

WEDDINGS

EAT, DRINK & BE MARRIED

THE
*Hollywood
Roosevelt*





ALL WEDDING PACKAGES INCLUDE

Two Changing Rooms for the Wedding Day
Complimentary Suite for the Wedding Night
Four Tray Passed Hors d'Oeuvres
Three Course Plated Dinner or Dinner Buffet
Complimentary Cake Cutting or Plated Dessert as Third Course
Champagne Toast
Standard Floor Length Linens, Napkins and Banquet Chairs
Black or Mahogany Dance Floor
Menu Tasting for up to Four Guests



HORS D'OEUVRES

Select Four

COLD

Smoked Salmon, Dill Cream Cheese, Focaccia Croutons
Cajun Spiced Tuna Loin, Mango Salsa, Fried Plantain on a Spoon
Blue Crab Meat and Corn Salad on a Cucumber Disk
Goat Cheese and Tomato Jam on Sour Dough Bread
Pan Seared Beef Carpaccio, Truffle Oil, and Grated Parmesan Cheese on a Crostini
Red and Yellow Baby Tomato, Bocconcini Mozzarella and Fresh Basil Skewer
Duck Prosciutto, Fig Jam, Balsamic Reduction
Bloody Mary Shrimp Shooter

HOT

Mini Burgers served on a Hawaiian Roll with Cheddar and Bacon
Braised Beef Short Rib and Mashed Potatoes
Brie and Raspberry Wrapped in Phyllo
Thai Chicken Satay, Spicy Peanut Sauce
Spinach and Feta Cheese Spanakopita
Fried Coconut Shrimp, Coconut and Raspberry Sauce
Pan Seared Crab Cake, Saffron Aioli
Vegetable Spring Roll, Sweet and Sour Sauce
Crispy Artichoke stuffed with Feta Cheese
New Zealand Lamb Lollipops, Mint Demi Glace



PLATED DINNER

*Includes Freshly Brewed Regular or Decaffeinated Coffee
Selection of Assorted Teas and Herbal Infusions, Assorted Breads and Butter*

SALAD

Our Version of a Cobb Salad *Frisee, Romaine, Watercress and Iceberg Lettuce
Served with Tomato, Blue Cheese, Bacon, Chopped Eggs, Avocado, Crab Meat*

Roasted Multi Colored Beet *Goat Cheese and Walnut, Orange Vinaigrette, Arugula*

California Green *Roasted Artichokes, Dates, Cucumber, Sweet Red Pearl Onions, Feta Cheese, Balsamic Vinaigrette*

Tomato, Mozzarella, and Basil *Virgin Olive Oil, Mache Salad, Balsamic Caramel*

Roasted Quinoa and Grilled Vegetable Salad *Candied Cashews, Grilled Romaine, Cumin and Citrus Aioli*

Hearts of Palm *Frisee, Almonds, Cucumber, Heirloom Tomatoes, Pearl Onions, Guava Dressing*

PLATED DINNER

- continued -

ENTRÉES

Choice of Two plus One Vegetarian. Higher Priced Entrée Prevails.

Saffron Stuffed Pan Seared Chicken Breast

*Potato Leek Hash Brown, Wild Mushroom Cream,
Parsley Emulsion, Baby Carrots*

115.

Basil Marinated Grilled Chicken Breast

*Black Olive Mashed Potato, Grilled Eggplant,
Cherry Tomato, Feta au Jus*

115.

Grilled Salmon Filet

*Grilled Vegetable Quinoa, Grilled Green Asparagus,
Yellow Tomato Coulis*

119.

Braised Bone-In Short Ribs

*Cannellini White Bean with Italian Parsley,
Sautéed Mushroom Provençal, Braising Reduction*

119.

Pan Seared Striped Bass

*Baby Squash, Zucchini, Potato Fennel Puree,
Lemon Buerre Blanc Sauce*

122.

Grilled Beef Tenderloin

*Truffle Red Bliss Smashed Potatoes, Sautéed Root
Vegetables with Chives and Parmesan Cheese,
Dried Apricot Demi-Glace*

126.

Herb Crusted Halibut and Petite Filet Mignon

*Mango Salsa Red Wine Sauce,
Potato Gratin, Steamed Vegetables*

142.

