Banquet Menu

Creating Memorable Events in Unforgettable Settings

THE LANGHAM
HUNTINGTON
PASADENA, LOS ANGELES

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Continental Breakfast

THE PERFECT START
Fresh Orange and Grapefruit Juices
A Selection of Breakfast Bakeries, Butter and Preserves
Sliced Seasonal Fruits and Berries
Assorted Fruit Yogurts
Assorted Individual Cereals
Whole and Skim Milk

Select one of the following: Egg and Cheese Croissant, Breakfast Burrito or Sausage Biscuit with Egg (Add $4)
Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

$36.00 per person

CHUAN SPA CONTINENTAL
Fresh Orange and Grapefruit Juices
Organic Low-Fat Yogurt
Sliced Seasonal Fruits and Berries
Low-Fat Carrot and Bran Muffins
Skim Milk

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

$38.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added. Prices are subject to change without prior notice.
Executive Coffee Service

SELECTION I: THE PERFECT START
Fresh Orange and Grapefruit Juices
A Selection of Breakfast Bakeries, Butter and Preserves
Sliced Seasonal Fruits and Berries
Assorted Fruit Yogurts
Assorted Individual Cereals
Whole and Skim Milk

Select one of the following: Egg and Cheese Croissant, Breakfast Burrito or Sausage Biscuit with Egg (Add $4)
Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

ONE HOUR MID-MORNING SERVICE
Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection, Assorted Soft Drinks and Bottled Waters

ONE HOUR MID-AFTERNOON SERVICE
Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection, Assorted Soft Drinks and Bottled Waters
A Selection of Cookies, Double Fudge Brownies and Blondies
$52.00 per person

SELECTION II: CHUAN SPA CONTINENTAL
Fresh Orange and Grapefruit Juices
Organic Low-Fat Yogurt
Sliced Seasonal Fruits and Berries
Low-Fat Carrot and Bran Muffins
Skim Milk
Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

ONE HOUR MID-MORNING SERVICE
Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection, Assorted Soft Drinks and Bottled Waters

ONE HOUR MID-AFTERNOON SERVICE
Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection, Assorted Soft Drinks and Bottled Waters
Selection of Tea Cookies and Chocolate Dipped Strawberries
$62.00 per person

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Coffee Breaks

Coffee Breaks & Refreshments

Beverages

Apple, Tomato or Cranberry Juice
$48.00 per gallon

Country Lemonade or Fruit Punch
$55.00 per gallon

Assorted Soft Drinks and Natural Juices
$6.00 each

Passionfruit Iced Tea with Fresh Mint
$55.00 per gallon

Bottled Iced Tea
$5.00 each

Bottled Water: Still and Sparkling
$6.00 each

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection
$80.00 per gallon

Freshly Squeezed Orange or Grapefruit Juice
$60.00 per gallon

Regular and Sugar Free Red Bull®, Vitamin Waters®, Starbucks Frappuccino®
$6.00 each

Pastries

Assorted Bagels
Plain and Flavored Cream Cheeses
$48.00 per dozen

Assorted Scones
Chocolate Chip and Cherry, Lemon Walnut, Apricot and Traditional Currant
$48.00 per dozen

Assorted Croissants
Traditional, Almond and Chocolate
$48.00 per dozen

Assorted Fresh Doughnuts
$48.00 per dozen

Selection of Breakfast Breads
Lemon Poppy, Banana, Zucchini Butter and Preserves
$42.00 per dozen

Warm Ham and Cheese Croissants
$48.00 per dozen

Assorted Muffins
Butter and Preserves
$48.00 per dozen

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Coffee Breaks

Snacks

Assorted Individual Cereals
Whole and Skim Milk
$4.00 each

Granola Bars and Yogurt Bars
$4.00 each

Bowl of Assorted Dried Fruit
$50.00 per bowl

Sliced Seasonal Fruits and Berries
$15.00 per person

Assorted Seasonal Whole Fresh Fruits
$3.50 per piece

Assorted Ice Cream and Yogurt Bars
$5.00 each

Powerbars® and Protein Bars
$6.50 each

Assorted Candy Bars
$3.50 each

Bowl of M&Ms®*
Plain or Peanut Available
$35.00 per bowl

Chocolate Dipped Strawberries
$48.00 per dozen

Double Fudge Brownies and Blondies
$42.00 per dozen

Potato Chips*
Selection of two dips: Ranch, Onion, or Spinach Dip
$30.00 per bowl

Tortilla Chips
Guacamole and Salsa
$35.00 per bowl

Assorted Individual Yogurts
$4.00 each

Bowl of Popcorn or Pretzels*
$25.00 per bowl

Bowl of Mixed Nuts*
$40.00 per bowl

Assorted Finger Sandwiches
$42.00 per dozen

Assorted Tea Sandwiches
$48.00 per dozen

Spa Snack
Grilled Pita Chips, Marinated Tomato and Cucumbers, Tabouli and Hummus
$10.00 per person

Wasabi Peas
$26.00 per bowl

Assorted Jumbo Cookies
Chocolate Chip, Oatmeal Raisin, Macadamia Nut
White Chocolate Chip, Double Chocolate, and Peanut Butter
$48.00 per dozen

* Individual Bags Available upon Request

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**AN APPLE A DAY**

- Assorted Sliced Apples on Skewers
- Caramel and Chocolate Dipping Sauces,
- Miniature Marshmallows,
- Chocolate Sprinkles, Chopped Nuts,
- Nutella® and Chunky Peanut Butter
- Sliced Mild and Sharp Cheddar Cheeses

$10.00 per person

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**BACK TO SCHOOL**

- Ding Dongs®, Nutter Butters®,
- Oatmeal Crème Pies®, Twinkies®, Ho Ho’s®,
- Snickers®, Twix®, Kit Kat® Bars and
- Gummy Bears®
- Freshly Brewed Coffee, Decaffeinated Coffee
  with Flavored Syrups and Tazo® Teas

$13.00 per person

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**ICE CREAM SUNDAE BAR**

- Homemade Vanilla, Chocolate, Strawberry Ice Cream
- M&M’s®, Chopped Nuts, Chocolate Sprinkles
- Rainbow Sprinkles, Cookie Crumbs
- Brownie Bites, White Chocolate Chips
- Snickers® Crumbs, Heath Bar® Crumbs
- Strawberry and Caramel Sauce
- Hot Fudge
- Fresh Whipped Cream
- Maraschino Cherries

$15.00 per person

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**CHIP OFF THE OLD BLOCK**

- Assorted Chipwiches: Chocolate Chip and
  Peanut Butter Cookies with Vanilla Ice Cream
- Häagen-Dazs®, Good Humor® Strawberry Shortcake Bars
- Freshly Brewed Coffee, Decaffeinated Coffee
  with Flavored Syrups and Tazo® Teas

$16.00 per person

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**SWEET AND SOUR DIPPED**

- Buttercream Vanilla Frosting and
  Crunchy Toasted Coconut Dipped Strawberries
- White and Dark Chocolate Dipped Strawberries
- Red Apple Wedges Dipped in Caramel and Walnuts
- White Chocolate Dipped Green Apples with Cinnamon
- White Chocolate Dipped Red Apples
  Rolled in Oreo® Cookie Crumbles
- Freshly Brewed Coffee, Decaffeinated Coffee
  with Flavored Syrups and Tazo® Teas

$19.00 per person

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Breakfast

Plated Breakfast

All Entrées are accompanied by Breakfast Bakeries, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and The Langham Tea Selection.

Starters

Select one of the following:

Marinated Tropical Fruit Salad

Seasonal Berries
With Brown Sugar and Cream

Oatmeal or Cream of Wheat
With Brown Sugar and Raisins

Apple Crêpes
With Vanilla Bean Sauce

Cheese Blintzes
With Berry Coulis
Breakfast

Breakfast Entrées

Entrée price is based on a two course meal.

Roasted Beef Filet
With Scrambled Eggs and Roasted Red Potatoes
$48.00 per person

Traditional Eggs Benedict
With Asparagus and Breakfast Potatoes
$46.00 per person

Choice of Quiche
Bacon and Goat Cheese, Mushroom and Swiss or Chorizo and Potato
$46.00 per person

Lemon Brioche French Toast
With Sweet Peach Compote
$38.00 per person

Ricotta and Spinach Frittata
With Breakfast Potatoes
$38.00 per person

Scrambled Eggs with Breakfast Potatoes
Your Choice of Country Pork Sausage, Italian Chicken Sausage, Grilled Ham or Hickory Smoked Bacon
$38.00 per person

Breakfast Burrito
With Grilled Vegetables and Scrambled Eggs in a Flour Tortilla with Black Beans and Salsa
$42.00 per person

Spicy Sausage Scramble
Whole Wheat English Muffin, Poached Citrus Asparagus
$40.00 per person

Smoked Salmon and Cured Meat Platter
Cheese, Traditional Condiments,
Warm Bagels
$42.00 per person

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Breakfast Buffet

A Minimum of 20 Guests is Required

Fresh Orange and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection
Sliced Seasonal Fruits and Berries
Selection of Breakfast Bakeries and Bagels with Cream Cheese
Assorted Individual Cold Cereals and Granola
Whole and Skim Milk
Select One of the Following: Muesli, Oatmeal or Cream of Wheat

Entrée Selections
Select One of the Following

Fluffy Scrambled Eggs
Spicy Sausage Scramble
Whole Wheat English Muffin, Poached Citrus Asparagus

Choice of One Quiche:
Bacon and Goat Cheese, Mushroom and Swiss or Chorizo and Potato
Eggs Benedict

Select Three of the Following to Accompany Your Entrée:
Grilled Ham, Hickory Smoked Bacon, Italian Chicken Sausage, Country Pork Sausage,
Cheese Blintzes with Blueberry Sauce, or Apple and Rum Crêpes
Select One of the Following: Breakfast Potatoes, Hash Browns, or Potatoes O’Brien

$46.00 per person

Chef-Attended Action Stations to Enhance Your Buffet
A Chef Attendant Fee of $200.00 Per Chef is Required

Omelet Station
Mushrooms, Ham, Cheese, Bell Pepper, Tomato, Spinach, Onion, Avocado, Bacon and Salsa
Additional $17.00 per person

Pancake or Waffle Station
Fruit and Berry Compote, Warm Maple Syrup, Whipped Cream and Brown Sugar
Additional $14.00 per person

Sunshine Mornings
Choice of: Nutella® Stuffed French Toast, Chorizo and Potato Torta, Mini Pepper Jack Cheese Biscuits with Bacon Gravy
Additional $24.00 per person

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PASADENA, LOS ANGELES

Deli Buffet

A Minimum of 20 Guests is Required

Deli Buffet

A Selection of Roast Beef, Smoked Turkey Breast, Honey Cured Ham, Tuna Salad and Chicken Salad

Swiss, Cheddar and Provolone Cheeses

A Selection of Breads and Rolls

Relish Tray
Leaf Lettuce, Vine Ripened Tomatoes, Sliced Onions, Kalamata Olives, Pickles and Sweet Peppers

Traditional Condiments

Assorted Individual Bags of Chips to Include Potato Chips, Sun Chips®, and Doritos®

Salads
Red Bliss Potato Salad
Three-Bean Salad with Wild Mushrooms and Fried Onion Strings
Southern Coleslaw

Desserts
Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

$56.00 per person

Executive Buffet

Chef’s Soup of the Day

Chilled Beef Tenderloin, Grilled Chicken and Roasted Veal

Smoked Gouda, Jalapeno Jack and Saga Blue Cheeses

Croissants, Sourdough Bread and Kaiser Rolls

Relish Tray
Leaf Lettuce, Vine Ripened Tomatoes, Maui Onions, Kalamata Olives, Pickles and Sweet Peppers

Traditional Condiments

Vegetable Platter

Salads
Select Three of the Following
Grilled Vegetable Antipasto Salad
California Greens, Selection of Dressings
Tomato, Cucumber and Red Onion
Smoked Salmon and Pearl Pasta, Green Onion Dressing
Black-Eyed Peas and Roast Chicken, Grain Mustard Vinaigrette

Desserts
Assorted Cookies, Brownies and Blondies

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

$58.00 per person

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Hot Luncheon Buffets

Hot Luncheon Buffet I

A Minimum of 30 Guests is Required

Rolls and Butter

Soup

Soup du Jour

Salads

Select Three of the Following:

Selection of Baby Greens with Hearts of Palm, Citrus Vinaigrette
Marinated Artichokes, Fennel, Tomato and Feta Cheese
Roasted Potato Salad, Bacon Leek Vinaigrette
Marinated Fresh Seasonal Fruit Salad

Entrée Selections

Select Two of the Following

Celery Seed Seared Chicken Breast, Shallot Cream
Lemon Thyme Roasted Tilapia, Ginger Carrot Sauce
Caper and Sun Dried Tomato Rubbed Orange Roughy, Parsley Cream
Adobo Seared Pork Loin, Cilantro Orange Couscous
Fried Sweet Red Tomato

Chef’s Selection of Savory Starch and Seasonal Vegetables

Dessert Display

Assorted Cakes, Tarts and Mousse

Freshly Brewed Coffee, Decaffeinated Coffee
and The Langham Tea Selection

$62.00 per person

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**Hot Luncheon Buffets**

**Hot Luncheon Buffet II**

A Minimum of 30 Guests is Required

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**Rolls and Butter**

**Soup**

Root Vegetable and Fava Bean Soup

**Salads**

*Select Three of the Following:*
- White Bean Fennel Salad with Spiced Baby Carrots and Toasted Pine Nuts
- Grilled Shrimp and Avocado Ceviche
- Farm Raised Baby Greens with Mandarin Oranges and Radishes
- Grilled Pineapple Relish, Crushed Pepper Dressing
- Roast Peking Duck with Haricot Verts, Pearl Onions and Prosciutto Chips

**Entrée Selections**

*Select Three of the Following*
- Roast Tenderloin of Beef with Mushroom and Celery Root Fricassee, Brandy Sauce
- Almond Dusted Salmon Medallions, Spinach Salad, Mustard Cream
- Stuffed Chicken with Sausage, Potato, Peppercorn Gravy
- Baked Ziti with Artichokes, Basil and Tomato Sauce

Chef’s Selection of Starch and Seasonal Vegetables

**Dessert Display**

Assorted Miniature French Pastries and Petit Fours

Freshly Brewed Coffee, Decaffeinated Coffee
and The Langham Tea Selection

$72.00 per person

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Plated Luncheon

All entrées are accompanied by Freshly Baked Rolls, Locally Sourced, Seasonal Vegetables and Rice, Potato or Pasta, Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

Appetizer prices are in addition to entrée price.

