



SAY 'I DO' IN STYLE

LET YOUR HAPPILY EVER AFTER BEGIN HERE

CONTACT ANA MARIA GRAVES  
ANAMARIA.GRAVES@KIMPTONHOTELS.COM  
323.946.7334



## Wedding Menu

“One cannot think well,  
love well, sleep well,  
if one has not dined well.”  
Virginia Woolf

THE KIMPTON

# EVERLY

HOLLYWOOD

1800 Argyle Ave  
Los Angeles, CA 90028  
P 213-279-3532

[everlyhotelhollywood.com](http://everlyhotelhollywood.com)

## MEET OUR CHEF

### **Bryan Podgorski**

The award-winning Executive Chef at Kimpton Everly Hotel, Bryan has created the menus at Jane Q, as well as the banquet and in-room menus and oversees the entire kitchen staff.

As the Executive Chef, has created a modern California American menu focusing on ingredients from local fishermen, farmers and ranchers.

We are delighted to share his innovative use of fresh, seasonal flavors to create a custom-designed menu that will reflect your unique flair as a couple.



# A NEW JOURNEY

A TIME FOR NEW BEGINNINGS. Imagine yourself on your wedding day, surrounded by modern style and luscious greens found in our urban haven. Everly Hotel is the perfect backdrop for your wedding story. Our breathtaking LA skyline views will compliment the sophistication of your special day and truly offer you a personalized wedding that is uniquely yours.

## WHAT'S INCLUDED

- **Cocktail Hour** *selection of four butler passed hors d'oeuvres, one hour hosted bar, signature craft cocktail custom created for you by our bar team served during cocktail hour*
- **Dinner Service or Stations** *two course plated dinner or selected stations, tableside house red & white wine service with dinner, champagne toast*
- **Cake Cutting** *plating and serving of your wedding cake*
- **Additional Accompaniments** *house linen, votive candles, menu tasting for 2 guests, complimentary wedding suite, special room rate for guests*

# COCKTAIL HOUR BITES

*selection of 4 items*

## Hot Items

Crab Cake + Citrus Aioli  
Mini Farmers Market Quiche  
Blistered Shishito Pepper + Lime  
Short Rib Arancini  
Chicken + Waffle + Maple Bacon Syrup  
Crispy Shrimp + Spicy Aioli  
Beef Slider + Tomato + Pickle +  
Cheddar + Special Sauce  
House Meatballs + Tomato Marmalade

## Chilled Items

Smoked Salmon Rillettes + Chive Mascarpone  
Ceviche + Cucumber  
Tuna Poke + Crispy Wonton  
Lobster Deviled Egg + Celery  
Shrimp Cocktail  
Leaf Oysters + Mignonette  
Tomato + Goat Cheese Focaccia  
Poached Pear + Burrata

\*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes.

Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

# COCKTAIL HOUR ENHANCEMENTS

*additional charges apply*

Charcuterie Display \$18 per person

artisanal cured meats, marinated olives, pickles, fig jam, whole grain mustard, grilled breads

Imported + Domestic Cheese Display \$18 per person

selection of seasonal cheeses, fig jam, dried fruits, nuts, crackers, crostini

Market Vegetable Plateau \$12 per person

herb sauce + hummus

Fruit Plateau \$15 per person

seasonal fruit + honey yogurt

\*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes.

Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

# PLATED DINNER

*Includes bread basket, butter, choice of soup or salad, selection of up to three entrees, coffee + tea  
Entrée selection must be indicated on guest place cards, additional course of soup or salad \$9 per person*

## Salads

### Organic Mixed Greens

soft herbs + pistachio + avocado + coriander  
vinaigrette

### Roasted Beets

marcona almonds + garden mache +  
sherry vinaigrette

### Tuscan Kale

pickled red onions + feta cheese +  
buttermilk vinaigrette

### Bibb Lettuce

goat cheese + fine herbs + house  
vinaigrette

## Soups

Sweet Carrot + Cardamom Crème Fraiche

Tomato + Parmesan Crisp

Arugula Potage + Charred Lemon

- **Herb Roasted Chicken \$135**  
new cop potato + roasted mushroom + thyme jus
- **Pan Seared Salmon \$137**  
roasted squash + poached currants +  
brown butter emulsion
- **Pan Seared Sea Bass \$140**  
roasted cauliflower + sultanas + caper
- **Braised Beef Short Ribs \$145**  
potato rosti + creamed spinach + natural jus
- **Beef Tenderloin \$148**  
sautéed broccolini + sauce bordelaise
- **Butternut Squash Risotto \$132**  
goat cheese + crispy sage + pomegranate

