



THE BRANDVIEW EXPERIENCE

ALL-INCLUSIVE PACKAGES



L.A. BANQUETS
YOUR DAY · YOUR VISION



ANOUSH
CATERING

WELCOME

Whether planning for your wedding reception, engagement party, or your next soirée, our team of seasoned event professionals are ready to work with you to create an environment and menu that complement your style and bring **YOUR DAY and YOUR VISION** to life.

OUR MISSION

Our mission is to bring people together over an amazing meal and create memories to last a lifetime.

OUR APPROACH

Experience: Over three decades of expertise in delivering you the finest culinary experience

Integrity: Honest and transparent approach at every stage of planning your event

Book with confidence: Change your date or cancel for a **FULL** refund within 7 days of booking

THE BRANDVIEW EXPERIENCE

ALL-INCLUSIVE PACKAGES

Per Person Pricing includes Venue, Catering, Service Charge and Tax

PLATINUM

Above and beyond. Create an extraordinary VIP event with access to our top tier of services and menus. Collaborate with our culinary and experience directors to craft a premium experience including the creation of specific menu items featuring Anoush Catering's exclusive Landmark Menu.

Mon-Thu \$107 | Fri \$139 | Sat \$153 | Sun \$129

GOLD

Our most popular experience. From menu enhancements to venue additions including lighting and security needs, this package has you covered. Perfected with over thirty years of experience, this package brings your day and your vision to life.

Mon-Thu \$84 | Fri \$109 | Sat \$120 | Sun \$100



SILVER

Our brand staple. Handcrafted by our experienced managers, this package is tailored to meet the needs of any event, with a touch of Anoush tradition.

Mon-Thu \$80 | Fri \$104 | Sat \$114 | Sun \$96

Our all-inclusive packages include venue, catering, service charge, tax

LABANQUETS.COM | ANOUSH.COM

111 EAST HARVARD STREET, GLENDALE, CA 91205 | 818.241.0888



WE FOCUS ON
THE DETAILS SO
YOU CAN FOCUS
ON CREATING
MEMORIES





PLATINUM

ABOVE AND BEYOND

Above and beyond. Create an extraordinary VIP event with access to our top tier of services and menus. Collaborate with our culinary and experience directors to craft a premium experience including the creation of specific menu items featuring Anoush Catering's exclusive Landmark Menu.

Mon-Thu \$107 | Fri \$139 | Sat \$153 | Sun \$129

Per Person Pricing includes Venue, Catering, Service Charge and Tax

FLAVORS OF ANOUSH Upon arrival, guests are greeted with our signature culinary experience

CATERED VIP SUITE Catered private room for you and your entourage to enjoy prior to guest arrival

COCKTAIL HOUR

TRAY PASSED HORS D'OEUVRES

Includes champagne, wine and violinist
Select 4

Avocado Toast Points	Lavender Goat Cheese Roll
Bacon Wrapped Dates	Lobster Onigiri
BBQ Shrimp Skewers	Spicy Tuna Wonton Bites
Black + Red Caviar Cones	Tomato Crostini Bites
Chicken Satay	Tomato Feta Bouche
Chi Kyufta on Crispy Rice	Truffle Parmesan Frites
Chimichurri Beef Skewers	White Truffle Arancini

APPETIZERS

ANOUSH SIGNATURE TABLETOPS

Preset and Mirrored

Anoush Dip Trio	Artisan Greek Salad
<i>Hummus, Babaganoush, Tzatziki</i>	Cheese & Charcuterie Platter
<i>served with pita chips</i>	Artisan Bread & Butter Dips
Marinated Olives	

COLD APPETIZERS

Select 3

Beef Shawarma Hummus	Roasted Mushroom Hummus
Imported Red Caviar	Upgraded Seafood Platter
Ishli-Kufta	Shrimp Ceviche Spoons
Jumbo Shrimp Cocktail	Spicy Poke Spoons
Kimchi	Yellowfin Ahi Poke

ENHANCEMENTS

Snow Crab Cocktail Claws *MP*

Enhancements are subject to additional charges.

