EVENTS MENU
Breakfast | Continental Breakfast

traditional | $32
- fresh baked breakfast breads
- ripened bananas
- locally sourced fruits + berries
- chilled orange juice + cranberry juice
- freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

california continental | $36
- yogurt parfait station – trio of greek yogurt, california berry medley, toasted coconut + 5 grain granola
- steel cut oatmeal – brown sugar, blue agave, toasted pecans + walnuts, raisins and dried california stone fruit
- locally sourced fruits + berries
- ripened bananas
- chilled orange juice + cranberry juice
- freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

add soy milk or almond milk for additional $1.00 per person

all breaks are priced at a maximum of one and a half hours of service

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Breakfast | Plated Breakfast

served with fresh orange juice, freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

all-american | $34
- fresh baked breakfast breads
- farm fresh scrambled eggs
- smoked bacon strips
- gourmet chicken apple sausage
- seasoned breakfast potatoes
- oven dried tomato + scallions

the other side | $39
- locally sourced fruit + berries
- farm fresh scrambled eggs
- grilled flat iron steak, chirmol salsa
- skillet potatoes
- grilled mexican onion
- warm flour tortilla
- honey butter

wake + bake | $35
- locally sourced fruit + berries
- choice of baked cinnamon french toast or buttermilk pancakes
- farm fresh scrambled eggs
- seasoned breakfast tots
- crispy smoked bacon
- bourbon maple syrup

add soy milk or almond milk for additional $1.00 per person

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Breakfast | Buffet Breakfast

breakfast buffet | $45
- fresh baked breakfast breads
- ripened bananas
- locally sourced fruit + berries
- agave infused yogurt, toasted coconut + 5 grain granola, california berry medley
- farm fresh scrambled eggs, sliced scallions
- smoked bacon strips
- chicken apple sausage
- seasoned breakfast tots
- chilled orange juice + cranberry juice
- freshly brewed starbucks coffee, decaffeinated coffee, and selection of teas

b.y.o.b.b. (build your own breakfast bowl) | $40
- hot: breakfast potatoes, farm fresh scrambled eggs, chef crafted chicken chorizo, jack cheese, scallions
- cold: agave greek yogurt, citrus supremes, california berry blend, roasted pistachios
- toaster station – sliced white, wheat + sourdough, butter, fruit preserves
- chilled orange, cranberry + grapefruit juices
- freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

la cocina buena | $49
- mexican style fruta loca
- ripened bananas + hand fruit
- pan de canela, brandied pecan compote
- huevos con tomate
- chef crafted chicken chorizo con papas
- jamon y cebollas
- charro beans
- thick corn tortillas
- chilled orange juice + cranberry juice
- freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

vegan hot breakfast options | add $6 each
- before the butcher chorizo hash – bliss potato, onion, peppers, tomato, cilantro
- tofu scramble – quinoa, zucchini, squash, eggplant, onion
- vegan egg scramble – chickpeas, pepitas, tomato, kale
- before the butcher steak + eggs

vegan cold breakfast options | add $4 each
- pina colada yogurt – toasted coconut + 5 grain granola, california berry medley
- soy muesli – 5 grain granola, toasted nuts, chia seeds, goji berries, crisp apples

25 guest minimum, priced for one and a half hours of service
labor fee* of $150.00 for groups below 25

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Breakfast | Enhancements

avocado toast station | $14
- assorted sliced breads and baguettes
- avocado spread, cucumber, beefsteak tomato, pickled red onion, sliced egg

breakfast sandwich | $11 (each)
- pork sausage patty, egg + cheese
- smoked bacon, egg + cheese
- beefsteak tomato, arugula, egg white + cheese

breakfast burrito | $11 (each)
- machaca + egg
- chorizo con huevo
- egg white, tomato + kale

warm jumbo cinnamon roll | $6
- choice of classic, honey nut or dark chocolate topping

brown rice kongee station | $10
- boiled eggs, mushrooms, krispy rice noodle, green onion, california kimchi

waffles...waffles...waffles | $15
- classic, blueberry, cinnamon roll waffles
- maple syrup, jalapeno syrup
- whipped butter, honey butter
- whipped chantilly cream
- california berry medley

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Breakfast | Enhancements continued…

pb + j station | $9
- sliced white, wheat + sourdough bread
- peanut butter + nutella
- variety of jackie’s jams
- ripened bananas
- hand fruit

el ranchero | $14
- chilaquiles
- frijoles de la olla
- oaxaca cheese
- poblano + charred pineapple salsa

the bagel board | $16
- fresh assorted bagels
- norwegian smoked salmon
- capers, sliced tomatoes, onions, cucumbers, lemons
- cream cheese shmeer

crafted omelet station | $16
- whole whipped eggs, egg whites
- ham, sausage, bacon, mushroom, onion, peppers, tomatoes, spinach, jalapeno, avocado, salsa
- cheddar + jack cheese
- chef attendant fee* $150

