

# The LA Hotel Downtown Gala Package

## **Your gala experience includes:**

- One Hour reception with open bar and passed hors d'oeuvres
  - Three Course Dinner with Choice of Entree
    - Use of Reception Venue
- Appropriate tables, chairs, silverware, glassware, linen
  - Votive Candle Lights
- Dance Floor, DJ Tables and staging for live bands
  - Pre- and on site event management
- Preferred Rates for overnight accommodations for your guests

***Chivari Chairs & Specialty Linen can be added to any package for \$18 per person***

# PACKAGE 1

\$117

## **One Hour Reception**

### Passed

3 hot & 3 Cold

### Veg Out

Terra Vegetable Chips, Market Fresh Cut Veggies  
Blue Cheese Dip, Spinach Artichoke Spread

### Cheese

Collection of Traditional Artisanal Cheeses  
Table Grapes, Orchard Fruit Preserve, Toasted Nuts  
Urban Honey

## **Plated Dinner**

### 1<sup>st</sup> course

Salad or Soup

### Entrée

Table Side Choice of 2 entrees

### Dessert

Slice of Wedding Cake

# PACKAGE 2

\$128

## **One Hour Reception**

### Passed

3 hot & 3 Cold

### Veg Out

Terra Vegetable Chips, Market Fresh Cut Veggies  
Blue Cheese Dip, Spinach Artichoke Spread

### Cheese

Collection of Traditional Artisanal Cheeses  
Table Grapes, Orchard Fruit Preserve, Toasted Nuts  
Urban Honey

## **Plated Dinner**

### 1<sup>st</sup> course

Salad or Soup

### Entrée

Table Side Choice of 2 entrees

### Dessert

Selected from the menu

# PACKAGE 3

\$139

## **One Hour Reception**

### Passed

3 hot & 3 Cold

### Veg Out

Terra Vegetable Chips, Market Fresh Cut Veggies  
Blue Cheese Dip, Spinach Artichoke Spread

### Cheese

Collection of Traditional Artisanal Cheeses  
Table Grapes, Orchard Fruit Preserve, Toasted Nuts  
Urban Honey

### Antipasti Platter

Marinated and cured olives  
Grilled and Roasted vegetables with Aged balsamic  
Fresh Parmesan Potato Crisps

## **Plated Dinner**

### 1<sup>st</sup> course

Salad or Soup

### Entrée

Table Side Choice of 2 entrees

### Dessert

Selected from the menu

# RECEPTION PASSED ITEMS

Barramundi Ceviche with Lime

Seared Tuna Slices on Cucumber-Wasabi Flying Fish Roe

Manchego and Quince Skewers with Almonds

Salmon and Tuna Tartar Cones with Greenhouse Micro Greens

Caprese Skewer

*Tomato Mozzarella Basil*

Creamy Brie and Tomato Bruschetta with Mango Jam

Duck Prosciutto Wrapped Grissini Sticks

*Apricot Pommery Mustard*

Butter Poached Rock Lobster served in a Creamy Corn Succotash

Petit Kobe Beef Taco Cups

Short Rib Sliders-Red Onion and Tomato Jam

Shrimp Tempura Sticks with Thai Chili Dipping Sauce

Petite Beef Wellingtons-Truffle Demi

Terres Major Beef Brioche Crostini -Melted Maytag Blue Cheese

Seared Mini Crab Cake Arancini with Spicy Corn Aioli

Sweet and Sour Chicken Unskewers

Macadamia Crusted Lamb Chops- Lemon Oregano Demi

# RECEPTION LATE NIGHT STATIONS

Each station \$22 per person

## **Little Havana**

Cast Iron Skillet of Seafood Paella  
Mini Cuban Pressed Sandwiches  
Chimmichuri Beef Skewers  
Yucca Fries with Citrus Mango Aioli Dipping Sauce

## **Metro**

Kobe Beef Sliders served on a Warm Griddle  
Buttermilk Fried Chicken Tenders  
Mini Hot Dogs with the fixings  
Popcorn 3 ways: Parmesan, Truffle Herb, Spicy

