

THE
L O N D O N
WEST HOLLYWOOD
AT BEVERLY HILLS

WEDDINGS

WEDDINGS

AT THE LONDON

Whether you are exchanging vows in an unforgettable romantic English-style urban garden, an elegant ballroom, a breathtaking rooftop terrace, or an impossibly chic penthouse suite, The London West Hollywood creates luxurious, sophisticated weddings that dreams are made of.

Sumptuous surroundings, exceptional cuisine, and impeccable service make your special day an unforgettable experience, while our dedicated staff oversees every detail large and small to ensure that every moment is relaxed and carefree for you and your guests.



MEET THE CHEF

ANTHONY KEENE

With flavors and presentations to surprise and delight the most discerning guests, Executive Chef Anthony Keene brings an ambitious cooking style to The London West Hollywood at Beverly Hills. As the luxury hotel's Executive Chef, Keene has created a stellar culinary program, including Boxwood, high tea, seasonal dining experiences, and truly exceptional event menus.

Chef Keene's inspiration drives the culinary team to feature inventive, seasonal fare that is playful-yet-sophisticated. Keene's personal chef style pairs classic British favorites with bright California flavors, creating a one-of-a-kind culinary destination.



VENUES





HAMPTON COURT

VENUE

Exchange vows amid an elegantly manicured English-style rose garden overlooking with views of West Hollywood and Downtown Los Angeles. This romantic garden is the ideal venue perfectly suited for your dream wedding.

After the ceremony guests can step into the courtyard for cocktail hour with views of the West Hollywood Hills and an Instagram perfect photo moment with our life-sized chess board.



Ceremony | 220



Reception | 220

WEST END ROOFTOP

VENUE

Revel in over 3,800 square feet of glamorous, private rooftop space with views of Beverly Hills and beyond. A custom-fit tent with retractable sidewalls complements the West End Rooftop November through March.

The West End Rooftop is our most popular space for receptions. It is also a spectacular canvas for wedding ceremonies, large rehearsal dinners or welcome receptions.



Ceremony | 300



Reception | 400



Dinner & Dancing | 220





KENSINGTON BALLROOM

VENUE

Custom 4,000 square feet of versatile ballroom space set in neutral tones to highlight personalized décor. Interior trendsetter, David Collins, designed this elegant ballroom with sophisticated glamour.

The adjoining Kensington Foyer and Marble Terrace are available for pre-function arrival, cocktail hour and the perfect setting for a farewell brunch.



Ceremony | 300



Reception | 400



Dinner & Dancing | 220

PENTHOUSE SUITE

VENUE

LA's largest Penthouse is an extraordinary suite for your unforgettable day. Celebrate in over 11,000 square feet of glamorous surroundings across two floors.

The personal terrace takes your wedding to new heights, offering a complement of dedicated places for drinking, dining and dancing, with L.A. vistas surrounding you.



Ceremony | 80



Reception | 220



Dinner & Dancing | 80





BOXWOOD

VENUE

SITTING ROOM

Boxwood Sitting Room with its casual-refined vibe is perfect for showers, lunches and dinners of up to 30 guests, and the perfect after-party location – located adjacent to The London Bar.

DINING ROOM

Boxwood Dining room is the perfect setting for a wedding of up to 100 guests or rehearsal dinner. Private Dining at Boxwood incorporates all the aspects that create a memorable celebration or occasion, and deftly perfects each detail to enhance every moment with innovative menus, creative presentations and impeccable, yet approachable service.



SITTING ROOM

Reception | 75



Dining | 40

DINING ROOM

Reception | 175

Dining | 100

VENUE FEE

THE ESSENTIALS \$4,000

Includes

- Rental of Ceremony and Reception Locations*
- Basic Sound System for Ceremony and Cocktail Hour
- Ceremony and Reception Chairs
- Tables and Linens
- Portable Heaters *up to 8*
- Ceremony Spa Water Station
- 20x20 Dance Floor
- China, Glassware and Flatware
- Riser
- Market Umbrellas *up to 12*

Food and Beverage Minimum Spend Requirements

Peak Season / *May - October*

Saturday Night | Food and Beverage Minimum of \$30,000 is Required

Sunday - Friday | Food and Beverage Minimum of \$20,000 is Required

Off Peak Season / *November - April*

Saturday Night | Food and Beverage Minimum of \$25,000 is Required

Sunday - Friday | Food and Beverage Minimum of \$20,000 is Required

Food, Beverage, and Venue Pricing is subject to prevailing service charges, administration fees and taxes



VENUE FEE

THE OPULANCE
\$19,000

Step into a world of timeless romance and sophisticated charm, where every detail is meticulously crafted to create a wedding experience that is as unique as your love story. Welcome to a celebration of unparalleled elegance and personalized perfection, designed to elevate your special day to extraordinary heights.

