

*Love
wrapped up
with a bow*

weddings



THE
GARLAND





timeless venues

Here at The Garland, we have plenty of spaces to choose from to make your special day completely your own. Your options include everything from an outdoor soiree 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 into our tranquil courtyard, providing a beautifully cinematic pre-function area.

Beverly Park is 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.



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 coffee & teas
- All guest rooms are non-smoking

what's around

- Universal Studios & CityWalk (complimentary scheduled trolley service)
- Hollywood Bowl (seasonal)
- Starline Tours
- Warner Brothers Studio Tour
- Tujung Village
- Hollywood & Highland Center
- NoHo Arts District

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



hors d'oeuvres

price per piece per person

cold hors d'oeuvres

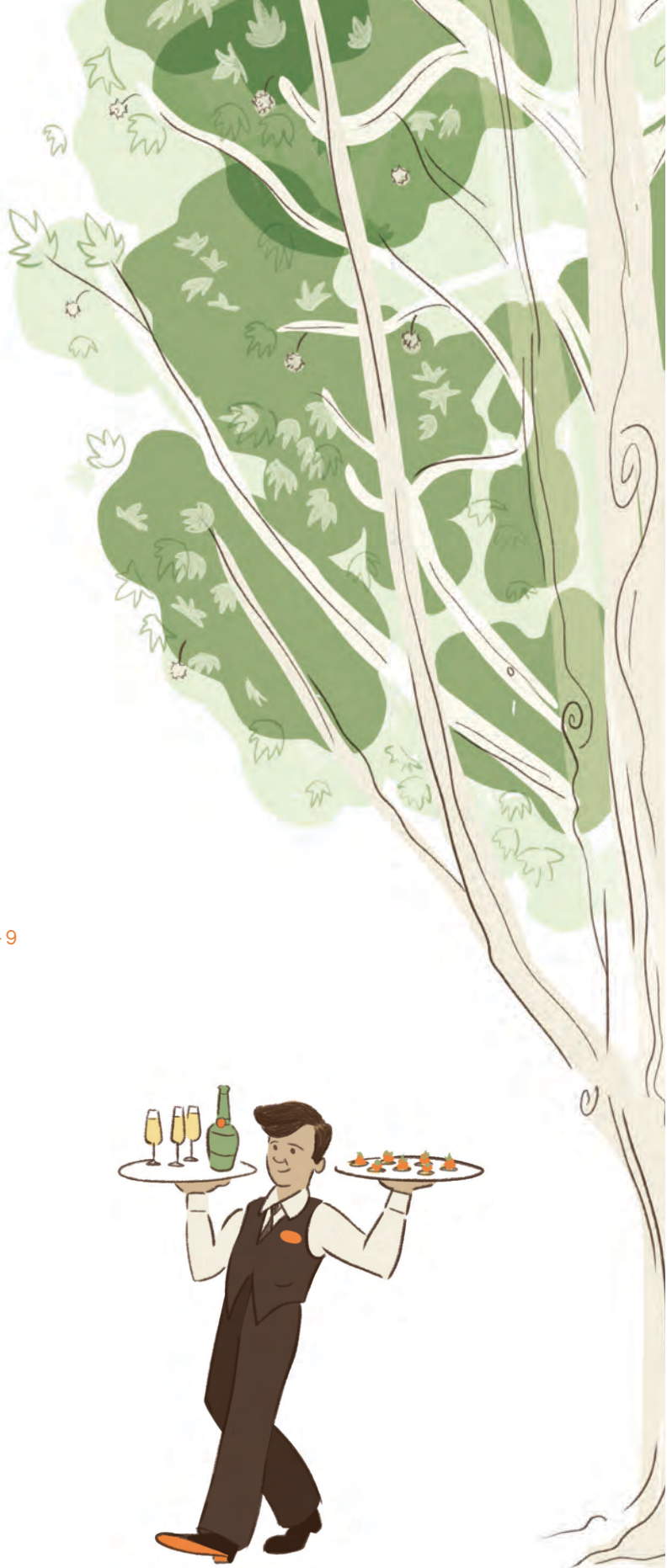
- cage-free deviled eggs, candied bacon **gf** -7
- beef tartare, wonton chip, soy caramel -9
- smoked salmon mini bagels, capers, pickled chili -9
- raw peruvian scallop, seasonal vinaigrette **gf** -8
- ahi tuna tartare tostada, ginger, serrano, sesame -9
- pacific ceviche, charred serrano -8
- chilled spicy jumbo shrimp **gf** -9
- smoked oysters, kushu relish **gf** -9
- mini avocado toast, yuzu, heirloom tomato **vg** -9
- roma tomato bruschetta, toasted baguette **vg** -6
- chive & aged cheddar cheese puff **vg** -6

