



EVENTS AT THE LINE LA

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THELINEHOTEL.COM



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A HOME AWAY FROM HOME FOR
LOCALS AND TRAVELERS ALIKE,
THE LINE LA'S ETHOS IS INFORMED BY THE
MIX OF KOREAN, LATINO, AND AMERICAN
CULTURE FOUND IN THE AREA.

TWO MICHELIN STAR CHEF AND LA LOCAL
JOSHUA CITRIN IS AT THE HELM OF THE LINE
LA'S GREENHOUSE RESTAURANT,
OPENAIRE AND IN-ROOM DELIVERY AS WELL
AS MENUS FOR SPECIAL EVENTS THAT ARE
COMPLETELY CUSTOMIZABLE &
INTERACTIVE. SERVING UP SHAREABLE,
CRAVE-ABLE DISHES ALONGSIDE FRESH
COCKTAILS, JOSHUA IS USING THE BEST OF
CALIFORNIA'S INGREDIENTS TO CREATE
BEST-IN-CLASS EATING & DRINKING
EXPERIENCES ALL DAY AND NIGHT AT THE
LINE IN KOREATOWN.



BREAKFAST

BREAKFAST BUFFETS

All Breakfast Buffets include Caffè Luxxe Brewed Coffee and Serendipitea Tea.

Buffets are designed for 60 minutes of service, a surcharge will be applied for extended service.

Each menu has a minimum guarantee of 10 persons.

Additional charge of \$175 for groups less than 25.

CONTINENTAL BREAKFAST

\$42 PER PERSON

- Fresh Pressed Orange & Grapefruit Juice **VG GF**
- Farmers Market Fruit **VG GF**
- Bagels & Cream Cheese
- Assortment of Breakfast Pastries & Muffins

HEALTHY START

\$45 PER PERSON

- Fresh Pressed Orange & Grapefruit Juice **VG GF**
- Egg White Scramble, Kale, Mushrooms
Confit Tomatoes **GF**
- Turkey Bacon & Chicken Apple Sausage **GF**
- Select 1: Coconut Milk & Chia Seed Pudding OR
Steel Cut Oats With Currants & Berries **VG GF**

BREAKFAST BURRITO

\$47 PER PERSON

- Soft Scrambled Eggs, Black Beans, Avocado
Breakfast Potatoes, Cheddar Cheese
- Pico de Gallo & Molcajete Salsa
- Farmers Market Fruit **VG GF**
- Select 2: Bacon, Chicken Apple Sausage
Grilled Ham, Vegan Sausage *Add'l \$2 pp*

ENERGIZING AND FRESH

\$45 PER PERSON

- An Assortment of Acai Smoothies **VG GF**
- Warm Quinoa Bowls, Coconut Milk
Almonds, Caramelized Banana, Blueberries
Maple Syrup **VG GF**
- Organic Hard-Boiled Eggs **GF**

VG = Vegan, **V** = Vegetarian, **GF** = Gluten Free

BREAKFAST BUFFETS

AMERICAN BREAKFAST

\$52 PER PERSON

- Fresh Pressed Orange & Grapefruit Juice **VG GF**
- Farmers Market Fruits & Berries **VG GF**
- Assortment of Breakfast Pastries & Breads **V**
- Crunchy Breakfast Potatoes, Lemon Cracked Pepper, Herbs **VG GF**
- Choose 1: Scrambled Eggs, Crème Fraîche & Herbs
OR Wild Mushroom Frittata **GF**
- Choose 2: Smoked Bacon, Grilled Ham
Chicken Apple Sausage
Vegan Sausage Patty *Add'l \$2pp* **GF**

BREAKFAST IN K-TOWN

\$55 PER PERSON

- Fresh Seasonal Pressed Juices **VG GF**
- Barley Rice, Kimchi, Pickled Radish, Fried Egg
- Galbi Beef, Bean Sprouts
- Scallion Pancakes, Gochujang Syrup
- Tofu Salad, Pickled Cucumber, Radish Sprouts **VG GF**

THE OPENAIRE

\$60 PER PERSON

- Fresh Pressed Orange & Grapefruit Juice **VG GF**
- Farmers Market Fruits & Berries **VG GF**
- Cornflake Crusted French Toast, Yuzu Berry Compote, Whipped Mascarpone Cheese
- Farmers Market Scramble, Braised Kale Roasted Tomatoes, Grilled Onions Jack Cheese **GF**
- Breakfast Potatoes, Lemon, Cracked Pepper Herbs **VG GF**
- Fresh Baked Bagels & Cream Cheese **V**
- Choose 2: Smoked Bacon, Turkey Sausage Grilled Ham, Vegan Sausage *Add'l \$2pp* **GF**

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BREAKFAST BUFFET ENHANCEMENTS

Can be added to a full meal OR select three to create your own breakfast.

Cannot be ordered a la carte.

Each menu has a minimum guarantee of 10 persons.

Additional charge of \$175 for groups less than 25 persons.

