

## WEDDING PACKAGES



11461 Sunset Boulevard  
Los Angeles, CA 90049  
T 310.476.6571 / F 310.471.6310  
**Reservations** 1.800.468.3541  
[luxesunset.com](http://luxesunset.com)

LUXE  
SUNSET BOULEVARD  
HOTEL

# WEDDING PACKAGES

## ROMANCE WEDDING PACKAGE

1 Hour Hosted Premium Bar

Hors D'oeuvres for 1 Hour  
(2 Pieces per Person)

Wine served with Meal  
(1 Glass per Person)

Champagne Toast (1 Glass per Person)

### 3 COURSE MEAL

- Choice of Salad or Soup
- Choice of Chicken or Fish
- Choice of Dessert

Cake Cutting Fee Waived

Use of the Garden Terrace for Ceremony  
(Hotel Chairs & Microphone Included)

Parquet Dance Floor & Stage

Ambient Lighting for Ballroom Perimeter with a package of up lights  
(your choice of color/tone)

Bridal Dressing Room for Bride & Bridesmaids

Complimentary Food Tasting

Wedding Ceremony Rehearsal

Wedding Night Accommodation in one of our Luxurious Suites  
(With Breakfast for 2)

Preferred Room Rates  
(For Out of Town Guests)

Lunch | Dinner

### KOSHER WEDDING

Lunch | Dinner

Rabbinical Supervision

## LUXE WEDDING PACKAGE

3 Hour Hosted Premium Bar

Hors D'oeuvres for 1 Hour  
(4 Pieces per Person)

Wine served with Meal  
(1 Glass per Person)

Champagne Toast (1 Glass per Person)

### 3 COURSE MEAL

- Choice of Appetizer or Salad
- Choice of Chicken, Fish, or Beef  
(Select 2)
- Choice of Dessert

4 Tiered Wedding Cake

Use of the Garden Terrace for Ceremony (Hotel Chairs & Microphone Included)

Specialty Satin Floorlength Linens  
(Choice of Color)

Parquet Dance Floor & Stage

Ambient Lighting for Ballroom Perimeter with a package of up lights

Bridal Dressing Room for Bride & Bridesmaids

Complimentary Food Tasting

Wedding Ceremony Rehearsal

Wedding Night Accommodation in one of our Luxurious Suites  
(With Breakfast for 2)

Preferred Room Rates  
(For Out of Town Guests)

Lunch | Dinner

### KOSHER WEDDING

Lunch | Dinner

Rabbinical Supervision

## BEL AIR PACKAGE

5 Hour Hosted Premium Bar

Tray-Passed Wine or Champagne at Beginning of Reception

Pre-Ceremony Drink Station  
(Water, Iced Tea, & Lemonade)

Hors D'oeuvres for 1 Hour  
(6 Pieces per Person)

Wine served with Meal  
(1 Glass per Person)

Champagne Toast (1 Glass per Person)

### 3 COURSE MEAL

- Choice of Appetizer, Salad or Soup
- Choice of Chicken, Fish, Beef, Lamb, or Veal (Select 3)
- Elaborate Viennese Dessert table

4 Tiered Wedding Cake

Use of the Garden Terrace for Ceremony  
(Hotel Chairs & Microphone Included)

Parquet Dance Floor & Stage

Ambient Lighting for Ballroom Perimeter with a package of up lights  
(your choice of color/tone)

Specialty Satin Floor-length Linens & Napkins  
(Choice of Color)

Chiavari Chairs (Choice of Color)

Bridal Dressing Room for Bride & Bridesmaids

Complimentary Food Tasting

Wedding Ceremony Rehearsal

Wedding Night Accommodation in one of our Luxurious Suites  
(With Breakfast for 2)

Anniversary Dinner (Dinner for 2 on your Wedding Anniversary at our Award Winning Restaurant, OnSunset)

Preferred Room Rates  
(For Out of Town Guests)

Lunch | Dinner

### KOSHER WEDDING

Lunch | Dinner

Rabbinical Supervision

*Bartender Fee— \$\_ per Hour per Bartender*

*Valet Parking—\$\_ per Car*

*20% Service Charge & Local Sales Tax Will Apply to Above Packages*

BAR/BAT MITZVAH PACKAGES



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# BAR/BAT MITZVAH PACKAGES

## ADULTS

5 Hour Premium Bar

Hors D'oeuvres for 1 Hour  
(4 Pieces per Person)

Wine served with Meal  
(1 Glass per Person)

3 Course Meal

- Choice of Salad or Soup
- Choice of Chicken or Fish
- Choice of Dessert

Lunch | Dinner

## KOSHER MENU

Lunch | Dinner

Rabbinical Supervision

## KIDS

Soft Drinks & Specialty Drinks Bar

Hors D'oeuvres Station

Buffet:  
Choice of Italian, American, Chinese,  
or South of the Border Cuisine

Sundae Bar or Chocolate Fountain

Lunch | Dinner

## KOSHER MENU

Lunch | Dinner

Rabbinical Supervision

## CHILDRENS MENU

### LITTLE AMERICA

Assorted Field Greens, Shoestring Fries,  
Corn on the Cob, Grilled Beef Franks,  
Grilled Hamburgers, Chicken Tenders

Traditional Condiments:  
Lettuce, Tomato, Onions, Ketchup,  
Mustard, Mayonnaise

### LITTLE CALIFORNIA

California Garden Salad, Mashed  
Potatoes, Peas & Carronts, Gourmet Mac  
& Cheese

Grilled Chicken, Breaded Filet of Sole

### LITTLE MEXICO

Corn Salad, Spanish Rice, Tortilla  
Chips, Guacamole, Salsa,  
Cheese Quesadillas

Taco Bar with Beef, Lettuce, Tomatoes,  
Onions, Mixed Cheese

### LITTLE ITALY

Caesar Salad, Mozzarella Sticks, Garlic  
Bread, Penne Pasta with Cheese Sauce,  
Spaghetti & Meatballs, Miniature  
Cheese Pizza

## ADDITIONS

### FRENCH FRY STATION | ADD 5

Shoe String Fries, Steak Fries,  
Sweet Potato Fries, Waffle Fries

Chili, Cheese Sauce, Ranch Dressing,  
Ketchup, BBQ Sauce

### HORS D'OEUVRES STATION

Chips, Salsa, Guacamole

Cheese Quesadillas

Hot Dogs in a Blanket

Teriyaki Chicken Satay

### SOFT DRINK BAR

Unlimited Soft Drinks  
(Throughout the Event)

Specialty Drinks  
(For 1 Hour with Attendant)  
*i.e. Non-alcoholic Piña Colada, Strawberry  
Margaritas, Shirley Temples*

### SUNDAE BAR

Assorted Ice Creams, Sugar Cones,  
Bowls

Gummy Bears, Sprinkles, Crushed Oreos,  
Nuts, Bananas, Strawberries, Maraschino  
Cherries, Caramel Sauce, Hot Fudge,  
Whipped Cream

### CHOCOLATE FOUNTAIN

With Strawberries, Bananas, Grapes,  
Pineapple, Melon, Marshmallows,  
Pretzels, Dried Fruit, other Berries

## INCLUDED

Use of the Luxe Sunset Ballroom  
& Terrace

Parquet Dance Floor & Stage

House Chairs, Tables, Linens

Food Tasting

Hospitality Suite

Preferred Room Rates  
(For Out of Town Guests)

Bartender Fee—\$    per Hour  
per Bartender

Security Guard Fee—\$    per Hour  
per Guard  
(1 Guard per 30 Children, 4 Hour Min.)

