



The
FIG HOUSE

◆ *Los Angeles, California* ◆



HOSPITALITY COLLABORATIVE

Hospitality Collaborative was founded with a clear vision: hospitality as an invitation to connect with your guests and have an unforgettable experience. We operate and execute that vision with a single team of passionate, experienced hosts. Whether a venue, catering, or beverage service — whatever and wherever your gathering needs, every person here is devoted to creating an occasion that celebrates you and your guests.

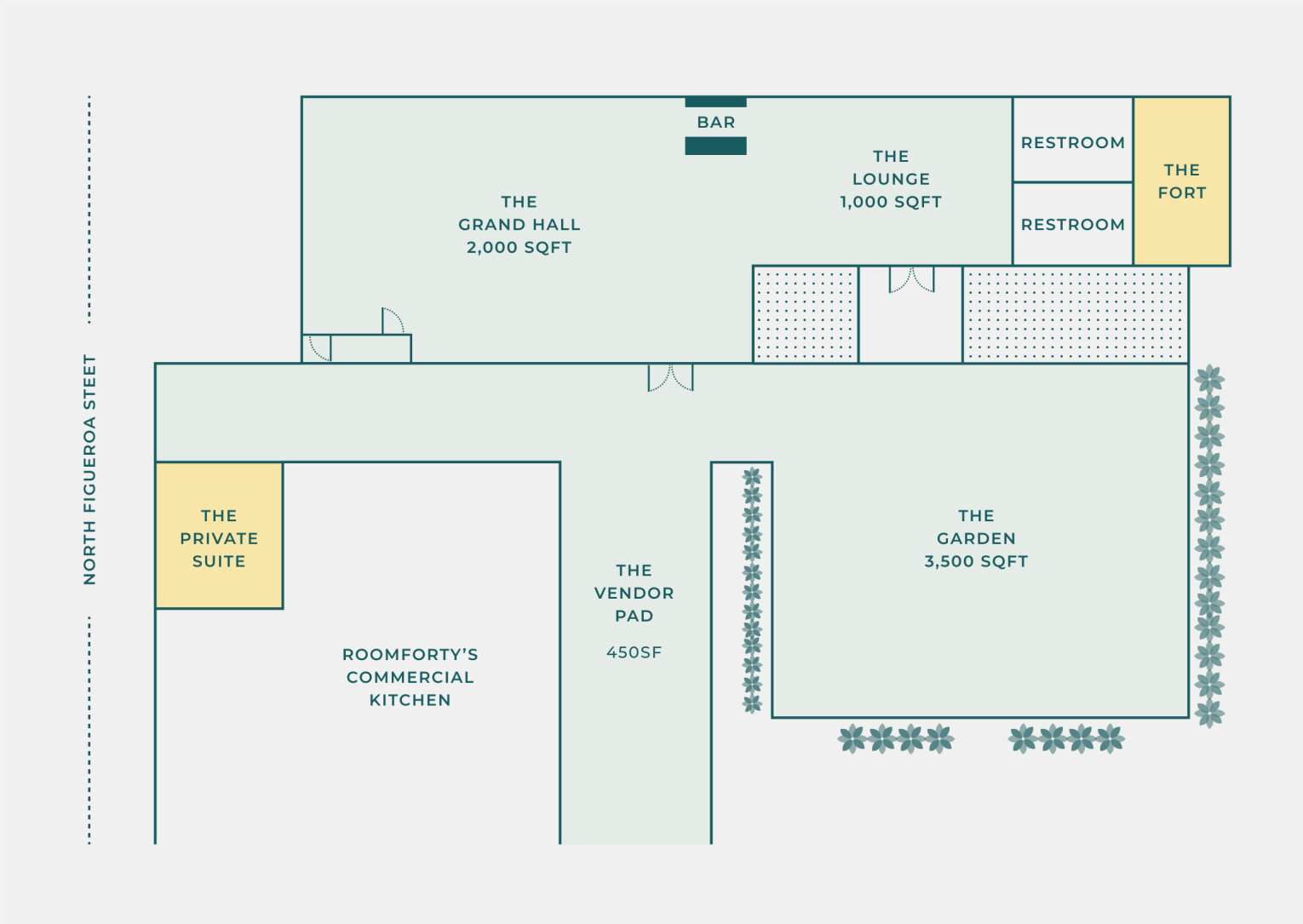


WELCOME



The Fig House is a bespoke indoor/outdoor event venue nestled between downtown Los Angeles and Pasadena in the heart of burgeoning Highland Park. Hosting private events, weddings and receptions, exhibitions, productions, and corporate parties, The Fig House, transformed by HGTV design expert Emily Henderson, transports you to a place where mid-century California meets lush landscaping and modern glamour.

The Layout



MEASUREMENTS:

- Distance from floor to rafters: 8' 8"
- Fig House Accordion Doors: 9' 8" x 15' 10" (jam to jam)
 - Double Doors: 7' x 5' 11"
- The Grand Hall: 2,000 sq. ft.
- The Lounge: 1,000 sq. ft.
- The Garden: 3,500 sq. ft.



What's Included

WITH YOUR VENUE RENTAL

- 10 hours of exclusive venue access
- 2 private suites
- 1 stationary bar + bar back
- WiFi
- Central HVAC
- Outdoor bistro lighting
- Indoor house lighting
- Security & site manager on event day
- 1 onsite dumpster
- 5 sets of mid-century modern & art deco lounge furniture
- Post-event deep cleaning service
- Valet service is not included but will be required



Pricing

Monday – Thursday \$6,000

Friday & Sunday \$7,500

Saturday \$9,500



Custom or hourly rates may be available depending on the date, event size, and intended use of venue.





CURATED
MENU





Buffet Dinner

\$140/pp – \$165/pp*

- *prices shown are estimated costs only, and vary by location, guest count, menu selections and event needs
