

# GROUP DINING & SPECIAL EVENTS

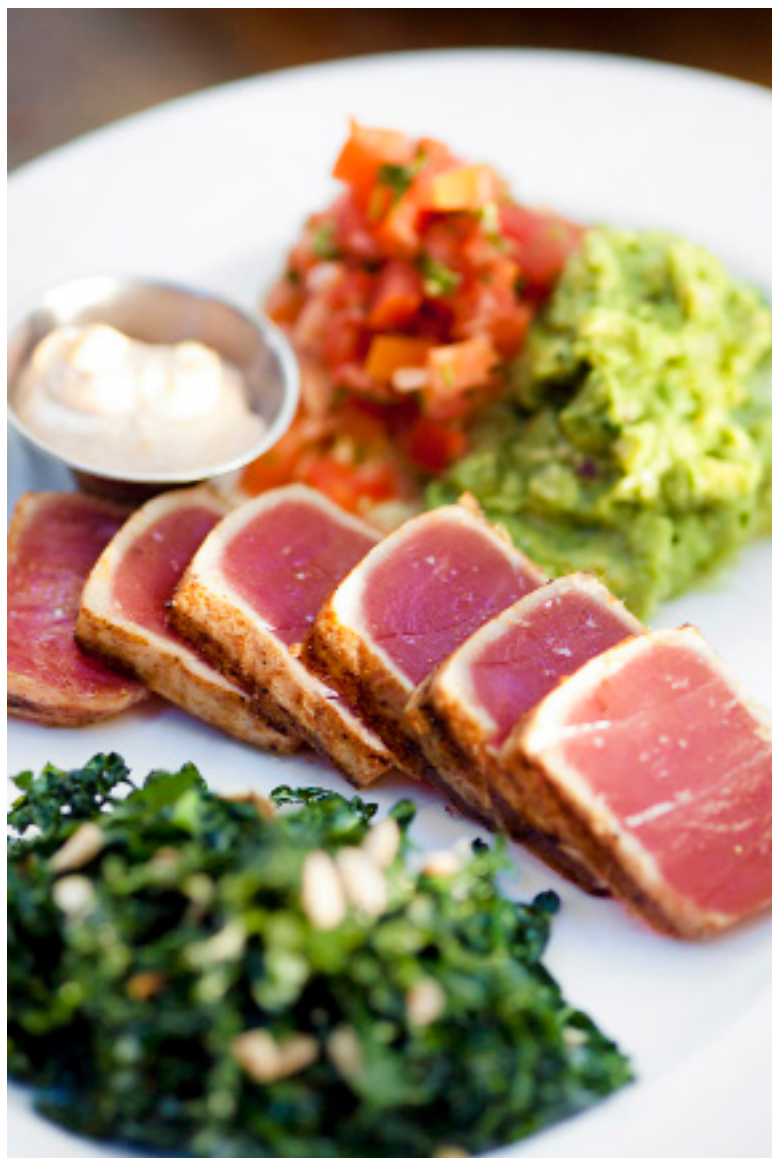
LA GRANDE  
ORANGE  
*Pasadena California* CAFE

THE  
LUGGAGE ROOM  
PIZZERIA  
ESTABLISHED IN 2010



260 S. RAYMOND AVE., PASADENA, CA 91105







## THANK YOU FOR CONSIDERING LA GRANDE ORANGE CAFÉ FOR YOUR EVENT!

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We're proud to call Pasadena's historic 1934 Del Mar Train Station home. What was once the stepping off point for the stars of Hollywood's Golden Age like Clark Gable, Mae West and Will Rogers is now a testament to American cooking.

We keep it simple here at LGO Café, so anyone can find a bite to enjoy — but it's always thoughtful. We let quality ingredients do the heavy lifting, from the local farmers market to our LGO Reserve Beef, creating this regionally inspired take on American classics.

