



**L.A. MEMORIAL
COLISEUM**

CATERING MENU

2022

BREAKFAST A LA CARTE

MINIMUM 10 PIECES PER ORDER | PRICED PER PERSON

ASSORTED MUFFINS V | 5.50

jams / butter

ASSORTED BAGELS V | 5.50

cream cheese

PARFAIT BAR V | 8.50

berry compote / greek yogurt / honey vanilla granola

ASSORTED BREAKFAST PASTRIES V | 10

petite muffins / danish pastries / croissants

SEASONAL FRUIT AND BERRIES V | 7.50

ASSORTED WHOLE FRUIT GF | 5.50

AVOCADO TOAST | 10

CHIVE SCRAMBLED EGGS GF V | 3.50

THICK CUT SMOKED BACON GF | 5.50

ORGANIC TURKEY SAUSAGE GF | 4.50

SLOW ROASTED SHORT RIB HASH | 14

yukon gold potato / grilled onions / peppers

SMOKED SALMON AND BAGELS | 13

smoked salmon / tomato / red onion / sprouts / capers / shmeat

BREAKFAST SANDWICH | 14

scrambled eggs / cheddar / croissant / choice of bacon or turkey sausage





BREAKFAST BURRITO | 14

scrambled eggs / crispy potato / cheddar / choice of bacon or turkey sausage









BREAKFAST PACKAGES

10 ORDER MINIMUM | PRICED PER PERSON






BUENOS DÍAS BREAKFAST | 53

mini pan dulce
scrambled eggs
mojito fruit salad 
chorizo or soyrizo chilaquiles  
cheese chile relleno 
black beans 

ALL AMERICAN | 49

steel cut oats and toppings 
chive scrambled eggs  
herb roasted potatoes  
bacon or turkey sausage 
seasonal fruit and berries  
breakfast pastry assortment

THE CONTINENTAL | 35









breakfast pastry assortment 
parfait bar 
assorted bagels 
seasonal fresh fruit and berries  

OMELET AND EGG ACTION STATION | 20

ADDITIONAL CHARGE FOR CHEF ATTENDANT

whole eggs / egg whites / bacon / turkey sausage
/ ham / diced tomato / bell peppers / spinach /
mushrooms / green onions / broccoli / cheddar /
feta / pepper jack

MEETING BREAKS A LA CARTE

- assorted macarons  | 8
- assorted potato chips   | 4
- bagged roasted peanuts   | 5
- bananas   | 4
- brownies  | 6
- chocolate covered strawberries   | 7
- cold pressed juices  | 8
- cupcakes | 8
- dark chocolate espresso beans   | 6
- dried fruit trail mix  | 5
- fresh popped popcorn   | 4
- granola bars  | 5
- house-made cookies  | 5
- hummus and cracker pack  | 7
- individual greek yogurt   | 5
- lemon bars  | 5
- oat milk chia pudding   | 8
- pb&j uncrustables  | 6
- peppered beef jerky | 7
- roasted mixed nuts   | 6
- sea salt kettle chips and caramelized onion dip   | 5
- sea salt veggie chips   | 6
- soft bavarian pretzel with mustards  | 6
- spicy snack mix  | 3
- whole fruit  | 4
- yogurt pretzels  | 6

POWER LUNCH PACKAGE

MINIMUM 10 PIECES PER ORDER | 35 PER PERSON

ONE STARTER / ONE COLD ENTREE SELECTION

STARTERS

CLASSIC CAESAR V

romaine hearts / garlic croutons / shaved parmesan

MIXED GREENS GF V

heirloom cherry tomato / cucumber / carrot ribbons / balsamic vinaigrette

FINGERLING POTATO SALAD GF V

ANCIENT GRAINS SALAD GF V

blueberries / sunflower seeds / brussels sprouts / caramelized shallot vinaigrette

