



2019 WEDDING MENUS

An iconic destination for California Weddings.
Let our creative team of chefs add culinary flair to your unforgettable day.

THE LANGHAM

HUNTINGTON
PASADENA, LOS ANGELES

1401 South Oak Knoll Avenue, Pasadena, California 91106 USA T (626) 568 3900 F (626) 568 3700
langhamhotels.com/pasadena

THE LANGHAM

HUNTINGTON
PASADENA, LOS ANGELES



2019

WEDDING PACKAGE INCLUSIONS

The Wedding Package requires a minimum of 50 guests.

Selection of Three Tray Passed Items

Tableside Bread Service with Butter

Plated Salad or Soup Course

Plated Entrée Course

Level 1 Wedding Cake with Complimentary Cake Cutting

Champagne Toast

Freshly Brewed Tableside Coffee, and The Langham Tea Selection

Wedding Rehearsal

White Floor Length Table Linens

White Napkins

Dishware, Glassware, Flatware

Stage

Dance Floor (Wood Parquet)

Service Staff, Designated Banquet Captain

\$162.00 per Guest

A Food and Beverage Minimum and venue rental will be applied to all event spaces. All prices are subject to a taxable 22% administrative fee and current sales tax. Prices are subject to change without prior notice.

Wedding Menu offerings and pricing valid from July 1, 2019 to December 31, 2019

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WEDDING MENUS

TRAY PASSED ITEMS

Select three from the following

COLD

- Mezcal Compressed Watermelon Rumchata Caviar - V, GF
- Kumamoto Oyster with Ponzu Plum Sake and Yuzu Tobiko
 - Ahi Poke Sesame Blanket
 - Pacific Baby Scallop Ceviche Cilantro Basket
 - Sesame Macaroon Herb Smoked Trout Mousse - GF
 - Smoked Salmon Caviar Lollipop
 - MK Caviar Chive Cream Blinis
 - Yuzu Shrimp Pipettes with Avocado
- Truffled Quail Deviled Egg Mendoza Malbec Bacon Pipettes - GF
 - Crab Claws with Wasabi Tomato Sauce - GF
 - Crab Legs with MK Cocktail Sauce - GF
 - Chilled Shrimp with Ponzu Aioli
 - Spiced Cauliflower with Sambal Sriracha Aioli - V
- Polenta Cake with Sweet Tomato Jam, Pepper Goat Cheese - GF

HOT

- Salmon Tartlet
 - Mini Beef Empanada with Black Bean Sauce
 - Vegetable Samosa with Mango Chutney - V, DF
 - Fried Vegetarian Potstickers with Soy Dipping Sauce - V
 - Housemade Breaded Cheddar Cheese Tater Tot Ball
 - Grilled Cilantro Shrimp with Sriracha Mayo - GF
 - Crispy Lemon Breaded Shrimp
 - Polenta Fries with Coconut Curry Sauces - V, DF
 - Braised Beef Short Rib with Parsnip Purée
 - Individual Chicken Wellington
 - Stuffed Mushroom with Ratatouille - V, GF, DF
 - Grilled Ginger Garlic Baby Lamb Chop with Mint Chutney - GF
 - Individual Beef Wellington
 - Chicken Satay with Thai Peanut Sauce - DF
 - Mini Chicken Waffle Bites
 - Chicken Empanada
 - Crab Cake with Caper Lemon Tartar Sauce
 - Fried Ham and Cheese Potato Ball

Each additional option at \$5.00 per guest

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WEDDING MENUS

DINNER

The Wedding Package is based on a three course menu which includes your choice of plated salad or soup, plated entrée, and a level 1 buttercream frosting wedding cake.

Please select one salad or soup from the following

SALAD

Trio of Tomato Tower - GF

Fresh Ovaline Mozzarella, Micro Cilantro, Two-Tone Balsamic Vinaigrette

Kumamoto Tomato Carpaccio - V, GF

Marinated Hearts of Palm, Pickled Red Onion Salad with Garlic Black Pepper Vinaigrette

Baby Arugula and Frisée Salad - GF

California Grape and Hazelnut Relish, Hazelnut Balsamic Vinaigrette

Bloomsdale Farms Spinach - GF

Sweet Onion, Granny Smith Apples, Bleu Cheese, Candied Walnuts, Raspberry Vinaigrette

Panzanella Salad

Sweet Pepper and Bocconcini Mozzarella, Olives, Rosemary Onion Croutons, Parmesan Tuille, Balsamic Vinaigrette

Spiced Muscovy Duck

Bean Sprouts, Mango, Cilantro, Micro Tatsoi, Spicy Plum Vinaigrette

Huntington Caesar

Little Gem Lettuce, Roasted Cherry Tomatoes, Marinated Olives, Parmesan Tuille, Caesar Dressing