- sample menu options noted on the following page

Each customized menu proposal includes the following in addition to your food + beverage:

- Seasonal-infused water station for early guest arrival
- Open bar for 5 hours and soft bar
- Silent vegan/vegetarian option for up to 10% of guest count
- Cake cutting + passing service
- All event staff, coordination + taxes
- Tables, chairs, china, glassware, silverware and barware for up to 200 quests

Cocktail Hour



Dinner Service



SELECTION OF ONE

ARTISANAL CHEESE BOARD. assorted spanish + french cheeses. pickled market vegetables. poached fruit. candied nuts. artisan breads.

NACHOS IN THE GUTTER. chicken tinga. salsa verde pork. cheddar cheese sauce. chile de arbol salsa. tomatillo + avocado salsa. sour cream. pickled jalapeño. served in 10-foot roaming brass gutter.

MEDITERRANEAN BAR. focaccia + pita. olives + gherkins. baba ganoush + hummus. tzatziki.

SALAD + GREENS | SELECTION OF ONE

ROOMFORTY CAESAR. white anchovy. brioche crouton. parsley pesto. reggiano.

SOBA NOODLE SALAD. turmeric cauliflower. pickled red cabbage. hon shimeji mushroom. edamame. ponzu dressing.

BABY KALE. brussel sprouts. seasonal vegetable. sourdough garlic bread croutons. green goddess dressing.

SPRING ROLL SALAD. rice noodles. crisp tofu. pickled carrot + daikon. chile lime dressing. cilantro. mint. cashews.

SOUTHWEST SALAD. roasted sweet corn. black beans. cotija cheese. chipotle vinaigrette.

MAINS | SELECTION OF TWO

KOREAN BRAISED SHORT RIB. bulgogi bordelaise. sesame.

HARISSA CHICKEN. red onions. cilantro. mint. tahini.

SEA BASS VERA CRUZ. plum tomato. fingerling potato. bell peppers. green olives. caper berries.

CHICKEN PICCATA. lemon beurre blanc. capers. artichokes.

ATLANTIC COD. cioppino broth. steamed clams. blistered tomatoes.

BUTTERMILK FRIED CHICKEN. creamed spinach.

ROASTED PORK LOIN. cherry gastrique. crispy shallots.

