



WILSHIRE GRAND

LOS ANGELES

*Requests the opportunity to host
one of the
most important events
of your life!*

*Expect
to be pampered with
excellent service and fine cuisine
in a setting of
beauty and elegance!*



TO SCHEDULE A GRAND TOUR
PLEASE CALL UPON:

YOLANDA BROWN
213-612-3914

SR. CATERING SALES MANAGER
930 WILSHIRE BLVD.
LOS ANGELES, CA 90017

THE HOTEL APPLIES A 21% SERVICE CHARGE ON ALL FOOD AND BEVERAGE SALES
WHICH IS TAXABLE ACCORDING TO CALIFORNIA SALES TAX LAW



WILSHIRE GRAND

LOS ANGELES

Your Wilshire Grand Wedding Package is designed to make your planning easy, and your special day a joyful memory to cherish for years to come.

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In elegant surroundings with gracious service and fine cuisine, we offer you the following special features at a very special price:

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*Complimentary Honeymoon Suite with Parking
Champagne or Cider Toast
Complimentary Bridal Ready Room
White Linen and Lace Skirting
Parquet Dance Floor*

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*Additional Services Available:
Special Room Rates for Overnight Guests
Preferred Valet Parking Rate
Ice Carvings*

SAMPLE TIME LINE

<i>4:00PM</i>	<i>PHOTOS</i>
<i>5:00PM</i>	<i>GUEST ARRIVAL</i>
<i>5:30PM</i>	<i>CEREMONY</i>
<i>6:00PM</i>	<i>RECEIVING LINE</i>
<i>6:00-7:00PM</i>	<i>COCKTAILS & HORS D'OEUVRES</i>
<i>7:00PM</i>	<i>GUESTS SEATED</i>
<i>7:05PM</i>	<i>GRAND ENTRANCE/CHAMPAGNE TOAST/PRAYER</i>
<i>7:15PM</i>	<i>SALAD/ ENTREE</i>
<i>8:30PM</i>	<i>FIRST DANCE / DANCING</i>
<i>9:00PM</i>	<i>CUT CAKE</i>
<i>9:15PM</i>	<i>DANCING</i>
<i>10:30PM</i>	<i>GARTER TOSS</i>

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Wedding Ceremonies

In addition to your reception, an elegant ballroom setting might be considered for the Wedding ceremony, at a charge of \$1,295.00 for groups of up to 400. The ceremony charge includes ballroom setting, staging, luxurious padded ballroom chairs, aisle runner, portable sound system and lavalier microphone for officiant, non-alcoholic fruit punch station and complimentary bridal ready room.

Additions

With the compliments of our management and service staff, all receptions are highlighted with white linen, champagne or cider toast for all guests, bridal mints and fancy mixed nuts. At your request, a bandstand, dance floor, gift table and bridal table also will be provided. Our catering consultants are happy to recommend entertainment, photography, nice chair covers and other special decorations.

Deposits

At the time of confirmation for your wedding date, an initial deposit will be required to reserve your reception space. The estimated balance will be due 3 working days prior to your event.

Guarantee

Please confirm the number of guests expected by noon, three working days prior to your event. This number is your minimum guarantee and may not be lowered. If a confirmation number is not received on time, the expected attendance will become the number guaranteed. Charges will be based on your guarantee or the actual attendance, whichever is greater.

Menu Selection

All food and beverage served in the banquet area is to be provided by the Wilshire Grand Los Angeles. California state tax and the customary taxable service charge will be added to all food and beverage items. Please keep in mind, final menu prices cannot be guaranteed more than six months prior to your function date.

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WILSHIRE GRAND

LOS ANGELES

PLATINUM PACKAGE

Four Hours of Hosted Premium Bar

*Four Pieces Per Person of Hot and Cold
Butler Passed Hors D' Oeuvres
(based on chef's selections)*

*One Large Display of Fresh Seasonal Vegetables
With Dipping Sauces*

One Large Display of Domestic and Imported Cheeses

*Champagne Toast
(Apple Cider available)*

Non-Alcoholic Fruit Punch Station

Choice of Salad

*New York Steak and Sea Bass Duet Entrée
Chef's Selection of Starch and Seasonal Vegetables
Warm Rolls and Butter*

*Chocolate Covered Strawberries
(served family style)*

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

One Bedroom Honeymoon Suite for the night of the Wedding

One Bridal Ready Room

*Cake Cutting Fee Waived
(on own for wedding cake)*

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WILSHIRE GRAND

LOS ANGELES

GRAND PACKAGE

Two Hours of Hosted Deluxe Bar

*Two Pieces Per Person of Hot and Cold
Butler Passed Hors D' Oeuvres
(based on chef's selections)*

