



BANQUET AND CATERING MENU

HOTEL CLARK

426 S Hill St,
Los Angeles, CA 90013

BREAKFAST

SERVED WITH FRESHLY BREWED REGULAR AND DECAF COFFEE, ASSORTMENT OF HOT TEAS,
A SELECTION OF WHOLE, SKIM MILK AND PLANT-BASED MILK
FRESH ORANGE JUICE, GRAPEFRUIT, AND SEASONAL JUICES
SELECTION OF BREAKFAST CEREALS

BREAKFAST BUFFET

Breakfast buffets require a minimum of 25 guests and are based on a 60-minute service. Payment for 25 guests will apply to groups with fewer than 25 guests.

CLASSIC CONTINENTAL BREAKFAST | \$39

A refined continental spread designed for general sessions and early-start meetings

- Seasonal sliced fruit and berries
- Greek and vanilla yogurt
- House-made granola and local honey
- Basket of freshly baked croissants, muffins, Danish and bagels
- Butter, cream cheese and fruit preserves
- Orange, grapefruit and seasonal juices

WELLNESS CONTINENTAL BREAKFAST | \$44

Plant-forward and energizing with wellness-focused touches.

- Chia seed pudding with coconut milk
- Steel-cut oats with dried fruit, raisins, nuts and honey
- Vegan breakfast pastries
- Cold-pressed juice selection
- Seasonal fruit and berries

Hotel Clark – Downtown Los Angeles





BREAKFAST

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A SELECTION OF WHOLE, SKIM MILK AND PLANT-BASED MILK
FRESH ORANGE JUICE, GRAPEFRUIT, CRANBERRY JUICE AND SEASONAL JUICES
SELECTION OF BREAKFAST CEREALS

MEDITERRANEAN BREAKFAST BUFFET | \$52

Coastal-inspired breakfast engineered for scale and service efficiency.

- Soft scrambled free-range eggs with fresh herbs
- Shakshuka with tomato, peppers and baked egg
- Chicken apple sausage with rosemary
- Roasted breakfast potatoes with fresh herbs and smoked paprika
- Grilled sourdough with cultured butter
- Seasonal fruit and berries

CLARK EXECUTIVE BREAKFAST BUFFET | \$58

Full-service breakfast for executive programs and premium conferences.

- Farm fresh scrambled eggs and seasonal frittata
- Applewood smoked bacon and breakfast sausage (*choice of chicken or pork sausage*)
- Roasted breakfast potatoes with herbs
- Assorted breakfast pastries and bagels, butter, cream cheese and fruit preserves
- Seasonal fruit display
- Lavazza portable single espresso machine

ASIAN BREAKFAST EXPERIENCE | \$58 *Limited Availability*

Available by request for culturally specific programs. Designed for efficiency and controlled SKUs.

- Choice of steamed jasmine white rice or traditional fried rice
- Chicken or vegetable congee with traditional condiments
- Stir-fried seasonal vegetables
- Steamed bao (chef's selection)

BREAKFAST ENHANCEMENTS

Enhancements are based on a 60-minute service and are offered in conjunction with a buffet or plated menu.

OMELET & EGG STATION | + \$15 PER GUEST

Chef-attended station featuring farm-fresh eggs prepared to order with a fine selection of cheeses, smoked bacon, sausage, wild mushrooms, roasted peppers, caramelized onions, fresh herbs, and house-made salsa

BUTTERMILK PANCAKE STATION | + \$12 PER GUEST

Made-to-order buttermilk pancakes served with fresh seasonal berries, perfectly ripe bananas, whipped cream, Vermont maple syrup, toasted nuts, and warm compotes.

SMOKED SALMON & BAGEL DISPLAY | + \$14 PER GUEST

Hand-sliced smoked salmon presented with toasted bagels, whipped cream cheese, heirloom tomatoes, shaved red onion, capers, chives, fresh dill, lemon, and hard-boiled free-range eggs.

AVOCADO TOAST BAR | + \$16 PER GUEST

Grilled artisan sourdough with smashed avocado, sea salt, chili flakes, pickled red onion, heirloom cherry tomatoes, feta, soft herbs, microgreens, and citrus olive oil.

CITRUS BRIOCHE FRENCH TOAST | + \$13 PER GUEST

citrus brioche French toast served with butter, warm maple syrup, fresh seasonal berries, and whipped cream

ESPRESSO BAR | + \$8 PER GUEST

Full-service espresso experience featuring cappuccinos, lattes, macchiatos, and Americanos prepared by a trained barista.





BREAKFAST

BREAKFAST HANDHELDS

BUTTER BREAKFAST CROISSANT | \$15 EACH

Scrambled free-range eggs, bacon lardon, Gruyère

BREAKFAST ENGLISH MUFFIN | \$15 EACH

Scrambled free-range eggs, smoked bacon or sausage patty, and cheddar cheese

BREAKFAST BURRITO | \$17 EACH

Scrambled free-range eggs, smoked bacon or sausage patty, black beans, freshly sliced avocado, pepper jack cheese, and salsa verde.

MEDITERRANEAN BREAKFAST WRAP | \$16 EACH

Feta cheese, tomato, spinach, olives, scrambled eggs, and oregano

VEGETARIAN BREAKFAST WRAP | \$16 EACH

Wild mushrooms, spinach, caramelized onions, goat cheese, and fresh herbs

A LA CARTE BREAKFAST & BEVERAGES

MORNING SELECTIONS

SEASONAL FRUIT DISPLAY | + \$9 PER GUEST

Chef-selected seasonal fruits

FRESH MELONS & MARKET BERRIES | + \$11 PER GUEST

Hand-cut melons paired with fresh seasonal berries

INDIVIDUAL GREEK & FRUIT YOGURTS | + \$7 PER PERSON

Selection of individual yogurts featuring seasonal fruit flavors and Greek yogurt options

ASSORTED BUTTER CROISSANTS | + \$48 PER PERSON

Freshly baked assorted croissants including butter, chocolate, and almond

ASSORTED BAGELS & WHIPPED CREAM CHEESE | + \$45 PER DOZEN

Assorted bagels served with whipped cream cheese

ARTISAN MORNING PASTRIES & MUFFINS | + \$45 PER DOZEN

Selection of house-baked pastries and breakfast muffins

GOURMET ASSORTED DONUTS | + \$52 PER GUEST

Chef's selection of premium assorted donuts

ASSORTED ENERGY BARS | + \$57 PER DOZEN

Wholesome and protein-packed snack bars





A LA CARTE BREAKFAST & BEVERAGES

BEVERAGES

ACQUA PANNA & SAN PELLEGRINO | \$7 EACH

ASSORTED SOFT DRINKS | \$6 EACH

HOUSE COLD BREW COFFEE | \$85 PER GALLON

FRESHLY BREWED COFFEE AND ASSORTED HOT TEAS | \$85 PER GALLON

FRESHLY-SQUEEZED ORANGE OR GRAPEFRUIT JUICE | \$80 PER GALLON

HOUSE-MADE LEMONADE | \$70 PER GALLON

COLD-PRESSED JUICE SELECTION | \$12 EACH

LA COLOMBE – VANILLA LATTE – MOCHA LATTE – OATMILK LATTE | \$12 EACH

ARTISAN KOMBUCHA | \$10 EACH

CLARK EXECUTIVE DAY | \$125

A refined, meeting-forward culinary program balancing clean flavors, polished presentation, and seamless pacing throughout the day.

