

HOTEL FIGUEROA

POOL
HOURS: 7:00AM - 7:00PM
POOL FOR REGISTERED GUESTS ONLY
NO LIFEGUARD ON DUTY. SWIM AT YOUR OWN RISK.
MAXIMUM OCCUPANCY 40 PEOPLE.
NO DIVING. MAXIMUM POOL DEPTH 8'.
OWNERS & MANAGEMENT ARE NOT RESPONSIBLE FOR
ACCIDENTS OR INJURIES.
CHILDREN UNDER THE AGE OF 16 MUST BE ACCOMPANIED
BY A RESPONSIBLE ADULT.
GLASS CONTAINERS PROHIBITED.
PERSONS WITH COMMUNICABLE DISEASES SHALL NOT USE POOL.
SHOWER BEFORE ENTERING POOL.
PERSONS UNDER THE INFLUENCE OF ALCOHOL OR DRUGS SHALL
NOT USE POOL.
NO RUNNING OR HORSEPLAY.

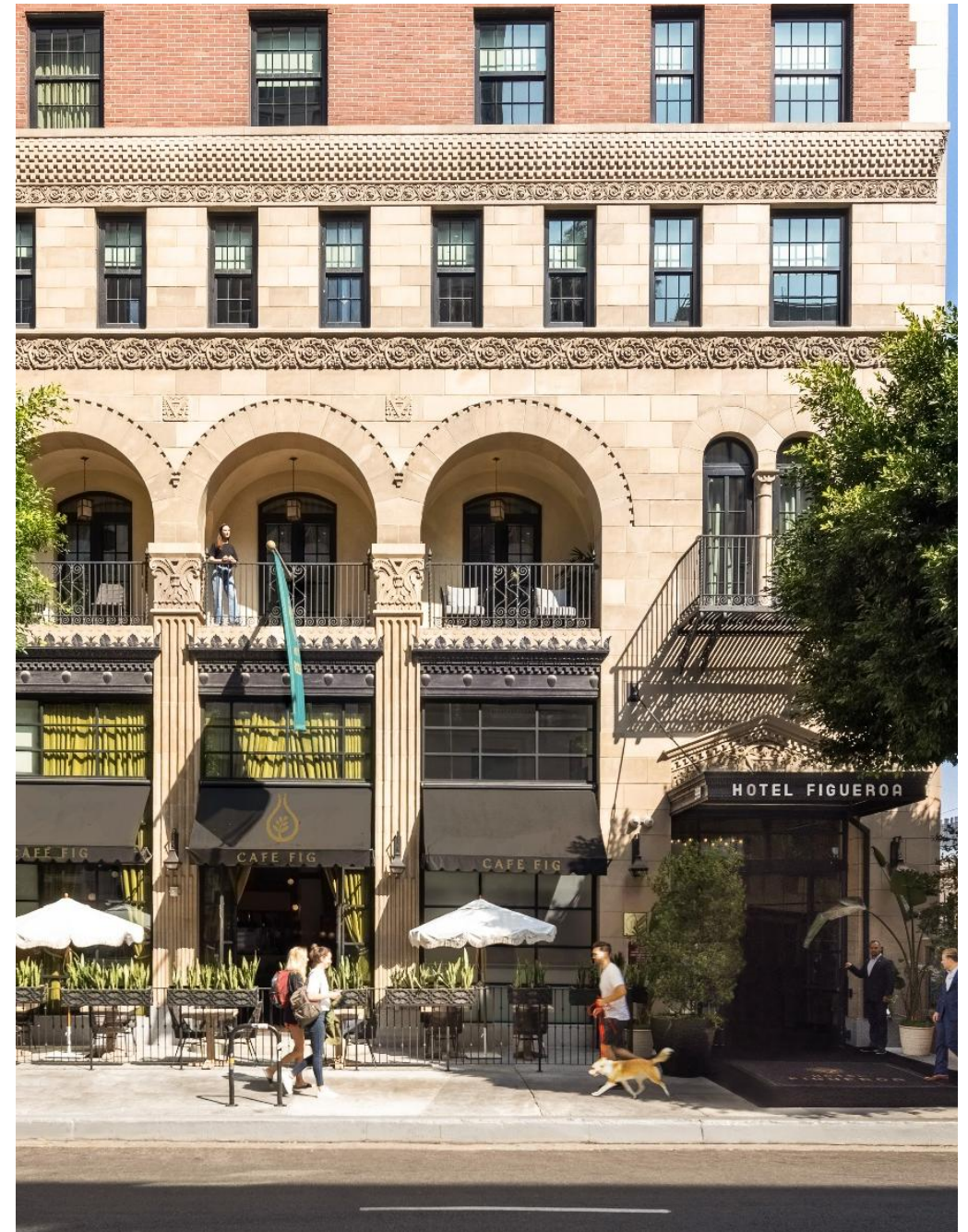
Event Packages

Welcome to **HOTEL** **FIGUEROA**

Celebrating 100 years in Downtown Los Angeles, Hotel Figueroa is an iconic beacon of progress in an ever-evolving city. With 268 rooms & suites spread over 14 floors, and a coffin shaped pool nestled within a botanical oasis in L.A.'s most dynamic neighborhood.

At Hotel Figueroa architectural gems, unexpected finds, and culinary offerings are reimagined within our 10,000 square feet of atmospheric meetings & events space.

From charming outdoor spaces backed by the L.A. skyline to sleek secret hideaways, we have just the venue to ensure your next Downtown Los Angeles event is a true showstopper.



Location

NEIGHBORHOOD

South Park, Downtown LA

LOCATION

S. Figueroa St. between W. Olympic and W. 9th St.

15 miles from BUR (22 minutes)

17 miles from LAX (25 minutes)

NEARBY

L.A. Live/ Crypto

Los Angeles Convention Center

Los Angeles Performing Arts Center MOCA

The Broad Museum

The Arts District

Grammy Museum

Fashion District

Financial District

Flower District

Bunker Hill

Gallery Row

Little Tokyo

Historic Core

Microsoft Theatre

Fig at 7th





Gran Sala

With 15-foot arches and dreamlike coastal Italian details, Gran Sala is the perfect balance of luxury and sensuality. Measuring 2,100 square feet, with floor to ceiling windows, brass chandeliers, tiled insets, and an original 1920s limestone fireplace, it's a singular space that accommodates up to 100 guests seated. 150 standing.

This iconic space offers a multitude of configurations for a variety of functions, from wedding ceremonies to receptions to executive meetings.

