

CITY CLUB LOS ANGELES

# Weddings



CITY  
CLUB  
los angeles  
A Member of the ClubCorp Family

555 SOUTH FLOWER STREET, 51ST FLOOR  
LOS ANGELES, CA 90071  
(213) 620-9662 | CITYCLUBLA.COM



# Testimonials

"City Club Los Angeles exudes a chic and luxe vibe with a romanticism of the cityscape - we felt extremely fortunate to get married at such a beautiful venue."

***SARAH & CHARLES***

"I have searched near and far for the perfect wedding venue in Los Angeles. I wanted something modern, stylish, and unlike any venue I have ever seen. From the moment I stepped out of the elevator onto the 51st floor I was speechless. City Club LA is absolutely stunning with breathtaking views of Downtown Los Angeles. We had the most beautiful wedding and our family and friends could not stop talking about it till this day."

***JENNIFER & WILLIAM***

"When we first were looking for wedding venues, we focused on booking an amazing location, but more importantly we wanted someone who would invest themselves with the same energy that we were putting into our wedding day. Suffice to say once we met Ernest we knew we had found the right person! We can never thank you enough for what you did for us!"

***ASHLEY & CHASE***

"My husband and I can't say enough about City Club Los Angeles! Everyone at the City Club made us feel so special. The word impossible is definitely not in their vocabulary. We continue to hear great things from our guest, from the breathtaking view of Los Angeles from the 51st floor, to the friendly and energetic staff, everyone was so amazed including us. Thanks to Ernest and the rest of the staff, our wedding day went off without a hitch!"

***ZAIN & BIJAN***

"OMG!! What a spectacular venue! Gorgeous 360° view of the city. The space is very modern and sleek, & very spacious for larger weddings. The City Club staffs were all very professional and accommodating. Shout out to Service Director and the Private Events Director for putting everything together and making our day so special. Their hard work and dedication truly made our day even more elevated. Highly recommend this venue if you want view of LA without worrying about weather all year round. You can never go wrong with the city view of LA! Book ASAP because they do get booked up!"

***MARGARET & ALLEN***

# Ceremony

## PACKAGE

Clear Chiavari Chairs  
Draped Entrance  
Aperture Lounge for Cocktail Hour  
Two Private Changing Rooms

**\$4,000**  
*plus tax*





# Saturday PACKAGE

- Two Course Plated Dinner
- Three Tray Passed Hors D'oeuvres During Cocktail Hour
- Complimentary Sparkling Wine or Sparkling Cider Toast
- Two Hours of Unlimited Club Brand Liquors
- Cake Cutting Service with Coffee & Tea Service
- Dance Floor (16x16, White or Black)
- Satin Lamour Linens & Matching Napkins

## \$30,000

*\*inclusive of service and tax*

Includes 120 Guests  
\$250 inclusive per additional guest

Non-Member Fee - \$1,500+  
Room Rental Fee - \$1,200+





# Sunday PACKAGE

- Two Course Plated Dinner
- Three Tray Passed Hors D'oeuvres During Cocktail Hour
- Complimentary Sparkling Wine  
or Sparkling Cider Toast
- Two Hours of Unlimited Beer, Wine, Soft Drinks
- Cake Cutting Service with Coffee & Tea Service
- Dance Floor (16x16, White or Black)
- Satin Lamour Linens & Matching Napkins

**\$20,000**

*\*inclusive of service and tax*

Includes 120 Guests  
\$200 inclusive per additional guest

Non-Member Fee - \$1,500+  
Room Rental Fee - \$1,200+



# Hors d'oeuvres

## CHILLED SELECTIONS

- Mini Gazpacho Soups
- Caponata & Aged Ricotta Bruschetta
- Petite Caprese Salad Boats
- Marinated Mushroom & Artichoke Crostino
- Tuna Tartare & Avocado Mousse Mini Cone
- Shrimp Cocktail Shooters
- Prosciutto Wrapped Persimmons with Goat Cheese
- Poquito White Fish Ceviche Tacos
- Fruit Skewers
  - strawberry, blueberry, blackberry

