

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

Our Luggage Room has a cool, retro vibe with its own bar & pizza oven. Seats up to 60 guests. The LR Patio (entrance side) seats up to 30 guests. The LR Patio (takeaway side) seats up to 40 guests.



PLATED CAFÉ BRUNCH

Served Saturday & Sunday Open - 2:30pm

OPTION 1 | \$40



STARTERS

served family style

Deviled Eggs^{GF} (bacon optional)

ENTRÉE SELECTION

Short Rib Hash^{GF}

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

Chilaquiles^{GF}

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^{GF}

pasadena farmers market fruit. crème fraîche. mint

Huevos Rancheros^{GF}

the classic. roasted potato yanks. runny egg

OPTION 2 | \$50



STARTERS

served family style

Deviled Eggs^{GF} (bacon optional)

Guacamole & Chips^{GF}

charred tomatillo salsa. all house-made

ENTRÉE SELECTION

Classic French Omelet^{GF}

spinach. trois fromage blanc. fresh herbs

Huevos Rancheros^{GF}

the classic. roasted potato yanks. runny egg

Prime Rib French Dip^{GF}

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^{GF}

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

Chilaquiles^{GF}

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

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

ENTREES MUST BE PRE SELECTED IF 40 OR MORE GUESTS

⁵Gluten 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^{GF}

the classic. roasted potato yanks. runny egg

OR

Chilaquiles^{GF}

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

Served Monday - Friday 11am - 3pm

OPTION 1 | \$40

STARTERS

served family style

Pepperoni Pizza

Guacamole & Chips

ENTRÉE SELECTION

Short Rib*, Veggie, or Shrimp Tacos* ^{GF}

served with fresh tortillas. guacamole. pico de gallo
served with kale salad

Green Chili Burger ^{GF}

grated tillamook. red onion. anaheim peppers
lettuce. mayo
served with fries

“The Misfit” Crispy Chicken Sandwich ^{GF}

jidori chicken. green cabbage slaw
house pickles. spicy mayo
served with fries

Prime Rib French Dip* ^{GF}

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

Luggage Room Chopped Salad ^{GF}

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

* indicates \$8 upcharge

OPTION 2 | \$45

STARTERS

served family style

Chicken Nachitos ^{GF}

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

Deviled Eggs ^{GF} (bacon optional)

ENTRÉE SELECTION

The “Del Mar” Salad* ^{GF}

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

Shredded Kale & Quinoa Salad ^{GF/V}

marinated golden raisins. red bell peppers.
sunflower seeds preserved lemon. parmesan.
manchego

Vegetarian Black Bean Burger ^{GF/V}

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

“The Misfit” Crispy Chicken Sandwich ^{GF}

jidori chicken. green cabbage slaw.
house pickles. spicy mayo.
served with fries

* indicates \$6 upcharge

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

ENTREES MUST BE PRE SELECTED IF 40 OR MORE GUESTS

PLATED CAFÉ LUNCH

Served Monday - Friday 11am - 3pm

OPTION 3 | \$50



STARTERS

served family style

Crab Tostadas^{GF}

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

Deviled Eggs^{GF}

a cafe favorite. bacon optional

ENTRÉE SELECTION

Short Rib*, Veggie, or Ahi Tuna Tacos ^{GF}

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

Shredded Kale & Quinoa Salad^{GF/V}

marinated golden raisins. red bell peppers. sunflower seeds
preserved lemon. parmesan. manchego

Cheeseburger^{GF}

grated tillamook. red onion. anaheim peppers
lettuce. mayo
served with fries

“The Misfit” Crispy Chicken Sandwich^{GF}

jidori chicken. green cabbage slaw.
house pickles. spicy mayo
served with fries

Prime Rib French Dip^{GF}

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

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PLATED CAFÉ LUNCH

Served Monday - Friday 11am - 3pm

OPTION 4 | \$55



STARTERS

served family style

Chicken Nachitos^{GF}

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

Deviled Eggs^{GF}

a cafe favorite. bacon optional

Crab Tostadas

baked then grilled with Maytag bleu cheese

ENTRÉE SELECTION

Veggie Chopped Salad^{GF/V}

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

Green Chili Burger^{GF}

grated tillamook. red onion. anaheim peppers
lettuce. mayo
served with fries

Scottish Salmon^{GF}

guaranteed to please
served with brussels sprouts

“Open Face” Prime Rib^{GF}

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

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

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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^{GF/V}

