

avalon hotel

BEVERLY HILLS

Cocktail Reception

Catering by

Viviane



FREQUENTLY ASKED QUESTIONS

What is a Food and Beverage Minimum?

The food and beverage minimum is the specific amount of revenue required to guarantee and utilize our venue for your event. Please see your catering manager for the appropriate minimum required for your event. The total amount spent will be determined by your final menu selections as well guest count. Food and beverage minimums are exclusive of service charge, taxes, and fees.

Are there Rental Fees?

Rental fees vary depending on the venue chose, dates, and guest count. Our rental fees will generally cover labor, setup, teardown, tables, chairs, and basic décor. Please contact your Catering Manager for specific rental fees and the inclusions .

When do I need to provide my menu selections?

In order to assure the availability of all chosen items, your selections should be submitted to your Catering Manager two weeks prior to the function date. Menus are subject to seasonal changes and may not be available. Please see your Catering Manager for assistance in selecting the perfect menu.

Final Guarantees:

To ensure a flawless and seamless event, we ask that you provide your final count (3) three days prior to the function date. Once your count is given, you may not decrease the count as the noted attendance on your initial agreement will be the basis for all billing. In the event that additional guests are in attendance, we will do our best to accommodate you and your additional guests.

Rain Policy:

In the event of rain or inclement weather, the Hotel will do everything in its power to accommodate the event. Should problematic weather occur and there are no indoor facilities available, the Group is responsible for an alternate rain plan and will be accountable for all charges that are incurred (e.g., outdoor tenting). The Group understands that in reserving an outdoor space, inclement weather is always a possibility and will not hold the Hotel and/or Proper responsible for determining a secondary location, or any financial charges incurred in obtaining either alternate facilities or equipment such as tenting.

All food and beverage charges shall be subject to a 20% gratuity and taxes. Menus are subject to seasonal changes and pricing may vary.



COCKTAIL HOUR

Kick start your event with our house made selection of hot and cold hors d'oeuvres.

PASSED HORS D'OEUVRES

\$20 per person based on a variety of three items
(two hour service time)

\$5 per item each additional item

Choice of 3:

Roasted Tomato & Burrata Bruschetta

Eggplant Tapenade Bruschetta | tomato, bell pepper, olive, capers, basil

Squash Blossoms | ricotta cheese, truffle honey

Mini Avocado Toast | ricotta salata, pickled chili, herbs

Mac & Cheese Croquettes

Truffle Arancini | spicy tomato sauce

Smoked Salmon Tartine | avocado, cucumber, pickled radish

Tuna Poke | rice paper chip with avocado, green onion & mint

Crab Cakes | caper aioli

Blue Cheese Stuffed Dates | candied bacon, balsamic reduction

Mini Chicken & Poblano Quesadillas

Buttermilk Boneless Fried Chicken | blue cheese sauce

Mini Kobe Burger | cheddar cheese, bacon-onion jam, russian dressing, brioche bun



MEZZE STATION

Beef & Chicken Kebobs
Roasted Garlic Hummus
Kalamata Olive Tapenade & Smoked Eggplant Puree
Grilled Vegetables & Grilled Flatbread
\$25 per person

CHARCUTERIE & CHEESES VARIETY

Marinated Olives & Spiced Nuts
Whole Grain Mustard & Toasted Breads
\$18 per person

SALAD STATION

Caesar salad, romaine hearts, shaved parmesan cheese, croutons
Heirloom Tomato with Burrata, basil, fresh hearts of palm, walnut pesto croutons
Brassica, kale, brussel sprout, radicchio, fennel, persimmon, pomegranate, almond, lemon vinaigrette
Roasted Beet & Avocado, baby kale, watercress, goat cheese, pine nuts, sherry vinaigrette
Butter Lettuce, bacon, roasted tomato, mushroom, crispy shallot, green goddess
Choose 2: \$18 per person
Add Chicken, Shrimp, Steak: \$8 per person

