



WEDDINGS AT THE LINE LA

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[THELINEHOTEL.COM/LOS-ANGELES](https://thelinehotel.com/los-angeles)



THE CONCEPT

A HOME AWAY FROM HOME FOR LOCALS AND TRAVELERS ALIKE, THE LINE LA'S ETHOS IS INFORMED BY THE MIX OF KOREAN, LATINO, AND AMERICAN CULTURE FOUND IN THE AREA.

TWO MICHELIN STAR CHEF AND LA LOCAL JOSIAH CITRIN IS AT THE HELM OF THE LINE LA'S GREENHOUSE RESTAURANT, OPENAIRE AND IN-ROOM DELIVERY AS WELL AS MENUS FOR SPECIAL EVENTS THAT ARE COMPLETELY CUSTOMIZABLE & INTERACTIVE. SERVING UP SHAREABLE, CRAVE-ABLE DISHES ALONGSIDE FRESH COCKTAILS, JOSIAH IS USING THE BEST OF CALIFORNIA'S INGREDIENTS TO CREATE BEST-IN-CLASS EATING & DRINKING EXPERIENCES ALL DAY AND NIGHT AT THE LINE IN KOREATOWN.

MENU

OPTION 1 - DINNER BUFFET
\$155 per person ++

three hour call bar

three tray passed hors d’oeuvres or
chef’s choice

complimentary cake cutting in lieu of
plated dessert

Outside desserts (*in addition to menu dessert or
cake cutting service*) are welcome for a \$5 per
person plating and service fee

table side wine service with dinner

champagne toast

standard floor length linens, napkins
& banquet chairs

complimentary king room on the
wedding night

all dinner buffets include caffe luxxe
coffee and serendipitea tea.

buffets are designed for 60 minutes of
service, a surcharge will apply for extend-
ed service.

each menu has a minimum guarantee of
25 persons.

parker house rolls & salted butter

one salad

two entrées

two sides

one dessert

additional cost applies to extra selections

OPTION 2 - PLATED DINNER
\$185 per person ++

three hour call bar

three tray passed hors d’oeuvres or
chef’s choice

three course plated dinner

complimentary cake cutting in lieu of
plated dessert

Outside desserts (*in addition to menu dessert or
cake cutting service*) are welcome for a \$5 per
person plating and service fee

table side wine service with dinner

champagne toast

standard floor length linens, napkins
& banquet chairs

complimentary king room on the
wedding night

ENHANCEMENTS

additional hours of bar
+\$17 per person per hour

additional tray passed hors d'oeuvres
+\$7 per person per item





CANAPES & HORS D'OEUVRES

COLD

- asparagus & crab spring roll (GF)
- goat cheese pistacho grape (GF)
- heirloom tomato bruschetta w/ pesto & burrata (NUT-FREE, GF, CAN BE VEGAN)
- whipped ricotta toast w/ roasted grapes & saba (CAN BE GF)
- wild mushroom w/ burrata & porcini aioli (V)
- veggie spring roll (VG, GF)
- sesame seared tuna cucumber bite (GF)
- vegan smoked salmon, cream cheese on everything bagel chip (VG)

HOT

- meatball tomato fondue (CAN BE GF)
- chicken satay w/ thai peanut sauce (GF)
- maine lobster grilled cheese
- spanakopita w/ tzatziki
- shrimp cake w/ caviar +\$10
- crab cake w/ remoulade
- shrimp toast (CAN BE GF)
- crab rangoon



VG = Vegan, V = Vegetarian, GF = Gluten Free

DINNER BUFFET

ENTREE

- portobello mushrooms, ratatouille, quinoa (VG G)
- braised stuffed cabbage, farro, tomatoes, tofu (VG)
- orecchiette pasta, swiss chard, tomato pecorino cheese, lemon-brown butter (V)
- cedar planked salmon, orange, fennel (GF)
- rosemary roasted chicken, slow cooked tomatoes, olives, preserved lemon fennel confit (GF)
- soy-marinated chicken, lemongrass shiitake mushrooms, black garlic sauce
- braised chicken curry, ginger, coconut fragrant green herbs (GF)
- flat iron steak, black garlic-miso jus
- striped bass, mushroom-shiso dashi (GF)
- roasted beef tenderloin, peppercorn jus (GF) add'l \$18

SIDE

- braised greens, garlic, bacon (GF)
- creamy mashed potatoes, sea salt soft butter (V GF)
- roasted potatoes, brown butter, parsley (V GF)
- caramelized cauliflower, urfa pepper, golden raisins (VG GF)
- charred broccolini, bagna cauda (VG GF)
- roasted carrots, maple syrup, sumac, yogurt (V GF)
- steamed seasonal vegetables, lemon, olive oil (VG GF)
- basmati rice, almonds, currants, castelvetrano olives (VG GF)
- quinoa, turnips, pomegranate, pistachio mint (VG GF)
- sautéed wild mushrooms, garlic, lemon, thyme (VG GF)

DESSERT

- red velvet cake, cream cheese frosting
- blackberry brown butter tart
- whipped crème fraiche
- lime cheesecake, glazed kiwi guanaja
- chocolate mousse
- lemon meringue tart
- tres leches cake, candied citrus

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THREE COURSE PLATED DINNER

Select one soup or salad, two entrée selections & one dessert.

