



THE L.A.
GRAND HOTEL DOWNTOWN

A wide-angle photograph of a wedding reception hall. The room is dimly lit with warm ambient lighting. The floor is covered with a large, vibrant projection of pink roses. In the background, there are round tables set for a reception, and a stage area with more floral decorations. The text "Wedding Package" is overlaid in a white, elegant script font across the center of the image.

Wedding Package





THE L.A.
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Silver Package

One (1) Hour Hors d'Ouevres – Choice of Two Cold and Two Hot
Three (3) Hours Hosted Deluxe Bar
Three (3) Course Menu of Your Choice

Gold Package

One (1) Hour Hors d'Ouevres – Choice of Two Cold and Two Hot
Four (4) Hours Hosted Premium Bar
Three (3) Course Menu of Your Choice

Both Packages Include the Following:

Hotel Tables and Ballroom Chairs
Custom Sized Dance Floor
Cake Cutting and Champagne Toast
Complimentary Tasting for up to 4 Guests *(For Weddings of 100 Guests or More)*
Complimentary Overnight Suite for Bride and Groom

Prices exclude 22% service charge and 9.50% sales tax (subject to change without notice), unless otherwise noted.

All items and prices are subject to change without notice. (03.27.18)



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*Three Courses include
Choice of Salad or Appetizer,
Entrée and Dessert*

*Accompanied by Freshly Baked
Artisan Dinner Rolls,*

*Coffee and Hot or Iced Tea
Service*

Dinner Options

Appetizers and Soups

LOBSTER RAVIOLI cognac saffron velouté | english peas | tomato concassé

WILD MUSHROOMS RISOTTO locally foraged mushrooms | parmigiano

BURRATA CHEESE & SMOKED PROSCIUTTO "SPECK" frisee | pomegranate paint | almond vinaigrette

LOBSTER BISQUE tarragon crème fraiche

ROASTED TOMATO-FENNEL SOUP parmesan pesto crostini

ORGANIC CORN BISQUE chipotle crema

Our Salad Creations

ORGANIC GREENS BOUQUET chevre | almonds | strawberry confetti | cucumber | strawberry balsamic

LOCAL GREENS bermuda triangle goat cheese | poached pears | candied pecans | white balsamic vinaigrette

LITTLE GEM CAESAR parmigiano reggiano | ciabatta croutons | heirloom cherry tomatoes

PROSCIUTTO DI PARMA wild arugula | watermelon radish | pear tomato | parmesan | balsamic glaze

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Silver Package Main Courses

PAN SEARED CHICKEN BREAST roasted fingerling potatoes with caramelized onion | pinot noir reduction

SCOTTISH SALMON spinach and manchego risotto | garden squash | piquillo emulsion

ZINFANDEL BRAISED SHORT RIBS porcini-truffle and parmigiano polenta | natural jus

NATURAL CHICKEN BREAST & SALMON DUET whipped yukon gold potatoes | rosemary jus | yellow pepper sauce

Gold Package Main Courses

DIJON BRUSHED CHICKEN BREAST mascarpone polenta | sweet corn & edamame succotash | madeira sauce

CHILEAN SEA BASS red beet risotto | baby carrots and yellow sunburst, english pea coulis

FILET MIGNON au gratin potatoes | green peppercorn merlot sauce

SCOTTISH SALMON & PETIT FILET DUET au gratin potatoes | lemongrass reduction | cabernet sauce **(Additional Cost)**

FILET MIGNON & WILD PRAWNS DUET english pea risotto | lemon butter sauce | burgundy reduction **(Additional Cost)**

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Vegetarian Main Courses

MUSHROOM RAVIOLI vermouth cream sauce | alba mushrooms | chives

PORTABELLA & QUINOA NAPOLEON zucchini | peppers | eggplant | yellow squash | tomato coulis

RISOTTO PRIMAVERA WITH CALIFORNIA OLIVE OIL petit vegetable primavera

Dessert

PETIT HAZELNUT CAKE with Coffee-Scented Pastry Cream

FAMILY-STYLE FRENCH MACARONS DISPLAY

TRIO OF MINIATURE DESSERTS chocolate cake | petit crème brûlée | raspberry tart

PETIT FOUR ASSORTMENT PLATTER for the table

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Hors D'Oeuvres

Cold

HUMMUS & KALAMATA OLIVE VOL AU VENT
TOMATO & BOCCONCINI MOZZARELLA SKEWER
SUNDRIED TOMATO & BOURSIN CROSTINI
AHI TUNA TARTAR & AVOCADO MOUSSE MINI CORNETS
SHRIMP & PESTO MOUSSE BAGUETTE
SMOKED SALMON ROSETTE on Pumpernickel
CHICKEN CURRY BOUCHE
PROSCIUTTO WRAPPED ASPARAGUS
PETIT FILET ON POTATO PANCAKE with Creamy Horseradish
SMOKED DUCK & BLUEBERRY MOUSSE on Rye

Hot

VEGETABLE SPRING ROLLS with Sweet & Sour Sauce
SPANAKOPITA
BRIE, PEAR & WALNUT PHYLLO PURSE
COCONUT SHRIMP with Mango Teriyaki Sauce
CRAB CAKES with Tartar Sauce
FIRECRACKER SHRIMP with Sweet & Sour Sauce
CHILI-LIME CHICKEN KEBOB
HAWAIIAN STRIP LOIN BEEF SKEWER
FILET MIGNON EN CROUTE with Cabernet Demi
BEEF OR CHICKEN SATAY with Peanut Sauce

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Cold Displays

(Available for additional cost)

CHEESE DISPLAY

collection of artisanal cheeses with rustic breads & crackers
fresh & dried fruits | honey & fruit preserve | toasted nuts

FARMERS MARKET CRUDITÉS

organic asparagus | baby carrots | cauliflower | broccoli | cherry tomato | cucumber
red pepper hummus | cucumber & mint yogurt dip
pita bites & lavash

ANTIPASTO MISTO

prosciutto | salame | soppressata | parmigiano reggiano
grilled & marinated vegetables | gourmet olives | marcona almonds
artisanal breads & crackers

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Reception Stations

(Available for additional cost)

SEAFOOD CRUDO BAR

king crab legs | oysters on the half shell | jumbo gulf shrimp
pacific halibut ceviche with mango-papaya salsa
tabasco | champagne mignonette | cocktail sauce | lemon & lime wedges

SUSHI & SASHIMI

california rolls | spicy tuna rolls | Hamachi | maguro | shrimp
wasabi | pickled ginger | soy sauce

**ANGUS BEEF
HERB CRUSTED
STRIPLOIN**

merlot wine reduction | horseradish cream
silver dollar rolls

BLACKENED SALMON

citrus turmeric sauce | mango-papaya salsa

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Optional Additions (Available for additional cost)

- ❖ **HOSTED VALET PARKING**
- ❖ **WEDDING CEREMONY SET-UP**
- ❖ **COAT ROOM / GIFT ATTENDANT**
- ❖ **BARTENDER FEE**
- ❖ **POWER DROP**

Please note we have additional menu items and services available to help create the perfect wedding package for your celebration.

Our dedicated Catering Sales Managers are ready to assist you. Contact them at 213.617.1133 for full details and availability.

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