



MONDRIAN

LOS ANGELES

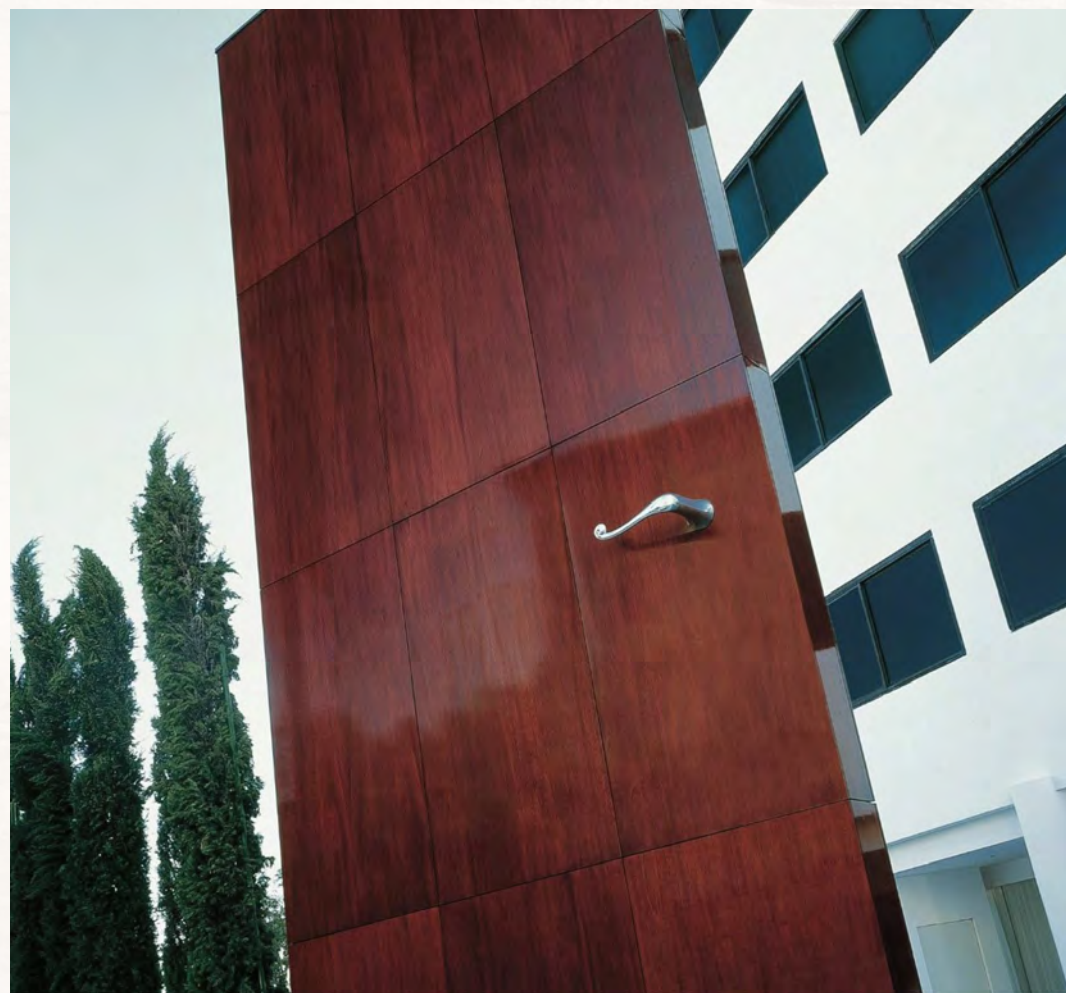
SPECIAL EVENTS



MONDRIAN

LOS ANGELES

Mondrian Los Angeles is a parallel universe of perpetual possibility. Having recently undergone a 20 million dollar renovation, this luxury boutique hotel in the heart of West Hollywood captures everything the Strip stands for –excitement, invincibility, and glamour.