**Cold Appetizers**

Marinated Cucumber Carpaccio and Pacific Crab Salad
Tomato Confit, Tarragon Infusion
$17.00 per person

Spiny Lobster Salad
White Bean and Roasted Red Pepper, Garlic Cilantro Emulsion
$21.00 per person

Chilled Marinated Sea Scallops
Mango Jicama Cilantro Salad, Citrus Reduction
$17.00 per person

Prosciutto Carpaccio
Haricot Vert Salad, Marinated Pear Tomatoes, Parmesan Crisp, Herb Essence
$15.00 per person

Citrus Marinated Shrimp
Spicy Pineapple Papaya Chutney, Basil Oil
$18.00 per person

Smoked Salmon Tartar
Tear Drop Tomato and Red Onion Salad, Herb Mix
$16.00 per person

Dungeness Crab Salad
Avocado Lime Panna Cotta, Micro Cilantro
$17.00 per person

Togarashi Spicy Seared Ahi
Cucumber Noodles, Plum Ginger Marshmallow, Soy Sauce Pudding
$17.00 per person

**Hot Appetizers**

Seared Sea Scallop with Yukon Potato Purée
Chopped Spinach, Bacon Bits, Leek Cream
$17.00 per person

Shallot Parsley Gnocchi with Sautéed Baby Pearl Onions
English Peas, Wild Mushrooms
$15.00 per person

Pineapple Mustard Braised Prawns
Almond Couscous, Cilantro-Mint Chimichurri
$18.00 per person

Shredded Duck and Pappardelle
Mushrooms and Mascarpone
$17.00 per person

Crispy Fried Roma Tomato
Wild Arugula and Fennel, Blue Cheese Cream
$15.00 per person

Thai Spiced Prawns
Caramelized Mango, Coconut Risotto, Tamarind Reduction
$18.00 per person

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**Plated Luncheon**

**Soups and Salads**

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**Cold Soups**

- Tomato Watermelon Gazpacho
- Honeydew Cucumber Broth, Persian Melon
- Mango Vanilla Soup with Lime Oil
- Grilled Pineapple Soup with Coconut Tapioca

**Hot Soups**

- Creamy Celery Root and Potato
- Carrot and Ginger
- Sweet Yellow Corn Bisque, Jalapeño Corn Bread Crumbs
- Cilantro Basil Broth, Chicken and Potato
- Roasted Roma Tomato Bisque
- Roasted Pumpkin Velouté
- Purée of Woodland Mushroom, Port Infusion
- Cream of Spinach, Garlic and Potato
- Cream of Asparagus

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**Salads**

**Trio of Tomato Tower**
Fresh Ovaline Mozzarella, Micro Cilantro, Two-Tone Balsamic Vinaigrette

**Marinated Carpaccio of Tomato**
Herb-Marinated Hearts of Palm, Pickled Red Onion Salad, Micro Arugula, Garlic Black Pepper Vinaigrette

**Baby Arugula and Frisée Salad**
Grape and Hazelnut Relish, Hazelnut Balsamic Vinaigrette

**Baby Spinach and Fresh Herbs**
Red Onion, Granny Smith Apples, Blue Cheese, Candied Walnuts

**Panzanella Salad**
Sweet Pepper and Bocconcini Mozzarella, Olives, Rosemary Onion Croutons, Parmesan Tuille

**Marinated Asian Spiced Duck**
Bean Sprouts, Mango, Cilantro, Micro Tatsoi, Spicy Plum Vinaigrette

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**Oven Roasted Mushroom**
Frisée and Watercress, Goat Cheese Dust, Pickled Yellow Beet, Sweet Garlic Herb Essence

**Huntington Caesar**
Roasted Roma Tomato, Kalamata Olives, Parmesan Tuille

**Assorted Baby Greens**
Poached Asparagus, Marinated Pear Tomatoes, Daikon Sprouts, Rice Wine Emulsion

**Live Butter Lettuce**
Marinated Red Onion, Crumbled Blue Cheese, Citrus Herb Vinaigrette

**Coriander Shrimp, Globe Artichoke and Fennel Salad**
Red Pepper Confit and Cucumber Carpaccio, Lemon Thyme Infusion

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Plated Luncheon

Cold Luncheon Entrées

Entrée prices are based on a two course menu including dessert.

Southwest Cobb
Romaine, Roast Corn, Black Bean, Tomato, Avocado, Grilled Chicken, Fried Tortilla Chips, Chipotle Ranch Dressing
$45.00 per person

Banh Mi Grilled Pork Salad
Vietnamese Marinated Grilled Pork Tenderloin, Sweet and Sour Carrot Daikon Slaw, Cucumber Carpaccio, French Bread Croutons, Micro Cilantro
$47.00 per person

Mongolian Beef Salad
Ginger Garlic Marinated Flank Steak, Spicy Asian Greens, Bean Sprout Bell Pepper Slaw, Crispy Rice Noodle
$47.00 per person

Poki Tuna Salad
Seared Ahi Tuna, Marinated Seaweed Soba Noodle Salad, Yuzu Vinaigrette
$48.00 per person

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**Plated Luncheon**

**Hot Luncheon Entrées**

*Entrée price is based on a three course menu and your choice of a luncheon soup or salad and dessert.*

- **Grilled Tamarind Cinnamon Breast of Chicken**
  - Maple Glazed Plantain
  - $58.00 per person

- **Hibiscus Marinated Capon**
  - Glass Noodle Pancake, Hibiscus Jus
  - $58.00 per person

- **Five-Spice and Plum Marinated Chicken**
  - Pineapple and Raisin Rice, Sautéed Baby Vegetables
  - $58.00 per person

- **Poached Filet of Salmon**
  - Artichoke Salsa and Creamy Olive Purée
  - $62.00 per person

- **Deepwater Sea Bass and Steamed Manila Clams**
  - Chowder Vegetables, Clam Velouté
  - $64.00 per person

- **Beef Tenderloin au Poivre**
  - Lyonnaise Potatoes, Green Peppercorn Sauce
  - $68.00 per person

- **Seared Ancho Chili Pork Chop**
  - Roasted Corn Bread, Red Jalapeño Demi
  - $56.00 per person

- **Penne Pasta, Steamed Chicken and Spinach**
  - Tomato Garlic and Basil
  - $54.00 per person

- **Macadamia-Crusted Orange Roughy**
  - Roasted Beet and Fava Bean Ragout, Yellow Curry Cream
  - $58.00 per person

- **Garlic and Oregano Marinated Beef Tenderloin**
  - Fingerling Potatoes, Asparagus, Port Essence
  - $68.00 per person

*Choice of entrée guaranteed prior to function.* A choice of entrée is offered with a selection of two entrées and one vegetarian entrée. All entrées are charged at the highest price. Your guaranteed number of each entrée must be provided to the Hotel four business days prior to event.

*Choice of entrée tableside.* A choice of entrée taken tableside is offered with a minimum of four courses with two courses served prior to entrée. All entrées are charged at the highest price. Four course luncheons with entrée order taken tableside start at $85 per person.

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Plated Luncheon

Combination Luncheon Entrées

Roasted Beef Tenderloin and Lobster Tail
   Pinot Noir Sauce and Drawn Butter
   Market Price

Sautéed Beef Medallion and Grilled Salmon
   Lemongrass Demi and Ginger Butter Sauce
   $68.00 per person

Seared Beef Medallion and Herb Roasted Sea Bass
   Raspberry Port Essence
   $68.00 per person

Herb Roasted Capon and Braised Shrimp
   Chive Cream
   $66.00 per person

Roasted Thai Snapper and Sweetwater Prawns
   Green Lentils and Lemon Fennel Cream
   $66.00 per person

Mixed Grill of Lamb Chop, Filet Mignon and Jumbo Prawns
   Savory Jus
   $78.00 per person

One Sauce is Included with Entrée: Red Wine Demi-Glace • Raspberry Gastrique • Marsala Jus • Port Essence • Béarnaise
Additional sauces available at $2.50 additional per person.

Savory Sides
   Rice Pilaf
   Pomme Chateau
   Mixed Grain Pilaf
   Sweet Potato Galette
   Herb Roasted Red Potatoes
   Mashed Potatoes - Red Skin, Parmesan, Herbed, Wasabi, Truffle Oil
   Couscous
   Risotto - Mushroom, Herbed Parmesan

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Plated Luncheon

Vegetarian Selections

Vegetarian selections are charged at the same price as the highest priced entrée selected

- Israeli Couscous Cake
  Sautéed Chinese Broccoli and Carrots

- Roasted Mushroom Tower
  Soft Creamy Parmesan Polenta

- Portobello Ravioli
  Fricassee of Artichokes, Mushrooms, Sun-Dried Tomatoes and Asparagus Tips, Tarragon White Wine Sauce

- Roasted Sweet Beets
  Chianti Farrow Risotto
  Roasted Brussels Sprouts

- Vegetable Curry Stew
  Basmati Rice
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**Plated Luncheon**

**Luncheon Desserts**

- **Chocolate Cheesecake**
  Tuille Cookie, Bailey’s Crème Anglaise

- **Apple Calvados Gâteau**
  Poached Gala Apple, Caramel Puff Stick

- **Milk Chocolate Pear Gâteau**
  Whipped Chocolate Chantilly

- **Lemon Poppy Seed and Mandarin Orange Cake**
  Segments of Fresh Mandarin

- **Chocolate Coffee Tart**
  Espresso Ice Cream, Roasted Cocoa Nibs

- **Almond Scented Crème Brûlée**
  Mascarpone Cream, Chocolate Financier

- **Macadamia Nut Tart**
  Italian Meringue, Spice Crème Anglaise

- **Strawberry Sabayon Mousse**
  Kiwi Salad, Sable Breton Cookie

- **Madagascar Chocolate Mousse**
  Shredded Coconut Center, Chocolate Fudge

- **Exotic Fruit Trio**
  Seasonal Tropical Fruit Trio Tart with Lemon, Passion and Vanilla Cream
  $3.00 per person surcharge
THE LANGHAM
HUNTINGTON
PASADENA, LOS ANGELES

Themed Lunch and Dinner Buffets
Our Meetings and Special Events Professionals specialize in custom designed menus to convey your theme or vision. The following menus represent a sampling of our offerings.

Langham Signature Buffet
A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Soup
Porcini Soup with Port Essence

Salad Selections
Select Three for Lunch, Four for Dinner
Japanese Garden Salad with Roast Duck and Spiced Oranges
Farm Raised Baby Greens with Poached Pear and Toasted Pine Nuts
Chilled Pacific Bay Scallops with Mango Tomato Slaw
Grilled Beef with Braised Lentils, California Pinot Vinaigrette
Roasted Garden Vegetables, Pesto Vinaigrette

Entrée Selections
Select Two for Lunch, Three for Dinner
Roasted Snapper with Garlic Potatoes
Braised Short Ribs, Natural Jus
Beef Tenderloin, Maytag Blue Cheese
Honey Rosemary Game Hen with Sweet Potato Hash
White Bean Ragout

Chef’s Selection of Savory Starch and Seasonal Vegetables

Dessert Display
Apricot Brown Butter Cake, Chocolate Raspberry Sabayon Mousse
Coconut Panna Cotta, Caramel Crème Brûlée, Passion Fruit Gâteau

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

LUNCH $76.00 per person
DINNER $95.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added. Prices are subject to change without prior notice.
Themed Lunch and Dinner Buffets

Mediterranean Buffet

A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Soup
Lentil Soup

Salad Selections
Select Three for Lunch, Four for Dinner
Heirloom Tomato and Smoked Mozzarella, Rosemary Pesto
Tuscan Bread Salad
Caesar Salad
Shaved Prosciutto di Parma with Watercress, Thyme Scented Olive Oil
Salmon and White Bean Salad with Pancetta Chips

Antipasto Display
A Selection of Grilled and Marinated Seasonal Vegetables to Include:
Zucchini, Summer Squash, Cherry Tomatoes, Baby Carrots,
Mushrooms, Asparagus, Peppers and Artichokes

Entrée Selections
Select Two for Lunch, Three for Dinner
Crispy Snapper with Lemon Tarragon Cream
Sautéed Chicken with Tomatoes, Olives and Chianti
Grilled Skirt Steak, Sautéed Olives
Baked Eggplant with Feta Cheese

Rice Pilaf with Spinach, Raisins and Pine Nuts

Chef’s Selection of Savory Starch and Seasonal Vegetables

Dessert Display
Tiramisu, Opera Torte, Mini Cannolis, Budino, Gianduja Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

Lunch $76.00 per person
Dinner $95.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added.
Prices are subject to change without prior notice.