## HOT SELECTIONS

- Crab Cakes - tarragon citrus aioli
- Yellow Curry Chicken Kebob - tzatziki
- Mini Beef Wellington
- Poquito Steak Tacos
  - (vegan option available)
- Truffle Arancini - lemon aioli
- Mini Corn Dogs - honey dijon
- Fried Chicken Biscuit Sliders
- Mini Steak Katsu Sandwiches
- Almond Date Wrapped in Bacon
- Petite Chicken & Waffles
  - maple gastrique
- Sourdough Truffle Grilled Cheese
- Steak Churrasco Skewer
  - thai peanut sauce



# Menu

## COCKTAIL HOUR

First Hour of Unlimited Bar Package  
Selection of 3 Tray-Passed Hors d'oeuvres

## FIRST COURSE

*select one*

Butternut Squash Soup  
*sour cream, pine nuts, fines herbes*

Lobster Bisque  
*tarragon crème fraîche*

Market Salad  
*seasonal fruit, golden raisins, candied walnuts, feta cheese, honey lime dressing*

Burrata Salad  
*tomato, baby greens, balsamic, lemon oil, herbs*

Endive Salad  
*ultra gems, apples, jicama, almonds, cranberries, blue cheese*

Mixed Green Salad  
*cherry tomatoes, red onion, yuzu truffle soy vinaigrette*

## MAIN COURSE

*select three*

Mary's Crispy Skin Chicken Breast  
*parsnip purée, peas and carrots, natural jus, maple gastrique*

Roasted Halibut  
*risotto cake, spinach, white wine tomato beurre blanc*

Steamed European Sea Bass  
*Hong Kong style, bok choy, lotus root, water chestnuts, chili ginger soy, jasmine rice*

Filet Mignon  
*yukon potato purée, haricot verts, red wine bordelaise, parmesan crisp*

Potato Gnocchi Pomodoro  
*toy box squash, parmesan*

# Upgraded

## SELECTIONS

Charcuterie Display | \$20++ per person

- Assorted Cheese & Charcuterie
- Accountrements
- Assorted Breads & Crackers

Crudo Bar | \$30++ per person

- Oysters on Half Shell with Mignonette
- Dungeness Crab Salad on Crostini
- Ahi Tuna - *salsa verde, sicilian capers and olives micro parsley*

Starters | \$5++ per person

- Forrest Mushroom Bisque - *rosemary crème fraîche*
- Lobster Bisque - *sherry tarragon crème fraîche*
- Poached Pear Salad - *humboldt fog, frisée, almonds*
- Heirloom Tomato & California Burrata

# Late Night

## BITES

Street Tacos | \$7++ per taco

*marinated flank steak, achiote chicken, salsa guacamole, pico de gallo, cilantro*

Assorted Flatbreads | \$35++ each

*bbq chicken, margherita, mushroom. gruyère cheese*

Donut Bar | \$20++ per person

*fresh plain donuts, assorted fillings, dessert sauces powdered sugar*

S'mores | \$15++ per person

*Hershey's milk chocolate, peanut butter cups marshmallow, graham crackers*

Custom Styled Dessert Table

(\$2,000 for up to 100 guests)

*work with a dessert stylist on a theme and selection of candies and baked goods*