MONDRIAN

LOS ANGELES

By day, the lushly landscaped Outdoor Living Room brims with flowering vines and comfortable teak and wicker furniture, making this a chic go-to oasis for enjoying impeccably fresh cocktails with a lively and fun atmosphere.

With the setting sun, the pool lights up with hundreds of flickering lanterns placed around the deck and hanging from the boughs of trees, transforming the pool into an vigorously energetic setting to take in the best of Hollywood glamour.

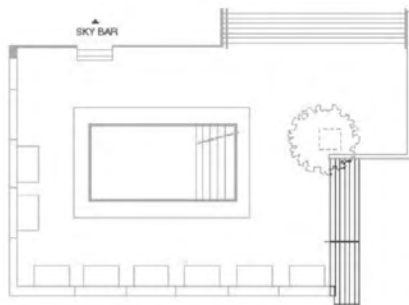




MONDRIAN

LOS ANGELES

Skybar Pool Deck



Area

1500 Square Feet

Capacity

150 Banquet Style

300 Reception Style

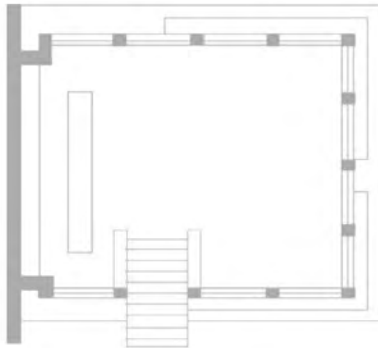




MONDRIAN

LOS ANGELES

Skybar Hut



Area

700 Square Feet

Capacity

60 Banquet Style

75 Reception Style

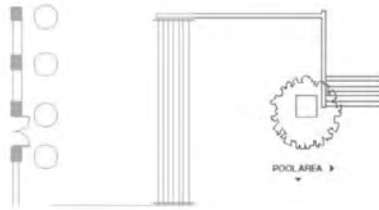




MONDRIAN

LOS ANGELES

Skybar Living Room



Area

1500 Square Feet

Capacity

60 Banquet Style

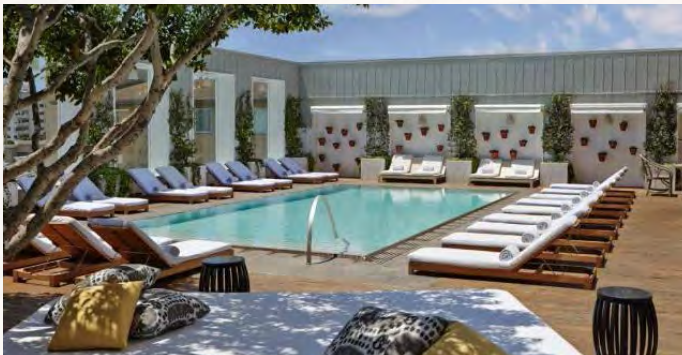
150 Reception Style





MONDRIAN

LOS ANGELES





MONDRIAN

LOS ANGELES

The Cabanas

Cabanas 1, 2, and 3	1,338 sq ft
Cabana 1	487 sq ft
Cabana 2	422 sq ft
Cabana 3	429 sq ft



CABANA 1
Reception: 45
Banquet: 40
Theater: 54
Classroom: 32
U-Shape 30
Conference: 20

CABANA 2
Reception: 35
Banquet: 30
Theater: 48
Classroom: 32
U-Shape: 25
Conference: 20

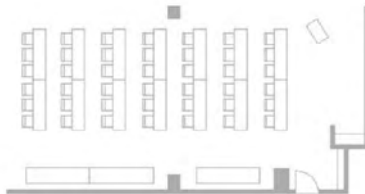
CABANA 3
Reception: 25
Banquet: 30
Theater: 30
Classroom: 26
U-Shape: 15
Conference: 16