*One Medium Display of Fresh Seasonal Vegetables
With Dipping Sauces*

*Champagne Toast
(Apple Cider available)*

Non-Alcoholic Fruit Punch Station

Choice of Salad

*New York Steak or Sea Bass Entrée
Chef's Selection of Starch and Seasonal Vegetables
Warm Rolls and Butter*

*Chocolate Covered Strawberries
(served family style)*

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

One Bedroom Honeymoon Suite for the night of the Wedding

One Bridal Ready Room

*Cake Cutting Fee Waived
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WILSHIRE GRAND

LOS ANGELES

WILSHIRE PACKAGE

Two Hours of Hosted Deluxe Bar

*Two Pieces Per Person of Hot and Cold
Butler Passed Hors D' Oeuvres
(based on chef's selections)*

*One Small Display of Fresh Seasonal Vegetables
With Dipping Sauces*

One Small Display of Domestic and Imported Cheeses

*Champagne Toast
(Apple Cider available)*

Non-Alcoholic Fruit Punch Station

Choice of Salad

Chicken En Croute Entrée

*Chef's Selection of Starch and Seasonal Vegetables
Warm Rolls and Butter*

*Chocolate Covered Strawberries
(served family style)*

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

One Bedroom Honeymoon Suite for the night of the Wedding

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LOS ANGELES

STARTERS

(PLEASE SELECT ONE)

SOUP DU JOUR

MIXED FIELD GREENS WITH RADICCHIO AND BELGIAN ENDIVE, DICED RIPE ROMA TOMATO AND ENOKI MUSHROOMS, SOY GINGER VINAIGRETTE

BABY LEAF LETTUCE WITH MARINATED ARTICHOKE HEARTS AND WEDGE OF ROMA TOMATO, DIJON VINAIGRETTE

BUFFALO MOZZARELLA WITH VINE RIPENED TOMATOES
FRESH BASIL AND OLIVE OIL VINAIGRETTE

CAESAR STYLE SALAD
WITH TOASTED CROUTONS AND PARMESAN CHEESE

ENTREES

(PLEASE SELECT ONE)

ROASTED BREAST OF CHICKEN STUFFED WITH
ARUGULA, PROSCUITTO AND BRIE CHEESE, WITH
HERBES DE PROVENCE CHARDONNAY CREAM SAUCE
WILD RICE PILAF AND SEASONAL VEGETABLES

GRILLED BREAST OF CHICKEN IN TEQUILA LIME BUTTER
RED PEPPER RICE AND SEASONAL VEGETABLES

BREAST OF CHICKEN MEDITERRANEAN
SERVED WITH SAUTEED ARTICHOKEs, CAPERS, GREEN OLIVES
AND FRESH OREGANO WITH A SPLASH OF WHITE WINE AND LEMON JUICE
GOAT CHEESE MASHED POTATOES AND HERBED ITALIAN VEGETABLES

BAKED BREAST OF CHICKEN TOPPED WITH
STEWED WILD MUSHROOMS AND EMMENTALER CHEESE
HORSERADISH MASHED POTATOES AND SEASONAL VEGETABLES

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WILSHIRE GRAND

LOS ANGELES

BREAST OF CHICKEN EN CROUTE

SAUTÉED BREAST OF CHICKEN WITH CARAMELIZED PEARS, SPINACH
AND PATE WRAPPED IN PUFF PASTRY SERVED WITH A PORT WINE AND
TART CHERRY GLAZE
HERBED RICE AND VEGETABLE MEDLEY

HERB AND WALNUT BUTTER CRUSTED BREAST OF DUCK

TOPPED WITH BROWN BUTTER AND DRIED APRICOTS
SERVED OVER WILD RICE CAKES
DILLED BABY CARROTS

GRILLED BREAST OF CHICKEN AND JUMBO SHRIMP IN A ROASTED GARLIC,

OVEN DRIED TOMATO AND BASIL CREAM SAUCE
WILD MUSHROOM MASHED POTATOES AND ITALIAN SQUASH AND PEPPERS

POTATO AND HORSERADISH CRUSTED FILET OF SALMON

IN A VODKA AND CHIVE BUTTER SAUCE
SAUTÉED ASPARAGUS

GRILLED FILET OF MAHI MAHI ON A MANGO COULIS

AND TOPPED WITH KIWI PAPAYA RELISH
WASABE MASHED POTATOES AND VEGETABLE MEDLEY

GRILLED 10 OZ. NEW YORK STEAK TOPPED WITH

CHANTERELLE MUSHROOMS AND GRAINY MUSTARD DEMI GLACE
CARAMELIZED ONION SCALLOPED POTATOES AND SEASONAL VEGETABLES

HERB CRUSTED 9 OZ. FILET MIGNON

IN A ROASTED SHALLOT AND RED PEPPER DEMI GLACE
GARLIC MASHED POTATOES AND VEGETABLE MEDLEY

ROASTED PRIME RIB OF BEEF SERVED IN A ROSEMARY JUS LIE

ROASTED RED POTATOES AND SEASONAL VEGETABLES

GRAND PAIRINGS

(SELECT ANY TWO ITEMS)

