



# WEDDINGS AT THE LINE LA

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# MENU

Three Hour Call Bar

Three Tray Passed Hors d'oeuvres

Three Course Plated Dinner

Complimentary Cake Cutting in lieu of Plated Dessert

Table Side Wine Service with Dinner

Champagne Toast

Standard Floor Length Linens, Napkins & Banquet Chairs

Complimentary King room on the Wedding Night

**\$185 per person ++**

## **ENHANCEMENTS**

Additional Hours of Bar

+ \$20 per person per hour

Additional Tray Pass Items

+ \$5 per person

Additional Course at Dinner, Served Family Style

+ \$20 per person

Family Style Menu

+ \$20 per person (Two Starters, Three Entrees, Two Dessert)

# CANAPES

## COLD

- Asparagus and Crab Spring Rolls **GF**
- Goat Cheese and Pistachio Wrapped Grapes **V GF**
- Endive Spear, Pear, Whipped Blue Cheese, Candied Walnuts **GF**
- Beef Carpaccio Grissini, Cornichon and Parmesan
- Coconut Cucumber Gazpacho, Melon and Tomato **VG GF**
- Oyster Shooter **GF**
- Lobster Spring Roll, Daikon, Lime Edamame Dip **GF** + \$3
- Hamachi, Radish, Balsamic- Sesame Dressing **GF**
- Trapanese Pesto, Burrata **V**

## HOT

- Corn Fritters, Lime Salt **V**
- Beef Béarnaise
- 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 **V VG**
- Meatballs with Tomato Fondue
- Crispy Black Sesame Asparagus, Citrus Dip **VG GF**
- Duck Confit and Rice Fritters
- Chicken Pot Pie, Root Vegetables, Puff Pastry

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

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# 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 **GF**
- Little Gem, Shaved Radish, Avocado Green Goddess **VG GF**
- Wild Arugula, Radicchio, Cranberries, Shaved Apples, Feta Cheese, Pumpkin Seed Vinaigrette **V GF**
- Tuscan Kale & Brussels Caesar Salad, Puffed Quinoa, Parmesan, Lemon **V GF**
- 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 **V GF**
- Garden Tomato Soup, Crème Fraiche, Basil, White Cheddar Crostini **V**
- Minestrone, Tuscan Kale, White Beans, Carrots, Basil Pistou **VG**
- Sweet Onion and Parmesan Soup, Crispy Crab Cake

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# THREE COURSE PLATED DINNER

## MAIN COURSE

- Slow Cooked Salmon, Yukon Gold Potatoes, Wilted Spinach, Asparagus, Confit Tomatoes, Brown Butter Chardonnay **GF**
- Crispy Striped Bass, Bok Choy, Shiitake Mushrooms, Lemongrass Nage **GF**
- Honey Mustard Glazed Black Cod, Lemon Thyme, Carrots, Toasted Couscous
- Crispy Chicken Breast, Potato Puree, Melted Leeks, Mushrooms and Natural Chicken Jus **GF**
- 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 **GF**
- Beef Tenderloin Au Poivre, Celery Root and Potato Gratin, Glazed Carrots, Sauce Bordelaise **GF** +\$7
- Filet Mignon and Maine Lobster Thermidor, Cafe de Paris Butter, Potato Fondant, Wilted Spinach + \$20
- Portobello Mushroom, Ratatouille and Quinoa **V GF**
- Casarecce Pasta, Burst Cherry Tomatoes, Wild Mushroom, Pecorino **V**
- Butternut Squash Lasagna, Toasted Pumpkin Seeds, Bechamel, Sage **V**
- Slow Roasted Vegetable Curry, Coconut Herbs, Basmati Rice **V GF**

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# 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

#### SERVED FAMILY STYLE

\$20 PER PERSON

- Beef Carpaccio, Lemon, Parmesan, Shaved Mushrooms, Cress
- Tuna Tartare, Cucumber, Avocado, Yuzu Dressing
- Charred Octopus, Cannellini Beans, Burst Tomatoes, Fennel
- Seared Scallop, Caramelized Endive, Brown Butter Balsamic
- Maine Lobster Thermidor, Sautéed Spinach, Lobster Mustard Sabayon  
+ \$10

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# 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

+ \$10 per Person for the First Hour  
+ \$4 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  
Hennessey 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: \$175 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. Wedding Package Menu is offered to weddings of 70 or more only. Micro Weddings can refer to the Event Menu for catering Options.

## **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.