



# Wedding Packages

A Day to Remember in a Place You'll Never Forget



**INTERCONTINENTAL**  
LOS ANGELES DOWNTOWN

| 900 Wilshire Boulevard | Los Angeles, CA 90017 |  
| 213.688.7777 | [ICLADowntownGroups@ihg.com](mailto:ICLADowntownGroups@ihg.com) |



## - Deluxe Reception Package -

Five-Hour Deluxe Bar Package

Deluxe Spirits, Domestic Beers, Imported Beers, Craft Beers,  
Wines, Assorted Soft Drinks, Still Waters, Sparkling Waters

Four Tray-Passed Appetizers

Two-Course Dinner

Includes Salad and Entrée

(Entrée Choice of Chicken, Fish, or Vegetarian)

Choice of Champagne Toast or Tableside Wine Service  
During Dinner

Wedding Cake

Regular Coffee, Decaffeinated Coffee, and Assorted Teas

Six-Hour Service Staff and Designated Banquet Captain

Hotel Banquet Tables and Chairs

Hotel China, Glassware, and Silverware

Hotel Linen and Napkins

All Material Tables

Hotel Dance Floor and Staging

One Complimentary Suite on Your Wedding Night

Use of Bridal Room on Wedding Day

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**\$200.00 per Person**

**Additional \$20.00 per Person for Beef Entrée**

Pricing Exclusive of 25.50% Taxable Service Charge and Current Sales Tax



# - Deluxe Brands Bar Package -

## | DELUXE SPIRITS |

Vodka | Absolut

Scotch | Chivas

Gin | Aviation

Rum | Bacardi

Tequila | Centenario Plata

Bourbon | Maker's Mark

Mezcal | 400 Onejos

Cognac | Martel VS Single Distillery

Whiskey | Jack Daniels

Japanese Whisky | Suntory Toki

## | WINES |

Piper Sonoma County Brut

Frontera Cabernet Sauvignon

Frontera Chardonnay

## | DOMESTIC BEER |

Michelob Ultra

Blue Moon

Lagunitas IPA

Athletic Non-Alcoholic

## | IMPORTED BEER |

Modelo

Heineken

Stella Artois

Peroni

Estrella Damm

## | NON-ALCOHOLIC |

Assorted Soft Drinks

Bottled Still Waters

Bottled Sparkling Waters

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1 Bartender per 75 Guests at \$325.00 for 5-Hour Service + Tax per Bartender

## - Premium Reception Package -

Five-Hour Premium Bar Package

Premium Spirits, Domestic Beers, Imported Beers, Craft Beers,  
Wines, Assorted Soft Drinks, Still Waters, Sparkling Waters

Four Tray-Passed Appetizers

Two-Course Dinner

Includes Salad and Entrée

(Entrée Choice of Chicken, Fish, or Vegetarian)

