Beverly Hills

A TEL S . S LAT







Two incredible venues, under the same roof. Visit our two story, iconic venue in the heart of Beverly Hills

PICTURED: LIVING ROOM

0.

Æ

-





PASSED HORS D'OEUVRES & CHARCUTERIE STATION

PASSED CANAPÉS

SEAFOOD

KANPACHI CRUDO SPOONS | SHALLOTS/CALAMANSI VINEGAR/TANGERINE LACE TROUT RILLETTES TOAST POINT | LEEKS/ESPELETTE/CHERVIL KANPACHI CRUDO SPOONS | CALAMANSI VINEGAR/TANGERINE LACE TROUT RILLETTES TOAST POINT | LEEKS/ESPELETTE/CHERVIL SMOKED SALMON TARTINE | PRESERVED LEMON

LAND

GRILLED NY STEAK | PEARL ONION SKEWER BRAISED SHORT RIB | RED WINE, CREAMY POLENTA MARY'S CHICKEN SKEWERS | FINE HERBS & LEMON DIP

VEGETARIAN/*VEGAN

MINI GRILLED CHEESE | YOUNG COMTE/HOOKS/RIOJANA *AVOCADO HUMMUS | WITH TORTILLA CHIP *CAULIFLOWER POPCORN ***ORECCHIETTE BITES | ROASTED TOMATO MARINARA** *FRENCH FRIES | HARISSA KETCHUP *MARINATED VEGETABLE SKEWER | FINE HERBS & CITRUS

SUR LE VERT

STATIONS

CHEESE & CHARCUTERIE

PECORINO. BLUE CHEESE. AGED CHEDDAR. PARMESAN SOPRESSATA. JAMON SERRANO. SORIA CHORIZO. ROASTED PEPPERS, KALAMATA OLIVES, MARCONA ALMONDS, WALNUTS, SPICED HONEY. HOUSE JAMS. DAILY BREAD & CRACKERS

