

A nighttime photograph of the Hotel Figueroa's outdoor pool area. In the foreground, a swimming pool with a blue tile border is visible. Along the poolside, there are several wooden lounge chairs with white cushions and green cylindrical pillows. A large white patio umbrella stands over the chairs. The background is a lush green wall with a sign that reads "POOL" and "HOURS: 7 AM - 10 PM". To the right, a building with large windows and warm interior lighting is visible, with a hanging lantern light fixture in the foreground.

HOTEL FIGUEROA

EVENT PACKAGES



Welcome to Hotel Figueroa

One of the longest-standing hotels 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 reimaged within our 10,000 square feet of atmospheric meetings & events space. From spacious rooms steeped in character and history to 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.com

Arena

Los Angeles Convention Center

Los Angeles Performing Arts Center

MOCA

The Broad Museum

Arts District

Grammy Museum

Fashion District

Financial District

Flower District

Bunker Hill

Gallery Row

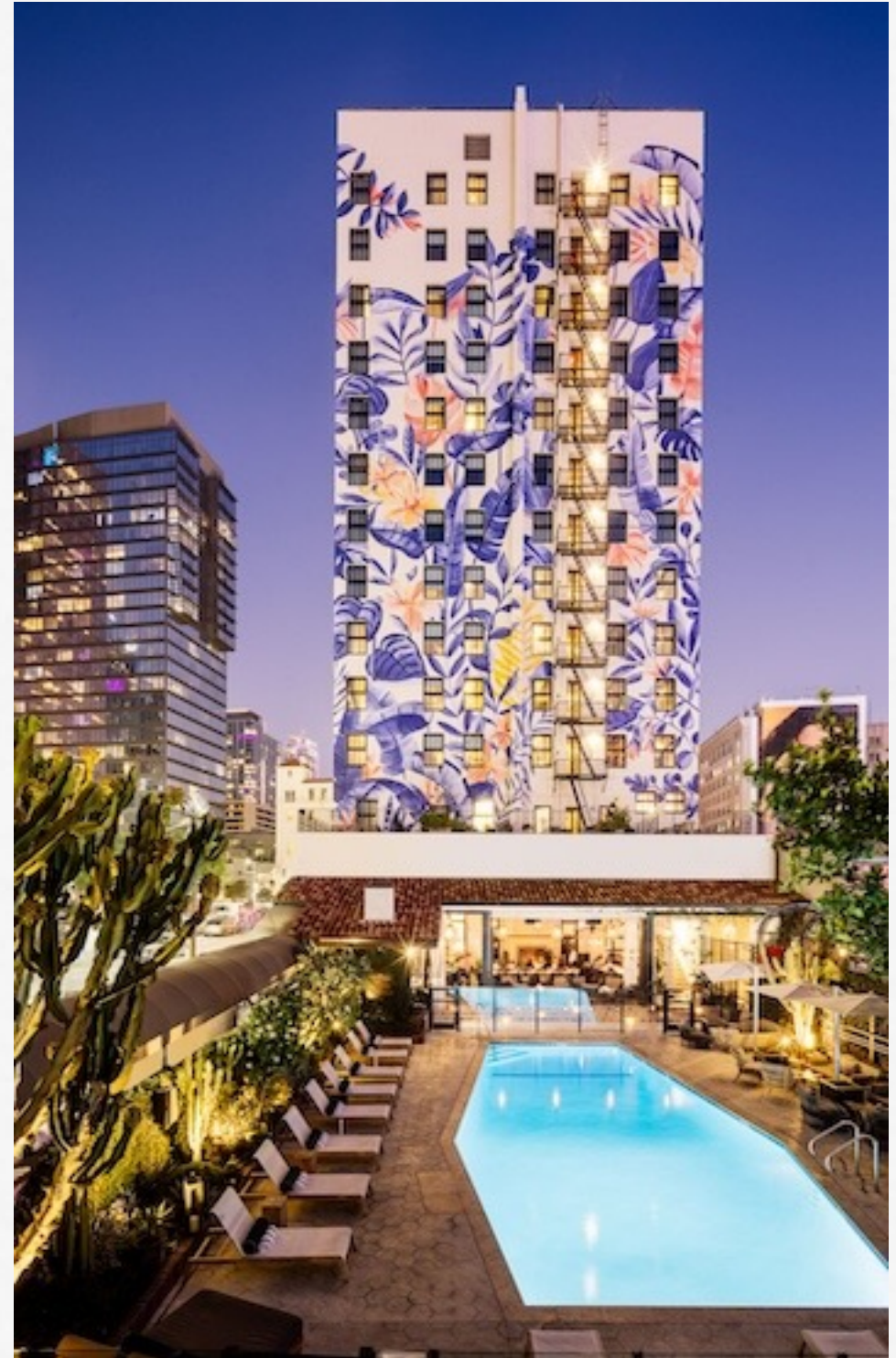
Little Tokyo

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 original 1920s limestone fireplace, it's a singular space that accommodates up to 100 guests. This iconic space offers a multitude of configurations for a variety of functions, from wedding ceremonies to receptions to afterhours events.

