



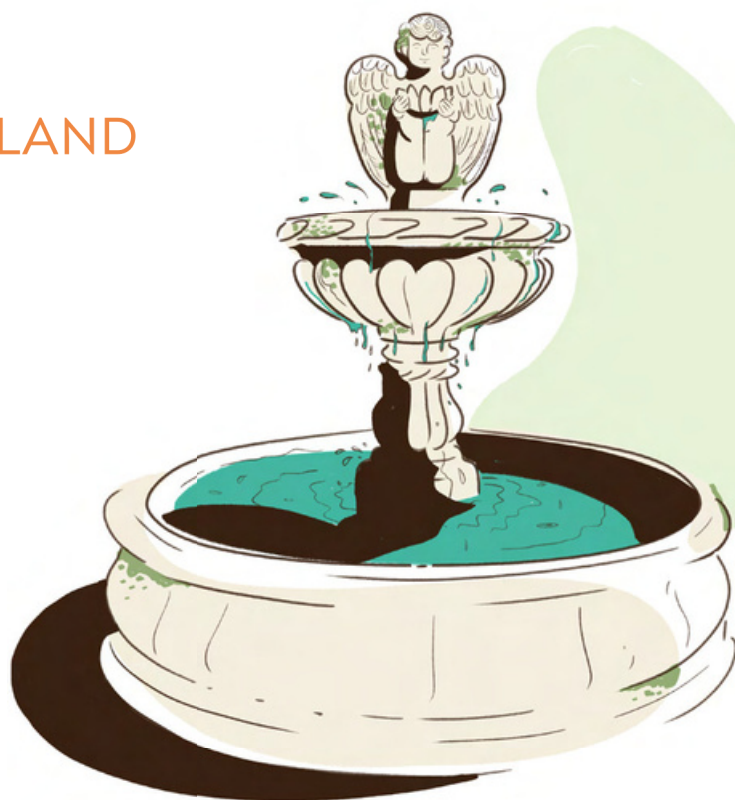
love wrapped in a bow weddings

picture-perfect moments

where **your love is the star**



THE
GARLAND



timeless venues



Dappled Los Angeles sunlight streams through the branches shading Beverly Park as you walk down the aisle surrounded in the warm glow of your loved ones. You begin your day in a fun, retro-inspired room, toasting to new beginnings, and close out the night dancing under the stars as newlyweds.

At The Garland, every wedding is a unique reflection of personalities and love stories of our couples. We're the opposite of cookie-cutter and we take great pride in make your special day as special as it should be.

We offer a variety of spaces to choose from to make your wedding 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 and vision.

Our chic **Garland Ballroom** is a fantastic indoor venue for any celebration. From the ceremony to the reception, this space is readily changeable to your needs. The ballroom opens into our tranquil outdoor courtyard, providing a cinematic pre-function area.



Beverly Park is the ideal setting for an outdoor wedding.

Whether you share vows 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 resort experience in the heart of Los Angeles.

We offer a welcoming vibe and modern amenities to keep you plugged in, relaxed, and California Cool.

all guest rooms feature:

- ◆ Complimentary high speed wireless internet
- ◆ Private balcony
- ◆ Pasadena-based & sustainable LATHER amenities
- ◆ LCD flat screen TV Refrigerator/beverage center
- ◆ Single cup Keurig brewer with complimentary coffee & teas
- ◆ In Room Safe
- ◆ 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
- ◆ Tujunga Village
- ◆ Hollywood & Highland Center
- ◆ NoHo Arts District



a menu for you

A menu with California flare for your California celebration! Weddings at The Garland feature exclusive catering from our on-site award-winning restaurant, **The Front Yard**.

The Front Yard, helmed by Chef Larry Greenwood, prides itself on fresh and local offerings. Our couples may curate a unique menu from Chef Greenwood's approachable, yet elevated offerings.



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

Stress-free celebrations start bright and early with selections from our hospitality menu while you get ready and gather with your loved ones.



