

440 ELM

Long Beach

CORPORATE EVENTS AT 440 ELM

LANDMARK VENUE. BESPOKE EXPERIENCES. IMPECCABLE SERVICE



HISTORIC LANDMARK RETURNED TO GRANDEUR

1913 ELMER GREY LANDMARK FEATURED IN AMERICAN ARCHITECT (1914), ARCHITECTURAL DIGEST (1922)

THE AMERICAN ARCHITECT

MAY 27, 1914



CHURCH OF CHRIST SCIENTIST, LONG BEACH, CAL.

MR. ELMER GREY, ARCHITECT



BESPOKE EVENTS PRODUCED WITH INTENTION

HIGHLY TAILORED. THOUGHTFULLY STRUCTURED. PRECISELY EXECUTED



FLEXIBILITY FOR IMPACTFUL, CREATIVE EVENTS

CREATING EXPERIENCES THAT UNIQUELY REFLECT YOUR EVENT. BEAUTIFULLY BROUGHT TO LIFE



The first time I walked into the now Grand Ballroom at 440 Elm, it took my breath away. There was this gorgeous ceiling and chandeliers and windows that no one else knew was there. It wasn't in great shape then, but I could see in its bones an exquisite ballroom for gorgeous celebrations. As a caterer who helps clients find venues and create beautiful events, I knew we had the chance to create a place that made people feel a sense of wonder and joy.

Now (after an award-winning, multi-year renovation focused on repair and adaptive reuse) that initial vision has become a reality. Our newly restored historic landmark is ready to be filled with your stories, your traditions, and your guests for your one-of-a-kind gathering.

What I love most about my role is tailoring your event to reflect your brand, your guests, your theme, your purpose. I've intentionally designed our approach to blend gracious hospitality with creative freedom. With your event as the only event onsite, you're able to curate distinct experiences across our different spaces, and our all-day access provides ample time to bring in all the thoughtful details and creative touches you envision.

Couture catering has been in our DNA from the very start. It means that your menu (including bar and service) extends the bespoke feeling of the overall event design. I love to bring in touches that create experiences and memories. Tell me about your key stakeholders and attendees, your history, your purpose, your theme, your colors. We have a talented chef team (including multiple Culinary Institute of America graduates) able to bring your selected menu and custom requirements up to meet the highest experiential and hospitality standards.

That's the heart of my approach. Starting with your creative brief, I work with the other creatives on your team (planner, designer, producer) to craft everything from there—menus that speak to your attendees, intentional levels of service, effortless flow. We'll ensure every element feels cohesive, well-designed, and unmistakably yours.

— Elizabeth (Owner & Culinary Design - 440 Elm/ Bite Catering Couture)

SPACES THAT MOVE

DESIGNED TO INSPIRE. ADAPTED FOR YOUR VISION



TAILORED CULINARY EXPERIENCES FOR YOUR GUESTS, GOALS, PURPOSE

BY BITE CATERING COUTURE. DESIGNED THOUGHTFULLY. CRAFTED LOVINGLY. PRESENTED BEAUTIFULLY!

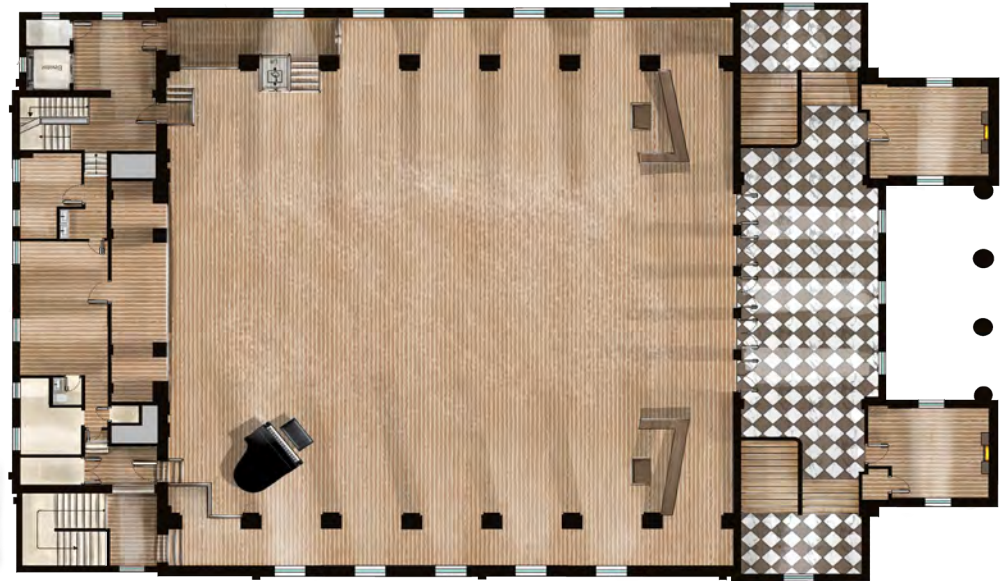


A Two Story Venue with Indoor/ Outdoor Spaces that Allow for Multiple Experiences

1st Floor
Parlor & Plaza



2nd Floor
Ballroom & Foyer



Corporate Starting Points

We provide Venue, Catering, Bar, Staff. We can recommend Creative partners

Meeting/ Show

A conference, trade event, or company meeting, or training session with a short setup window.

- Non-Saturday Date or < 3 months away
- < 5 hours total Access
- A La Carte menu selections
- Soft Bar or Hosted Wine/ Beer
- Limited A/V requirements

Gala/ Awards/ Holiday

Awards Gala, Recognition Dinner, Holiday Celebration, etc including a food and beverage experience.

