Love wrapped up with a bow

Choose from the following wedding packages:

Wildflower - \$105 per person

1 hour standard bar
 3 tray passed hors d'oeuvres during cocktail reception
 3-course dinner with starter, entrée
 and choice of dessert or wedding cake
 champagne toast

Daisy - \$140 per person

3 hours standard bar 3 tray passed hors d'oeuvres during cocktail reception 3-course dinner with starter, entrée and choice of dessert or wedding cake champagne toast wine service with dinner

Orchid - \$165 per person

5 hours standard bar 3 tray passed hors d'oeuvres during cocktail reception 3-course dinner with starter, entrée and choice of dessert or wedding cake champagne toast wine service with dinner

Primrose – \$225 per person

5 hours premium bar 5 tray passed hors d'oeuvres during cocktail reception Cheese and charcuterie station during cocktail reception 4-course dinner with appetizer, starter, entrée and choice of dessert or wedding cake champagne toast wine service with dinner

THE GARLAND

15% Service Charge and applicable state sales tax will be added to all food and beverage. We are proud to provide a living wage for our associates here at The Garland. Our menu prices and service charge policy reflect this. Tax and service charge are subject to change without advance notice.



Here at The Garland, we have plenty of space to choose from to make your special day completely your own. Your options include everything from an outdoor soirée to an intimate gathering. All of our event spaces are designed

in a neutral setting, so it's easy to customize any space to your theme or colors.

Our magnificent Garland Ballroom is ideal for any celebration. From the ceremony to the reception, this space is readily changeable to your needs. The ballroom opens up into our tranquil courtyard, providing a beautifully cinematic pre-function area.

The newly designed Beverly Park is also the ideal setting for an outdoor wedding. Whether you get married in the sunshine or under the stars, the beauty of this open-air venue will resonate with your guests.

Beverly Park pricing starts at \$3,500. Your special day will be made spectacular in whichever venue you choose.

GARLAND

Hors D'oeuvres

Cold Hors D'oeuvres

aged cheddar cheese puFF, chive blossom cage Free deviled eggs, crispy chorizo roma tomato bruschetta, toasted baguette smoked salmon Flatbread, caper, pickled chili beeF tartare, wonton chip, soy caramel duck rillettes, pumpernickel bread, dried cranberries ahí tuna tartare tostada, ginger, serrano, sesame paciFic ceviche, charred serrano chilled spicy jumbo shrimp

Hot Hors D'oeuvres

adobo French Fries, truFFle dijonaise goat cheese spanakopita sweet corn hushpuppy, cilantro creama grilled cheese and tomato panini smoked beelers pork empanada mini royale slider, white cheddar, secret sauce black truFFle arancini mini crab cake, louie dressing slow roasted lamb lollipops smoked oysters, kushu relish

GARLAND

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Optional Enhancements

pricing per guest

Farmer's Market Vegetable Platter \$12

A Full display of seasonal vegetables bleu cheese and yogurt-herb dips and green garbanzo hummus

Artisanal Cheese Board \$17

three locally sourced cheeses, raw honeycomb, Fresh and dried Fruits house preserves, toasted breads and crackers

Antipasti Station \$19

seasonal selection of charcuterie, grilled market vegetables, marinated olives and fresh mozzarella with basil and olive oil served with cornichon, pickled vegetables, whole grain mustard, grilled bread

California Cheese and Charcuterie Board \$28

seasonal selection of artisanal cheeses and charcuterie served with fresh and dried fruits, pickled vegetables, raw honeycomb, cornichon house preserves, toasted breads

Chilled Seafood Bar \$38*

west coasted oysters, crab claws, jumbo shrimp, wasabi-cocktail, cajun remoulade, yuzu mignonette

Appetizers

Choose one - available with primrose package

Buratta Caprese Salad marinated garden tomatoes, opal basil, saba

Prime Beef Tenderloin Carpaccio shaved parmesan, truffle oil, caper, arugula, crostini

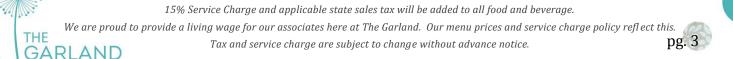
Beef Tartare soy caramel, radish, blue cheese