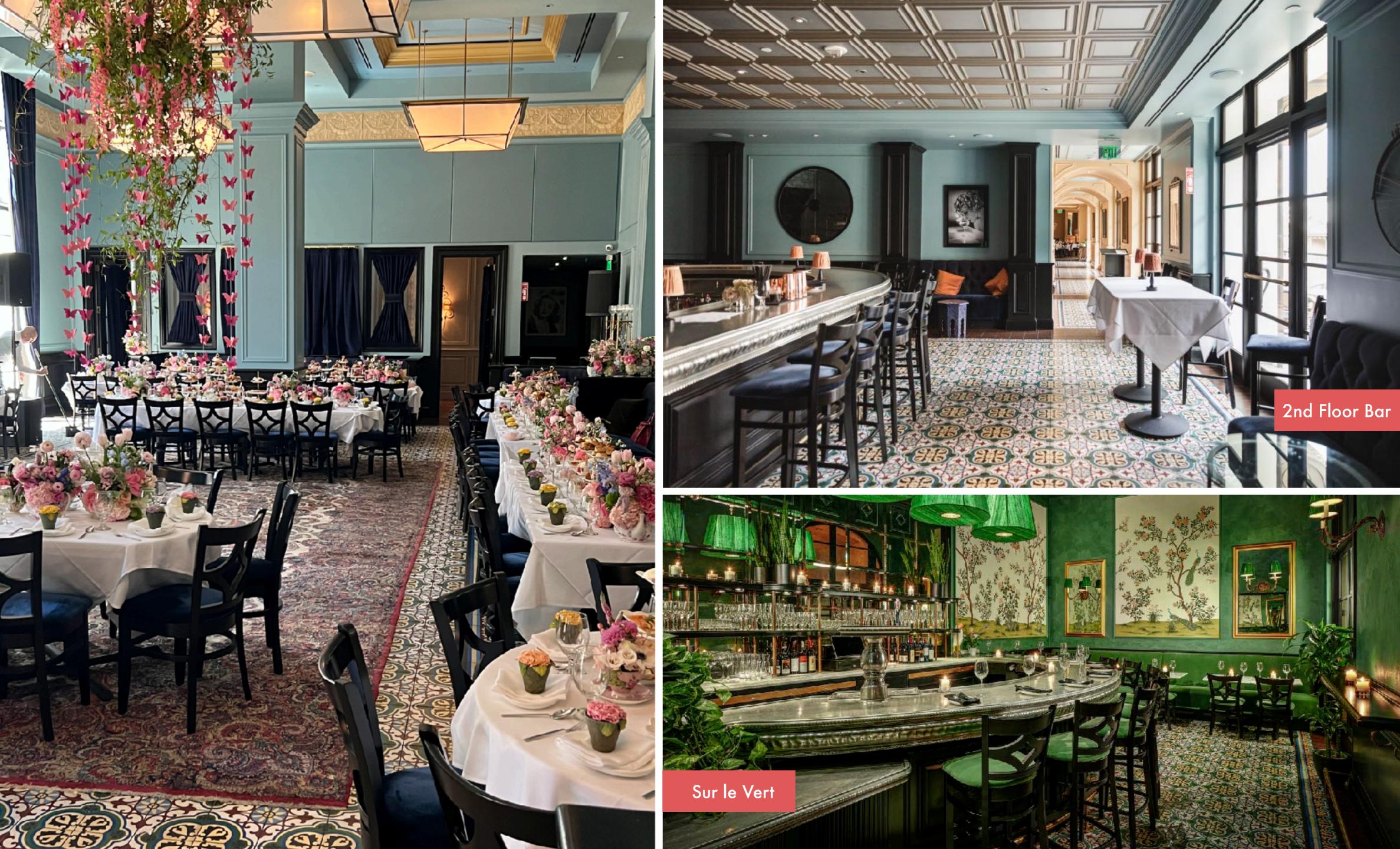
RAW BAR

MAIN LOBSTER. STEAMED & SPLIT COLOSSAL SHRIMP COCKTAIL. SPLIT KING CRAB LEGS OYSTERS ON THE HALF SHELL. HARISSA HORSERADISH COCKTAIL SAUCE. APPLE-CUCUMBER MIGNONETTE. GUAJILLO MAYONNAISE

PRIME RIB STATION

48 DAY DRY AGED PRIME RIB. BRAISED RED CABBAGE. SHALLOT SMASHED POTATOES. CREAMED SPINACH. HOUSE AU JUS. CREAMED HORSERADISH, RED WINE DEMI-GLACE

