



# EVENTS AT THE LINE LA

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[THELINEHOTEL.COM](http://THELINEHOTEL.COM)



A HOME AWAY FROM HOME FOR LOCALS AND TRAVELERS ALIKE, THE LINE LA'S ETHOS IS INFORMED BY THE MIX OF KOREAN, LATINO, AND AMERICAN CULTURE FOUND IN THE AREA.

TWO MICHELIN STAR CHEF AND LA LOCAL JOSIAH CITRIN IS AT THE HELM OF THE LINE LA'S GREENHOUSE RESTAURANT, OPENAIRE AND IN-ROOM DELIVERY AS WELL AS MENUS FOR SPECIAL EVENTS THAT ARE COMPLETELY CUSTOMIZABLE AND INTERACTIVE. SERVING UP SHAREABLE, CRAVE-ABLE DISHES ALONGSIDE FRESH COCKTAILS, JOSIAH IS USING THE BEST OF CALIFORNIA'S INGREDIENTS TO CREATE BEST-IN-CLASS EATING AND DRINKING EXPERIENCES ALL DAY AND NIGHT AT THE LINE IN KOREATOWN.



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# BREAKFAST

# BREAKFAST BUFFETS

All breakfast buffets include Caffe Luxxe Brewed Coffee and Serendipity Tea.

Buffets are designed for 60 minutes of service - a surcharge will be applied for extended service.

Each menu has a minimum guarantee of 10 persons.

Additional charge of \$150 for groups less than 25 persons.

Plated breakfast available upon request for an additional charge.

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## CONTINENTAL BREAKFAST

\$32 PER PERSON

- Fresh Pressed Orange and Grapefruit Juice **VG GF**
- Farmers Market Fruit **VG GF**
- Bagels & Cream Cheese
- Assortment of Breakfast Pastries and Muffins

## HEALTHY START

\$34 PER PERSON

- Fresh Pressed Orange and Grapefruit Juice **VG GF**
- Egg White Scramble With Kale, Mushrooms And Confit Tomatoes **GF**
- Turkey Bacon and Chicken Apple Sausage **GF**
- Choose 1: Coconut Milk And Chia Seed Pudding  
OR Steel Cut Oats With Currants & Berries **VG GF**

## BREAKFAST BURRITO

\$34 PER PERSON

- Soft Scrambled Eggs, Black Beans, Avocado, Breakfast Potatoes, Cheddar Cheese, Pico de Gallo and Molcajete Salsa served for dipping
- Farmers Market Fruit **VG GF**
- Choose 2: Bacon, Chicken Apple Sausage, Grilled Ham, Vegan Sausage

## ENERGIZING AND FRESH

\$34 PER PERSON

- An assortment of Acai Smoothies **VG GF**
- Warm Quinoa Bowls topped with Coconut Milk, Almonds, Caramelized Banana, Blueberries and Maple Syrup **VG GF**
- Organic Hard-Boiled Eggs **GF**

**VG** = Vegan, **V** = Vegetarian, **GF** = Gluten Free

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# BREAKFAST BUFFETS

## AMERICAN BREAKFAST

\$40 PER PERSON

- Fresh Pressed Orange and Grapefruit Juice **VG GF**
- Farmers Market Fruits and Berries **VG GF**
- Assortment of Breakfast Pastries and Breads **V**
- Crunchy Breakfast Potatoes with Lemon, Cracked Pepper and Herbs **VG GF**
- Choose 1: Scrambled Eggs with Creme Fraiche and Herbs OR Wild Mushroom Frittata **GF**
- Choose 2: Smoked Bacon, Chicken Apple Sausage, Grilled Ham, Vegan Sausage **GF**

## BREAKFAST IN K-TOWN

\$40 PER PERSON

- Fresh Pressed Pear Juice **VG GF**
- Barley Rice with Kimchi, Pickled Radish, topped with Fried Egg
- Galbi Beef and Bean Sprouts
- Scallion Pancakes with Gochujang Syrup
- Tofu Salad with Pickled Cucumbers and Radish Sprouts **VG GF**

## THE OPENAIRE

\$48 PER PERSON

- Fresh Pressed Orange and Grapefruit Juice **VG GF**
- Farmers Market Fruits and Berries **VG GF**
- Cornflake Crusted French Toast, Yuzu Berry Compote and Whipped Mascarpone Cheese
- Farmers Market Scramble, Braised Kale, Roasted Tomatoes, Grilled Onions and Jack Cheese **GF**
- Breakfast Potatoes with Lemon, Cracked Pepper and Herbs **VG GF**
- An Assortment of Fresh Baked Bagels with Cream Cheese **V**
- Choose 2: Smoked Bacon, Turkey Sausage, Grilled Ham, Vegan Sausage **GF**

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# BREAKFAST BUFFET ENHANCEMENTS

Can be added to a full meal OR select three to create your own breakfast.

Cannot be ordered a la carte.

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## STEEL CUT OATMEAL BAR

\$15 PER PERSON

- Choose 2: Greek Yogurt, Coconut Milk, Almond Milk, Whole Milk
- Choose 5: Seasonal Farmers Market Fruits, Sliced Almonds, Chopped Walnuts, Pumpkin Seeds, Coconut Flakes, Dark Chocolate Chips, Almond Butter, Peanut Butter, Spiced Brown Sugar, Local Honey, Agave Syrup

## TOAST BAR

\$14 PER PERSON

- A Selection of Locally Baked Rustic Breads

*Gluten Free bread available +\$2*

- Choose 3 toppings: Whipped Ricotta Cheese & Seasonal fruit Jam, Apple Butter, Smoked Salmon Smear, Avocado with Sea Salt, Almond Butter & Banana, Soft Cooked Eggs and Mushrooms.