Valet Parking—\$    per Car

20% Service Charge & Local Sales Tax Will  
Apply to Above Package

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# BREAKFAST BUFFET\*

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## CLASSIC CONTINENTAL

Freshly Squeezed Orange,  
Grapefruit and Cranberry Juice

Seasonal Fresh Fruit & Organic Berries

Assorted Muffins, Danish, Croissants

Butter, Artisan Jams, Flower Honey

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## HEALTHY BUFFET

Freshly Squeezed Orange,  
Grapefruit and Cranberry Juice

Seasonal Fresh Fruit & Organic Berries

Bran Muffins & Dark Breads

Assorted Cereals & Homemade Granola

Whole Milk & Low Fat Milk

Natural & Greek Yogurts,  
Cottage Cheese

Butter, Artisan Jams, Flower Honey

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## TOAST YOUR OWN BAGEL

Freshly Squeezed Orange,  
Grapefruit and Cranberry Juice

Seasonal Fresh Fruit & Organic Berries

Assorted Artisan Bagels

Assorted Muffins & Croissants

Cream Cheese, Butter, Artisan  
Jams, Flower Honey

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

(Toaster provided)

## BREAKFAST BUFFET

Freshly Squeezed Orange,  
Grapefruit and Cranberry Juice

Seasonal Fresh Fruit & Organic Berries

Assorted Muffins, Danish, Croissants

Natural & Greek Yogurts,  
Cottage Cheese

Assorted Cereals, Homemade  
Granola, Dried Fruit

Scrambled Eggs (Cage Free)

Applewood Smoked Bacon &  
Sausage Links

Rosemary Potatoes

Butter, Artisan Jams, Flower Honey

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## DELUXE BREAKFAST BUFFET

Freshly Squeezed Orange,  
Grapefruit and Cranberry Juice

Seasonal Fresh Fruit & Organic Berries

Assorted Muffins, Danish, Croissants

Scrambled Eggs (Cage Free)

Applewood Smoked Bacon

Breakfast Burrito  
(Chorizo & Vegetable)

Brioche French Toast

Smoked Salmon Hash

Oatmeal with Brown Sugar & Raisins

Butter, Artisan Jams, Flower Honey

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

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## ADDITIONS

### SMOKED SALMON

Tray of Sliced Tomatoes,  
Onions, Capers

### OMELETTE STATION\*\*

Bay Shrimp, Black Forrest Ham,  
Applewood Bacon, Wild Mushrooms,  
Piquillo & Jalapeño Peppers, Caramelized  
Onions, Spinach, Heirloom Tomato,  
Basil, Zucchini, Feta, Mozzarella,  
Sharp Cheddar Cheese

### SPANISH OMELETTE TORTILLA

### GOURMET SAUSAGES

Chicken-Apple, Country Style,  
Bavarian Ementhal, or Garlic Artichoke

### ASSORTED ARTISAN BAGELS

### MINI QUICHES

Lorraine, Florentine or  
Tomato & Goat Cheese

### DRIED FRUIT

\* Minimum guarantee of 25 guests.  
Should the final guarantee be below 25  
guests, a \$\_ service fee will be added.

\*\*Chef Attendant Required at \$\_ per chef,  
per 50 persons.

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# PLATED BREAKFAST

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## PLATED BREAKFAST ENTRÉES

*All Breakfast Entrées will be served with Freshly Squeezed Orange, Grapefruit and Cranberry Juice, Basket of Breakfast Pastries, Butter, Artisan Jams, Flower Honey, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Organic Teas.*

### SCRAMBLED EGGS OR EGG BEATERS

Applewood Smoked Bacon,  
Sausage Links, Rosemary Potatoes

### SCRAMBLED EGGS OR EGG BEATERS

Smoked Salmon, Crème Fraîche, Chives,  
Rosemary Potatoes

### EGGS BENEDICT

with Canadian Bacon, Poached Eggs,  
Hollandaise Sauce

# BRUNCH

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## BRUNCH\*

Freshly Squeezed Orange, Grapefruit and Cranberry Juice, Seasonal Fresh Fruit & Organic Berries, Assorted Muffins, Danish, Croissants, Butter, Artisan Jams, Flower Honey, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Organic Teas.

## BUFFET ADDITIONS

### BELGIAN WAFFLE STATION\*\*

Seasonal Berries, Whipped Cream,  
Maple Syrup, Powdered Sugar

### FRENCH TOAST STATION

Seasonal Berries, Whipped Cream,  
Maple Syrup, Powdered Sugar

### CHEESE & FRUIT

#### BLINTZ STATION

Blueberries, Apple Sauce,  
Sour Cream, Jam

### SALAD STATION

Chinese Chicken Salad, Greek Salad,  
Orzo Salad with Grilled Vegetables and  
Radicchio & Belgian Endive Salad with  
Watercress & Avocado

### SMOKED FISH STATION

Smoked Salmon, Smoked Whitefish,  
Smoked Herring, Sturgeon, Sliced Onions,  
Capers, Tomatoes, Lemon Wedges,  
Bagels & Cream Cheese

### OMELETTE STATION\*\*

Bay Shrimp, Black Forrest Ham,  
Applewood Bacon, Wild Mushrooms,  
Piquillo & Jalapeño Peppers, Caramelized  
Onions, Spinach, Heirloom Tomato, Basil,  
Zucchini, Feta, Mozzarella, Sharp Cheddar  
Cheese

### CRÊPES STATION\*\*

Homemade Crêpes, Seasonal Berries,  
Bananas, Nutella, Chocolate Sauce,  
Caramel Sauce, Lemon Juice, Strawberry  
Jam, Whipped Cream, Powdered Sugar

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# PLATED LUNCH

Lunch Menu includes choice of Starter, Entrée, Dessert, Freshly Baked Assorted Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Organic Teas.

## APPETIZERS

### CAPRESE SALAD

with Heirloom Tomatoes & Imported Mozzarella

Substitute with Burrata

### SMOKED SALMON

on a Rosti Potato Pancake with Capers & Cilantro Sauce

### SEARED TUNA MEDALLION

wrapped in Rice Paper with a Soy Dipping Sauce

### CRAB CAKE

on a Bed of Greens with Spicy Remoulade

## SALADS

### TRADITIONAL CAESAR SALAD

with Garlic Croutons

### MIXED BABY LETTUCE

with Balsamic Vinaigrette, Carrots, Jicama, Teardrop Tomatoes, Cranberries, & Warm Goat Cheese on a Crostini with Toasted Almonds

### PEAR & GORGONZOLA SALAD

with Baby Mustard Greens, Lemon Dressing, Candied Walnuts

### ITALIAN CHOPPED SALAD

with Romaine, Marinated Artichokes, Piquillo Peppers, Heirloom Tomatoes, Olives, Provolone, White Balsamic Dressing

## SOUPS

### FIRE ROASTED TOMATO

### FRENCH ONION & GRUYÈRE

### ROASTED BUTTERNUT SQUASH

### GAZPACHO

## DESSERTS

### TIRAMISU INFUSED CHEESECAKE

### FLOURLESS CHOCOLATE CAKE

with Caramel Sauce

### FRUIT SORBET IN A FLORENTINE CUP

with Fresh Berries

### LEMON BOMBÉ

### BERRY SHORTCAKE

### CHOCOLATE CAPPUCCINO CUP

## ENTRÉES

All Entrées served with Seasonal Vegetables. If more than one entrée is chosen, the higher price of the two will be charged.