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Breaks | Coffee Breaks

all breaks include freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas, Pepsi, Diet Pepsi, and Sierra Mist soft drinks and 2% or skim milk on request

“get it together” – build your own trail mix | $23
- toasted coconut + 5 grain granola clusters
- toasted pepitas, spiced almonds, candied pecans, honey infused peanuts
- white chocolate chips, mini m&ms
- golden raisins, shredded coconut, banana chips, dried tropical fruit, mini pretzels

“hot potato” | $24
- 3 varieties of chef crafted kettle chips – jalapeno, salt + vinegar, bbq spiced
- bacon dip, bleu cheese dip, roasted onion dip
- sweet potato tots
- ketchup enhancement – spicy ketchup, curry ketchup, classic ketchup

“how sweet it is” | $26
- jumbo warm cinnamon rolls, salted caramel pecan glaze
- mini donut bar, chocolate fondue, sugar glaze
- maple bacon jalapeno bits, chopped peanuts, sprinkles

“thyme for a smoke” | $23
- smoked warm goat cheese, lemon pesto
- smoked tomato + olive tapenade
- sliced baguette, grilled naan, herb focaccia
- smoky almonds
- smoky thyme scented lemonade

coffee break minimum of 25 guests is required
labor fee* of $150 for groups below 25
coffee breaks are priced for one hour and a half of service

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Breaks | Coffee Breaks continued...

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Pepsi, Diet Pepsi, and Sierra Mist soft drinks and 2% or skim milk on request

“so cal farm stand” | $25
  - watermelon “poke”
  - strawberry + coconut mole
  - ripened local hand fruit
  - roasted babe farms veggies
  - california ice wine infused crudité – ranch, red pepper hummus
  - juiced crudité – salted cucumber, sweet corn, carrot

“la tiendita” | $26
  - mexican style fruta loca – watermelon, melon, strawberries, cucumber, jicama
  - chamoy, tajin, salsa picante, lime
  - chef crafted chicharrones
  - mexican candy shoppe
  - mangonada smoothies, agua fresca (jamaica, pina), Mexican soda

1927 root beer stand | $24 pp
  - classic root beer, vanilla ice cream
  - assorted jarritos, mango ice cream, pineapple ice cream, strawberry ice cream
  - mexican pepsi, horchata ice cream

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Breaks | A la Carte Breaks

- freshly baked cookies | $56 dz.
  - chocolate chip
  - peanut butter
  - one chef’s daily selection

- freshly baked brownies & bars | $56 dz.
  - double fudge brownies
  - s’mores bars
  - lemon bars

- gluten-free cookies + brownies | $62 dz.

- assorted fresh bagels | $54 dz.
  - with cream cheese and jackie’s jams

- freshly baked breakfast breads | $56 dz.
  - croissants
  - muffins
  - danishes

- bavarian style soft pretzels | $52 dz.
  - lightly salted and served with a duo of mustards to include honey dijon mustard, and yellow mustard

- dark roasted tortilla chips | $8 pp
  - with salsa verde, mocajete rojo

- house made kettle chips | $9 pp
  - served with jalapeño cilantro and blue cheese dips

- breads + spreads | $11 pp
  - sliced batards, crostinis, grilled pita, lavosh
  - infused honey bar-bourbon, california reaper, san diego citrus
  - garlic hummus, tomato olive tapenade

- häagen dazs ice cream bars | $6 ea

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Breaks | Beverage Breaks

beverage all day | $30
- Pepsi, Diet Pepsi, Sierra Mist, 296 ml bottled water
- freshly brewed starbucks coffee, decaffeinated coffee and selection of teas served at the start of your meeting, mid-morning refresh and afternoon refresh ala carte beverage

coffee by the gallon | $90
- freshly brewed starbucks coffee, decaffeinated coffee and selection of teas

12 ounce soft drinks | $5 ea
- Pepsi, Diet Pepsi or Sierra Mist

296 ml vasa water | $5 ea

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Lunch | Buffet Luncheon

all buffets include freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

add soup of the day | $8

California Deli Shoppe | $52
- house made kettle chips
- baby kale salad, marinated tomatoes, spiced pepitas, tinkerbell peppers, shaved purple moon, herb citronette
- 3 grain salad, quinoa, faro, cracked bulgar, marinated artichokes, softened onion, roasted garlic, shaved brussels sprouts, california olive oil, banyuls vinegar
- sliced oven roasted turkey, country style ham, roasted beef top round
- sliced provolone, aged golden cheddar, swiss cheese
- dill pickle spears, house pickled vegetables
- hand cut tomato, shaved red onion, crisp shredded lettuce
- mini potato bun, malted brown roll, caramelized onion roll
- mayonnaise, spicy mayonnaise, dijon mustard, yellow mustard
- brownie bar – fudge brownie, dulce de leche brownie, s’mores brownie