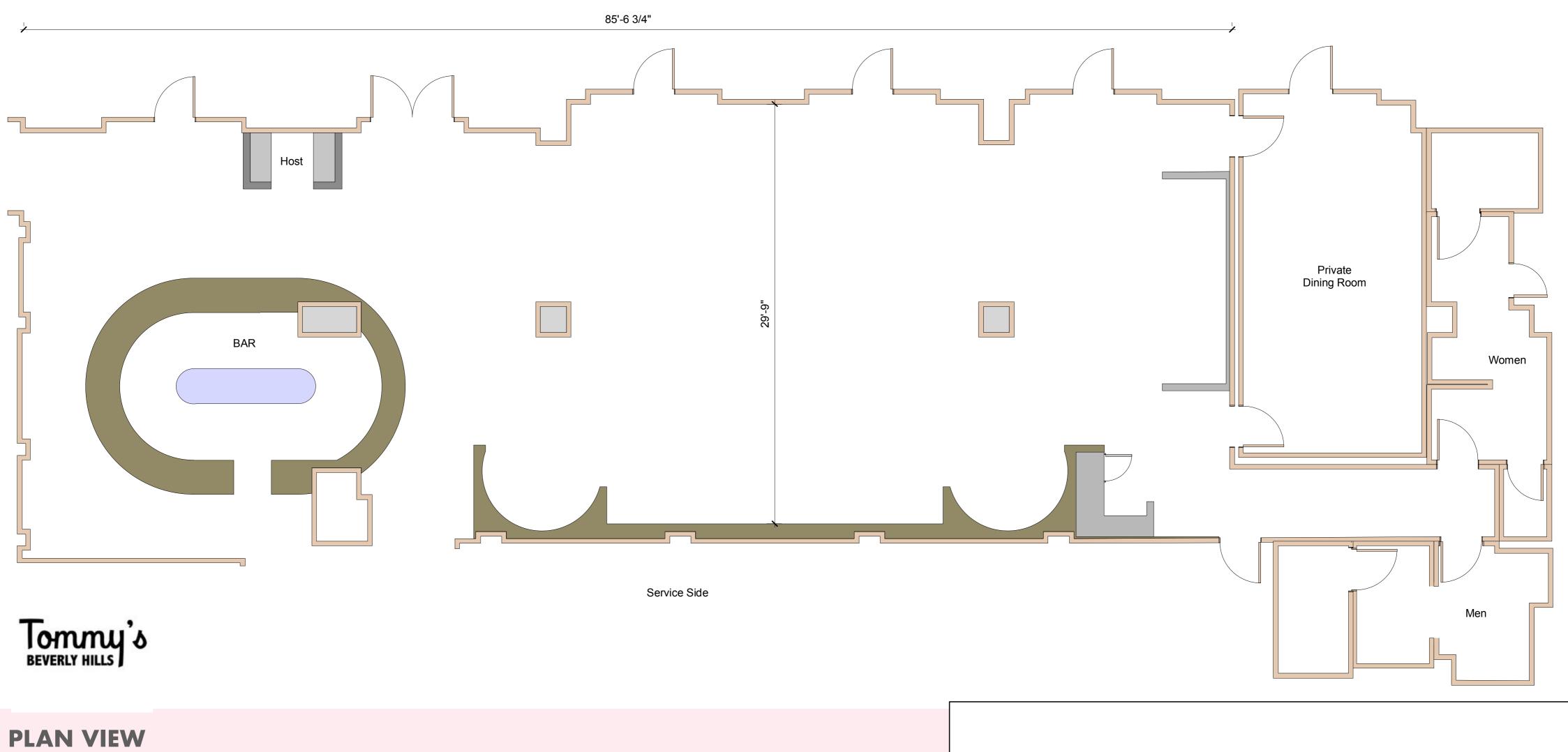
DESSERTS ASSORTED HOUSE COOKIES & MACAROONS MINI FROZEN YOGURT CONES CRÉMEUX AU CHOCOLAT