*Each Additional Selection + \$3*

## BREAKFAST ON THE GO

\$18 PER PERSON

- Yogurt Parfait, House Granola, Seasonal Berries *V*
- Chia Seed Pudding, Roasted Pineapple, Mango and Spiced Cashews *VG GF*
- Overnight Oats, Grated Apple, Raisins, Walnuts and Dates *VG GF*

## GRAB AND GO PETITE BREAKFAST SANDWICHES

\$21 PER PERSON

- Parker House Roll with Egg, Grilled Ham, Roasted Tomato and Fontina Cheese
- Mini Pretzel Sandwich with Egg, Bacon, Aged Gouda Cheese and Basil Aioli
- Toasted Brioche with Egg White, Avocado, Arugula and Tomato Jam

## OMELET STATION\* *GF*

\$24 PER PERSON

- Choose 2: Smoked Bacon, Country Ham, Chicken Apple Sausage, Vegan Sausage
- Comes with an Assortment of Farmers Market Vegetables and Artisanal Cheeses

*\*Chef Attendant Required*

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# BREAKS



# AM BREAKS & SNACKS

Breaks are designed for 30 minutes of service, minimum of 10 guests.

Cannot be ordered a la carte - can be added to a full meal only.

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## DOUGHNUTS & COFFEE

\$13 PER PERSON

- An Assortment of Locally Baked Doughnuts & Coffee *v*

## SOCAL FRUIT CART EXPERIENCE

\$14 PER PERSON

- Freshly Cut, Local and Tropical Fruits
- Lime, Chili and Mango Salt *v GF*

## WELCOME BREAK

\$16 PER PERSON

- An Assortment of Freshly Baked Pastries and Breads
- Seasonal Jams, Whipped Ricotta Cheese, Salted Butter, Almond Butter *v*

## POWER BREAK

\$19 PER PERSON

- A Variety of Pressed Juices *VG*
- An Assortment of Energy and Protein Bars

## INDIVIDUAL GRANOLA BAR *VG*

\$3 EACH

## WHOLE FRUITS OF THE SEASON

\$5 EACH

## ASSORTED DRY CEREAL AND MILK *v*

\$8 PER PERSON

## FRESH BAGELS & CREAM CHEESE *v*

\$48 PER DOZEN

## A SELECTION OF MUFFINS, CROISSANTS AND DANISHES *v*

\$48 PER DOZEN

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## PM BREAKS & SNACKS

### NACHOS

\$18 PER PERSON

- Prepared Nachos of Tortilla Chips, Guacamole, Charred Tomato Salsa, Pickled Jalapeños, Chili Beans and Queso **GF**
- Fresh Cut Fruit with Chili and Lime **V GF**

### MEDITERRANEAN BREAK

\$18 PER PERSON

- Sunflower Tahini, Babba Ganoush, Tzatziki, Harissa, Pita and Lavash
- Pickled Vegetables and Marinated Olives

### STEAMED BUNS

\$21 PER PERSON

- Galbi Braised Beef with Toasted Sesame and Cilantro
- Grilled Mushrooms with Black Garlic Mayo and Iceberg Lettuce **V**
- Steamed Shrimp with Lemongrass, Mint and Pickled Vegetables

### HOLLYWOOD FARMERS MARKET

\$24 PER PERSON

- Crudité Jars with Sunflower Seed Hummus **VG GF**
- Chopped Salad Jars with Romaine, Manchego Cheese and Mustard Vinaigrette **V**

### CHARCUTERIE & CHEESE

\$24 PER PERSON

- A selection of Artisanal Cured Meats and Cheeses **GF**
- Giardiniera and Compote
- Seasonal Fruits **V**
- A Selection of Mustards and Crackers **V**

### INDIVIDUAL BAGS OF PRETZELS,

### POPCORN OR CHIPS **V**

\$6 EACH

### TORTILLA CHIPS WITH GUACAMOLE

### & SALSA **VG GF**

\$12 PER PERSON

### FRESH VEGETABLE CRUDITÉ WITH

### HUMMUS & SUNFLOWER TAHINI **VG GF**

\$12 PER PERSON

### BUILD YOUR OWN TRAIL MIX NUTS,

### DRIED COCONUT FLAKES **VG GF**

\$12 PER PERSON

### MIXED NUTS **V GF**

\$12 PER PERSON

### ASSORTED HOUSE BAKED COOKIES **V**

\$42 PER DOZEN

### CHOCOLATE FUDGE BROWNIES AND BLONDIES **V**

\$48 PER DOZEN

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# MEETING REFRESHMENTS

## BEVERAGES

<b>ALL DAY BEVERAGE PACKAGE</b>	<b>\$28 PER PERSON</b>
• Still & Sparking Water, Soft Drinks Coffee, Tea	
<b>CAFFE LUXXE BREWED COFFEE, DECAFFEINATED COFFEE OR SERENDIPITY TEA</b>	<b>\$65 PER GALLON</b>
<b>ICED COFFEE</b>	<b>\$65 PER GALLON</b>
<b>ICED TEA</b>	<b>\$65 PER GALLON</b>
<b>ALTERNATIVE MILK</b>	<b>\$12 PER CARAFE</b>
<b>LEMONADE</b>	<b>\$65 PER GALLON</b>
<b>SOFT DRINKS</b>	<b>\$5 EACH</b>



# LUNCH

# LUNCH BUFFETS

All lunches include iced tea.

Buffets are designed for 60 minutes of service, a surcharge will apply for extended service.

Each menu has a minimum guarantee of 10 persons.

Addition charge of \$150 for groups less than 25 persons.

Plated lunch available for additional charge.