### BASIL ROASTED BREAST OF CHICKEN

on a Bed of Mediterranean Orzo

### MACADAMIA CRUSTED BREAST OF CHICKEN

with Pineapple & Mango, Relish, Mashed Butternut Squash

### RICOTTA & SPINACH STUFFED CHICKEN BREAST

with Pistachio Pesto Cream Sauce & Risotto

### CALIFORNIA SAND DABS

sautéed with Lemon Caper Sauce & Rice Pilaf

### MISO SALMON

with Soy Ginger Sauce & Wasabi Infused Mashed Potatoes

### THINLY SLICED MARINATED FLAT IRON STEAK

with Baby Roasted Potatoes

### TOFU STEAK

with Vegetarian Stir Fry & Brown Rice

### ANGEL HAIR PASTA

with Napoleon of Grilled Vegetables & Marinara Sauce

## ALTERNATIVE STARCH OPTIONS

Mashed Butternut Squash, Yukon Gold Mashed Potatoes, Red Potato Mash, Baby Roasted Potatoes, Rice Pilaf, Wild Rice, Risotto, Couscous, Orzo Pasta, Rosemary Polenta

## LIGHT LUNCHES

Light Lunch Menu includes Entrée, Dessert, Coffee, Tea.

### GRILLED PORTOBELLO & ASPARAGUS RISOTTO

with Mascarpone

### MOROCCAN CHICKEN SALAD

with Romaine Lettuce, Red Bell Pepper, Shredded Carrots, Roasted Butternut Squash, Avocado, Yellow Beets, Chopped Eggs, Cranberries with Champagne Vinaigrette

### ORIENTAL CHICKEN SALAD

with Sliced Marinated Breast of Chicken & Luxe Honey Mustard Dressing

### SANTA FE SALAD

with Grilled Chicken, Roasted Corn, Black Beans, Tortilla Chips, Cilantro Lime Dressing

### WARM GRILLED SALMON

over Mixed Greens & Radicchio with Balsamic Vinaigrette

### SUPERFOOD SALAD

with Organic Arugula, Edamame, Avocado, Quinoa, Alfalfa Sprouts, Flax Seeds with Miso Vinaigrette

With Tofu

With Ahi Tuna

With Grilled Rib Eye

LUNCH BUFFET

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# LUNCH BUFFET \*

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## **SIGNATURE SANDWICH BOARD**

Seasonal Fresh Fruit Salad

Organic Seasonal Greens with  
Pepitas & Feta

Quinoa & Mango Salad

Brie & Goat Cheese Sandwich with  
Granny Smith Apples, Organic Greens,  
Cranberry Mayonnaise on a Baguette

Roast Beef Sandwich with Marinated  
Artichoke & Burrata with Aioli on  
a Ciabatta

Hot Smoked Salmon Sandwich with  
Green Onions & Lemon Cream  
Cheese on a Sundried Tomato Bagel

Cobb Salad Sandwich with Tomato,  
Avocado, Egg, Applewood Smoked  
Bacon with Romaine Buttermilk Blue  
Cheese Spread on Country Bread

Black Olives, Pickles, Pepperoncini

Potato & Terra Chips

Assorted Cakes & Cookies

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## **THE LIGHT LUNCH DELI**

Chilled Gazpacho Soup

Farm Fresh Greens  
with House Vinaigrette

Orzo Pasta Salad

Fresh Asparagus

Arugula, Apple, Walnut Salad with  
Cider Vinaigrette

Sautéed Salmon with Romesco Sauce

Roasted Chicken Breast with Pesto  
& Spring Vegetables

Artisan Breads & Rolls

Seasonal Fresh Fruit & Organic Berries

Biscotti & Lemon Bars

Freshly Brewed Coffee  
& Decaffeinated Coffee

Selection of Hot Organic Tea

## **"IT'S A WRAP"**

### **Caprese Wrap**

Mozzarella, Tomatoes, Fresh Basil  
& Romaine Lettuce with Olive Oil  
& Balsamic Drizzle in a Sun-dried  
Tomato Tortilla

### **South Western Wrap**

Marinated Steak, Beans, Lettuce,  
Cheese, Salsa

### **Tuna Salad Wrap**

Tuna Salad, Tomato, Lettuce, Sprouts

### **Grilled Chicken Wrap**

Grilled Chicken, Tomato, Cabbage,  
Avocado, Spicy Ranch Dressing

All Wraps served with Caesar Salad,  
Fruit Salad, Homemade Waffle Chips,  
Mini Crème Brûlée, Cookies, Freshly  
Brewed Coffee, Decaffeinated Coffee,  
Selection of Hot Organic Teas

## **DELI BOARD**

California Garden Salad

Bow Tie Pasta Salad with  
Creamy Herb Dressing

Red Bliss Potato Salad

Tray of Sliced Roast Beef, Turkey,  
Smoked Ham, Salami, Mortadella,  
Prosciutto, Sopressata, Provolone,  
Swiss, Cheddar Cheese, Tomatoes,  
Pickles, Boiled Eggs, Black Olives,  
Baby Corn, Lettuce, Sliced Onions

Sliced Breads & Rolls

Assorted Potato Chips

Seasonal Fresh Fruit & Organic Berries

Assorted Cakes & Cookies

Freshly Brewed Coffee & Decaffeinated  
Coffee, Selection of Hot Organic Teas

## **BOX LUNCH**

Roast Beef, Turkey, Ham or Vegetarian  
Sandwich on Assorted Breads or Wraps

Bag of Potato Chips

Fresh Baked Cookie

Whole Fruit

Bottle of Luxe Water

## **AFTERNOON HIGH TEA BUFFET**

Blue Cheese, Asian Pears, & Candied  
Walnuts with a Balsamic Reduction  
on an Endive Spear

Traditional Plain & Cranberry  
Scones with Devonshire Cream,  
Orange Marmalade, Artisan Jams,  
Flower Honey

Assorted Tea Sandwiches

Mini French Pastries & Biscotti

Chocolate Dipped Strawberries

Seasonal Fresh Fruit & Organic Berries

Freshly Brewed Coffee  
& Decaffeinated Coffee

Selection of Hot Organic Teas

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# MEETING BREAK

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*(30 Minutes Maximum)*

## **LUXE BREAK**

Cookies & Brownies

Assorted Sodas & Waters

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## **HEALTHY BREAK**

Assorted Natural & Fruit Yogurts

Trail Mix & Granola Bars

Seasonal Fruit & Organic Berries

Coconut Water, Vitamin Water,  
POM Juice

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## **LATIN BREAK**

Pico de Gallo

Homemade Guacamole

Potpourri of Blue &  
Yellow Tortilla Chips

Jicama, Carrot, Cucumber Salad

Non-Alcoholic Margarita Shooters

(Alcoholic Shooters)

Dulce de Leche

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## **SWEET FUN BREAK**

Chef's Selection of Crème Brûlée,  
Panna Cotta, Mousse Shooters,  
Custards, French Pastries, Confectionaries

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## **SUNSET BREAK**

Gourmet Cheese &  
Dried Fruit Preserves

Garlic Hummus, Black Olive Tapenade,  
Babaganush

Fresh Pita Chips & Assorted Breads

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## **BEER GARDEN BREAK**

Warm Soft Pretzels with Sweet Mustard

Roasted Nuts

Sliced Artisan Beer Bratwurst

Tasting of Local & Imported Microbrews  
(Without Beer)