APPETIZERS

FRENCH SERVED

Preset

Cheese Turnover

Select 2

Truffle Mac n Cheese

Julienne Flambe

Lobster Cake

New Zealand Lamb Chops

SALADS

Select 3

Baby Potato Salad

Beefsteak Tomato and Mozzarella Salad

Caesar Salad

Cauliflower Salad

Classic Crab Salad

Colorful Beet Salad

Eetch Salad Lettuce Cups

Fattoush Salad

Glass Noodle Salad

Heirloom Carrots & Pear Salad

Heirloom Tomatoes & Watermelon

Pesto Pasta Salad

Saffron Couscous

Santa Fe Salad

Seasonal Burrata Salad

Sesame-Crusted Ahi Tuna

Shirazi Salad

Tabouleh

Enhancements are subject to additional charges.

PLATINUM PACKAGE

BRANDVIEW BALLROOM

MAIN ENTREES

FAMILY STYLE

Select 4 | 5th Entree - \$5

Beef Fajitas

Beef Short Ribs

Beef Stroganoff

Cauliflower Steak

Charcoal Grilled Pork Chops

Oven Roasted Quail BBQ

Chilean SeaBass

Grilled Sturgeon

Pan Seared Airline Chicken

Pan Seared Branzino

Ratatouille

Roasted Vegetables

Scrambled Eggs + Tomatoes

Shrimp Scampi + Wassabi Rice

Signature BBQ Platter

Teriyaki Glazed Oven Roasted Salmon

Shrimp Fajitas

ENHANCEMENTS

Seafood Medley

MP

Lobster Tail

MP

STEAK EXPERIENCE

Filet Mignon - \$4

Bone in Rib-eye - \$12

Select 2 Sides for Steak Entrees

Roasted Creamy Corn

Sauteed Mushroom Medley

Grandma's Creamy Mashed Potatoes

Grilled Asparagus

Steak French Fries

Crispy Brussel Sprouts

DESSERT

Preset

Signature Fruit Platter

Select 1

Chef's Seasonal Choice

Ice Cream Cones

BEVERAGES

Coffee, Tea & Soft Drinks, Glass Bottles of Still and Sparkling Water

ALCOHOL

MANAGEMENT FEE

Bring your own alcohol

Waived

Enhancements are subject to additional charges.

PLATINUM PACKAGE

BRANDVIEW BALLROOM

EXPERIENCES	THE MUNCHIES <i>Select 4</i> Shoestring French Fries Beef Sliders Spicy Chicken Sliders Truffle Grilled Cheese squares Mac + Cheese Quesadillas	\$8
	SUSHI STATION	MP
	SEAFOOD STATION	MP
	DESSERT STATION	\$18 per person
	COFFEE + ESPRESSO BAR	\$2.500
	TEA STATION	\$2.000

Enhancements are subject to additional charges.

VENUE AMENITIES

Stage

Digital Place Card Display

Display guest names & table numbers on screens in the lobby

Special Event Lighting

Room Captains and Service Staff

Tables & Chairs

72" round tables, cocktail tables, chiavari chairs

Sweetheart Table

Cake Table

China, Glassware, Silverware

Linens and Napkins

Upgraded Selections Available

Security

All Day Access

Complimentary Valet Tickets

10 Tickets are Complimentary

Restroom Attendants

Event Duration

8 Hours

VENUE ENHANCEMENTS

Ceremony on site \$1,200

Ceremony Draping \$500

Hosted Valet \$8 per person

Choose to Pay the Valet Fee on Behalf Your Guests

Low Lying Fog 1 Time Use \$550

Photo Booth 4 Hours \$1,500

Dance Floor Decals \$1,000

Additional Setup Requirements \$1,500

Enhancements are subject to additional charges.



OUR FAVORITE

GOLD

YOUR DAY. YOUR VISION.