PASTA & GRAINS

Spaghetti al Pesto, heirloom cherry tomato, fresh mint, pecorino, walnut pesto
Roasted Butternut Squash Ravioli, brown butter, sage, walnut
Orecchiette, sausage, swiss chard, toasted bread crumb
Spaghetti & Meatballs, basil tomato sauce, parmesan cheese
Wild Mushroom Risotto, truffle oil, fresh herbs
Beluga Lentils, tomato, red onion, gorgonzola, herbs
Roasted Butternut Squash Risotto, brown butter, pepita seeds, sage
Cous Cous, cucumber, cherry tomatoes, olive, lemon, herbs
choose 2: \$22 per person

SIDES

Charred Brussel Sprouts, preserved lemon, sea salt
Roasted Cauliflower, pine nuts, red onion, capers, cilantro
Fingerling Potatoes, roasted garlic yogurt, chive
Sautéed Broccoli, sherry vinegar, garlic chili
Roasted Vegetables, carrot, parsnip, asparagus, fennel, fingerling potatoes, fresh herbs
Market Vegetable Crudite, roasted garlic hummus, grilled flatbread
Choose 2: \$18 per person

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Station pricing is based on 1 hour of continuous service.*



BAR PACKAGES

WINE + BEER PACKAGE

pricing per person

One Hour	\$32
Two Hours	\$36
Three Hours	\$42

*Each additional hour is \$8.00
per person*

Includes:

House Sparkling Wine
House Red & White Wine
Domestic & Imported Beers
Assorted Soft Beverages

WELL BAR PACKAGE

pricing per person

One Hour	\$38
Two Hours	\$45
Three Hours	\$52

*Each additional hour is \$11.00
per person*

Includes:

Wheatly Vodka
Greenhalls Dry Gin
El Charro Tequila
Buffalo Trace Bourbon
Old Overholt Rye Whiskey
J&B Scotch Whiskey
Assorted Soft Beverages

PREMIUM BAR PACKAGE

pricing per person

One Hour	\$43
Two Hours	\$52
Three Hours	\$57

*Each additional hour is \$13.00
per person*

Includes:

Grey Goose Vodka
Fords Gin
Viva XXXII Tequila
Bulleit Bourbon
Sazerac Rye Whiskey
Dewars Scotch Whiskey
Assorted Soft Beverages



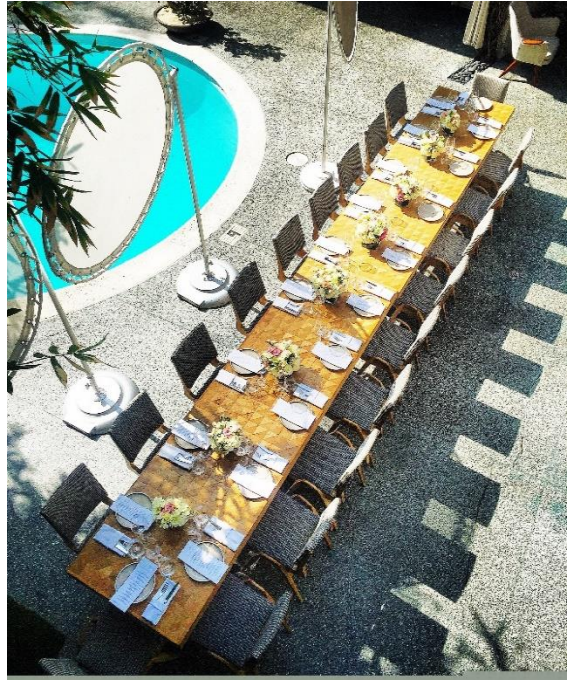
Bar Enhancements:

*Add One Signature Cocktail to your Bar
Package
\$5.00 additional per person*

*Bartender required per
75 guests:
\$150 per bartender*

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