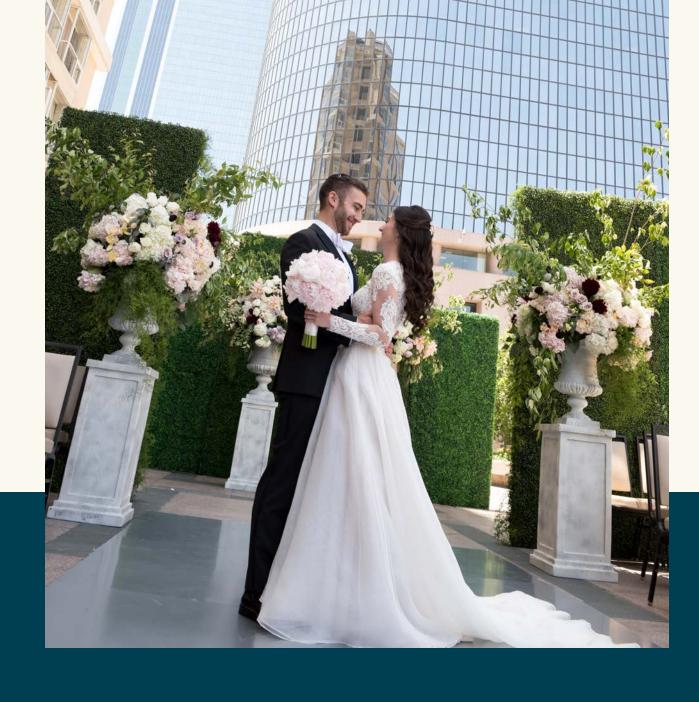
escape in the heart of Los Angeles.

wedding brochure









03. Intro

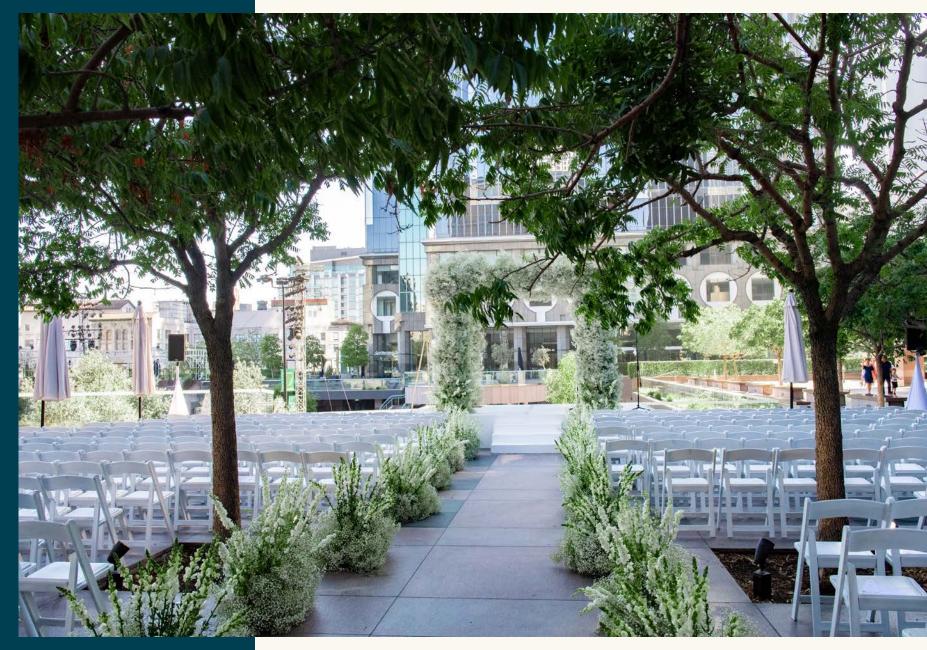
05. AMENITIES

O7. VENUES

Spotlight On your LA wedding.

Bring a little LA glamour to your wedding at Omni Los Angeles Hotel at California Plaza. Located in the city's newly revitalized downtown, your guests will love celebrating with you in luxurious surroundings before exploring all that this cultural hub has to offer.

Choose from five distinct venues to design the wedding of your dreams. Outdoor spaces like the Watercourt or California Plazas feature city views and twinkling lights in the background, while the contemporary Bunker Hill Ballroom can host up to 550 guests with room for dinner and dancing. After the celebration, LA is on your doorstep for afterparties and sightseeing.



Omni Los Angeles Hotel at California Plaza.

