



# THE RITZ - CARLTON

LOS ANGELES

The Ritz-Carlton, Los Angeles | 900 West Olympic Boulevard Los Angeles, California 90015 USA  
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Distinctive. Extraordinary. Brilliant. The Ritz-Carlton, Los Angeles welcomes you to delight on a world-class, one of a kind dining experience. It is our goal to make your event exceptional. We take great pleasure in creating a unique and memorable experience, with our unparalleled service, to impress each guest.

The Ritz Carlton, Los Angeles presents a collection of catering services to bring your vision into reality. Savor in our innovative food and beverage that offers a touch of sophistication. We will orchestrate and choreograph inviting menus to suit your needs and create moments to capture the essence of your event.

Our remarkable special event team is ready to connect with you to discuss your details and create an experience that is perfect for your event.

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# Breakfast

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

### **Continental Breakfasts**

a delectable assortment of traditional offerings to kick starts the day.

#### **Continental Breakfast**

freshly squeezed orange juice and grapefruit juice  
cranberry juice

assorted individual greek yogurts

fresh sliced seasonal fruits and berries

assorted cereals and house made granola  
whole, skim, and 2% milks

assorted muffins, croissants, and danish  
butter, preserves, and honey

freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$45.00 per person

#### **Continental Breakfast 2**

freshly squeezed orange juice and grapefruit juice  
cranberry juice

assorted individual greek yogurts

fresh sliced seasonal fruits and berries

greek style yogurt, granola, and berry parfait

assorted cereals and house made granola  
whole, skim, and 2% milks

hot steel cut oatmeal with brown sugar, honey,  
cinnamon dusted pecans, dried cranberries, and raisins

assorted danish, muffins, and croissants  
bagels, smoked salmon, and cream cheese  
butter, preserves, and honey

freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$50.00 per person

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

## **Breakfast Buffets**

A delicious variety of tastes to delight your senses.  
An additional \$12.00pp service charge will apply if less 25 guests.

### **Breakfast Buffet**

freshly squeezed orange juice and grapefruit juice  
cranberry juice

assorted individual greek yogurts

fresh sliced seasonal fruits and berries

assorted cereals and house made granola  
whole, skim, and 2% milks

assorted danish, muffins, and pastries  
butter, preserves, and honey

bagels with plain and flavored cream cheeses  
locally smoked salmon

scrambled eggs with fresh herbs

apple-wood smoked bacon  
chicken-apple sausage

home-style breakfast potatoes

freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$56.00 per person

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### **Breakfast Reception**

A breakfast option where all foods are seasonal and locally sourced.

freshly squeezed local orchard orange juice and grapefruit juice  
cranberry juice

fresh sliced melons and fruits  
farmer's market berries  
whole fruit

Build Your Own Parfait  
organic yogurt, house made honey baked granola  
toasted almonds, toasted pecans, chia seeds  
strawberry, raspberry, and blueberry coulis  
Napa valley honey

assorted fresh fruit smoothies

chef's specialty egg dish

freshly brewed coffee, decaffeinated coffee, and  
assorted teas

\$57.00 per person

### **Breakfast Buffet 2**

freshly squeezed local orchard orange juice and grapefruit juice  
cranberry juice

fresh sliced melons and fruits  
farmer's market berries  
whole fruit

assorted danish, muffins, and pastries  
butter, preserves, and honey

yogurt, granola, and berry parfait  
Napa valley honey

farm fresh eggs with herbs

natural hardwood smoked bacon  
country style pork sausage links

roasted Yukon potatoes with scallions

chocolate stuffed Belgian waffle

warm maple syrup, cinnamon whipped cream, chocolate shavings, raspberry compote

freshly brewed coffee, decaffeinated coffee and  
assorted teas

\$59.00 per person

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**Chinese Breakfast Buffet**

freshly squeezed orange juice  
soy milk

seasonal tropical fruits

1000 year-old eggs

steamed dim sum to include:  
pork dumplings, shrimp and chive dumplings, and  
chicken-lemongrass dumplings  
served with ginger-scallion dipping sauce,  
hot mustard, and sriracha chili sauce

congee with pickled vegetables, chopped spring onions,  
pickled ginger, and soy sauce

stir fried rice with shredded vegetables

milk bread

freshly brewed coffee, decaffeinated coffee, and  
assorted teas

\$61.00 per person

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## **Southwest Breakfast Buffet**

freshly squeezed orange juice and grapefruit juice  
cranberry juice

Sonoran fruit salad  
segments of orange and grapefruit tossed with agave nectar, dried blueberries and  
pineapple and served with toasted coconut and candied pecans on the side

assorted cereals and honey baked house made granola  
whole, skim, and 2% milks

individual Greek style fruit and plain yogurts  
whole bananas

southwest migas  
fluffy scrambled eggs, crisp tortillas, salsa roja, cilantro, and cotija cheese  
served with Mexican crema, queso fresco, and pico de gallo

andouille sausage

biscuits and gravy

flaky buttermilk biscuits with a country sausage and fennel gravy

roasted yukon potatoes with caramelized onions and poblano chiles

assorted bagels with toaster station  
english muffins, strawberry and plain whipped cream cheese  
preserves, honey, and butter

freshly brewed coffee, decaffeinated coffee, and  
assorted teas

\$64.00 per person

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### **Breakfast Enhancements**

Select from a range of flavors to complement and enrich your breakfast buffet or brunch.

Per person pricing.

Chef attendant fee is \$250.00 per attendant, per station where noted.

#### Omelets and Eggs Any Style Made to Order

roasted mushrooms, baby spinach, tomatoes, sweet peppers, onions, chopped applewood smoked bacon, honey-cured ham, pork sausage, and smoked salmon cheddar and monterey jack cheeses, fresh herbs

(chef attendant required)

\$16.00 per person

#### Eggs Benedict Made to Order

classic eggs benedict, toasted English muffins, grilled Canadian bacon, baby spinach, and hollandaise sauce

(chef attendant required)

\$18.00 per person

#### Lobster Benedict on a Waffle Made to Order

maple pepper bacon, California kale, hollandaise sauce

(chef attendant required)

\$20.00 per person

#### Buttermilk Biscuit Breakfast Sandwich

scrambled eggs, pork sausage, and cheddar cheese

\$11.00 per person

#### Breakfast Quiche

leek and truffle, spinach and tomato, or classic Lorraine

\$11.00 per person

#### Assorted Frittatas

roasted vegetable and kale, ham and swiss cheese, or bacon-green chile and cheddar

\$11.00 per person

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Belgium Waffles  
three berry, chocolate cream filled, and custard filled with fresh seasonal fruit compote,  
whipped butter, and warm maple syrup  
\$16.00 per person

Cinnamon Swirl Brioche French Toast Made to Order  
warm maple syrup, whipped butter, mixed berry compote, caramelized bananas, and  
toasted California walnuts  
(chef attendant required)  
\$16.00 per person

Buttermilk Pancakes Made to Order  
blueberry, banana, or chocolate chip with warm maple syrup and whipped butter  
(chef attendant required)  
\$16.00 per person

Smoothies Made to Order  
fresh fruit and low fat yogurt blended to your liking  
(beverage attendant required)  
\$12.00 per person

New York Style Bagel Shop  
assorted bagels with toaster station  
flavored cream cheeses  
\$12.00 per person

Locally Smoked Salmon  
capers, onions, parsley, tomato, cream cheese  
assorted bagels  
\$17.00 per person

Lemon-Poppy Seed & Banana-Nut Breakfast Breads  
\$7.00 per person

Assorted Donuts and Holes  
glazed, cinnamon, and powdered sugar  
\$7.00 per person  
add honey cured hardwood smoked *bacon*  
\$4.00 additional per person

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Warm Mini Sticky Buns  
with caramel and pecans  
\$9.00 per person

Hot Steel Cut Oatmeal with  
brown sugar, honey, cinnamon dusted pecans, dried cranberries, and raisins  
\$9.00 per person

Cured Meats  
California prosciutto and assorted salamis  
whole grain and Dijon mustards  
assorted pickled vegetables  
\$12.00 per person

Artisan Cured Sliced Meats and Cheeses  
rosemary ham, jamón serrano, soppressata  
brie, goat cheese, Fiscallini cheddar  
whole grain mustard, quince paste, sliced baguettes, crackers  
\$24.00 per person

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## **Plated Breakfasts**

Plated breakfast service includes a tableside choice of fresh fruit juices and Freshly brewed coffee, decaffeinated coffee, and assorted teas. Water served upon request.

Center of the table freshly baked pastries to include buttery croissants, blueberry muffins, and banana bread with butter and preserves.