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THEMED LUNCH AND DINNER BUFFETS

ASIAN BUFFET

A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Soup
Spicy Rice Noodle and Veggie Soup

Salad Selections
Select Three for Lunch, Four for Dinner
Oriental Style Greens, Sesame Ginger Dressing, Crispy Wonton
Soba Noodle with Spicy Peanut Sauce
Roasted Five Spiced Pork with Long Noodles
Asian Tropical Fruit Salad
Spicy Shrimp, Red Curry Vinaigrette

Entrée Selections
Select Two for Lunch, Three for Dinner
Plum Glazed Salmon Medallions with Bean Sprout Salad
Curry Chicken, Carrots and Potatoes
Thai BBQ Pork
Popcorn Chicken with Sweet Chili Sauce

Steamed Rice or Vegetable Fried Rice
Stir Fried Vegetables

Dessert Display
Lemongrass Tapioca, Sesame Mandarin Cake, Taro Parfait,
Coconut Gâteau, Miso Ice Cream

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

LUNCH $66.00 per person
DINNER $88.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added.
Prices are subject to change without prior notice.
Barbeque Buffet

A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Salad Selections
Select Three for Lunch, Four for Dinner
- Hawaiian Style Cole Slaw
- Classic Red Bliss Potato Salad
- Citrus Marinated Fruit, Spicy Salt
- Jicama Watercress Salad, Cilantro Vinaigrette

Antipasto Platter
A Selection of Grilled and Marinated Seasonal Vegetables to Include:
- Zucchini, Summer Squash, Cherry Tomatoes, Baby Carrots,
- Mushrooms, Asparagus, Peppers and Artichokes

From the Grill
Grilled Hamburgers, Vegetarian Burgers, Kosher Hot Dogs
Grilled Barbeque Breast of Chicken
Corn on the Cob

Sliced Onion, Tomato, Lettuce and Traditional Condiments

Sides
Baked Beans
Baked Potatoes with all the “Fixings”
- Fresh Chives and Herbs, Sautéed Sweet Onion,
- Crisped Pancetta, Sautéed Mushrooms
- Crumbled Bleu, Grated Parmesan, Cheddar, Jack Cheeses
- Sour Cream and Butter

Dessert Display
Seasonal Fruit Cobbler, Crème Brulée, Layered Mascarpone Parfait
Various Petite Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

Lunch $65.00 per person
Dinner $85.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added.
Prices are subject to change without prior notice.
Themed Lunch and Dinner Buffets

Deluxe Buffet

A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Salad Selections
Select Three for Lunch, Four for Dinner
Baby Spinach and Jicama Salad, Honey Mustard Vinaigrette
Braised Lentils and Goat Cheese Salad
Shrimp and Scallop Ceviche, Jalapeño Lime Vinaigrette
Roasted Beef Tenderloin and Black Bean Salad, Avocado Vinaigrette
Lobster and Orzo Pasta Salad, Lemon Ginger Dressing

Selection of Domestic and Imported Cheeses
Grilled Vegetable Crudité, Creamy Picante Dip

Entrée Selections
Select Two for Lunch, Three for Dinner
Stuffed Chicken with Sun-Dried Tomato and Basil, Olive Sauce
Grilled Chicken, Ancho Chili Sauce
Soy Lacquered Duck, Orange Marmalade
Red Snapper, Cilantro Leek Sauce
Roast Beef, Smoked Tomato Coulis
Braised Veal with Roast Celery Root, Port Essence
Brown Rice and Tomato Tart

Chef’s Selection of Savory Starch and Seasonal Vegetables

Dessert Display
Assorted Cakes, Tarts and Mousse

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

Lunch $63.00 per person
Dinner $85.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added. Prices are subject to change without prior notice.
The Favored Dining Room - Buffets

Hawaiian Buffet

A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Salad Selections
Select Three for Lunch, Four for Dinner
Tossed Baby Greens with Crisp Wontons, Papaya Seed Vinaigrette
Lomi Lomi Salmon
Grilled Pineapple Salad with Grilled Peppers
Sesame Ahi Tuna with Soba Noodles Poki Style
Curried Shrimp with Toasted Coconut and Pickled Lotus Root

Carving Station
Chef Attendant Required
Roast Suckling Pig Carving Station

Entrée Selections
Select Two for Lunch, Three for Dinner
Baked Mahi Mahi with Green Papaya Salsa, Mango Butter
Grilled Chicken, Pineapple Coconut Sauce
Pork Brochette, Spicy Mango Soy Sauce
Grilled Ahi Tuna with Roasted Sweet Potatoes, Ginger and Lemongrass Essence

Island Rice
Maui Stir Fry Vegetables

Dessert Display
Papaya-Guava Sorbet, Coconut Flan, Banana Chocolate Tart,
Vanilla Roasted Pineapple, Toasted Macadamia Nut Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

Lunch $76.00 per person
Dinner $95.00 per person

A Chef Fee of $200.00 Per Chef is Required

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added. Prices are subject to change without prior notice.
The Mediterranean Lunch and Dinner Buffets

Mexican Buffet

A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Salad Selections

Select Three for Lunch, Four for Dinner

Marinated Tomato and Avocado Salad
Mango and Jicama Slaw, Cilantro Lime Vinaigrette
Fried Tortillas and Romaine, Chorizo Tomato Vinaigrette
Fajita Chicken with Grilled Peppers, Salsa Aioli
Watermelon Salad, Wild Arugula, Soy Lime Vinaigrette

Entrée Selections

Select Two for Lunch, Three for Dinner

Chicken Mole
Puerceto Tinga
Snapper Veracruzana
Crab and Shrimp Enchilada with a Tomatillo Sauce
Beef Fajitas with Traditional Accompaniments

Spanish Rice
Grilled Local Vegetables

Dessert Display

Tres Leche Cake, Mexican Chocolate Flan, Dulce de Leche Ice Cream,
Cinnamon Snap Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

Lunch $63.00 per person
Dinner $82.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added. Prices are subject to change without prior notice.
**Themed Lunch and Dinner Buffets**

**Southwest Buffet**

* A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

**Salad Selections**

Select Three for Lunch, Four for Dinner

- *Red Cabbage Coleslaw*, Poppy Seed Vinaigrette
- *Sweet Potato Salad*, Bacon Green Onion Vinaigrette
- *Fresh Tomato and Cucumber Salad* with Spiced Pecans
- *Three Bean Mojo*, Cilantro Peppercorn Dressing

**Entrée Selections**

Select Two for Lunch, Three for Dinner

- *Chili Con Carne*
- *Grilled Breast of Chicken* with Corn Pepper Relish, Cilantro Cream
- *Chipotle BBQ Ribs*
- *Roast Filet of Sea Bass* with Black Bean Purée, Red Pepper Paint
- *Cornmeal Crusted Catfish*, Nopales Corn Coulis
- *Southwest Vegetable Lasagna*

- *Tomato Corn Rice*
- *Sautéed Vegetables*

**Dessert Display**

*Margarita Mousse, Churros, Flan, Pecan Pie*

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

**Lunch** $62.00 per person  
**Dinner** $81.00 per person

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**Themed Lunch and Dinner Buffets**

**California Buffet**

*A Minimum of 30 Guests is Required for Lunch, 50 for Dinner*

Rolls and Butter

**Soup**

Creamy Vegetable Curry

**Salad Selections**

*Select Three for Lunch, Four for Dinner*

- Vine Ripened Tomatoes and Cucumber with Herb Scented Couscous
- Tender California Greens with Dried Fruit and Pistachios
- Steamed Chicken Pasta Salad, Anaheim Cilantro Dressing
- Sushi Rice Salad with Spicy Tuna, Orange Sesame Vinaigrette

**Entrée Selections**

*Select Two for Lunch, Three for Dinner*

- Grilled Breast of Chicken with Sun-Dried Tomatoes and Garlic Corn
- Bowtie Pasta with Chicken Sausage, Green Peas and Parmesan Cheese
- Baked Orange Roughy, Gazpacho Vinaigrette
- Grilled Medallions of Swordfish, Apricot and Green Peppercorn
- Roast Breast of Chicken with Capers, Lemon and Arugula
- White Bean, Artichoke and Roasted Pepper Cassoulet

Chef’s Selection of Savory Starch and Seasonal Vegetables

**Dessert Display**

Citrus Cheesecake, Blueberry Almond Cake, Grand Marnier Chocolate Torte,
Strawberry Lemon Tart, Mixed Berry Sorbets

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

**Lunch** $62.00 per person

**Dinner** $81.00 per person

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Themed Lunch and Dinner Buffets

Caribbean Buffet

A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Soup
Cuban Black Bean Soup or Conch Chowder

Salad Selections
Select Three for Lunch, Four for Dinner
Lime Infused Shrimp with Chayote Apple Slaw
Florida Baby Greens, Mango Vinaigrette
Caribbean Potato Salad with Rum Soaked Raisins
Jamaican Pork with Sweet Rice
Black Beans and Rice with Salsa Verde

Assorted Native Chips with:
Papaya Mojo, Tomato Onion Salsa, Salsa Verde
Guacamole, Red Onion and Orange Mole

Entrée Selections
Select Two for Lunch, Three for Dinner
Jamaican Jerk Grouper, Sweet Mango Purée
Tamarind Guava Glazed Chicken with Pigeon Peas and Rice
Molasses Rum Basted Pork Medallions with Island Mash
Grilled Mahi with Coconut Banana Curry
Roast Breast of Chicken, Black Bean and Yucca

Chef’s Selection of Savory Starch and Seasonal Vegetables

Dessert Display
Guava Flan, Bien Me Sabe Cake, Banana Rum Ice Cream, Tembleque

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

Lunch $68.00 per person
Dinner $85.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added. Prices are subject to change without prior notice.
Themed Lunch and Dinner Buffets

Bistro Buffet

A Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Salad Selections
Select Three for Lunch, Four for Dinner

Duck Confit with Yukon Potatoes, Whole Grain Vinaigrette
Wild Mushrooms with Frisée, Cilantro Pesto
Chilled Scallops with Baby Spinach and Slow Roasted Fennel
Steamed Asparagus with Champagne Infused Oranges
Bouquet of Baby Greens, Smoked Salmon Balsamic Vinaigrette

Assorted Sausages and Charcuterie with Condiments

Entrée Selections
Select Two for Lunch, Three for Dinner

Steak au Poivre with Pomme Lyonnaise
Fricassee of Veal
Roasted Bass with Artichoke and Bacon
Braised Beef Cheeks with Celery Root Ragout

Chef’s Selection of Savory Starch and Seasonal Vegetables

Dessert Display
Traditional French Pastries Including
Profiteroles, Mousse au Chocolat, Madeleines

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

Lunch $74.00 per person
Dinner $93.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added.
Prices are subject to change without prior notice.
**Themed Lunch and Dinner Buffets**

**Italian Buffet**

*A Minimum of 30 Guests is Required for Lunch, 50 for Dinner*

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Rolls and Butter

**Salad Selections**

**Antipasto Platter**

A Selection of Grilled and Marinated Seasonal Vegetables to Include: Zucchini, Summer Squash, Cherry Tomatoes, Baby Carrots, Mushrooms, Asparagus, Peppers and Artichokes

Heirloom Tomato and Smoked Mozzarella, Rosemary Pesto

Salmon and White Bean Salad with Pancetta Chips

**Entrée Selections**

*Selection of Two for Lunch, Three for Dinner*

**White Fish** with Seasoned Olives

**Garlic Oregano Pork Loin**, Peppercorn Demi

**Roasted Chicken Breast**, Parmesan Crust, Shallot Cream

**Baked Penne Pasta** with Sun-Dried Tomato Cream

Risotto

Parmesan Mashed Potatoes

Seasonal Italian Vegetables

**Dessert Display**

Tiramisu, Opera Gâteau, Budino, Pistachio Cannoli, Gianduja Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

**Lunch** $75.00 per person

**Dinner** $90.00 per person

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*Prices are subject to change without prior notice.*
Themed Lunch and Dinner Buffets

Pacific Rim Buffet

Minimum of 30 Guests is Required for Lunch, 50 for Dinner

Rolls and Butter

Salad Selections
Select Three for Lunch, Four for Dinner
Wild Rice with Spiced Mahi Mahi, Grilled Mango Onion Vinaigrette
Asian Beef Salad with Fried Rice Noodles
California Greens, Choice of Dressing
Polynesian Chicken with Marinated Rice
Oriental Vegetable Slaw with Toasted Sesame Seeds

Selection of Chilled Seafood

Entrée Selections
Select Two for Lunch, Three for Dinner
Char Su Pork
Grilled Ahi Tuna with Sweet Ponzu Sauce
Cashew Crusted Chicken, Spicy Pineapple Sauce
Snapper Steamed in Banana Leaves, Lemongrass Broth
Beef and Broccoli with Dragon Noodles
Risotto and Vegetable Pie

Chef's Selection of Savory Starch and Seasonal Vegetables

Dessert Display
Coconut Panna Cotta, Dark Chocolate and Blackberry Torte,
Oregon Hazelnut Tart, Lemongrass Flan, Green Tea Ice Cream

Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection

LUNCH $84.00 per person, $52.00 without Chilled Seafood Display
DINNER $104.00 per person, $72.00 without Chilled Seafood Display

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added.
Prices are subject to change without prior notice.
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Prices are subject to change without prior notice.

