

Rodeo Continental

Freshly Squeezed Orange Juice
 Grapefruit and Cranberry Juice
 Assorted Muffins, Danish and Croissants
 Butter, Preserves and Honey
 Freshly Brewed Coffee & Selection of Hot Teas

17.00 per person

Add Fresh Fruit and Berries
 19.00 per person

Smoked Salmon & Bagels

Freshly Squeezed Orange Juice
 Grapefruit and Cranberry Juice
 Fresh Fruit and Berries
 Assorted Bagels
 Applewood Smoked Salmon
 Sliced Tomatoes, Onion & Capers
 Cream Cheese, Preserves & Butter
 Freshly Brewed Coffee & Selection of Hot Teas

25.00 per person

Café Rodeo Breakfast

Freshly Squeezed Orange Juice
 Grapefruit and Cranberry Juice
 Assorted Muffins, Danish and Croissants
 Scrambled Eggs, Rosemary Potatoes
 Chicken Sausage
 Choice of Applewood Smoked Bacon or Turkey Bacon
 Butter, Preserves & Honey
 Freshly Brewed Coffee & Selection of Hot Teas

23.00 per person

Zen Breakfast

Seasonal Fresh Fruit Platter
 Freshly Squeezed Orange Juice
 Grapefruit and Cranberry Juice
 Asian Pancakes
 Breakfast Cereals
 Natural and Fruit Yogurts, Cottage Cheese
 Butter, Preserves and Honey
 Freshly Brewed Coffee & Selection of Tea Forte Tea

23.00 per person

High Performance

Natural Fruit Yogurts
 Granola and Fresh Fruit
 Protein Scramble
 Power Burrito
 Freshly Brewed Coffee & Selection of Hot Teas

25.00 per person

Luxe Breakfast

Freshly Squeezed Orange Juice
 Grapefruit and Cranberry Juice
 Seasonal Fresh Fruit Platter
 Assorted Muffins and Croissants
 Natural and Fruit Yogurts, Cottage Cheese
 Granola and Yogurt
 Mixed Berry Brioche French Toast Bites
 Scrambled Eggs with Herb Roasted Potatoes
 Mixed Grill Frittata (with ground Kobe beef and Pancetta)
 Smoked Bacon and Chicken Sausage
 Breakfast Potatoes
 Butter, Preserves and Honey
 Freshly Brewed Coffee & Selection of Hot Teas

28.00 per person

TAX AND GRATUITY NOT INCLUDED

Rodeo Luncheon I

Fresh Fruit and Berries
Grilled Gruyere and Tomato
Turkey Club with Cranberry Mayo
Greek Pasta Salad
Minted Edamame Salad
Assorted Desserts
Freshly Brewed Coffee, Iced Tea, Soft Drinks,
Selection of Hot Teas and Lemonade
25.00 per person

Rodeo Luncheon II

Fig Prosciutto and Fontina Cheese Panini
Grilled Vegetable Wrap with Hummus
Seared Ahi Tuna with Wasabi Mayo
Caf Rodeo Salad
Bosc Pear Salad
Assorted Breads, Butter and Lavosh
Freshly Brewed Coffee, Iced Tea, Water and Soft Drinks,
Selection of Hot Teas
30.00 per person

Rodeo Luncheon III

Tuna Salad Wrap
Portobello Mushroom and Roasted Bell Pepper Sandwich
Roast Turkey Breast with Lettuce, Tomato and Avocado
Vine Ripened Tomato Salad
Chopped Salad
Quinoa Salad with Dried Fruit, Mint and Pecorino Cheese
Assorted Breads, Butter and Lavosh
Artisan Cheeses and Fruits
Freshly Brewed Coffee, Iced Tea, Water and Soft Drinks,
Selection of Hot Teas
35.00 per person

Deluxe Bento Boxed Lunch*

*** Custom Made Lunch Boxes Available**

Sample Lunches

Chopped Ceasar Salad Filet Tips
Fresh Fruit Salad
Choice of:
Crispy Southern Fried Chicken Breast,
Olive Crusted Lamb, or Miso Glazed Salmon
Artisan Cheeses, Dried Fruits and Freshly Made Breads
Soft and Chewy Housemade Cookies
Luxe Water
25.00 per person