COCKTAIL HOUR

As guests mingle and enjoy tray passed hors d'oeuvres, libations and live music, you and your entourage make your way to your catered VIP suites

PREMIUM MENU

Features exclusive selections crafted by our award-winning chefs

BEVERAGES

Bring your own alcohol (corkage fee waived) or select from our packages

AMENITIES

Set the ambiance with our special events lighting

Mon-Thu \$84 | Fri \$109 | Sat \$120 | Sun \$100

Per Person Pricing includes Venue, Catering, Service Charge and Tax

LABANQUETS.COM | ANOUSH.COM

111 EAST HARVARD STREET, GLENDALE, CA 91205 | 818.241.0888

CATERED VIP SUITE

Catered private room for you and your entourage to enjoy prior to guest arrival

COCKTAIL HOUR

TRAY PASSED HORS D'OEUVRES

*Includes champagne, wine and violinist
Select 4*

Avocado Toast Points
Bacon Wrapped Dates
BBQ Shrimp Skewers
Chicken Satay
Chimichurri Beef Skewers
Olive Crostini
Prosciutto Crisp Crostini

Smoked Salmon Crostini
Spicy Tuna Wonton Bites
Tomato Crostini Bites
Tomato Feta Bouche
Truffle Parmesan Frites
White Truffle Arancini

APPETIZERS

ANOUSH SIGNATURE TABLETOPS

Preset & Mirrored

Anoush Dip Trio
*Hummus, Babaganoush, Tzatziki
served with pita chips*
Marinated Olives

Artisan Greek Salad
Cheese & Charcuterie Platter
Mediterranean Bread Basket

COLD APPETIZERS

Select 5

Chi Kyufta
Eggplant Caviar (Ikra)
Eggplant with Walnuts & Tahini
Farmer's Market Vegetable Crudite
Imported Red Caviar
Jumbo Shrimp Cocktail
Lebni with Zaatar

Mediterranean Vegetable Platter
Muhammara
Roasted Mushroom Hummus
Seafood Platter
Shrimp Ceviche
Shrimp Ceviche Spoons
Shrimp Cocktail Spoons

ENHANCEMENTS

Snow Crab Cocktail Claws *MP*
Spicy Poke Spoons \$4
Yellowfin Ahi Poke \$4

Ishli-Kufta \$4
Upgraded Seafood Platter \$4

Enhancements are subject to additional charges.

APPETIZERS

FRENCH SERVED

Preset

Cheese Turnover

Select 1

Truffle Mac n Cheese

Julienne Flambe

ENHANCEMENTS

Lobster Cake

\$4

New Zealand Lamb Chops

\$7

SALADS

Select 4

Arugula Salad with Shaved Parmesan

Baby Kale Salad

Baby Potato Salad

Beefsteak Tomato and Mozzarella Salad

Caesar Salad

Cauliflower Salad

Chinese Chicken Salad

Chipotle Chicken Salad

Classic Crab Salad

Colorful Beet Salad

Eetch Salad Lettuce Cups

Fattoush Salad

Glass Noodle Salad

Pesto Pasta Salad

Red Velvet Quinoa

Saffron Couscous

Santa Fe Salad

Seasonal Burrata Salad

Shirazi Salad

Spicy Crunchy Cabbage Salad

Toasted Farro

ENHANCEMENTS

Endive Blue Cheese Salad \$3

Sesame-Crusted Ahi Tuna \$4

Heirloom Carrots & Pear Salad \$3

Heirloom Tomatoes & Watermelon \$3

Enhancements are subject to additional charges.