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**HORS D’OEUVRES**

**TRAY PASSED HORS D’OEUVRES**

*Minimum of 25 Guests.*

- **COLD** -

  - Sake Compressed Watermelon
  - Kumamoto Oyster with Ponzu Cilantro Mignonette and Yuzu Tobiko
  - Point Reyes Blue Cheese Mousse in Edible Spoon Port Wine Caviar
  - Ahi Poke Sesame Cone with Plum Ginger Marshmallow
  - Caribbean Shrimp Ceviche Cornet
  - Roma Mozzarella Nigiri
  - Yuzu Shrimp and Avocado with Tomato Soy Pipette
  - Smoked Salmon Tartare Taco with American Caviar
  - Green Eggs n’ Ham
  - Chilled Gulf Shrimp with Sauce Louie
  - Caviar on Ice with Blinis *Priced additional at Market Price*
  - Crab Claws with Tomato Horseradish Sauce
  - King Crab Legs *Priced additional at Market Price*
  - Pineapple Crab Roll with Vanilla Essence

- **HOT** -

  - Petite New Orleans Crab Ball with Lemon Tartar Sauce
  - Organic Tomato Tartlet
  - Mini Beef Empanada with Black Bean Sauce
  - Spanakopita
  - Fried Vegetarian Potstickers with Soy Dipping Sauce
  - Tempura Tomato Mushroom and Smoked Gouda Skewer with Tomato Pesto
  - Apple Smoked Bacon and Leek Potato Globe
  - Crispy Lemon Breaded Shrimp
  - Five Spiced Duck Cone
  - Braised Beef Short Rib with Parsnip Purée
  - Individual Chicken Wellington
  - Mini Tostada with Bean Purée, Queso Fresco
  - Fried Tofu, Spicy Sambal with Warm Noodle Salad
  - Grilled Baby Lamb Chop with Red Wine Sauce
  - Mushroom Tempura
  - Individual Beef Wellington
  - Baked Pita Chip with Warm Chick Pea Purée
  - Chicken Satay with Thai Peanut Sauce
  - Braised Indian Curry Shrimp

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**FOUR PIECES PER PERSON** $28.00 per person

**FIVE PIECES PER PERSON** $32.00 per person

**SIX PIECES PER PERSON** $36.00 per person

**SEVEN PIECES PER PERSON** $40.00 per person

**EIGHT PIECES PER PERSON** $44.00 per person

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A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added.

Prices are subject to change without prior notice.
### Hors d’Oeuvres

**Elegantly Displayed Hors d’Oeuvres**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Norwegian Salmon</td>
<td>$24.00</td>
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<tr>
<td>Traditional Garnish</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruits and Berries</td>
<td>$15.00</td>
</tr>
<tr>
<td>Antipasto</td>
<td></td>
</tr>
<tr>
<td><em>Served with Assorted Breads, Tapenades and Spreads</em></td>
<td></td>
</tr>
<tr>
<td>Selection of Grilled and Marinated Seasonal Vegetables to Include:</td>
<td></td>
</tr>
<tr>
<td>Zucchini, Summer Squash, Cherry Tomatoes, Baby Carrots,</td>
<td></td>
</tr>
<tr>
<td>Mushrooms, Asparagus, Peppers and Artichokes,</td>
<td></td>
</tr>
<tr>
<td>Assorted Pickled Vegetables and Variety of Cheeses and Cured Meats</td>
<td>$23.00</td>
</tr>
<tr>
<td>West Coast Addition to Antipasto</td>
<td></td>
</tr>
<tr>
<td>Pickled Shrimp, Grilled Tuna, Smoked Scallops and Marinated Mussels</td>
<td>$15.00</td>
</tr>
<tr>
<td>A Cheese Tasting From Around The World</td>
<td></td>
</tr>
<tr>
<td>Hawaiian Lavosh, English Water Crackers and Sliced French Baguettes</td>
<td>$19.00</td>
</tr>
<tr>
<td>Garnished with Roasted Nuts, Fresh and Dried Fruits</td>
<td></td>
</tr>
<tr>
<td>Selection of Charcuterie: Cured Meats, Sausage and Seafood</td>
<td>$21.00</td>
</tr>
<tr>
<td>Tapas</td>
<td></td>
</tr>
<tr>
<td>Your Selection of Freshly Baked Breads Includes</td>
<td></td>
</tr>
<tr>
<td>Pita Chips, Pretzel Bread, Focaccia, Sourdough Sticks and Crusty Black Olive Bread</td>
<td></td>
</tr>
<tr>
<td>Crab and Spinach Dip • Stewed Tomatoes with Parmesan • Panzanella Salad</td>
<td></td>
</tr>
<tr>
<td>Tomato Asparagus Frittata • Charred Radicchio with Crisp Pancetta • Tequila Marinated Mussels</td>
<td></td>
</tr>
<tr>
<td>Tomato and Avocado Salad • Artichoke and Wild Mushroom Salad • Pepper Marinated Feta Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Selection of Five</strong></td>
<td>$23.00</td>
</tr>
<tr>
<td><strong>Selection of All</strong></td>
<td>$34.00</td>
</tr>
</tbody>
</table>

*A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added. Prices are subject to change without prior notice.*
## Carving Stations

The following items are reception station portions prepared by uniformed chefs

*Note: A chef attendant fee of $200.00 per chef per station is required*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Prime Rib of Beef</td>
<td>Au Jus and Horseradish Cream, Freshly Baked Breads and Rolls</td>
<td>Approximately 30 Guests</td>
<td>$475.00</td>
</tr>
<tr>
<td>Ale Roasted Ham</td>
<td>Brandied Whole Grain Mustard, Freshly Baked Breads and Rolls</td>
<td>Approximately 40 Guests</td>
<td>$300.00</td>
</tr>
<tr>
<td>Roasted Steamship of Beef</td>
<td>Au Jus and Horseradish Cream, Freshly Baked Breads and Rolls</td>
<td>Approximately 150 Guests</td>
<td>$600.00</td>
</tr>
<tr>
<td>Roasted Leg of Lamb</td>
<td>Marinated in Rosemary and Garlic, Rosemary Au Jus and Mint Jelly, Freshly Baked Breads and Rolls</td>
<td>Approximately 30 Guests</td>
<td>$425.00</td>
</tr>
<tr>
<td>New York Strip</td>
<td>Au Jus, Freshly Baked Breads and Rolls</td>
<td>Approximately 30 Guests</td>
<td>$525.00</td>
</tr>
<tr>
<td>Slow Roasted Turkey Breast</td>
<td>Cranberry Relish and Honey Mustard Sauce, Freshly Baked Breads and Rolls</td>
<td>Approximately 30 Guests</td>
<td>$350.00</td>
</tr>
<tr>
<td>Pepper Crusted Tenderloin</td>
<td>Freshly Baked Breads and Rolls</td>
<td>Approximately 15 Guests</td>
<td>$475.00</td>
</tr>
</tbody>
</table>
Reception Action Stations
The following items are reception station portions prepared by uniformed chefs

A chef attendant fee of $200.00 per chef per station is required

SLIDER STATION
Wagyu Beef Slider, BBQ Pork Slider
Portobello Slider, Tuna Slider
Artisanal Cheeses
Sweet Hawaiian Bread, Olive Roll, Brioche Roll
$30.00 per person

CRISPY GOLDEN FRENCH FRIES
Choice of Four:
Shoestring, Steak Cut, Sweet Potato, Garlic Parmesan Truffle, Spicy Red Pepper
With Assortment of Sauces
Horseradish, Avocado, Honey Mustard
Black Pepper Ketchup, Aji Amarillo, Basil Mint Mayo
$23.00 per person

TAGO BAR
Smoked Ancho Chili Beef
Chipotle Braised Pulled Pork
Cilantro Garlic Chicken
Warm Corn Tortillas, Flour Tortillas, Taco Shells
with Spicy Salsa, Tomatillo Salsa, Sliced Radishes
Avocado Cream, Diced Tomatoes, Cilantro, Lettuce
Shredded Pepper Jack Cheese, Cheddar Cheese.
$26.00 per person

CHAAT
Choice of Four:
Dal Makhani, Chicken Makhani, Mutter Paneer, Peshawari Chole
Naan and Paratha, Vegetable Raita, Mango Chutney, Biryani
$33.00 per person

PITA WORLD
Beef Kebabs and Chicken Kebabs
Olive, Avocado Hummus, Tabouli
Cucumber Yogurt Sauce
$33.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added.
Prices are subject to change without prior notice.
Reception Action Stations

The following items are reception station portions prepared by uniformed chefs

A chef attendant fee of $200.00 per chef per station is required

TOFU KING
Tofu Lettuce Tacos
5 Spice, Sambal, Plum Glazed, Sweet Hoisin, Spicy Thai, Curry
Spiced with Green Onions, Bean Sprouts, Jalapeño, Carrots
Rice and Soba Noodle
$20.00 per person

CEVICHE STATION
Assorted Fresh Local Seafood,
Red Onion, Cucumber and Chiles
Coconut Milk, Cilantro Tomato and Fresh Citrus
$24.00 per person

NOODLES TO-GO
Chilled Vegetarian Noodles Rice, Soba, Udon Noodles
Sriracha, Sambal, Sweet Chili Sauce
Chinese To-Go Boxes and Chop Sticks
$20.00 per person

DIM SUM STATION
Shu Mai, Pot Stickers and Wontons
Soy Sauce, Sweet Hoisin Sauce and Red Chili Sauce
$24.00 per person

SOPE, SOPE, SOPE
Braised Pork, Shredded Spicy Chicken, Refried Black Beans
Shredded Lettuce, Sour Cream and Shredded Cheddar
Pico de Gallo, Guacamole, Black Olive, Jalapeño
$26.00 per person

GOURMET SALAD
Citrus Compressed Watermelon Salad
Panzanella, Boconccini Mozzarella, Dried Kalamata Olives
Wild Arugula, Poached Pear, Pickled Onion
$23.00 per person

PASTA COOKED TO ORDER
Select Three Pastas: Saffron Penne, Cheese Tortellini
Tri-Colored Fusilli, Rigatoni, Potato Gnocchi
or Four-Cheese Borsettino
Select Three Sauces: Traditional Marinara, Alfredo
Mushroom Cream, Bolognese, Red Clam or Creamy Pesto
Served with the Following Condiments:
Fresh Grated Parmesan, Crushed Red Pepper, Kalamata Olives
Sun-Dried Tomatoes, Pearl Vegetables
Marinated Artichoke Hearts and Julienne of Basil
$24.00 per person

SAUTÉED SCALLOPS
Sautéed Exotic Mushrooms, Bay Scallops
and White Truffle Risotto
$23.00 per person

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added.
Prices are subject to change without prior notice.
**Reception Action Stations**

The following items are reception station portions prepared by uniformed chefs. *A chef attendant fee of $200.00 per chef per station is required.*

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**SUSHI AND SASHIMI**

Traditional Accompaniments

$38.00 per person

Minimum 30 guests

Chef Attendant Fee of $300.00

**AHI TUNA TEMPURA**

Wasabi Infused Ahi Tuna in a Light Tempura Batter

Steamed Rice, Sweet Hoisin and Sambal

$33.00 per person

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**SATAY**

Beef and Chicken Satay Prepared to Order

Thai Peanut Sauce

$19.00 per person

**GRILLED CHICKEN OR BEEF FAJITAS**

Soft Flour Tortillas, Traditional Condiments

$18.00 per person with Chicken

$20.00 per person with Beef

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**PETITE FILET SAUTÉ**

*Petite Filets Sautéed to Order with the Following Condiments:*

Exotic Mushrooms, Maytag Blue Cheese, Caramelized Sweet Onions, Asparagus Tips, Dijon Mustard Crabmeat, Spicy Blackberry Sauce and Hollandaise Sauce

$38.00 per person

**MUSHU CHICKEN OR DUCK**

Asian Pancakes

*Filled with the Following:*

Hoisin Sauce, Bean Sprouts, Green Onions and Julienne of Vegetables

$22.00 per person with Chicken

$24.00 per person with Duck

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*Prices are subject to change without prior notice.*
Plated Dinner

All entrées are accompanied by Freshly Baked Rolls, Locally Sourced, Seasonal Vegetables, Freshly Brewed Coffee, Decaffeinated Coffee and The Langham Tea Selection.

Appetizer and Intermezzo prices are in addition to entrée price.