### **Breakfast Starter**

please choose one of the following:

#### **Yogurt Parfait**

organic greek style yogurt with fresh berries  
house made granola and mint

~or~

#### **Fresh Fruit Plate**

sliced seasonal fruits with berries

## **Entrees**

### **All American**

farm fresh scrambled eggs with chives  
applewood smoked bacon, roasted tomato, yukon potato & tri-color pepper breakfast hash  
\$50.00 per person

### **French Toast**

thick cut cinnamon-swirl and vanilla scented brioche with candied pecan-cranberry crumble, whipped butter and warm maple syrup, country style pork sausage links  
\$52.00 per person

### **Egg Frittata**

fresh California eggs baked with soft caramel onions, roasted peppers, Spanish chorizo, and a blend of mozzarella, provolone, romano, and white cheddar cheeses  
served with herb roasted Yukon potatoes  
garlic grilled Roma tomato, sautéed spinach and kale, and roasted asparagus spears  
\$52.00 per person

### **Pancake Stack**

home-style buttermilk griddle cakes, warm apple and pear compote, whipped butter, maple syrup pepper bacon  
\$52.00 per person

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**Japanese Plated Breakfast**  
per person pricing

Plated breakfast service includes a tableside choice of fresh fruit juices and freshly brewed coffee, decaffeinated coffee, and assorted teas. Water served upon request

Center of the table freshly baked pastries to include buttery croissants, blueberry muffins, and banana bread with butter and preserves.

**Fresh Tropical Fruit Plate**  
sliced seasonal fruits with berries

**Miso Soup**  
daikon, togarashi, carrot, scallion

**Entree**  
crispy seared salmon cotelette  
farm egg omelet  
steamed short grain rice  
Japanese pickled vegetables  
\$62.00 per person

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**Chinese Plated Breakfast**  
per person pricing

Plated breakfast service includes a tableside choice of fresh fruit juices and freshly brewed coffee, decaffeinated coffee, and assorted tea. Water served upon request

Center of the table freshly baked pastries to include buttery croissants, blueberry muffins, and banana bread with butter and preserves

**Fresh tropical fruit plate**  
sliced seasonal fruits with berries

**Congee**  
congee with Chinese pickled vegetables  
chopped spring onions, ginger, soy sauce  
century egg

**Dim sum**  
steamed pork, shrimp and chive, and chicken lemon grass dumplings  
scallion-ginger dipping sauce, hot mustard, and sriracha chili  
\$62.00 per person

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# coffee breaks

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### **Specialty Coffee Breaks**

Looking for the perfect pick-me-up?

Take a bite in this assortment of snacks to energize your day.

#### **Cookies and Milk**

assorted large and mini homemade cookies  
chocolate chunk, oatmeal raisin, and sugar  
with madeleines, biscotti, and financiers  
assorted flavored milk  
freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$32.00 per person

#### **Bacon & Donut**

assorted donuts and donut holes  
glazed, old fashioned, chocolate, and red velvet  
honey cured smoked bacon and maple peppercorn bacon  
freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$39.00 per person

#### **Chocolate**

chocolate passion macarons  
chocolate brownies with walnuts and cream cheese  
milk chocolate dried fruit chocolate bar  
German chocolate tart  
freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$39.00 per person

#### **Cafe au lait**

Assorted chilled coffee drinks  
chilled flavored lattes and frappes  
homemade beignets with fruit jams  
mini tiramisu and coffee eclairs  
freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$35.00 per person

#### **Organic Tootie Fruity**

organic fresh fruits display  
paired with organic fresh juices and dried fruits  
freshly brewed organic coffee, decaffeinated  
coffee, and assorted teas

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\$32.00 per person

**California Cheese**

selection of local artisan and farmhouse cheeses  
Carmody, Fiscallini Cheddar, Humboldt Fog, and Bay Bleu  
served with water crackers, sliced baguettes, and lavash  
accompanied with star-anise infused honey, dried fruits, spiced almonds, and fruit preserves  
freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$35.00 per person

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### Coffee Break Enhancements

Select from a range of flavors to complement and enrich your break time.  
Per person pricing unless otherwise noted.

yogurt parfait, honey baked house-made granola, fresh berries	\$9.00 per person
freshly baked coffee cake, fruit and nut bread	\$8.00 per person
assorted gourmet mini cupcakes display	\$8.00 per person
assorted donut holes	\$7.00 per person
assorted California nuts	\$10.00 per person
gourmet flavored popcorn (3 flavors)	\$10.00 per person
sliced seasonal fruits	\$11.00 per person
variety of seasonal whole fruits	\$60.00 per dozen
mini fruit skewers, lemon yogurt	\$8.00 per skewer
assorted muffins served with preserves and butter	\$84.00 per dozen
selection of croissants to include: plain, chocolate, and almond served with preserves and butter	\$84.00 per dozen
European palmiers, florentines, madeleines, and lady fingers	\$72.00 per dozen
brownies and blondies	\$84.00 per dozen
The Ritz-Carlton cookies	\$96.00 per dozen
assorted flavors of house-made macaroons	\$54.00 per dozen
ice cream bars	\$8.00 each
"Buzz Bars" the adult ice cream bar	\$10.00 each
frozen fruit bars	\$8.00 each
individual bags of m&m® candies and assorted candy bars	\$8.00 each
assorted kind® protein bars	\$8.00 each

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assorted kashi® granola bars	\$8.00 each
freshly brewed first drop® regular or decaffeinated coffee	\$120.00 per gallon
gourmet tea selection provided by mighty leaf®	\$120.00 per gallon
hot chocolate and fresh whipped cream	\$105.00 per gallon
assorted soft drinks	\$8.00 each
assorted gold peak iced tea	\$8.00 each
bottled water—still or sparkling lemon and lime wedges	\$8.00 each
assorted bottled fruit juices	\$8.00 each
freshly squeezed orange juice	\$84.00 per gallon
chilled fruit juices to include: cranberry, apple, and grapefruit	\$78.00 per gallon
natural lemonade	\$95.00 per gallon
freshly brewed iced tea	\$90.00 per gallon
assorted powerade® drinks	\$8.00 each
assorted energy drinks	\$8.00 each
assorted V8® vegetable juices	\$7.00 each

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### **Executive Meeting Package**

Captivate your guest to create a unique experience that offers a wide assortment of snacks for the day.

### **Executive Meeting Package**

#### **Morning Coffee Service**

freshly squeezed orange juice, grapefruit juice and cranberry juice

Danish, muffins, and mini croissants  
preserves and butter

protein bars

freshly brewed coffee, decaffeinated coffee, and  
assorted teas

#### **Mid-Morning Coffee Service**

freshly squeezed orange juice, grapefruit juice and cranberry juice

mini bagels with savory cream cheeses

freshly brewed coffee, decaffeinated coffee, and  
assorted teas

#### **Afternoon Coffee Service**

jumbo homemade cookies, brownies, and blondies

variety of regular and diet soft drinks  
iced teas and mineral waters  
assorted fruit juices

freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$85.00 per person

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# brunch

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## Brunch

A combination of breakfast and lunch flavors to satisfy a late Morning or early afternoon craving. .  
Chef attendant fee is \$250.00 per attendant, per station where noted.

freshly squeezed orange juice, grapefruit juice, and cranberry juice

seasonal sliced fruits and melons  
selection of berries

assorted danish, croissants,  
muffins and coffee cakes  
with butter, preserves, and honey

natural hardwood smoked salmon display  
diced red onion, diced hard-cooked egg, capers, sliced tomatoes and cucumbers, chives  
assorted bagels with toaster station, whipped herb cream cheese and plain cream cheese

traditional Caesar salad  
hearts of romaine, radicchio, garlic croutons, shaved parmesan cheese  
creamy Caesar dressing

tomato and fresh mozzarella Salad  
basil oil, balsamic vinegar

omelets and eggs any style made to order  
roasted mushrooms, baby spinach, tomatoes, sweet peppers, onions,  
chopped applewood smoked bacon, honey-cured ham, pork sausage, and smoked salmon  
cheddar and monterey jack cheeses, fresh herbs  
(chef attendant required)

chicken-apple sausage  
applewood smoked bacon

Belgian waffle  
cinnamon whipped cream, berry and apple compotes  
maple syrup, whipped butter

carved to order  
sea salt and herb rubbed, slow roasted prime rib of beef  
served with creamed horseradish, roasting jus, and asiago pull-apart rolls  
(chef attendant required)

grilled chicken breast  
herb and garlic marinated, caramelized fennel and blistered grape vin blanc  
roasted salmon  
lemon-dill sauce with tomato and capers

roasted new potatoes  
roasted and grilled seasonal vegetables  
pastry chef's selection of mini desserts and pastries  
assorted cakes, tarts, and mousses  
freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$125.00 per person

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# lunch

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

### **Buffet Lunch**

Create and build your own unique lunch fare with these selections.  
An additional \$12.00pp service charge will apply if less 25 guests.