MONDRIAN

LOS ANGELES

Gallery A



Area

756 Square Feet

Ceiling Height

7 Feet 10 Inches

Capacity

- 30 Conference Style
- 50 Banquet Style
- 45 Classroom Style
- 60 Theater Style
- 60 Reception Style
- 25 U-Shape Style

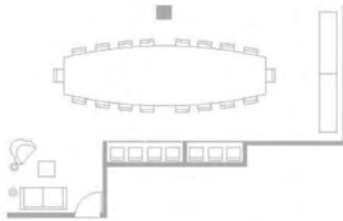




MONDRIAN

LOS ANGELES

Gallery B



Area

510 Square Feet

Ceiling Height

7 Feet 10 Inches

Capacity

20 Conference Style
20 Banquet Style
24 Classroom Style
28 Theater Style

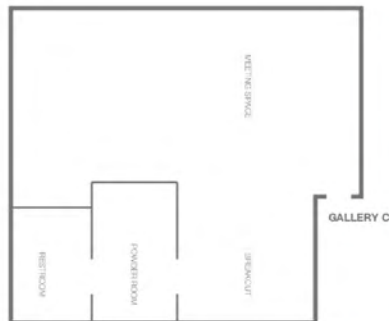




MONDRIAN

LOS ANGELES

Gallery C



Sq. Footage: 533 Square Feet

Reception: 30

Banquet: 20

Theater: 40

Classroom: 26

U-Shape: 15

Conference: 16



MONDRIAN
LOS ANGELES

SKYVIEW LOFT

Generous in size and stylish in every detail, the Skyview Loft includes a dining area, oversized sofa and a rainfall shower with lavish Malin+Goetz amenities.

Sq. Footage: 1120 Square Feet





MONDRIAN
LOS ANGELES

PENTHOUSE

Spacious and elegantly appointed, this 1500 square foot, luxurious Los Angeles Penthouse hotel accommodation includes a dining room, oversized day bed, rainfall shower and large balcony.

Sq. Footage: 1,630 Square Feet



BREAKFAST

CATERED BY CASA MADERA

..... **BREAKFAST SPREAD**

includes american coffee, tea and fresh squeezed orange juice

CONTINENTAL BREAKFAST \$40 PP

- *fresh fruit, honey & greek yogurt bowl with homemade granola*
- *chef's choice of assorted pastries*
- *accompaniments: butter & whipped cream cheese*

SUNSET BREAKFAST \$50 PP

- *fresh fruit, honey or greek yogurt, scrambled eggs, homestyle breakfast potatoes*
- *choice of one: Impossible sausage, turkey bacon or turkey sausage*

MONDRIAN BREAKFAST \$60 PP

- *fresh fruit, honey & greek yogurt bowl*
- *selection of bread: bagels, whole grain toast & ciabatta*
- *salmon lox, accompaniments: whipped cream cheese, green onions, tomatoes, hard boiled eggs & capers*

add on

- *pastries +\$8PP*
- *cereal bar +6PP*

BRUNCH

CATERED BY CASA MADERA

..... BRUNCH SPREAD

Includes choice of 1 morning goodies, 1 salad, 2 entree
Includes american coffee, tea and fresh squeezed orange juice
\$65 PP

MORNING GOODIES

choice of one

**SLICED FRUIT &
SEASONAL BERRIES**

GREEK YOGURT & GRANOLA
honey

ASSORTED PASTRIES

*muffins, croissants, madeleines butter
& whipped cream cheese
- accompaniments:
butter & whipped cream cheese*

SALADS

choice of one

ARTICHOKE + MANCHEGO

*arugula, lemon, pink
peppercorn flakes*

FATTOUSH SALAD

*red romaine hearts, campari tomato,
pilpelchuma spiced pita, feta, onion,
cilantro, roasted ancho vinaigrette*

YUCATAN CHOP

*romaine, white bean, sweet corn, jicama,
campari tomato, queso fresco, chile
shallot vinaigrette, crispy tortilla strips*