Cold Appetizers

Dungeness Crab Salad
Avocado Lime Panna Cotta, Micro Cilantro
$17.00 per person

Spiny Lobster Salad
White Bean and Roasted Red Pepper, Garlic Cilantro Emulsion
$21.00 per person

Chilled Marinated Sea Scallops
Mango Jicama Cilantro Salad, Citrus Reduction
$17.00 per person

Prosciutto Carpaccio
Haricot Vert Salad, Marinated Pear Tomatoes, Parmesan Crisp, Herb Essence
$15.00 per person

Citrus Marinated Shrimp
Spicy Pineapple Papaya Chutney, Basil Oil
$18.00 per person

Smoked Salmon Tartare
Tear Drop Tomato and Red Onion Salad, Herb Mix
$16.00 per person

Hot Appetizers

Seared Sea Scallop with Yukon Potato Purée
Chopped Spinach, Bacon Bits, Leek Cream
$17.00 per person

Shallot Parsley Gnocchi with Sautéed Baby Pearl Onions
English Peas, Wild Mushrooms
$15.00 per person

Pineapple Mustard Braised Prawns
Almond Couscous, Cilantro-Mint Chimichurri
$18.00 per person

Shredded Duck and Pappardelle
Mushrooms and Mascarpone
$17.00 per person

Crispy Fried Roma Tomato
Wild Arugula and Fennel, Bleu Cheese Cream
$15.00 per person

Thai Spiced Prawns
Caramelized Mango, Coconut Risotto, Tamarind Reduction
$18.00 per person

Intermezzo

Tarragon Lime Sorbet • Passionfruit White Peach Sorbet • Champagne Raspberry Sorbet • Orange Basil Sorbet
Grapefruit Campari Sorbet • Strawberry Tomato Sorbet
$6.00 per person

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Plated Dinner

Soups

Cold Soups

Tomato Watermelon Gazpacho

Honeydew Cucumber Broth, Persian Melon

Mango Vanilla Soup with Lime Oil

Grilled Pineapple Soup with Coconut Tapioca

Hot Soups

Creamy Celery Root and Potato

Cream of Spinach, Garlic and Potato

Cream of Asparagus

Sweet Yellow Corn Bisque, Jalapeño Corn Bread Crumbs

Roasted Roma Tomato Bisque

Roasted Pumpkin Velouté

Cilantro Basil Broth, Chicken and Potato

Purée of Woodland Mushroom, Port Infusion

Carrot and Ginger
Trio of Tomato Tower
Fresh Ovaline Mozzarella, Micro Cilantro
Two-Tone Balsamic Vinaigrette

Marinated Carpaccio of Tomato
Herb-Marinated Hearts of Palm, Pickled Red Onion Salad
Micro Arugula, Garlic Black Pepper Vinaigrette

Baby Arugula and Frisée Salad
Grape and Hazelnut Relish, Hazelnut Balsamic Vinaigrette

Marinated Asian Spiced Duck
Bean Sprouts, Mango, Cilantro, Micro Tatsoi
Spicy Plum Vinaigrette

Oven Roasted Mushroom
Frisée and Watercress, Goat Cheese Dust
Pickled Yellow Beet, Sweet Garlic Herb Essence

Huntington Caesar
Roasted Roma Tomato, Kalamata Olives, Parmesan Tuille

Baby Spinach and Fresh Herbs
Red Onion, Granny Smith Apples
Bleu Cheese, Candied Walnuts

Assorted Baby Greens
Poached Asparagus, Marinated Pear Tomatoes
Daikon Sprouts, Rice Wine Emulsion

Panzanella Salad
Sweet Pepper and Bocconcini Mozzarella, Olives
Rosemary Onion Croutons, Parmesan Tuille

Live Butter Lettuce
Marinated Red Onion, Crumbled Bleu Cheese
Citrus Herb Vinaigrette

Coriander Shrimp, Globe Artichoke and Fennel Salad
Red Pepper Confit and Cucumber Carpaccio
Lemon Thyme Infusion

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added.
Prices are subject to change without prior notice.
### Dinner Entrées

Entrée price is based on a three course menu and includes your choice of a soup or salad and dessert.

<table>
<thead>
<tr>
<th>Entrée Name</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Breast of Chicken</td>
<td>Sun-Dried Tomato Risotto, Port Demi</td>
<td>$82.00</td>
</tr>
<tr>
<td>Balsamic Marinated Free Range Chicken</td>
<td>Ragout of English Peas, Broccoli, Bacon and Leeks, Chianti Sauce</td>
<td>$82.00</td>
</tr>
<tr>
<td>Grilled Breast of Chicken Wrapped in Bacon</td>
<td>Green Onion, Potato Hash, Tomato Cream</td>
<td>$82.00</td>
</tr>
<tr>
<td>Seared Arctic Char</td>
<td>English Pea Mashed Potato, Shallot Cream</td>
<td>$88.00</td>
</tr>
<tr>
<td>Seared Salmon Filet</td>
<td>Savory Potato Cake, Truffle Cream</td>
<td>$84.00</td>
</tr>
<tr>
<td>Chilean Sea Bass</td>
<td>Tarragon Parmesan Polenta Cake, Ragout of Fava Bean, Grilled Sweet Corn, Red Beet Chips and Chervil Cream</td>
<td>$88.00</td>
</tr>
<tr>
<td>Herb Crusted Sea Bass</td>
<td>Sliced Yukon Potato, Peppercorn Cream</td>
<td>$88.00</td>
</tr>
<tr>
<td>Crispy Striped Bass</td>
<td>Chorizo Quinoa, Saffron Cream</td>
<td>$82.00</td>
</tr>
<tr>
<td>Seared Beef Filet</td>
<td>Gorgonzola Walnut Crust, Warm Purple Potato Salad, Port Essence</td>
<td>$92.00</td>
</tr>
<tr>
<td>Grilled Filet of Beef</td>
<td>Smashed Peewee Potato, Merlot Demi</td>
<td>$92.00</td>
</tr>
<tr>
<td>Herb Roasted Rack of Lamb</td>
<td>Mint Scented Couscous, Fennel Seed Demi</td>
<td>$96.00</td>
</tr>
<tr>
<td>Green Peppercorn Marinated Beef Filelet</td>
<td>Artichoke Mashed Potato, Whole Grain Mustard Demi</td>
<td>$92.00</td>
</tr>
<tr>
<td>Double Cut Pork Chop</td>
<td>Roasted Red Pepper Couscous, Red Mole Jalapeño, Plum Sauce</td>
<td>$78.00</td>
</tr>
</tbody>
</table>

**Choice of entrée guaranteed prior to function.** A choice of entrée is offered with a selection of two entrées and one vegetarian entrée. All entrées are charged at the highest price. Your guaranteed number of each entrée must be provided to the Hotel four business days prior to event.

**Choice of entrée tableside.** A choice of entrée taken tableside is offered with a minimum of four courses with two courses served prior to entrée. All entrées are charged at the highest price. Four course Dinners with entrée order taken tableside start at $104 per person.

A $100.00 labor surcharge will apply when the guarantee is less than 20 guests. A taxable 22% service charge and sales tax will be added. Prices are subject to change without prior notice.
Combination Dinner Entrées

Roasted Beef Tenderloin and Lobster Tail
Pinot Noir Sauce and Drawn Butter

Market Price

Sautéed Beef Medallion and Grilled Salmon
Lemongrass Demi and Ginger Butter Sauce

$92.00 per person

Seared Beef Medallion and Herb Roasted Sea Bass
Raspberry Port Essence

$92.00 per person

Herb Roasted Capon and Braised Shrimp
Chive Cream

$88.00 per person

Roasted Thai Snapper and Sweetwater Prawns
Green Lentils and Lemon Fennel Cream

$88.00 per person

Mixed Grill of Lamb Chop, Filet Mignon and Jumbo Prawns
Savory Jus

$92.00 per person

Choice of entrée guaranteed prior to function. A choice of entrée is offered with a selection of two entrées and one vegetarian entrée. All entrées are charged at the highest price. Your guaranteed number of each entrée must be provided to the Hotel four business days prior to event.

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Vegetarian Selections

Vegetarian selections are charged at the same price as the highest priced entrée selected

- Israeli Couscous Cake
  Sautéed Chinese Broccoli and Carrots

- Roasted Mushroom Tower
  Soft Creamy Parmesan Polenta

- Portobello Ravioli
  Fricassee of Artichokes, Mushrooms, Sun-Dried Tomatoes and Asparagus Tips
  Tarragon White Wine Sauce

- Roasted Sweet Beets
  Chianti Farrow Risotto
  Roasted Brussels Sprouts

- Vegetable Curry Stew
  Basmati Rice

- Herbed Parmesan Risotto
  with Mushroom and Celery Root
  English Peas and Truffle Oil
Plated Dinner

Dinner Desserts

Chocolate Banana Napoleon
Rum Ice Cream, Brownie Layered Cake

Caramel Pear Mousse
Caramelized Pear, Chocolate Fudge Cake

Chocolate Raspberry Mousse
Half Glazed Tower, Feuilletine Crunch Base

Lemon Cream Tart, Key Lime Meringue
Fresh Raspberry, Raspberry Yuzu Sorbet

Passion Fruit Cheesecake
Citrus Syrup and White Chocolate Lace

Chocolate Fudge Cake in Filo Dough
Milk Chocolate Gelato, Berry Compote

Honey Pistachio Gâteau
Lemon Sorbet, Roasted Strawberries

Fruit Trio
Fresh Fruit Puff Tart,
Mascarpone Peach Trifle and Guava Sorbet
$3.00 per person surcharge

Panna Cotta Trio
Orange, Pabana, Gianduja Panna Cotta,
Served in a Sweet Tart Shell
$3.00 per person surcharge

Chocolate Trio
Chocolate Crème Brûlée, Milk Chocolate Sphere,
and White Chocolate Macaroon on Blackberries
$3.00 per person surcharge

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The Langham
Huntington
Pasadena, Los Angeles

Sweet Surrender

Viennese Table
A Viennese Table may be added to enhance your lunch or dinner experience

A Minimum of 75 Guests is Required

Assorted Mini French Pastries
Selection of Five
Lemon Raspberry Barquettes
Mango and Chocolate Tart
Opera Torte
Passion Strawberry Tart
Almond Florentine Squares
Apricot Linzer Cookies
Marble Cheesecake
Vanilla and Chocolate Éclairs
Pâte De Fruit
Chocolate Snobinettes
Coconut Macaroon
Pecan Diamonds
Caramel Profiteroles
Checkerboard Cookie
Pistachio Madelines
Spritz Cookies
Assorted Truffles

Individual Entremets and Desserts
Selection of Five
Caramel Almond Panna Cotta
Chocolate Raspberry Gâteau
Crème Brûlée
Citrus Cheesecake
Chocolate Mincemeat Cake
Apple Calvados Cake
Greek Yogurt Parfait
Green Tea Custard
Chocolate Baba Rum
Cointreau Mousse Bombe
Chocolate Flourless Torte
Lychee Layered Torte
Pear Hazelnut Financier
Tropical Fruit Charlotte
Tiramisu Martini
Spiced Gingerbread Torte
Carrot Cake Slice
Exotic Fruit Gâteau
Hazelnut Mousse Tower
Coconut-Mango Custard
Crème Caramel

Assorted Tarts and Pastry
Selection of Five
Fresh Fruit Tart
Chocolate Caramel Tart
Cream Cheese Guava Puff
Raspberry Citron Tart
Macadamia Nut Tart
Pear Almond Strip
Key Lime Tart
Strawberry Lavender Tart
Coconut Mango Strudel
Raspberry Chocolate Cup
German Chocolate Tart
Cherry Custard Tart
Blueberry Pithiviers
Banana Cream Tart
Apple Crumble Tart

$25.00 per person

A taxable 22% service charge and sales tax will be added to all food and beverage purchases. Prices are subject to change without prior notice.
**Sweet Surrender**

### Tray Passed Dessert Miniatures

Mini Ice Cream Cones  
S’mores  
Jell-O Jiggles (*Contains Alcohol*)  
Crème Brûlée, Vanilla Cream  
Fruit Tarts  
Milk Chocolate Hazelnut Gâteau, White Coffee Cream  
Tiramisu  
Liquid Mango  
Chocolate Caramel Tart

$26.00 per person  
*Above selections may be ordered by the dozen at $4.00 to $6.00 per piece*  
*Minimum Order of Two Dozen per Item*

### “Milk” and Cookies

While your guests are rockin’ on the dance floor, our servers will tray pass miniature milk shakes paired with mini double chocolate chip, peanut butter and chocolate dipped Oreo Cookies.  

$12.00 per person

### Mignardises

Tray Passed, French Passed or Displayed Truffles, Liqueur Infused Chocolate Dipped Strawberries,  
Macarons and Candied Fruits  
Petits Fours  
Assorted Miniature French Pastries  

$52.00 per dozen

*Note: A taxable 22% service charge and sales tax will be added to all food and beverage purchases. Prices are subject to change without prior notice.*
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**CREAM PUFFS**
Custom cream filled choux pastry infused with your choice of the following enchanting creams and custards. Some selections contain alcohol and are also available with a non-alcoholic flavor infusion. Please select five filling flavors or ask us to custom design a selection for you. Cream Puffs may be added to the chocolate fountain station for dipping. *Minimum Order of Two Dozen per Flavor*

- The Huntington Rose
- Meyer Lemon Drop Custard
- Calvados French Apple Pie
- Rose’s Key Lime Pie
- Gianduja Frangelico
- Mandarin Orange Cream
- Pistachio Praline
- Arabica Kahlua
- Vanilla Custard Cream
- Apricot
- Grasshopper Menthe
- Mocha Grand Marnier

* $60.00 per dozen

**CHOCOLATE FONDUE FOUNTAIN**
Premium Swiss Chocolate
*Your Choice of White, Dark or Milk*
We would be delighted to add a tint of color to your white chocolate to coordinate with your decor.

**Dipping Delights**
Seasonal Fruits, Cakes and Candies
*Specialty Cream Puffs May be Added at an Additional Price*

- A Selection of Four:
  - Strawberries
  - Pineapple
  - Bananas
  - Grapes
  - Apples
  - Cantaloupe
  - Honey Dew

- A Selection of Four:
  - Macarons
  - Gingerbread

Handcrafted Marshmallows
Mini Vanilla Cream Puffs
Angel Food Cake
Oreos
Rice Crispy Treats
Blondie Bar Bites
Assorted Dried Fruit
Double Chocolate Brownie Bites

* $18.00 per person

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## Sweet Surrender

### Action Station Delights

Stations require a minimum of 100 guests

One chef attendant is required for each 100 guests. A fee of $200 is required for each chef attendant.

### Creperies

Our crêpe specialist will freshly prepare your selection of two flavors.

- **Black and White**
  - Nutella and Banana
- **Sweet Berries**
  - Mixed Berries and Nutella
- **Temptation**
  - Apples, Butterscotch and Nut Sprinkles
- **Perfect Pair**
  - Pears, Grand Marnier and Custard
  - Cream
  - $17.00 per person
- **Mon Cherie**
  - Cherries, Nutella and Grand Marnier
- **Mango Cha Cha**
  - Mango, Peach and Whipping Cream
  - Fruit Selection is Seasonal

### Bananas Foster

Thinly sliced bananas sautéed with butter, sugar, banana liqueur and Bacardi.
Served warm over vanilla bean ice cream in a waffle cup.

