



2021 WEDDING PACKAGE

*An iconic destination for California Weddings.
Let our creative team of chefs add culinary flair to your unforgettable day.*

THE LANGHAM

HUNTINGTON
PASADENA, LOS ANGELES

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THE LANGHAM

HUNTINGTON
PASADENA, LOS ANGELES

2021 WEDDING PACKAGE INCLUSIONS

The Wedding Package requires a minimum of 50 guests.

Selection of Four Tray Passed Items

Tableside Bread Service with Butter

Plated Salad or Soup Course

Plated Entrée Course

Level 1 Wedding Cake with Complimentary Cake Cutting

Champagne Toast

Freshly Brewed Tableside Coffee, and The Langham Tea Selection

White Floor Length Table Linens

White Napkins

Dishware, Glassware, Flatware

Stage

Dance Floor (Wood Parquet)

Service Staff, Designated Banquet Captain

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WEDDING MENUS

TRAY-PASSED ITEMS

Select four from the following

COLD

Mezcal Compressed Watermelon Rumchata Caviar (GF) (V)

Kumamoto Oyster with Ponzu Plum Sake and Yuzu Tobiko

Ahi Poke Sesame Blanket

Pacific Baby Scallop Ceviche Cilantro Basket

Sesame Macaroon Herb Smoked Trout Mousse (GF)

Smoked Salmon Caviar Lollipop

MK Caviar Chive Cream Blinis

Yuzu Shrimp Pipettes with Avocado

Truffled Quail Deviled Egg Mendoza Malbec Bacon Pipettes (GF)

Crab Claws with Wasabi Tomato Sauce (GF)

Crab Legs with MK Cocktail Sauce

Chilled Shrimp with Ponzu Aioli

Spiced Cauliflower with Sambal Sriracha Aioli (V)

Polenta Cake with Sweet Tomato Jam, Pepper Goat Cheese (GF)

HOT

Salmon Tartlet

Mini Beef Empanada with Black Bean Sauce

Vegetable Samosa with Mango Chutney (DF) (V)

Fried Vegetarian Potstickers with Soy Dipping Sauce (V)

Housemade Breaded Cheddar Cheese Tater Tot Ball

Grilled Cilantro Shrimp with Sriracha Mayo (GF)

Crispy Lemon Breaded Shrimp

Polenta Fries with Coconut Curry Sauces (DF) (V)

Braised Beef Short Rib with Parsnip Purée

Individual Chicken Wellington

Stuffed Mushroom with Ratatouille (GF) (DF) (V)

Grilled Ginger Garlic Baby Lamb Chop with Mint Chutney (GF)

Individual Beef Wellington

Chicken Satay with Thai Peanut Sauce (DF)

Mini Chicken Waffle Bites

Chicken Empanada

Crab Cake with Caper Lemon Tartar Sauce

Fried Ham and Cheese Potato Ball

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WEDDING MENUS

DISPLAYED OPTIONS

Displayed Options may be added to enhance your lunch or dinner experience

SUSHI AND SASHIMI

Traditional Accompaniments

6 pieces per person

Minimum 30 Guests, Chef Attendant Fee to apply

SMOKED NORWEGIAN SALMON GF

Traditional Garnish

SLICED SEASONAL FRUITS AND BERRIES

GRILLED VEGETABLE PLATTER GF V

Served with Assorted Breads, Tapenades and Spreads

Selection of Grilled and Marinated Seasonal Vegetables

to Include:

Zucchini, Summer Squash, Cherry Tomatoes, Baby Carrots,

Mushrooms, Asparagus, Peppers and Artichokes,

Assorted Pickled Vegetables

WEST COAST ADDITION TO GRILLED VEGETABLE PLATTER

Pickled Shrimp, Grilled Tuna, Smoked Scallops

and Marinated Mussels

A CHEESE TASTING FROM AROUND THE WORLD

Hawaiian Lavosh, English Water Crackers and

Sliced French Baguettes

Garnished with Roasted Nuts, Fresh and Dried Fruits

SELECTION OF CHARCUTERIE

Cured Meats, Sausage

TAPAS

Your Selection of Freshly Baked Breads Includes

Pita Chips, Pretzel Bread, Focaccia,

Sourdough Sticks and Crusty Black Olive Bread

Crab and Spinach Dip, Stewed Tomatoes with Parmesan,

Panzanella Salad, Tomato Asparagus Frittata,

Charred Radicchio with Crisp Pancetta,

Tequila Marinated Mussels,

Tomato and Avocado Salad, Artichoke and Wild Mushroom

Salad, Pepper Marinated Feta Cheese

Selection of five items

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WEDDING MENUS

DINNER

The Wedding Package is based on a three course menu which includes your choice of plated salad or soup, plated entrée, and a level 1 buttercream frosting wedding cake.

