



EVENT MENU

2026

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 (GF, 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)**
+\$10 per person

SMOKED TOFU & VEGETABLE SCRAMBLE (V, GF)
+\$10 per person

GLUTEN FREE STEEL CUT OATMEAL (V, GF)
+\$9 per person

BAGELS & CREAM CHEESE (VG)
+\$10 per person

HOUSE MADE BUTTERMILK BISCUITS (VG)
+\$8 per person

HOUSE MADE BRIOCHE DONUTS (VG)
+\$11 per person

**GLUTEN FREE LEMON
RICOTTA PANCAKES (VG, GF)**
+\$12 per person

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

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Breakfast Buffet

Continued

Enhancements Cont'd

APPLEWOOD SMOKED BACON (GF)

+\$9 per person

CHICKEN SAUSAGE (GF)

+\$9 per person

SMOKED SALMON (GF)

+\$14 per person

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

+\$8 per person

BUTTERMILK PANCAKES (VG)

+\$8 per person

EGG WHITE FRITTATA (VG, GF)

seasonal vegetables, fresh herbs,
local goat cheese

+\$12 per person

EGG SHAKSHUKA

Chino valley baked eggs, Mediterranean spiced
tomato sauce, fresh herbs, served with grilled
focaccia

+\$14 per person

BREAKFAST SANDWICH

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

+\$15 per person

BREAKFAST BURRITO

Scrambled Eggs, Chorizo, Tater Tots,
Pepperjack, Flour Tortilla

+\$15 per person

VEGETARIAN BREAKFAST SANDWICH (V)

Scrambled Eggs, Pepperjack, Avocado, brioche

+\$15 per person

VEGAN BREAKFAST BURRITO (V)

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

+\$15 per person

LITTLE WEST ORGANIC JUICES

\$14 each

FRESH FRUIT SMOOTHIE

\$18 each



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Breakfast Stations

Omelettes 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
\$30 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
\$25 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

\$24 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
\$18 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
one hour: \$25 per person
each additional hour: \$12 per person

Mimosa Bar

prosecco, freshly squeezed orange and grapefruit juices, house-made purées, organic fruit, fresh herbs
one hour: \$28 per person
each additional hour: \$12 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

\$29 per person

Nourish & Restores

Selection of 1 Broth (Chicken, Beef, or Mushroom)
Served with fresh ginger, turmeric, cilantro

Green Juice
kale, cucumber, ginger, orange, celery

Wellness Shot
Turmeric, Cayenne, Pineapple

Crudite Cups
hummus, farmers market seasonal vegetables, olive oil
\$30 per person

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

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Breaks & Beverages

Break bites up to 1 hour

Breaks

SWEET TOOTH

assorted cookies, brownies & blondies
\$18 per person

SIESTA

tortilla chips, guacamole, salsa,
seasonal agua fresca
\$18 per person

IN THE GARDEN

seasonal raw vegetables, hummus, romesco,
buttermilk ranch
\$24 per person

AFTERNOON TEA

selection of tea sandwiches:
avocado cucumber, smoked salmon,
prosciutto, french macarons,
1 caffeinated tea & 1 decaf tea
\$32 per person

MARATHON BREAK

house made green juice & seasonal smoothie,
vegetable crudité, whole fruits, trail mix
\$30 per person

1 KITCHEN LARDER

artisanal local cheese & charcuterie, pickles,
olives, toasted nuts, dried fruits, house
honey, assorted breads & crackers
\$38 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

\$9

SPARKLING & STILL WATER

\$9

BLUESTONE LANE COFFEE

whole milk, oat, almond and soy milk
\$105 per gallon

FRESHLY SQUEEZED ORANGE & GRAPEFRUIT JUICE

\$49 per half-gallon

ASSORTED HOT TEA & ICED TEA

honey, lemon, sweeteners
\$105 per gallon

Enhancements

served in conjunction with buffets

HOUSEMADE FLAVORED POPCORN

(Assortment of 2 flavors)
+\$12 per person

WHOLE FRUITS

+\$8 per person

FRUIT CUPS

+\$12 per person

GRANOLA YOGURT PARFAITS

+\$12 per person

POTATO CHIPS

+\$8 per person

TRAIL MIX

+\$12 per person

DARK CHOCOLATE-DATE-PISTACHIO BUTTER BITES

+\$8 per person

PROTEIN BARS

+\$8 per person

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Lunch



'Keep it Going' Lunch

\$70 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

CHICKEN CAESAR WRAP

roasted chicken, romaine lettuce, sourdough croutons, parmesan, flour tortilla
+ \$4 per person