ENTREES

choice of two

AVOCADO TOAST

*two poached eggs, smashed avocado,
tomato jam, fresh arugula, aleppo
served on a whole grain toast*

CROISSANT SANDWICH

*scrambled eggs, turkey sausage,
sharp cheddar, arugula on a butter
croissant*

BRIOCHE FRENCH TOAST

*brioche bread stuffed with bananas &
nutella served with a berry compote*

SEASONAL PANCAKES

*macerated berries and honey creme
fraiche*

STEAK & EGGS

*flat iron steak, country potatoes,
2 eggs scrambled, provencal tomato
and chimichurri*

TURKEY & BRIE PANINI

*oven roasted rosemary turkey, brie
cheese, bloomsdale spinach, cranberry
jam*

FLAT WHITE

*sourdough baguette, roast chicken
smoked mozzarella, provolone
piccante, arugula and lemon oil*

GRILLED CAESAR SALAD

*grilled hearts of romaine, house
made garlic focaccia croutons, shaved
grana padano cheese, smoked maldon
and caesar vinaigrette
(grilled chicken or shrimp available for an
additional charge)*

WAGYU FLAT IRON

*Aussie 5+ wagyu beef, chiles toreados
butter, braised baby kale, celery root
puree
+ \$20PP*

POLLO ASADO

mediterranean rice salad

All prices are subject to 18% gratuity, 7% administrative fee and 10.25% sales tax. All menu items and prices are subject to change

BRUNCH

CATERED BY CASA MADERA

..... BREAKFAST & BRUNCH ADD ONS

SALMON LOX \$15PP

*whipped cream cheese, green
onions, tomatoes, hard boiled eggs
& capers
selection of bread: bagels, whole
grain toast & ciabatta*

CHARCUTERIE BOARD \$20PP

*bresaola, duck prosciutto,
parmigiano, truffle pecorino &
whipped ricotta
seasonal jam with crackers &
bread*

**HOMEMADE GRANOLA & GREEK
YOGURT PARFAIT \$10PP**

VEGETABLE ANTIPASTI \$15PP
*roasted zucchini, eggplant, red bell
peppers, yellow squash, red onion
& broccoli*

BREAKFAST BURRITO \$12PP

*scrambled eggs, cheddar,
mozzarella, crispy shredded
potatoes, chicken sausage served
w. chipotle crema, pico de gallo &
guacamole*

VEGETABLE WRAP \$12PP

*baby kale, ancient grains, local farm
vegetables, green goddess, feta*

LUNCH

CATERED BY CASA MADERA

..... **DELI LUNCH BUFFET OR COMMUNAL STYLE**

*\$50 pp
Includes iced tea & soda*

STARTERS
choice of two

MAYAN HUMMUS VG
*chickpea, tahini, lemon, olive
tapenade, aleppo pepper, tajin,
oven baked pita*

GUACAMOLE & SALSA
warm tortilla chips

WHIPPED AUBERGINE
charred cascabel oil, oven baked pita

SEASONAL PASTA SALAD

SALADS
choice of two

ARTICHOKE + MANCHEGO
*arugula, lemon, pink peppercorn
flakes*

FATTOUSH SALAD
*red romaine hearts, campari tomato,
pilpelchuma spiced pita, feta, onion,
cilantro, roasted ancho vinaigrette*

YUCATAN CHOP
*romaine, white bean, sweet corn,
jicama, campari tomato, queso
fresco, chile shallot vinaigrette, crispy
tortilla strips*

SANDWICHES
*wrap option available upon request
choice of two*

"TURKEY CLUB MELT"
*smoked turkey, bib lettuce, tomato,
turkey bacon, sharp cheddar,
sriracha aioli served on sourdough
bread.*

CAPRESE
*buffalo mozzarella, basil, roasted
tomatoes, pesto & aged balsamic.
served on ciabatta bread*