6 OZ. FILET MIGNON IN PORT WINE GLAZE

MARYLAND BLUE CRAB CAKE LEMON AIOLI

SHRIMP AND SCALLOP GRATON

POTATO AND HORSERADISH CRUSTED SALMON IN A VODKA CHIVE BUTTER SAUCE

GRILLED JUMBO SHRIMP MARINATED IN WHITE TRUFFLE OIL AND LEMON

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LOS ANGELES

COLD HORS D'OEUVRE

100 PIECE ASSORTMENT

CARAMELIZED SWEET ONION MOUSSE ON BELGIAN ENDIVE
DUO OF OLIVE TAPENADE ON RYE TOAST
SMOKED CHEDDAR IN PHILO
SALAMI CORONETS WITH HORSERADISH CREAM CHEESE
GRILLED ASPARAGUS AND MAYTAG BLEU BARQUETS
RIATTA STUFFED CHERRY TOMATOES

100 PIECE ASSORTMENT

FIRE ROASTED PEPPER STUFFED ARTICHOKE HEARTS
CAJUN BAY SHRIMP REMOULADE IN PUFF PASTRY
SPINACH AND FETA IN PHILO CUP
EGGPLANT MOUSSE ON LAVOSH
PROSCIUTTO AND MELON
SESAME GLAZE CHICKEN WITH WASABI CREME

100 PIECE ASSORTMENT

CALIFORNIA ROLLS WITH SOY AND PICKLED GINGER
GRILLED PORTOBELLO MUSHROOM TRIANGLES
WITH GOAT CHEESE AND SUN DRIED TOMATO
SLICED TENDERLOIN OF BEEF ON PUMPERNICKEL WITH GRAINY MUSTARD
BLUE CRAB COCKTAIL IN CUCUMBER
SHRIMP AND CARAMELIZED GARLIC CANAPÉ
SMOKED SALMON ON TOASTED RYE WITH DILL HONEY MUSTARD SPREAD

50 PIECE MINIMUM EACH

JUMBO SHRIMP, HORSERADISH COCKTAIL SAUCE
SUSHI ASSORTMENT WITH PICKLED GINGER, WASABI AND SOY
SNOW CRAB CLAWS WITH WHOLE GRAIN MUSTARD DIP
TUNA TARTAR ON WON TON CHIP

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LOS ANGELES

HOT HORS D'OEUVRE

MINIMUM ORDER 50 PIECES EACH

50 PIECE MINIMUM EACH

MINI GOURMET PIZZAS
VEGETABLE EGG ROLL WITH CHINESE HOT MUSTARD
BBQ BEEF MEATBALLS
CHICKEN QUESADILLA CONES WITH GUACAMOLE AND SALSA
BUFFALO WINGS WITH BLEU CHEESE DRESSING
FRIED FOUR CHEESE RAVIOLI WITH PESTO DIPPING SAUCE

50 PIECE MINIMUM EACH

SCALLOPS WRAPPED IN BACON
SESAME CHICKEN TENDERS WITH HOT AND SPICY SOY DIP
MUSHROOM CAPS STUFFED WITH GORGONZOLA AND SWEET ITALIAN SAUSAGE
BRIE EN CROÛTE
JAMAICAN BEEF EMPANADAS
SHRIMP & PORK SHAO MAI
STEAMED VEGETABLE DUMPLINGS

50 PIECE MINIMUM EACH

PEKING DUCK SPRING ROLLS
CRAB AND ASIAGO STUFFED MUSHROOMS
ARTICHOKE AND BOURSIN BEIGNETS
CHICKEN YAKITORI WITH SOY GARLIC CHILI SAUCE
MINI BEEF WELLINGTONS
PORK POT STICKERS

50 PIECE MINIMUM EACH

COCONUT CRUSTED JUMBO PRAWNS
JUMBO LUMP CRAB CAKES WITH HORSERADISH AND RED PEPPER REMOULADE
PROSCIUTTO WRAPPED SEA SCALLOPS
BEEF BROCHETTES ALA BÉARNAISE
SHRIMP TEMPURA WITH WASABI VINAIGRETTE
RED PEPPER, GARLIC AND SOY GLAZED BABY LAMB CHOPS