SALADS

Trio of Tomato Tower (GF)

Fresh Ovaline Mozzarella, Micro Cilantro
Two-Tone Balsamic Vinaigrette

Kumamoto Tomato Carpaccio (GF) (V)

Marinated Hearts of Palm, Pickled Red Onion Salad
with Garlic Black Pepper Vinaigrette

Baby Arugula and Frisée Salad (GF) (V)

California Grape and Hazelnut Relish, Hazelnut Balsamic Vinaigrette

Bloomsdale Farms Spinach (GF)

Sweet Onion, Granny Smith Apples, Bleu Cheese,
Candied Walnuts, Raspberry Vinaigrette

Panzanella Salad

Sweet Pepper and Bocconcini Mozzarella, Olives
Rosemary Onion Croutons, Parmesan Tuille, Balsamic Vinaigrette

Spiced Muscovy Duck

Bean Sprouts, Mango, Cilantro, Micro Tatsoi
Spicy Plum Vinaigrette

Huntington Caesar

Little Gem Lettuce, Roasted Cherry Tomatoes, Marinated Olives,
Parmesan Tuille, Caesar Dressing

Arroyo Seco Salad (GF) (V)

Poached Asparagus, Marinated Pear Tomatoes,
Daikon Sprouts, Rice Wine Emulsion

Spicy Mesclun Baby Greens (GF) (V)

Sweet Roasted Corn, Picked Red Onions, Cherry Tomatoes,
Spicy Lime Vinaigrette

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WEDDING MENUS

SOUPS

Lobster Bisque with Shrimp Toast

Vermont Maple Butternut Velouté (GF)

Cream of Asparagus (GF)

Sweet Yellow Corn Bisque with Jalapeno Corn Bread Crumbs

Roasted Wild Boar Farms Roma Tomato Bisque

Creamy Chicken Soup with Rosemary Croutons

Roasted Red Sweet Pepper and Yukon Potato Soup with Crispy Onions

Puree of Woodland Mushroom with Port Infusion (GF)

El Dorado Farm Sweet Carrot and Ginger Soup (GF)

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WEDDING MENUS

APPETIZER COURSE

An Appetizer Course may be added to enhance your lunch or dinner experience

GF

GF

COLD

Dungeness Crab Salad GF

Avocado Panna Cotta and Micro Cilantro

Prosciutto de Parma

Haricots Vert Salad, Parmesan Crisp and Truffle Herb Vinaigrette

White Baja California Shrimp Smoked Vida

Cucumber Rounds, Tajin Pico, Cilantro Oil

Atlantic Smoked Salmon

Kohlrabi Cucumber Radish, Green Onion

HOT

Seared Northern Diver Sea Scallop

Yellow Sweet Corn Purée, Sautéed Baby Kale, Lemon Caper Cream

Shallot Parsley Gnocchi

with Sautéed Baby Pearl Onions, English Peas, Wild Mushrooms

Shrimp Crab Cake

Pasilla Chile Cream, Grilled Garlic Corn Sc'

GF

Thyme Seasoned Kurobuta Pork Belly

Apple Celery Root Purée, Port Demi

Asian Style Short Rib

Wild Arugula and Fennel, Bleu Cheese Cream

Crispy Fried Roma Tomato

Apple Celery Root Purée, Port Demi

Spiced Prawns

Chorizo Paella Rice, Yellow Aioli Cream

GF

INTERMEZZO

Passionfruit White Peach Sorbet • Meyer Lemon Sorbet • Key Lime Sorbet

Blood Orange Sorbet • Strawberry Mint Sorbet • Champagne Raspberry Sorbet

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WEDDING MENUS

DINNER ENTRÉE SELECTION

*The Wedding Package includes a pre-selected choice of two protein entrées and one vegetarian entrée selection.
Each additional entrée option can be provided at a per guest, per option fee. When a choice of entrée is offered,
all entrées are charged at the highest priced item. Place cards must be provided for each guest denoting the meal selection.
You must guarantee the quantity of each selection FIVE business days prior to your event.*