A Garland Experience from beginning to honeymoon - book your rehearsal dinner and after wedding brunch in The Front Yard's stylish private dining room, The Tangerine Room.



love at first bite

hospitality menu

order ahead to enjoy as you
glow up with your bridal party

light bites

Assorted Pastries & Muffins
Assorted Bagels & Cream Cheese
TFY Superfood Granola & Yogurt
Breakfast Burritos
Santa Barbara Smoked Salmon with
Hard Boiled Eggs, Tomato, Red Onions
Capers, Cream Cheese, Assorted Bagels
Adobo Tater Tots
8oz Bowl of Trail Mix
8oz Bowl of Roasted Nuts
Assorted Granola Bars
Seasonal Whole Fruit Bowl
Seasonal Fresh Fruit & Berries
Individual Bags of Potato Chips
Chocolate Chip Cookies
Dark Chocolate Espresso Brownies
Assorted Mini Dessert Bites

sub sandwiches

choice of three mini subs
Smoked Turkey, Chicken Caesar Wrap, Italian, or Veggie
Served with Assorted Bags of Potato Chips

sliders

Royale Beef Slider, Fried Chicken Slider, Pulled Pork Slider
Served with Assorted Bags of Potato chips

hummus & crudite

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

local cheese platter

Three Local Cheeses, Dried Fruits, House Preserves, Toasted Breads and Crackers
Upgrade with Chef's Choice Charcuterie

socal chips and dips

Guacamole, Pico De Gallo, Chipotle Salsa, Sour Cream Dip, Tortilla Chips

warm pretzel

Spicy Beer Mustard, Cheese Sauce
Served with Assorted Potato Chips, Mixed Nuts

18% Service Charge and Applicable States Taxes will be added to all Food & Beverage.
Menu prices & service charge reflect our commitment to providing a living wage for
our associates. Taxes and Service Charges subject to change without advance notice.

love at first bite

beverages

Fresh Brewed Coffee, Decaf, Hot Tea
Iced Tea, Iced Coffee
Fresh Lemonade, Seasonal Lemonade
Orange, Grapefruit, Apple, Pineapple
Cranberry Juices
Assorted Soft Drinks
Coke, Diet Coke, Sprite
San Benedetto Still/Sparkling Water
Assorted Flavored Sparkling Water
Individual Cold Brew Coffee
Fresh Fruit Smoothies
Energy Drinks
Assorted Cold Pressed Juices

mimosa bar

Carafes of Orange, Pineapple, and Grapefruit Juices
Order your preferred bubbly by the bottle below

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

craft beers

Calidad Lager
Ballast Point Sculpin IPA
Sierra Nevada Pale Ale
Athletic Brewing Company, N.A. Run Wild IPA

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reception

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
Roma Tomato Bruschetta, Toasted Baguette (V)
Mini Avocado Toast, Yuzu, Heirloom Tomato (GF P)
Pacific Ceviche, Charred Serrano
Beef Tartare, Wonton Chip, Soy Caramel
Smoked Salmon Crostini, Everything Spice, Capers, Pickled Chili
Ahi Tuna Tartare Tostada, Ginger, Serrano Sesame
Raw Peruvian Scallop, Seasonal Vinaigrette
Chilled Jumbo Spicy Shrimp
Smoked Kushi Oysters, Yuzu Relish

hot

Sesame Soy Tater Tots, Aioli (V)
Spinach & Goat Cheese Spanakopita (V)
Goat Cheese Puff Pastry (V)
Smoked Carnitas Sopas
Black Truffle Arancini (V)
Mini Royale Slider, White Cheddar, Secret Sauce
Meatballs with Arrabbiata Sauce
Short Rib Potato Skins
Mini Crab Cakes, Louie Dressing
Baked Scallops, Dynamite Sauce, Tobiko
Slow Roasted Lamb Lollipops, Saba

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

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reception

display stations

minimum 20 guests

minimum of three stations required for reception style weddings

hummus & crudite

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

artisanal cheese board

Three Locally Sourced Cheeses, Fresh & Dried Fruits, House Preserves
Raw Honeycomb, Toasted Breads & Crackers

california cheese & charcuterie board

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

antipasti station

Chef's Selections of Grilled Market Vegetables, Fresh Mozzarella with Basil &
Olive Oil, Marinated Olives, 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

Mini Donuts

churros station

Caramel, Mexican Chocolate, & Milk Chocolate Dipping Sauces

Station service available for 1.5 hours.

