

Two Is Better Than One

Wedding Catering Menu



DoubleTree by Hilton Los Angeles Downtown

120 S Los Angeles St. Los Angeles, CA 90012 | 213.629.1200

LosAngelesDowntown.DoubleTree.com

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Reception and Ceremony

Nestled away on the third floor is our half-acre, historic Kyoto Garden and Thousand Cranes Ballroom. Replete with cascading waterfalls, pebble-lined ponds and a wooden bridge, the dual-level garden offers beautiful ceremony and reception backdrops. Our Kyoto Garden can host up to 200 guests for a seated ceremony and up to 300 guests for a cocktail reception. The Thousand Cranes Ballroom, featuring panoramic views of the Kyoto Garden, accommodates up to 180 guests for seated dining and dancing.

Just one floor below the Kyoto Gardens is our Golden State Ballroom. It boasts a 15' ceiling with modern chandeliers and a simple, but chic atmosphere. It offers an open foyer and accommodates up to 250 guests for seated dining and dancing. For the more intimate wedding, host your guests under the stars for an all outdoor ceremony and reception. The Kyoto Garden lower terrace is available for seated dining up to 80 guests. Or if you prefer to move indoors, select our California Ballroom, which accommodates up to 60 guests for seated dining and dancing.

The enclosed wedding menus will offer you some popular selections to choose from or inquire about having our Executive Chef customize a menu to meet your needs.

Ceremony with Reception

Ceremony Includes Wedding Arch | White Padded Folding Chairs | Easel | Water Station | Guest Book Table and Gift Table

Wired Microphone with Stand and Speaker | Bridal Ready Room

Reception Includes Wedding Cake Cutting Fee | Silver Charger Plates | Round Banquet Tables with Banquet Chairs | Dance

Floor | Head Table or Sweetheart Table (with or without riser) | Cake Table | Gift Table and Place Card Table | White or

Ivory Floor Length Tablecloths | Color Selection of Napkin

Complimentary Overnight Stay on the Night of the Wedding (with \$12,000++ minimum Food and Hosted Beverage)

Ceremony Fee is \$2,000.00++

Ceremony Only

Ceremony Includes Wedding Arch | White Padded Folding Chairs | Easel | Water Station | Guest Book Table and Gift Table

Wired Microphone with Stand and Speaker | Bridal Ready Room

9:00 AM - 1:00 PM Only

Ceremony Fee is \$2,500.00++

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Professional Wedding Coordinator Service

At the DoubleTree by Hilton™ Los Angeles Downtown we feel it is imperative for our couples to have day of service by a Professional Wedding Coordinator, therefore it is a requirement. The following gives examples of what services your Sales Professional will provide versus the Professional Wedding Coordinator.

YOUR DOUBLETREE CATERING MANAGER WILL

- Provide a personalized tour of our facilities
- Recommend Special Event Professionals to provide Wedding Coordination, Flowers, Photography, other Wedding Services.
 - Detail your Banquet Event Order outlining all of your events specifics and ensure that it is communicated flawlessly to the Operational Team of the Hotel.
 - Create an “Estimate of Charges” outlining your financial commitments and deposit schedule.
 - Create a floor plan of your function space, in order for you to provide seating arrangements.
 - Arrange and attend your Menu Tasting, subject to date and time availability. The Hotel does not offer to taste neither Prime Rib, nor Hors d’Oeuvres, at menu tastings. You may taste up to 2 salads and 2 entrees at your tasting.
- Establish your Guest Room Block and personally oversee the details of the Bride and Groom’s room reservations (if applicable).
 - Oversee the Ceremony and Reception set-ups, food preparation and other Hotel operations.
 - Be a liaison between the Wedding Coordinator and the Hotel Operations staff.

YOUR PROFESSIONAL WEDDING COORDINATOR WILL

- Assist with Etiquette and Protocol for Ceremony and Reception.
- Create a “Time Line” for your Wedding day, including the Ceremony and Reception.
- Work with you to organize and coordinate your Ceremony Rehearsal. Remind Bridal Party of all pertinent “Call Times” and “Don’t Forgets” on the day of the Wedding.
- Confirm call times and details with all Vendors several days prior to the day of the Wedding.
- Be the liaison with your family, bridal party, band/DJ, florist, photographer and other vendors to create seamless operation.
 - Assist you, with your gown and any additional needs of the Bridal Party.
- Ensure the Ladies have their Corsages and Bouquets, etc. and assist with the pinning of men’s Boutonnieres.
- Set-up Ceremony Programs, place cards, guest favors, guest book, champagne flutes and any other personal items.
 - Line up and queue the Bridal Party and Musicians at the time of the Wedding Ceremony.
 - Collect any personal items for you at the conclusion of the Reception

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BRUNCH

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BRUNCH

25 Guest Minimum Per Selection | Maximum 90 Minute service

Freshly Squeezed Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas

BRUNCH BUFFET | \$105 PER PERSON

Garden Salad

Assorted Bagels and Toppings: *Smoked Salmon | Butter | Cream Cheese | Red Onion | Chives | Capers | Tomatoes*

Seasonal Fresh Fruit

Freshly Baked Breakfast Pastries: *Butter and Preserves*

Traditional Cage Free Scrambled Eggs

French Toast: *Maple Syrup | Cinnamon Brioche | Fresh berries*

Oven Apple Chicken Sausage & Crisp Applewood Smoked

Bacon Breakfast Potatoes

Grilled Chicken Fajitas

Beef a la Plancha

Corn and Flour Tortillas

Rice and Beans

Fresh Salsa Bar: *Onions | Cilantro | Limes | Cotija Cheese | Jack Cheese | Sour Cream | Guacamole | Pico De Gallo | Diablo Sauce*