STEEL CUT OATMEAL BAR

\$19 PER PERSON

- Select 2: Greek Yogurt, Coconut Milk
Almond Milk, Whole Milk
- Select 5: Seasonal Farmers Market Fruits
Sliced Almonds, Chopped Walnuts
Pumpkin Seeds, Coconut Flakes
Dark Chocolate Chips, Almond Butter
Peanut Butter, Spiced Brown Sugar
Local Honey, Agave Syrup

TOAST BAR

\$20 PER PERSON

- A Selection of Locally Baked Rustic Breads
- Select 3 Toppings:
Whipped Ricotta Cheese, Seasonal Fruit Jam
Apple Butter, Smoked Salmon Smear
Avocado with Sea Salt, Almond Butter & Banana
Soft Cooked Eggs & Mushrooms

Each Additional Selection + \$5

Gluten Free Bread Available +\$4

BREAKFAST ON THE GO

\$26 PER PERSON

Select 2:

- Yogurt Parfait, House Granola
Seasonal Berries *V*
- Chia Seed Pudding, Roasted Pineapple
Mango, Spiced Cashews *VG GF*
- Overnight Oats, Grated Apple, Raisins
Walnuts, Dates *VG GF*

GRAB & GO PETITE

BREAKFAST SANDWICHES

\$24 PER PERSON

Select 2:

- Parker House Roll with Egg, Grilled Ham
Roasted Tomato, Fontina Cheese
- Mini Pretzel Sandwich with Egg, Bacon
Aged Gouda Cheese, Basil Aioli
- Toasted Brioche with Egg White, Avocado
Arugula, Tomato Jam

OMELET STATION* *GF*

\$35 PER PERSON

- Select 2: Smoked Bacon, Country Ham
Chicken Apple Sausage
Vegan Sausage *Add'l \$2pp*
- Assortment of Farmers Market Vegetables &
Artisanal Cheeses

**Chef Attendant Required, one per 30 guests.
\$195 per Attendant*

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BREAKS

AM BREAKS & SNACKS

Breaks are designed for 30 minutes of service,
minimum of 10 guests.

Small group fee of \$175 for groups under 25.

SOCAL FRUIT CART EXPERIENCE

\$22 PER PERSON

- Freshly Cut, Local & Tropical Fruits
- Lime, Chili & Mango Salt *V GF*
Served on the side optional

WELCOME BREAK

\$25 PER PERSON

- Assortment of Freshly Baked Pastries & Bagels
- Seasonal Jams, Whipped Ricotta Cheese
Salted Butter, Almond Butter *V*

POWER BREAK

\$28 PER PERSON

- A Variety of Pressed Juices *VG*
- An Assortment of Energy & Protein Bars
- Overnight Oats, Grated Apple, Raisins
Walnuts, Dates *VG GF*

MUFFINS v

\$52 PER DOZEN

DOUGHNUTS

\$52 PER DOZEN

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PM BREAKS & SNACKS

PICK ME UP BREAK

\$26 PER PERSON

- Assorted House Baked Cookies *V*
- Chocolate Fudge Brownies & Blondies *V*
- Assorted Bags of Chips

MEDITERRANEAN BREAK

\$26 PER PERSON

- Sunflower Tahini, Babba Ganoush, Tzatziki
Harissa, Pita and Lavash
- Pickled Vegetables & Marinated Olives

HOLLYWOOD FARMERS MARKET

\$30 PER PERSON

- Crudité Jars, Sunflower Seed Hummus *VG GF*
- Chopped Salad Jars, Romaine, Manchego
Cheese, Mustard Vinaigrette *V*

CHARCUTERIE & CHEESE

\$35 PER PERSON

- A Selection of Artisanal Cured Meats & Cheeses
GF
- Giardiniera & Compote
- A Selection of Mustards & Crackers *V*

TORTILLA CHIPS

\$18 PER PERSON

- Guacamole, Salsa *VG, GF*

BYO TRAIL MIX

\$22 PER PERSON

- Nuts, Dried Fruit, Coconut Flakes *VG, GF*

STEAMED BUNS

\$76 PER DOZEN

Select 1:

- Grilled Mushrooms, Black Garlic Mayo
Iceberg Lettuce *V*
- Steamed Shrimp, Lemongrass, Mint
Pickled Vegetables
- Galbi Braised Beef, Toasted Sesame, Cilantro

Add'l \$6

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MEETING REFRESHMENTS

BEVERAGES

ALL DAY BEVERAGE PACKAGE

- Still & Sparkling Water, Soft Drinks, Coffee, Tea
- Full Day - 8 hours of continuous service **\$66 PER PERSON**
- Half Day - 4 hours of continuous service **\$45 PER PERSON**

CAFFE LUXXE BREWED COFFEE, DECAFFEINATED COFFEE OR SERENDIPITEA TEA

\$97 PER GALLON

- Includes Whole, Half & Half Milk

ICED TEA

\$74 PER GALLON

OAT, ALMOND, SOY MILK

\$18 PER CARAFE

LEMONADE

\$74 PER GALLON

ORANGE JUICE

**\$74 PER GALLON
\$18 PER CARAFE**

SOFT DRINKS

\$7 EACH



LUNCH

LUNCH BUFFETS

All lunches include iced tea.

Buffets are designed for 60 minutes of service,
a surcharge will apply for extended service.

Each menu has a minimum guarantee of 25 persons.

THE CUSTOM

OPTION 1

\$57 PER PERSON

Parker House Rolls & Salted

Butter One Salad

One Entrée

Two Sides

One Dessert

OPTION 2

\$65 PER PERSON

Parker House Rolls & Salted

Butter One Salad

Two Entrées

Two Sides

Two Desserts

Additional Entrée: \$12 per person

SALAD

- Mixed Greens, Shaved Vegetables, Parmesan Truffle Vinaigrette **V GF**
- Little Gem “Wedge” Bacon, Hard Boiled Egg Blue Cheese Vinaigrette **GF**
- Tuscan Kale & Brussels Caesar, Puffed Quinoa Parmesan, Lemon **V GF**
- Wild Arugula, Radicchio, Cranberry, Feta Shaved Apples, Pumpkin Seed Vinaigrette **V GF**
- Market Vegetable Chopped, Manchego Cheese Jo Jo’s Vinaigrette **V GF**
- Kale Salad, Farro, Apples, Kohlrabi Aged Gouda, Mustard Dressing **V**
- Baby Spinach, Broccoli, Bacon Rustic Croutons, Green Goddess Dressing