MEDITERRANEAN BREAKFAST DISPLAY

- Soft scrambled farm eggs finished with fresh herbs ⑈
- Traditional shakshuka with vine-ripened tomato, sweet peppers, garlic, and baked egg
- Chicken apple sausage with rosemary ⑈
- Crispy roasted breakfast potatoes with olive oil and sea salt ⑈
- Grilled artisan sourdough with cultured butter and fruit preserves
- Seasonal sliced fruit and fresh berries ⑈
- Freshly brewed regular and decaffeinated coffee and assorted premium hot teas

MORNING BREAK : EXECUTIVE BRAIN

- Whole seasonal fruit ⑈
- Marcona almonds and mixed roasted nuts ⑈
- Dark chocolate bites
- Protein smoothie shots
- Cold brew coffee

PLATED LUNCH

- Starter — Seasonal composed greens with shaved vegetables and citrus vinaigrette ⑈
- Entree — Herb roasted chicken breast with seasonal vegetables and chef's starch
- Entree — Seared salmon with citrus beurre blanc and roasted vegetables
- Entree — Eggplant manicotti with herb ricotta, San Marzano tomato, and basil ⑈
- Chef's seasonal dessert selection & Fresh Fruit Plate

AFTERNOON BREAK: ITALIAN CAFFE

- Barista-style espresso service featuring cappuccino, latte, americano, and macchiato
- Biscotti, mini cannoli, and olive oil cake
- Continuous freshly brewed coffee and premium tea service throughout the meeting day





CLARK SIGNATURE DAY | \$155

An elevated culinary program inspired by Northern Italy and the California coast, offering more robust break experiences and a chef-driven lunch presentation.

CLARK EXECUTIVE BREAKFAST DISPLAY

- Farm fresh scrambled eggs
- Seasonal vegetable frittata ④
- Applewood smoked bacon and breakfast sausage (*choice of chicken or pork sausage*)
- Mediterranean roasted breakfast potatoes ④
- Assorted freshly baked pastries including croissants, Danish, muffins, and bagels
- Butter, cream cheese, and seasonal fruit preserves
- Seasonal fruit display with market berries and melons ④
- Chilled orange, grapefruit and cranberry juices
- Freshly brewed regular and decaffeinated coffee and assorted premium hot teas

MORNING BREAK: MEDITERRANEAN MEZZE

- Classic hummus with extra virgin olive oil and smoked paprika ④
- Baba ghanoush with roasted eggplant and tahini ④
- Muhammara roasted red pepper and walnut dip with mediterranean spices ④
- Marinated Mediterranean olives and stuffed grape leaves
- Seasonal vegetable crudité ④
- Warm pita and lavash

LUNCH BUFFET: NORTHERN ITALIAN

- Little gem Caesar with anchovy dressing and parmesan
- Caprese salad with vine-ripe tomato, fresh mozzarella, basil, and extra virgin olive oil
- Cavatelli pasta with fennel sausage ragù and Parmigiano-Reggiano
- Wild mushroom risotto finished with shaved parmesan 🍷
- Chicken al Mattone with lemon and herbs
- Seasonal roasted vegetables and rosemary roasted potatoes
- Rustic breads and house focaccia with extra virgin olive oil and aged balsamic
- Classic tiramisu and mini cannoli

AFTERNOON BREAK: SOUTHERN CALIFORNIA

- Freshly prepared guacamole and tortilla chips
- House-made salsas and pico de gallo
- Tajin-seasoned seasonal fruit cups 🍷
- Warm churros served with chocolate and cajeta dipping sauces
- Continuous freshly brewed coffee and premium tea service

OPTIONAL ADD-ON

- 1-hour premium hosted bar reception | \$38 per person





CLARK PREMIER SUMMIT DAY | \$195

A premium culinary program designed for executive summits, national conferences, and VIP gatherings requiring elevated hospitality.

WELCOME EXPERIENCE

- Barista espresso service featuring cappuccino, latte, americano, and macchiato
- Seasonal smoothie shots 🍷

BREAKFAST: EXECUTIVE BREAKFAST + SMOKED-SALMON

- Farm-fresh scrambled eggs and seasonal frittata
- Applewood smoked bacon and breakfast sausage (*choice of chicken or pork sausage*)
- Herb-roasted breakfast potatoes
- Assorted freshly baked breakfast pastries and bagels
- Hand-sliced smoked salmon with whipped cream cheese, heirloom tomato, shaved red onion, capers, fresh dill, and lemon
- Seasonal fruit display 🍷
- Chileld orange juice, grapefruit juice and cranberry juices
- Freshly brewed regular and decaffeinated coffee and assorted premium hot teas

CHEF'S SUMMIT LUNCH BUFFET

- Seasonal field greens with citrus vinaigrette 🍷
- Farro and arugula salad with lemon and fresh herbs and extra virgin olive oil 🍷
- Chef-attended pasta station featuring seasonal pasta, wild mushroom cream, tomato basil sugo, shaved parmesan, basil oil, and toasted breadcrumbs
- Citrus-grilled chicken with herb jus
- Seared salmon with blistered tomato and herb oil
- Charred seasonal vegetables 🍷
- Lemon roasted potatoes
- Chef's seasonal dessert selection

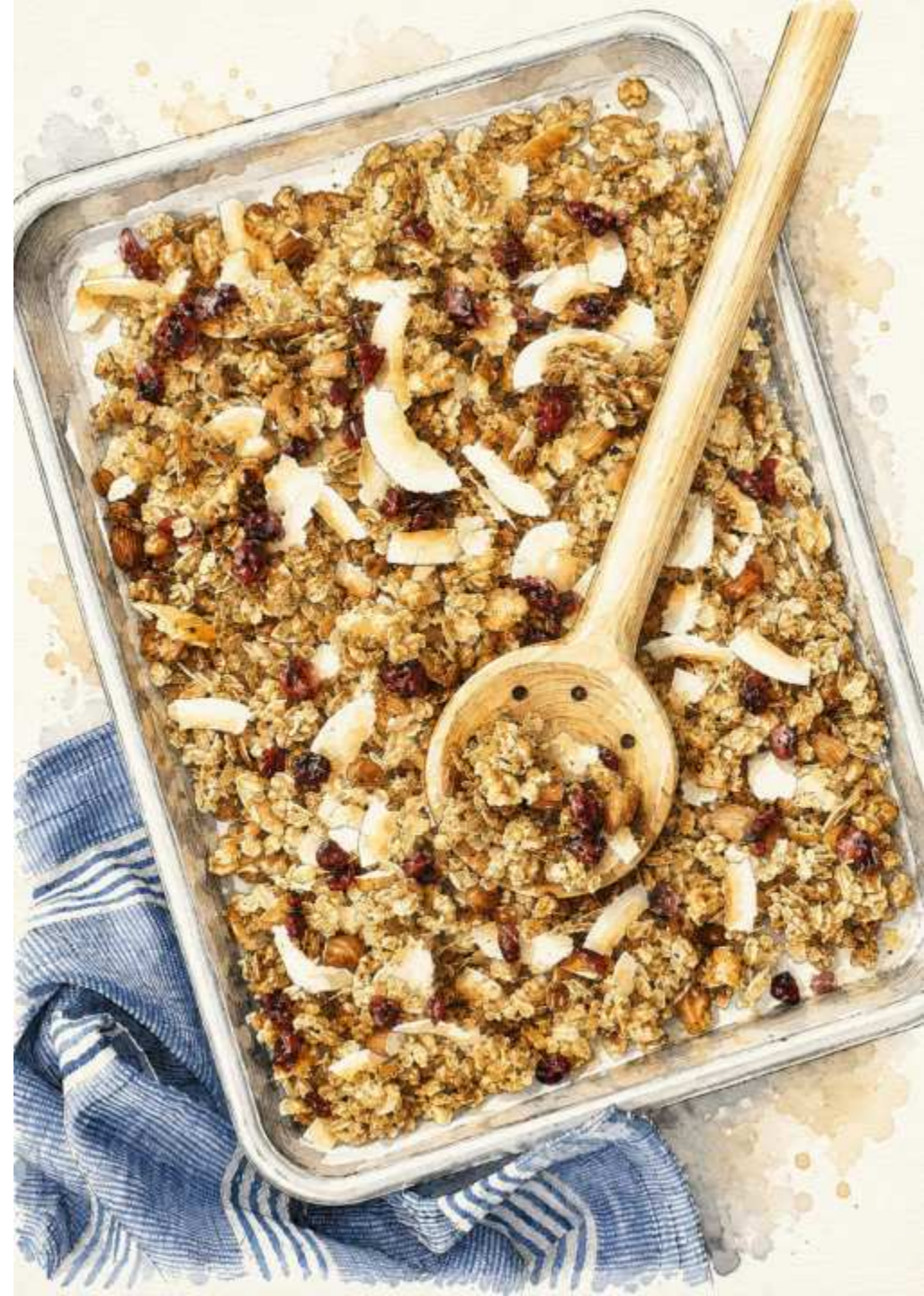
AFTERNOON BREAK: ELEVATED PUB SNACK BREAK