DOWNTOWN ELEGANCE AND SOCAL STYLE

Treat your guests to a glamorous getaway at Omni Los Angeles Hotel at California Plaza. Guest rooms are adorned in contemporary style and a soothing color palette to contrast the bustle outside. An outdoor heated lap pool invites you to take advantage of SoCal weather year round, and two on-site restaurants offer the best of Californian cuisine.

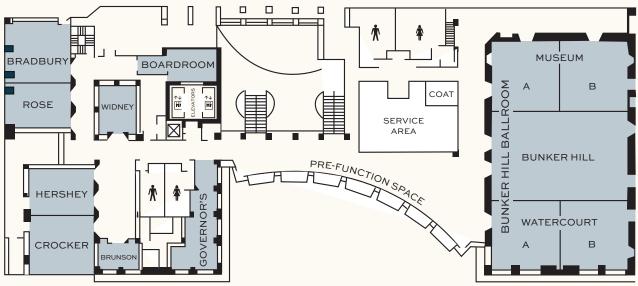




- 453 spacious guest rooms with views of Bunker Hill or California Plaza Watercourt
- Five indoor and outdoor ceremony, reception and cocktail venues to choose from, including the 8,500 square foot Bunker Hill Ballroom for up to 550 guests
- Four distinct outdoor event spaces including NOÉ Terrace with dramatic cityscape view,
 MOCA Terrace adjacent to the pool deck with views of the MOCA Museum, The Plaza lined with mature trees and the expansive Yard with built-in stage, amphitheater seating and space for up to 3,000 guests
- Outdoor heated lap pool and lounge area with fire pits
- Two unique bars and restaurants include NOÉ Restaurant & Bar with a seasonal California menu in a romantic setting and Stance Coffee Bar for fresh coffee, pastries and sandwiches
- A 1,500 square foot fitness center with weight training and cardio equipment

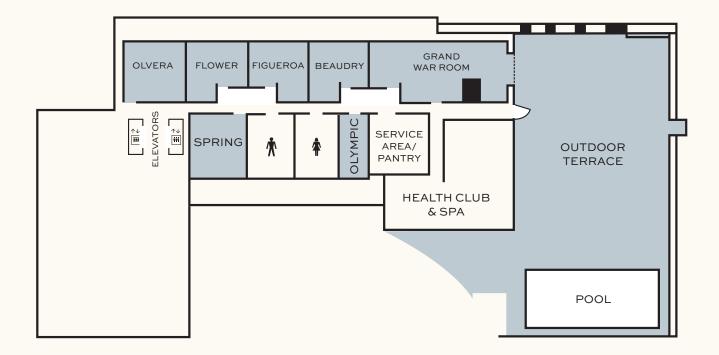


Level two.



	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	PORTABLE WALLS	THEATER	CLASSROOM	BANQUET	RECEPTION	CONFERENCE	U-SHAPE
SECOND FLOOR										
BUNKER HILL BALLROOM	8,520	71' x 120'	19'	YES	1000	450	850	1000	_	_
BUNKER HILL	3,266	71' x 46'	19'	YES	350	180	250	350	80	_
MUSEUM A	1,225	35' x 35'	14'	YES	110	50	90	110	40	27
MUSEUM B	1,225	35' x 35'	14'	YES	110	50	90	110	40	27
MUSEUM A & B	2,485	71' x 35'	14'	YES	220	100	180	220	80	54
BUNKER HILL/MUSEUM A & B	5,751	71' x 81'	19'/14'	YES	570	280	430	570	160	54
WATERCOURTA	1,260	35' x 36'	14'	YES	110	50	90	110	40	27
WATERCOURT B	1,260	35' x 36'	14'	YES	110	50	90	110	40	27
WATERCOURT A & B	2,556	71' x 36'	14'	YES	220	100	180	220	80	54
BUNKER HILL/WATERCOURT A & B	5,822	71' x 82'	19'/14'	YES	570	280	430	570	160	_
BRADBURY	1,122	34' x 33'	12'	YES	70	40	60	70	30	25
ROSE	825	25' x 33'	12'	YES	60	35	50	60	25	22
BRADBURY/ROSE	1,947	59' x 33'	12'	YES	150	90	140	150	55	45
HERSHEY	936	26' x 36'	12'	YES	60	35	50	60	25	22
CROCKER	1,044	29' x 36'	12'	YES	70	40	60	70	30	25
HERSHEY/CROCKER	1,980	55' x 36'	12'	YES	150	90	140	150	55	45
GOVENOR'S	702	26' x 27'	12'	NO	40	18	40	40	25	18
WIDNEY	456	19' x 24'	12'	NO	40	18	30	40	20	_
BOARDROOM	450	25' x 18'	12'	NO	-	_	-	_	18	-
BRUNSON	350	25' x 14'	12'	NO	-	_	_	_	12	_

Level four.