FLAT IRON STEAK. shaking beef glaze. pickled fresno chili.

More options on the next page >

Dinner Service



CONTINUED

SIDES | SELECTION OF TWO OR THREE

GRILLED ASPARAGUS. corn. miso butter. crispy shallots.

YUCCA FRIES. chimichurri.

SAFFRON + SUNDRIED TOMATO RISOTTO.

ROASTED GARLIC MASHED POTATOES.

MAC + CHEESE. cheddar mornay. brioche gratin.

COCONUT RICE. cilantro. green onion. sesame.

CRISPY BRUSSELS SPROUTS. hot honey.

BBQ CARROTS. coffee rub. alabama white sauce.

GRILLED BROCCOLINI. lemon zest. crispy garlic.

CHEDDAR BUTTERMILK BISCUITS.

Bar Services



BROUGHT TO YOU BY PHARMACIE

Pharmacie's seasonal selections of 1 red wine, 1 white or rosé wine, 1 sparkling wine, 2 beers, along with two featured classic cocktails.

SAMPLE SELECTION OF CLASSIC COCKTAILS

THE BEE'S KNEES. gin. honey. lemon.

MOSCOW MULE. vodka. lime. ginger beer.

THE OLD FASHIONED. bourbon. sugar. old fashioned bitters.

MARGARITA. tequila. sugar. lime.

THE BROWN DERBY. bourbon. honey. grapefruit.







Plated Dinner

\$170/pp – \$200/pp*

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Cocktail Hour



TRAY PASSED CANAPÉS | SELECTION OF THREE OR MORE

STEAK FRITES. filet mignon. potato crisp. taragon aioli.

CHICKEN TINGA EMPANADITAS. chile de arbol. lime crema. cilantro.

NASHVILLE HOT CHICKEN + WAFFLES. aioli. pickles. onion.

WILD MUSHROOM DUMPLING. sesame chili oil. ponzu. peanuts. scallions.

SAFFRON ARANCINI. manchego cheese. pimenton ahumado aioli.

MARYLAND CRAB CAKE LOLLIPOP. pepperoncini aioli.

Dinner Service



SIGNATURE ACTIVATION STATION | SELECTION OF ONE

MODERN BRUSCHETTA. tomato agrodolce. smoked ricotta. balsamic pearls.

AHI TUNA TATAKI. ponzu foam. avocado mousse. rice cracker. cilantro.

FALAFEL. hummus. piquillo pepper relish. naan.

THE FIRST COURSE | SELECTION OF ONE

BLOOMSDALE SPINACH. fingerling potato. blue cheese. spiced candied walnuts. honey mustard dressing.

SWEET CORN BISQUE. rock shrimp. grilled stone fruit. lace crouton. pistachio soil. poured tableside.

GRILLED WEDGE SALAD. shiitake bacon. blue cheese. sunflower seeds. avocado buttermilk dressing.

WATERMELON GAZPACHO. compressed watermelon. cucumber. jícama. chili threads. lime. poured tableside.

More options on the next page >

Dinner Service



THE MAIN COURSE | GUEST PRE-SELECTED | SELECTION OF TWO

**dietary restrictions will be accommodated complimentary for up to 10% of your guest count.*

BONE-IN KOREAN BRAISED SHORT RIB. coconut rice.
charred eggplant. kimchee. bulgogi bordelaise.

CHICKEN TIKKA MASALA. wilted spinach. okra. cherry tomato.
riced cauliflower.

BUTTERMILK FRIED CHICKEN. creamed spinach. whipped potato.
market vegetables.

SCOTTISH SALMON. corn pudding. serrano chili. pickled onion salad.

EGGPLANT 'PASTA' ROLLS. pomodoro sauce. housemade
cashew cheese. spinach. artichoke. basil.

FLANK STEAK. root vegetable purée. market vegetables. charred
fresno chili chimichurri.

BUTTERNUT SQUASH STEAK. charred broccolini.
vegan snap pea puree risotto.