Dessert: *Chef's Selection of Assorted Desserts*

MIMOSAS

Traditional Mimosa

Mango Mimosa

Blood Orange Mimosa



BRUNCH ACTION STATIONS

50 Guest Minimum Per Selection | Maximum 90 Minute service

Chef attendant required at \$175 per chef, with one chef per 50 people

CARVED TO ORDER

BOURBON GLAZED HAM | \$35 PER PERSON

Mini Brioche Buns

PRIME RIB OF BEEF | \$45 PER PERSON

Au Jus

Creamy Horseradish

Mini Brioche Buns

BONELESS HERB AND GARLIC STUFFED LEG OF LAMB | \$45 PER PERSON

Mint Demi Glace

SUSHI ROLL DISPLAY | \$23 PER PERSON

California Roll

Spicy Tuna Roll

Vegetable Roll

Condiments: *Wasabi / Pickled Ginger / Soy Sauce*



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LUNCH

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LUNCH BUFFET

25 Guest Minimum | Maximum 90 Minute service

Service Includes Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas

DOWNTOWN DELI | \$65 PER PERSON

Garden Salad: *Cucumber | Tomato | Carrots | Radish | Balsamic and Ranch Dressings*

Roasted Red Bliss Potato Salad

Classic Cole Slaw

Sliced Deli Meats: *Roast Beef | Genoa Salami | Baked Ham | Smoked Turkey | Swiss Cheese | Cheddar Cheese*

Toppings: *Lettuce | Sliced Tomatoes | Red Onion | Mayonnaise | Mustard*

Assorted Breads and Sandwich Rolls: *Wheat | Sourdough | Marble Rye*

Sliced Seasonal Fresh Fruit

Doubletree Chocolate Chip Walnut Cookies

THE VEGAN | \$63 PER PERSON

Curried Lentil Soup

Pumpkin Seed Salsa Salad with Mango-Paprika “Bacon”

Falafel with Shakshuka and Pickled Cucumber Salad

Crispy Tofu with Thai Sweet Sour Stir Fry and Jasmine Rice with Cashew Chutney

Berry Cobbler and Lemon Pie

CALIFORNIA SANDWICH BOARD | \$72 PER PERSON

Tomato, Cucumber and Avocado Salad: *Lemon Vinaigrette Dressing*

Leafy Greens: *Strawberries | Feta Cheese | Balsamic Vinaigrette Dressing*

Classic Caesar Salad: *Parmesan Cheese | Croutons | Caesar Dressing*

California Chicken Sandwich: *Avocado | Butter Lettuce | Tomato | Sourdough*

Shaved Roast Beef Sandwich: *Poppy Seed Bagel*

Classic Turkey BLT Club: *Marble Rye*

Portobello Mushroom Steak and Grilled Vegetable Wrap

(Vegan) Assorted Ms. Vicky’s Chips

Hummus and Grilled Pita Bread

Assorted Mini Desserts | Brownies | Lemon Bars

House Made Infused Water

Select one (1): Rosemary and Mint | Melon and Lime |

Seasonal Berries and Basil | Lemon and Ginger



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LITTLE ITALY | \$73 PER PERSON

Classic Caesar Salad

Pesto Salad

Antipasto Meats & Vegetable Salad

Chicken Milanese: *Lemon and Parsley*

Sautéed White Fish With Olives

Mushroom Ravioli: *Garlic Cream Sauce*

Sautéed Broccolini

Focaccia and Bread Sticks

Cannoli and Biscotti

House Made Infused Water

*Select one (1): Rosemary and Mint | Melon and Lime |
Seasonal Berries and Basil | Lemon and Ginger*

OLVERA STREET | \$75 PER PERSON

Seafood Ceviche Shooters

Guacamole and Salsa Bar: *Including Corn Chips*

Roasted Corn and Black Bean Salad

Avocado, Tomato, Cucumber and Cilantro Salad

Beef Carne Asada

Chili Lime Infused Chicken Fajitas

Cheese Enchiladas

Spanish Rice, Refried Beans, Warm Flour and Corn Tortillas

Mini Tres Leches Cake and Dulce De Leche Pastries

Horchata and Tamarindo Aguas Frescas

CHINATOWN | \$79 PER PERSON

Sesame Chicken Salad

Asian Noodle Salad

Broccoli Crunch Salad with Ramen Crisps

Szechuan Beef and Chinese Broccoli Stir Fry

Kung Pao Chicken with Peanut Sweet Soy Glaze

Pickled Ginger Steamed Salmon Fillet

Stir Fry Vegetables with Sweet Chili

Steamed Coconut Rice

Lemon Coconut Cake

Green Tea Moose



PLATED LUNCH

25 Guest Minimum | Maximum 90 Minute service | Entrée Price Includes One (1) Starter and One (1) Dessert Service
Includes Freshly Baked Rolls and Butter and Service
Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Hot Teas

ENTRÉE | CHOOSE ONE (1)

