



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

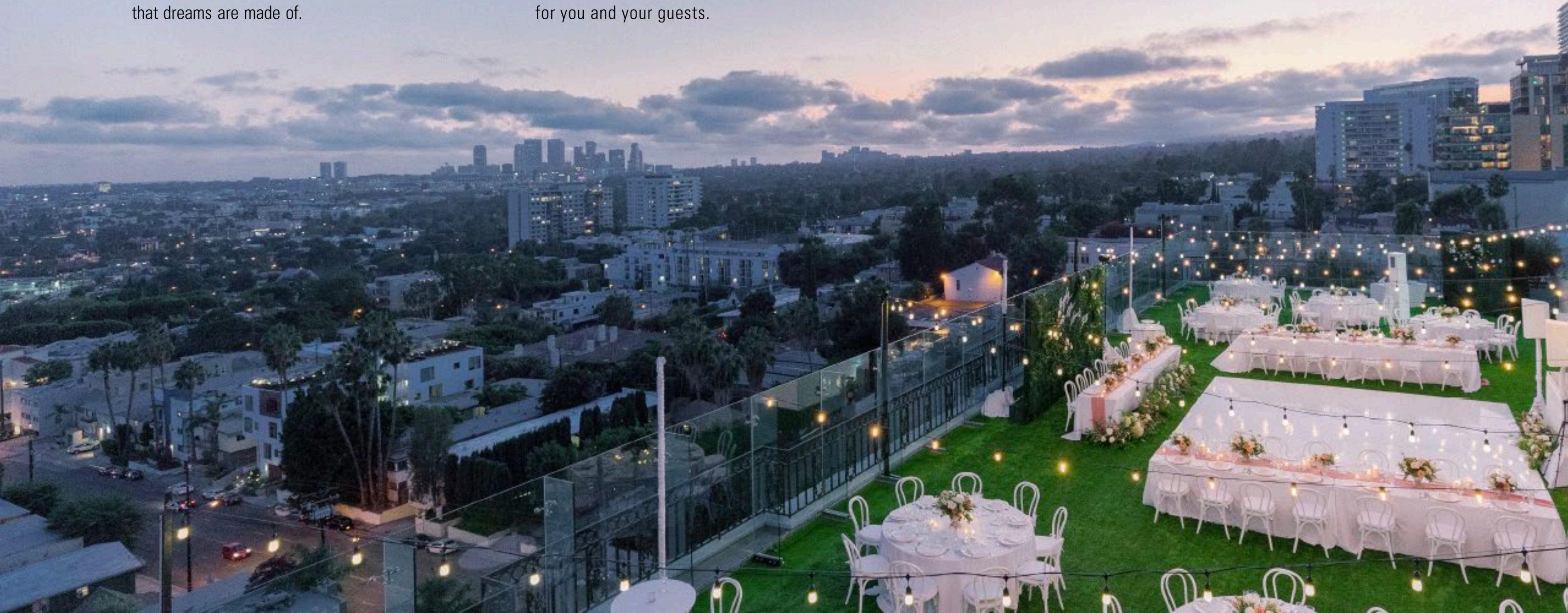
WEDDINGS

# WEDDINGS

## AT THE LONDON

Whether you are 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 THE 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

## VENUE

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.



*Ceremony | 220*



*Reception | 220*

# WEST END ROOFTOP

## VENUE

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.



*Ceremony | 300*



*Reception | 400*



*Dinner & Dancing | 220*





# KENSINGTON BALLROOM

## VENUE

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.



*Ceremony | 300*



*Reception | 400*



*Dinner & Dancing | 220*

# PENTHOUSE SUITE

## VENUE

LA's largest Penthouse is an extraordinary suite for your unforgettable day. Celebrate 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.



*Ceremony | 80*



*Reception | 220*



*Dinner & Dancing | 80*







# BOXWOOD

## VENUE

### SITTING ROOM

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.

### DINING ROOM

Boxwood Dining room is the perfect setting for a wedding of up to 100 guests or rehearsal dinner. 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.