	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	PORTABLE WALLS	THEATER	CLASSROOM	BANQUET	RECEPTION	CONFERENCE	U-SHAPE
FOURTHFLOOR										
GRAND WAR ROOM	792	33' x 24'	8'	NO	_	_	_	_	_	_
BEAUDRY	551	29' x 19'	8'	NO	40	24	30	40	20	20
FIGUEROA	551	29' x 19'	8'	NO	40	24	30	40	20	20
FLOWER	551	29' x 19'	8'	NO	40	24	30	40	20	20
OLVERA	551	29' x 19'	8'	NO	40	24	30	40	20	20
SPRING	551	29' x 19'	8'	NO	40	24	30	40	20	20
OLYMPIC	216	12' x 18'	8'	NO	20	_	10	20	10	-
OUTDOORTERRACE	_	-	-	NO	-	_	-	-	_	-



Awe-inspiring ambiance.



VENUE 1: BUNKER HILL BALLROOM

With up to 8,250 square feet of space with 19-foot ceilings and dazzling chandeliers, the Bunker Hill Ballroom is the ideal space for a glamorous reception. Located on the second floor via a double grand staircase, the space can accommodate up to 550 guests and has an additional pre-function foyer area ideal for a cocktail hour.



VENUE 2: WATERCOURT BALLROOM

The Watercourt Ballroom offers a stunning setting with expansive floor-to-ceiling windows that overlook Olive Street, Watercourt Ballroom. Spanning 1,260 square feet, this elegant space combines style, versatility and a prime downtown location for your special day.



VENUE 3: MUSEUM BALLROOM

Offering a romantic and sophisticated setting the Museum Ballroom sets the stage for unforgettable wedding celebrations. With 2,485 square feet, this elegant space is refined with soft lighting and a flexible layout that can be transformed to reflect your unique vision.

Outdoor venues with City vistas.

From intimate ceremonies for 25 guests to grand celebrations for up to 3,000, our versatile settings provide the perfect backdrop for your special day. Exclusive to Omni Los Angeles Hotel, our venues are the only ones in Downtown Los Angeles offering such a diverse array of options. Discover our distinct outdoor spaces and plan your dream wedding under the California sun, available year-round.



VENUE 1: WATERCOURT PLAZA

Ideal for gatherings of 150 to 500 guests, Watercourt Plaza provides a breathtaking backdrop with stunning views of downtown Los Angeles and a beautifully tree-lined plaza. The blend of dramatic cityscapes and lush greenery creates a grand and enchanting atmosphere, ensuring your wedding will be both memorable and spectacular.





VENUE 2: THE YARD

The Yard offers a truly unique outdoor wedding experience in Downtown Los Angeles, with a stunning city skyline as your backdrop. This exceptional venue features a built-in stage, lighting, sound system, and amphitheater seating for up to 3,000 guests. The Yard provides a one-of-a-kind setting for your special day for elegant outdoor ceremonies and grand open-air receptions.

VENUE 3: NOE TERRACE

Embodying the effortless elegance of LA, Noe Terrace offers a blend of comfort and beauty, ideal for intimate gatherings of 25 to 80 guests. Whether you're planning a romantic wedding ceremony, a rehearsal dinner, or a sophisticated reception, Noe Terrace provides a memorable setting for your special celebrations.

VENUE 4: MOCA TERRACE

Celebrate your wedding with breathtaking views of The Broad and MOCA Museum. This versatile outdoor space is perfect for events of 50 to 150 guests. From intimate ceremonies, stylish cocktail hours, to grand receptions, the MOCA Terrace offers a unique backdrop for your event.

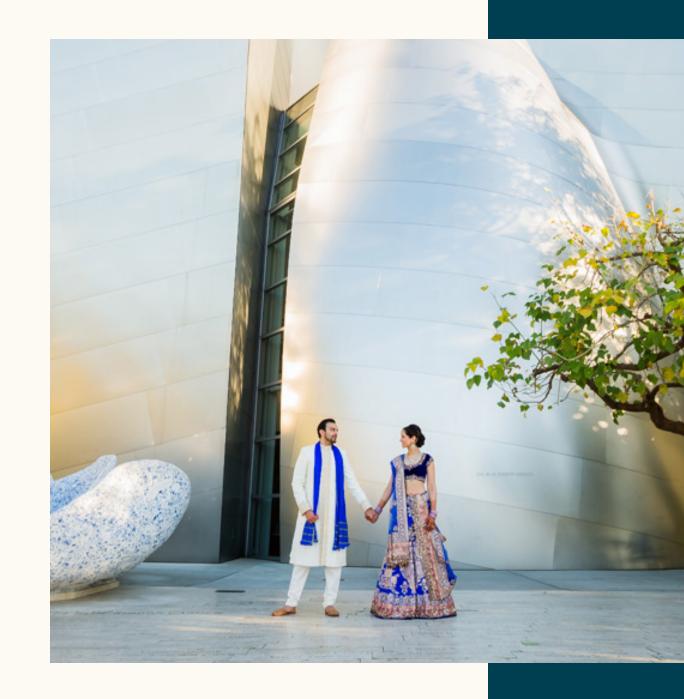
Wedding packages.