Arroyo Seco Salad - V, GF

Poached Asparagus, Marinated Pear Tomatoes, Daikon Sprouts, Rice Wine Emulsion

Spicy Mesclun Baby Greens - V, GF

Sweet Roasted Corn, Picked Red Onions, Cherry Tomatoes, Spicy Lime Vinaigrette

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DINNER

SOUP

Lobster Bisque with Shrimp Toast

Vermont Maple Butternut Velouté - GF

Cream of Asparagus - GF

Sweet Yellow Corn Bisque with Jalapeno Corn Bread Crumbs

Roasted Wild Boar Farms Roma Tomato Bisque

Creamy Chicken Soup with Rosemary Croutons

Roasted Red Sweet Pepper and Yukon Potato Soup with Crispy Onions

Puree of Woodland Mushroom with Port Infusion - GF

El Dorado Farm Sweet Carrot and Ginger Soup - GF

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WEDDING MENUS

DINNER

ENTRÉE SELECTION

The Wedding Package includes a pre-selected choice of two protein entrées and one vegetarian entrée selection. Each additional entrée option can be provided at \$8.00 per guest, per option. When a choice of entrée is offered, all entrées are charged at the highest priced item. Place cards must be provided for each guest denoting the meal selection.

You must guarantee the quantity of each selection FIVE business days prior to your event.

Tablesides Choice of Entrées can also be provided at an additional \$25.00 per guest. It requires a minimum of four courses and two courses must be served prior to the entrée. Maximum (50) Guest count, exclusive of an Intermezzo Course.

All entrées are accompanied by freshly baked rolls, locally sourced seasonal vegetables, freshly brewed coffee and the Langham Signature tea blends.

Vermont Maple Mustard Free Range Chicken - GF

Shallot Mashed Potato, Roasted Baby Carrots,
Black Pepper Asparagus, Chicken Jus

Balsamic Marinated Free Range Chicken

Ragout of English Peas, Bacon and Leeks, Broccoli, Chianti Sauce

Free Range Grilled Breast of Chicken Wrapped in Bacon - GF

Green Onion, Potato Hash, Tomato Cream

Sesame Crusted Seared Salmon Fillet

Fried Garlic Quinoa, Sautéed Baby Bok Choy, Teriyaki Sauce

Seared Arctic Char - GF

English Pea Mashed Potato, Shallot Cream

Ginger Garlic Seared Baja California Striped Bass - GF

Jasmine Fried Rice, Chinese Long Beans,
Ginger Lime Coconut Cream

Miso Glazed Chilean Sea Bass (+\$5 per person)

Toasted Sesame Seeds, Mashed Potatoes, Roasted Napa Cabbage

Shallot Thyme Seared Chilean Sea Bass - GF (+\$5 per person)

Saffron Fingerling Potatoes, Garlic French Beans,
Green Olive Relish, Lemon Tarragon Cream

Shallot Pink Peppercorn Grilled Filet of Beef - GF

Roasted Fingerling Potatoes, Merlot Demi

Moyer Farm Grilled Filet of Beef - GF

White Truffle Yukon Potato, Pearl Onion and Petite Green Pea
Ragout, Mint and Cilantro Chimichurri

Green Peppercorn Marinated Moyer Farm Beef Filet - GF

Artichoke Mashed Potato, Whole Grain Mustard Demi

Fennel Seed Herb Roasted New Zealand Rack of Lamb

Toasted Orzo Rice Pilaf, Savory Mango Mint Chutney
(+\$10 per person)

Pan Seared Marinated Miso Yuzu Chilean Sea Bass

Braised Young Fennel, Summer Asparagus, Celery Root, Black Truffle Jus
(+\$5 per person)

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DINNER

COMBINATION ENTRÉE

Combination entrées can be provided at an additional \$15.00 per guest.

Combination entrées include one entrée, and one vegetarian selection.

Roasted Beef Tenderloin and Lobster Tail - GF

Pinot Noir Sauce and Drawn Butter

Market Price

Herb Roasted Capon and Braised Shrimp - GF

Chive Cream

Sautéed Beef Medallion and Grilled Salmon - GF

Lemongrass Demi and Ginger Butter Sauce

Seared Herb Chilean Sea Bass and Brandt Beef Medallion

Lyonnais Potatoes, Lemon Tarragon Sauce and

Mushroom Demi Sauce

Seared Beef Medallion and Herb Roasted Sea Bass - GF

Raspberry Port Essence

Mixed Grill of Lamb Chop, Filet Mignon and Jumbo Prawns - GF

Savory Jus

VEGETARIAN ENTRÉE

Israeli Couscous Cake

Sautéed Chinese Broccoli and Carrots

Roasted Mushroom Tower - GF

Soft Creamy Parmesan Polenta

Portobello Ravioli

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

Roasted Sweet Beets - V, DF

Chianti Farrow Risotto, Roasted Brussels Sprouts

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WEDDING MENUS

WEDDING CAKES

Exquisite wedding cakes prepared in a variety of flavors, fillings and designs are available from our In-House Pastry Shop. Each wedding cake is custom made by the Langham Pastry Team with styles ranging from simple to ornate, classic to nouveau.