Deviled Eggs^{GF}

Crab Tostadas

Bacon Wrapped Dates

Shredded Kale & Quinoa Salad^{GF/V}

BUILD YOUR OWN TACO:

Short Rib, Swordfish, or Veggie^{GF}

Key Lime Pie

BUFFET 2 | \$60



Deviled Eggs^{GF}

Luggage Room Chopped Salad^{GF}

Authentic Georgia Crispy Chicken^{GF}

Crispy Brussels Sprouts

Mashed Potatoes

Macaroni & Cheese

Red Velvet Cake

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PLATED CAFÉ DINNER

Available after 4pm daily

OPTION 1 | \$50



STARTER SELECTION

host selects one:

Brussels Sprout Salad^{GF}

brussel leaf. manchego. dried berries.
almonds. bacon

Mixed Greens Salad

mixed greens. champagne vinaigrette

OPTION 2 | \$60



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

Short Rib, Veggie, or Shrimp Tacos^{GF}

made to order tortillas. guacamole. pico de gallo
served with kale salad

Authentic Georgia Crispy Chicken^{GF}

herbs. spices
served with mashed potatoes

Scottish Salmon^{GF}

guaranteed to please
served with brussels sprouts

ENTRÉE SELECTION

Scottish Salmon^{GF}

guaranteed to please
served with brussels sprouts

“The Duke” Filet Mignon* ^{GF}

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

DESSERT SELECTION

Host selects one:

Key Lime Pie

OR

Red Velvet Cake

ENTREES MUST BE PRE SELECTED IF 40 OR MORE GUESTS

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PLATED CAFÉ DINNER

Available after 4pm daily

OPTION 3 | \$70

Up to 40 guests



STARTERS (SERVED FAMILY STYLE)

Crab Tostadas
with house-made tortilla chips

Deviled Eggs^{GF}
a cafe favorite. bacon optional

Our Margherita Pizza^v
house red sauce. house-made mozzarella

SALAD COURSE

Mixed Greens Salad
mixed greens. champagne
vinaigrette

ENTRÉE SELECTION

Scottish Salmon^{GF}
guaranteed to please
served with brussels sprouts

"The Duke" Filet Mignon^{GF}
LGO Reserve beef. steak sauce. house compound butter
served with mashed potatoes

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

DESSERT SELECTION

Host selects one:

Key Lime Pie
OR
Red Velvet Cake

OPTION 4 | \$80

up to 40 guests



SALAD COURSE

Veggie Chopped Salad^{GF/V}
lettuce blend. olives. pistachios. golden
raisins. cucumbers. cheese blend.
champagne vinaigrette

Kale & Quinoa Salad^{GF/V}
marinated golden raisins. red bell peppers.
sunflowers seeds. preserved lemon.
parmesan. manchego

Brussels Sprout Salad^{GF}
brussel leaf. manchego. dried
berries. almonds. bacon

ENTRÉE SELECTION

"The Duke" Filet Mignon^{GF}
LGO Reserve beef. steak sauce. house compound
butter *served with mashed potatoes*

Shrimp or Veggie Tacos^{GF}
made to order tortillas. guacamole. pico de gallo
served with kale salad

Vegetarian Black Bean Burger
house-made cashew cheese. lettuce. tomato. house
pickles
served with fries

DESSERT SELECTION

Host selects one:

Key Lime Pie
OR
Red Velvet Cake

ENTREES MUST BE PRE SELECTED FOR 40 OR MORE GUESTS

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POPULAR PIZZA BUFFET

Minimum of 20 guests, if below the minimum a \$150 fee will be applied

Served Daily | Replenished for 2 hours

PIZZA BUFFET | \$55

- STARTER -

Bacon-Wrapped Dates with goat cheese

- SALADS -

LGO Signature Caesar

housemade croutons. parmesan reggiano

AND

The Luggage Room Chopped

with or without salumi

- ENTREE SELECTION -

Choice of 3 Signature Pizzas

(eight slices each)

- DESSERT SELECTION -

Key Lime Pie

OR

Red Velvet Cake

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PIZZERIA
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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, gratuity, service fee) 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 “unmet minimum” 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 adds an automatic gratuity of 20%. Any additional 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