Includes warm Parker House Rolls & Salted Butter.

Freshly brewed Caffè Luxxe Coffee & Serendipitea Tea.

SALAD

baby iceberg wedge, bacon, tomatoes, egg, blue cheese crumbles & dressing

santa monica farmers salad, shaved market vegetables, avocado green goddess dressing (*VG, GF*)

wild arugula, radicchio, cranberries salad, pepitas, shaved apples, feta cheese, pumpkin seed vinaigrette

baby kale & brussels salad, bubu arare, shaved parmesan, olive oil croutons & lemon

caprese salad, tomatoes, basil, fresh mozzarella, basil, olive oil, balsamic glaze

baby beet salad, crispy goat cheese, chicory greens, citrus vinaigrette

kale salad, shaved baby carrots, fresh & dried strawberries, ricotta salata, yuzu vinaigrette

SOUP

butternut squash, whipped yogurt, pepitas, mint

garden tomato soup, creme fraiche, basil, white cheddar crostini

sweet onion & parmesan soup, crispy crab cake

lobster bisque, sherry, creme fraiche (*\$5 SUPPLEMENT*)

THREE COURSE PLATED DINNER

MAIN COURSE

sesame crusted tofu, shiitake mushrooms
bok choy, lemongrass sauce *(VG GF)*

slow roasted vegetable curry, coconut
herbs, basmati rice *(VG GF)*

portobello mushroom, ratatouille, quinoa
(V GF)

casarecce pasta, burst cherry tomatoes
wild mushrooms, pecorino *(V)*

slow cooked salmon, yukon gold potatoes
wilted spinach, brown butter chardonnay
(GF)

crispy striped bass, bok choy, shiitake
mushrooms, lemongrass nage *(GF)*

honey mustard glazed black cod, lemon
thyme, carrots, toasted couscous

roasted jidori chicken, melted leeks,
mushrooms, mashed potatoes, natural
chicken jus *(GF)*

glazed pork chop, braised red cabbage,
wild rice cipollini onions, cider glazed
apples *(GF)*

flat iron steak, yu choy, crispy potato
toasted brown butter doenjang sauce

galbi braised short ribs, stewed baby
carrots, rice noodles, gochujang

beef tenderloin au poivre, celery root
& potato gratin, glazed carrots sauce
bordelaise *(GF +\$7)*

DESSERTS

ken’s chocolate cake

strawberry shortcake

yogurt panna cotta, blueberry compote

olive oil cake with orange marmalade

lemon meringue tart

caramelized apple pain de jaune

blackberry brown butter tart

creme fraiche

**or complimentary cake cutting service*





RECEPTION STATIONS

Reception Stations for 1-hour
continuous service

**\$195 Chef attendant required for additional fee*

SLIDER STATION
\$32 per person

sliders, american cheese, grilled onions
pickles, burger sauce

select 1

chicken, beef, vegan

*Add sweet potato or classic french fries addt'l \$6 pp
condiments: aioli & ketchup*

CHARCUTERIE BOARD
\$42 per person

a selection of artisanal cured meats

a selection of mustards & freshly baked
rustic breads

traditional accoutrements: local honey comb,
marcona almonds, olives, seasonal jams,
seasonal fruit, giardiniera, seeded lavash
crackers, fruit & nut bread

TAQUERIA
\$42 per person

byo taco bar - corn tortillas, taco shells, diced
onions, cilantro, queso fresco

tortilla chips, pico de gallo, guacamole
molcajete salsa, cheese sauce

select two : carne asada *GF*, chicken tinga *GF*

carnitas *GF*, grilled fish *GF*, sweet potato *V GF*

corn & poblano *VG GF*

SANTA MONICA FARMERS MARKET
\$42 PER PERSON

seasonal vegetable crudite, white almond
dip, herb hummus *VG GF*

whole roasted cauliflower, tahini-green
goddess dressing *VG GF*

butter lettuce, carrots, radish, mustard
vinaigrette *VG GF*

salt roasted beets, blackberries, whipped feta
cheese *V GF*

maple glazed carrots, spiced yogurt *V GF*

PASTA STATION
\$52 per person

select 2

cacio e pepe, bucatini, pecorino *V*

citara alla pomodoro, cherry tomato,
basil *V*

wild mushroom pappardelle, kale,
parmesan *V*

pumpkin agnolotti, amaretti crumble
brown butter, sage, pumpkin seeds *V*

orecchiette, charred broccolini, fennel
sausage, pickled chili *V*

lamb sugo, tagliatelle, oven dried tomato,
olives *V*

CARVING STATIONS

Includes parker house rolls & salted butter.