# Bar Packages

● SOFT

● HOUSE

● GOLD

● PLATINUM

|                                    |  |  |  |  |
|------------------------------------|--|--|--|--|
| <b>VODKA</b>                       |  | House Brand  | Ketel One<br>Tito's<br>Stoli   | Belvedere<br>Ciroc<br>Grey Goose   |
| <b>GIN</b>                         |  | House Brand  | Beefeater<br>Bombay Sapphire   | Bombay Sapphire<br>Tanqueray   |
| <b>BOURBON</b>                     |  | House Brand  | Bulleit<br>Long Branch   | Maker's Mark<br>Woodford Reserve   |
| <b>SCOTCH</b>                      |  | House Brand  | Dewar's White Label<br>Johnny Walker Red   | Glenfiddich 12<br>Johnny Walker Black<br>Macallan 12   |
| <b>WHISKEY</b>                     |  | House Brand  | Gentleman's Jack<br>Knob Creek   | Crown Royal<br>Jameson<br>Templeton Rye  |
| <b>RUM</b>                         |  | House Brand  | Malibu<br>Myer's Dark  | Bacardi<br>Captain Morgan  |
| <b>TEQUILA</b>                     |  | House Brand  | Jose Cuervo 1800 Silver<br>Jose Cuervo 1800<br>Reposado                                      | Don Julio Reposado<br>Herradura Reposado<br>Herradura Silver<br>Patron Silver                            |
| <b>BRANDY</b>                      |  |  | Courvoisier VSOP   | Hennessy VSOP  |
| <b>WINE</b>                        | Marquis de la Tour<br>Sparkling Wine<br><br>Campo Viejo Cava<br>Brut Reserva<br><br>CK Mondavi<br>- Cabernet Sauvignon<br>- Chardonnay | Marquis de la Tour<br>Sparkling Wine<br><br>Campo Viejo Cava<br>Brut Reserva<br><br>CK Mondavi<br>- Cabernet Sauvignon<br>- Chardonnay | Carletto Prosecco<br><br>Carletto<br>Montepulciano<br>d'Abruzzo<br><br>Carletto Pinot Grigio | Upgraded Wines<br>Selected By Our<br>Sommelier<br><br>Ask your Private<br>Events Director<br>for Pricing |
| <b>BEER</b>                        | Bud Light<br>Coors Light<br>Corona<br>Miller Lite<br>Modelo<br>Heineken  | Bud Light<br>Coors Light<br>Corona<br>Miller Lite<br>Modelo<br>Heineken  | Bud Light<br>Coors Light<br>Corona<br>Miller Lite<br>Modelo<br>Heineken                      | Bud Light<br>Coors Light<br>Corona<br>Miller Lite<br>Modelo<br>Heineken                                  |
| <b>ADDITIONAL<br/>HOUR PRICING</b> | \$25 Inclusive PP<br>Each Additional Hour  | \$30 Inclusive PP<br>Each Additional Hour  | \$35 Inclusive PP<br>Each Additional Hour  | \$40 Inclusive PP<br>Each Additional Hour  |

*MEET OUR*

# *Executive Chef*

Raised in Memphis, TN, Executive Chef Drew Andrade credits his mother and her home cooking as the source of inspiration for his career. Committed to becoming a chef, Andrade jump-started his career at the age of 13 when he landed his first job in the kitchen at Equestria where he helped the prep cooks, learning the ropes of a professional kitchen.

Upon completing his education at Middle Tennessee State University in Nashville, Andrade moved to Los Angeles, determined to further his position in the culinary landscape. He landed a job as Sous Chef at Wolfgang Puck's famed Beverly Hills hot spot Spago where he was first introduced to Japanese influence.

Seeking out the opportunity of a lifetime, Andrade relocated to Spain where he worked as the mentee of Martin Beresategllia at his restaurant, which received an impressive three Michelin stars. Following his time in Spain, Andrade further cultured himself with a move to Dubai where he secured the opportunity to open Novikov.

Since then he has opened restaurants in Miami, Moscow, and Kazan. Most recently Drew traveled to Lima, Peru to collaborate with Virgilio Martínez at his famed restaurant Central and opened Ichu, a Peruvian concept in Hong Kong. Soon after, he traveled to Mykonos to develop a Greek concept for Hong Kong to open called Keia. He then made his way back to his favorite hometown of Los Angeles and landed here at City Club Los Angeles.