A forgotten skylight excavated during the recent renovation perfectly spills natural light into the space, with leaded glass doors that can be open to the patio and pool for a stunning backdrop of Los Angeles.

2,100 Square Feet

Standing - 150

Seated - 100

Seated with dance floor - 80



Florence

As an extension of the main dining room, FLORENCE by the Water overlooks the pool and boasts views of the epic DTLA skyline. Also featuring an original 1920's fireplace, this space can be transformed from a dining patio into an outdoor lounge. With high ceilings and a large 12 seat bar, FLORENCE is a candle-lit dream.

1,200 Square Feet

Standing - 75

Seated - 50

FLORENCE
BY THE WATER



La Casita

Offering 1,500 square feet of private outdoor space for up to 150 guests, La Casita is a hidden oasis, complete with panoramic views of the hotel pool and the Downtown L.A. skyline. Ideal for both seated dinners al fresco and cocktail receptions, the upper level features a wood trellis draped in lush greenery and a flowing fountain that amplifies the verdant atmosphere.

Whether morning, afternoon, or evenings, a white plaster, Spanish- inspired fireplace creates an enchanting ambiance.

Upper La Casita 1,485 square feet

Standing - 75

Seated - 50

Lower La Casita 1,211 square feet

Standing - 100

Seated - 40



LA CASITA



Bar Alta

The intimacy of the 28-seat Bar Alta is rivaled only by its inspired design.

Nestled off the lobby mezzanine, the 700-square-foot, Art Deco-style space is a hotbed of spirited discourse, cast in the warm glow of retro-style, cut-glass chandeliers. Ultimate discretion is the order of the day at Casbah, Bar Alta's private room.

Accessed by a sliding wooden bookcase that serves as a secret entrance from the Casablanca Suite, the space, which accommodates up to 20 guests seated, is covered in mirrors and outfitted with leather, stone, natural wood and luxe fabrics to create a one-of-a-kind, high-style hideaway.



Casbah

Hidden as an extension of Bar Alta, Casbah is a private room where the walls and ceiling are covered in mirrors to create the illusion of infinite space.