Includes

- **All Inclusions from The Essentials Venue Package.**
- **Audio-Visual Enhancements Provided by Encore Global:** Creating an immersive ambiance with cutting-edge technology.
 - *LED up lights - Customized Gobo - Dancefloor lighting*
- **Tailored Beverage Program:** Crafted by our Mixologist & Sommelier, ensuring each sip is a delight.
 - *Signature Cocktails: Curate two signature cocktails with The London Mixologist that reflect your personalities and love story. Includes an on-site meeting and tasting.*
 - *Wine Pairing: Together with The London Sommelier curate wine pairings from our ultra-premium wine selections to compliment your customized menu selections. Includes an on-site meeting and tasting.*
- **Elegant Guest Takeaways Treats for Guests:** Including customized wedding treats and mini bottled specialty cocktails.
- **Customized Tray Passed Appetizers:** Curated by Executive Chef Anthony Keene, delivering exquisite flavors.
 - *Collaborate with the culinarily team on tailoring the menu to your love story.*
- **Bespoke Wedding Cake:** From The Butter End Cake, a masterpiece that reflects your style and taste. Includes a tasting.
- **Seasonal Hotel Floral Change:** Adorning the venue with fresh, seasonal blooms.
 - *Valet entry florals - Garden fountain florals*
- **Enhanced Dining Chairs:** Elevate your reception with elegant Chiavari chairs, adding a touch of sophistication and timeless charm.
- **Upgraded Table Linens & Napkins:** Setting the stage for luxury and refinement.
- **Newlywed Monogrammed Bathrobes:** A personalized touch for your moments of relaxation.