Airline Miso Lime Chicken Breast | \$62 per person

Slowed Cooked Chicken Breast

Miso Soy Beurre Blanc

Market Fresh Vegetables

Steamed Rice

Char Broiled NY Steak | \$75 per person

Red Wine Demi Glace Sauce

Roasted Red Bliss Potatoes

Market Vegetables

DoubleTree Kyoto Chicken | \$62 per person

Panko Crusted Chicken Breast

Steamed Calrose Rice

Baby Bok Choy

Miso Beurre Blanc

Yucatan Corn and Black Bean Tart | \$47 per person

Pasilla Pepper Sauce

Airline Lime Chicken | \$62 per person

Chili Lime Infused Chicken Breast

Seasonal Vegetables

Cilantro Rice

Portobello Mushroom Stack | \$47 per person

Zucchini | Gold Bar Squash

Roasted Red Peppers

Ripe Tomato Marinara Sauce

Dijon Glazed Salmon | \$65 per person

Salmon with Champagne Herb Dijon Sauce

Diced Vegetables

Rice Pilaf

Petite Filet Mignon | \$75 per person

Roasted Finger Potatoes

Broccollini

Sweet Chili Demi Glaze

Braised Beef Short Ribs | \$68 per person

Yukon Gold Mashed Potatoes

Braised Organic Baby Vegetables

Au Jus



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STARTERS | CHOOSE ONE (1)

Spinach and Quinoa Salad

Baby Spinach | Red Quinoa | Raspberry Vinaigrette | Walnuts

Classic Caesar Salad

Hearts of Romaine | Shaved Parmesan | Garlic Croutons | Caesar Dressing

Baby Wedge Salad

Gem Hearts | Heirloom Tomatoes | Blue Cheese | Applewood Bacon | Blue Cheese Dressing

Hearts of Butter Leaf Salad

Hearts of Butter Leaf Lettuce | Beets | Shaved Fennel | Chives | Feta Cheese | Balsamic Vinaigrette Dressing

Caprese Salad

Fresh Mozzarella Cheese | Roma Tomatoes | Basil Pesto | Basil | Balsamic

Mixed Greens

Mixed Greens | Grapes | Red Onion | Green Apples | Blue Cheese | Peppered Pecans | Cranberries | Honey Mustard Vinaigrette

Organic Roasted Vegetable

Butternut Squash | Squash | Chioggia Beets | Fennel | Mushrooms | Goat Cheese Fondue | Herbs Gluten

DESSERTS | CHOOSE ONE (1)

Carrot Cake

Carrot Raisin Cake | Sweet Cream Cheese Frosting

Chocolate Indulgence Cake

Triple Layer Chocolate Ganache Cake

Crème Brulee Tart

Classic Custard Tart | Burnt Sugar Crust

Fresh Fruit Tart (GF)

Whipped Cream | Berries | Melons | Seasonal Fruits Apricot Glaze

Meyer Lemon Tart

Sweet and Tart Lemon Curd | Meringue | Fruit Coulis

New York Style Cheesecake

Traditional New York Style Cheesecake | Berry Coulis

Tiramisu

Kahlua Soaked Lady Fingers | Chocolate Mouse | Cocoa Powder

Flourless Chocolate Cake with White Chocolate Mouse



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RECEPTIONS

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RECEPTION HORS D'OEUVES – A LA CARTE

25 Guest Minimum | Maximum 90 Minute service

Tray passed - or display; tray passed required at \$175 per attendant, with one per 50 selections

COLD

\$10 PER PIECE PER SELECTION

Red Endive, Garlic Herb Goat Cheese,
Honey and Walnuts

Hummus and Sun Dried Tomato Tapenade
on Crispy Pita Chip

Caprese Skewers: *Tomato, Fresh Mozzarella,
Basil*

Smoked Salmon Toast Points, Sour Cream
and Caviar

Prosciutto Wrapped Grilled Asparagus

Antipasto Skewers: *Roasted Tomato,
Artichoke, Kalamata Olive and Sharp Provolone*

