

HOLIDAY CELEBRATIONS *IN STYLE*

FROM INTIMATE GATHERINGS TO GRAND GALAS,
OUR CULINARY TEAM HAS CREATED MENUS *INSPIRED* BY THE
SPIRIT OF THE SEASON — REFINED, FLAVORFUL, AND FESTIVE.



FOUR SEASONS
HOTEL
LOS ANGELES AT BEVERLY HILLS

FESTIVE
BEGINNINGS

MIX & MINGLE

HORS D'OEUVRES

COLD

Chilled Prawn, Horseradish Cocktail Sauce
Compressed Melon, Prosciutto, Lime, Basil

Smoked Salmon Rillettes,
Smoked Trout Roe, Chives, Sourdough

Mini Lobster Roll on Brioche

Tuna Tartare, Sesame Cone, Tobiko, Chives

HOT

Mini Beef Wellington

Mini Wagyu Royale, Cheddar, Truffle Aioli

Truffle Fries, Shaved Parmesan

Maryland Crabcake, Spicy Remoulade

Potato Blinis, Caviar, Creme Fraiche, Chive

Truffle Mac & Cheese Cubes

Tomato Arancini, Taleggio, Basil Oioli,
Parmesan, Prosciutto

Lamb Chops, Herb Crusted,
Garlic and Thyme

\$11 PER PIECE

CAVIAR

Gaufretes Chips, Crème Fraiche, Chives, Shallots, Dill Dip

MP

CARVING STATIONS

Salt Baked Salmon, Citrus, Fine Herbs, Smoked Trout Roe, Beurre Blanc **\$40 PER PERSON**

Whole Roasted Turkey with classic sauces and condiments **\$30**

Roasted Prime Rib, Horseradish Cream, Jus **\$62 PER PERSON**

Beef Wellington, Mushroom Duxelle, Prosciutto, Dijon, Crepe, Jus **\$55 PER PERSON**

Rosemary and Thyme Roasted Leg of Lamb, Mint Sauce, Roast Gravy **\$50 PER PERSON**

STATIONS

CHEESE & CHARCUTERIE

Selection of Cheeses and Salumi, Quince,
Dried Fruits, Nuts, Marmalade,

Sourdough Bread

\$45 PER PERSON

STEAK TARTARE

Dijonnaise, Capers, Shallots, Cured Egg
Yolk, Parmesan, Chives, Crostini, Caviar

\$35 PER PERSON

SEAFOOD TARTARE

Oysters on the Half Shell

Shrimp Cocktail

Tuna and Salmon Sicilian Crudo

Cilantro Mignonette, Cocktail Sauce,
Serrano Aioli

\$68 PER PERSON



A SEASON *TO SAVOR*





'TIS THE SEASON

DINNER - PLATED

THREE COURSE \$148 | FOUR COURSE \$162 PER PERSON

APPETIZER COURSE

Butternut Squash Soup, Toasted Pepitas, Ricotta Cheese, Aged Balsamic

Belgium Endive, Labneh, Caramelized Walnuts, Pomegranate, Molasses, Lemon Vinaigrette

Burrata & Figs, Aged Balsamic, Crispy Prosciutto, Thai Basil, Ojai Olive Oil

Yellowfin Tuna Crudo, Winter Citrus, Avocado, Ginger Vinaigrette, Chives

California Avocado, Pistachio Aioli, Lemon Gel, Fine Herbs

Pan Seared Scallop, Corn Grits, Parmesan, Hazelnuts, Basil Oil

SALAD SELECTION

Beets, Blood Orange, Goat Cheese Snow, Walnut Gremolata, Champagne Vinaigrette

Fennel & Apple, Treviso, Grapefruit Segments, Ricotta Salata, Lemon Vinaigrette

Iceberg Wedge, Blue Cheese, Lardons, Sungold Tomatoes, Chives

Kale & Brussel Caesar Salad, Parmesan, Breadcrumbs, Chives, Caesar Dressing

ENTRÉES

Striped Bass, Fideua, Green Beans, Saffron Beurre Blanc

Ora King Salmon, Succotash, Lemon Beurre Blanc

Chilean Seabass, Butternut Squash Puree, Asparagus, Tarragon Dust

Roasted Turkey Leg Roulade, Potato Mousseline, Green Beans, Gravy

Roast Beef Tenderloin, Glazed Cipollini Onions, Potato Mousseline, Chives, Red Wine Jus

