



# EVENT MENU

---

2025

*Our food philosophy is simple:*

---

Ingredients First. You'll find menus designed around the seasons, full of fresh, local ingredients and dishes that are both good and good for you. Cooking this way makes our jobs easy; nature does all the heavy lifting.





# *Breakfast*



# Breakfast Buffet

Upon arrival up to 2 hours

---

## Hollywood Sunrise Breakfast

**HOUSE MADE GRANOLA &  
GREEK YOGURT PARFAITS (VG, GF)**  
organic berries, honey

**SELECTION OF SEASONAL FRESH FRUITS (V)**

**HOUSE BAKED PASTRIES (VG)**

**CULTURED BUTTER &  
FRUIT PRESERVES (VG, GF)**  
*\$45 per person*

## WeHo Wake Up

**ORGANIC SCRAMBLED EGGS (VG)**

**CHOICE OF LOCALLY SMOKED BACON  
OR CHICKEN SAUSAGE (GF)**

**CRISPY YUKON BREAKFAST  
POTATOES & HERBS (V, GF)**

**SELECTION OF SEASONAL  
FRESH FRUITS (V, GF)**

**HOUSE BAKED PASTRIES (VG)**

**CULTURED BUTTER &  
FRUIT PRESERVES (VG, GF)**

**BUTTERMILK PANCAKES (VG)**  
*\$65 per person*

## Beverages

*included in buffet*

**BLUESTONE LANE COFFEE**  
whole milk, oat, almond and soy milk

**HOT TEA**  
assorted varieties  
sugar in the raw, agave, honey, lemon wedges  
filtered water

**FRESHLY SQUEEZED ORANGE  
AND GRAPEFRUIT JUICE**

## A La Carte Enhancements

*served in conjunction with buffets*

**BOILED ORGANIC EGGS (VG, GF)**  
*+\$5 per person*

**CAGE-FREE ORGANIC SCRAMBLE  
OR SCRAMBLED EGG WHITES (VG, GF)**  
*+\$7 per person*

**SMOKED TOFU & VEGETABLE SCRAMBLE (V, GF)**  
*+\$8 per person*

**GLUTEN FREE STEEL CUT OATMEAL (V, GF)**  
*+\$6 per person*

**BAGELS & CREAM CHEESE (VG)**  
*+\$6 per person*

**HOUSE MADE BUTTERMILK BISCUITS (VG)**  
*+\$5 per person*

**HOUSE MADE Brioche Donuts (VG)**  
*+\$7 per person*

**GLUTEN FREE LEMON  
RICOTTA PANCAKES (VG, GF)**  
*+\$10 per person*

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# Breakfast Buffet

Continued

---

## Enhancements Cont'd

### APPLEWOOD SMOKED BACON (GF)

*+\$7 per person*

### CHICKEN SAUSAGE (GF)

*+\$7 per person*

### SMOKED SALMON (GF)

*+\$12 per person*

### CRISPY YUKON BREAKFAST POTATOES & HERBS (V, GF)

*+\$5 per person*

### BUTTERMILK PANCAKES (VG)

*+\$8 per person*

### EGG WHITE FRITTATA (VG, GF)

seasonal vegetables, fresh herbs,  
local goat cheese

*+\$9 per person*

### BREAKFAST SANDWICH

soft scrambled egg, locally smoked bacon,  
aged white cheddar, brioche

*+\$10 per person*

### VEGAN BREAKFAST BURRITO (V)

tofu scramble, black beans,  
spiced sweet potato, tomatillo salsa

*+\$12 per person*

### LITTLE WEST ORGANIC JUICES

*\$12 each*

### FRESH FRUIT SMOOTHIE

*\$12 each*



---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# Breakfast Stations

---

## Custom Omelets Made to Order

organic, free-range eggs or egg whites,  
aged white cheddar, feta cheese,  
locally smoked ham, chicken sausage,  
onion, scallion, tomato,  
roasted mushrooms, spinach, jalapeño  
*\$25 per person / +chef attendant*