Dungeness Crab Devilled Eggs topped with
Applewood Smoked Bacon Bits

Seafood Ceviche and Crisp Tortilla Chips

\$12 PER PIECE PER SELECTION

Mini Lobster Roll

Ahi Tuna Taco with Wasabi Crema and Sriracha

Aioli Tuna Tartare on Crispy Wonton, topped
with Wasabi and Pickled Ginger

Coconut Shrimp, Butterflied Prawn and
Sweet Chili Sauce

HOT

\$11 PER PIECE PER SELECTION

Edamame Pot Sticker with Ginger Soy Dipping
Sauce Chicken and Lemongrass Gyoza

Smoked Chicken Quesadilla

Chicken Satay with Sweet Chili Sauce

Spinach and Feta Spanakopita with Mint Yogurt

Vegetable Samosa served with Yogurt Sauce

Vegetable Spring Roll

Mac N' Cheese Melts

Cheese Puffs with Honey Mustard

Crispy Shrimp Wonton Sticks

Beef Satay with Peanut Sauce

Mini Beef Sliders and American Cheese

Pork Belly Buns

Bacon Wrapped Hot Dog Buttons

\$12 PER PIECE PER SELECTION

Blackened Shrimp and Andouille Sausage Skewers

Lamb Chops with Mint Demi Glace

Tempura Shrimp and Sweet Chili Sauce

Salmon Sliders Brioche

Mini Beef Wellington

Bacon Wrapped Scallops



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RECEPTION – ACTION STATIONS

Maximum 90 Minute Service

Chef Attendant Required | 1 Station per 50 guests | \$175 Charge per Attendant

CARVED TO ORDER

ROASTED TURKEY | \$300 SERVES 50 GUESTS

Maple Glazed, Cranberry Sauce, Mini Brioche Buns

BOURBON GLAZED HAM | \$350 SERVES 50 GUESTS

Served With Mini Brioche Buns

PRIME RIB OF BEEF | \$750 SERVES 50 GUESTS

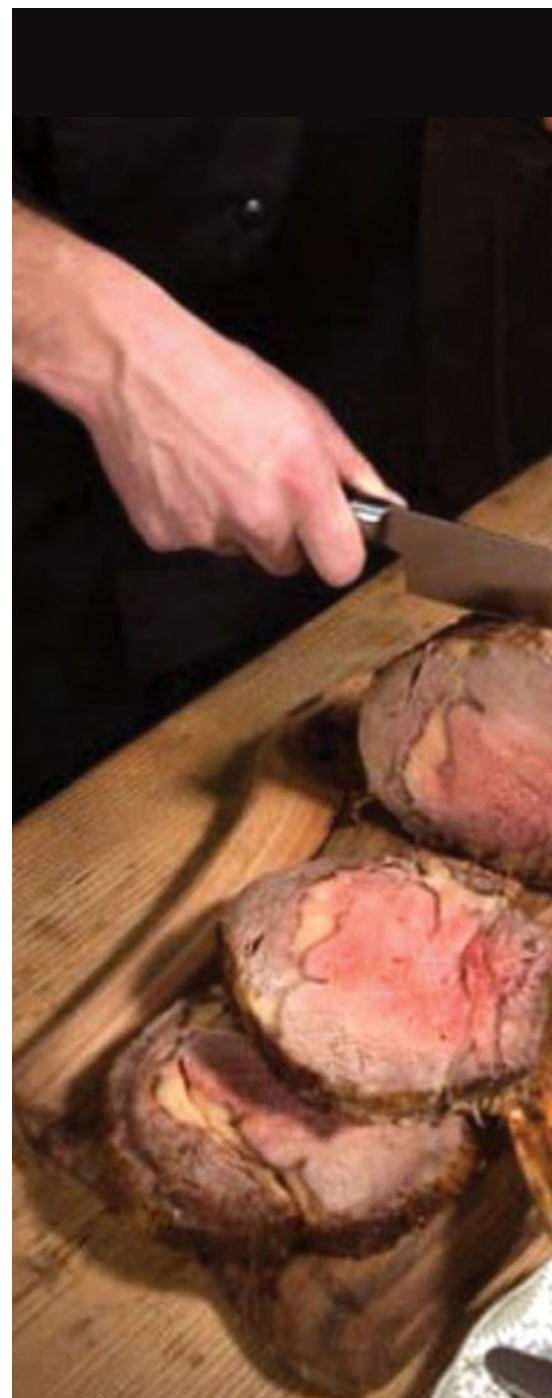
Au Jus, Creamy Horseradish & Mini Brioche Buns

SALMON WELLINGTON | \$400 SERVES 50 GUESTS

BONELESS HERB AND GARLIC

STUFFED LEG OF LAMB | \$750 SERVES 50 GUESTS

Served With Mint Demi Glace



RECEPTION – DISPLAY STATIONS

50 Guest Minimum | Maximum 90 Minute service

GARDEN VEGETABLE CRUDITÉ | \$18 PER GUEST

Sliced Fresh Market Raw Vegetables
Blue Cheese and Chipotle Dipping Sauce

SLICED SEASONAL FRESH FRUIT | \$20 PER GUEST

MEZZE PLATTER | \$25 PER GUEST

Assorted European Meats
Classic Hummus
Artichokes
Roasted Tomatoes
Grilled Seasonal Vegetable
Olive Blend
Soft Cheeses
Toasted Pita and Crusty French
Bread

CHEESE BOARD DISPLAY | \$27 PER GUEST

Imported and Domestic Artisanal
Cheeses Assorted Crackers and Rustic
Breads
Fruit Preserves

VIENNESE DISPLAY | \$20 PER GUEST

Assorted Miniature French Pastries

FRUIT AND CHOCOLATE DISPLAY | \$25 PER GUEST

Fruit Kabobs
Chocolate Covered Strawberries
Gourmet Chocolate Truffles

PRAWNS COCKTAIL | \$550 - 100 PIECES PER STATION

SNOW CRAB CLAWS | \$550 - 100 PIECES PER STATION

CEVICHE SHOOTERS | \$600 - 100 PIECES PER STATION

ASSORTED SEAFOOD | \$600 - 100 PIECES PER STATION

Jumbo Prawns
Snow Crab Claws
Crab Clusters
Lemon Wedges and Cocktail Sauce

SUSHI ROLL | \$600 - 100 PIECES PER STATION

California Roll
Spicy Tuna Roll
Vegetable Roll
Condiments: *Wasabi | Pickled Ginger | Soy Sauce*



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GOURMET CROSTINI BAR | \$39 PER PERSON

Select Four (4)

Classic Tomato Bruschetta
Spiced Shrimp, Guacamole, Baby Cilantro
Eggplant Tapenade with Arugula and Feta Cheese
Prosciutto, Black Mission Fig
Smoked Salmon, Dill, Caviar
Blue Crab Egg Salad
Brie Cheese, Honey and Walnuts
Fresh Mozzarella and Roasted Tomato Caprese
Chopped Steak Tartare with Saffron Aioli
Yellow Fin Tuna

Condiments: Wasabi | Pickled Ginger | Toasted Sesame Wonton

MINI SLIDERS STATION | \$35 PER PERSON

Beef
American Cheese
Grilled Onions and Bell
Peppers Italian Sausage
French Fries

Condiments: Ketchup | Mayonnaise | Mustard |
Spicy Red Sauce

SEARED AHI TUNA | \$39 PER PERSON

Seared and Sliced served on Pink Salt
Block Wakame Salad

Condiments: Pickled Ginger | Sesame Wonton Crisps |
Wasabi | Soy Sauce

LA TAQUERIA STATION | \$42 PER PERSON

Select Two (2) Proteins

Proteins: Carne Asada | Carnitas | Chicken | Mahi Mahi
Corn
Flour Tortillas
Onions, Cilantro and Limes
Cotija Cheese and Jack Cheese