Let the professionals of the Langham Pastry Team attend to every delicious detail. This is a list of our most popular options:

CAKES

White Pound
Brown Sugar Pound
French Vanilla Sponge
Light Chocolate
Chocolate Buttermilk
Marble
Lemon Sponge
Carrot
Banana Nut
Langham Fudge Red Velvet

SOAKS

Fruits
Select Liqueurs
Neutral

FROSTINGS

French Buttercream
Rolled Fondant

CAKE FILLINGS

Dark Chocolate Mousse
Custard with Fresh Fruit
Chocolate Custard
Whipped Cream (Assorted Flavors)
German Buttercream
Praline
Mocha
Fruit Mousse (Assorted Flavors)
Cream Cheese
Mascarpone
Raspberry
White Chocolate Mousse
Chocolate Mousse

PRICING

LEVEL 1

Fondant Décor begins at \$15 per person
Buttercream Décor begins at \$12 per person
Single Flavor, one color tone

LEVEL 2

Fondant Décor begins at \$18 per person
Buttercream Décor begins at \$15 per person
Two Flavors, two color tones

LEVEL 3

Custom Wedding cakes will be priced
based upon design

Above pricing applies to orders finalized a minimum of 30-days before event.

CAKE PLATE DECOR Custom Cake Plate Design is priced beginning at- \$5 per plate; Tuxedo Strawberry Garnish - \$5 per plate

CAKE CUTTING FEE Cake Cutting Fee charged if cake is not provide by the Hotel - \$9 per person

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BAR

Package bar arrangements are based on consecutive hours on a per person basis.

Package bar arrangements include mixed cocktails, wine and sparkling wine, beer, soft drinks and mineral water.

Maximum length of bar service is six hours.

All alcoholic beverages must be removed from event area by 1:30 AM.

When selecting FOUR or more hours of a hosted bar package, tableside wine service with dinner will be included at an additional \$15 per person.

LUXURY BRANDS

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

LUXURY WINE SELECTION

Select two wines from the following
Rodney Strong Chalk Hill Chardonnay
Groth Sauvignon Blanc
Black Stallion Cabernet Sauvignon
Chacras Malbec
Gruet Blanc de Noirs

PACKAGE BAR

3 Hours \$56 per person

4 Hours \$70 per person

5 Hours \$84 per person

6 Hours \$98 per person

Cordials and Ports *An additional \$2 per hour*

CONSUMPTION BAR

Luxury Brands \$15.00 each

Cordials and Liqueurs \$15.00 each

Domestic Beers \$8.00 each

Imported Beers \$9.00 each

Soft Drinks, Natural Juices, Water \$7.00 each

Wine Selection, Sparking Selection *Based upon your selection*

Bartender fee of \$175.00 per bartender, one for every 100 guests

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WEDDING MENUS

DISPLAYED OPTIONS

Displayed Options may be added to enhance your lunch or dinner experience

Sushi and Sashimi

Traditional Accompaniments

\$52.00 per person, 6 pieces per person

Minimum 30 Guests, Chef Attendant Fee of \$300.00 to apply

Smoked Norwegian Salmon - GF

Traditional Garnish

\$27.00 per person

Sliced Seasonal Fruits and Berries - V, GF

\$22.00 per person

Grilled Vegetable Platter

Served with Assorted Breads, Tapenades and Spreads

Selection of Grilled and Marinated Seasonal Vegetables to Include:

Zucchini, Summer Squash, Cherry Tomatoes, Baby Carrots,

Mushrooms, Asparagus, Peppers and Artichokes,

Assorted Pickled Vegetables

\$26.00 per person

West Coast Addition to Grilled Vegetable Platter

Pickled Shrimp, Grilled Tuna, Smoked Scallops and Marinated Mussels

Additional \$20.00 per person

A Cheese Tasting From Around The World

Hawaiian Lavosh, English Water Crackers and Sliced French Baguettes

Garnished with Roasted Nuts, Fresh and Dried Fruits

\$24.00 per person

Selection of Charcuterie: Cured Meats, Sausage

\$24.00 per person

Tapas

Your Selection of Freshly Baked Breads Includes

Pita Chips, Pretzel Bread, Focaccia, Sourdough Sticks and Crusty Black Olive Bread

