

"If the Oscars were awarded for cooking, Joachim Splichal would have to bunk out in the garage to make room for them in his house" - New York Times

Best Ambience, Los Angeles Best Service, Los Angeles and Orange County -Opentable

and Orange County -Opentable

Best Outdoor Dining, Los Angeles and Orange County -Opentable

WineSpectator Award of Excellence

# **EVENT SPACES**



## **ENTIRE RESTAURANT**

Enjoy a contemporary Californian-French menu featuring fresh, sophisticated dishes inspired by the farmers' market and featuring a daily rotisserie. Throughout the restaurant, the coolness of the expansive glass window panes is nicely balanced by the warmth of wood accents.

For a corporate reception or dinner, Café Pinot is an elegant and urban setting that provides both inside and outside seating.

#### **CAPACITIES**

Seated	Reception
190	200



## **GARDEN PATIO**

The Garden Patio, immediately adjacent to Maguire Gardens, is a remarkable location for post ceremony receptions, offering the best al fresco reception dining in downtown Los Angeles. A border of stone planters enclose the space, separating it from the rest of the park. Canvas umbrellas and olive trees shade the patio by day, while heaters warm it at night. When evening falls, the surrounding skyscrapers and sacred olive trees light up the night sky.

#### **CAPACITIES**

Seated	Reception
100	150



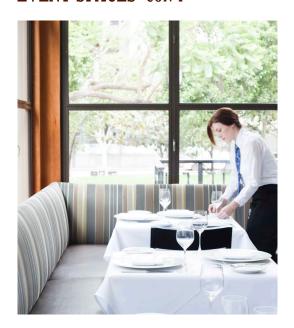
## **MAGUIRE GARDENS**

For your larger events, Maguire Gardens is a hidden garden oasis in the heart of downtown Los Angeles adjacent to the garden patio. Your guests will enjoy cocktails and canapés near the water fountains followed by dinner under the stars, surrounded by twinkling lights and sacred olive trees.

#### CAPACITIES

Seated	Reception
250 w/dancefloor	2000
300 w/out	

# **EVENT SPACES CON'T**



## SKYROOM TERRACE NORTH & SOUTH WING

### **SKYROOM TERRACE**

Glass-enclosed and overlooking a fountain, the Skyroom Terrace is perfect for an intimate shower, engagement lunch, rehearsal dinner or small wedding reception.

#### **NORTH WING**

Situated at the front of the restaurant, the North Wing offers a view of the downtown skyline. Perfect for celebratory dinners, this wing offers banquet style seating, with tables seating up to eight.

### **SOUTH WING**

Overlooking the Maguire Gardens, the South Wing provides a view of the gardens by day and the illuminated skyline by night. Seating is banquet style, with tables of up to eight for sophisticated engagement or rehearsal dinner parties.

#### **CAPACITIES**

Space	Seated	Reception
Skyroom Terrace	40	60
North Wing	20	30
South Wing	28	40

# HORS D'OEUVRES

## TRAY-PASSED

30 MINUTES SELECTION OF THREE I \$15 PER PERSON 45 MINUTES SELECTION OF THREE I \$20 PER PERSON

1 HOUR Selection of four I \$25 per person

Mini Gruyère and caraway popovers
Gazpacho shooters, cucumber, micro cilantro
Mini quiche, Gruyère, ham
Mini crab cakes, lemon aioli

Sliders, spicy aioli, pickled onions, Raclette cheese

Mushroom arancini, truffle aioli

Yellowtail sashimi, cherry-miso puree, puffed rice

Jumbo lump crab salad, sliced cucumber, Old Bay

Burrata crostini, basil, pistou

Whitefish ceviche, avocado mousse, jicama

Chickpea fritters, tahini lemon sauce

Lobster salad, tarragon aioli, brioche toast

Braised short rib, roasted garlic purée, crispy shallots

## CHEF'S SELECTION OF ASSORTED DOMESTIC AND IMPORTED CHEESES

30 MINUTES \$14 per person 1 HOUR \$18 per person 2 HOURS \$28 per person

Accompanied with honeycomb, seasonal fruit and nuts, toasted bread

Special dietary requests can be accommodated on site.
We are happy to customize a menu for your event.
Beverages charged upon consumption and customized to complement your menu.



# 2-COURSE LUNCH \$29

GROUPS OF 25 OR FEWER GROUPS OF 25

Select 2 entrées, 2 desserts Select 2 entrées, 1 dessert

### ENTRÉE

Chopped salad, romaine, radicchio, chicken breast, comte cheese, scallions, chickpeas, olives, baby tomatoes, champagne vinaigrette

Atlantic salmon, beet puree, shaved radish, glazed asparagus, citrus onions

Jidori chicken, smoked pee wee potatoes, wild arugula, whole-grain mustard sauce

Hanger steak, roasted eggplant puree, grilled heirloom tomatoes, garlic caper oil, arugula, bordelaise

\*\* A vegetarian option is always available upon request.

#### **DESSERT**

Vanilla bean panna cotta, fresh berries, raspberry coulis

Flourless chocolate cake, vanilla bean gelato

# 3-COURSE LUNCH \$36

GROUPS OF 25 OR FEWER GROUPS OF 26-40 GROUPS OVER 40 Select 2 starters, 3 entrées, 2 desserts Select 1 starter, 2 entrées, 1 dessert Select 1 starter, 1 entrée, 1 dessert

### **STARTER**

Little gem Caesar, creamy cracked pepper dressing, garlic croutons

Wild arugula, shaved asparagus, snap peas, radish, pecorino cheese, meyer lemon vinaigrette

Mixed green salad, shaved fennel, Parmesan cheese, citrus vinaigrette

### **ENTRÉE**

Atlantic salmon, beet puree, shaved radish, glazed asparagus, citrus onions

Jidori chicken, smoked pee wee potatoes, wild arugula, whole-grain mustard sauce

Hanger steak, roasted eggplant puree, grilled heirloom tomatoes, garlic caper oil, arugula, bordelaise

\*\* A vegetarian option is always available upon request.

#### **DESSERT**

Vanilla bean panna cotta, fresh berries, raspberry coulis

Flourless chocolate cake, vanilla bean gelato

Special dietary requests can be accommodated on site.
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