celebrated restaurateur, Nick Valenti, the group is known for its unique and impeccable menus, celebrated décor, exemplary service, and outstanding beverage program across all locations—offering numerous distinctive, one-of-a-kind dining destinations adjacent to iconic institutions. On the West Coast its portfolio includes the iconic Michelin-starred Patina Restaurant at the Walt Disney Concert Hall, Nick & Stef's Steakhouse near The Broad Museum, Café Pinot adjacent to the Los Angeles Public Library, Kendall's Brasserie & Bar at the Los Angeles Music Center, Ray's & Stark Bar at the Los Angeles County Museum of Art (LACMA), and a world-class catering division servicing high-profile events across the country.



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## JOACHIM SPLICHAL, CHEF AND FOUNDER

Hailed as a “Legendary Chef” by Bon Appétit, named Bon Appétit/Food Network “Restaurateur of the Year,” and named one of the Top 50 Culinarians by Nation’s Restaurant News, Chef Joachim Splichal is widely recognized as a major contributing force behind Los Angeles’ growth into one of the world’s premier dining capitals. His culinary approach emphasizes a playful yet perfectionist style and his enthusiasm for California’s abundant resources translates into wildly innovative and elegant dishes. Splichal’s surprising and artful use of ingredients has earned him an international reputation as one of the most imaginative and talented chefs on the American culinary scene.



## GREGG WIELE, CORPORATE EXECUTIVE CHEF OF CULINARY

A native of Los Angeles, California, Gregg Wiele has spent his culinary career with Patina Restaurant Group, working his way up through the ranks, and learning from his mentor, Chef Joachim Splichal. He views his craft as an art form, saying “some artists work with paint, others with clay. I create art on a plate.” As Corporate Executive Chef of Culinary, Wiele oversees all the chefs for the West Coast’s catering and restaurant operations in Los Angeles, Orange County and San Francisco including three world class performing arts centers, two museums, and other prestigious events.



## FRANIA MENDIVIL, EXECUTIVE PASTRY CHEF

Frانيا Mendivil’s passion for pastry began in her family’s humble bakery in Mexico and has since soared to extraordinary heights. During her tenure, the restaurants she has worked with have received a James Beard Award, Four Stars by the Los Angeles Times, “10th Best Restaurant in America” from GQ magazine, “Restaurant of the Year” by Esquire, and “Top Newcomer” by Zagat. As the Executive Pastry Chef of Patina Restaurant Group, Frania Mendivil oversees pastry production at all of the restaurant group’s West Coast concepts and catering operations, including the Television Academy’s prestigious Creative Arts Ball and the Emmy® Awards Governors Ball, as well as the official GRAMMY® Awards Celebration.

**To request the menu, photos and more information, please contact:**

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