



NOOR

EVENTS • VENUE • CATERING



DINNER RECEPTION MENU

PLATED SERVICE DESIGNED EXCLUSIVELY FOR EVENING RECEPTIONS

NOOR specializes in full-service reception packages.

Let the event professionals at NOOR plan & implement all of the important details of your event.

NOOR

300 East Colorado Boulevard, Suite 200 Pasadena, CA 91101 | 626.793.4518 | sales@noorevents.com | noorevents.com

Package price based on Guaranteed Minimum at Time of Reservation | **No additional service fee or sales tax will be added to prices**

2024 Season - Prices July change at anytime (July 2023)

SIGNATURE PACKAGE

\$139 PER PERSON

(NO ADDITIONAL SERVICE FEE & SALES TAX WILL BE ADDED)

V VEGETARIAN | **VG** VEGAN | **GF** GLUTEN FREE

WELCOME RECEPTION

(3) Traditional Butler-Passed Hors D'Oeuvre
No-Host Cash Bar
Citrus-Infused Water Station

DINNER SERVICE

SALAD

Select One (Plated Service)

Spring Salad (with a balsamic raspberry vinaigrette)
Caesar Salad (with rustic croutons & shaved Parmesan)

DINNER ENTRÉE SERVICE

Select Two Protein Entrées & One Vegetarian Entrée or One Duet Entrée & One Vegetarian Entrée.
All Protein Entrées paired with starch selection, mini roasted vegetables, fresh-baked artisan bread & butter.

Salmon & Chicken Duet
Grilled Salmon Filet (with a citrus beurre blanc)
Miso Glazed Filet of Salmon
Frenched Chicken Breast
Pan-Seared Chicken Breast
Classic French Ratatouille **VG**
Penne Mediterranean **VG**
Tuscan Ravioli **V**
Cabernet Braised Beef Short Rib (\$24pp supplemental)
Jumbo Prawns (\$26pp supplemental)
Seared Halibut (\$28pp supplemental)
French-Cut Bone-In Ribeye (\$32pp supplemental)
Sea Bass (\$34pp supplemental)
USDA Choice Filet Mignon (\$36pp supplemental)

DINNER SERVICE BEVERAGES

TABLE SIDE BEVERAGE SERVICE

Filtered ice water
Freshly brewed coffee & selection of hot teas

DESSERT COURSE

Select One (Plated Service)
Chocolate Molten Lava Cake
New York Cheesecake
Chocolate Ganache Cake
Trio of French Macaroons
Trio of Puff Pastries



DETAILS

Includes a formal Welcome Reception with choice of three traditional hors d'oeuvre & no-host cash bar.

Dinner service includes salad course, fresh baked artisan bread & butter, & choice of up to three entrées, along with dessert & hot beverage service.

AMENITIES

TABLEWARE

Includes all Silverware, Plateware, & Glassware

FURNITURE

Includes all Dinner Tables, Cocktail Rounds, Chameleon Banquet Chairs & Stage

LINEN SELECTION

Includes L'Amour White Floor-Length Table Linen & Napkins

RENTAL, SERVICE FEE, TAX

Includes Room rental fee, Service fee, & Sales tax

STAFF

Service Staff
Designated Banquet Captain
Designated Event Manager

PARKING

Complimentary 90 minute validation

PLATED DINNER RECEPTION

Menu

DELUXE PACKAGE

\$169 PER PERSON

(NO ADDITIONAL SERVICE FEE & SALES TAX WILL BE ADDED)

Ⓥ VEGETARIAN | ⓋG VEGAN | ⓖF GLUTEN FREE | 🍷 INCLUDED PACKAGE UPGRADE

WELCOME RECEPTION

(4) Traditional Butler-Passed Hors D'Oeuvre 🍷

No-Host Cash Bar
Citrus-Infused Water Station

GOURMET BAR MIX 🍷

Savory blend of chips & pretzels

DINNER SERVICE

SALAD

Select One (Plated Service)

Spring Salad (with a balsamic raspberry vinaigrette)
Caesar Salad (with rustic croutons & shaved Parmesan)

DINNER ENTRÉE SERVICE

Select Two Protein Entrées & One Vegetarian Entrée or One Duet Entrée & One Vegetarian Entrée.