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



DEME

As an extension of the main dining room, DEME overlooks the pool and boats 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 night lounge. With high ceilings and a large 12 seat bar, DEME is a candle-lit dream.

1,200 Square Feet

Standing - 90

Seated - 40

DEME

Mediterranean RESTAURANT/BAR
999 S FIGUEROA ST, LOS ANGELES, CA. 90015



@demerestaurant

La Casita

Offering 1,500 square feet of private outdoor space for up to 75 guests, the upper floor of La Casita is a hidden oasis, complete with panoramic views of the hotel pool and the Downtown L.A. skyline. Ideal for brunches and luncheons, it boasts 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 ambience for breakfast, lunch, dinner, or reception event.

Upper La Casita

1,485 square feet

Standing - 75

Seated - 40

Lower La Casita

1,211 square feet

Standing - 100

Seated - 40



LA CASITA

@lacasitadtla





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 an elite number of people, 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 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
Sky

GIN
Fords

RUM
Bacardi

TEQUILA
Hornitos

MEZCAL
Illegal

WHISKEY
Jim Beam

PREMIUM BAR

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

VODKA
Grey Goose, Tito's

GIN
Sipsmith, Bombay Sapphire

RUM
Santa Theresa, Bacardi

TEQUILA
Patron Silver, Tres Generaciones

MEZCAL
Illegal

WHISKEY
Makers Mark, Johnnie Walker Black

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

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, Rice Cracker

SEASONAL OYSTERS

Mignonette Dressing *****

SHRIMP SKEWERS

Garlic, Lemon, Oregano

SEARED SCALLOP

Cauliflower puree, Pomegranate Molasses, Almonds

SHRIMP GYOZA

Black Vinegar, Ginger

SALMON CORNETTE

Horseradish, Chives, Citrus

MEAT

CHERMOULA CHICKEN SKEWER

WAGYU BEEF SLIDER

Tomato, Onion, Lettuce, Cheese, Burger Sauce

CRISPY CHICKEN TENDERS

Hot Honey

DUCK LIVER PATE

Crostini, Armagnac Prunes

BRAISED PORK BELLY BAO

Hoisin, Cucumber, Scallions

PORK AND VEAL MEATBALLS

Tomato sauce, Parmesan, Basil

PORK AND CABBAGE POTSTICKERS

CARNE ASADA SKEWER

Jalapeno, Cilantro, Lime

LAMB KOFTA

Tzatziki, Mint, Sumac

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
Ciabatta, Cherry Tomatoes, Burrata

HUMMUS
Pita Chip, Sumac

ARANCINI
Mushroom, Pecorino

AVOCADO
Za'atar, Feta, Green Onion, Tortilla Chip

TOMATO GAZPACHO SHOTS
(Summer only)

IMPOSSIBLE SLIDERS
Lettuce, Tomato, Onion, Cheddar
(Vegan upon request)

DEVEILED EGGS
70s Style, Smoked Paprika

SWEET

ASSORTED MACARONS

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

WARM STICKY DATE PUDDING
Candied Ginger, Butterscotch

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

CLARK STREET PASTRIES YOGURT AND GRANOLA

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

AMERICAN BUFFET

\$55 pp

ORANGE JUICE

TEA

COFFEE

SEASONAL FRUIT

SCRAMBLED EGGS

PEADS & BARNETTS BACON OR SAUSAGE

BREAKFAST POTATOES

BUB AND GRANDMA'S SOURDOUGH

Whipped Butter and Strawberry Jam

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, Salsa Verde, Cilantro, Lime

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

PEADS & BARNETTS BACON

PEADS & BARNETTS SAUSAGE

WILTED SPINACH

ROASTED TOMATOES

ROASTED MUSHROOMS

BREAKFAST POTATOES

AVOCADO

TURKEY BACON

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Meetings, AM / PM Breaks & Receptions

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

Lunch Buffet

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

CAPRESE SALAD (Summer only)

Heirloom Tomatoes, Buffalo Mozzarella, Basil, Ridiculously Good Olive Oil and Balsamic

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

SELECT TWO

STRIP ANGUS STEAK

Horseradish, Whole Grain Mustard

ORA KING SALMON

Green Goddess

WHOLE GRILLED SHRIMP

Lemon, Capers

BRANZINO

Marinated Fennel

LAMB RACKS +\$15 pp

Rosemary, Garlic

PEADS & BARNETT PORCHETTA

Salsa Verde

FILET MIGNON +\$15 pp

Horseradish, Whole Grain Mustard

WHOLE ROASTED CAULIFLOWER

Ras Hanout, Pomegranate

PORTOBELLO MUSHROOMS

Rosemary, Garlic

Lunch Buffet (continued)