Pan Seared Filet Mignon and Grilled Lobster Tail

*Potato and Beetroot Gratin,
Vanilla Chinese Long Beans, Orange Reduction*

142.

PLATED DINNER

- continued -

VEGETARIAN ENTRÉES

Eggplant Parmesan *Baba Ganoush, Romesco Sauce* 112.

Spinach Ravioli and Arugula *Grilled Asparagus, Tomato, Toasted Pine Nuts Vinaigrette* 112.

Mushroom, Leek, and Sweet Potato Napoleon *Curry Reduction* 112.

Heirloom Tomato Tart *Sautéed Spinach, Whole Grain Mustard Sauce* 112.

DESSERT

Choice of One -or- Complimentary Cake Cutting

Chocolate Cappuccino Flourless Cake *with Vanilla Bean Crème Anglaise and Fresh Raspberry*

Strawberry Napoleon *served with Fresh Berries and Kiwi Sauce*

Assorted Sorbet and Ice Cream *served in an Almond Tuile with Raspberry Sauce*

Warm Chocolate Soufflé Cake *with Fresh Berry Compote and Espresso Ice Cream*

Apple Bavarian *served on a Linzer Hazelnut Cookie*

Our Viennese Dessert Selection *composed of House made Pies, Tarts, Mini French Pastries,
Cake Pops, Chocolate Peanut Butter Torts, Fruit Skewers, and Cakes*

10. Per Person Additional



CREATE YOUR OWN DINNER BUFFET

*Buffets include Freshly Brewed Regular or Decaffeinated Coffee
Selection of Assorted Teas and Herbal Infusions, Assorted Breads and Butter*

STARTERS

Traditional Caesar Salad *Herb Croutons, Grated Parmesan Cheese*

Kale Salad *Dried Cranberry, Slivered Almonds, Garlic Vinaigrette*

Baby Mixed Greens *Candied Walnuts, Cherry Tomato, Shaved Red Onions, Balsamic Vinaigrette*

Fresh Burrata *Chopped Heirloom Tomato, Pomegranate Seed, Balsamic Reduction, Grilled Bread*

Rustic Tomato Soup *Pesto*

Grilled Vegetables *Olive Tapenade*

Tomato Bruschetta *Olive Oil*

Italian Charcuterie Display *Pickled Onion and Cornichons*

ENTRÉES

Lemon and Garlic Penne Pasta *with Baby Shrimp*

Grilled Salmon Filet *Orange Cilantro Beurre Blanc*

Short Ribs “Osso Bucco” *with Saffron Risotto*

Sweet Potato Ravioli

Eggplant Parmesan *with Romesco Sauce*

Herb Crusted Pork Loin

Roasted Whole Chicken *Lemon and Thyme*

CREATE YOUR OWN DINNER BUFFET

- continued -

SIDES

Curried Cauliflower

Cheesy Mashed Potato

Roasted Root Vegetables

Sautéed Chinese Long Beans *Almonds, Sundried Tomato*

Oven Baked Fingerling Potatoes *Fresh Herbs and Garlic*

Green Pea Risotto

Sweet Mashed Potato

DESSERTS

Serve Desserts -or- Complimentary Cake Cutting

Tiramisu, Coffee Mousse Cake

Chocolate Pudding

Mini Assorted Cannoli

Vanilla Cream Cheese *with Seasonal Fruit*

Butterscotch Pudding

Caramel Flan

CHOICE OF

2 Starters, 2 Entrees, 2 Sides, 2 Desserts 122. per person

3 Starters, 3 Entrees, 3 Sides and 3 Desserts 132. per person

4 Starters, 4 Entrees, 4 Sides and 4 Desserts 142. per person



ENHANCEMENTS

APPETIZER DISPLAYS

Fresh Vegetable Crudités

*Celery, Cucumber, Rainbow Radish,
Cauliflower and Carrot.*

*Served with Ranch Dressing,
Onion Dip and Blue Cheese Dressing*

15. per person

Ripened Seasonal Fruits

*Composed of Honey Dew, Cantaloupe,
Watermelon, Pineapple and Fresh Seasonal Berries*