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

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## **INDIVIDUALLY SOLD ADDITIONAL ITEMS:**

**BAGELS &  
CREAM CHEESE** | PER DOZEN

**MUFFINS, DANISH,  
& CROISSANTS** | PER DOZEN

**ASSORTED FINGER  
SANDWICHES** | PER DOZEN

**COOKIES &  
BROWNIES** | PER DOZEN

**PLATTER OF SEASONAL  
FRESH FRUIT &  
ORGANIC BERRIES** | PER PERSON

**TORTILLA CHIPS WITH  
SALSA VERDE & HOMEMADE  
GUACAMOLE** | PER PERSON

**ROASTED NUTS** | PER PERSON

**GRANOLA BARS**

**TRAIL MIX**

**YOGURT**

**POWER BARS**

**WHOLE FRUIT**

**COFFEE, DECAFFEINATED COFFEE,  
OR SELECTION OF  
HOT TEAS** | PER GALLON

**ICED TEA OR  
LEMONADE** | PER GALLON

**FRESHLY SQUEEZED ORANGE JUICE,  
GRAPEFRUIT JUICE OR  
CRANBERRY JUICE** | PER GALLON

**FRESH FRUIT  
SMOOTHIES** | PER PERSON

**RED BULL**

**ASSORTED SOFT DRINKS**

**BOTTLED FLAT &  
SPARKLING WATERS**

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# TRAY PASSED HORS D'OEUVRES

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## COLD HORS D'OEUVRES

### COLD SOUP SHOOTERS

#### MANCHEGO CHEESE

with Quince Jelly

#### ASPARAGUS WRAPPED IN FILLO DOUGH

with Goat Cheese

#### BRUSCHETTA

with Mozzarella

#### SPICY BABY PEQUILLO PEPPER

stuffed with Goat Cheese

#### CAPRESE SKEWERS

#### ENDIVE SPEAR, BLUE CHEESE, ASIAN PEAR, & CANDIED WALNUTS

with a Balsamic Reduction

#### MELON BALLS WITH PROSCIUTTO

#### CHINESE CHICKEN SALAD

in a Box

### SEARED TUNA TATAKE

on a Crispy Wonton with  
Wasabi Cream

### SMOKED SALMON

with Citrus Crème Fraîche in  
Sesame Cone

### SPICY RAW TUNA

on Crispy Taro Root

### SHRIMP CEVICHE

with Yuzu Juice

### FINGERLING POTATO

with Crème Fraîche & American Caviar

### PEPPERED ROAST BEEF

with Balsamic Onions on Crostini

### JUMBO SHRIMP

with Cilantro Mint Aioli

### KUMAMOTO OYSTERS

on the Half Shell with  
Ginger Mignonette

## HOT HORS D'OEUVRES

### HOT SOUP SHOOTERS

with Grilled Cheese Sandwiches

### VEGETABLE SPRING EGG ROLLS

with Sweet & Sour Sauce

### SPANAKOPITA

### MINI POTATO LATKES

with Applesauce

### MINI QUESADILLA WEDGES

with Chicken

### COCKTAIL SAUSAGE EN CROÛTE

### SAMOSAS WITH MANGO CHUTNEY

Vegetarian

Beef

### HOMEMADE PIZZA WEDGES

Asparagus & Shitake

Chicken & Goat Cheese

Lobster & Ricotta

Black Truffle with Fontina Cheese

### TRUFFLED MUSHROOM FONTINA VOL AU VENT

### CHICKEN SATAY

with Spicy Peanut Sauce

### ITALIAN PECORINO SAUSAGE

topped with Ricotta & Gourmet Mustard

### SLIDERS

Kobe Beef Sliders with  
Spicy Chipotle Aioli

with Cheese

Lamb Sliders

### MINI TACOS

Mesquite Marinated Flank

Mahi-Mahi with Lime Chipotle

### PARMESAN RISOTTO LOLLIPOP CROQUETTE

### FILET MIGNON SKEWERS

with Soy Ginger Dipping Sauce

### COCONUT SHRIMP

with Sweet Chili Sauce

### ALE BATTERED SHRIMP

with Ponzu Sauce

### LUMP CRAB CAKES

with Spicy Remoulade

### ARTISAN BACON WRAPPED SCALLOPS

### HERB ROASTED LAMB LOLLIPOP

with Mint Hollandaise

11461 Sunset Boulevard  
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LUXE  
SUNSET BOULEVARD  
HOTEL

# HORS D'OEUVRES STATIONS

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*(Based on 1 Hour Service)*

## **CAVIAR STATION** | MARKET PRICE

Seasonal Selection of Domestic & Imported Caviars served on Shaved Ice with Chopped Eggs, Maui Onions, Sour Cream, Chives, Toast Points

## **SUSHI STATION**

Fresh Ahi Tuna, Salmon, Yellowtail, Halibut, California Rolls  
*(Includes Condiments)*

2 Sushi Chefs | FLAT FEE

## **TACO STATION**

Lime Cilantro Chicken  
& Chipotle Flank Steak

Flour & Corn Tortillas, Taco Shells

Bell Peppers, Onions, Refried Beans,  
Sour Cream, Cheddar Cheese

## **Salsa Bar:**

Pico de Gallo, Homemade Salsa,  
Salsa Verde, Guacamole

## **SLIDER STATION**

Select Three of the Following:

Chicken Slider with Provolone  
& Avocado Mayonnaise

Wagyu Beef Slider with Chipotle Aioli

Moroccan Lamb Slider with Harissa Aioli

Salmon Slider with  
Jalapeno Tartare Remoulade

Portobello Slider with  
Chevre & Red Onion Jam

## **PASTA STATION\***

Select Three of the Following:

Penne, Linguini, Bow Tie,  
Whole Wheat Barley, Gnocchi

*Select Three of the Following:*

Marinara, Alfredo, Pesto, Vodka Sauce,  
Tomato Basil

*Select One of the Following:*

Italian Sausage, Bay Shrimp,  
Chicken Strips

## *Garnishes:*

Mushrooms, Onions, Parmesan Cheese,  
Basil, Sundried Tomatoes, Bell Peppers,  
Chopped Garlic, Green Onions

## **RISOTTO STATION\***

Arborio Rice Cooked with  
Vegetable Stock

## *Garnishes:*

Mushrooms, Grilled Zucchini, Spinach,  
Asparagus, Peas, Fresh Tomatoes,  
Piquillo Peppers, Caramelized Onions,  
Lemon Juice, Green Onions, Fresh  
Herbs, Grated Parmesan Cheese

## **MEITERRANEAN STATION**

Garlic Hummus, Black Olive Tapenade,  
Cucumber Garlic Dip, Olives,  
Babaganush, Greek Salad,  
Chicken Kabobs served with  
Pita Bread & Chips

## **MARTINI MASHED POTATO BAR**

Red Potato Mash, Yukon Gold Mashed  
Potatoes, Mashed Butternut Squash

Spinach, Sour Cream, Chives, Bacon,  
Mushrooms, Three Cheeses

With Martini Glasses

## **SALAD BAR**

*Salads:*

Romaine, Baby Mixed Greens, Iceberg,  
Spinach, Arugula, Endive, Radicchio

*Garnishes:*

Cherry Tomatoes, Cucumber, Caramelized  
Red Onions, Mushrooms, Jicama, Hearts  
of Palm, Sun-Dried Tomatoes, Niçoise  
Olives, Croutons, Crispy Wonton, Pine  
Nuts, Cranberries, Edamame, Parmesan,  
Feta Cheese