All Protein Entrées paired with starch selection, mini roasted vegetables, fresh-baked artisan bread & butter.

Cabernet Braised Beef Short Rib 🍷

Grilled Salmon & Braised Beef Short Rib Duet 🍷

Salmon & Chicken Duet

Grilled Salmon Filet (with a citrus beurre blanc)

Miso Glazed Filet of Salmon

Frenched Chicken Breast

Pan-Seared Chicken Breast

Classic French Ratatouille ⓋG

Penne Mediterranean ⓋG

Tuscan Ravioli Ⓥ

Jumbo Prawns (\$26pp supplemental)

Seared Halibut (\$28pp supplemental)

French-Cut Bone-In Ribeye (\$32pp supplemental)

Sea Bass (\$34pp supplemental)

USDA Choice Filet Mignon (\$36pp supplemental)

DINNER SERVICE BEVERAGES

TABLE SIDE BEVERAGE SERVICE

Filtered ice water

Carafes of soft drinks 🍷

Freshly brewed coffee & selection of hot teas

DESSERT COURSE

Select One (Plated Service)

Chocolate Molten Lava Cake, New York Cheesecake
Chocolate Ganache Cake, Trio of French Macaroons, Trio of Puff Pastries



DETAILS

Includes a formal Welcome Reception with choice of four traditional hors d'oeuvre, gourmet bar mix & no-host cash bar.

Dinner service includes salad course, table side cold beverage service, fresh baked artisan bread & butter, & choice of up to three entrées along with dessert & hot beverage service.

AMENITIES

TABLEWARE

Includes all Silverware, Plateware, & Glassware

FURNITURE

Includes all Dinner Tables, Cocktail Rounds, Chameleon Banquet Chairs & Stage

IN-HOUSE RENTAL & SERVICE ENHANCEMENTS

Decorative Charger Plates (gold or silver) 🍷
Chameleon Chairs (white or black chair caps) 🍷

DELUXE LINEN SELECTION 🍷

Includes choice of L'Amour Deluxe Floor-Length Table Linen & Napkin Colors included

RENTAL, SERVICE FEE, TAX

Includes Room rental fee, Service fee, & Sales tax

STAFF

Service Staff
Designated Banquet Captain
Designated Event Manager

PARKING

Complimentary 90 minute validation

PLATED DINNER RECEPTION

Menu

PREMIUM PACKAGE

\$209 PER PERSON

(NO ADDITIONAL SERVICE FEE & SALES TAX WILL BE ADDED)

Ⓥ VEGETARIAN | ⓋG VEGAN | ⓋGF GLUTEN FREE | Ⓢ INCLUDED PACKAGE UPGRADE

WELCOME RECEPTION

(4) Premium Butler-Passed Hors D'Oeuvre Ⓢ

No-Host Cash Bar
Citrus-Infused Water Station

GOURMET BAR MIX

Savory blend of chips & pretzels

DINNER SERVICE

SALAD

Select One (Plated Service)

Rustic Caprese Salad (with creamy buffalo mozzarella, Fresno tomatoes, basil) Ⓢ

Spring Salad (with a balsamic raspberry vinaigrette)

Caesar Salad (with rustic croutons & shaved Parmesan)

DINNER ENTRÉE SERVICE

Select Two Protein Entrées & One Vegetarian Entrée or One Duet Entrée & One Vegetarian Entrée.

All Protein Entrées paired with starch selection, mini roasted vegetables, fresh-baked artisan bread & butter.

USDA Choice Filet Mignon Ⓢ

Sea Bass Ⓢ

French-Cut Bone-In Ribeye Ⓢ

Seared Halibut Ⓢ

Jumbo Prawns Ⓢ

Cabernet Braised Beef Short Rib

Grilled Salmon & Braised Beef Short Rib Duet

Salmon & Chicken Duet

Grilled Salmon Filet (with a citrus beurre blanc)

Miso Glazed Filet of Salmon

Frenched Chicken Breast

Pan-Seared Chicken Breast

Classic French Ratatouille ⓋG

Penne Mediterranean ⓋG

Tuscan Ravioli Ⓥ

DINNER SERVICE BEVERAGES

TABLE SIDE DINNER WINE SERVICE Ⓢ

Selection of California house wine varietals served for up to two hours during dinner service

TABLE SIDE BEVERAGE SERVICE

Filtered ice water, Carafes of soft drinks
Freshly brewed coffee & selection of hot teas

DESSERT COURSE

Select One (Plated Service)

Chocolate Molten Lava Cake, New York Cheesecake
Chocolate Ganache Cake, Trio of French Macaroons, Trio of Puff Pastries



DETAILS

Includes a formal Welcome Reception with choice of four premium hors d'oeuvre, gourmet bar mix & no-host cash bar.