The interior design was meticulously crafted with extravagant leathers, stone, luxe fabrics, natural wood and glass accents throughout. Unique to this space is a sliding wooden bookcase along one of the walls that acts as a direct, secret entrance into one of the hotel's suites.

Please note the attached Casablanca suite is booked separately from this event space.

390 Square Feet

Standing - 24

Seated - 20



Tangier

Tangier, a distinctive 2,300-square foot event venue located on Hotel Figueroa's lower level, pays homage to the hotel's past Moroccan and Moorish inspirations.

Furnished with Moroccan lanterns and brimming with escapist appeal, it was an atmospheric setting for films, music videos, and exclusive soirées in DTLA for decades.

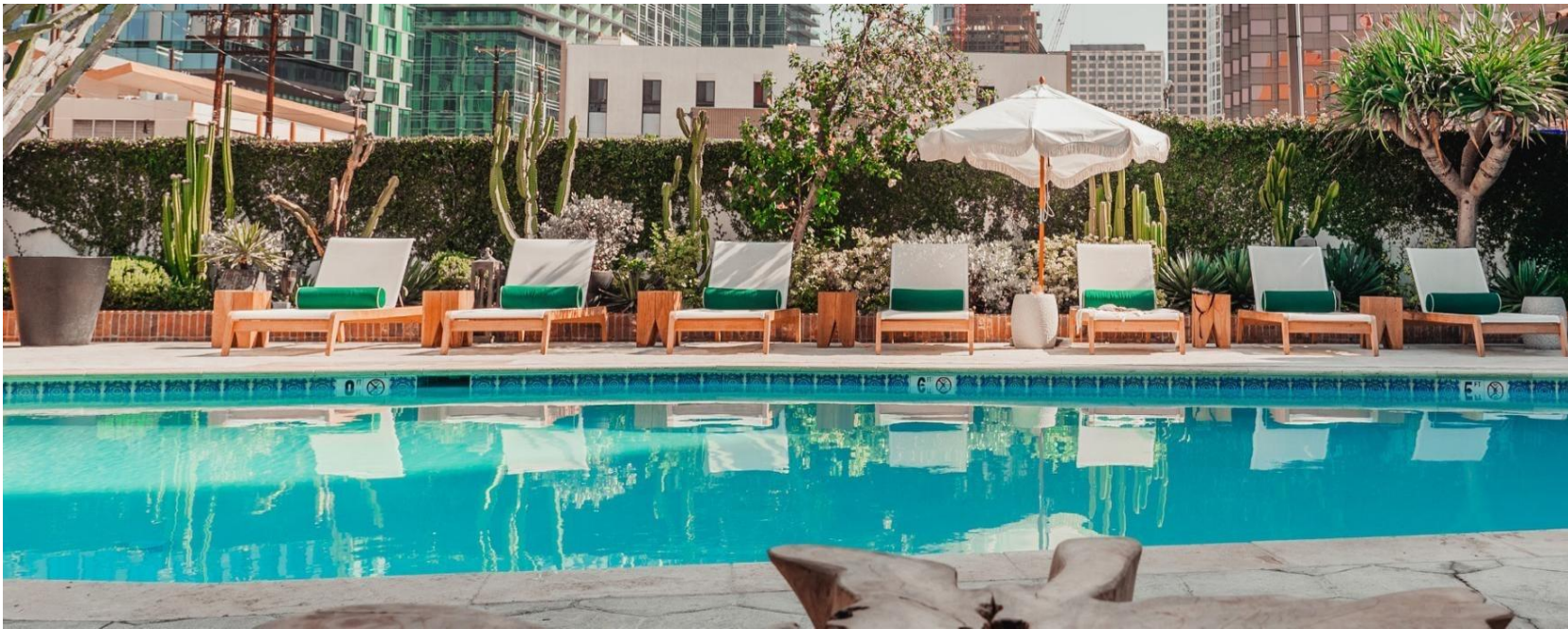
A prime venue for live music and parties, this interactive space with its own DJ booth can accommodate up to 200 people.