The Vegetable Patch | $54
- trio of soups – 3 bean vegan chili, spicy corn chowder, roasted tomato bisque
- display of assorted baby greens
- vine ripened tomato, shaved root vegetables, marinated cucumber
- california olives, toasted almonds, curry chickpeas, grilled mushrooms
- roasted peppers, spring peas, sweet corn, red onions
- fresh mozzarella, parmesan cheese, herbed feta, crispy wonton, bread shards
- california hot chicken, grilled chicken, crispy bacon bits
- pineapple upside down cake

La Bandera | $56
- dark roasted tortilla chips, red molcajete, salsa verde, pickled carrot
- tj caesar salad, crispy romaine, vine ripened tomatoes, toasted pepitas, queso fresco, chipotle caesar
- charro beans + mexican rice
- grilled carne asada
- pollo al pastor
- mexican street corn
- warm flour tortilla
- churros + flan

Con Amore | $56
- tuscan panzanella – baby arugula, hot house cucumber, marinated tomato, herb croutons, mozzarella, fresh picked oregano, red wine vinegar
- vine ripened tomato salad – balsamic infused roma, grape tomatoes, torn basil, shaved red onion, feta cheese, california olive oil
- rosemary roasted chicken, barolo reduction
- pan seared salmon, mushroom caper jus
- penne pasta pomodoro, parmesan cheese
- farm fresh vegetables
- espresso infused tiramisu

Marriott Los Angeles Airport
5855 West Century Blvd. Los Angeles, CA 90045
310 641 5700
all buffets include freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

so cal bbq | $56
- jalapeno honey corn bread
- baby green salad – hot house cucumber, vine ripe tomato, herbed croutons, shaved red onion, spicy ranch dressing, cream avocado dressing
- fire roasted sweet potato salad – smoked bacon, maple infused aioli
- house smoked 18-hour beef brisket, red eye bbq
- roasted bbq chicken, citrus agave bbq sauce
- street corn on the cobb, chili butter, aged mexican cheese
- 3 cheese mac + cheese
- build your own s’mores – marshmallow, warm chocolate fondue, graham crackers

the good eats | $59
- grilled watermelon salad – toasted pecan, shaved onion, feta cheese, fresh picked mint
- handpicked baby greens, heirloom carrots, marinated hot house cucumbers, spiced crunch almonds, aged manchego, orange tarragon vinaigrette
- golden road ipa braised short ribs
- charlie’s creole shrimp boil – corn pieces, pee wee potato, andouille sausage
- sweet potato puree, brown sugar brulee
- local market vegetables
- california berry cobbler

bibimbap rice bowl | $56
- brown or white rice
- carrot shards, red cabbage, kale, scallions, onions, soy bean sprouts, spinach, zucchini, shiitake mushroom, dried seaweed, fried egg
- kimchi, pickled vegetables
- tofu
- bulgogi beef
- teriyaki chicken
- sesame oil, soy sauce, oyster sauce, sriracha, sambal, chili garlic sauce, chili oil, red pepper paste
- almond cookies

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labor fee* of $150 for groups below 25
buffets are priced for one hour and a half of service

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Lunch | 25 Persons or Less

lunches include freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

soup & warm sandwich buffet | $48
- soup of the day
- winter green salad, accoutrements and vinaigrette dressing
- pick three:
  - reuben on sourdough
  - roast beef with swiss cheese
  - smoked turkey with gryere cheese
  - vegetarian sandwich
- fruit blondies

family style platters | $50
- kale caesar salad
- rolls with butter
- choice of 1:
  - garlic roasted chicken
  - 18 hour smoked brisket
  - grilled salmon
- fresh market vegetables
- roasted potatoes
- chef’s choice of dessert

buffets are priced for one hour and a half of service

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Lunch | Plated Selections

lunches include freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

select one salad

classic caesar
  - crisp romaine lettuce, shaved parmesan cheese, roasted tomato, herb crouton and classic Caesar dressing

california chopped salad
  - chopped iceberg lettuce with candied pecans, hot house cucumber, crisp bacon, vine ripe tomatoes and bleu cheese crumbles, served with a herb buttermilk dressing

mediterranean
  - baby greens, marinated tomatoes, crisp cucumbers, pepperoncini, kalamata olives, feta cheese, red wine vinaigrette

add soup | $8
  - vegetable minestrone
  - roasted corn + poblano
  - new england clam chowder
  - charred tomato bisque

entrees

citrus infused chicken | $48
  - red wine risotto, farm fresh vegetables, thyme jus

garlic roasted chicken | $48
  - mascarpone polenta, local market vegetables, mushroom ragout

pan roasted salmon | $52
  - potato mouseline, asparagus tips, cherry tomatoes, and citrus vin blanc

grilled flat iron steak | $56
  - salted fingerling potato, foraged mushrooms, baby carrot, garlic chimichurri

multiple entrée options are available for up to 2 different entrees
should you choose to select multiple entree options, the higher price will apply to all meals