- $15.00 per person

*The City of Pasadena Fire Department prohibits indoor flambé cooking.*

### Macaron Madness

Multi-Flavor Large Macarons
Including Fennel, Raspberry, Chocolate
Assorted Flavor Fillings and Fruit

- $22.00 per person

### Cupcake Mini-Land

Chocolate Buttermilk, Red Velvet, Lemon Chiffon
Coconut Buttercream, Chocolate Fudge, Cream Cheese
Sprinkles, Cookie Crumbs, Roasted Nuts
**Other Flavors Upon Request**

- $24.00 per person

### Hot and Cold Chocolate

- **Chocolate originating from**
  - Madagascar, Dominican Republic and Mexico
- Hot Chocolate with Artisan Marshmallow
- Chocolate Ice Cream Cones

- $23.00 per person

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Late Night Snacks

**Savory**

- Tomato Bisque Shots with Grilled Cheese Stick
  - $6.50 each
- Mini Sliders
  - $6.00 each
- Mini Teriyaki Beef Slider with Grilled Pineapple
  - $9.00 each
- Wagyu Beef Sliders
  - $15.00 each
- Shoestring French Fries, Served in Paper Cone
  - $5.00 each
- Mini Hot Dogs with Buns
  - $5.50 each
- Mini Grilled Cheese Sandwiches
  - $5.50 each
- Soft Pretzels
  - Choice of Dipping Sauce: Mustard, Icing, or Cheese
  - $7.00 each
- Mini Fancy Mac and Cheese
  - $4.50 each

**Sweet**

- Mini S’Mores
  - $5.00 each
- Milkshake Shooters
  - $5.00 each
- Homemade Sorbet in Mini Ice Cream Cones
  - $5.50 each
- Chef’s Selection of Assorted Cookies with Shooters of Milk
  - $6.00 each
- Assortment of Mini Doughnut Holes
  - $26.00 per dozen

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Banquet Wine List

Dry Sparkling Wines and Champagne

Bianchi, Brut, Sparkling, California, NV
A lively and fruity bubbly brut / $40.00 bottle

Nino Franco, Brut, Prosecco di Valdobbiadene, Veneto, Italy, NV
Classic of its type. Fresh melons ride extremely long on the palate with a delightfully fresh, pleasing and long finish / $48.00 bottle

Graham Beck, Brut Rosé, Robertson, South Africa, NV
An explosion of raspberry fruit together with fresh sherbet on the palate and a long fine creamy mousse / $52.00 bottle

• Gruet, Blanc de Noirs, New Mexico (#43 Wine Spectator Top 100 Wines 2011)
A fine salmon color, aggressive mousse and lovely fruity wine with plenty of charm and toasty aromas / $46.00 bottle

Schramsberg, Blanc de Blants, Brut, North Coast, California
Vibrant and fruity with a crisp finish / $59.00 bottle

Moët & Chandon, Champagne, Brut Imperial, France
A lot of minerals, lemon, fresh and zingy. Chalk galore / $86.00 bottle

Veuve Clicquot, Champagne, Brut, “Yellow Label”, France
Well balanced with aromas of white fruit, raisins and vanilla / $128.00 bottle

• Denotes wines that have been produced utilizing organic, sustainable or biodynamic practices

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Banquet Wine List

Sweet and Off-Dry White Wine

Chateau Ste. Michelle & Dr. Loosen, Eroica Riesling, Columbia Valley, Washington
The Eroica Riesling exhibits aromas and flavors of white peach, grapefruit and sweet lime with subtle mineral notes. / $52.00 bottle

Light Intensity White Wines

Torresella, Pinot Grigio, Veneto, Italy
Displays a delicate fragrance of spice leading to a mellow well-balanced palate. Finishes dry and crisp / $38.00 bottle

Groth, Sauvignon Blanc, Napa Valley, California
A lush, full melon/citrus character in aroma and flavor / $47.00 bottle

JF & PL Bersan, Bourgogne Aligoté, France
Well-fruited and pale gold in color, its bouquet is of flowers or apple. In the mouth this tender, melting wine tickles the tastebuds and finishes on notes of hazelnut / $42.00 bottle

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Banquet Wine List

Medium Intensity White Wines

- **Giesen**, Sauvignon Blanc, *Marlborough, New Zealand*
  A crisp, clean wine with vibrant fresh gooseberry, grassy characters and nuances of tropical fruit / $42.00 bottle

- **DeLoach Vineyards**, Chardonnay, *Heritage Reserve, California*
  Flavors of ripe lychee and white fruit mingle with tropical elements and hints of toasted vanilla / $42.00 bottle

- **St. Supery**, Sauvignon Blanc, *Napa Valley, California*
  Flavors with tremendous ruby grapefruit, citrus, kiwi and guava through a crisp finish / $40.00 bottle

- **Mer Soleil**, Silver Unoaked Chardonnay, *Santa Lucia Highlands, California*
  Displays intriguing notes of lemon meringue, quince and citrus, complemented by a crisp acidity that carries through from start to finish / $52.00 bottle

- **Hidden Crush**, Chardonnay, *Central Coast, California*
  Abundant aromas are lime, lemon blossom, green apple, pineapple and white peach.
  Bright fruit flavors, rich viscosity and refreshing, crisp acidity prolong the lovely finish / $40.00 bottle

- **Franciscan**, Chardonnay, *Napa Valley, California*
  Fresh, vibrant and complex with flavors of pear tart, apple and lemon / $45.00 bottle

- **Black Stallion**, Chardonnay, *Napa Valley, California*
  Aromas of lemon, toasted brioche and vanilla crème brûlée tease the senses, while flavors of apple and hazelnut toffee charm the palate / $52.00 bottle

- **Louis Jadot**, Pouilly-Fuissé, *Burgundy, France*
  Wine of finesse and distinction; the tasting is harmonious, fresh and full of flavor with hazelnuts, toasted almonds, grapefruit and lemon aromas / $60.00 bottle

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Banquet Wine List

Full Intensity White Wines

- **Grgich Hills Estate**, Chardonnay, Napa Valley, California
  Lemon zest, flowers and honey with a hint of crushed stones / $88.00 bottle

- **Nickel & Nickel**, Truchard Vineyard Chardonnay, Carneros, Napa Valley, California
  Offers flavors of peach, pear, grapefruit and banana with citrus notes / $78.00 bottle

- **Domaine Eden**, Chardonnay, Santa Cruz Mountains, California
  This wine is icy clean, vibrant, and mineral in style with flavors of citrus zest, quince and spring flowers / $60.00 bottle

- **Cakebread Cellars**, Chardonnay, Napa Valley, California
  Ripe Granny Smith apple, pear and melon fruit accented by mineral and warm oak spice tones / $68.00 bottle

- **Rodney Strong**, Chardonnay, Chalk Hill, California
  Aromas of spiced apple, pear and pie crust join lemon-cream and toasty oak / $44.00 bottle

- **Rombauer**, Chardonnay, Carneros, California
  Flavors of pear, peaches and melons are backed with lively acidity.
  A nice touch of vanilla-scented oak provides an added flavor dimension / $71.00 bottle

- **Villa San Maurice**, Chardonnay, Central Coast, California
  Shows warm earthy spice and black currant overtones / $40.00 bottle

Light Intensity Red Wines

**Cambria**, "Julia's Vineyard", Pinot Noir, Santa Maria Valley, California
Dark cherry, strawberry and pomegranate. An underlying earthiness balances the fruit characters / $60.00 bottle

**Viña Leyda**, Classic Pinot Noir, Leyda Valley, Chile
Earthy notes, mineral and herbaceous make this wine a true example of Leyda Valley / $42.00 bottle

**Niner**, Sangiovese, "Bootjack Ranch", Paso Robles, California
Bright flavors of strawberry and raspberry fruit, and cherry cream soda.
The wine has a lovely acidity throughout, and a slightly chewy, mouthwatering finish / $60.00 bottle

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A taxable 22% service charge and sales tax will be added to all food and beverage purchases. Prices are subject to change without prior notice.
Banquet Wine List

Medium Intensity Red Wines

- DeLoach Vineyards, Cabernet Sauvignon, Heritage Reserve, California
  A finely balanced wine with fruit flavors of blackberry, cherry and plum with hints of cedar spice and tobacco / $42.00 bottle

- Chacras, Malbec, Mendoza, Argentina
  Deep inky purplish-red core. Brims with plum, currant, blackberry and then earth on the nose.
  Black cherry and plum fruit flavors accompanied by smoke, tobacco and anise nuances in the finish / $44.00 bottle

- Villa San Maurice, Cabernet Sauvignon, Monterey, California
  Rich tropical fruit aromas and ripe varietal flavors are balanced by crisp acidity / $40.00 bottle

- Brazin, Zinfandel, “Old Vine”, Lodi, California
  Big, bold aromas of rich, black fruit, and mocha mingle with hints of spice and soft vanilla.
  A core of intense, dark plum and cocoa rock the palate of this daring Zinfandel / $40.00 bottle

- Saved, Red, California
  Saved is a robust, powerful wine with big personality and a generous finish/ $56.00 bottle

- Bodega Catena Zapata, Malbec, Mendoza, Argentina
  Flavors of tobacco, dark berries, spices and minerals / $45.00 bottle

- Hidden Crush, Cabernet Sauvignon, Central Coast, California
  Intense aromas of cherry and black currant with layers of cedar, spice, coconut and vanilla.
  A medium-bodied wine with bright fruit flavors of red berries and spices. Lightly balanced oak / $40.00 bottle

- Bodegas Juan Gil, Jumilla, “Silver Label”, Murcia, Spain
  This dark garnet wine offers aromas of red berries and toasted, smoky notes from twelve months of barrel aging.
  The palate features sweet tannins, ripe fruit, alcohol and lingering oak / $40.00 bottle

❖ Denotes wines that have been produced utilizing organic, sustainable or biodynamic practices

A taxable 22% service charge and sales tax will be added to all food and beverage purchases. Prices are subject to change without prior notice.
Banquet Wine List

Full Intensity Red Wines

Ancient Peaks, Zinfandel, Paso Robles, California
Bright aromas of crushed raspberry and blueberry with hints of white pepper.
The raspberry impression continues on the palate along with jammy flavors of red cherry and boysenberry / $42.00 bottle

° Seghesio, Zinfandel, Sonoma, California
Flavors of dark ripe cherries and sweet raspberries followed by velvety finish / $60.00 bottle

Decoy by Duckhorn, Cabernet Sauvignon, Napa Valley, California
Rich dark fruit aromas are underscored by enticing oak-inspired notes of caramel, mocha, and baking spices. These elements continue on the palate, which spotlights a rich core of blackberry and French plum flavors / $52.00 bottle

Newton, Cabernet Sauvignon, "Red Label", Napa County, California
This deep garnet-colored cabernet sauvignon offers luscious black cherry, spicy cedar and rich mocha aromas that follow through to the palate, accented by appealing earthiness and smooth tannins / $80.00 bottle

Black Stallion, Cabernet Sauvignon, Napa Valley, California
Flavors of rich black cherry, mocha espresso, brown spice and caramel unfold gracefully across the palate with smooth, silky tannins and a long elegant finish / $52.00 bottle

The Prisoner, Napa Valley, California
The entry is powerful and generous supported with lively acidity while flavors of ripe raspberry, pomegranate and wild berry fruit linger harmoniously / $72.00 bottle

Two Hands, Shiraz, “Gnarly Dudes", Barossa Valley, South Australia
A touch bolder on the palate, moving into more purple/black fruits spectrum. The fruit runs through the palate supported by fine tannins and subtle oak / $78.00 bottle

° Carol Shelton, Zinfandel, “Mongo Zin", Cucamonga Valley, California
Very bright pomegranate-wild cherry fruit, brown sugary-caramel oak and fragrant Asian spices / $56.00 bottle

° Nickel & Nickel, Cabernet Sauvignon, “Kelham Vineyard", Oakville, California
Berry and cassis are mixed with notes of cigar, green tea and earth. Many types of French oak barrels were used for this wine, offering spice, toast and char / $133.00 bottle

Denotes wines that have been produced utilizing organic, sustainable or biodynamic practices

A taxable 22% service charge and sales tax will be added to all food and beverage purchases. Prices are subject to change without prior notice.
## Bar Menu

### The Langham Host

**Premium Liquor**
- Wine Selection: $10.00
- Sparkling Selection: $8.00
- Domestic & Imported Beer: $5.00
- Soft Drinks: $5.00

**Cordials and Liqueurs**
- Wine Selection: $13.00
- Sparkling Selection: $12.00

**Specialty Drinks**
- Wine Selection: $12.00
- Sparkling Selection: $8.00

**Domestic & Imported Beer**
- Wine Selection: $8.00
- Sparkling Selection: $8.00

**Soft Drinks**
- Wine Selection: $5.00
- Sparkling Selection: $5.00

### The Langham Cash

**Premium Liquor**
- Wine Selection: $13.00
- Sparkling Selection: $12.00

**Cordials and Liqueurs**
- Wine Selection: $17.00
- Sparkling Selection: $16.00

**Specialty Drinks**
- Wine Selection: $16.00
- Sparkling Selection: $16.00

**Domestic & Imported Beer**
- Wine Selection: $9.50
- Sparkling Selection: $9.50

**Soft Drinks**
- Wine Selection: $5.00
- Sparkling Selection: $5.00

*Please choose your preferred liquor from our selection below*

**Premium Liquors:**
- Absolut Vodka,
- Plymouth Gin,
- Johnnie Walker Red,
- Makers Mark,
- Flor de Cana Rum,
- Sauza Hornitos Tequila

**Luxury Liquors:**
- Ketel One Vodka,
- Grey Goose Vodka,
- Bombay Sapphire Gin,
- Johnnie Walker Black,
- Knob Creek,
- Atlantico Reserva Rum,
- Patron Silver Tequila

Cordials and Liqueurs:
- Baileys,
- Grand Marnier,
- B&B,
- Courvoisier VS,
- Dow’s 10 Yr. Port

Imported and Domestic Craft Beer:
- Stella Artois,
- Heineken,
- Amstel Light,
- Sierra Nevada,
- Stone IPA,
- Abita Lite,
- Archer Blonde Ale

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A taxable 22% service charge and sales tax will be added to all food and beverage purchases. Prices are subject to change without prior notice.
A taxable 22% service charge and sales tax will be added to all food and beverage purchases. Prices are subject to change without prior notice.

