



THE
L O N D O N
WEST HOLLYWOOD
AT BEVERLY HILLS
WEDDINGS

Whether you're exchanging vows in an unforgettable romantic English-style urban garden, an elegant ballroom, a breathtaking rooftop terrace, or an impossibly chic penthouse suite, The London West Hollywood creates luxurious, sophisticated weddings that dreams are made of.

Sumptuous surroundings, exceptional cuisine, and impeccable service make your special day an unforgettable experience, while our dedicated staff oversees every detail large and small to ensure that every moment is relaxed and carefree for you and your guests.



MEET EXECUTIVE CHEF ANTHONY KEENE



With flavors and presentations to surprise and delight the most discerning guests, Executive Chef Anthony Keene brings an ambitious cooking style to The London West Hollywood at Beverly Hills. As the luxury hotel's Executive Chef, Keene has created a stellar culinary program, including Boxwood, high tea, seasonal dining experiences, and truly exceptional event menus.

Chef Keene's inspiration drives the culinary team to feature inventive, seasonal fare that is playful-yet-sophisticated. Keene's personal chef style pairs classic British favorites with bright California flavors, creating a one-of-a-kind culinary destination.

VENUES

HAMPTON COURT

220 Reception | 220 Ceremony

Exchange vows amid an elegantly manicured English-style rose garden overlooking with views of West Hollywood and Downtown Los Angeles. This romantic garden is the ideal venue perfectly suited for your dream wedding. After the ceremony guests can step into the courtyard for cocktail hour with views of the West Hollywood Hills and an Instagram perfect photo moment with our life-sized chess board.



WEST END ROOFTOP

400 Reception | 220 Ceremony | 220 Dinner & Dancing

Revel in over 3,800 square feet of glamorous, private rooftop space with views of Beverly Hills and beyond. A custom-fit tent with retractable sidewalls complements the West End Rooftop November through March. The West End Rooftop is our most popular space for receptions. It is also a spectacular canvas for wedding ceremonies, large rehearsal dinners or welcome receptions.



VENUES

KENSINGTON BALLROOM

400 Reception | 220 Dinner & Dancing

Custom 4,000 square feet of versatile ballroom space set in neutral tones to highlight personalized décor. Interior trendsetter, David Collins, designed this elegant ballroom with sophisticated glamour. The adjoining Kensington Foyer and Marble Terrace are available for pre-function arrival, cocktail hour and the perfect setting for a farewell brunch.



PENTHOUSE SUITE

220 Reception | 80 Ceremony | 80 Dinner & Dancing

LA's largest Penthouse is an extraordinary suite for your unforgettable day. Revel in over 11,000 square feet of glamorous surroundings across two floors. The personal terrace takes your wedding to new heights, offering a complement of dedicated places for drinking, dining and dancing, with L.A. vistas surrounding you.



BOXWOOD DINING AND SITTING ROOM

250 Reception | 100 Dinner & Dancing

Private Dining at Boxwood incorporates all the aspects that create a memorable celebration or occasion, and deftly perfects each detail to enhance every moment with innovative menus, creative presentations and impeccable, yet approachable service. Boxwood Dining room is the perfect setting for a wedding of up to 100 guests or rehearsal dinner. Boxwood Sitting Room with its casual-refined vibe is perfect for showers, lunches and dinners of up to 30 guests, and the perfect after-party location – located adjacent to The London Bar.