ONSITE WEDDING SPECIALIST

Dedicated Catering Sales Manager to assist with all your planning needs.

OMNI LOS ANGELES HOTEL AT CALIFORNIA PLAZA PACKAGES INCLUDE:

- Wedding menu tasting (up to 4 guests) 3 starters | 3 entrées | 3 sides
- California suite for the bride & groom on the reception night with late check out of 2:00 pm the following day (based on availability)
- California sparkling wine toast
- Tables, china, silverware, stemware, glassware
- White linens to Include Floor Length Tablecloths and Matching Napkins
- Dance floor, DJ table, and staging for a live band
- Riser for sweetheart table or head table
- Display tables for cake, gifts, and escort cards or favors
- Special room rates for guests, available through your dedicated group booking link
- Reduced event valet parking rates available for your guests





DO YOU ALLOW OUTSIDE FOOD & BEVERAGE IN YOUR EVENT SPACES?

We allow specialized food items that we are unable to produce to be brought in from outside vendors. A per person plated fee shall apply. Outside beer and liquor is not ever permitted. Wine is permitted and a \$30 per bottle corkage fee shall apply.

IS THERE A CORKAGE FEE FOR BRINGING OUR OWN WINE?

Yes, the corkage fee is \$30 per bottle (750 ml).

ARE WE REQUIRED TO UTILIZE YOUR VENDORS?

No, you are able to use your own vendors. Please note that all vendors used must provide the hotel with their certificate of liability insurance for their services during your event.

WHAT IS THE CUT OFF AGE TO UTILIZE THE CHILDREN'S MENU ITEMS?

Children from the ages of 5 to 12 years old are eligible to order off the childrens menu. Anyone over the age of 13 years old is considered an adult. Should you order a meal for your child under 5 years old - children's pricing will apply.

WHEN CAN WE ACCESS THE EVENT SPACE?

Setup times will be dependent on dates and availability. Please consult with your Catering Sales Manager for specific dates and times.

HOW LONG IS THE EVENT SPACE AVAILABLE TO US?

In the effort to minimize noise disturbances to our guests and neighbors, the event space will be accessible to you until 1:00 am for evening functions.

WHAT ARE THE NOISE LEVEL RESTRICTIONS?

Although we do allow music and/or live entertainment during your wedding, we reserved the right to request volume levels be reduced based upon noise complaints. Additionally, no amplified music is permitted on the mezzanine level.

WHAT IS THE HOTEL'S DEPOSIT POLICY?

A 25% deposit of the event rental fee plus food and beverage minimum is required. Six months prior to the wedding, 50% of your required minimum expenditure is due. Three months prior to the wedding, 75% of your required minimum expenditure is due. The final estimated payments is due in full 14 business days prior to the wedding in the form of a credit card, personal check or cash.

WHAT IS THE MINIMUM ATTENDANCE REQUIRED FOR A WEDDING PACKAGE?

All the wedding packages have a minimum attendance of 100 guests.

IS THE BARTENDER FEE INCLUDED IN THE WEDDING PACKAGES?

A \$250 bartender fee per bar shall apply. One bartender is required per 100 guests.

WHAT IS THE STARTING FOOD AND BEVERAGE MINIMUM RENTAL FEE?

Food and beverage minimum are based on anticipation attendance, dates and times. The food and beverage minimum is set for each specific event space and is met by ordering through our wedding menu.

Hors D'oeuvres.

Pricing is subject to 15.5% service charge and 9.75% sales tax.