- Your Preferred Day/ Date
- Full Day Access
- Indoor/ Outdoor Event Flow (optional)
- Entertainment
- A/V Installation
- "Signature Cocktail" bar package
- Cocktail hour hors d'oeuvres
- Buffet or Family-style menu

Multi-Day Production

A fully custom brand launch, festival, immersive experience, multi-day retreat, etc with our highest end options.

- Multi-Day Rental
- Multiple events/ complex installation
- Full bar w/ craft cocktails
- Specialty sourcing available
- Cocktail hour stations + tray-passed (Diamond)
- Multi-course plated dinner or chef stations
- Synchronized service option + luxury service levels
- Tray passed late-night snacks
- Entertainment
- Complex A/V installation

Corporate Starting Points - Example Prices

Venue Rental - Full Facility

(includes in-house furniture, uplights)

Sat: \$9K (min F&B spend \$18K)

Fri/ Sun: \$6K (min F&B spend \$12K)

Mon- Thurs: \$5K (min F&B spend \$7K)

Meeting/ Show

- Venue Rental (Mon-Thurs, Parlor) \$2500
- Food and Beverage \$50 pp (min \$3K M-R)
- Venue Manager, Security: \$50/hr/ea
- Coordinator: \$1500 (ours optional)
- Production Fee: 18%
- Other: 3rd Party (Rental, Floral, Valet)

Gala/ Awards/ Holiday

- Venue Rental (Saturday) \$9000
- Food and Beverage \$125 pp
- Venue Manager, Security: \$50/hr/ea
- Coordinator: \$2200 (ours optional)
- Production Fee: 22%
- Other: 3rd Party (Rental, Floral, Valet)

Multi-Day Production

- Venue Rental (2 day) \$15000
- Food and Beverage \$275 pp
- Venue Manager, Security: \$50/hr/ea
- Production Fee: 22%
- Other: 3rd Party (Entertainment, Floral, Planner, DJ, Rental, Valet)

Total estimated price is a combination of venue rental, per person package selected, event production fee (22%), and sales tax (10.5%). Will vary based on your specific selections, guest count, timeline, floorplan, etc

Please note we are a no-tipping company due to the inequity of that model. We provide a bonus to your staff for good performance instead.

We're happy to provide more budget placeholders for 3rd party services from our preferred/ recommended vendor partners in a discussion of the specifics of your event.

Please call/ email for more information, to set up a tour, or for a more detailed quote for your event:

*bookings@440elm.com
562-267-3386*

OUR EXPERIENCE

Owner-Operators



- **Elizabeth Goel (Owner/ Culinary Design):** Started Bite Catering Couture in 2007 after graduating from Barnard College and French Culinary Institute with a brief start in advertising. A stint at Danny Meyer's Union Square Cafe shaped her focus on hospitality. She medaled on Food Network Challenge's Big Bash Caterers in 2008. She has led its growth into a multi-million dollar company recognized for editorial presentation, seamless hospitality, and creative menu design with clients across luxury, tech, finance, fashion, academia, and philanthropy
- **Vijay Goel (Co-owner/ COO):** Former physician (M.D.), strategy consultant (McKinsey), startup/ nonprofit executive, and technologist. He brings Fortune 500 rigor in leading Bite's focus on industry-leading operational and technical excellence for high stakes/ large scale events and the award-winning renovation of 440 Elm. He loves figuring out how to enhance connection and experience by eliminating errors, friction, and lines. He is a speaker at industry conferences, including Catersource, The Special Event, BeSage, WeddingMBA

Bite Catering Couture's Purpose

We create beautiful, custom tailored food and beverage experiences for events where that matters

You May Have Seen Us In:



FREQUENTLY ASKED QUESTIONS

- **Capacity:** Our Grand Ballroom can host up to 900 guests theater-style or standing, up to 500 for sit-down meal at rounds, or up to 300 classroom style. The venue is rated for 1100, with indoor and outdoor spaces for programming
- **Catering/ Bar:** Bite Catering Couture operates the venue and creates bespoke menus for every event. We offer a wide range of service formats, flavors, and creative presentation in combination with a warm and professional approach to hospitality and a focus on eliminating friction. Ask about our different service formats, experiential options, and range of cuisines.
- **Access:** Our full-facility rentals provide enhanced access for high production events (up to a full day or more if needed for staging or multi-day events). Our adaptive reuse renovation includes ADA access to our event spaces and handicapped parking
- **Hours:** Events can go until 1am on Friday and Saturday and 11pm the rest of the week (limited upgrades available)
- **Entertainment:** Entertainment permit covers private events indoors - live music and high end entertainment welcome
- **Tech/ AV:** We include house speakers, projector screens, uplights, wifi in our rental with limited support. A/V professionals are welcome and we do not have any required or exclusive vendors in the A/V category (unlike many other facilities)
- **Sustainability:** We offer an award-winning adaptive reuse of a historic landmark. We leverage a lean operations framework to minimize waste. We moved away from a tipping model to minimize inequities in the tipping model. We are a chef-run woman-owned small business.
- **Parking:** Multiple seamless arrival experiences possible across a selection of valet, shuttle, uber, and self-park options. Please ask for details
- **Next Steps:**
 - Virtual Tour (Matterport): <https://www.440elm.com/tour/>
 - Vision call: 3D Tour/ Event Overview - <https://calendly.com/440-elm/discuss-your-event-at-440-elm-3d-tour>
 - Estimate call: Personalized Tiered Options for Guest Count - <https://calendly.com/440-elm/discuss-starting-points-estimate>
 - In-person Visit: Group Tour (by Appointment) - <https://calendly.com/440-elm/group-tour-by-appointment>