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## THE CUSTOM

### OPTION 1 - \$45 PER PERSON

Parker House rolls with salted Butter  
One Salad  
One Entrée  
Two Sides  
One Dessert

### OPTION 2 - \$58 PER PERSON

Parker House rolls with salted Butter  
One Salad  
Two Entrées  
Two Sides  
Two Dessert

### OPTION 3 - \$67 PER PERSON

Parker House rolls with salted Butter  
Two Salads  
Three Entrées  
Two Sides  
Two Desserts

### SALAD

- Mixed Greens, Shaved Vegetables, Parmesan, Truffle Vinaigrette *VGF*
- Little Gem “Wedge”, Bacon, Hard Boiled Egg, Blue Cheese, Vinaigrette *GF*
- Tuscan Kale & Brussels Caesar, Puffed Quinoa, Parmesan, Lemon *VGF*
- Wild Arugula, Radicchio, Cranberry, Shaved Apples, Feta, Pumpkin Seed Vinaigrette *VGF*
- Market Vegetable Chopped, Manchego Cheese, Jo Jo’s Vinaigrette *VGF*
- Kale Salad, Faro, Apples, Kohlrabi, Aged Gouda, Mustard Dressing *V*
- Baby Spinach, Broccoli, Bacon, Rustic Croutons, Green Goddess Dressing

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# LUNCH BUFFETS

## THE CUSTOM *(Continued)*

### ENTREE

- Orecchiette Pasta, Swiss Chard, Tomato, Pecorino, Lemon-Brown Butter *V*
- Braised Stuffed Cabbage, Farro, Tomatoes & Tofu *VG*
- Fried Wild Rice, Slow Roasted Vegetables, Sesame, Tamari, Ginger *VG GF*
- Casarecce Pasta, Brussles, Burst Tomatoes, Cashew-Arugula Pesto *V*
- Cedar Planked Salmon, Orange & Fennel *GF*
- Red Wine Braised Beef, Leek Agrodolce *GF*
- Roasted Chicken, Salsa Verde *GF*
- Rigatoni & Meatballs, San Marzano Tomato Sauce, Parmesan, Basil

### PREMIUM ENTREE OPTIONS + \$12

- Sausage Stuffed Jidori Chicken, Tomato Gravy *GF*
- Prime Filet Mignon, Black Garlic Miso Jus *GF*
- Wild Striped Bass, Mushroom Shiso Dashi *GF*
- House Made Porchetta, Whole Grain Mustard, Apple Cider Glaze *GF*

### SIDE

- Whipped Potatoes, Cultured Butter, Sea Salt *GF V*
- French Fries *VG GF*
- Basmati Rice, Almond, Currants, Castelvetroano Olives *GF VG*
- Crunchy Roasted Potatoes, Lemon, Black Pepper, Herbs *GF VG*
- Caramelized Cauliflower, Spicy Romesco Sauce, Crunchy Seeds *GF VG*
- Charred Broccolini, Lemon Vinaigrette, Parmesan *GF V*
- Maple Glazed Carrots, Sumac Yogurt *GF V*
- Cucumber & Tomato Salad, Fresh Herbs, House Vinaigrette *GF VG*
- Yukon Gold Potato Salad *GF VG*

### DESSERT

- Vegan Cookies, House Baked Lemon Lavender *VG*
- Gluten Free Chocolate Cookies *VG GF*
- Lemon Bar *V*
- Walnut Blondie *V*
- Chocolate Fudge Brownies *V*
- Cherry Crumble Bar *V*

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## LUNCH BUFFETS

### THE EAST LA \$48 PER PERSON

The East LA buffet is Served with Spanish Rice, Black Beans, Tortilla Chips, Pico De Gallo, Guacamole, Charred Tomato Salsa, Corn Tortillas, Crispy Taco and Tostadas *V GF*

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### QUESADILLA

*Choose 1:*

- Roasted Poblano Peppers *GF V*
- Grilled Carne Asada *GF*
- Lime-Chili Chicken *GF*

### ENTREE

*Choose 2:*

- Taco - Chipotle-Lime, Sweet Potato, Charred Corn *VG GF*
- Taco - Mushrooms, Grilled Onions, Roasted Poblano Peppers *VG GF*
- Taco - Chicken Tinga *GF*
- Taco - Carnitas *GF*
- Taco - Carne Asada *GF*
- Chili Cheese Tamale *V*
- Chicken Tamale
- Red Chili Beef Tamale

### DESSERT

*Choose 1:*

- Churros with Chocolate Sauce *V*
- Tres Leches Cake - Raspberry Compote and Whipped Cream *V*

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# LUNCH BUFFETS

## THE LINE

**\$38 PER PERSON**

Gluten free bread available + \$2

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### SANDWICH

*Choose 3*

- Roasted Turkey Sandwich - Avocado, Pickled Jalapeño, Bacon, Herb Aioli
- Italian Tuna Sandwich - Capers, Celery, Pickled Onions, Parsley and Dried Tomatoes
- B.L.T sandwich - Heirloom Tomatoes, Iceberg Lettuce, Applewood Smoked Bacon, French Mayonnaise
- Italian Sandwich - Salami, Ham, Tomato, Spicy Giardiniera, Romaine and Italian Vinaigrette
- Prosciutto and Burrata Sandwich - Wild Arugula, Heirloom Tomatoes and Aged Balsamic
- Roasted Chicken Breast Sandwich - Celery, Grapes, Grilled Treviso, Parsley Chermoula
- Roasted Portabella Banh Mi Sandwich *v*
- Seared Ahi Tuna Wrap - Black Sesame, Daikon, Ponzu Vinaigrette, Cucumber and Mizuna
- Mediterranean Wrap - Hummus, Marinated Eggplant, Olives, Harissa and Tzatziki *VG*
- Chicken Wrap - Olives, Cucumber, Feta Cheese
- Grilled Salmon Wrap - Arugula, Confit Tomato, Fennel

