



le parc

SUITE HOTEL

Special Events Menu



733 North West Knoll Drive
West Hollywood, CA 90069

310.855.8888

www.leparcsuites.com

BUFFET

Minimum of 15 guests

Continental | \$19

Pastries, muffins, bagels, assorted jams, seasonal fruit, juice, coffee & tea

Breakfast Buffet | \$33

Scrambled eggs, applewood smoked bacon, sausage, brioche french toast, breakfast potatoes, seasonal fresh fruit, granola, yogurt, assorted pastries, juice, coffee and tea

ENHANCEMENTS

Oatmeal Bar | \$5 person

Oatmeal, brown sugar, dried fruits, almonds, honey, seasonal compote

Eggs Benedict | \$6 person

Smoked Salmon | \$10 person

Hard Boiled Eggs | \$3 person

Omelet Station | \$11 person

White cheddar, gruyere, tomato, spinach, peppers, onion, mushrooms, ham, bacon, bay shrimp
(\$150 attendant fee applies)

PLATED

American Breakfast | \$23

Orange juice
Assortment of breakfast breads
Scrambled eggs
Bacon
Breakfast potatoes
Coffee, decaf or tea
Butter and marmalades

Eggs Benedict | \$23

Orange Juice
Eggs Benedict
Breakfast potatoes
Coffee, decaf or tea

Breakfast Croissant Sandwich | \$22

Orange Juice
Scrambled Eggs, Bacon, Tomato Chutney
White Cheddar Cheese
Fruit
Coffee, decaf or tea



BRUNCH BUFFET

Minimum of 15 guests

\$54

Seasonal Sliced Fresh Fruit
Assortment of Muffins, Danish Pastry
Croissants
Selection of Juices
Scrambled Eggs
Sausage and Applewood Bacon
Breakfast Potatoes
Brioche French Toast

Arugula and Goat Cheese Salad with
Candied walnuts and Balsamic Vinaigrette

Mary's Organic Chicken Breast
Mushroom Risotto
Salmon, seasonal preparation

Coffee, Decaf and Tea
Butter and Marmalades

BEVERAGES

Bloody Mary | \$10 each
Bellini | \$10 each
Mimosa | \$10 each

ENHANCEMENTS

Yogurt Parfaits | \$5 person
Honey Greek yogurt, almond granola, seasonal berries

Omelet Station | \$11 person
White cheddar, gruyere, tomato, spinach, peppers,
onion, mushrooms, ham, bacon, bay shrimp
(\$150 attendant fee applies)

Lox and Bagels | \$10.00 person
Capers, red onion and cream cheese

Charcuterie | \$16 person

Cheese Board | \$10 person

Assorted Desserts | \$6



BREAKS

BEVERAGES

Coffee, Decaf, Hot Tea | \$45 per gallon
Orange, Cranberry, Apple Juice | \$45 gallon
Iced Tea, Fresh Lemonade | \$45 gallon
Mineral Water | \$5 each
Assorted Soft Drinks | \$5 each

SNACKS

Trail Mix | \$8 person
Yogurt Pretzels | \$8 person
Mixed Nuts | \$8 person
Assorted Whole Fruit | \$3 each
Assorted Pastries | \$5 each
Fruit Platter | \$8 person
Assorted Cookies | \$36 dozen
Farmers Market Crudités | \$8 person

FAVORITES

Chips, Salsa, Guacamole | \$8 person

Bavarian Pretzel Bar | \$9 person
Mustard trio, cheese sauce

Roasted Garlic Hummus | \$9 person
Tomatoes, feta, olives, warm pita

Fruit and Cheese | \$15 person
Sliced Seasonal Fresh Fruit
Assorted Cheeses, Focaccia and Flat Breads
Crackers

Grilled and Chilled Vegetable Platter | \$15
Assortment of Seasonal Vegetables
Herb Dip

Sweet Tooth | \$10 person
Assorted candy, caramel popcorn, marshmallow



SELECTIONS

Choice of organic baby mix salad with lemon vinaigrette or soup of the day, bread basket, dessert , freshly brewed coffee, decaf or tea

Spring Risotto | \$26

Green garlic, pesto, peas, wild mushrooms, asparagus

Roasted Corn Avocado Salad | \$26

Grilled chicken and organic baby mix lettuce

Grilled Flat Iron Steak | \$35

Gorgonzola potato puree, red wine demi glace, roasted baby carrots

Linguini Pasta | \$33

Sautéed chicken, pesto and roma tomatoes.