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## THE LGO CAFÉ PATIO

Voted Best in Pasadena, our cafe patio is where you celebrate in style. You can enjoy the stunning Los Angeles weather while you sip our famous Café White Sangria and enjoy a custom buffet or plated dinner created just for you and your party. Our patio is fully customizable for parties from 15 to 75 guests.





## THE OTIS BAR

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In The Otis Bar, you can enjoy our handcrafted signature cocktails, LGO curated wine list and local craft beers. Overlooking the historic Del Mar Train Station, The Otis Bar is available for your next event of up to 40 guests.





## LUGGAGE ROOM

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Our Luggage Room has a cool, retro vibe with its own bar & pizza oven. Seats up to 60 guests. The LR Patio seats up to 35 guests.



# PLATED CAFÉ BRUNCH

Up to 40 guests | Served Saturday & Sunday Open - 2:30pm

## OPTION 1 | \$40



### STARTERS

*served family style*

**Deviled Eggs<sup>GF</sup>** (bacon optional)

### ENTRÉE SELECTION

**Short Rib Hash<sup>GF</sup>**

mire poix. two eggs over easy  
house-made english muffin

**Chilaquiles<sup>GF</sup>**

baked tortillas. chicken. over easy egg  
ranchero. salsa verde. pico de gallo

**Eggs Benedict**

house-made english muffin. spinach  
hollandaise. with or without ham

**Lemon Ricotta Pancakes<sup>GF</sup>**

pasadena farmers market fruit. crème fraîche. mint

**Huevos Rancheros<sup>GF</sup>**

the classic. roasted potato yanks. runny egg

## OPTION 2 | \$50



### STARTERS

*served family style*

**Deviled Eggs<sup>GF</sup>** (bacon optional)

**Guacamole & Chips<sup>GF</sup>**

charred tomatillo salsa. all house-made

### ENTRÉE SELECTION

**Classic French Omelet<sup>GF</sup>**

spinach. trois fromage blanc. fresh herbs

**Huevos Rancheros<sup>GF</sup>**

the classic. roasted potato yanks. runny egg

**Prime Rib French Dip<sup>GF</sup>**

LGO Reserve beef. baguette. mayo. au jus  
served with french fries

**Smoked Salmon Benedict**

thinly sliced smoked salmon. spinach. hollandaise

**Short Rib, Veggie, or Swordfish Tacos<sup>GF</sup>**

served with fresh tortillas. guacamole. pico de gallo  
choice of side

**Chilaquiles<sup>GF</sup>**

baked tortillas. chicken. over easy egg  
ranchero. salsa verde. pico de gallo



**ADD DESSERT COURSE FROM OUR DAILY SELECTION \$9/PERSON**



guests can choose their entree during the dining experience

<sup>GF</sup>Gluten Free or can be modified to be Gluten Free - Please Ask! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten-free facility. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.

# BUFFET CAFÉ BRUNCH

*Minimum of 25 guests, if below the minimum a \$150 fee will be applied*

*Served Saturday - Sunday Open - 2:30pm | Replenished for 60 minutes*

## OPTION 1 | \$45



### Huevos Rancheros<sup>GF</sup>

the classic. roasted potato yanks. runny egg

OR

### Chilaquiles<sup>GF</sup>

baked tortillas. chicken. eggs. ranchero sauce. salsa verde

**Lemon Ricotta Pancakes**

**Scrambled Eggs**

**Applewood Smoked Bacon**

**Roasted Potato 'Yanks'**

**House-made English Muffins**

with preserves and butter

**Fresh Fruit**

**Mini French Sea Salt Chocolate Chip Cookies**

# PLATED CAFÉ LUNCH

Up to 40 guests | Served Monday - Friday 11am - 3pm

## OPTION 1 | \$40

### STARTERS

*served family style*

**Pepperoni Pizza**

**Guacamole & Chips**

### ENTRÉE SELECTION

**Short Rib\*, Veggie, or Shrimp Tacos\*** <sup>GF</sup>

served with fresh tortillas. guacamole. pico de gallo  
choice of side

**Green Chili Burger** <sup>GF</sup>

grated tillamook. red onion. anaheim peppers  
lettuce. mayo  
*choice of fries or kale salad*