PACKAGE I

CHOICE OF THREE

COLD

Beet Tartare Crostini | truffle, shallot, parsley

Butternut Squash Bruschetta | goat cheese, wild mushroom, arugula

Curry Chicken Salad | rye crouton, shaved apple

HOT

Chicken Empanada | roasted lime, hatch chile salsa

Crispy Artichoke | herb lemon aioli

Carne Asada Quesadilla Triangle | jack cheese, red onion, chipotle aioli

PACKAGE II

CHOICE OF FIVE

COLD

Shrimp Summer Roll | daikon, cilantro microgreens, Chinese chili mustard

Burrata Focaccia Toast | heirloom tomato, basil microgreens, 15-year balsamic syrup

Beef Tartare | pomme crisp, horseradish cream

НОТ

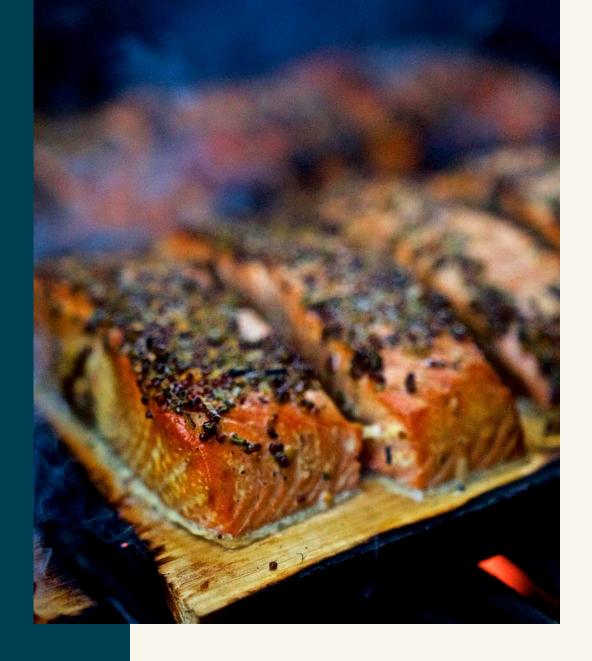
Vegetable Lumpia | sambal plum sauce

Jerk Chicken Satay | mango compote, cilantro & peanut relish

Mini Beef Wellington | wild mushroom, rosemary aioli

Can be added to Package I at additional \$3 per person for cold, \$5 per person for hot.





Hors D'oeuvres.

Pricing is subject to 15.5% service charge and 9.75% sales tax.

PACKAGE III

CHOICE OF FIVE + ONE RECEPTION DISPLAY

COLD

Micro Lobster Roll | lemon aioli, chive, bricoche

HOT

Wagyu Slider | onion jam, cheddar, roma tomato, special sauce

Pork Bao Bun | hoisin, sesame

Grilled Lamb Chop | red wine gastrique, pistachio

Maryland Crab Cake | remoulade sauce

Wagyu Meatballs | sunday gravy, manchego, basil

Can be added to Package I or II at additional \$5 per person for cold, \$7 per person for hot.

Packages.

Pricing is subject to 15.5% service charge and 9.75% sales tax.

PACKAGE I

SALADS

CLASSIC CAESAR

romaine, tomatoes, creamy Caesar dressing, garlic toasted bread crumbs, shaved radish, parmesan cheese

WILD MUSHROOM BISQUE

fried shiitake, truffle oil

GARDEN GREENS

tomatoes, carrots, cucumbers, radish, cider vinaigrette

TENDER GREENS

strawberries, pistachios, shaved beets, goat cheese balsamic vinaigrette

ENTRÉES

PAN-ROASTED ATLANTIC SALMON

braised lentil, wild mushroom & tomato fricassee, thyme lemon aioli

HERB-RUBBED CHICKEN BREAST

fingerling, asparagus & roasted tomato ragu, thyme lemon jus

BRAISED BONE-IN CHICKEN THIGH

cannellini bean stew, torn kale, cornbread crouton

COCONUT & CHICKPEA DAHL

spiced tomato stew, basmati pilaf, cilantro & mint chutney

\$150 PER PERSON

PACKAGE II

SALADS

LITTLE GEM

cranberry, crispy wonton, mandarin segments, LA green goddess

GRILLED STONE FRUIT & BURRATA

fennel, white balsamic vinaigrette, arugula, basil microgreens

SHAVED BRUSSELS

kale, charred asparagus pickled carrots, pomegranate, crisp granny smith apples, oven-dried heirloom tomato, crostini, sherry vinaigrette

ENTRÉES

SEARED BARRAMUNDI

cauliflower puree, asparagus, lemon, fennel, chermoula

GRILLED 10 OZ PORK CHOP

wilted spinach, California apricot brandy jus

RED WINE-BRAISED BEEF SHORT RIBS

carrot butterscotch, shiitake, blackberry, celery leaf

CRISPY FRENCHED CHICKEN BREAST

sweet potato gratin, broccoli rabe, sage jus

WILD MUSHROOM PACCHERI

broccoli rabe, vegan parmesan, meyer lemon plant butter

\$175 PER PERSON





Packages.

