

*Magnifique Holidays  
at*

SOFITEL  
HOTELS & RESORTS

LOS ANGELES AT BEVERLY HILLS

SOFITEL





“

*Sofitel Los Angeles at Beverly Hills is the perfect place to plan your celebration, with a hint of Hollywood glamour and luxurious French flair.*

”



## *Our Event Space*

Our newly refreshed event venues are designed to reflect modern style with cleanliness and lofty spaces. Set the stage for a new standard of meeting excellence featuring impeccable service, delicious catering and an exclusive event floor offering over 10,000 square feet of meeting and banquet venues. The restaurant, bar and patio of the 1st floor provide 12,000 sqft of additional space

### **DISTINCTIVE FEATURES**

- 22,000 sqft of indoor/outdoor space
- floor to ceiling windows in all rooms
- onsite AV
- dedicated kitchen and banquet team



## *Our Amenities*

Named by Conde Nast Traveler® as a top hotel in Los Angeles in their annual Reader's Choice Awards, Sofitel Los Angeles artfully blends Hollywood Glamour and French Flair for an incomparable hospitality experience.

### **AMENITIES & SERVICES**

- 295 rooms on 10 floors including 26 suites and 2 presidential suites
- Sofitel luxurious feathertop and duvet
- Luxury French bath amenities
- Trendy bar and restaurant onsite
- Celebrity hair salon Le Salon
- Breakfast coffee shop
- Business center
- 2,000 sqft Sofitel Fitness center
- Gorgeous view of the Hollywood Hills
- Outdoor heated pool with sun deck







# Holiday Packages

## RECEPTION PACKAGE 1

175++/PERSON

- 4 hours premium open bar
- 6 hors d'oeuvres
- 1 specialty reception station
- Holiday dessert buffet

## RECEPTION PACKAGE 2

210++/PERSON

- 4 hours premium open bar
- 6 hors d'oeuvres
- 2 specialty reception station
- Holiday dessert buffet

## RECEPTION PACKAGE 3

245++/PERSON

- 4 hours premium open bar
- 6 hors d'oeuvres
- 3 specialty reception station
- Holiday dessert buffet

## PLATED HOLIDAY DINNER

199++/PERSON

- 4 hours premium open bar
- Appetizer (choice of soup or salad)
- Entree (choice of 2 proteins and 1 veggie options)
- Dessert (choice of one)

## BUFFET HOLIDAY DINNER

199++/PERSON

- 4 hours premium open bar
- Appetizer (Choice of soup or salad)
- Entree (choice of 2 proteins and 1 veggie options)
- Dessert (Choice of one)

Additional options available. Ask our team for our banquet menu  
A 24.75% taxable administrative fee (16.50% to banquet staff and 8.25% to banquet and catering management) and prevailing California sales tax which is currently 9.5% will be applied to all food and beverage pricing







# Hors d'Oeuvres

## HOT

Arancini (\$6)

*Truffle, Grana Padano*

Goat Cheese Tartlet (\$6)

*Tomato Fondue*

Lump Crab Cake (7)

*Jalapeno, Cilantro*

Wagyu Slider (\$8)

*Aged White Cheddar, Caramelized Onion Spread*

Braised Short Rib Tartlet (\$8)

*Apricot, Crispy Leeks*

Flatbread (\$6)

*Caramelized Fennel, Grilled Pear, Blue Cheese*

French Toast (\$6)

*Candied Carnitas, Toasted Pumpkin Seeds*

Spiced Falafel Fritter (\$6)

*Citrus Yogurt, Pickled Onion*

Vegetable Empanada (\$7)

*Cilantro Chimichurri*

Sweet & Spicy Grilled Shrimp (\$8)

*Onion Jam, Basil*

## COLD

Smoked Salmon Crostini (\$7)

*Pesto Fromage Blanc*

Spicy Tuna (\$7)

*Sesame Cone, Green Onion*

Chicken Salad Tartlet (\$6)

*Dried Cranberries, Green Apple*

Seared Filet Of Beef (\$6)

*Sweet Potato Croquette, Pickled Shallot*

Crab Tostada (\$6)

*Smoked Paprika Aioli, Cabbage Salad*

Glazed Date (\$6)

*Smoked Bacon, Blue Cheese*

Hearts Of Palm Ceviche, (\$6)