# Preferred Vendors



## EVENT PRODUCERS/DESIGNERS/PLANNERS

|                          |                |                                 |
|--------------------------|----------------|---------------------------------|
| 1st Pick Planning        | (310) 603-1858 | info@firstpickplanning.com      |
| Anything But Gray Events | (323) 842-3641 | holly@anythingbutgrayevents.com |
| At Your Door Events      | (888) 489-9671 | jenny@atyourdoorevents.com      |
| Charis Events            | (213) 819-0160 | info@charisevents.com           |
| Master Plan Events       | (310) 480-3848 | events@master-plans.com         |

## FLORALS

|                            |                |                         |
|----------------------------|----------------|-------------------------|
| Deflora                    | (213) 393-7375 | jina75choi@gmail.com    |
| Designer Dana              | (323) 536-9992 | info@designerdana.com   |
| Flower Duet                | (310) 792-4968 | casey@flowerduet.com    |
| Lotus & Lily Floral Design | (818) 515-3499 | jackie@lotusandlily.com |
| Sparkles & Vintage         | (626) 486-2350 | blaire@savevents.com    |

## DJ/BAND

|                      |                |                           |
|----------------------|----------------|---------------------------|
| DJ Krieger           | (310) 997-2291 | david@djkrieger.com       |
| Extreme DJ           | (949) 362-4218 | info@extremedjservice.com |
| The Replicas Band    | (323) 691-3883 |                           |
| Undercover Live Ent. | (949) 612-7836 | george@undercoverlive.com |
| VOX DJ               | (310) 372-2222 | info@voxdjs.com           |
| Waveform             | (800) 381-0736 | info@waveformevents.com   |

## PHOTOGRAPHERS

|                          |                |                                  |
|--------------------------|----------------|----------------------------------|
| Christopher Todd Studios | (949) 771-9600 | chris@christophertoddstudios.com |
| Herman Au Photography    | (626) 905-8123 | herman@hermanau.com              |
| Kristina Lee Photography | (714) 475-4508 | holler@kristinaleephoto.com      |
| Monica Linda Photography | (626) 437-5444 | monicalindaphotography@gmail.com |
| Sam Lim Studio           | (213) 291-1359 | info@samlimstudio@gmail.com      |
| Stewart Uy Photography   | (818) 943-5595 | stewart@stewartuy.com            |
| With Love by Georgie     | (714) 222-2730 | georgie@withlovebygeorgie.com    |

## VIDEOGRAPHERS

|                |                |                                 |
|----------------|----------------|---------------------------------|
| Cinema Styles  | (323) 891-8044 | ron@cinema-styles.com           |
| Life Style     | (888) 777-9499 | info@luxurylifestylestudios.com |
| Mission Visual | (714) 585-3133 | missionvisual@gmail.com         |

# Preferred Vendors

## PHOTOBOOTH

|                         |                |                                  |
|-------------------------|----------------|----------------------------------|
| Smiley Shots Photobooth | (818) 390-2921 | smileysshotsphotobooth@gmail.com |
| VOX DJ                  | (310) 372-2222 | info@voxdjs.com                  |

## CAKES/SWEETS

|                     |                |                                 |
|---------------------|----------------|---------------------------------|
| Mr. & Mrs. Creamery | (323) 379-9276 | james@mmcreamery.com            |
| Rossmoor Pastries   | (562) 498-2253 | cakestudio@rossmoorpastries.com |
| Vanilla Bake Shop   | (310) 458-6644 | Pasadena@VanillaBakeShop.com    |

## LINEN/FURNITURE/CUSTOM DECOR

|                      |                |                             |
|----------------------|----------------|-----------------------------|
| BBJ Linen            | (310) 204-0363 | HBrebner@bbjlinen.com       |
| Blueprint Studios    | (855) 922-9004 | joshua@blueprintstudios.com |
| Elegant Design Linen | (888) 856-9192 | info@elegantdsl.com         |
| MTB Rentals          | (844) 815-8620 | info@mtbeventrentals.com    |
| Rental Avenue        | (818) 928-5004 | support@therentalave.com    |

## STATIONARY

|                    |                |                           |
|--------------------|----------------|---------------------------|
| Ceciles Paper Co.  | (805) 405-0764 | info@cecilespaperco.com   |
| Copperwillow       | (310) 836-6004 | hello@copperwillow.com    |
| Heirloom Paper Co. | (818) 609-1842 | hello@heirloompaper.com   |
| Social Savvy       | (562) 777-4305 | jennifer@social-savvy.com |