WEDDING PACKAGES

THE LONDON

Four Tray Passed Hors d' Oeuvres
Five Hour Deluxe Bar
Cake Cutting Fee

250 per person

THE CROWN

Six Tray Passed Hors d'oeuvres
Five Hour Deluxe Bar
Cake Cutting Fee

265 per person

THE ROYAL

Eight Tray Passed Hors d'oeuvres
Five Hour Premium Bar Package
Custom Wedding Cake from the Butter
End Cakery
305 per person

ALL PACKAGES INCLUDE

Champagne Toast and Tableside Wine
Three Course Plated Dinner: Appetizer, Pre-Selected Choice of Two Entrées and Plated Dessert
Two Nights in a London Suite
Menu Tasting

50 person minimum for wedding packages

Customized wedding packages are available including options with dinner buffet and reception stations

*A complimentary night stay on your *One Year Anniversary* with a \$35,000.00++ food and beverage minimum
(based upon availability)

VENUE FEE

Venue fee includes

Rental of Ceremony and Reception Locations**

Ceremony and Reception Chairs

Tables and Linens

Riser

Ceremony Spa Water Station

20x20 Dance Floor

China, Glassware and Flatware

Basic Sound System for Ceremony and Cocktail Hour

Peak Season | May - October

Saturday Night – 4,000 ; Food & Beverage Minimum 30,000

Sunday – Friday - 3,000; Food & Beverage Minimum 20,000

Off Peak Season | November - April

\$2,500 Sunday – Friday; Food & Beverage Minimum \$16,000

\$3,500 Saturday Night; Food & Beverage Minimum \$25,000

WEDDING MENUS

TRAY PASSED HORS D' OEUVRES

COLD

Chilled Melon Gazpacho
Caprese, Fresh Mozzarella, Basil
Whipped Burrata, Fruit Chutney Crostini
Summer Roll, Asian Vegetables, Sweet Chili
Ceviche, Shrimp, Halibut, Peppers, Citrus +2
Herbed Pancake, Smoked Salmon, Crème Fraîche
Lobster Salad Cone +2
Sweet Crab & Sriracha Cone
Spicy Tuna, Rice Cake
Prosciutto Wrapped Marinated Asparagus
Deviled Egg, Smoked Duck
Pita Chip, Curried Chicken, Yogurt
Roasted Beef, Yorkshire Pudding, Horseradish

HOT

Goat Cheese Beignet
Vegan Samosas, Coriander
Wild Mushroom in Pastry
Lobster Mac & Cheese Shots +2
Maryland Crab Cake +2
Coconut Shrimp Skewer, Chili Sauce
Fish & Chips in Cone +2
Crispy Pork or Chicken Bao Bun +2
Chicken Empanadas, Cilantro Salsa
Chicken Satay, Peanut Sauce
Mozzarella & Veal Meatball
Steak Yakitori
Angus Beef, American Cheese Slider +2

WEDDING MENUS

PLATED DINNER

Includes assorted artisan rolls, freshly brewed coffee, decaffeinated coffee and a selection of teas

STARTERS

Select One

LOBSTER BISQUE

CRAB TOAST

New England Crab Bisque, Papaya Salad

TORTILLA SOUP

Coconut Milk

SANTA MONICA FARMERS MARKET SALAD

Avocado, Parmesan, Herb Vinaigrette

CAPRESE

Fresh Mozzarella, Heirloom Tomatoes, Pesto

CLASSIC CAESAR

BELGIAN ENDIVE

Goat Cheese, Walnut Vinaigrette

PETITE SPINACH SALAD

Grilled Shrimp, Scallops and Avocado

ROASTED BEET SALAD

Falafel, Hummus, Beet Greens

SPICY SALMON TARTARE, AVOCADO

Ponzu, Seaweed, Radish, Toasted Sesame Seed +2

BUTTER POACHED MAINE LOBSTER ROLL

Kennebec Chips +3

SAUTEED PRAWNS

Spicy Harissa, Cucumber Yogurt

SMALL BITES

Chicken Lemongrass Meatball, Lobster Roll, Vegetable Tempura

SHORT RIB TORTELLINI

Brussels Sprouts

SMOKED SALMON PIZZA

Crème Fraiche and Caviar

WEDDING MENUS

ENTREES

Select Two and One Vegetarian/Vegan Alternative

ROASTED HALIBUT

Yellow Thai Curry and Coconut, Shrimp Jasmine Rice

WILD MUSHROOM RISOTTO

Mascarpone Cheese (V)