hot hors d'oeuvres

- baked green mussels, parmesan, dynamite sauce, tobiko -9
- slow roasted lamb lollipops, saba **gf** -11
- meatballs with arrabbiata sauce -9
- mini crab cake, louie dressing -9
- mini royale slider, white cheddar, secret sauce -8
- smoked beelers pork empanada -8
- black truffle arancini **vg** -8
- sweet corn hushpuppy, cilantro crema **vg** -6
- grilled cheese and tomato panini **vg** -6
- goat cheese spanakopita **vg** -6
- adobo tator tots **vg** -6

vg - vegetarian
gf - gluten free

tray pass hors d'oeuvres available for up to an hour



18% 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 reflects this, tax and service charge are subject to change without advance notice.

optional reception enhancements

pricing per person

farmers market crudité

\$15

a full display of seasonal vegetables
bleu cheese, yogurt-herb dips, green garbanzo hummus

artisanal cheese board

\$18

three locally-sourced cheeses, raw honeycomb, fresh and dried
fruits house preserves, toasted breads and crackers

antipasti station

\$20

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

california cheese & charcuterie board

\$32

seasonal selection of artisanal cheeses and charcuterie, fresh and dried fruits, pickled vegetables, raw
honeycomb, cornichons, house preserves, toasted breads and crackers

southern california mezze

\$32

tortilla chips, guacamole, pico de gallo, salsa verde, pita chips, green garbanzo hummus, cucumber quinoa salad

chilled seafood bar

\$39*

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



* station fee of \$275 to apply per 50 guests

Station service available up to 1.5hrs

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three course dinner

\$80 per person

starters

choose one

kenter canyon greens ^{gf}

heirloom cherry tomato, goat cheese, dried cherry, balsamic vinaigrette

kale caesar

tuscan kale, focaccia garlic croutons, parmesan dressing

wild arugula salad ^{gf}

roasted beet, toasted quinoa, local radish, roasted shallot vinaigrette

baby spinach salad

cherry tomato, feta cheese, herbed croutons, oregano vinaigrette

chef's seasonal soup ^{gf}



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entrees

choose two

*herb-roasted mary's
chicken breast* gf

bay-roasted heirloom carrot, celery root puree,
sweet corn infused jus

grilled shrimp risotto

carrot risotto, grilled asparagus, parmesan butter
sauce

grilled new zealand salmon gf

herbed beurre fondue, sugar snap pea, wild rice pilaf

crispy sea bass

roasted fingerling potatoes, grilled asparagus, lemon
beurre fondue, fried capers

grilled pork chop gf

14oz niman ranch pork chop, apple & bacon hash,
roasted onion & apple confit

braised bone-in shortrib gf

roasted market vegetables, fingerling potatoes,
natural jus

rigatori pasta vg

oven roasted tomato, wild mushroom, hand pulled mozzarella

seasonal vegan entree vg

grilled beef tenderloin +12

8oz. angus beef tenderloin, yukon gold potato puree,
baby green beans, natural jus

duo of grilled beef

tenderloin and jumbo shrimp gf +16

6oz angus beef tenderloin, three jumbo shrimp, yukon
potato puree, baby green beans, natural jus



