



# BANQUET MENUS





# BREAKFAST

## BUFFETS

### continental

chilled orange, cranberry & grapefruit juices  
market fresh fruit & berries | whole bananas  
butter | preserves  
fresh brewed coffee | assorted teas  
**29 per guest**

*The following require 25 guests minimum guarantee.  
If less than 25 guests, add \$6 per person*

### rise and shine

chilled orange, cranberry & grapefruit juices  
market fresh fruit & berries | whole bananas  
butter croissants | assorted muffins & danish  
butter | preserves  
strawberry & plain yogurt | house-made granola  
fresh brewed coffee | assorted teas  
**32 per guest**

### sunrise buffet

chilled orange, cranberry & grapefruit juices  
market fresh fruit & berries | whole bananas  
butter croissants | assorted muffins & danish  
butter | preserves  
strawberry & plain yogurt | house-made granola  
farm fresh scrambled eggs with organic fresh herbs  
roasted red potatoes with onions & bell pepper  
all natural cured bacon  
oven baked breakfast sausage  
fresh brewed coffee | assorted teas  
**40 per guest**



## BREAKFAST ENHANCEMENTS

*enhancements available for purchase only in conjunction with the continental or sunrise buffet*

|  |                |
|--|----------------|
| oatmeal with raisins & brown sugar                                     | \$6 per guest  |
| yogurt parfait   market berries   house-made granola   honey           | \$8 each       |
| assorted cold cereal   whole & 2% milk   almond milk                   | \$7 per guest  |
| chicken apple sausage  | \$4 per guest  |
| buttermilk pancakes   butter   syrup                                   | \$9 per guest  |
| french toast   berry salsa   agave nectar                              | \$9 per guest  |
| belgian waffle   whipped cream   strawberries   syrup                  | \$9 per guest  |
| smoked salmon with condiments   petit bagels   cream cheese            | \$12 per guest |
| chorizo burrito with eggs, potatoes, peppers, cilantro, cheddar cheese | \$9 each       |
| omelet station with chef attendant*                                    | \$12 per guest |

\*\$185 chef attendant fee

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THE L.A. HOTEL DOWNTOWN | 333 south figueroa street | los angeles, ca 90071 | 213.617.1133 | www.thelahotel.com

# BREAKFAST

## PLATED

*all plated breakfasts will include a basket of assorted breakfast pastries  
choice of one chilled juice: orange | grapefruit | cranberry  
fresh brewed regular & decaffeinated coffee | organic teas*

### good morning

organic scrambled eggs with cheddar cheese & chives  
potatoes o'brien | fresh fruit salad  
choice of one: applewood smoked bacon | chicken apple sausage | pork link sausage  
**32 per guest**

### bon jour

grand mariner french toast | berry salsa | maple syrup | whipped cream | fruit macedoine  
choice of one: applewood smoked bacon | chicken apple sausage | pork link sausage  
**32 per guest**

### buenos dias

breakfast burrito with chorizo | eggs | shaved potatoes | bell peppers | cheddar cheese | cilantro  
house made salsa | ensalada de frutas  
choice of one: applewood smoked bacon | chicken apple sausage | pork link sausage  
**33 per guest**

### buon giorno

fresh ricotta & spinach scrambled eggs with sundried tomatoes | roasted rosemary-thyme potatoes  
macedonia di frutta  
choice of one: applewood smoked bacon | chicken apple sausage | pork link sausage  
**33 per guest**

## BREAKFAST "ON THE RUN"

*"pick and go" - includes fresh brewed regular & decaffeinated coffee | assorted tazo teas with "to go" cups*

### select one main

**breakfast croissant:** scrambled eggs | ham | swiss cheese  
**yogurt parfait:** market berries | house made granola | honey  
**chorizo burrito:** scrambled eggs | potatoes | peppers | cilantro | cheddar cheese | flour tortilla  
**meatless burrito:** scrambled eggs | pepper jack | mild tomato salsa | whole wheat tortilla  
**english muffin sandwich:** scrambled eggs | canadian bacon | sharp cheddar cheese | tomato