3,024 Square Feet

Standing - 200

Seated - 100





Bar

STANDARD BAR

First 2 hours \$55 pp
Additional hour \$20 pp, per hour

VODKA
Skyy

GIN
Bartons

RUM
Bacardi

TEQUILA
Hornitos

MEZCAL
Madre

WHISKEY
Jim Beam

PREMIUM BAR

First 2 hours \$70 pp
Additional hour \$30 pp, per hour

VODKA
Ketel One, Tito's

GIN
Roku, Bombay Sapphire

RUM
Santa Theresa

TEQUILA
Nosotros Blanco, El Tesoro Reposado

MEZCAL
Nosotros Mexicano

WHISKEY
Makers Mark, Johnnie Walker Black, Basil
Hayden

BEER & WINE PACKAGE

1 hour \$30 pp | 2 hours \$45 pp
Additional hour \$15 pp, per hour

MIMOSA, BLOODY MARY & ESPRESSO MARTINI PACKAGE

\$35 pp, per hour

SOFT BEVERAGES

Lemonade, Iced Tea, Assorted Soda, Spa Water
\$15 pp, per hour

COFFEE/TEA

Brewed Coffee, Tea
\$10 pp, per hour

All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.
Bar packages include Beer, Wine, & Soft Beverages

Tray Passed

*Min 25 people • Less than 25 people, additional \$200 • 1 hour
Four items \$35 pp • Six items \$55 pp • Eight items \$70 pp • Additional items \$8 each

SEAFOOD

SPICY TUNA TARTARE
Sesame, Crispy Tostada

SEASONAL OYSTERS
Mignonette Dressing *

FLORENCE SHRIMP SKEWERS
Chimichurri and Lemon

SEARED SCALLOP
Cauliflower puree, Pomegranate Molasses, Almonds

SHRIMP GYOZA
Black Vinegar, Ginger
SALMON CORNETTE
Crème Fraiche, Chives, Citrus

MINI CRAB CAKES
Spicy Aioli

SMOKED SALMON & AVOCADO
Crème Fraiche, Bruschetta

MEAT

CHERMOULA CHICKEN SKEWER

WAGYU BEEF SLIDER
Arugula, Caramelized Onion, Gruyere, Garlic Aioli

CRISPY CHICKEN TENDERS
Hot Honey

DUCK LIVER PATE
Crostini, Armagnac Prunes

WAGYU BEEF MEATBALLS
Florence Pomodoro, Parmesan, Basil

PROSCIUTTO E MELONE
Served on a skewer

CARNE ASADA SKEWER
Citrus Spanish Marinade, Cilantro

MINI HOT DOGS
Mustard, Relish

BITE SIZED QUICHE LORRAINE

All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

Tray Passed (continued)

*Min 25 people • Less than 25 people, additional \$200 • 1 hour
Four items \$35 pp • Six items \$55 pp • Eight items \$70 pp • Additional items \$8 each

VEGETARIAN

TOMATO BRUSCHETTA

Rustic Baguette, Heirloom Cherry Tomatoes, Burrata,
Aged Balsamic reduction

BUFFALO CAULIFLOWER

Fried Cauliflower, Buffalo Sauce

CHEESY ARANCINI

Pecorino, Parmesan, Pomodoro

TOMATO GAZPACHO SHOTS

(Summer only)

MUSHROOM SLIDERS

Mixed Greens, Tomato, Pickled Onions, Caper Aioli
(Vegan upon request)

DEVILED EGGS

70s Style, Smoked Paprika

CRISPY POLENTA

Cheese Fondue , Truffle

SWEET

ASSORTED MACAROONS

WARM CHOCOLATE CHIP COOKIES

CUPCAKES

Choice of White Chocolate Macadamia, Vanilla, Chocolate,
Lemon Poppy

RICOTTA CANNOLIS

Choice of Honeycomb, Chocolate, Pistachio

SALTED CARAMEL MINI TARTS

BUTTERMILK PANNA COTTA

Strawberries, Aged Balsamic

LEMON MERINGUE TARTS

GIANDUJA MOUSSE CUP

Hazelnuts

PISTACHIO CHEESECAKE

Toasted Honey Pistachio Crumble, Chantilly Cream

All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

Breakfast Buffet

Min 10 people • Less than 10 people, additional \$200 • 90 mins

CONTINENTAL BREAKFAST

\$45 pp

ORANGE JUICE

TEA

COFFEE

SEASONAL FRUIT

PASADENA BAKING CO. PASTRIES

YOGURT AND GRANOLA

BAGELS & CREAM CHEESE & SMOKED SALMON +\$15 pp

AMERICAN BUFFET

\$55 pp

ORANGE JUICE

TEA

COFFEE

SEASONAL FRUIT

SOFT SCRAMBLED EGGS

HERITAGE FARMS BACON OR SAUSAGE

BREAKFAST POTATOES

SOURDOUGH TOAST
Whipped Butter and Strawberry Jam

All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

Brunch Buffet

Min 10 people • Less than 10 people, additional \$200 • 90 mins
\$75 pp inclusive of orange juice, tea, coffee, seasonal fruit, yogurt, and granola • Additional Main or Sides, additional \$10 each