## Hand Rolled Bagels & the Works

assorted bagels from rockenwagner  
bakery, smoked salmon, cream cheese,  
scallion, cucumber, tomato, red onion,  
watercress, capers, lemon  
*\$18 per person*

## Avocado Toasts

assortment of avocado toasts:

- whole grain bread, hard boiled egg, sprouts
- sourdough bread, pickled onion, feta cheese
- focaccia bread, cucumber, roasted sunflower seeds seasonal vegetable garnishes

*\$18 per person*  
*gluten-free available*

## Made to Order Pancakes

buttermilk pancakes, gluten free-lemon  
ricotta pancakes, dark chocolate, bananas,  
toasted walnuts, toasted almonds,  
seasonal fruit, whipped cream, maple syrup  
*\$16 per person / + chef attendant*

## Bloody Mary Bar

peppercorn infused vodka, house-made  
tomato juice, worcestershire, tabasco,  
horseradish, celery, pickled vegetables,  
artichokes, pearl onions, bacon, pepperocini,  
charred shishito peppers, olives  
*\$25 per person*

## Mimosa Bar

prosecco, freshly squeezed orange and  
grapefruit juices, house-made purées,  
organic fruit, fresh herbs  
*\$22 per person*

## C'est Parfait

assorted petite parfaits:

- greek yogurt & house made granola
- coconut yogurt, citrus & chia seeds
- mini acai smoothies
- overnight oats, almonds, golden raisins

*\$14 per person*

*Chef Attendant Fee \$275 (1 per 50 ppl)*

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# Breaks & Beverages

Break bites up to 1 hour

---

## Breaks

### SWEET TOOTH

assorted cookies, brownies & blondies

*\$14 per person*

### SIESTA

tortilla chips, guacamole, salsa,  
7-layer dip, seasonal agua fresca

*\$18 per person*

### IN THE GARDEN

seasonal raw vegetables, hummus, romesco,  
buttermilk ranch

*\$18 per person*

### AFTERNOON TEA

selection of tea sandwiches:  
avocado cucumber, smoked salmon,  
prosciutto, french macarons,  
1 caffeinated tea & 1 decaf tea

*\$28 per person*

### MARATHON BREAK

house made green juice & seasonal smoothie,  
vegetable crudité, whole fruits, trail mix

*\$22 per person*

### 1 KITCHEN LARDER

artisanal local cheese & charcuterie, pickles,  
olives, toasted nuts, dried fruits, house  
honey, assorted breads & crackers

*\$28 per person*

### ALL DAY BEVERAGE PACKAGE

includes coffee, assorted hot tea,  
regular & diet soft drinks,  
sparkling & still bottled water

*\$45 per person / location*

*8 hours of service / 35ppl minimum*

## Beverages *(On Consumption)*

### SODA, TONIC, GINGER

*\$8*

### SPARKLING & STILL WATER

*\$8*

### BLUESTONE LANE COFFEE

whole milk, oat, almond and soy milk  
*\$98 per gallon*

### FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE

*\$95 per gallon*

### ASSORTED HOT TEA & ICED TEA

honey, lemon, sweeteners  
*\$95 per gallon*

## Enhancements

*served in conjunction with buffets*

### HOUSEMADE FLAVORED POPCORN

*+\$9 per person*

### WHOLE FRUITS

*+\$6 per person*

### FRUIT CUPS

*+\$8 per person*

### GRANOLA YOGURT PARFAITS

*+\$9 per person*

### POTATO CHIPS

*+\$6 per person*

### TRAIL MIX

*+\$8 per person*

### DARK CHOCOLATE-DATE-PISTACHIO BUTTER BITES

*+\$5 per person*

### PROTEIN BARS

*+\$6 per person*

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*



# *Lunch*





# 'Keep it Going' Lunch

\$65 per person

## *Sandwiches (Select 3)*

### **ROASTED CHICKEN**

cucumber, little gem lettuce, red onion,  
spicy aioli, brioche roll

### **SUPERFOOD WRAP (V)**

house smoked tofu, kale, carrot,  
avocado, mint, scallion, cilantro,  
sesame-ginger dressing

