



Meetings



**EMBASSY
SUITES**

by HILTON™

Los Angeles - International Airport/North



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Catering Manager

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BREAKFAST

Minimum of 10 guests – 1.5 hours of service

Continental- 20 per person

Assorted Danish & Muffins
Whipped Butter & Fruit Preserves
Fresh Seasonal Sliced Fruit
Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water
Freshly Squeezed Orange Juice

Light & Fit – 25 per person

Assorted Muffins
Whipped Butter & Fruit Preserves
Fresh Seasonal Sliced Fruit
House- Made Granola, Greek Yogurt, Honey
Farm Fresh Scrambled Eggs
Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water
Freshly Squeezed Orange Juice

Embassy Breakfast Buffet – 29 per person

Farm Fresh Scrambled Eggs
Chef's Potatoes
Toast with Whipped Butter and Fruit Preserves
Bacon and Sausage
Fresh Seasonal Sliced Fruit
Chilled Orange Juice
Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water

Enhancements

Oatmeal, Walnuts, Mini Chocolate Chips \$6 each
Yogurt Parfait, Berries & Granola \$6 each
Biscuits & Country Gravy \$7 each
Chorizo Burrito \$7 each
Smoked Salmon, Mini Bagels & Cream Cheese \$10each
Mimosas or Bloody Mary \$12 per glass
Bottomless Mimosas or Bloody Mary \$15 per person

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

MORNING BREAKS

Beverage Break – 16 per person All Day- 19

Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water
Assorted Soft Drinks- regular, diet
Bottled Water, San Pellegrino Sparkling Flavored Water

Trail Mix Bar - 17 per person

Chex Mix
Peanuts
Raisins
Cranberries
Mini Chocolate Chip
Banana Chips
Yogurt Covered Pretzels
Granola
Sunflower Seeds
Bottled Water, San Pellegrino Sparkling Flavored Water

Antioxidant Pick Me Up - 18 per person

Dark Chocolate Covered Espresso Beans
Banana Chips
Smoked Almonds
Pistachios
Dried Fruits
Bottled Water, San Pellegrino Sparkling

Build Your Own Avocado Toast - 22 per person

Mashed Avocados
Grilled Toast Points- Bruschetta, Focaccia, Rye
Pink Himalayan Salt, Pepper, Red Pepper
Cucumber, Organic Cherry Tomatoes, Feta
Charred Roasted Sweet Corn
Pickled Red Onion
Hard Boiled Eggs
Assortment of Naked Juices

Tea Time - 26 per person

Freshly Baked Scones with Whipped Butter and Assorted jams
Choice of (3) Freshly Made Finger Sandwiches
- Free Range Egg, Mayonnaise, Watercress
- Black Forest Ham, Dill, Mustard
- Smoked Salmon, Cream Cheese
- Prosciutto, Brie
- Salami, Roasted Red Peppers, Mozzarella Cheese
Seasonal Fruit and Berries
Spa Water Infused with Fruit & Mint
San Pellegrino Sparkling Flavored Water
Assorted Hot Teas

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AFTERNOON BREAKS

Sweetshop - 15 per person

Freshly Baked Cookies
Fudge Brownies
Candy Bars
Rice Krispie Squares
Lemon Bars
Assorted Soft Drinks
Coffee, Decaf and Milk

Seventh Inning Stretch - 17 per person

Popcorn with Four Seasoning: Sour Cream & Onion, White Cheddar, Cheesy Jalapeno, Ranch
Soft pretzels with Dijon Mustard or Cheddar Cheese Dipping
Kettle Chips
Salted Peanuts
Assorted Ice Cream Bars
Assorted Soft Drinks- Regular, Decaf
Bottled Water

Wine Country - 20 per person

Assorted Domestic Cheese & Charcuterie
Water Crackers
Mixed Country Olives
San Pellegrino Sparkling Flavored Water
Bottled Water