*Tablesides Choice of Entrées can also be provided at an additional fee per guest. It requires a minimum of four courses
and two courses must be served prior to the entrée. Maximum (50) Guest count, exclusive of an Intermezzo Course.*

*All entrées are accompanied by freshly baked rolls, locally sourced seasonal vegetables,
freshly brewed coffee and the Langham Signature tea blends.*

Vermont Maple Mustard Free Range Chicken (GF)

Shallot Mashed Potato, Roasted Baby Carrots,
Black Pepper Asparagus, Chicken Jus

Balsamic Marinated Free Range Chicken

Ragout of English Peas, Bacon and Leeks,
Broccoli, Chianti Sauce

Free Range Grilled Breast of Chicken Wrapped in Bacon (GF)

Green Onion, Potato Hash, Tomato Cream

Sesame Crusted Seared Salmon Fillet

Fried Garlic Quinoa, Sautéed Baby Bok Choy, Teriyaki Sauce

Seared Arctic Char (GF)

English Pea Mashed Potato, Shallot Cream

Ginger Garlic Seared Baja California Striped Bass (GF)

Jasmine Fried Rice, Chinese Long Beans,
Ginger Lime Coconut Cream

Miso Glazed Chilean Sea Bass

Toasted Sesame Seeds, Mashed Potatoes,
Roasted Napa Cabbage
(additional per person)

Shallot Thyme Seared Chilean Sea Bass

Saffron Fingerling Potatoes, Garlic French Beans,
Green Olive Relish, Lemon Tarragon Cream
(additional per person)

Shallot Pink Peppercorn Grilled Filet of Beef

Roasted Fingerling Potatoes, Merlot Demi

Moyer Farm Grilled Filet of Beef

White Truffle Yukon Potato, Pearl Onion and Petite Green Pea Ragout,
Mint and Cilantro Chimichurri

Green Peppercorn Marinated Moyer Farm Beef Filet

Artichoke Mashed Potato, Whole Grain Mustard Demi

Fennel Seed Herb Roasted New Zealand Rack of Lamb

Toasted Orzo Rice Pilaf, Savory Mango Mint Chutney
(additional per person)

Pan Seared Marinated Miso Yuzu Chilean Sea Bass

Braised Young Fennel, Summer Asparagus,
Celery Root, Black Truffle Jus
(additional per person)

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WEDDING MENUS

COMBINATION DINNER ENTRÉES

*Combination entrées can be provided at an additional per guest.
Combination entrées include one entrée, and one vegetarian selection.*

Roasted Beef Tenderloin and Lobster Tail (GF)
Pinot Noir Sauce and Drawn Butter

Herb Roasted Capon and Braised Shrimp (GF)
Chive Cream

Sautéed Beef Medallion and Grilled Salmon (GF)
Lemongrass Demi and Ginger Butter Sauce

Seared Herb Chilean Sea Bass and Brandt Beef Medallion
Lyonnaise Potatoes, Lemon Tarragon Sauce and
Mushroom Demi Sauce

Seared Beef Medallion and Herb Roasted Sea Bass (GF)
Raspberry Port Essence

Mixed Grill of Lamb Chop, Filet Mignon and Jumbo Prawns (GF)
Savory Jus

VEGETARIAN ENTRÉES

Israeli Couscous Cake
Sautéed Chinese Broccoli and Carrots

Roasted Mushroom Tower (GF)
Soft Creamy Parmesan Polenta

Portobello Ravioli
Fricassee of Artichokes, Mushrooms,
Sun-Dried Tomatoes and Asparagus Tips
Tarragon White Wine Sauce