LOBSTER ROLL

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

PULLED PORK SANDWICH

cabbage slaw, potato sesame-bun
+ \$4 per person

GRILLED STEAK SANDWICH

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

TUNA SALAD SANDWICH

pickled lemon aioli, castelvetrano olives, capers, fresh herbs, 7 grain roll
+ \$4 per person

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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.

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'Keep it Going' Lunch

continued

Salads *(Select 2)*

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

CALIFORNIA GREEK SALAD (V, GF)
market lettuce, cucumber, cherry tomato,
pickled onion, castelvetrano 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

SUPERFOOD SALAD (GF, V)
Shaved Kale, Red Bell Pepper, Shredded Carrot,
Cilantro, Scallion, Mint, Ginger-Sesame
Dressing, Crispy Shallot, Gomasio

THE CHOPPED WEDGE (GF)
Avocado Goddess Dressing, Point Reyes Blue,
Bacon, Grated Egg, Red Onion, Tomato

FATTOUSH (V)
Tomato, Cucumber, Radish, Market Greens,
Parsley, Mint, Dill, Scallions, Sumac,
Pomegranate Molasses, Everything Crisps

+Grilled Diced Organic Chicken Breast \$10 per person

+Smoked Tofu \$8 per person

Enhancements

BROTHS ENHANCEMENTS
Comes with fresh ginger, turmeric, cilantro

MUSHROOM BROTH \$12PP (V, GF)

CHICKEN BROTH \$14PP (GF)

BEEF BROTH \$15PP (GF)

HOUSE MADE FOCACCIA \$6PP (V)

EVERYTHING CRACKER \$5PP

Sweets

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

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Lunch Buffet

\$84 per person

Mains (Select 2)

PAN ROASTED STEELHEAD TROUT (GF)
grilled scallion relish

MARKET FISH (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

VEGETARIAN ENCHILADAS (GF, VG)
salsa roja, 3 cheese blend, corn tortillas, onion,
cilantro, lime crema

GREEN MOLE CHICKEN (GF)
organic chicken, roasted poblano
pepper & tomatillo salsa, pepitas, plantains

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)

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 (V, 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

BAJA SALAD (VG, GF)
chopped romaine, black bean, pickled onion,
queso fresco, avocado, crispy tortilla,
cilantro lime dressing
rice, black Beans or pinto Beans

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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)

BUTTERMILK PANNA COTTA (GF, VG)

BERRY SHORTCAKE (VG)

CHOCOLATE CHEESECAKE (GF, VG)

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)



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Lunch Station

\$84 per person

Build Your Own Bowl

GRAINS (SELECT 2)

quinoa, farro, brown rice, bulghur, white rice

LETTUCES (SELECT 2)

little gem, kale, wild arugula, mixed greens, shredded cabbage, mixed chicory

PROTEINS (SELECT 2)

marinated chicken, smoked tofu, steelhead trout +5pp, grilled shrimp +6pp, marinated skirt steak +\$10pp

PROTEIN EXTRAS (SELECT 2)

hard boiled egg, feta, blue cheese, queso fresco, toasted pecan, toasted pistachio, edamame

GARNISHES

tomato, cucumber, shredded carrots, kimchi, crispy chickpeas, cruncy seeds

SAUCES

chili crunch, spicy lemon tahini, green goddess, lemon vinaigrette, sherry vinaigrette

Desserts *(Select 2)*

BUTTERMILK PANNA COTTA (GF, VG)

BERRY SHORTCAKE (VG)

CHOCOLATE CHEESECAKE (GF, VG)

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)