*Endive, Ajillo, Cilantro, Pomegranate*

White Bean Hummus Crostini (\$6)

*Pickled Vegetables, Basil*







# Reception Stations

## FARMER'S MARKET

Chefs Selection of Farmers Market Crudités  
Sun-Dried Tomato Hummus, White Bean Hummus,  
Avocado Green Goddess Dip, Sweet Onion Dip  
House Garlic Pita Bread, Whole Grain Crackers

## MEDITERRANEAN

Marinated Grilled Vegetables, Herbed Olives, Pesto  
Hummus, Babaganoush, Tapenade, Herbed Goat Cheese  
Spread, Carrot Harissa  
Pita Chips, Rosemary Hazelnut Crackers, Crudités

## FRENCH DELIGHT

Bellwether Farm San Andreas, Sheep, Petaluma, CA  
Point Reyes Bay Blue, Cow, Point Reyes, CA  
Redwood Hill Crottin, Goat, Sebastopol, CA  
Comté, Cow, France  
Bucheron, Goat, France  
Brie de Meaux, Cow, France

Assorted French Breads, Butter, Assorted Sea Salts,  
Cornichons, Pickled Vegetables, Marinated Olives,  
Honeycomb, Dried Fruit and Nuts

Saucisson Sec, Garlic Sausage, Country Pate, Prosciutto,  
Coppa

## HOLIDAY DESSERT BUFFET

Assorted Holiday Pastries  
Buche de Noel  
Coffee and Tea Service





# Action Stations

## LITTLE ITALY

Garlic Bread  
Butternut Squash Risotto, Grana Padano  
Orecchiette Pasta, Sweet Pea Pesto  
Penne Pasta, Pomodoro Sauce  
**Accompaniments**  
Grilled Artichokes, Olive Medley, Roasted Balsamic Onions,  
Market Mushrooms, Crispy Garlic, Parmesan Cheese, Crushed  
Chili

## TASTE OF L.A.

**Build your own taco**  
Chicken Barbacoa  
Korean Marinated Pork  
Roasted Cauliflower & Poblano Peppers  
**Toppings**  
Onion, Cilantro, Limes, Radish  
**Includes**  
Grilled Shrimp Salad, Romaine, Queso Fresco, Black Beans,  
Peppers, Cilantro Lime Vinaigrette, Corn Chips,  
Black Beans, Coriander Fried Rice, House Made Salsas, Pico De  
Gallo, Charred Tomatillo, Spicy Peanut Sauce, Avocado Salsa

## CARVING STATIONS

**Holiday Spiced Brined Turkey Breast**  
*Cranberry Cornbread Stuffing, Maple Roasted Brussels Sprouts, Herbed  
Giblet Gravy*

**Slow Roasted Prime Rib**  
*Creamy Yukon Gold Mashed Potatoes, Grilled Broccoli, Sauce  
Bordelaise, Horseradish Cream*

**Roasted Leg of Lamb**  
*Aged Cheddar Polenta, Honey Roasted Heirloom Carrots, Red Wine  
Reduction, Cranberry Chutney*

**Mustard Crusted Bone In Ham**  
*Smashed Sweet Potatoes, Buttered Haricot Vert, Sweet & Sour Cherry  
Glaze*

**Pastrami Rubbed Sockeye Salmon Filet**  
*Roasted Fennel And Butternut Squash, Sautéed Garlic Kale, Sauce  
Chimichurri*







# Plated Holiday Menu

## STARTER

CHOICE OF SOUP OR SALAD

### Soups

Butternut Squash Bisque  
*Roasted Pear*  
Chestnut Soup  
*Roasted Garlic, Thyme*  
Sweet Corn Chowder  
*Parmesan Dumplings*

### Salads

Butter Lettuce Salad  
*Pomegranate, Blue Cheese, Candied Walnuts, Waldorf Dressing*  
Roasted Beet Salad  
*Watercress, Burrata Cheese, Toasted Pumpkin Seeds, Pickled Onions, Golden Balsamic Vinaigrette*  
Roasted Butternut Squash Salad,  
*Arugula, Caramelized Fennel, Feta Cheese, Champagne Vinaigrette*

## ENTREES

CHOICE OF TWO PROTEINS & 1 VEGGIE

### Ocean

Grilled Sockeye Salmon  
*Delicata Squash, Forbidden Rice, Cherry Beurre Rouge*  
Pan Roasted Striped Bass  
*Horseradish Farro, Grilled Broccolini, Bacon Vinaigrette*