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select one dessert item

red berry mascarpone cake * gluten free
  - vanilla cake, raspberry and mascarpone mousse

cheesecake
  - new york style cheesecake, graham cracker crust

lemon meringue tart
  - vanilla cookie dough, citrus pastry cream, toasted meringue

chocolate cream pie tart
  - chocolate cookie dough, chocolate curd, chantilly cream

opera cake
  - coffee buttercream, ganache, espresso cake

crème brulee tart
  - creamy crème brulee, burnt sugar, graham cracker tart shell

Lazy susan family style lunch (minimum of 100 guests or more)

cobb salad | $42
  - assorted dinner rolls
  - chopped romaine lettuce, diced vine ripe tomatoes
  - grilled chicken breast, crispy bacon, crumbled bleu cheese, chopped egg, olives, golden cheddar, ranch dressing
  - lemon bars
  - substitute shrimp or steak | $46

southwest salad | $44
  - tortilla chips
  - mixed green salad with julienne bell peppers, cilantro ranch dressing
  - roasted corn, black bean medley, diced tomato, chopped cilantro, toasted pepitas, queso fresco, tomato salsa
  - seasoned ground beef or chicken
  - fresh fruit tart display

middle east salad | $45
  - exotic bread display
  - mixed green salad, diced vine ripe tomatoes
  - sliced red onion, chickpeas, spiced almonds, feta cheese, dried apricots, black olives
  - chicken fatteh or roasted beet falafel
  - honey nut baklava
Lunch | Boxed Luncheon

sandwiches | $36

select up to three

- turkey
  - roast turkey with smoked cheddar, crisp lettuce, and tomato on a pretzel roll

- greek chicken
  - grilled breast of chicken, pepperoncini, feta cheese, shaved onion, crisp lettuce on ciabatta

- ham and swiss
  - shaved country ham, swiss cheese, bibb lettuce, bacon, and sliced tomatoes on a fresh brioche roll

- italian hoagie
  - shaved ham, mortadella, genoa salami, provolone, lettuce, tomato, shaved onion, on a french hoagie roll

- roasted vegetable
  - zucchini, yellow squash, red peppers, wild mushrooms, eggplant, and provolone cheese on ciabatta roll

choose one salad

- red skinned potato salad
- herb pasta salad
- 3 grain salad

included in all boxed luncheons

- bag of kettle chips
- jumbo cookie
- whole fruit
- choice of 286 ml bottled water or soft drink
- mayonnaise, mustard, salt & pepper
- cutlery and napkin

boxed luncheons are available for 5 – 500 guests
more than 500 guests requires a $250 labor fee*

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Dinner | Buffet

all buffets include freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

cali comfort | $88
- assorted rolls + butter
- compressed melon salad – mint infusion, sweet chile vinaigrette
- arugula, point reyes bleu cheese, dried figs, candied nuts, balsamic vinaigrette
- smoked corn bisque
- roasted brussels sprouts, lardon, onion and cider crème fraiche
- salt fingerling potatoes, garlic oil
- seared salmon, green olive tapenade
- golden road ipa braised short rib, smoked tomato jam
- herb roasted chicken, citrus tomato broth
- assorted mini trifle
- cinnamon apple torte, bourbon caramel, rosemary chantilly

the olive branch | $85
- roasted pepper tabbouleh
- trio of hummus
- chickpea + foraged mushroom salad
- marinated olive bar, citrus infusion, handpicked herbs
- lamb meatballs, harissa jus
- smoked chicken “tangine”
- moroccan braised beef short ribs
- currant + almond saffron rice
- roasted eggplant “baba ganoush”
- pistachio kulfi
- seasoned mango salad

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Dinner | Buffet continued...

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Latino Churrasqueria | $92
- Assorted rolls + butter
- White shrimp aguachile, spicy green salsa, red onion, fresh lime juice
- Valdivia heirloom tomato salad, hot house cucumbers, pickled carrot, tetilla cheese, orange citronette
- Baby kale salad, roasted root vegetables, goat cheese, toasted pecan, sugar cane emulsion
- Fire grilled pollo asado, grilled pineapple jus
- Argentinian style grilled beef, cilantro chimichurri
- Longaniza chilena
- Patatas bravas
- Roasted vine ripe tomato, spring onion, tinkerbell peppers
- Tres leches cake
- Capirotada de platano