### select two sides

individual seasonal fruit salad  
breakfast bakery item  
healthy grain bar  
individual bottled juice

**32 per guest**

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# BREAKS

## BUILD YOUR OWN (25 GUESTS MINIMUM)

CHOOSE ANY THREE ITEMS: \$18 PER GUEST

CHOOSE ANY FOUR ITEMS: \$22 PER GUEST

CHOOSE ANY FIVE ITEMS: \$26 PER GUEST

### fruitopia

fresh fruit kabobs with honey-yogurt dip  
sliced fruit & market fresh berries  
antioxidant fruit & vegetable smoothie shots  
greek yogurt parfaits with berry salsa & house-made granola  
assorted mini fruit tarts

### savory bites

house-made potato chips with roasted poblano dip  
tortilla chips with house-made salsa | jalapeno cheese fondue  
assorted cocktail nuts | granola | energy bars  
farmer's market crudites | red pepper hummus | blue cheese dip  
warm soft prezels | honey mustard dipping sauce

### sweet bites

assorted house-baked cookies  
miniature cheesecakes  
assorted french macarons  
fudge brownies & blondies  
mini assorted artisan cupcakes



## A LA CARTE

|   |                  |
|---|------------------|
| assorted mini bagels   cream cheese   | \$55 per dozen   |
| assorted muffins   croissants   danish  | \$52 per dozen   |
| assorted individual yogurts   | \$6 each         |
| whole fresh fruits  | \$5 each         |
| jumbo home-style assorted cookies   | \$49 per dozen   |
| lemon   raspberry   chocolate nut bars  | \$46 per dozen   |
| energy bar ( <i>larabar</i>   <i>power</i>   <i>cliff</i> )                                 | \$62 per dozen   |
| health bar ( <i>assorted kind bars</i> )  | \$62 per dozen   |
| soft drinks ( <i>pepsi regular &amp; diet</i>   <i>caffeine free</i>   <i>sierra mist</i> ) | \$6 each         |
| VOSS bottled water ( <i>still</i>   <i>sparkling</i> )                                      | \$7 each         |
| energy drinks   | \$7 each         |
| chilled juices: orange   grapefruit   cranberry   | \$39 per carafe  |
| fresh brewed starbucks coffee   | \$100 per gallon |
| fresh brewed premium coffee   | \$90 per gallon  |
| assorted tazo teas  | \$85 per gallon  |
| fresh brewed iced tea or lemonade   | \$75 per gallon  |

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# LUNCH

## THREE COURSE PLATED (25 GUESTS MINIMUM)

*plated lunch includes freshly baked rolls & butter | fresh brewed regular & decaffeinated coffee | organic teas for four courses - add \$9 for additional soup or salad course*

*if two entree selections are offered, entree counts must be confirmed to the Hotel five days prior to event*

