



E·CENTRAL
Downtown Los Angeles Hotel

BANQUET BAR MENU

HOSTED HOURLY BAR PACKAGES

Priced per person. Package bars do not include wine served with dinner or champagne toasts hosted bars cannot be split during an event one bartender required per 75 guests at 160 per bartender.

WELL BAR

35 PER PERSON
FOR THE FIRST 2 HOURS

12 PER HOUR
FOR EACH ADDITIONAL HOUR

Seagram's Vodka
Seagram's Gin
Don Q Cristal Rum
Monte Alban Tequila
Evan Williams Bourbon

WINES

Giesen Sauvignon Blanc
Ruffino Lumina Pinot Grigio
Hogue Cabernet Sauvignon
R Collection Chardonnay
Parducci Pinot Noir
Opera Prima Sparkling Brut

BEER | SELECT 5

Bud Light
Coors Light

Fat Tire
Heineken

PREMIUM BAR

42 PER PERSON
FOR THE FIRST 2 HOURS

14 PER HOUR
FOR EACH ADDITIONAL HOUR

Tito's Vodka
Ketel One Vodka
Tanqueray Gin
Bacardi Silver Rum
Bacardi Oakheart Spiced Rum
Cazadores Tequila Blanco
Makers Mark Bourbon

WINES

Hess Sauvignon Blanc
Hogue Pinot Grigio
Summerland Cabernet Sauvignon
Black Stallion Chardonnay
Irony Pinot Noir
Chateau Ste. Michelle Sparkling Wine

PLATINUM BAR

60 PER PERSON
FOR THE FIRST TWO HOURS

16 PER HOUR
FOR EACH ADDITIONAL HOUR

Beluga Vodka
Belvedere Vodka
Hendricks Gin
Clement Select Barrel Rum
Rhum J.M Blanc 100 Proof
Argicole Blanc
Clase Azul Blanco Tequila
Macallan 12 Whiskey

WINES

Cakebread Sauvignon Blanc
Livio Feluga Pinot Grigio
Joseph Phelps Pinot Noir
Stag's Leap Chardonnay
Hess Allomi Cabernet
Moët & Chandon Champagne

CONSUMPTION BAR

HOSTED/CASH BAR

Cash bars do not apply to contracted food and beverage minimums one bartender required per 75 guests at 200 per bartender.

WELL BAR COCKTAIL | 10

PREMIUM COCKTAIL | 14

PLATINUM COCKTAIL | 22

RED WINE | **priced per bottle**

WHITE WINE | **priced per bottle**

SPARKLING WINE | **priced per bottle**

RED BULL AND SOFT DRINKS | 6

STILL AND SPARKLING WATER | 6

DOMESTIC, CRAFT, & IMPORT BEER

SELECT 5

Bud Light | 6

Coors Light | 6

Heineken | 7

Corona | 7

Amstel Light | 7

New Castle | 7

Fat Tire | 7

Angry Orchard | 7

Dogfish Head IPA | 8

Ballast Point Sculpin | 8



HOUSE BEER AND WINE PACKAGE

Package bar includes imports, domestics & craft brews, house red wines, and house white wines.

1 HOUR | 20 per person

2 HOUR | 28 per person

3 HOUR | 38 per person

4 HOUR | 45 per person

5 HOUR | 52 per person

SELECT 5

Bud Light

Coors Light

Heineken

Corona

Amstel Light

New Castle

Fat Tire

Angry Orchard

Dogfish Head IPA

Ballast Point Sculpin IPA

WINE BY THE BOTTLE

ON CONSUMPTION

SPARKLING WINE

Michelle by Chateau Ste. Michelle | **36**

Opera Prima Sparkling Brut | **30**

Moët & Chandon Champagne | **138**

RED WINE

Hogue Cabernet Sauvignon, Columbia Valley, Washington | **30**

Parducci Pinot Noir, Mendocino County | **35**

Graffigna Malbec, Mendoza Argentina | **35**

Irony Pinot Noir, Monterrey, California | **36**

Joseph Phelps, Sonoma, California Pinot Noir | **74**

Summerland Cabernet Sauvignon, Santa Barbara County | **39**

Hess Allomi Cabernet, Napa Valley, California | **65**

HOUSE SPARKLING WINE TOAST

4 oz. pour | **8 per person**

WHITE WINE

Ruffino Lumina Pinot Grigio, Venezia Giulia, Italy | **32**

Livio Felluga Pinot Grigio, Italy | **74**

Hess Sauvignon Blanc, North Coast, California | **34**

Summerland Chardonnay, Santa Barbara County | **39**

Hogue Chardonnay, Columbia Valley, Washington | **30**

R Collection Chardonnay, Raymond Vineyards, California | **40**

Black Stallion Chardonnay, Napa Valley California | **42**

Stag's Leap Chardonnay, Napa Valley, California | **74**

Hogue Sauvignon Blanc, Columbia Valley, Washington | **30**

Giesen Sauvignon Blanc, Marlborough, New Zeland | **42**

Cakebread Sauvignon Blanc, Napa Valley, California | **90**

Hogue Pinot Grigio, Columbia Valley, Washington | **30**