"After the butcher" Steakhouse | $115
- Assorted sliced batards, lavosh + focaccia
- Frisée + lamb lettuce salad, tajin infused citrus, watermelon radish, roasted tomato, pecorino crisp, banyuls vinaigrette
- California salad – heirloom tomato, bleu cheese, soft boiled egg, crispy bacon, buttermilk dressing
- Brandywine tomato bisque
- Grilled filet of beef, bordelaise sauce
- Cherrywood smoked pork belly, vanilla gastrique, chicharrones
- Maine lobster cake, vanilla emulsion
- Rainbow cauliflower + roasted Cipollini onions
- Grilled lemon scented asparagus
- Roasted baby creamer potatoes, sour cream, cheddar, chives, whipped butter
- Flourless chocolate cake
- French macaron enhancement

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Dinner | Plated Selections

dinners include freshly brewed starbucks coffee, decaffeinated coffee + selection of hot teas

entrée

chicken | $65
fish | $70
beef | $82

select a soup or salad

add a course for $9 per person.
  • foraged mushroom veloute
  • roasted corn + poblano
  • smoky tomato basil

baby gem + black kale salad
  • roasted beets, smoked goat cheese fondue, pecan dust, mimosa vinaigrette

classic caesar salad
  • crisp romaine, aged parmesan, garlic croutons, roasted tomatoes, creamy caesar dressing

garden salad
  • handpicked greens, shaved vegetables, cucumbers, tomatoes, herb croutons, balsamic vinaigrette

california citrus salad
  • hydroponic lettuce, shaved radicchio, toasted kern county almonds, brie, local citrus, cilantro and tangerine citronette

entrees

all entrees are served with fresh market vegetables and choice of one starch

grilled filet mignon
  • green tomato sofrito, foraged mushroom ragout

beaujolais braised beef short ribs
  • natural jus

roasted garlic and herb crusted chicken
  • meyer lemon jus

chicken paillard
  • romesco emulsion

pan seared salmon
  • citrus vin blanc
Dinner | Plated Selections continued...

vegetarian / vegan entrée options

- roasted vegetable en croute – grilled vegetables wrapped in puff pastry served with andalucia tomato sauce
- roasted pepper risotto - daikon scallops, blistered kumato, and green pea shoots
- sear king oyster mushroom, green pea puree, roasted pee wee potato, red chimichurri, yellow pea shoots
- herb soft polenta, ratatouille cake, roasted red baby beets, basil oil, green pea shoot
- whipped chickpea, roasted mushrooms, rainbow cauliflower, pea tendrils, and port wine reduction
- stir-fried quinoa, grilled tofu steak, roasted carrots and parsnip, sea beans, ponzu glaze

select one starch

- garlic potato mouseline
- marble potato + leek hash
- soft mascarpone polenta
- truffled potato gratin
- fresh picked herb risotto

select one dessert item

lemon tart
- vanilla cookie dough, lemon curd, italian meringue

red velvet marquis cake * gluten free
- red velvet cake, cheesecake mousse

chocolate crème brulee cake
- chocolate shortbread cookie, vanilla crème brulee, dark chocolate mousse

red berry mascarpone mousse
- vanilla almond cake, duo of mousse
dulce de leche pyramid
- crunchy praline, chocolate caramel mousse

multiple entrée options are available for up to 2 different entrees
should you choose to select multiple entree options, the higher price will apply to all meals

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Reception | Hors D’ Oeuvres

cold canapés
minimum order of 25 pieces per variety

- cumin spiced beef, focaccia toast | $7 ea
- pepper ahi tuna, wasabi caviar | $7 ea
- smoked duck + cranberry mousse | $6 ea
- shrimp + pesto crostini | $7 ea
- smoked salmon rosette | $6 ea
- caprese crouton | $5 ea

hot hors d’oeuvres
minimum order of 25 pieces per variety

- coconut shrimp | $9 ea
- artichoke goat cheese fritter | $7 ea
- brie in puff pastry | $7 ea
- chicken wellington | $7 ea
- beef en croute | $9 ea
- lobster empanada | $10 ea
- jumbo lump crab cake | $10 ea
- portobello arancini | $7 ea
- sweet corn timbale | $7 ea
- vegetable brochette | $7 ea

reception table displays

fresh fruit display | $18 pp
- locally sourced melons + berries, lime agave yogurt dressing

california crudite | $18 pp
- balsamic, herb buttermilk dip

international cheese enhancement | $22 pp
- array of rustic crostini, batard, grissini, grilled flat bread, jackie’s jams