Jumbo Shrimp Cocktail wasabi cocktail sauce, yuzu tobiko

Jumbo Lump Crab Cake roasted corn puree, sweet bell pepper relish

Grilled Lamb Chops pistachio cous cous, mint yogurt, saba

Chef's Seasonal Soup



Starters

Choose one

Kenter Canyon Greens heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

> Kale Caesar tuscan kale, focaccia garlic croutons, parmesan dressing

 $\label{eq:balad} Baby \ Spinach \ Salad$ cherry tomato, Feta cheese, herbed croutons, oregano vinaigrette

Chef's Seasonal Soup

Entreés

Choice of two entrées

Herb Roasted Mary's Chicken Breast bay roasted heirloom carrot, celery root puree, sweet corn infused jus

Grilled Shrimp Risotto carrot risotto, grilled asparagus, parmesan butter sauce

Grilled Wild Salmon herbed beurre fondue, sugar snap pea, wild rice pilaf

Braised Short Rib of Beef roasted market vegetables, Fingerling potatoes, black garlic jus

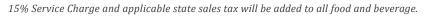
Potato Gnocchi tomato Fondue, roasted peppers, wild mushroom, parmesan

 $\label{eq:Garganelli} Garganelli\ {\it Pasta} \\ {\rm oven\ roasted\ tomato,\ wild\ mushroom,\ hand\ pulled\ mozzarella} \\$

Available with Primrose Package

Duo of Grilled Beef Tenderloin and Jumbo Shrimp angus beef tenderloin, three jumbo shrimp, yukon potato puree, baby green bean, natural jus

Thai Snapper roasted purple potatoes, grilled asparagus, lemon buerre fondue, fried capers



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Dessert

Choose one

Custom Wedding Cake inspired by you, designed by delicious bakery

Chocolate Brûlée mascarpone, crème Fraiche

Vanilla Bean Ricotta Cheesecake biscotti crust

 $\label{eq:tramisu} \textit{Tiramisu} \\ \textit{mascarpone cream, espresso lady Fingers, caramelized banana}$

Chocolate Mousse Cake seasonal berries

Seasonal House Made Fruit Tart almond custard, raspberries, vanilla bean anglaise

Cake Accompaniments seasonal anglaise, seasonal coulis, Fresh berry

GARI AND



Late Night Bites

pricing per guest

Churros and Beignets \$19 churros with raspberry and chocolate sauce, assorted beignets

 $\label{eq:Dessert Bites 21} \end{tabular}$ chef's selection of assorted miniature desserts

Sweet Candy Bar \$21 chef's selection of assorted candies

Slider Bar \$22*

adobo French Fries

royale beef slider with white cheddar and secret sauce smoked beeler's pork on brioche bun with red cabbage slaw grilled portobello mushroom, caramelized onions, goat cheese

Taste of LA Taco Cart §25*

carne asada and adobo chicken tacos, tortilla chip, charred salsa and guacamole

Mini Ice Cream Cookie Sandwiches \$26 per dozen

chocolate chip with vanilla ice cream double chocolate with cappuccino crunch oatmeal with rum raisin

> Late night bites available for one hour *Station fee of \$175 to apply per 50 guests

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GARI AND

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Beverages

 $\mathcal{B}eer$ Assortment of Local California Craft Beers

House Wine

La Terre Chardonnay, California La Terre Cabernet Sauvignon, California

Standard Liquor

Sobieski Vodka, Beefeater Gin, Cruzan Rum, Jim Beam Bourbon, Dewar's Scotch, Johnnie Walker Red Scotch, Sauza Gold Tequila

Available with Primrose Package:

Premium Wine

Hidden Crush Chardonnay Hidden Crush Cabernet Sauvignon

Premium Liquor

Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Tanqueray Gin, Myer's Dark Rum, Bacardi Silver Rum, Jack Daniel's Whiskey, Crown Royal Whiskey, Johnny Walker Black Scotch, Chivas Regal Scotch, Patron Silver Tequila

Enhancements:

Cordials & Cognacs \$15 per person Bailey's Irish Cream, Frangelico, Kahlua, Disaronno, Korbel Brandy, Courvoisier VS



