



MAGNOLIA PLACE CONFERENCE CENTER

MEETINGS • SEMINARS • WEDDINGS • BANQUETS • CORPORATE EVENTS



children'sbureau

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SPECIAL FEATURES

BANQUET ROOMS AVAILABLE TO ACCOMMODATE UP TO 300 PEOPLE

LARGE AND SMALL “BREAK-OUT” ROOMS

FULL-SERVICE EQUIPMENT • AUDIO VISUAL EQUIPMENT

FREE PARKING • REASONABLE RATES

FOR MORE INFORMATION

213.342.0155

1910 MAGNOLIA AVENUE • LOS ANGELES • CALIFORNIA • 90007

ALL4KIDS.ORG

Conveniently located near Downtown Los Angeles

Garden courtyard at Magnolia Place



WELCOME TO MAGNOLIA PLACE

The Magnolia Place Conference Center is conveniently located just west of downtown Los Angeles and offers an ideal setting for conferences, meetings, trainings, workshops, seminars, parties, weddings, and special events.

The Center's conference rooms can accommodate groups from 10 to 300 and offer wireless accessibility, full audio visual equipment, catering, and exceptional customer service. The Center also has a garden courtyard with umbrella tables for outside entertaining.

We understand the needs and expectations of the professional meeting planner and will work with you to ensure a successful experience.

Please feel welcome to come and experience Magnolia Place!

CATERING AT MAGNOLIA PLACE

Full-service catering is offered at Magnolia Place. Our staff caters in black and white attire. We carry an array of colored linens and napkins, and we can arrange for exquisite floral centerpieces at an additional cost.

You may choose from our compliment of rectangle, round, or elbow-length stand-up cocktail tables for your event. We offer both buffet and formal, sit-down catering styles.

Our catering offers the following services:

Continental Breakfast • Hot Breakfast Buffet • Gourmet Sandwiches • Boxed Lunches • Entrée Salads
Vegetarian Entrées • Hot Lunches & Dinners • Hors d'Oeuvre Stations • Tray-Passed Hors d'Oeuvres
Snacks • Beverages • Gourmet Desserts

If you are planning a catered event, we recommend that you select your menu two weeks in advance of your event. A preliminary invoice will be prepared and sent to you requiring a 50% deposit. The leasing agent must be informed of your final guest count one week prior to your event and the final invoice will then be adjusted accordingly. Final payment is due and payable on the day of your event.

All catered events at Magnolia Place Conference Center must use our contracted caterers.

BREAKFAST

Buffet Service — 10 person minimum

CONTINENTAL

\$5.00 *per person*

Assorted mini muffins, coffee cake,
bagels with cream cheese, and orange juice

\$6.50 *per person with 100% Columbian coffee and tea service*

BEAUTIFUL BEGINNINGS

\$7.00 *per person*

Herb scrambled eggs, link sausage or bacon,
homestyle potatoes, mini muffins, orange juice

\$8.50 *per person with 100% Columbian coffee and tea service*

BREAKFAST SIDES

All sides priced per person

Seasonal cut fresh fruit platter **\$2.25**

Seasonal whole fruit **\$1.00** (per piece)

Granola and milk **\$3.00**

Assorted yogurts **\$2.00**

Platter of Pacific smoked salmon
with sliced red onions, and tomatoes **\$5.00**

Croissant breakfast sandwiches **\$2.50** each

BAKERY ITEMS

Fruit and cheese danish, bear claws, scones, pecan muffins,
biscotti, plain and chocolate croissants

\$24.00 *per dozen*

MUFFINS

Daily selection of fruit and bran muffins

\$24.00 *per dozen*

BREAKFAST BREADS

Banana, zucchini, cranberry, and carrot breads

\$24.00 *per dozen*

FRESH BAKED COOKIES

Chocolate chunk, double chocolate, peanut butter chip,
butterscotch pecan, oatmeal raisin or
white chocolate macadamia nut

