

Your holiday catered event at Embassy Suites LAX South includes:
Choice of White, Ivory or Black Linens
Spandex Chair Covers - White or Black
Choice of White, Ivory, Black, Red, Gold or Green Napkins
China and Glassware
Parquet Dance Floor
Complimentary Event Parking
Complimentary (1) Night Stay in our Spacious 2 Room Suites
includes hot breakfast, evening reception \& wifi
Fully Decorated Christmas Tree in Banquet Room
Gift Table
Guest Registration Table
"Take the Elevator Home" Discounted Sleeping Room Rates
Available at an Additional Charge:
Specialty Linens \& Napkins
Audio Visual
Upgraded Holiday Centerpeices

## HOLIDAY PLATED MENU

Includes freshly baked artisan rolls $\boldsymbol{\mathcal { E }}$ butter, Starbucks coffee, decaf and lemon iced tea Lunch \$51.00 Dinner \$61.00


Baby Spinach Salad<br>Cherry Tomatoes, Candied Pecans, Champagne Vinaigrette, Bacon<br>Winter Greens Salad<br>Kale, Roasted Pear, Candied Pecans, Parmesan, Balsamic Vinaigrette<br>Classic Caesar Salad<br>Romaine, Parmesan Cheese, Toasted Breadcrumbs, Caesar Dressing'


choose two + vegetarian
served with winter vegetables, country mashed potatoes or roasted fingerling potatoes
Roasted Chicken
Mushroom Jus
Pan Seared Salmon
Tomato Cream Sauce

## Beef Tenderloin

Brandy Peppercorn
Braised Short Rib
Red Wine Reduction

## Vegetable Ravioli Melange

Zucchini, Eg'g'plant, Carrot, Spinach, Garlic, Basilwith Braised Swiss Chard and San Marzano Tomato Sauce


# New York Cheesecake with Berry Coulis <br> Red Velvet Cake 

Chocolate Mousse Cake with Freshly Whipped Cream

## HOLIDAY BUFFET MENU

Includes freshly baked artisan rolls $\boldsymbol{\mathcal { E }}$ butter, Starbucks coffee, decaf and lemon iced tea Lunch \$55.00 Dinner \$65.00

(choose one, add a second for $\$ 5$ more pp)

Baby Spinach Salad
Cherry Tomatoes, Candied Pecans, Champagne Vinaigrette, Bacon
Winter Greens Salad
Kale, Roasted Pear, Candied Pecans, Parmesan, Balsamic Vinaigrette
Classic Caesar Salad
Romaine, Parmesan Cheese, Toasted Breadcrumbs, Caesar Dressing

## Roasted Chicken

Piccata, Marsala or Chicken Jus Sauce
Pan Seared Salmon
Tomato Cream Sauce

## Beef Tenderloin

Mushroom Semi or Brandy Peppercorn
Braised Short Rib
Red Wine Reduction
Pasta Primavera
Sundried Tomatoes, Basil, Garlic, Parmesan

## Resents

## HOLIDAY ENHANCEMENTS

Main Fipree Sarwing (Ippong
May be ordered as an Enhancement to a Buffet or a Reception. Minimum of 20 g'uests.
$\$ 150$ chef attendant fee per station. Stations are designed for 90 minutes of service.

## SLOW ROASTED HERB RUBBED WHOLE TURKEY

serves 25 people
Served with Cranberry Relish \& Turkey Gravy, Dinner Rolls
\$475.00

## HONEY BOURBON GLAZED HAM

serves 25 people
Served with Hawaiian Pineapple Relish \& Hawaiian Dinner Rolls
$\$ 500.00$

## SLOW ROASTED GARLIC CRUSTED PRIME RIB

serves 25 people
Served with Creamy Horseradish, Caramelized Onion Jam \& Au Jus, Dinner Rolls \$650.00

## HORS D'OEUVRES

Dusplays
serving size per person - serves up to 25 g'uests
Vegetable crudite, crostini and buffalo chicken spread \$130
Sliced seasonal fruit and berries selection $\$ 155$
Artisan domestic cheese with gourmet crackers crostini $\mathcal{E}$ assorted charcuterie $\$ 205$
Mediterranean platter, hummus $\mathcal{E}$ tzatziki with olives, feta, crackers, vegetable crudites \$180
Dip platter (choose one): Spinach artichoke, Pimento cheese, Beer dip \$130
served with assorted crackers, pretzels, pita chips