**“The Misfit” Crispy Chicken Sandwich** <sup>GF</sup>

jidori chicken. green cabbage slaw  
house pickles. spicy mayo  
*choice of fries or kale salad*

**Prime Rib French Dip\*** <sup>GF</sup>

LGO Reserve beef. baguette. mayo. au jus  
*choice of fries or kale salad*

**Luggage Room Chopped Salad** <sup>GF</sup>

lettuce blend. olives. pistachios. golden raisins  
cucumbers. cheese blend. salumi  
champagne vinaigrette

**\* indicates \$8 upcharge**

## OPTION 2 | \$45

### STARTERS

*served family style*

**Chicken Nachitos** <sup>GF</sup>

guacamole. pico de gallo. salsa. sour cream  
fresno chilis. choice of chicken and green chili

**Deviled Eggs** <sup>GF</sup> (bacon optional)

### ENTRÉE SELECTION

**The “Del Mar” Salad\*** <sup>GF</sup>

shrimp ceviche. sweet jumbo crab. avocado. olives  
chopped iceberg. russian dressing

**Shredded Kale & Quinoa Salad** <sup>GF/V</sup>

red flame grapes. red bell peppers. sunflower seeds  
preserved lemon. parmesan. manchego

**Vegetarian Black Bean Burger** <sup>GF/V</sup>

house-made cashew cheese. lettuce.  
tomato. house pickles  
*choice of fries or kale salad*

**“The Misfit” Crispy Chicken Sandwich** <sup>GF</sup>

jidori chicken. green cabbage slaw.  
house pickles. spicy mayo.  
*choice of fries or kale salad*

**\* indicates \$6 upcharge**

◆◆◆ ADD DESSERT COURSE FROM OUR DAILY SELECTION \$9/PERSON ◆◆◆

guests can choose their entree during the dining experience

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# PLATED CAFÉ LUNCH

Up to 40 guests | Served Monday - Friday 11am - 3pm

## OPTION 3 | \$50



### STARTERS

*served family style*

#### **Del Mar Shrimp Ceviche<sup>GF</sup>**

shrimp. red onion. tomato. cilantro. avocado. tortilla chips

#### **Deviled Eggs<sup>GF</sup>**

a cafe favorite. bacon optional

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## ENTRÉE SELECTION

#### **Short Rib\*, Veggie, or Ahi Tuna Tacos<sup>GF</sup>**

served with fresh tortillas. guacamole. pico de gallo  
choice of side

#### **Shredded Kale & Quinoa Salad<sup>GF/V</sup>**

red flame grapes. red bell peppers. sunflower seeds  
preserved lemon. parmesan. manchego

#### **Cheeseburger<sup>GF</sup>**

grated tillamook. red onion. anaheim peppers  
lettuce. mayo  
*choice of fries or kale salad*

#### **“The Misfit” Crispy Chicken Sandwich<sup>GF</sup>**

jidori chicken. green cabbage slaw.  
house pickles. spicy mayo  
*choice of fries or kale salad*

#### **Prime Rib French Dip<sup>GF</sup>**

LGO Reserve beef. baguette. mayo. au jus  
*choice of fries or kale salad*

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guests can choose their entree during the dining experience

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# PLATED CAFÉ LUNCH

Up to 40 guests | Served Monday - Friday 11am - 3pm

## OPTION 4 | \$55



### STARTERS

*served family style*

#### Chicken Nachitos<sup>GF</sup>

guacamole. pico de gallo. salsa. sour cream. fresno chilis  
choice of chicken and green chili

#### Deviled Eggs<sup>GF</sup>

a cafe favorite. bacon optional

#### Chicken Wings

baked then grilled with Maytag bleu cheese

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## ENTRÉE SELECTION

#### Veggie Chopped Salad<sup>GF/V</sup>

lettuce blend. olives. pistachios. golden raisins  
cucumbers. cheese blend. champagne vinaigrette