## **Comfort Station**

Rustic Mini Grilled Cheese with Homemade Tomato Soup  
Macaroni and Cheese Fritters, Pigs in a Duvet  
Fried Chicken Bites with Honey BBQ

## **Let's go Far East**

Assorted Dim Sum (steamed dumplings and Shu Mai)  
Ginger Stir Fried Chicken  
Vegetable Fried Rice  
Crispy Fried Vegetable Spring Roll  
Shrimp and Soba Noodle Salad in mini Asian to-go containers with chopsticks

## **Mama Mia**

Assorted Flatbread Pizzas  
Penne and Oriechette  
Choose 2 Sauces: Vegetable Prima Vera, Pesto, Chunky Tomato Sauce,  
Light Mushroom Cream, 3 Cheese Sauce  
Served with Parmesan Cheese, Focaccia Bread, Grissini Sticks

*(Optional Chef Attendant \$150)*

# RECEPTION PREMIUM STATIONS

## **Shellfish**

Jumbo Pacific Shrimp or Stone Crab Claws  
Caper Crème Fraiche, Cocktail Sauce, Horseradish  
\$6.50 per piece [Based on 4 piece minimum per guest]

## **Sushi**

Assorted Rolls to include California, Vegetable, Sashimi  
Soy, Wasabi and Pickled Ginger  
\$22 per person  
*(Chef optional at \$150 per attendant)*

## Wild Prime Carving Stations

\$14 per person per station

## **Shallot Rubbed Strip Loin**

Creamy Horseradish, Peppered Merlot Demi  
Cheddar Rolls, Scalloped Potatoes

## **Roasted Breast of Turkey**

Cranberry Aioli, Traditional Gravy, Petite Croissants  
Root Vegetable Stuffing

## **Mustard Brushed Pork Loin**

Calvados Cream, Dried Apple Chutney, Pretzel Rolls  
Sweet Potato Puree

## **Hollandaise Glazed Salmon**

Pan Flashed Arugula with Citrus Oil  
Wild Rice and Walnut, Crispy Flat Bread

## **Rack of Lamb** *add \$6 per person*

Caramelized Onion and Mint Jus, Rosemary Rolls  
Yogurt Whipped Potatoes

## **Cast Iron Skillet of Wild Mushroom Ragout**

Fresh Thyme, Parmesan Flakey Pastry Shell  
Peppered Watercress Salad  
*(Chef required for each item and station at \$150 per attendant)*