Fast Break

Fried Tortilla Chips, Salsa, Guacamole
Fresh Lemonade, Iced Tea
Assorted Soft Drink & Bottled Water

12.00 per person

Mediterranean Break

Freshly Made Hummus, Lavosh, Feta Cheese
Tzatziki (cucumber mint yogurt), Marinated Artichokes
Bottled Water, Iced Tea,
Fresh Lemonade
Arnold Palmers

12.00 per person

Power Break

Red Bull
Assorted Power Bars
Vitamin Water
Roasted Almonds
Protein Shakes, Bottled Water
Freshly Brewed Coffee, Selection of Hot Teas

13.00 per person

Healthy Break

Assorted Low-Fat Yogurts
Healthy Trail Mix & Granola Bars
Fresh Smoothies & Protein Shakes
Freshly Brewed Coffee, Selection of Hot Teas

14.00 per person

Sugar Rush

Chocolate Chip & Oatmeal Cookies
Chocolate Brownies, Chocolate Dipped Biscotti
Chocolate Covered Strawberries
Freshly Brewed Coffee, Selection of Hot Teas

12.00 per person

TAX AND GRATUITY NOT INCLUDED

Priced per piece with a minimum order of 50 pieces

Cold Hors d'oeuvres

- Apple-ginger chutney with gjestost cheese* 2.00
- Curried white bean hummus on parmesan crisp* 2.00
- Grilled mushroom, roasted pepper
and onion pinwheels* 2.50
- Guacamole stuffed deviled eggs* 2.50
- Smoked salmon and jicama sushi* 3.00
- Spiced shrimp cocktail skewers* 3.50
- Ahi tartare and wasabi caviar
drizzed with unagi sauce* 4.00
- Bruschetta with two olive tapenade* 2.25
- Stuffed figs with mascarpone and truffle honey* 3.00
- Pepper seared ahi tuna with ginger sambal cream* 3.00
- Osetra caviar on chive buttermilk waffles* 4.00

Hot Hors d'oeuvres

- Fried blue cheese stuffed green olives* 1.25
- Demitasse cup of our daily soup selection* 2.00
- Mini mac and cheese balls* 2.25
- Buttermilk fried chicken skewers with
rosemary maple syrup* 2.75
- Duck confit quesadillas with pear-mint salsa* 3.25
- Braised lamb, olive and goat cheese spring rolls* 3.00
- Crab and shrimp cakes with lobster mayo* 3.25
- Small basket of truffle-herb fries* 3.50
- Lobster stock poached prawn with
spiced cocktail sauce* 3.50
- Chipotle rubbed filet mignon sliders
with St. Agur bleu cheese* 4.00
- Skewers of filet mignon with chipotle mayo* 4.25
- Olive crusted miniature rack of lamb* 4.50

TAX AND GRATUITY NOT INCLUDED

Includes a starter salad, entr e and dessert. Soda, coffee, decaf and hot/iced tea also included.

Starter Salads

Select one

Rodeo Salad

Organic field greens with roma tomatoes, Spicy walnuts, bing cherries and a balsamic dressing

Classic Caesar

Romaine, shaved parmesan and herbed croutons

Asian Noodle Salad

Rice noodles, napa cabbage, peanuts, bell peppers dressed with a ginger soy vinaigrette

Arugula Beet Salad

Baby arugula, goat cheese, roasted beets with balsamic reduction and roasted garlic olive oil (additional \$1.00)

Luxe Chopped Salad

Chopped romaine, tomato, artichoke, feta cheese and olives (additional \$1.00)

Desserts

Select one

Tiramisu in martini glasses

Chocolate Tarte

Mango Coconut Bread Pudding

Warm Chocolate Chip, Peanut Butter, White Chocolate or Oatmeal Raisin Cookies

Tempura Banana Split

with Chocolate and Vanilla IceCreams and a Variety of Fruit and Chocolate Coulis

Medley of Sorbet with Mixed Berries

Housemade Macaroons with Tropical Sorbet, Chocolate Sauce and Berries

Dinner Entrees

Vegan Penne Pasta

with roasted tofu, wild mushrooms, and dried tomatoes with a parsley-basil-walnut pesto 35.00