Pricing is subject to 15.5% service charge and 9.75% sales tax.

PACKAGE III

SALADS

LOBSTER CORN CHOWDER

tarragon, masago, creme fraiche

ITALIAN KALE & ROASTED PEAR

goat cheese crumbles, rye crouton, tarragon honey mustard vinaigrette

BEETS

red and golden beets, toasted coriander, yuzu avocado puree, baby kale, shaved radish

ENTRÉES

SEARED JUMBO PRAWNS

smoked gouda, grits, tomato & leek fondue, green onion

HERB-MARINATED FILET

caramelized onion soubise, asparagus, wild mushroom hash, bordelaise sauce

COLORADO RACK OF LAMB

braised lentils, sun-dried tomato, baby carrot, herb aioli

MARYLAND CRAB CAKES

potato mousse, garlic haricots vert, remoulade

ROASTED 10 OZ STRIP LOIN

creamed spinach, roasted farm potatoes, red wine jus, crispy onion

\$200 PER PERSON

Reception Displays.

Pricing is subject to 15.5% service charge and 9.75% sales tax. All menus and prices are subject to charge.

CHARCUTERIE BLOCK

Plentiful assortment of native and imported artisanal cheeses, hand-selected sliced cured meat sticks and pâtés, freshly sliced hand fruits, grapes, berries, mustard, jams, roasted nuts, crackers, baguettes

\$32 PER STATION

HARVEST CRUDITÉS

Fresh baby carrots, heirloom tomato, snap peas, green beans, baby cucumber, grilled asparagus, bell peppers, roasted baby zucchini, cauliflower, patty pan squash, preserved lemon hummus, cilantro, chive, yogurt, baba ghanoush, assorted crackers, pita chips, breadsticks, crostini

\$26 PER STATION

Seafood Displays.

Pricing is subject to 15.5% service charge and 9.75% sales tax. All menus and prices are subject to change.

POKE STATION

Freshly caught ahi tuna, wild salmon, poached octopus, tofu, cucumber, edamame, red cabbage, green onion, mango, pineapple, kiwi, avocado, wakame, pickled radish, wild mushroom, sambal, sweet chile sauce, sesame oil, ginger syrup

\$42 PER STATION attendant required

SUSHI AND SASHIMI BAR

Assortment of maki, inside-out, nigiri, sashimi, varietals to include Cali roll, yellowfin tuna, ora king salmon, crab, hamachi, pickled ginger, fresh wasabi, regular and light soy sauce

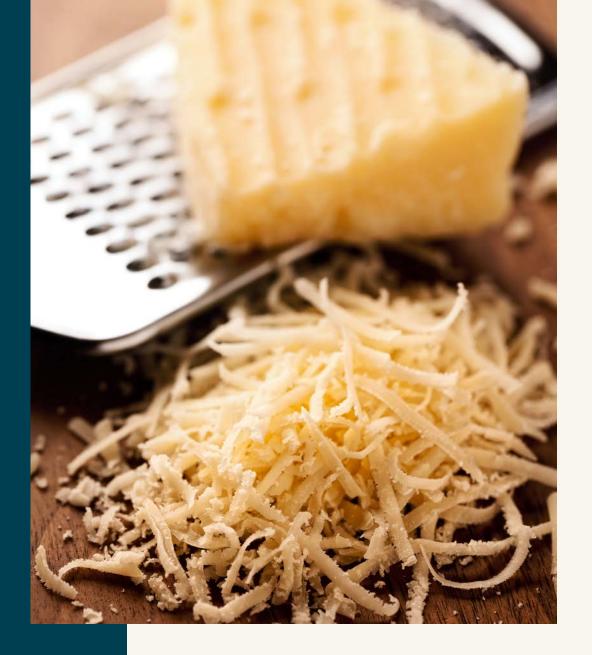
\$44 PER STATION

PACIFIC RAW BAR

Seasonal selection of jumbo shrimp, steamer clams, blue mussels, Miyagi oysters, Dungeness crab, Alaskan crab legs, sliced lemons, hot sauce, mignonette sauce, cocktail sauce, horseradish sauce

\$72 PER STATION





Action Stations.

50 person minimum. Maximum 90 minutes. A minimum of one attendant is required for all action stations at a cost of \$175 per chef attendant. Pricing is subject to 15.5% service charge and 9.75% sales tax. All menus and prices are subject to change.