dessert

choose one

custom wedding cake

Starting at \$7

3-tier classic wedding cake
provided by Cake Studio LA

chocolate brulee

mascarpone, creme fraiche

vanilla bean ricotta cheesecake

biscotti crust

tiramisu

mascarpone cream, espresso lady fingers, caramelized
banana

chocolate mousse cake

seasonal berries

seasonal house made fruit tart

almond custard, raspberries, vanilla bean anglaise



appetizer enhancements

choose one

beef tartare \$18

soy caramel, radish, bleu cheese

tuna tartare \$19

shaved parmesan, truffle oil, capers, arugula
crostini

jumbo lump crab cake \$19

roasted corn puree, sweet bell pepper relish

jumbo shrimp cocktail gf \$21

wasabi cocktail sauce, yuzu tobiko

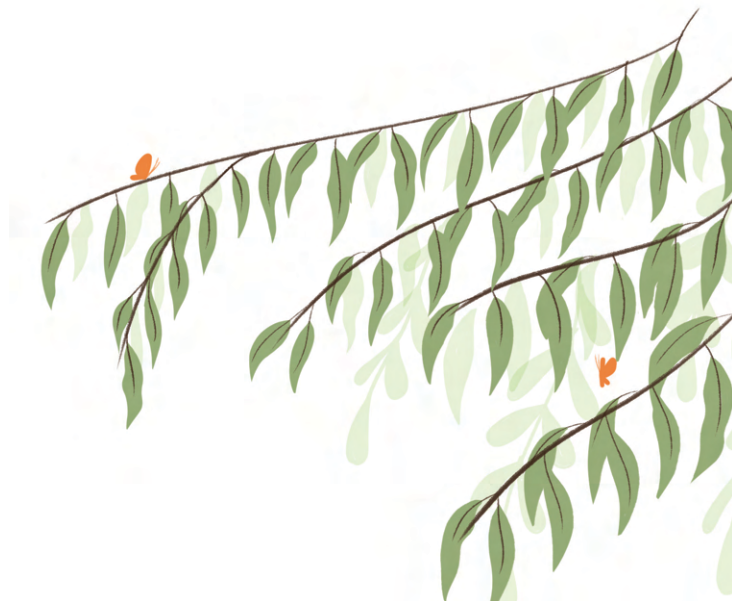
grilled lamb chops gf \$22

pistachio couscous, mint yogurt, saba

cold poached lobster tail MP

cauliflower cream, black truffle, pea tendrils

chef's seasonal soup gf \$12



late night bite enhancements

pricing per person

slider bar

\$ 24

royal beef slider, caramelized onions, cheddar cheese, smoked beeler's pork on brioche bun, red cabbage slaw; wild mushroom dexelle, caramelized onions, goat cheese, adobo french fries

taste of L.A. taco cart

\$ 32*

(choice of two) carne asada, vegetarian, chicken tacos

tortilla chips, charred salsa, guacamole, pico de gallo, chopped red onion and cilantro, rice, beans

churros and beignets

\$20

churros with raspberry and chocolate sauce, assorted beignets

dessert bites

\$ 27

choose three

mini cheesecakes, mini chocolate pecan tarts, cream puffs, tiramisu bites, sea salt caramel mousse

mini ice cream cookie sandwiches

\$ 36 **PER DOZEN

chef's selection of assorted cookies & ice cream



late night bites available for one hour
*station fee of \$250 to apply per 50 guests

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beverages & bar packages



standard

- 1 hour - 29 PP
- 2 hours - 48 PP
- 3 hours - 64 PP
- 5 hours - 87 PP

deluxe

- 1 hours - 35 PP
- 2 hours - 58 PP
- 3 hours - 78 PP
- 5 hours - 105 PP

premium

- 1 hour - 42 PP
- 2 hours - 68 PP
- 3 hours - 90 PP
- 5 hours - 120 PP

beer & wine

- 1 hour - 21 PP
- 2 hours - 38 PP
- 3 hours - 51 PP
- 5 hours - 72 PP

standard bar package

liquor

Sobieski vodka, Seagrams gin, Cruzan rum, Sauza gold tequila, Four Roses bourbon, Dewar's scotch, Chivas Regal scotch

wine

Vista Point Chardonnay, California
Vista Point Cabernet sauvignon, California
AVA Grace Vineyards Rose, California
Gambino Sparkling, Italy

deluxe bar package

liquor

Ketel One vodka, Nat Kidder vodka, Bombay Sapphire gin, Tanqueray gin, Aperol, Altos tequila, Myer's Dark rum, Bacardi Silver rum, Jack Daniel's Whiskey, Crown Royal whiskey, Johnnie Walker Red scotch

wine

Mcmanis Chardonnay, California
Mcmanis Cabernet Sauvignon, California
Chloe, Rose, Central coast, California
Mumm, Sparkling, California

premium bar package

liquor

Grey Goose vodka, Belvedere vodka, Hendrick's gin, Tanqueray no. 10 gin, Aperol, Don Julio Blanco tequila, Casa Noble reposado tequila, El Silencio mezcal, Bulleit bourbon, Bulleit rye, Mount Gay rum, Plantation 3 Stars rum, Glenlivet 12 scotch

wine

Landmark Chardonnay, Sonoma
Firestone Cabernet Sauvignon, California
Laetitia, Brut Cuvee, Arroyo Grande
Wente Rose, California

california craft beers

calidad lager
ballast point longfin lager
north coast pranqster belgian ale
sierra nevada pale ale

cordials and cognacs

bailey's irish cream, frangelico, kahlua, disaronno, korbel brandy, courvoisier v



* craft beers included with all bar packages

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general information



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.

TIMING

5 hours of event time (6 hours if ceremony is on site)

PLANNER REQUIRED

A planner is required. Your event manager can recommend a partial or full service consultant to assist you. Minimum month of coordination required.

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.

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 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.

EVENT SUPPLIERS

We may offer recommendations 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 7 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 room accommodation for the couple of 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. Check in: 3pm Check out: 12pm

TASTINGS

The hotel offers all of our clients the opportunity to experience a private food tasting four to six weeks prior to your event. Tasting limited to three salads, three entrees, and house wines.

PORTERAGE GRATUITY

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

SERVICE CHARGES

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