#### SITTING ROOM

*Reception | 75*



*Dining | 40*

#### DINING ROOM

*Reception | 175*

*Dining | 100*

# VENUE FEE

\$4,000

## *Includes*

- Rental of Ceremony and Reception Locations\*
- Basic Sound System for Ceremony and Cocktail Hour
- Ceremony and Reception Chairs
- Tables and Linens
- Portable Heaters *up to 8*
- Ceremony Spa Water Station
- 20x20 Dance Floor
- China, Glassware and Flatware
- Riser
- Market Umbrellas *up to 12*

## Food and Beverage Minimum Spend Requirements

### *Peak Season / May - October*

Saturday Night | Food and Beverage Minimum of \$30,000 is Required  
Sunday - Friday | Food and Beverage Minimum of \$20,000 is Required

### *Off Peak Season / November - April*

Saturday Night | Food and Beverage Minimum of \$25,000 is Required  
Sunday - Friday | Food and Beverage Minimum of \$20,000 is Required

*Food, Beverage, and Venue Pricing is subject to prevailing service charges, administration fees and taxes*



# WEDDING MENUS

01 / Packages

02 / Hors d'Oeuvres

03 / Starters

04 / Entrees

05 / Desserts



# 01

## PACKAGES

### THE LONDON

4 Tray Passed Hors d'Oeuvres  
5 Hour Deluxe Bar Cake  
Cutting Fee

*250 per person*

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### THE CROWN

6 Tray Passed Hors d'Oeuvres  
5 Hour Deluxe Bar  
Cake Cutting Fee

*265 per person*

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### THE ROYAL

8 Tray Passed Hors d'Oeuvres  
5 Hour Premium Bar Package  
Custom Wedding Cake from The Butter End Cakery

*305 per person*



### *ALL PACKAGES INCLUDE:*

Champagne Toast and Tableside Wine | 3 Course Plated Dinner: Appetizer, Pre-Selected Choice of Two Entrées and Plated Dessert | Two Nights in a London Suite | Menu Tasting | 1-year anniversary stay with a \$35,000 Food & Beverage Minimum Spend

50 person minimum for wedding packages. Customized wedding packages are available including options with dinner buffet and reception stations.

## 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 and 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 and Cheese Shots +2

Maryland Crab Cake +2

Coconut Shrimp Skewer, Chili Sauce

Fish and Chips in Cone +2

Crispy Pork or Chicken Bao Bun +2

Chicken Empanadas, Cilantro Salsa

Chicken Satay, Peanut Sauce

Mozzarella and Veal Meatball

Steak Yakitori

Angus Beef, American Cheese Slider +2

*Food, Beverage, and Venue Pricing is subject to prevailing service charges, administration fees and taxes*





# STARTERS

Dinners include 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 with Coconut Milk

Santa Monica Farmer's Market Salad

Avocado, Parmesan, Herb Vinaigrette

Caprese

Fresh Mozzarella, Heirloom Tomatoes, and Pesto

Classic Caesar Salad

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

*Food, Beverage, and Venue Pricing is subject to prevailing service charges, administration fees and taxes*

## ENTREES

Select Two and One Vegetarian/Vegan Alternative

Roasted Halibut  
Yellow Thai Curry and Coconut, Shrimp Jasmine Rice

Baked Salmon Filet  
Puffed Wild Rice, Red Pepper Bisque

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 and  
Trumpet Royale Mushrooms  
Caper Raisin Purée with Cauliflower +2

Roasted Branzino  
Farro Salad +2

Roasted Organic Chicken Breast  
Potato Gnocchi, Mustard Sauce

Roasted Chicken  
Sweet Paprika, Saffron Couscous, Cilantro

Petite 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

Raised Berkshire Pork Belly  
Shrimp Stir-Fried Rice, Kimchi

Wild Mushroom Risotto  
Mascarpone Cheese | Vegetarian

Eggplant Stack  
Sweet Tomato Basil Sauce | Vegan

*Food, Beverage, and Venue Pricing is subject to prevailing service charges, administration fees and taxes*





# DESSERTS

## SELECT ONE

Classic Crème Brulee  
Fresh Berries

Hazelnut Praline Crunch  
Whipped Cream

Valrhona Chocolate Fondant  
Brown Butter Caramel, Vanilla Ice Cream

Bomboloni  
Italian Doughnut Filled with Vanilla Custard

Coconut Panna Cotta  
Lemongrass Ice Cream

Mango Cheesecake

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 & WINE

Tito's  
Ketel One  
Tanqueray  
White Sauza  
Maker's Mark

Volcan Blanco  
Captain Morgan  
Jack Daniel's  
Johnnie Walker Red  
Glenmorangie 10