*Dressings:*

Balsamic, Sherry-Dijon, Soy-Ginger, Sweet  
Lemon Dressing, Champagne  
Dressing, Buttermilk Ranch

## **OYSTER BAR**

**(ON LIGHTED DISPLAY)\***

Selection of Seasonal West Coast & East  
Coast Oysters, shucked by Maître Écailler

## **CARVING STATIONS\***

### **Carved Roast Turkey**

Cranberry Sauce, Dijon Mustard,  
Miniature Rolls | PER 30 PERSONS

### **Filet Mignon**

Green Peppercorn Sauce &  
Miniature Rolls | PER 25 PERSONS

### **Prime Rib of Beef au Jus**

Creamy Horseradish &  
Miniature Rolls | PER 35 PERSONS

### **Roast Steamship of Beef**

Creamy Horseradish &  
Miniature Rolls | PER 150 PERSONS

\* Chef Attendant Required at \$\_ per chef,  
per 50 persons

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# GOURMET SELECTIONS

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## **CRUDITÉS**

with Hummus & Balsamic Vinaigrette

## **TORTILLA CHIPS**

with Salsa Verde &  
Homemade Guacamole

## **DISPLAY OF SEASONAL FRESH FRUIT & ORGANIC BERRIES**

**FARMERS MARKET  
ROASTED BABY VEGETABLES**  
with Traditional Aioli

## **DOMESTIC CHEESE DISPLAY**

Chef's Selection of Domestic & Local  
Cheeses, Dried Fruit, Assorted Nuts,  
Preserves, Artisan Breads, Crackers

## **IMPORTED CHEESE DISPLAY**

Chef's Selection of Regional Imported  
Cheeses, Dried Fruit, Assorted Nuts,  
Preserves, Artisan Breads, Crackers

## **CHEF'S CHARCUTERIE BOARD**

with Accoutrements

# DESSERT STATIONS

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## **VIENNESE TABLE**

Chef's Selection of Crème Brûlée,  
Panna Cotta, Mousse Shooters,  
Custards, French Pastries,  
Confectionaries

Chocolate Covered Strawberries &  
Fresh Fruit

Freshly Brewed Coffee &  
Decaffeinated Coffee

Selection of Hot Organic Teas

## **CHOCOLATE FOUNTAIN**

With Strawberries, Bananas, Grapes,  
Pineapple, Melon, Marshmallows,  
Pretzels, Dried Fruit, Other Berries

## **CRÊPES STATION\***

Homemade Crêpes

Seasonal Berries, Bananas, Nutella,  
Chocolate Sauce, Caramel Sauce, Lemon  
Juice, Strawberry Jam, Whipped Cream,  
Powdered Sugar

## **GELATO STATION**

Choose Three of the Following:  
Vanilla Bean, Chocolate, Salt Caramel,  
Cappuccino Crunch, Strawberries,  
Coconut, Green Tea, Ginger

Toppings:  
Chocolate Sauce, Strawberry Sauce,  
Caramel Sauce, Fresh Strawberries,  
Pineapples, Bananas, Nuts,  
Whipped Cream

Served in a Waffle Bowl

## **CAPPUCCINO CART**

Cappuccinos, espressos, Lattes,  
Gourmet Hot Chocolate

Blended Beverages

## **SWEET CRUSH: SHAVED ICE AND SNOW DESSERTS**

Choose from the following:

**Sweet Crush  
(Milky-moift silky ribbons)**

Chocolate, Espresso, Coconut, Mango

**Pure Crush  
(Fruit frozen into snowflakes; non-dairy)**

Strawberry Lemonade, Raspberry, Mojito,  
Pink Guava, Grapefruit Ginger, Tropical  
Fiesta, Passion Fruit

Toppings (Choose three:

Chocolate Curls, Rainbow Sprinkles,  
Chocolate Sprinkles, Fruity Pebbles,  
M&Ms, Cookie Crumble, Sweet Crush  
Pearls, Chocolate Sauce.

\* Chef Attendant Required at \$\_ per chef,  
per 50 persons

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# PLATED DINNER

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Dinner Menu includes choice of Starter, Entrée, Dessert, Freshly Baked Assorted Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Organic Teas

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## APPETIZERS

### CAPRESE SALAD

with Heirloom Tomatoes & Imported Mozzarella

Substitute with Burrata

### SMOKED SALMON

on a Rosti Potato Pancake with Capers & Cilantro Sauce

### SPICY TUNA TARTAR

on a Crisp Taro Root

### ANTIPASTO

Assorted Cheese & Meats, Marinated Olives, Pequillo Peppers, Artichoke Hearts, Dried Fruit with Assorted Breads & Crackers

### CRAB CAKE

on a Bed of Greens with Spicy Remoulade

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## SOUPS

### FIRE ROASTED TOMATO

### CREAM OF ASPARAGUS

### BUTTERNUT SQUASH

### SUGAR SNAP PEA SOUP

### GAZPACHO

---

## ADDITIONS

### ARTISAN BREAD BASKET

### OLIVE OIL & TAPENADE

## SALADS

### TRADITIONAL CAESAR SALAD

with Garlic Croutons

### MIXED BABY LETTUCE

with Balsamic Vinaigrette, Carrots, Jicama, Teardrop Tomatoes, Cranberries, Toasted Almonds, Warm Goat Cheese on a Crostini

### PEAR & GORGONZOLA SALAD

with Baby Mustard Greens, Lemon Dressing, Candied Walnuts

### ORGANIC CHOPPED SALAD

with Olives, Tomatoes, Feta, Almonds, Couscous, Mixed Greens, Lemon-Coriander Dressing

### HONEY-ROASTED MULTICOLORED BEET SALAD

with Arugula, Ricotta, Pepitas with Balsamic Drizzle & Finishing Olive Oil

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## DESSERTS

### TIRAMISU INFUSED CHEESECAKE

### FLOURLESS CHOCOLATE CAKE

with Caramel Sauce

### FRUIT SORBET IN A FLORENTINE CUP

with Fresh Berries

### LEMON BOMBÉ

### BERRY SHORTCAKE

### CHOCOLATE CAPPUCCINO CUP

### CHOCOLATE BOX

filled with Chocolate Mousse

---

## ENTRÉES

Entrées served with Seasonal Vegetables.

If more than one entrée is chosen, the higher price of the two will be charged.