Roasted Sweet Beets (DF) (V)
Chianti Farro Risotto, Roasted Brussels Sprouts

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WEDDING MENUS

WEDDING CAKES

Exquisite wedding cakes prepared in a variety of flavors, fillings and designs are available from our In-House Pastry Shop. Each wedding cake is custom made by the Langham Pastry Team with styles ranging from simple to ornate, classic to nouveau. Let the professionals of the Langham Pastry Team attend to every delicious detail. This is a list of our most popular options:

CAKES

White Pound
Brown Sugar Pound
French Vanilla Sponge
Light Chocolate
Chocolate Buttermilk
Marble
Lemon Sponge
Carrot
Banana Nut
Langham Fudge Red Velvet

SOAKS

Fruits
Select Liqueurs
Neutral

FROSTINGS

French Buttercream
Rolled Fondant

CAKE FILLINGS

Dark Chocolate Mousse
Custard with Fresh Fruit
Chocolate Custard
Whipped Cream (Assorted Flavors)
German Buttercream
Praline
Mocha
Fruit Mousse (Assorted Flavors)
Cream Cheese
Mascarpone
Raspberry
White Chocolate Mousse
Chocolate Mousse

PRICING

LEVEL 1

Fondant Décor priced per person
Buttercream Décor priced per person
Single Flavor, one color tone

LEVEL 2

Fondant Décor priced per person
Buttercream Décor priced per person
Two Flavors, two color tones

LEVEL 3

*Custom Wedding cakes will be priced
based upon design*

Above pricing applies to orders finalized a minimum of 30-days before event.

CAKE PLATE DECOR Custom Cake Plate Design is priced per plate; Tuxedo Strawberry Garnish priced per plate

CAKE CUTTING FEE Cake Cutting Fee charged if cake is not provide by the Hotel

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PLATED DESSERT

Individual desserts are available for an additional fee per person, per item.

Chocolate Salted Caramel Tart

Espresso Ice Cream

Chocolate Raspberry Mousse Tower

Feuilletine Crunch Base, Macerated Raspberry

Chocolate Fudge Cake in Phyllo Dough

Milk Chocolate Gelato, Berry Compote

Apricot Passionfruit Tart

Blood Orange Sorbet, Meringue, Fresh Berries

Vanilla Cream Cheese Pistachio Gâteau

White Chocolate Lace, Cherry Gelée, Raspberry Sorbet

Fruit Trio

Fresh Fruit Tart, Mascarpone Peach Trifle, Guava Sorbet

Additional per person surcharge

Chocolate Trio

Milk Chocolate Sphere, Chocolate Crème Brûlée, White Chocolate Macaroon on Blackberries

Additional per person surcharge

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VIENNESE DISPLAY

A Viennese Table may be added to enhance your lunch or dinner experience.

ASSORTED MINI FRENCH PASTRIES

Opera Torte	Marble Cheesecake	Spritz Cookies
Almond Florentine Squares	Chocolate Cups	Assorted Truffles Pâte De Fruit
Passion Strawberry Tart	Vanilla and Chocolate Éclairs	French Macarons
	Profiteroles	

INDIVIDUAL ENTREMETS AND DESSERTS

Coconut Pineapple Panna Cotta	Lychee Layered Torte	Tiramisu
Earl Grey Lemon Gâteau	Citrus Cheesecake	Strawberry Tiramisu
Truffle Cake	Tropical Fruit Parfait	Carrot Cake
Chocolate Flourless Torte		Hazelnut Mousse Gâteau

ASSORTED TARTS AND PASTRY

Fresh Fruit Tart	Bourbon Nut Tart	German Chocolate Tart
Chocolate Caramel Tart	Crème Brûlée	Banana Cream Tart
Raspberry Lemon Tart	Key Lime Tart	Matcha Green Tea Tart
	Raspberry Chocolate Cup	

FIVE OPTIONS *priced per person*

TEN OPTIONS *priced per person*

FIFTEEN OPTIONS *priced per person*

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LATE NIGHT TREATS

Minimum of 25 pieces per Menu Item

Tomato Bisque Shots

with Grilled Cheese Stick

Mini Sliders

Wagyu Beef Sliders

Shoestring French Fries

served in Paper Cone

Mini Hot Dogs with Buns

Mini Grilled Cheese Sandwiches

Mini S'mores

Milkshake Shooters

Chef's Selection of Assorted Cookies

with Shooters of Milk

Assortment of Mini Doughnut Holes