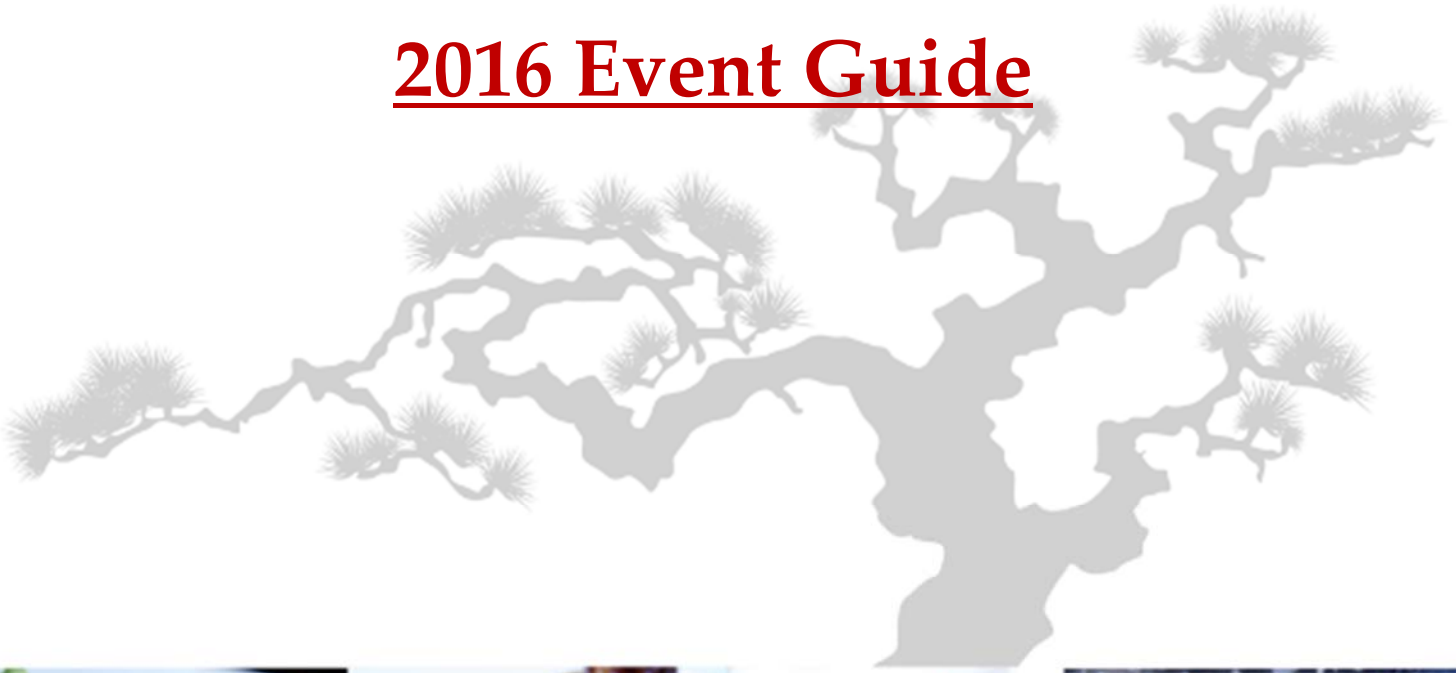


2016 Event Guide



kristel@thechaya.com | 213.500.7220 | www.thechaya.com
CHAYA DOWNTOWN LOS ANGELES | CHAYA VENICE

CHAYA

DOWNTOWN

Thank you for considering Chaya Downtown for your next event. Please be rest assured that our great attention to detail and service oriented staff will help make your event very memorable. With a tradition of unmatched hospitality that began over 400 years ago, Chaya restaurants promise an unparalleled dining experience.

At Chaya Downtown we combine design elements of urban chic and European, infused with warm Japanese hospitality. We offer a glass enclosed private dining room for intimate gatherings (36 seated, 50 standing), an expansive garden patio for the perfect urban oasis event (80 seated, 125 standing). For your larger private party needs you may also combine these two adjoining spaces for a maximum of 120 seated and 200 standing. We also offer rental of our spacious main dining room (125 seated, 225 standing) and bar, which are able to accommodate all types of events. Feel free to contact us for more information on full venue buyouts.