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reception

stations

minimum 20 guests

minimum of three stations required for reception style weddings

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

Proteins Choice of Two

Chicken, Carne Asada, or Vegetarian Tacos

Accompaniments

Beans, Rice, Charred Salsa, Pico de Gallo, Guacamole, Red Onion, Cilantro

Chef attendant required per 50 guests

Live Cart available for outdoor use only

Converts to Buffet Display for groups of 100 +

poke bar

Ahi Tuna and Salmon

Served with Sushi Rice

Variety of Toppings:

Seaweed Salad, Kale, Napa Cabbage, Edamame, Avocado, Carrots, Mushrooms

Daikon Sprouts, Cherry Tomato, Watermelon Radish, Charred Pineapple

Macadamia Nuts, Cilantro, Fresno Chilis

Chef attendant required per 50 guests

Station service available for 1.5 hours.

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reception

stations

minimum 20 guests

minimum of three stations required for reception style weddings

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, Baby Shrimp, 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

grill station

Starters & Salad Choice of One

Kale Caesar Salad, Potato Salad, or Jalapeno Grits

Entrees Choice of Two

Skirt Steak, Smoked Brisket, BBQ Chicken, or Salmon

Side Accompaniments Choice of One

Grilled Asparagus, Grilled Broccolini, or Corn Elote

Mini Dessert Choice of Two

Mini Cheesecakes, Chocolate Pecan Tarts, Cream Puffs
Tiramisu Bites, Chocolate Pave
Mini Fruit Tarts, or Mini Donuts

Chef attendant required per 50 guests

Live Grill available for outdoor use only

Grill Station is available as a dinner only option for up to 150 guests

Station service available for 1.5 hours.

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dinner

plated three course dinner

minimum 20 guests
assorted bread rolls, water & coffee service

starters

Choice of One

Chef's Seasonal Soup

Baby Gem

Heirloom Cherry Tomato, Goat Cheese, Dried Fruit
Red Wine Vinaigrette

Kale Caesar

Baby Tuscan Kale, Rye Croutons, Parmesan Dressing

Chop Chop Spinach Salad

Cherry Tomato, Black Olives, Red Onion, Artichokes Herbed Crouton
Oregano Emulsion

Watermelon & Wild Arugula

Red Onion, Feta, Basil

appetizer course enhancements

Chef's Seasonal Soup

Ahi Tuna Tartare

Fresno Chile, Pineapple, Wonton Chips
Micro Cilantro, Hawaiian BBQ Marinade

Jumbo Lump Crab Cake

Roasted Corn Puree,
Sweet Bell Pepper Relish

Beef Tartare

Radish, Bleu Cheese, Soy Caramel

Jumbo Shrimp Cocktail

Yuzu, Tobiko, Wasabi Cocktail Sauce

Grilled Lamb Chops

Pistachio Couscous, Mint Yogurt, Saba

Seared Diver Scallops

Black Truffle, Pea Tendrils, Cauliflower Cream

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dinner

plated dinner, continued

entrees

Choice of Two*

Herb Roasted Mary's Chicken Breast

Chipotle Baby Carrots, Corn Polenta, Roast Corn & Jalapeno, Jus

Grilled New Zealand Salmon

Sugar Snap Peas, Wild Rice Pilaf, Herbed Beurre Fondue,

Grilled Shrimp Risotto

Carrot Risotto, Grilled Asparagus, Parmesan Butter

Seabass Filet

Grilled Asparagus, Truffle Mushroom Soy, Porcini Dust
Grilled Lemon

Rigatoni Pasta (V)

Oven Roasted Tomato, Wild Mushroom, Hand Pulled Mozzarella

Chef's Seasonal Vegan Entrée (VE)