## BEAUTY

|               |                |                       |
|---------------|----------------|-----------------------|
| Face it Sugar | (562) 319-3823 | faceitsugar@gmail.com |
|---------------|----------------|-----------------------|

## DRESSES/MEN'S WEAR

|                   |                |                       |
|-------------------|----------------|-----------------------|
| Friar Tux         | 888-FRIARTUX   |                       |
| Jaime Elyse Gowns | (951) 699-1222 | Jaime@jaimeelyse.com  |
| Madeleine Fig     | (213) 622-6772 | info@madeleinefig.com |
| Rmine Bespoke     | (818) 505-9064 | info@rminebespoke.com |

## HOTELS

|                      |   |
|----------------------|---|
| The Standard         |   |
| Westin Bonaventure   | 20% discount offered on best available rate |
| Freehand Los Angeles |   |





## *JUST SO* *You Know*

Your City Club LA Private Event Directors offer you an extensive 30 years of combined experience in the wedding industry! We thrive to connect and form long lasting connections with our couples, creating the day of their dreams from guest experience to outstanding cuisine. Our service staff is also dedicated and pay immense attention to detail, ensuring your vision is executed with care.

### ***EVENT TIMING***

Wedding Receptions are based on a 5-hour period. Hosting your ceremony with us adds an additional hour, totaling 6 hours. Overtime charges begins at \$750 per hour (plus tax), and any services added.

### ***FOOD & BEVERAGE***

*Can I take food home? Can I bring in outside food?*

All food & beverage with the exception of wedding cakes must be purchased from the Club. Health Code Regulations prohibit perishable leftovers from being removed from the property.

### ***GUARANTEES***

Your guaranteed number of guests is due (14) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

### ***DEPOSITS & PAYMENT SCHEDULE***

When scheduling an event, a signed contract and minimum of 25% deposit are required to secure your date. Subsequently deposits of 50% of your estimated remaining balance are required 60 days and the remaining 25% is due 7 days prior to your event. All event charges should be paid in full prior to the event date.

All deposits are non-refundable. Please note, a credit card is required to be kept on file for incidentals.

# *JUST SO* *You Know*

## **CANCELLATIONS**

In the event of a cancellation, the security deposit and any partial payments will not be refunded and the following sliding scale will apply as liquidation damages;

|                                       |                         |
|---------------------------------------|-------------------------|
| <i>45 Days prior to the Event</i>     | <i>100% of Expected</i> |
| <i>46-90 Days prior to the Event</i>  | <i>75% of Expected</i>  |
| <i>91-120 Days prior to the Event</i> | <i>50% of Expected</i>  |
| <i>121 Days prior to the Event</i>    | <i>40% of Expected</i>  |

City Club Los Angeles is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequently to any function. Host is responsible for any damages done to facilities during the period of the time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club in any part of the building or its grounds.

## **MENU PLANNING**

Please consider the enclosed menus as suggestions and as a starting point for your event. We welcome the opportunity to create customized menus in addition to our printed selections to accommodate seasonal availability, the theme and dietary needs.

To allow adequate preparation time, menu plans should be confirmed with your Private Events Director at least 60 days in advance. Because our food is prepared fresh, the Chef reserves the right to make slight substitutions in the unlikely event that an ingredient is out of season or unavailable. Due to market fluctuations, menu prices are subject to change and will be confirmed up to 60 days prior to your event.

## **PARKING**

Please set your GPS to  
**515 S Flower Street, Los Angeles, CA 90071**

Parking is valet only. Enter at the first GOLD post for City National Plaza underground parking. Valet park and walk down the 555 corridor and bring the small white ticket for validation. Take escalators up to the plaza level and inform the security desk you are visiting City Club LA. Take elevators to 51st floor.

*Hosted parking with validation - \$10 per car*

