

Beverly Hills

LALLALASAAN

Station .

A COLORA

Contraction of the



SUR LE VERT





PICTURED: LIVING ROOM

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1000







2nd FLOOR TERRACE



LIVING ROOM





DINNER MENU

FOOD

PASSED HORS D'OEUVRES

KANPACHI CRUDO SPOONS | SHALLOTS/CALAMANSI VINEGAR/TANGERINE LACE

TROUT RILLETTES TOAST POINT | LEEKS/ESPELETTE/CHERVIL

MINI GRILLED CHEESE | YOUNG COMTE/HOOKS/RIOJANA

PLATED 4 COURSE DINNER

CAVIAR COURSE PETROSSIAN CAVIAR SERVICE | TRADITIONAL ACCOMPANIMENTS

SECOND COURSE

BIG EYE TUNA CRUDO | ROASTED ALLIUM YOLK SAUCE/SCALLION/CHILI OIL/ VERJUS

OR

BIBB LETTUCE SALAD | FINES HERBS/SHAVED PARMESAN/RED WINE VINAIGRETTE

MAIN COURSE SEARED CHICKEN BREAST | FINES HERBS SAUCE/ARUGULA SALAD OR **ROASTED HALIBUT | CARROT SOUBISE/PICKLED CARROTS/PEA SALAD** OR 30 DAY DRY AGED NY STEAK | BORDELAISE/MAITAKE MUSHROOMS/ARUGULA SALAD

DESSERT CRÉMEUX AU CHOCOLAT | JASMINE WHIPPED CREAM/DULCEY PEARLS







WINE

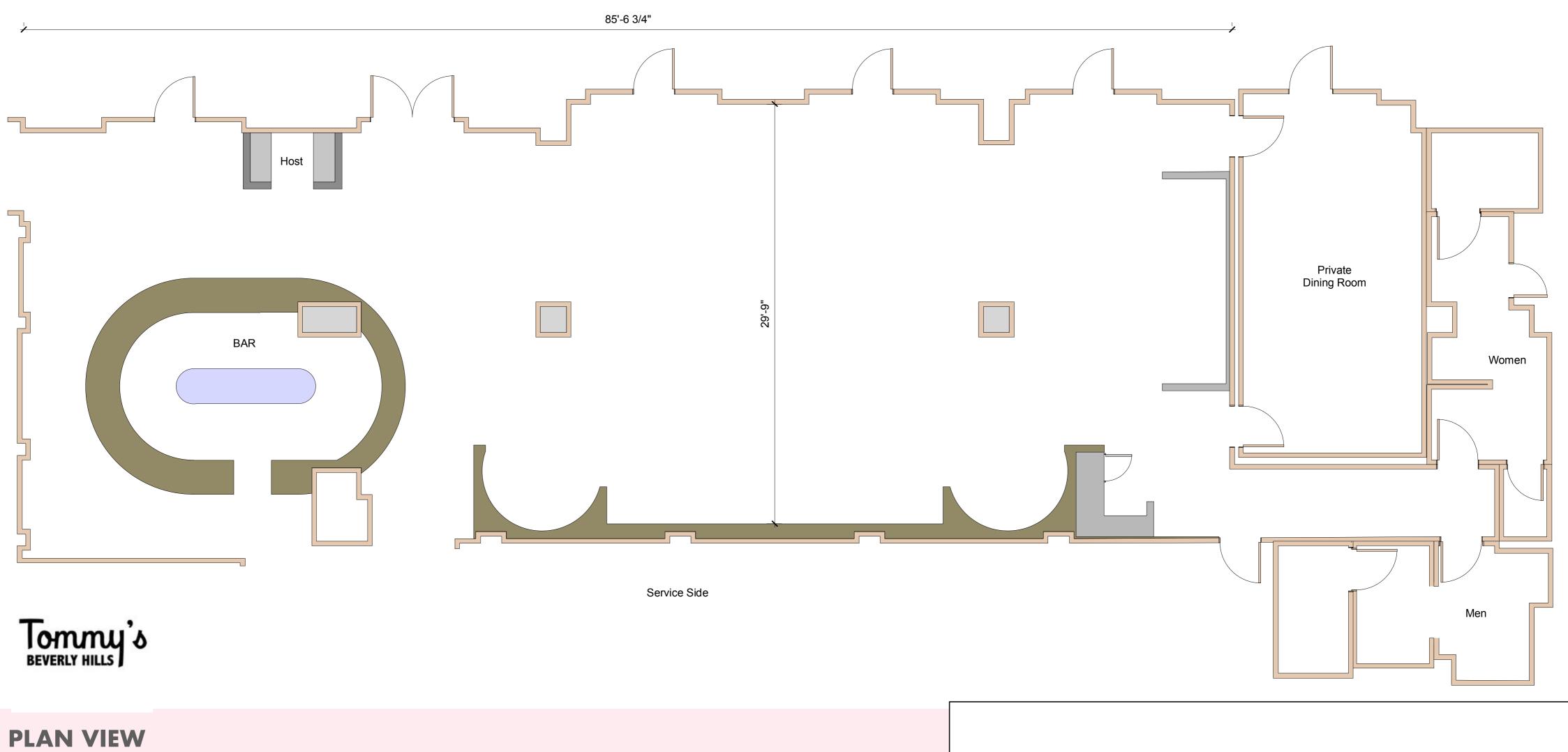


ITEM	AMOUNT
TRAY PASSED CANAPES (\$33 PP)	
WELCOME CHAMPAGNE (\$88 BOTTLE) WELCOME COCKTAIL (\$22 PER COCKTAIL)	
GUIDED SOMMELIER SELECTIONS - (\$130 PP)	
4 COURSE DINNER W/ CAVIAR SERVICE (\$225 PP)	
AFTER DINNER DRINKS/OPEN BAR	
ROOM RENTAL/BUY OUT FEE (\$5,000)	
VALET PARKING (15 CARS @ 12 PER CAR)	
SUB TOTAL	
EVENT STAFFING (CHEFS, BAR & SERVICE STAFF)	
SERVICE CHARGE (22%)	
SALES TAX (9.5%)	
TOTAL	