### starters (please select one)

**roasted tomato-fennel soup:** parmesan pesto crostini

**organic corn bisque:** chipotle crema

**young romaine:** grilled corn | vella jack | red onion | tomato | radish | cilantro | chipotle ranch

**farmers market greens:** cucumber | tomato | julienne carrots | radish | raspberry vinaigrette

**caesar salad:** ciabatta croutons | parmesan cheese tuile | classic dressing

**tomato & mozzarella caprese salad:** arugula | basil oil | aged balsamic syrup

**local greens:** gorgonzola cheese | pears | candied pecans | white balsamic vinaigrette

### entrees (please select one)

*all served with vegetables of the season*

**chicken saltimboca:** prosciutto | sage | crimini mushroom risotto | marsala wine reduction **46**

**lemon & thyme roasted chicken breast:** mascarpone potato puree | rosemary sauce **44**

**roasted salmon:** red quinoa | baby kale | roasted corn | peas | citrus tumeric sauce **49**

**alaskan halibut:** saffron risotto | mango-papaya salsa | ginger piquillo pepper coulis **52**

**braised beef short ribs:** parmesan polenta | natural braising juices **48**

**petit filet mignon:** au gratin potato | merlot wine sauce **55**

**spinach & ricotta cheese ravioli:** sage cream sauce | wilted arugula | tomato concasse **45**

**portabella & quinoa napoleon:** zucchini | peppers | eggplant | yellow squash | tomato coulis **45**

### dessert (please select one)

**tropical fruit mousse cake:** citrus creme fraiche | chocolate paint | chocolate cigarette

**chocolate fondant:** chantilly cream | strawberry | melba sauce

**vanilla cheesecake:** berry salsa | raspberry coulis | whipped creme

**tiramisu:** espresso cream sauce | marbled chocolate quill

**flourless chocolate cake:** creme anglise | berry syrup

**strawberries & cream:** patisserie cream | melba sauce

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# LUNCH

## **BUFFETS** (25 GUESTS MINIMUM - *If less than 25, add \$8 per person*)

*per guest pricing based on 1.5 hours of service*

*all buffets served with fresh brewed regular & decaffeinated coffee | organic teas*

### **deli board**

mixed field greens | organic cherry tomatoes | cucumber | two dressings  
yukon gold potato salad | honey dijon dressing  
creamy coleslaw  
farmers market sliced fruit & berries  
roasted turkey breast | smoked ham | genoa salami | roast beef  
albacore tuna salad  
swiss | pepper jack | provolone | cheddar cheese  
grilled & marinated zucchini | yellow squash | roasted peppers  
sliced tomatoes | lettuce | grilled onions | pickles | mayonnaise | mustard  
assorted artisanal breads  
assorted petit cupcake display

**48**

### **olvera street**

mixed baby greens | roasted corn & pepper relish | tortilla strips | chipotle buttermilk dressing  
jicama-mango salad | toasted pepitas | cilantro lime vinaigrette

*(choice of one entree)*

**roasted achiote chicken**  
**ancho marinated skirt steak**  
**monterey jack & cheddar cheese enchiladas**  
**pan seared salmon veracruz style**

shredded cheddar | peppers & onions | pico de gallo | sour cream | roasted tomatillo salsa  
warm corn & flour tortillas  
borracho beans | spanish rice  
tres leches cake & cinnamon churros

**50**

### **taste of asia**

organic lettuces | mandarin oranges | carrot | cucumber | wonton crisp | sesame soy dressing  
japanese cucumber salad | bean sprouts | cherry tomatoes | yuzu vinaigrette

*(choice of two entrees)*

**pineapple korean bbq chicken**  
**mongolian new york strip**  
**hoisin grilled mahi mahi**  
**orange chicken**

baby bok choy | shiitake mushrooms | peppers  
fried rice | chow mein  
mango mousse cake & pineapple upside down cake

**51**

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# LUNCH

## **BUFFETS** (25 GUESTS MINIMUM - *If less than 25, add \$8 per person*)

*per guest pricing based on 1.5 hours of service*

*all buffets served with fresh brewed regular & decaffeinated coffee | organic teas*

### **the italian feast**

organic yellow & red tomatoes | fresh mozzarella | basil oil | balsamic reduction  
fusilli pasta salad | artichokes | zucchini | marinated peppers | sundried tomatoes | cucumbers | olives  
in pesto vinaigrette