### ROASTED BREAST OF CHICKEN

filled with Sundried Tomatoes & Wild Mushrooms in a Madeira Sauce, Yukon Gold Mashed Potatoes

### ROASTED JIDORI

### CHICKEN BREAST

with Grain Mustard Sauce & Sweet Potato Purée

### FIRE GRILLED

### MOROCCAN CHICKEN BREAST

with Spicy Tomato Coriander Relish & Israeli Couscous

### MACADAMIA CRUSTED BREAST OF CHICKEN

with Pineapple & Mango Relish & Mashed Butternut Squash

### MISO BLACK COD

with Stir Fried Vegetables over Jasmine Rice

### SEARED WHITE FISH

with Crispy Leeks over Spinach Mashed Potatoes

### OVEN BAKED SALMON

with Champagne Dill Sauce & Risotto

### HERB CRUSTED HALIBUT

with Lemon Caper Dressing & Barley Risotto

### TRADITIONAL AGED PRIME RIB OF BEEF

with Creamed Horseradish & Baby Roasted Potatoes

### FILET MIGNON

with Merlot Reduction & Creamy Red Potato Mash

### HERB ROASTED RACK OF LAMB AU JUS

with Rosemary Polenta

### PETIT FILET & YOUR CHOICE OF FISH

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## ALTERNATIVE STARCH OPTIONS

Mashed Butternut Squash, Yukon Gold Mashed Potatoes, Red Potato Mash, Baby Roasted Potatoes, Rice Pilaf, Wild Rice, Risotto, Couscous, Orzo Pasta, Rosemary Polenta

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## VEGETARIAN ENTRÉES

### ANGEL HAIR PASTA

with a Napoleon of Grilled Vegetables on Marinara Sauce

### GRILLED PORTOBELLO & ASPARAGUS RISOTTO

with Mascarpone

### BAKED MOUSSAKA

with Tofu Steak, Eggplant, Zucchini Squash, Marinara Sauce

### BUTTERNUT SQUASH RAVIOLI

with Sage Butter

BUFFET

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# BUFFET \*

Buffet includes Freshly Baked Assorted Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Organic Teas

## LUXE BUFFET

Artichoke, Spinach, & Hummus Dip with Pita Chips

Roma Tomato & Fresh Mozzarella Display

Baby Zucchini with Mustard Dill Dressing

Butternut Squash Ravioli with Sage Brown Butter Sauce

Pear & Gorgonzola Salad

Oven Roasted Tenderloin of Beef with Caramelized Onion Sauce

Baked Halibut with Lemon Beurre Blanc Sauce

Jidori Chicken Breast with Grain Mustard Sauce

Grilled Baby Vegetables

Rosemary Infused Red Potatoes & Risotto

Seasonal Fresh Fruit & Organic Berries

Chef's Selection of Mini Cakes & Confectionaries

Lunch | Dinner

## SUNSET BUFFET

Chilled Asparagus Vinaigrette

Cheese Tortellini with Wild Mushrooms

Fire Roasted Bell Pepper Soup

Radicchio, Belgian Endive, Watercress Salad

Baked Sea Bass over Red Cabbage

Roast Prime Rib of Beef Au Jus & Creamed Horseradish

Breast of Chicken in Lemon Rosemary Sauce

Grilled Baby Vegetables

Israeli Couscous

Chef's Selection of Mini Cakes & Confectionaries

Lunch | Dinner

## BRENTWOOD BUFFET

Caesar Salad with Garlic Croutons

Orzo Pasta with Green Beans & Sun Dried Tomato Vinaigrette

Spinach with Roasted Beets, Orange Segments, Caramelized Walnuts

International Cheese Display with Artisan Breads & Crackers

Baked Salmon with Champagne Dill Sauce

Macadamia Crusted Breast of Chicken with Pineapple & Mango Relish

Grilled Baby Vegetables

Red Potato Mash

Chef's Selection of Mini Cakes & Confectionaries

Lunch | Dinner

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# THEMED EVENTS \*

Buffet includes Freshly Baked Assorted Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Organic Teas

## ALL AMERICAN

### MAKE YOUR OWN BURGER & HOT DOG

*Between the Buns:*  
Beef, Turkey, Portobello,  
Gourmet Beef Dog

*Cheeses:*  
Swiss, Fontina, Blue  
Cheese, Cheddar

*Toppings:*  
Lettuce, Tomatoes, Onions, Relish, Chili,  
Avocado, Jalapeno, Sauerkraut

*Sauces:*  
Chipotle Aioli, Ketchup, Assorted  
Mustards, Mayonnaise

### BBQ CHICKEN

### CORN ON THE COB

### FIELD GREEN SALAD

### COLE SLAW

### FRENCH FRIES

### BAKED POTATOES

with Butter, Sour Cream, Chives

### SEASONAL FRESH FRUIT & APPLE PIE

Lunch | Dinner

## SOUTH OF THE BORDER FIESTA

**TORTILLA CHIPS**  
with Salsa Verde

### CORN PIMIENTO SALAD

### CHILE CON CARNE

### CHEESE ENCHILADAS

### REFRIED BEANS

### SPANISH RICE

### CHIPOTLE SEASONED VEGETABLES

### MAKE YOUR OWN STREET TACOS

Carne Asada, Marinated Chicken  
(Fajita Style)

Corn & Flour Tortillas

Guacamole, Sour Cream,  
Lettuce, Cheese, Salsa

### BUNUELOS, KAHLUA FLAN, FRESH FRUIT

Lunch | Dinner

## A NIGHT IN ITALY

### AN ARRAY OF ANTIPASTO

### CAESAR SALAD

**ORZO PASTA**  
with Green Beans &  
Sun Dried Tomato Vinaigrette

### CAPRESE

### LASAGNA BOLOGNESE

**CHEESE TORTELLINI**  
with Bay Shrimp & Alfredo Sauce

**BOW TIE PASTA**  
with Mushrooms & Sundried Tomatoes in  
our Homemade Pesto Sauce

### CHICKEN PARMESAN

### FRESHLY BAKED GARLIC BREAD & ROLLS

### TIRAMISU & PANNA COTTA

Lunch | Dinner

## SOUTHERN COMFORT

### CHEF'S SALAD

### GOURMET MAC & CHEESE

**JAMBALAYA**  
prepared with Shrimp, Andouille  
Sausage, Chicken, Rice

### FRIED CHICKEN & WAFFLES

### CANDIED YAMS

### FRIED OKRA

### COLLARD GREENS

### CORN BREAD

### OLD FASHIONED PECAN PIE

Lunch | Dinner

\* Minimum guarantee of 25 guests.  
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guests, a \$ service fee will be added.

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# CHILDREN'S BUFFET \*

## MAIN COURSE

Lunch | Dinner

### LITTLE AMERICA

Assorted Field Greens

Shoestring Fries

Corn on the Cob

Grilled Beef Franks

Grilled Hamburgers

Chicken Tenders

*Traditional Condiments:*

Lettuce, Tomato, Onions,

Ketchup, Mustard, Mayonnaise

### LITTLE CALIFORNIA

California Garden Salad

Mashed Potatoes

Peas & Carrots

Gourmet Mac & Cheese

Grilled Chicken

Breaded Filet of Sole

### LITTLE MEXICO

Corn Salad

Spanish Rice

Tortilla Chips with  
Guacamole & Salsa

Cheese Quesadillas

Taco Bar with Beef,  
Lettuce, Tomatoes,  
Onions, Mixed Cheese

### LITTLE ITALY

Caesar Salad

Mozzarella Sticks

Garlic Bread

Penne Pasta with Cheese Sauce

Spaghetti & Meatballs

Miniature Cheese Pizza

## ADDITIONS

### FRENCH FRY STATION

Shoe String Fries, Steak Fries,  
Sweet Potato Fries, Waffle Fries

Chili, Cheese Sauce,  
Ranch Dressing, Ketchup, BBQ Sauce

### HORS D'OEUVRES STATION

Chips, Salsa, Guacamole

Cheese Quesadillas

Hot Dogs in a Blanket

Teriyaki Chicken Satay

### SOFT DRINK BAR

Unlimited Soft Drinks  
(throughout the event)

Specialty Drinks  
i.e. Non-alcoholic Piña Colada,  
Strawberry Margaritas, Shirley Temples  
(with attendant for 1 hour)