BAKED SALMON FILET

Puffed Wild Rice, Red Pepper Bisque

EGGPLANT STACK

Sweet Tomato Basil Sauce (Vegan)

ROASTED SALMON

Guajillo Chile, Charred Onions, Broccoli Rabe

ROASTED STRIPED BASS

Truffle Potatoes, Green Beans, Frisee

MAINE LOBSTER RISOTTO

Lemon Butter Asparagus, Aged Parmesan +3

MAINE SCALLOPS & TRUMPET ROYALE MUSHROOMS

Caper Raisin Purée with Cauliflower +2

ROASTED BRANZINO

Farro Salad +2

ROASTED ORGANIC CHICKEN BREAST

Potato Gnocchi, Mustard Sauce

ROASTED CHICKEN with SWEET PAPRIKA

Saffron Couscous, Cilantro

PETIT FILET, SHORTRIB TORTELLINI

Roasted Pepper Aioli

HERB CRUSTED FILET OF BEEF

Red Onion Marmalade, Grilled Asparagus, Potato Round +4

BLACK ANGUS FILET MIGNON, KING CRAB TEMPURA

Port Wine, Ginger Sauce +6

ROASTED PRIME RIB

Yorkshire Pudding

ROASTED LAMB CHOP MERGUEZ

Sausage, Couscous, Fig Jam +3

BRAISED BERKSHIRE PORK BELLY

Shrimp Stir-Fried Rice, Kimchi

WEDDING MENUS

DESSERTS

Select One

CLASSIC CRÈME BRULÉE
Fresh Berries

HAZELNUT PRALINE CRUNCH
Whipped Cream

VALRHONA CHOCOLATE FONDANT
Brown Butter Caramel, Vanilla Ice Cream

BOMBOLONI
Italian Doughnut Filled with Vanilla Custard

MANGO CHEESECAKE

COCONUT PANNA COTTA
Lemongrass Ice Cream

MILLE FEUILLE
Rose Hip Custard

MIXED BERRY COBBLER
Vanilla Bean Ice Cream

LEMON CURD TART
Meringue, Fresh Berries

ETON MESS
Meringue, Fresh Berries, Strawberry Sorbet

BAR PACKAGES

DELUXE LIQUOR

Tito's
Ketel One
Captain Morgan
White Sauza
Volcan Blanco
Tanqueray
Jack Daniel's
Johnnie Walker Red
Maker's Mark
Glenmorangie 10

PREMIUM LIQUOR

Belvedere
Grey Goose
Bacardi
Casamigos
Don Julio Silver
Nolet's
Bombay Sapphire
Johnnie Walker Black
Bulleit
Macallan 12

BEER

Amstel Light
Corona
Sam Adams
Fat Tire
Lagunitas IPA
Stella
Heineken
Blue Moon

WINE

TIER ONE (Deluxe)

Noble Vines, California: Cabernet Sauvignon, Pinot
Noir, Sauvignon Blanc, Chardonnay
Pol Clemente Sparkling Brüt, France
Pol Clemente Sparkling Rosé, France

TIER TWO (Premium)

Coppola Diamond Series, California: Cabernet
Sauvignon, Pinot Noir, Sauvignon Blanc,
Chardonnay
Chandon Sparkling Brüt, California
Chandon Sparkling Rosé, California

WEDDING MENU ENHANCEMENTS

RECEPTION STATIONS

CHEESE STATION

Selection of International and Domestic Cheeses,
Fresh Breads and Assorted Crackers Dried Fruits,
Fresh Fruits, Homemade Fruit Chutney and Roasted
Nuts

32 per person

CHARCUTERIE STATION

Selection of International and Domestic Cured Meats,
Homemade Fruit Chutney, Pickles and Selection of
Breads and Rolls