### **LOCALLY SMOKED HAM**

aged white cheddar, grain mustard,  
wild arugula on pretzel hero

### **GRILLED EGGPLANT (VG)**

romesco, fennel, market greens,  
feta, ciabatta

### **LOBSTER ROLL**

celery, red onion, parsley, chive,  
mayo, brioche  
+ \$4 per person

### **PULLED PORK SANDWICH**

cabbage slaw, potato sesame-bun  
+ \$3 per person

### **GRILLED STEAK SANDWICH**

roasted chili salsa, garlic aioli,  
market lettuce, grilled baguette  
+ \$4 per person

### **TUNA SALAD SANDWICH**

pickled lemon aioli, castelvetroano olives,  
capers, fresh herbs, 7 grain roll  
+ \$3 per person

## *Salads (Select 2)*

### **LITTLE GEM LETTUCE (VG, GF)**

avocado, radish, buttermilk-herb dressing

### **CALIFORNIA GREEK SALAD (VG, GF)**

market lettuce, cucumber, cherry tomato,  
pickled onion, castelvetroano olives,  
sherry vinaigrette

### **GERMAN STYLE POTATO SALAD (V, GF)**

whole grain mustard, scallions, parsley

### **RED QUINOA (V, GF)**

chickpea, roasted cauliflower, red onion,  
parsley, mint, lemon tahini dressing

## *Sweets*

### **CHEF'S CHOICE OF HOUSE MADE COOKIES, BROWNIES & BLONDIES**

*Our menus are designed to utilize produce  
and ingredients that are available year round.*

*Pricing is subject to change based on  
availability & seasonality.*

*Please inquire about our seasonal options  
or let the chef select the best of the farmer's  
market for your event.*

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*



# Lunch Buffet

\$84 per person

---

## Salads *(Select 2)*

**LITTLE GEM LETTUCE (VG, GF)**  
avocado, radish, buttermilk-herb dressing

**MARINATED BEET SALAD (VG, GF)**  
shaved fennel, toasted pistachio, mint, dill,  
honey orange vinaigrette, ricot ta salata

**GERMAN STYLE POTATO SALAD (V, GF)**  
whole grain mustard, scallions, parsley

**CALIFORNIA GREEK SALAD (VG, GF)**  
market lettuce, cucumber, cherry tomato,  
pickled onion, castelvetrano olives,  
sherry vinaigrette

**FARRO SALAD (V)**  
marinated artichoke, roasted peppers,  
parsley, scallion, basil, red wine vinegar,  
toasted pine nuts