# DINNER OPTIONS

## SOUPS

### **Sweet Corn Veloute**

Dungeness Crab and Roasted Corn Kernels

### **Creamy Asparagus Soup**

Smoked Chicken and Caramelized Onions

### **Lobster and Sweet Potato Soup**

Fingerling and Lobster Fricassee

## SALADS

### **Spinach and Red Endive**

Roasted Mushrooms, Toasted Feta, Dried Cranberries  
Port Vinaigrette

### **Baby Organic Greens**

English Cucumber, Grape Tomato  
Flax seed and Balsamic Vinaigrette

### **Hearts of Romaine**

Parmesan Dressing  
Brioche Croutons

### **Arugula & Frissee**

Toasted Pecans, Manchego Ribbons  
White Balsamic and Honey Vinaigrette

## APPETIZERS

### **Seafood Martini**

Mango Cilantro Salsa

### **Grilled Vegetable**

Roasted Asparagus, Goat Cheese Fritter,  
Cilantro Oil

### **Red and Golden Beet Carpaccio**

Drunken Goat Cheese, Micro Arugula,  
Citrus Cream

### **Creamy Chicken and Vegetable Ragout**

Truffle Puff Pastry Cap

### **Three Cheese Risotto**

Duck Confit, Veal Demi



# MAINS

## **Pan Roasted Chicken Breast**

Truffle Lyonnais Potato, Baby Carrots  
Natural Pan Jus

## **Mustard Brushed Chicken Breast**

Olive Oil Whipped Mashed Potato  
Haricot Vert

## **Chicken Saltimbocca**

Gorgonzola Polenta, Asparagus and Port Wine Mushroom Demi

## **Wild Pacific Salmon**

Papaya-Tomatilla Salsa  
Roasted Trio Carrots and Wasabi Mashed Potato

## **Miso Glazed Halibut**

Green Tea Risotto, Confetti Vegetable Medley

## **Sauteed Strip bass**

Fennel Orange Relish, Dragon Beans, Goats Cheese Polenta

## **Pan Seared Monkfish served on a Rock Shrimp Risotto**

Asparagus, Herb Buerre Blanc

## **Filet of Beef with Scorched Blue Cheese Topping**

Buttermilk Mashed Potato and Sauteed Baby Spinach

## **Grilled New York Steak au Poivre**

Double Baked Potato and Asparagus and Toasted Shallots

## **Boudreaux Braised Short ribs**

Herbed Polenta and Roasted Carrots

## **Filet Mignon with Yellow Tomato and Thyme Crust**

Horseradish Mashed Potato, Brocolini, Shallot Jus

## **Grilled Veal Chop**

Red Wine Soaked Morels, Haricot Verts  
Sweet Pea Risotto

# DESSERT

## **Chocolate Pyramid**

Mixed Berry Puree

## **Pecan Tart**

Bourbon Pomegranate Drizzle

## **Cheesecake**

Fruit Salsa

## **Lemon Tart**

Candied Lemon Peel

## **Chocolate Trio**

Dark Chocolate Truffle  
Chocolate Covered Strawberry  
Milk Chocolate Mousse

## **Cocoa Dusted Banana Dome**

Carmel Brushed Plate

## **Hazelnut Crunch**

Praline Sprinkle

# DRINKS

## **Deluxe Package**

First hour \$16 per person  
Each Additional hour \$10 per person

## **Premium Package**

First hour \$19 per person  
Each Additional hour \$12 per person

## **Hosted Bar**

Top Shelf \$9 per glass  
Premium Brands \$8 per glass  
Deluxe Brands \$7 per glass  
House Wines \$7 per glass  
Domestic Beers \$6 each  
Imported Beers \$7 each  
Mineral Water \$5 each  
Soft drink \$5 per glass  
Cordials \$9 per glass

## **Cash Bar**

Top Shelf \$9.50 per glass  
Premium Brands \$8.50 per glass  
Deluxe Brands \$7.50 per glass  
House Wines \$7.50 per glass  
Domestic Beers \$6.50 each  
Imported Beers \$7 each  
Mineral Water \$5 each  
Soft drink \$5 per glass  
Cordials \$9.50 per glass

# WINES

## **Whites**

### Bubbles

Charles de fere \$42  
Moreno brachetto d'acqui \$49  
Chandon Classic Brut \$60  
Prosecco \$33  
Veuve clicquot, yellow label \$122

### Chardonnay

Columbia Crest Reserve, WA \$30  
Magnolia Grove, Napa Valley \$41  
Clos du Bois Russian River \$42  
Louis Latour Ardeche \$32

### Sauvignon Blanc

Rodney Strong "Charlottes Home" \$32  
Kim Crawford, Marlborough \$46  
Brancott, NZ \$42

### Pinot Grigio

Estancia Estates \$27  
Bollini, Italy \$42

### Reisling

Hogue Jo, WA \$26  
Chateau Ste. Michelle, Columbia Valley  
\$34

### Malbec

Alamos seleccion, Mendoza \$48

### Additional Whites

Paco & Lola, albarino, Spain, \$44  
Trimbach, Gewurstraminer \$52

## **Reds**

### Cabernet Sauvignon

Magnolia Grove, Napa Valley \$42  
Chateau Ste. Michelle, Columbia Valley  
\$48  
Francis Coppola Directors Cut, CA, \$56  
Newton, Red Label, Napa Valley \$68

### Pinot Noir

Kim Crawford, New Zealand \$42  
DeLoach, CA, \$42  
Cornerstone, Oregon \$92

### Merlot

Blackstone, CA \$34  
Wild Horse, Central Coast \$44  
Cellar No. 8, CA \$42

### Other Reds

Paso Creek, Zinfandel, CA \$38  
Ampelos, Syrah, Santa Rita Hills \$72  
Jacobs Creek, Shiraz Reserve, Australia  
\$36

### Red Blend

Kedem Cream Red (kosher) \$22