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LUNCH BUFFETS

THE CUSTOM *(Continued)*

ENTREE

- Orecchiette Pasta, Swiss Chard, Tomato Pecorino, Lemon-Brown Butter *V*
- Braised Stuffed Cabbage, Farro Tomatoes, Tofu *VG*
- Fried Wild Rice, Slow Roasted Vegetables Sesame, Tamari, Ginger *VG GF*
- Casarecce Pasta, Brussels, Burst Tomatoes Cashew-Arugula Pesto *V*
- Cedar Plank Salmon, Orange & Fennel *GF*
- Red Wine-Braised Beef, Leek Agrodolce *GF*
- Roasted Chicken, Salsa Verde *GF*
- Rigatoni & Meatballs, San Marzano Tomato Sauce, Parmesan, Basil

PREMIUM ENTREE OPTIONS

- Sausage Stuffed Jidori Chicken, Tomato Gravy *GF*
Add'l \$15 pp
- Wild Striped Bass, Mushroom Shiso Dashi *GF*
Add'l \$15 pp
- House Made Porchetta, Whole Grain Mustard Apple Cider Glaze *GF*
Add'l \$15 pp
- Prime Filet Mignon, Black Garlic Miso Jus *GF*
Add'l \$22 pp

SIDE

- Whipped Potatoes, Cultured Butter Sea Salt *GF V*
- French Fries *VG GF*
- Basmati Rice, Almond, Currant Castelvetro Olives *GF VG*
- Crunchy Roasted Potatoes, Lemon Black Pepper, Herbs *GF VG*
- Caramelized Cauliflower, Spicy Romesco Sauce, Crunchy Seeds *GF VG*
- Charred Broccolini, Lemon Vinaigrette Parmesan *GF V*
- Maple Glazed Carrots, Sumac Yogurt *GF V*
- Cucumber & Tomato Salad, Fresh Herbs House Vinaigrette *GF VG*
- Yukon Gold Potato Salad *GF VG*

DESSERT

- Gluten Free Chocolate Cookies *VG GF*
- Lemon Bar *V*
- Walnut Blondie *V*
- Chocolate Fudge Brownies *V*
- Cherry Crumble Bar *V*
- Vegan Cookies, House Baked Lemon Lavender *Add'l \$5 pp*

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LUNCH BUFFETS

THE EAST LA

\$57 PER PERSON

Spanish Rice, Black Beans, Tortilla Chips, Cheese
Pico De Gallo, Guacamole, Charred Tomato Salsa
Soft Tortillas, Crispy Tacos Shells, Tostadas *VG GF*

QUESADILLA

Select 1

- Roasted Poblano Peppers *GF V*
- Grilled Carne Asada *GF*
- Lime-Chili Chicken *GF*

ENTREE

Select 2

- Taco - Chipotle-Lime Sweet Potato
Charred Corn *VG GF*
- Taco - Mushrooms, Grilled Onions, Roasted
Poblano Peppers *VG GF*
- Taco - Chicken Tinga *GF*
- Taco - Carnitas *GF*
- Taco - Carne Asada *GF*
- Tamale - Jalapeno Cheese *V*
- Tamale - Chicken
- Tamale - Red Chili Beef

DESSERT

Select 1

- Churros, Chocolate Sauce *V*
- Tres Leches Cake, Raspberry Compote
Whipped Cream *V*

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LUNCH BUFFETS

THE LINE

\$57 PER PERSON

Minimum order of 10 per sandwich.

SANDWICH

Select 3

- Roasted Turkey Sandwich, Avocado
Pickled Jalapeño, Bacon, Herb Aioli
- Italian Tuna Sandwich, Capers, Celery Pickled
Onions, Parsley, Dried Tomatoes
- B.L.T Sandwich, Heirloom Tomatoes
Iceberg Lettuce, Applewood Smoked Bacon
French Mayonnaise
- Italian Sandwich, Salami, Ham, Tomato Spicy
Giardiniera, Romaine, Italian Vinaigrette
- Prosciutto and Burrata Sandwich, Wild Arugula
Heirloom Tomatoes, Aged Balsamic
- Roasted Chicken Breast Sandwich, Celery
Grapes, Grilled Treviso, Parsley Chermoula
- Roasted Portabella Banh Mi Sandwich *v*
- Seared Ahi Tuna Wrap, Black Sesame, Daikon
Ponzu Vinaigrette, Cucumber, Mizuna
- Grilled Mediterranean Vegetable Wrap,
Hummus, Olives Marinated Eggplant, Harissa,
Tzatziki *VG*
- Chicken Wrap, Olives, Cucumber, Feta Cheese
- Grilled Salmon Wrap, Arugula, Confit Tomato
Fennel

Gluten Free Bread Available + \$4

Additional Sandwich Option + \$6

SIDE

Select 2

- House Made Chips, Sea Salt
Espelette *VG GF*
- Yukon Gold Potato Salad
Mustard Dressing *VG GF*
- Pasta Salad, Herb Vinaigrette
Cherry Tomatoes, Olives *v*
- Chilled Tomatoes & Cucumbers
Fresh Dill, Lemon *VG GF*
- Coleslaw, Carrot-Miso Dressing *VG GF*

DESSERT

Select 1

- House Baked Cookies *v*
- Lemon Bar *v*
- Walnut Blondie
- Chocolate Fudge Brownie *v*
- Mixed Cherry Crumble Bar *v*
- Vegan Cookies *Add'l \$2pp*

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LUNCH BUFFETS

THE GRAIN BOWL

\$59 PER PERSON

The grain bowl buffet is accompanied by mixed green salad and mustard dressing.