**RED QUINOA (V, GF)**  
chickpea, roasted cauliflower, red onion,  
parsley, mint, lemon tahini dressing

## Mains *(Select 2)*

**PAN ROASTED SALMON (GF)**  
grilled scallion relish

**GRILLED TROUT (GF)**  
fresno chili-lime sauce

**GRILLED ORGANIC CHICKEN BREAST (GF)**  
mediterranean salsa verde

**GRILLED KING TRUMPET  
& MAITAKE MUSHROOMS (V)**  
ginger-sesame sauce

**GRILLED MARINATED SKIRT STEAK (GF)**  
grass fed beef, blistered sweetie peppers

**CHICKPEA FRITTERS (V, GF)**  
cilantro, mint, spicy lemon tahini

## Grains & Starches *(Select 1)*

**OVEN ROASTED STEAK FRIES (V, GF)**  
paprika, scallions

**MAC & CHEESE (VG)**  
fiscalini aged cheddar

**TOASTED FARRO & MARKET VEGETABLES (V)**  
stir-fry

**FREGOLA (V)**  
tomato, saffron, herbs

**CRISPY HEIRLOOM POTATOES (V, GF)**  
maldon sea salt

**SPICE ROASTED SWEET POTATOES (V, GF)**

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# Lunch Buffet

Continued

---

## *Perennial Vegetables* (Select 1)

**CITRUS ROASTED HEIRLOOM CARROTS (V, GF)**

**GRILLED BROCCOLINI (V, GF)**  
lemon, garlic, sea salt

**ROASTED BRUSSELS SPROUTS (V, GF)**  
thai basil, sweet chili vinegar

**ROASTED CAULIFLOWER (V, GF)**  
golden raisin gremolata

**MIXED VEGETABLE SHAKSHUKA (V, GF)**  
spicy tomato sauce

**SAUTEED MARKET GREENS (VG, GF)**  
caramelized onions, ricotta salata

**PAN ROASTED SUGAR SNAP PEAS (V, GF)**  
radishes, chili oil, mint

## *Buffet Desserts* (Select 2)

**FRENCH MACARONS (VG)**

**CHOCOLATE CHIP COOKIES (VG)**

**VEGAN COCONUT OATMEAL COOKIES (V)**

**TAHINI BROWNIES (VG)**

**CHOCOLATE-HAZELNUT BLONDIE (VG)**

**CARAMEL FLAN (GF)**

**GLUTEN FREE PEANUT BUTTER COOKIES (GF)**

**MINI DARK CHOCOLATE BUDINO (GF)**

**LEMON CURD-BLACKBERRY TRIFLE (VG)**

**VEGAN TRUFFLES (V, GF)**

*Our menus are designed to utilize produce  
and ingredients that are available year round.*

*Pricing is subject to change based on  
availability & seasonality.*

*Please inquire about our seasonal options  
or let the chef select the best of the farmer's  
market for your event.*



---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*



# *Dinner*



# Dinner Buffet

\$130 per person

---

## Salads *(Select 2)*

### LITTLE GEM LETTUCE (VG, GF)

avocado, radish, buttermilk-herb dressing

### MARINATED BEET SALAD (VG, GF)

shaved fennel, toasted pistachio, mint, dill,  
honey orange vinaigrette, ricot ta salata

### GERMAN STYLE POTATO SALAD (V, GF)

whole grain mustard, scallions, parsley

### CALIFORNIA GREEK SALAD (VG, GF)

market lettuce, cucumber, cherry tomato,  
pickled onion, castelvetrano olives,  
sherry vinaigrette

### FARRO SALAD (V)

marinated artichoke, roasted peppers,  
parsley, scallion, basil, red wine vinegar,  
toasted pine nuts