Condiments: Sour Cream | Guacamole | Pico De Gallo |
Salsa Roja

ASIAN STREET FARE STATION | \$49 PER PERSON

Mini Chicken Banh Minh Sandwiches
Korean BBQ Short Rib in a Flour Tortilla
Marinated Shrimp

Beef
Pork Sate
Kimchi Slaw

Condiments: Peanut Sauce | Sesame Ginger Soy |
Garlic Chili Sauce

PASTA, PASTA, PASTA | \$45 PER PERSON

Select: Two (2) Pastas
Two (2) Proteins
Three (3) Items
Two (2) Sauces

Pasta: Spaghetti | Fettuccine | Garganelli | Cavatappi Farfalle

Protein: Marinated Chicken | Italian Sausage | Jumbo Shrimp
Bacon | Prosciutto

Items: Roasted Tomatoes | Spinach | Peas | Zucchini | Portobello
Mushroom | Kalamata Olives | Capers Garlic | Grilled Red Onion

Sauce: Parmesan Cream | Bolognese | Pesto |
Filetto Di Pomodoro | Roasted Vegetable Boullion

FARM TO TABLE | \$35 PER PERSON

Locally Grown Baby Field Greens Snipped to
Order English Cucumber

Red and Yellow Grape Tomatoes
Bermuda Onions
Shaved Carrot

Summer Squash
Sliced Crimini Mushrooms
Raspberries

Marinated Olives
Red Quinoa

Herb Croutons and Dressings:

Balsamic Vinaigrette | Chunky Blue Cheese | Ranch Dressing



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DINNER MENU

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DINNER BUFFET

25 Guest Minimum | Maximum 90 Minute Service

Dinner Buffet Includes Starter and Dessert with Entrée Price

Service Includes Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas

STARTERS | CHOOSE THREE (3)

Asian-Style Chopped Salad

Napa Cabbage | Sweet Peppers | Snow Peas | Sesame Vinaigrette

Classic Caesar Salad

Hearts of Romaine | Shaved Parmesan | Garlic Croutons | Caesar Dressing

Grilled Vegetable Salad

Squash | Eggplant | Peppers | Mushrooms | Herbs

Mixed Greens

Grapes | Red Onion | Green Apples | Blue Cheese | Peppered Pecans |

Cranberries | Honey Mustard Vinaigrette

Moroccan Cous Cous and Parsley Salad “Tabbouleh”

Spinach and Quinoa Salad

Baby Spinach | Red Quinoa | Raspberry Vinaigrette | Walnuts

Baby Wedge Salad

Gem Hearts | Heirloom Tomatoes | Blue Cheese | Applewood Bacon | Blue Cheese Dressing

Chopped Garden Salad

Romaine | Iceberg | Cherry Tomatoes | Radish | Shredded Carrot | Ranch Dressing

Caprese Salad

Fresh Mozzarella Cheese | Roma Tomatoes | Basil Pesto | Basil | Balsamic

Asian Vegetables and Yakisoba Noodles Salad

with Ponzu Sesame Dressing

ACCOMPANIMENTS | CHOOSE TWO (2)

Rice: *Steamed Rice | Mexican Rice | Brown Rice Pilaf | Blended Wild Rice Pilaf*

Macaroni and Cheese with Bacon, Ham and Scallions

Refried Beans

Polenta Fries With Parmesan, Parsley and Garlic

Potatoes: *Yukon Gold Mashed Potatoes | Garlic and Parmesan Roasted Potato Planks |*

Herb Roasted Fingerling Potatoes

DESSERT

Chef's Selection of Assorted Mini Desserts



ENTRÉE DINNER | \$88 PER PERSON | SELECT TWO (2) ENTRÉES

ENTRÉE DINNER | \$98 PER PERSON | SELECT THREE (3) ENTRÉES

ENTRÉE

Sautéed Chicken Breast with Wild Mushrooms and White Wine

Chicken Breast Fajita with Sweet Peppers, Onions, Cilantro

Crispy Panko Breaded Chicken Breast Milanese, Lemon, Parsley

Oven Roasted Black Angus NY, Caramelized Onions, Bordelaise Sauce

Slow Cooked Short Ribs, Diced Vegetables, Burgundy Reduction

Marinated Beef Carne Asada, Cilantro, Blistered Jalapeno

Filet Mignon, Mushrooms, Onion, Burgundy Reduction -

Pork Belly Barbecue, Bulgogi Style

White Fish, Lemon, Capers, Parsley, Remoulade Sauce

Seared Salmon Filet, Sweet Peppers, Tomato Provencal, Herb Sauce

Striped Bass, Scampi Sauce, Tomatoes, Capers, Garlic

VEGETARIAN | SELECT ONE (1)

Eggplant Parmesan, Pomodoro Sauce

Wild Mushroom Ravioli with Spinach And Herbs

Vegan Butternut Squash Linguini with Fried Sage

Vegan Lentil and Roasted Vegetables Stew, Tomato and Basil



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PLATED DINNER

25 Guest Minimum | Maximum 90 Minute Service | Entrée Price Includes One (1) Starter and One (1) Dessert

If there is more than one selection, you will pay the higher price for all entrees. Maximum of 2 Selections plus Vegetarian.