*Noble Vines, CA*  
Sauvignon Blanc, Chardonnay,  
Pinot Noir, Cabernet Sauvignon  
Pol Clemente Sparkling Brüt, France  
Pol Clemente Sparkling Rosé, France

## PREMIUM LIQUOR & WINE

Belvedere  
Grey Goose  
Bombay Sap.  
Nolet's  
Bacardi

Casamigos  
Don Julio  
Silver Bulleit  
Johnnie Walker  
Black Macallan 12

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

## BEER

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



# ENHANCEMENTS



# STATIONS

\*Stations Require Chef Attendant at \$200 per attendant

## RECEPTION

### 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 of Spicy Tuna, California, Salmon, Vegetable, Shrimp Tempura, Barbecued Eel and Nigiri Tuna, Salmon, Prawn, Unagi, Halibut, Crab. Served with Soy Sauce, Wasabi, and Pickled Ginger

4 Pieces | *32 per person*

6 Pieces | *48 per person*

8 Pieces | *64 per person*

Add

Assorted Hand Rolls of Shrimp Tempura, Crab, Tuna

*30 per person*

*\*Sushi Chef required at \$250.00 per chef attendant.*

*Groups over 150 guests require 2 chef attendants.*

## ACTION

### 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*

### 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*

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### Risotto Station

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

*39 per person*

### Grilled Cheese Station

Three Cheese Short Rib and Arugula Goat Cheese and Truffle

*28 per person*

### Paella Valenciana

Saffron Rice with Spanish Chorizo, Chicken, Clams, Prawns and Tomato

*40 per person*

# STATIONS

\*Stations Require Chef Attendant at \$200 per attendant

## SWEETS

### Liquid Nitrogen Ice Cream\*

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 Mochacino, Cappuccino and Espresso and Cold Brew Coffee\*

*18 per person*

## LATE NIGHT TRAY PASSED

### Angus Beef Sliders

American Cheese and Fries *14*

*each*

### Grilled Cheese Bites

Tomato Sauce Shooters *14*

*each*

### Flatbread

Cheese, Pepperoni, Margherita

*9 each*

### Tater Tot Bites

*7 per person*

*Food, Beverage, and Venue Pricing is subject to prevailing service charges, administration fees and taxes*



GALLERY





# REAL WEDDINGS

AT THE LONDON

[Modern Meets Bollywood](#)

[Surprise Dance](#)

[Garden Wedding](#)

[Luxe Fall Wedding](#)

[Classic Modern](#)

[Indian Wedding](#)

[Glam Penthouse](#)



INFORMATION



# KOSHER CATERING

## FEES

*The \$80 per person Outside Catering Fee includes:*

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

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.

Deluxe Bar Package  
\$98.00 per person | 5 Hours

Premium Bar Package  
\$108.00 per person | 5 Hours

## CATERING

The London West Hollywood provides a pre-approved area within the hotel kitchen facilities from which your caterer may prepare and serve. Our Partial Kitchen Buyout Fee is \$1,500. 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 your 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.

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.

*Food, Beverage, and Venue Pricing is subject to prevailing service charges, administration fees and taxes*

## APPROVED VENDORS

La Gondola  
*310.247.1239*

SITK  
*818.343.5151*

Pat's Restaurant and Catering  
*310.205.8707*

Nes Events  
*818.878.8782*

Balabusta  
*818.344.3417*



# ALEX ROLDAN SALON AT THE LONDON



## HAIR

Bride on Wedding Day | *200*

Bridesmaids and Bridal Party | *95 each*

Trial run for the Bride | *75 per hour*

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## MAKEUP

Bride | *250 with Lashes*

Bridesmaids | *150*

Trial run for the Bride | *100 per hour*

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## MANICURE & PEDICURE

Bridal Party Manicure | *30 each*

Bridal Party Pedicure | *50 each*



Reservations | 310.855.1113

*72 hour cancellations are required. Must be guaranteed with a valid credit card. Entire amount for every appointment booked will be charged if not canceled on time. The rates are applicable based on salon's regular business hours. Prices vary upon outside or after hours services.*



# GUEST ROOM BLOCK

The London West Hollywood at Beverly Hills is an all-suite hotel, ideal for your bridal party and out-of-town guests. Each of the 226 stylish suites (starting at 725 sq.ft.) boast an oversized open floor plan with elegantly appointed living spaces, all with a private balcony and oversized bathroom featuring a large walk-in shower and deep soaking tub.

