

*Leave the “VOW” factor to us...*



**Biltmore Weddings**



*Every couple has a dream and a vision in mind for their wedding. The perfect day and the perfect location, surrounded by loving family and friends. Millennium Biltmore Los Angeles is that location. Rich in history, the Hotel exudes elegance and sophistication, and provides the perfect backdrop for a once in a lifetime affair.*

*The Biltmore offers several iconic ballrooms that are as unique in their design, as the personal touches and style you will bring to your special day. Our signature packages are designed to pamper your guests with sumptuous food and beverage offerings as well as first-class service.*

*Our knowledgeable and experienced wedding professionals are here to ensure every detail is planned to perfection and create an experience designed to satisfy your every taste and desire.*

***All Biltmore Wedding Packages Include***

*A Selection of Tray-Passed Hors d'Oeuvres*

*Bar Service Package*

*Champagne Toast*

*Plated Dinner Service*

*Wine Service with Dinner*

*Wedding Cake Cutting Fee and Service*

*White Glove Service*

*Complimentary Dance Floor*

*Complimentary Floor-Length Linens*

*Complimentary Tasting*

*Complimentary Ready Rooms – Bride & Groom*

*Complimentary One (1) Night Accommodation for Bride & Groom*







### ***The Crystal Ballroom***

*The Crystal Ballroom is a beautiful showcase with a hand-painted 30-foot ceiling, majestic balconies and two magnificent Austrian crystal chandeliers. Glittering mirrors and drapery enhance the elegance of the room. The Crystal Ballroom is the jewel of the Biltmore with a rich history tied to both the Hotel and old Hollywood. The Crystal Ballroom can accommodate up to 400 guests with a dance floor. This does not include seating the balconies.*

*Reduced Food & Beverage Minimums are offered Sunday thru Friday  
Ask a Catering Manager for Details*





### ***The Gold Ballroom***

*The Gold Ballroom is built on two levels separated by a curving balustrade and tall columned arches. The room features gold coffered ceilings, rich drapery, wood-paneled walls and crystal chandeliers. The lower tier serves as an intimate foyer or reception area to complement your dining or dancing space on the upper tier. The capacity for the Gold Ballroom is up to 230 guests with a dance floor.*

*Reduced Food & Beverage Minimums are offered Sunday thru Friday  
Ask a Catering Manager for Details*







### ***The Emerald Ballroom***

*The Emerald room has a hand-painted ceiling featuring motifs of harvest and the hunt. The Emerald Ballroom was the Hotel's original dining room. Rounded faux-travertine columns and weighty bronze chandeliers create a stately and dramatic setting for a wedding ceremony or a wedding reception with dinner. The capacity for the Emerald Room is up to 150 guests with a dance floor. It also can be used as an indoor ceremony site that can seat up to 300 guests, theater style.*

*Reduced Food & Beverage Minimums are offered Sunday thru Friday  
Ask a Catering Manager for Details*





## ***Ruby Wedding Package***

***Choice of Four Tray Passed Hot & Cold Hors d'Oeuvres***

***Four-Hour Bar Service, Premium Brands***

*Spirits to Include Absolut, Tanqueray, Bacardi, Jose Cuervo Gold, Seagram's 7,  
Jack Daniels, Chivas Regal, and Hennessy VS  
Sparkling, Red & White Wines to Include Domaine Chandon, Stone Cellars Chardonnay,  
Stone Cellars Cabernet, and Long Boat Sauvignon Blanc  
Assorted Imported & Domestic Beers, Regular & Decaffeinated Soft Drinks  
Bottled Flat and Sparkling Mineral Waters*

***Three-Course Plated Dinner Service***

*Choice of One Soup or Salad  
Artisan Bread served with Butter  
Choice of One Entrée  
Trio of Sorbet*