- Farm-fresh scrambled eggs and seasonal frittata
- Applewood smoked bacon and breakfast sausage (*choice of chicken or pork sausage*)
- Herb-roasted breakfast potatoes
- Assorted freshly baked breakfast pastries and bagels
- Hand-sliced smoked salmon served with whipped cream cheese, heirloom tomato, shaved red onion, capers, fresh dill, and lemon
- Seasonal fruit display 🍷
- Chilled orange and cranberry juices
- Freshly brewed regular and decaffeinated coffee and assorted premium hot teas

OPTIONAL ADD-ON

- 2-hour premium hosted bar reception | \$58 per person

Curated selection of premium spirits, wines, craft beers, signature cocktails, and zero-proof libations.





BUILD YOUR OWN MEETING PACKAGE

Customize your meeting experience by selecting from the curated components below. This flexible structure allows planners to tailor the day's experience while maintaining a clear per-person investment.

Component	Selection Examples	Service Window	Typical Price
Breakfast Experience	Continental, Wellness, Mediterranean, Executive Breakfast	60 minutes	\$38-\$58
Morning Break	Executive Brain Boost, Mediterranean Mezze, Bakery & Coffee	30 minutes	\$28-\$38
Lunch	Plated Executive Lunch, Northern Italian Market, California Coastal	60 minutes	\$55-\$75
Afternoon Break	Southern California, Tea & Pastry, Hot Savory	30 minutes	\$30-\$45
Reception Add-On	1-2 Hour Hosted Bar, Chef Stations, Passed Hors d'oeuvres	Optional enhancement	\$25-\$95

MORNING BREAKS

Break packages are based on a 30-minute service.

POWER START | \$28 PER PERSON

A balanced start with clean energy and minimal waste.

- Whole seasonal fruit and freshly sliced citrus
- House-made granola bars and assorted protein bars
- Signature Trail Mix – *Featuring roasted nuts, dried fruits, and dark chocolate*
- Bottled still and sparkling water

EXECUTIVE BRAIN BOOST | \$34 PER PERSON

Performance-driven break designed for high-focus agendas

- Whole seasonal fruit and fresh citrus
- Marcona almonds and mixed roasted nuts
- Dark chocolate bites
- Protein smoothie shots
- House cold brew coffee

MEDITERRANEAN MEZZE | \$38 PER PERSON

A shareable, elevated break experience designed to scale beautifully for larger groups.

- Classic hummus, baba ghanoush, and muhammara
- Marinated Mediterranean olives
- Seasonal vegetable crudité
- Warm pita bread and lavash crackers
- Coconut water, bottled still & sparkling water

BAKERY AND COFFEE | \$30 PER PERSON

A classic meeting break featuring an elevated selection of freshly baked pastries and morning favorites.

- Assorted mini muffins, butter croissants, and tea breads
- Seasonal Danish and breakfast pastries
- Whipped butter, fruit preserves, and local honey
- Freshly brewed regular and decaffeinated coffee
- Assorted premium hot teas



Hotel Clark – Downtown Los Angeles



AFTERNOON BREAKS

SOUTHERN CALIFORNIA | \$39 PER PERSON

A distinctly Los Angeles-inspired break—bright, approachable, and designed to delight guests.

- Freshly prepared guacamole with crisp tortilla chips
- Pico de gallo and house-made Salsas
- Tajín-seasoned seasonal fruit cups
- Warm churros - *served with chocolate and cajeta dipping sauces*

AFTERNOON TEA & PATISSERIE BREAK | \$42 PER PERSON

A distinctly Los Angeles-inspired break—bright, approachable, and designed to delight guests.

- Freshly prepared guacamole with crisp tortilla chips
- Pico de gallo and house-made Salsas
- Tajín-seasoned seasonal fruit cups
- Warm churros - *served with chocolate and cajeta dipping sauces*

ARTISAN COMFORT LOUNGE | \$45 PER PERSON

A warm and elevated culinary experience designed for relaxed networking and late afternoon indulgence.

- Gourmet grilled cheese selections
- Warm Harissa artichoke dip
- Balsamic fig and goat cheese dip
- Toasted baguette slices, warm pita, and crisp tortilla chips

ADD-ONS – BEVERAGE BREAK

- Freshly brewed regular and decaffeinated coffee | \$110 per gallon
- Assorted premium hot teas | \$110 per gallon
- Acqua Panna | \$7 per person
- San Pellegrino | \$7 per person
- Assorted soft drinks | \$6 per person
- Coconut water | \$7 per person
- Energy drinks | \$9 per person



•BUFFET LUNCH MENUS

HOT LUNCH BUFFET

Hot lunch buffets require a minimum of 25 guests and are based on a 60-minute service.

NORTHERN ITALIAN MARKET | TWO ENTRÉES | \$68 THREE ENTRÉES | \$75

Designed for scalable service and guest flow. Choose starters and entrées as noted.

STARTERS – CHOOSE TWO

- Little Gem Caesar – house-made anchovy dressing, pangrattato, and herb croutons
- Caprese Salad – vine-ripened tomatoes, fresh mozzarella, basil, and extra virgin olive oil
- Antipasto Salad – cured salumi, marinated olives, artichokes, roasted peppers, and red wine vinaigrette
- Roasted Beet Salad – shaved fennel, goat cheese, pistachios, and champagne vinaigrette
- Classic Italian Tomato Soup ☺ – slow-simmered tomato basil soup finished with EVOO and fresh herbs

ENTRÉES – CHOOSE TWO OR THREE

- Cavatelli Pasta – fennel sausage ragù and Parmigiano-Reggiano
- Wild Mushroom Risotto ☺ – finished with shaved Parmesan
- Chicken al Mattone – brick-pressed chicken with lemon jus and fresh herbs
- Salmon Agrodolce – golden raisins, smoked almonds, and rosemary
- Chianti-Braised Short Rib – balsamic cipollini onions and gremolata | +\$8
- Eggplant Involtini ☺ -ricotta filling with tomato basil sugo

SIGNATURE ACCOMPANIMENTS

- Chef's seasonal vegetables
- Rosemary roasted potatoes or seasonal starch selection
- Assorted kettle chips
- Rustic breads and house focaccia – served with extra virgin olive oil and aged balsamic vinegar

DESSERTS

- Classic Tiramisu and mini cannoli

BEVERAGE

Freshly brewed iced tea or house-made lemonade

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HOT LUNCH BUFFET

Hot lunch buffets require a minimum of 25 guests and are based on a 60-minute service.

NORTHERN ITALIAN MARKET | TWO ENTRÉES | \$68 THREE ENTRÉES | \$75

Designed for scalable service and guest flow. Choose starters and entrées as noted.