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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 STEELHEAD TROUT (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



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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)*

BUTTERMILK PANNA COTTA (GF, VG)

BERRY SHORTCAKE (VG)

CHOCOLATE CHEESECAKE (GF, VG)

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)

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Passed Appetizers

Priced per piece, minimum 30 pieces

Appetizers

CHICKPEA FRITTERS (V, GF)

with spicy lemon tahini, garden herbs
\$10

GARLIC MARINATED SHRIMP SKEWERS (GF)

parsley & grilled lemon wedges
\$12

ROASTED MUSHROOM FLATBREAD (VG)

mozzarella, parsley & arugula pesto, parmesan
\$10

MINI FRIED CHICKEN SANDWICHES

coleslaw, spicy aioli, sweet roll
\$14

MIXED VEGETABLE ARANCINI (VG)

seasonal vegetables, garden herbs
\$10

PULLED PORK SLIDERS

cabbage/carrot coleslaw, kewpie mayo, house BBQ,
sesame potato slider
\$12

MINI WAGYU HOT DOG

harissa ketchup, crispy onions
\$14

MARINATED CHICKEN SKEWERS (GF)

herbed labneh, tomato & onion with sherry dressing
\$13

MARINATED STEAK SKEWERS (GF)

sweetie peppers, sumac onions
\$15

SPICED STEELHEAD TROUT SKEWER (GF)

Mediterranean tzatziki (can be made dairy free),
scallion relish
\$14

SPICY MUSHROOM SKEWERS (V, GF)

spicy sesame ginger sauce, Gomasio, Thai basil
\$13

VEGETABLE SUMMER ROLLS (V, GF)

ginger-sesame sauce
\$10

TUNA POKE (GF)

avocado, tamari, rice wine vinegar, scallions
\$14

PROSCIUTTO & WHIPPED RICOTTA TOAST

ricotta, lemon zest, True Story prosciutto, balsamic
\$12

MINI LOBSTER ROLLS

lemon aioli, chives
\$15

STUFFED CALIFORNIA DATES (GF)

locally smoked bacon, lara chenal goat cheese
\$12

TACO SALAD LETTUCE CUPS (VG, GF)

guacamole, queso fresco, pickled onions
\$8

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Party Stations

Carving Board

accompanied by one vegetable and a grain or starch selection

house made focaccia

chef attendant fee \$275 each, 1 per 50 guests

WHOLE FISH

grilled lemons, fresh herb salad, maldon sea salt, remoulade, sauce verte

\$48 per person/hour

ROASTED LOCAL DUCK

chili crunch, charred scallion relish, crispy garlic, thai basil

\$48 per person/hour

HONEY CHIPOTLE ROASTED PORK LOIN

roasted chile salsa, crudo salsa verde, cilantro, pickled onion

\$48 per person/hour

SHAWARMA SPICED RACKS OF LAMB

garlic sauce, harissa-mint yogurt sauce, parsley-dill-mint salad, sumac onion

\$50 per person/hour

HERB ROASTED RIB EYE

balsamic roasted onions, horseradish crème fraiche, chives, maldon sea salt

\$55 per person/hour

Harvest Display

seasonal crudité, marinated market vegetables, hummus, romesco,

buttermilk ranch, avocado dip

\$32 per person/hour

Raw Bar

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

\$60 per person/per hour

Ceviche (Select 2)

SHRIMP AGUA CHILE

red onion, avocado, lime, fresno chile, cilantro fluke, cucumber, thai basil, citrus, chili crunch

HAMACHI

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

CRAB

tomato, serrano peppers, onion, cilantro, lime

FLUKE

cucumber, thai basil. citrus, chili crunch

SEAWEED SALAD

scallion, yuzu

\$35 per person/per hour

Mezze

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

\$35 per person/hour

Artisinal Cheese

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

\$38 per person/hour

Charcuterie

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

\$38 per person/hour

Maki Sushi Display

assorted sushi rolls by red fish

\$12 per piece (minimum of 100 pieces)

