

PRIVATE DINING & BESPOKE EVENT SERVICES

E A T A L Y

AN AUTHENTIC ITALIAN EXPERIENCE FOR EVERY OCCASION

A private event at Eataly is a transporting experience: with a collection of dining venues that span regional Italian cuisines and service styles, we offer bespoke event planning services to suit every need and occasion.

Contact us to book your event: LA.Events@eataly.com

TABLE OF CONTENTS

| Our Venues | 4 |
|---------------------|----|
| Bespoke Experiences | 5 |
| Eataly Los Angeles | |
| Terra | 6 |
| Capri | 12 |
| La Pizza & La Pasta | 18 |
| Full Store | 24 |

$O \: U \: R \: \: V \: E \: N \: U \: E \: S \: \: at a \: glance$

Our gorgeous location with breathtaking views offers venues featuring different regional Italian cuisines, service styles, and floorplans. Whether you are hosting an intimate dinner for 10 or a gala for 500, our team will help you design the event of your dreams.

| THE VENUE | THE Space | EVENT FORMATS | SERVICE Periods | STANDING CAPACITY | SEATED CAPACITY | |
|--|---|---|---|----------------------|--------------------|--|
| EATALY LOS ANGELES 10250 SANTA MONICA BLVD • LOS ANGELES, CA 10067 | | | | | | |
| LA PIZZA & LA PASTA | l,100 sq ft Includes Wraparound Patio | Group Dining Standing Reception Full Buyout | Lunch Cocktails Dinner | up to 250 guests | up to 140 guests | |
| CAPRI | 2,650 sq ft Includes Wraparound Patio | Group Dining Standing Reception Full Buyout | Lunch Cocktails Dinner | up to 110 guests | up to 70 guests | |
| TERRA | 11,000 sq ft Retractable Awning | Group Dining Standing Reception Full Buyout | Brunch(SAT/SUN) Lunch Cocktails Dinner | up to 350 guests | up to 140 guests | |
| FULL STORE | 67,000 sq ft | Standing Reception Full Buyout | Brunch Lunch Cocktails Dinner | up to 1500 guests | N/A | |

BESPOKE EXPERIENCES

As the World's leading experts on Italian gastronomy, Eataly offers an extensive menu of unique experiences like expert-led wine tastings and cooking classes. We'll even crack a whole wheel of Parmigiano Reggiano for your guests. Make your next event unforgettable by adding a custom enhancement to your event package.



Wine Tastings

Are you curious about, or just love Italian wines? Our wine experts will be there to tell you all about the production, history and culture of the wines.



Grigliata

Experience the tradition of the popular "grigliata," a type of Italian barbeque and unique social dining experience.



Oyster Bar

Oysters served raw on the halfshell, we offer guests a variety of different types of oysters as well as the experience of eating in a more hands on way.



Whole Cheese Wheels

A dish that mixes steaming hot pasta in a hollowed Parmigiano Reggiano wheel. The scraped cheese melts when the freshly cooked pasta is mixed in.



Live Prosciutto Slicing

Sweet delicate hand sliced wafer thin prosciutto served fresh from our carving station for you and your guests to enjoy.



Custom Gift Bags

The perfect party favor for any occasion - our team handpicks slected good from our marketplace.

TERRA Rooftop restaurant

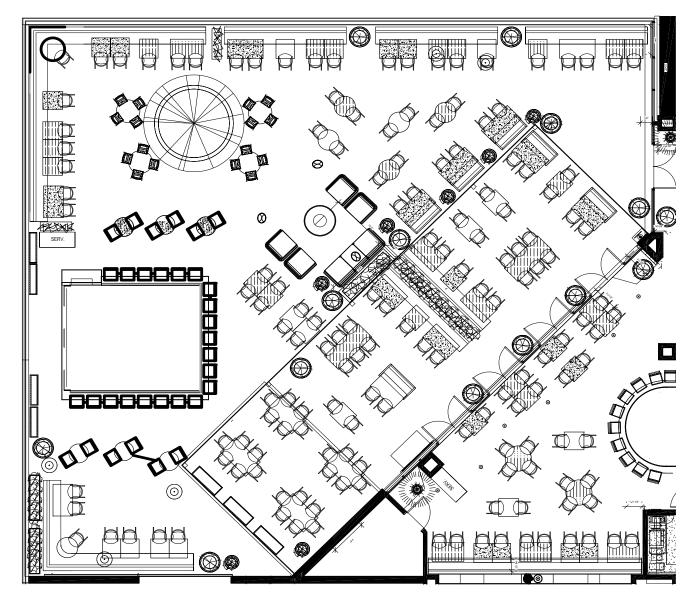




Located on the third floor of Eataly Los Angeles, Terra is a rooftop restaurant and lounge featuring a wood-burning Italian grill and views of the Hollywood Hills.