GRAIN BOWL BASE

Select 2

- Forbidden & Wild Rice, Roasted Carrots
Spinach, Preserved Lemon, Currants,
Pumpkin Seeds, Carrot-Miso Dressing **VG GF**
- Quinoa, Sautéed Mushrooms, Roasted
Sumac Onions, Chickpeas, Tahini
Pomegranate **VG GF**
- Sushi Rice, Bok Choy, Black Sesame Crusted
Tofu, Cucumber, Daikon, Ponzu Vinaigrette
VG
- Farro, Roasted Mushrooms, Celery, Grapes
Grilled Treviso, Parsley Chermoula **VG**

PROTEIN

Select 2

- Tofu **V GF**
- Salmon **GF**
- Roasted Chicken **GF**
- Charred Sirloin Steak *Add'l \$8* **GF**

DESSERT

Select 1

- House Baked Cookies **V**
- Lemon Bar **V**
- Walnut Blondie
- Chocolate Fudge Brownie **V**
- Mixed Cherry Crumble Bar **V**
- Vegan Cookies *Add'l \$4*

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ON-THE-GO

THE BOX

\$51 PER PERSON

Only available in box.

ALL BOXED LUNCHES INCLUDE:

- Choice of 2 Entrees
- Seasonal Fruit
- Bagged Chips
- Cookie
- Bottled Water or Soft Drink

ENTREE

Select 2

- Roasted Turkey Sandwich, Avocado Pickled Jalapeño, Bacon, Herb Aioli
- Italian Tuna Sandwich, Capers, Celery Pickled Onions, Parsley, Dried Tomatoes
- B.L.T Sandwich, Heirloom Tomato Applewood Smoked Bacon, Iceberg Lettuce French Mayonnaise
- Italian Sandwich, Salami, Ham, Spicy Giardiniera, Tomato, Romaine, Italian Vinaigrette
- Prosciutto and Burrata Sandwich, Wild Arugula, Heirloom Tomato, Aged Balsamic
- Mediterranean Grilled Vegetable Wrap, Hummus, Marinated Eggplant, Olives, Harissa, Tzatziki **V**
- Roasted Portobello Mushroom Banh Mi **v**
- Roasted Chicken Sandwich, Farro, Celery Grapes, Grilled Treviso, Parsley Chermoula
- Greek Style Wrap, Chicken, Olives Cucumber, Feta, Tzatziki

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CANAPES & HORS D'OEUVRES

CANAPES & HORS D'OEUVRES

PACKAGE 1

Select 3 items

1 hour service at \$51 per person

PACKAGE 2

Select 5 items

1 hour service at \$61 per person

COLD

- Goat Cheese, Pistachio Wrapped Grapes *VG GF*
- Asparagus, Crab Spring Rolls *GF*
- Tuna Tartare Lettuce Cups, Cucumber Avocado, Yuzu *GF*
- Endive Salad, Pear, Whipped Blue Cheese Candied Walnuts *GF*
- Coconut Cucumber Gazpacho, Melon Tomato *VG GF*
- Oyster Shooter *GF*
- Hamachi, Melon, Radish, Balsamic- Sesame Dressing *GF*
- Ancient Grains, Avocado, Kimchi *VG*
- Lobster Spring Roll, Daikon Lime Edamame Dip *Add'l \$3 GF*

HOT

- Corn Fritters, Lime Salt *v*
- Beef Bearnaise
- Citrus Shrimp Cakes, Horseradish Aioli Caviar
- Stuffed Cremini Mushrooms, Quinoa Ratatouille *VG GF*
- Ham and Eggs, Brioche, Quail Egg Prosciutto
- Duck Confit, Scallion Pancakes
- Mushroom Burrata Tart, Roasted Mushroom Aioli *v*
- Avocado Egg Rolls, Oven Roasted Tomato
- Meatballs, Tomato Fondue
- Crispy Black Sesame Asparagus Citrus Dip *VG GF*

TOAST

- Steak Tartare, Parmesan
- Hamachi, Yuzu Kosho, Shiso
- Avocado, Cherry Tomato, Radish Fresno Chili *VG*
- Shrimp Toast
- Trapanese Pesto, Burrata *v*
- Fresh Ricotta, Roasted Grapes, Saba *v*
- Pan Con Tomate, Iberico Ham

Gluten Free Toast Available + \$4

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RECEPTION STATIONS

RECEPTION STATIONS

Reception Stations for 1-hour continuous service

**\$195 Chef Attendant Required for Additional Fee*

LETTUCE CUP STATION

\$24 PER PERSON

Garlic Labneh, Fermented Chili Cucumbers

Crispy Shallots

Select 1:

- Portobello Mushroom
- Flat Iron Steak *Add'l \$8*

SLIDERS STATION

\$35 PER PERSON

Sliders, American Cheese, Grilled

Onions Pickles, Burger Sauce

Select 1:

- Chicken, Beef, Vegan

Add Sweet Potato or Classic French Fries Add'l \$6 pp

Condiments: Aioli & Ketchup

CHARCUTERIE BOARD

\$42 PER PERSON

- A Selection of Artisanal Cured Meats
- A Selection of Mustards & Freshly Baked Rustic Breads
- Traditional Accountrement: Local Honey Comb Marcona Almonds, Olives, Seasonal Jams Seasonal Fruit, Giardiniera, Seeded Lavash Crackers, Fruit & Nut Bread