\*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes.  
Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

# STATIONS

## Pasta Station (selection of two)

pappardelle + roasted chicken + fresh thyme + parmesan  
fusilli + blistered tomatoes + basil + eggplant  
rigatoni + sauce bolognese + plumb tomato  
mushroom ravioli + wild mushrooms + spinach

## Garden Salad

tuscan kale + pickled grapes + soft herbs + citrus vinaigrette  
spinach + poached pears + braised radish + mustard seeds  
mixed greens + grape tomatoes + radishes + red wine vinaigrette

## Fajita Station

cilantro lime marinated beef + chicken  
onions + bell peppers + sour cream + queso fresco cheddar cheese +  
jalapenos + fresh guacamole  
pico de gallo + cilantro + warm tortillas

## Carving Station (uniformed carver required at \$150 each)

honey glazed ham + mustard chutney  
roasted beef tenderloin + chimichurri + au jus  
slow roasted prime rib + au jus + horseradish cream  
char grilled tri-tip + salsa verde

## S'Mores Station

graham crackers, chocolate squares, salted caramel marshmallows,  
sprinkles

## Dessert Station (selection of three)

crème brulee  
berry tartlet  
cheese cake + gingerbread crumble  
caramelized banana milkshake shots  
butterscotch pot de crème

*choice of three stations \$135 per person*

*choice of four stations \$150 per person*

*choice of five stations \$175 per person*

\*\*Station service is available for (90) ninety continuous minutes. Each additional 30 minutes will incur a charge of \$15 per person \*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes. Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

# DESSERT ENHANCEMENTS

*additional charges apply*

Wedding Cake Enhancement \$8 per person (enhance your cake service with a choice of one)

chocolate covered strawberry  
truffle and fresh seasonal berries  
ganache painted plate

Dessert Platter \$8 per person (presented at each table)

assorted tarts + pastries + chocolate dipped fruits + gourmet cookies

Hot Chocolate Station \$12 per person

house hot chocolate + whipped cream + chocolate shavings + crushed mint candies + salted caramel sauce

Pie Station \$15 per person

assorted seasonal fruit pies + cream pies + whipped cream + salted caramel sauce

\*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes.

Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

# LATE NIGHT ENHANCEMENTS

*additional charges apply – minimum 25 pieces*

Bacon Wrapped Dates \$7 each

Short Rib Arancini \$5 each

Chicken + Waffle + Maple Bacon Syrup \$6 each

Sweet Potato Wedges + Lime Yogurt + Fresno Chili \$5 each

Beef Slider + Tomato + Pickle +  
Cheddar + Special Sauce \$7 each

Beet ‘Pastrami’ On Rye \$5 each

Grilled Cheese \$6 each

Tuna Poke + Crispy Wonton \$7 each

Hass Avocado Mini Toasts \$5 each

\*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes.

Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

# BEVERAGES

## Deluxe Bar Package

smirnoff vodka + beefeater gin + evan williams bourbon + rittenhouse rye+ bacardi rum + el jimador tequila + dewars scotch  
ck mondavi chardonnay + sauvignon blanc + cabernet + zinfandel  
domaine ste. michelle brut + kenwood yulupa sparkling  
domestic + imported beers  
soft drinks + juices + mineral water

*three hours - \$52 per person  
four hours - \$62 per person  
additional hours \$11 per person*

## Premium Bar Package

ketel one vodka + tanqueray gin + makers mark bourbon + rittenhouse rye+ banks 5 island rum + milagro tequila + dewars scotch +  
courvoiser vs cognac  
ck mondavi chardonnay + sauvignon blanc + cabernet + zinfandel  
domaine ste. michelle brut + kenwood yulupa sparkling  
domestic + imported beers  
soft drinks + juices + mineral water

*three hours - \$62 per person  
four hours - \$72 per person  
additional hours \$14 per person*

## Beer + Wine Package

ck mondavi chardonnay + sauvignon blanc + cabernet + zinfandel  
domaine ste. michelle brut + kenwood yulupa sparkling  
domestic + imported beers  
soft drinks + juices + mineral water

*three hours - \$39 per person  
four hours - \$47 per person  
additional hours \$8 per person*

\*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes.  
Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