### **Market Place Salad Bar**

bowls of greens to include:  
chopped romaine hearts with radicchio, wild organic arugula, spring mix,  
crisp iceberg, baby spinach, and pea sprouts

oven dried red and yellow tomatoes  
sea salt and coriander roasted green top carrots  
grilled asparagus  
pan roasted baby Beech, Maitake, King Trumpet, and Cremini mushrooms

garbanzo beans, hot house cucumbers, Kalamata olives  
shaved parmigiano reggiano cheese  
shredded cheddar cheese  
crumbled bleu cheese  
roasted almonds, toasted sunflower seeds, and spice roasted pepitas

balsamic vinaigrette, champagne vinaigrette  
ranch dressing

herb and garlic grilled shrimp

Meyer lemon and rosemary roasted breast of chicken

sea salt & thyme crusted beef tenderloin

cajun spiced seared yellow fin tuna

assorted artisan rolls

macaroon madness  
fruit tarts and custards  
chef's choice of gateau

freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$82.00 per person

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## Sandwich and Salad Buffet Lunch

roasted beet salad  
wild organic arugula, frisee, and butter lettuce  
candied walnuts, crumbled goat cheese, white balsamic vinaigrette

garden salad  
Mizuna, Tatsoi, and Romaine  
heirloom baby tomatoes, shaved cucumbers, roasted corn  
toasted almonds, cotija cheese, shallot vinaigrette

kale and citrus salad  
baby spinach, California kale, and radicchio  
orange and grapefruit segments, dried cranberries, shaved radish  
roasted pine nuts, pt reyes bleu, champagne vinaigrette

grilled assorted vegetable platter  
hummus, ricotta dip

bistro style sandwiches and wraps to include:  
(choose three)

herb and garlic roasted shaved beef tenderloin  
Muenster, arugula, Roma tomato, caramelized red onions, creamed horseradish  
focaccia

roasted red peppers, grilled asparagus and zucchini, balsamic roasted portabello mushroom  
baby spinach, hummus  
sun dried tomato wrap

chicken curry salad  
dried apricots, toasted pistachios, chive, shaved celery, monterey jack, hearts of romaine  
whole wheat wrap

soppresatta, prosciutto, capicola  
fresh mozzarella, pepperoncinis, tomato vinaigrette aioli  
artisan baguette

truffle parmesan potato chips  
rosemary sea salt potato chips

vanilla roasted pineapple macadamia nut cheesecake  
Oregon hazelnut tart  
apricot brown butter cake

freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$74.00 per person

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### **Boxed Lunch**

Delicious, packaged, convenient.  
An alternative for your on-the-go meal.

Includes bottled water, whole fruit,  
gourmet chips, and a box of macarons

### **Lunch-2-Go**

choice of salad  
potato salad, pasta salad, Greek salad,  
vegetable cous cous salad, quinoa salad, or fruit salad

(Choose Three)

seared beef tenderloin sandwich  
caramelized onions, roma tomato, arugula, aged cheddar,  
creamy horseradish-whole grain mustard spread, french baguette

roasted vegetable wrap  
grilled zucchini and asparagus, balsamic roasted portabello,  
roasted peppers, spinach, cucumber, hummus, tomato tortilla

grilled curried chicken salad wrap  
dried apricots, toasted pistachios, chive, shaved celery, monterey jack, hearts of romaine  
whole wheat tortilla

Italian sandwich  
prosciutto, sopressatta, provolone, mozzarella, olive tapenade, pepperoncini, tomato-basil  
aioli, ciabatta  
\$62.00 per person

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### **Hot Lunch Buffets**

A collection of luscious flavors with global influences.  
An additional \$12.00pp service charge will apply if less 25 guests.

#### **Downtown**

multigrain rolls  
whipped butter

spring onion soup  
parsnip and baby turnip, balsamic

butter lettuce wedge  
oven dried tomatoes, shaved radish, marcona almonds, goat cheese  
creole mustard vinaigrette

California kale quinoa salad  
dried blueberries, carrot, pine nuts, feta cheese  
pomegranate champagne vinaigrette

heirloom tomato salad  
hot house cucumber, shallot, fennel, basil emulsion

pan seared chicken breast  
Cipollini onions and thyme jus

grilled salmon fillet  
watercress chimichurri, citrus infused apple-onion relish  
roasted golden beet sauce

baked wild mushroom "Bolognese"  
pennette pasta, baby spinach, broccoli rabe, basil veloute, ricotta salata

baked new potatoes with caramel leeks and fresh herbs

roasted carnival cauliflower  
grilled asparagus and cherry tomatoes

assorted mini cheese cakes  
raspberry citron tart  
coconut cream caramel

freshly brewed coffee, decaffeinated coffee, and  
assorted teas

\$78.00 per person

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## **Mediterranean Lite Fare**

olive rolls and herb focaccia  
whipped butter

Tuscan kale and northern bean soup

baby greens and radicchio salad  
dates, roasted grapes, feta, toasted pine nuts  
red wine fig vinaigrette

Monterey calamari potato salad  
Spanish olives, pickled red onion, citrus, coriander  
paprika vinaigrette

marinated artichoke, tomato, and asparagus salad  
citrus-thyme vinaigrette

Moroccan chicken  
shawarma yogurt marinated and grilled  
kebab confetti

chermoula roasted sea bass in  
chardonnay jus

roasted vegetable ratatouille

herb quinoa with garlic-roasted chick peas

opera torte  
tiramisu  
Gianduja panna cotta

freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$82.00 per person

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## South of the Border

tortilla soup  
tortilla strips, queso fresco, and fresh cilantro

hearts of romaine, mole marinated baby shrimp,  
black bean and pepper confetti, diced tomatoes  
avocado-poblano dressing

mixed greens  
jicama, mango, pickled red onion  
cilantro vinaigrette

tomato and avocado salad  
roasted corn, jicama, fresh lime, and spiced pepitas

taco station:  
marinated skirt steak  
chipotle chicken  
warm flour tortillas

condiments:  
shredded romaine, shredded cabbage, diced tomatoes, diced red onions, cilantro,  
lime wedges, crema, and Mexican cheeses  
pico de gallo, salsa casera, salsa verde, guacamole, and corn tortilla chips

Spanish rice

ranchero pinto beans

Mexican wedding cookies  
margarita mousse  
tres leches cake

freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$80.00 per person

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**Asian Pacific**

coconut curry vegetable soup

spicy Japanese eggplant and mizuna salad, sesame-scallion vinaigrette

Thai salad with red and yellow peppers, cucumber, napa, pea sprouts, carrots, honey-citrus dressing  
toasted peanuts and mai-fun noodles

lemongrass-ginger shrimp salad, toasted cashew and coconut, mint and cilantro  
mango-mirin vinaigrette

assorted sushi  
wasabi and pickled ginger

roasted sea bass, galangal-kaffir sauce

stir fry  
sweet soy marinated beef and long beans  
ponzu chicken and broccoli  
stir fry vegetables  
served with toasted sesame, scallions, soy sauce, sriracha, and chopsticks

cardamom infused jasmine rice and egg fried rice

soy and garlic sautéed edamame with  
balsamic cippolini

sesame mandarin cake  
chocolate dipped fortune cookies  
green custard tart  
lemon grass tapioca

freshly brewed coffee, decaffeinated coffee,  
and assorted teas  
\$85.00 per person

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## **Plated Lunch**

Appetizing diverse offerings to charm your senses.

All entrees include choice of one salad or soup, dessert, luncheon rolls with butter, pre-set iced tea, and Coffee and tea service served table side. Water served upon request.

### **Soups**

all soups served en croute

oven roasted tomato, tri-color lentil relish, balsamic finish

butternut squash soup with caramelized shallots, currants and five spice toasted hazelnuts

Yukon potato velouté, applewood smoked bacon, cheddar, thyme

or

### **Salads**

hearts of romaine, Caesar dressing,  
shaved parmesan cheese, olive oil toasted focaccia shards

mixed field greens and cucumber bundle, broken crostini, goat cheese  
dried cherries and candied California walnuts, roasted shallot vinaigrette

baby spinach, frisee, mesclun and radicchio, tomatoes, cucumbers, carrots,  
Point Reyes Bleu, roasted almonds  
sherry vinaigrette

kale, mizuna, and curly endive, celery root, carrot, parsnip  
shaved Vella Jack, toasted almonds, ginger vinaigrette

cider and thyme braised beets, mesclun greens, citrus marinated fennel, goat cheese,  
toasted pistachio, raspberry vinaigrette

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## Poultry

herb and panko crusted chicken breast  
roasted tomato cous cous, garlic wilted baby spinach, haricot vert,  
caramelized fennel sauce  
\$70.00 per person

rosemary roasted chicken breast  
basmati and wild rice pilaf, broccolini, heirloom carrot  
bing cherry infused glace  
\$70.00 per person