\$18.00 *per dozen*

BAGELS

Assorted bagels with a selection of cream cheeses

\$19.00 *per dozen*

BROWNIES

Blondies, fudge brownies, and cheesecake brownies

\$18.00 *per dozen*

DESSERT BARS

Raspberry oat, lemon, pecan, and apple

\$19.00 *per dozen*

SNACKS

Gourmet ice cream and frozen fruit bars

\$3.00 *each*

Individual granola and breakfast fruit bars

\$2.00 *each*

Plain and flavored yogurts

\$2.00 *each*

Whole fresh fruit

\$1.00 *per piece*

Dry snack mix, mixed nuts, wasabi peanuts,
mini pretzels, and miniature candy bars

\$10.00 *per pound*

Chips, assorted flavors

.75¢ *per bag*

MISCELLANEOUS

Cookie and beverage service

\$4.00 *each*

HORS D'OEUVRES

(Priced per 50 people)

HOT SELECTIONS

Grilled beef skewers with teriyaki sauce **\$60.00**

Chicken skewers with Thai peanut sauce **\$60.00**

Grilled chicken potstickers with tangerine soy sauce **\$55.00**

Mini vegetable calzone **\$60.00**

Beef and blue cheese wrapped in bacon **\$65.00**

Phyllo triangles with spinach and feta cheese **\$60.00**

Grilled basil tiger shrimp **\$100.00**

COLD SELECTIONS

Domestic cheese and cracker display **\$90.00**

Seasonal fresh fruit display **\$90.00**

Crudités platter **\$80.00**

Chips with salsa and guacamole **\$45.00**

Shrimp with cocktail sauce **\$90.00**

Bruschetta **\$55.00**

Reception at Magnolia Place



ENTREE SALADS

Buffet Service — 10 person minimum

CHICKEN CAESAR

Grilled chicken tossed with romaine lettuce, homemade croutons, fresh shredded Parmesan cheese, dressing on the side, with garlic bread, and dessert of your choice

\$10.50 *per person*

MEXICAN FIESTA

Mixed greens tossed with fajita grilled steak, chopped tomatoes, sliced green peppers, chopped Bermuda onions, guacamole, tortilla chips, salsa, sour cream on the side, and dessert of your choice

\$10.00 *per person*

ORIENTAL CHICKEN SALAD

Spring mix lettuce topped with grilled chicken, shredded cabbage, fresh pineapple, scallions, roasted peppers and toasted almonds with sesame vinaigrette dressing, rolls and butter, and dessert of your choice

\$10.75 *per person*

SALAD SAMPLER

Bow tie pasta salad with cubed mozzarella and fresh basil tossed with garlic infused olive oil. Chopped salad with salami, artichoke, black olives, assorted cheeses with herbed vinaigrette dressing.

Baby spinach with mushrooms, crispy bacon, ripe tomatoes, blue cheese and toasted almonds with ranch dressing on the side.

Rolls and butter, and dessert of your choice

\$10.25 *per person*

SANDWICHES

Buffet Service — 10 person minimum

THE PUEBLO

Roasted vegetable quiche served with mixed greens salad and two dressings, platter of sliced roast beef and sliced turkey, lettuce, cheeses, tomato, sweet onions, mustard, mayonnaise, pickle spears and assorted sandwich bread and rolls, and dessert of your choice

\$11.75 *per person*

WRAP COMBO

Medium rare sirloin of beef, tomato, caramelized red onion, alfalfa sprouts, smoked mozzarella and horseradish chive sauce wrapped in a tortilla, bow tie pasta salad with roma tomato, fresh basil and cubed mozzarella tossed in a garlic infused olive oil, and dessert of your choice

\$11.00 *per person*

WRAP WORKS

Fusilli pasta salad, fresh fruit platter,

Santa Fe Wrap - filled with grilled chicken breast,

Roast Beef Wrap - sliced beef, provolone, caramelized onions, cream horseradish sauce on the side,

Vegetarian Wrap - grilled mushrooms, fresh veggies, roma tomatoes, greens, provolone and dressing, and dessert of your choice

\$12.00 *per person*

BOXED LUNCHES

Buffet Service — 10 person minimum

BEEF

Roast sirloin of beef with whipped cream horseradish on a french roll, fresh fruit salad, bag of chips, a pickle and a cookie. Soda or water included. Served in box with black utensils wrapped in napkins.

