



Social



EMBASSY SUITES

by HILTON™

Los Angeles - International Airport/North



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A LIFETIME OF MEMORIES

All celebratory events evoke memories that will last a lifetime, whether for a child's birth, birthday, graduation, retirement or a celebration of life. Ensure that the honoree experiences the perfect celebration by staying at our Embassy Suites LAX North Hotel. Our hotel provides you with everything you need for an unforgettable day – from spacious two-room suites to beautiful banquet rooms.

For up to 180 guests, banquets include:

- Custom Linen Napkins and Floor Length Tablecloths
- Complimentary Wood Sectional Dance Floor
- Complimentary Round Mirrored Coaster & Glass Votive Candle Holder
- Personalized Seating Diagram
- Banquet Captain and Service Staff
- Special Preferred Room Rates for Overnight Guests
- Private Menu Tasting for Two
- Dedicated Events Manager

UPGRADES

- Spandex Covers with Band or Sash
- Plate Chargers & embellished flutes
- Chivari chairs
- Piping & draping
- Satin tablecloths

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

PLATED LUNCH – ENTRÉE

Lunch includes Freshly Baked Artisan Rolls & Butter, Local Grown Seasonal Vegetables, Whipped Potato Puree, Iced Tea and Water

SALADS (choose one)

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic

Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, and Caesar Dressing

Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry Vinaigrette

MAIN COURSE (choose two and a sauce)

Vegetarian Ratatouille | Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Pepper, Seasoned Garlic and Herbs | Steamed White Rice \$30

Herb Roasted Chicken | Mushroom Marsala, Honey Mustard, Citrus Au Jus \$32

Grilled Sirloin | Chimichurri, Shitake Mushroom Jus, Brandy Peppercorn \$34

Grilled Salmon | Roasted Tomato Cream Sauce, Chardonnay Dill Sauce, Lemon Parsley \$36

DESSERTS (choose one)

New York Cheesecake with Berry Coulis

Espresso Cake

Lemon Butter Cake

Red Velvet Cake

Chocolate Ganache Cake, freshly Whipped Cream

Tiramisu, Lady Fingers, Espresso Mascarpone Filling

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LUNCH BUFFET – GRAND

Minimum of 25 guests required

Choice of (2) entrees – 38

Choice of (3) entrees – 44

Lunch buffet includes assorted artisan breads, butter, choice of (1) salad, entrée, whipped potato puree, seasonal vegetables, assorted mini chef desserts, iced tea or lemonade (1.5 hours of service)

SALADS

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic

Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, Caesar Dressing

Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry Vinaigrette

MAIN COURSE

Herb Roasted Chicken with Mushroom Marsala or Picatta Sauce

Grilled Salmon with Roasted Tomato Cream Sauce

Crispy Fried Buttermilk Chicken

Braised Beef Short Ribs, Roasted Cipollini, Red Wine Reduction

Pesto Capellini Chicken, Asparagus, Pignolia

Ratatouille with Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers and Seasoned Garlic and Herbs

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PLATED DINNER

Dinner includes Freshly Baked Artisan Rolls & Butter, Local Grown Seasonal Vegetables,
Freshly Brewed Coffee, Decaf and Hot teas

SALADS (choose one)

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic

Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, Caesar Dressing

Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry
Vinaigrette

MAIN COURSE (choose two)

Ratatouille | Roasted, Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers, Seasoned with
Garlic and Herbs \$38

Oven Roasted Chicken | Herb Fingerling Potatoes | Chicken Mushroom Au Jus \$42

Grilled Salmon | Rice Pilaf | Chardonnay Dill Sauce \$47

Grilled New York Steak | Whipped Garlic Mashed Potatoes | Shitake Jus \$48

Roast Prime Rib of Beef Au Jus | Garlic Mashed Potatoes | Horseradish Cream \$51

Duo Plate of Sirloin and Jumbo Shrimp (3) | Rice Pilaf | Brandy Peppercorn \$55

DESSERTS (choose one)

New York Cheesecake with Berry Coulis

Chocolate Fondant Cake, Freshly Whipped Cream

Tiramisu, Lady Fingers, Espresso Mascarpone Filling

Chocolate Chip Cheesecake

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DINNER BUFFET

Minimum of 25 guests required
Choice of (2) entrees- 46
Choice of (3) entrees- 52

Dinner buffet includes Assorted Artisan Breads, Creamy Butter, choice of (1) Salad, choice of Entrées, (2) Sides, (1) Dessert, Freshly Brewed Coffee, Decaf and Hot Teas
(1.5 hours of service)