Moroccan spice rubbed roasted chicken breast  
warm lentil salad with curry roasted cauliflower  
dried apricot and toasted pistachio, lemon grilled asparagus  
chardonnay currant ver jus  
\$72.00 per person

## Prime Beef

seared barrel new york  
roasted marble potato, cippolini hash, asparagus, brandied mushroom sauce  
\$78.00 per person

braised beef short ribs  
roasted garlic and herb soft polenta, brussels slaw, heirloom carrot  
red wine jus  
\$75.00 per person

grilled beef tenderloin  
artichoke potato puree, french beans, roasted tomato, pommery demi glace  
\$82.00 per person

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## Fish

roasted sea bass fillet  
saffron basmati and quinoa blend, garlic wilted kale, baby carrot  
smoked tomato coulis  
\$75.00 per person

pan seared cod  
sweet corn potato puree, smoked bacon matignon, roasted asparagus  
lobster velouté  
\$72.00 per person

citrus glazed grilled salmon  
dried cherry fregola with baby spinach, roasted carrot, caramelized fennel rosemary sauce  
\$72.00 per person

## Vegetarian

(priced matched to selected main entrée)

roasted cauliflower steak  
heirloom carrot and parsnip puree, wild mushroom ragout, garlic soffrito  
pickled red onion and garden herb salad

grilled vegetable ravioli  
roasted zucchini, squash, and bell pepper confetti  
shaved fennel and heirloom carrot salad  
basil cream sauce

eggplant involtini  
grilled eggplant stuffed with quinoa, sun dried tomatoes, capers, and olives  
saffron risotto, garlic wilted pea tendrils and spinach with dill  
greek yogurt pomodoro

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### **Salad Entrées**

citrus chicken salad

baby spinach, mesclun greens, and frisee, thyme roasted beets, cherry tomatoes  
toasted pistachios, orange segments, cous cous, feta, clementine vinaigrette  
\$67.00 per person

bbq shrimp salad

romaine, bibb, and red oak lettuces, tomatoes, roasted sweet corn and tri-color pepper  
confetti crispy shallots, shaved manchego, creamy avocado-buttermilk dressing  
\$70.00 per person

roasted beef tenderloin salad

arugula, mizuna, watercress, heirloom tomato, pickled red onions, seasonal radish  
goat cheese, toasted almonds, champagne Dijon vinaigrette  
\$72.00 per person

ahi tuna salad

marinated and seared rare ahi tuna, tatsoi, frisee, nappa, mint, cilantro, heritage carrot  
mango-cucumber relish, toasted cashew, edamame mousse, citrus-sesame vinaigrette  
\$72.00 per person

### **Dessert**

classic vanilla crème brulee, fresh berries

candied apple almond tart, caramel sauce

chocolate flourless cake and espresso sauce

banana praline cheesecake, cherry sauce

orange chocolate ganache cake, berry compote

strawberry mousse dome, kiwi salad and sable breton

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# dinner

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

### **Dinner Buffets**

Feast on exotic offerings to satisfy any appetite.  
An additional \$12.00pp service charge will apply if less 25 guests.

### **Mendocino Grille**

rustic artisan rolls with butter

roasted cauliflower bisque  
curried ver jus golden raisins, goat cheese

tarragon roasted beet salad  
apples, walnuts, clover honey-orange dressing

smoked trout and baby red potato salad  
dill, capers, fennel, hard cooked egg, crème fraiche whole grain mustard dressing

asparagus salad  
sea salt roasted asparagus, edamame, shaved red onions, watercress, tomato, manchego  
lemon-thyme vinaigrette

baby lettuces salad  
vine ripe tomatoes, hot house cucumbers, radishes, carrot-ginger dressing

herb baked sea bass  
artichoke relish, tomato fennel fondue

seared rosemary salmon  
white bean, kale, and tomato stew

grilled beef tenderloin medallions  
garlic wilted chard and rapini, porcini sauce

chardonnay coq au vin  
caramelized pearl onion and smoked bacon hash, white wine sauce

paella style saffron rice with peppers, onions, tomatoes

thyme & sea salt roasted tri-color pee wee potatoes

herb roasted seasonal market vegetables

chef's choice of cakes, tarts, mini sweets, and mousses

freshly brewed coffee, decaffeinated coffee, and  
assorted teas

\$128.00 per person

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## Toscana-Lombardia

rustic artisan rolls  
butter, olive oil, balsamic vinegar

cioppino  
savory tomato broth, fresh coastal catch, fennel, sourdough croutons

chickpea and orzo salad  
spinach, roasted red peppers, currants, toasted pine nuts, lemon-parsley dressing

caprese  
marinated heirloom tomato, mozzarella ciliegine, basil, white balsamic

Tuscan greens salad  
hearts of romaine, baby kale, radicchio, pickled red onion, haricot verts, Kalamata  
shaved parmesan, red wine vinaigrette

beef sugo  
braised shredded short rib, rich tomato gravy, orecchiette pasta, mozzarella and parmesan

salmon arrabbiata  
garlic and olive oil marinated grilled salmon with a warm tomato-caper salad  
in a spicy tomato sauce

chicken breast Milanese  
lemon and oregano marinated, saffron jus de poulet, gremolata

pennette florentine  
baked pasta with garlic roasted wild mushrooms, spinach, ricotta and fontina  
brown butter gnocchi, tender peas, parmesan-sage cream

verdure grigliate  
lemon roasted asparagus, white wine braised kale, herb roasted baby carrots

Italian apple cake  
opera cake  
orange cranberry biscotti

freshly brewed coffee, decaffeinated coffee, and  
assorted teas  
\$132.00 per person

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## Taste of California

### **The Coast**

yellow tail tiradito

sashimi-style yellowtail, aji Amarillo lime sauce, petite herbs

ceviche in glass

seasonal snapper, coconut water, cucumber, pomegranate, lime, cilantro  
gulf shrimp, coconut milk, aji Amarillo, apple, orange, mint

Malibu strand fire pot

court bouillon poached jumbo shrimp and crab claws  
cobb corn, potatoes, herbs

hazelnut butter cake with sea salt caramel

### **Wine Country**

selection of local artisan and farmhouse cheeses

served with water crackers, sliced baguettes and lavash,

accompanied with star-anise infused honey, dried fruits, spiced almonds, and grape clusters

Carmody (Bellweather Farms), Aged Bandage Cheddar (Fiscallini Farms)

Humboldt Fog (Cypress Grove), and Bay Bleu (Pt Reyes)

California olive bar

marinated mixed olives, mushrooms a la greque, balsamic cippolini onions

olive tapenade, heirloom tomato bruschetta, toasted crostinis

whole grain mustard, fig mustard, herb aioli

Petaluma chicken

lemon and rosemary roasted, cabernet braised pearl onion hash, citrus jus lie

roasted Sonoma lamb lack

mustard and rosemary crusted, apple-mint chutney, pinot noir lamb jus

olive oil cake with Paso Robles chardonnay mousse in a varrine glass

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### **Mission Trail**

pork posole

green chile braised pork, roasted tomatillo broth, hominy, cilantro, radish, lime crema

calabacitas salad

medley of herb roasted zucchini, yellow squash, onions, and tomatoes  
roasted sweet corn, cilantro, and cumin-lime vinaigrette

mahi mahi vera cruz

citrus and cilantro marinated mahi mahi served in a savory tomato a la vera cruz sauce

cilantro basmati rice

street corn

chile roasted sweet corn, tomatoes, onions, queso fresco, cilantro butter

apple empanadas

kahlua flan

### **Central Valley**

castroville artichokes salad

tomatoes, spinach, garbonzo, parsley, champagne-dijon vinaigrette, parmesan

tara firma farms greens

wild organic rocket, frisee, and radicchio, strawberries crispy prosciutto, crumbled goat  
cheese

sparkling wine vinaigrette

chioggia salad

thyme and cider roasted beets, arugula, frisee, orange segments, avocado-tarragon  
vinaigrette, toasted pecans

Santa Maria grill

grilled garlic and herb beef flat iron, pinquito bean relish, caramelized onion "bbq"

Valencia orange chocolate mousse tart

California cherry almond tart

freshly brewed coffee, decaffeinated coffee, and  
assorted tea

\$175.00 per person

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### **Dinner Plated**

Feast on exotic offerings to satisfy any appetite.

All entrees include choice of cold or hot starter, and dessert, dinner rolls with butter.

Pre-set iced tea, and Coffee and tea served tableside.