Price is subject to prevailing tax and service charge

Please inquire for more detailed information



WEDDING MENUS

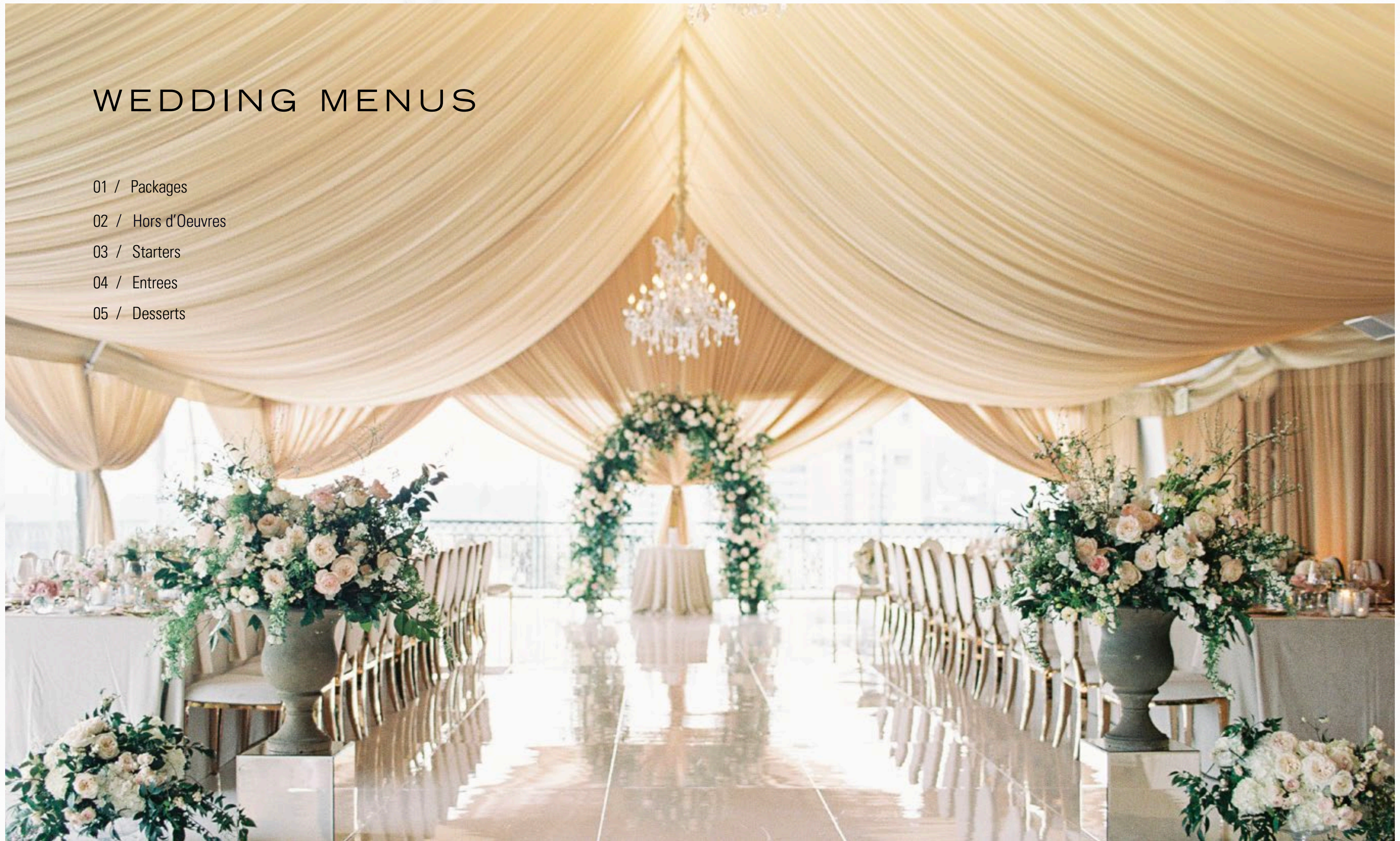
01 / Packages

02 / Hors d'Oeuvres

03 / Starters

04 / Entrees

05 / Desserts



01

PACKAGES

THE LONDON

4 Tray Passed Hors d'Oeuvres

5 Hour Deluxe Bar

Cake Cutting Fee

250 per person

THE CROWN

6 Tray Passed Hors d'Oeuvres

5 Hour Deluxe Bar

Cake Cutting Fee

265 per person

THE ROYAL

8 Tray Passed Hors d'Oeuvres

5 Hour Premium Bar Package

Custom Wedding Cake from The Butter End Cakery

305 per person



ALL PACKAGES INCLUDE:

Champagne Toast and Tableside Wine | 3 Course Plated Dinner: Appetizer, Pre-Selected Choice of Two Entrées and Plated Dessert | Two Nights in a London Suite | Menu Tasting | 1-year anniversary stay with a \$35,000 Food & Beverage Minimum Spend

50 person minimum for wedding packages. Customized wedding packages are available including options with dinner buffet and reception stations.

TRAY PASSED
HORS D'OEUVRES

COLD

- Chilled Melon Gazpacho
- Caprese | Fresh Mozzarella, Basil
- Whipped Burrata | Fruit Chutney Crostini
- Summer Roll | Asian Vegetables, Sweet Chili
- Ceviche | Shrimp, Halibut, Peppers, Citrus +2
- Herbed Pancake | Smoked Salmon, Crème Fraîche
- Lobster Salad Cone +2
- Sweet Crab and Sriracha Cone
- Spicy Tuna Rice Cake
- Prosciutto Wrapped Marinated Asparagus
- Deviled Egg, Smoked Duck
- Pita Chip | Curried Chicken, Yogurt
- Roasted Beef | Yorkshire Pudding, Horseradish

HOT

- Goat Cheese Beignet
- Vegan Samosas, Coriander
- Wild Mushroom in Pastry
- Lobster Mac and Cheese Shots +2
- Maryland Crab Cake +2
- Coconut Shrimp Skewer, Chili Sauce
- Fish and Chips in Cone +2
- Crispy Pork or Chicken Bao Bun +2
- Chicken Empanadas, Cilantro Salsa
- Chicken Satay, Peanut Sauce
- Mozzarella and Veal Meatball
- Steak Yakitori
- Angus Beef, American Cheese Slider +2

Food, Beverage, and Venue Pricing is subject to prevailing service charges, administration fees and taxes





STARTERS

Dinners include assorted artisan rolls, freshly brewed coffee, decaffeinated coffee and a selection of teas.

STARTERS | SELECT ONE

Lobster Bisque

Crab Toast
New England Crab Bisque, Papaya Salad

Tortilla Soup with Coconut Milk

Santa Monica Farmer’s Market Salad
Avocado, Parmesan, Herb Vinaigrette

Caprese
Fresh Mozzarella, Heirloom Tomatoes, and Pesto

Classic Caesar Salad

Belgian Endive
Goat Cheese, Walnut Vinaigrette

Petite Spinach Salad
Grilled Shrimp, Scallops and Avocado

Roasted Beet Salad
Falafel, Hummus, Beet Greens

Spicy Salmon Tartare
Avocado, Ponzu, Seaweed, Radish,
Toasted Sesame Seed +2

Butter Poached Maine Lobster Roll
Kennebec Chips +3

Sauteed Prawns
Spicy Harissa, Cucumber Yogurt

Small Bites
Chicken Lemongrass Meatball, Lobster Roll,
Vegetable Tempura

Short Rib Tortellini
Brussels Sprouts

Smoked Salmon Pizza
Crème Fraiche and Caviar

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ENTREES

Select Two and One Vegetarian/Vegan Alternative

Roasted Halibut
Yellow Thai Curry and Coconut, Shrimp Jasmine Rice

Baked Salmon Filet
Puffed Wild Rice, Red Pepper Bisque

Roasted Salmon
Guajillo Chile, Charred Onions, Broccoli Rabe

Roasted Striped Bass
Truffle Potatoes, Green Beans, Frisee

Maine Lobster Risotto
Lemon Butter Asparagus, Aged Parmesan +3

Maine Scallops and
Trumpet Royale Mushrooms
Caper Raisin Purée with Cauliflower +2