CHICKEN SALAD SANDWICH
*waldorf style chicken salad &
arugula served on brioche bread*

MINI DESSERTS
select 2 for buffet, 1 for communal style

SALTED CARAMEL + CHOCOLATE

TRUFFLE

BROWN BUTTER TARTA

PEANUT BUTTER MOUSSE

MATCHA MANGO CHEESECAKE

LUNCH

CATERED BY CASA MADERA

..... **HOT LUNCH BUFFET STYLE OR COMMUNALLY**

\$80 pp

STARTERS

choice of two

MAYAN HUMMUS VG

*chickpea, tahini, lemon, olive
tapenade, aleppo pepper, tadin,
oven baked pita*

GUACAMOLE & SALSA

warm tortilla chips

FATTOUSH SALAD

*red romaine hearts, campari tomato,
pilpelchuma spiced pita, feta, onion,
cilantro, roasted ancho vinaigrette*

ENTREES

choice of two

STEAK FRITES

*grilled flat iron steak, truffle butter,
bordelaise & herb fries*

SCOTTISH SALMON

*pan seared salmon, caramelized
fennel, puttanesca*

JIDORI CHICKEN

*grilled chicken breast, fingerling
potatoes, hen of the wood, chicken jus*

SIDES

choice of two

POTATO CONFIT

CHILI CHARRED BROCCOLINI

MAITAKE MUSHROOMS

MEDITERRANEAN RICE

MINI DESSERTS

select 2 for buffet, 1 for communal style

**SALTED CARAMEL + CHOCOLATE
TRUFFLE**

BROWN BUTTER TARTA

PEANUT BUTTER MOUSSE

MATCHA MANGO CHEESECAKE

..... **LUNCH ENHANCEMENTS**

CHARCUTERIE BOARD \$20PP

*bresaola, duck prosciutto,
parmigiano, truffle pecorino &
whipped ricotta, seasonal jam,
crackers & bread*

MEZZE PLATTER \$18PP

*whipped roasted eggplant,
hummus & tzatziki, served with
house-made laffa bread, warm
olives & crudite*

LOBSTER MAC & CHEESE \$20PP

*chef's cheese blend, maine lobster,
rosemary & garlic crumb*

TRUFFLE FRIES \$8PP

*preserved truffle fondue,
parmigiano, scallions*

All prices are subject to 18% gratuity, 7% administrative fee and 10.25% sales tax. All menu items and prices are subject to change

..... **MEETING**

BEVERAGES & SMALL BITES

CANDY ASSORTMENT 5PP

POPCORN 5PP

CHIPS & GUAC 6PP

HUMMUS 6PP + PITA 4PP

FRUIT PLATTER 6PP

GRANOLA BARS 5PP

SODAS BY THE CAN 6PP

BOTTLED WATER (SPARKLING/FLAT) 6PP

COFFEE & TEA STATION 10PP
based on 90 minutes of service

LITTLE WEST COLD PRESSED JUICES 10PP

RED BULL 6PP

COCONUT WATER 6PP

..... SKYBAR PACKAGES

BEER + WINE PACKAGE

*First hour \$17 per person
Each additional hour
\$10 per person per hour*

*Imported & Domestic Beer
House Red & White Wines
Soda, Juice, Bottled Water*

PREMIUM BRAND PACKAGE

*First hour \$28 per person
Each additional hour
\$16 per person per hour*

*Ketel One Vodka
Cenote Tequila
Bombay Sapphire Gin
Bacardi Rum
Dewar's Whisky
Tincup Bourbon
Hennessy Cognac
House Red & White Wines
Imported & Domestic Beers
Soda, Juice, Bottled Water*

TOP SHELF BRAND PACKAGE

*First hour \$35 per person
Each additional hour
\$18 per person per hour*

*Belvedere / Goose Vodka
Hendricks Gin
Don Julio Tequila
Zacapa Rum
Johnny Walker Black Label Whisky
Basil Hayden's Bourbon
Hennessy Cognac
Specialty Cocktails
House Red & White Wines
Imported & Domestic Beers
Soda, Juice, Bottled Water*