30 per person

NOODLE BAR

Glass Noodles, Steak and Scallions Udon Noodles,
Shiitake, Ginger and Cabbage Soba Noodles,
Sichuan Sausage, Spinach and Cashew Served in
Take-Out Boxes with Chopsticks

36 per person

ICED SEAFOOD STATION

Jumbo Shrimp, Crab Claws or Jumbo Snow Crab
Claws, Maine Lobster, Shucked Oysters and Little
Neck Clams Served with Brandied Cocktail Sauce,
Lemon Wedges and Horseradish

Market Price

MEDITERRANEAN TAPAS STATION

Crispy Fried Chickpea Tahini Croquettes Warm Pita
served with Tzatziki, Hummus, Baba Ghanoush and
Fresh Chopped Tabbouleh Grilled Mediterranean
Vegetables, Marinated Feta and Olives, Toasted
Pistachios and Preserved Lemon

32 per person

SUSHI BAR***

Assorted Rolls: Spicy Tuna, California, Salmon,
Vegetable, Shrimp Tempura, Barbecued Eel
Nigiri: Tuna, Salmon, Prawn, Unagi, Halibut, Crab
Served with Soy Sauce, Wasabi, Pickled Ginger

Four Pieces: \$32 per person

Six Pieces: \$48 per person

Eight Pieces: \$64 per person

*Add Assorted Hand Rolls Shrimp Tempura, Crab and
Tuna*

\$30 per person

***Sushi Chef required at \$250.00 per chef
attendant. Groups over 150 guests require two (2)
chef attendants

Stations Require Chef Attendant at \$200/per attendant

WEDDING MENU ENHANCEMENTS

ACTION STATIONS

L.A. STREET TACOS*

Grilled Chile-Lime Chicken, Carne Asada, Chipotle Seasonal Vegetables Salsa Bar with Pico de Gallo, Tomatillo, Mango, and Roasted Tomato Diced Onions, Cilantro, Guacamole Served with Warm Flour or Corn Tortillas
41 per person

GRILLED CHEESE STATION*

Three Cheese
Short Rib and Arugula
Goat Cheese and Truffle
28 per person

MINI SLIDER STATION*

Angus Beef, Turkey or Veggie Patties Onion Marmalade, Sun-Dried Tomato Aioli, Candied Jalapeño Peppers Smoked Barbecue Sauce, English Cheddar, Sweet and Dill Pickles, Assorted Ketchups and Mustards Served on Mini Brioche Rolls
37 per person

PASTA STATION

Selection of Pastas served with Grilled Chicken, Sautéed Garlic Shrimp or Italian Sausage Mushroom, Grilled Squash, Stewed Peppers Parmesan, Herbed Olive Oil, Alfredo, Pesto and Tomato Sauces
39 per person

PAELLA VALENCIANA

Saffron Rice with Spanish Chorizo, Chicken, Clams, Prawns and Tomato
40 per person

RISOTTO STATION

Risotto, Mascarpone Cheese, Parmigiano-Reggiano, Sea Salt, Sweet Water Shrimp, Asparagus, Wild Mushrooms, Truffle Oil
39 per person

CARVING STATIONS

BAKED SALMON IN PASTRY, FENNEL AND MUSHROOMS 35 per person

ROASTED TURKEY BREAST, CRANBERRY RELISH 35 per person

BRAISED BERKSHIRE PORK BELLY, COTTAGE CHEESE ROLLS 28 per person

SNAKE RIVER FARM KOBE BEEF BRISKET 42 per person

ALL NATURAL BLACK ANGUS BEEF FILLET, BÉARNAISE 45 per person

SALT ENCRUSTED ROASTED PRIME RIB, YORKSHIRE PUDDING 52 per person

SONOMA LAMB RACK MUSTARD AND HERB CRUST 38 per person

CARVING STATION ENHANCEMENTS

Mac & Cheese / Garlic Mashed Potatoes / Kimchi Fried Rice
Truffle French Fries / Roasted Brussel Sprouts / Roasted Kabocha Squash
10 per person per item