LATE-NIGHT SNACK | SELECTION OF ONE

NACHOS IN THE GUTTER. chicken tinga. cheddar cheese sauce.
chile de arbol salsa. tomatillo + avocado salsa. sour cream.
pickled jalapeño.

PHILLY CHEESESTEAK SLIDER. caramelized onion.
cheddar cheese mornay. brioche bun.

MINI SMASH BURGER. american cheese. griddled onion.
pickles. special sauce. brioche bun.

Bar Services



BROUGHT TO YOU BY PHARMACIE

*A full Premium bar serving vodka, gin, rum, tequila, bourbon or rye + single malt
scotch, along with 3 Pharmacie specialty cocktails, our house selections of beers,
red wine, white wine, and sparkling wine.*

SAMPLE SELECTION OF PHARMACIE SPECIALTY COCKTAILS

THE GIRL FRIDAY. gin. basil. aperol. grapefruit.

THE WOODSMAN. rye. smoked maple. chocolate chili bitters.

THE QUEEN'S ENGLISH. vodka. celery seed shrub. cucumber. lime.

THE MARGARITA BOTANICA. mezcal. cilantro. lime. jalapeño.

THE GEORGIA PEACH TEA. bourbon. peach oolong. lemon.
house-brewed tea.





Elevated Plated Dinner

\$200/pp – \$240/pp*

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Cocktail Hour



TRAY PASSED CANAPÉS | SELECTION OF THREE OR MORE

- MINI SOPES. confit chicken. mole negro. cotija cheese.
- SWEET CORN TOSTADITA. kewpie. togarashi. lime.
- RAINBOW ROASTED BEET. dill yogurt. pistachio soil. lemon.
- MINI LATKES. caviar. crème fraîche. chives.
- MINI LOBSTER ROLL. lobster salad. celery leaf. brioche bun.
- BEEF WELLINGTON BITES. mushroom duxelles. horseradish cream. herbs de provence.
- AHI TUNA TATAKI. ponzu foam. avocado mousse. rice cracker. cilantro.

Dinner Service



SIGNATURE ACTIVATION STATION | SELECTION OF ONE

- SMOKED SALMON. everything potato cake. chive schmear. cured egg yolk. smoked trout roe.
- AHI TUNA TARTARE. asian pear. pine nuts. jalapeño. sesame oil. rice cracker.
- BEEF CARPACCIO. shaved parmesan. arugula. olive oil. lemon. balsamic reduction. sea salt. crispy capers.

THE FIRST COURSE | SELECTION OF ONE

- HEIRLOOM TOMATO. seasonal fruit. shishito peppers. halloumi cheese. hot pepper vinaigrette.
- BUTTER LETTUCE. asparagus ribbons. chai grapes. cashew cheese. green goddess dressing.
- MIXED FIELD GREENS. pickled stone fruit. feta cheese. sourdough croutons. balsamic cherry vinaigrette. candied cashews.
- SMOKED TOMATO BISQUE. housemade "ritz" cracker crumbles. basil pearls. poured tableside.
- LAKSA COCONUT CURRY SOUP. eggplant. maitake mushroom. chili oil. shrimp. poured tableside.

THE MID COURSE | SELECTION OF ONE

- RICOTTA GNUDI. wild mushrooms. asparagus. truffle.
- BURRATA CHEESE + CORN RAVIOLO. truffle beurre fondue. calabrian chili oil. basil.
- POTATO GNOCCHI. brown butter. pistachio gremolata. parmesan.

More options on the next page >

Dinner Service



THE MAIN COURSE | GUEST PRE-SELECTION REQUIRED | SELECTION OF TWO

**dietary restrictions will be accommodated complimentary for up to 10% of your guest count.*

MARY'S FARM PAN-ROASTED CHICKEN. forbidden rice. miso butter. broccolini. lemon zest.

PAN-SEARED HALIBUT. summer squash. tomato. crushed olive oil. yukon potato.

FILET MIGNON. haricot vert. green peppercorn sauce. crispy shoestring potatoes.

ORA KING SALMON. asparagus. quinoa pilaf. citrus beurre blanc. crispy capers.

