

The background of the entire page is a photograph of an outdoor dining terrace at dusk. The terrace is filled with people seated at tables, some under large patio umbrellas. Warm string lights are strung across the area, and tall black light poles are visible. In the background, two tall, modern skyscrapers with many lit windows rise against a twilight sky. A large, dark brown circular graphic is centered over the image, containing the text 'CAFÉ PINOT' in a white, serif font, with 'CAFÉ' in smaller letters above 'PINOT'. Below this, the words 'PRIVATE LUNCH MENU' are written in a smaller, white, sans-serif font.

CAFÉ PINOT

PRIVATE LUNCH MENU



“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
and Orange County
-*Opentable*



Best Service, Los Angeles
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 all 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 CONT



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 \$15 PER PERSON
45 MINUTES	SELECTION OF THREE \$20 PER PERSON
1 HOUR	Selection of four \$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.*

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional. Menu items subject to availability, restaurant reserves the right to substitute menu items.

C A F E
PINOT

2-COURSE LUNCH \$29

GROUPS OF 25 OR FEWER

Select 2 entrées, 2 desserts

GROUPS OF 25

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

Select 2 starters, 3 entrées, 2 desserts

GROUPS OF 26-40

Select 1 starter, 2 entrées, 1 dessert

GROUPS OVER 40

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

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