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

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Party Stations

Taco Stand (Select 2 proteins)

two hours: \$90 per person

each additional hour: \$25 per person

CHICKEN TINGA

PORK CARNITAS

MARINATED LOCAL FISH

GARLIC SAUTEED SHRIMP

MARINATED SKIRT STEAK

SPICE ROASTED MUSHROOM-SWEET POTATO

Accompaniments

guacamole & salsa, lime crema, queso fresco, black beans, cilantro, radish, pickled jalapeño, hot sauce, shredded lettuce, corn tortillas, tortilla chips, desserts (flan and mini churros)

Mediterranean Station

two hours: \$85 per person

each additional hour: \$25 per person

PROTEINS (SELECT 2)

marinated chicken kebab, shawarma spiced steelhead trout skewer, marinated steak skewer, grilled shrimp, grilled haloumi skewers

TOPPINGS

carrot hummus, miso baba ghanoush, chickpea fritters, garlic sauce, feta, spicy tahini, tzatziki, pickled vegetables, tabouleh

FATTOUSH (VG)

tomato, cucumber, radish, market greens, parsley, mint, dill, scallions, sumac, pomegranate molasses, everything crisps

HOUSE MADE FLAT BREADS

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.

Southerner (Select 2 proteins)

two hours: \$85 per person

each additional hour: \$25 per person

PULLED PORK

FRIED CHICKEN

CAJUN SPICED LOCAL FISH

BBQ BAKED TOFU

Accompaniments


macaroni & cheese with herbed breadcrumbs, mashed potatoes & gravy, braised green beans, black eyed peas, chopped wedge salad with avocado goddess dressing, coleslaw, housemade buttermilk biscuits, bbq sauce, house hot sauce and honey butter

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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

\$95 per person

GRASS FED BEEF FILLET

\$140 per person

BRAISED BEEF SHORT RIBS

\$135 per person

LAMB OSSO BUCO

\$130 per person

GRILLED KING TRUMPET & MAITAKE MUSHROOMS

\$95 per person

SEASONAL VEGETARIAN LASAGNA

\$95 per person

Plated Desserts *(Select 1)*

BUTTERMILK PANNA/ COTTA (GF, VG)

seasonal fruit

DARK CHOCOLATE MOUSSE (VG, GF)

candied hazelnuts

CHOCOLATE CHEESECAKE (GF, VG)

quinoa crunch,
chocolate sauce

PEANUT BUTTER CHOCOLATE TRIFLE (VG)

LEMON CURD-BLACKBERRY TRIFLE (VG)

OLIVE OIL CAKE (VG)

with local fruits

SEASONAL FRUIT PIE (VG)

CARAMEL FLAN (VG, GF)

toasted coconut

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Beverages



Beverages & Arrangements

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

Open Deluxe Bar

one hour: \$37 per person

each additional hour: \$15 per person

or \$20 per drink on consumption

SPIRITS

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

WINE

man cabernet sauvignon
man chardonnay
terlato pinot grigio
pink flamingo rosé

WINE SPARKLING

ca'furlan prosecco

BEER

michelob ultra
modelo especial
heineken

BEVERAGES

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

Open Premium Bar

one hour: \$45 per person

each additional hour: \$18 per person

or \$22 per drink on consumption

SPIRITS

tito's handmade vodka
patrón/casamigos tequila
dos hombres mezcal
barcadi reserva ocho rum
botanist gin
1 hotel single barrel bourbon
russel's reserve bourbon
glenlivet 12 scotch
henessey vs cognac

WINE

loveblock sauvignon blanc
cloudline pinot noir
sinegal details cabernet sauvignon
whispering angel rose
chalkhill chardonnay

WINE SPARKLING

perrier-jouet champagne

BEER

michelob ultra
modelo especial
heineken

BEVERAGES

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

exact brands are subject to change based on availability

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Beverages & Arrangements

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

Wine & Beer Bar

one hour: \$30 per person

each additional hour: \$15 per person

or \$16 per drink on consumption

WINE

man cabernet sauvignon

man chardonnay

WINE SPARKLING

ca'furlan prosecco

BEER

michelob ultra

modelo especial

heineken



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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

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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 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.



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Thank you

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