SANTA MONICA FARMERS MARKET

\$46 PER PERSON

- Seasonal Vegetable Crudite, White Almond Dip, Herb Hummus **VG GF**
- Whole Roasted Cauliflower, Tahini-Green Goddess Dressing **VG GF**
- Butter Lettuce, Carrots, Radish, Mustard Vinaigrette **VG GF**
- Salt Roasted Beets, Blackberries Whipped Feta Cheese **V GF**
- Maple Glazed Carrots, Spiced Yogurt **V GF**

CHILLED SEAFOOD

SELECT 3: \$55 PER PERSON

SELECT 5: \$75 PER PERSON

- Oysters on the Half Shell, Green Apple Mignonette **GF**
- Hamachi Crudo, Tomato, Basil Seeds
- Snapper Ceviche, Aguachile, Mint
- Shrimp, Melon-Horseradish "Cocktail" Sauce
- Dungeness Crab Spring Rolls, Radish, Mint Pickled Fresno Chili **GF**
- Scallop Tartare, Meyer Lemon, Olive Oil Sea Salt **GF**

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RECEPTION STATIONS

TAQUERIA

\$46 PER PERSON

- BYO Taco Bar - Corn Tortillas, Taco Shells
Diced Onions, Cilantro, Queso Fresco
- Tortilla Chips, Pico de Gallo, Guacamole
Molcajete Salsa, Cheese Sauce
- Select Two : Carne Asada **GF**, Chicken Tinga **GF**
Carnitas **GF**, Grilled Fish **GF**, Sweet Potato **V GF**
Corn & Poblano **VG GF**

PAELLA STATION

VEGETARIAN - \$41 PER PERSON

TRADITIONAL - \$61 PER PERSON

Traditionally Prepared with Spanish Rice
Saffron & Sofrito

PASTA STATION

\$55 PER PERSON

Select 2

- Cacio e Pepe, Bucatini, Pecorino **V**
- Citara Alla Pomodoro, Cherry Tomato, Basil **V**
- Wild Mushroom Pappardelle, Kale, Parmesan
V
- Pumpkin Agnolotti, Amaretti Crumble Brown
Butter, Sage, Pumpkin Seeds **V**
- Orecchiette Pasta, Swiss Chard, Tomato
Pecorino, Lemon, Brown Butter **V**
- Lamb Sugo, Tagliatelle, Oven Dried Tomato
Olives

CHARCOAL VENICE *

\$87 PER PERSON

- Cabbage Baked in the Embers, Sumac Yogurt
- Collard Green Salad, Sweet Potatoes
Shaved Radish, Aged Cheddar, Caper-Raisin
Vinaigrette
- Smoked Short Ribs, Red Wine
Chipotle BBQ Sauce
- Loaded Potato, Salted Butter, Creme Fraiche
Aged Gouda
- Coal Roasted Carrots, Black Pepper Honey
Sheeps Milk Ricotta Cheese, Herbs **V GF**

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CARVING STATIONS

Includes Parker House Rolls & Salted Butter.

Carving Stations are designed for a maximum of 60 minutes of service to preserve food quality.

**Chef Attendant required for an additional fee,
\$195 per 50 people*

• Roasted Jidori Chicken, Citrus, Herbs, Salsa Verde	\$55	PER	PERSON
• Beef Tenderloin, Peppercorn Sauce	\$63	PER	PERSON
• Prime Rib Roast, Natural Beef Jus, Horseradish Yogurt	\$73	PER	PERSON
• Spiced Rack of Lamb, Tzatziki, Harissa	\$73	PER PERSON	



DINNER

FAMILY STYLE DINNER

OPTION 1

\$85 PER PERSON

Parker House Rolls & Salted

Butter One Starter

Two Entrées

Two Sides

One Dessert

OPTION 2

\$101 PER PERSON

Parker House Rolls & Salted

Butter Two Starters

Two Entrées

Two Sides

Two Desserts

STARTER

- Kale Salad, Farro, Apples, Kohlrabi
Aged Gouda, Mustard Dressing *V*
- Little Gem Lettuce, Market Vegetables
Parmesan, Truffle Vinaigrette *V GF*
- Grilled Portobello Mushroom, Lettuce Cups
Garlic Labneh, Cucumbers, Chili *VG GF*
- Heirloom Beets, Avocado Tahini, Hibiscus
Pineapple *VG GF*
- Burrata Cheese Toast, Sherry Gastrique
Pistachio Pesto, Oven Dried Tomatoes
- Albacore Tuna Tataki Salad, Carrot- Miso
Ginger, Sesame *GF*
- Chilled Shrimp Cocktail, Horseradish-
Melon Dip *GF*
- Hamachi Sashimi, Citrus, Wasabi, Soy Chili
Crunchy Seeds
- Kale Salad, Carrots, Almonds, Dried &
Fresh Strawberries, Ricotta Salata
Calamansi Vinaigrette

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FAMILY STYLE DINNER

ENTREE

- Rigatoni Pasta, Duck Ragout, Pistachio, Pecorino
- Prime Flat Iron Steak, Yu Choy
Garlic Brown Butter Doenjang
- Roasted Jidori Chicken, Green Garlic Sambal **GF**
- Whole Steamed Branzino, Spicy Green Olive Dressing **GF**
- Pumpkin Fried Wild Rice, Tamari
Pepitas, Sesame, Ginger **VG GF**
- Seared King Salmon, Meyer Lemon
Koji Broth **GF**
- Casarecce Pasta, Burst Tomatoes
Cashew-Arugula-Date Pesto **V**
- Slow Roasted Vegetable Curry, Coconut, Herbs
Basmati Rice **VG GF**
- Crispy Confit Duck, Bacon Kimchi Rice
Anjou Pear, Nori Goma
- Braised Beef Paleron, Okinawa Sweet Potato
Spigarello, Meyer Lemon, Soy Red Wine
- The Ssam, Dry Aged Bone-in New York Steak
Butter Lettuce, Sesame Turmeric Horseradish
Add'l \$21