*Add an additional sandwich option + \$5*

### SIDE

*Choose 2*

- House Made Chips with Sea Salt and Espelette *VG GF*
- Yukon Gold Potato Salad, Mustard Dressing *VG GF*
- Pasta Salad - Herb Vinaigrette, Cherry Tomatoes, Olives *v*
- Chilled Tomatoes and Cucumbers with Fresh Dill and Lemon *VG GF*
- Blue Lake Bean and Mushroom Salad House
- Coleslaw, Carrot-Miso Dressing *VG GF*

### DESSERT

*Choose 1*

- House Baked Cookies *v*
- Lemon Bar *v*
- Walnut Blondie
- Chocolate Fudge Brownie *v*
- Mixed Cherry Crumble Bar *v*

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# LUNCH BUFFETS

## THE GRAIN BOWL

**\$45 PER PERSON**

The grain bowl buffet is served with mixed green salad and mustard dressing.

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### GRAIN BOWL BASE

*Choose 2:*

- Forbidden and Wild Rice, Roasted Carrots, Spinach, Preserved Lemon, Currants, Pumpkin Seeds, Carrot-Miso Dressing **VG GF**
- Quinoa, Sautéed Mushrooms, Roasted Sumac Onions, Chickpeas, Tahini, Pomegranate **VG GF**
- Sushi Rice, Bok Choy, Black Sesame Crusted Tofu, Cucumber, Daikon, Ponzu Vinaigrette **VG GF**
- Farro, Roasted Mushrooms, Celery, Grapes, Grilled Treviso, Parsley Chermoula **VG**

### PROTEIN

*Choose 2:*

- Roasted Chicken **GF**
- Charred Sirloin Steak **GF**
- Salmon **GF**
- Tofu **V GF**

### DESSERT

*Choose 1:*

- House Baked Cookies **V**
- Lemon Bar **V**
- Walnut Blondie
- Chocolate Fudge Brownie **V**
- Mixed Cherry Crumble Bar **V**

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# LUNCH BUFFETS

## THE BOX

**\$32 PER PERSON**

Only available in box.

Gluten free bread available + \$2

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### ALL BOXED LUNCHES INCLUDE:

- Choice of 2 Entrees
- Seasonal Fruit
- Bagged Chips
- Cookie
- Bottled Water or Soft Drink

## ENTREE

*Choose 2:*

- Roasted Turkey Sandwich - Avocado, Pickled Jalapeño, Bacon, Herb Aioli
- Italian Tuna Sandwich - Capers, Celery, Pickled Onions, Parsley and Dried Tomatoes
- B.L.T Sandwich- Heirloom Tomato, Applewood Smoked Bacon, Iceberg Lettuce, French Mayonnaise
- Italian Sandwich - Salami, Ham, Spicy Giardiniera, Tomato, Romaine and Italian Vinaigrette
- Prosciutto and Burrata Sandwich - Wild Arugula, Heirloom Tomato and Aged Balsamic
- Mediterranean Wrap - Hummus, Marinated Eggplant, Olives, Harissa and Tzatziki *v*
- Roasted Portobello Mushroom Banh Mi Sandwich *v*
- Roasted Chicken Sandwich - Farro, Celery, Grapes, Grilled Treviso, Parsley Chermoula
- Greek Style Wrap - Chicken, Olives, Cucumber, Feta and Tzatziki

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# CANAPES & HORS D'OEUVRES

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## PACKAGE 1:

Choice of 3 items  
1 hour service at \$35 per person,  
each additional hour \$15 per person

## PACKAGE 2:

Choice of 5 items  
1 hour service at \$45 per person,  
each additional hour \$18 per person

## PACKAGE 3:

Choice of 7 items  
1 hour service at \$55 per person,  
each additional hour \$21 per person

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## COLD

- Goat Cheese and Pistachio Wrapped Grapes *V GF*
- Asparagus and Crab Spring Rolls *GF*
- Tuna Tartare Lettuce Cups, Cucumber, Avocado and Yuzu *GF*
- Endive Spear, Pear, Whipped Blue Cheese, Candied Walnuts *GF*
- Coconut Cucumber Gazpacho, Melon and Tomato *VG GF*
- Oyster Shooter *GF*
- Hamachi, Melon, Radish, Balsamic- Sesame Dressing *GF*
- Ancient Grains, Avocado, Kimchi *VG*
- Lobster Spring Roll, Daikon, Lime Edamame Dip  
+ \$3 *GF*

## HOT

- Corn Fritters, Lime Salt Beef Bearnaise *V*
- Citrus Shrimp Cakes, Horseradish Aioli, Caviar
- Stuffed Cremini Mushrooms, Quinoa, Ratatouille *VG GF*
- Ham and Eggs, Brioche, Quail Egg, Prosciutto
- Duck Confit, Scallion Pancakes
- Mushroom Burrata Tart, Roasted Mushroom Aioli *V*
- Avocado Egg Rolls, Oven Roasted Tomato
- Meatballs with Tomato Fondue *V*
- Crispy Black Sesame Asparagus, Citrus Dip *VG GF*
- Chicken Pot Pie, Root Vegetables, Puff Pastry

## TOAST

*Gluten Free Toast Available + \$2*

- Steak Tartare, Parmesan
- Hamachi, Yuzu Kosho, Shiso
- Avocado, Cherry Tomato, Radish, Fresno Chili *VG*
- Shrimp Toast
- Trapanese Pesto, Burrata *V*
- Fresh Ricotta, Roasted Grapes, Saba *V*
- Pan Con Tomate, Iberico Ham

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# RECEPTION STATIONS

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Reception stations for 1-hour continuous service