## TERMS & CONDITIONS

- A contract is required with a minimum of 10 guestrooms per night.
- A fixed discounted rate is extended, valid for 2 days pre and post the wedding weekend/dates.
- Personalized booking link to share with your wedding guests to directly reserve rooms at the special contracted rate.
- The nightly \$34.74 amenity fee is waived for your guests booking into the room block.
- The block needs to pickup at least 90% of the committed room nights, should this minimum commitment not be met the difference would be charged as an attrition fee to the master account.
- There is a 30-day cut-off period prior to arrival at which any non-picked up rooms are released.
- A dedicated Service Manager for your room block who will assist with managing the rooming list, assist with special billing, room drops and bridal suite requirements.
- No Deposit required at time of contract signing, only a credit card authorization as a method of guarantee.

## FAQ

- What time is check-in and check-out?  
*Your room will be ready no later than 3:00pm, any early arrivals are not guaranteed unless the suite is booked the night prior. Check-out time is at 12:00pm, any late check-out requests can be requested at the Front Desk the morning of.*
- How much is overnight valet parking?  
*Overnight valet parking for hotel guests is \$65.00, with in and out privileges.*
- Do you offer connecting suites?  
*Yes, we have a limited amount of connecting suites, king bed to two double beds. Additionally, we have larger 2 and 3 bedroom suites.*

For further information and suite pricing please contact Ivanna Pereyra at 310-358-7740 or [lpereyra@thelondonweho.com](mailto:lpereyra@thelondonweho.com)



# ADDITIONAL INFORMATION

## WEDDING PLANNER

To ensure a seamless event, a Professional Wedding Coordinator is required and is the responsibility of the Wedding Couple. The Hotel requires at least a month out / partial planning Professional Wedding Coordinator During the planning process a Professional Wedding Coordinator is able to assist you with the countless details of your special day. The hotel requires the Professional Wedding Coordinator for the following:

Coordinate Wedding Rehearsal, Provide Hotel with Day-of Timeline (no later than 14 days prior to the event), Coordinate/ Manage wedding ceremony (if held at the hotel), Placement and removal of ALL décor/items provided by Wedding Couple, Removal of all gifts and cards after Ceremony and Reception, Coordinate/Manage Wedding Reception, Communication with all Wedding Vendors

*\*Wedding coordinator must be present 3 hours prior to the start of ceremony/ reception (whichever is first) until the contracted end time of reception.*

The hotel will provide you with a list of recommended Wedding Coordinators. Should you choose to use a Wedding Coordinator that is not included in the hotel's list of recommended coordinators, the Hotel will require the below items from your scheduled coordinator no later than 60 days prior to your event:

*Business License*

*Certificate of Insurance*

*Signed London West Hollywood  
Vendor Code of Conduct document*

*3 Hotel or Venue References*

## VENDOR MEALS

Vendor meals are \$70.00 ++ (Chef's 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 three hanging chandeliers. Existing fixtures provide ambient lighting for your event. Additional lighting may be secured through Encore Global, our in-house AV provider, or your selected vendor. Bringing in an outside AV vendor requires an Encore liaison fee of \$1500. The fee to remove any or all hotel-provided lighting from the West End Rooftop is \$500. Hampton Court does not have existing lighting. You may need to provide additional lighting for the space.

## MISCELLANEOUS

The West End Rooftop is semi-permanently tented from mid-November to late-March. Confetti, glitter, fog, smoke, sparklers, and "cold" fireworks 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 minimum \$500.00++ per hour event fee, based on attendance and service required. Package prices are subject to change without notice. Food and beverage pricing, packages, and other fees will be guaranteed 90 days in advance of the event.

## CHILDREN'S MEALS

Children's meals are \$70.00++ (12 and under, may apply towards the food and beverage minimum) including hors d' oeuvres, unlimited soft drinks, and children's meal.

## MUSIC

When hiring a DJ, please choose from our recommended list due to City of West Hollywood noise ordinances. DJs not listed require hotel approval. For West End Rooftop events, Hampton Court events, and Penthouse Terrace events, sound may only be amplified through the provided house sound system, or sound systems provided and managed by Encore Global, our in-house AV company. The City of West Hollywood noise ordinance explicitly prohibits live performances, bands, and / or instruments on the West End Rooftop and Penthouse Terrace. Live acoustic instruments are permitted on Hampton Court for a ceremony / cocktail hour. NO percussive or wind instruments are permitted in any outdoor space.

