











# PASSED HORS D'OEUVRES

# PASSED APPS 50 pieces minimum

SEAFOOD

Salmon White Ponzu Sashimi - \$300 Spicy Tuna on Crispy Rice - \$325 Hamachi Serrano Sashimi - \$300 Coconut Shrimp - \$325

# POULTRY, PORK, & BEEF

Teriyaki Chicken Meatballs - \$275 Beef Short Rib Sliders with Cheese - \$350 Beef Tenderloin Skewer - \$325 Beef Wellington Puff Pastry - \$375 Chicken Teriyaki Skewer - \$300 Chorizo Stuffed Bacon Wrapped Dates \* gf \* - \$275

#### **VEGETARIAN / VEGAN**

Vegetable Fried Spring Rolls - \$250 (vegan / veg) Goat Cheese and Honey Phyllo Bites - \$250 (veg) Vegetable Samosa w/ Mint Chutney - \$275 (vegan / veg) Fire Roasted Vegetable Empanada - \$275 (veg) Falafel with Spinach and Tahini - \$275 (vegan / veg / gf)





# DISPLAYS

# SUSHI & ROLLS

# yellowtail, tuna, salmon, shrimp assorted Yamashiro rolls

Half Sushi Display – \$1,750 (serves 50-80) Large Sushi Display – \$2,750 (serves 80-100) Half California Roll Display – \$800 (serves 50-80) Half Vegetable Roll Display – \$950 (serves 50-80) Sushi Yacht – \$725 (serves 25)

# CHEESE & CHARCUTERIE

# Chef Selection Assorted Cheese and Meat

Includes fruits, nuts and sourdough baguette
Display (serves 50-75) \$850.00

# DESSERT DISPLAY

Includes selection of mini assorted desserts - \$550







# **BUDDHA**

**\$85.00** per person

### STARTER

(SELECT ONE)

**CAESAR SALAD** 

Little Gem topped with parmesean cheese and caesar dressing

#### FRESH GARDEN SALAD

Greens, Tomatoes, Cucumbers, Avocado, Radish, House Dressing

# **ENTREES**

(SELECT TWO ITEMS)

Pan Seared Salmon with sriracha fish sauce \* GF \*

Garlic Rosemary Chicken \* GF \*

London Broil Beef Roast mushroom peppercorn sauce

Vegan Eggplant Mapo Tofu

**Red Wine Braised Short Rib** 

Penne Pasta w/ arrabiata sauce

SIDES

(SELECT TWO)

Mashed Potatoes
Steamed Seasonal Vegetables
Vegetable Fried Rice
Vegetable Garlic Noodles
Roasted Brussel Sprouts w/ bacon and balsamic

# PAGODA

\$95.00 per person

### STARTER

(SELECT ONE)

**CAESAR SALAD** 

Little Gem topped with parmesean cheese and caesar dressing

#### FRESH GARDEN SALAD

Greens, Tomatoes, Cucumbers, Avocado, Radish, House Dressing

### **ENTREES**

(SELECT THREE ITEMS)

Pan Seared Salmon with sriracha fish sauce \* GF \*

Garlic Rosemary Chicken \* GF \*

London Broil Beef Roast mushroom peppercorn sauce

Vegan Eggplant Mapo Tofu

Mahi Mahi w/ miso beurre blanc

**Red Wine Braised Short Rib** 

Penne Pasta w/ arrabiata sauce

SIDES

(SELECT TWO)

Mashed Potatoes
Steamed Seasonal Vegetables
Vegetable Fried Rice
Vegetable Garlic Noodles
Roasted Brussel Sprouts w/ bacon and balsamic

# MOUNTAIN PALACE

**\$110.00** per person

### STARTER

(SELECT ONE)

CAESAR SALAD

Little Gem topped with parmesean cheese and caesar dressing

#### FRESH GARDEN SALAD

Greens, Tomatoes, Cucumbers, Avocado, Radish, House Dressing

### **ENTREES**

(SELECT THREE ITEMS)