Dinner service includes salad course, table side cold beverage service, fresh baked artisan bread & butter, two-hour table side wine service & choice of up to three entrées along with dessert & hot beverage service.

AMENITIES

TABLEWARE

Includes all Silverware, Plateware, & Glassware

FURNITURE

Includes all Dinner Tables, Cocktail Rounds, Chameleon Banquet Chairs & Stage

IN-HOUSE RENTAL & SERVICE ENHANCEMENTS

Decorative Charger Plates (gold or silver)
Chameleon Chairs (white or black chair caps)

PREMIUM LINEN SELECTION Ⓢ

Includes choice of L'Amour Premium Floor-Length Table Linen & Napkin Colors included

RENTAL, SERVICE FEE, TAX

Includes Room rental fee, Service fee, & Sales tax

STAFF

Service Staff
Designated Banquet Captain
Designated Event Manager

PARKING

Complimentary 90 minute validation

PLATED DINNER RECEPTION

Menu

OPTIONAL HOSTED BAR PACKAGES

HOSTED BAR PROMOTION

BOOK YOUR EVENT AT NOOR & RECEIVE A 5 HOUR HOSTED BAR PACKAGE FOR THE PRICE OF 3 HOURS

OFFER VALID FOR A LIMITED TIME ONLY

5 Hour Hosted Non-Alcoholic Bar Package

\$35 PER GUEST REDUCED TO ~~\$35~~ PER GUEST DURING OUR HOSTED BAR PROMOTION

includes choice of juice, lemonade, iced tea and soft drinks

5 Hour Hosted Soft Bar Package*

\$58 PER GUEST REDUCED TO ~~\$58~~ PER GUEST DURING OUR HOSTED BAR PROMOTION

includes California house wine selection (Merlot, Cabernet Sauvignon, & Chardonnay varietals), California Champagne, handcrafted sangria, beer (Bud Light, Modelo Especial, & Stella Artois), soft drinks, & juice

5 Hour Hosted Classic Bar Package*

\$64 PER GUEST REDUCED TO ~~\$64~~ PER GUEST DURING OUR HOSTED BAR PROMOTION

includes California house wine collection (Merlot, Cabernet Sauvignon, & Chardonnay varietals), California Champagne, handcrafted sangria, beer (Bud Light, Modelo Especial, & Stella Artois), soft drinks & juice. Liquor brands include Barton Vodka, Barton Rum, Barton Gin, Montezuma Tequila, Jim Beam Whiskey Bourbon Kentucky, & Jacques Bonet Brandy

5 Hour Hosted Signature Bar Package*

\$72 PER GUEST REDUCED TO ~~\$72~~ PER GUEST DURING OUR HOSTED BAR PROMOTION

includes California house wine collection (Merlot, Cabernet Sauvignon, & Chardonnay varietals), California Champagne, handcrafted sangria, beer (Bud Light, Modelo Especial, & Stella Artois), soft drinks and juice. Liquor brands include Svedka Vodka, Castillo Silver Puerto Rican Rum, Seagrams XDry Gin, Sauza Tequila Silver, Evan Williams Straight Bourbon Black Label, House of Stuart Scotch Whisky, & Presidente Brandy

5 Hour Hosted Deluxe Bar Package*

\$82 PER GUEST REDUCED TO ~~\$82~~ PER GUEST DURING OUR HOSTED BAR PROMOTION

includes Noble Vines wine collection (Merlot, Cabernet Sauvignon, Chardonnay varietals), California Champagne, handcrafted sangria, beer (Bud Light, Modelo Especial, Stella Artois & Lagunitas IPA), soft drinks & juice. Liquor brands include Ketel One Vodka, Tito's Handmade Vodka, Tanqueray London Dry Gin, Chivas Scotch Whiskey, Jack Daniels Whiskey, Sauza Hornitos Anejo Tequila, Captain Morgan Spiced Rum, Johnnie Walker Scotch Black Label, & Canadian Club Whisky, & Courvoisier Cognac.