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WILSHIRE GRAND

LOS ANGELES

RECEPTION DISPLAY ITEMS

VEGETABLE CRUDITE

CRUDITÉ OF SEASONAL VEGETABLES WITH YOUR CHOICE OF TWO DIPS:
RANCH, SALSA, ROASTED GARLIC, SPINACH

SMALL	SERVES 35-50
MEDIUM	SERVES 60-75
LARGE	SERVES 85-100

CHEESE

DISPLAY OF IMPORTED AND DOMESTIC CHEESES DECORATED WITH FRESH FRUIT
AND ACCOMPANIED BY ASSORTED BREADS AND CRACKERS

SMALL	SERVES 35-50
MEDIUM	SERVES 60-75
LARGE	SERVES 85-100

FRESH SEASONAL FRUIT

SEASONAL AND TROPICAL FRESH FRUIT DISPLAY WITH
HONEY YOGURT SAUCE

SMALL	SERVES 35-50
MEDIUM	SERVES 60-75
LARGE	SERVES 85-100

WHOLE PINEAPPLES DECORATED WITH FRESH FRUIT KABOBS
(MINIMUM ORDER 25 PIECES)

ITALIAN ANTIPASTI

FRESH MOZZARELLA, VINE-RIPENED TOMATOES, BLACK OLIVES,
GRILLED EGGPLANT AND ZUCCHINI, ROASTED PEPPERS,
MARINATED ARTICHOKE HEARTS, MARINATED CHEESE TORTELLINI,
PROSCIUTTO, SALAMI, MARINATED CALAMARI AND AN AGED
PARMESAN CHEESE WEDGE SERVED WITH GRISSINI

SMALL	SERVES 35-50
MEDIUM	SERVES 60-75
LARGE	SERVES 80-100

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WILSHIRE GRAND

LOS ANGELES
BEVERAGES

ARRANGEMENTS CAN BE MADE FOR EITHER NO HOST (CASH) OR HOSTED BAR(S).
A LABOR CHARGE OF \$125.00 PER BAR WILL APPLY.

THE WILSHIRE GRAND LOS ANGELES IS PROUD TO SERVE THE FOLLOWING BRANDS:

	<u>DELUXE BRANDS</u>	<u>PREMIUM BRANDS</u>
SCOTCH	DEWARS	JOHNNIE WALKER BLACK
BOURBON	JIM BEAM	JACK DANIELS
VODKA	SMIRNOFF	ABSOLUT
GIN	BEEFEATERS	TANQUERAY
RUM	BACARDI SILVER	MEYERS'
CANADIAN	CANADIAN CLUB	CROWN ROYAL
TEQUILA	CUERVO WHITE	CUERVO GOLD
BRANDY	CHRISTIAN BROTHERS	CHRISTIAN BROTHERS

	<u>NO HOST BAR</u>	<u>HOSTED BAR*</u>
DELUXE BRANDS		
PREMIUM BRANDS		
IMPORTED BEER		
DOMESTIC BEER		
HOUSE WINE		
FRUIT JUICES & WATER		
SOFT DRINKS		
COGNACS & CORDIALS	-----	

*ALL HOSTED BAR PRICES SUBJECT TO 21% SERVICE CHARGE AND 8.25% SALES TAX

HOSTED BAR BY THE HOUR

PREMIUM BRANDS	FIRST HOUR EACH ADDITIONAL HOUR
DELUXE BRAND	FIRST HOUR EACH ADDITIONAL HOUR
BEER/WINE/SOFT DRINKS	FIRST HOUR

CORDIAL TABLE SIDE SERVICE

KAHLUA ♦ GRAND MARNIER ♦ BAILEYS IRISH ♦ AMARETTO ♦ COURVOUSIER
AVAILABLE FOR TABLE SIDE SERVICE

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LOS ANGELES

BANQUET WINE LIST

CHAMPAGNE AND SPARKLING WINES

BIN

- 102 PIPER SONOMA, BRUT
- 101 DOMAINE CHANDON, BRUT CUVEE
- 108 MOET CHANDON "WHITE STAR"

WHITE WINES

- 304 FETZER "SUNDIAL", CHARDONNAY
- 400 KENWOOD, SAUVIGNON BLANC
- 305 MURPHY GOODE, CHARDONNAY
- 300 KENDALL-JACKSON "VINTERS RESERVE", CHARDONNAY
- 302 CUYAISON, CHARDONNAY

BLUSH WINES

- 409 FETZER, WHITE ZINFANDEL

RED WINES

- 702 FETZER "VALLEY OAKS", CABERNET SAUVIGNON
- 802 FETZER "EAGLE PEAK", MERLOT
- 706 CHATEAU STE. MICHELLE, CABERNET SAUVIGNON
- 701 KENDALL-JACKSON "VINTERS RESERVE", CABERNET SAUVIGNON
- 600 VILLA ANTINORI, CHIANTI
- 800 CLOS DU BOIS, MERLOT
- 803 RUTHERFORD HILL, MERLOT

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