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BREAKS, A LA CARTE

Beverages

- Freshly Brewed Regular Coffee – 55 gallon
- Freshly Brewed Decaf Coffee – 55gallon
- Assorted Teas with Hot Water – 55 gallon
- Starbucks Gourmet Iced Coffee – 60gallon
- Flavors: vanilla | hazelnut | caramel | sugar-free
- Tazo Iced Tea or Lemonade – 38 gallon
- Juices: Orange, Apple, Cranberry or Grapefruit – 20 Carafe
- Assorted Starbucks Energy Refreshers – 6 each
- Assorted sodas – 4 each
- Bottled Juice – 4 each
- Bottled Water – 4 each
- Sparkling Voss or Pellegrino – 5 each plain 6 flavored
- Starbucks Frappuccino – 6 each
- Energy Drink, regular, sugar free – 6 each
- Tazo Bottled Teas – 5 each
- Starbucks Double Shot – 5 each

Snacks

- Assorted Donuts – 28 dozen
- Assorted Danish & Muffins – 30 dozen
- Croissants with Butter and Preserves – 28 dozen
- Assorted Bagels with Cream Cheese – 30 dozen
- Seasonal Sliced Fresh Fruit Display – 8 per person
- Individual Yogurt – 4 each
- Fresh Yogurt Parfait with Berries & Granola- 6 each
- Freshly Baked Cookies – 30 dozen
- Fudge Brownies – 30 dozen with nuts 32
- Fruit Bars: lemon, raspberry or strawberry – 30 dozen
- Granola Bars – 3.50 each
- Assorted Candy Bars –3.50 each
- Whole Fresh Fruit – 3.50 each
- Upgraded Seasonal Whole Fresh Fruit – 4.50 each

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COMPLETE MEETING PLANNER PACKAGE

80 per person, minimum 25 guests

Morning – Get Your Juices Flowing

Assorted Danish & Muffins
Sliced Fresh Fruit Display
Chilled Orange Juice
Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water

Choice of:

Lunch – Half-Time Deli Lunch Buffet

Sliced Ham, Turkey and Roast Beef
Assorted Deli Breads and Condiments
Assorted Deli Cheese
Fresh Garden Salad with Italian and Ranch Dressing
Tuna Salad, Potato Salad and Pasta Salad
Freshly Baked Cookies
Iced Tea and Water Station

Lunch – Half-Time Pasta Lunch Buffet

Linguini with Marinara Sauce
Chicken Breast with Pesto Sauce
Seasonal Vegetables
Crisp Caesar Salad
Focaccia Bread with Olive Oil & Sautéed Garlic Cloves
Sliced Fresh Fruit Display
Carrot Cake with Cinnamon Cream
Iced Tea and Water Station

Cantina Buffet

Chicken Fajitas, Cheese Enchiladas
Black Beans, Spanish Rice
Tri-Colored Tortilla Chips
Flour and Corn Tortillas
Fresh Garden Salad with Ranch & Italian Dressing
Fresh Salsa, Sour Cream, Mango Relish
Sliced Fresh Fruit Display

Afternoon – Give Me A Break

Granola Bars and Yogurts
Fudge Brownies
Seasonal Whole Fruit
Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water
Bottled Water and Assorted Sodas

Audio/Visual Equipment

Meeting Room Rental Fee
(1) Screen, (1) Wired Microphone
Complimentary Wireless Internet Access in the Meeting Room Only!
An LCD Projector is provided complimentary for meetings with 50 guests or more.

Parking- Complimentary Daily Parking for all attendees

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BOX LUNCHES

27 per person

Each boxed lunch includes (1) Sandwich, Individual bag of Kettle Potato Chips, Freshly Baked Cookie, Fresh Seasonal Whole Fruit, Bottled Water. Condiments served on the side.