STARTERS – CHOOSE TWO

- Little Gem Caesar – house-made anchovy dressing, pangrattato, and herb croutons
- Caprese Salad – vine-ripened tomatoes, fresh mozzarella, basil, and extra virgin olive oil
- Antipasto Salad – cured salumi, marinated olives, artichokes, roasted peppers, and red wine vinaigrette
- Roasted Beet Salad – shaved fennel, goat cheese, pistachios, and champagne vinaigrette
- Classic Italian Tomato Soup ☺ – slow-simmered tomato basil soup finished with EVOO and fresh herbs

ENTRÉES – CHOOSE TWO OR THREE

- Cavatelli Pasta – fennel sausage ragù and Parmigiano-Reggiano
- Wild Mushroom Risotto ☺ – finished with shaved Parmesan
- Chicken al Mattone – brick-pressed chicken with lemon jus and fresh herbs
- Salmon Agrodolce – golden raisins, smoked almonds, and rosemary
- Chianti-Braised Short Rib – balsamic cipollini onions and gremolata | +\$8
- Eggplant Involtini ☺ – ricotta filling with tomato basil sugo

SIGNATURE ACCOMPANIMENTS

- Chef's seasonal vegetables
- Rosemary roasted potatoes or seasonal starch selection
- Assorted kettle chips
- Rustic breads and house focaccia – served with extra virgin olive oil and aged balsamic vinegar

DESSERTS

- Classic Tiramisu and mini cannoli

BEVERAGE

Freshly brewed iced tea or house-made lemonade

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HOT LUNCH BUFFET

Hot lunch buffets require a minimum of 25 guests and are based on a 60-minute service.

CALIFORNIA COASTAL | TWO ENTRÉES | \$64 THREE ENTRÉES | \$72

Designed for scalable service and guest flow. Choose starters and entrées as noted.

STARTERS – CHOOSE TWO

- Seasonal field greens served with citrus vinaigrette
- Kale Caesar served with shaved parmesan and focaccia croutons
- Farro & arugula salad served with lemon, fresh herbs, and extra virgin olive oil
- Tomato & cucumber salad served with feta cheese and oregano vinaigrette
- California coastal vegetable soup ☺ – seasonal market vegetables, herbs, white beans, and garden basil broth

ENTRÉES – CHOOSE TWO OR THREE

- Citrus-Grilled Chicken finished with herb jus
- Herb-Roasted Tri-Tip served with house chimichurri
- Seared Salmon herb oil and blistered tomatoes
- Chimichurri Tofu ☺ grilled seasonal vegetables
- Braised Short Rib Red wine reduction | +\$8

SIGNATURE ACCOMPANIMENTS

- Chef's seasonal vegetables
- Rosemary roasted potatoes or seasonal starch selection
- Assorted kettle chips
- Rustic breads and house focaccia – served with extra virgin olive oil and aged balsamic vinegar

DESSERTS – CHOOSE TWO

- Strawberry shortcake verrines – vanilla cream and market strawberries
- Seasonal fruit tartlets –pastry cream and fresh California fruit
- Meyer lemon bars – dusting sugar and fresh berries

BEVERAGE

Freshly brewed iced tea or house-made lemonade

Hotel Clark – Downtown Los Angeles





HOT LUNCH BUFFET

Hot lunch buffets require a minimum of 25 guests and are based on a 60-minute service.

BAJA CALIFORNIA GRILL | TWO ENTRÉES | \$70 THREE ENTRÉES | \$78

Designed for scalable service and guest flow. Choose starters and entrées as noted.

STARTERS – CHOOSE TWO

- Jicama citrus salad – arugula, orange segments, pepitas, cotija cheese, and cilantro-lime vinaigrette
- Elote salad – charred jalapeño, queso fresco, radish, and lime aioli
- Traditional Caesar salad – Parmigiano-Reggiano and herb croutons
- Burnt avocado salad – watercress, cabbage, pickled red onion, crisp tortilla strips, extra virgin olive oil, and lime

ENTRÉES – CHOOSE TWO OR THREE

- Street Taco Station
Choice of two proteins: adobo chicken, carnitas, grilled Baja fish, carne asada (+\$6), or roasted seasonal vegetables 🌱
- Chicken Veracruz – Tomato, capers, olives, and fresh lime
- Tajín-Crusted Salmon – Cilantro pesto and lime
- Braised short rib ranchero – finished with jalapeño gremolata | +\$8
- Freshly rolled vegetable enchiladas salsa Roja and queso fresco 🌱

SIGNATURE ACCOMPANIMENTS

- Black Bean and Quinoa Blend
- Cilantro-Lime Rice
- Warm Corn and Flour Tortillas
- Pico de Gallo, Fire-Roasted Salsa Roja, and Crisp Tortilla Chips

DESSERTS – CHOOSE TWO

- Warm Churros – served with chocolate and cajeta dipping sauces
- Traditional Flan – classic vanilla custard with caramel sauce

BEVERAGE

Freshly brewed iced tea or house-made lemonade

THE GOURMET MARKET TABLE

Cold lunch buffets require a minimum of 25 guests and are based on a 60-minute service.

THE GOURMET MARKET TABLE | \$70

Market-style deli program ideal for trainings and high-volume meetings.

STARTERS – CHOOSE TWO

- Kale & Romaine Caesar – Parmigiano-Reggiano and house-made croutons
- Tomato & Cucumber Salad – Feta cheese and lemon-oregano vinaigrette
- Seasonal Field Greens – Herb vinaigrette
- Roasted Potato Salad – Grain mustard and scallions
- Classic Italian Tomato Soup ☺ – slow-simmered tomato basil soup finished with EVOO and fresh herbs

ARTISAN SANDWICH SELECTION

- Roast Beef – aged cheddar, horseradish aioli, and artisan bread
- Smoked Ham – Swiss cheese, spicy mustard, and fresh bakery roll
- Garden Vegetable & Hummus Sandwich – cucumber, sprouts, avocado, and multigrain bread ☺

SIGNATURE ACCOMPANIMENTS

- House-Made Potato Chips with Caramelized Onion Dip
- Seasonal Whole Fruit

DESSERTS – CHOOSE TWO

- Assorted Freshly Baked Cookies and Brownies

BEVERAGE

Freshly brewed iced tea or house-made lemonade

Hotel Clark – Downtown Los Angeles





LUNCH ON THE GO

Boxed lunches carry a 10-person minimum. Designed for off-sites, tours, and quick-turn programs.

INSIDE THE BOX | \$49

Includes a curated sandwich selection, accompaniments, and dessert. Please select three sandwich styles for the group.

STARTERS – CHOOSE THREE

- Oven-Roasted Turkey – Swiss cheese, lettuce, tomato, herb aioli, and whole wheat bread
- Roast Beef – aged cheddar, horseradish aioli, and rustic sourdough
- Garden Vegetable & Hummus Sandwich – cucumber, sprouts, avocado, and country wheat bread ⑦
- BLTA – smashed avocado, applewood-smoked bacon, lettuce, tomato, and roasted garlic aioli
- Roasted Chicken Sandwich – arugula, mozzarella, sun-dried tomato, pesto, and ciabatta
- Black Forest Ham – Swiss cheese, lettuce, tomato, spicy brown mustard, and pretzel roll

ARTISAN SANDWICH SELECTION

- Roast Beef – aged cheddar, horseradish aioli, and artisan bread
- Smoked Ham – Swiss cheese, spicy mustard, and fresh bakery roll
- Garden Vegetable & Hummus Sandwich – cucumber, sprouts, avocado, and multigrain bread ⑦

SIGNATURE ACCOMPANIMENTS

- Assorted Kettle Potato Chips
- Seasonal Whole Fruit

DESSERTS – CHOOSE TWO

- Assorted Freshly Baked Cookies

BEVERAGE

Add-On

- Bottled water or assorted soft drinks



PLATED LUNCH MENU

PLATED LUNCH

*Plated lunches carry no minimum and are based on a 60-minute service.
Maximum of two entrée selections per event; higher entrée price will apply.*

SALAD – CHOOSE ONE

Designed for scalable service and guest flow. Choose starters and entrées as noted.