### RED QUINOA (V, GF)

chickpea, roasted cauliflower, red onion,  
parsley, mint, lemon tahini dressing

## Mains *(Select 2)*

### SEASONAL MARKET FISH

### PAN ROASTED SALMON (GF)

grilled scallion relish

### GRILLED KING TRUMPET & MAITAKE MUSHROOMS (V,GF)

sesame-ginger sauce

### GRILLED TROUT (GF)

fresno chili-lime sauce

### GRILLED ORGANIC CHICKEN BREAST (GF)

salsa verde

### HERITAGE PORK RIBS (GF)

date bbq glaze

### RED WINE BRAISED BEEF SHORT RIBS (GF)

### LAMB OSSO BUCO (GF)

chermoula sauce



---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# Dinner Buffet

Continued

---

## Grains & Starches *(Select 1)*

**OVEN ROASTED STEAK FRIES (V, GF)**  
paprika, scallions

**MAC & CHEESE (VG)**  
fiscalini aged cheddar

**SPICE ROASTED SWEET POTATOES (V, GF)**

**YUKON MASHED POTATOES (VG, GF)**

**TOASTED FARRO & MARKET VEGETABLES (V)**  
stir-fry

**FREGOLA (V)**  
tomato, saffron, herbs

**CRISPY HEIRLOOM POTATOES (V, GF)**  
maldon sea salt

## Perennial Vegetables *(Select 1)*

**CITRUS ROASTED HEIRLOOM CARROTS (V, GF)**

**GRILLED BROCCOLINI (V, GF)**  
lemon, garlic, sea salt

**ROASTED BRUSSELS SPROUTS (V, GF)**  
thai basil, sweet chili vinegar

**ROASTED CAULIFLOWER (V, GF)**  
golden raisin gremolata

**MIXED VEGETABLE SHAKSHUKA (V, GF)**  
spicy tomato sauce

**SAUTEED MARKET GREENS (VG, GF)**  
caramelized onions, ricotta salata

**PAN ROASTED SUGAR SNAPS (V, GF)**  
radishes, chili oil, mint

## Buffet Desserts *(Select 2)*

**FRENCH MACARONS (VG)**

**CHOCOLATE CHIP COOKIES (VG)**

**VEGAN COCONUT OATMEAL COOKIES (V)**

**TAHINI BROWNIES (VG)**

**CHOCOLATE-HAZELNUT BLONDIE (VG)**

**CARAMEL FLAN (GF)**

**GLUTEN FREE PEANUT BUTTER COOKIES (GF)**

**MINI DARK CHOCOLATE BUDINO (GF)**

**LEMON CURD-BLACKBERRY TRIFLE (VG)**

**VEGAN TRUFFLES (V, GF)**

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*



# Passed Appetizers

Priced per piece, minimum 30 pieces

---

## Appetizers

### CHICKPEA FRITTERS (V, GF)

with spicy tahini

\$7

### GARLIC MARINATED SHRIMP SKEWERS (GF)

\$10

### ROASTED MUSHROOM FLATBREAD (VG)

pesto, parmesan

\$9

### MINI FRIED CHICKEN SANDWICHES

\$10

### MIXED VEGETABLE ARANCINI (VG)

\$7

### PULLED PORK SLIDERS

date bbq sauce

\$9

### VEGETABLE SUMMER ROLLS (V, GF)

ginger-sesame sauce

\$8

### TUNA POKE (GF)

avocado, tamari, rice wine vinegar, scallions

\$10

### PROSCIUTTO & WHIPPED RICOTTA TOAST

\$9

### MINI LOBSTER ROLLS

\$13

### GOAT CHEESE STUFFED DATES (VG, GF)

toasted almonds

\$8

### TACO SALAD LETTUCE CUPS (VG, GF)

guacamole, queso fresco

\$8



---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# Party Stations

---

## Mezze

marinated olives, toasted almonds,  
marinated artichokes, spicy lemon  
tahini dip, baba ghanoush, local feta  
cheese, flatbread & crackers

*\$26 per person/hour*

## Artisinal Cheese

local artisanal cheeses, seasonal &  
dried fruits, mixed nuts, house honey,  
seasonal jam, breads & crackers

*\$28 per person/hour*

## Charcuterie

locally cured meats, whole grain mustard,  
cornichons, pickled peppers, marinated  
olives, focaccia & spicy parmesan crackers

*\$30 per person/hour*

## Harvest Display

seasonal crudité, marinated market  
vegetables, hummus, romesco,  
buttermilk ranch, avocado dip

*\$26 per person/hour*

## Maki Sushi Display

assorted sushi rolls by red fish

*\$12 per piece*

## Raw Bar

market oysters, shrimp cocktail, marinated  
crab, tuna tartar, mignonette, cocktail  
sauce, house hot sauce, fresh lemon

*\$55 per person/hour*

## Ceviche *(Select 2)*

### SCALLOP

meyer lemon, thai basil, fresno chili, sea salt

### HAMACHI

ginger, rice wine vinegar, fennel, ruby red grapefruit,  
fennel, mint, kosho, sesame dressing