PESTO PASTA SALAD V

ditalini / basil pesto / peas / chopped broccoli

INCLUDED SIDES

KETTLE CHIPS V

HOUSE MADE COOKIES V

COLD ENTREES

TORTA

grilled chicken / pepper jack / chipotle / mayo / lettuce / telera roll

OVEN ROASTED TURKEY BREAST

herb aioli / aged cheddar / heirloom tomato / kenter canyon farms lettuces / brioche

ITALIAN SUB

Italian cold cuts / provolone / giardiniera

CAPRESE V

fresh mozzarella / roasted tomato / pesto / arugula

TUNA SALAD SANDWICH

fine herbs / kewpie mayo / whole grain bread

CURRIED CHICKEN SALAD SANDWICH

golden raisins / curry aioli / potato roll

GRILLED VEGETABLE WRAP V

zucchini / eggplant / heirloom tomato / roasted peppers / hummus / spinach wrap

ANTIPASTI SALAD V

spinach / artichoke hearts / white bean / olives / sun dried tomato / provolone / pepperoncini / cabernet vinaigrette

CALIFORNIA COBB GF

grilled herb chicken / romaine / tomato / bacon / hard-boiled egg / avocado dressing

HOT LUNCH PACKAGE

10 ORDER MINIMUM | 38 PER PERSON

ONE STARTER / ONE HOT ENTREE SELECTION

STARTERS

CLASSIC CAESAR V

romaine hearts / garlic croutons / shaved parmesan

MIXED GREENS GF V

heirloom cherry tomato / cucumber / carrot ribbons / balsamic vinaigrette

FINGERLING POTATO SALAD GF V

ANCIENT GRAINS SALAD GF V

blueberries / sunflower seeds / brussels sprouts / caramelized shallot vinaigrette

PESTO PASTA SALAD V

ditalini / basil pesto / peas / chopped broccoli

INCLUDED SIDES

KETTLE CHIPS V

HOUSE MADE COOKIES V

HOT ENTREES

MEATBALL SUB

italian roll / mozzarella / parmesan cheese / marinara

CRISPY BUFFALO CHICKEN

blue cheese celery slaw / buttered brioche bun

PASTRAMI REUBEN

russian dressing / kraut / swiss cheese / marble rye

OLD FASHIONED BEEF DIP

horseradish / au jus / french roll

TRIPLE CHEDDAR GRILLED CHEESE V

STREET CUBANO

slow roasted pork / fried mortadella / mustard / pickles / swiss cheese

STADIUM LUNCH

10 ORDER MINIMUM | 42 PER PERSON

ONE STARTER / TWO ENTREE SELECTIONS

STARTERS

CLASSIC CAESAR V

romaine hearts / garlic croutons / shaved parmesan

MIXED GREENS GF V

heirloom cherry tomato / cucumber / carrot ribbons / balsamic vinaigrette

FINGERLING POTATO SALAD GF V

ANCIENT GRAINS SALAD GF V

blueberries / sunflower seeds / brussels sprouts / caramelized shallot vinaigrette

PESTO PASTA SALAD V

ditalini / basil pesto / peas / chopped broccoli

HOT SANDWICHES

CROQUE MONSIEUR

rosemary ham / gruyere / artisan sourdough

CRISPY BUFFALO CHICKEN

blue cheese celery slaw / buttered brioche bun

PASTRAMI REUBEN

russian dressing / kraut / swiss cheese / marble rye

OLD FASHIONED BEEF DIP

horseradish / au jus / french roll

TRIPLE CHEDDAR GRILLED CHEESE V

STREET CUBANO

slow roasted pork / fried mortadella / mustard / pickles / swiss cheese

COLD ENTREES

TORTA

grilled chicken / pepper jack / chipotle / mayo / lettuce / telera roll

OVEN ROASTED TURKEY BREAST

herb aioli / aged cheddar / heirloom tomato / Kenter Canyon Farms lettuces / brioche