\$11.25 *per person*

CHICKEN

Grilled chicken breast with cranberry mayonnaise on a butter croissant, fresh fruit salad, bag of chips, a pickle, cole slaw, and a cookie. Soda or water included. Served in box with black utensils wrapped in napkins.

\$11.25 *per person*

BASIL CHICKEN

Char-grilled Italian marinated boneless, skinless chicken breast, grilled and chilled marinated vegetables, pasta salad of the day, miniature whole wheat roll with butter packet, and a cookie. Soda or water included. Served in box with black utensils wrapped in napkins.

\$11.25 *per person*

VEGETARIAN

Grilled marinated vegetables, feta cheese, and tomatoes on a whole wheat roll, pasta salad of the day, fresh fruit, and a cookie. Soda or Water Included. Served in box with black utensils wrapped in napkins.

\$11.25 *per person*

BEEF ENTREES

Buffet Service — 10 person minimum

TRI TIP

Tri tip with Jack Daniel's peppercorn sauce, rolls and butter, mixed greens salad with dressings, baked or garlic mashed potatoes, grilled vegetables, and dessert of your choice

\$14.50 *per person*

STEAK FRITÉS

Grilled flank steak crusted with Madagascar peppercorn, kosher salt and a touch of brandy, rolls and butter, mixed green salad with two dressings, baked or mashed potatoes, grilled vegetables, and dessert of your choice

\$14.50 *per person*

SALISBURY STEAK

Hearty Salisbury steak with mushroom gravy and grilled onions, rolls and butter, mixed green salad and two dressings, mashed potatoes, garlic corn, and dessert of your choice

\$11.00 *per person*

BEEF STROGANOFF

Tender beef slices in mushroom gravy, rolls and butter, mixed green salad with two dressings, parsley noodles, peas and carrots, and dessert of your choice

\$11.00 *per person*

CONFERENCE
CENTER @

MAGNOLIA PLACE

- 46,000 sq ft
- 14 conference rooms
- Catering, valet

Magnolia Place is ideal for conferences, meetings, and corporate events.

POULTRY ENTREES

Buffet Service — 10 person minimum

CHICKEN CORDON BLEU

Chicken breast with ham and swiss cheese, rolls and butter, mixed green salad with two dressings, garlic mashed potatoes, mixed vegetables, and dessert of your choice

\$11.75 *per person*

LEMON ROSEMARY CHICKEN BREAST

Grilled lemon and rosemary chicken breast with papaya mango salsa, rolls and butter, mixed green salad with two dressings, herbed rice, steamed seasonal vegetables, and dessert of your choice

\$11.75 *per person*

CHICKEN MARSALA

Chicken medallions topped with a grilled mushroom Marsala reduction, rolls and butter, mixed green salad with two dressings, oven roasted potatoes, mixed vegetables, and dessert of your choice

\$12.00 *per person*

ROASTED TURKEY BREAST

Oven roasted turkey breast, rolls and butter, mixed green salad with two dressings, bread stuffing, cranberry sauce, sautéed green beans, mashed potatoes and gravy, and dessert of your choice

\$12.50 *per person*

MEDITERRANEAN CHICKEN

Roasted chicken breast with thyme and feta cheese sauce, rolls and butter, mixed green salad with two dressings, basil fettuccine with shrimp and mushrooms, glazed baby carrots, and dessert of your choice