STARTERS – CHOOSE TWO

- Traditional Caesar Salad – Romaine hearts, house-made anchovy dressing, Parmigiano-Reggiano, and house-made croutons
- Bloomsdale Spinach Salad – pickled onion, watermelon radish, toasted almonds, goat cheese, and honey mustard vinaigrette
- Mediterranean Salad – feta cheese, Kalamata olives, tomato, cucumber, crispy pita, and oregano vinaigrette
- Italian Tomato Soup – slow-simmered tomato basil soup finished with EVOO and fresh herbs ☺

ENTRÉES – CHOOSE TWO OR THREE

- Herb-Roasted Chicken Breast – choice of sun-dried tomato pesto, caper-artichoke relish, or roasted garlic thyme jus | \$55
- Seared Salmon – citrus beurre blanc and seasonal vegetables | \$59
- Braised Beef Short Rib – red wine reduction and horseradish gremolata | \$65
- Seared Filet of Beef – forest mushroom demi-glace and grilled onions | \$74
- Eggplant Manicotti ☺ – herb ricotta, quinoa, San Marzano tomato sauce, and basil | \$55
- Mushroom Ravioli ☺ – roasted vegetables, peas, and roasted red pepper romesco | \$55

SIGNATURE ACCOMPANIMENTS

- Chef's Selection of Seasonal Starch
- Chef's Selection of Seasonal Vegetables
- Artisan Rolls and Cultured Butter

DESSERT | CHOOSE ONE

- New York Cheesecake – seasonal berries
- Flourless Chocolate Cake –raspberry coulis
- Vanilla Bean Panna Cotta
- Seasonal Fruit Tart





DINNER BUFFET MENU

DINNER BUFFET

Hot dinner buffets require a minimum of 25 guests and are based on a 90-minute service.

IL TRAMONTO (NORTHERN ITALIAN DINNER) | TWO ENTRÉES, TWO SALADS | \$110
THREE ENTRÉES, TWO SALADS | \$125

STARTERS – CHOOSE TWO

- Traditional Caesar Salad – romaine hearts, house-made anchovy dressing, Parmigiano-Reggiano, and house-made croutons
- Panzanella Salad – farmers bread, tomato, mozzarella, basil, red wine vinegar, and EVOO
- Roasted Asparagus Salad – crispy prosciutto, radicchio, frisée, and hazelnut vinaigrette
- Caprese Salad – vine-ripened tomatoes, fresh mozzarella, basil, extra virgin olive oil, and aged balsamic vinegar

ENTRÉES – CHOOSE TWO OR THREE

- Ricotta Ravioli – arugula, pine nuts, oven-dried tomatoes, and basil cream sauce ⑤
- Rigatoni Pasta – sweet and spicy sausage, blistered tomato sauce, and Parmigiano-Reggiano
- Chicken Piccata – lemon, butter, Chardonnay, capers, and fresh herbs
- Pesto-Crusted Branzino – sicilian olive tapenade
- Chianti-Braised Short Rib – balsamic cipollini onions and horseradish gremolata | +\$8
- Eggplant Manicotti – fresh ricotta, quinoa, and San Marzano tomato sauce ⑤

SIGNATURE ACCOMPANIMENTS

- Chef's Selection of Seasonal Starch
- Chef's Selection of Seasonal Vegetables
- Artisan Rolls and Cultured Butter

DESSERT

- Traditional Tiramisu
- Fresh Seasonal Berries – Chantilly cream

BEVERAGE

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Premium Hot Teas
- Freshly Brewed Iced Tea



Hotel Clark – Downtown Los Angeles



DINNER BUFFET

Hot dinner buffets require a minimum of 25 guests and are based on a 90-minute service.

COASTAL TRAIL (CALIFORNIA CHEF'S TABLE) | TWO ENTRÉES, TWO SALADS | \$105 - THREE ENTRÉES, TWO SALADS | \$120

STARTERS – CHOOSE TWO

- Traditional Caesar Salad - Romaine hearts, house-made anchovy dressing, Parmigiano-Reggiano, and house-made croutons
- Seasonal Field Greens - tomato, cucumber, and lemon-thyme vinaigrette
- Spinach Salad - goat cheese, toasted almonds, and honey mustard vinaigrette
- Tri-Color Quinoa Tabbouleh - parsley, tomato, cucumber, lemon, and extra virgin olive oil

ENTRÉES – CHOOSE TWO OR THREE

- Marinated Roasted Salmon - roasted yellow pepper coulis
- Grilled Marinated Chicken Breast - choice of lemon-caper sauce or teriyaki glaze
- Overnight Braised Beef Short Rib - Chianti reduction and gremolata | +\$8
- Aged Cider-Roasted Pork Loin - Apple ragout
- Campanelle Pasta - Charred tomatoes, Pecorino, and baby spinach ⑤

SIGNATURE ACCOMPANIMENTS

- Chef's Selection of Seasonal Starch
- Chef's Selection of Seasonal Vegetables
- Artisan Rolls and Cultured Butter

DESSERT | CHOOSE TWO

- Strawberry shortcake verrines - vanilla cream and market strawberries
- Seasonal fruit tartlets -pastry cream and fresh California fruit
- Meyer lemon bars - dusting sugar and fresh berries

BEVERAGE

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Premium Hot Teas
- Freshly Brewed Iced Tea

Hotel Clark – Downtown Los Angeles

DINNER BUFFET

Hot dinner buffets require a minimum of 25 guests and are based on a 90-minute service.

POLANCO EVENING (BAJA + COASTAL BLEND) | TWO ENTRÉES, TWO SALADS | \$110
THREE ENTRÉES, TWO SALADS | \$125

STARTERS – CHOOSE TWO

- Chopped Ensalada – avocado, corn, tomato, cucumber, and michelada vinaigrette
- Elote Salad – charred jalapeño, queso fresco, and lime aioli
- Baby Romaine Salad – cotija cheese, tortilla crisps, toasted pepitas, & chipotle dressing
- Watermelon & Raw Fennel Salad – fresh mint and blood orange vinaigrette

ENTRÉES – CHOOSE TWO OR THREE

- Beef Bavette – chile negro sauce and jalapeño gremolata
- Yucatán Pork Shoulder – cumin, oregano, and spicy tomatillo salsa
- Free-Range Chicken Thighs – roasted corn and pepita salsa macha
- Camarones Rancheros – garlic butter, poblano peppers, and roasted tomato
- Tajín-Crusted Salmon – cilantro pesto and fresh lime

SIGNATURE ACCOMPANIMENTS

- Traditional Mexican rice
- Black beans with fresh lime
- Warm corn and flour tortillas
- House-made salsa Roja, pico de gallo, and crisp tortilla chips

DESSERT | CHOOSE TWO

- Warm churros– served with chocolate and cajeta dipping sauces
- Traditional tres leches cake
- Mexican wedding cookies – buttery pecan shortbread dusted with powdered sugar

BEVERAGE

- Freshly brewed regular and decaffeinated coffee
- Assortment of premium hot teas
- Freshly brewed iced tea





PLATED DINNER MENU

PLATED DINNER

*Plated dinners carry no minimum and are based on a 90-minute service.
Maximum of two entrée selections per event; higher entrée price will apply.*

POLANCO EVENING (BAJA + COASTAL BLEND) | TWO ENTRÉES, TWO SALADS | \$110
THREE ENTRÉES, TWO SALADS | \$125

STARTERS – CHOOSE TWO

- Traditional Caesar Salad – romaine hearts, house-made anchovy dressing, Parmigiano-Reggiano, and house-made croutons
- Panzanella Salad – farmers bread, tomato, mozzarella, basil, red wine vinegar, and extra virgin olive oil
- Roasted Golden Beet Salad – shaved fennel, goat cheese, pistachios, and champagne vinaigrette
- Vine-Ripened Tomato & Arugula Salad – fresh mozzarella, cold-pressed extra virgin olive oil, sea salt, and white balsamic vinegar

ENTRÉES – CHOOSE TWO OR THREE

- Oven-Roasted Chicken Breast – choice of port jus, oregano-feta relish, foraged mushroom sauce, or rosemary garlic jus | \$79
- Overnight Braised Chianti Beef Short Ribs – Red wine reduction and fresh horseradish gremolata | \$79
- Plancha Piccata Salmon – Capers, lemon, butter, Chardonnay, and flat-leaf parsley | \$85
- Pan-Roasted Branzino – oven-dried tomato pesto and charred lemon | \$89
- Grilled Filet Mignon – brandied peppercorn sauce | \$109
- Quinoa-Stuffed Pepper – Roasted vegetables and basil pesto | \$72 ♡