### CRAB

tomato, serrano peppers, onion, cilantro, lime

### SNAPPER

mango, lemon, fine herbs,  
crispy peanut-chili sauce

### SEAWEED SALAD

scallion, yuzu

*\$30 per hour*

## Carving Board

*served with 1 vegetable, 1 grain or starch side,  
and artisanal rolls with cultured butter  
chef attendant fee \$275 each, 1 per 50 guests*

### BAKED WHOLE FISH

herb aioli

*\$42 per person/hour*

### ROASTED LOCAL DUCK

citrus gremolata

*\$43 per person/hour*

### SPICE CRUSTED PORK LOIN

seasonal fruit mostarda

*\$44 per person/hour*

### HARISSA RUBBED LEG OF LAMB

mint yogurt sauce

*\$48 per person/hour*

### HERB ROASTED RIB EYE

horseradish crème fraîche

*\$51 per person/hour*

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# Party Stations

---

## *Taco Stand* (Select 2 proteins)

CHICKEN TINGA

PORK CARNITAS

MARINATED MAHI MAHI

GARLIC SAUTEED SHRIMP

MARINATED SKIRT STEAK

SPICE ROASTED MUSHROOM-SWEET POTATO

*one hour: \$45 per person*

*each additional hour: \$25 per person*

## *Accompaniments*

guacamole & salsa, lime crema,  
queso fresco, black beans, cilantro,  
radish, pickled jalapeño, hot sauce,  
shredded lettuce, corn tortillas, tortilla chips

## *Southerner* (Select 2 proteins)

PULLED PORK

FRIED CHICKEN

CAJUN SPICED MAHI MAHI

BBQ BAKED TOFU

FRIED CATFISH

COLESLAW

HOUSE MADE BUTTERMILK BISCUITS

bbq sauce, honey butter, house hot sauce

*one hour: \$45 per person*

*each additional hour: \$25 per person*

*Our menus are designed to utilize produce  
and ingredients that are available year round.*

*Pricing is subject to change based on  
availability & seasonality.*

*Please inquire about our seasonal options  
or let the chef select the best of the farmer's  
market for your event.*

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*





# Plated Events

---

## Plated Starters *(Select 1)*

### LITTLE GEM LETTUCE SALAD (VG, GF)

radish, cucumber, pickled onions,  
buttermilk herb dressing

### WILD ARUGULA SALAD (V, GF)

seasonal fruit, aged balsamic,  
toasted pecans

### KALE CAESAR (VG, GF)

anchovy dressing, pecorino cheese,  
toasted breadcrumbs

### RADICCHIO, ENDIVE & FENNEL SALAD (VG, GF)

ruby red grapefruit, citrus vinaigrette,  
ricotta salata

### ROASTED TOMATO-FENNEL SOUP (V, GF)

mint, california olive oil

### POTATO-LEEK-GRUYERE SOUP (VG, GF)

chives

### SPICE ROASTED CAULIFLOWER (V, GF)

mizuna, green tahini,  
pickled onions, toasted seeds

### MARINATED BROCCOLINI (V, GF)

lemon, garlic confit, calabrian chili,  
sauce romesco

### TUNA CRUDO (GF)

california citrus, celery hearts,  
aleppo, sea salt  
+\$5 per person

### BAJA SHRIMP COCKTAIL (GF)

avocado, cilantro, radish, tortilla crisps  
+\$5 per person

### LOCAL BURRATA CHEESE (VG, GF)

seasonal accompaniments  
+\$5 per person

## Plated Entrees *(Select 1)*

*served with seasonal components*

### MARKET FISH

MP

### GRILLED ORGANIC CHICKEN BREAST

\$92 per person

### GRASS FED BEEF FILLET

\$130 per person

### BRAISED BEEF SHORT RIBS

\$125 per person

### LAMB OSSO BUCO

\$120 per person

### GRILLED KING TRUMPET & MAITAKE MUSHROOMS

\$92 per person

### SEASONAL VEGETARIAN LASAGNA

\$92 per person

## Plated Desserts *(Select 1)*

### OLIVE OIL CAKE (VG)

with local fruits

### SEASONAL FRUIT PIE (VG)

### CARAMEL FLAN (VG, GF)

toasted coconut

### DARK CHOCOLATE MOUSSE (VG, GF)

candied hazelnuts

### PEANUT BUTTER CHOCOLATE TRIFLE (VG)

### LEMON CURD-BLACKBERRY TRIFLE (VG)

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# *Beverages*



# Beverages & Arrangements

Bartender flat fee \$250 (1 per 50 guests)