MAIN

Select Two

SMOKED SALMON
Bagels, Cream Cheese, Capers, Red Onions, Heirloom Tomatoes

AVOCADO TOAST
Smashed Avocado, Radish, Aleppo Chili, EVOO, Cilantro, Lemon

SOFT SCRAMBLED EGGS
Gruyere Cheese, Chives

DOLLAR PANCAKES
Vermont Maple Syrup, Butter

EGGS BENEDICT
English Muffins, Spinach, Black Forest Ham, Poached Eggs, Hollandaise Sauce

BRIOCHE FRENCH TOAST
Berry Compote, Chantilly Cream, Maple Syrup, Fresh Berries

FRITTATA
Seasonal Vegetables

AÇAÍ
Banana, Granola, Mango, Berries

SIDES

Select Two

HERITAGE FARMS BACON

HERITAGE FARMS SAUSAGE

WILTED SPINACH

ROASTED TOMATOES

ROASTED MUSHROOMS

BREAKFAST POTATOES

AVOCADO

TURKEY BACON

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Meetings, Breaks & Receptions Platters

SAVORY

BAR BITES \$25 pp

Olives, Spiced Nuts, Guacamole, Tortilla Chips

HEALTHY \$25 pp

Trail Mix, Oat Bars, Fresh Fruit, Crudités

MEZZE \$35 pp

Olives & Turshi Pickles, Hummus, Baba Ganoush, Muhammara,
Pita Chips, Crudités

MEAT & CHEESE \$45 pp

Prosciutto di Parma 24 Month, Salami Finocchiona, Wagyu
Bresaola,
Burrata from Puglia, Dried Fruit, Parmigiano Reggiano, Crackers

SWEET

WARM CHOCOLATE CHIP COOKIES \$5pp

CUPCAKES \$5pp

Choice of Vanilla, Chocolate, and Lemon Poppy

RICOTTA CANNOLIS \$7pp

Choice of Honeycomb, Chocolate, Pistachio

BUTTERMILK PANNA COTTA \$5pp

Strawberries, Aged Balsamic

LEMON MERINGUE TARTS \$5pp

PISTACHIO CHEESECAKE \$7pp

Toasted Honey Pistachio Crumble, Chantilly Cream

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Buffet/Family Style Menu for Lunch or Dinner

Min 25 people • Less than 25 people, additional \$200 • 90 mins of service
\$85 pp

SELECT TWO

CHOPPED SALAD

Tomatoes, Cucumbers, Radish, Romaine, Radicchio, Pecorino,
Olives, Lemon Dressing

CAESAR SALAD

Baby Gem, Pangrattato, Parmigiano Reggiano, Herbs, White Anchovies

ARUGULA SALAD

Shaved Pear, Candied Walnuts, Gorgonzola, Shallots, Chardonnay
Vinaigrette

BABY BEETROOT

Goats Feta, Marinated Onions, Pumpkin seeds, Pomegranate Molasses

ENDIVE SALAD

Local Citrus, Hazelnut Vinaigrette

ICEBERG WEDGE

Bacon, Blue Cheese, Heirloom Baby Tomatoes, Croutons, Parmesan,
Dill, Buttermilk Dressing

SELECT TWO

STRIP ANGUS STEAK

Herb Butter Sauce

ORA KING SALMON

Green Goddess

WHOLE GRILLED SHRIMP

Lemon, Capers

BRANZINO

Lemon Confit, Chimichurri

LAMB RACKS +\$15 pp

Rosemary, Garlic

HERITAGE FARMS PORCHETTA

Salsa Verde

FILET MIGNON +\$15 pp

Horseradish, Whole Grain Mustard

WHOLE ROASTED CAULIFLOWER

Ras Hanout, Pomegranate

PORTOBELLO MUSHROOMS

Rosemary, Garlic

All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

Buffet/Family Style Menu for Lunch or Dinner (continued)

