holiday

BANQUET MENU

MEETINGS | EVENTS



holidays

lunch buffet

minimum 20 guests
includes assorted rolls, iced tea, water service

Apple Arugula Salad
Apples, Manchego, Pecans, Red Wine Vinaigrette

Mixed Greens
Pomegranate, Radish, Cucumber, Tomato, Golden Balsamic

Roasted Turkey Breast
Cranberry, Rosemary, Jus

Yukon Gold Mashed Potatoes
Parmesan, Chives

Brussels Sprouts
Toasted Almonds, Apple Gastrique

Pumpkin Cheesecake
Cranberry Confit, Cashew Crust

upgraded lunch buffet

minimum 30 guests
includes assorted rolls, iced tea, water service

Apple Arugula Salad
Apples, Manchego, Pecans, Red Wine Vinaigrette

Mixed Greens
Pomegranate, Radish, Cucumber, Tomato, Golden Balsamic

Roasted Turkey Breast
Cranberry, Rosemary, Jus

Sweet Potato Casserole
Brown Sugar, Marshmallow,, Fresh Herbs

Wild Mushroom Stuffing
Sage, Marble Rye

Yukon Gold Mashed Potatoes
Parmesan, Chives

Brussels Sprouts
Toasted Almonds, Apple Gastrique

Baked Berry Crumble
Mixed Berries, Almonds, served with Anglaise

Pumpkin Cheesecakes
Cranberry Confit, Cashew Crust

Optional Enhancements

Assorted Soft Drinks
Freshly Brewed Coffee, Decaf Coffee, Hot Tea
Hot Cocoa

Buffet service available for 1.5 hours.

The Buffet Surcharge of $175 to apply should guest count fall below the required minimum.
A 16% service charge, 7% administrative fee, and applicable state taxes will be added to all Events. Taxes and fees are subject to change without notice.
Please see our General Information & Catering Policies page for more details.

holiday receptions

tray-passed hors d'oeuvres

minimum 20 guests
pricing per piece, per person count
minimum of three selections

cold

Cage-Free Deviled Eggs, Candied Bacon (GF)

Roma Tomato Bruschetta, Toasted Baguette (V)

Pacific Ceviche, Charred Serrano

Mini Avocado Toast, Yuzu, Heirloom Tomato (V/GFP)

Beef Tartare, Tortilla Chip, Roasted Peanut Matcha Salsa

Ahi Tuna Tartare Tostada, Ginger, Serrano Sesame

Salmon Poke, Rice, Daikon, Truffle Vinaigrette

Raw Peruvian Scallop, Seasonal Vinaigrette

Chilled Spicy Jumbo Shrimp (GF)

Crab Salad, Papaya, Basil, Ginger Vinaigrette

Duck Rillettes, Crostini

hot

Sesame Soy Tater Tots, Aioli (V)

Spinach & Goat Cheese Spanakopita (V)

Mushroom & Goat Cheese Puff Pastry (V)

Smoked Carnitas Tarts

Black Truffle Arancini (V)

Mini Royale Slider, White Cheddar, Secret Sauce

Short Rib Potato Skins

Meatballs with Arrabbiata Sauce

Mini Crab Cakes, Louie Dressing

Baked Scallops, Dynamite Sauce, Tobiko (GF)

Roast Spaghetti Squash Spoon, Blue Cheese, Pepitas

Slow Roasted Lamb Lollipops, Saba (GF)

Denotes a Chef's Holiday Special

Tray-passed hors d'oeuvres available for up to one hour.

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holiday receptions

display stations

minimum 20 guests

Hummus and Crudite
Seasonal Vegetables, Green Garbanzo Hummus
Ranch Dip, Pita Chips

Artisanal Cheese Board
Three Locally Sourced Cheeses, Fresh and Dried Fruits, House Preserves
Raw Honeycomb, Toasted Breads and Crackers

California Cheese and Charcuterie Board
Chef's Selection of Local Cheeses and Charcuterie, Fresh and Dried Fruits
Assorted Pickled Vegetables, Cornichons, House Preserves, Raw Honeycomb
Toasted Bread and Crackers

Antipasti Station
Chef's Selections of Grilled Market Vegetables, Marinated Olives
Fresh Mozzarella with Basil and Olive Oil, Assorted Pickled Vegetables
Whole Grain Mustard, Grilled Bread