---

## Open Premium Bar

one hour: \$39 per person  
each additional hour: \$15 per person  
or \$18 per drink on consumption

### SPIRITS

tito's handmade vodka  
patrón tequila  
dos hombres mezcal  
appleton signature rum  
hendrick's gin  
maker's mark bourbon  
glenlivet 12 scotch

### WINE

jermann pinot grigio  
loveblock sauvignon blanc  
belle glos pinot noir

### WINE SPARKLING

piper heidsieck brut champagne

### BEER + SELTZER

michelob ultra  
modelo especial  
heineken  
plant botanicals

### BEVERAGES

fever-tree soda  
tonic, ginger ale, cola, grapefruit  
assorted juice  
still and sparkling water

## Open Deluxe Bar

one hour: \$30 per person  
each additional hour: \$14 per person  
or \$16 per drink on consumption

### SPIRITS

skyy vodka  
espolon blanco tequila  
del maguey vida mezcal  
bacardi superior white rum  
beefeater gin  
wild turkey longbranch whiskey  
dewar's white label scotch

### WINE

man cabernet sauvignon  
man chardonnay  
pink flamingo rosé

### WINE SPARKLING

ca'furlan prosecco

### BEER + SELTZER

michelob ultra  
modelo especial  
heineken  
plant botanicals

### BEVERAGES

fever-tree soda  
tonic, ginger ale, cola, grapefruit  
assorted juice  
still and sparkling water

*exact brands are subject to change based on availability*

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*



# Beverages & Arrangements

Bartender flat fee \$250 (1 per 50 guests)

---

## *Wine & Beer Bar*

*one hour: \$25 per person*

*each additional hour: \$12 per person*

*or \$12 per drink on consumption*

### **WINE**

man cabernet sauvignon

man chardonnay

### **WINE SPARKLING**

ca'furlan prosecco

### **BEER + SELTZER**

michelob ultra

modelo especial

heineken

plant botanicals



*exact brands are subject to change based on availability*

---

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# General Information

---

## GUARANTEE OF ATTENDANCE

To ensure the utmost freshness, we request selections are made 30 days in advance with your Catering/Conference Service Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this timeframe not be observed, we cannot guarantee menu contents or other necessary arrangements.

**Final Guarantee of Attendance and special meal requests are required by Noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction.**

Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added. Minimum guaranteed number for all breakfast, lunch and dinner buffets is 30 guests. Should you choose to guarantee less than 30 guests a \$250 surcharge fee will apply.

## FOOD

All food served at functions associated with the event must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

## ALCOHOLIC BEVERAGES

California State Liquor Commission regulates the sale and service of alcoholic beverages. 1 Hotel West Hollywood is responsible for the administration of these regulations held on its premises. It is Hotel policy therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel South Beach reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served. All guests whom we believe to be less than 30 years of age must present one of the following acceptable forms of identification: U.S. Driver's License, Passport or Active Military I.D.

California state law prohibits individuals or groups from supplying or removing alcoholic beverages to/from a licensed premise.

California state law prohibits the serving of more than two alcoholic beverages to one person at any time. Florida law prohibits the service of alcohol before 12 noon on Sunday. All bars are limited to a maximum of five (5) hours of continuous service.

We do not serve beverages with more than 2 types of liquor or as a "shot". We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person, or a person without proper identification.

## SERVICE CHARGE AND TAXES

All food and beverage is subject to a taxable 17% service charge, 8.5% administrative charges and 10.5% state sales tax.