### SUNDAE BAR

Assorted Ice Creams

Sugar Cones & Bowls

Gummy Bears, Sprinkles, Crushed Oreos,  
Nuts, Caramel Sauce, Hot Fudge,  
Bananas, Strawberries, Maraschino  
Cherries, Whipped Cream

### CHOCOLATE FOUNTAIN

with Strawberries, Bananas,  
Grapes, Pineapple, Melon, Marshmallows,  
Pretzels, Dried Fruit, Other Berries

### SWEET CRUSH: SHAVED ICE AND SNOW DESSERTS

Choose from the following:

#### Sweet Crush

**(Milky-moist silky ribbons)**

Chocolate, Espresso, Coconut, Mango

#### Pure Crush

**(Fruit frozen into snowflakes; non-dairy)**

Strawberry Lemonade, Raspberry, Mojito,  
Pink Guava, Grapefruit Ginger, Tropical  
Fiesta, Passion Fruit

Toppings (Choose three:

Chocolate Curls, Rainbow Sprinkles,  
Chocolate Sprinkles, Fruity Pebbles,  
M&Ms, Cookie Crumble, Sweet Crush  
Pearls, Chocolate Sauce.

\* For Children 5-13 years.

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# COCKTAIL RECEPTION

## HOSTED BAR PACKAGE, BASED ON TIME (Priced Per Person)

During a hosted bar, all beverages are complimentary to your guests. This includes the liquor category selected, house wine, soft drinks, beer.

NUMBER OF HOURS	1	2	3	4	5
Premium Bar	26	34	40	44	48
Call Bar	22	30	36	40	44
Beer, Wine, & Soft Drinks	14	22	28	32	36

### DOMESTIC BEER

Budweiser	Corona
Bud Light	Heineken
Coors	Amstel Light
Coors Light	Stella
Sierra Nevada	Hoegaarden

### IMPORTED BEER

LIQUOR	CALL	PREMIUM
Vodka	Smirnoff	Ketel One
	Absolut	Grey Goose
	Stolichnaya	Chopin
	Tito's	Belvedere
Bourbon	Jack Daniel's	Knob Creek
	Jim Beam	Woodford Reserve
	Jeremiah Weed	Maker's Mark
	Seagrams 7	Crown Reserve
Scotch	Dewar's	JW Black
	Johnny Walker Red	Macallan 12
	Cutty Sark	Glenlivet 12
	Chivas	Glenfiddich 12
Tequila	Cuervo Gold	Casa Noble
		Patron Silver
		Cazadores
		Don Julio
Gin	Beefeater	Bombay Sapphire
	Bombay	Hendricks
	Tanqueray	
Rum	Bacardi	Flor de Cana
	Myer's Dark	Planters XO
	Malibu	Zacapa 23
	Captain Morgan	

## BANQUET BAR, BASED ON CONSUMPTION (Priced Per Beverage)

	HOST	CASH
Cordials/Liquors	12	13
Premium Brands	11	12
Call Brands	10	11
House Wine	8	9
Imported Beer	7	7
Domestic	6	6
Fruit Juices	4	4
Bottled Water	4	4
Soft Drinks	4	4
House Wines	36 per Bottle	
House Champagne	38 per Bottle	
Sparkling Cider	20 per Bottle	

## ADDITIONAL HOSTED BAR OPTIONS

### LIMITED HOST BAR

Host determines the dollar amount they wish to host for their guests on a consumption basis.

### PARTIAL HOST BAR

Host determines the type of beverage they wish to host for their guests on a consumption basis. (i.e. Beer, Wine, Call Brands only)

## ADDITIONAL FEES

**CORKAGE FEE | PER BOTTLE**

**BARTENDER FEE | PER HOUR, PER BARTENDER**  
(One Bartender per 100 guests)

ADDITIONAL SERVICES & RENTALS  
AUDIO/VISUAL EQUIPMENT

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# ADDITIONAL SERVICES & RENTALS

<b>AV TECHNICIAN</b> .....	Per hour Minimum of 5 hours
<b>BARTENDER</b> .....	Per hour, per bartender 1 per 100 guests
<b>CARVING/STATION CHEF</b> .....	Flat fee, per chef 1 per 75 guests
<b>SUSHI CHEF</b> .....	Flat fee 2 Attendants
<b>SECURITY</b> .....	Per hour, per guard 1 Officer per 30 Children Minimum of 4 hours
<b>CEREMONY FEE</b> .....	Includes Microphone & Hotel Chairs
<b>CORKAGE FEE</b> .....	Per bottle Wine & Champagne
<b>VENDOR MEALS</b> .....	Per person Sandwich or Pasta
<b>FUNCTION OVERTIME</b> .....	Per hour
<b>VALET PARKING</b> .....	Per car
<b>CAKE CUTTING FEE</b> .....	Per person
<b>CHALLAH</b> .....	5 ft.
<b>DANCE FLOOR</b> .....	27 ft. x 27 ft. Parquet
<b>HEATERS</b> .....	Each
<b>RISER</b> .....	Each
<b>DIRECTOR'S CHAIRS/BAR STOOLS</b> .....	Each
<b>RABBINICAL SUPERVISION</b>	

# AUDIO/VISUAL EQUIPMENT

## PROJECTOR & SCREENS

<b>PROJECTOR &amp; SCREEN PACKAGE</b> .....	LCD Panel
<b>SCREEN</b> .....	Each
<b>SCREEN</b> .....	12ft Drop Down Luxe Sunset III Only
<b>TELEVISION SCREEN</b> .....	47 inch
<b>TELEVISION SCREEN</b> .....	70 inch
<b>DVD PLAYER</b> .....	HD
<b>PANEL PROJECTOR</b> .....	LCD

## MICROPHONES

<b>WIRED TABLE MICROPHONE</b> .....	Each
<b>WIRELESS HANDHELD MICROPHONE</b> .....	Each
<b>WIRELESS LAVALIERE/LAPEL MICROPHONE</b> .....	Each
<b>PODIUM &amp; MICROPHONE</b>   COMPLIMENTARY	

## ADDITIONAL ITEMS

<b>MIXER</b> .....	Each
<b>PA SYSTEM</b> .....	Each
<b>POLYCOM/SPEAKERPHONE</b> .....	Each
<b>HARD WIRED INTERNET LINE</b> .....	Each
<b>PRESENTATION</b>	
<b>REMOTE/CLICKER/LASER POINTER</b> .....	Each
<b>WHITE BOARD OR FLIPCHART WITH MARKERS</b> .....	Each
<b>EASEL</b> .....	Each

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# GENERAL INFORMATION

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## GUARANTEED GUEST COUNT

The guarantee is required 3 business days prior to the event (weekends & holidays not included) by 12pm PST. The guaranteed guest count will be the minimum number of meals charged. The guarantee must not be less than 80% of the original estimated attendance. If no guarantee is received by the Special Events Department, the Luxe Sunset Boulevard Hotel will use the number of guests estimated on the original contract as the guarantee. The Luxe Sunset Boulevard Hotel will also be prepared to provide meals for up to 5% over the guaranteed guest count. Any entrées required above 5% will be charge 1 ½ times the current menu price. After the guarantee is received, it is not subject to reduction. Final charges will be based on the guaranteed number of attendees or the total number of meals served, whichever is greater.