Package bar arrangements are based on consecutive hours on a per person basis. Package bar arrangements include mixed drinks, wine and sparkling wine, beer, soft drinks and mineral water.

<table>
<thead>
<tr>
<th>Package Bar Arrangements</th>
<th>Premium Brands Bar</th>
<th>Luxury Brands Bar</th>
</tr>
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<tbody>
<tr>
<td>1 Hour</td>
<td>$20 per person</td>
<td>$24 per person</td>
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<tr>
<td>2 Hours</td>
<td>$36 per person</td>
<td>$42 per person</td>
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<td>3 Hours</td>
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<td>5 Hours</td>
<td>$66 per person</td>
<td>$72 per person</td>
</tr>
<tr>
<td>6 Hours</td>
<td>$76 per person</td>
<td>$82 per person</td>
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</tbody>
</table>

**Premium Brands**
Absolut Vodka  
Plymouth Gin  
Johnnie Walker Red  
Makers Mark  
Flor de Cana Rum  
Sauza Hornitos Tequila  
Hennessy VS

**Luxury Brands**
Ketel One Vodka  
Grey Goose Vodka  
Bombay Sapphire Gin  
Johnnie Walker Black  
Knob Creek  
Atlantico Reserva Rum  
Patron Silver Tequila  
Hennessy VSOP

**Premium Wine Selection**
DeLoach Heritage Reserve Chardonnay  
St. Supery Sauvignon Blanc  
DeLoach Heritage Reserve Cabernet Sauvignon  
Viña Leyda Pinot Noir  
Gruet Blanc De Noirs

**Luxury Wine Selection**
Franciscan Chardonnay  
Groth Sauvignon Blanc  
Black Stallion Cabernet Sauvignon  
Chacras Malbec  
Gruet Blanc De Noirs

**Supplemental Selections**
Cordials and Ports  
An additional $2 per hour

When selecting three or more hours of a hosted bar package, tableside wine service with dinner may be included at an additional $15 per person. Select two wines from the above Wine Selections based on bar tier ordered.

**Miscellaneous Beverage Information**
Kindly inform us of any special requests not itemized above.
Hosted bars require one bartender for every 100 guests at a fee of $150 per bartender.
Maximum length of bar service is six hours.
All alcoholic beverages must be removed from event area prior to 2am.
Packages exclude Cordials and Ports.

A taxable 22% service charge and sales tax will be added to all food and beverage purchases. Prices are subject to change without prior notice.
As a convenience to our guests, we offer this list of providers who have indicated they would be able to provide services to our guests. This is not a recommendation to use any particular provider and the hotel makes no representations regarding the qualifications of these providers or the quality of the services offered by these providers. Please do not consider this an endorsement or recommendation of any of these providers. The hotel assumes no liability for the services furnished by these independent providers who have no affiliation with the property.

**Five-Star Audio Visual**

Five-Star, the leading provider of audiovisual and event technology support, is the preferred on-site provider at The Langham Huntington, Pasadena. With Five-Star, you get intimate knowledge of the property’s meeting space and operations to make your meeting a success. Five-Star’s on-site technical experts are there to support you throughout your event. Their single on-site contact gives you peace of mind by ensuring the meeting experience is seamless across audio-visual and event technology services, as well as high speed Internet, rigging, power distribution, business centers and group meeting technologies across the property. Five-Star is fully committed to making every event an unforgettable experience.

To talk about your event with an on-site Five-Star sales manager please call them directly at (626) 585-3900 ext. 3889.
**Preferred Vendor List**

**Wedding Coordinators**

- **Bob Gail, Special Events**  
  Contact: Bob Gail  
  Phone: 310.202.5200  
  www.bobgail.com

- **Details Details**  
  Contact: Jeannie Savage  
  Phone: 949.600.8881  
  www.aboutdetailsdetails.com

- **Fancy That Events**  
  Contact: Christine Zohrabians  
  Phone: 818.445.1110  
  www.fancythatevents.com

- **International Event Company, Inc.**  
  Contact: Jonathan Reeves  
  Phone: 310.271.1900  
  www.internationaleventcompany.com

- **Juliet Weddings**  
  Contact: Juliet Ryan  
  Phone: 310.804.8318  
  www.julietweddings.com

- **Mary Dann Wedding & Planning Coordinators**  
  Contact: Mary Dann  
  Phone: 310.413.2526  
  www.marydann.com

- **Occasions**  
  Contact: Mary Sushinski  
  Phone: 818.566.6834  
  www.occasionstoremember.com

- **Pryor Events**  
  Contact: Julie Pryor  
  Phone: 310.478.1767  
  www.pryorevents.com

- **Stacy Porras**  
  Contact: Stacy Porras  
  Phone: 818.842.0711  
  www.porrasweddingconsulting.com

- **The Special Day**  
  Contact: Carolyn Chen  
  Phone: 877.731.2436  
  www.thespecialday.net

- **Mindy Weiss**  
  Contact: Mindy Weiss  
  Phone: 310.205.6000  
  www.mindyweiss.com

- **Without a Hitch**  
  Contact: Margie McCoy  
  Phone: 714.267.3630

- **Aquafuzion**  
  Contact: Debbie Liaw  
  Phone: 866.395.2168  
  www.aquafuzion.com

- **Stephanie Grace Designs**  
  Contact: Stephanie Grace  
  Phone: 310.458.6010  
  www.stephaniegace.com

- **Chic Ambiance Events**  
  Contact: Deanna Tat  
  Phone: 818.823.0319  
  www.chicambianceevents.com

- **Carpe Diem Events**  
  Contact: Slomique Hawrylo  
  Phone: 800.719.2515  
  www.carpediemevents.net

- **Exquisevents**  
  Contact: Nikki Khan / Madiha Khan  
  Phone: 818.620.2665  
  www.exquisevents.com

- **Sonia Sharma Events & Design**  
  Contact: Sonia Sharma  
  Phone: 310.802.9216  
  www.soniashabrmaevents.com

- **Fresh Events Company**  
  Contact: Shirley Han  
  Phone: 626.799.8010  
  www.fresheventscompany.com

- **A Good Affair**  
  Contact: Natalie Good  
  Phone: 714.679.1139  
  www.agoodaffair.com

- **Janel Gonzalez Events**  
  Contact: Janel Gonzalez  
  Phone: 626.802.8137  
  www.janelevents.com

- **Kevin Covey Wedding & Event Coordination**  
  Contact: Kevin Covey  
  Phone: 714.257.9535  
  www.kevinsparties.com

- **A Touch of Lavender**  
  Contact: Cindy Wu  
  Phone: 714.860.2226  
  www.atouchoflavender.net
Preferred Vendor List

Music and Entertainment

Awesome Entertainment
Phone: 626.793.1877
www.awesome-entertainment.net

BobGail, Special Events
Phone: 310.202.5200
www.bobgail.com

Burrows Entertainment
Phone: 310.820.8505
www.burrowsentertainment.com

City Connection
Phone: 818.884.1600
www.cityconnectionent.com

EventWorks
Phone: 323.321.1793
www.eventworks.com

Honored Occasions
Phone: 714.671.1115
www.honoredoccasions.com

Leonard Neil Productions
Phone: 310.453.1137
www.leonardneilproductions.com

Starsource
Contact: John Stephenson
818-851-9656
www.starsourceite.com

Vive Inc.
Phone: 949.291.7860
www.viveinc.com

Wayne Foster
Phone: 310.274.8863
www.waynefoster.com

West Coast Music
Phone: 310.278.6848
www.westcoastmusic.com

Carolyn Sykes (Harpist)
Phone: 626.791.6262
www.pacificharps.com

Leonard Neil Productions
Phone: 310.453.1137
www.leonardneilproductions.com

TMMPRO
Phone: 818.720.1709
www.tmmpro.com

Elegant Music
Phone: 626-797-1795
www.elegantmusic.com

Strings by Reiko
Phone: 310-591-0259
www.reikonakano.com

Carcano DJ
Phone: 310-591-0259
www.carcanodj.com

Rob Gonzales (Guitarist)
Phone: 310-614-5772
rob@robgonzalez.com

11H Entertainment
Phone: 888-378-9911
info@11hentertainment.com

Destination Management Companies

Access Destination Services
Phone: 562.427.0414
www.accessdmc.com/los-angeles.html

Bixel & Company
Phone: 310.854.3828
www.bixelco.com

PRA Destination Management
Phone: 310.981.4444
www.losangeles.pra.com
**Preferred Vendor List**

**Event Production & Theme Decor**

- **Bob Gail**, Special Events  
  Phone: 310.202.5200  
  www.bobgail.com

- **BTB Events**  
  Phone: 714.415.3333  
  www.btb-events.com

- **Classic Party Rentals**  
  Phone: 310.535.3660  
  www.classicpartyrentals.com

- **Fiori Fresco Special Events**  
  Phone: 562.691.2499  
  www.fiorifresco.com

- **EventWorks**  
  Phone: 323.321.1793  
  www.eventworks.com

- **Los Angeles Party Designs**  
  Phone: 310.410.2650  
  www.lapartydesigns.com

- **Lounge 22**  
  Phone: 888.822.2011  
  www.lounge22.com

- **Rrivre Works Inc.**  
  Phone: 323.985.4229  
  www.rrivreworks.com

- **Revelry Event Designers**  
  Phone: 323.263.1657  
  www.revelryeventdesigners.com

- **LA Party Works**  
  Phone: 888.527.2789  
  www.partyworksinteractive.com

- **Los Angeles Party Designs**  
  Phone: 310.410.2650  
  www.lapartydesigns.com

- **Town and Country Event Rentals**  
  Pasadena Showroom Phone: 626.795.7700  
  Van Nuys Showroom Phone: 818.908.4211  
  www.townandcountryeventrentals.com

- **Enloe Productions**  
  Phone: 818-894-3232  
  www.enloeproductions.com

- **RRivre Works Inc.**  
  Phone: 323.985.4229  
  www.rrivreworks.com

- **Revelry Event Designers**  
  Phone: 323.263.1657  
  www.revelryeventdesigners.com

**Stationery, Invitations & Calligraphy**

- **Alia Designs**  
  Phone: 650.387.3330  
  www.aliadesigns.com

- **Bella Terra**  
  Phone: 626.792.4714  
  www.bellaterra.net

- **De Milo Design Studio & Letterpress**  
  Phone: 626.403.0317  
  www.demilodesign.com

- **Sugar Paper**  
  Phone: 310.277.7804  
  www.sugarpaper.com

- **Tange Design**  
  Phone: 562.883.5244  
  www.tangedesign.com

- **Laura Hooper Calligraphy**  
  Phone: 818.259.7605  
  www.lhcalligraphy.com

- **Mimio, the artistry of paper**  
  Phone: 626.685.9090  
  www.mimiopapers.com
## Preferred Vendor List

### Linens, Chairs & Chair Cover Rentals

<table>
<thead>
<tr>
<th>Vendor</th>
<th>Phone Number</th>
<th>Website Link</th>
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</thead>
<tbody>
<tr>
<td>Chameleon Chairs</td>
<td>310.787.9200</td>
<td><a href="http://www.chameleonchair.com">www.chameleonchair.com</a></td>
</tr>
<tr>
<td>Chiavari Chairs 4 Rent</td>
<td>949.215.1494</td>
<td><a href="http://www.chiavarichairs4rent.com">www.chiavarichairs4rent.com</a></td>
</tr>
<tr>
<td>ChiavariChairRentals.Com</td>
<td>949.480.1682</td>
<td><a href="http://www.chiavarichairrentals.com">www.chiavarichairrentals.com</a></td>
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<tr>
<td>Elegant Designs</td>
<td>888.856.9192</td>
<td><a href="http://www.elegantdsl.com">www.elegantdsl.com</a></td>
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<tr>
<td>Fusion Linens</td>
<td>949.232.3483</td>
<td><a href="http://www.fusionlinens.com">www.fusionlinens.com</a></td>
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<tr>
<td>Glow Concepts</td>
<td>562.692.1500</td>
<td><a href="http://www.glowconcepts.com">www.glowconcepts.com</a></td>
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<tr>
<td>Wildflower Linen</td>
<td>310.360.9899</td>
<td><a href="http://www.wildflowerlinens.com">www.wildflowerlinens.com</a></td>
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<tr>
<td>Designer Specialty Linen</td>
<td>310-548-5183</td>
<td><a href="http://www.designerlinens.com">www.designerlinens.com</a></td>
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<tr>
<td>La Tavola</td>
<td>310-286-1333</td>
<td><a href="http://www.linens.latavolalinen.com">www.linens.latavolalinen.com</a></td>
</tr>
<tr>
<td>BBJ Linen</td>
<td>310-204-0363</td>
<td><a href="http://www.bbjlinen.com">www.bbjlinen.com</a></td>
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<tr>
<td>Fusion Linens</td>
<td>949.232.3483</td>
<td><a href="http://www.fusionlinens.com">www.fusionlinens.com</a></td>
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<td>Glow Concepts</td>
<td>562.692.1500</td>
<td><a href="http://www.glowconcepts.com">www.glowconcepts.com</a></td>
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<td>Wildflower Linen</td>
<td>310.360.9899</td>
<td><a href="http://www.wildflowerlinens.com">www.wildflowerlinens.com</a></td>
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<tr>
<td>La Tavola</td>
<td>310-286-1333</td>
<td><a href="http://www.linens.latavolalinen.com">www.linens.latavolalinen.com</a></td>
</tr>
<tr>
<td>BBJ Linen</td>
<td>310-204-0363</td>
<td><a href="http://www.bbjlinen.com">www.bbjlinen.com</a></td>
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## Officiants