Per the City of West Hollywood, West End Rooftop and Penthouse Terrace events must end by 11:00PM Hampton Court events must end by 8:00PM. Live amplified performances are permitted in the Kensington Ballroom and Penthouse interior. Kensington Ballroom events must conclude at 12:00AM, or 2:00AM if the six suites above the ballroom are reserved by the group. Penthouse interior events must conclude by 12:00AM, or 2:00AM if the nine suites beneath the Penthouse are reserved by the group.

## SHOWERS, REHEARSAL DINNERS, AFTER-PARTIES, AND FAREWELL BRUNCHES

The London West Hollywood offers the perfect setting for showers, bachelor / bachelorette weekends, rehearsal dinners, after parties, and farewell brunches. Please ask your Catering Manager for additional information.

## VENDORS

Vendors are guaranteed load-in 4 hours prior to the contracted event start time. Any requests for earlier load-in times will be based on availability. Please provide at least one-month notice. All event Vendors are required to provide a Certificate of Liability Insurance and evidence of Workers Compensation Insurance (COI), naming The London West Hollywood NWLWH, LLC as additional insured. Vendors are required to agree to, sign, and abide by the London West Hollywood Vendor Code of Conduct form.

All Vendors must load out immediately after the events ends. Storage is not available on hotel property. Items brought to the hotel, including but not limited to, displays, packing boxes, floral arrangements, etc. must be removed following the event. A cleaning fee will be applied for items left on property and for excessive clean-up.

## MENU TASTING

You may schedule a menu tasting for up to four guests on Tuesdays, Wednesdays, or Thursdays at 3PM—up to five months in advance of the event. Please provide a minimum of 14 days' notice (based upon availability). 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. House wines are available upon request.

## PARKING

Event valet parking is \$20 per vehicle. Overnight parking is \$65 per vehicle. Pricing is subject to change without notice.

# PREFERRED VENDORS

## WEDDING & EVENT PLANNERS

Nick Gentile Events | 310.497.5896  
nick@nickgentileevents.com

Natalie Sofer Events | 310.493.7941  
nataliersofer@gmail.com

Bob Gail Special Events | 310.202.5200  
allyson@bobgail.com

Brilliant Wedding Co. | 541.280.3962  
kayla@brilliantweddingco.com

Cluster Events | 310.463.2595  
frankie@clusterevents.com

Kristin Banta Events, Inc. | 818.505.8971  
laura@kristenbanta.com

Milk Events | 323.899.5468  
candice@milk-events.com

Orange Blossom Special  
Events | 805.890.667  
orangeblossomweddings@gmail.com

Rheefined Company Creative Events +  
Production | 310.694.5167  
jason@rheefined.com

Tessa Lyn Events | 805.630.4755  
alicia@tessa.com

Stylish Details | 714.213.0462  
info@stylishdetails.com

## CANDLES

Vogue Candles | 805.205.5779  
mahan@voguecandles.com

## FLORISTS

CJ Matsumoto & Sons | 323.733.6046  
cjmatsumoto@earthlink.net

Country Line Floral | 818.324.0293  
sunny@countrylineflorals.com

Butterfly Floral | 323.882.8400  
info@butterflyfloral.net

Lilla Bello | 310.453.3311  
studio@lillabello.com

XO Bloom | 805.230.1010  
sarahz@xobloom.com

## AUDIO VISUAL

Encore Global | 310.598.7378  
rj.morris@encoreglobal.com

## OFFICIANTS

Great Officiants | 855.435.4000  
info@greatofficiants.com

## DJ'S

Dash Weddings | 213.924.3280  
nahchey@dashweddings.com

DJ Jack Farmer | 424.263.7379  
jackcfarmer@gmail.com

Hey Mister DJ | 310.591.0988  
lee@heymisterdj.com

## PHOTOGRAPHY

Next Exit Photography | 310.474.7871  
cat@nextexitphotography.com

Maya Myers Photography | 310.963.2623  
studio@myersphotography.com

Beverly Hills Photography | 877.590.4555  
contactus@beverlyhillsp photography.com

Chris J. Evans | 310.704.5932  
info@chrisjevans.com

## BRIDAL STYLIST

Maradee Wahl | 310.770.4621  
hello@maradeewahl.com

## RENTAL COMPANIES

Above the Top Draping | 310.803.6133  
jcastaneda@abovethetopevents.com

Archive Rentals | 562.714.6794  
jennifer@archiverentals.com

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

La Tavola | 310.286.1333  
orders@latavolalinen.com

LUXE Linen | 310.360.0059  
laura.w@luxelinen.org

Pipe Dreams Draping and Décor Specialists  
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elliott@pipedreamevents.com