ITALIAN SUB

Italian cold cuts / provolone / giardiniera

CAPRESE V

fresh mozzarella / roasted tomato / pesto / arugula

TUNA SALAD SANDWICH

fine herbs / kewpie mayo / whole grain bread

CURRIED CHICKEN SALAD SANDWICH

golden raisins / curry aioli / potato roll

GRILLED VEGETABLE WRAP V

zucchini / eggplant / heirloom tomato / roasted peppers / hummus / spinach wrap

ANTIPASTI SALAD V

spinach / artichoke hearts / white bean / olives / sun dried tomato / provolone / pepperoncini cabernet inaignette

CALIFORNIA COBB GF

grilled herb chicken / romaine / tomato / bacon / hard-boiled egg / avocado dressing

INCLUDED SIDES

KETTLE CHIPS V

HOUSE MADE COOKIES V

GF Gluten-Free V Vegetarian (Contains Dairy) V Vegan


ON THE MOVE

10 ORDER MINIMUM | 38 PER PERSON


BOXED LUNCHES

CHOICE OF:

TORTA

grilled chicken / pepper jack / chipotle / mayo / lettuce / telera roll / served with southwest pasta salad 


OVEN ROASTED TURKEY BREAST

herb aioli / cheddar / heirloom tomato / kenter canyon farms lettuces / brioche / served with macaroni salad 


CAPRESE

fresh mozzarella / roasted tomato / pesto / arugula / served with pesto pasta salad

GRILLED VEGETABLE WRAP

zucchini / eggplant / heirloom tomato / roasted peppers / hummus / spinach wrap / served with kale quinoa salad 

ITALIAN SUB

italian cold cuts / provolone / giardiniera / served with pesto pasta salad 

INCLUDED SIDES

WHOLE FRUIT

COOKIE VEGETARIAN

CHIPS

PASSED HORS D'OEUVRES

MINIMUM 25 PIECES PER ORDER | PRICED PER ORDER

ADDITIONAL STAFFING CHARGES MAY APPLY

COLD OFFERINGS

BEEF TENDERLOIN CROSTINI | 9

crostini / micro arugula / balsamic / onion jam

SPICY TUNA CRISPY RICE | 10

seared albacore / spicy tuna / crispy rice

LEMONGRASS CHILLED PRAWNS | 8

vietnamese shrimp salad / crispy wontons

SMOKED SALMON PIZZETTE | 9

crème fraiche / fried caper / caviar

BELGIAN ENDIVE CEASAR SALAD SPEAR | 6

ceasar dressing / brown butter panko

EGGPLANT & BURRATA | 7

basil pesto / heirloom tomato / crispy fried eggplant

WILD MUSHROOM PIZZETTE | 7

crème fraiche / fine herbs

AVOCADO TOAST | 7

sprouts / preserved lemon

CAPRESE BRUSCHETTA | 6

stracciatella / arugula pesto

HOT OFFERINGS

MINI CHIPOTLE SHRIMP TACO | 8

chipotle shrimp / cucumber lime slaw / grilled pineapple

BEEF TERIYAKI SKEWER | 9

teriyaki glaze / scallions / toasted sesame seeds

CHICKEN TINGA FLAUTA | 7

black bean / corn / avocado crema

4 CHEESE ARANCINI | 7

pomodoro filling

ESQUITES STREET CORN SALAD | 7

grilled corn / tajin lime dressing / grilled red onions / cotija

ARANCINI BISTECCA | 8

braised short rib

CHICKEN OR VEGETABLE GYOZA | 6

CHICKEN SATAY | 6

spicy peanut sauce / cucumber salad

MINI COLISEUM HOT DOGS | 6

yellow mustard / gherkin

STATIONED APPETIZERS

MINIMUM OF 25 PIECES PER ORDER | PRICED PER ITEM

PETITE MEATBALL HOAGIE | 8

roasted tomato ragu / parmesan mousse

CHICKEN EMPANADAS | 7

lime crema

MINI STREET CUBANITOS | 7

slow roasted pork / fried mortadella / mustard / pickles / swiss cheese

VEGETABLE SAMOSA | 6

tamarind chutney

BULGOGI PORK BELLY SLIDERS | 8

pickled vegetables / yuzu aioli

THAI NOODLE TAKEOUT | 6

green papaya / cashews / lemongrass vinaigrette / (cold appetizier)