Our chef's take on euro-Asian cuisine, exemplified by the detail and precision of each plate, our extensive and worldly wine list and our drive for impeccable service are sure to make your experience here at Chaya Downtown an enormous success.

Thank you for your interest in Chaya Downtown. We look forward to creating an event to remember for you and your guests.

Sincerely,

Kristel Kim, Catering & Special Events Manager
(213) 500-7220
kristel@thechaya.com

Chaya Downtown
(213) 236-9577
cd@thechaya.com

Hours of Operation

Lunch: Monday-Friday 11:30am-2:30pm
Dinner: Monday-Saturday 5:30pm-10:00pm
Sunday 5:00pm-9:00pm
Bar Menu: Monday-Friday 4:00pm-8:00
Saturday 5:30-8:00 & Sunday 5:00pm-8:00

525 South Flower Street
Los Angeles, CA 90071
(213) 236-9577
(213) 489-1819 fax
www.thechaya.com

*Guests will choose one item from each course at your event ~ All menus are subject to market availability
9% sales tax, 18% gratuity & 4% administration fee are additional*

CHAYA

D O W N T O W N

Dinner Prix Fixe Menu

STARTERS

Soup du Jour
chef's daily selection

Wild Arugula Salad
shaved fennel / parmesan cheese / lemon vinaigrette

Seared Albacore Crudo
garlic ponzu / crispy onion

Ahi Tuna Tartare
avocado / tarragon-caper aioli / toasted crostini

MAIN COURSE

Pan Roasted Atlantic Salmon
celery root puree / asparagus / pinot noir sauce

Grilled Half Jidori Chicken
charred brussels sprouts / french fries / dijon sauce

Grilled 8oz Rib Eye Steak
green beans / garlic roasted potato / three peppercorn sauce

Japanese Kabocha Pumpkin Gnocchi *(Included with every prix fixe)*
coconut kabocha puree / tomato confit / broccolini & brussels sprouts / kale
(Vegan & Vegetarian)

Miso Marinated Sea Bass *(\$5.00 supplement)*
wasabi soy broth / baby bok choy / Japanese eggplant / rice gallette

Angus Filet Mignon *(\$15.00 supplement)*
pee wee potatoes / creamed spinach / black truffle sauce

DESSERT

Warm Milk Chocolate Croissant Bread Pudding
caramel ice cream

Organic Seasonal Sorbet
Fresh fruit

Flourless Chocolate Cake
valrhona chocolate / chantilly cream / salted caramel

Fuji Apple Tart
vanilla ice cream

*Guests will choose one item from each course at your event ~ All menus are subject to market availability
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Dinner Prix Fixe Menu Pricing Guide

For Parties of 25 people or less

3-Course Dinner ~ \$65.00 per person

Please select 2 starters, 3 mains and 2 desserts

4-Course Dinner ~ \$75.00 per person

Please select 1 starter, 2 additional starters, 3 mains and 2 desserts

For Parties of 26 people or more

3-Course Dinner ~ 65.00 per person

Please select 2 starters, 2 mains and 2 desserts

4-Course Dinner ~ \$75.00 per person

Please select 1 starter, 2 additional starters, 2 mains and 2 desserts

For Parties of 35 people or more

3-Course Dinner ~ \$65.00 per person

Please select 1 starter, 2 mains and 2 desserts

4-Course Dinner ~ \$75.00 per person

Please select 1 starter, 1 additional starter, 2 mains and 1 dessert

Pricing does not include beverages, tax and gratuity

*Guests will choose one item from each course at your event ~ All menus are subject to market availability
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CHAYA

D O W N T O W N

Lunch Prix Fixe Menu

STARTERS

Soup du Jour
chef's daily selection

Wild Arugula Salad
shaved fennel / parmesan cheese / lemon vinaigrette

Seared Albacore Crudo
garlic ponzu / crispy onion

Ahi Tuna Tartare
avocado / tarragon-caper aioli / toasted crostini

MAIN COURSE

Pan Roasted Atlantic Salmon
celery root puree / asparagus / pinot noir sauce

Grilled Jidori Chicken Breast
charred brussels sprouts / french fries / dijon sauce

