

Love wrapped up with a bow

Choose from the following wedding packages:

Wildflower - \$115 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 - \$150 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

Peony - \$175 per person

4 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 - \$180 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 - \$235 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

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.



THE
GARLAND



Timeless Venues



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 \$3,600. Your special day will be made spectacular in whichever venue you choose.

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 mini bagels, capers, pickled chili
beef tartare, wonton chip, soy caramel
raw peruvian scallop, seasonal vinaigrette
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
mini short rib pot pie

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Optional Enhancements

pricing per guest

Farmer's Market Crudités \$14

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 and crackers

*Chilled Seafood Bar \$38**

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

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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

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Starters

Choose one

Kenter Canyon Greens

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

Kale Caesar

tuscan kale, focaccia garlic croutons, parmesan dressing

Wild Arugula Salad

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

Baby Spinach Salad

cherry tomato, feta cheese, herbed croutons, oregano vinaigrette

Chef's Seasonal Soup

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Entrées

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 New Zealand 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

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

Potato Gnocchi

tomato fondue, roasted peppers, wild mushroom, parmesan

Garganelli Pasta

oven roasted tomato, wild mushroom, hand pulled mozzarella

Available with Primrose Package

Duo of Grilled Beef Tenderloin and Jumbo Shrimp

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

Thai Snapper

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



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Dessert

Choose one

Custom Wedding Cake

inspired by you, designed by delicious bakery

Chocolate Brûlée

mascarpone, crème fraîche

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

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Late Night Bites

pricing per guest

Churros and Beignets \$19

churros with raspberry and chocolate sauce, assorted beignets

Dessert Bites \$21

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, guacamole, pico de gallo,
chopped red onion and cilantro

Mini Ice Cream Cookie Sandwiches \$26 per dozen

chef's selection of assorted cookies & ice cream

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

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Beverages

Beer

Assortment of Local California Craft Beers

House Wine

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

10 Span Chardonnay
10 Span Cabernet Sauvignon
Chloe, Rose, Central Coast, California

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 \$17 per person

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

all bars once on consumption, 2 drinks per person must be prepaid prior to event
all consumption bars must pay package price for first hour then each additional hour after, will go on consumption



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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 \$16

capers, tomato, red onion, hard boiled eggs, cream cheese, assorted bagels

Classic Eggs Benedict \$9

Beverage Enhancements***

Price per person

One Hour Mimosa Bar \$16

grapefruit & orange juices

One Hour Bloody Mary Bar \$18

enjoy bloodys with all the fixins'

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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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.



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.

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

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 portorage fee per item.

RENTAL

\$1,000 per hour past schedule. Time must be approved in advance.