***Champagne Toast***

***Wine Service with Dinner to Include***

*Stone Cellars Chardonnay  
Stone Cellars Cabernet*

***Wedding Cake Cutting Fee***

***Freshly Brewed Regular and Decaffeinated Coffee, Harney & Sons Teas***

***Complimentary One (1) Night Accommodation for Bride & Groom***

***Floor Length Linen***

***White Glove Service***

***\$185.00 per person***

***\$65 per Child for Children at Ten (10) of Age and under***

Food & Beverage Pricing Subject to a 25% Service Charge and 9.5% Sales Tax





## ***Ruby Wedding Package - Menu Selections***

### **Hors d'Oeuvres**

Choice of Three

#### **Hot**

**Spanakopita Spinach**, Feta and Phyllo

**Pork Pot Stickers**, Soy Dipping Sauce

**Artichoke and Boursin Beignets**, Porcini Dust

**Stuffed Crimini Gorgonzola**, Sweet Italian

Sausage

**Organic Tomato Tartlet**

#### **Cold**

**Sake-Compressed Watermelon**

**Salami Coronets**, Herb Cream Cheese

**Hearts of Artichoke**, Fire Roasted Peppers

**Shaved Brussels Sprout Slaw**, Kale, Dried

Cranberry

**Chardonnay Poached Chicken**, Fig, Grain

Mustard Remoulade

### **Entrées**

Choice of One

**Filet of Atlantic Salmon**

Lemon Caper Butter Sauce

**Pan Roasted Seabass**

Peppercorn Cream

**Roasted Breast of Chicken**

Roasted Shallot Demi

**Balsamic & Garlic Cured Breast of Chicken**

Oregano Basil Pesto Sauce

**\*\*All entrée served with Chef's choice of savory starch and seasonal vegetables**

### **Soup or Salad**

Choice of One

**Roasted Roma Tomato Bisque**

**Carrot and Ginger Bisque**

**Hearty Arcadian Salad**

Farm-Fresh Vegetables, Cucumber, Hari covert,

Cherry Tomato

Oregano Tomato Vinaigrette

**Biltmore Caesar Salad**

Baby Red & Green Romaine, Oven-Dried Tomato,

Parmesan

Roasted Garlic Dressing





## ***Sapphire Wedding Package***

***Choice of Four Tray-Passed Hot & Cold Hors d'Oeuvres***

***Five-Hour Bar Service, Premium Brands***

*Spirits to Include Absolut, Tanqueray, Bacardi, Jose Cuervo Gold, Seagram's 7, Jack Daniels, Chivas Regal, and Hennessy VS*  
*Sparkling, Red & White Wines to Include Domaine Chandon, Stone Cellars Chardonnay, Stone Cellars Cabernet, and Long Boat Sauvignon Blanc*  
*Assorted Imported & Domestic Beers, Regular & Decaffeinated Soft Drinks*  
*Bottled Flat and Sparkling Mineral Waters*

***Four-Course Plated Dinner Service***

*Choice of Appetizer*  
*Choice of Soup or Salad*  
*Artisan Bread served with Butter*  
*Choice of Two Entrees*  
*Trio of Sorbet*

***Champagne Toast***

***Wine Service with Dinner to Include***

*Stone Cellars Chardonnay*  
*Stone Cellars Cabernet*

***Wedding Cake Cutting Fee***

***Freshly Brewed Regular and Decaffeinated Coffee, Harney & Sons Teas***

***Complimentary One (1) Night Accommodation for Bride & Groom***

***Floor Length Linen***

***White Glove Service***

***\$205.00 per person***

***\$65 per Child for Children at Ten (10) of Age and under***

Food & Beverage Pricing Subject to a 25% Service Charge and 9.5% Sales Tax







## ***Sapphire Wedding Package - Menu Selections***

### **Hors d'oeuvres**

Choice of Four

#### **Hot**

**Mini Beef Empanada**, Ancho Aioli  
**Spanakopita Spinach**, Feta and Phyllo  
**Pork Pot Stickers**, Soy Dipping Sauce  
**Artichoke and Boursin Beignets**, Porcini Dust  
**Crispy Coconut Shrimp**, Mustard Glaze Dip  
**Stuffed Crimini Gorgonzola**, Sweet Italian Sausage  
**Individual Chicken Cordon Bleu**, Herb Butter Dip  
**Organic Tomato Tartlet**

#### **Cold**

**Sake-Compressed Watermelon**  
**Chilled Gulf Shrimp**, Sauce Louie  
**Salami Coronets**, Herb Cream Cheese  
**Hearts of Artichoke**, Fire Roasted Peppers  
**Olvera Street Shrimp Ceviche**, Cilantro Slaw  
**Shaved Brussels Sprout Slaw**, Kale, Dried Cranberry  
**Ahi Tuna Poke**, Wakame Salad  
**Chilled Oregano & Lemon Poached Prawns**  
Sauce Marie Rose