## MENU SELECTION

To comply with local health standards & maintain a high level of quality, the Luxe Sunset Boulevard Hotel will provide all food & beverage served in the banquet areas. All menus must be confirmed thirty days in advance. If engager provides a choice of two different entrées for attendees, the higher priced entrée will be charged for both entrées (maximum of 2). Exact numbers of each selection must be provided 3 working days in advance. Menu choices must be clearly indicated on placecards at the event.

## SERVICE & LABOR CHARGES

A 20% service charge & local sales tax will be added to all food & beverage items & audio visual equipment. Additional labor charges for special services such as carvers, bartenders, cocktail servers, valets, etc. may also apply. If a change from the original room set-up is requested on the day of the function, a labor charge of \$200 will be added to the banquet check.

## LEFTOVER FOOD

Due to insurance regulations, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, such food & beverage becomes the property of the hotel.

## SIGNAGE

To provide a professional environment, all signs provided by our guests must be of professional quality & have hotel management approval for their placement. Newspaper advertising, flyers & printed materials, including invitations, etc. must have prior approval of the Luxe Sunset Boulevard Hotel before distribution.

## BEVERAGE SERVICE

To protect our guests, the hotel reserves the right to cancel beverage service for any of the following reasons: 1) Possession of alcohol, by the attendees, that has not been purchased through the hotel. 2) Noncompliance with California State liquor laws. 3) Any circumstances judged by the hotel management that would endanger the hotel's guests, clients, & property. In addition, all cocktails must be consumed at the locations where they are purchased. Guests are not permitted to remove alcohol from the Luxe Sunset Boulevard Hotel.

## BANQUET/MEETING ROOM CANCELLATIONS

- 120+ days prior to the function: Full refund of deposit if function space is resold (minus \$50 processing fee). If space is not resold, 40% of the contracted food & beverage minimum will be due upon cancellation.
- 90-119 days prior to the function: 50% refund of deposit if function space is resold. If space is not resold, 50% of the contracted food & beverage minimum will be due upon cancellation.
- 60-89 days prior to the function: 25% refund of deposit if function space is resold. If space is not resold, 60% of the contracted food & beverage minimum will be due upon cancellation.
- 59 days or less: No refund of deposit. If space is not resold, 75% of the contracted food & beverage minimum will be due upon cancellation.

*All cancellations must be in writing. In the event that a deposit has been waived based on direct billing privileges the group will be billed for the entire amount.*

## PAYMENTS & DEPOSITS

To reserve banquet space an initial deposit constituting 1/3 of the minimum food & beverage purchase must be received. Final payments made, within 2 weeks of the day of the event, must be in cash, cashier's check, or by money order, unless credit has been established with the hotel. If the payment requirements are not fulfilled, the hotel management shall have the option of canceling the contract upon 24 hours notice to the person who signed the agreement. Should the Hotel be unable to provide services due to circumstances beyond their control, the hotel reserves the right to cancel or relocate a function upon refund of client's advance deposit.

## HOTEL PROPERTY DAMAGES

The client is responsible for any damages done to the property during the period of time the facilities are subject to the clients use or the use of any independent contractor hired by the client or the client's agent.

Client Signature .....

Date .....

11461 Sunset Boulevard  
Los Angeles, CA 90049  
T 310.476.6571 / F 310.471.6310  
**Reservations** 1.800.468.3541  
[luxesunset.com](http://luxesunset.com)

LUXE  
SUNSET BOULEVARD  
HOTEL

# GENERAL INFORMATION

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## DELIVERIES

In the event you will be shipping materials to our hotel for your function, please notify the Special Events Department & label the packages with the name & date of the event. Please address to the attention of the Special Events Manager. Packages may be received 48 hours prior to the scheduled event. No CODs accepted. All vendor deliveries must be made through the loading dock.

## SECURITY

For the protection of our guests, the hotel may require the host to be responsible for payment of security guards for certain events. Only hotel approved security may be used. The hotel management reserves the right to require a security deposit for the protection of the hotel property or banquet space.

## LOST OR DAMAGED PROPERTY

Due to insurance regulations, the Luxe Sunset Boulevard Hotel is not responsible for damage to or loss of any merchandise, articles, or valuables of the client or of the client's guests or invitees, located in the Luxe Sunset Boulevard Hotel prior to, during or subsequent to any function.

## PARKING

Valet parking is available to our guests at a minimal fee. If you choose to host your guests' parking, arrangements can be made through the Special Events Department. Self parking is not available.

## LIABILITY

If for any reason beyond control, but not limited to, strike, labor dispute, accident, act of war, act of God, government authority (Federal, State, County, or City government & any agency, department, board, or bureau of any of the foregoing), fire, flood, or other emergency condition, the Luxe Sunset Boulevard Hotel is unable to perform its obligation under this Agreement, such nonperformance is excused & the Luxe Sunset Boulevard Hotel may terminate this Agreement without further liability of any nature, upon return of the client's deposit. In no event shall the Luxe Sunset Boulevard Hotel be liable for consequential damages of any nature for any reason whatsoever.

Luxe Sunset Boulevard Hotel reserves the right to change the function room location to an equally suitable room, should the need arise.

## AUDIO-VISUAL EQUIPMENT

To reserve audio-visual equipment for your function, please notify the Special Events Department no later than 72 hours in advance of your function date. As a courtesy, the hotel will provide a podium & water service at no additional charge. A 20% service charge & local sales tax will apply to audio-visual equipment.

## DECORATING

Decorators must offer proof of workers compensation & liability insurance. All décor items must be flame-proof. All live trees & shrubs must be flame-proof & fumigated thoroughly. Client may retain outside vendors for services, décor, special lighting, audio-visual equipment, etc., subject to advance approval from the Luxe Sunset Boulevard Hotel & its facility representative. Vendors cannot link or dovetail into our sound or lighting system. CLIENT IS TO PROVIDE ALL VENDORS & PARTY PLANNERS WITH A COPY OF THIS AGREEMENT. A 2-hour setup time is given for all events. If the room is required for an early setup, a buy-out fee will be charged. A \$500 clean up fee will be assessed if glitter or confetti are used. Rice & bird seeds are not allowed.

*Note: All candles require a fire permit.*

## RENTAL/DÉCOR INSTALLATION

### DELIVERIES/REMOVALS

Delivery of props & rental items must be scheduled with the Luxe Sunset Boulevard Hotel in advance. All private event materials must be removed from the event site immediately following the event. The Luxe Sunset Boulevard Hotel is not responsible for client materials not removed at the conclusion of the event. In the event of non-compliance, the Luxe

Sunset Boulevard Hotel will reserve the right to remove these materials at user's cost & liability. Delivery trucks MUST use the loading dock located on Church Lane. All props must be carried in, or rolled in on dollies with RUBBER wheels. All table legs must have rubber tips. All lighting or décor fixtures must be attached with padding to protect beams & railings. Cords must be secured to the floor with runners only, unless prior arrangements have been made.

*Note: No item may be leaned against any wall or affixed to any wall at any time.*

## PHOTO RELEASE

Luxe Sunset Boulevard Hotel reserves the right to request photographs of the client's event from the contracted photographer. The hotel may use these photographs for marketing & other promotional purposes.

## CLIENT

Please sign this Agreement where indicated & return this with the contract. In signing this form, you are agreeing to the terms & conditions outlined in the aforementioned paragraphs. Please read it carefully. In signing this Agreement, you have accepted responsibility that any & all vendors connected with your event have received a copy of these guidelines.

Client Signature .....

Date .....