#### Green Chili Burger<sup>GF</sup>

grated tillamook. red onion. anaheim peppers  
lettuce. mayo  
*choice of fries or kale salad*

#### Scottish Salmon<sup>GF</sup>

guaranteed to please  
*choice of side*

#### “Open Face” Prime Rib<sup>GF</sup>

LGO Reserve beef. baguette. mayo. au jus  
*choice of fries or kale salad*

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◆◆◆ ADD DESSERT COURSE FROM OUR DAILY SELECTION \$9/PERSON ◆◆◆

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guests can choose their entree during the dining experience

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# BUFFET CAFÉ LUNCH

*Minimum of 25 guests, if below the minimum a \$150 fee will be applied*

*Served Monday - Friday 11am - 3pm | Replenished for 60 minutes*

## BUFFET 1 | \$55



Guacamole & Chips<sup>GF/V</sup>

Deviled Eggs<sup>GF</sup>

Del Mar Shrimp Ceviche

Bacon Wrapped Dates

Shredded Kale & Quinoa Salad<sup>GF/V</sup>

**BUILD YOUR OWN TACO:**

Short Rib, Swordfish, or Veggie<sup>GF</sup>

Key Lime Pie

**ENHANCEMENT:** (\$15 per person)

Carved Prime Rib of Beef

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## BUFFET 2 | \$60



Deviled Eggs<sup>GF</sup>

Luggage Room Chopped Salad<sup>GF</sup>

Authentic Georgia Crispy Chicken<sup>GF</sup>

Crispy Brussels Sprouts

Mashed Potatoes

Macaroni & Cheese

Red Velvet Cake

**ENHANCEMENT:** (\$15 per person)

Carved Prime Rib of Beef

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# PLATED CAFÉ DINNER

Up to 40 guests | Available after 4pm daily

## OPTION 1 | \$50



### STARTER SELECTION

*host selects one:*

#### **Brussels Sprout Salad<sup>GF</sup>**

brussel leaf. manchego. dried berries.  
almonds. bacon

#### **Mixed Greens Salad**

mixed greens. champagne vinaigrette

### ENTRÉE SELECTION

#### **Short Rib, Veggie, or Shrimp Tacos<sup>GF</sup>**

made to order tortillas. guacamole. pico de gallo  
*choice of side*

#### **Authentic Georgia Crispy Chicken<sup>GF</sup>**

herbs. spices  
served with mashed potatoes

#### **Scottish Salmon<sup>GF</sup>**

guaranteed to please  
served with brussels sprouts

### DESSERT SELECTION

*Host selects one:*

**Key Lime Pie**

**OR**

**Red Velvet Cake**

## OPTION 2 | \$55



### STARTER SELECTION

*host selects one:*

#### **Brussels Sprout Salad**

brussel leaf. manchego. dried berries.  
almonds. bacon

#### **Signature Caesar Salad**

sweet gem romaine. torn sourdough.  
parmesan reggiano

### ENTRÉE SELECTION

#### **Scottish Salmon<sup>GF</sup>**

guaranteed to please  
served with brussels sprouts

#### **“The Duke” Filet Mignon<sup>\*GF</sup>**

LGO Reserve beef. steak sauce  
house compound butter  
served with mashed potatoes