Southern California Mezze
Guacamole, Pico De Gallo, Chipotle Salsa, Sour Cream Dip
Roasted Corn, Tortilla Chips

Chilled Seafood Bar
West Coast Oysters, Crab Claws, Jumbo Shrimp, Raw Peruvian Scallops
Wasabi-Cocktail Sauce, Cajun Remoulade, Yuzu Mignonette

Mini Dessert Bites
Choice of Three

Mini Cheesecakes
Milk Chocolate Pecan Tarts
Cream Puffs
Tiramisu Bites
Chocolate Pave
Mini Fruit Tarts
Donut Holes
Mini Donuts +$4

Churros Station
Caramel, Mexican Chocolate, and Milk Chocolate Dipping Sauces

Hot Cocoa Station
Assorted Mix-Ins
Mini Marshmallows, Crushed Peppermint, Nutmeg
Whipped Cream

Station service available for 1.5 hours.

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holiday receptions

stations

minimum 20 guests
some stations require chef attendants, 1 per 50 guests

slider stand

Choice of Three, Served with Adobo Tater Tots

Royale Beef Slider
White Cheddar, Caramelized Onions, Secret Sauce

Pulled Pork Slider
Smoked Pork, Sweet Cabbage Slaw, House Pickles

Ahi Tuna Slider
Seared Rare Ahi, Daikon Slaw, Chili Aioli

Lamb Slider
House Pickles, Mint Aioli

Fried Chicken Slider
Fresno Slaw, Buttermilk Ranch

Wild Mushroom Duxelle Slider
Arugula, Balsamic Reduction

taco cart

Live Action Taco Cart available for outdoor use only

Choice of Two
Chicken, Carne Asada, or Vegetarian Tacos

Served with
Rice and Beans

Accompaniments
Charred Salsa, Pico de Gallo, Guacamole
Red Onion, Cilantro

Chef attendant required per 50 guests
Converts to Buffet Display for groups of 151 +

poke bar

Ahi Tuna, Salmon
Served with Sushi Rice

Toppings
Seaweed Salad, Kale, Napa Cabbage, Edamame
Avocado, Carrots, Daikon Sprouts, Cherry Tomato
Charred Pineapple, Macadamia Nuts, Cilantro, Fresno Chilis

Chef attendant required per 50 guests

Station service available for 1.5 hours.

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holiday receptions

stations
minimum 20 guests
some stations require chef attendants, 1 per 50 guests

salad bar
Variety of Bases
Mixed Greens, Chopped Kale, Iceberg Wedges

Variety of Toppings
Cucumber, Cherry Tomato, Radish, Red Onion, Quinoa
Avocado, Grilled Artichokes, Croutons, Shaved Parmesan
Bacon, Chopped Chicken
Lemon, Olive Oil, Ranch, Bleu Cheese
Golden Balsamic Vinaigrette, Parmesan Dressing

baked potato bar
Shredded Short Rib, Buffalo Chicken, Bacon

Toppings
Charred Broccoli, Roasted Mushrooms, Cherry Tomatoes,
Cheddar Cheese, Sour Cream, Scallions,
Butter, Tabasco Sauce, Cracked Pepper, Salt

Chef attendant required per 50 guests
Converts to Buffet Display for groups of 151 +

grill station
Live Action Grill available for outdoor use only

Starters and Salad, Choice of One
Kale Caesar Salad, Potato Salad, Jalapeno Grits

Entrees, Choice of Two
Skirt Steak, Smoked Brisket, BBQ Chicken, Salmon

Side Accompaniments, Choice of One
Grilled Asparagus, Grilled Broccolini, Elote

Mini Dessert, Choice of Two
Mini Cheesecakes, Chocolate Pecan Tarts, Cream Puffs,
Tiramisu Bites, Chocolate Pave, Mini Fruit Tarts, or Donut Holes

Chef attendant required per 50 guests
Available as a dinner only option for up to 100 guests maximum
Converts to Buffet Display for groups of 100 +

Station service available for 1.5 hours.

