

# GROUP DINING & SPECIAL EVENTS

LA GRANDE  
ORANGE  
*Popcorn Cakes* CAFE

THE  
LUGGAGE ROOM  
PIZZERIA  
ESTABLISHED IN 2019



260 S. RAYMOND AVE., PASADENA, CA 91105





## THE LGO CAFÉ MAIN ROOM



Thank you for considering La Grande Orange Café for your event! 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 — and 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.

260 w raymond ave, pasadena, ca 91105 | 626.356.4444  
cafegroup@lgohospitality.com | lgostationcafe.com

# THE LGO CAFÉ PATIO



Voted Best in Pasadena, our Cafe Patio is where you celebrate in style. 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.



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# THE OTIS BAR



In The Otis Bar, enjoy our handcrafted signature cocktails, LGO curated wine list and local craft beers.

Overlooking the historic Del Mar Train Station, The Otis Bar accommodates up to 40 guests.



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# 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.



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## LUGGAGE ROOM PATIO (ENTRANCE SIDE)



## LUGGAGE ROOM PATIO (TAKEAWAY SIDE)



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# PLATED CAFÉ BRUNCH

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>

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

**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**

**ENTREES MUST BE PRE SELECTED IF 40 OR MORE GUESTS**

\*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**

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# PLATED CAFÉ LUNCH

Served Monday - Friday 11am-3pm

## OPTION 1 | \$40

**STARTERS** *served family style*

**Pepperoni Pizza**

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

## ENTRÉE SELECTION

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

served with fresh tortillas. guacamole.

pico de gallo. served with kale salad

**Green Chili Burger**

grated tillamook. red onion. anaheim peppers

lettuce. Mayo. served with fries

**“The Misfit” Crispy Chicken Sandwich**

jidori chicken. green cabbage slaw.

house pickles. spicy mayo.

served with fries

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

LGO Reserve beef. baguette. mayo. au jus

served with fries

**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

## ENTRÉE SELECTION

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

shrimp ceviche. sweet jumbo crab. olives.

avocado. chopped iceberg. russian dressing

**Shredded Kale & Quinoa Salad**<sup>gf</sup>

marinated golden raisins. 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. served with fries

**“The Misfit” Crispy Chicken Sandwich**

jidori chicken. green cabbage slaw.

house pickles. spicy mayo.

served with fries

\* indicates \$6 upcharge

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

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# PLATED CAFÉ LUNCH

*Served Monday - Friday 11am - 3pm*

## OPTION 3 | \$50

**STARTERS** *served family style*

**Crab Tostadas**<sup>gf</sup>

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

**Deviled Eggs**<sup>gf</sup>

a cafe favorite. bacon optional

## ENTRÉE SELECTION

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

served with fresh tortillas. guacamole. pico de gallo

served with kale salad

**Shredded Kale & Quinoa Salad**<sup>gf/v</sup>

marinated golden raisins. red bell peppers. sunflower seeds preserved

lemon. parmesan. manchego

**Cheeseburger**

grated tillamook. red onion. anaheim peppers

lettuce. Mayo. served with fries

**“The Misfit” Crispy Chicken Sandwich**

jidori chicken. green cabbage slaw.

house pickles. spicy mayo. served with fries

**Prime Rib French Dip**

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

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

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# PLATED CAFÉ LUNCH

*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

#### Crab Tostadas

baked then grilled with Maytag bleu cheese

### ENTRÉE SELECTION

#### Veggie Chopped Salad<sup>gf</sup>

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

#### Green Chili Burger

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

#### Scottish Salmon<sup>gf</sup>

guaranteed to please. served with brussels sprouts

#### “Open Face” Prime Rib

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

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

**E**

**ENTREES MUST BE PRE SELECTED IF 40 OR MORE GUESTS**

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## **BUFFET CAFÉ LUNCH OR DINNER**

*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</sup>**

**Deviled Eggs<sup>gf</sup>**

**Crab Tostadas**

**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**

### **BUFFET 1 | \$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**

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# PLATED CAFÉ DINNER

*Available after 4pm daily*

## OPTION 1 | \$50

**STARTERS** *host selects one*

Brussels Sprouts Salad <sup>gf</sup>  
Mixed Greens Salad

## ENTRÉE SELECTION

Short Rib\*, Veggie, or Shrimp Tacos\* <sup>gf</sup>  
served with fresh tortillas. guacamole.  
pico de gallo. served with kale salad

Authentic Georgia Crispy Chicken <sup>gf</sup>  
grated tillamook. red onion. anaheim peppers  
lettuce. Mayo. served with fries

Scottish Salmon <sup>gf</sup>

**DESSERT SELECTION** *host selects one*

Key Lime Pie  
OR  
Red Velvet Cake

## OPTION 2 | \$60

**STARTERS** *host selects one*

Brussels Sprouts Salad <sup>gf</sup>  
Signature Caesar Salad

## ENTRÉE SELECTION

Scottish Salmon <sup>gf</sup>  
shrimp ceviche. sweet jumbo crab. olives.  
avocado. chopped iceberg. russian dressing