\$250 Bartender Fee (1 per 75 guests)

*Beverage packages and pricing listed above only applicable for events within Skybar
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..... SKYBAR

SPECIALTY COCKTAILS

TAMARINDO DURO

*818 Tequila / Liquid Alchemist Tamarind / fresh lime juice /
organic agave*
\$19

BOTANICAL ROSE SPRITZ

*Kettle One Botanical Grapefruit & Rose / raspberry / simple
/ fresh lemon juice / Chandon Sparkling Rose*
\$19

REDHEADED MULE

*Ketel One Vodka / simple / fresh lemon juice / raspberries /
fresh lime juice / organic agave*
\$19

ROCKIES LUX

*Tin Cup Bourbon / Luxardo Maraschino / Angostura Bitters
/ ginger beer*
\$19

LOLITA

*Dos Hombres Mezcal / fresh lime juice / pinch of salt / fresh
grapefruit juice*
\$19

ESPRESS YOURSELF

Tito's Vodka / Kahlua / Cold Brew Coffee
\$19

SKY BAR GUAVA MOJITO

*Bacardi Superior Rum / fresh lime juice / simple / fresh mint
/ guava*
\$19

MATADOR

*Patron Silver Tequila / Rancho Reyes Jalapeño / organic
agave / fresh lime juice / cucumber / Smoke Bitters*
\$19

PASSION GINGER

*Reposado Tequila / passion fruit / fresh lime juice / agave /
ginger beer*
\$19

MONDRIAN MARGARITA

Avion Silver / organic agave / fresh lime juice
\$19

BELLE DE JOUR

*Belevedere / Chandon Champagne / fresh lemon juice /
simple / raspberry*
\$20

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..... SKYBAR
BEVERAGES

FROZEN COCKTAILS

PINA COLADA

*818 Tequila / Liquid Alchemist Tamarind / fresh lime juice /
organic agave
\$19*

STRAWBERRY DAIQUIRI

*Ketel One Vodka / strawberries / fresh lemon juice /
rekorderlig strawberry lime cider
\$19 / \$28*

FROSE

*LVE Rosé / strawberries / fresh lime juice
\$19 / \$28*

TROPICAL MARGARITA

*Tepozan Blanco / Tropical Red Bull / organic agave /
fresh lime juice
\$19 / \$28*

PEACH LEMONADE

*Tanqueray 10 / St. Germaine / lemonade / peach puree
\$100 / \$150 Premium*

STRAWBERRY + PEACH

*Ketel One / peach puree / strawberry puree / fresh lime juice
/ organic agave*

**Not included in Skybar Packages*

BEER/HARD SELTZER

CORONA / PERONI / STELLA / HEINEKEN / LAGUNITAS IPA
\$9

AMASS HARD SELTZER

*Surfer Rosso (hibiscus, ginger, turmeric) / Faerie Fizz
(jasmine, cardamom, raspberry) / Sun Sign (mandarin,
vanilla, oak)
\$11*

PASSION TREE SELTZER

*Passion Fruit, Dragon Fruit, Guava
\$11*

EVIAN 500ML / EVIAN 750ML
\$7 / \$10

SAN BENEDETTO SPARKLING WATER
REDBULL (REGULAR, SUGAR FREE, TROPICAL, WATERMELON)