Roasted Airline Chicken Breast

with wild mushroom polenta, saut ed swiss chard and a chicken honey lemon sauce 38.00

Roasted Salmon

with chive smashed potatoes, baby vegetables and a tropical mango salsa 39.00

Rack of Lamb

with herbed whipped potatoes and asparagus 45.00

Seared Ahi Tuna and Quinoa Primavera

with edamame and a ginger-ponzu vinaigrette 44.00

Grilled Kobe Rib Eye Steak

with roasted fingerling potatoes, baby vegetables and a port wine veal demi glace 47.00

Ancho Spiced Chilean Sea Bass

with a zesty mole sauce, baby vegetables and sauteed plantains 52.00

Filet Mignon and Lobster-Asparagus Spring Roll

with gorgonzola mashed potatoes and a lobster bisque sauce 55.00

TAX AND GRATUITY NOT INCLUDED

Priced per person with a minimum of 50 guests

Tapas Style Buffet

(Passed and stationd hors d'oeuvres)

New World Inspirations

Foie gras and quince wontons

Wild mushroom and feta quesadillas

*8 different artisan cheeses, exotic fruits and berries
and specialty breads*

Green olive crusted rack of lamb with jalape o-mint salsa

Scallop and lobster spicy hand rolls

Chef's selection of soups presented in demitasse cups

Rare ostrich burgers served with chipotle ketchup

Tempura oysters served with kiwi-mango salsa

*Chef's selection of small bite desserts,
chocolates and truffles*

65.00

Dinner Buffet Presentations

Latin Inspiration

Filet mignon medallions with a creamy epizote sauce

Sautéed chayote with corn and chiles

Braised chicken enchiladas with roasted tomatillo sauce

Salsa presentation with flour tortillas and crispy corn chips

Avocado salsa

Tomato and onion salsa

Watermelon and pineapple salsa

Mango, black bean salsa

Lobster and artichoke flautas with roasted tomato sauce

Chocolate empanadas, churros

55.00

Asian Inspiration

Hosin marinated pork baby back ribs

Soba noodles and marinated cucumber salad

Tempura shrimp skewers with soy-ginger dipping sauce

Miso grilled salmon medallions served over edamame beans

Stir fried rice with filet mignon and baby broccoli

*Chow fun noodles with saut ed mushrooms, tofu,
and peanuts in a spicy kung pao sauce*

Assorted mochi

55.00

Southern Inspiration

*Jambalaya with shrimp, chicken, andouille sausage
and crawfish*

Catfish po'boys with zesty coleslaw

Big ol' shrimp gumbo ladled out of a copper chafing dish

Buttermilk fried chicken served with rosemary maple syrup

Creole mashed potatoes and country gravy

Japapeño cheese polenta (some call em grits!)

Spicy pulled pork and red beans

Pecan bourbon bread pudding

55.00

Host Bar Packaged
Priced Per Person

During a hosted bar, all beverages are complimentary to your guests. This includes the Liquor category selected, House Wine, Soft Drinks and Beer. Tax and 20% Gratuity will be added to the total.

Number of Hours	1	2	3
Premium	17.00	22.00	27.00
Super Premium	19.00	24.00	29.00
Beer, Wine, Soft Drink	13.50	19.00	25.00

Bar Charge
Based On Consumption

	Host	*Cash
Cordials/Liquors	9.00	10.00
Super Premium Brands	8.50	9.50
Premium Brands	8.00	9.00
House Wine	6.00	7.00
Imported Beer	5.50	6.50
Domestic	5.00	6.00
Fruit Juices	3.50	4.50
Sparkling Water	3.25	4.00
Soft Drinks	3.00	3.50
House Wines	28.00 Per Bottle	
House Champagne. . .	30.00 Per Bottle	

Cash Bar

Guests pay for their own beverages. Cash Bar includes tax And service charge. Minimum revenue of 300.00 per hour to waive 100.00 per hour Bartender fee

Host Bar, Based On Time

You may set a limited time that beverages are complimentary to your guests.

Limited Host Bar

You determine the dollar amount you wish to host.