<table>
<thead>
<tr>
<th>Officiant</th>
<th>Phone Number</th>
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<tbody>
<tr>
<td>Reverend Carolyn Alexander</td>
<td>626.580.7803</td>
<td><a href="http://www.revcarolyn.com">www.revcarolyn.com</a></td>
</tr>
<tr>
<td>Reverend Ronald Beams</td>
<td>818.249.7620</td>
<td><a href="http://www.revbeams.com">www.revbeams.com</a></td>
</tr>
<tr>
<td>Father Brian P. Delvaux</td>
<td>562.920.2212</td>
<td></td>
</tr>
<tr>
<td>Deidra Gray-Breijo</td>
<td>310.301.4868</td>
<td><a href="http://www.weddingofficiantlta.com">www.weddingofficiantlta.com</a></td>
</tr>
<tr>
<td>Rabbi Jay Levy</td>
<td>818.784.7126</td>
<td><a href="http://www.rabbijay.com">www.rabbijay.com</a></td>
</tr>
<tr>
<td>Rabbi Brian Zachary Meyer</td>
<td>818.692.2376</td>
<td><a href="http://www.rotb.org">www.rotb.org</a></td>
</tr>
<tr>
<td>Judge Victor Person</td>
<td>626.523.0491</td>
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<tr>
<td>Reverend J.P. Reynolds</td>
<td>818.415.8115</td>
<td><a href="http://www.jprweddings.com">www.jprweddings.com</a></td>
</tr>
<tr>
<td>Dr. Robert Ringle</td>
<td>310.475.5978</td>
<td><a href="http://www.belairweddingceremonies.com">www.belairweddingceremonies.com</a></td>
</tr>
<tr>
<td>Reverend Brent Edwards</td>
<td>949-202-6086</td>
<td><a href="http://www.reverendbrent.com">www.reverendbrent.com</a></td>
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</tbody>
</table>
**Preferred Vendor List**

**Florists**

- **Enchanted Florist**  
  Phone: 562.596.7733  
  www.nisiesenchanted.com

- **Flowers by Piccolo**  
  Phone: 800.331.2100  
  www.piccoloflorist.com

- **Ixora Florist**  
  Phone: 626.355.0040  
  www.ixoraflorist.com

- **Jacob Maarse**  
  Phone: 626.449.0246  
  www.jacobmaarse.com

- **LA Premier**  
  Phone: 310.276.4665  
  www.lapremier.com

- **Lucas Design Group**  
  Phone: 213.250.4600  
  www.lucasdesigngroup.com

- **Luna Gardens**  
  Phone: 310.281.2565  
  www.lunagardensevents.com

- **Mark’s Garden**  
  Phone: 818.906.1718  
  www.marksgarden.net

- **My Wedding Blooms**  
  Phone: 323.227.6600  
  www.myweddingblooms.com

- **R. Jack Balthazar**  
  Phone: 626.844.3000  
  www.rjbalthazar.com

- **Shirvan Flowers & Designs**  
  Phone: 818.845.0488  
  www.shirvandesign.com

- **Tic-Tock Couture Florals**  
  Phone: 323.847.3034  
  www.tictock.com

- **White Lilac Inc.**  
  Phone: 949.272.9322  
  www.whitelilacinc.com

- **Butterfly Floral Design**  
  Phone: 323.882.8400  
  www.butterflyfloraldesign.com

**Hair & Makeup Stylists**

- **Chuan Spa**  
  Phone: 626.585.6414  
  www.chuanspa.com
Preferred Vendor List

Specialty Lighting & Audio-Visual Equipment

Five-Star Audio Visual
Phone: 626-568-3900 ext. 3889
www.five-starav.com

Videographers

Elysium Productions
Phone: 800.373.6085
www.elysiumproductions.com

LuvBug Films
Phone: 949.212.1881
www.luvbugfilms.com

Living Cinema
Phone: 866.516.0920
www.livingcinema.net

Photographers

Albert Postel, Art of Photography
Phone: 818.708.3413
www.albertpostel.com

Evoke Photography
Phone: 800.388.9401
www.evokephotography.com

Lin and Jirsa
Phone: 949.287.2153
www.linandjirsa.com

Brooks Photography
Phone: 818.889.3175
www.eaphtos.com

Jan Garcia Photography
Phone: 714.924.4695
www.jangarcia.com

Frank Salas Photography
Phone: 949.727.3045
www.franksalas.com

Boutwell Studio
Phone: 949.348.0257
www.boutwellstudio.com

Todd Johnson Photography
Phone: 310.839.1126
www.tjweddings.com

Nikolay Photography and Video
Phone: 816-652-3554
nikolayvideo@sbcglobal.net

David Michael Photography
Phone: 805.418.9868
www.davidmichaelphoto.com

Victor Sizemore Photography
Phone: 800.733.5060
www.vcsphoto.com

Jeremy Fraser, LA Exposures
Phone: 310-962-2818
www.LAexposures.com

Duke Photography
Phone: 626.744.9695
www.dukeimages.com

Yitzhak Dalal Photography
Phone: 323.654.6465
www.dalalphotography.com

Elysium Productions
Phone: 800.373.6085
www.elysiumproductions.com

Lin and Jirsa
Phone: 949.287.2153
www.linandjirsa.com

Living Cinema
Phone: 866.516.0920
www.livingcinema.net

Photographers

Albert Postel, Art of Photography
Phone: 818.708.3413
www.albertpostel.com

Evoke Photography
Phone: 800.388.9401
www.evokephotography.com

Lin and Jirsa
Phone: 949.287.2153
www.linandjirsa.com

Brooks Photography
Phone: 818.889.3175
www.eaphtos.com

Jan Garcia Photography
Phone: 714.924.4695
www.jangarcia.com

Frank Salas Photography
Phone: 949.727.3045
www.franksalas.com

Boutwell Studio
Phone: 949.348.0257
www.boutwellstudio.com

Todd Johnson Photography
Phone: 310.839.1126
www.tjweddings.com

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Vendor Policies and Code of Conduct

As a valued vendor of The Langham Huntington, Pasadena we ask that you support the Hotel’s commitment to traditions of excellence and our Code of Ethics while on property, to the extent of our relationship and through any interaction with our guests.

We encourage you to exhibit your partnership with the Hotel by communicating any opportunities to further our traditions of excellence through your products and services.

Langham Hotels International believes that honesty, integrity and fair-play are important company assets in business.

In order to maintain the integrity of The Langham brand, we have provided a list of guidelines for all entertainers and vendors who may be contracted to do work in the hotel. As professionals, it is important to realize your behavior is an integral part of our entire operation. Please conduct yourselves in the manner in which The Langham has built its tradition of excellence. Our standards are the highest in the industry and you have been selected to help us uphold those standards. You have been asked by the Hotel or our client to partner in the success of the event. You have a service of which you can be extremely proud and we ask you to strive to do your best both for our client and for your staff. Please demonstrate to our Hotel employees the same care and respect you would expect in return. Demonstrate a positive attitude about our wonderful Hotel and, above all, treat our staff and our guests with the greatest of courtesy.

1. The Hotel requires a valid certificate evidencing a minimum of $1,000,000 of comprehensive general liability coverage from all vendors working at the Hotel. The Langham, Huntington, Pasadena, Los Angeles must be named as additional insured in these documents. The Hotel contracted Client is responsible for ensuring that proof of insurance and a signed copy of this document by each vendor are provided to the Hotel Meetings and Special Events Manager at least two weeks prior to the event.

2. All sub-contracted vendors must report to the Loss Prevention Office prior to entering the Hotel to sign in and pick up visitor badges. The Loss Prevention Office is located on the South East side of the hotel next to the loading dock. The vendor should be prepared to present a valid driver’s license in exchange for the visitor badge. Visitor badges must be worn in a conspicuous location at all times while you are at the Hotel. Vendors should allow sufficient time to report to our Loss Prevention Office and sign in.

3. Vendor personnel must enter, exit, load and unload equipment through the Hotel’s loading dock in accordance with the Hotel’s rules and local ordinances. The loading dock is located on the South East side of the hotel. After unloading your equipment, please promptly park your vehicle. Parking is not permitted on the loading dock. Vehicles left unattended at the loading dock may be towed. Please do not attempt to load or unload equipment through any public areas of the hotel.

4. Noise Ordinance Compliance: In accordance with local ordinances and in respect for our neighbors, deliveries in conjunction with meetings or events for the purpose of set up and teardown arriving by truck or larger than six person passenger van, are permitted only during the following hours: Monday – Friday from 7:30am – 9:30pm, Saturday and Sunday from 8:00am – 9:30pm.
Vendor Policies and Code of Conduct

5. The Client is responsible for monitoring the noise level of their vendor’s vehicles and voices. Vendors and the Hotel contracted Client who do not comply with the noise ordinance may be subject to fines and/or may be removed from the premises for non-compliance.

6. All rental items must be delivered and picked up based on the hotel’s availability.

7. The Hotel shall not be responsible for damages or loss of any merchandise or articles brought into the Hotel or for any items left unattended.

8. The areas in the hotel that will be used are to be left in the same condition as they were prior to set-up. An inspection time will be agreed upon before set-up begins. You are responsible for leaving the premises in a neat and orderly condition; free from debris or display refuse upon the conclusion of the event.

9. All contract vendors must supply their own carts for transporting materials from their vehicles to their designated work areas.

10. Decorators and florists must use drop cloths when working on flowers or any type of decorations that require assembly with water, flora sponge, glitter or any other items that will adhere to carpet or walls.

11. All displays, exhibits and decorations must conform to the rules and regulations of the Hotel, the Pasadena Building Code and Fire Ordinances and must be free standing without attachment to walls, ceilings or floors. The Client is responsible for obtaining all necessary permits. A copy of the permit must be provided to the Hotel Meetings and Special Events Manager prior to the event.

12. The Hotel contracted rigging company is the only designated company with ceiling and airwall access to The Huntington Ballroom. Set up for hang points is charged at $100.00 per hour with a four-hour minimum. Teardown of hang points is charged at $100.00 per hour, with a four-hour minimum. The number of hours is based upon the complexity of the set up. Hang point access charge is $250.00 per hang point and includes a certified motor. Air wall access is a flat fee of $200.00 per air wall. The Client is responsible for these charges. These services must be contracted a minimum of five (5) business days prior to the event.

13. In the event that the Hotel is requested to disengage our fire control system, the fee is $500 plus $50 per hour for each Fire Watch Agent. A four hour minimum is required. These services must be contracted a minimum of thirty (30) days prior to the event.

14. It is the responsibility of the Rental Company or Florist to move any items from one site to another during an event.

15. In the event of a fire alarm, exit the Hotel by the nearest exit. Do not attempt to determine the source of the alarm or fight the fire. If you discover fire or smoke, pull the nearest fire alarm.

16. The Hotel is a place of business and as such, proper behavior and language will be used. Loud or obscene language, roughhousing and horseplay will not be tolerated.

17. All persons are required to dress appropriately while in the building. No shorts, cut-offs, sandals or clogs are permitted and all clothing must be clean and in good repair.

18. The Hotel employee dining room is not for public use.

Please sign and return to: Meetings and Special Events, (626) 585 6432 FAX
The use of any tobacco products (smoking, snuff, chewing tobacco, etc.) will only be allowed in specific designated areas. Smoking of tobacco products is not permitted inside the Hotel by California law.

All performers and personnel must remain in the area designated by the Hotel. Public areas of the Hotel will not be entered into unless so directed by the Hotel. Use only service elevators and "heart of the house" staircases.

Musicians must have their equipment set and ready to perform at least one half hour before the designated start time. Tardiness will not be tolerated and may be subject to a price reduction if the performance is late.

Musicians are responsible for their equipment at all times. All functions are private; non-performing guests are not allowed to accompany any band or entertainer.

The staging area is to be kept impeccably clean for appearances and safety. Cords and wiring must be inconspicuously taped down. The Banquet Captain will inform the entertainers if standards are not met.

The hotel parking option is valet only. Please prepare to pay the valet rates. There is no self-parking option. We do not extend discounts to vendors. Loading and unloading through the valet entrance is not allowed. Many of the streets surrounding the Hotel are permit only for the homeowners in our neighborhood.

Production companies who bring equipment via semi-trucks or rental trucks may not park the vehicle in the guest or employee parking lots. Please notify the Hotel of all trucks which will be necessary so parking arrangements can be established in advance.

Should the hotel be required to clean up after any vendor or move any rented item, additional fees will be assessed.

Vendor alcoholic beverage consumption is prohibited at all times.

To indicate your understanding and agreement with the above Vendor Code of Conduct and Hotel Policies, please sign below:

Authorized Signature

Printed Name and Date

Company Name

Company Address

Phone Number of Authorized Signature
Vendor Policies and Code of Conduct

Hotel Vendor Entrance

Vendor Policies and Code of Conduct

Hotel Vendor Entrance