SALADS

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic

Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, Caesar Dressing

Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry Vinaigrette

ENTREES

Herb Roasted Chicken with Mushroom Marsala or Picatta Sauce

Grilled Salmon with Roasted Tomato Cream Sauce

Braised Beef Short Ribs, Roasted Cipollini, Red Wine Reduction

Barbeque Tri Tip

Ratatouille with Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers and Seasoned Garlic and Herbs

Ricotta Cheese Ravioli, Brown Butter, Lemon Capers

SIDES

Whipped Mashed Potatoes, Roasted Heirloom Fingerling Potatoes, Sautéed Green Beans with Almonds, Local Seasonal Vegetables, Rice Pilaf, Cajun Mac & Cheese, Mascarpone Polenta, Caramelized Brussel Sprouts

DESSERTS (choose one)

New York Cheesecake with Berry Coulis

Chocolate Fondant Cake, Freshly Whipped Cream

Tiramisu, Lady Fingers, Espresso Mascarpone Filling

Chocolate Chip Cheesecake

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HORS D' OEUVRES

Displays (*serves up to 25 guests*)

Vegetable Crudit , Crostini and Buffalo Chicken Spread - \$110

Sliced Seasonal Fruit and Berries Selection - \$100

Artisan Domestic Cheese with Gourmet Crackers, Crostini & Assorted Charcuterie - \$150

Mediterranean Platter, Hummus, Tzatziki, Olives, Feta, Crackers, Vegetable Crudite - \$110

Choose one dip: Spinach Artichoke, Pimento Cheese, Beer Dip - \$100

Served with Assorted Crackers, Pretzels, Pita Chips

Per Piece

COLD | \$5 per piece

Minimum of 25 pieces per order

Tortilla Chips & Salsa

Gazpacho Shooters

Ceviche Shooters

Mediterranean Antipasto Skewers

Roasted Tomato Bruschetta

Hummus, Olives, Feta on a Pita Chip

Upgrades

Prosciutto Wrapped Melon | \$12

Tuna Tartare | \$12

Cocktail Shrimp on Ice | \$13

HOT | \$7 per piece

Minimum of 25 pieces per order

Pot Stickers with Soy Sauce

Chicken Quesadilla

Honey BBQ Chicken Wings

Buffalo Chicken Wings

Vegetable Egg Rolls with Sweet & Sour Sauce

BBQ Meatballs

Spanakopita

Assorted Quiche

Smoked Brisket Empanada

Santa Fe Chicken Spring Roll

Mac & Cheese Melt

Thai Peanut Chicken Skewers

Beer Battered Mozzarella Sticks with Marinara Sauce

BBQ Pork Sliders

Upgrades

Coconut Shrimp with Mango Salsa | \$13

Bacon Wrapped Scallops | market price

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BANQUET CASH BAR SERVICE

There will be a \$150.00 Bartender Fee if the bar revenue does not exceed \$400.00. Any Wine or Champagne brought onto the hotel premises must be pre-arranged and approved by the Catering Department. A \$20.00 corkage fee per bottle will apply.

Well Brands - \$9
Call Brands - \$10
Premium Brands - \$11+
Domestic Beers - \$6
Imported/Microbrew Beers - \$7
Soft Drinks/ Juices - \$5
House wine by the Glass - \$9
Red Bull- Regular and Sugar free - \$6
Mineral Water - \$6

Non-Alcoholic & Soda Bar Packages

Drinks & Juice Service - \$8 per person
Sparkling Cider (non-alcoholic) - \$20 per bottle

HOST BAR PACKAGES

All hosted bars include beer, house wine and soft drinks. Pricing based per person.

SOFT BAR

One Hour \$14 | Two Hours \$20 | Three Hours \$25 | Four Hours \$30
House Red and White Wine, Sparkling Wine, Microbrews/Imported/Domestic Beer, Soft Drinks, Mineral Water and Juice

CALL BRANDS

One Hour \$18 | Two Hours \$24 | Three Hours \$29 | Four Hours \$34
Bacardi, Smirnoff, Tanqueray, Canadian Club, Seagrams 7, Jim Beam, Jack Daniel's, Jose Cuervo, Captain Morgan, Malibu, Domestic/ Imported beers, Red/white wine

PREMIUM BRANDS

One Hour \$21 | Two Hours \$30 | Three Hours \$35 | Four Hours \$40
Ketel One, Absolut, Bombay/Sapphire, Bacardi, Captain Morgan, Crown Royal, Maker's Mark, Johnny Walker Black, Hennessy VS, 1800 Silver Tequila, Microbrews/Imported Beers, Upgraded red/white wine

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