



WEDDINGS AT THE LINE LA

3515 WILSHIRE BLVD
LOS ANGELES CA 90010
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MENU

Three Hour Call Bar

Three Tray Passed Hors d'oeuvres

Three Course Plated Dinner

Complimentary Cake Cutting or Plated Dessert as Third Course

Table Wine Service with Dinner

Champagne Toast

Standard Floor Length Linens, Napkins and Banquet Chairs

Complimentary Suite on the Wedding Night

\$165 per person ++

ENHANCEMENTS

Additional Hours of Bar

+ \$15 per person per hour

Additional Tray Pass Items

+ \$5 per person

Additional Course at Dinner, Served Family Style

+ \$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

*Select one salad or soup, two entrée selections & one dessert. Includes warm Parker House rolls and salted butter. Freshly brewed Caffè Luxxe Coffee and Serendipity Tea.
Higher priced entrée prevails.*

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

Garden 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 Short Ribs, 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

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

* Or Complimentary Cake Cutting
Service

ENHANCEMENTS

ADDITIONAL COURSE AT DINNER - FAMILY STYLE

\$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

**\$4 WHEN SUBSTITUTED FOR A SALAD
OR SOUP COURSE**

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
One Signature Cocktail*
*Please Request Menu

Bartender Fee: \$150 per 75 guests for up to three hours. Additional hours are charged at a rate of \$35 per hour.

ADDITIONAL DETAILS

FOOD & BEVERAGE MINIMUMS AND VENUE RENTAL FEES

All event spaces require a food and beverage minimum or venue rental fee. These minimum requirements and rental fees are exclusive of current service charges and sales tax.

SERVICE CHARGES & SALES TAX

Service charges are applicable to all food, beverage and rental fees. Sales tax will apply to all food, beverage, rental and service charges incurred during the function.

HOURS OF SCHEDULED FUNCTIONS

Evening events are scheduled for a 6 hour period between 5PM and 1AM. An overtime fee of \$500/hour is applied to any event exceeding the 6 hour time frame. All event rooms can be reserved for the entire day for setup, subject to availability and are priced accordingly.

WEDDING COORDINATORS

All Weddings hosted at The LINE LA are required to have a professional wedding coordinator for either the day of or full service. We can offer you a list of recommended specialists to help you coordinate your special day.

WEDDING CEREMONY REHEARSAL

The Hotel offers a complimentary wedding ceremony rehearsal with your contracted wedding ceremony and reception. Dates and time of the rehearsal must coincide with other events at the hotel. Your Event Sales Manager will help to arrange this date.

MENU TASTINGS

A complimentary menu tasting is offered to weddings with a contracted minimum Food & Beverage spend of \$20,000. Tastings are done 2 to 3 months prior to the event date and are done weekdays between 12PM and 3PM. You may have a total of three people for menu tastings and select up to 2 salad/starter options, 4 entrée options and 2 desserts. No tasting of hors d'oeuvres.

MENU PRICING

All menus and fees in the event menu packet are subject to change. Food and beverage pricing is quoted and guaranteed 120 days prior to the event date.

GUEST ROOMS

The Hotel has 384 guest rooms and suites including our two large Apartment Suites. Our Sales team will be happy to assist you with information about arranging a block of rooms for your out of town guests.