“try it all” | $20 pp
- trio of fresh fruits, vegetables, and cheeses

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Reception | Stations

nacho bar | $18 pp (add chicken $5, add carne asada $6)
- dark roasted tortilla chips, spicy cheese fondue, refried beans, olives, pickled jalapeno, chopped cilantro, molcajete salsa, chipotle sour cream

on ice | market price (based on 3 pieces per person)
- iced jumbo prawns & grilled lobster medallions, cocktail sauce, bohemian calypso sauce, lemon

california crudo display | $550 (serves 25 guests) minimum 25 people
- assorted sushi and sashimi served with soy sauce, wasabi, and pickled ginger

gourmet flatbread | $16 pp
- barbeque chicken, calabrese + cheese, roasted vegetable, garlic shrimp

dim sum station | $28 pp
- pork bao, shrimp + pork sui mai, chicken potsticker, beef spring roll, vegetable won ton
- plum sauce, hot chili oil, hoisin, hot mustard

mac + cheese 3 ways | $20 pp (action station available)
- mushrooms, peas, spinach
- roasted cauliflower, tomatoes, bacon
- classic 3 cheese

mmmmm...potato | $20 pp (action station available)
- load your own potato skin, cheddar cheese sauce, chopped bacon, green onion, sour cream, carnitas, green salsa, jack cheese, vegan chili, diced tomato, red onion

action stations require one uniformed chef per 75 guests at $150.00 per chef*
there is a 25 guest minimum for all action stations based on one and a half hours of service

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baja grill station | $24 pp (action station available)
- (choose 1) chipotle chicken, carne asada, whole roasted mexican grouper
- warm flour tortillas, crisp cabbage slaw, lime wedges, chipotle crema, queso oaxaca + cheddar cheese blend
- pico de gallo, guacamole, green mole cajete salsa
- additional protein available at $6 more per person

“trust us” slider bar | $22 pp (two sliders per person)
select 2 proteins and trust our chefs to do the rest...
- angus beef patty
- 18 hour smoked brisket
- pulled pork
- philly cheesesteak
- crab cake
- chickpea + cauliflower

carving stations

carving stations require one uniformed chef per 75 guests at $150.00 per chef*
there is a 25 guest minimum for all action stations based on one and a half hours of service

house smoked turkey breast | $450 each (serves 30 guests)
- orange cranberry relish, carolina bbq sauce, assorted miniature rolls

peppered tenderloin of beef | $550 each (serves 25 guests)
- stone ground mustard, creamed horseradish, assorted miniature rolls

arugula + garlic stuffed porchetta | $450.00 each (serves 30 guests)
- oven roasted with vanilla pineapple glaze, roasted garlic aioli, assorted miniature rolls

action stations require one uniformed chef per 75 guests at $150.00 per chef*
there is a 25 guest minimum for all action stations based on one and a half hours of service

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Reception | Dessert Station

warm chocolate fondue station | $20
- marshmallow
- strawberries
- pound cake
- pretzel wands
- cinnamon churros
- sweet pineapple

gourmet pastry table | $22
- chocolate dipped strawberries
- fruit tarts
- cream puffs
- assorted éclairs
- exotic petit fours

break your own brittle bar | $18
- bacon + hazelnut
- chocolate pecan
- honey pistachio
- spicy chocolate fondue
- white chocolate fondue

1927 root beer stand | $24 pp
- classic root beer, vanilla ice cream
- assorted jarritos, mango ice cream, pineapple ice cream, strawberry ice cream
- mexican pepsi, horchata ice cream

station minimum of 25 guests is required
stations are priced for one hour and half of service
labor fee* of $150.00 for groups below 25

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Energize | Performance Foods & Breaks

Keep your attendees energized with these performance foods:

Anti-Oxidant rich blueberries, sun-dried raisins, and orchard apples, whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed. Snacking vegetables, low glycemic indexed legumes, natural yogurt and whole grain granola for sustained focus all day.

energy break | $24
- protein bars
- granola bars
- energy bars
- roasted pistachios
- wasabi peas
- crispy chickpeas, spicy salt

fruit + nuts break | $22
- assorted mixed nuts
- whole pieces of seasonal fresh fruit
- designer dried fruit
- pineapple chia shooter
- strawberry chia shooter
- blueberry chia shooter

garden break | $22
- sweet pepper crudité shot
- spicy carrot crudité shot
- sea salt cucumber crudité shot
- fava bean hummus
- jicama, tomatoes, carrot sticks, cucumber sticks
- grilled pita bread

