



Group Buyout Package Pricing

THE MAGICIAN

- Full 90-minute show in private theater
- Complimentary Commemorative Program per guest
- Photo Op and Meet/Greet with Ivan and cellist
- Complimentary Water Service in show room

Please email us here and we will contact you to discuss pricing and details of your package request.

*min 65 guests, subject to avail dates and times.



Group Buyout Package Pricing

THE ILLUSIONIST

- Full 90-minute show in private theater
- Cocktail Reception with Open Bar (2 Hours)
- Complimentary Champagne (1 bottle per 5 guests)
- Complimentary Commemorative Program per guest
- Photo Op and Meet/Greet with Ivan and cellist
- Complimentary Water Service in show room

BW Light Cocktail Reception Package

Please email us here and we will contact you to discuss pricing and details of your package request.

*min 65 guests, subject to avail dates and times.



Group Buyout Package Pricing

THE PRESTIGE

- Full 90-minute show in private theater
- Cocktail Reception with Open Bar (4 Hours)
- Complimentary Champagne (1 bottle per 5 guests)
- Complimentary Commemorative Program per guest
- Choice of a autographed 12" x 18" Poster per guest or one copy (per guest) of Magic's Most Amazing Stories
- Photo Op and Meet/Greet with Ivan and cellist
- Complimentary Water Service in show room

BW Cocktail Reception Package

Please email us here and we will contact you to discuss pricing and details of your package request.

*min 65 guests, subject to avail dates and times.



BEVERLY WILSHIRE
Beverly Hills
A FOUR SEASONS HOTEL

Cocktail Reception Light **~ Minimum 65 Guests ~**

Canapés *Please select 6*

Grilled Maine Sea Scallops Agro Solce
Celery Root Mousseline Océtra Caviar
Confit of Duck, Foie Gras Tortelline
Grilled Baby Lamb Chops, Dried Fruit Chutney
Smoked Salmon with Lobster Cream
Fresh Goat Cheese with Walnuts and Crispy Bacon
Asparagus Tips, Black Olive Marmalade, Parmesan
Winter Spiced Caramelized Butternut Squash,
Gingerbread Crouton
Bresaola Beef, Sottogenere Battonet, White Truffle Oil
Smoked Salmon Pumpnickel Bread
Herbed Crème Fraîche, Salmon Caviar
Tiny Potatoes with Shallot Cream and Avruga Caviar
Small Cheese Chou-Pastry Puffs
Tandoori Grilled Shrimp, Tamarind Chutney
Ahi Tuna Tartar, Avocado, Yuzu Shiso Vinaigrette
Mini Lobster Corn Dog, Cajun Rémoulade
Chicken Consommé Ginseng Spiked, Vegetable Confetti

Petit Fours *Please select 4*

Pumpkin Pie
Apple Pie
Cranberry Pecan Pie
Fruit Tartlets
Eggnog Cheesecake
Chocolate Ginger Cake
Ginger Crème Brûlée
Lemon Meringue Tartlets
Chocolate S'mores
Butterscotch Pecan Tart
Opera Cake
Chocolate Hazelnut Mousse Cake
Spiced Vanilla, Rose Water, Eggnog, Caramel or
Pistachio-Flavored Holiday Macarons
Coffee and Chocolate Éclair
Vanilla and Chocolate Panacotta

Includes Complimentary Champagne Toast (1 bottle for Five guests)
A 2-hour Cocktail Reception with Open bar

The customary 16.5% service charge, plus 5.5% administrative charge is not included in the prices, is taxable and will be added to your account. The current sales tax rate will be added to your account. Prices are subject to change without notice. 11/09



BEVERLY WILSHIRE
Beverly Hills
A FOUR SEASONS HOTEL

Cocktail Reception Menu

~ Minimum 65 Guests ~

Canapés

Please select 5

Grilled Maine Sea Scallops Agro Solce
Celery Root Mousseline Osetra Caviar
Confit of Duck, Foie Gras Tortelline
Grilled Baby Lamb Chops, Dried Fruit Chutney
Smoked Salmon with Lobster Cream
Fresh Goat Cheese with Walnuts, Crispy Bacon
Asparagus Tips, Black Olive Marmalade, Parmesan
Winter Spiced Caramelized Butternut Squash
Gingerbread Crouton
Bresaola Beef, Sottogenere Battonet, White Truffle Oil
Smoked Salmon Pumpernickel Bread
Herbed Crème Fraîche, Salmon Caviar
Tiny Potatoes with Shallot Cream, Avruga Caviar
Small Cheese Chou-Pastry Puffs
Tandoori Grilled Shrimp, Tamarind Chutney
Ahi Tuna Tartar, Avocado, Yuzu Shiso Vinaigrette
Mini Lobster Corn Dog, Cajun Rémoulade
Chicken Consommé Ginseng Spiked,
Vegetable Confetti

Creams

Please select 1

Cream of Asparagus Soup with Lemon Preserve
Cream of Chestnut Soup with Four Cheese Borsettino
Cream of Wild Mushroom Soup,
Rosemary Brioche Croutons

Small Plates

Please select 3

Sea Scallops Roasted with Puy Lentils, Truffle Juice
King Prawn Marinière with Citrus Butter
Spicy Tuna Avocado Balls, Citrus, Osetra Caviar
Butternut Squash Risotto, Asparagus Shaving
Braised Beef Short Ribs with Carrot Cardamom Purée
Spinach and Ricotta Raviolo with Sage Brown Butter
Beet Carpaccio, Goat Cheese Croquette, Frisée

Specialty Station with Chef

Please select 1

Whole Roasted Stuffed Chicken with Creamy
Mascarpone Parmesan Polenta with Black Truffle Jus
Whole Baked and Stuffed Wild Loup de Mer Provençal
Saffron Rouille, Baby Arugula, Shaved Parmesan
Oven Roasted Beef Tenderloin, Horseradish Whipped
Potatoes, Béarnaise Sauce and Port Wine Reduction
Honey-Glazed Ham, Truffled Macaroni and Cheese
Risotto Station with Parmesan Champagne,
Lobster Rosemary
Rack of Lamb with Olives and Tajine of Vegetables
(Plus \$10.00 per person)

Petit Fours

Please select 4

Pumpkin Pie
Apple Pie
Cranberry Pecan Pie
Fruit Tartlets
Eggnog Cheesecake
Chocolate Ginger Cake
Ginger Crème Brûlée
Lemon Meringue Tartlets
Chocolate Smores
Butterscotch Pecan Tart
Opera Cake
Chocolate Hazelnut Mousse Cake
Spiced Vanilla, Rose Water, Eggnog, Caramel or
Pistachio-Flavored Holiday Macaroons
Coffee and Chocolate Éclair
Vanilla and Chocolate Panacotta

***Includes Complimentary Champagne Toast (1 bottle for Five guests)
for a 4-hour Cocktail Reception with Open Bar***

The customary 16.5% service charge, plus 5.5% administrative charge is not included in the prices, is taxable and will be added to your account. The current sales tax rate will be added to your account. Prices are subject to change without notice. 11/09