#### **(choice of two entree)**

**chicken scallopini** | mushroom marsala brodo

**pan-seared salmon** | orange-caper sauce

**chianti wine braised beef short ribs**

**spinach-ricotta ravioli** | vermouth-sage veloute

rosemary-thyme oven roasted fingerling potatoes

roasted asparagus | olive oil | garlic

balsamic grilled portabella mushrooms

garlic bread

tiramisu & chocolate hazelnut torte

**53**

## **BOXED**

*includes whole fresh fruit | kettle chips | bottled water*

### **Select one side**

**yukon potato salad** | english peas | carrots | honey dijon aioli

**organic greens** | cucumber | cherry tomato | julienne carrots | italian dressing

**fusilli pasta salad** | artichokes | zucchini | marinated peppers | sundried tomatoes | olives | pesto

**greek salad** | feta cheese | tomato | cucumber | red onion | kalamata olives | oregano vinaigrette

### **Select one sandwich**

**salame, mortadella, capicola** | provolone | bell peppers | red onions | rosemary foccacia

**roasted turkey breast** | smoked gouda | lettuce | tomato | baguette

**curry chicken salad wrap** | lettuce | tomato | whole wheat tortilla

**marinated portabella mushroom** | mozzarella | tomato | lettuce | basil pesto | ciabatta

**roast beef** | arugula | tomato | caramelized onion | horseradish aioli | hoagie roll

**ham & swiss** | tomato | lettuce | baguette

### **Select one dessert**

**double chocolate brownie**

**apple streusel**

**chocolate chip cookie**

**oatmeal cookie**

**39**

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# DINNER

## THREE COURSE PLATED (25 GUESTS MINIMUM)

*plated dinner includes freshly baked rolls & butter | fresh brewed regular & decaffeinated coffee | organic teas for four courses - add \$12 for additional starter course*

*if two entree selections are offered, entree counts must be confirmed to the Hotel five days prior to event*

### starters (please select one)

wild mushroom soup

lobster bisque

**tomato & mozzarella caprese salad:** wild arugula | basil oil | aged balsamic syrup

**organic greens bouquet:** chevre | strawberry confetti | cucumber | strawberry balsamic

**red grapefruit & avocado salad:** wild arugula | heirloom tomato | almond | citrus dressing

**local greens:** humbolt fog cheese | pears | candied pecans | white balsamic vinaigrette

**little gem lettuce:** marinated vegetable medley | shaved asiago cheese | herb vinaigrette

**prosciutto di parma:** wild arugula | watermelon radish | pear tomato | parmesan | balsamic glaze

### entrees (please select one)

*all served with vegetables of the season*

**pan seared chicken breast:** porcini-truffle whipped potatoes | port reduction **55**

**chicken saltimbocca:** prosciutto | sage | wild mushrooms risotto | tomato-fennel veloute **55**

**five spice breast of chicken:** cilantro-lime rice | orange-ginger sauce **53**

**dijon brushed chicken breast:** mascarpone whipped potatoes | pinot noir reduction **53**

**pan seared salmon:** fregola coucous with pesto & zucchini | roasted yellow pepper sauce **56**

**chilean sea bass:** red beet risotto | yellow tomato coulis **64**

**lobster ravioli:** cognac saffron veloute | english peas | tomato concasse **55**

**roasted salmon:** spinach & manchego risotto | piquillo emulsion | mango-papaya salsa **59**

**new york strip:** asiago polenta | cabernet reduction **64**

**braised angus short ribs:** porcini-truffle & parmesan polenta | natural jus **54**

**filet mignon:** au gratin potato | green peppercorn merlot sauce **68**

**portabella & quinoa napoleon:** zucchini | peppers | eggplant | yellow squash | tomato coulis **49**

**risotto primavera with olive oil:** petit vegetable medley **52**

**mushroom ravioli:** vermouth cream sauce | alba mushrooms | chives **53**

### dessert (please select one)

**chocolate salted caramel:** toasted almond | creme anglaise

**tropical fruit mousse cake:** citrus creme fraiche | chocolate paint | chocolate cigarette

**warm rustic berry tart:** patisserie cream

**cherry & chocolate cake:** berry coulis | chocolate sauce

**fruit florentine:** orange-scented pastry cream

**hazelnut crunch:** chocolate mousse

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# DINNER

## CREATE YOUR OWN DINNER EXPERIENCE BUFFET (50 GUESTS MINIMUM)

**TWO ENTREES \$69 | THREE ENTREES \$85**

*(includes house-baked dinner rolls | iced tea, coffee & premium tea service)*

### **farmers market green station to include:**

cucumber | shaved carrots | cherry tomatoes | kalamata olives | blue cheese | parmigiano  
crispy bacon | walnuts | garlic croutons | dressings: caesar, balsamic & ranch