DUET ENTRÉES – *OPTIONAL*

- Grilled Marinated Chicken Breast & Oven-Roasted Salmon – tomato, capers, lemon, and fresh herbs | \$99
- Garlic-Seared Filet Mignon & Oven-Roasted Chicken Breast – foraged mushroom demi-glace | \$109
- Oven-Roasted Ribeye Medallion & Pan-Seared Scallops – brandy green peppercorn sauce | \$115
- Grilled Filet Mignon & Sautéed Jumbo Shrimp Scampi – Roasted thyme garlic jus | \$129



Hotel Clark – Downtown Los Angeles



PLATED DINNER

*Plated dinners carry no minimum and are based on a 90-minute service.
Maximum of two entrée selections per event; higher entrée price will apply.*

POLANCO EVENING (BAJA + COASTAL BLEND) | TWO ENTRÉES, TWO SALADS | \$110
THREE ENTRÉES, TWO SALADS | \$125

SIGNATURE ACCOMPANIMENTS

- Chef's Selection of Seasonal Starch
- Chef's Selection of Seasonal Vegetables
- Artisan Rolls and Cultured Butter

DESSERT | CHOOSE TWO

- New York Cheesecake – seasonal berries
- Flourless Chocolate Cake – Raspberry coulis
- Meyer lemon bars – dusting sugar and fresh berries
- Traditional Tiramisu
- Fresh Seasonal Berries – Chantilly cream

BEVERAGE

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Premium Hot Teas
- Freshly Brewed Iced Tea



HORS D'OEUVRES

HORS D'OEUVRES

*Items are priced per piece with a 24-piece minimum per item.
Designed to complement stations and displays.*

CHILLED

Selection of 3:	\$29 per person
Selection of 4:	\$38 per person
Selection of 5:	\$47 per person
Selection of 6:	\$56 per person

- **Bruschetta**
Vine-ripened tomato, burrata, extra virgin olive oil, basil, and aged balsamic
- **Caprese Skewers**
Fresh mozzarella, grape tomatoes, and basil
- **Seared Beef Tenderloin Crostini**
Rye crostini, Gorgonzola, and red onion marmalade
- **Sesame-Crusted Ahi Tuna**
Cucumber, micro wasabi, and citrus soy
- **Shrimp Ceviche Tostada**
Chipotle crema
- **Vegetarian Ceviche Tostada** 🍷
Lime, cilantro, and extra virgin olive oil
- **Smoked Salmon Potato Latkes**
Crème fraîche and chive
- **Wild Mushroom Tartlet** 🍷
Goat cheese, truffle, and fresh herbs





HORS D'OEUVRES

*Items are priced per piece with a 24-piece minimum per item.
Designed to complement stations and displays.*

HOT

Selection of 3:	\$29 per person
Selection of 4:	\$38 per person
Selection of 5:	\$47 per person
Selection of 6:	\$56 per person

- Short Rib Arancini
Parmesan crema
- Bacon-Wrapped Achiote Shrimp
Chimichurri
- Maryland-Style Crab Cakes
Lemon caper aioli
- Chicken Satay
Peanut sauce
- Grilled Beef Skewer
Chimichurri
- Pork Pot Stickers
Ginger soy dipper
- Classic Burger Slider
Cheddar cheese and Thousand Island dressing
- Short Rib Slider
Crispy onion and horseradish gremolata



ON DISPLAY

ON DISPLAY

Displays are designed as a light reception and are intended to complement additional selections. Displays require a minimum of 25 guests.

GRAZING TABLE | \$49 PER PERSON

A dramatic, shareable presentation built for large receptions and strong guest flow.

- Selection of artisanal charcuterie and Italian salumi
- Domestic and international cheese selection
- Seasonal vegetable crudité
- Cornichons and pickled vegetables
- Marinated olives and roasted peppers
- House-made hummus and seasonal dips
- Fresh and dried fruits, roasted nuts, and gourmet spreads
- Artisan breadbasket, lavash, and warm pita

TIERED SEAFOOD DISPLAY | \$38 PER PERSON

A refined seafood presentation designed for elegant receptions and elevated cocktail experiences, with optional elevated enhancements available.

- **Classic Selection**
Shrimp cocktail, smoked salmon display, and seasonal ceviche
- **Luxury Enhancements (Market Price)**
Fresh oysters | +\$18 per person
Chilled crab claws | +\$22 per person

THE CHEESE SHOP | \$32 PER PERSON

A refined cheese presentation thoughtfully curated for elevated receptions and client-facing gatherings.

- Selection of Artisanal Domestic and Imported Cheeses
- Dried Fruits, Toasted Nuts, and Honeycomb
- Lavash, Artisan Crackers, and Fresh Baguette

Optional Enhancement

- Add Artisan Charcuterie | +\$7 per person





ACTION STATIONS

Chef-attended stations require a culinary attendant at \$210 per two-hour service period, per attendant.
One attendant is recommended for every 50 guests.

STREET TACO STATION

\$35 TWO PROTEINS PER PERSON

\$45 THREE PROTEINS PER PERSON

A vibrant, chef-driven taco experience inspired by the bold flavors of Southern California and Mexico.

- **Choice of Proteins**
Chipotle skirt steak (+\$), carnitas, spicy braised chicken, grilled Baja fish, or plancha vegetables 🍴
- **Accompaniments**
Pico de gallo, spicy cilantro crema, onion, lime, cabbage, cilantro, and cotija cheese
- **Assorted Hot Sauces and Warm Corn Tortillas**

Optional Enhancement

- Add House-Made Guacamole | +\$9

PASTA AND RISOTTO STATION | \$34 PER PERSON

An elevated Italian-inspired station offering exceptional versatility and high guest appeal for receptions and dinner events.

- Chef's Seasonal Pasta Selection
- Wild Mushroom Risotto
- Finishing Touches
Shaved Parmesan, basil oil, and toasted breadcrumbs

Optional Enhancement

- Add Porchetta Carving | +\$14

ACTION STATIONS

Chef-attended stations require a culinary attendant at \$210 per two-hour service period, per attendant.
One attendant is recommended for every 50 guests.

SLIDERS AND FRIES STATION

\$29 TWO FLAVORS PER PERSON

\$37 THREE FLAVORS PER PERSON

A crowd-pleasing station featuring elevated comfort favorites with chef-driven accompaniments.

- **Classic Burger Slider**
Cheddar cheese, tomato, and Thousand Island dressing
- **Portobello Mushroom Slider** 🍄
Caramelized onions, Gruyère, and basil pesto
- **Pulled Pork Slider**
Creole slaw and barbecue sauce
- **Short Rib Slider (+\$)**
Crispy onion and horseradish gremolata
- **Crisp French Fries**
Served with house-made aioli and signature ketchup

CARVING STATION | \$32 - \$40 PER PERSON

Designed for high-traffic receptions and dinner events with striking visual presentation and elevated guest appeal.

- **Slow-Roasted Prime Rib | \$38 per person**
Horseradish cream, au jus, rosemary roasted potatoes, and artisan bread
- **Roasted Turkey Breast | \$32 per person**
Rosemary pan gravy, cranberry-orange compote, and warm biscuits
- **Roasted Beef Tenderloin | \$40 per person**
Red wine reduction, horseradish cream, Yukon gold mash, and artisan bread
- **Signature Porchetta | \$38 per person**
Salsa verde, focaccia, and roasted peppers





BEVERAGE

HOSTED BAR COLLECTION

All pricing is subject to applicable taxable service charge and sales tax. One bartender is recommended for every 75 guests.
Bartender fee is \$250 per bartender for up to four hours, with each additional hour billed at \$50. Wine selections are subject to availability and may vary.