### **Appetizers**

Choice of One

#### **Jumbo Sea Scallops**

Bacon wrapped, Sautéed Baby Spinach & Arugula, Chardonnay Burre Blanc

#### **Chipotle & Oregano-Glazed Salmon**

Mexican Crème, Pepper Gremolata

#### **Crab Cake**

Pepper Etouffee

#### **Duck L'Orange Napoleon**

Pate, Oignon Confit

#### **Balsamic & Garlic Cured Quail**

Cabernet Boursin Cream

(Menu continues in next page)





## ***Sapphire Wedding Package - Menu Selections***

### **Soup or Salad**

Choice of One

#### **Soup:**

#### **Purée of Woodland Mushroom**

Truffle Infusion

#### **Cream of White Asparagus**

Lobster morsels, chives

#### **Salad:**

#### **Hearty Arcadian**

Farm-Fresh Vegetables, Cucumber, Hari covert,

Cherry Tomato

Oregano Tomato Vinaigrette

#### **Spinach & Fennel**

Frisée, Blackberries, Manchego Cheese

Truffle Vinaigrette

### **Entrées**

Choice of Two

#### **Herb-Crusted Filet Mignon**

Morrel Mushroom Burgundy Demi-Glace

#### **Bone-In Ribeye Steak**

Sauce Au Poivre

#### **Scottish Salmon Filet**

Aquavit Dill Butter

#### **Branzino Provencal**

Sauce Provencal, Soubis, Haricot Verts

#### **Balsamic & Garlic Cured Breast of Chicken**

Oregano Basil Pesto Sauce

#### **Breast of Petaluma Chicken**

Stuffed with White Asparagus and black Truffle





## ***Diamond Wedding Package***

***Choice of Four Tray-Passed Hot & Cold Hors d'Oeuvres***

***Six-Hour Bar Service, Luxury Brands***

*Spirits to Include Grey Goose, Bombay Sapphire, Captain Morgan, Patron Silver, Crown Royal, Maker's Mark, Johnnie Walker Black, and Courvoisier VSOP Sparking, Reds & White Wines to Include Domaine Chandon, Stone Cellars Chardonnay, Stone Cellars, Cabernet, and Long Boat Sauvignon Blanc Assorted Imported & Domestic Beers, Regular & Decaffeinated Soft Drinks Bottled Flat and Sparkling Mineral Waters*

***Four-Course Plated Dinner Service***

*Choice of Appetizer  
Choice of Soup or Salad  
Artisan Bread served with Butter  
Choice of Two Entrees  
Trio of Sorbet*

***Viennese-Style Dessert Table***

***Champagne Toast***

***Wine Service with Dinner to Include***

*Stone Cellars Chardonnay  
Stone Cellars Cabernet*

***Wedding Cake Cutting Fee***

***Late Night Snack***

***Freshly Brewed Regular and Decaffeinated Coffee, Harney & Sons Teas***

***Floor Length Linen***

***Chiavari Chairs***

***White Glove Service***

***Complimentary One (1) Night Accommodation for Bride & Groom***

***\$235.00 per person***

***\$65 per Child for Children at Ten (10) of Age and under***

Food & Beverage Pricing Subject to a 25% Service Charge and 9.5% Sales Tax







## ***Diamond Wedding Package - Menu Selections***

### **Hors d'oeuvres**

Choice of Four

#### **Hot**

**Mini Beef Empanada**, Ancho Aioli  
**Spanakopita Spinach**, Feta and Phyllo  
**Pork Pot Stickers**, Soy Dipping Sauce  
**Artichoke and Boursin Beignets**, Porcini Dust  
**Crispy Coconut Shrimp**, Mustard Glaze Dip  
**Grilled Jalapeno Corn Bread**, Honey Glaze  
**Stuffed Crimini Gorgonzola**, Sweet Italian Sausage  
**Individual Chicken Cordon Bleu**, Herb Butter Dip  
**Chicken Satay**, Thai Peanut Sauce  
**Organic Tomato Tartlet**