Roasted Chicken Breast, Leek Vichyssoise, Asparagus, Jus

Butternut Squash Ravioli, Yellow Mole, Pumpkin Seeds, Crispy Brussel Sprouts

SWEET ENDINGS

Apple Tarte Tatin, Pomegranate Ice Cream

Soaked Apple Cake, White Chocolate Mousse, Oatmeal Streusel, Apple Gelee

Salted Butterscotch Budino

Pistachio Tart, Whipped Ganache, Raspberry Compote

Chocolate Tortino, Salted Caramel Ice Cream

Hazelnut Crunch Bar, Flourless Chocolate Cake, Hazelnut Mousse, Fudge Sauce, Hazelnut Ice Cream, Chocolate Sand

HOLIDAY *FEAST*

DINNER - BUFFET

SALADS (3), ENTREES (3), SIDES (4), DESSERTS (3)

\$185 PER PERSON (MINIMUM 50 GUESTS)

SALADS

Iceberg Wedge, Blue Cheese, Lardons, Sungold Tomatoes, Chives

Kale & Brussel Caesar Salad, Parmesan, Breadcrumbs, Chives, Caesar Dressing

Endive & Apple Salad, Kale, Pomegranates, Ricotta Salatta, Lemon Vinaigrette

Classic Caesar Salad, Parmesan, Caesar Dressing

Heirloom Tomato And Burrata, Citrus, Basil, Ginger Vinaigrette

Roasted Beet Salad, Feta Cheese, Blood Orange, Parsley, Mint, Lemon Vinaigrette

VEGETABLES AND SIDES

Green Beans, Cipollini, Almonds, Herbs

Roasted Brussel Sprouts, Pancetta, Balsamic, Chives

Glazed Carrots, Toasted Pistachio, Dates, Spiced Chermoula

Charred Broccolini, Chili, Garlic, Lemon

Roasted Beets with Salsa Verde, Pomegranate Seeds

Chicken and Apple Sausage Stuffing

Potato Gratin

Potato Mousseline, Parmesan Cheese

Sweet Potato, Brown Butter, Caramelized Walnuts

Mac & Cheese Casserole, Parmesan, Breadcrumbs

Butternut Squash Ravioli, Sage Butter Sauce, Parmesan, Toasted Hazelnut

ENTRÉES

Branzino, Pepperonata, Saffron Risotto, Roasted Winter Vegetables, Capers, Thyme Beurre Blanc

Ora King Salmon, Warm Succotash, Citrus Beurre Blanc

Rosemary Chicken, Potato Mousseline, Roasted Root Vegetables, Wild Mushrooms, Marsala Jus

Roasted Turkey Breast, Green Beans Almondine, Roasted Sweet Potatoes, Herb Gravy

Braised Short Ribs, Parmesan Polenta, Glazed Carrots, Cabernet Jus

SWEET AND BRIGHT

Pumpkin Pie

Apple Crostata

Pumpkin Cheesecake

Chocolate Banana Cream Pie

Carrot Cake

Apple Toffee Pudding

Spiced Creme Brulee with Cranberry Compote - GF

Pecan Praline Chocolate Profiterole

Churros, Cinnamon Sugar, Dark Chocolate Ganache

Tiramisu Moderno



All food and beverage subject to 15% administrative fees and 9.75% sales tax. Food and beverage minimums applicable.