*\*\$150 Chef attendant required for additional fee*

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## LETTUCE CUP STATION

**\$18 PER PERSON**

Selection of Portobello & Flat Iron Steak Lettuce Cups with Garlic Labneh, Fermented Chili Cucumbers, Crispy Shallots

## ASSORTED IMPORTED & DOMESTIC CHEESE

**\$25 PER PERSON**

Traditional Assortment: Local Honeycomb, Marcona Almonds, Olives, Seasonal Jams, Seeded Lavash Crackers, Fruit and Nut Bread

## CHARCUTERIE

**\$25 PER PERSON**

A Selection of Artisanal Cured Meats Served with: Giardiniera, Seasonal Fruit, A Selection of Mustards and Freshly Baked Rustic Bread

## SLIDERS STATION

**\$25 PER PERSON**

Sliders, American Cheese, Grilled Onions, Pickles, Burger Sauce

*Add french fries for + \$4*

## MOZZARELLA BAR

**\$30 PER PERSON**

Burrata Cheese, Sungold Tomatoes, Basil Pistou, Olive Oil, Stracciatella Cheese, Eggplant Caponata, Aged Balsamic, Toasted Torn Bread, Bufala Mozzarella, Preserved Meyer Lemon and Pine Nut Granola Served With: Wild Arugula Salad, Grissini and Toasted Rusted Bread

## SANTA MONICA FARMERS MARKET

**\$30 PER PERSON**

Seasonal Vegetable Crudite, White Almond Dip, Herb Hummus, Whole Roasted Cauliflower, Tahini-Green Goddess Dressing, Butter Lettuce, Carrots, Radish, Mustard Vinaigrette, Salt Roasted Beets, Blackberries, Whipped Feta Cheese, Maple Glazed Carrots, Spiced Yogurt

## GRILLED OYSTER BAR\*

**\$30 PER PERSON**

Selection of East and West Coast Oysters, Grilled with Traditional Garnish of Mignonette, Lemon-Caper Emulsion, "Rockefeller" style, Garlic-Herb Butter and Chimichurri

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# RECEPTION STATIONS

## CHILLED SEAFOOD

CHOOSE 3: \$35 PER PERSON

CHOOSE 5: \$55 PER PERSON

- Oysters on the Half Shell, Green Apple Mignonette *GF*
- Hamachi Crudo, Tomato and Basil Seeds
- Snapper Ceviche, Aguachile and Mint
- Shrimp, Melon-Horseradish “Cocktail” Sauce
- Dungeness Crab Spring Rolls, Radish, Mint, Pickled Fresno Chili *GF*
- Scallop Tartare, Meyer Lemon, Olive Oil, Sea Salt *GF*

## TAQUERIA

\$35 PER PERSON

- BYO Taco Bar - Served with Corn Tortillas, Taco Shells, Diced Onions, Cilantro, Queso Fresco
- Tortilla Chips, Pico de Gallo, Guacamole, Molcajete Salsa, Cheese Sauce
- Choose 2 : Carne Asada *GF*, Chicken Tinga *GF*, Carnitas *GF*, Grilled Fish *GF*, Sweet Potato *V GF*, Corn & Poblano *V GF*

## PAELLA STATION

VEGETARIAN - \$30 PER PERSON

TRADITIONAL - \$40 PER PERSON

Traditionally Prepared with Spanish Rice, Saffron and Sofrito

## PASTA STATION

\$40 PER PERSON

*Choose 2:*

- Cacio e Pepe, Bucatini, Pecorino *V*
- Citara Alla Pomodoro, Cherry Tomato, Basil *V*
- Wild Mushroom Pappardelle, Kale, Parmesan *V*
- Pumpkin Agnolotti, Amaretti Crumble, Brown Butter, Sage, Pumpkin Seeds *V*
- Orecchiette, Charred Broccolini, Fennel Sausage, Pickled Chili *V*
- Lamb Sugo, Tagliatelle, Oven Dried Tomato, Olives *V*

## CHARCOAL VENICE \*

\$65 PER PERSON

Cabbage baked in the Embers, Sumac Yogurt, Collard Green Salad, Sweet Potatoes, Shaved Radish, Aged Cheddar, Caper-Raisin Vinaigrette, Smoked Short Ribs, Red Wine Chipotle BBQ Sauce, Loaded Potato, salted Butter, Creme Fraiche, Aged Gouda, Coal Roasted Carrots, Black Pepper Honey, Sheep’s Milk Ricotta Cheese and Herbs *V GF*

## MELISSE\*

\$95 PER PERSON

Egg Caviar, Cauliflower Puree, Smoked Lemon Creme Fraiche, Caviar, Whole Roasted Truffle Chicken, Asparagus, Morel Mushrooms, Sauce Vin Jaune, Potato Puree

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# CARVING STATIONS

Includes parker house rolls with salted butter.

Carving stations are designed for a maximum of 60 minutes of service to preserve food quality.

*\*Chef Attendant required for an additional fee*

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- Roasted Jidori Chicken, Citrus, Herbs and Salsa Verde \$48 PER PERSON
- Cedar Plank Side of Salmon, Hibiscus Rub \$48 PER PERSON
- Beef Tenderloin, Peppercorn Sauce \$52 PER PERSON
- Crispy Roast Porchetta, Whole Grain Mustard and Apple Cider \$52 PER PERSON
- Striped Bass, Orange and Fennel Nage \$52 PER PERSON
- Red Wine Braised Beef Brisket, Leek Agrodolce \$52 PER PERSON
- Prime Rib Roast, Natural Beef Jus and Horseradish Yogurt \$60 PER PERSON
- Spiced Rack of Lamb, Tzatziki and Harissa \$60 PER PERSON