T E R R A Rooftop restaurant

THE SPACE



Group Dining

10–140 guests | Semi-Private/Private Seated Family-Style Meal

Standing Reception

15-250 guests | Semi-Private Standing Cocktail Reception

Full Restaurant Buyout

150 Dining Guests | 350 Standing Cocktail Reception Private

Standing Cocktail Reception or Seated Meal

TERRA ROOFTOP RESTAURANT

GROUP DINING 10-140 guests | Semi-Private/Private

DINING PACKAGES* Served Family-Style

Brunch | \$85 per guest includes choice of: 3 antipasti, 2 piatti, 3 contorni

Lunch | \$75 per guest includes choice of: 2 antipasti, 1 pasta, 1 piatti, 2 contorni

Dinner | \$125 per guest

includes choice of: 2 antipasti, 2 pasta, 2 piatti, 2 contorni, 2 verdure children's a la carte menu available for guests under 6* *Dessert available for an additional charge

BEVERAGE OPTIONS

Piccolo | \$50 per guest, Italian / American Beer and a selection of white, sparkling, and red wine

Medio | \$75 per guest Italian / American Beer, a selection of white, sparkling, and red wine, and four signature cocktails

MENU OPTIONS

Sample selection. Seasonal menu subject to change. Please inquire for full menu.

Pappardelle ai

Crema Fagioli

Terra

Funghi

Branzino

Bistecca

Antipasti

Insalata Verde Arrosticini Burrata Prosciutto e Fior Di Latte

Pasta Spaghetto Pomodoro

e Burrata

Cavatelli al Ragudi

- Verdure
 - Patate Frittes Broccolini Peperoni Arrosto
- All Griglia Dolci* Terra Tiramisu Pollo Alla Brace Con

*Housemade cake catalog available on request for



Grande | \$115 per guest

Italian / American Beer, a selection of white, sparkling, and red wine, signature and single premium cocktails, and two mocktails

A LA CARTE add-ons for any package

Gran Tagliere | \$38 per platter chef's selection of cured meats and cheeses served with grissini, mostarda, and seasonal fruit

Gigliata | \$52 per platter girlled meats and vegetables



TERRA Rooftop restaurant

$STANDING \ RECEPTION \ {}_{15\text{-}250 \text{ guests} \ | \ Semi-Private}$

DINING PACKAGES

Priced for 15 guests | 250 guest maximum 2 - 3 Hours | + additional charge past allotted time

Medio

includes preselected menu and and standard bar package starting at \$3,000

Superiore includes includes preselected menu and premium bar package

starting at \$5,000



BEVERAGE PACKAGES

Standard Italian / American Beer, a selection of white, sparkling, and red wine, and four signature cocktails

Premium

Italian / American Beer, a selection of white, sparkling, and red wine, signature and single premium cocktails, and two mocktails

MENU OPTIONS Sample selection. Seasonal menu subject to change. Please inquire for full menu.

Stationed Assaggi

Arrosticini (assorted meat/fish/vegetarian skewers) Meat, cheese and fruit platters Vegetable boards Foccacia Parmesan Wheel Whole Roasted Salmon Pastaccini Hand Carved Prosciutto





TERRA Rooftop restaurant

FULL RESTAURANT BUYOUT

SEATED EVENT PACKAGES

150 Dining Guests Includes pre-selected menu and premium beverage selection

PLEASE INQUIRE FOR PRICING



MENU OPTIONS Sample selection. Seasonal menu subject to change. Please inquire for full menu.