Salmon | \$34

Tropical mango sauce

Grilled Chicken Breast | \$33

Organic Mary's Chicken, mashed potatoes, spinach and mushroom sauce

Tuscan Steak Sandwich | \$31

Grilled steak, bleu cheese, balsamic onion marmalade, wild arugula, fries

DESSERTS

Assorted Cookies

Le Parc Suite Hotel – 733 West Knoll Drive, West Hollywood, CA 90069 / 310.598.1112

All pricing is subject to 23% service charge and 9.5% sales tax



LUNCH

SELECTIONS

Choice of organic baby mix salad with lemon vinaigrette or soup of the day, bread basket, dessert , freshly brewed coffee, decaf or tea

Angel Hair Pesto | \$39

Jumbo shrimp, pesto, and roma tomatoes

Grilled Salmon | \$42

Farro and grilled baby vegetables

Chilean Sea Bass | \$46

Sauteed in white wine sauce and capers served with spinach

Mary's Organic Chicken Breast | \$41

Mashed potatoes, spinach and mushroom sauce

Lamb Rack | \$50

Mint chimichurri Moroccan spiced New Zealand lamb, butternut squash puree

Filet Mignon | \$59

Red wine demi glace, roasted fingerlings, broccolini

New York | \$56

Brandy peppercorn sauce, baby vegetables and horseradish yukon mashed potatoes.

DESSERTS

Choice of

Crème Brule

Chocolate lava cake

Fruit tart

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DINNER

LUNCH

includes freshly brewed coffee, decaf or tea
Minimum of 25 guests

Knoll's Deli | \$38

Mixed greens salad, vinaigrette
New potato salad with whole grain mustard dressing
Pasta salad with roasted tomatoes and summer squash
Roast beef, turkey, ham, salami, chicken
Assorted sliced cheeses
Accompaniments and assorted breads, fresh fruit
Chocolate Chip and Oatmeal Cookies

The Strip | \$42

Mixed baby greens
Mary's roasted chicken
Grilled salmon
Rosemary roasted new potatoes
Seasonal vegetable
Assorted desserts

Hollywood Hills | \$49

Caesar salad with parmigianino, croutons
Farmer's market salad, herb vinaigrette, avocado
Seared white fish, lemon caper butter sauce
Braised short ribs
Ricotta cheese ravioli
Garlic mashed
Haricot vert with almonds
Assorted desserts

DINNER

includes freshly brewed coffee, decaf or tea
Minimum of 25 guests

Salads Choose Two

Caesar Salad with Parmigianino, Croutons
Farmers Market Salad, Herb Vinaigrette, Avocado
Mediterranean Salad

Entrees Choose Two

Seared White Fish, Lemon Caper Butter
Sautéed Shrimp, garlic sauce
Grilled Salmon, Lentils
Roasted Mary's Organic Chicken
Petite Filet Mignon
New York Strip Steak
Lobster Ravioli
Fusilli Primavera

Sides Choose Two

Rosemary Roasted New Potatoes
Garlic Mashed
Mac and Cheese
Grilled Seasonal Vegetables
Haricot Vert with Almonds

Assorted Desserts

\$59

THEMED BUFFET

includes freshly brewed coffee, decaf or tea
Minimum of 25 guests

\$50

Country Picnic

Mixed baby greens
New Potato Salad; grain mustard dressing
Pasta Salad; summer squash, broccolini, balsamic
Barbeque Chicken; apricot honey glaze
Spicy Barbeque Ribs; red-wine, honey, tomato sauce
Baked Beans; sweet molasses sauce
Corn on the Cob; garlic butter
Fresh fruit, Assorted desserts

Italian Festival

Green Salad; arugula, radicchio, red leaf lettuce
Antipasto; mozzarella, tomato, peppers, Charcuterie
Chicken Parmigiana; mozzarella and garlic tomato sauce
Vegetable Lasagna
Italian Roasted Vegetables
Garlic Dipped Focaccia Sticks
Biscotti and Tiramisu

Mexican Fiesta

Chips and Pico de Gallo
Chicken Quesadillas
Tortilla Salad; romaine, roasted peppers,
Cotija cheese
Grilled Chicken Fajitas, accompaniments
Steak Fajitas, accompaniments
Black Beans with Ancho Chilies
Spanish Rice
Fresh Fruit
Pastel de Tres Leches



