



Governors Ball Fun Facts

Ball Production by Cheryl Cecchetto, Sequoia Productions.

Menu created by Wolfgang Puck and the Wolfgang Puck Catering Team, including VP of Culinary Eric Klein, Chef Connor Shanahan, and pastry team Kamel Guechida, Monica Ng, Garry Larduinat and Jason Lemonnier. Restaurant-style service directed by Carl Schuster, CEO Wolfgang Puck Catering.

IN THE BALLROOM

- 1,500 guests
- Team of 10 maitre d' staff
- 850 service and support staff
- 13,000 glasses for beverages
- 4,800 small plates
- 4,500 ramekins and verrines
- 6,000 cocktail forks
- Lighting and video prep in ShowPro's 100% solar powered, carbon-neutral facility.
- More than 700 lighting instruments
- Mixture of high-CRI LED and incandescent sources
- 20,000 feet of power cable and 3,000 feet of data control cable to support lighting
- More than 20 lighting practicals
- 2,500 yards of royal velvet
- 800 feet of 1"x4"
- 2.5 miles of tread
- 800 feet of PVC pipe
- 1,000 feet of wire rope
- 4,200 zip ties
- 2,000 yards of soft, elegant color tones including Oyster Metallic Mesh, Platinum Gemstone, Champagne Metallic Nusilk, Bronzine Nusilks, Coffee Bark Taffetas, Antique Ivory Taffetas, Champagne Halo Circle, and Au Lait and Beige sparkle velvets.
- 5,000 succulents mixed with roses
- 2 succulent towers
- Succulents will be planted at the Motion Picture Television Fund for residents to enjoy.
- More than 2 miles of chain and steel holding up the truss ceiling
- More than 1 mile of truss supporting the ceiling
- More than 700 shackles used to make connections in the ceiling
- 150 years of experience between audio crew
- More than 4 miles of cabling to support speakers, microphones, and audio consoles

IN THE KITCHEN

- 300 culinary staff
- 2,600-pound sculpted ice bar
- 300 pounds Miyazaki Wagyu beef
- 6,500 wood-fired Oscar-shaped flat bread
- 3,500 miso tuile cones
- 350 pounds Atlantic Bigeye tuna
- 20 whole US wild-caught yellowtail
- 15 kilos American farm-raised caviar
- 7,500 individual US shrimp
- 250 Maine lobster
- 800 stone crab claws
- 325 pounds sushi rice
- 30 gallons housemade cocktail sauce
- 50 whole yellowtail snapper
- 100 pounds live scallops
- 450 pounds house smoked salmon
- 500 whole black bass
- 300 pounds eggplant
- 500 sheets of nori
- 20 pounds house pickled ginger
- 400 homemade signature pizzas
- 1,500 quail eggs

- 1,000 hibiscus flowers
- 100 pounds Snake River Farms 0/0 Gold Grade New York steak
- 125 pounds aged Vermont Cheddar cheese
- 250 pounds Parmesan Reggiano
- 100 pounds five-year aged white Cheddar
- 1,500 Yukon gold potatoes
- 35 pounds winter black truffles from Burgundy
- 1,000 pounds Pasturebird chicken
- 3,500 pieces housemade seeded lavash
- 5 gallons homemade pimento cheese
- 2,375 housemade pretzel bites
- 3,500 Fleur de Sel breadsticks
- 6,000 pieces mini brioche buns
- 4,500 pieces handmade “agnolotti” ravioli
- 200 pounds brussels sprouts
- 100 pounds forbidden black rice
- 50 pounds rhubarb
- 500 blood oranges
- 200 pounds fresh ginger
- 200 pounds cavatappi pasta
- 15,000 pieces handmade vegan campanelle
- 150 pounds arugula
- 100 pounds watercress
- 200 pounds asparagus
- 200 pounds white asparagus
- 100 pounds haricot vert
- 350 florets cauliflower
- 150 stalks of celery
- 100 pounds carrots
- 100 pounds radicchio
- 50 pounds taro root
- 3,000 multi-color baby beets
- 120 pounds goat cheese
- 450 quarts heavy cream
- 450 quarts milk
- 450 organic sugar
- 20 pounds peanut butter
- 30 pounds unsweetened shredded coconut
- 40 pounds almond flour
- 5 pounds pistachio
- 800 pieces passionfruit marshmallow rocher
- 30 pounds starfruit
- 30 pounds lychee
- 30 pounds dragon fruit
- 1000 housemade chocolate bonbons
- 30 kilos Callebaut Ruby chocolate
- 15 large sheets of housemade chocolate bark
- 20 gallons housemade gelato
- 12 gallons seasonal sorbets
- 1,050 handmade waffle cones
- 5 gallons homemade hot fudge
- 2,450 lollipop sticks
- 2,550 cocktail flavored macarons
- 10 flats Harry's Berries Strawberries of Oxnard, CA
- 1,000 individual plated desserts
- 2,000 assorted cookies
- 3,600 cage-free whole eggs
- 1 ton of 70% Fleur de Cao Cacao Barry
- 30 pounds edible gold dust
- 100,000 pieces dark chocolate couverture pistoles
- 7,000 mini chocolate Oscars
- 150 9-inch chocolate Oscars
- 20 16-inch chocolate Oscars
- 3,000 custom chocolate Oscar gift boxes
- Locally grown produce, eggs and dairy
- 10 gallons housemade kombucha
- More than 1,400 bottles of Piper-Heidsieck Cuvee Brut, more than 12,000 glasses
- Francis Ford Coppola Winery custom blend wines, more than 10,900 glasses
2016 Oscars 90th Edition Chardonnay, Russian River Valley
2015 Oscars 90th Edition Cabernet Sauvignon, Alexander Valley
2014 Archimedes
- More than 5,000 specialty cocktails, which require more than 3,000 pounds of hand-carved ice cubes; nearly half a mile of hand cut orange twists; 2,000 edible flowers and 1,500 tarragon sprigs

**All fish and seafood Seafood Watch compliant*