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holidays

dinner buffet

minimum 20 guests
includes assorted rolls, coffee, water service

Apple Arugula Salad
Apples, Manchego, Pecans, Red Wine Vinaigrette
Mixed Greens
Pomegranate, Radish, Cucumber, Tomato, Golden Balsamic
Roasted Turkey Breast
Cranberry, Rosemary, Jus
Wild Alaskan Halibut
Hen of the Woods, Mushroom Sauce
Yukon Gold Mashed Potatoes
Parmesan, Chives
Brussels Sprouts
Toasted Almonds, Apple Gastrique
Pumpkin Cheesecakes
Cranberry Confit, Cashew Crust

upgraded dinner buffet

minimum 30 guests
includes assorted rolls, coffee, water service

Apple Arugula Salad
Apples, Manchego, Pecans, Red Wine Vinaigrette
Mixed Greens
Pomegranate, Radish, Cucumber, Tomato, Golden Balsamic
Endive Caesar
Parmesan, Croutons
Filet Medallions
Sherry, Onion Demi
Roasted Turkey Breast
Cranberry, Rosemary, Jus
Wild Alaskan Halibut
Fennel Cream
Sweet Potato Casserole
Brown Sugar, Fresh Herbs
Wild Mushroom Stuffing
Sage, Marble Rye
Yukon Gold Mashed Potatoes
Parmesan, Chives
Green Beans
Walnuts, Garlic, Dates
Seasonal Cookies
Shortbreads, Gingersnaps
Baked Berry Crumble
Mixed Berries, Almonds, served with Anglaise
Pumpkin Cheesecake
Cranberry Confit, Cashew Crust

Optional Enhancements

Mini Stuffed Baked Potato
Cheese, Bacon, Chives

Buffet service available for 1.5 hours.

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holidays

plated dinner

minimum 20 guests

assorted bread rolls, water and coffee service

Plated Dinner Service Offers Two Pre-Selected Entrees

starters choice of one

Apple Arugula Salad
Apples, Manchego, Pecans, Red Wine Vinaigrette

Mixed Greens
Pomegranate, Radish, Cucumberm Tomato, Golden Balsamic

Endive Caesar
Parmesan, Croutons

Chef's Seasonal Soup

entrees choice of two

Roasted Chicken Breast
Baby Carrots, Parsnip Puree, Rosemary Jus

Wild Alaskan Halibut
Hen of the Woods, Grilled Asparagus, Mushroom Sauce

Braised Bone-in Short Rib
Brussels Sprouts, Lyonnaise Potatoes, Black Garlic, Natural Jus

Snapper +6
Garlic Soy Green Beans, Melted Leeks

Grilled 14oz Niman Ranch Pork Chop +14
Warm Potato Salad, Asparagus, Green Peppercorn Demi

Grilled 60z Angus Beef Tenderloin +8
Grilled Asparagus, Parsnip Puree, Sour Cherry Demi

Duet of Grilled Beef Tenderloin and Jumbo Shrimp +18
6oz Angus Beef Tenderloin, Three Jumbo Shrimp
Yukon Gold Potato Puree, Baby Green Beans, Natural Jus

Chef's Seasonal Vegan Entrée

dessert choice of one

Pumpkin Cheesecake
Cranberry Confit, Cashew Crust

Chocolate Espresso Mousse

Pecan Tart
Caramel Anglaise

Seasonal House Made Fruit Tart
Almond Custard, Seasonal Fruit or Berries, Vanilla Bean Crème Anglaise

Vegan & Gluten Free Options Available on Request

Optional Add-On Enhancements

Alternating Plated Desserts
Outside Provided Cake/Dessert

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holiday bar

holiday cocktails

Rosemary Old Fashion
Bourbon, Rosemary, Walnut Bitters

Holiday in Jalisco
Silver Tequila, Cranberry Puree, Cointreau, Agave, Lime

Hot Buttered Rum
Spiced Rum, Cinnamon & Brown Sugar, Nutmeg, Vanilla

hot cocoa station

Assorted Mix-Ins
Mini Marshmallows, Crushed Peppermint, Nutmeg
Whipped Cream



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holiday bar

wines by the bottle

bubbles

Gambino Sparkling Wine, Italy
Mumm, Brut Prestige, Napa Valley
Laititia, Rose, Arroyo Grande
Roederer Estate Brut Rose, Russian River
Laurent Perrier, Brut Champagne, France
Veuve Cliquot, “Yellow Label”, France
Dom Perignon, Brut, France