#### **Cold**

**Sake-Compressed Watermelon**  
**Chilled Gulf Shrimp**, Sauce Louie  
**Crab Claws**, Tomato Horseradish Sauce  
**Smoked Duck Breast**  
Charred Apricot & Avocado  
**Salami Coronets**, Herb Cream Cheese  
**Hearts of Artichoke**, Fire Roasted Peppers  
**Olvera Street Shrimp Ceviche**, Cilantro Slaw  
**Shaved Brussels Sprout Slaw**  
Kale, Dried Cranberry  
**Ahi Tuna Poke**, Wakame Salad  
**Chilled Oregano & Lemon Poached Prawns**  
Sauce Marie Rose

### **Appetizers**

Choice of One

#### **Pineapple Mustard-Braised Prawns**

Almond Couscous, Cilantro-Mint Chimichurri

#### **Jumbo Sea Scallops**

Bacon wrapped, Sautéed Baby Spinach & Arugula, Chardonnay Burre Blanc

#### **Chipotle & Oregano-Glazed Salmon**

Mexican Crème, Pepper Gremolata

#### **Crab Cake**

Pepper Etouffee

#### **Duck L'Orange Napoleon**

Pate, Oignon Confit

#### **Balsamic & Garlic Cured Quail**

Cabernet Boursin Cream

#### **Colossal Poached Prawn Cocktail**

Sauce Marie Rose

(Menu continues in next page)





## ***Diamond Wedding Package - Menu Selections***

### **Soup or Salad**

Choice of One

#### **Soup:**

#### **Purée of Woodland Mushroom**

Truffle Infusion

#### **Sun Choke Bisque**

Sun Choke Chips, Porcini Dust, White truffle Oil

#### **Cream of White Asparagus**

Lobster Morsels, Chives

#### **Salad:**

#### **Hearty Arcadian**

Farm-Fresh Vegetables, Cucumber, Hari covert,  
Cherry Tomato  
Oregano Tomato Vinaigrette

#### **Spinach & Fennel**

Frisée, Blackberries, Manchego Cheese  
Truffle Vinaigrette

#### **Trio of Tomato Tower**

Fresh Ovalini Mozzarella, Micro Cilantro,  
Two-Tone Balsamic Vinaigrette

#### **Salade Mercedes**

Roasted Beet, Heirloom Tomato, Egg  
Herb Vinaigrette

### **Entrées**

Choice of Two

#### **Herb-Crusted Filet Mignon**

Morrel Mushroom Burgundy Demi-Glace

#### **Bone-In Ribeye Steak**

Sauce Au Poivre

#### **Pork Osso Buco**

Lavender, Tellicherry Black Peppercorns

#### **Scottish Salmon Filet**

Aquavit Dill Butter

#### **Branzino Provencal**

Sauce Provencal, Soubis, Haricot Verts

#### **Macadamia-Crusted Sea Bass**

Toasted Coconut and Grilled Pineapple sauce

#### **Balsamic & Garlic Cured Breast of Chicken**

Oregano Basil Pesto Sauce

#### **Breast of Petaluma Chicken**

Stuffed with White Asparagus and black  
Truffle

**\*\*All entrée served with Chef's choice of  
savory starch and seasonal vegetables**

(Menu continues in next page)





## ***Diamond Wedding Package - Menu Selections***

### **Viennese Table**

Choice of Six

Opera Torte  
Passion Strawberry Tart  
Almond Florentine Squares  
Apricot Linzer Cookies  
Marble Cheesecake  
Vanilla and Chocolate Éclairs  
Chocolate Snobinettes  
Coconut Macaroons  
Madeleines  
Assorted Truffles  
Caramel Almond Panna Cotta  
Chocolate Raspberry Gateau  
Citrus Cheesecake  
Cake Chocolate Flourless Torte  
Carrot Cake Mini  
Coconut-Mango Custard  
Fresh Fruit Tart  
Chocolate  
Caramel Tart Raspberry  
Key Lime Tart  
Apple Crumble Tart

### **Late Night Snacks**

Choice of One

#### **Tomato Bisque Shots**

Grilled Cheese Stick

#### **Wagyu Beef Sliders**

Béarnaise, Fried Onions

#### **Shoestring French Fries**

Served in Paper Cone

#### **Chef's Selection of Assorted Cookies**

Shooters of Milk

#### **Assorted Cake Pops**

#### **Assorted Mini Cupcakes**







## ***Policies and Procedures***

All events including wedding events are required to contract a professional wedding coordinator from the Hotel's pre-approved list for a minimum of sixty (60) days outside your event.

