



The LA Hotel Downtown Wedding Packages

Your wedding experience includes:

- One Hour reception with open bar and passed hors d'oeuvres
 - Three Course Dinner with Choice of Entree
 - Wedding Cake
 - Champagne Toast
 - Complimentary Wedding Menu Tasting for up to four guests
- Complimentary Suite for the Bride and Groom on wedding night
 - Use of Reception Venue
 - Appropriate tables, chairs, silverware, glassware, linen
 - Votive Candle Lights
 - Dance Floor, DJ Tables and staging for live bands
 - Display tables for cake, gifts and place cards
 - 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





Silver

\$117

One Hour Reception

Passed hors d'oeuvres

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

1st course

Salad or Soup

Entrée

Table Side Choice of 2 entrees

Dessert

Slice of Wedding Cake



Gold

\$128

One Hour Reception

Passed hors d'oeuvres

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

1st course

Salad or Soup

Entrée

Table Side Choice of 2 entrees

Dessert

Selection from the menu
Wedding cake cutting ceremony
Wedding cake offered during reception



Diamond

\$139

One Hour Reception

Passed hors d'oeuvres

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

1st course

Salad or Soup

Entrée

Table Side Choice of 2 entrees

Dessert

Selection from the menu
Wedding Cake Cutting Ceremony
Wedding cake offered during reception

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

LATE NIGHT RECEPTION 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, Foccacia Bread, Grissini Sticks

(Optional Chef Attendant \$150)

PREMIUM RECEPTION 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

Sautéed Striped 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 Sautéed 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

Caramel Brushed Plate

Hazelnut Crunch

Praline Sprinkle

A custom Viennese Table can be designed to fit your needs



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

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

Malbec

Alamos Seleccion, Mendoza \$48

Red Blend

Kedem Cream Red (kosher) \$22