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# Beverage | Cash Bar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Bar</td>
<td>$12 per drink</td>
</tr>
<tr>
<td>Smirnoff vodka, Beefeater gin, Cruzan aged light rum, Dewar's white label scotch, Jim Beam bourbon, Canadian Club whiskey, Jose Cuervo traditional silver, Hennessey VSOP</td>
<td></td>
</tr>
<tr>
<td>Top Shelf Bar</td>
<td>$15 per drink</td>
</tr>
<tr>
<td>Absolut vodka, Tanqueray gin, Bacardi silver, Captain Morgan spiced rum, Dewar's white label scotch, Jack Daniels whiskey, Maker's Mark bourbon, 1800 silver tequila, Courvoisier VSOP</td>
<td></td>
</tr>
<tr>
<td>Luxury Bar</td>
<td>$17.00 per drink</td>
</tr>
<tr>
<td>Grey Goose, Bombay Sapphire, Bacardi silver, Captain Morgan spiced rum, Johnny Walker black label, Jack Daniels whiskey, Crown Royale, Knob Creek, Patron silver, Hennessey VSOP</td>
<td></td>
</tr>
<tr>
<td>Cordials</td>
<td>$15 per drink</td>
</tr>
<tr>
<td>Imported beer</td>
<td>$9 per bottle</td>
</tr>
<tr>
<td>Corona, Guinness, Heineken</td>
<td></td>
</tr>
<tr>
<td>Domestic beer</td>
<td>$8 per bottle</td>
</tr>
<tr>
<td>Blue Moon Belgian White, Budweiser, Bud Light, Coors Light</td>
<td></td>
</tr>
<tr>
<td>Craft beer</td>
<td>$9 per bottle</td>
</tr>
<tr>
<td>Karl Strauss Aurora IPA, Ballast Point Sculpin IPA</td>
<td></td>
</tr>
<tr>
<td>Wines</td>
<td>$12 per glass</td>
</tr>
<tr>
<td>Magnolia Grove by Chateau St. Jean, California – Rose, Pinot Grigio, Chardonnay, Merlot &amp; Cabernet</td>
<td></td>
</tr>
<tr>
<td>Non-alcoholic beer</td>
<td>$8 per bottle</td>
</tr>
<tr>
<td>Soft drinks</td>
<td>$7 per drink</td>
</tr>
<tr>
<td>Bottled water</td>
<td>$7 per drink</td>
</tr>
<tr>
<td>Sparkling water</td>
<td>$7 per drink</td>
</tr>
<tr>
<td>Bartender fee*</td>
<td></td>
</tr>
<tr>
<td>$150 for 4 hours per bar</td>
<td></td>
</tr>
<tr>
<td>$50 for each additional hour</td>
<td></td>
</tr>
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Beverage | Host Bar

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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Premium bar</td>
<td>$11.00 per drink</td>
</tr>
<tr>
<td>Smirnoff vodka, Beefeater gin, Cruzan aged light rum, Dewar’s white label scotch, Jim Beam bourbon, Canadian Club whiskey, Jose Cuervo traditional silver, Hennessey vs.</td>
<td></td>
</tr>
<tr>
<td>Top shelf bar</td>
<td>$14.00 per drink</td>
</tr>
<tr>
<td>Absolut vodka, Tanqueray gin, Bacardi silver, Captain Morgan spiced rum, Dewar’s white label scotch, Jack Daniels whiskey, Maker’s Mark bourbon, 1800 silver tequila, Courvoisier vs.</td>
<td></td>
</tr>
<tr>
<td>Luxury bar</td>
<td>$16.00 per drink</td>
</tr>
<tr>
<td>Grey Goose, Bombay Sapphire, Bacardi silver, Captain Morgan spiced rum, Johnny Walker Black label, Jack Daniels whiskey, Crown Royale, Knob Creek, Patron Silver, Hennessey vs Op</td>
<td></td>
</tr>
<tr>
<td>Cordials</td>
<td>$14.00 per drink</td>
</tr>
<tr>
<td>Imported beer</td>
<td>$8.50 per bottle</td>
</tr>
<tr>
<td>Corona, Guinness, Heineken</td>
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</tr>
<tr>
<td>Domestic beer</td>
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<td>Blue Moon Belgian White, Budweiser, Bud Light, Coors Light</td>
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<td>Craft beer</td>
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<td></td>
</tr>
<tr>
<td>Non-alcoholic beer</td>
<td>$6 per bottle</td>
</tr>
<tr>
<td>Soft drinks</td>
<td>$5 per drink</td>
</tr>
<tr>
<td>Bottled water</td>
<td>$5 per drink</td>
</tr>
<tr>
<td>Sparkling water</td>
<td>$5 per drink</td>
</tr>
<tr>
<td>Bartender fee*</td>
<td></td>
</tr>
<tr>
<td>$150 for 4 hours per bar</td>
<td></td>
</tr>
<tr>
<td>$50 for each additional hour</td>
<td></td>
</tr>
</tbody>
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Marriott Los Angeles Airport
5855 West Century Blvd. Los Angeles, CA 90045
310 641 5700
# Beverage | Sparkling and White Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Price per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chardonnay</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>j. lohr estates, “riverstone”, monterrey, california</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>magnolia grove by chateau st. jean, california</td>
<td>$43</td>
<td></td>
</tr>
<tr>
<td><strong>Pinot Grigio</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>casasmith, ancient lakes, washington</td>
<td>$46</td>
<td></td>
</tr>
<tr>
<td>magnolia grove by chateau st. jean, california</td>
<td>$43</td>
<td></td>
</tr>
<tr>
<td><strong>Sauvignon Blanc</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>sea pearl, marlborough, new zealand</td>
<td>$45</td>
<td></td>
</tr>
<tr>
<td><strong>Riesling</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>chateau st. michelle, columbia valley, washington</td>
<td>$45</td>
<td></td>
</tr>
<tr>
<td><strong>Sparkling</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>la marca, extra dry prosecco, veneto Italy</td>
<td>$47</td>
<td></td>
</tr>
<tr>
<td><strong>Rose</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>magnolia grove by chateau st. jean, california</td>
<td>$43</td>
<td></td>
</tr>
</tbody>
</table>