Pan Seared Salmon with sriracha fish sauce \* GF \*

Garlic Rosemary Chicken \* GF \*

London Broil Beef Roast mushroom peppercorn sauce

Vegan Eggplant Mapo Tofu

Cowboy Steak with Chimichurri

Mahi Mahi w/ miso beurre blanc

**Red Wine Braised Short Rib** 

Penne Pasta w/ arrabiata sauce

SIDES

(SELECT TWO)

Mashed Potatoes
Steamed Seasonal Vegetables
Vegetable Fried Rice
Vegetable Garlic Noodles
Roasted Brussel Sprouts w/ bacon and balsamic

# BEVERAGE PACKAGES

All packages include soft drinks and juice

BEER & WINE PACKAGE \$60.00 per guest (4 hours open bar)

WELL PACKAGE \$75.00 per guest (4 hours open bar)

PREMIUM PACKAGE \$95.00 per guest (4 hours open bar)

NON-ALCHOHOLIC PACKAGE \$8.00 per guest (4 hours open bar) sodas and juices

Coffee & Hot Tea Station \$250

Corkage fee is \$35.00 per bottle of wine or champagne

CASH OR CONSUMPTION BAR AVAILABLE ON REQUEST (\$150 BARTENDER FEE APPLIES)

#### BEER / WINE:

White Wine: Whitehaven Sauvignon Blanc, Hanzell Chardonnay

Red Wine: Quilt Cabernet, Vie Cave Malbec

Beer: Far Yeast Tokyo White Ale, Saporro, Saporro Light

#### **WELL PACKAGE:**

White Wine: Whitehaven Sauvignon Blanc, Hanzell Chardonnay

Red Wine: Quilt Cabernet, Vie Cave Malbec

Beer: Far Yeast Tokyo White Ale, Saporro, Saporro Light

Liquor: Jameson Whiskey, Old Foresters Whiskey, Haku Vodka, Cazadores / El TesoroTequila, Haku Gin, Dewars White Label Scotch, Flor De Cana Rum

#### **PREMIUM**

White Wine: Whitehaven Sauvignon Blanc, J. Wilkes Pinot Blanc, Hanzell Chardonnay

Red Wine: Flower Pinot Noir, Quilt Cabernet, Vie Cave Malbec

Beer: Far Yeast Tokyo White Ale, Saporro, Saporro Light, Umami IPA

*Liquor:* Grey Goose Vodka, Roku Gin, Bicardi Rum, Casamigos Reposado Tequila, Makers Mark Bourbon, Glenlivet 12/Johnny Walker Black Scotch, Hennessy Cognac,

Bubbles: Zardetto Prosecco / Zardetto Rosé / J. Cuvee



#### CEREMONY & COORDINATION

Ceremonies take place in the Garden Courtyard, as guests are seated around the perimeter. Fee extends the event for a 5th hour.

#### \* Bridal Suite and Groom's Lounge are included\*

In-house coordination by Event Manager includes: linens, timeline and floor plan creation, vendor oversight and organization of set- up and breakdown day of. - \$500

#### GARDEN MAINTENANCE CLAUSE:

There will be an additional \$1,500 fee to have any access directly in the Garden for a wedding. We have priceless koi fish and a freshly landscaped Garden, that needs constant care and protection. This fee will be waived if there is zero access to the Garden.

Sliders with fries – \$30

#### **VENDOR MEALS**

Chef's choice unless further specified – \$35.00

#### VALET PARKING

**\$20.00** per vehicle

#### PLEASE NOTE:

- Private events are booked in 4 hour time slots
- Daytime events (11am to 4pm) available upon request with a \$5,000 food and beverage minimum

#### DEPOSIT

The non-refundable deposit is equal to the room rental(s) of the event space(s) being rented. Dates and space are available on a first-come, first- served basis upon receipt of the security deposit. Check, cash, and credit card are accepted forms of payment.

#### SERVICE CHARGE

Service charge is **22%** and applied to food and beverage only.

#### GRATUITY

Please note that service charge is not a gratuity. Gratuity can be left at the discretion of the client.

#### SALES TAX

Los Angeles city sales tax is 9.5% and applies to all line items including service charge.

#### FINAL GUEST COUNT & BALANCE

The final guest count, menu selections, and balance will be due 7 days prior; excludes valet and consumption bar totals, which will be tallied at the event's conclusion.