RECEPTION

Hand Passed*
Priced per piece

- Smoked Salmon, Citrus Creme Fraiche | \$5
- Shrimp Cocktail, Gazpacho Shooter | \$6
- Caprese Skewers | \$4
- Kobe Beef Sliders, Chipotle Aioli | \$5
- Hanger Steak Crostini & Creamy Horseradish | \$5
- Chicken Satay, Spicy Peanut Sauce | \$5
- Vegetarian Pot Stickers, Ginger Sauce | \$4
- Mini Crab Cakes | \$7
- Lollipop Thai Chicken Wings | \$4
- Tuna Poke, Avocado | \$5
- Mini Quesadilla | \$4
- Lollipop Grilled Lamb, Mint Chimichurri | \$8

*\$50 labor charger per server, per 25 guests

DISPLAYS

Priced per person

- Cheese Board | \$10
- Charcuterie | \$16
- Fruit and Cheese | \$15
- Chips and Salsa | \$5
- Grilled and Chilled Vegetables | \$15

DESSERTS

Prices per piece

- Assorted Cookies | \$36 dozen
- Bread Pudding Bites | \$36 dozen



RECEPTION

RECEPTION PACKAGES

Hand passed hors d'oeuvres

Basic | \$26

6 pieces per person

Vegetarian pot stickers, Kobe beef sliders with chipotle aioli, caprese skewers, chicken satay with spicy peanut sauce, smoked salmon with citrus crème fraiche, chips and salsa display

Deluxe | \$40

8 pieces per person

Vegetarian pot stickers, Kobe beef sliders with chipotle aioli, caprese skewers, chicken satay with spicy peanut sauce, smoked salmon with citrus crème fraiche, mini quesadilla, cheese board, chips and salsa display

Premium | \$49

10 pieces per person

Vegetarian pot stickers, Kobe beef sliders with chipotle aioli, caprese skewers, chicken satay with spicy peanut sauce, smoked salmon with citrus crème fraiche, hanger steak crostini & creamy horseradish, mini quesadilla wedges, shrimp cocktail-gazpacho shooter, cheese board, chips and salsa display

*\$50 labor charger per server, per 25 guests



BAR PACKAGES

Prices per person

Beer and Wine

House red and white wine | All draft beer selections

First hour | \$20

Additional hours | \$10

Beer | Wine | Call Spirits

House red and white wine | beer selections | Tito's Vodka | Bombay Gin | Bacardi Rum
Patron Silver Tequila | Jack Daniels | Johnny Walker Red Scotch

First hour | \$24

Additional hours | \$12

Beer | Wine | Premium Spirits

House red and white wine | beer selections | Grey Goose Vodka | Bombay Sapphire Gin | Don Julio Blanco Tequila |
Cruzan Single Barrel Rum | Maker's Mark Bourbon | Johnny Walker Black Scotch

First hour | \$28

Additional hours | \$14



WINES

CHAMPAGNE & SPARKLING WINES

Mionetto Brut, Prosecco, Veneto, Italy, NV | \$46
Roederer Estate Brut, Valley, California, NV | \$68
Laurent-Perrier Brut, Champagne, France, NV | \$100
Dom Perignon | \$300

CHARDONNAY

Hawk Crest, Monterey | \$36
Wente Vineyards, Morning Fog, Livermore | \$52
Cuvaion, Carneros, | \$60
Cherry Tart, Stanley Rancy | \$44
Ferrari Carano, Sonoma | \$52
Cakebread, Napa | \$95
Rodney Stong, Chalk Hill, Sonoma | \$48

OTHER WHITES

Kim Crawford, Sauvignon Blanc | \$48
Esparto, Pinot Grigio, Delle Venezi | \$47
Chateau Ste Michelle, Riesling | \$42

CABERNET SAUVIGNON

Hawk Crest, California | \$36
Franciscan, Napa | \$64
Justin, Paso Robles | \$66
Stag's Leap, Napa | \$95
Kenwood, Yulupa Valley | \$45
Conn Creek, St Helena | \$78

OTHER REDS

Coppola Directors, Merlot, Sonoma | \$49
Gloria Ferrer, Pinot Noir, Sonoma | \$58
Layer Cake, Malbec, Argentina | \$49
Casa Lapostolle, Cuvee Alexander, Chili | \$56
Meomi, Pinot Noir, California | \$62
Summerland, Syrah, Central Coast | \$45



SPECIALTY DRINKS

\$15

Caribbean Rum Smoothie

Mango, pineapple, rum and coconut juice, blended

Grapefruit Fizz

Vodka, fresh squeezed grapefruit juice, club soda

Moscow Mule

Ginger beer, vodka, fresh lime juice

Raspberry Mojito

White rum, raspberry vodka, lime, mint, raspberries, agave, club soda

Cucumber Margarita

Blue agave tequila, grand marnier, lime, cucumbers



SPECIALTY DRINKS