GOLD PACKAGE

BRANDVIEW BALLROOM

MAIN ENTREES

FAMILY STYLE

Select 3 | 4th Entree - \$5

Beef Fajitas

Beef Short Ribs

Beef Stroganoff

Cauliflower Steak

Pan Seared Airline Chicken

Pan Seared Branzino

Ratatouille

Roasted Vegetables

Scrambled Eggs + Tomatoes

Shrimp Fajita

Shrimp Scampi + Wassabi Rice

Signature BBQ Platter

Teriyaki Glazed Oven Roasted Salmon

ENHANCEMENTS

Oven Roasted Quail BBQ

\$6

Chilean SeaBass

\$12

Grilled Sturgeon

\$8

Seafood Medley

MP

Lobster Tail

MP

STEAK EXPERIENCE

Filet Mignon - \$8

Bone in Rib-eye - \$16

Select 2 Sides for Steak Entrees

Roasted Creamy Corn

Sauteed Mushroom Medley

Grandma's Creamy Mashed Potatoes

Grilled Asparagus

Steak French Fries

Crispy Brussel Sprouts

DESSERT

Preset 1 Signature Fruit Platter

ENHANCEMENTS

Chef's Seasonal Choice

\$3

Ice Cream Cones

\$3

BEVERAGES

Coffee, Tea & Soft Drinks, Water

ALCOHOL

MANAGEMENT FEE

Waived

Bring your own alcohol

Enhancements are subject to additional charges.

GOLD PACKAGE

BRANDVIEW BALLROOM

EXPERIENCES

FLAVORS OF ANOUSH

\$2,500

Upon arrival, guests are greeted with our signature culinary experience

THE MUNCHIES

\$8

Select 4

Shoestring French Fries
Beef Sliders
Spicy Chicken Sliders
Truffle Grilled Cheese squares
Mac + Cheese
Quesadillas

SUSHI STATION

MP

SEAFOOD STATION

MP

DESSERT STATION

\$18 per person

COFFEE + ESPRESSO BAR

\$2,500

TEA STATION

\$2,000

Enhancements are subject to additional charges.

LABANQUETS.COM | ANOUSH.COM

111 EAST HARVARD STREET, GLENDALE, CA 91205 | 818.241.0888

GOLD PACKAGE

BRANDVIEW BALLROOM

VENUE AMENITIES

Stage

Digital Place Card Display

Display guest names & table numbers on screens in the lobby

Special Event Lighting

Room Captains and Service Staff

Restroom Attendants

Tables & Chairs

72" round tables, cocktail tables, chiavari chairs

Sweetheart Table

Cake Table

China, Glassware, Silverware

Linens and Napkins

Security

Complimentary Valet Tickets

5 Tickets are Complimentary

Patio & Lounge

Event Duration

8 Hours

VENUE ENHANCEMENTS

Ceremony on site	\$1,200
Ceremony Draping	\$500
Hosted Valet	\$8 per person
<i>Choose to Pay the Valet Fee on Behalf Your Guests</i>	
Low Lying Fog 1 Time Use	\$550
Photo Booth 4 Hours	\$1,500
Dance Floor Decals	\$1,000
Additional Setup Requirements	\$1,500

Enhancements are subject to additional charges.



SILVER

IDEAL FOR ANY EVENT

MENU

Family-style Presentation of appetizers, main entrees and desserts

AMENITIES

Include stage, digital place card, VIP suite

Mon-Thu \$80 | Fri \$104 | Sat \$114 | Sun \$96

Per Person Pricing includes Venue, Catering, Service Charge and Tax

LABANQUETS.COM | ANOUSH.COM

111 EAST HARVARD STREET, GLENDALE, CA 91205 | 818.241.0888

COCKTAIL HOUR

TRAY PASSED HORS D'OEUVRES

\$2500

*Includes champagne, wine and violinist
Select 4*

Avocado Toast Points
Chicken Satay
Olive Crostini
Prosciutto Crisp Crostini
Smoked Salmon Crostini
Tomato Crostini Bites
White Truffle Arancini

APPETIZERS

ANOUSH SIGNATURE TABLETOPS

Preset & Mirrored

Anoush Dip Trio
*Hummus, Babaganoush, Tzatziki
served with pita chips*
Marinated Olives

Artisan Greek Salad
Mediterranean Bread Basket
Cheese + Charcuterie Platter

COLD APPETIZERS

Select 4

Eggplant Caviar (Ikra)
Eggplant with Walnuts & Tahini
Farmer's Market Vegetable Crudite
Imported Red Caviar
Jumbo Shrimp Cocktail
Lebni with Zaatar

Mediterranean Vegetable Platter
Muhammara
Seafood Platter
Shrimp Ceviche
Shrimp Cocktail Spoons

ENHANCEMENTS

Chi Kyufta \$3
Ishli-Kufta \$4
Roasted Mushroom Hummus \$3

Upgraded Seafood Platter \$7
Shrimp Ceviche Spoons \$4

Enhancements are subject to additional charges.

