

LA  
PENTHOUSE

WEDDINGS





## Event Overview

**5.5 Hour Event** - 4:30 pm - 10:00 pm

**50-130 Guests** - \$185 per person

**Venue Rental** - \$1000 per hour

25% Admin Fee

## Event Offerings

**Full venue access** - up to 10 hours day of

**Venue set up & break down** by ILA Team

**Bridal Room** - make up, dressing, photos

**Complimentary A/V** - music system & microphones

**Rooftop** - ceremony & cocktail hour (*May - November only*)

**Complimentary florals** - includes bridal bouquet & table centerpieces (*value: \$2800*)

**Complimentary wedding cake** (*value: \$250*)

## Add - Ons

**Flower Structure** \$1600

*Decorative urn option available*

**Roof tent** (*May - November only*) \$8000

*includes set up and take down*

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## Sample Event Schedule

4:30 pm - 5:00 pm Ceremony

5:00 pm - 6:00 pm Cocktail Hour

6:00 pm - 7:30 pm Dinner Service

7:30 pm - 10:00 pm Reception & Dessert



## Cocktail Hour

- Choice of one:
  - **Harvest board** - designed table with rich assortment of cheese, cured eat, seasonal crudité, bread, focaccia, jams and fresh fruit
  - **Hors d'oeuvres and canapés**, selection of four
- **Full premium bar** - including beer, wines, premium spirits, bride & groom specialty cocktails



## Dinner - *Family Style*

- Choice of red or white wine with dinner
- Salad course: choice of one
  - **Mediterranean salad**: Cucumber, tomatoes, red onion, olives and feta cheese on baby arugula
  - **Healthnut**: Hardy Kale with dried cranberries, apple, almonds, dressed with lemon, olive oil and parmesan
  - **The Classic Iceberg Wedge**: Iceberg lettuce wedge with blue cheese, bacon and pickled onion
- Main course: choice of one
  - **Oven Gnocchi**: Served with pesto or walnut sauce, basil, & parmesan cheese (*Vegan option available*)
  - **Roasted Chicken with Vegetables**: Roasted chicken and wild rice and choice of above salads
  - **Salmon en Papillote**: Salmon pouch with asparagus and leeks served with wild rice



## Dessert

- assortment of cookies and mini pastries, served with coffee and tea