Roasted Branzino
Farro Salad +2

Roasted Organic Chicken Breast
Potato Gnocchi, Mustard Sauce

Roasted Chicken
Sweet Paprika, Saffron Couscous, Cilantro

Petite Filet, Shortrib Tortellini
Roasted Pepper Aioli

Herb Crusted Filet of Beef
Red Onion Marmalade, Grilled Asparagus,
Potato Round +4

Black Angus Filet Mignon
King Crab Tempura, Port Wine, Ginger Sauce +6

Roasted Prime Rib
Yorkshire Pudding

Roasted Lamb Chop Merguez
Sausage, Couscous, Fig Jam +3

Raised Berkshire Pork Belly
Shrimp Stir-Fried Rice, Kimchi

Wild Mushroom Risotto
Mascarpone Cheese | Vegetarian

Eggplant Stack
Sweet Tomato Basil Sauce | Vegan

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DESSERTS

SELECT ONE

Classic Crème Brulee
Fresh Berries

Hazelnut Praline Crunch
Whipped Cream

Valrhona Chocolate Fondont
Brown Butter Caramel, Vanilla Ice Cream

Bomboloni
Italian Doughnut Filled with Vanilla Custard

Coconut Panna Cotta
Lemongrass Ice Cream

Mango Cheesecake

Mille Feuille
Rose Hip Custard

Mixed Berry Cobbler
Vanilla Bean Ice Cream

Lemon Curd Tart
Meringue, Fresh Berries

Eton Mess
Meringue, Fresh Berries, Strawberry Sorbet

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BAR PACKAGES

DELUXE LIQUOR & WINE

Tito's	Captain Morgan White	<i>Noble Vines, CA</i> Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon Pol Clemente Sparkling Brüt, France Pol Clemente Sparkling Rosé, France
Ketel One	Jack Daniel's	
Tanqueray	Johnnie Walker Red	
Exotico Blanco	Dewar's White Label	
Maker's Mark	Gran Centenario Reposado	

PREMIUM LIQUOR & WINE

Belvedere	Casamigos Blanco	<i>Coppola Diamond Series, CA</i> Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon Chandon Sparkling Brüt, California Chandon Sparkling Rosé, California
Grey Goose	Don Julio Reposado	
Bombay Sap.	Bulleit & Bulleit Rye	
Nolet's	Johnnie Walker Black	
Diplomatico	Glenmorangie 10	

BEER

Amstel Light, Corona, Sam Adams, Fat Tire, Lagunitas IPA, Stella, Heineken, Blue Moon, Bud light



ENHANCEMENTS



STATIONS

*Stations Require Chef Attendant at \$200 per attendant

RECEPTION

Cheese Station

Selection of International and Domestic Cheeses, Fresh Breads and Assorted Crackers Dried Fruits, Fresh Fruits, Homemade Fruit Chutney and Roasted Nuts

32 per person

Charcuterie Station

Selection of International and Domestic Cured Meats, Homemade Fruit Chutney, Pickles and Selection of Breads and Rolls

30 per person

Noodle Bar

Glass Noodles, Steak and Scallions Udon Noodles, Shiitake, Ginger and Cabbage Soba Noodles, Sichuan Sausage, Spinach and Cashew Served in Take-Out Boxes with Chopsticks

36 per person

Iced Seafood Station

Jumbo Shrimp, Crab Claws or Jumbo Snow Crab Claws, Maine Lobster, Shucked Oysters and Little Neck Clams Served with Brandied Cocktail Sauce, Lemon Wedges and Horseradish

Market Price

Mediterranean Tapas Station

Crispy Fried Chickpea, Tahini Croquettes, Warm Pita, served with Tzatziki, Hummus, Baba Ghanoush and Fresh Chopped Tabbouleh Grilled Mediterranean Vegetables, Marinated Feta and Olives, Toasted Pistachios and Preserved Lemon

32 per person

Sushi Bar*

Assorted Rolls of Spicy Tuna, California, Salmon, Vegetable, Shrimp Tempura, Barbecued Eel and Nigiri Tuna, Salmon, Prawn, Unagi, Halibut, Crab. Served with Soy Sauce, Wasabi, and Pickled Ginger

4 Pieces | *32 per person*

6 Pieces | *48 per person*

8 Pieces | *64 per person*

Add

Assorted Hand Rolls of Shrimp Tempura, Crab, Tuna

30 per person

**Sushi Chef required at \$250.00 per chef attendant.*

Groups over 150 guests require 2 chef attendants.