PETITE LOBSTER ROLLS | 11

buttered new england roll

LEGENDARY SMASH | 9

certified angus beef patty / caramelized onion / secret sauce / american cheese / potato bun

SHORT RIB MELT SLIDER | 10

griddled onion / pimento cheese / pretzel bun

KOREAN FRIED CHICKEN SANDWICH | 8

gochujang spice / asian pickle slaw

GRILLED CHEESE & TOMATO SOUP | 8

LAMB SHAWARMA MEATBALL | 9

pita / tzatziki / pickled onions

MINGLING PLATTERS

SERVES 8-10 GUESTS | PRICED PER PLATTER

DELUXE NACHO BAR | 84

queso bravo / beef chili / pico de gallo / crema / jalapeños

BUFFALO WINGS ^{GF} | 95

classic buffalo sauce / carrot and celery / ranch dip

DIP TRIO AND TORTILLA CHIPS ^{GF} ^V | 70

pasilla cheese dip / guacamole / cowboy caviar

GOURMET CHEESES ^V | 84

fruit confit / marcona almonds / crackers

CHARCUTERIE | 95

pickled vegetables / mustard / crackers

SPINACH ARTICHOKE FONDUE ^V | 70

la brea bakery sourdough crisps

SEASONAL VEGETABLE CRUDITÉS ^{GF} ^V | 55

seasonal vegetables / green goddess dip

CHARGRILLED VEGETABLES ^{GF} ^V | 55

squash / carrot / asparagus / EVOO

SEASONAL FRUIT AND BERRIES ^{GF} ^V | 70

HUMMUS TRIO ^V | 55

sundried tomato / classic tahini / jalapeno cilantro / flat breads

COLOSSAL SHRIMP ^{GF} | MARKET PRICE

horseradish cocktail sauce / lemon

SUSHI AND SASHIMI | MARKET PRICE

wasabi / pickled ginger / soy sauce

CARVING STATION

\$200 PER CHEF ATTENDANT PER 50 GUESTS | PRICED PER PERSON

CHEF ATTENDANT REQUIRED

SLOW ROASTED PORCHETTA | 16

savory apple jam / brioche rolls / gremolata

BRONTOSAURUS BEEF RIBS | 18

shallot marmalade / hickory bbq / corn muffin

ROASTED BREAST OF TURKEY | 14

tangerine cranberry relish / parker house rolls / herb gravy

BBQ PLATE | 20

sliced brisket / bratwurst / pulled pork ; Texas toast / pickles / duo of bbq sauce

PRIME RIB | 30

horseradish cream / soft rolls / roasted garlic jus

STADIUM STATION

\$200 PER CHEF ATTENDANT PER 50 GUESTS | PRICED PER PERSON

CHEF ATTENDANT REQUIRED

HOT DOGS & SAUSAGE STAND | 15

all beef hot dogs / beer brats / kraut / onions / jalapenos / tomatoes

BAKED POTATO BAR | 15

sour cream / scallions / cheddar cheese / bacon / corn relish / chili / charred broccoli / seasoning mixes

COLISEUM STREET TACOS | 20


carne asada / pollo asada / al pastor / artisan tortilla / salsa roja and verde / xnipec veg / cremav


FRENCH DIP SANDWICHES | 20

shaved roast top round / giardiniera / French onion au jus / hoagie rolls

ASIAN LETTUCE CUPS | 20

ground chicken / water chestnuts / ginger and garlic / butter lettuce / crispy rice noodles and wontons / trio of Asian sauces

 Gluten-Free

 Vegetarian (Contains Dairy)

 Vegan

PLATED DINNER

PRICED PER PERSON

PICK ONE STARTER AND ONE DESSERT

STARTER

TABOULLEH GRAIN SALAD ^V

red quinoa / herbs / heirloom tomato / charred lemon dressing

SPINACH & PEAR SALAD

baby spinach / roasted pears / gorgonzola / bacon / champagne vinaigrette

HEIRLOOM BEET SALAD ^V

roasted beetroot / chevre / arugula / sherry glazed pecans

ENDIVE CAESAR ^V

belgian endive spears / shaved parmesan / brown butter bread crumbs / caesar dressing dressing

