



CLOCKWISE FROM LEFT
At Saddlerock Ranch,
the staff wears Hedley &
Bennett aprons. Skewers
assortment. Spoons in
the UP tasting room.



Perfect Pairings

Urban Palate's expertly prepared, Pinterest-worthy dishes are bringing people together

As L.A.'s weddings industry has proliferated over the past few years, **Urban Palate** owner/founder Geoffrey Bernstein has shifted his catering firm's focus to hyper-customization—with what he calls “endearing small touches.” Menus are thorough and unique. Bramble Workshop-crafted risers are built with inserts for fabrics. Hedley & Bennett staff aprons change according to theme (e.g., Japanese denim for Asian spreads).

UP has evolved with changing tastes, too. Now mainstream are yakitori stations and picnic baskets toting prosciutto and apricot mostarda ficelles. Veteran chef Jonathan Bailey (most recently with John Sedlar) remains flexible (“If someone wants their grandmother to teach us a recipe, we can do that”). Menu previews are held in a cool, creative tasting room—theirs located at the company's headquarters, near the arts epicenter of Downtown L.A. Bramble Workshop has installed a dazzling wall of paint-dipped spoons, while images by photographer Autumn de Wilde hang near a vintage bar cart. Chic gray tableware by Heath Ceramics is paired with Commune Design linens. And the food? Try brandade on garlic toasts; scallion pozole; maple-wasabi chicken; and almond bombolini with bing cherry ice cream and chocolate rum syrup.

“Everybody has a higher sensibility now,” Bernstein remarks. “Big corporate events are about feeding people.

[At a wedding], it's also about connecting with the bride and groom. We're not taking that lightly.” urbanpalate.com.



SERVICES AND SALAD: MELISSA RYAN/MARBLE RYE
PHOTOGRAPHY, SKEWERS: SERA LINDSEY, TASTING ROOM:
JESSICA PEZALLA, PALETAS, COOKIES, CHEF AND BEIGNETS:
LEHUA NOELLE, FAVORS: AMY SQUIRES OF WEDDING CHICKS



FROM TOP RIGHT Milk and cookies. Chile-watermelon paletas. Beignets at a tasting. Marvimon House wedding. Custom favors for clients. An outdoor salad.