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Brunch Menu

*minimum of 20 people** \$48 per person

Scrambled Eggs Applewood Smoked Bacon Chicken Sausage Brioche French Toast Seasonal Fresh Fruit & Berries Assorted Pastries & Bagels Wild Arugula and Radicchio Salad Kale Caesar Salad Orange & Grapefruit Juices Hot Coffee and Teas

Optional Enhancements

Price per person

Omelet Station $$15^{**}$ cheddar, tomato, bell pepper, mushroom, spinach, onions, ham, bacon

Crepe Station \$14** Fresh berries, whipped cream, chocolate hazelnut, bananas

Santa Barbara Smoked Salmon \$12 capers, tomato, red onion, hard boiled eggs, cream cheese

Classic Eggs Benedict \$9

Beverage Enhancements***

Price per person

One Hour Bloody Mary Bar \$18 enjoy bloodys with all the Pixins'

One Hour Mimosa Bar \$16 grapefruit & orange juices

One Hour Bloody Mary and Mimosa Bar \$22

**Station Fee of \$175 per station to apply per 50 guests
*Buffet surcharge of \$175 to apply should guest count fall below the minimum required
***Bar setup fee of \$175 waived if bar sales exceed minimum of \$650 per bar setup.

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THE

GARLAND

Room to spread out

Located on seven tree shaded acres, The Garland offers a complete hotel experience in the heart of Los Angeles, with a welcoming vibe and modern amenities to keep you plugged in, yet completely relaxed. All guest rooms feature:

- Complimentary high speed wireless Internet
- Private Balcony
- Pasadena-based and sustainable LATHER amenities
- · LCD flat-screen TV

- Refrigerator/beverage center
- · In-room safe
- Single cup brewer with complimentary coffees & teas
- All guest rooms are non-smoking

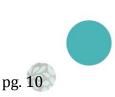
What's around?

- Universal Studios and CityWalk (complimentary scheduled trolley service)
- Hollywood Bowl (seasonal)
- Starline Tours

- Warner Brothers Studio Tour
- Tujunga Village
- Hollywood & Highland Center
- NoHo Arts District



The Front Yard showcases LA's diverse food culture in a setting as casual and comfortable as an evening at the neighbors' house. Come on over anytime and we'll set you a place around the table.



Thank you for your interest in The Garland. We take pride in our facility and professional staff. We hope you will give us the opportunity to create a memorable event for you and your loved ones. Please keep in mind that the menus we have included are a sample of our culinary expertise. We are always open to creating menus and events that best fit your needs.

AUDIO VISUAL

We will be happy to assist you with any audio visual requirements. A brochure with rental prices from our partner, Five Star, will be provided upon request. One wireless microphone and two speakers will be included with all ceremonies.

Should you decide to go with an outside company, please note outside audio visual companies will be subject to a \$600 technical allocation per day. This allocation may be offset by the rental of in-house audio visual equipment at standard rates.

CANCELLATIONS

If it is necessary for you to cancel your event, any advance deposits will not be refunded. In addition, a cancellation fee may be charged and is due and payable at the time of cancellation. These amounts are due as liquidated damages and not as a penalty.

CEREMONIES

Ceremony fees for the Beverly Park applies based on the size and complexity of the setup.

CONSULTANT

If your event requires unlimited coordination and supervision, your event manager will recommend a partial or full service consultant to assist you.

EVENT SUPPLIERS

We may offer recommendations or make arrangements for florists, musicians, photographers, videographers, transportation, etc. Our Preferred Professional List is available to you upon request.

GUARANTEE

A final confirmation of your final guest count is required 5 business days prior to the start of your event. You will be billed for that number, or the number of guests served, whichever is greater.

GUEST ROOMS

The hotel will provide a complimentary deluxe accommodation for the couple on the evening of their wedding. Should your wedding require additional rooms for your guests, a number of rooms may be reserved at a preferred rate, subject to availability.

MENUS

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Customized menus may be designed to meet your specific requirements. The hotel offers all of our clients the opportunity to experience a private food tasting four to six weeks prior to your event.

PORTERAGE GRATUITY

Deliveries of gift bags to guest rooms by hotel staff will require a porterage fee per item.