MIXED GREENS SALAD ^V

heirloom cherry tomato / shaved cucumber/ carrot / balsamic vinaigrette

INSALATA CAPRESE ^V

heirloom tomatoes / buffalo mozzarella / basil / balsamic reduction / california olive oil

STEAKHOUSE WEDGE SALAD

baby iceberg / tomato / crisp double smoked bacon / shaft blue cheese dressing

FARMERS MARKET SALAD

shaved fennel / local citrus / tender greens / valbreso feta / riesling vinaigrette

DESSERTS

NEW YORK STYLE CHEESECAKE

strawberry coulis

CREMA CATALANA

caramel drizzle

SEASONAL TART

bourbon chantilly cream

FRESH FRUIT TART

farmer's market bounty / crème patisserie / butter pastry shell

FLOURLESS CHOCOLATE CAKE ^{GF}

berries / whipped cream

TCHO CHOCOLATE MOUSSE

dulce de leche

KEY LIME PIE TART

COCONUT PANNA COTTA ^{GF} ^V

coconut cream / agar / roasted berries

PLATED DINNER

10 ORDER MINIMUM | PRICED PER PERSON

ENTRÉES

MISO WILD MUSHROOM RISOTTO V | 60

crispy leeks / toasted pine nuts

BLACKENED CAULIFLOWER STEAK GF V | 60

sweet potato puree / vegan worcestershire aioli

EGGPLANT POMODORO V | 60

san marzano tomato sauce / fluffy potato gnocchi / fresh mozzarella

CHICKEN SALTIMBOCCA GF | 75

sage and caper brown butter / grilled asparagus / crispy fingerling potatoes

PAN ROASTED JIDORI CHICKEN BREAST | 75

dijon mushroom cream / toasted noodle pilaf / broccolini

PORK BELLY PEPPERED BACON STEAK GF | 85

charred heirloom tomato / pea shoots / black garlic sauteed spinach

PAN SEARED PORK CHOP GF | 85

spiced apple butter / lyonnaise potatoes / roasted root vegetables

SHORT RIB AGNOLOTI | 85

parmesan cream / pistachio dukkah

RED WINE BRAISED SHORT RIB | 90

horseradish and white cheddar mashed potatoes / balsamic glazed brussel sprouts

SOY GINGER GLAZED FILET MIGNON | 95

lemongrass steamed bok choy / ginger scented black rice

VEAL OSSO BUCCO | 95

asiago polenta / roasted cipollini onions and summer squash

SEARED SEA BASS GF | MARKET PRICE

hazelnut and garlic crust / orzo pilaf / blistered green beans

TANDOORI SPICED RACK OF LAMB | MARKETPRICE

green chickpea succotash / herbed fregola / mint yogurt drizzle

GF Gluten-Free V Vegetarian (Contains Dairy) V Vegan

CALIFORNIA WINE COUNTRY | 80

10 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

GRILLED VEGGIE CRUDITE GF V

charred scallion and feta dip

POWER KALE SALAD GF V

blueberries / sweet peppers / charred broccolini
/ sunflower seeds / apple cider dressing

BRIE AND BLISTERED GRAPE FLAT BREAD

evoo / fine herb spread / roasted fennel confit

CREAMY BOURSIN AND HERB POLENTA V

100 GARLIC CLOVE ROASTED CHICKEN GF

herb jus

GRAINY MUSTARD RUBBED PORK LOIN GF

piquant pepper relish

BLACKENED CAULIFLOWER GF V

\$5 SUBSTITUTE UPGRADE

SANTA MARIA TRI TIP GF

roasted tomato relish

DESSERT

PEACH SHORT CAKE TRUFFLE V

GF Gluten-Free V Vegetarian (Contains Dairy) V Vegan

TASTE OF ASIA | 65

10 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

CRISPY WONTON TRIANGLES V

edamame hummus

CHINOIS SALAD V

mandarin oranges / savoy cabbage / scallions /
crispy rice noodles / almonds / miso dressing