white and rose

Vista Point, Chardonnay, California
Ava Grace Vineyards, Rose, California
Swanson, Pinot Grigio, Sonoma
Fess Parker, Riesling, Santa Barbara County
Caymus, Conundrum, California
Ferrari Carano, Chardonnay, Sonoma
Chloe Rose, California
Wente, Rose, Arroyo Seco
Justin, Sauvignon Blanc, Paso Robles
Sonoma Cutrer, Chardonnay, Russian River
Mer Soleil Reserve, Chardonnay, Monterey
Saldo, Chenin Blanc, Tri County
Groth, Sauvignon Blanc, Napa Valley
Far Niente, Chardonnay, Napa Valley

red

Vista Point, Cabernet Sauvignon, California
McMannis, Cabernet Sauvignon, California
Cherry Pie Pinot Noir, Tri County
Firestone, Cabernet Sauvignon, Paso Robles
Daou, Cabernet Sauvignon, Paso Robles
Charles Krug, Merlot. Napa Valley
Markham, Merlot, Napa Valley
Patz and Hall, Pinot Noir, Sonoma
Siduri, Pinot Noir, Russian River
Qupe Bien Nacido Santa Maria, Syrah, Central Coast
Alpha Omega Two, Red Blend, Napa Valley
Jordan, Cabernet Sauvignon, Alexander Valley
Stag’s Leap, Artemis, Cabernet Sauvignon Napa Valley

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general information & catering policies

FOOD ALLERGY & MODIFICATION NOTICE
Please inform your Event Manager of any food allergies. We will make reasonable efforts to accommodate allergies to milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame. However, because these ingredients are used throughout our facility, we cannot guarantee that any menu item is completely free of allergens or cross-contact. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness.
To ensure food quality and efficient service, substitutions and modifications requested for personal preference may be limited or unavailable.

FINAL GUARANTEE
A final confirmation of your final guest count and menu is required by Noon (12:00pm PST) Fourteen (14) business days prior to the start of your event. Your menu will reflect charges based upon this number. You will be billed for that number, or number of guests served, whichever is greater. The Hotel will be prepared to accommodate up to five percent (5%) more guests than the guaranteed number, if necessary.

TAXES, SERVICE CHARGE, AND FEES
A 16% service charge will be added to all food and beverage orders. 100% of this service charge is distributed to service staff employees.
A 7% administrative fee will be added to all event orders. The entirety of the administrative fee will go to the hotel and none will be distributed to wait staff or service employees.
The Garland hotel provides a hotel worker living wage and hotel worker healthcare benefit per the 2026 Los Angeles Citywide Hotel Worker Minimum Wage Ordinance (CHMWO188944) Fee .
Station, buffet, bar, security and other surcharge fees are retained entirely by the venue and is not a tip, gratuity or service charge for employees servicing your event. No part of this fee is paid out to the employees/staff servicing your event.
State law requires that the venue charge sales tax on room rental, service charges and the administrative fee. Tax and service charges are subject to change without advance notice.

CATERING CHARGES & POLICIES
All prices are quoted as per person unless otherwise indicated. Bar prices are per drink unless indicated as part of an hourly package. To ensure food qualities, buffet and station pricing are based on up to (1.5) Hours. Morning and Afternoon Breaks are based on up to (1) Hour. Menu pricing is subject to change.

POWER
All power requirements must be on file with the Hotel engineering department 14 days prior to the event. Your event manager can confirm pricing for any additional power requests.

OUTSIDE VENDORS
All Vendors are required to provide a valid Certificate of Insurance. Vendors must abide by hotel policies and are expected to conduct themselves in a professional manner when on Hotel Property. Vendor Meals can be arranged and are paid for by the hosting clients.

TIMING
Event times are based on the schedule outlined in your signed agreement. To ensure a seamless experience and accommodate events scheduled before or after yours, all contracted start and end times must be observed. Events extending beyond the contracted time may incur additional charges, including applicable overtime fees, labor costs, wages, and other related expenses. Your Event Manager can provide current overtime rates and associated charges upon request.

SET UP
Your Event Manager will work closely with your planner and vendors to ensure your event space is set according to the final approved floor plan and diagrams. Any changes requested on the day of the event may be subject to additional setup or labor reset fees, depending on the size and complexity of the requested modifications and at the hotel's discretion. To protect the venue, all items to be affixed to meeting room walls or other hotel surfaces, must receive prior approval from the hotel.

CLEANING FEE
Hotel may charge a cleaning fee for clean-up of any of the following or similar items in connection with an event, including but not limited to: excessive trash, confetti, glitter, streamers, flower petals, rice and bird seed.