Grilled Black Angus NY Steak
green beans / garlic roasted potato / three peppercorn sauce

Japanese Kabocha Pumpkin Gnocchi *(Included with every prix fixe)*
coconut kabocha puree / tomato confit / broccolini & brussels sprouts / kale
(Vegan & Vegetarian)

Miso Marinated New Zealand Snapper
wasabi soy broth / baby bok choy / Japanese eggplant / rice gallette

Lobster & Rock Shrimp Ravioli
basil pesto cream sauce / organic tomato marinara / parmesan

DESSERT

Warm Milk Chocolate Croissant Bread Pudding
caramel ice cream

Organic Seasonal Sorbet
Fresh fruit

Flourless Chocolate Cake
valrhona chocolate / chantilly cream / salted caramel

Fuji Apple Tart
vanilla ice cream

*Guests will choose one item from each course at your event ~ All menus are subject to market availability
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Lunch Prix Fixe Menu Pricing Guide

For Parties of 25 people or less

3-Course Lunch ~ \$44.00 per person

Please select: 2 starters, 3 mains and 2 desserts

4-Course Lunch ~ \$54.00 per person

Please select: 1 starter, 2 additional starters, 3 mains and 2 desserts

For Parties of 26 people or more

3-Course Lunch ~ \$44.00 per person

Please select: 2 starters, 2 mains and 2 desserts

4-Course Lunch ~ \$54.00 per person

Please select: 1 starter, 1 additional starter, 2 mains and 2 desserts

For Parties of 35 people or more

3-Course Lunch ~ \$44.00 per person

Please select: 1 starter, 2 mains and 2 desserts

4-Course Lunch ~ \$54.00 per person

Please select: 1 starter, 1 additional starter, 2 mains and 1 dessert

Pricing does not include beverages, tax and gratuity

*Guests will choose one item from each course at your event ~ All menus are subject to market availability
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CHAYA

D O W N T O W N

Appetizer Platters

Serves 8-10 people

Crispy Monterey Calamari – <i>spicy aioli & fresh lemon</i>	\$60
Soy Ginger Fried Chicken Karaage Bites	\$60
Chaya Angus Sliders – <i>spicy aioli & mango chutney</i>	\$60
Garlic French Fries	\$40
Vegetable Crudit� – <i>sweet miso dip</i>	\$52
Edamame with Sea Salt	\$38
Assorted Crostini Platter – <i>mushroom parmesan / prosciutto & dried fig / heirloom tomato & burrata</i>	\$52
Assorted Skewer Platter – <i>chicken / beef / bacon wrapped dates</i>	\$75
Popcorn Shrimp – <i>Chili miso sauce</i>	\$85
Assorted Vietnamese Rice Paper Rolls – <i>shrimp, chicken & salmon mango with crisp greens and fresh herbs</i>	\$65
Assorted Cheese Platter – <i>chef's selections of the week – served with French baguette, seasonal fruit & nuts</i>	\$80
Assorted Mini Sandwiches – <i>short rib melt / prosciutto, fresh mozzarella, tomato, arugula / grilled chicken</i>	\$80
Tuna Poke Platter – <i>served with wonton crisps</i>	\$100
Smoked Salmon Flat Bread – <i>black truffle cream</i>	\$100

Sushi Platters

Sakura Platter (46 pieces of cut rolls) california roll / caterpillar roll / American kobe beef roll / spicy tuna roll vegetarian roll / shrimp tempura roll	\$90
Take Platter (58 pieces of cut rolls) california roll / caterpillar roll / American kobe beef roll / spicy tuna roll king salmon roll / spider roll / shrimp tempura roll	\$100
Matsu Platter (60 piece sushi and rolls) shrimp sushi / salmon sushi / hamachi sushi / tuna sushi california roll / spicy tuna roll / dragon roll / vegetarian roll	\$115