STEAMED LEMONGRASS AND GINGER V

RICE TEPPAN-STYLE NOODLES V

BEEF AND BROCCOLI

MANDARIN ORANGE CHICKEN

TOFU AND BROCCOLI V

\$5 SUBSTITUTE UPGRADE

GINGER MISO COD GF

DESSERT

STRAWBERRY CREAM CAKE V

LITTLE ITALY | 65

10 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

BRUSCHETTA AND CROSTINI

ARUGULA AND CAPRESE SALAD

mozzarella / toybox tomato / aged balsamic

GREEN BEAN PUTTANESCA

grilled red onion / capers / olives / roasted eggplant

CHICKEN PARMESAN

PASTA A LA VODKA

creamy tomato sauce / pennette pasta / parmesan

RUSTIC MEATBALLS

red sauce / whipped ricotta

\$2 SUBSTITUTE UPGRADE

BEYOND MEATBALLS

\$5 SUBSTITUTE UPGRADE

SALMON PICATTA

lemon cream sauce / capers

DESSERT

TIRAMISU

OLÉ | 65

10 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

TORTILLA CHIPS AND SALSA GF V

ESQUITES STREET CORN SALAD GF V

grilled corn / tajin lime dressing / grilled red onions / cotija / lemon cream sauce / capers

CILANTRO LIME RICE GF V

BORRACHO BEANS GF V

CHICKEN LIME ASADO GF

corn tortillas

PORK LECHON RIBS GF

plantains

SOYRIZO TACOS GF V

cilantro / onions / molcajete salsa / corn tortillas

\$5 SUBSTITUE UPGRADE

CHURASCO STEAK GF

chimichurri

DESSERT

TRES LECHES CAKE V

GF Gluten-Free V Vegetarian (Contains Dairy) V Vegan

TEXAS BBQ | 70

10 ORDER MINIMUM | PRICED PER PERSON

PACKAGE INCLUDES

KETTLE CHIPS AND RANCH V

loaded potato ranch dip

FINGERLING POTATO SALAD V

TRIPLE CHEDDAR MAC N CHEESE V

12 HOUR BAKED BEANS V

BBQ PULLED PORK

soft rolls

HICKORY DRY RUBBED SMOKED CHICKEN GF

BBQ JACKFRUIT V

\$5 SUBSTITUTE UPGRADE

SMOKED BRISKET GF

bbq sauce

DESSERT

SEASONAL FRUIT COBBLER V

GF Gluten-Free

V Vegetarian (Contains Dairy)

V Vegan

BEVERAGE PACKAGES

BARTENDER REQUIRED (\$200 PER 50 GUESTS) | CORKAGE FEE \$50 PER BOTTLE

NON-ALCOHOLIC

PRICE PER:	2-HOURS	3-HOURS	4-HOUR	5-HOURS
COLD BAR Soft Drinks and Bottled Water	15	18	21	24
HOT BAR Fresh Brewed Coffee and Tea Service	15	18	21	24
HOT & COLD BAR	20	25	30	35

BEER AND WINE PACKAGES

PRICE PER:	2-HOURS	3-HOURS	4-HOUR	5-HOURS
STADIUM BEER AND WINE BAR House Wine, Domestic Beer, Soft Drinks and Bottled Water	30	40	50	60
PREMIUM BEER AND WINE BAR Premium House Wine, Domestic Beer, Premium Beer, Soft Drinks and Bottled Water	35	45	55	65

FULL BAR PACKAGES

PRICE PER:	2-HOURS	3-HOURS	4-HOUR	5-HOURS
GOLD PACKAGE Absolut, Jameson, Beefeater, Bacardi, Olmeca Tequila, House Wine, Domestic Beer, Premium Beer. Soft Drinks and Bottled Water	38	50	62	74
HPLATINUM PACKAGE Ketel One, Jack Daniels, Tanqueray, Malibu Rum, Don Julio Silver, Premium House Wine, Domestic Beer, Premium Beer, Soft Drinks and Bottled Water	48	63	78	93
DIAMOND PACKAGE Grey Goose, Crown Royal, Hendricks, Captain Morgan, Johnnie Walker Black, Woodford Reserve, Don Julio Reposado, Premium Wine, Domestic Beer, Premium Beer, Soft Drinks and Bottled Water	58	76	94	112