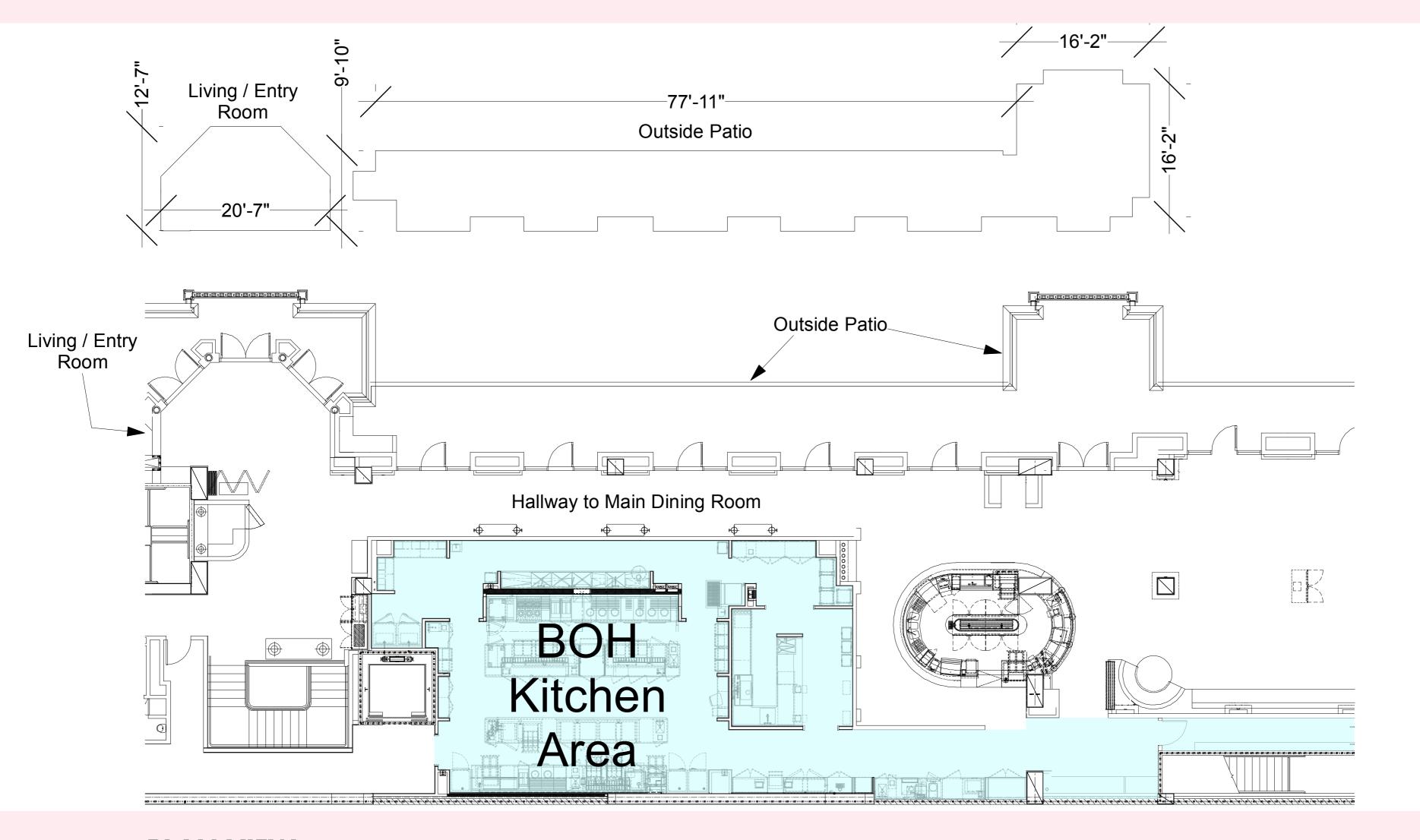
DINING ROOM







ENTRY & LIVING ROOM



PLAN VIEW SCALE: 1/16" = 1'- 0"



EVENT DETAILS

GUARANTEED GUEST COUNT To assure our best service, we require a Final Guaranteed Guest Count seventy-two hours prior to your function. In the absence of a Finalized Guaranteed Guest Count, the number of guests referenced at the time of the original booking will serve as the Final Guaranteed Guest Count.

DEPOSITS & FINAL PAYMENT We require a non-refundable deposit of 50% of the total invoice cost, in order to secure the date and time of the client's event. Deposits may be transferable up to 14 days prior to the event depending on the time and resources that have been spent on preparation for the event. Final payment is due along with the final minimum guest count (10) days prior to the event date.

MENU SELECTIONS We look forward to collaborating with you to design the menu of your choice. Menu items are subject to seasonal availability and market conditions. We guarantee pricing as agreed to in signed contracts. Menus are set two weeks prior to events. Please apprise us of special preferences, including allergies, within one week prior to the event.

SPECIAL SERVICES & DECORATIONS To ensure a successful event, we are pleased to provide assistance with cakes for special occasions, floral arrangements, ice carvings, decorations, theme accessories and your audio/visual needs.

CONTACT