***Full wine list upon request***

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# Beverage | Red Wine

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Price per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>pinot noir</strong></td>
<td>erath, oregon</td>
<td>$55 per bottle</td>
</tr>
<tr>
<td></td>
<td>line 39, california</td>
<td>$48 per bottle</td>
</tr>
<tr>
<td><strong>merlot</strong></td>
<td>raymond vineyards, “reserve selection” napa, california</td>
<td>$56 per bottle</td>
</tr>
<tr>
<td></td>
<td>magnolia grove by chateau st. jean, california</td>
<td>$43 per bottle</td>
</tr>
<tr>
<td><strong>cabernet sauvignon</strong></td>
<td>aquinas, north coast, california</td>
<td>$52 per bottle</td>
</tr>
<tr>
<td></td>
<td>avalon, california</td>
<td>$45 per bottle</td>
</tr>
<tr>
<td></td>
<td>magnolia grove by chateau st. jean, california</td>
<td>$43 per bottle</td>
</tr>
</tbody>
</table>

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menus

menus are only guidelines. our event staff is happy to prepare customized proposals to meet your specific needs. all prices listed are subject to change. confirmation of prices will be made by your event manager.

guarantees

to ensure the success of your event, it is necessary that you provide us with the exact number of guests in attendance for each function at least (3) business days prior to your event. this number will become your guarantee not subject to reduction. in lieu of a guarantee the contracted number of guests will become your guarantee.

payment

the hotel does not accept payment upon conclusion. your total estimated charges must be pre-paid unless credit has been established with the hotel.

labor charges

additional carvers, station attendants, food servers and cocktail servers are available at $150.00 per person per 4 hour shift. a $150.00 labor fee will be applicable for any food functions less than 25 guests. these labor charges are not considered tip or gratuity and no part of these labor charges is distributed to employees.

decorations

arrangements of floral centerpieces, special props and decorations may be made through the event manager. all decorations must meet with the approval of the Los Angeles Fire Department. the hotel will not permit affixing any items to the walls or ceiling of the rooms.

security

the hotel may require security for certain events. only hotel security companies that have workmen’s compensation and liability insurance policies are allowed on property. the hotel strictly enforces a no weapon policy for all security functions on the property. hotel loss prevention officers are available at competitive rates

audio visual

we are proud to partner exclusively with PSAV for all audio visual and event technology needs. Please contact Yenei Beas at ybeas@psav.com for pricing and assistance.

clean up

a $1,000.00 non-negotiable clean-up charge will be assessed to an event if more than normal clean-up is required at the conclusion of the event. for example, trash, confetti, cartons, rice, sand, floral, glitter, empty boxes etc.
signage

Pre-approved signs are permitted in the foyer of private function rooms on the ballroom level. No signs are permitted in public spaces including the main lobby, guest room hallways or outside of the hotel. The hotel will not permit the affixing of any other signs. Banners may not be hung in the lobby of the hotel. Banners are permitted inside private ballrooms, and a fee of $75.00 per banner will be charged.

shipping

Packages for your meetings may be delivered five days prior to the date of the function. FedEx charges storage fees after five days of storage and handling fees on all packages. The meeting name, date and function and your name should be included on all packages to ensure proper delivery.

food

All food must be purchased through the hotel and served by hotel staff.

weather

The hotel reserves the right to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather predicted. The decision will be made (5) five hours in advance of each event with manager’s approval. If the decision must be delayed or changed and it requires the hotel to set both the indoor and outdoor venues’, the appropriate room rental charge will be made according to function size and complexity of set-up. All outdoor events will end no later than 10:00 pm due to local noise ordinance.

engineering

Electrical needs exceeding 120 volt / 20 amp wall plug service must be arranged in advance and will require additional fees.

vendor set up/teardown

Exhibit companies, florists, decorators and entertainers must schedule their move-in and out with the event manager. All move in and outs must occur through the loading dock area. The hotel is not responsible for any items left behind. In addition, vendors are responsible for removing their own trash. A liability insurance certificate will be required for all vendors, decorators, entertainers, AV companies and exhibit companies.

F&B Staff Charge and facility charge

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