ACTION

L.A. Street Tacos*

Grilled Chile-Lime Chicken, Carne Asada, Chipotle Seasonal Vegetables Salsa Bar with Pico de Gallo, Tomatillo, Mango, and Roasted Tomato Diced Onions, Cilantro, Guacamole Served with Warm Flour or Corn Tortillas

41 per person

Mini Slider Station*

Angus Beef, Turkey or Veggie Patties Onion Marmalade, Sun-Dried Tomato Aioli, Candied Jalapeño Peppers Smoked Barbecue Sauce, English Cheddar, Sweet and Dill Pickles, Assorted Ketchups and Mustards Served on Mini Brioche Rolls

37 per person

Pasta Station

Selection of Pastas served with Grilled Chicken, Sautéed Garlic Shrimp or Italian Sausage Mushroom, Grilled Squash, Stewed Peppers Parmesan, Herbed Olive Oil, Alfredo, Pesto and Tomato Sauces

39 per person

Risotto Station

Risotto, Mascarpone Cheese, Parmigiano-Reggiano, Sea Salt, Sweet Water Shrimp, Asparagus, Wild Mushrooms, Truffle Oil

39 per person

Grilled Cheese Station

Three Cheese Short Rib and Arugula Goat Cheese and Truffle

28 per person

Paella Valenciana

Saffron Rice with Spanish Chorizo, Chicken, Clams, Prawns and Tomato

40 per person

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STATIONS

*Stations Require Chef Attendant at \$200 per attendant

SWEETS

Liquid Nitrogen Ice Cream*

Seasonal Flavors of Ice Cream and Sorbet, Prepared and Frozen to Order by Chef with add-ins to include Fresh Assorted Berries, Macarons, Cookies, Chocolate Shavings, Chocolate and Caramel Sauces

26 per person

Ice Cream Cart

An Assortment of Ice Cream Bars, Cones and Paletas

22 per person

Doughnut Station

House-Made Signature French Doughnuts, Glazed Doughnuts and Beignets Cinnamon Sugar, Powdered Sugar, Chocolate and Caramel Dipping Sauces

24 per person

Cupcake Tower

Assorted Miniature Cupcakes to include Red Velvet, Chocolate, Vanilla, Carrot Cake, Strawberry Cheesecake

18 per person

Specialty Coffee Cart*

Barista serving Specialty Coffees to include Illy Coffee Mochacino, Cappuccino and Espresso and Cold Brew Coffee*