Choice of three sandwiches:

Italian

Salami, Turkey, Ham
Provolone Cheese, Lettuce, Tomato
on Parmesan Baguette

BLT

Salami, Turkey, Ham
Provolone Cheese, Lettuce, Tomato
on Parmesan Baguette

Chicken Caesar Wrap

Grilled Chicken
Garlic Croutons, Parmesan Cheese
Tomatoes, Romaine on Whole Wheat Tortilla

Embassy Club

Turkey, Ham, Bacon,
Lettuce, Tomato
On Sourdough Bread

California Classic Wrap

Avocado, Tomato, Cucumber,
Lettuce, Roasted, Bell Peppers, Jack Cheese
Wrapped in Flour Tortilla

Grilled Vegetarian Wrap

Grilled Vegetables, Zucchini, Squash, Onion
Tomato, Asparagus, Hummus, Seasonal Greens
Served on Whole Wheat Tortilla

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PLATED LUNCH – ENTRÉE

Lunch includes Freshly Baked Artisan Rolls & Butter, Local Grown Seasonal Vegetables, Whipped Potato Puree, Iced Tea and Water

SALADS (choose one)

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic

Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, and Caesar Dressing

Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry Vinaigrette

MAIN COURSE (choose two and a sauce)

Vegetarian Ratatouille | Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Pepper, Seasoned Garlic and Herbs | Steamed White Rice \$30

Herb Roasted Chicken | Mushroom Marsala, Honey Mustard, Citrus Au Jus \$32

Grilled Sirloin | Chimichurri, Shitake Mushroom Jus, Brandy Peppercorn \$34

Grilled Salmon | Roasted Tomato Cream Sauce, Chardonnay Dill Sauce, Lemon Parsley \$36

DESSERTS (choose one)

New York Cheesecake with Berry Coulis

Espresso Cake

Lemon Butter Cake

Red Velvet Cake

Chocolate Ganache Cake, freshly Whipped Cream

Tiramisu, Lady Fingers, Espresso Mascarpone Filling

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LUNCH DELI BUFFET

37 per person

Minimum of 25 guests required
All buffets include iced tea and water service

New York Deli

Salami, Turkey and Ham
Rustic Baguette with Spicy Mayonnaise
Swiss Cheese and Pepperoncini
Fresh Garden Salad with Ranch & Italian Dressing
Homemade Potato Chips
Fried Yams
Tomato Basil Bisque
Lemon Bars

Century Deli

Sliced Ham, Turkey, Roast Beef
Assorted Deli Breads, Deli Cheeses and Condiments
Fresh Garden Salad with Ranch & Italian Dressing
Tuna Salad, Potato Salad and Pasta Salad
Sliced Fresh Fruit Display
Freshly Baked Cookies & Brownies

California

Fresh Vegetable Wraps/Chicken Caesar Wraps
Tri-Tip/Spinach Sandwich with Aioli Sauce
Fresh Garden Salad with Ranch & Italian Dressing
Caprese Salad
Terra Chips and Soup du Jour
Flan

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LUNCH BUFFET – GRAND

Minimum of 25 guests required

Choice of (2) entrees – 38

Choice of (3) entrees – 44

Lunch buffet includes assorted artisan breads, butter, choice of (1) salad, entrée, whipped potato puree, seasonal vegetables, assorted mini chef desserts, iced tea or lemonade (1.5 hours of service)

SALADS

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic

Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, Caesar Dressing

Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry Vinaigrette

MAIN COURSE

Herb Roasted Chicken with Mushroom Marsala or Picatta Sauce

Grilled Salmon with Roasted Tomato Cream Sauce

Crispy Fried Buttermilk Chicken

Braised Beef Short Ribs, Roasted Cipollini, Red Wine Reduction

Pesto Capellini Chicken, Asparagus, Pignolia

Ratatouille with Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers and Seasoned Garlic and Herbs

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PLATED DINNER

Dinner includes Freshly Baked Artisan Rolls & Butter, Local Grown Seasonal Vegetables,
Freshly Brewed Coffee, Decaf and Hot teas

SALADS (choose one)

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic

Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, Caesar Dressing

Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry
Vinaigrette

MAIN COURSE (choose two)

Ratatouille | Roasted, Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers, Seasoned with
Garlic and Herbs \$38