Events occurring on a Holiday will incur an additional per person charge.

The package is based on a seven (7)-hour event, if the event exceeds seven (7) hours, an additional charge of \$2,500.00 inclusive applies for each additional hour, or any part of that hour.

An Optional Coat Attendant is available at a rate of \$450.00 charge for a seven (7)-hour event.

Ceremony fee for Emerald Ballroom is \$4,000.00 plus sales tax.

Sound equipment and Microphones for the Ceremony are not included.

Engineering and production costs such as sound, lighting, electrical amperage and labor charges are not included.

Significant change to the function room setup on the day of the event may incur a labor charge of \$500.00 or more, and final amount is determined by the Banquet Captain.

All catering events require a non-refundable deposit equivalent to 30% of the estimated total charges at the time the contract is signed. This deposit is deducted from the balance. Full pre-payment of the estimated total charges are due no later than three (3) business days prior to the event.

Any item damaging the interior of the hotel is not permitted on the premises including but not limited to sparklers, confetti, dry ice, fog machines.

Failure by the client or client's vendor to return the room in the same condition as it was presented – clean, orderly and free from debris or display refuse may result in additional cleaning/maintenance fees being incurred to the client.

The Hotel requires a valid certificate evidencing a minimum of \$1,000,000 of comprehensive general liability coverage from all vendors working at the Hotel. "Millennium Biltmore Los Angeles" must be named as additional insured in these documents. The Hotel contracted Client is responsible for ensuring that proof of insurance and a signed copy of this document by each vendor are provided to the Hotel Meetings and Special Events Manager at least two (2) weeks prior to the event.





## ***Wedding Planners***

*The Biltmore Hotel requires a professional Wedding Planner from this list be engaged for a period of no less than sixty (60) days prior to the event. The Hotel's expectation of its' Preferred Wedding Planner's responsibilities include but are not limited to:*

- ☐ Assist with etiquette and protocol matters related to the invitations, ceremony & reception seating arrangements, and family matters.
- ☐ Provide the Hotel with a detailed contact sheet for all vendors and rental companies contracted to work on the event including a list of all rental equipment and services to be provided.
- ☐ Provide the Hotel with a detailed timeline including load-in, setup, and strike times for all contracted vendors and rental companies as well as detailed timing of the ceremony, reception, food and beverage services, cake cutting, and other wedding activities no less than thirty (30) days prior to the event.
- ☐ Provide the Hotel with a Guaranteed Attendance number including a breakdown of all entrees and specialty meals to be served no less than seventy-two (72) business hours prior to the event.
- ☐ Provide the Hotel with a final diagram of the room setup, and seating arrangements no less than one (1) month prior to the event. The final diagram must indicate the location of any equipment requiring a fire permit and bear the original signature and stamp of approval of the Fire Marshal.
- ☐ Ensure each vendor requiring a fire permit for equipment to be used in connection with the event be provided to the Hotel no less than seventy-two (72) business hours prior to the event. No setup may commence at the Hotel without the necessary permits on file.
- ☐ Setup ceremony programs, place cards, favors, guest book, toasting glassware, and any other personal items.
- ☐ Line up and queue the bridal party and musician vendor at the ceremony.
- ☐ Provide the event with gift attendant to collect and secure any gifts (envelopes and packages) during and after the event.
- ☐ Collect and secure any personal items at the end of the evening.
- ☐ Sign "Planner Guidelines" and provide a copy of Certificate of Insurance (COI). All planners must follow all terms, policies, and responsibilities stated on the Planner Guidelines.