Min 25 people • Less than 25 people, additional \$200 • 90 mins
\$85 pp

SELECT TWO

- | | |
|------------------------------------|-------------------------------------|
| CRISPY POLENTA | ROASTED HONEYNUT SQUASH (Fall only) |
| CRISPY BABY POTATOES | ROASTED BRUSSELS SPROUTS |
| GRILLED BROCCOLINI | SLOW ROASTED SUNCHOKES (Fall only) |
| ROASTED RAINBOW CARROTS | BAKED CAULIFLOWER |
| GREEN BEANS | ROASTED ASPARAGUS |
| STEAMED SPINACH | |
| GRILLED CORN
Really Good Butter | |
| ROASTED JAPANESE SWEET POTATOES | |

DESSERT

- FIGUEROA WARM SALTED CHOCOLATE CHIP COOKIES
- RICOTTA CANNOLIS
Choice of Honeycomb, Chocolate, Pistachio
- BUTTERMILK PANNA COTTA
Strawberries, Aged Balsamic
- LEMON MERINGUE TART
- PISTACHIO CHEESECAKE
Toasted Honey Pistachio Crumble, Chantily Cream
- OLIVE OIL CAKE

Soft beverages not included. All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

Soup, Salad, Sandwiches Buffet

Min 25 people • Less than 25 people, additional \$200 • 90 mins • Buffet Style or Boxed Lunch Format • \$75 pp

SOUPS

Select One

FRENCH ONION

MINESTRONE

GAZPACHO

CAULIFLOWER

PUMPKIN

MUSHROOM

SALADS

Select One

CHOPPED SALAD

Tomatoes, Cucumbers, Onions, Romaine, Radicchio, Pecorino, Olives, Lemon Dressing

CAESAR SALAD

Baby Gem, Pangrattato, Parmigiano Reggiano, Herbs, White Anchovies

ARUGULA SALAD

Shaved Pear, Candied Walnuts, Gorgonzola, Shallots, Chardonnay Vinaigrette

BABY BEETROOT

Goats Feta,, Marinated Onions, Pumpkin seeds, Pomegranate Molasses

ENDIVE SALAD

Local Citrus, Hazelnut Vinaigrette

ICEBERG WEDGE

Bacon, Blue Cheese, Croutons, Parmesan, Dill, Buttermilk Dressing

SANDWICHES

Select Two

SHAVED TURKEY ON CIABATTA

Avocado, Baby Gem, Heirloom Tomato, FLORENCE signature Sauce

ROAST BEEF ON RUSTIC COUNTRY BREAD

Caramelized Onions, Gruyere, Arugula

MEATBALLS ON HOAGIE ROLL

Red Sauce, Basil, Parmigiano Reggiano

PORK BELLY BANH MI

Pate, Pickled Daikon and Carrots, Cilantro, Chili, Scallions, Cucumber, Maggi Sauce

SALAD SANDWICH ON MULTIGRAIN

Alfalfa Sprouts, Grated Beets, Tomato, Cucumber, Avocado, Carrot, Lettuce, Olive Oil, Vinegar

BREADED CHICKEN IN A WRAP

Caesar Style

All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

Activated Stations

TACO STAND

\$85 pp
Select Two

MUSHROOMS

BATTERED COD

CHICKEN TINGA

CARNE ASADA

SPICY BAJA SHRIMP

Served with Tortillas, Cilantro, Onions, Salsa Roja,
Salsa Verde, Salsa Macha, Chips and Guacamole

Mexican Rice & Black Beans +10pp
Shrimp Ceviche +20pp

SEAFOOD STANDS ON ICE

\$150 pp, 90 mins
Select Four

OYSTERS
Mignonette, Lemon

STEAMED MUSSELS ESCABECHE

UNI
Lemon, Gem lettuce

SHRIMP
Cocktail Sauce

HAMACHI CEVICHE
Avocado, Plantain chips

PASTA STATION

\$50 pp
Select 2 From Each

PASTA
Fusili
Penne
Cavatelli
Rigatoni

SAUCE
Pesto
Spicy Vodka
Bolognese
Arrabiatta
Truffle Alfredo + \$20
Pomodoro
Shrimp
Aglio olio
Pork & Beef Ragu
Burro e Parmigiano