## CHILL

minimum order of 25 pieces per item required $\$ 7 p p$
Shrimp cocktail shooters (2 pcs)
Gazpacho shooters (2 pcs)
Roasted tomato bruschetta (3 pcs)
Watermelon + feta, tajin (3 pcs)

## WARM

minimum order of 25 pieces per item required $\$ \mathbf{8} p$ p
Vegetable spring roll with sweet chili sauce (3 pcs)
Mac $\mathcal{E}$ cheese balls (3 pcs)
Petit beef wellington (2 pcs)
Beer battered mozzarella sticks with marinara sauce ( 3 pcs )
Mini beef sliders (2 pcs)
Chicken quesadilla served with pico, guacamole, sour cream (2 pcs)
Sweet $\mathcal{E}$ spicy chicken wings with ranch ( 2 pcs )

## HOSTED BAR SERVICES

Price per guest. One bartender per 75 guests is provided. For consumption bars, a $\$ 500$ minimum beverage revenue is required or a $\$ 150$ bar charge will apply. Bar service not to extend beyond 5 hours.

## HOUSE BRANDS

Well brand vodka, gin, rum, tequila, whiskey, domestic/imported beers, house red/white wine
\$25 First Hour \$29 Second Hours \$10++ each additional hour

## CALL BRANDS

Bacardi, Smirnoff, Tanqueray, Canadian Club, Seagram's 7, Jim Beam, Jack Daniel's, Jose
Cuervo, Captain Morgan, Malibu, domestic/imported beers, red/wine wine
\$31 First Hour \$35 Second Hour \$12++ each additional hour

## PREMIUM BRANDS

Ketel One, Absolut, Bombay/Sapphire, Bacardi, Captain Morgan, Crown Royal, Maker’s Mark, Johnny Walker Black, Hennessy VS, 1800 Silver Tequila, Microbrews/Imported Beers, Upgraded Red/White Wine
\$35 First Hour \$39 Second Hour \$15++ each additional hour

## SOFT BAR

Selection of House wines to include 2 Whites, 2 Reds and 1 Sparkling, Microbrews/Imported/Domestic Beer, Soft Drinks, Mineral Water and Juice
\$18 First Hour \$22 Second Hour \$10++ each additional hour

Corkage $\$ 20$ per bottle
Beer, wine and spirits listed are examples and are subject to change based upon availability.

## I N F ORMATION

A non-refundable $25 \%$ deposit, which is applied to your event total, is required to reserve your date. We will gladly hold a room for 72 hours after which time a deposit is required to guarantee the space. $100 \%$ of the final estimated balance is due 5 days prior to your event date in the form of credit card, cashiers check or cash.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. Room minimums do not include Service Charge or State Sales Tax. The requirements are quoted prior to booking the event and are stated in the Catering Confirmation Agreement. For minimum requirements for an event under consideration, please contact the catering department.

All items are subject to a taxable $17 \%$ gratuity, $8 \%$ facilities fee. Current State Sales Tax is $9.5 \%$ and subject to change.

Unless you have established credit in advance with us, your final payment (entire contract price) must be made by cash or cashiers check or credit card 5 days prior to your event. If additional time for your event is required, arrangements may be made with the catering department prior to the event. Additional charges will apply.

Please contact the Catering office at least one month prior to your event to review and confirm the details for your event, including menus, decorations, entertainment and beverage service. Upon review of your event requirements, a Banquet Event Order will be sent to you to confirm all final arrangements and prices. These BEO's must be signed and returned to the Catering office 5 days prior to the event. We ask that you confirm the total number of guests that will be attending 5 business days prior to the date of your event. A Seating chart will be provided at that time, with an allowance of $3 \%$ above your final guest Count/Guarantee. The attendance figure you provide by that date will not be subject to reduction.

Due to State law, you may not bring into the Hotel any food, alcoholic or non-alcoholic beverages from an outside source. Additionally, no Event food or Beverage may be taken off premises without prior written approval from the Food and Beverage Director. An Entertainment Agreement must be completed and signed by your DJ and Entertainment providers prior to your event. A Dance Floor Fee may apply. Arrangements for delivery of packages must be made through the Catering office. Receiving, handling and shipping charges may apply. Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover hotel costs and additional labor. If equipment required exceeds hotel's inventory, then you agree to pay for the cost of renting this additional equipment. The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples and tacks or any other substance. No confetti, bird seed, pyrotechnics, bubbles or fog machines. A $\$ 500$ clean-up fee will be charged to the client if policy is compromised. Please consult with the Catering Department should you need assistance in finding a Florist, Decorator or Entertainment.