\$13.00 *per person*

PORK ENTREES

Buffet Service — 10 person minimum

PORK LOIN

Herb seasoned pork loin, rolls and butter, mixed greens salad with two dressings, apple sauce, roasted potatoes, steamed vegetables, and dessert of your choice

\$13.50 *per person*

BAKED HAM

Baked ham, rolls and butter, mixed green salad with two dressings, potatoes au gratin, peas and carrots, and dessert of your choice

\$11.75 *per person*

STUFFED PORK CHOP

Stuffed pork chop, rolls and butter, mixed green salad with two dressings, apple sauce, herbed rice, sautéed spinach, and dessert of your choice

\$12.50 *per person*

SEAFOOD ENTREES

Buffet Service — 10 person minimum

GRILLED SALMON

Grilled salmon filets topped with papaya mango salsa, rolls and butter, mixed green salad with two dressings, balsamic roasted vegetables, garlic mashed potatoes, and dessert of your choice

\$14.25 per person

MAHI MAHI

Grilled mahi mahi marinated and served with a ginger-lime sauce, rolls and butter, mixed green salad with two dressings, herbed brown rice, snap peas sautéed in olive oil and herbs, and dessert of your choice

\$13.50 per person

FISH AND CHIPS

Battered fish, rolls and butter, mixed green salad with two dressings, french fries, sautéed carrots and peas, and dessert of your choice

\$10.00 per person

SEAFOOD PAELLA

Mixed seafood stew with rice, rolls and butter, mixed green salad with two dressings, and dessert of your choice

\$14.00 per person

ITALIAN SPECIALTIES

Buffet Service — 10 person minimum

CLASSIC LASAGNA

Choose beef or vegetarian lasagna, caesar salad, garlic bread, grilled vegetables, and dessert of your choice

\$10.75 per person

CHICKEN PARMIGIANA

Breaded chicken with marinara and cheese, caesar salad, garlic bread, grilled vegetables, and dessert of your choice

\$11.75 per person

SPINACH AND RICOTTA STUFFED SHELLS

With marinara sauce, caesar salad, garlic bread, steamed vegetables, and dessert of your choice

\$10.75 per person

EGGPLANT PARMIGIANA

With marinara sauce, caesar salad, garlic bread, penne pasta with marinara sauce, and dessert of your choice

\$10.75 per person

CHEESE RAVIOLI

With marinara sauce, caesar salad, garlic bread, and dessert of your choice

\$10.00 per person

INTERNATIONAL FAVORITES

Buffet Service — 10 person minimum

TACO BAR

Chicken & beef tacos with all the trimmings, chips and salsa, green salad with two dressings, Mexican red rice, refried beans, and cookies

\$11.00 *per person*

CHINESE BUFFET

Asian mixed greens salad, chicken stir fry, wok fried beef, fried rice, stir fry vegetables, and dessert of your choice

\$11.00 *per person*

MADRID

Saffron chicken topped with phyllo dough crust, rolls and butter, mixed green salad with two dressings, grilled vegetables, linguini with sun dried tomato sauce, and dessert of your choice

\$10.50 *per person*

GREEK PICNIC

Chicken kabobs with onions and tri colored bell peppers, rolls and butter, mixed green salad with two dressings, steamed brown rice, couscous with grilled vegetables, and dessert of your choice

\$10.50 *per person*

DESSERT

(Prices are per person unless otherwise noted)

Seasonal fresh fruit platter

\$2.50

Assorted cookies

\$1.50

Chocolate éclairs

\$2.00

Mini crème puffs

\$2.00

Carrot cake, chocolate cake, apple pie, cheesecake, apple strudel or cherry strudel

\$2.25 *each*

Chocolate walnut brownies

\$1.00

Assorted mini pastries

\$2.00 *each*

Lemon, raspberry oat, pecan, and apple dessert bars

\$2.00 *each*