Braised Bone-in Short Rib

Roasted Market Vegetables, Fingerling Potatoes, Natural Jus

Grilled 14oz Niman Ranch Pork Chop

Apple & Bacon Hash, Roasted Onion & Apple Confit

Grilled Beef Tenderloin

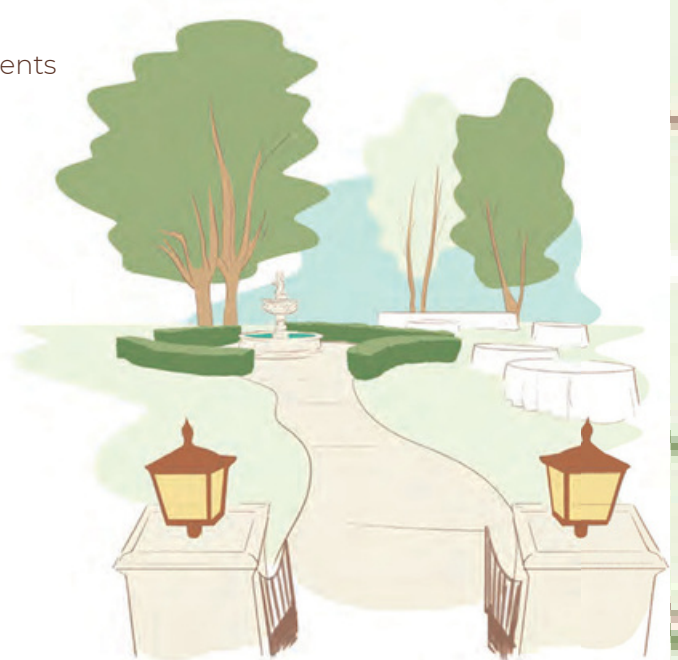
8oz Angus Beef, Potato Puree, Haricot Vert, Black Garlic
Bleu Cheese Crumble

Duet of Grilled Beef Tenderloin & Jumbo Shrimp

6oz Angus Beef, Three Jumbo Shrimp
Yukon Gold Potato Puree, Baby Green Beans, Natural Jus

Seasonal Market Fish

Chef's Choice Seasonal Accompaniments
two week confirmation window



*Plated Dinner Service Offers Two Pre-Selected Entrees

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dinner

plated dinner, continued

dessert

Choice of One

Vanilla Bean Ricotta Cheesecake
Biscotti Crust

Chocolate Espresso Mousse

Tiramisu

Espresso Lady Gingers, Caramelized Banana
Mascarpone Cream

Pecan Caramel Tart
Chocolate Ganache

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

Seasonal Sorbet (VP)
Fresh Berries

Custom Wedding Cakes by Cake Studio LA
Starting at \$5 per person cake cutting fee

Optional Add On Enhancements:

Alternating Plated Desserts

Outside Provided Cake/Dessert



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late nights

late night bites

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

Proteins Choice of Two

Chicken, Carne Asada, Vegetarian

Accompaniments

Rice, Beans, Charred Salsa, Pico de Gallo, Guacamole, Red Onion, Cilantro

Chef attendant required per 50 guests

Live Cart available for outdoor use only. Converts to Buffet for groups of 100 +

churros station

Caramel, Mexican Chocolate, & Milk Chocolate Dipping Sauces

mini ice cream cookie sandwiches

Chef's Selection of Assorted Cookies & Ice Creams

mini dessert bites

Choice of Three

Mini Cheesecakes

Chocolate Pecan Tarts

Cream Puffs

Tiramisu Bites

Chocolate Pave

Mini Fruit Tarts

Mini Donuts

Station service available for 1 hour.