### **composed salads (select one)**

**heirloom tomato & mozzarella caprese**

**fregola couscous:** roasted vegetables & marinated giant bean salad

**sweet corn & tropical fruit salad:** lime-cilantro vinaigrette

**baby wedge:** bacon | tomato | green onion | blue cheese

**marinated chicken cobb salad**

### **soups (select one)**

**wild mushroom soup**

**lobster bisque**

**roasted tomato-fennel soup**

### **entrees**

**cheese manicotti:** roasted tomato sauce | bechamel

**lobster ravioli:** saffron sauce | honshimeji mushrooms | peas

**herb crusted chicken breast:** madeira reduction sauce

**pan seared salmon:** citrus-tumeric sauce

**miso glazed halibut:** mango-papaya salsa | piquillo-ginger coulis

**carved new york strip au poivre:** merlot reduction

**sliced beef tenderloin medallions:** brandy green peppercorn sauce

### **starch (select one)**

**roasted garlic & mascarpone yukon mashed potatoes**

**rice pilaf**

**rosemary-thyme roasted fingerling potatoes**

**cinammon-scented whipped yams**

### **vegetables (select one)**

**grilled asparagus & mushroom medley**

**broccolini, young squash & baby carrots**

**ratatouille**

**creamed spinach**

### **dessert (select two combinations)**

**petit assorted cupcakes**

**minature tarts**

**pastry pops**

**mini cheesecake display**

**pistachio cake | tiramisu | lemon cone | panna cotta | hazelnut crunch**

**raspberry tart | mini opera cake | cream puffs | lemon mousse**

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# RECEPTION

## HORS D'OEUVRES (PRICES ARE PER PIECE)

### COLD

#### VEGETARIAN

|                                       |   |
|---------------------------------------|---|
| gazpacho shooters                     | 4 |
| hummus & kalamata olive vol au vent   | 5 |
| tomato & bocconcini mozzarella skewer | 6 |
| sundried tomato & boursin crostini    | 6 |

#### SEAFOOD

|   |   |
|---|---|
| ahi tuna tartar & avocado mousse mini cornets | 6 |
| shrimp & pesto mousse baguette                | 6 |
| smoked salmon rosette on pumpernickel         | 6 |
| shrimp cocktail shooter                       | 6 |

#### MEAT

|   |   |
|---|---|
| chicken curry bouche                                  | 5 |
| prosciutto wrapped asparagus                          | 7 |
| petit filet on potato pancake with creamy horseradish | 7 |
| smoked duck & blueberry mousse on rye                 | 7 |

### HOT

#### VEGETARIAN

|   |   |
|---|---|
| vegetable spring rolls   sweet & sour sauce   | 5 |
| spanakopita                                   | 5 |
| brie pear & walnut phyllo purse               | 6 |
| asiago risotto croquette   basil tomato sauce | 5 |

#### SEAFOOD

|   |   |
|---|---|
| coconut shrimp   mango teriyaki sauce   | 7 |
| lobster empanada   chipotle crema       | 7 |
| shrimp siu mai   ponzu dip sauce        | 6 |
| crab cake   tartar sauce                | 6 |
| firecracker shrimp   sweet & sour sauce | 6 |

#### MEAT

|   |   |
|---|---|
| chili-lime chicken kebob                | 6 |
| hawaiian strip loin beef skewer         | 6 |
| chicken empanada   chipotle crema       | 5 |
| filet mignon en crouete   cabernet demi | 6 |
| beef or chicken satay   peanut sauce    | 6 |
| sweet & sour chicken bites              | 5 |



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# RECEPTION

## STATIONS

### COLD

#### seafood crudo bar

king crab legs | crab claws  
jumbo gulf shrimp | oysters on the half shell  
pacific halibut ceviche with mango-papaya salsa  
lemon & lime wedges  
tabasco | champagne mignonette | cocktail sauce