### Poultry

Turkey Roulade  
*Buttered Haricot Vert, Chestnut Stuffing, Herbed Giblet Gravy*  
Pan Roasted Chicken Breast  
*Sweet Potato Puree, Citrus Roasted Brussels Sprouts, Sage Infused Pan Jus*

### Cattle

Braised Short Rib  
*Jalapeno Aged Cheddar Grits, Braised Kale, Quince Infused Braising Jus*  
Sweet And Spicy New York Strip  
*Whipped Yukon Gold Potatoes, Candied Heirloom Carrots*

### Garden

Zucchini Fritters  
*Cauliflower Cream, Citrus Gremolata*  
Ricotta Cheese Tortellini  
*Carrot Top Pesto, Fingerling Potato, Roasted Poblano Peppers, Grana Padano*

## DESSERT

CHOICE OF ONE

Apple cranberry cheesecake  
Hazelnut chocolate ganache  
Chocolate pumpkin tart





# Buffet Holiday Menu

## STARTER

### CHOICE OF SOUP OR SALAD

Traditional French Onion Soup  
Butternut Squash Bisque  
Chestnut Soup  
Sweet Corn Chowder  
\*\*\*

Butter Lettuce Salad  
*Pomegranate, Blue Cheese, Candied Walnuts, Waldorf Dressing*  
Roasted Beet Salad  
*Watercress, Goat Cheese, Toasted Pumpkin Seeds, Pickled Onions, Golden Balsamic Vinaigrette*  
Roasted Butternut Squash Salad  
*Arugula, Caramelized Fennel, Feta Cheese, Champagne Vinaigrette*

## ENTREES

### CHOICE OF TWO PROTEINS & 1 VEGGIE

#### Fish

Pan Roasted Salmon  
*Caramelized Fennel, Burnt Orange*  
Herb Roasted Corvina  
*Roasted Pearl Onions, Crispy Prosciutto*

#### Poultry

Spiced Brined Turkey Breast  
*Charred Onions, Candied Carrots, Cranberry Chutney*  
Roasted Chicken  
*Roasted Fingerling Potatoes, Grilled Lemons, Citrus Mustard Pan Jus*

#### Meat

Braised Short Ribs  
*Roasted Yams, Horseradish Jus, Citrus Gremolata*  
Leg Of Lamb  
*Mushroom Garlic Ragout, Creamy Polenta*

#### Garden

Butternut Squash Ravioli  
*Garlic Spinach, Sage Cream*  
Roasted Delicata Squash  
*Marcona Almonds, Goat Cheese, Truffle Honey*

## DESSERT

### CHOICE OF ONE

Yule Logs  
Mini Pastries  
French Macarons  
Chocolate Covered Strawberries





# Get our early bird specials

Spend \$15K or more in food and beverage and pick 3 of the below offers.

Spend \$10K or more and pick 2 of the below offers.

Spend \$5K or more and pick 1 of the below offers.

- Complimentary Champagne Toast
- \$150 Gift Certificate at Le Salon
- Dinner for 2 at Riviera 31
- Complimentary 1 night stay in a Suite
- Reduced Event Parking at \$15 per Vehicle
- Complimentary Macaron Takeaway
- Complimentary Logo Candle Take Away Bag (Only valid if you spend \$15K minimum)



## Contact us!

Contact our  
Senior Catering Manager  
Darlan James  
at +1 (310) 358-3933  
or via email at  
[darlan.james@sofitel.com](mailto:darlan.james@sofitel.com)



## Why us?

- LGBTQIA+ friendly venue, exclusively working with LGBT-owned and LGBT-friendly vendors and partners - Proud certified
- Located in the heart of Los Angeles, at the crossroads of Beverly Hills and West Hollywood, a Paris-minute away from iconic landmarks, world class dining and ultimate shopping
- 4 stars/4 diamonds hotel with luxury service and state-of-the-art amenities
- Multiple indoor/outdoor spaces offering several types of design from raw industrial to French garden.
- Drone filming authorized
- Gorgeous Presidential Suite and Junior Suites with spacious balcony overlooking the Hollywood Hills
- Catering manager exclusive contact
- Pets are welcome and stay for free with VIP benefits!





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