



# PATINA RESTAURANT GROUP

IS PROUD TO PARTNER WITH THE TELEVISION ACADEMY'S 70<sup>TH</sup> EMMY® AWARDS GOVERNORS BALL AND CREATIVE ARTS GOVERNORS BALL EVENTS FOR THE 23<sup>RD</sup> YEAR

Patina Catering, part of Patina Restaurant Group, is dedicated to creating a memorable menu for the Television Academy's 70<sup>th</sup> Emmy® Awards Governors Ball and Creative Arts Governors Ball events. 2018 marks the 23<sup>rd</sup> year for Patina Catering as the exclusive culinary team, which in previous years, has been the largest sit down dinner in North America.

- This year, the Emmy® Awards official after-parties will forego a sit-down dinner to feature a flowing, interactive format that encourages guests to mix, mingle and indulge in a culinary journey of more than 35 different fine-dining small plates.
- There are more than 250 chefs and 20 executive chefs who work together flawlessly to create the ultimate experience for three nights of star-studded galas.



## 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 the finest performing arts, cultural centers and museums in Los Angeles, Orange County and New York. 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 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 and Orange County, including world class performing arts centers, two museums, and other prestigious events.



## FRANIA MENDIVIL *Executive Pastry Chef of Patina Catering*

Frania 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 Catering, Frania Mendivil oversees pastry production at all of the restaurant group’s West Coast concepts and catering operations, including the Television Academy’s prestigious Emmy® Awards Governors Ball and Creative Arts Governors Ball events, as well as the official GRAMMY® Awards Celebration.



## ALEC LESTR *Executive Chef of Patina Catering*

Alec Lestr began his career at his father’s coffee shops in Los Angeles when he was just 12 years old. At 17, he joined restaurateur David Wilhelm in opening Pave in Corona del Mar before serving as apprentice chef at L’Orangerie. Two years later, he joined his mentor, Joachim Splichal, in opening Max au Triangle. Alec was appointed Executive Chef of Patina Catering in 1998. Armed with the commitment to perfection, Alec’s passion lies in masterminding large-scale events, where the guest count can top 15,000. His experience includes the 2000 Democratic National Convention and the annual Emmy Awards Governor’s Ball.

**TO REQUEST THE MENU, PHOTOS AND MORE INFORMATION, PLEASE CONTACT:**

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