**32 per guest (2 pieces of each per person)**

**48 per guest (3 pieces of each per person)**

#### create your own salad

**greens:** spinach | romaine | mesclun

**protein:** herb marinated chicken  
bacon bits | red quinoa

**crisp:** cherry tomato | carrots | cucumbers | corn

**cheese:** parmesan | blue | feta | cheddar

**crunch:** walnuts | caramelized pecans  
sunflower seeds | garlic croutons  
dried cranberries

**dressings:** caesar | balsamic | ranch | champagne  
**27 per guest**

#### sweet display (choice of three)

mini fruit tarts  
mini cupcakes  
french macarons  
pastry pops  
miniature cheesecakes

**25 per guest**

### HOT

#### pasta

mushroom ravioli | cheese tortellini | gemelli  
sauces: tomato basil | alfredo | pesto  
herb chicken | italian sausage  
sundried tomatoes | mushrooms  
parmesan cheese | garlic bread

**25 per guest**

*(chef attendant available upon request)*

#### slider station

**angus beef** | cheddar | tomato | lettuce | pickle | aioli  
**crispy chicken** | mozzarella | pesto aioli | tomato | lettuce  
**turkey meatball** | sundried tomato tapenade  
house-made potato chips

**28 per guest**

#### antipasto misto

prosciutto | salami | soppressata  
parmigiano reggiano  
grilled & marinated vegetables  
gourmet olives | marcona almonds  
artisanal breads & crackers

**270 (serves 25) | 490 (serves 50)**

#### sushi & sashimi

california rolls | spicy tuna rolls  
hamachi | maguro | shrimp  
wasabi | pickled ginger | soy sauce

**32 per guest**

#### cheese display

collection of artisanal cheeses  
rustic breads & crackers  
fresh & dried fruits | toasted nuts  
honey & fruit preserves

**250 (serves 25) | 470 (serves 50)**

#### farmers market crudites

organic asparagus | baby carrots | cauliflower  
broccoli | cherry tomatoes | cucumber  
red pepper hummus | cucumber & mint yogurt dip  
pita bites & lavash

**240 (serves 25) | 440 (serves 50)**

#### southwestern display

achiote chicken | angus carne asada  
grilled peppers & onions | shredded lettuce  
shredded jack & cheddar cheese  
sour cream | pico de gallo | salsa verde  
refried beans  
corn & flour tortillas

**27 per guest**

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# RECEPTION

## CARVING BOARD (25 GUESTS MINIMUM)

*Chef attendant required at \$185*

### **angus beef herb crusted striploin**

merlot wine reduction | horseradish cream

**400 each (serves 25)**

### **peppercorn & sea salt crusted ribeye**

rosemary-thyme sauce | horseradish cream

**420 each (serves 25)**

### **rack of lamb**

herb dijon crusted | sherry jus | cucumber-mint yogurt

**80 each (serves 5)**

### **served with choice of one**

petit german pretzel rolls

silver dollar rolls

assorted ciabatta dinner rolls

### **blackened salmon**

citrus tumeric sauce | mango-papaya salsa

**330 each (serves 25)**

### **slow roasted breast of turkey**

gravy | cranberry sauce

apple-apricot cornbread stuffing

**320 each (serves 25)**

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# BAR

## PACKAGES

### HOSTED BAR PER PERSON

*includes full bar set-up*

*package priced per guest and charges based on the guarantee or actual attendance, if higher.*

#### DELUXE BRANDS

|                      |    |
|----------------------|----|
| first hour           | 20 |
| second hour          | 14 |
| each additional hour | 10 |

#### PREMIUM BRANDS

|                      |    |
|----------------------|----|
| first hour           | 22 |
| second hour          | 16 |
| each additional hour | 13 |

#### BEER & WINE ONLY

|                      |    |
|----------------------|----|
| first hour           | 16 |
| second hour          | 12 |
| each additional hour | 10 |

### HOSTED CONSUMPTION BAR

*includes full bar set-up*

*charges based on the actual number of drinks consumed*

#### DELUXE BRANDS

|                         |     |
|-------------------------|-----|
| well drinks             | 9   |
| domestic beer           | 7   |
| premium   imported beer | 8   |
| select wines            | 8.5 |
| mineral water   juices  | 5   |
| soft drinks             | 5   |
| cordials                | 11  |
| champagne               | 8.5 |