BEVERAGE PACKAGES

BARTENDER REQUIRED (\$200 PER 50 GUESTS) | CORKAGE FEE \$50 PER BOTTLE

CONSUMPTION BAR

BEVERAGES AVAILABLE AT CASH BAR OR BASED ON-CONSUMPTION

SOFT DRINKS | 5

BOTTLED WATER | 6.75

DOMESTIC BEER | 10

PREMIUM BEER | 12

HOUSE WINE | 12

GOLD COCKTAIL | 15

choice of liquors featured in gold package

PLATINUM COCKTAIL | 17

choice of liquors featured in platinum package

DIAMOND COCKTAIL | 19

choice of liquors featured in diamond package

PRODUCT OFFERINGS

HOUSE WINES

rotating chardonnay / rotating cabernet

PREMIUM WINES

rotating chardonnay / rotating cabernet

DOMESTIC BEERS

bud light / budweiser / coors light

PREMIUM BEERS

modelo especial / dos xx / stella artois / michelob ultra / blue moon

GENERAL INFORMATION

FOOD AND BEVERAGE DEADLINES

Ten (10) business days prior to your event please submit:

- Signed Banquet Event Order to include estimated Guest count and final food and beverage selections.
- Set-up selections to include linen, rented china and additional equipment needs.
-

Three (3) business days prior to event please submit:

- Final Guest Count
- Detailed Event Timeline
- 20% non-refundable deposit of Banquet Event Order

All food and beverage charges will be based on the “Final Guest Count” received three (3) business days prior.

Any changes made less than 72 hours may be subject to additional charges.

OUTSIDE FOOD AND BEVERAGES

It is not permissible for Guests to bring in food and/or beverages from outside the venue. Any food or beverage product brought into the venue without proper authorization will be assessed to the event host at a fee of our normal retail pricing. Alcohol is strictly prohibited and not allowed under any circumstances.

ADDITIONAL CHARGES FOR FOOD AND BEVERAGE

A Labor Charge of \$200 for each service attendant shall apply for all food and beverage services if food and beverage minimum is NOT met.

A Bartender Fee of \$200 shall apply to all bar functions that do not meet beverage minimum or if an on-consumption cash bar is requested.

FOOD AND BEVERAGE SERVICE EQUIPMENT

In the event additional furniture, silverware, glassware, china or equipment is needed rentals will be provided and rental fees will be applied. Please contact Legends for pricing.

FOOD AND BEVERAGE EVENT TASTINGS

Please inquire with Legends regarding any tastings. Tastings are feasible and will be subject to retail pricing plus labor charges.

FOOD AND BEVERAGE CUSTOMIZATION

Interested in a Customized Menu? Inquire with our Catering Team. Additional Charges May Apply.

TAXES AND ADMINISTRATIVE FEE

A Los Angeles Sales Tax of 9.5% and 21% administrative fee will be added to your final food and beverage bill. The Administrative Fee is for administration of the Event, and is not purported to be a gratuity. For suite orders, six percent (6%) of the Administrative Fee will be distributed to the suite attendants who provide services to the guests, two percent (2%) will be distributed to the suite runners who provide services to the guests, and the remaining twelve percent (12%) will be retained by management to help defray administrative costs related to the event. For catering orders, Four Dollars (\$4.00) per hour of the Administrative Fee will be distributed to each of the employees who provide services to the guests, and the remaining portion will be retained by management to help defray administrative costs related to the Event. It is Group's sole discretion to leave a gratuity for the service staff. If you desire to leave an additional gratuity for the service staff, Group may do so by contacting your Legends point of contact.

Thank you.