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bar

bar packages

All Bars Include
traditional mixers
traditional garnishes
soft drinks
still & sparkling water
glassware

craft beers

Calidad Lager
Ballast Point Sculpin IPA
Sierra Nevada Pale Ale
Athletic Brewing Co. Run Wild IPA (non alcoholic)

house wine

Vista Point Chardonnay, California
Vista Point Cabernet Sauvignon, California
Ava Grace Vineyards, Rose, California
Gambino Sparkling Wine, Italy

standard liquor

Skyy Vodka, Lunazul Tequila
Flor De Cana Silver Rum, Beefeater Gin
Evan Williams Bourbon, Johnnie Walker Red
Chivas Regal Scotch

deluxe wine and liquor

EOS Chardonnay, California
EOS Cabernet Sauvignon, California
Chloe Rose, California
Mumm Sparkling Wine, California

Tito's Handmade Vodka, Absolut Vodka
Altos Tequila, Myer's Dark Rum, Bacardi Silver Rum
Aperol, Bombay Sapphire Gin
Jack Daniel's Whiskey, Crown Royal Whiskey
Dewars Blended Scotch

premium wine and liquor

Mer Soleil Reserve Chardonnay, California
Daou Cabernet Sauvignon, California
Wente Rose, California
Laetitia Brut Cuvee, California

Grey Goose Vodka, Chopin Vodka
Patron Reposado Tequila, Don Julio Blanco Tequila
Mount Gay Rum, Flor De Cana 12 Yr Rum
Aperol, Hendricks Gin, Bombay Sapphire Gin
Illegal Mezcal, Angel's Envy Bourbon, Elijah Craig Rye
Glenlivet 12 Yr Scotch

cordials and cognacs

Bailey's Irish Cream, Frangelico, Kahlua
Disaronno, Korbel Brandy, Courvoiser VS



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bar

specialty cocktails

select two to highlight at the bar with your chosen full bar package
cocktails are available at the bar for the duration of hosted bar package timing

mulholland mule

Vodka, Ginger Beer, Lime

l.a. sunset

Tequila, Grapefruit, Club Soda, Agave, Lime

some like it spicy margarita

Tequila, Cucumber, Jalapeno, Agave, Lime, Tajin

botanical bubbly

Gin, Lemon, Sparkling Wine, Simple Syrup

whis-key to my heart

Bourbon, Simple Syrup., Orange, Black Cherry, Bitters

upgraded specialty cocktails

add two to any bar package
add to hosted consumption bar

cranky j

Nolet's Gin, St. Germaine, Hand Pressed Lemon Juice, Sage, Champagne Float

strawberry fields

Nat Kidder Vodka, Strawberries, Basil, Fresh Citrus, Strawberry Balsamic Honey

la piñela

818 Anejo, Licor 43, Pineapple, Lime

wake up call

Ketel One Vodka, Nola Coffee Liqueur, City Bean Espresso
House Made Vanilla Syrup

rosemary old fashioned

Uncle Nearest 1884, Walnut Bitters, Rosemary Simple Syrup



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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
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



Thank you for your interest in The Garland. We'd love to create a memorable event for you & your loved ones. The menus we have included are a sample of our culinary expertise. We are happy to create custom menus & events that best fit your needs & vision.

TIMING

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

PLANNER REQUIRED

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

EVENT SUPPLIERS

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

CEREMONIES

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

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 onsite ceremonies.

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 hosted by the hosting clients.

GUARANTEE

A final confirmation of your final guest count and menu is required 14 business days prior to start of 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.

GUEST ROOMS

The hotel will provide a complimentary room for the couple on the evening of their wedding. Should your wedding require additional rooms for your guests, rooms may be reserved at a preferred rate, subject to availability. Check in: 3pm Check out: 12pm

HOSPITALITY ROOM

The hotel will provide a complimentary space or room as a hospitality room the day of the wedding. This space can be used as a getting ready suite, vendor room, or storage space. The space available will be determined one week prior to the event date. Your Event Manager can provide menus for you to select from while occupying this space. Outside food and beverage is not permitted.

TASTINGS

Clients may experience a private plated food tasting four to six weeks prior to their event. Tasting limited to three salads, three entrees, and house wines. Wedding Cake tasting boxes can be added on for an additional fee.

PORTERAGE GRATUITY

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

SERVICE CHARGES

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.

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.