HOLIDAY
CHEERS

SPIRITS OF THE *SEASON*

BARTENDERS REQUIRED \$450 | 30 GUEST MINIMUM

MARTINI BAR

SELECT THREE

Classic Gin, Dirty Vodka, Espresso, Lychee, Cranberry Bliss, Spiced Apple

\$28 PER DRINK

FESTIVE COCKTAILS

WINTERBERRY SPRITZ

Sparkling Prosecco, Cranberry Purée, Orange Liqueur, and Rosemary

WHITE CRANBERRY COSMO

Vodka, White Cranberry Juice, and Lime

SPICED APPLE OLD FASHIONED

Bourbon, Spiced Cider Reduction, Orange Peel, Dash of Aromatic Bitters

ESPRESSO ROCHER

Absolut Elyx Vodka, Mr. Black, Frangelico, Creme de Cacao, Espresso, Gianduja

\$28 PER DRINK

HOLIDAY MOCKTAIL COLLECTION

POMEGRANATE ROSEMARY COOLER

Pomegranate Juice, Rosemary Syrup, Lemon Juice, Soda, Rosemary Sprig

CRANBERRY CLEMENTINE SPRITZ

Cranberry & Clementine Juice, Honey-Ginger Syrup, Sparkling Water, Orange Twist

PEAR & THYME FIZZ

Pear Nectar, Lemon, Thyme Infused Syrup, Tonic Water, Fresh Thyme Sprig

\$18 PER DRINK

HOT COCOA & MULLED CIDER BAR

Choice of Dark or White Hot Chocolate and Mulled Hot Cider

TO GARNISH

Marshmallows, Peppermint Sticks, Whipped Cream, Shaved Chocolate, Cinnamon Sticks and Orange Slices

\$18 PER PERSON

CAPPUCCINO & ESPRESSO BAR

Cappuccinos, Espresso, Lattes and other Specialty Coffees made to order with: Dairy, Oat and Nut Milks, Flavored Syrups, Cinnamon, Nutmeg, Rock Candy Stirrers, Sugar Cubes, Shaved Chocolate, Whipped Cream

Plain and Chocolate Biscotti

\$25 PER PERSON | 50 GUEST MINIMUM



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WINE & BUBBLES

CHAMPAGNE

Laurent-Perrier La Cuvee Brut, France	\$140
Moët & Chandon Imperial Brut, France	\$120
Henriot Brut Souverain, France	\$125
Veuve Clicquot Yellow Label Brut, France	\$145
Perrier-Jouët Grand Brut, France	\$145
Dom Pérignon Vintage Champagne, France	\$390
Perrier-Jouët Blason Rosé, France	\$165
Perrier-Jouët Belle Epoque Rosé, France	\$390

SPARKLING

Zardetto Prosecco, Italy	\$68
Zardetto Prosecco Rosé, Italy	\$68
Domaine Chandon Brut, California	\$70
Domaine Chandon Rosé, California	\$75

WHITE

Hayes Ranch Chardonnay, California	\$55
Proverb Chardonnay, California	\$60
Patz & Hall Chardonnay, California	\$95
Flowers Chardonnay, California	\$115
Hayes Ranch Sauvignon Blanc, California	\$55
Honig Sauvignon Blanc, California	\$65
Groth Sauvignon Blanc, California	\$80
Henri Bourgeois Sancerre, France	\$85

WHITE & ROSÉ (continued)

Hayes Ranch Pinot Grigio, California	\$55
Jermann Pinot Grigio, Italy	\$55
Lafite Les Legendes Bordeaux Blanc, France	\$60
Dr Konstantin Frank Semi-Dry Riesling, New York	\$55
Hayes Ranch Rosé, California	\$65
Chateau Sainte Marguerite 'Symphonie', France	\$80
Chateau Sainte Marguerite 'Fantastique', France	\$110

RED

Angel's Ink Pinot Noir, Central Coast	\$65
Lytic Etude Pinot Noir, California	\$70
Schug Pinot Noir, California	\$85
Canyon Road Cabernet Sauvignon, California	\$55
Hayes Ranch Cabernet Sauvignon, California	\$55
Proverb Cabernet Sauvignon, California	\$55
Ravel & Stitch, Cabernet Sauvignon, Central Coast	\$65
Groth Cabernet Sauvignon, California	\$140
Hayes Ranch Merlot, California	\$55
Canyon Road Merlot, California	\$55
Duckhorn Merlot, California	\$100
Poggio Scalette Chianti Classico, Italy	\$60
Lafite Les Legendes Bordeaux Rouge, France	\$60

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RESERVATION INFORMATION & *POLICIES*

LOCAL TAXES

All food and beverage is subject to a 9.75% tax, and a 15% administrative fee (also taxed at 9.75%).