Stations Require Chef Attendant at \$200/per attendant

WEDDING MENU ENHANCEMENTS

LATE NIGHT TRAY PASSED

Angus Beef Sliders, American Cheese and Fries

14 each

Grilled Cheese Bites and Tomato Soup Shooters

14 each

** Action Stations noted above are great for late night receptions*

SWEET STATIONS

LIQUID NITROGEN ICE CREAM STATION

Seasonal Flavors of Ice Cream and Sorbet, Prepared and Frozen to Order by Chef with add-ins to include Fresh Assorted Berries, Macarons, Cookies, Chocolate Shavings, Chocolate and Caramel Sauces

26 per person

ICE CREAM CART

An Assortment of Ice Cream Bars, Cones and Paletas

22 per person

DOUGHNUT STATION

House-Made Signature French Doughnuts, Glazed Doughnuts and Beignets Cinnamon Sugar, Powdered Sugar, Chocolate and Caramel Dipping Sauces

24 per person

CUPCAKE TOWER

Assorted Miniature Cupcakes to include Red Velvet, Chocolate, Vanilla, Carrot Cake, Strawberry Cheesecake

18 per person

SPECIALTY COFFEE CART

Barista serving Specialty Coffees to include Illy Coffee Mocchacino, Cappuccino and Espresso and Cold Brew Coffee**

18 per person

Stations Require Chef Attendant at \$200/per attendant

THE LONDON WEHO REAL WEDDINGS



[Style Me Pretty - Luxe Fall Wedding](#)

[View Gallery](#)



[Style Me Pretty - Surprise Dance](#)

[View Gallery](#)



[Style Me Pretty - Romantic Garden Wedding in the Clouds](#)

[View Gallery](#)



[Style Me Pretty - Modern Meets Bollywood](#)

[View Gallery](#)



[Style Me Pretty - Classic Modern in West Hollywood](#)

[View Gallery](#)



[Lin and Jirsa Blog - Indian Wedding](#)



[PartySlate - Glam Wedding Planner Penthouse Dinner](#)

KOSHER CATERING

GUIDELINES AND POLICIES FOR OUTSIDE KOSHER CATERING AT THE LONDON WEST HOLLWOOD:

Approved Vendors:

- La Gondola (310) 247-1239
- SITK (818) 343-5151
- Pat's Restaurant & Catering (310) 205-8707
- Nes Events (818) 878-8782
- Red Fish (310) 385-5813
- Balabusta (818) 344-3417

Contact approved vendors directly for pricing and menus. Applicable food and beverage minimum requirements for the venue spaces apply. The minimum requirements are exclusive of service charge and sales tax.

A \$80.00/per person Outside Catering Fee will be charged and includes:

- Venue space(s)
- Tables and chairs
- Standard House Linen (White and Black available)
- All Glassware and Barware
- Dance floor and Riser/Staging
- 6 Hour Service Staff and Designated Banquet Captain

Price per person does not include the food from the outside caterer or alcoholic and non-alcoholic beverages. A minimum five-hour bar package is required for the number of guests guaranteed for your reception dinner.

- 5 Hour Deluxe Bar Package \$98.00/per person
- 5 Hour Premium Bar Package \$108.00/per person

The London West Hollywood provides a pre-approved area within the hotel kitchen facilities from which your caterer may prepare and serve - Partial Kitchen Buyout Fee: \$1,500.00

Your caterer must be completely self-contained not requiring any use of the Hotel kitchen and banquet equipment including but not limited to, cold storage, hot boxes, chafing pans, utensils, china, and silver. Your outside caterer will be providing these services.

As a minimum, two printed menu cards per table are required indicating that the menu was prepared by (name of caterer). You may provide the menu cards or order them through the Hotel. Additionally, the Caterer is responsible for labeling food presented buffet-style.