18. per person

International and Domestic Cheese Board

*Garnished with Dry Nuts,
Fresh Grapes and Strawberry.
Served with French Baguette,
Lavosh and Assorted Water Crackers*

25. per person

Antipasti Display

*Variety of Charcuteries and Grilled Vegetables
Served with Black and Green Olives,
Artichokes Hearts, Sweet Peppers Olive Bread,
Lavosh and Baguette*

23. per person

Middle Eastern Mezze

*Composed of Homemade Baba Ganoush,
Hummus, Tabouleh, Stuffed Grape Leaves,
Marinated Olives, Marinated Artichokes,
Feta Cheese, Haloumi Cheese, Fattoush Salad.
Served with Soft Pita and Pita Chips*

23. per person

Chilled Seafood Bar

*Requires Chef Attendant at 250.
Jumbo Shrimp, Fresh Shucked Oysters,
Snow Crab Claw, Clams and Mussels.
Served with Cocktail Sauce, Mignonette Sauce,
Lemon Wedges and Lime Wedges*

40. per person

ENHANCEMENTS

- continued -

ADDITIONAL SOUP COURSE

10. per person

Roasted Mushroom Soup *Baby Shrimp, Whipped Cream and Chives*

Potato Leek Chowder *Crispy Focaccia Bread*

Broccoli and Cheddar Soup *Rye Croutons*

Chicken and Rice Soup *Lime Flavor*

Sweet Potato Curry *Apple and Chives*

LATE NIGHT SNACKS

Minimum Order of 25 Guests

Beef Sliders, Chicken Tenders, French Fries with Ketchup 20. per person

Selection of Homemade Quesadillas Slices, Jalapeno Poppers,
Warm Tortilla Chips with Fresh Pico de Gallo, Guacamole and Sour Cream
Assorted Agua Fresca 24. per person

Specialty Coffee and Cordial Bar 25. per person



BEVERAGES

PER DRINK BAR

Hosted & Cash Bar Prices. 150.00 Bartender Fee for Cash Bars.

Premium Brand Liquor 13. per drink

Premium Martini 14. per drink

Platinum Brand Liquor 15. per drink

Platinum Martini 17. per drink

Cordials 17. per drink

Domestic Beer 8. each

Premium Beer 7. each

House Wine 55. per bottle

House Bubbles 65. per bottle

Soft Drinks 5. each

Juice 5. each

Evian Water 6. each

Red Bull 8. each

ALL ACCESS BAR PACKAGES

Includes Wine Service with Dinner

BEER AND WINE

House Wine

1 hr 18. per person

2 hr 26. per person

3 hr 31. per person

4 hr 36. per person

5 hr 41. per person

6 hr 46. per person

PREMIUM LIQUOR

includes House Wine & Beer

1 hr 23. per person

2 hr 33. per person

3 hr 41. per person

4 hr 49. per person

5 hr 54. per person

6 hr 59. per person

PLATINUM LIQUOR

includes Upgraded Wine & Beer

1 hr 30. per person

2 hr 40. per person

3 hr 48. per person

4 hr 56. per person

5 hr 62. per person

6 hr 69. per person



CHANGING ROOM FOOD SERVICE

Minimum Order of 10 Guests. 2 hours of service.

The Marilyn

Assorted fruit and cheese display served with lavosh and water crackers. Champagne.

30. per person

The Johnny Grant

Deli platter served with lettuce, tomato, onion, condiments and French rolls. Assorted Beers.

35. per person

The Gable

Mini burgers served on a Hawaiian Roll with Cheddar Cheese and Bacon. Whiskey mules.

35. per person

The Lombard

Cobb salad, Caesar salad, and Tomato, Mozzarella and Basil salad. Mimosas.

30. per person

The Shirley Temple

Mini tea sandwiches, assorted vegetables served with ranch and blue cheese dressings. Shirley Temples.

20. per person

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 charge and sales tax. Saturday food and beverage minimums apply to Sundays of Holiday Weekends. These fees vary and your Catering Manager can quote pricing.

RECEPTION LOCATIONS

All reception locations also require a food and beverage minimum.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance at least 3–5 business days in advance of all functions. Meals will be prepared to your guaranteed number +5% allowance in food preparation. Your bill will be based on the guaranteed number plus any additional charges. - If we do not receive a change in the guarantee, we will consider the number of guests indicated on your contract as the guaranteed number.