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CHAYA

D O W N T O W N

Tray Passed Appetizers

FROM THE LAND

FRIED GINGER SOY CHICKEN KAARAGE BITES
GRILLED CHICKEN YAKITORI SKEWERS – *sweet soy glaze*
CHICKEN SPRING ROLL – *peanut sauce*
GRILLED BLACK ANGUS BEEF SKEWER - *wasabi pickles*
CHAYA ANGUS BEEF SLIDERS – *mango chutney, spicy aioli*
BRAISED SHORT RIB & FONTINA CHEESE FLATBREAD
CHICKEN MEATBALL SKEWERS- *sweet soy glaze*
BACON WRAPPED MEDJOO DATES- *aged balsamic reduction*
BBQ BABY BACK PORK RIBS
MAPLE LEAF DUCK BREAST SKEWERS- *sweet red miso sauce*

FROM THE SEA

SEARED ALBACORE TATAKI & AVOCADO WONTON CRISPS
TUNA POKE ON WONTON CRISPS
TUNA TARTARE CROSTINI
SALMON BATTERA SUSHI
TUNA BATTERA SUSHI
DRAGON BATTERA SUSHI – *eel & avocado*
CHEF'S ASSORTMENT OF SUSHI ROLLS
SALMON TARTAR & WASABI CREAM ENDIVE SPEARS
SMOKED SALMON & DILL CREAM CHEESE FLATBREAD

FROM THE GARDEN

WILD MUSHROOM CROSTINI – *shaved parmesan*
BURRATA CHEESE, MOMOTARO TOMATO & OBA LEAF CROSTINI
GORGONZOLA & DRIED FIG FLATBREAD
CUCUMBER MORO- *miso*
CRISPY GOAT CHEESE MEDALLION WITH BLACK OLIVE TAPENADE
FROSTED CANARY POTATOES – *crème fraîche, chives*
CHAYA FRIED MACARONI AND CHEESE CROQUETTES
GRILLED CHEESE – *miso jam*

CHAYA

DOWNTOWN

For Up to One Hour

any 4 items - \$19.00 per person
any 6 items - \$27.00 per person
any 8 items - \$32.00 per person

For Up to Two Hours

any 4 items - \$29.00 per person
any 6 items - \$37.00 per person
any 8 items - \$42.00 per person

Desserts

Tray Passed Selection of Assorted Petite Desserts & Tartlets
\$8 per person for 30 minutes

Stationary Platters

Chocolate Pistachio Cookies – <i>Frangelico whipped cream</i> (30 pcs)	\$60
Mini Chocolate Croissant Bread Pudding (60 pcs)	\$65
Mini Mascarpone Cheesecake – <i>graham cracker crust</i> (60pcs)	\$65
Assorted Mini Cookies (30pcs) & Mini Brownie (20pcs) Platter	\$55
Assorted Miniature Tarts (40pcs)	\$70

CHAYA

DOWNTOWN

Open Bar Packages

Wine & Beer

Bottled & Draft Beers, House Wines by the glass, Juices, Sodas

\$30/pp for two hours ♦ \$40/pp for three hours ♦ \$50/pp for four hours

House Wines & Cocktails

Mixed House Cocktails, Bottled & Draft beers, House Wines, Juices, Sodas
(Top Shelf Items, Liqueurs, Cordials and Cognacs are Excluded)

\$38/pp for two hours ♦ \$52/pp for three hours ♦ \$64/pp for four hours

Premium Bar

Premium Mixed Cocktails, Bottled & Draft Beers, House Wines
House Champagne by the glass, Juices, Sodas
(Top Shelf Items, Liqueurs, Cordials and Cognacs are Excluded)

\$44/pp for two hours ♦ \$58/pp for three hours ♦ \$72/pp for four hour

Top Shelf Bar

Includes all items on the Premium Bar, plus Top Shelf Mixed Cocktails,
Bottled & Draft Beers, Upgraded Wines and Champagnes by the glass, Juices & Sodas
(Some Cognacs, Single Malts and Liqueurs are Excluded)

\$50/pp for two hours ♦ \$65/pp for three hours ♦ \$80/pp for four hours

Beverage Charged on Consumption Also Available

Coffee & Tea Not Included in Packages – Will be Charged on Consumption

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