#### PREMIUM BRANDS

|                         |    |
|-------------------------|----|
| premium drinks          | 11 |
| domestic beer           | 7  |
| premium   imported beer | 8  |
| premium wines           | 9  |
| mineral water   juices  | 5  |
| soft drinks             | 5  |
| cordials                | 12 |
| champagne               | 10 |

### CASH BAR

#### DELUXE BRANDS

|                          |     |
|--------------------------|-----|
| well drinks              | 10  |
| domestic beer            | 7.5 |
| premium   imported beer  | 8.5 |
| select wines             | 9   |
| mineral water   juices   | 5   |
| soft drinks              | 5   |
| cordials                 | 12  |
| champagne (by the glass) | 9   |

#### PREMIUM BRANDS

|                          |     |
|--------------------------|-----|
| premium drinks           | 12  |
| domestic beer            | 7.5 |
| premium   imported beer  | 8.5 |
| premium wines            | 10  |
| mineral water   juices   | 5   |
| soft drinks              | 5   |
| cordials                 | 12  |
| champagne (by the glass) | 10  |

#### FOR HOSTED BARS:

**Minimum revenue of \$500 per bar required.**

**If minimum is not achieved, the difference will be charged to meet the minimum.**

*All prices are subject to a taxable 22% service charge and 8.75% sales tax (subject to change without notice).  
All menu items & prices subject to change without notice.*

# BAR

## SPIRITS

VODKA  
GIN  
RUM  
WHISKEY  
TEQUILA  
SCOTCH  
CORDIAL  
BRANDY | COGNAC  
VERMOUTH

## DELUXE

absolute  
tanqueray  
bacardi silver  
jim beam  
jose cuervo gold  
canadian club  
contreau  
e&j  
carpano

## PREMIUM

grey goose  
bombay sapphire  
mt gay silver  
maker's mark  
patron silver  
johnnie walker black  
contreau  
hennessey  
carpano

## BEERS

DOMESTIC  
IMPORTED

budweiser | coors light | sam adams  
amstel light | corona

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# BAR

## WINES

### HOUSE WINES 29

PACIFIC BAY: CHARDONNAY | CABERNET SAUVIGNON | MERLOT | WHITE ZINFANDEL

SYCAMORE LANE: PINOT NOIR | PINOT GRIGIO

GROVE RIDGE SAUVIGNON BLANC

**poema** 12 | 32  
brut cava  
spain

**le grand courtage** 16 | 47  
cremant rose  
france

**tattinger NA** | 148  
champagne brut  
france

**fortant** 11 | 31  
grenache rose  
france

**gunlach-bundschu** 15 | 42  
gewurtztraminer  
sonoma coast

**hess** 11 | 31  
sauvignon blanc  
california

**starmont NA** | 51  
sauvignon blanc  
napa valley

**bonpas** 12 | 32  
luberion blanc  
rhone

**zenato** 13 | 34  
pinot grigio  
venezie

**pighin NA** | 45  
pinot grigio  
friuli

**bonterra** 13 | 33  
chardonnay  
mendocino

**black stallion** 15 | 42  
chardonnay  
napa valley

**sonoma cutrer NA** | 60  
chardonnay  
russian river

**cartlidge & browne** 13 | 34  
pinot noir  
north coast

**napa cellars** 17 | 51  
pinot noir  
napa valley

**artesa NA** | 79  
pinot noir  
cameros

**terra d'oro** 14 | 40  
barbera  
amador county

**de loach** 11 | 31  
merlot  
california

**martin ray NA** | 51  
merlot  
napa valley

**montes** 11 | 31  
malbec  
chili

**buena vista** 18 | 52  
"the count" blend  
sonoma

**ridge NA** | 81  
zinfandel  
paso robles

**lyeth** 14 | 41  
cabernet sauvignon  
sonoma county

**liberty school NA** | 42  
cabernet sauvignon  
paso robles

**freakshow** 17 | 51  
cabernet sauvignon  
lodi

**raymond "reserve" NA** | 99  
cabernet sauvignon  
napa valley

*\*pricing = by the glass | bottle*

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