Assaggi choice of 5 Arrosticini (assorted meat/ fish/vegetarian skewers) Meat, cheese and fruit platters Vegetable boards Foccacia Parmesan Wheel Whole Roasted Salmon Pastaccini Hand Carved Prosciutto

Antipasti

Arrosticini Burrata Prosciutto e Fior Di Latte

Pasta

Spaghetto Pomodoro e Burrata Cavatelli al Ragudi Terra Pappardelle ai Funghi

Alla Griglia

Branzino Bistecca Pollo Alla Brace Con Crema Fagioli

Verdure

Patate Frittes Broccolini

Peperoni Arrosto

Dolci*

Terra

Tiramisu *Housemade cake catalog available on request for an additional charge



T E R R A Rooftop restaurant

FULL RESTAURANT BUYOUT

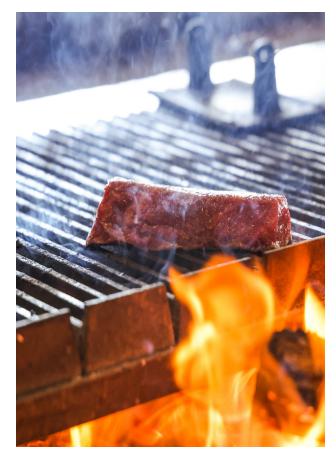
STANDING RECEPTION

up to 350 guests | Private Includes pre-selected menu and premium beverage selection

PLEASE INQUIRE FOR PRICING







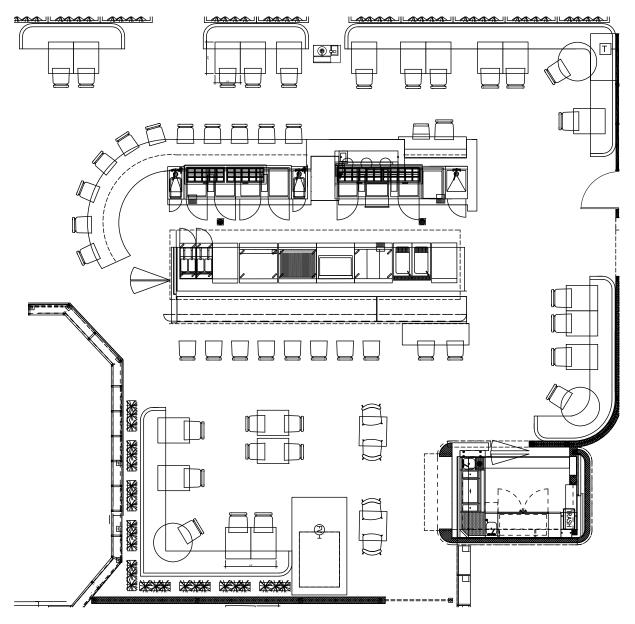






Discover a vibrant vision of southern Italy with fresh seafood, traditional pastas, a limoncello focused beverage program and regional Italian wines.

THE SPACE



Group Dining

10–70 Guests | Semi-Private Seated Family-Style Meal

Standing Reception

120 Guests | Semi-Private Standing Cocktail Reception

Full Restaurant Buyout

70 Dining Guests | 120 Standing Cocktail Reception

$G\,R\,O\,U\,P \quad D\,I\,N\,I\,N\,G \quad {\scriptstyle 10-70\;guests\;|\;Semi-Private}$

DINING PACKAGES* Served Family-Style

Lunch | \$59 per guest includes choice of: 3 antipasti, 2 piatti, 1 dolci

Dinner | \$89 per guest

includes choice of: 3 antipasti, 2 piatti, 1 contorni, 1 dolci *children's a la carte menu available for guests under 6



BEVERAGE OPTIONS

Piccolo | \$50 per guest, Italian / American Beer and a selection of white, sparkling, and red wine Medio | \$75 per guest Italian / American Beer, a selection of white, sparkling, and red wine, and four signature cocktails

MENU OPTIONS

Sample selection. Seasonal menu subject to change. Please inquire for full menu.

