











PASSED HORS D'OEUVRES

PASSED APPS

50 pieces minimum

SEAFOOD

Salmon White Ponzu Sashimi - \$350 Spicy Tuna on Crispy Rice - \$325 Hamachi Serrano Sashimi - \$350 Coconut Shrimp - \$325 Crab Rangoon - \$375

POULTRY, PORK, & BEEF

Teriyaki Chicken Meatballs - \$275 Beef Short Rib Sliders with Cheese - \$400 Wagyu Beef Skewer - \$375 Beef Wellington Puff Pastry - \$375 Chicken Yakitori Satay - \$345 Chorizo Stuffed Bacon Wrapped Dates - \$300

VEGETARIAN / VEGAN

Vegetable Fried Spring Rolls - \$250 (vegan) Goat Cheese and Honey Phyllo Bites - \$250 Vegetable Samosa - \$275 Fire Roasted Vegetable Empanada - \$275 Falafel with Spinach Cake - \$275





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

(Included: sourdough baguette, cornichons, Dijon mustard, Kalamata olives)

Display (serves 50-75) \$850.00

GRAZING TABLE Chef Selection Assorted Cheese and Meat

(Included: assorted nuts, fruits, and veggies)
Display (serves 50-75) \$1500.00

DESSERT DISPLAY

Includes selection of mini assorted desserts - \$550







BUDDHA

\$85.00 per person

STARTER

(SELECT ONE)

CAESAR SALAD

Romaine, topped with parmesan 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 Beef Bulgogi with Vegetables

Braised Short Ribs

SIDES

(SELECT TWO)

Cauliflower (vegan)
Mashed Potatoes
Steamed Vegetable Medley
Vegetable Fried Rice
Vegetable Garlic Noodles

PAGODA

\$95.00 per person

STARTER

(SELECT ONE)

CAESAR SALAD

Romaine, topped with parmesan 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 Beef Bulgogi with Vegetables

Mahi Mahi

Braised Short Ribs

SIDES

(SELECT TWO)

Cauliflower (vegan)
Mashed Potatoes
Steamed Vegetable Medley
Vegetable Fried Rice
Vegetable Garlic Noodles

MOUNTAIN PALACE

\$110.00 per person

STARTER

(SELECT ONE)

CAESAR SALAD

Romaine, topped with parmesan 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 Beef Bulgogi with Vegetables

Hanger Steak with Chimichurri

Mahi Mahi

Braised Short Ribs

SIDES

(SELECT TWO)

Cauliflower (vegan)
Mashed Potatoes
Steamed Vegetable Medley
Vegetable Fried Rice
Vegetable Garlic Noodles

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: Crop Organic Vodka, Farmers Gin, Bacardi Rum, Altos Blanco Tequila, Makers Mark Bourbon, Glenlivet Founders Scotch, Hennessy Cognac,

Bubbles: Zardetto Prosecco / Zardetto Rosé

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. 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.

KIDS MEALS

Chicken tenders & fries or Sliders with fries - \$30

VENDOR MEALS

Chef's choice unless further specified - \$35.00

VALET PARKING

\$15.00 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

Rmax 323-246-0680

rmax@rmaxmagic.com

Elite Entertainment Global

Melissa Staroszik contact@eliteentertainmentglobal.com eliteentertainmentgolbal.com

Musician

Benedikt Brydern Violin (Electric and Jazz) 424-214-1472 info@consordino.com www.JazzViolin.us

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

Vox DI's 877-386-9357

voxdjs.com

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

Sweet Lady Jane's

323-653-4816

www.sweetladyjane.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.

Loews Hollywood Hotel

323-491-1026

d.benaderet@loewshotels.com

The Roosevelt Hotel

323-785-3033

ndepaz@thehollywoodroosevelt.com

TRANSPORTATION

Award Limousine Inc.

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