SIDE

- Whipped Potatoes, Cultured Butter, Sea Salt
V GF
- French Fries *Sweet Potato Substitute Available*
JC Ketchup, Fermented Jalapeno Mayo **VG GF**
- Roasted Fingerling Potatoes, Cipollini
Onions Black Garlic **V GF**
- Steamed Broccoli, Spicy Pistachio Butter
Lime Dukkha **VG GF**
- Sautéed Mushrooms, Charred Eggplant
Puree Parmesan **V GF**
- Garlic Bread, Parmesan, Mozzarella Cheese
V
- Spice Roasted Carrots, Maple Gastrique **VG GF**
- Roasted Cauliflower, Spicy Cashew Romesco
Sauce **VG GF**
- Steamed Basmati Rice, Almonds, Currants
Olives **VG GF**

DESSERT

- Chocolate Cake, Dolce de Leche **V**
- Brown Butter Blackberry Tart
Whipped Crème Fraiche **V**
- Vanilla – Coconut Tapioca Pudding
Farmers Market Fruits **VG GF**
- Red Velvet Cake, Cream Cheese Frosting
- Lime Cheesecake, Glazed Kiwi Guanaja **V**
- Chocolate Mousse

VG = Vegan, **V** = Vegetarian, **GF** = Gluten Free

DINNER BUFFETS

All Dinner Buffets include Caffè Luxxe Coffee and Serendipitea Tea.

Buffets are designed for 60 minutes of service, a surcharge will apply for extended service.

Each menu has a minimum guarantee of 25 persons.

OPTION 1 **\$82 PER PERSON**

Parker House Rolls & Salted

Butter One Salad

Two Entrées

Two Sides

One Dessert

OPTION 2 **\$94 PER PERSON**

Parker House Rolls & Salted

Butter Two Salads

Two Entrées

Two Sides

Two Desserts

Additional Entrée: \$12 per person

SALAD

- Mixed Greens, Shaved Vegetables, Parmesan Truffle Vinaigrette **V GF**
- Little Gem Wedge, Cherry Tomatoes Bacon Hard Boiled Egg, Blue Cheese Vinaigrette **GF**
- Tuscan Kale & Brussel Caesar Salad Puffed Quinoa, Parmesan, Lemon **GF V**
- Wild Arugula & Radicchio Dried Cranberries, Shaved Apples, Feta Pumpkin Seed Vinaigrette **V GF**
- Chopped Vegetable Salad, Iceberg & Romaine Lettuce, Aged Cheddar, Carrots Cauliflower, Mushrooms, Chickpeas, Fennel Tomato, Jo Jo's Vinaigrette **V GF**
- Kale Salad, Carrots, Almonds Dried & Fresh Strawberries, Ricotta Salata Calamansi Vinaigrette **V GF**

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DINNER BUFFETS

ENTREE

- Portobello Mushrooms, Ratatouille, Quinoa *VG G*
- Braised Stuffed Cabbage, Farro, Tomatoes Tofu *VG*
- Orecchiette Pasta, Swiss Chard, Tomato Pecorino Cheese, Lemon-Brown Butter *V*
- Cedar Planked Salmon, Orange, Fennel *GF*
- Rosemary Roasted Chicken
Slow Cooked Tomatoes, Olives, Preserved Lemon
Fennel Confit *GF*
- Soy-Marinated Chicken, Lemongrass
Shiitake Mushrooms, Black Garlic Sauce
- Braised Chicken Curry, Ginger, Coconut Fragrant
Green Herbs *GF*
- Flat Iron Steak, Black Garlic-Miso Jus
- Striped Bass, Mushroom-Shiso Dashi *GF*
- Roasted Beef Tenderloin, Peppercorn Jus *GF*
Add'l \$21

SIDE

- Braised Greens, Garlic, Bacon *GF*
- Creamy Mashed Potatoes, Sea Salt
Soft Butter *V GF*
- Roasted Potatoes, Brown Butter, Parsley *VG GF*
- Caramelized Cauliflower, Urfa Pepper
Golden Raisins *VG GF*
- Charred Broccolini, Bagna Cauda *VG GF*
- Roasted Carrots, Maple Syrup, Sumac
Yogurt *V GF*
- Steamed Seasonal Vegetables, Lemon
Olive Oil *VG GF*
- Basmati Rice, Almonds, Currants
Castelvetrano Olives *VG GF*
- Quinoa, Turnips, Pomegranate, Pistachio
Mint *VG GF*
- Sautéed Wild Mushrooms, Garlic
Lemon, Thyme *VG GF*

DESSERT

- Red Velvet Cake, Cream Cheese Frosting
- Blackberry Brown Butter Tart
Whipped Crème Fraiche
- Lime Cheesecake, Glazed Kiwi Guanaja
- Chocolate Mousse
- Lemon Meringue Tart
- Tres Leches Cake, Candied Citrus

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PLATED DINNER

Plated dinners include Parker House Rolls & Salted Butter, one soup or salad, entrée, and one dessert.

Caffe Luxxe Brewed Coffee & Serendipitea Tea.

You may select up to two protein entrées and one vegetarian entrée for guests to choose from.

All other courses must be the same for all guests.

All entrées must be pre-selected and will be priced accordingly.