“The Duke” Filet Mignon <sup>gf</sup>  
marinated golden raisins. red bell peppers.  
sunflower seeds preserved lemon. parmesan.  
manchego

“Open Face” Prime Rib

**DESSERT SELECTION** *host selects one*

Key Lime Pie  
OR  
Red Velvet Cake

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# PLATED CAFÉ DINNER

*Available after 4pm daily*

## OPTION 1 | \$70

### STARTERS *served family style*

Crab Tostadas  
Deviled Eggs<sup>gf</sup>

### SALAD COURSE

Mixed Greens Salad  
mixed greens with sliced cucumber  
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 café seasoning  
served with French fries

### DESSERT SELECTION *host selects one*

Key Lime Pie  
OR  
Red Velvet Cake

## OPTION 2 | \$80

### SALAD COURSE

Veggie Chopped Salad<sup>gf</sup>  
Kale & Quinoa Salad  
Brussels Sprouts Salad

### ENTRÉE SELECTION

"The Duke" Filet Mignon<sup>gf</sup>  
LGO reserve beef. steak sauce. house  
compound butter. served with mashed  
potatoes  
Shrimp or Veggie Tacos<sup>gf</sup>  
made to order tortillas. guacamole.  
pico de gallo  
Vegetarian Black Bean Burger  
house-made cashew cheese. lettuce.  
tomato. house pickles. served with  
french fries

### DESSERT SELECTION *host selects one*

Key Lime Pie  
OR  
Vegetarian Black Bean Burger

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# POPULAR PIZZA BUFFET | \$55

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

*Served Daily | Replenished for 2 hours*

## STARTER

**Bacon Wrapped Dates** with goat cheese

## SALADS

**Signature Caesar Salad**

housemade croutons. parmesan reggiano

**AND**

**Luggage Room Chopped**

with or without salumi

## ENTRÉE SELECTION

**Choice of 3 Signature Pizzas**

(8 slices each pizza)

## DESSERT SELECTION

**Key Lime Pie**

**OR**

**Red Velvet Cake**

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## GROUP DINING & SPECIAL EVENTS

260 w raymond ave, pasadena, ca 91105 | 626.356.4444

**FOOD & BEVERAGE MINIMUM** We are excited to collaborate with you to develop a food and drink menu that is carefully curated and planned for you and your guests. The food and beverage minimum (excludes tax, gratuity & service fee) must be established prior to your event.

**UNMET MINIMUMS** If your food and beverage minimum is not met by the end of your event, you will be charged the remaining amount as an "Unmet Minimum Fee." \_Minimums cannot be met with to-go orders of any kind or gift card purchases. Alternately, if your final bill is excess of your food and beverage minimum, you will be charged that outstanding difference at the conclusion of your event.

**ARRIVALS & DEPARTURES** Once your event contract has been signed and your deposit has been received (when applicable), we will set aside your tables, assign special staffing, and procure any additional items to ensure your event is as requested. Please make sure that all confirmed event attendees arrive on time. In order to be mindful of other parties who may be waiting, we may be unable to change your event departure time on the day of your event. If your event ends more than 15 minutes past your contracted departure time, you will be automatically charged an additional 10% of your event minimum. Please note that event food and beverage cannot be packaged to-go.

**DEPOSIT** In order to secure the date and time of your event, a Credit Card Authorization form charging a non-refundable 25% deposit for all groups with a food & beverage minimum of \$5000 or higher, will be processed in order to create a binding agreement for both guests and provider.

**GUARANTEE POLICY** In order to ensure that our team can properly plan your event, a final guest count must be submitted 3 calendar days before your scheduled event date. We will do our best to accommodate guest count increases, but we cannot reduce contract price for guest count decreases. All guest count adjustment requests must be submitted in writing please.

**GRATUITY** A 20% gratuity is added to the final bill for all group dining and special event. Additional compensation for your service staff is welcome at your discretion.

### **SALES TAX & SERVICE FEE**

Per restaurant policy, the final bill will be subject to a 4% service fee and 8.6% sales tax. The service fee covers unique costs associated with your event.

**FINAL BILL** Upon completion of your event, one final check will be presented. Please designate whom shall be responsible for this final check at the contract signing. Remaining balance of payment will be collected in full at this time. If you prefer to have the card on file automatically charged, please indicate such on the Credit Card Authorization form.

**CANCELLATION/ NO SHOW** 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 parties book well in advance, so cancelling even a week before an event represents a lost opportunity for others. In the unfortunate situation reservation. \_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 \$1,500 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.

**Kim Rowe, Director of Events | 310.341.2302**  
**krowe@lgohospitality.com**