



Look what we can do for you.

Check out our comprehensive list of capabilities and services.
We offer all the services you expect and more.

Who We Are

Inventive, Enterprising, Food-Driven

Vucacious Catering is a creative marketing agency that speaks in food. Our mission is to translate your brand identity into a memorable dining experience while supporting your brand vision and business goals. With our sister restaurant, **Sorry not Sorry**, we are a turnkey resource for events with off-premise food, alcoholic beverage, staffing, rental, and event coordination capabilities. We proudly source nearly all our produce from the Santa Monica Farmers Market and focus on serving fresh, seasonal foods in Los Angeles, Orange, Ventura Counties and beyond.

Vucacious is a Minority and Woman Owned Small Business with pending SBA 8(a) certification and we are committed to creating innovative and flexible food and beverage solutions for both on-premise and off-premise clients.

What Sets Us Apart

Cultural Perspective
and Palate

Locally Sourced Ingredients

Sheer Enthusiasm

Passion and Ambition

Owns Multiple Event Venues

Integrated Supply Chain

Solution Based Logistics

Client Relationship
Management

Strategic Mix of Technology,
Entrepreneurship, and
Creativity

Core Capabilities

Our team members will take the time to understand both your needs and your client's needs, the logistical challenges of your venue, who your audience is, and what kind of food speaks to you. We design and implement solutions in the areas of:

Corporate Catering

Custom Branding for
Corporate Events

Production Catering

Private Events

On & Off-Premise Food
Catering

On & Off-Premise Alcohol
Catering

Personalization for Private
Events

Event Staffing

Event Production

Sommelier Services

Mixology & Bartending

Table Service



Our Approach

Entrepreneurs at heart, the Vucacious Catering team is constantly piloting new ways of producing memorable dining experiences and wildly successful social events for our clients. Here's how we do it.

Impact Through Exploration

Rest easy. Once you contact us for a Request for Proposal (RFP) we won't immediately try to sell you something. How could we? We don't know enough about you or your goals yet. First, we'll want to explore how we can help you best.

We believe successful catering starts with taking time to understand both your needs and the needs of your guests, any logistical challenges of your venue, who your guests are, and what kind of food speaks to you and to them.

Primed with this information, we'll design a unique event with dietary offerings to support your theme, goals, and guests.

- **For corporate clients,** we translate your brand identity into a memorable culinary experience that supports your brand vision and business goals.
- **For individuals,** we create food-centric experiences, special moments, and memorable social events for you and your guests.

We've Got You Covered

Our Event Team focuses on developing robust, secure, and stable logistics solutions for your event, whether it's at **your venue** or at our sister restaurant **Sorry Not Sorry** (Los Angeles) or our **Vucacious Tasting Kitchen** (Santa Monica), if it's in the contract, you can count on us.

By deploying common sense, reliable solutions to seemingly daunting deliverables, we ensure that your event is delivered on time, on budget, and to your complete satisfaction.

We are your one-stop resource for:

Food and Beverage Catering	Heating and Lighting	Valet Parking
Standard Catering Rentals	Design, Decoration, And Floral	Audio Visual Services
Specialty Linens and Tableware	Event Photography	Venue Acquisition
Off-Premises Full Kitchen Build-outs	Event Staffing	Outdoor Tenting Solutions
	Event Entertainment	Event Management



Corporate Catering

Our process is never static, our mindset **entrepreneurial**, and the outcome always **unique** to support your goals: Board Meetings, Holiday Parties, All-Day Events, Retreats, Product/Service Launches, Production Teams, and More!

Board Meetings

Executive Luncheons
& Dinners

Holiday Parties

All-Day Staff

Meetings & Events

Multi-Day Events

Meetings, Conferences,
Trade Shows

Brand Activations

Virtual Events

Retreats

Grand Openings &

Product Service Launches

Team-Building Events

Cocktail Receptions

Meals as a Benefit

Production Catering

On-time, reliable, and **robust full-service logistics** solutions to support your production. Breakfast, Lunch, Dinner, or Snacks for TV, Movie, Film Sets, Photo Shoots, and More!

For TV, Movie, Film Sets,
Photo Shoots, and More

Flexible, Multi-Level Offerings
for Talent, Crews, Extras,
and Others

Premium Ingredients
for Breakfast, Lunch,
Dinner, or Snacks.

Buffet or Full Service

Pop-Up Restaurant or
Drop-Off

Private Events

From expert planning to flawless execution, we take the worry out by creating custom experiences that speak through food: Weddings, Bar/Bat Mitzvahs, Birthdays, Anniversaries, Showers, Themed Parties, and More!

Bar/Bat Mitzvahs

Weddings

Rehearsal Dinners

Next Day Brunches

Bridal/Baby Showers

Retirement Parties

Celebrations of Life

Graduations

Birthdays (Children & Adult)

Anniversaries

Themed Parties/Holidays



VUCACIOUS CATERING

Featured Events

Commercial

BMW Germany
Amazon
Fox Sports
Bernstein
Global Wealth
Management
The Wonderful
Company
CBS Television
Distribution

Private

John Legend
& Christine
Teigen
Rita Wilson
Stevie Nicks
Ray Bradbury

Government

Arizona
Commerce
Authority
British Consulate
General
Santa Monica
& Los Angeles
City Commission
on the Status of
Women

Education

American
Jewish University
America
University
UCLA
Arizona State
University
UC Berkeley
California Institute
of Technology

Not-For-Profit

Journalist
Association
Legal Aid
Foundation of
Los Angeles
California
Environmental
Justice Society
Clare Foundation

On-Premise Food & Alcohol Catering

Sorry Not Sorry »

Sorry Not Sorry is a playful rosé, wine and cocktail-forward beer garden and restaurant. We serve fresh takes on garden party menu classics and alcoholic beverages to-go.