# BEVERAGE ENHANCEMENTS

*additional charges apply*

**Tiki Bar** \$10 per person (2 hours, added to a bar package)  
a selection of 6 classic tiki drinks + juices + purees + assorted herbs

**Ever Bar Vibes** \$15 per person (2 hours, added to a bar package)  
a selection of 6 signature cocktails + juices + purees + assorted herbs + shrubs

**Color My Bubbles** \$25 per person (2 hours)  
juices + purees + assorted herbs  
kenwood yulupa sparkling wine + domaine ste. michelle + mionetto prosecco  
st germain + chambord + cassis

**Bloody Mary Bar** \$25 per person (2 hours)  
tomato juice, clamato, hot sauces, horseradish, worcestershire, house made pickled vegetables, spices  
smirnoff vodka, beefeater gin

**Cordials + Liqueurs** \$14 per drink  
amaretto, baileys, grand marnier, kahula, Frangelico, tempus fugit crème de cacao

**Energy Drinks + Specialty Sodas** \$6 each  
red bull, sugar free red bull, virgil's root beer, virgil's cream soda, virgil's orange soda

\*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes.

Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

# GETTING READY ENHANCEMENTS

*additional charges apply + menus serve up to 10 guests*

## Light + Bright \$350

two bottles of kenwood yulupa sparkling wine  
assorted pastries + croissants  
seasonal fruit display  
fresh fruit juices  
regular + decaffeinated coffee  
assorted hot tea

## Sandwich Platter \$370 (includes mixed green salad + kettle chips + organic iced black tea + three sandwich choices)

shaved turkey + bacon + lettuce + tomato jam + avocado mousse + ciabatta  
grilled chicken + fig jam + arugula + provolone cheese + artisan bread  
shaved tri-tip + cheddar cheese + horseradish aioli + red onion + tomato + baguette  
heirloom tomato + mozzarella + basil + ciabatta  
shaved roasted pork + ham + mustard aioli + pickles + swiss cheese + hoagie roll  
grilled vegetable wrap + romesco + greens + goat cheese  
curried chicken salad wrap + raisins + walnuts + greens

\*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes.  
Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

# ADDITIONAL ENHANCEMENTS

*additional charges apply*

## Package Enhancements

ceremony fee with microphone	\$1000
custom colored uplighting	\$750
upgrade to premium beverage service	\$20 per person for four hours
uniformed chef attendant	\$150 each plus tax
coat check services	\$150 each plus tax

\*Risks may be associated with consuming raw seafood. All food & beverage charges are subject to a 14% gratuity and a 9% administrative fee and applicable taxes.

Please advise of any food allergies prior to event. Menus subject to seasonal changes and pricing may vary.

## GENERAL INFORMATION

### MENU SELECTION

Menus and details for your event should be finalized 10 working days prior to your event date. To expand the variety, our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per banquet meal. Multiple choice menus are subject to an additional charge. Menu items and pricing is subject to change.

### BEVERAGE & BAR SERVICE

The hotel offers a complete selection of beverages including alcoholic and non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event. Minimum bar guarantees will apply to all cash bars, and if not reached, a \$150.00 bartender fee per bar will be added.

### GUARANTEES

The Hotel requires a final confirmation or "guarantee" of your guest attendance per meal no later than (3) business days prior to your scheduled event. Should your final guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction. However, we can accept increases in the number expected up to 24 hours prior to the event. If no guarantee is received, your original expected attendance per contract will be used for attendance and billing. The Everly Hollywood will be prepared to serve 3% in excess of the guaranteed number of guests. A per person surcharge may apply if the final attendance is in excess of 3% of the guarantee received.

### GRATUITY

A 14% gratuity and a 9% administrative fee and applicable state sales tax will be added to all food and beverage. Please keep in mind that the service charge is taxable by California state law.

### LABOR CHARGE

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The Hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the Group. Please note that chef attendant and bartender fees may apply based upon menu selections.

### PARKING

The hotel provides Valet parking. Please contact your sales manager for current pricing. Rates are subject to change. Additional parking services are available in the area.

### CANCELLATION

Requested deposits are non-refundable. In the event of a cancellation, a cancellation charge may be applicable based upon the original contract.

### SECURITY

If your event requires security, labor fees apply at \$50.00 per hour with a 5 hour minimum for each guard

### SERVICE TIMES

Standard service time for all breaks is 30 minutes. All buffets will be served for 1.5 hours. Any extended service times will result in additional fees.