Chef Attendant fee \$250. All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

Activated Stations (continued)

FLORENCE PIZZA

\$40 pp
Select Two

MARGARITA
Mozzarella, San Marzano Tomatoes

PEPPERONI
Onions, Parmigianino

CHEESE
Oregano, Chili Flakes

PORCHETTA AND PINEAPPLE
Calabrian Chili

MUSHROOM AND SMOKED MOZZARELLA

PROSCIUTTO DI PARMA
Arugula, Parmigiano Reggiano

CARVING STATIONS

Min 50 people
\$125 pp

PRIME RIB

SALMON

SMOKED BRISKET

SMOKED SPARERIBS
With potatoes and vegetables
cooked in the drippings, served with
selection of sauces

CHEESE, CHARCUTERIE, ANTIPASTI

\$45 pp

PROSCIUTTO DI PARMA

FINNOCHIO SALAMI

WAGYU BRESAOLA

BURRATA FROM PUGLIA

PARMIGIANO REGGIANO

D’AFFINOIS BRIE

MANCHEGO CHEESE

CRACKERS AND BREAD

DRIED FRUIT

NUTS

STUFFED PEPPERS

MARINATED

All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

Activated Stations (continued)

CAVIAR*

30g • 50g • 125g • 250g • 1kg

Pricing upon request

PETROSSIAN CAVIAR

ROYAL OSSETRA

ROYAL DARENKI

SPECIAL RESERVE KALUGA HUSO HYBRID

TSAR IMPERIAL BAIKA

Served with traditional condiments, blinis, and potato chips

All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

Dessert

Min 25 people • Less than 25 people, additional \$200 • 90 mins of service
\$85 pp

STANDS

Selection of 3
\$15pp

CUPCAKES

Vanilla, Chocolate, Lemon Poppy

FIGUEROA WARM SALTED CHOCOLATE CHIP COOKIES

RICOTTA CANNOLIS

Choice of Honeycomb, Chocolate, Pistachio

BUTTERMILK PANNA COTTA

Strawberries, Aged Balsamic

LEMON MERINGUE TART

PISTACHIO CHEESECAKE

Toasted Honey Pistachio Crumble, Chantily Cream

CUSTOM CAKE

Requires 1 week notice

SELECT BASE

Vanilla Sponge, Carrot Cake, Chocolate Cake, Lemon Poppy Sponge

SELECT FROSTING

Cream Cheese, Butter Cream, or Fondant
(Additional fee and one-week notice for fondant)

SELECT FILLING

Strawberry Jam, Lemon Curd, or Chocolate Ganache

1-10 people | 6” or 8” | \$95

10-20 people | 12” | \$175

30 - 40 people | Two tier 8”, 6” | \$375

80 people | Two tier 12”, 8” | \$700

100+ people | Three tier 12”, 8”, 6” | \$950

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Florence

Set Menu for 12 or more
\$95 pp

ANTIPASTI

FIOR DI ZUCCA

Tempura fried zucchini flowers stuffed with ricotta and stracciatelli, arrabiatta sauce

WAGYU MEATBALLS

Heirloom tomatoes, pickled onions and toasted bread

PRIMI

MACCHERONE BOLOGNESE

Beef and Pork Ragout, Parmigiano

LINGUINE AGLIA e OLio

Scampi tartare, preserved Meyer lemon, capers, garlic confit, toasted crumbs

SECONDI

POLLO MILANESE

Breaded Jidori chicken, pesto trapanese, blistered cherry tomatoes and pecorino

BRANZINO

Wild caught, Meyer lemon relish

SIDES

CAESAR SALAD

BAKED MASHED POTATO WITH SCAMORZA AND MORTADELLA

Chermoula, Yogurt Ranch, Cilantro, Cumin

FLORENCE

BY THE WATER

ADDITIONS

Bone-In Ribeye, Dry Aged Kerwee Wagyu
16 oz **+\$25 pp**

SOMETHING SWEET

OLIVE OIL CAKE

CHOCOLATE BOMBE

Beverages not included. All prices are subject to a taxable 26% service charge and 9.5% sales tax. All menu items and prices are subject to change.

HOTEL FIGUEROA

Book your special event or personalized dining
experience at Hotel Figueroa

please contact ameliana@florencebythewater.com
or call us at 213.660.3013

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