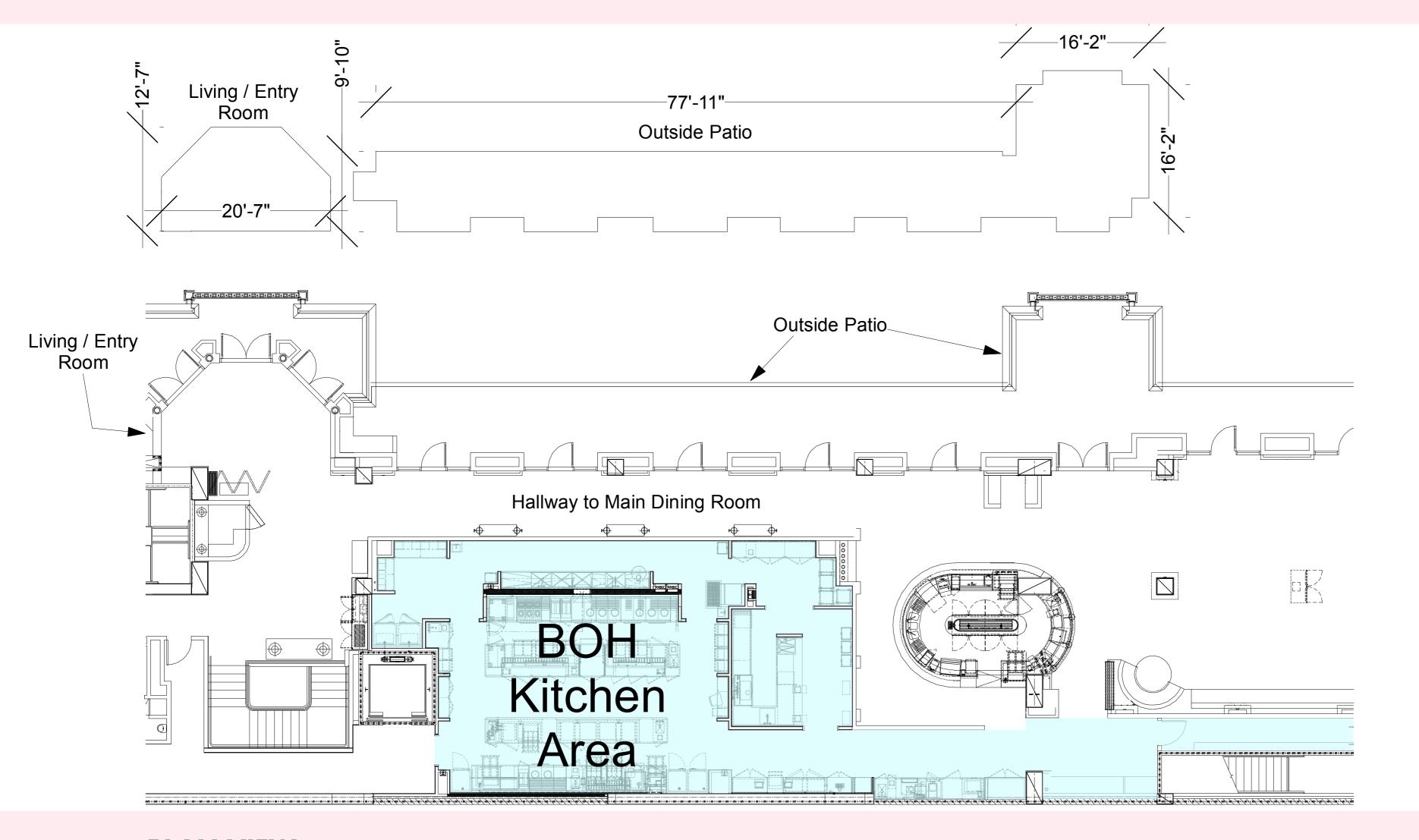
DINING ROOM







ENTRY & LIVING ROOM



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



SUR LE VERT







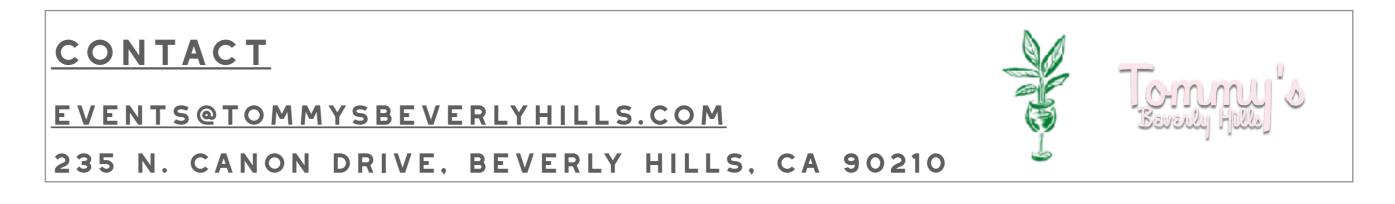
EVENT DETAILS

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.

spent on preparation for the event.

A/V NEEDS We do not have Audio-Visual Equipment available in-house. If needed, we will gladly organize AV through a separate vendor. Guests are able to provide their own vendors and equipment with appropriate approval.





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

Final payment is due along with the final minimum guest count (10) days prior to the event date.