SALAD

- Mixed Greens, Shaved Vegetables, Parmesan Truffle Vinaigrette *V GF*
- Iceberg Wedge, Tomatoes, Bacon, Egg Blue Cheese *GF*
- Little Gem, Shaved Radish, Avocado Green Goddess *VG GF*
- Wild Arugula & Radicchio, Cranberries Shaved Apples, Feta Cheese Pumpkin Seed Vinaigrette *V GF*
- Tuscan Kale & Brussels Caesar Puffed Quinoa Parmesan, Lemon *V GF*
- Grains Salad, Farro, Quinoa, Chioggia Beets Toasted Sesame Vinaigrette

SOUP

- Butternut Squash with Whipped Yogurt Pepitas, Mint *V GF*
- Garden Tomato with Creme Fraiche, Basil White Cheddar Crostini *V*
- Minestrone with Tuscan Kale, White Beans Carrots, Basil Pistou *VG*
- Sweet Onion & Parmesan, Crispy Crab Cake

FISH AND SEAFOOD ENTREE

- Slow Cooked Salmon, Yukon Gold Potatoes Wilted Spinach, Brown Butter Chardonnay Sauce *GF*
\$85 PER PERSON
- Crispy Striped Bass, Bok Choy Shiitake Mushrooms, Lemongrass Nage *GF*
\$90 PER PERSON
- Honey Mustard Glazed Black Cod, Lemon Thyme, Carrots, Toasted Couscous
\$90 PER PERSON

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PLATED DINNER

MEAT AND POULTRY ENTREE

- Roasted Jidori Chicken, Melted Leeks, Mushrooms
Mashed Potatoes, Natural Chicken Jus *GF*
\$82 PER PERSON
- Glazed Pork Chop, Wild Rice, Braised Red Cabbage
Cipollini Onions, Cider Glazed Apples *GF*
\$89 PER PERSON
- Rack of Lamb, Pasta e Fagioli *GF*
\$97 PER PERSON
- Duo of Beef, Braised Short Rib, Filet Mignon Potato
Puree, Shaved Mushroom *GF*
\$106 PER PERSON
- Beef Tenderloin Au Poivre, Broccoli, Celery Root
Potato Gratin, Sauce Bordelaise *GF*
\$98 PER PERSON
- Galbi Braised Short Ribs, Stewed Baby Carrots Rice
Noodles, Gochujang
\$92 PER PERSON
- Coffee Crusted New York Steak, Boulangere Potatoes
Cipollini Onions, Sautéed Mushrooms Carrots *GF*
\$115 PER PERSON

VEGETARIAN ENTREE

\$82 PER PERSON

- Portobello Mushroom, Ratatouille
Quinoa *VG GF*
- Pumpkin, Lentil Curry, Basmati Rice
Coconut Yogurt *VG GF*
- Casarecce Pasta, Burst Cherry Tomatoes
Wild Mushrooms, Pecorino *V*
- Sesame Crusted Tofu, Shiitake Mushrooms
Bok Choy, Lemongrass Sauce *VG GF*

DESSERT

- Ken's Chocolate Cake
- Strawberry Shortcake *V*
- Yogurt Panna Cotta *V*
- Olive Oil Cake, Orange Marmalade
- Lemon Meringue Tart *V*
- Caramelized Apple Pain de Jaune *V*
- Blackberry Brown Butter Tart
Creme Fraiche *V*
- Lime Cheesecake, Glazed Kiwi *V*
- Tres Leches Cake, Candied Citrus *V*
- Chocolate Budino, Chantilly Cream *V*
- Vanilla – Coconut Tapioca Pudding
Farmers Market Fruits *VG GF*

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DESSERT STATIONS & DISPLAYS

DESSERT STATIONS AND DISPLAYS

30 Minutes of Service

**Attendant Required for Additional Fee,
\$195 per 50 people*

ICE CREAM SUNDAE STATION*

\$27 PER PERSON

Select 3

Ice Cream Flavors: Vanilla Bean, Chocolate
Strawberry, Salted Caramel

Select 5

Caramel Popcorn, Heath Bar, Cookie Crumbles
Sprinkles, Gummy Bears, Nuts, Seasonal Fruits
Hot Fudge, Whipped Cream

DOUGHNUTS & CHURROS

\$31 PER PERSON

Doughnuts: Blueberry, Strawberry
Chocolate, Cinnamon Sugar

Churros: Cinnamon, Seasonal Garnishes and Dips

VIENNESE

3 SELECTIONS \$33 PER PERSON

4 SELECTIONS \$39 PER PERSON

5 SELECTIONS \$46 PER PERSON

- Mini Sour Cream Cheesecake
- Strawberries & Cream Pound Cake
- Chocolate Budino, Chantilly Cream
- Vanilla Bean Greek Yogurt Panna Cotta
Seasonal Berries
- Mini Key Lime Meringue Tarts
- Mini Red Velvet Cupcakes *VG*
- Mini Vanilla Cupcakes
- Mini Chocolate Cupcakes
- Dark Chocolate Truffles
- Praline, Sea Salt, Caramel
- Pistachio & Raspberry Macarons
- Fudge Brownies
- Assorted Cookies
- Mini Coconut Tapioca Pudding *VG, GF*
- Mini Vegan Mango Pudding *VG*
- Vegan Mini Chocolate Mousse *VG*

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DRINKS

BAR PACKAGES

**Bartender Fee applies at \$175 per 50 guests for up to three hours. Additional hours are charged at the rate of \$35 per hour.*

CALL BAR PACKAGE

2 HOUR MINIMUM \$76 PER PERSON

ADDITIONAL HOUR \$29 PER PERSON

- Ketel One Vodka
- Tito's Vodka
- Beefeater Rum
- Plantation 3 Star Rum
- Catedral Mezcal
- Corazon Blanco
- Buffalo Trace Bourbon
- Jameson Irish Whiskey
- Johnie Walker Black
- Cointreau
- Aperol
- Campari
- Sweet Vermouth
- Domestic & Craft Beers
- House White & Red Wine
- Assorted Soft Drinks & Juices
- Ginger Beer
- Redbull
- Still & Sparkling Water