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

SELECT TWO

- CHEESY POLENTA
- CRISPY BABY POTATOES
- GRILLED BROCCOLINI
Lemon, Almonds
- SLOW ROASTED TOMATOES
- GREEN BEANS
Salsa Verde
- CREAMED SPINACH
- GRILLED CORN ON THE COB
(Summer only)
Really Good Butter

- ROASTED HONEYNUT SQUASH (Fall only)
- ROASTED BRUSSELS SPROUTS
Bacon, Onions
- SLOW ROASTED SUNCHOKES (Fall only)
Macadamias
- BAKED CAULIFLOWER
Cheese Sauce
- ROASTED ASPARAGUS
Salsa Verde

DESSERT

- FIGUEROA WARM SALTED CHOCOLATE CHIP COOKIES

Soup, Salad, Sandwiches

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

TOMATO

BEEF CONSOMME

CAULIFLOWER

PUMPKIN

MUSHROOM

SALADS

Select Two

CHOPPED SALAD

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

CAESAR SALAD

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

CAPRESE SALAD (Summer only)

Heirloom tomatoes, Buffalo Mozzarella, Basil, Ridiculously Good Olive Oil and Balsamic

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

Brie, Arugula, Caramelized Onion, Honey Mustard

PASTRAMI ON RYE

Swiss Cheese, Russian Dressing, Pickles

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

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.

Activated Stations

TACO STAND

\$85 pp

Select Two

MUSHROOMS

BATTERED COD

CHICKEN TINGA

CARNE ASADA

SPICY BAJA SHRIMP

CEVICHE +20PP

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

SEAFOOD STANDS ON ICE

\$150 pp, 90 mins

Select Four

OYSTERS

Mignonette, Lemon

LITTLE NECK CLAMS

Mignonette, Cocktail Sauce, Lemon

STEAMED MUSSELS ESCABECHE

UNI

Lemon, Gem lettuce

SHRIMP

Cocktail Sauce

HAMACHI CEVICHE

Avocado, Tortilla chips

PASTA STATION

\$50 pp

Select From Each

PASTA

Orecchiette

Penne

Cavatelli

Rigatoni

SAUCE

Pesto

Spicy Vodka

Bolognese

Arrabiatta

Truffle Alfredo + \$20

Pomodoro

Shrimp

Aglione olio

Lamb Ragu

Burro e Parmigiano

Activated Stations (continued)

ROMAN STYLE PIZZA SKATEBOARD SIZE

\$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

WHOLE ANIMAL ROTISSERIE COOKED OVER CHARCOAL

Min 80 people

\$125 pp

WHOLE LAMB

WHOLE PEADS & BARNETTS PORK

FREE RANGE CHICKENS

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 ARTICHOKE

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

Dessert

STANDS

CHOCOLATE FOUNTAIN AND STRAWBERRIES

\$25 pp • Min 100 people

VANILLA SOFT SERVE

Choice of topping: Caramel, Chocolate, Peanuts,
Sprinkles, Strawberry, Almond Praline

\$25 pp

CUPCAKE BAR

\$15 pp

White Chocolate, Macadamia, Vanilla, Chocolate, Lemon Poppy

CUSTOM CAKE

Requires 72 hours 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



Mediterranean RESTAURANT/BAR.
939 S FIGUEROA ST, LOS ANGELES, CA. 90015



Set Menu
\$85 pp

DIPS TO START

HUMMUS

Chickpeas, Tahini, Pine Nuts, Tatbileh

MUHAMMARA

Walnuts, Roasted Peppers

WHIPPED BELLWETHER FARMS RICOTTA

Caramelized Harissa Honey

MEZZE TO SHARE

IMAM BAYILDI

Braised Stuffed Eggplant, Tomato & Onion Sofrito, Walnuts, Urfa Chili

BLUEFIN TUNA "DOLMADES"

Sesame Leaf, Dill, Puffed Black Rice, Cucumber, Yogurt

TURKISH MANTI

Turkish Lamb Dumplings, Sheep's Yogurt, Paprika Brown Butter, Dried Mint, Sumac

Add CRISPY LOBSTER KATAIFI +\$15 pp

Bibb Lettuce, Aioli, Meyer Lemon, House Harissa

SKEWERS AND SALAD

BABY GEM SALAD

Falafel Crumb, Pickled Cabbage, Herbs, Amba Buttermilk Dressing

BONELESS CHICKEN WINGS

Chermoula, Yogurt Ranch, Cilantro, Cumin

MAIN

SLOW COOKED DUCK or MUSHROOM SHAWARMA

Traditional Condiments

ADDITIONS

ROASTED DOVER SOLE +\$10 pp

BONE-IN RIBEYE, DRY AGED KERWEE WAGYU 16 oz +\$20 pp

SOMETHING SWEET TO SHARE

BAKLAVA

Santa Barbara Pistachio

SOFT SERVE

Kaymak, Sesame Caramel, Cyprus Black Salt

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 sales@hotelfigueroa.com
or call us at 213.627.8971

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