Partial Host Bar

You determine the type of beverage you wish to host on a consumption basis. (ie: beer, wine and premium brand cocktails only)
Corkage: 15.00 per Bottle

Assorted Punches
And Soft Drinks

- Fruit Punch (Serves 20) 35.00
- Champagne Punch (Serves 20) 50.00
- Sparkling Cider 12.00

Penthouse Room Rental

1,500.00 Flat Rate

Boardroom Rental

350.00 Flat Rate

Bartender

100.00 Flat Rate

Set Up / Labor

200.00 per Room

Cake Cutting

3.00 per Person

Valet Parking

12.00 per Car

Chair Covers

5.00 each

Corkage

15.00 per Bottle

Guaranteed Guest Count:

The guarantee is required 72 hours prior to the event. The guaranteed guest count will be the minimum number of meals charged. If no guarantee is received by the Catering Department, Luxe Hotel Rodeo Drive will use the number of guests estimated on the original contract as the guarantee. Luxe Hotel Rodeo Drive will also be prepared to provide meals for up to 5% over the guaranteed guest count. Any entr es required above 5% will be charged at 1.5 times the current menu price. After the guarantee is received, it is not subject to reduction.

Menu Selection:

To comply with local health standards and maintain a high level of quality, Luxe Hotel Rodeo Drive will provide all food and beverage served in the banquet areas. All menus must be confirmed thirty days in advance. If engager provides a choice of two different entrees for attendees, the higher priced entr e will be charged for both entrees (maximum of 2). Exact numbers of each selection must be provided 3 working days in advance. Color coded place cards must be provided for parties greater than 30 guests.

Service & Labor Charges:

A Service Charge and California sales tax of 8.25% will be added to all food and beverage items. Additional labor charges for special services such as carvers, bartenders, cocktail servers, valets, etc. may also apply. A \$50.00 labor charge will be added to all private food functions should less than 20 guests attend. If a change from the original room set-up is requested on the day of the function a labor charge will be added to the banquet check.

Leftover Food:

Due to insurance regulations no remaining food or beverage shall be removed from the premises. At the conclusion the function such food and beverage becomes the property of the hotel.

Beverage Service:

To protect our guests, the hotel reserves the right to cancel beverage service for any of the following reasons: 1.) Possession of alcohol, by the attendee, that has not been purchased through the hotel. 2.) Noncompliance with California purchased through the hotel. 3.) Any circumstances, judged by the hotel management that would endanger the hotels guests, clients, or property. In addition, all cocktails must be consumed at the locations where they are purchased.

Cancellation Policy:

ALL CANCELLATIONS MUST BE IN WRITING. ALL DEPOSITS ARE NON-REFUNDABLE. In the event that a deposit has been waived based on direct billing privileges, the group will be billed for the entire room rental amount.

Payments & Deposits:

To reserve banquet space an initial deposit constituting 1/3 of the minimum food purchase must be received. All payments made within two weeks of the day of the event is scheduled must be in cash, cashier s check, or made by money order, unless credit has been established with the hotel. If the payment requirements are not fulfilled, the hotel management shall have the option of cancelling the contract upon twenty-four hours notice to the person who signed the agreement. Should the hotel be unable to provide services due to circumstances beyond their control, the hotel reserves the right to cancel or relocate a function upon refund of any advance deposits.

Hotel Property Damages:

The client is responsible for any damage done to the property during the period of time the facilities are subject to the client s use or the use of any independent contractor hired by the client or the client s agent.

Audio-Visual Equipment:

To reserve audio-visual equipment for your function, please notify the Catering Department no later than 24 hours in advance of your function date. As a courtesy, the hotel will provide a podium and water service at no additional charge.

Signage:

To provide a professional environment, all signs provided by our guests must be of professional quality and have hotel management approval for their placement. Newspaper advertising, flyers and printed materials, etc. must have prior approval of Luxe Hotel Rodeo Drive before distribution.

Deliveries:

In the event you will be shipping materials for your function to our hotel, please notify the Catering Department and label the packages with the date of the function. Please address to the attention of the Catering Manager. Packages may be received 48 hours prior to the scheduled event. No CODs accepted.

Security:

For the protection of our guests, the hotel may require the host to be responsible for payment of security guards for certain events. Only hotel approved security may be used. The hotel management reserves the right to require a security deposit for the protection of the hotel property or banquet space.

CLIENT SIGNATURE: _____
DATE: _____