An additional \$12.00pp service charge will apply if less 25 guests

### **Cold Starters**

leaves of baby romaine, Kalamata olive crostini, oven dried tomato  
shaved parmigiano-reggiano cheese, creamy anchovy dressing

mixed baby greens, cucumber, cabernet poached pear,  
maytag blue cheese, candied walnuts,  
sherry vinaigrette

cider and thyme roasted beets, wild organic arugula,  
Humboldt fog mousse with lavender honey,  
sea salt pistachio brittle and citrus gastrique

watercress, kale, and endive, Coachella valley dates, pickled radish, heirloom carrot  
goat cheese, toasted pistachio, champagne dijon vinaigrette

heirloom tomatoes, burrata cheese, frisee  
wild rocket, opal basil, maldon, broken basil vinaigrette, aged balsamic

red oak, watercress, shaved fennel, roasted apples and butternut squash, heirloom carrot  
goat cheese, toasted pecans, tarragon-sherry vinaigrette

sesame seared yellowfin tuna, daikon, mint and cilantro slaw, pickled cucumber  
wasabi avocado puree, spicy mustard, soy caramel

American wagyu tartare, cornichon, harissa, shallot, sieved egg, herbs

local honey and lemon braised apples, burrata, speck ham, wild organic arugula, saba

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## Hot Starters

jumbo lump crab cake, wilted kale and spinach, charred corn  
creole cream, tomato vinaigrette

cardamom seared scallops, caramelized fennel velouté  
mango-apple relish, grapefruit gastrique

crispy apple braised pork belly, citrus glazed  
parsnip-celeriac puree, poblano rajas

braised pork cheeks, scallion aged white cheddar grits, pickled baby vegetables, bing  
cherry-port gastrique

rosemary braised lamb shank, Japanese pumpkin ravioli, confit tomato, toasted pine nuts,  
gremolata oil

roasted celeriac bisque, garlic confit of duck, maple vinegar toasted almonds

lobster and shrimp bisque, fennel-sweet corn maque choux

tomato velouté, parmesan and basil risotto, pancetta lardons

wild mushroom soup en croute  
goat cheese, chive, truffle oil

roasted cauliflower soup, smoked salmon, saffron infusion

California roasted corn chowder, coriander kernels, Dungeness crab, manchego

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## **Poultry**

apricot-rosemary glazed chicken  
cranberry-almond wild rice pilaf, roasted asparagus, caramel shallot pinot noir sauce  
\$93.00 per person

herb and sourdough crumb crusted chicken breast  
creamed leek potatoes, apple braised cabbage, mustard roasted baby carrot,  
cider beurre rouge  
\$93.00 per person

broiled Tuscan chicken breast  
roasted red pepper and ricotta salata risotto, garlic wilted spinach and kale, broccolini,  
basil cream  
\$95.00 per person

herb marinated chicken breast  
spinach gnocchi, leek-maitake medley, haricot verts, pommery jus de poulet  
\$97.00 per person

fig glazed roasted duck breast  
dried fruit cous cous, Brussel sprout almandine, balsamic plum sauce  
\$98.00 per person

## **Seafood**

citrus roasted salmon  
quinoa-basmati medley, sautéed sage wild mushrooms, vin blanc sauce  
\$94.00 per person

gremolata crusted seared salmon  
lobster mashers, caramelized cippolini and swiss chard, fennel tomato cream  
\$96.00 per person

pan seared cod  
herb and brown butter gnocchi, roasted carnival cauliflower, black truffle-parmesan cream  
\$96.00 per person

seared sea bass  
lemon-mascarpone polenta, eggplant caponata , tomato caper beurre blanc  
\$98.00 per person

herb and garlic roasted sea bass  
saffron-chorizo risotto, shaved brussels and wilted chard, bouillabaisse cream  
\$98.00 per person

lemon and oregano marinated halibut  
braised tomato and feta cous cous, garlic wilted greens, roasted asparagus, chardonnay  
sauce  
\$98.00 per person

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**Prime Beef**

braised short ribs  
roasted garlic-ricotta polenta, herb roasted root vegetables, barolo braising sauce  
\$98.00 per person

seared filet mignon  
creamed leek and new potato mash, garlic wilted greens, roasted heirloom carrot,  
merlot demi  
\$104.00 per person

peppercorn crusted pan seared beef tenderloin  
truffled potatoes aligot, brussels sprouts, pinot noir reduction  
\$106.00 per person

grilled beef filet  
roasted root vegetables, chanterelle-porcini hash, asparagus, madeira Dijon sauce  
\$108.00 per person

broiled center cut filet mignon  
roasted parsnip puree, wild mushroom sauté, haricot verts, foie gras sauce  
\$125.00 per person

**Lamb**

garlic and herb rubbed roasted lamb rack  
apricot-saffron cous cous, swiss chard, pistachio pistou, thyme-currant jus  
\$112.00 per person

**Dinner Combination Entrees**

grilled filet mignon and garlic butter roasted shrimp  
celery root-parsnip puree, haricot verts, charred tomato, caramelized shallot sauce  
\$135.00 per person

braised beef short rib and sea bass  
asparagus and green pea risotto, Worcestershire glazed heirloom carrots,  
mushroom bordelaise  
\$128.00 per person

beef and lobster  
cabernet braised short rib, foie gras demi  
butter poached lobster, bouillabaisse cream  
roasted garlic mascarpone polenta, haricot verts  
\$145.00 per person

beef and lobster  
prime filet mignon, red wine jus,  
butter poached lobster, bouillabaisse cream  
horseradish smashed potatoes, roasted asparagus  
\$152.00 per person

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## **Vegetarian**

(Priced matched to selected main entrée)

roasted cauliflower steak  
heirloom carrot and parsnip puree, wild mushroom ragout, garlic soffrito  
pickled red onion and garden herb salad

grilled vegetable ravioli  
roasted zucchini, squash, and bell pepper confetti  
shaved fennel and heirloom carrot salad  
basil cream sauce

eggplant involtini  
grilled eggplant stuffed with quinoa, sun dried tomatoes, capers, and olives  
saffron risotto, garlic wilted pea tendrils and spinach with dill  
greek yogurt pomodoro

## **Dessert**

caramel pear mousse, caramelized pears, chocolate fudge cake

Madagascar chocolate mousse dome, shredded coconut center and caramel sauce

passion fruit cheese cake, citrus syrup, and white chocolate lace

fruit trio, fresh fruit tart, mascarpone peach trifle cake, and fresh strawberry sorbet

milk chocolate hazelnut pear gateau served with house made vanilla ice cream

chocolate trio, chocolate crème brûlée, milk chocolate dome, and white chocolate pot de  
crème, and blackberry compote

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# reception

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## **Canapés**

Sink your teeth into these petite modern presentations, bursting with flavors.  
Butler passed or display.

### **Cold canapés**

4 pieces per guest | \$36

6 pieces per guest | \$49

8 pieces per guest | \$64

10 pieces per guest | \$80

### **Seafood**

citrus shrimp cocktail shooter, celery, micro herbs  
seared ahi tuna, sunomono cucumber, ginger-wasabi cream, sesame cone  
red snapper ceviche, coconut water, cucumber, pomegranate, lime, cilantro  
lemongrass shrimp shooter, coconut-mango sauce  
Moroccan shrimp, chick pea hummus, tartlet  
smoked salmon, caper and dill crème fraiche, tomato cone  
poached lobster, newburgh crème, haricot vert, savory tart

### **Vegetarian**

roasted garlic goat cheese mousseline and apple bouchée  
whipped brie mini tart with thyme, strawberry, and balsamic  
heirloom tomato, goat cheese, onion marmalade, tartlet  
cider roasted beet caviar basket, boursin and arugula

### **Meat**

sage roasted chicken and cranberry bouchée  
tandoori chicken and cucumber raita, curry cone  
loaded baked potato coupelle with applewood bacon  
mini b.l.t. with herb aioli on brioche  
chipotle chicken taco, avocado crema, rajas relish  
seared rare prime beef on toasted ficelle, horseradish cream, cornichon

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### **Hot canapés .**

4 pieces per guest | \$36

6 pieces per guest | \$49

8 pieces per guest | \$64

10 pieces per guest | \$80

### **Seafood**

jumbo lump crab cake, spicy remoulade sauce

bacon wrapped scallop, maple garlic mousse

blackened salmon satay, creole apple sauce

paella croquette with shrimp and chorizo, saffron cream

mini lobster cobbler tart

### **Vegetarian**

kalamata olive manchego bite

cherry blossom & goat cheese tartlet

vegetable spring rolls, sweet chili sauce

fig and mascarpone beggar's purse

sun dried tomato arancini, truffle parmesan cream

curry vegetable samosa, cucumber-dill yogurt

quince manchego phyllo star with toasted almonds

vegan caponata phyllo star

bella flora puff with portabello mushrooms and ricotta cheese

### **Meat**

mini beef wellington, horseradish cream

chicken kebab, chipotle bbq

lamb satay, chili peanut dip

smoked short rib empanada, verde crema

palmier rolled with smoked bacon and gruyere

pastrami spring roll, whole grain mustard

lamb tenderloin skewer with figs, apricots, peppers, curry yogurt

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### **Reception Displays**

Enjoy these succulent varieties of displays to entice the appetite of each guest.  
Per person pricing unless otherwise noted.