The Hotel Banquet Staff will provide front of the house service to the Outside Caterer for the cocktail reception and dinner. Caterers are responsible for providing properly-attired buffet runners.

ADDITIONAL INFORMATION

WEDDING PLANNER/COORDINATOR

- A professional wedding planner/coordinator with a minimum of “month of” service is required. You may select from the list of hotel preferred vendors.
- A private food tasting for up to 4 guests plus your wedding planner is included in your wedding package after the wedding has been confirmed with a contract and deposit.

MENU TASTING

- You may schedule a menu tasting Tuesdays, Wednesdays, or Thursdays at 3:00pm. You may select up to 3 appetizers, 4 entrees and 3 desserts. The chef will prepare one plate of each selection for all guests to share. Hors d’ Oeuvres and signature drinks are not presented at food tastings. Wines are available upon request.
- Menu tastings may be pre-arranged with the catering coordinator up to 5 months before your event. To schedule your tasting we require 14 or more days’ notice, based upon availability.

CHILDREN/VENDOR MEALS

- Children’s meals are \$70.00 ++ (12 and under, may apply towards food and beverage min) including hors d’ oeuvres, unlimited soft drinks, and kid’s meal
- Vendor meals are \$70.00 ++ (Chefs Choice, may apply towards food and beverage minimum)

LIGHTING

- The West End Rooftop is equipped with string lights when un-tented. When the space is tented, the lighting is provided from hanging chandeliers. Existing fixtures provide ambient lighting for your event. Additional lighting may be provided by Encore Global (our in-house A/V provider) or your selected vendor.
- The fee to remove the West End rooftop string lighting or chandeliers is \$500.
- Hampton Court does not have existing lighting. You may need to provide additional lighting for the space.

MUSIC

- When hiring a DJ, we recommend choosing from the hotel’s vendor list due to West Hollywood sound ordinances. Hiring a certified DJ not listed requires prior hotel approval. Additionally, there is a \$250.00 security fee when using a non-preferred DJ.
- Music is allowed on West End Rooftop and the terrace of the Penthouse until 11:00pm only.
- The hotel provides the sound system for the ceremony and cocktail hour on Hampton Court. You may use house sound for the West End Rooftop or the Penthouse. Fees apply. Encore Global will provide the estimated costs for using house sound. Alternatively, your hotel-approved DJ may provide the sound system for the reception, following hotel and city sound guidelines.
- Live bands and / or instruments are not allowed on West End Rooftop or the terrace of the Penthouse. Live music and bands are only allowed inside the Kensington Ballroom or Boxwood.
- Live acoustical instruments are ONLY allowed on Hampton Court for your ceremony/cocktail hour. No amplified instruments.

ADDITIONAL INFORMATION

VENDORS

- Vendors are guaranteed load-in 4 hours prior to the contracted event start time. Any requests for an earlier load-in time are based upon availability and will be arranged one (1) month prior to the event date.
- All event Vendors are required to provide a Certificate of Liability Insurance and Worker Comp Insurance (COI), naming The London West Hollywood NWLWH, LLC as additional insured.
- Vendors are required to agree to and sign the London West Hollywood Vendor Code of Conduct form.
- All Vendors must load out immediately after the event ends. Storage is not available on hotel property.
- Items brought into the hotel including, but not limited to, displays, packing boxes, florals arrangements, etc. must be removed immediately following the event. A cleaning fee will apply for items left on property and for excessive clean-up.

MISCELLANEOUS

- Event valet parking: \$20.00 per car / Overnight Parking: \$65.00 per car. Pricing subject to change
- The West End Rooftop is semi-permanently tented from mid-November to late-March
- Confetti, glitter, smoke, and sparklers are not permitted
- Events with a ceremony are contracted for up to (6) hours. Reception-only events are contracted for up to (5) hours. For additional hours, there is a \$500.00+ per hour fee, based on attendance and service required
- Package prices are subject to change without notice

CELEBRATIONS

The London offers the perfect setting for showers, bachelor/bachelorette weekends, rehearsal dinners, after-parties and farewell brunches.