Secondi

E Limone

Antipasti

Caprese Fiori Di Zucca Carpaccio di Riccola

Calamari Alla Griglia iccola Bistecca Di Manzo Pesce Spada Capperi

Dolci*

Tiramisu Al Limoncello *Housemade cake catalog available on request for an additional charge Grande | \$115 per guest

Italian / American Beer, a selection of white, sparkling, and red wine, signature and single premium cocktails, and two mocktails

A LA CARTE

add-ons for any package

Gran Tagliere | \$38 per platter chef's selection of cured meats and cheeses served with grissini, mostarda, and seasonal fruit

Fritto Misto | \$34 per platter crispy calamari, shrimp, seasonal vegetables, herbs

Pasta Spaghetto Al Nerano

Scialatielli Allo Scoglio

Ravioli Alla Caprese



$STANDING \ RECEPTION \ {}_{40-120\;guests\;|\;Semi-Private}$

DINING PACKAGES

Priced for 10 guests | 70 guest maximum 2 - 3 Hours | + additional charge past allotted time

Medio

includes preselected menu and and standard bar package starting at \$3,000

Superiore

includes includes preselected menu and premium bar package starting at \$5,000



BEVERAGE PACKAGES

Standard Italian / American Beer, a selection of white, sparkling, and red wine, and four signature cocktails

Premium

Italian / American Beer, a selection of white, sparkling, and red wine, signature and single premium cocktails, and two mocktails

MENU OPTIONS Sample selection. Seasonal menu subject to change. Please inquire for full menu.

Assaggi

Oyster Bar Foccacia Crudi Whole Roasted Salmon Pastaccini Calamari Zucchini Pizza Amalfitana



3% Admin Fee | 20% Gratuity | 9.5% Sales Tax added to all packages

FULL RESTAURANT BUYOUT

SEATED EVENT PACKAGES

70 Dining Guests Includes pre-selected menu and premium beverage selection

PLEASE INQUIRE FOR PRICING



MENU OPTIONS Sample selection. Seasonal menu subject to change. Please inquire for full menu.

Assaggi

Oysters Meat, cheese and fruit platters Vegetable boards Foccacia Parmesan Wheel Whole Roasted Salmon Pastaccini Hand Carved Prosciutto

Antipasti

Caprese Fiori Di Zucca Carpaccio di Riccola

Pasta

Spaghetto Al Nerano Scialatielli Allo Scoglio

Ravioli Alla Caprese

Crudi

Branzino Bistecca Pollo Alla Brace Con Crema Fagioli Verdure

Patate Frittes

Zucchini

Dolci*

Tiramisu Al Limoncello *Housemade cake catalog available on request for an additional charge



FULL RESTAURANT BUYOUT

STANDING RECEPTION

up to 110 guests | Semi-Private Includes pre-selected menu and premium beverage selection

PLEASE INQUIRE FOR PRICING









LA PIZZA & LA PASTA EATALY LOS ANGELES

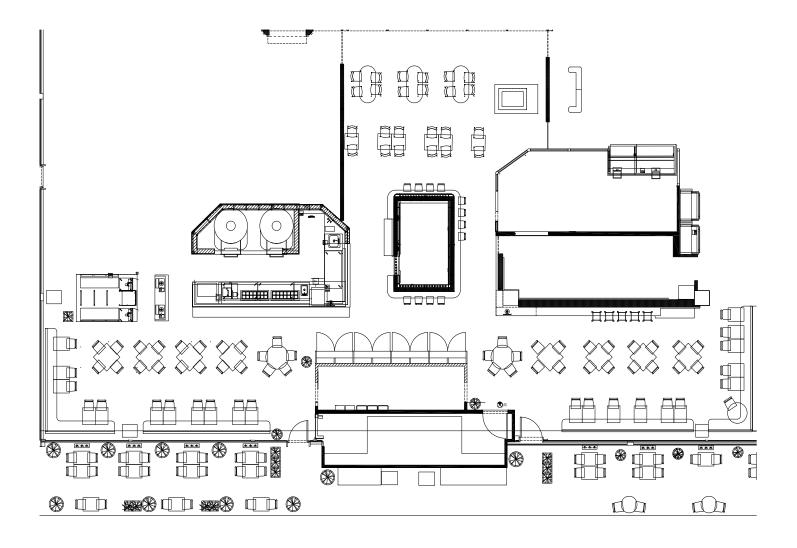


LA PIZZA & LA PASTA

Watch expert Rossopomodoro pizzaioli prepare traditional Neapolitan pizza in golden wood-burning ovens, and savor our selection of perfectly al dente pasta dishes.