SERVICE CHARGES & SALES TAX

Service charges are applicable to all food & beverage. California sales tax will apply to all food, beverage and service charges incurred during the function.

DEPOSITS & PRICING

Deposits vary based on the food & beverage minimum of your event. The non-refundable initial deposit is due upon receipt of a signed contract. The second deposit is due 90 days prior to your event date & is based upon 75% of your estimated balance. Complete pre-payment by cashier's check or credit card is due 10 days prior to your event, based on your guaranteed number of guests.

HOURS OF SCHEDULED FUNCTIONS

Evening events are scheduled for a 6 hour period between 5PM and 2AM. 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 REHEARSAL

The Hotel offers a complimentary wedding rehearsal with your contracted wedding. Rehearsals are not allowed in the Historic Lobby. Dates and time of the rehearsal must coincide with other events at the hotel. Your Catering Manager will help to arrange this date.

MENU TASTINGS

A complimentary menu tasting is offered to all weddings. Tastings are done 2–3 months prior to the event date and are done weekdays 12PM–3PM. You may have a total of four 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 banquet menu packet are subject to change. Food and beverage pricing is quoted and guaranteed seven months prior to the event date.

GUEST ROOMS

The Hotel has 300 guest rooms and suites including our unique tower rooms, cabana poolside rooms and famous rooms such as the Marilyn Monroe suite. Our Sales Office will be happy to assist you with information about arranging a block of rooms for your out of town guests. For all guest rooms (including complimentary rooms) check in is at 3PM and check out is 12PM (noon). If you require early check in we recommend reserving the accommodations for the night prior.

BEVERAGE POLICY

Complete bar service of distilled spirits liqueurs, wines, beer and soft drinks may be provided by the hotel for any event either on a host or no-host basis. Should Hollywood Roosevelt Hotel find any customer or guest has brought any alcohol onto hotel premises or allows any minor (under the age of 21) to consume alcohol or if a member of the party serves someone who has been deemed intoxicated, the hotel may choose to stop the service of alcohol and or ask that individual to leave after notifying the event contract person. Bartenders will card all individuals and notify management if there are any concerns regarding age.

DECORATIONS

Decorations or displays brought into the hotel must be pre-approved through the Hollywood Roosevelt Hotel Catering & Events Manager. Flower petals, rice, confetti or glitter is not to be used for any aisle or centerpieces. The hotel will provide standard table linens. The hotel offers floor-length linens in sandalwood, ivory, black, and white. Additional colors will have an additional rental cost. The client may bring in candles only if they are in a votive, and the top of the flame is at least 2 inches from the top of the votive. The hotel can provide up to 3 votive candles per round table; subject to availability. Additional assistance with decorations may be coordinated through your Catering Manager from our preferred vendor list.

WEDDING COORDINATORS

All Weddings hosted at the Hollywood Roosevelt Hotel 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.

ENTERTAINMENT

Entertainment may be arranged by coordinating with the Hotel Catering & Events Manager or the client can provide their own.

SECURITY

Security is required for all weddings. The number of guards depends on the number of guests expected and the wedding location. Security guards are \$50/hour, per guard, minimum 5 hours each.

VENDORS

All vendors are responsible for their own materials and must provide a drop cloth while setting up their items. Vendors must provide adequate staff to set up and move their items. Hotel staff will not be responsible for cleaning up or moving and arranging flowers, décor, etc. Vendor parking is not included and client is responsible for informing their vendors of applicable parking charges.

PARKING

All parking is valet. This may be hosted or non-hosted. Valet Parking for day visitors is \$20. Overnight parking is \$42 per vehicle. Special arrangements are necessary for buses, prices determined accordingly.

FEES SUMMARY

A \$250.00 labor fee applies to all events under 20 guests. Uniformed Chef Attendant fees apply to Action Stations. Bartenders are required for any bar service. Bartender Labor Fee is \$150.00 per Bartender, per (75) guests for Cash Bar. This fee is waived for Hosted Bar when there is consumption of \$1,500.00.

THE
Hollywood
Roosevelt

THE HOLLYWOOD ROOSEVELT

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