#### **Crudités**

seasonal market vegetables to include baby carrots, celery,  
broccoli, cucumber, radishes, cauliflower, and cherry tomatoes  
served with peppercorn ranch dip, roquefort dressing, and roasted red pepper hummus  
\$23.00 per person

#### **Grilled Market Vegetables**

herb and garlic marinated grilled and roasted vegetables to include lemon grilled asparagus  
roasted zucchini and baby carrots  
brussels sprouts, bell peppers, and blistered tear drop tomatoes  
served with onion yogurt dip, arugula pesto, balsamic vinegar, and herb infused olive oil  
\$25.00 per person

#### **California and International Cheese Display**

gathering of artisan, olde world and deep cellar cheeses served with sliced rustic ficelles and  
lavash, honeycomb, dried fruits, rosemary and thyme roasted walnuts,  
cherry compote, and violette mustard  
Aged Bandage Cheddar (Fiscallini Farms)  
Humboldt Fog (Cypress Grove)  
Beemster XO Gouda (Holland)  
Manchego (Spain)  
Gorgonzola Dolce (Italy)  
\$34.00 per person

#### **Charcuterie**

shaved prosciutto, mortadella, bresaola, and dried salami  
duck rillete, fig mustard, violet mustard, pickled farm vegetables, crusty olive bread  
\$30.00 per person

#### **Italian Antipasto**

selection of italian cheeses and marketplace meats to include  
sopresatta, hard salami, black forest mortadella  
parmigiano-reggiano and marinated mozzarella ciliegine  
Tuscan olives, cornichons, grain mustard, sweet onion compote, and toasted ciabatta  
\$28.00 per person

#### **mediterranean antipasto**

tabbouleh, baba ghanoush, and muhammara  
grilled artichokes, asparagus, and zucchini  
lemon aioli, herbed goat cheese, fig jam, and toasted pita  
\$26.00 per person

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

**Sushi Display**

assorted sushi rolls  
spicy tuna, salmon, California roll, and vegetarian  
assorted nigiri sushi  
salmon nigiri, ebi nigiri, yellow tail nigiri, shrimp nigiri  
served with chop sticks, soy sauce, wasabi, and pickled ginger  
(Minimum 25 guests. Price based on 5 pieces per person)  
\$42.00 per person

**Chilled Seafood Display**

court bouillon poached jumbo shrimp and king crab  
served with vodka spiked cocktail sauce, louis sauce  
lemon wedges and tabasco  
(Minimum 25 guests. Price based on 3 pieces per person)  
\$42.00 per person

**Fresh Shucked Seasonal Oysters**

shucked to order and served with champagne mignonette, lemon wedges, and tobasco  
(minimum 100 guests)  
(chef attendant fees waived)  
\$10.00 per piece

**Smoked Northwest Fish**

light smoked salmon loin  
apple wood smoked mountain trout  
pecan wood smoked sturgeon  
capers, chopped red onion, caper berries, and diced egg  
dill cream cheese, heirloom tomatoes, and sliced English cucumber  
mini bagels and pumpernickel bread  
(minimum 25 guests)  
\$38.00 per person

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### **Reception Stations**

Enhance your reception with these alternate options.  
Per person pricing.

#### **Dim Sum**

served with pickled cabbage, ginger-plum dipping sauce,  
hot mustard, soy sauce, and sriracha chili

choose three:

Korean beef short rib spring roll

chicken pot stickers

vegetable spring roll

shrimp siu mai

peking duck wonton

bbq pork bao bun

\$32.00 per person

#### **International Tapas**

family style communal tapas display served with lemon aioli and chimichurri

cold tapas selections:

(choice of 3 cold selections)

marinated asparagus with serrano ham, lemon zest, olive oil

lemon & garlic marinated shrimp and calamari with orange and fennel salad

chorizo sausage with roasted peppers, goat cheese, and almonds

pesto marinated mozzarella ciliegine, cherry tomatoes, balsamic pearl onions, and shaved manchego

hot tapas selections:

(choice of 3 hot selections)

marinated lamb skewers with cous cous and raita

roasted vegetable paella Valenciana

garlic and white wine sautéed mushrooms with arbol chile

roasted dates stuffed with bleu cheese and wrapped in smoked bacon

lamb meat balls with harissa tomato sauce and pickled onion relish

\$40.00 per person

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5%), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

### **Mini Sliders**

(choice of 3 sliders)

Angus Beef Slider--caramelized onion marmalade, maple peppercorn bacon,  
Dijon, pt reyes bleu cheese

Pulled Red Chile Chicken Slider—cheddar cheese, poblano rajas, avocado-hominy aioli

Lump Crab Cake Slider—fennel and tarragon with remoulade

BBQ and Smoked Pork Slider—monterey jack and mustard seed cider slaw

Caprese Slider—vine ripe tomato, fresh mozzarella, basil pesto

all sliders served on hearth baked brioche rolls

\$32.00 per person

### **Dessert**

#### **Classic French Pastry**

mille-feuille, Paris-brest, eclaires, chocolate mousse, madeleines, chocolate truffles

#### **Chocolate Fountain**

decadent white chocolate

served with seasonal fruits, cakes and candies to include:

strawberries, pineapple, apples, cantaloupe, honeydew

macaroons, angel food cake, rice crispy treats, oreos, blondie bites, double chocolate

brownie bites

marshmallows and assorted dried fruits

#### **French Macaroon**

made to order macaroons with choice of flavors to include:

pistachio, raspberry, caramel banana, and lemon

(assorted fillings)

\$38.00 per person

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### **Carving Stations**

Send your guests into a blissful state with these delectable offerings.  
A carving chef will be present at each carving station.  
Per person pricing.

#### **Beef Tenderloin**

herb and garlic roasted  
creamed horseradish, tarragon mustard, sauce périgourdine, pretzel rolls  
\$30.00 per person

#### **Prime Rib**

sea salt and rosemary crusted, slow roasted  
creamed horseradish, grain mustard, au jus, brioche rolls  
\$32.00 per person

#### **Turkey Breast**

citrus brined and sage roasted  
cabernet cranberry & fig conserve, caramelized shallot gravy,  
walnut-cranberry pull-apart rolls  
\$22.00 per person

#### **Rack of Lamb**

rosemary and garlic roasted  
roasted artichoke peperonata, Tuscan wine cippolinis, roasting jus, olive rolls  
\$28.00 per person

#### **Salmon**

cedar plank roasted salmon  
cucumber dill salad, roasted lemon beurre blanc, pumpernickel rolls  
\$23.00 per person

attendant fee  
carving chef \$250 per chef (2 hours)  
each additional hour @ \$75/hour

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

## **Carving station with Enhancements**

thyme scented ratatouille, roasted vegetable mélange, sautéed broccolini, creamed corn  
creamed spinach & garlic wilted kale, corn bread stuffing, truffle pomme puree,  
mashed roasted sweet potatoes, cavatappi & three cheese gratin,  
mascarpone & garlic polenta, and cauliflower-parsnip & parmesan gratin  
Add \$6.00 per person per selection to any station

### **Action Stations**

enhance your reception with these delicious additions.  
a chef attendant will be present at each station.  
Per person pricing.

### **Pasta**

prepared to order, select two  
three cheese tortellini, mushrooms, peas, prosciutto, truffle cream  
gemeli pasta, artichokes, grilled chicken, San Marzano tomato sauce  
cavatappi pasta, olives, tarragon, roasted peppers, lemon marinated shrimp, roasted garlic  
white wine sauce  
spinach gnocchi, roasted cherry tomatoes, wild organic arugula, radicchio, toasted pine  
nuts, and ricotta cheese  
pastas are served with bread sticks, shaved parmesan cheese, and chile flakes  
\$32.00 per person

### **Risotto**

creamy herb risotto prepared to order, select two  
garlic and herb sautéed wild mushrooms, porcini nage, black truffle oil, goat cheese  
sherry lobster and tomato-fennel ragout, aged white cheddar  
cabernet braised shredded beef short rib, balsamic onions, Pt Reyes bleu cheese  
asparagus and green pea medley, tomato confit, lemon oil, parmesan  
parsnip and chorizo hash, pickled chayote, Cotija  
\$32.00 per person

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(currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to  
change.