#### EXTRA HOUR

For an additional \$750 per hour, you may extend your event. A 22% service fee will be automatically added. Alcohol may be on a cash or consumption bar basis for the final hour.

#### DECOR

We request all décor to be approved in advance and that nothing be fixed to, or potentially cause damage to, the existing structure.

#### AUDIO/VISUAL

We highly recommend a sound check and A/V test to be completed prior to your event date

- Two in-house projectors (Garden & Skyview)
- Two wireless mics

#### TASTING:

Once a deposit is received, a tasting may be scheduled by appointment only (at least 10 days in advance). Up to 5 items may be selected to taste. Additional menu entrees are available at 25.00 each. Suggested gratuity for server is 20% of bill before discount (not included).

# PREFERRED VENDORS

#### ENTERTAINMENT

#### Taiko Drummers

Isaku Kageyama isakukageyama.com 857-472-4201

preferred vendor offering 10% discount

#### Fire Groove Entertainment

www.firegroove.com 323.640.0191

#### Origami Artist

Karla Ross 818-992-1900 karla@karlaross.com

#### Magician

Franklin Saint (310) 921-0595

#### Elite Entertainment Global

Melissa Staroszik contact@eliteentertainmentglobal.com eliteentertainmentgolbal.com

#### Engraver (glasses, bags etc.)

Cat Lauren Calligraphy cat@catlaurencalligraphy.com www.catlaurencalligraphy.com IG: @catlaurencalligraphy

#### **FLORISTS**

#### Michael Walls Florals

Michael Walls 310-435-2487 www.michaelwallsfloral.com

#### Magdalena's Flowers

Ilga Magdalena Ziegler 310-849-0975 www.magdalenasflowers.com

#### Los Angeles Floral Couture

Dalel Snider 310-425-5290 Info@losangelesfloralcouture.com Losangelesfloralcouture.com

#### РНОТО ВООТН

#### **CPG Event Rentals**

Adrian Gonzalez Adrian@cpgeventrentals.com www.cpgeventrentals.com

#### **Hot Point**

Natalie Reid Natalie@hotpointapp.com

#### **PHOTOGRAPHY**

#### Baby Got Bokeh Photography

Danielle Rouillard danielle@babygotbokeh.com www.babygotbokeh.com

### Caught In The Moment

Lana Farfan
562-397-5674
weddings@caughtinthemoment.com
www.caughtinthemoment.com

### Judy and Gavin Photography

www.judyandgavin.com judithtran@gmail.com 626.216.4332

#### DJS

#### Resilience – Luis Otero

718-570-5036 info@resiliencedjs.com

# DJ Regul8

Edward Saldana 310-567-3857

DJReguL8@gmail.com

#### DJ Jimmy G

eventsbyjimmyg@gmail.com 818 636-0123 Silent Disco, Karaoke, Photobooth

#### RENTAL FURNITURE

#### **CPG Event Rentals**

Adrian Gonzalez Adrian@cpgeventrentals.com www.cpgeventrentals.com

#### Gems Party Rentals

Mark Rosenberg 818-980-7368 info@gemsparties.com www.gemsparties.com

#### CAKES/BAKERIES

#### Susie Cakes

(323) 266-2253 www.susiecakes.com

#### Nice & Sweet Bakery

Niceandsweetla.com IG:@niceandsweetla niceandsweetla@gmail.com

#### BRIDESMAID DRESSES

#### Bella Bridal Couture

805-379-3307 bellabridalcouture.com

#### Rent the Runway

800-509-0842 www.renttherunway.com

#### HOTELS

### Magic Castle and Hollywood Hills

323-851-0800

Gretchen@magiccastlehotel.com

#### Hilton Garden Inn LA

323-762-1045

Samantha.rodriguez@interstatehotels.com

#### Loews Hollywood Hotel

323-491-1026

d. be nade ret@loe wshotels.com

#### The Roosevelt Hotel

323-785-3033

ndepaz@the holly wood roos evelt.com

#### TRANSPORTATION

#### Award Limousine Inc.

310-261-2569 (call or text) reservations@awardlimoinc.com