PASTA STATION

Penne, linguine and cheese-stuffed tortellini (glutenfriendly penne and whole wheat pasta upon request)

Marinara, Bolognese, pesto, peppercorn cream sauce

Fresh tomatoes, diced onion, bell peppers, sliced mushrooms, artichoke hearts, olives, roasted garlic cloves

Grilled chicken breast, Italian sausage, sautéed shrimp

Chopped garlic, shallots, fresh herbs, red pepper flakes, parmesan cheese

Garlic breadsticks and olive oil

\$34 PER PERSON

attendant required

RAMEN BAR

Tonkatsu, chicken shoyu, miso broth

Ramen, soba and buckwheat noodles

Ramen vegetables, pickled shiitake, char siu pork, menma, soy eggs

Sriracha, sweet chile, chili oil, sesame oil, chopped peanuts, cilantro, furikake

\$44 PER PERSON

attendant required

SHAWARMA BOWLS

Chicken shawarma, beef shawarma, fried falafel

Basmati rice, Egyptian couscous, chickpea hummus, baba ghanoush

Israeli salad, shredded lettuce, sumac onions, red cabbage, chile pickles

Tahini, zhug sauce, harissa

Warm pita bread

\$44 PER PERSON

attendant required

Carving Stations.

Maximum 90 minutes. A minimum of one attendant is required for all action stations at a cost of \$175 per chef attendant. Pricing is subject to 15.5% service charge and 9.75% sales tax. All menus and prices are subject to change.

MAPLE-BRINED TURKEY BREAST

Cranberry chutney, herbed turkey jus, Parker House rolls

\$28 PER PERSON attendant required

SMOKED-PAPRIKA RUBBED PORK TENDERLOIN

Sherry jus, chimichurri, pan de queso

\$30 PER PERSON attendant required

KALUA-STYLE SUCKLING PIG

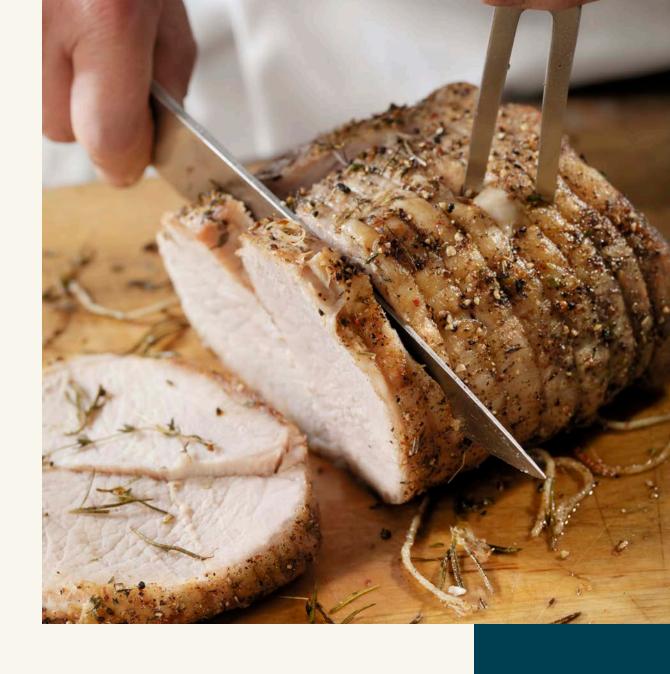
Chile & pineapple sauce, huli huli, Hawaiian rolls

\$36 PER PERSON attendant required

SMOKED PRIME RIB

Blistered heirloom tomatoes, bourbon BBQ, brioche rolls

\$38 PER PERSON attendant required





Late Night Stations.

Minimum 90 minutes. A minimum of one attendant is required for all late night stations at a cost of \$175 per chef attendant. Pricing is subject to 15.5% service charge and 9.75% sales tax. All menus and prices are subject to change.

SLIDER STATION

Ground chuck & short rib blend, lamb kofta, Buffalo chicken, Impossible sliders

Caramelized onions, tomato relish, cucumber, red onion relish

House-made ketchup, spicy brown mustard, pickle aioli, peppercorn ranch, chipotle aioli

Brioche, pretzel and focaccia slider buns

\$34 PER PERSON

attendant required

FAJITA AND TACO STATION

Green chile chicken thigh, carne asada, tequila & lime shrimp

Grilled fajita vegetables, roasted corn, pinto beans, Spanish rice, leaf lettuce, tomatoes, cheddar, jack cheeses

Salsa roja, pico de gallo, salsa verde, pickled jalapeño Warm corn and flour tortillas, fried tortilla chips

\$36 PER PERSON attendant required

Dessert Stations.