Q GINGER BEER

VERVE FLASH BREW

ICED BLACK TEA

ICED TROPICAL GREEN TEA
\$7

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..... SKYBAR
BOTTLE SERVICE

VODKA

GREY GOOSE / MAGNUM \$425 / \$850

BELEVEDERE / MAGNUM \$425 / \$850

KETEL ONE \$425 / \$850

CIROC (AVAILABLE FLAVORS: APPLE / RED BERRY / PEACH) \$425 / \$850

ABSOLUT ELYX / MAGNUM \$425 / \$850

TEQUILA + MEZCAL

TEPOZAN BLANCO \$425

JAJA BLANCO / REPO / ANEJO \$425 / \$500 / \$550

AVION BLANCO / REPO / ANEJO \$425 / \$500 / \$550

DON JULIO BLANCO / REPO / ANEJO \$425 / \$500 / \$550

PATRON BLANCO / REPO / ANEJO \$425 / \$500 / \$550

818 TEQUILA BLANCO / REPO / ANEJO \$450 / \$500 / \$550

CASAMIGOS BLANCO / REPO / ANEJO \$500 / \$600 / \$650

DOS HOMES MEZCAL \$650

AVION \$950

DON JULIO 1942 \$1000

CLASE AZUL REPO / ANEJO / ULTRA \$1000 / \$1500 / \$10000

GIN

BOMBAY SAPPHIRE \$425

HENDRICKS \$425

TANQUERAY 10 \$450

RUM

BACARDI \$425

MALIBU \$425

CAPTAIN MORGAN \$450

COGNAC

D'USSE \$400

HENNESSY VS \$500

HENNESSY VSOP \$750

HENNESSY XO \$2000

REMY MARTIN LOUIS XIII \$8000

SCOTCH + WHISKEY

JAMESON \$425

BULLEIT \$425

JOHNNIE WALKER BLACK \$425

MAKERS \$450

MACALLAN 12 \$500

CHIVAS 18 \$800

JOHNNIE WALKER BLUE \$950

MACALLAN 18 \$1800

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RECEPTION MENU

by CASA MADERA

..... TRAY PASSED APPS

\$25 pp / hour for choice of 3 tray passed items

\$35 pp / hour for choice of 5 tray passed items

3 Hours Max

Pollo Asado Mini Tacos

Truffle Mac & Cheese

Marinated Shrimp

Mini Wagyu Albondigas

Micro Lobster Rolls

Hummus Pita Bites

Duck Carnitas Mini Tacos

Tuna Timbale

Casa "Crack" Chicken Skewer

Kobe Steak Bites +\$10pp/hour

Hamachi Crudo

Avocado Toast

Cucumber Salmon Crudo

Aji Panca Steak Bites

Mushroom Tacos (vg)

..... STATIONS

Charcuterie Board \$20PP

bresaola, duck prosciutto, parmigiano,

truffle pecorino & whipped ricotta,

seasonal jam, crackers & bread

Mezze Platter \$18PP

whipped roasted eggplant, hummus &

tzatziki, served with house-made laffa

bread, warm olives & crudite

Fruit Station \$18PP

fresh seasonal fruit and berries

..... DESSERT STATION / TRAY PASS

Choice of 2 mini dessert options

\$30 per person per hour

Salted Caramel + Chocolate Truffle

Brown Butter Tarta

Peanut Butter Mousse

Matcha Mango Cheesecake

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DINNER RECEPTION AT SKYBAR

..... DINNER BUFFET

*\$85 pp - 1 starter + 1 salad + 2 entree options
(vegan option- additional charge) + 2 sides*

STARTERS: *choice of 1*

*Mayan Hummus
Whipped Aubergine
Albondigas*

SALAD: *choice of 1*

*Yucatan Chop
Artichoke & Manchego
Fattoush Salad*

ENTREES: *choice of 2*

*Steak (Wagyu can be made available
for an additional charge)
Chicken
Salmon
Truffle Risotto*

SIDES: *choice of 2*

*Mediterranean Rice
Charred Broccolini
Potato Confit
Maitake Mushrooms*



MONDRIAN

LOS ANGELES

TO BOOK YOUR SPECIAL CATERING & EVENTS OR
PERSONALIZED DINING EXPERIENCE, PLEASE CONTACT

MONDRIANLA-SALES@MONDRIANHOTELS.COM