Location: 11520 West Pico Boulevard
Los Angeles, CA 90064

Outdoor venue seated capacity:
140 guests; eight-foot social distance
between tables

**Outdoor venue standing reception
capacity:** 280 guests

Indoor venue seated capacity:
40 guests - 50 guests if bar seats are
included

**Indoor venue standing reception
capacity:** 80 guests

Vucacious Tasting Kitchen »

The Vucacious Tasting Kitchen is the perfect private dining spot for foodies and their guests.

Share full-service inventive full-course meals, wine and whiskey tastings, and wine & food pairing experiences in an intimate setting with our chefs and sommeliers.

Location: 1828 Lincoln Blvd. Suite B,
Santa Monica, CA 90404

Indoor venue seated capacity: 24 guests

Free on-site parking available



Off-Premise Food Catering

We are able to provide full-service catering solutions **at the venue of your choice in Los Angeles, Orange, Ventura counties, and beyond.** Have site specific requirements? We excel at overcoming obstacles, and our staff **responds the same day** to Requests for Proposals. We can offer clients:

Minimum Contract: None

Meal Capacity: 1000
Meals Per Day

On-Time And On-Budget
Delivery

Dietary Restrictions
Accommodated

"Kosher Style" Catering
Available

"Kosher" Meals

Full Logistics Solutions
(For example, if your venue
has no kitchen)

Healthy Menu Options

Production Team Menus

Californian Cuisine Menus

Ethnic Fusion Cuisine Menus

"Farm To Table" Menus

Custom Menus

Off-Premise Alcohol Catering

Our companies hold Type 47, Type 77, and Type 58 Alcohol Beverage Control (ABC) licenses which allow us to transport and sell alcohol off our premises and in any venue where alcohol service is permitted. We can provide:

Full Bar: Beer, Wine, Hard
Liquor

Limited Bar: Beer and
Wine Only

Brunch Bar: Mimosas and
Spritzes

Tiki Bar: Tropical Drinks
Tasting Experiences: Whiskey,
Tequila, Mezcal, Wine

Tasting Experiences:
Whiskey, Tequila, Mezcal,
Wine

Specialty Classes:
Wine and Spirits

Specialty Staff: Wine and
Whiskey Sommelier, Tequila
and Mezcal Experts

**Signature Cocktail
Consultation**

**Spirit Brand Partnerships/
Activations**

**Your Brand Themed
Cocktail Bar**



A La Carte Services

Customization (for Corporate Events)

Imprinted Logo/Brand on
Napkins, Placards

Custom Branded Cookies,
Using Edible Inks

Spirit Brand Partnerships
/Activations

Brand-Themed Cocktail Bars

Personalization (for Private Events)

Monogrammed Napkins
Personally-Themed Cocktails

Imprinted Mementos with
Names & Dates

Custom Branded Cookies and
Cakes Using Edible Inks

Table Service

Chefs and cooks
Bartenders & Servers

Event Managers,
Coordinators, and More

Hosts and Attendants

Mixology & Bartending

Full and Limited Bars,
Brunch and Tiki Bars

Tasting Experiences and
Specialty Classes

Bartenders & Servers

Sommelier Services

Signature Cocktail
Consultation

Wine and Whiskey
Sommeliers

Tequila and Mezcal
Experts



Our People

Key Personnel

As a Caltech-trained research scientist, Chef Kim Vu has always loved discovering how things work and being an expert in her field. It is with these values that she has pursued her career in the restaurant industry.

Over the last 25 years, Kim Vu has learned and excelled at all roles across front-of-house and back-of-house, identifying the effective processes that contribute to the success of both single-concept restaurants and large groups. She started Vucacious Catering with a drive to perfect the catering industry as a hospitality-first business.

Her strong-willed determination leads to quality customer service and delicious dishes, along with TV appearances, including Alton Brown's "Cutthroat Kitchen." While Chef Kim Vu is classically trained in an array of culinary techniques, she draws from her diverse heritage as a Texas-born Vietnamese-American living in Los Angeles to inform and present her food.

Event Staffing

All staff members are W2 employees of Vucacious Catering, LLC, or one of its sister properties. And, **all employees are insured** through our workers compensation insurance policies. We can provide:

Chefs And Cooks

Servers And Bartenders

Hosts And Attendants

Event Managers And Coordinators



Business Information

Certifications, Permits, & Licensing

SBA 8(a) (Pending)
Certification
Santa City Monica
Business License

L.A. City Business License
L.A. County Department
of Public Health
Serve Safe Certificate

ABC Type 47 License
ABC Type 77 License
ABC Type 58 License

North American Classification System (NAICS)

722320 - Caterers
722310 - Mobile Food
Services
561920 - Event
Management Services

532299 - All Other
Consumer Goods Rental
722511 - Full-Service
Restaurants
722410 - Bars, Taverns,
Nightclubs

311991 - Perishable Prepared
Food Manufacturing
541618 - Other Mgt Consulting
Services
561311 - Employment
Placement Agencies

General Information

Owner: Phuong Kim Vu
Pariser

Registered Company Name:
Vucacious Catering LLC

DBA: Vucacious Catering

Year Incorporated: 2012

State of Incorporation:
California

Type of Corporation: S

DUNS Number: 127963851



Contact Us Today!

We offer **same-day response** to Request for Proposals.
Let us know how we can help **make your event**
effortless and spectacular.

Contact:

Vucacious Catering »

Location: 1828 Lincoln Blvd. Suite B, Santa Monica, CA 90404

Office: (310) 853-8005 **Fax:** (310) 853-8005 Fax

Email: info@vucacious.com **Website:** www.vucacious.com

IG: @vucacious **FB:** www.facebook.com/vucacious