Pricing is subject to 15.5% service charge and 9.75% sales tax. All menus and prices are subject to change.

MINIATURE DESSERT STATION

Assorted miniature desserts to include apple tart, lemon meringue tart, assorted macaroons, dark chocolate ganache torte, fruit tartlet

\$25 PER PERSON

HOUSE-MADE CHURROS ACTION STATION

Churros, chocolate and caramel dipping sauces

\$32 PER PERSON

MIGNARDISES BAR

Assorted macarons, pâte de fruit, truffles, bonbons

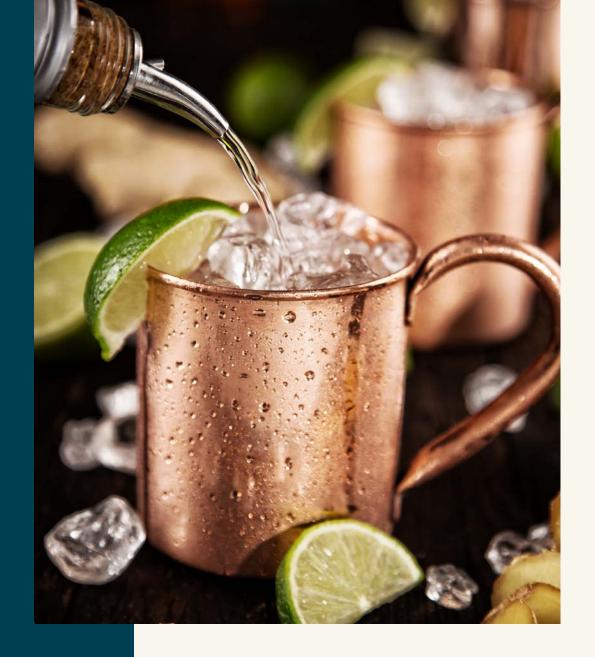
\$24 PER PERSON

GELATO CART

Chocolate and vanilla ice cream, assorted toppings, chocolate sauce, caramel sauce

\$30 PER PERSON





Beverages.

Deluxe Package is included in all packages. Pricing is subject to 15.5% service charge and 9.75% sales tax. Cash bars include all service charges and tax. All menus and prices are subject to charge.

DELUXE PACKAGE

Svedka

Seagram's

Castillo

Sauza Blanco

J&B

Jim Bean

Hennessy VS

House Red & White Wine

Domestic & imported beer

BRIDE & GROOM SIGNATURE COCKTAIL

Current Market Price

PREMIUM PACKAGE

Absolut

Beefeater

Bacardi Silver

Milagro Silver

Johnnie Walker Red Label

Old Forester

Hennessy VS

House Red & White Wine

Domestic & imported beer

\$18 PER PERSON

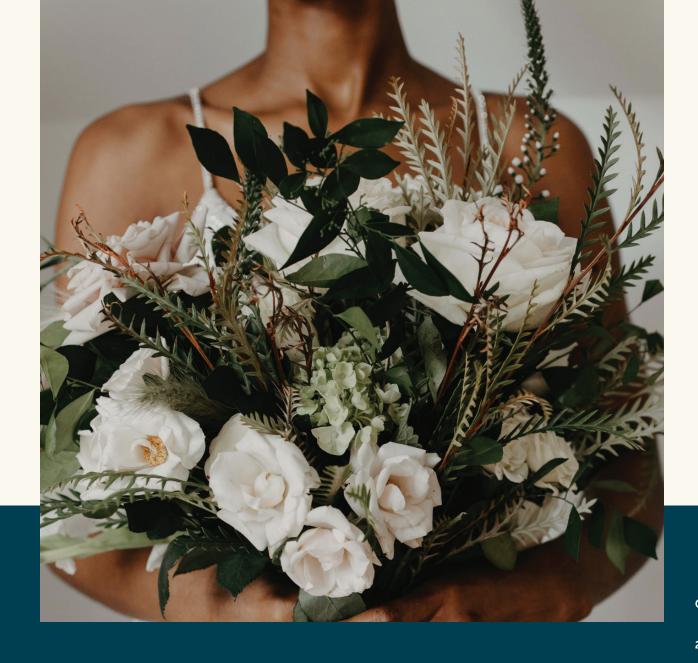
ADDITIONAL CHAMPAGNE TOAST

House Champagne

\$14 PER PERSON

SPECIALTY CHAMPAGNE

Current Market Price



forever starts here.

CONNECT WITH A WEDDING SPECIALIST

213.356.4099 LAXCTRLEADS@OMNIHOTELS.COM