Please be sure to ask your sales manager for additional information on these offerings.

PREFERRED VENDORS

WEDDING AND EVENT PLANNERS

Mizbaan Events

818.469.1501

neda@mizbaanevents.com

<https://www.instagram.com/mizbaanevents/?hl=en>

Amy Greenberg Events

818.687.7784

amy@amygreenbergevents.com

www.amygreenbergevents.com

Bob Gail Special Events

310.202.5200

allyson@bobgail.com

www.bobgail.com

Brilliant Wedding Co.

541.280.3962

kayla@brilliantweddingco.com

www.brilliantweddingco.com

Cluster Events

310.463.2595

frankie@clusterevents.com

<https://clusterevents.com/contact>

Kristin Banta Events, Inc.

818.505.8971

laura@kristinbanta.com

www.kristinbanta.com

LVL Events

714.227.4231

heather@lvlevents.com

www.lvlevents.com

Master Plans Events

424.383.1636

ychou@master-plans.com

www.master-plans.com

Nicole George Events

484.354.1465

Nicole@nicolegeorgeevents.com

www.nicolegeorgeevents.com

Orange Blossom Special Events

805.890.667

orangeblossomweddings@gmail.com

www.orangeblossomspecialevents.com

Rheefined Company

424.274.1261

jason@rheefined.com

www.rheefined.com

Tessa Lyn Events

805.630.4755

alicia@tessa.com

www.tessa.com

So Happi Together

Nancy@sohappitogether.com

www.sohappitogether.com

DJ's

Dash Weddings

213.924.3280

Nahchey@dashweddings.com

www.dashweddings.com

DJ Jack Farmer

424.263.7379

jackcfarmer@gmail.com

www.jackcfarmer.com

Krieger Entertainment

310.997.2291

david@djkrieger.com

www.djkrieger.com

Hey Mister DJ

310.591.0988

lee@heymisterdj.com

www.heymisterdj.com

PREFERRED VENDORS

FLORISTS

CJ Matsumoto & Sons
323.733.6046
cjmatsumoto@earthlink.net
<https://cjmatsumoto.com>

Country Line Floral
(818) 324-0293
sunny@countrylineflorals.com
<https://countylineflorals.com/>

Butterfly Floral
323.882.8400
info@butterflyfloral.net
www.butterflyfloral.net

Lilla Bello
310.453.3311
studio@lillabello.com
www.lillabello.com

XO Bloom
805.230.1010
sarahz@xobloom.com
www.xobloom.com

AUDIO VISUAL

Encore Global
310.598.7378
www.partner.psav.com/londonwesthollywood.com

OFFICIANTS

Great Officiants
855.435.4000
info@greatofficiants.com
www.greatofficiants.com

PHOTOGRAPHY

Next Exit Photography
310.474.7871
cat@nextexitphotography.com
www.nextexitphotography.com

Maya Myers Photography
310.963.2623
studio@myersphotography.com
www.mayamyers.com

RENTAL COMPANIES

Above the Top Draping
310.803.6133
jcastaneda@abovethetopevents.com
www.abovethetopevents.com

Archive Rentals
888.459.6598
laurenk@archiverentals.com
www.archiverentals.com

Casa de Perrin / China
323.354.4213
grace@casadeperrin.com
www.casadeperrin.com

La Tavola
310.286.1333
orders@latavolalinen.com
www.latavolalinen.com

LUXE Linen
310.360.0059
laura.w@luxelinen.org
www.luxelinen.org

Pipe Dreams Draping and Décor Specialists
818.972.9903
Elliott@pipedreamevents.com
www.pipedreamevents.com

Town & Country Event Rentals
818.908.4211
info@tacer.biz
<https://www.tacer.biz>

BRIDAL STYLIST

Maradee Wahl
310.770.4621
Hello@maradeewahl.com
www.maradeewahl.com