# DINNER

# FAMILY STYLE DINNER

## OPTION 1 - \$75 PER PERSON

Parker house rolls with salted butter

Two Starters

Two Entrees

Two Sides

One Dessert

## OPTION 2 -\$85 PER PERSON

Parker house rolls with salted butter

Two Starters

Three Entrees

Two Sides

Two Desserts

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## STARTER

- Kale Salad, Faro, Apples, Kohlrabi, Aged Gouda, Mustard Dressing *V*
- Little Gem Lettuce, Market Vegetables, Parmesan, Truffle Vinaigrette *V GF*
- Grilled Portobello Mushroom, Lettuce Cups, Garlic Labneh, Cucumbers, Chili *VG GF*
- Heirloom Beets, Avocado Tahini, Hibiscus, Pineapple *VG GF*

- Burrata Cheese Toast, Sherry Gastrique, Pistachio Pesto, Oven Dried Tomatoes
- Albacore Tuna Tataki Salad, Carrot- Miso, Ginger, Sesame *GF*
- Sautéed Prawn Toast, Burst Tomatoes, Green Peppercorn Brandy Sauce
- Chilled Shrimp Cocktail, Horseradish-Melon Dip *GF*
- Hamachi Sashimi, Citrus, Wasabi, Soy Chili, Crunchy Seeds
- Kale Salad - Carrots, Almonds, Dried and Fresh Strawberries, Ricotta Salata, Calamansi Vinaigrette

## ENTREE

- Rigatoni Pasta, Duck ragout, Pistachio, Pecorino
- Prime Flat Iron Steak, Yu Choy, Garlic Brown Butter Doenjang
- Roasted Jidori Chicken, Green Garlic Sambal *GF*
- Whole Steamed Branzino, Spicy Green Olive Dressing *GF*
- Pumpkin Fried Wild Rice, Tamari, Pepitas, Sesame, Ginger *VG GF*
- Seared King Salmon, Myer Lemon Koji Broth *GF*
- Casarecce Pasta, Burst Tomatoes, Cashew-Arugula-Date Pesto *V*
- Slow Roasted Vegetable Curry, Coconut, Herbs, Basmati Rice *VG GF*

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# FAMILY STYLE DINNER

## SIDE

- Whipped Potatoes, Cultured Butter, Sea Salt *VG GF*
- French Fries, JC Ketchup, Fermented Jalapeno Mayo *VG GF*
- Roasted Fingerling Potatoes, Cipollini Onions, Black Garlic *VG GF*
- Steamed Broccoli, Spicy Pistachio Butter, Lime, Dukkha *VG GF*
- Sautéed Mushrooms, Charred Eggplant Puree, Parmesan *VG GF*
- Garlic Bread, Parmesan, Mozzarella Cheese *V*
- Spice Roasted Carrots, Maple Gastrique *VG GF*
- Roasted Cauliflower, Spicy Cashew Romesco Sauce *VG GF*
- Steamed Basmati Rice, Almonds, Currants, Olives *VG GF*

## DESSERT

- Chocolate Cake, Dulce de Leche *V*
- Blackberry Brown Butter Tart, Crème Fraiche *V*
- Vanilla – Coconut Tapioca Pudding, Farmers Market Fruits *VG GF*

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# DINNER BUFFETS

All dinner buffets include Caffe Luxxe Coffee and Serendipity Teas.

Includes warm parker house rolls with salted butter.

Buffets are designed for 60 minutes of service, a surcharge will apply for extended service.

Each menu has a minimum guarantee of 10 persons.

Addition charge of \$150 for groups less than 25 persons.

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## OPTION 1 - \$65 PER PERSON

Parker House rolls with salted Butter

One Salad

One Entrée

Two Sides

One Dessert

## OPTION 2 - \$78 PER PERSON

Parker House rolls with salted Butter

Two Salads

Two Entrées

Two Sides

Two Desserts

## OPTION 3 - \$89 PER PERSON

Parker House rolls with salted Butter

Two Salads

Three Entrées

Two Sides

Two Desserts

## OPTION 4 - \$105 PER PERSON

Parker House rolls with salted Butter

Three Salads

Three Entrées

Three Sides

Three Desserts

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## SALAD

- Mixed Greens - Shaved Vegetables, Parmesan, Truffle Vinaigrette *V GF*
- Little Gem Wedge - Cherry Tomatoes, Bacon, Hard Boiled Egg, Blue Cheese Vinaigrette *GF*
- Tuscan Kale & Brussel Caesar Salad - Puffed Quinoa, Parmesan, and Lemon *GF V*
- Wild Arugula and Radicchio - Dried Cranberries, Shaved Apples, Feta Cheese and Pumpkin Seed Vinaigrette *V GF*
- Chopped Vegetable Salad - Iceberg and Romaine Lettuce, Aged Cheddar, Carrots, Cauliflower, Mushrooms, Chickpeas, Fennel, Tomato, and Jo Jo's Vinaigrette *V GF*
- Kale Salad - Carrots, Almonds, Dried and Fresh Strawberries, Ricotta Salata, Calamansi Vinaigrette *V GF*

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# DINNER BUFFETS

## ENTREE

- Roasted Chicken, Salsa Verde *GF*
- Rosemary Roasted Chicken, Slow Cooked Tomatoes, Olives, Preserved Lemon and Fennel Confit *GF*
- Soy-Marinated Chicken, Lemongrass, Shiitake Mushrooms and Black Garlic Sauce
- Braised Chicken Curry, Ginger, Coconut, and Fragrant Green Herbs *GF*
- Cedar Planked Salmon, Orange and Fennel *GF*
- Braised Stuffed Cabbage, Farro, Tomatoes and Tofu *VG*
- Flat Iron Steak, Black Garlic-Miso Jus
- Orecchiette Pasta, Swiss Chard, Tomato, Pecorino Cheese and Lemon-Brown Butter *V*
- Roasted Beef Tenderloin, Peppercorn Jus *GF*
- Striped Bass, Mushroom-Shiso Dashi *GF*
- Portobello Mushrooms, Ratatouille and Quinoa *VG G*