PARKING

The hotel offers Valet Parking only at an event rate of \$25 per car. Vendors may arrange for self-parking (subject to availability) with their catering or conference manager.

ADDITIONAL FEES

Chef Attendant Fees: \$375 each

Bartender Fees: \$450 each

Sushi Chefs: \$450 each

Coat Check Attendant: \$350 each

Restroom Attendant: \$350 each

Security Officer Fee: \$85 per hour, 6 hour minimum

Cake Cutting Fee: \$12 per person

Box Handling Fee: \$350 per event

Overtime Fee: \$1,500 per hour

(Lunch Events past four hours, Dinner Events past six hours)

Kashrus Supervision - OK Kosher of Los Angeles, Rabbi Shalom Kesselamn: From \$3,500 per event

SHIPPING & RECEIVING

All deliveries must be arranged in advance with a catering or conference manager. Boxes must be clearly marked with the name and date of event, contact name, and catering/conference manager name. Fees for storing and delivering may apply.

Vehicles are only permitted to park on the loading dock while loading or unloading and must be moved immediately upon completion. When loading or unloading, all vehicles must be parked parallel to the curb. Backing into the loading dock is a violation of Los Angeles city ordinance. Unauthorized vehicles will be towed at the owner's expense and hotel assumes no liability for damage or theft with any vehicle parked at the loading dock.

The loading dock is located on Wetherly Drive between Burton Way and Third Street and may be accessed from 7:00am to 10:00pm daily.

SECURITY

Dedicated security officers can be arranged through the hotel at the rate of \$85 per officer, per hour, and there is a six hour minimum. Please consult with your catering or conference manager for any security needs you may have. All bar/bat mitzvahs and proms require dedicated security for the duration of the event.

All event spaces except for the Wetherly Room may be double locked for a high level of security, and access to that space can be coordinated by client and security officer. Although rooms can be double locked for added security, if leaving items of extreme value, the hotel still recommends hiring a dedicated security officer.

VENDOR INFORMATION

A certificate of liability insurance is required from all outside vendors.

Vendors are required to use proper care and protect event space during set-up and teardown, using protective equipment during installation. No pins, staples or nails are permitted on awnings, chairs or tables. No items are permitted to be hung from the ceilings, walls, chandeliers, sconces, or other hotel furnishings without advanced approval. All cables are to be taped down with gaffer tape only; duct tape is not permitted. Event spaces must be left in the same condition as they were prior to set-up and any damages and cleaning fees incurred by the hotel will be charged to the client.

A minimum 36" clearance to all exits is required by law. No cables, draping, decoration, staging, etc. are permitted to block these exits. All fire exit signs must remain visible at all times.

Due to limited storage and fire regulations, equipment must be stored in the event space or in vendor's vehicle until set-up time. All service hallways must remain clear of equipment.

To ensure the safety and privacy of our guests, drones are not permitted anywhere on property.

The use of fireworks, fire dancers, smoke machines, etc. will not be permitted.

The use of candles anywhere on property (including outdoor spaces) requires a permit from the City of Los Angeles fire marshal in advance of the event.

All decorations must be approved by the city of Los Angeles fire marshal and a certificate of fire retardant fabric must be provided in advance. Helium tanks must be secured at all times. Decorations cannot block fire exit doors, fire extinguishers or exit signs.

All tents, canopies, awnings must be approved in advance by the city of Los Angeles fire marshal and Director of Security. A certificate of insurance is required from the tent company and the tent supplier is responsible for providing all life and fire safety materials as required by law. Any structure above 36" must be approved in advance and a permit must be provided to the hotel.

All events with press lines must have a fire marshal on site for the duration of the event. No roaming video cameras are allowed unless approved in advance by the Los Angeles County fire marshal.

SMOKING POLICY

Smoking is not permitted anywhere on property (including outdoor event spaces) except for designated smoking areas.



CONTACT *US*

Four Seasons looks forward to coordinating your event.
Please contact our Events department for more details.

OR VISIT US AT
[FOURSEASONS.COM/LOSANGELES](https://www.fourseasons.com/losangeles)

FOUR SEASONS HOTEL LOS ANGELES AT BEVERLY HILLS

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