### **Stir Fry and Curry**

prepared to order and accompanied with steamed basmati and brown rice

select two

Mongolian beef

tender beef marinated in ginger, garlic and soy, finished with scallions and long beans

aloo gobi vegetable curry

cauliflower, potatoes, and vegetables cooked in an aromatic garam masala and turmeric sauce

Philippine adobo

tender pork cooked in a savory soy, vinegar, and garlic sauce

lemongrass chicken curry

tender chicken cooked in a savory lemongrass & coconut curry and finished with kaffir lime and toasted coconut

kung pao shrimp

large shrimp sautéed with baby bok choy, bean sprouts, bell peppers, water chestnuts and cashews finished with a sweet & spicy stir fry sauce

\$34.00 per person

### **Taqueria**

street-style taco station prepared to order from the "plancha"

lechón—slow roasted sea salt and oregano cured whole hog, carved to order  
cilantro-lime snapper

served with warm flour and corn tortillas, ranchero pinto beans

salsa roja, salsa verde, pico de gallo, garlic aioli, crema, poblano rajas, shredded cabbage  
(minimum 40 guests)

\$34.00 per person

### **salad and satay**

unique station of made to order salads "in glass" with choice of seared to order satays  
choice of two salads and two satays

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5%), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

### Salads

Sonoma—spinach, pears, sun dried cherries, candied walnuts, pt reyes bleu, croutons, sherry vinaigrette

Stockton—napa, mizuna, julienne vegetables, pea sprouts, shitake, fried wontons, sesame-ginger vinaigrette

Portland—kale, arugula, frisee, dried blueberries, quinoa, pickled radish, pine nut brittle, goat cheese, white balsamic vinaigrette

Pima—tomato, carrot, cucumber, corn, onions, peppers, black beans, chick peas, sunflower seeds, cotija, coriander-citrus vinaigrette

### Satays

herb marinated free range chicken  
sea salt and garlic prime beef tenderloin  
citrus glazed atlantic salmon  
lemon and garlic shrimp  
\$28.00 per person

### Peking Duck Bao

Hoisin BBQ Duck—hoisin bbq glazed duck confit bao with steamed Chinese buns, topped with a green papaya, jicama, and cilantro slaw served with edamame “guacamole” with mint, black bean, and roasted corn  
\$21.00 per person

### Churrascaria Sation

minimum 40 attendees  
carved to order:  
sweet chile and garlic wet-rubbed grilled prime flat iron steak  
citrus stuffed-herb butter broiled half chickens  
grilled andouille sausages  
herb and shallot roasted baby potatoes  
black beans and rice  
chimichurri, salsa roja, salsa amarilla, cippolini-bacon jam  
\$46.00 per person

### Labor charges

chef attendant \$250 per chef (2 hours)  
each additional hour @ \$75/hour

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### **Dessert Action Stations**

A chef attendant will be present at each station.  
Per person pricing.

#### **Éclair**

assortment of crème pate a choux:  
chocolate mousse, vanilla pastry crème and salted caramel cream  
dipped in chocolate and with an assortment of toppings  
\$20.00 per person

#### **bananas foster crepe**

bananas sautéed with brown sugar, banana liqueur, and flambéed with dark rum  
served over vanilla ice cream  
\$22.00 per person

#### **mini ice cream sandwich**

decadent assortment of macaroons with rich ice cream to include:  
chocolate, vanilla, caramel, and strawberry  
served with vanilla scented whipped cream  
\$20.00 per person

#### **Dessert Waffles**

Belgian waffles, chocolate sauce, caramel sauce, mixed berry compote  
whipped cream, chocolate or vanilla ice cream  
\$18.00 per person

#### **Labor charges**

chef attendant \$250 per chef (2 hours)  
each additional hour @ \$75/hour

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# the bar

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

## **Cash Bar**

### **Deluxe**

drinks | \$16.00  
imported beer | \$14.00  
domestic beer | \$12.00  
wine | \$17.00  
sparkling wine | \$17.00  
specialty cocktail | \$18.00  
mineral waters | \$10.00  
soft drinks | \$10.00

### **Luxury**

drinks | \$18.00  
imported beer | \$16.00  
domestic beer | \$14.00  
wine | \$19.00  
sparkling wine | \$19.00  
specialty cocktail | \$20.00  
mineral waters | \$10.00  
soft drinks | \$10.00

### **Cordials Enhancement**

Drinks | \$18.00

### **Labor Charges**

Bartender | \$250 for up to 4 hours  
each additional hour at \$75/hour

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A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

**Cocktail Package Plan  
(Per guest basis)**

**Deluxe**

first hour | \$26.00  
second hour | \$38.00  
third hour | \$50.00  
fourth hour | \$60.00

**Luxury**

first hour | \$32.00  
second hour | \$44.00  
third hour | \$56.00  
fourth hour | \$66.00

**Cordials Enhancement**

additional \$3.00 per person, per hourly package

**Mocktail Bar (non-alcoholic)**

first hour | \$14.00  
second hour | \$21.00  
third hour | \$25.00  
fourth hour | \$28.00

**Labor Charges**

Bartender | \$250 for up to 4 hours  
each additional hour at \$75/hour

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**Host Sponsored Bar  
(Per drink basis)**

**Deluxe**

drinks | \$14.00  
imported beer | \$12.00  
domestic beer | \$10.00  
wine | \$15.00  
sparkling wine | \$15.00  
specialty cocktail | \$16.00  
mineral waters | \$8.00  
soft drinks | \$8.00

**Luxury**

drinks | \$16.00  
imported beer | \$14.00  
domestic beer | \$12.00  
wine | \$17.00  
sparkling wine | \$17.00  
specialty cocktail | \$18.00  
mineral waters | \$8.00  
soft drinks | \$8.00

**Cordials Enhancement**

Drinks | \$17.00

**Labor Charges**

Bartender | \$250 for up to 4 hours  
each additional hour at \$75/hour

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## Liquor & Beer Menu

### deluxe

<b>liquor</b>	<b>beer</b>	<b>wine</b>
skyy vodka	budweiser	stone cellars by beringer pinot grigio
jim beam white label bourbon	bud light	copper ridge vineyards, chardonnay, California
beefeater	stella artois	lapostolle "casa" merlot
canadian club whiskey	blue moon	copper ridge vineyards, merlot, California
jose cuervo especial gold tequila	angel city ipa	Copper ridge vineyards, cabernet sauvignon, California
bicardi superior rum	corona extra	
dewar's white label	new belgium fat tire amber ale	
korbel	Sierra Nevada pale ale	
	o'douls (non-alcoholic)	
	golden road 329 lager	

### luxury

<b>liquor</b>	<b>beer</b>	<b>wine</b>
Jose cuervo	budweiser	Kris, pinot grigio, delle venezie, Italy, 2011
1800 silver tequila	bud light	casa lapostolle, sauvignon blanc, "casa" rapel valley, central valley, Chile, 2011
kettle one vodka	stella artois	columbia crest, chardonnay, "grand estates", columbia valley, Washington, 2010
captain morgan original spiced rum	blue moon	mark west, pinot noir, California, 2010
malibu rum	angel city ipa	columbia crest, merlot, "grand estates", columbia valley, Washington, 2009
jack daniel's tennessee whiskey	corona extra	Estancia, cabernet sauvignon, "keyes canyon ranches" paso robles, California, 2009
johnnie walker red label scotch	new belgium fat tire amber ale	
seagrams vo	sierra nevada pale ale	
maker's mark bourbon	o'douls (non-alcoholic)	
tanqueray gin	golden road 329 lager	
couvrosier vs		

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

### **Beverage Enhancements**

Package beer & wine on tap can only be added to an existing per person or per cocktail package plan as an enhancement. All packages are sold at a minimum of two hours.

Packages available for 100 people and up.

Not applicable for cash bars.

#### **Craft/Local Beer on Tap**

##### ***Golden Road***

329 Days of Sun Lager

Point the Way IPA

Get up off that Brown

##### ***Angel City***

IPA

Pilsner

Lager

##### ***Absolution***

Cardinal Sin Ale

Purgatory Hef

Angel Demise IPA

##### ***Three Weavers***

Deep Roots ESB

Midnight Fight Stout

Seafarer Kolsch

\$600 per 5.16 gallon sixtel (60 servings of beer)

#### **Craft/Local Bottled & Canned Beer**

##### ***Angel City***

Pilsner

##### ***Absolution***

Padre Brown Ale

##### ***Three Weavers***

Seafarer Kolsch

##### ***Golden Road***

329 Lager

\$13.00 per can (12oz)

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5%), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