Service Includes Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas

STARTERS | CHOOSE ONE (1)

Classic Caesar Salad

Hearts of Romaine | Shaved Parmesan | Garlic Croutons | Caesar Dressing

Spinach and Quinoa Salad

Baby Spinach | Red Quinoa | Raspberry Vinaigrette | Walnuts

Hearts of Butter Leaf Salad

Hearts of Butter Leaf Lettuce | Beets | Shaved Fennel | Chives | Feta Cheese | Balsamic Vinaigrette Dressing

Caprese Salad

Fresh Mozzarella Cheese | Roma Tomatoes | Basil Pesto | Basil | Balsamic

Mixed Greens

Mixed Greens | Grapes | Red Onion | Green Apples | Blue Cheese | Peppercorn Pecans | Cranberries | Honey Mustard Vinaigrette

Organic Roasted Vegetable

Butternut Squash | Squash | Chioggia Beets | Fennel | Mushrooms | Goat Cheese Fondue | Herbs Gluten

DESSERTS | CHOOSE ONE (1)

Carrot Cake

Carrot Raisin Cake | Sweet Cream Cheese Frosting

Chocolate Indulgence Cake

Triple Layer Chocolate Ganache Cake

Crème Brûlée Tart

Classic Custard Tart | Burnt Sugar Crust

Fresh Fruit Tart (GF)

Whipped Cream | Berries | Melons | Seasonal Fruits | Apricot Glaze

Meyer Lemon Tart

Sweet and Tart Lemon Curd | Meringue | Fruit Coulis

New York Style Cheesecake

Traditional New York Style Cheesecake | Berry Coulis

Tiramisu

Kahlua Soaked Lady Fingers | Chocolate Mouse | Cocoa Powder

Flourless Chocolate Cake with White Chocolate Mouse

Chocolate Sauce



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PLATED DINNER ENTRÉES

Filet Mignon | \$105 per person

Served with Baked Potato Cake, Creamy Spinach, Truffle Demi Glaze

New York Strip | \$105 per person

Served with Garlic Mashed Potatoes, Market Vegetables and Bordelaise Sauce

Asian Barbecue Pork Loin | \$80 per person

Char Siu Inspired Double Pork Chop, Candied Plantain Cake, Chinese Broccoli and Honey Hoisin Sauce

Tuscan Ratatouille Torte | \$62 per person

Rusty Pastry Shell, Herb Roasted Mediterranean Vegetables, Ricotta Cheese, served with a Mushroom Demi Glaze Sauce

Potato Gnocchi with Herbs | \$62 per person

Served with Kale Roasted Butternut Squash

Vegetable Stack | \$59 per person

Grilled Vegetable and Portobello Mushroom Stack

Vegetable Stir Fry | \$59 per person

Soba Noodles and Snap Peas

Airline Chicken | \$80 per person

Sautéed Chicken Breast, Spring Asparagus, Baby Carrots, Shallot Mashed Potatoes and Champagne Mushroom Sauce

DoubleTree Kyoto Chicken | \$80 per person

Panko Crusted Chicken Breast, Steamed Calrose Rice, Baby Bok Choy, Miso Beurre Blanc

Chicken Florentine | \$80 per person

Chicken Breast Filled with Spinach, Cheese, Sun Dried Tomatoes, Herb Mushroom Risotto, Seasonal Vegetables and Chicken Jus

Peppered Seared Ahi | \$84 per person

Ahi Tuna, Steamed Jasmine Rice, Stir Fry Vegetables, Bok Choy Ginger Soy Glaze

Grilled Salmon | \$84 per person

Basil Crusted Salmon with Wild Rice Pilaf, Braised Broccolini, Vine Ripened Tomato | White Wine Sauce



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PLATED DINNER – DUETS

Chicken and Salmon Duet | \$110 per person

Breast of Chicken, Wild Mushroom Sauce

Grilled Salmon, Citrus Beurre Blanc

Served with Fingerling Potatoes and Market Vegetables

Beef Tenderloin and Shrimp | \$120 per person

Cured Tomato and Roasted Garlic Demi Glace

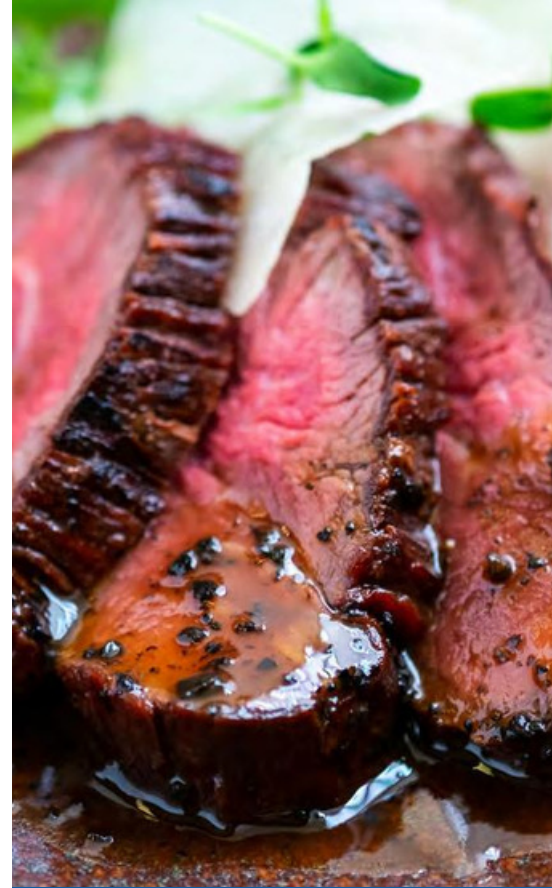
Served with Potato Gratin, Asparagus and Baby Carrots

Beef Tenderloin and Lobster | \$130 per person

Red Wine Sauce and Drawn Butter

Served with Butter Crusted Blue Potatoes,

Steamed Asparagus and Baby Carrots



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BAR

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BAR

Bartender Fee | \$175 per Bartender (Up to 3 hours, \$50 per Additional Hour)

HOSTED BY THE HOUR

Include Cocktails, Domestic, Craft and Imported Beers, Wine, Soft Drinks and Mineral Water.