Oven Roasted Chicken | Herb Fingerling Potatoes | Chicken Mushroom Au Jus \$42

Grilled Salmon | Rice Pilaf | Chardonnay Dill Sauce \$47

Grilled New York Steak | Whipped Garlic Mashed Potatoes | Shitake Jus \$48

Duo Plate of Sirloin and Jumbo Shrimp (3) | Rice Pilaf | Brandy Peppercorn \$55

DESSERTS (choose one)

New York Cheesecake with Berry Coulis

Chocolate Fondant Cake, Freshly Whipped Cream

Tiramisu, Lady Fingers, Espresso Mascarpone Filling

Chocolate Chip Cheesecake

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DINNER BUFFET

Minimum of 25 guests required

Choice of (2) entrees- 48

Choice of (3) entrees- 54

Dinner buffet includes Assorted Artisan Breads, Creamy Butter, choice of (1) Salad, choice of Entrées, (2) Sides, (1) Dessert, Freshly Brewed Coffee, Decaf and Hot Teas
(1.5 hours of service)

SALADS

Fresh Baby Green Salad with Julienne Carrots, Tomato Wedges, Cucumber, Balsamic

Crisp Romaine Lettuce topped with Parmesan Cheese, Croutons, Caesar Dressing

Baby Spinach, Caramelized Pecans, Feta Cheese, Granny Smith Apples, Fresh Raspberry Vinaigrette

ENTREES

Herb Roasted Chicken with Mushroom Marsala or Picatta Sauce

Grilled Salmon with Roasted Tomato Cream Sauce

Braised Beef Short Ribs, Roasted Cipollini, Red Wine Reduction

Barbeque Tri Tip

Ratatouille with Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers and Seasoned Garlic and Herbs

Ricotta Cheese Ravioli, Brown Butter, Lemon Capers

SIDES

Whipped Mashed Potatoes, Roasted Heirloom Fingerling Potatoes, Sautéed Green Beans with Almonds, Local Seasonal Vegetables, Rice Pilaf, Cajun Mac & Cheese, Mascarpone Polenta, Caramelized Brussel Sprouts

DESSERTS (choose one)

New York Cheesecake with Berry Coulis

Chocolate Fondant Cake, Freshly Whipped Cream

Tiramisu, Lady Fingers, Espresso Mascarpone Filling

Chocolate Chip Cheesecake

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BANQUET CASH BAR SERVICE

There will be a \$150.00 Bartender Fee if the bar revenue does not exceed \$400.00. Any Wine or Champagne brought onto the hotel premises must be pre-arranged and approved by the Catering Department. A \$20.00 corkage fee per bottle will apply.

Well Brands - \$9
Call Brands - \$10
Premium Brands - \$11+
Domestic Beers - \$6
Imported/Microbrew Beers - \$7
Soft Drinks/ Juices - \$5
House wine by the Glass - \$9
Red Bull- Regular and Sugar free - \$6
Mineral Water - \$6

Non-Alcoholic & Soda Bar Packages

Drinks & Juice Service - \$8 per person
Sparkling Cider (non-alcoholic) - \$20 per bottle

HOST BAR PACKAGES

All hosted bars include beer, house wine and soft drinks. Pricing based per person.

SOFT BAR

One Hour \$14 | Two Hours \$20 | Three Hours \$25 | Four Hours \$30
House Red and White Wine, Sparkling Wine, Microbrews/Imported/Domestic Beer, Soft Drinks, Mineral Water and Juice

CALL BRANDS

One Hour \$18 | Two Hours \$24 | Three Hours \$29 | Four Hours \$34
Bacardi, Smirnoff, Tanqueray, Canadian Club, Seagrams 7, Jim Beam, Jack Daniel's, Jose Cuervo, Captain Morgan, Malibu, Domestic/ Imported beers, Red/white wine

PREMIUM BRANDS

One Hour \$21 | Two Hours \$30 | Three Hours \$35 | Four Hours \$40
Ketel One, Absolut, Bombay/Sapphire, Bacardi, Captain Morgan, Crown Royal, Maker's Mark, Johnny Walker Black, Hennessy VS, 1800 Silver Tequila, Microbrews/Imported Beers, Upgraded red/white wine

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