Crab and Spinach Dip • Stewed Tomatoes with Parmesan • Panzanella Salad

Tomato Asparagus Frittata • Charred Radicchio with Crisp Pancetta • Tequila Marinated Mussels

Tomato and Avocado Salad • Artichoke and Wild Mushroom Salad • Pepper Marinated Feta Cheese

\$28.00 per person, selection of five items

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APPETIZER COURSE

An Appetizer Course may be added to enhance your lunch or dinner experience

COLD

Dungeness Crab Salad - GF

Avocado Panna Cotta and Micro Cilantro

\$22.00 per person

Prosciutto de Parma - GF

Haricot Vert Salad, Parmesan Crisp and Truffle Herb Vinaigrette

\$17.00 per person

White Baja California Shrimp Smoked Vida

Cucumber Rounds, Tajin Pico, Cilantro Oil

\$20.00 per person

Atlantic Smoked Salmon

Kohlrabi Cucumber Radish, Green Onion

\$18.00 per person

HOT

Seared Northern Diver Sea Scallop - GF

Yellow Sweet Corn Purée, Sautéed Baby Kale, Lemon Caper Cream

\$20.00 per person

Shallot Parsley Gnocchi with Sautéed Baby Pearl Onions

English Peas, Wild Mushrooms

\$17.00 per person

Shrimp Crab Cake

Pasilla Chile Cream, Grilled Garlic Corn Salsa

\$20.00 per person

Thyme Seasoned Kurobuta Pork Belly - GF

Apple Celery Root Purée, Port Demi

\$18.00 per person

Asian Style Short Rib

Jasmine Fried Rice, Grilled Snow Pea Slaw, Asian BBQ Sauce

\$18.00 per person

Crispy Fried Roma Tomato

Wild Arugula and Fennel, Bleu Cheese Cream

\$16.00 per person

Spiced Prawns - GF

Chorizo Paella Rice, Yellow Aji Cream

\$19.00 per person

INTERMEZZO

Passionfruit White Peach Sorbet • Myer Lemon Sorbet • Key Lime Sorbet •
Blood Orange Sorbet * Strawberry Mint Sorbet • Champagne Raspberry Sorbet

\$6.00 per person

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PLATED DESSERT

Individual desserts are available for an additional \$12 per person, per item.

Chocolate Salted Caramel Tart, Espresso Ice Cream

Chocolate Raspberry Mousse Tower, Feuilletine Crunch Base, Macerated Raspberry

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

Apricot Passion Tart, Blood Orange Sorbet, Meringue, Fresh Berries

Vanilla Cream Cheese Pistachio Gateaux, White Chocolate Lace, Cherry Gelee, Raspberry Sorbet

Fruit Trio

Fresh Fruit Tart, Mascarpone Peach Trifle, Guava Sorbet

\$6.00 per person surcharge

Chocolate Trio

Milk Chocolate Sphere, Chocolate Crème Brûlée, White Chocolate Macaroon on Blackberries

\$6.00 per person surcharge

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VIENNESE DISPLAY

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

ASSORTED MINI FRENCH PASTRIES

Opera Torte
Almond Florentine Squares
Passion Strawberry Tart

Marble Cheesecake
Chocolate Cups
Vanilla and Chocolate Éclairs
Profiteroles

Spritz Cookies
Assorted Truffles
French Macarons

INDIVIDUAL ENTREMETS AND DESSERTS

Coconut Pineapple Panna Cotta
Earl Grey Lemon Gâteau
Truffle Cake
Chocolate Flourless Torte

Lychee Layered Torte
Citrus Cheesecake
Tropical Fruit Parfait

Tiramisu
Strawberry Tiramisu
Carrot Cake
Hazelnut Mousse Gâteau

ASSORTED TARTS AND PASTRY

Fresh Fruit Tart
Chocolate Caramel Tart
Raspberry Lemon Tart

Bourbon Nut Tart
Creme Brulée
Key Lime Tart
Raspberry Chocolate Cup

German Chocolate Tart
Banana Cream Tart
Matcha Green Tea Tart

*Five options \$20.00 per person
Ten options \$25.00 per person
Fifteen options \$38.00 per person*

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LATE NIGHT TREATS

Minimum of 25 pieces per Menu Item

Tomato Bisque Shots with Grilled Cheese Stick

\$7.00 each

Mini Sliders

\$6.50 each

Wagyu Beef Sliders

\$16.00 each

Shoestring French Fries, served in Paper Cone

\$5.50 each

Mini Hot Dogs with Buns

\$6.00 each

Mini Grilled Cheese Sandwiches

\$6.00 each

Mini S'Mores

\$5.50 each

Milkshake Shooters

\$ 5.50 each

Chef's Selection of Assorted Cookies with Shooters of Milk

\$6.50 each

Assortment of Mini Doughnut Holes

\$28.00 per dozen

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