Carving stations are designed for a maxiumum of 60 minutes of service to preserve food quality.

**Chef attendant required for an additional fee, \$195 per 50 people*

roasted jidori chicken, citrus, herbs, salsa verde	\$52 per person
beef tenderloin, peppercorn sauce	\$58 per person
prime rib roast, natural beef jus, horseradish yogurt	\$68 per person
spiced rack of lamb, tzatziki, harissa	\$68 per person





BEVERAGES

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CALL
included with package

- Ketel One Vodka
- Tito's Vodka
- Beefeater Gin
- Plantation 3 Star Rum
- Los Vecinos Mezcal
- Corazon Blanco
- Buffalo Trace Bourbon
- Jameson Irish Whiskey
- Johnnie Walker Black
- Cointreau
- Aperol
- Campari
- Sweet Vermouth
- Domestic & Craft Beers
- House White & Red Wine
- Assorted Soft Drinks & Juices
- Ginger Beer
- Redbull
- Still & Sparkling Water

PREMIUM
+ \$8 per Person for the First Hour
+ \$4 per Person for Each Additional Hour

- Tito's Vodka
- Grey Goose
- Bombay Saphire
- Hendrick’s Gin
- Plantation 3 Star Rum
- Ron Zacapa Rum
- Ilegal Mezcal
- Casamigos Blanco
- Casamigos Reposado
- Casamigos Añejo
- Basil Hayden’s Bourbon
- Jameson Irish Whiskey
- Hennessy VS
- Johnnie Walker Black
- Macallan 12yr
- Cointreau
- Aperol
- Campari
- Sweet Vermouth
- Grand Marnier
- Domestic & Craft Beers
- House White & Red Wine
- Assorted Soft Drinks & Juices
- Ginger Beer
- Red Bull
- Still & Sparkling Water
- Tonic & Soda
- One Signature Cocktail*
- *Please Request Menu*

Bartender Fee: \$175 per 75 guests for up to three hours. Additional hours are charged at a rate of \$35 per hour.





ADDITIONAL DETAILS

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FOOD & BEVERAGE MINIMUMS AND VENUE RENTAL FEES

All event spaces require a food and beverage minimum or venue rental fee. These minimum requirements and rental fees are exclusive of current service charges and sales tax.

SERVICE CHARGES & SALES TAX

A 25% service charge & applicable state sales tax (subject to change) will be added to all event rental, food & beverage. The service charge is taxable by California State Law.

HOURS OF SCHEDULED FUNCTIONS

Evening events (ceremony and reception combined) are scheduled for a 6-hour period between 5PM and 1AM. An overtime fee of \$500/hour is applied to any event exceeding the 6 hour time frame. All event rooms can be reserved for the entire day for setup, subject to availability and are priced accordingly.

WEDDING COORDINATORS

All Weddings hosted at The LINE LA are required to have a professional wedding coordinator for either the day of or full service. We can offer you a list of recommended specialists to help you coordinate your special day.

WEDDING CEREMONY REHEARSAL

The Hotel offers a complimentary wedding ceremony rehearsal with your contracted wedding ceremony and reception. Dates and time of the rehearsal must coincide with other events at the hotel. Your Event Sales Manager will help to arrange this date.

MENU TASTINGS

A complimentary menu tasting is offered to weddings with a contracted minimum Food & Beverage spend of \$20,000. Tastings are done 2 to 3 months prior to the event date and are done weekdays between 12PM and 3PM. You may have a total of three people for menu tastings and select up to 2 salad/starter options, 4 entrée options and 2 desserts. No tasting of hors d'oeuvres.

MENU PRICING

All menus and fees in the event menu packet are subject to change. Food and beverage pricing is quoted and guaranteed 120 days prior to the event date. Wedding Package Menu is offered to weddings of 70 or more only. Micro Weddings can refer to the Event Menu for catering Options.

GUEST ROOMS

The Hotel has 384 guest rooms and suites including our two large Apartment Suites. Our Sales team will be happy to assist you with information about arranging a block of rooms for your out of town guests.

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