



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
- Tujunga Village
- Hollywood & Highland Center
- NoHo Arts District

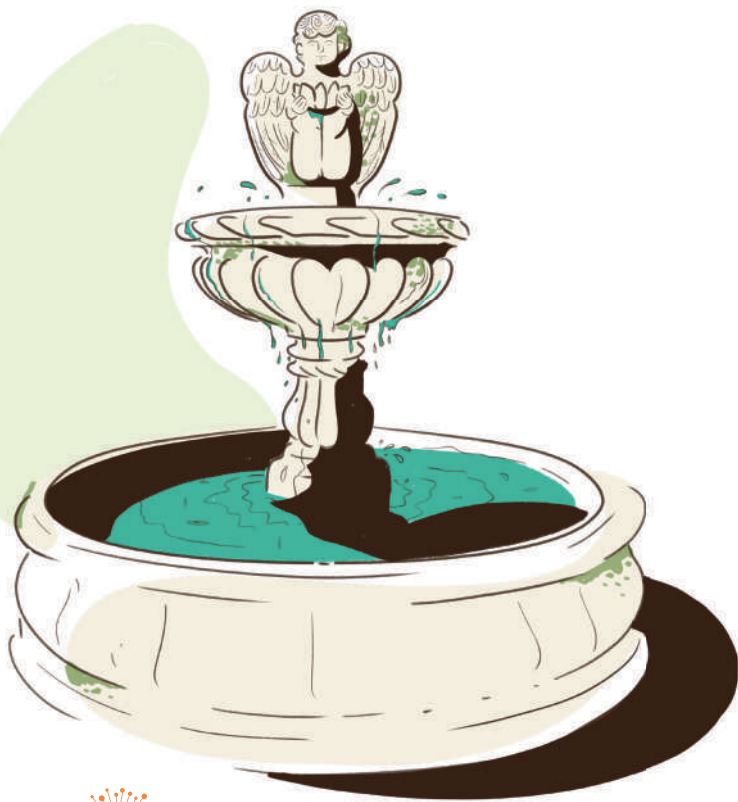
The Front Yard showcases L.A.'s diverse food culture in a setting as casual and comfortable as an evening at the neighbors' house. Come on over any time and we'll set you a place around the table.





Your special day, your way

wedding packages



daisy

\$160 PER PERSON

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

peony

\$190 PER PERSON

4 hour standard bar
3 tray passed hors d'oeuvres
3-course dinner with starter, entrée and
choice of dessert or wedding cake
wine service with dinner
complimentary champagne toast

orchid

\$205 PER PERSON

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

primrose

\$250 PER PERSON

5 hours premium bar
4 tray passed hors d'oeuvres
macaron display
4-course dinner with appetizer, starter, entrée
and choice of dessert or wedding cake
wine service with dinner
complimentary champagne toast



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hors d'oeuvres

cold hors d'oeuvres

aged cheddar cheese puff, chive blossom **vg**
cage-free deviled eggs, crispy chorizo **gf**
roma tomato bruschetta, toasted baguette **vg**
smoked salmon mini bagel, caper, pickled chili
beef tartare, wonton chop, soy caramel
raw peruvian scallop, seasonal vinagrette **gf**
ahi tuna tartare tostada, ginger, serrano, sesame
pacific ceviche, charred serrano
chilled spicy jumbo shrimp **gf**

hot hors d'oeuvres

adobo french fries, truffle dijonnaise **vg**
goat cheese spanakopita **vg**
sweet corn hushpuppy, cilantro crema **vg**
grilled cheese and tomato panini **vg**
smoked beelers pork empanada
mini royale slider, white cheddar, secret sauce
black truffle arancini **vg**
mini crab cake, louie dressing
slow roasted lamb lollipops **gf**
mini short rib pot pie
smoked oysters, kushu relish **gf**

vg - vegetarian
gf - gluten free



optional enhancements

pricing per guest

farmers market crudité

\$15

a full display of seasonal vegetables
bleu cheese and yogurt-herb dips and 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 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 & charcuterie board

\$29

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

\$39*

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



*station fee of \$150 to apply per 150 guests

appetizers

available with Primrose package

choose one

burrata caprese salad gf

marinated garden tomatoes, opal basil, saba

jumbo lump crab cake

roasted corn puree, sweet bell pepper relish

*prime beef
tenderloin carpaccio*

shaved parmesan, truffle oil, caper, arugula, crostini

grilled lamb chops gf

pistachio cous cous, mint yogurt, soba

beef tartare

soy caramel, radish, bleu cheese

jumbo shrimp cocktail gf

wasabi cocktail sauce, yuzu tobiko

chef's seasonal soup gf



starters

choose one

kenter canyon greens ^{gf}

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

kale ceaser

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}



entrees

choice of two entrees

*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 wild salmon

herbed beurre fondue, sugar snap pea, wild rice pilaf

braised bone-in short rib

roasted market vegetables, fingerling potatoes, black garlic jus

grilled pork chop gf

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

potato gnocchi vg

tomato fondue, roaster peppers, wild mushroom, parmesan

rigatori pasta vg

over roasted tomato, wild mushroom, hand pulled mozzarella

seasonal vegan entree

available with Primrose package

*duo of grilled beef
tenderloin and jumbo shrimp* gf

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

snapper gf

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



dessert

choose one

custom wedding cake

inspired by you, designed by delicious bakery

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

cake accompaniments

seasonal anglaise, seasonal coulis, fresh berry



late night bites

pricing per guest

churros & beignets

\$20

churros with raspberry and chocolate sauce, assorted beignets

dessert bites

\$23

chef's selection of assorted miniature desserts

sweet candy bar

\$21

chef's selection of assorted candies

slider bar

\$23

adobo french fries; royal 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 L.A. taco cart

\$32*

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

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 \$150 to apply per 150 guests

beverages



beer

assortment of local California craft beers

available with Primrose package

house wine

Vista Point, Chardonnay, California
Vista Point, Sauvignon, California
Ava Grace Vineyards, Rose, California

premium wine

10 Span, Chardonnay
10 Span, Cabernet Sauvignon
Sky Ranch, Rose, California

standard liquor

Sobieski vodka, Beefeater gin, Cruzan rum, Jim Beam bourbon, Dewar's scotch, Johnnie Walker red scotch, Sauza Gold tequila

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

cordials & cognacs

enhancements (\$17 per person)

Bailey's Irish Cream, Frangelico, Kahlua, Disaronno, Korbel brandy, Courvoisier VS





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.

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.

PLANNER REQUIRED

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

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 suite 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

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.

