



2019 CHINESE WEDDING MENUS

An iconic destination for California Weddings.

Let our dedicated wedding specialists assist you in creating your own unique Chinese style wedding.

THE LANGHAM

HUNTINGTON
PASADENA, LOS ANGELES

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

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
Ten Course Dinner
Wedding Cake Cutting
Wedding Rehearsal
White Floor Length Table Linens
White Napkins
Gold Chargers
Dishware, Glassware, Flatware
Stage
Dance Floor (Wood Parquet)
Service Staff, Designated Banquet Captain

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

CHINESE ELEGANCE

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

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

CHINESE ELEGANCE
WEDDING MENU

SILVER MENU

Langham Barbecued Combination Cold Cut Platter
Crispy Prawns with Pineapple and Mayonnaise
Sautéed Chicken and Scallops with Vegetables in Bird Nest
Fish Maw with Crab Meat Soup
Braised Abalone with Vegetables
Baked Crab with XO Sauce
Roasted Chicken Marinated with Garlic
Steamed Seasonal Fresh Fish
Yang Chow Fried Rice

DESSERT

Sweetened Soup with Lotus Seed, Red Date and Tremella Mushroom

Served with Langham Freshly Brewed Regular and Decaffeinated Coffee,
The Langham Black Tea and Oolong Tea

\$1,680 per table of 10

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

CHINESE ELEGANCE
WEDDING MENU

GOLD MENU

Langham Barbecued Combination Cold Cut Platter
Sautéed Scallops with Seasonal Greens & Chicken in Bird Nest
Sautéed Shrimp with Honey Walnuts
Fish Maw with Crab Meat Soup
Stir-Fried Beef Tenderloin French Style
Sautéed Lobster Bi-fung Tang Style
Peking Duck
Steamed Seasonal Fresh Fish
Seafood Fried Rice with Pineapple

DESSERT

Taro Tapioca with Coconut Milk

Served with Langham Freshly Brewed Regular and Decaffeinated Coffee,
The Langham Black Tea and Oolong Tea

\$1,860 per table of 10

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

CHINESE ELEGANCE

WEDDING MENU

PLATINUM MENU

Langham Premium Combination Cold Cut Platter
Pan Fried Whole Scallops
Fish Maw with Crab Meat Soup
Steamed Chicken with Ginger and Onion Sauce
Braised Abalone with Sea Cucumber and Seasonal Vegetables
Braised Lobster with Ginger and Onion
Peking Duck
Steamed Seasonal Fresh Fish
Dried Scallop and Egg White Fried Rice

DESSERT

Sweetened Sesame Puree with Stuffed Rice Dumplings

Served with Langham Freshly Brewed Regular and Decaffeinated Coffee,
The Langham Black Tea and Oolong Tea

\$2,100 per table of 10

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

CHINESE ELEGANCE

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

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

CHINESE ELEGANCE

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

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

CHINESE ELEGANCE

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

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

CHINESE ELEGANCE

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*

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

CHINESE ELEGANCE

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

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