## Beverage Enhancements

### Package Pricing

#### *Beer on Tap*

2 hours - \$6.00 per person

3 hours - \$8.00 per person

4 hours - \$10.00 per person

*Up to 2 types of beer*

### Wine on Tap

#### *Deluxe*

##### *White Wine*

Angeline, Sauvignon Blanc, Russian River

Hess, Chardonnay, Monterey

##### *Red Wine*

Notes, Pinot Noir, California

Liberty School, Cabernet Sauvignon, Paso Robles

#### *Luxury*

##### *White Wine*

Hall Winery, Sauvignon Blanc, Napa

The Girls in the Vineyard, White Field Blend, Dunnigan Hills

Miner, Chardonnay, Napa Valley

##### *Red Wine*

Babcock, Pinot Noir, Santa Barbara

Troublemaker, Red Blend, Paso Robles

Raymond, Cabernet Sauvignon, North Coast

### Package Pricing

#### *Wine on Tap*

2 hours - Deluxe \$7.00 / Luxury \$9.00 per person

3 hours - Deluxe \$9.00 / Luxury \$11.00 per person

4 hours - Deluxe \$11.00 / Luxury \$13.00 per person

*Up to 3 types of wine*

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***Beer & Wine on Tap***

2 hours - Deluxe \$9.00 / Luxury \$11.00 per person

3 hours - Deluxe \$11.00 / Luxury \$13.00 per person

4 hours Deluxe \$12.00 / Luxury \$14.00 per person

*Up to 2 types of beer and 3 types of wine*

**LABOR CHARGES**

Bartender | \$250 for up to 4 hours

each additional hour at \$75/hour

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## **Wine Service**

**(per bottle basis, package price available)**

### ***Sparkling Wines and Champagne***

- mionetto, prosecco, organic, Veneto, Italy, nv | \$58
- piiper sonoma, brut, "select cuvée ", Sonoma county, California, nv | \$70
- schramsberg, brut, "mirabelle", Sonoma county, California, nv | \$95
- veuve clicquot yellow label, champagne France, nv | \$158
- dom perignon, champagne, France, nv | \$426
- champagne barons de Rothschild "Cuvee Ritz" Brut, France, nv | \$114
- champagne barons de Rothschild "Cuvee Ritz" Rose, France, nv | \$114

### ***White Wines***

- stone cellars by beringer, pinot grigio, California | \$45
- ponzi, pinot gris, willamette valley, Oregon | \$66
- kris, pinot grigio, delle venezie, Italy | \$65
- pighin, pinot grigio, friuli grave, Friuli-Venezia Giulia, Italy | \$65
- snoqualmie, riesling, columbia valley, made with organic grapes, Washington | \$58
- whitehaven, sauvignon blanc, Marlborough, New Zealand | \$69
- villa maria, sauvignon blanc, Marlborough, New Zealand | \$87
- tortoise creek "cuvée jeanne", sauvignon blanc, Sonoma county, California | \$59
- provenance, sauvignon blanc, Napa valley, California | \$59
- casa lapostolle, sauvignon blanc, "casa" rapel valley, central valley, Chile | \$52
- ferrari - carano, fumé blanc, Sonoma county, California | \$81
- columbia crest, chardonnay, "grand estates", columbia valley, Washington, 2010 | \$45
- stone cellars by beringer, chardonnay, California | \$45
- century cellars by bv, chardonnay, California | \$47

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steven kent "ritz-carlton cuvee", chardonnay, central cost, California | \$64

chateau st. jean, chardonnay, north coast, California | \$65

landmark "overlook" chardonnay, Sonoma county, California | \$65

macrostie, chardonnay, Sonoma coast, California | \$64

seven falls, chardonnay, wahluke slope, Washington | \$68

sterling vineyards, chardonnay, nape valley, California | \$83

chehalem three vineyard, chardonnay, Willamette valley, Oregon | \$83

au bon climat, central coast, California | \$87

sonoma cutrer, chardonnay, russian river ranches, Sonoma, California | \$86

jordan, chardonnay, russian river valley, Sonoma, California | \$120

chateau montelena, chardonnay, Napa, California | \$115

### ***Red Wines***

mark west, pinot noir, California | \$48

meiomi, pinot noir, Monterey-Santa Barbara-Sonoma counties, California | \$84

hitching post, "hometown", Santa Barbra, California | \$84

chehalem three vineyards, pinot noir, Willamette valley, Oregon | \$92

bouchard aine & fils Bourgogne rouge, pinot noir, burgundy, France | \$85

macmurray estate vineyard, pinot noir, central cost, California | \$75

flowers, "sonoma coast", pinot noir, Sonoma coast, California | \$120

torres, "celeste" crianza, tempranillo, Ribera del Duero, Spain | \$68

bodega catena zapata, malbec, Mendoza, Argentina | \$79

don miguel gascon, malbec, Mendoza. Argentina | \$59

columbia crest, merlot, "grand estates", columbia valley, Washington, 2009 | \$45

stone cellars by beringer, merlot, California | \$45

century cellars by bv, merlot, California | \$52

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5 %), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

whitehall lane, merlot, Napa valley, California | \$81  
ferrari-carano, merlot, Sonoma county, California | \$74  
tortoise creek "the revivalist", merlot, Clarksburg, California | \$45  
chateau ste. Michelle "indian wells", merlot, Columbia valet, California | \$62  
sterling vineyards "napa", merlot, Napa valley, California | \$76  
primus "the blend", red blend, colchagua valley, Chile | \$45  
steven kent "ritz-carton cuvee", cabernet sauvignon, central coast, California | \$64  
chateau st. jean, cabernet sauvignon, central coast, California | \$52  
zuccardi "q", cabernet sauvignon, Mendoza, Argentina |  
frei brothers "reserve", cabernet sauvignon, alexander valley, California | \$76  
sterling vineyard "napa" cabernet sauvignon, Napa valley, California | \$78  
stone cellars by beringer, cabernet sauvignon, California | \$45  
century cellars by bv, cabernet sauvignon, California | \$52  
louis martini, cabernet sauvignon, Napa valley, California | \$106  
estancia, cabernet sauvignon, "keyes canyon ranches", Paso robles, California | \$63  
aquinas, cabernet sauvignon, Napa valley, California | \$85  
the dreaming tree, cabernet sauvignon, north coast, California | \$68  
justin, cabernet sauvignon, Paso robles, California | \$92  
jordan, cabernet sauvignon, alexander valley | \$125  
silver oak, cabernet sauvignon, Napa valley | \$185

#### **LABOR CHARGES**

Bartender | \$250 for up to 4 hours  
each additional hour at \$75/hour

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## **Guidelines**

All Pricing is subject to change based on hotel's terms & conditions.

### **Service Charge**

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5%), plus taxes (currently 9.50%) are applied to food, beverage & set-up. A 25% AV House Charge, plus taxes (currently 9.50%), are applied to equipment. 12.5% is retained by Encore Event Technologies & 12.5% by the Hotel. The F&B & AV House Charges are used to offset the costs of utilities, equipment & other non-labor expenses. The F&B & AV House Charges are not a tip or gratuity for services provided by employees & is not distributed to personnel.

### **Outside Food and Beverages**

No outside food and beverage of any kind is permitted to be brought into the Hotel by the client or guest without special permission from the Hotel. The Hotel reserves the right to charge for the service and corkage of such food and beverage.

### **Security**

The Hotel will not assume any responsibility for damages or loss of any merchandise left in the Hotel at any time. Arrangements can be made for Hotel Security to assist with your needs. A hotel Safety and Security officer can be provided at an additional cost.

### **Signage**

Arrangements for hanging banners, signs, seals and flags must be arranged with the Event Manager. All signage used within the hotel must be submitted to the Ritz-Carlton Los Angeles L.A. LIVE for approval and additional fees may apply.

### **Miscellaneous Fees**

*Room Re-Keys* are available to for your event at an additional cost. Contact the hotel for pricing.

*Coat/Gift Check:* Fees will apply for staffed attendants. Please contact the hotel for pricing.

*Bartender Fees:* \$250 per Attendant, Up To 4 Hours

*Chef or Attendant fee:* \$250 per Attendant, Up To 2 Hours

An additional service charge per guest will be added to any buffet selection with fewer than 25 guests.

A clean-up/maintenance fee may be assessed for an excessive mess in meeting & ballroom space. Please contact hotel for details.

For room setups changes within 24 hours of event, a room re-set fee may apply.

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5%), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.

### **Beverage Service**

Any and all guests may be asked to provide a valid id before being served alcoholic beverages.

Shots will not be served during the event.

All wines with plated dinners will be coursed.

A Corkage Fee will apply to each bottle of wine or champagne, plus service charge and tax. Contact hotel for details & pricing.

### **Audio Visual**

A full service audio-visual company is located in the Hotel to service your meeting. For a complete description of services and charges, please contact The Ritz-Carlton Los Angeles L.A. LIVE. If a group chooses to bring their own audio visual, a surcharge may apply.

Additional power is available for most of our Meeting Rooms. Charges will be based upon labor involved and actual power requirements.

### **Guarantee**

It is necessary that the Event Manager be informed of the exact number of guests who will attend the event by 1:00pm, at least (3) full business days prior to the event. This number will be a guaranteed minimum, not subject to reduction and charges will be made accordingly. Upon request, if the guarantee number is for more than 100 guests, the hotel will set and prepare for an additional 3%. Please note that the minimum food and beverage as indicated on the catering contract at the time of signing must be met. On the day of your event should the number of guests served be greater than your guarantee, you will be charged for the final count served.

A taxable F&B Staff Charge (currently 16.5%), and a taxable House Charge (currently 8.5%), plus taxes (currently 9.50%) are applied to food, beverage & set-up. Prices are for 2018 and are subject to change.