APPETIZERS

FRENCH SERVED

Preset

Cheese Turnover

ENHANCEMENTS

Truffle Mac n Cheese	\$3
Julienne Flambe	\$3
Lobster Cake	\$6
New Zealand Lamb Chops	\$9

SALADS

Select 4

Arugula Salad with Shaved Parmesan	Fattoush Salad
Baby Kale Salad	Glass Noodle Salad
Baby Potato Salad	Pesto Pasta Salad
Beefsteak Tomato and Mozzarella Salad	Red Velvet Quinoa
Caesar Salad	Saffron Couscous
Cauliflower Salad	Santa Fe Salad
Chinese Chicken Salad	Shirazi Salad
Chipotle Chicken Salad	Spicy Crunchy Cabbage Salad
Classic Cabbage Salad	Tabouleh
Classic Crab Salad	Tarragon Beet Salad
Eetch Salad Lettuce Cups	Toasted Farro

ENHANCEMENTS

Sesame-Crusted Ahi Tuna	\$6
-------------------------	-----

Enhancements are subject to additional charges.

SILVER PACKAGE

BRANDVIEW BALLROOM

MAIN ENTREES

FAMILY STYLE

Select 2 | 3rd Entree - \$5

Beef Fajitas
Beef Short Ribs
Beef Stroganoff
Cauliflower Steak
Pan Seared Airline Chicken
Ratatouille

Roasted Vegetables
Scrambled Eggs + Tomatoes
Shrimp Fajitas
Shrimp Scampi + Wassabi Rice
Signature BBQ Platter
Teriyaki Glazed Oven Roasted Salmon

ENHANCEMENTS

Oven Roasted Quail BBQ \$8
Pan Seared Branzino \$8
Grilled Sturgeon \$10

DESSERT

Preset 1

Signature Fruit Platter

ENHANCEMENTS

Chef's Seasonal Choice \$5
Ice Cream Cones \$5

BEVERAGES

Coffee, Tea & Soft Drinks, and Water

VIP SUITE

VIP Suite Catering \$500

Enhancements are subject to additional charges.

LABANQUETS.COM | ANOUSH.COM

111 EAST HARVARD STREET, GLENDALE, CA 91205 | 818.241.0888

EXPERIENCES

COCKTAIL HOUR

\$2,500

As guests mingle and enjoy tray passed hors d'oeuvres, libations and live music, you and your entourage make your way to your VIP suite

FLAVORS OF ANOUSH

\$2,500

Upon arrival, guests are greeted with our signature culinary experience

THE MUNCHIES

Select 4

\$15

Shoestring French Fries
Beef Sliders
Spicy Chicken Sliders
Truffle Grilled Cheese squares
Mac + Cheese
Quesadillas

Enhancements are subject to additional charges.

VENUE AMENITIES

Stage

Digital Place Card Display

Display guest names & table numbers on screens in the lobby

Room Captains and Service Staff

Tables & Chairs

72" round tables, cocktail tables, chiavari chairs

Sweetheart Table

Cake Table

China, Glassware, Silverware

Linens and Napkins

VIP Suite

Patio & Lounge

Restroom Attendants

Event Duration

8 Hours

Security \$800

VENUE ENHANCEMENTS

Special Event Lighting

\$1,200

Hosted Valet

\$8 per person

Choose to Pay the Valet Fee on Behalf Your Guests

Low Lying Fog 1 Time Use

\$550

Photo Booth 4 Hours

\$1,500

Dance Floor Decals

\$1,000

Ceremony on site

\$1,200

Ceremony Draping

\$500

Enhancements are subject to additional charges.

Thank You!

Visit our website at

LABANQUETS.COM

Or call us

818.241.0888



L.A. BANQUETS
YOUR DAY · YOUR VISION



ANOUSH
CATERING