SURF + TURF. new york strip. colossal prawn. pommes fourchette. asparagus. tomato piperade.

DAYBOAT SCALLOPS. corn pudding. serrano chile. pickled onion salad.

VEGAN TRUFFLE POLENTA. mushroom medley. seasonal vegetables. fresno chili chimichurri.

TRAY-PASSED DESSERTS | SELECTION OF THREE OR MORE

"ROOMFORTY S'MORE." chocolate coffee ganache. graham soil. marshmallow. hickory smoke.

STRAWBERRY SHORTCAKE. buttermilk biscuit. poached strawberries. chantilly. mint oil.

COCONUT PARFAIT. coconut tapioca custard. Thai lime peanut brittle. poached pineapple. coconut foam.

OLIVE OIL CAKE. lemon curd. chantilly. kumquat marmalade. pistachio crumble.

CHURROS. mexican coffee chocolate ganache. condensed milk.

ALBY'S CHOCOLATE CHIP COOKIE SANDWICH. housemade chocolate chip cookie. chantilly cream.

More options on the next page >

Dinner Service



CONTINUED

LATE-NIGHT SNACK | SELECTION OF ONE

NASHVILLE HOT CHICKEN + WAFFLES IN THE GUTTER. coffee maple syrup. alabama white lightning sauce. pickles. onions. served in a roaming 10-foot brass rain gutter.

LA STREET STYLE TACOS. choice of chicken tinga. carne asada. al pastor. house-made fresh salsa + chips. agua fresca shooter.

LATE NIGHT TAKEOUT. lemongrass beef rice noodle. garlic noodles with parmesan. chicken lumpia shanghai. served in eco-conscious mini takeout boxes.

Bar Services



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A full Premium bar serving vodka, gin, rum, tequila, bourbon or rye + single malt scotch, along with 3 Pharmacie specialty cocktails, our house selections of beers, red wine, white wine, and sparkling wine.

SAMPLE SELECTION OF PHARMACIE SPECIALTY COCKTAILS

THE EVENING VESPERS. vodka. lillet blanc. apricot liqueur.

THE BEES PAJAMAS. gin. mint. yellow chartreuse. lemon. angostura bitters.

THE COCKTAIL ENCANTO. rum. french vermouth. maraschino. rhubarb bitters.

THE KIND OF BLUE. tequila. blueberry. creme de violette. lime. lavender bitters.

THE GENTLEMENS JULIP. bourbon. mint. lemon. cynar.







HOSPITALITY COLLABORATIVE

ROOMFORTY

Full-service catering prepares and serves memorable meals anywhere in the world. Taste the difference of seasonal, fresh-from-scratch dishes thoughtfully composed and presented. Then, match your menu selections with custom cocktails, craft beer, or perfectly paired wines from our in-house beverage program, Pharmacie.

PHARMACIE

Our in-house beverage program, Pharmacie, offers wine pairings, craft beer selections, and celebrates garden to glass craft cocktails. Our cocktails feature fresh elements such as housemade syrups, infusions, juices, and garden herbs. We scour Los Angeles farmers markets daily to bring you unique, seasonal ingredients to perfectly compliment your menu choices.

THE FIG HOUSE

The Fig House is a unique indoor/outdoor event venue nestled between downtown Los Angeles and Pasadena that transports you to a place where mid-century California meets modern glamor.

THE HARPER

The Harper is a creative event space in the heart of Costa Mesa, CA offering a luxurious, comfortable space that evokes the romance of the European countryside with contemporary touches.

BRAVE & MAIDEN ESTATE

Our exclusive private events and catering partnership with Brave & Maiden Estate offers food and wine lovers a magnificent, once-in-a-lifetime setting amongst the vines and hills of the Santa Ynez Valley.



THANK YOU

PLEASE DO NOT HESITATE TO REACH OUT IF YOU HAVE ANY
QUESTIONS. WE LOOK FORWARD TO CELEBRATING YOU
AND YOUR GUESTS.

For event inquiries, please contact:

events@hospitalitycollaborative.com | (323) 241-4100