18 per person

LATE NIGHT TRAY PASSED

Angus Beef Sliders

American Cheese and Fries

14 each

Grilled Cheese Bites

Tomato Sauce Shooters

14 each

Flatbread

Cheese, Pepperoni, Margherita

9 per person

Tater Tot Bites

7 per person

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GALLERY





REAL WEDDINGS

AT THE LONDON

Modern Meets Bollywood

Surprise Dance

Garden Wedding

Luxe Fall Wedding

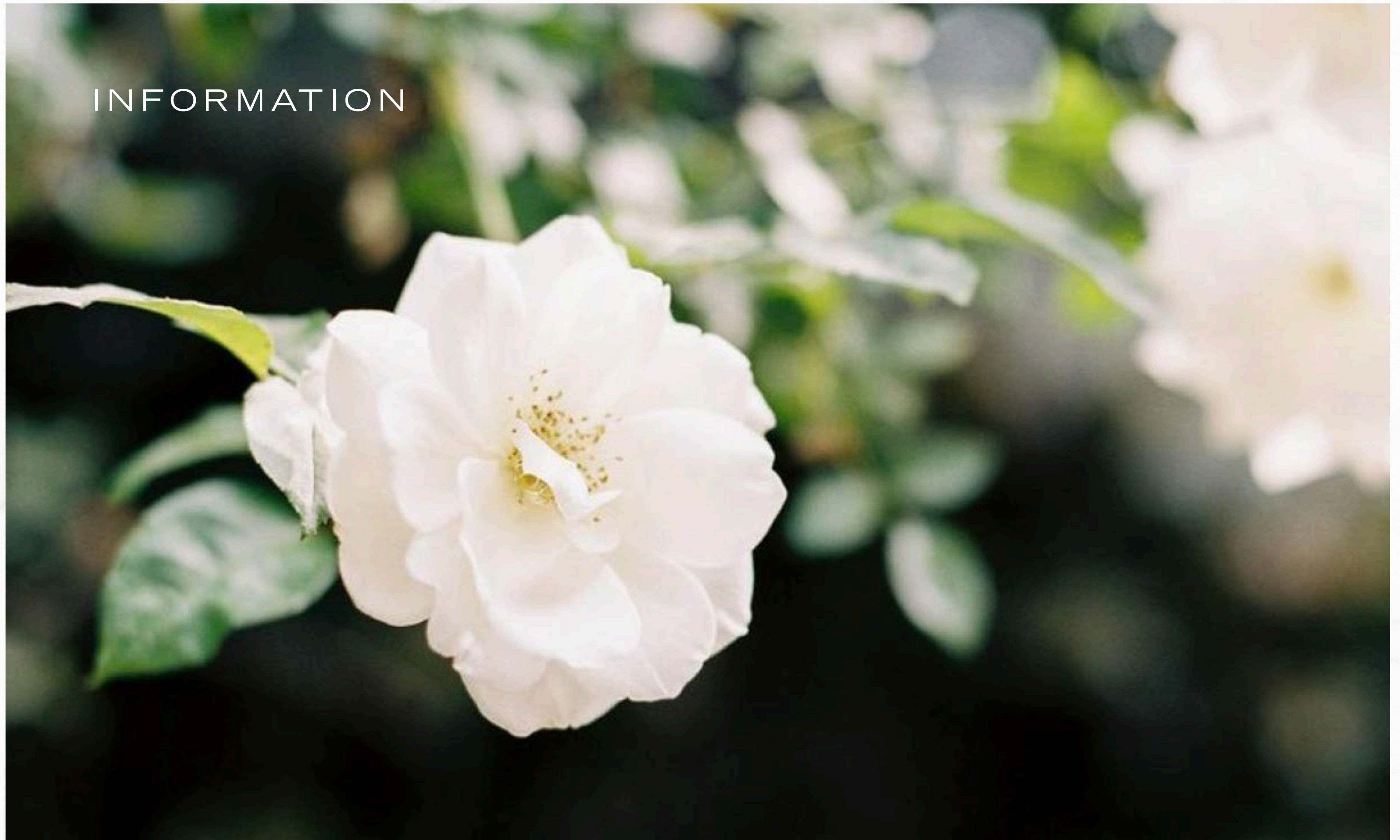
Classic Modern

Indian Wedding

Glam Penthouse



INFORMATION



KOSHER CATERING

FEES

The \$80 per person Outside Catering Fee includes:

- Standard House Linen, *White and Black available*
- 6 Hour Service Staff & Designated Banquet Captain
- Tables and chairs
- All Glassware and Barware
- Dance floor and Riser/Staging

Price per person does not include the food from the outside caterer or alcoholic and non-alcoholic beverages. A minimum five-hour bar package is required for the number of guests guaranteed for your reception dinner.

Deluxe Bar Package
\$102.00 per person | 5 Hours

Premium Bar Package
\$114.00 per person | 5 Hours

CATERING

The London West Hollywood provides a pre-approved area within the hotel kitchen facilities from which your caterer may prepare and serve. Our Partial Kitchen Buyout Fee is \$1,500. Your caterer must be completely self-contained not requiring any use of the Hotel kitchen and banquet equipment including but not limited to, cold storage, hot boxes, chafing pans, utensils, china, and silver. Your outside caterer will be providing these services.

As a minimum, two printed menu cards per table are required indicating that the menu was prepared by your caterer. You may provide the menu cards or order them through the Hotel. Additionally, the Caterer is responsible for labeling food presented buffet-style. The Hotel Banquet Staff will provide front of the house service to the Outside Caterer for the cocktail reception and dinner. Caterers are responsible for providing properly-attired buffet runners.

Contact approved vendors directly for pricing and menus. Applicable food and beverage minimum requirements for the venue spaces apply. The minimum requirements are exclusive of service charge and sales tax.

Food, Beverage, and Venue Pricing is subject to prevailing service charges, administration fees and taxes

APPROVED VENDORS

La Gondola
310.247.1239

SITK
818.343.5151

Pat’s Restaurant and Catering
310.205.8707

Nes Events
818.878.8782

Balabusta
818.344.3417



GUEST ROOM BLOCK

The London West Hollywood at Beverly Hills is an all-suite hotel, ideal for your bridal party and out-of-town guests. Each of the 226 stylish suites (starting at 725 sq.ft.) boast an oversized open floor plan with elegantly appointed living spaces, all with a private balcony and oversized bathroom featuring a large walk-in shower and deep soaking tub.

TERMS & CONDITIONS

- A contract is required with a minimum of 10 guestrooms per night.
- A fixed discounted rate is extended, valid for 2 days pre and post the wedding weekend/dates.
- Personalized booking link to share with your wedding guests to directly reserve rooms at the special contracted rate.
- The nightly \$34.74 amenity fee is waived for your guests booking into the room block.
- The block needs to pickup at least 90% of the committed room nights, should this minimum commitment not be met the difference would be charged as an attrition fee to the master account.
- There is a 30-day cut-off period prior to arrival at which any non-picked up rooms are released.
- A dedicated Service Manager for your room block who will assist with managing the rooming list, assist with special billing, room drops and bridal suite requirements.
- No Deposit required at time of contract signing, only a credit card authorization as a method of guarantee.