ENHANCED PACKAGE

Elevated selections featuring premium spirits, curated wines, and classic cocktail offerings.

Tier	1 Hour	2 Hours	3 Hours	4 Hours
STANDARD BAR	\$32	\$48	\$62	\$74

Includes Tito's Vodka, Beefeater Gin, Maker's Mark Bourbon, Dobel Blanco Tequila, Union Joven Mezcal, Bacardi Superior Rum, and Dewar's White Label Scotch; Michelob Ultra, Stella Artois, Modelo Especial, Stella Artois Non-Alcoholic, House Wine (Prosecco, Sauvignon Blanc, Chardonnay, Pinot Noir, and Cabernet Sauvignon)

PREMIUM PACKAGE

A refined beverage experience with upgraded spirits, sommelier-selected wines, craft beer, and signature cocktails.

Tier	1 Hour	2 Hours	3 Hours	4 Hours
PREMIUM BAR	\$38	\$58	\$78	\$92

Includes Ketel One Vodka, Roku Gin, Bulleit Bourbon, Bulleit Rye, Don Julio Blanco Tequila, Del Maguey Vida Mezcal, Bacardi Ocho, Hennessy VS, and Johnnie Walker Black; expanded craft beer plus Peroni, Guinness, Chandon Sparkling Wine, Vermentino, Sauvignon Blanc, Malbec, and Super Tuscan selections.

LUXURY PACKAGE

A refined beverage experience with upgraded spirits, sommelier-selected wines, craft beer, and signature cocktails.

Tier	1 Hour	2 Hours	3 Hours	4 Hours
LUXURY BAR	\$48	\$72	\$98	\$118

Includes Belvedere Vodka, Hendrick's Gin, SirDavis American Whisky, WhistlePig 10 Year Rye, Volcan De Mi Tierra Añejo Cristalino Tequila, Los Explorer 8-Year Mezcal, Ron Zacapa 23 Rum, Hennessy VSOP, and The Macallan 12 Year, expanded craft beer plus Peroni, Guinness, alongside Chandon Sparkling Rosé Wine, Whispering Angel Rosé, Gavi, Brunello di Montalcino, and reserve Napa Valley Cabernet Sauvignon, Merlot.

BEVERAGE ENHANCEMENT

All pricing is subject to applicable taxable service charge and sales tax. One bartender is recommended for every 75 guests. Bartender fee is \$250 per bartender for up to four hours, with each additional hour billed at \$50. Wine selections are subject to availability and may vary.

SIGNATURE COCKTAIL – CHOOSE TWO | +\$10 PER PERSON

- **Clark Negroni**
Beefeater Gin, Campari, and Noilly Prat Sweet Vermouth
- **Barrel-Aged Old Fashioned**
SirDavis American Whisky, angostura bitters, and demerara syrup
- **Botanical Rosa Spritz**
Roku Gin, San Pellegrino Aranciata Rossa, Italian Prosecco, fresh strawberry, orange wheel, and thyme sprig
- **Riviera Margarita**
Dobel Blanco Tequila, Cointreau, fresh lime juice, and agave
Add Ancho Reyes for a spicy variation
- **Espresso Martini**
Ketel One Vodka, Mr. Black coffee liqueur, fresh Lavazza espresso, and simple syrup
- **Champs-Elysses**
Hennessy VS, green chartreuse, fresh lemon juice, syrup
- **Smoke On The Water**
Union Joven Mezcal, triple sec, fresh watermelon juice, hibiscus syrup, lime juice, flaming rosemary sprig



CONSUMPTION BAR & CASH BAR

All pricing is subject to applicable taxable service charge and sales tax. One bartender is recommended for every 75 guests.
Bartender fee is \$250 per bartender for up to four hours, with each additional hour billed at \$50. Wine selections are subject to availability and may vary.

ENHANCED SPIRITS | \$15 PER DRINK

Tito's Vodka, Beefeater gin, Maker's Mark bourbon, Dobel Blanco tequila, Union Joven mezcal, Bacardi Superior Rum, and Dewar's White Label scotch.

PREMIUM PACKAGE | \$17 PER DRINK

Ketel One Vodka, Roku Gin, Bulleit Bourbon, Bulleit Rye, Don Julio Blanco Tequila, Del Maguey Vida mezcal, Bacardi Ocho, Hennessy VS, and Johnnie Walker Black

LUXURY PACKAGE | \$22 PER DRINK

Belvedere Vodka, Hendrick's Gin, SirDavis American Whisky, WhistlePig 10 Year Rye, Volcan De Mi Tierra Añejo Cristalino tequila, Los Explorer 8-Year mezcal, Ron Zacapa 23 rum, Hennessy VSOP, and The Macallan 12year

HOUSE WINES | \$14 PER DRINK

Prosecco, Sauvignon Blanc, Chardonnay, Pinot Noir, and Cabernet Sauvignon

PREMIUM WINES | \$18 PER DRINK

Chandon Sparkling Wine & Sparkling Rosé, Whispering Angel Rosé, Malbec, and Super Tuscan, Reserve Cabernet Sauvignon,

DOMESTIC BEER | \$10 PER DRINK

Michelob Ultra, Bad Hombre Mexican lager, Elysian IPA, Golden Road Belgian white

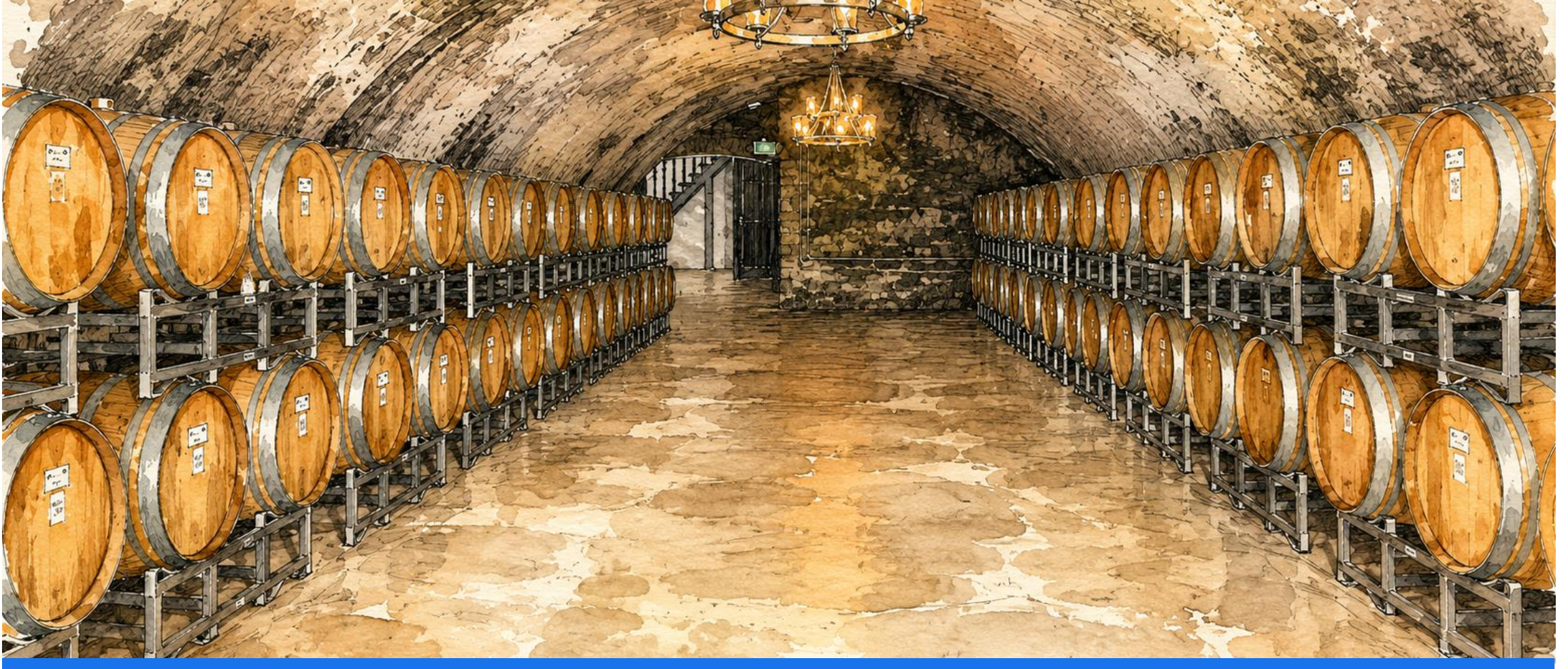
IMPORTED BEER | \$11 PER DRINK

Peroni, Stella Artois, Modelo Especial, Guinness, Stella Artois non-alcoholic,

NON-ALCOHOLIC

Bottled Still & Sparkling Water & Coconut Water \$7 each | Soft drinks \$6 each | Energy Drink \$9 each