LA PIZZA & LA PASTA EATALY LOS ANGELES

THE SPACE



Group Dining

15–140 guests | Semi-Private Seated Family-Style Meal

Standing Reception

10-250 Guests | Semi-Private Standing Cocktail Reception

Full Restaurant Buyout

140 Dining Guests | 250 Standing Cocktail Reception



GROUP DINING 15-140 guests | Semi-Private

DINING PACKAGES* Served Family-Style

Lunch | \$55 per guest includes choice of: 3 antipasti, 2 pizza, 2 pasta

Dinner | \$85 per guest

includes choice of: 3 antipasti, 2 pizza, 2 pasta *children's a la carte menu available for guests under 6 *Dessert available for an additional charge



BEVERAGE OPTIONS

Piccolo | \$50 per guest, Italian / American Beer and a selection of white, sparkling, and red wine Medio | \$75 per guest Italian / American Beer, a selection of white, sparkling, and red wine, and four signature cocktails

MENU OPTIONS

Sample selection. Seasonal menu subject to change. Please inquire for full menu.

Antipasti Fritto di Calamari e Zucchini Arrancini e Pomodoro e Mozzarella Bruschetta Al Pomodoro E Basilico

Pasta Lo Spaghetto Al Pomodoro Cacio e Pepe

Bolognese

Tagliatelle Alla

Pizza Margherita Verace TSG

Quattro Formaggi Salsicciota Grande | \$115 per guest Italian / American Beer, a selection of white, sparkling, and red wine, signature and single premium cocktails, and two mocktails

A LA CARTE add-ons for any package

Gran Tagliere | \$38 per platter chef's selection of cured meats and cheeses served with grissini, mostarda, and seasonal fruit

Fritto Misto | \$34 per platter crispy calamari, shrimp, seasonal vegetables, herbs

3% Admin Fee | 20% Gratuity | 9.5% Sales Tax added to all packages

$STANDING \ RECEPTION \ 10-250 \ guests \ | \ Semi-Private$

DINING PACKAGES

Priced for 10 guests | 250 guest maximum 2 - 3 Hours | + additional charge past allotted time

Medio

includes preselected menu and and standard bar package starting at \$3,000

Superiore includes includes preselected menu and premium bar package

starting at \$8,500



BEVERAGE PACKAGES

Standard Italian / American Beer, a selection of white, sparkling, and red wine, and four signature cocktails

Premium

Italian / American Beer, a selection of white, sparkling, and red wine, signature and single premium cocktails, and two mocktails

MENU OPTIONS Sample selection. Seasonal menu subject to change. Please inquire for full menu.

Assaggi

Oyster Bar Foccacia Pizza Alla Palla Parmagiano Reggiano Cheese Wheel Hand Carved Prosciutto Pastaccini



3% Admin Fee | 20% Gratuity | 9.5% Sales Tax added to all packages

FULL RESTAURANT BUYOUT

SEATED EVENT PACKAGES

140 Dining Guests | Semi-Private Includes pre-selected menu and premium beverage selection

PLEASE INQUIRE FOR PRICING



 $M \ E \ N \ U \quad O \ P \ T \ I \ O \ N \ S \quad \textit{Sample selection. Seasonal menu subject to change. Please inquire for full menu.}$

Assaggi

Oyster Bar Foccacia Pizza Alla Palla Parmagiano Reggiano Cheese Wheel Hand Carved Prosciutto

Antipasti

Fritto di Calamari e Zucchini Arrancini e Pomodoro e Mozzarella Bruschetta Al Pomodoro E Basilico