Choice of Champagne Toast or Tableside Wine Service  
During Dinner

Wedding Cake

Regular Coffee, Decaffeinated Coffee, and Assorted Teas

Six-Hour Service Staff and Designated Banquet Captain

Hotel Banquet Tables and Chairs

Hotel China, Glassware, and Silverware

Hotel Linen and Napkins

All Material Tables

Hotel Dance Floor and Staging

One Complimentary Suite on Your Wedding Night

Use of Bridal Room on Wedding Day

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**\$220.00 per Person**

**Additional \$20.00 per Person for Beef Entrée**

Pricing Exclusive of 25.50% Taxable Service Charge and Current Sales Tax



# - Premium Brands Bar Package -

## | PREMIUM SPIRITS |

Vodka | Kettle One

Scotch | Buchanan Deluxe Scotch

Gin | Tanqueray

Rum | Ron Zacapa 23 Year

Tequila | Don Julio Blanco

Bourbon | Bulleit

Mezcal | Amaras Verde Joven Espadin

Cognac | Martel VSOP Red Barrell

Whiskey | Jameson Irish

Japanese Whisky | Shibui Grain Select

## | WINES |

Piper Sonoma County Brut

Frontera Cabernet Sauvignon

Frontera Chardonnay

## | DOMESTIC BEER |

Michelob Ultra

Blue Moon

Lagunitas IPA

Athletic Non-Alcoholic

## | IMPORTED BEER |

Modelo

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- Cold Hors D'oeuvres -

**Heirloom Tomato Caprese Skewer | V, GF**

Aged Balsamic, Micro Basil

**Aged Prosciutto de Parma | DF**

Melon, Basil Tart Shell

**Chilled Blackened Shrimp Skewer | GF**

Creole Remoulade

**Lobster Salad**

Tarragon Aioli, Mini Brioche Bun

**Spicy Tuna Tartar | DF**

Crispy Rice Puff, Sesame Cone

**Truffle Deviled Egg | V**

Pickled Shallot, Chive

**Humbolt Fog Goat Cheese | V**

Fig Jam, Walnut Crostini

**Grilled Beef Tenderloin**

Boursin Cheese, Sweet Pepper Drop

**Smoked Carrot Mousse | V**

Charred Asparagus Tips

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- Warm Hors D'oeuvres -

**Szechwan Style Lamb Chops | GF, DF**

**Pollo de Saltimbocca | GF, DF**

Fresh Sage, Parma

**Mini Spinach Falafel | VG**

Roasted Garlic Tahini

**Crispy Vegetable Spring Rolls | VG, GF**

Soy Sesame Glaze

**Mini Chicken Cordon Bleu**

Herb Butter

**Mini Beef Wellington**

Burgundy Glaze

**Stuffed Cremini | GF**

Gorgonzola, Sweet Italian Sausage

**Bacon Wrap Sea Scallops | GF**

Tarragon Chimichurri

**Vegetable Samosas | V**

Mint Chutney Yogurt Dip

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## - Starters -

Served with Artisan Rolls & Sweet Butter

### **Cream of White Asparagus | GF**

Lobster Garnish, Chives

### **Sun Choke Bisque | V, GF**

Sun Choke Chips, Porcini Dust, White Truffle Oil

### **Puree of Woodland Mushroom | V, GF**

Truffle Essence

### **Anjou Pear Salad | V, GF**

Hearts of Romaine, Gorgonzola, Dulcet Walnuts

Honey Balsamic Dressing

### **Tuscan Kale & Mixed Greens | V, GF**

English Peas, Grapefruit Segments, Feta Cheese

Champagne Mint Dressing

### **Salade Mercedes | V, GF**

Salt-Roasted Beet, Heirloom Tomato, Egg

Herb Vinaigrette

### **Trio of Tomato Tower | V, GF**

Fresh Ovalini Mozzarella, Micro Cilantro

Two-Tone Balsamic Vinaigrette

### **Spinach & Fennel | V, GF**

Frisee, Blackberries, Manchego Cheese

Truffle Vinaigrette

### **Grilled Kabocha Squash & Baby Spinach | V, GF, DF**

Roasted Bell Pepper, Shaved Cabbage, Pickled Shimeji Mushrooms,

Mandarin Orange Segments

Red Fresno Chili Vinaigrette

### **Charred Brussel Sprouts & Lardons | GF**

Baby Spinach, Lollo Rossa, Parmesan Crisp

Herb Essence

### **Portabella Carpaccio | V, GF**

Haricot Verts Salad, Marinated Pear Tomatoes, Parmesan Crisp

Herb Essence

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## - Main Entrées -

### **Stuffed Free-Range Chicken Breast | GF**

Truffle Spinach Mousse, Butter Whipped Potatoes, Grilled Jumbo  
Asparagus, Baby Heirloom Carrots  
Herbed Chicken Jus

### **Citrus Herb Chicken Breast**

Cured Tomato, Baby Squash, Haricot Vert,  
Brown Butter Roasted Potato Gnocchi  
Lemon Beurre Blanc

### **Loup de Mer a la Provencale | GF, DF**

European Seabass  
Onion Soubise, Haricot Verts  
Sauce Provençal

### **Horseradish and Potato Crusted Scottish Salmon Filet**

Sautéed Asparagus  
Aquavit Chive Beurre Blanc

### **Macadamia Nut Crusted Chilean Sea Bass**

Sesame Long Bean, Hawaiian Purple Yam Puree  
Toasted Coconut and Grilled Pineapple Sauce

### **Herb Crusted Filet Mignon | GF**

Potato Gratin, Green & White Asparagus  
Chantelle Pommery Mustard Demi

### **Grilled Beef Tenderloin | GF**

Horseradish Whipped Mashed Potatoes, Grilled Broccolini, Port  
Braised Pearl Onions & Bacon Lardons  
Port Wine Glaze

### **Cote de Boeuf | GF**

Bone-In Rib Eye Steak  
Caramelized Shallot Haricot Verts, Truffle Risotto  
Sauce Au Poivre

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### **Additional \$20.00 per Person for Beef Entrée**

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## - Vegan Main Entrees -

### **Aubergine Rollatini | VG, GF**

Baby Spinach, Curried Beluga Lentils  
Fire Roasted Pepper & Oregano Romesco

### **Woodland Mushroom and Kale Ravioli | VG, GF**

Eggplant Sage Caponata

### **Citrus Paprika Cauliflower Steak | VG, GF**

Polenta Triangle  
Black Bean Salsa

### **Sesame Crusted Tofu | VG**

King Oyster Mushroom, Braised Napa Cabbage, Kale, Coconut Jasmine Rice  
Lemongrass Soy Reduction

### **Green & Red Lentil Tabbouleh | VG**

Shaved Coconut  
Curried & Charred Romanesco with Chili Flakes

### **Sweet Corn Polenta | VG, GF**

Extra Virgin Olive Oil, Slow Roasted Portobello Mushrooms,  
Caramelized Cipollini Onions  
Roasted Vegetable Jus

### **Japanese Eggplant | VG, GF**

Steamed Rice, Blistered Tomato & Broccolini  
Almond Milk Curry Sauce

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