F A Q

- What time is check-in and check-out?
Your room will be ready no later than 3:00pm, any early arrivals are not guaranteed unless the suite is booked the night prior. Check-out time is at 12:00pm, any late check-out requests can be requested at the Front Desk the morning of.
- How much is overnight valet parking?
Overnight valet parking for hotel guests is \$70.00, with in and out privileges.
- Do you offer connecting suites?
Yes, we have a limited amount of connecting suites, king bed to two double beds. Additionally, we have larger 2 and 3 bedroom suites.

For further information and suite pricing please contact Ivanna Pereyra at 310-358-7740 or lpereyra@thelondonweho.com



ADDITIONAL INFORMATION

WEDDING PLANNER

To ensure a seamless event, a Professional Wedding Coordinator is required and is the responsibility of the Wedding Couple. The Hotel requires at least a three-month out Professional Wedding Coordinator. During the planning process a Professional Wedding Coordinator is able to assist you with the countless details of your special day. The hotel requires the Professional Wedding Coordinator for the following:

Coordinate Wedding Rehearsal, Provide Hotel with Day-of Timeline (no later than 14 days prior to the event), Coordinate/ Manage wedding ceremony (if held at the hotel), Placement and removal of ALL décor/items provided by Wedding Couple, Removal of all gifts and cards after Ceremony and Reception, Coordinate/Manage Wedding Reception, Communication with all Wedding Vendors

**Wedding coordinator must be present 3 hours prior to the start of ceremony/ reception (whichever is first) until the contracted end time of reception.*

The hotel will provide you with a list of recommended Wedding Coordinators. Should you choose to use a Wedding Coordinator that is not included in the hotel's list of recommended coordinators, the Hotel will require the below items from your scheduled coordinator no later than 60 days prior to your event:

Business License

Certificate of Insurance

*Signed London West Hollywood
Vendor Code of Conduct document*

3 Hotel or Venue References

VENDOR MEALS

Vendor meals are \$70.00 ++ (Chef's Choice, may apply towards food and beverage minimum).

LIGHTING

The West End Rooftop is equipped with string lights when un-tented. When the space is tented, the lighting is provided from three hanging chandeliers. Existing fixtures provide ambient lighting for your event. Additional lighting may be secured through Encore Global, our in-house AV provider, or your selected vendor. Bringing in an outside AV vendor requires an Encore liaison fee of \$1500. The fee to remove any or all hotel-provided lighting from the West End Rooftop is \$500. Hampton Court does not have existing lighting. You may need to provide additional lighting for the space.

MISCELLANEOUS

The West End Rooftop is semi-permanently tented from mid-November to late-March. Confetti, glitter, fog, smoke, sparklers, and "cold" fireworks are not permitted. Events with a ceremony are contracted for up to 6 hours. Reception-only events are contracted for up to 5 hours. For additional hours, there is a minimum \$500.00++ per hour event fee, based on attendance and service required. Package prices are subject to change without notice. Food and beverage pricing, packages, and other fees will be guaranteed 90 days in advance of the event.

CHILDREN'S MEALS

Children's meals are \$70.00++ (12 and under, may apply towards the food and beverage minimum) including hors d' oeuvres, unlimited soft drinks, and children's meal.

MUSIC

When hiring a DJ, please choose from our recommended list due to City of West Hollywood noise ordinances. DJs not listed require hotel approval. For West End Rooftop events, Hampton Court events, and Penthouse Terrace events, sound may only be amplified through the provided house sound system, or sound systems provided and managed by Encore Global, our in-house AV company. The City of West Hollywood noise ordinance explicitly prohibits live performances, bands, and / or instruments on the West End Rooftop and Penthouse Terrace. Live acoustic instruments are permitted on Hampton Court for a ceremony / cocktail hour. NO percussive or wind instruments are permitted in any outdoor space.

Per the City of West Hollywood, West End Rooftop and Penthouse Terrace events must end by 11:00PM Hampton Court events must end by 8:00PM. Live amplified performances are permitted in the Kensington Ballroom and Penthouse interior. Kensington Ballroom events must conclude at 12:00AM, or 2:00AM if the six suites above the ballroom are reserved by the group. Penthouse interior events must conclude by 12:00AM, or 2:00AM if the nine suites beneath the Penthouse are reserved by the group.

SHOWERS, REHEARSAL DINNERS, AFTER-PARTIES, AND FAREWELL BRUNCHES

The London West Hollywood offers the perfect setting for showers, bachelor / bachelorette weekends, rehearsal dinners, after parties, and farewell brunches. Please ask your Catering Manager for additional information.