5 Hour Hosted Premium Bar Package*

\$98 PER GUEST REDUCED TO ~~\$98~~ PER GUEST DURING OUR HOSTED BAR PROMOTION

includes Coppola wine collection (Merlot, Cabernet Sauvignon, Chardonnay varietals), California Champagne, handcrafted sangria, beer (Bud Light, Modelo Especial, Stella Artois, & Lagunitas IPA), Red Bull, ginger beer, soft drinks & juice. Liquor brands include Grey Goose Vodka, Tanqueray 10 Gin, Maker's Mark Bourbon Whiskey, Jameson Irish Whiskey, Don Julio Blanco Tequila, Bacardi Rum, & Hennessy VS Cognac.

***bartender fees additional - one bartender required per 75 guests - \$250 per bartender**



ADDITIONAL BAR OPTIONS

HOSTED BAR BRAND UPGRADES

*Elevate your hosted bar package with brand upgrades. Only available with Five Hour Hosted Classic, Signature, Deluxe or Premium Bar packages

*DELUXE BAR BRANDS (\$7 per guest/per brand)

*PREMIUM BAR BRANDS (\$8 per guest/per brand)

*PRESTIGE BAR BRANDS (\$9 per guest/per brand)

PRESTIGE BAR BRANDS

Chopin Potato Vodka

Hendrix Gin

The Macallan Double Cask 12 Year Aged Single Malt Scotch Whisky

Casamigos Reposado Tequila

Casamigos Mezcal

Mount Gay Eclipse Rum

HOSTED BAR ON-CONSUMPTION

Client pre-pays for beverage consumption up to a certain dollar amount.

*bartender fees additional.

NO-HOST CASH BAR

Guests responsible for purchases of beverages at the bar.

*bartender fees additional.

BAR TENDER REQUIREMENTS

ONE BARTENDER PER 75 GUESTS

\$250.00

OPTIONS & EXTRAS

SPECIALTY ENTRÉES

PLATED ENTRÉE SERVICE

CHILDREN'S MENU AGE 2-11

Chicken tenders, french fries & selection of seasonally fresh fruit + hors d'oeuvre

\$45 PER CHILD

VENDOR MEAL

Penne Mediterranean with sun dried tomatoes, Kalamata olives, garlic, mushrooms, onions & pine nuts

\$55 PER VENDOR

OPTIONAL ENHANCEMENTS

FOR THE COMPLETE LIST PLEASE SEE OUR ENHANCEMENTS MENU

*Display stations designed & attended for one hour maximum consumption. **Display stations designed & attended for two hour maximum consumption. All stations require a minimum of 100 guests per order

STROLLING CHAMPAGNE SKIRT

\$1,850 PER EVENT

**LIQUID NITROGEN ICE CREAM STATION

\$19.50 PER GUEST

**DELIGHTFUL CHOCOLATE FOUNTAIN

\$16.50 PER GUEST

IN-N-OUT BURGER STATION

\$28.95 PER GUEST

*SUSHI & SASHIMI STATION

one hour service includes selection of sushi rolls, sashimi & condiments

\$48 PER GUEST

PARISIENNE CRÊPE STATION

freshly made crêpes prepared by our chefs with choice of filling

\$18.50 PER GUEST

OPTIONAL ADDITIONAL EVENT HOUR(S)

for each additional event hour over five hours

\$2,350 FOR EACH ADDITIONAL EVENT HOUR

REQUIREMENT

DOOR ATTENDANT

OPTIONAL RENTALS & SERVICES

SOFIA BALLROOM (S) | ELLA BALLROOM (E)

IN-HOUSE SERVICES

NOOR DAY-OF EVENT COORDINATOR

includes two in-person meetings & day-of-event coordination

\$3,650 PER EVENT

PREMIUM DJ & MC SERVICES

four hour service includes consultation, equipment, & sound system
\$3,150 PER EVENT (\$550 EACH ADDITIONAL EVENT HR)