## ***Hotel Approved Wedding Planners***

### **Aquafuzion**

Contact: Debbie Liaw  
Phone: 866-395-2168  
[events@aquafuzion.com](mailto:events@aquafuzion.com)

### **Dream Events Design**

Contact: Ashkan Barkhordar  
Phone: 310-400-6652  
[ash@dreameventsdesign.com](mailto:ash@dreameventsdesign.com)

### **Everlyrose Events**

Contact: Shadi Hashemi  
Phone: 310-980-4775  
[shadi@everlyroseevents.com](mailto:shadi@everlyroseevents.com)

### **Veronique Events**

Contact: Veronique Assouline  
Phone: 310-909-8505  
[info@veroniqueevents.com](mailto:info@veroniqueevents.com)

### **Hellenic Designs**

Contact: Georgia Covell  
Phone: 800-838-7597  
[hdeventplanning@sbcglobal.net](mailto:hdeventplanning@sbcglobal.net)

### **Planning Elegance**

Contact: Mili Shah  
Phone: 888-244-7235  
[mili@planningelegance.com](mailto:mili@planningelegance.com)

### **Royce Weddings & Events**

Contact: Flora Tsang  
Phone: 626-560-2537  
[royceweddings@gmail.com](mailto:royceweddings@gmail.com)

### **Kat Minassi Events & Design**

Contact: Kat Minassi  
Phone: 818-903-6472  
[kat@katminassievents.com](mailto:kat@katminassievents.com)

### **Special Events by Carrie**

Contact: Carrie Lisbon  
Phone: 310-779-8981  
[crlisbon@gmail.com](mailto:crlisbon@gmail.com)

### **Events Boutique**

Contact: Rita Meyerkova  
Kealey  
Phone: 818-794-0641  
[info@eventsboutiquela.com](mailto:info@eventsboutiquela.com)

### **L'amour Events**

Contact: Sanam Enayati  
Phone: 310-908-6562  
[sanam@lamourevents.com](mailto:sanam@lamourevents.com)

### **Touch of Gold Events**

Contact: Carrie Goldberg  
Phone: 818-505-3718  
[info@touchofgoldevents.com](mailto:info@touchofgoldevents.com)

### **Natalie Sofer Weddings and Events**

Contact: Natalie Sofer  
Phone: 310 493 7941  
[nataliersofer@gmail.com](mailto:nataliersofer@gmail.com)

*The Biltmore Hotel requires a Wedding Planner from this list be engaged for all wedding events taking place in the Hotel.*

*Please consult your Catering Manager for specific requirements.*







## ***Fire & Safety Permits***

*The Millennium Biltmore Hotel requires a Fire Marshal approved permit or Fire Safety Officer be in place under certain conditions including but not limited to:*

### **Cranes or Specialty Equipment**

- ☐ Any occasion requiring the use of a Boom Crane or other specialty equipment for photography or any other purpose.
- ☐ A Hotel provided diagram denoting the setup, number of guests in attendance, and peripheral equipment will be required to secure a permit.
- ☐ A Fire Safety officer may be required by the Fire Marshal in which case additional fees would be incurred.

### **Taper, Pillar, or Votive Candles**

- ☐ Any occasion in which a "live" flame will be used in a centerpiece, as table décor, or as part of a ceremony.
- A Hotel provided diagram denoting the setup, number of guests in attendance, and peripheral equipment will be required to secure a permit.

### **Vehicle Displays**

- ☐ Any occasion in which a vehicle will be displayed inside the Hotel.
- ☐ A Hotel provided diagram denoting the location of the vehicle and peripheral equipment will be required to secure a permit.

### **Balcony Seating**

- ☐ Any occasion requiring the Balconies located on the North side of the Crystal Ballroom to be seated for an event.
- ☐ A Hotel provided diagram denoting the setup, number of guests in attendance, and peripheral equipment as well as the start and end times of the event will be required to secure a permit.
- ☐ A Fire Safety officer will be required on-site and an additional fee of \$125.00 per hour will be incurred (fees subject to change).

For Additional Permit Information and Acquisition Contact:  
Alexander Molina at [alexander.molina@lacity.org](mailto:alexander.molina@lacity.org) or (213) 978-3640

In any situation in which a Fire Permit is required, the Hotel must be provided with an original copy bearing the Fire Marshal's signature and stamp of approval, no less than seventy-two (72) business hours prior to the event. Setup of the event will not commence without a permit on file and verification that all requirements of the permit have been satisfied.