Town & Country Event Rentals | 818.908.4211  
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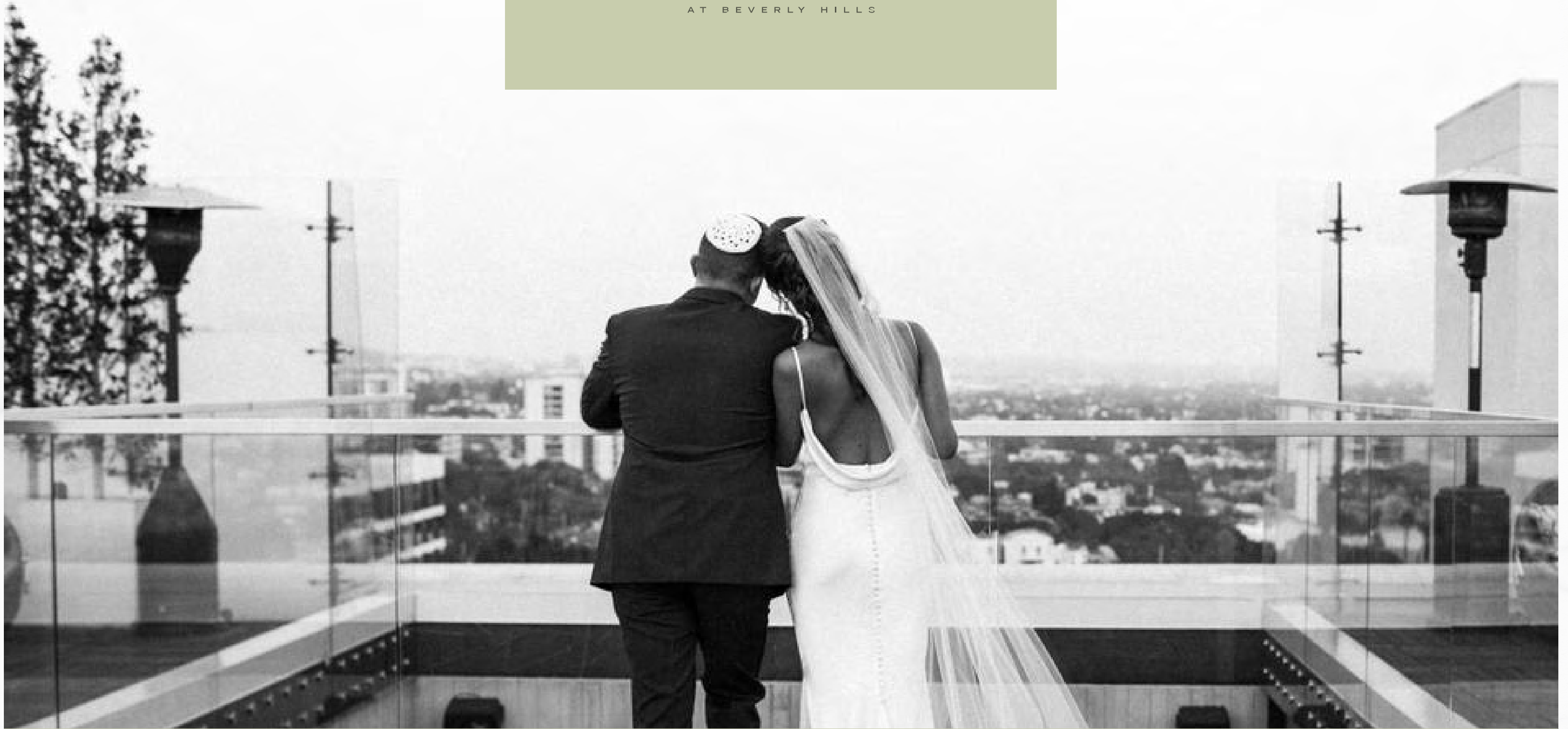
MTB Event Rentals | 844.815.8620  
marsha@mtbeventrentals.com

## HAIR AND MAKEUP

Alex Roldan Salon at The London | 310.855.1113

Makeup Therapy | 323.536.1389  
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