#### **“Open Face” Prime Rib**

au jus. toasted baguette.  
served with french fries

*\*indicates \$10 upcharge*

### DESSERT SELECTION

*Host selects one:*

**Key Lime Pie**

**OR**

**Red Velvet Cake**

**GUESTS CAN CHOOSE THEIR ENTREES DURING THE DINING EXPERIENCE**

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# PLATED CAFÉ DINNER

Available after 4pm daily

## OPTION 3 | \$65

Up to 40 guests



### STARTERS [SERVED FAMILY STYLE]

**Del Mar Shrimp Ceviche**  
with house-made tortilla chips

**Deviled Eggs<sup>GF</sup>**  
a cafe favorite. bacon optional

### SALAD COURSE

**Signature Caesar Salad**  
sweet gem romaine. torn sourdough  
parmesan reggiano

### ENTRÉE SELECTION

**Scottish Salmon<sup>GF</sup>**  
guaranteed to please  
served with brussels sprouts

**“The Duke” Filet Mignon<sup>GF</sup>**  
LGO Reserve beef. steak sauce. house compound butter  
served with mashed potatoes

**“Open Face” Prime Rib**  
au jus. toasted baguette  
served with french fries

### DESSERT SELECTION

Host selects one:

**Key Lime Pie**  
**OR**  
**Red Velvet Cake**

## OPTION 4 | \$70

up to 40 guests



### STARTERS [SERVED FAMILY STYLE]

**Del Mar Shrimp Ceviche**  
with house-made tortilla chips

**Deviled Eggs<sup>GF</sup>**  
a cafe favorite. bacon optional

**Our Margherita Pizza<sup>V</sup>**  
house red sauce. house-made mozzarella

### SALAD COURSE

**Mixed Greens Salad**  
mixed greens. champagne vinaigrette

### ENTRÉE SELECTION

**Scottish Salmon<sup>GF</sup>**  
guaranteed to please  
served with brussels sprouts

**“The Duke” Filet Mignon<sup>GF</sup>**  
LGO Reserve beef. steak sauce. house compound butter  
served with mashed potatoes

**8 oz Ribeye**  
LGO Reserve beef. sliced. special cafe seasoning  
served with french fries

### DESSERT SELECTION

Host selects one:

**Key Lime Pie**  
**OR**  
**Red Velvet Cake**



**GUESTS CAN CHOOSE THEIR  
ENTREES/DESSERT DURING THE  
DINING EXPERIENCE**



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# PLATED CAFÉ DINNER

For parties of any size | Available after 4pm daily

## OPTION 5 | \$75



### STARTERS (SERVED FAMILY STYLE)

#### Del Mar Shrimp Ceviche

served with house-made tortilla chips

#### Crispy Brussels Sprouts

with spicy aioli sauce

#### Bacon Wrapped Dates

goat cheese almond filling  
topped with balsamic reduction

### SALAD COURSE

#### Signature Caesar Salad<sup>GF</sup>

sweet gem romaine. torn sourdough  
parmesan reggiano

### ENTRÉE SELECTION

#### “The Duke” Filet Mignon<sup>GF</sup>

LGO Reserve beef. steak sauce. house compound butter  
served with fries

#### Shrimp or Veggie Tacos<sup>GF</sup>

made to order tortillas. guacamole. pico de gallo

#### Vegetarian Black Bean Burger<sup>GF/V</sup>

house-made cashew cheese. lettuce. tomato  
house pickles. served with fries or kale salad

### DESSERT SELECTION

guests order one:

Key Lime Pie or Red Velvet Cake

## OPTION 6 | \$80



### SOUP COURSE

French Onion Soup

### SALAD COURSE

#### Veggie Chopped Salad<sup>GF/V</sup>

lettuce blend. olives. pistachios. golden raisins  
cucumbers. cheese blend. champagne vinaigrette

#### Kale & Quinoa Salad<sup>GF/V</sup>

red flame grapes. red bell peppers. sunflower seeds  
preserved lemon. parmesan. manchego

#### Brussels Sprout Salad<sup>GF/V</sup>

brussel leaf. manchego. dried berries. almonds. bacon

### ENTRÉE SELECTION

#### “The Duke” Filet Mignon<sup>GF</sup>

LGO Reserve beef. steak sauce. house compound butter  
served with fries

#### Shrimp or Veggie Tacos<sup>GF</sup>

made to order tortillas. guacamole. pico de gallo

#### Vegetarian Black Bean Burger<sup>GF/V</sup>

house-made cashew cheese. lettuce. tomato  
house pickles. served with fries or kale salad