Beverage Packages do not include tray passed beverages, tableside beverage service, champagne toast, or shots.

Package charged per event guest.

Essential Well Bar | \$24 per person | per hour
Additional Hours | \$ 12 per person per hour

Exceptional Deluxe Bar | \$27 per person | per hour
Additional Hours | \$14 per hour | per person

Extraordinary Premium Bar | \$30 per person | per hour
Additional Hours | \$16 per hour | per person

Beer & Wine* | \$24 per person | per hour

Additional Hours | \$12 per hour | per person

**Includes Exceptional Deluxe Wine Selections Only*

Soft Drinks | \$12 per person | per hour

Additional Hours | \$6 per hour | per person

BEVERAGES ON CONSUMPTION

HOSTED PER DRINK

Essential Well Brands | \$13 per drink

Exceptional Deluxe Brands | \$15 per drink

Extraordinary Premium Brands | \$17 per drink

Essential Well Wine | \$11 per glass

Exceptional Deluxe Wine | \$13 per glass

Extraordinary Premium Wine | \$14 per glass

Beer, Domestic | \$9 per bottle

Beer, Premium | \$10 per bottle

Assorted Soft Drinks | \$6 each

Bottled Water, Still or Sparkling | \$6 each

Non-Alcoholic Beverage Station | \$90 gallon

Arnold Palmer | Citrus Punch | Lemonade or Iced Tea

CASH BAR PER DRINK

Essential Well Brands | \$14 per drink

Exceptional Deluxe Brands | \$16 per drink

Extraordinary Premium Brands | \$18 per drink

Essential Well Wine | \$12 per glass

Exceptional Deluxe Wine | \$14 per glass

Extraordinary Premium Wine | \$16 per glass

Beer, Domestic | \$10 per

bottle Beer, Premium | \$11 per

bottle



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BAR AND WINE SELECTIONS

ESSENTIAL WELL BRANDS

BOURBON - *Jim Beam White Label*
 BRANDY - *E & J*
 GIN - *Beefeater*
 RUM - *Cruzan Aged Light*
 SCOTCH - *Grant's Blended*
 TEQUILA - *Altos Plata*
 VODKA - *New Amsterdam*
 SPARKLING - *La Marca Prosecco*
 BEER - *Budweiser | Bud Light | Corona | Sam Adams | Blue Moon*
 NON-ALCOHOLIC - *Red Bull | Fever Tree*
 SPARKLING CIDER - *Martinelli's*
 ASSORTED SOFT DRINKS - *Pepsi Products*
 BOTTLED WATER - *Still | Sparkling Water*

SELECT FIVE (5)

PINOT NOIR - *Silver Gate*
 MERLOT - *Silver Gate*
 CABERNET SAUVIGNON - *Silver Gate*
 CHARDONNAY - *Silver Gate*
 MOSCATO - *Silver Gate*
 PINOT GRIGIO - *Silver Gate*
 RIESLING - *Silver Gate*
 SAUVIGNON BLANC - *Silver Gate*
 ROSE - *14 Hands*

EXCEPTIONAL DELUXE BRANDS

BOURBON - *Jim Beam White Label*
 BRANDY - *E & J*
 GIN - *Tanqueray*
 RUM - *Bacardi Superior*
 SCOTCH - *Dewar's White Label*
 TEQUILA - *Sauza Hornitos Reposado*
 VODKA - *Absolut*
 SPARKLING - *La Marca Prosecco*
 BEER - *Budweiser | Bud Light | Corona | Sam Adams | Blue Moon | Stella Artois | Lagunitas IPA*
 NON-ALCOHOLIC - *Red Bull | Fever Tree*
 SPARKLING CIDER - *Martinelli's*
 ASSORTED SOFT DRINKS - *Pepsi Products*
 BOTTLED WATER - *Still | Sparkling Water*

SELECT FIVE (5)

PINOT NOIR - *Knotty Vines*
 MERLOT - *Drumheller*
 CABERNET SAUVIGNON - *Robert Mondavi*
 CHARDONNAY - *Franciscan*
 MOSCATO - *EOS*
 PINOT GRIGIO - *Ruffino Lumina*
 RIESLING - *Chateau Ste. Michelle*
 SAUVIGNON BLANC - *Rickshaw*
 ROSE - *La Crema*

EXTRAORDINARY PREMIUM BRANDS

BOURBON - *Maker's Mark*
 GIN - *Bombay Sapphire*
 RUM - *Bacardi Superior*
 SCOTCH - *Johnnie Walker Black*
 TEQUILA - *Patron Silver*
 VODKA - *Ketel One*
 SPARKLING - *La Marca Prosecco*
 BEER - *Budweiser | Bud Light | Corona | Sam Adams | Blue Moon | Stella Artois | Lagunitas IPA*
 NON-ALCOHOLIC - *Red Bull | Fever Tree*
 SPARKLING CIDER - *Martinelli's*
 ASSORTED SOFT DRINKS - *Pepsi Products*
 BOTTLED WATER - *Still | Sparkling Water*

SELECT FIVE (5)

PINOT NOIR - *Erath Resplendent, Oregon*
 MERLOT - *Decoy by Duckhorn*
 CABERNET SAUVIGNON - *Columbia Crest Grand Estates*
 CHARDONNAY - *Decoy by Duckhorn*
 MOSCATO - *Luca Bosio Moscato d'Asti*
 PINOT GRIGIO - *Kendall Jackson Vintner's Reserve*
 RIESLING - *A to Z*
 SAUVIGNON BLANC - *Rodney Strong "Charlotte"*
 ROSE - *Fleur de Mer*

ULTRA PREMIUM BRANDS

Selections are Only Available to be Added to Hosted Bars and are Charged on Consumption.
 Not Available for Cash Bars. Served over Ice or Neat.