## SIDE

- Braised Greens, Garlic and Bacon *GF*
- Creamy Mashed Potatoes with Sea Salt and Soft Butter *V GF*

- Roasted Potatoes, Brown Butter and Parsley *V GF*
- Caramelized Cauliflower, Urfa Pepper and Golden Raisins *VG GF*
- Charred Broccolini, Bagna Cauda *VG GF*
- Roasted Carrots, Maple Syrup and Sumac Yogurt *V GF*
- Steamed Seasonal Vegetables, Lemon and Olive Oil *VG GF*
- Basmati Rice, Almonds, Currants, Castelvetrano Olives *VG GF*
- Quinoa, Turnips, Pomegranate, Pistachio and Mint *VG GF*
- Sautéed Wild Mushrooms, Garlic, Lemon and Thyme *VG GF*

## DESSERT

- Red Velvet Cake, Cream Cheese Frosting
- Blackberry Brown Butter Tart, Crème Fraiche
- Lime Cheesecake, Glazed Kiwi Guanaja
- Chocolate Mousse
- Lemon Meringue Tart
- Tres Leches Cake, Candied Citrus

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# PLATED DINNER

Three course pricing based on soup or salad, two entree selections & one dessert.

Includes warm parker house rolls and salted butter

Freshly brewed Caffè Luxxe Coffee and Serendipity Tea.

Higher priced entree prevails.

Table side entrée selection available at additional cost (max guest count of 100)

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## SALAD

- Mixed Greens - Shaved vegetables, Parmesan, Truffle Vinaigrette *V GF*
- Iceberg Wedge - Tomatoes, Bacon, Egg, Blue Cheese *GF*
- Little Gem - Shaved Radish, Avocado Green Goddess *V GF GF*
- Wild Arugula & Radicchio - Cranberries, Shaved Apples, Feta Cheese, Pumpkin Seed Vinaigrette *V GF*
- Tuscan Kale & Brussels Caesar, Puffed Quinoa, Parmesan, and Lemon *V GF*
- Grains, Farro and Quinoa, Chioggia Beets, Toasted Sesame Vinaigrette

## SOUP

- Butternut Squash with Whipped Yogurt, Pepitas, Mint *V GF*
- Garden Tomato with Creme Fraiche, Basil and White Cheddar Crostini *V*

- Minestrone with Tuscan Kale, White Beans, Carrots, Basil Pistou *VG*
- Sweet Onion and Parmesan with Crispy Crab Cake

## FISH AND SEAFOOD ENTREE

- Slow Cooked Salmon, Yukon Gold Potatoes, Wilted Spinach, Brown Butter Chardonnay Sauce *GF*  
\$72 PER PERSON
- Crispy Striped Bass, Bok Choy, Shiitake Mushrooms, Lemongrass Nage *GF*  
\$74 PER PERSON
- Honey Mustard Glazed Black Cod, Lemon Thyme, Carrots and Toasted Couscous  
\$78 PER PERSON
- Grilled Branzino, Cannellini Beans Puree, Baby Fennel Confit, Bouillabaisse Broth *GF*  
\$80 PER PERSON
- Maine Lobster Thermidor - Melisse 2002 *GF*  
\$88 PER PERSON

## MEAT AND POULTRY ENTREE

- Crispy Chicken Breast, Melted Leeks, Mushrooms, Mashed Potatoes and Natural Chicken Jus *GF*  
\$72 PER PERSON

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## PLATED DINNER

### MEAT AND POULTRY ENTREE *(continued)*

- Roasted Half Chicken, Tomato Braised Romano Beans, Crunchy Potatoes, and Salsa Verde *GF*  
\$74 PER PERSON
- Glazed Pork Chop, Wild Rice, Braised Red Cabbage, Cipollini Onions and Cider Glazed Apples *GF*  
\$76 PER PERSON
- Rack of Lamb, Pasta e Fagioli *GF*  
\$82 PER PERSON
- Duo of Beef, Braised Short Rib, Filet Mignon, Potato Puree and Shaved Mushrooms *GF*  
\$92 PER PERSON
- Beef Tenderloin Au Poivre, Broccoli, Celery Root and Potato Gratin, Sauce Bordelaise *GF*  
\$86 PER PERSON
- Galbi Braised Short Ribs, Stewed Baby Carrots, Rice Noodles and Gochujang  
\$74 PER PERSON
- Coffee Crusted New York Steak, Boulangere Potatoes, Cipollini Onions, Sautéed Mushrooms, and Carrots *GF*  
\$82 PER PERSON
- Veal Chop, Potato Puree, Morel Mushrooms, Sweet Green Peas, Sherry Wine Reduction *GF*  
\$86 PER PERSON

### VEGETARIAN ENTREE

- Portobello Mushroom with Ratatouille and Quinoa *VG GF*  
\$74 PER PERSON
- Pumpkin, Lentil Curry with Basmati Rice and Coconut Yogurt *VG GF*  
\$72 PER PERSON
- Casarecce Pasta with Burst Cherry Tomatoes, Wild Mushrooms and Pecorino *V*  
\$72 PER PERSON
- Sesame Crusted Tofu with Shiitake Mushrooms, Bok Choy and Lemongrass Sauce *VG GF*  
\$74 PER PERSON

### DESSERT

- Ken's Chocolate Cake
- Strawberry Shortcake *V*
- Yogurt Panna Cotta, Blueberry Compote *V*
- Olive Oil Cake with Orange Marmalade
- Lemon Meringue Tart *V*
- Caramelized Apple Pain de Jaune *V*
- Blackberry Brown Butter Tart, Creme Fraiche *V*
- Lime Cheesecake, Glazed Kiwi *V*
- Tres Leches Cake, Candied Citrus *V*
- Chocolate Budino, Chantilly Cream *V*

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## PLATED DINNER ENHANCEMENTS

Family style appetizers for the table to share.