VENDORS

Vendors are guaranteed load-in 4 hours prior to the contracted event start time. Any requests for earlier load-in times will be based on availability. Please provide at least one-month notice. All event Vendors are required to provide a Certificate of Liabaility Insurance and evidence of Workers Compensation Insurance (COI), naming The London West Hollywood NWLWH, LLC as additional insured. Vendors are required to agree to, sign, and abide by the London West Hollywood Vendor Code of Conduct form.

All Vendors must load out immediately after the events ends. Storage is not available on hotel property. Items brought to the hotel, including but not limited to, displays, packing boxes, floral arrangements, etc. must be removed following the event. A cleaning fee will be applied for items left on property and for excessive clean-up.

MENU TASTING

You may schedule a menu tasting for up to four guests on Tuesdays, Wednesdays, or Thursdays at 3PM—up to five months in advance of the event. Please provide a minimum of 14 days' notice (based upon availability). Select up to 3 appetizers, 4 entrees, and 3 desserts. The chef will prepare one plate of each selection for all guests to share. Hors d' Oeuvres and signature drinks are not presented at food tastings. House wines are available upon request.

PARKING

Event valet parking is \$25 per vehicle. Overnight parking is \$70 per vehicle. Pricing is subject to change without notice.

PREFERRED VENDORS

WEDDING & EVENT PLANNERS

- Charis Production | 213.819.0160
grace@charisevents.com
charisevents.com

Wedding Kate | 805.240.6189
katie@weddingkate.com
weddingkate.com

Penny Layne Creative | 954.415.4311
layne@pennylaynecreative.com
pennylaynecreative.com

Cluster Events | 310.463.2595
frankie@clusterevents.com
clusterevents.com

Mizbaan Events | 818.469.1501
neda@mizbaanevents.com

Milk Events | 323.899.5468
candice@milk-events.com
milk-events.com

Exquisite Events | 818.620.2665
nikki@exquisevents.com
exquisiteeventdesign.com

Orange Blossom Events | 818.454.2404
janna@orangeblossomspcialevents.com
Orangeblossomspcialevents.com

BRIDAL STYLIST

Maradee Wahl | 310.770.4621
hello@maradeewahl.com

CANDLES

Vogue Candles | 805.205.5779
mahan@voguecandles.com

MUSIC & ENTERTAINMENT

- LIV Entertainment Inc. | 310.496.7820
info@LIVentgroup.com

American Events Network | 310.433.9697
aen@musicinfo@gmail.com

Promenade String Quartet | 516.400.4502
gavon.quartets@gmail.com

Dash Weddings | 213.924.3280
nahchey@dashweddings.com

DJ Jack Farmer | 424.263.7379
jackcfarmer@gmail.com

Hey Mister DJ | 310.591.0988
lee@heymisterdj.com

AUDIO VISUAL

Encore Global | 310.598.7378
rj.morris@encoreglobal.com

OFFICIANTS

Great Officiants | 855.435.4000
info@greatofficiants.com

FLORISTS

- Grand Éclair | 917.346.1935
natalie@grandclair.com

XO Bloom | 805.230.1010
sarahz@xobloom.com

LA Flower Diaries | 747-24-7301
theflowerdiariesinfo@gmail.com

Butterfly Floral | 323.882.8400
info@butterflyfloral.net

Lilla Bello | 310.453.3311
studio@lillabello.com

CJ Matsumoto & Sons | 323.7336046
cjmatsumoto@earthlink.net

PHOTOGRAPHY

- Next Exit Photography | 310.474.7871
cat@nextexitphotography.com

Maya Myers Photography | 310.963.2623
studio@myersphotography.com

Beverly Hills Photography | 877.590.4555
contactus@beverlyhillsphtography.com

Chris J. Evans | 310.704.5932
info@chrisjevans.com

Kendall Ann Photography | 805.428.6541
hello@kendallannphoto.com

Lucas Rossi Photography | 805.558.2127
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Jeffrey Neubauer Media | 406.545.8013
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RENTAL COMPANIES

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jcastaneda@abovethetopevents.com

Archive Rentals | 562.714.6794
jennifer@archiverentals.com

Casa de Perrin / China | 323.354.4213
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La Tavola | 310.286.1333
orders@latavolalinen.com

LUXE Linen | 310.360.0059
laura.w@luxelinen.org

Pipe Dreams Draping and Décor | 818.972.9903
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Archive Rentals | 562.714.6794
Jennifer@archiverentals.com

Town & Country Event Rentals | 818.908.4211
info@tacer.biz

MTB Event Rentals | 844.815.8620
marsha@mtbeventrentals.com

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