### DESSERT SELECTION

host selects one:

Key Lime Pie or Red Velvet Cake

◆◆◆◆ GUESTS CAN CHOOSE THEIR ENTREES/DESSERT DURING THE DINING EXPERIENCE ◆◆◆◆

# GROUP DINING & SPECIAL EVENTS

LA GRANDE  
ORANGE  
*Pasadena California* CAFE

THE  
LUGGAGE ROOM  
PIZZERIA  
ESTABLISHED IN 2010



260 S. RAYMOND AVE., PASADENA, CA 91105

## FOOD & BEVERAGE MINIMUM

We are excited to collaborate with you on a food and drink menu that is carefully curated for you and your guests. The food & beverage minimum (excludes tax and gratuity) will be established prior to your event. If the food & beverage minimum is not met, then the Host will be charged the remainder as an "event charge" to make up the difference.

## DEPOSIT

In order to secure the date and time of your event, a credit card authorization form and/or deposit is required at the time the contract is signed.

Minimums of \$10,000 or more:

- 25% deposit is required at the time of contracting
- 50% is due 21 days out
- Remaining balance 3 days prior

## GUARANTEE POLICY

So that our culinary team may properly plan your event, a final guest count is due by noon 3 days prior to the scheduled event date. After this time, the guest count may be increased but not decreased. All communications must be in writing and any adjustments will be considered a request and acknowledgement of the new guarantee count. Should a count not be received at the above time and date, guest counts per the contract will become the guaranteed number.

## ARRIVAL & DEPARTURE

Once your reservation is made, we will set your tables aside, assign special staffing, and procure additional products to ensure your happiness. Please make sure every confirmed member of your party arrives on time so that we may honor your reservation. In order to respect the time of other guests waiting to enjoy themselves at LGO Café, we are unable to change your departure time the day of the event. If you end more than 15 minutes past your contracted time, you will be billed 10% of the minimum every 15 minutes.

## GRATUITY

LGO Café does NOT add gratuity to any large parties. A suggested gratuity of 20% is always appreciated. Any compensation left for the Service Staff is at the Guest's discretion.

## SERVICE FEE

The final bill is subject to a 4% service fee and 10.25% sales tax. The service fee pays for the associated operating costs.

## FINAL BILL

One final check will be presented to the Host or listed contact at the completion of your event unless otherwise noted prior to the event. Payment can be collected at the conclusion or will be charged to the credit card on file.

## CANCELLATION & NO SHOW POLICY

Please keep in mind that we are scheduling dedicated staff for your event and are blocking out other groups from booking the same. Most large party's book well in advance, so cancelling even a week before an event represents a lost opportunity for others. Cancellation must be made in writing. Should you cancel your event without proper notice, a fee based on the food & beverage minimum will apply as outlined below.

- 3-7 days in advance = 50% of total food/beverage minimum
- 2 days to event date = 100% of total food/beverage minimum

Minimums of \$10,000 or more:

- 3-21 days in advance = 50% of total food/beverage minimum
- 2 days in advance to event date = 100% of total food/beverage minimum

If you do not cancel or arrive for your event as scheduled, the balance of your food & beverage minimum (plus service fee and tax) is due by the end of the day of your confirmed reservation and will be charged to the credit card provided.

Although unlikely, circumstances outside of our control may alter the careful planning and structuring of your event. Weather conditions and other Acts of God, governmental restrictions, civil commotion, etc., may require that we improvise an alternate accommodation. We will work with you and make every effort to plan the best alternative by rescheduling, restructuring, or moving the event at our discretion, although any necessary changes shall not otherwise void this agreement. For all groups with a minimum less than \$10,000, a credit card authorization is required at the time of booking.



KIM ROWE

DIRECTOR OF EVENTS

LGO HOSPITALITY

KROWE@LGOHOSPITALITY.COM | 310.341.2302

