



# LINE HOTEL WEDDING MENU

3515 WILSHIRE BLVD  
LOS ANGELES CA 90010  
[events@thelinehotel.com](mailto:events@thelinehotel.com)

# MENU

Complimentary Suite for Couple

Three Hour Call Bar

Three Tray Passed Hors d'oeuvres

Three Course Dinner

Table Wine Service With Dinner

Champagne Toast

**\$165 per person ++**

## ENHANCEMENTS

Additional Hours of Bar  
+ \$15 per person per hour

Additional Tray Pass Items  
+ \$5 per person

Additional Course at Dinner  
+ \$8 per person

Family Style Menu  
+ \$18 per person (up charge for premiums)

Table Side Selection (max guest count of 150)  
+ \$35 per person

# CANAPES

## COLD

Asparagus and Crab Spring Rolls

Goat Cheese and Pistachio Wrapped  
Grapes

Endive Spear, Pear, Whipped Blue Cheese,  
Candied Walnuts

Beef Carpaccio Grissini, Cornichon  
and Parmesan

Coconut Cucumber Gazpacho, Melon and  
Tomato

Oyster Shooter, Cocktail Water

Lobster Spring Roll, Daikon, Lime  
Edamame Dip

Hamachi, Melon, Radish, Balsamic- Sesame  
Dressing

Avocado, Cherry Tomato, Radish,  
Fresno Chili

Trapanese Pesto, Burrata

## HOT

Corn Fritters, Lime Salt

Beef Béarnaise

Citrus Shrimp Cakes, Horseradish Aioli,  
Caviar

Stuffed Cremini Mushrooms, Quinoa,  
Ratatouille

Ham and Eggs, Brioche, Quail Egg,  
Prosciutto

Duck Confit, Scallion Pancakes Mushroom  
Burrata Tart, Roasted Mushroom Aioli

Avocado Egg Rolls, Oven Roasted Tomato

Meatballs with Tomato Fondue

Crispy Black Sesame Asparagus, Citrus Dip

Duck Confit and Rice Fritters

Chicken Pot Pie, Root Vegetables, Puff  
Pastry

# THREE COURSE PLATED DINNER

## FIRST COURSE

### CHOICE OF SOUP OR SALAD

#### SALAD

Iceberg Wedge, Tomatoes, Bacon, Egg,  
Blue Cheese

Little Gem, Shaved Radish, Avocado  
Green Goddess

Wild Arugula, Radicchio, Cranberries,  
Shaved Apples, Feta Cheese, Pumpkin  
Seed Vinaigrette

Tuscan Kale & Brussels Caesar Salad,  
Puffed Quinoa, Parmesan, Lemon

Grains, Farro and Quinoa, Chioggia  
Beets, Toasted Sesame Vinaigrette

Mushroom, Burrata Cheese, Mushroom  
Conserve, Croutons, Herbs

Heirloom Beets, Sunflower Tahini,  
Sunflower Crisps

#### SOUP

Butternut Squash, Whipped Yogurt,  
Pepitas, Mint

Early Girl Tomato Soup, Crème Fraiche,  
Basil, White Cheddar Crostini

Minestrone, Tuscan Kale, White Beans,  
Carrots, Basil Pistou

Sweet Onion and Parmesan Soup,  
Crispy Crab Cake

## THREE COURSE PLATED DINNER

### MAIN COURSE

Slow Cooked Salmon, Yukon Gold Potatoes,  
Wilted Spinach, Asparagus, Confit Tomatoes,  
Brown Butter Chardonnay

Crispy Striped Bass, Bok Choy, Shiitake  
Mushrooms, Lemongrass Nage

Honey Mustard Glazed Black Cod, Lemon  
Thyme, Carrots, Toasted Couscous

Crispy Chicken Breast, Potato Puree, Melted  
Leeks, Mushrooms and Natural Chicken Jus

Roasted Half Chicken, Tomato Braised Romano  
Beans and Salsa Verde

Flat Iron Steak, Yu Choy, Crispy Potato, Toasted  
Brown Butter Doenjang Sauce

Galbi Braised Beef, Stewed Baby Carrots, Rice  
Noodles and Gochujang

Glazed Pork Chop, Braised Red Cabbage, Wild  
Rice, Cipollini Onions, Cider Glazed Apples

Beef Tenderloin Au Poivre, Celery Root and  
Potato Gratin, Glazed Carrots, Sauce Bordelaise  
+\$7 Per Person

Filet Mignon and Roasted Lobster Tail, Cafe de  
Paris Butter, Potato Fondant, Wilted Spinach+  
\$12 Per Person

Portobello Mushroom, Ratatouille and  
Quinoa, Romesco

Casarecce Pasta, Burst Cherry  
Tomatoes, Wild Mushroom, Pecorino

Butternut Squash Lasagna, Toasted  
Pumpkin Seeds, Bechamel, Sage

Spicy Green Coconut Curry, Brown  
Rice, Garden Vegetables, Kefir Lime

# THREE COURSE PLATED DINNER

## DESSERTS

Ken's Chocolate Cake

Strawberry Shortcake

Yogurt Panna Cotta, Blueberry Compote

Olive Oil Cake with Orange Marmalade

Lemon Meringue Tart

Caramelized Apple Pain de Jaune

Blackberry Brown Butter Tart,  
Creme Fraiche Ice Cream

\* Or Complimentary Cake Cutting  
Service

## ENHANCEMENTS

\$4 WHEN SUBSTITUTED FOR A SALAD OR  
SOUP COURSE

ADDITIONAL COURSE AT DINNER  
\$8 PER PERSON

Beef Carpaccio, Lemon, Parmesan, Shaved  
Mushrooms, Cress

Tuna Tartare, Cucumber, Avocado,  
Yuzu Dressing

Charred Octopus, Cannellini Beans, Burst  
Tomatoes, Fennel

Caledonian Shrimp, Heirloom Beans, Tokyo  
Turnips, Herbed Shrimp Nage, Meyer  
Lemon, Crispy Rice Noodles

Seared Scallop, Caramelized Endive, Brown  
Butter Balsamic

Maine Lobster Thermidor, Sautéed Spinach,  
Lobster Mustard Sabayon  
+ \$8 Per Person

# DRINKS



# DRINKS

## **CALL** - Included with Package

Makers Mark Bourbon  
Jack Daniels  
Famous Grouse  
Bombay Dry Gin  
Reyka  
El Charro Silver  
Bacardi Light  
Sazerac Rye 6 years  
Domestic and International Beers  
House White and Red Wine  
House Sparkling Wine  
Assorted Soft Drinks and Juices  
Sweet and Sour Mix  
Tonic and Soda

## **PREMIUM**

+ \$7 per Person for the First Hour  
+ \$3 per Person for Each Additional Hour

Basil Haden Bourbon  
Knob Creek Rye  
McCallan 12 Scotch  
Johnny Walker Black Hendrick's Gin Grey  
Goose Vodka  
El Tesoro Blanco  
El Tesoro Reposado  
El Tesoro Añejo  
Diplomatico Reserva Rum Zaya Rum  
Hennessy Cognac  
Selection of Cordials, Apertifs and Digestifs  
Domestic and International Beers House  
Premium White and Red Wine  
House Sparkling Wine  
Assorted Soft Drinks and Juices Sweet and Sour Mix  
Tonic and Soda  
Red bull  
Two Signature Cocktails\*  
\*Please Request Menu