CLASSIC AND SPECIALTY COCKTAILS | \$18 - \$22 EACH



WINE LIST

WINE SELECTIONS
TO FOLLOW AND WILL INCORPORATE FEATURED OFFERINGS FROM THE F&B OUTLETS

GUEST EXPERIENCE INFORMATION

OUR COMMITMENT

Hotel Clark approaches every event with intention, discretion, and a commitment to excellence reflective of Downtown Los Angeles hospitality at its most refined. We look forward to crafting an experience that is seamless in execution, elevated in presentation, and memorable for every guest.

BANQUET ROOM SET-UP

Event spaces at Hotel Clark will be arranged according to your specifications and the recommendations of your Catering & Conference Services representative. For dining functions, round tables seating up to ten guests are recommended unless otherwise requested. Final room setup details will be confirmed through the Banquet Event Order (BEO) and event diagram, if applicable. Significant setup changes requested after the room has been arranged may result in a reset fee ranging from \$200 to \$1,500, based on the scope of the modification and at the discretion of the Director of Catering and Director of Banquets.

Function space assignments are based on the anticipated attendance for your event. Hotel Clark will set seating for up to 3% above the guaranteed guest count. Significant changes to final attendance may require relocation to an alternate venue within the hotel better suited to the revised guest count.

LINENS

Hotel Clark provides complimentary grey floor-length underlays paired with white overlay linens. Specialty linen options and custom rentals are also available upon request.

PRIVATE SECURITY

Hotel Clark is not responsible for the loss, theft, or damage of any merchandise, equipment, décor, or personal items brought onto the property or left unattended during an event. Private security personnel may be arranged through Hotel Clark at a rate of \$60 per hour, plus applicable tax, with a four-hour minimum requirement. Events hosting more than 20 minors are required to retain private security services.

For high-profile, VIP, or elevated-risk events, Hotel Clark may require additional security protocols to ensure the safety of guests, staff, and hotel property. Measures may include licensed security personnel, controlled access points, credentialing, screening procedures, and coordinated guest routing. All outside security providers must be properly licensed, insured, and approved by Hotel Clark in advance.

EVENT EXPERIENCE CONCIERGE

Each program is supported by a dedicated Event Experience Concierge serving as your primary point of contact from initial planning through departure. Your Concierge works closely with culinary, banquet, production, and operations teams to coordinate timelines, oversee details, and ensure a seamless event experience executed with precision and care.

FOOD AND BEVERAGE

In accordance with licensing and health regulations, all food and beverage served on the premises of Hotel Clark must be prepared and provided exclusively by the hotel. Outside food and beverages are not permitted unless prior written authorization has been granted by hotel management. Guests may not remove food or beverage items from the premises.

To ensure availability and proper preparation of menu selections, final menu choices and all dietary restrictions must be submitted a minimum of two (2) weeks prior to the event date. Menu pricing will be confirmed up to four (4) months in advance. For events contracted more than four months prior to the event date, menu pricing and selections provided at the time of contracting are considered preliminary and subject to change.

A final guaranteed guest count is required by noon, 72 hours prior to the event. Billing will be based on the guaranteed attendance or the actual number of guests served, whichever is greater. If no final guarantee is received, the contracted guest count will be used for billing purposes.

Hotel Clark will prepare food for up to 105% of the guaranteed attendance. Should the final guest count increase beyond 105% within 72 hours of the event, menu substitutions may be necessary, and an 18% menu surcharge may apply for each additional guest above the previously confirmed guarantee.

Hotel Clark is pleased to provide standard printed buffet labels at no additional charge. Requests for customized menus, specialty signage, personalized labeling, or upgraded paper and design elements must be communicated to the Catering Manager no later than 72 hours prior to the event. Additional charges may apply.

Wellness Indicators:

🌱 Wellness-forward 🌾 Gluten-conscious 🌱 Vegetarian / Plant-Forward

GUEST EXPERIENCE INFORMATION

AUDIOVISUAL & PRODUCTION PARTNERSHIP

Hotel Clark partners with a preferred audiovisual and production provider to ensure seamless technical execution throughout our event spaces. Clients may choose to work with an outside production company with prior hotel approval. External vendors are required to submit a Certificate of Insurance that meets hotel requirements no later than ten business days prior to load-in. All rigging, power distribution, and internet infrastructure must be coordinated through Hotel Clark Engineering and may require supervision by the hotel's preferred production partner. Applicable patch, power, bandwidth, and technician fees may apply.

DÉCOR & OUTSIDE VENDORS

Hotel Clark is pleased to offer a curated list of preferred vendors specializing in floral design, entertainment, music, and specialty event enhancements to assist with the planning process. All vendor deliveries and event materials must be coordinated through the Catering & Conference Services or Banquets & Catering team and scheduled through the hotel loading dock.

To preserve the integrity of the property, items may not be affixed to walls, floors, ceilings, or furnishings. Open flames, confetti, pyrotechnics, and fog or haze machines are strictly prohibited throughout Hotel Clark.

The client assumes responsibility for any damage caused to event spaces or hotel property by guests, employees, contractors, vendors, or agents associated with the event.

Hotel Clark requires all outside vendors, subcontractors, and event partners to provide a valid Certificate of Insurance demonstrating adequate coverage for potential loss or damage. Hotel Clark must be listed as an additional insured on all certificates. All vendors are required to check in with Hotel Security upon arrival.

HOTEL PARKING & VALET

Hotel Clark offers discounted event parking rates at \$25 plus applicable tax. Additional off-site parking options may also be available nearby. Please contact your Catering & Conference Services representative for additional information and recommendations.

Please note that outside parking facilities are not owned or managed by Hotel Clark; therefore, parking availability cannot be reserved or guaranteed by the hotel.

SERVICE CHARGE & TAXES

All food, beverage, and room rental charges are subject to a taxable 24.5% service charge. Applicable sales tax, currently 9.75%, will be applied to all taxable charges.

DELIVERY, HANDLING & STORAGE

To ensure the proper handling and storage of shipped materials, all deliveries must be coordinated in advance through your Catering or Conference Services Manager. Hotel Clark will accept and store up to five (5) boxes delivered within two (2) business days prior to the event at no additional charge. Additional shipments and oversized deliveries will incur the following handling fees:

\$8 per box under 25 lbs

\$20 per box weighing 26–50 lbs

\$60 per box weighing 51 lbs or more

\$200 per pallet

Please label all shipments with the following information:

Client Name / Group Name:

Date of Program:

Total Number of Boxes (example: Box 1 of 5)

Attention: Catering or Conference Services Manager / Catering Manager's Name:

Please contact your Catering or Conference Services representative for complete shipping instructions and delivery coordination.

ELEVATED CASUAL EXPERIENCE

If you did not find the experience you were looking for within our Banquets & Catering offerings and are interested in a more casual gathering, please contact us at FB.Outlets@hotelclark.com or +1 (424) 386-6982 for additional options and venue recommendations at Hotel Clark – Downtown Los Angeles