## SIGNAGE

Digital signage listing the name of your event, time and location will be available in the ballroom and breakout meeting spaces. Registration desks or additional signage are not permitted in the lobby or public spaces. Please speak with your Catering/Conference Service Manager to arrange for display easels to use in your contracted event spaces, if needed.

## DÉCOR

All décor must be approved with your Catering/Conference Service Manager prior to the event date. Delivery of displays, exhibits, decorations, equipment must enter the Hotel via loading dock and delivery time must be coordinated with the hotel in advance.

### Delivery Times:

8:00 AM – 6:00 PM, Monday-Sunday.  
Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to hotel as a result of not having prior approval will be billed to the client.

Confetti, glitter, smoke machines and open flame are prohibited in our event spaces.

## PLACEMENT OF TABLES AND USE OF DECORATIONS, PROPS AND STAGING

Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

## VENDORS

Each vendor must provide certificates of insurance, naming 8490 WeHo Opco, L.P. dba 1 Hotel West Hollywood as certified holder. In addition, hotel's affiliates and agents must be included as additional insured. Your Catering/Conference Service Manager will provide additional details.

## LABOR/STAFFING

Staffing ratio is 1 per every 15 guests for plated meal functions, 1 per 30 guests for buffet meal functions.

Additional labor fees are as follows:

**Additional Servers\***  
\$250 each for max of 4 hours

**Bartenders\***  
\$250 each (one (1) bartender is required for every 50 guests) for 3 hours. \$50 each additional hour.

**Chef Attendant\***  
\$275 (one (1) chef attendant is required for every 50 guests)

\*Maximum of 4 hours  
+\$50 per additional hour

---

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*

# General Information

---

## SECURITY

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements at the rate of \$65 per hour with a four (4) hour minimum. All security personnel to be utilized during the Event are subject to Hotel approval.

## AUDIOVISUAL & POWER

Hotel's in-house audio/visual provider, ENCORE, maintains a full-time staff as well as audio/visual equipment on site. Group agrees to utilize Hotel's in-house provider for its audio-visual needs. Hotel is the exclusive provider of all labor and electrical chain hoists for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply.

## SHIPPING

1 Hotel West Hollywood will accept packages up to one (1) week prior to event start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.

## PARKING

Valet parking is available for your guests at the rate of \$25 per vehicle per day. The rate can either be charged to your master account or guests may pay on own. Overnight parking is available at the rate of \$75 per vehicle per night.

## OUTDOOR EVENTS

All outdoor events will have suitable indoor areas reserved if inclement weather occurs. Weather calls will be made by noon (12:00 pm) for evening events and 6:00 pm the previous day for morning and lunch events. The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$2,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline. Event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather.

## PERMITS

Special outdoor events require a permit through the City of West Hollywood with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of West Hollywood. Additional fees will apply.

## NOISE ORDINANCE

All outdoor music is subject to the City of West Hollywood noise ordinances. Outdoor music must end by 10:00pm. Live entertainment such as bands, instrumental, vocal, etc. is not permitted outdoors. Only DJ music at a conversational level, piped through the existing house sound system is permitted. We reserve the right to control the decibel levels in all areas of the hotel.



---

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Prices are per person, based on a minimum of 30 guests for buffet items and 10 guests for all other menu items.

*Prices are subject to an additional 17% service charge, 8.5% administrative charge and 10.5% state sales tax.*

*Service charges and taxes are subject to change.*







A photograph of an outdoor dining area at night. A long wooden table is set with white plates, silverware, and glassware. The table is decorated with large, vibrant floral centerpieces featuring yellow and white flowers. Small lit candles in glass holders are placed along the table. The background is filled with lush greenery and a tall, modern outdoor heater. The overall atmosphere is warm and elegant.

# *Thank you*

---

1HOTELS.COM/WEST-HOLLYWOOD | 310.424.1600 | 1WEHO-EVENTS@1HOTELS.COM