Taylor Fladgate 10 Yr Tawny	\$16 per drink	Macallan 12 Year Single Malt Scotch	\$28 per drink
Laphroaig 10 Year Scotch	\$20 per drink	Oban 14 Year Single Malt Scotch	\$28 per drink
The Glenlivet 12 Year Single Malt Scotch	\$24 per drink	Clase Azul Reposado Tequila	\$45 per drink
Johnnie Walker Blue Label Blended Scotch	\$75 per drink	Don Julio 1942 Tequila	\$52 per drink



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WINE SELECTIONS

Priced per Bottle, Vintages and Availability are Subject to Change

WHITE WINES

ROSE

14 Hands	\$42
La Crema	\$50
Fleur de Mer	\$46
Meiomi Rosé, California Coast	\$80

CHARDONNAY

Silver Gate	\$42
Franciscan	\$46
Decoy by Duckhorn	\$46
Daou, Paso Robles	\$64

PINOT GRIGIO

Silver Gate	\$42
Ruffino Lumina	\$46
Kendall Jackson	
Vintner's Reserve	\$56

RIESLING

Silver Gate	\$42
Chateau Ste. Michelle	\$46
A to Z	\$56

SAUVIGNON BLANC

Silver Gate	\$42
Rickshaw	\$52
Rodney Strong "Charlotte"	\$56
Jules Taylor, Marlborough	\$58

RED WINES

RED BLEND

Decoy by Duckhorn Red Blend	\$50
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MERLOT

Silver Gate	\$42
Drumhelle	\$46
Decoy by Duckhorn	\$56

CABERNET SAUVIGNON

Silver Gate	\$42
Robert Mondavi Private Selection	\$46
Columbia Crest Grand Estates	\$56
Daou.....	\$86
Justin.....	\$74

PINOT NOIR

Silver Gate	\$42
Knotty Vines	\$46
Erath Resplendent.....	\$70
Jules Taylor.....	\$58

MOSCATO

Silver Gate	\$42
EOS	\$46
Luca Bosio Moscato d'Asti.....	\$56

CHAMPAGNE

Veuve Clicquot	
Yellow Label Brut	\$200

SPARKLING WINES

Silver Gate Brut.....	\$42
La Marca Prosecco	\$50



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GENERAL INFO. AND POLICIES

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GENERAL INFORMATION AND POLICIES

FOOD & BEVERAGE

All food and beverage must be purchased through DoubleTree by Hilton in Downtown Los Angeles and be consumed on premises. Food may not be taken off the premises after it has been prepared and served. All prices are subject to change. No outside food or beverage of any kind is permitted to be brought into the Hotel by the client or guest without special permission from the Hotel. The Hotel reserves the right to charge for the services of such food and beverage.

FOOD AND BEVERAGE SELECTIONS

When a choice of two plated entrées is requested, the higher entrée price will be the menu price. A meal indicator card for each guest is required for multiple entrees. Maximum of two selections plus vegetarian.

SERVICE CHARGE

Pricing subject to 16.5% service charge, 6.5% facilities fee and applicable sales tax (currently 9.5%)
Service charge and Sales tax subject to change without notification.

DIETARY INDICATORS

Gluten Free, Dairy Free, Vegetarian and Vegan available upon request. Kosher meals are available upon request and require 14 day advanced notice for order.

BARTENDER AND CHEF ATTENDANT FEES

\$175.00 bartender fee will apply per bar. Chef Attendant Fee of \$175.00 will apply per attendant. All fees are taxable. Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify consumption and agrees to accept the Hotel's final count.

LABOR FEES

- Events with guarantees which are fewer than 25 guests for Breakfast, Lunch, Reception, or Dinner functions will be assessed a labor fee of \$175.00
- Set-up changes made within 24 hours of a function are subject to a labor fee beginning at \$300.00
- Events concluding later than the contracted event time are subject to an overtime charge of \$500.00 per hour
- Package and pallet handling and storage are subject to a charge of \$25 per package and \$150.00 per pallet.

CORKAGE

\$25 per liter of wine or champagne, plus service charge and sales tax.



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SECURITY

The Hotel will not assume any responsibility for damages or loss of any merchandise left in the Hotel at any time. Arrangements can be made for Hotel Security to assist with your needs. A hotel guest services officer can be provided for \$175.00 per hour (minimum of 4 hours)

DEPOSIT

In order to confirm a function space reservation, 25% of estimated charges is required. A second deposit may be required. In the event of a cancellation, please refer to your contract.

PAYMENT

Payment for the guarantee and oversight is due 14 days prior to the event in the form of a credit card payment.

ELECTRICAL

Additional power is available for most of our banquet rooms. Charges will be based on the labor involved and actual power requirements.

DECORATIONS

Ask your catering manager for more information and pricing on equipment, such as Chiavari chairs, chair covers, upgraded linens, umbrellas and heaters. All decorations must meet the Los Angeles City Fire Department's regulations.

- Any open flame requires a permit and must be furnished to the Hotel prior to the event.
- Rice, Glitter and/or Confetti not permitted for décor use and are subject to a \$500.00 Cleaning Fee.
- Décor cannot be taped or tacked to the walls of the event spaces.
- Décor items are not permitted in trees or shrubbery.
- No candles or other objects, are allowed to be placed into the pond, streams or waterfalls.
- Fog Machines, Lasers and Dry Ice Machines are not permitted for décor.

BANNERS

Arrangements for hanging banners, signs, seals and flags can be handled by the Catering Sales Manager. A \$65.00 per hour charge plus service charges and tax will apply.



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