EVENT PHOTOGRAPHER

includes six hour of consecutive photography coverage, one Master photographer, & high resolution images

\$3,650 PER EVENT

CIGAR ROLLING SERVICE

two hour service includes 100 cigars, custom band, roller, & hostess

\$2,450 PER EVENT

PHOTO BOOTHS

LIVE PHOTO BOOTH

five hour service includes Photographer, Backdrop, Props, Photo Printer & Digital downloads

\$1,650 PER EVENT

OPEN AIR PHOTO BOOTH

five hour service includes Backdrop, Props, Photo Printer & Digital downloads

\$1,350 PER EVENT

LIGHTING PACKAGES

ENHANCED LED LIGHTING PACKAGE

includes multiple perimeter LED uplights throughout ballroom

\$1,250 (S*) | \$950 (E) PER EVENT

PINSPOT LIGHTING

illuminate your gorgeous centerpieces with pinspot lighting

\$650 (S*) | \$350 (E) PER EVENT

AUDIO VISUAL PACKAGES

AUDIO/VISUAL PRESENTATION PACKAGE

includes two 85" 4K LCD Screens & one 15' 4K Video Wall in Ballroom*, podium, microphone, four QSC speakers, stands, cables, & mixer
*A/V Engineer required.

\$2,650 (S*) | \$1,450 (E) PER EVENT

SIGNATURE AUDIO/VISUAL PACKAGE

includes two 50" 4K LCD Screens in Foyer, two 50" 4K LCD Screens in Balcony, multiple overhead speakers for background music, & custom Spotify playlist

\$950 (S*) | \$450 (E) PER EVENT

DELUXE AUDIO/VISUAL PACKAGE

includes two 85" 4K LCD Screens & one 15' 4K Video Wall in Ballroom*, podium, microphone, four QSC speakers, stands, cables, & mixer.
*A/V Engineer required

\$1,850 (S*) | \$850 (E) PER EVENT

PREMIUM AUDIO/VISUAL PACKAGE

includes two 50" 4K LCD Screens in Foyer, two 50" 4K LCD Screens on Balcony, multiple overhead speakers for background music, & custom Spotify playlist

\$2,450 (S*) | \$1,250 (E) PER EVENT

OPTIONAL RENTALS & SERVICES (CONT)

SOFIA BALLROOM (S) | ELLA BALLROOM (E)

VENUE ENHANCEMENTS

OUTDOOR TERRACE RECEPTION PACKAGE

includes up to five event hours, site fee, 360° draping,
& banquet furniture

\$4,250 PER EVENT

VIP SUITES

300-350 sq ft suites with lounge furniture, make-up mirror,
private bathroom, mini bar fridge, wi-fi & 4k TV

Suite One \$750 PER EVENT | Suite Two \$650 PER EVENT

ADDITIONAL SERVICES

CARICATURE ARTIST

service includes two hours of caricature 9" x 12" drawings

\$450 PER EVENT

CHILDCARE SERVICES

three hour service for children 18 months old - 16 years old

\$250 PER CHILD

ADDITIONAL AUDIO VISUAL

PORTABLE AUDIO PRESENTATION PACKAGE

four hour service includes consultation, equipment, & sound system,
*package requires audio engineer

\$1,050 PER EVENT

AUDIO/VISUAL ENGINEER

required with Audio/Visual Presentation package*

\$85 PER HR (4 HR MIN)

DECOR ENHANCEMENTS

WHITE DANCE FLOOR

seamless white dance floor

\$1,600 (S*) | \$1,300 (E) PER EVENT

DECORATIVE CHARGER PLATE

choice of silver or gold. includes r/t delivery, set-up, & breakdown

\$4 PER PLATE

DECORATIVE CHAMELEON CHAIR COVER

includes r/t delivery, set-up, & breakdown

\$5.50 - \$21.50 PER CHAIR

CHIAVARI CHAIR RENTAL

includes r/t delivery, set-up, & breakdown

\$12 - \$16 PER CHAIR

PARKING SERVICES

VALET SERVICES

charge for first fifty cars (\$32 for each additional car)

\$1,850 PER EVENT

ALL DAY VALIDATION TICKET

pre-paid all day-validation tickets for your guests

\$15 PER CAR