PREMIUM BAR PACKAGE

2 HOUR MINIMUM \$89 PER PERSON

ADDITIONAL HOUR \$37 PER PERSON

- Tito's Vodka
- Grey Goose
- Bombay Sapphire
- Hendrick's Gin
- Plantation 3 Star Rum
- Ron Zacapa Rum
- Illegal Mezcal
- Casamigos Blanco
- Casamigos Reposado
- Casamigos Añejo
- Basil Hayden's Bourbon
- Jameson Irish Whiskey
- Hennessy VS
- Johnnie Walker Black
- Macallan 12yr
- Add on \$2 pp*
- Cointreau
- Aperol
- Campari
- Sweet Vermouth
- Grand Marnier
- Domestic & Craft Beers
- House White & Red Wine
- Assorted Soft Drinks & Juices
- Ginger Beer
- Red Bull
- Still & Sparkling Water

DRINKS

SPECIALTY COCKTAILS

Select up to 2 cocktails

Added to chosen bar package: +\$18 per person
per hour

- **EYE OF THE TIGER**
vodka, lychee liqueur, orange, lemon
- **THE GRAPPLER**
vodka, cherry herring, pineapple, yuzu, grenadine
- **CRAZY IN LOVE**
vodka, cherry herring, falernum
lemon & grapefruit juices
- **LA WOMAN**
gin, cointreau, peach puree, lime, orange bitters
fever tree ginger beer
- **DANGEROUS BULLET BOYS**
choice of gin or mezcal, lime juice
gochujang syrup, tajin
- **SHATTERED**
tequila, aperol, cointreau, yuzu, agave
- **NEVER HAVE I EVER**
tequila, chocolate, coffee liqueur, espresso
- **IT'S A GOOD DAY**
mezcal, demerara, orange & chocolate bitters

- **FLOWER POWER**
mezcal, st. germain elderflower
passionfruit lemon
- **THE BIRD**
rum, fresh pineapple & pineapple juice
campari, italian rosolio di bergamotto, lime
- **K-TOWN MULE**
rum, sesame, honey, ginger, lime, ginger beer
- **HEART OF GOLD**
bourbon, italicus rosolio di bergamotto
fresh lemon, honey, mint
- **BROKEN DREAMS**
bourbon, sweet vermouth, cynar, luxardo
maraschino, orange & angostura bitters
- **WALK THE LINE**
buffalo trace, italian amaro, bitters, sugar
- **SEASONAL NON-ALCOHOLIC
COCKTAILS**

DRINKS

BEER & WINE BAR PACKAGE

2 HOUR MINIMUM \$42 PER PERSON
ADDITIONAL HOUR \$18 PER PERSON

- Domestic and International Beer
- House White and Red Wine
- Soft Drinks
- Still and Sparkling Water

BRUNCH PACKAGE

2 HOUR MINIMUM \$48 PER PERSON
ADDITIONAL HOUR \$22 PER PERSON

- Bloody Mary’s & Mimosas
- BYO Seasonal Garnish Station
- Soft Drinks
- Hot Tea & Coffee
- Still & Sparkling Water

CONSUMPTION

BEER \$12 PER DRINK
HOUSE WINE \$18 PER DRINK
CALL \$18 PER DRINK
PREMIUM \$20 PER DRINK

“CASH LESS” BAR

BEER \$12 PER DRINK
HOUSE WINE \$18 PER DRINK
CALL \$18 PER DRINK
PREMIUM \$20 PER DRINK

GENERAL INFORMATION

MENU SELECTION

Menu selections & details for your event to be finalized 21 days prior to your first event date.

Menu items & pricing for the Hotel's standard Banquet Menus are firm for 120 days only. Beyond 120 days, menu items and prices are subject to change. Prices agreed to on a signed Banquet Event Order are binding.

Each menu item has a minimum guarantee of 25 persons.

BEVERAGE & BAR SERVICE

The hotel offers a complete selection of beverages including alcoholic & non-alcoholic beverages for your event. The hotel does not permit outside beverage to be brought on premises without advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle brought in for an event.

GUARANTEES

The hotel requires a final confirmation or "guarantee" of your guest's attendance no later than (3) business days prior to your scheduled event. Should your final guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction. If no guarantee is received, your original expected attendance per contract will be used for attendance & billing. The LINE LA will be prepared to serve 3% in excess of the guaranteed number of guests.

GRATUITY, SERVICE CHARGE & TAX

A 25% service charge & applicable states sales tax (subject to change) will be added to all event rental, food & beverage. The service charge is taxable by California State Law.

LABOR CHARGE

All labor fees are subject to states sales tax, currently 9.5%, subject to change.

GENERAL INFORMATION

EVENT PARKING

The hotel provides Valet Parking. Current Event Pricing is \$22 per vehicle (standard size vehicles), inclusive of tax. Rates & taxes are subject to change.

CANCELLATION

In the event of a cancellation, cancellation charges may be applicable based on your original contract.

STANDARD SERVICE TIMES

30 minutes for all breaks

60 minutes for all buffets

MISCELLANEOUS

Bartender Fees: \$175 per bartender per 50 guests, based on 3 hours of service, \$35 each additional hour

Station Attendant Fee: \$195 per attendant, 1 hour of service

Security: \$250 per guard, based on 5 hours of service

Bathroom Attendant: \$150 per attendant, based on 3 hours of service

Audio Visual Equipment: Pricing available upon request, outside vendor fees may apply