\$ 14 PER PERSON

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\$ 8 PER PERSON

- Heirloom Beets, Granny Smith Apples, Avocado Hummus *VG GF*
- Marinated Olives, Baba Ganoush, House Flatbread *VG*
- Mushroom Lettuce Cups, Garlic Labneh, Fermented Chili Cucumbers *VG GF*
- Burrata Cheese, Mushroom Conserve, Croutons, Herbs *V*

- Tuna Tartare, Cucumber, Avocado, Yuzu Dressing *GF*
- Hamachi Sashimi, Seasonal Preparation
- Charred Octopus, Cannellini Beans, Burst Tomatoes, Fennel *GF*
- Seared Scallops, Caramelized Endive, Brown Butter Balsamic *GF*
- Warm Baked Oysters Rockefeller
- Beef Carpaccio, Lemon, Parmesan, Shaved Mushrooms, Cress *GF*
- Maine Lobster Thermidor, Sautéed Spinach, Lobster, Mustard Sabayon  
+ \$5 supplement

\$ 22 PER PERSON

- Kaluga Caviar, Crunchy Potato Chips, Traditional Garnishes *GF*

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# DESSERT STATIONS & DISPLAYS

# DESSERT STATIONS AND DISPLAYS

*\*Chef attendant required for additional fee*

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## ICE CREAM SUNDAE STATION\*

\$15 PER PERSON

Seasonal Fruits, Hot Fudge, Whipped Cream

*Choose 3:*

Ice Cream Flavors: Vanilla Bean, Chocolate, Strawberry, Salted Caramel

*Choose 5:*

Caramel Popcorn, Heath Bar, Cookie Crumbles, Sprinkles, Gummy Bears, Nuts

## DOUGHNUTS & CHURROS

\$24 PER PERSON

Doughnuts: Blueberry, Strawberry, Chocolate, Cinnamon Sugar

Churros: Cinnamon, Seasonal Garnishes and Dips

## VIENNESE

3 SELECTIONS \$25 PER PERSON

4 SELECTIONS \$30 PER PERSON

5 SELECTIONS \$35 PER PERSON

- Mini Sour Cream Cheesecake
- Strawberries & Cream Pound Cake
- Chocolate Budino, Chantilly Cream
- Vanilla Bean Greek Yogurt Panna Cotta, Seasonal Berries
- Mini Key Lime Meringue Tarts
- Mini Red Velvet Cupcakes
- Mini Vanilla Cupcakes
- Dark Chocolate Truffles
- Pistachio and Raspberry Macarons
- Fudge Brownies
- Assorted Cookies
- Mini Vegan Cupcakes - Chocolate, Vanilla, Red Velvet *VG*
- Mini Coconut Tapioca Pudding *VG*
- Mini Vegan Mango Pudding *VG*
- Vegan Mini Chocolate Mousse *VG*

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# DRINKS

# BAR PACKAGES

*\*Bartender fee applies at \$150 per 75 guests for up to three hours. Additional hours are charged at the rate of \$35 per hour.*

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## CALL BAR PACKAGE

1ST HOUR                      \$25 PER PERSON

ADDITIONAL HOUR        \$15 PER PERSON

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

## PREMIUM BAR PACKAGE

1ST HOUR                      \$32 PER PERSON

ADDITIONAL HOUR        \$20 PER PERSON

- 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 White and Red Wine
- Assorted Soft Drinks and Juices
- Sweet and Sour Mix
- Tonic and Soda
- Still and Sparkling Water
- Redbull

# DRINKS

## SIGNATURE COCKTAILS

Surcharge added to chosen bar package price +\$10 per cocktail

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- Midnight Margarita  
Tequila, Cointreau, Lime, Charcoal
- Pin Up  
Vodka, Chartreuse, Lemongrass, Grapefruit
- Beauty In A Glass  
Nopal Gin, Maraschino, Lime, Creole Bitters
- Levanta Muertos  
Rum, Lillet, Absinthe, Epazote, Lemon
- Far Away Eyes  
Black Rum, Benedictine,  
Passion Fruit, Bell Pepper, Citrus
- Shattered  
Kaffir Lime Leaf Tequila,  
Prickly Pear, Yuzu, Peychauds
- All Eyes On Me  
Bourbon, Horchata, Montenegro,  
Chocolate Bitters
- Moonage Daydream  
Scotch, Banana Liqueur, Clove, Citrus, Egg White
- Brass Monkey  
Rye, Creme De Violette, Cointreau,  
Lemon, Peychauds

- Purple Haze  
Mezcal, Pimm's, Orgeat, Hibiscus, Yuzu
- Not Your Dad's Old Fashioned  
Mezcal, Chile Honey, Elderflower

## BEER & WINE

1ST HOUR                    \$ 19 PER PERSON  
ADDITIONAL HOUR        \$ 11 PER PERSON

- Domestic and International Beer
- House White and Red Wine
- Still and Sparkling Water
- Soft drinks

## CONSUMPTION

BEER                         \$9 PER DRINK  
HOUSE WINE                \$12 PER DRINK  
CALL                         \$14 PER DRINK  
PREMIUM                    \$16 PER DRINK

## CASH BAR

BEER                         \$11 PER DRINK  
HOUSE WINE                \$15 PER DRINK  
CALL                         \$16 PER DRINK  
PREMIUM                    \$18 PER DRINK