Pasta

Lo Spaghetto Al Pomodoro Cacio e Pepe Tagliatelle Alla Bolognese

Pizza

Margherita Verace TSG Quattro Formaggi Salsicciota

Verdure

Patate Frittes

Zucchini

Dolci*

Pastaccini *Housemade cake catalog available on request for an additional charge



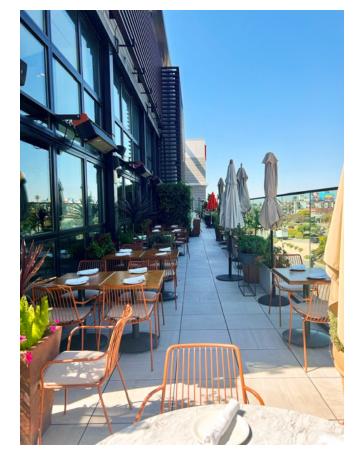
FULL RESTAURANT BUYOUT

STANDING RECEPTION

up to 250 guests | Semi-Private Includes pre-selected menu and premium beverage selection

PLEASE INQUIRE FOR PRICING

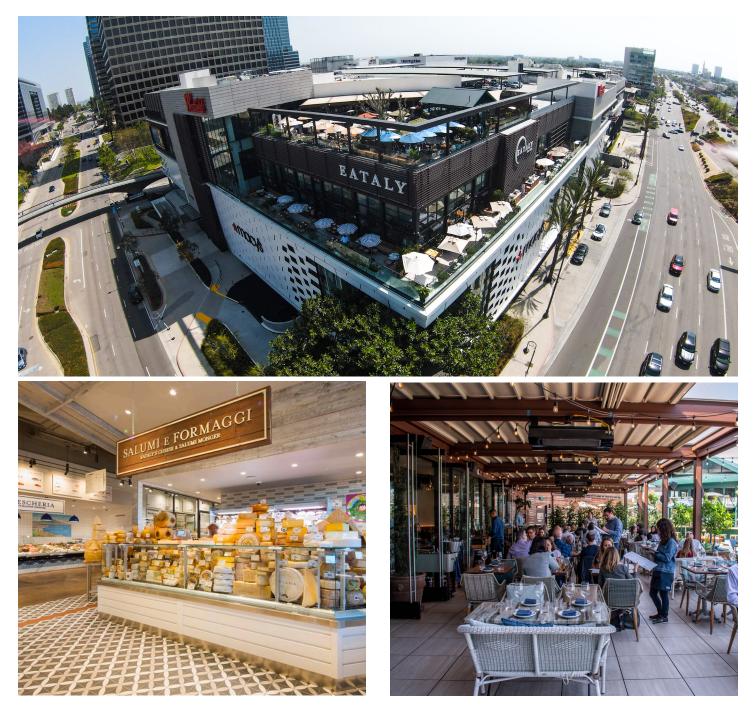








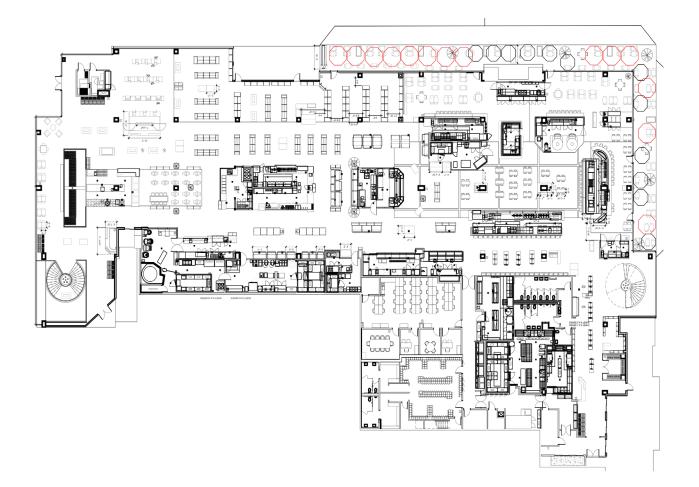
THE MARKETPLACE EATALY LOS ANGELES



Whether you're craving classic spaghetto al pomodoro, an aperitivo with a glass of regional Italian wine, or a seasonal dish made with locally-sourced ingredients, take a seat at one of Eataly Los Angeles' restaurants for authentic Italian food and drink to suit every taste.

THE MARKETPLACE EATALY LOS ANGELES

THE SPACE



Full Restaurant Buyout

1500 Guests | Private Standing Cocktail Reception

FULL RESTAURANT BUYOUT

STANDING RECEPTION

up to 1500 guests | Private Includes pre-selected menu and premium beverage selection

PLEASE INQUIRE FOR PRICING





