



# Villa events

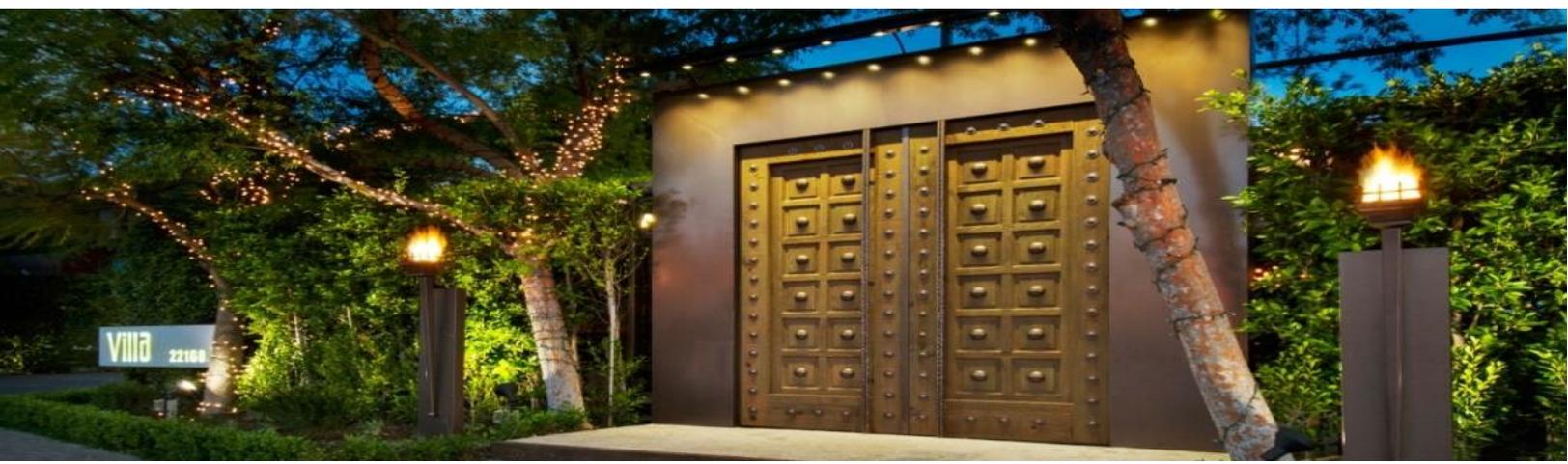
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# PHILOSOPHY

VILLA is about warmth, genuine hospitality and spectacular cuisine. VILLA's all day-every day lunch, brunch and dinner menus provide the best accompaniment for any and every occasion. VILLA prides itself on offering exceptional service whether you are hosting an intimate cocktail/hors d'oeuvres party, baby or bridal shower, celebrating a landmark birthday, or holding an impressive business dinner. VILLA also has been honored to be the one of the best venues for wedding ceremonies and receptions. In keeping with our home and hearth sensibility, we encourage a family-style approach to dining but also offer traditional plated menus.





## PRIVATO

Our secluded second floor dining room-lounge with adjacent balcony is a unique and gorgeous event space with it's massive fireplace, private full service bar, carrera marble counters, custom and antique chandeliers, rustic styled and plush furnishings. Your guests will feel "right at home" in this warm and inviting yet graceful and elegant space.





## VINE GARDEN

available for daytime events only

Billed by "Here Comes The Guide" as "our favorite spot for outdoor celebrations," Villa's outdoor, garden patio has been recently updated to host wedding ceremonies and other events as it has for generations of couples and families in the past.





## SEMI PRIVATO

Located on the first floor, this slightly elevated room is perfect for more medium sized groups. Rustic comfortable seating and plush, tufted leather banquette seating provide the space with comfortable and elegant seating. The dual sided, stone framed fireplace, marble countertops and open kitchen give the room an inviting and warm ambiance.



# HORS D'OEUVRES

minimum order of 25 pcs per selection

## STATIONARY

priced per person

CRUDITE 3.00

SPICED ROASTED NUTS 2.00

PITA CHIPS, HUMMUS, SPICY EGGPLANT 4.50

FRUIT PLATTER 5.00

CHEESE PLATTER 6.00

FRUIT AND CHEESE PLATTER 7.00

CHARCUTTERIE & CHEESE PLATTER 9.00

## PASSED

priced per piece

### CROSTINI

PESTO, OLIVE, FETA, TOMATO 2.50

MARINATED TOMATOES, BURRATA, BASIL 2.50

ROASTED MUSHROOMS, GOAT CHEESE, HERBS 2.50

SMOKED SALMON, CRÈME FRCHE, DILL 3.00

PROSCIUTTO 3.00

CRAB SALAD, AVOCADO, AIOLI 4.00

FILET MIGNON, HORSERADISH CREAM 3.50

### BITES

CAPRESE SKEWERS 2.50

ARANCINI, TRUFFLED CHEESE, SAFFRON AIOLI 2.50

FRUIT & BRIE TARTLETTES 2.50

TANDOORI CHICKEN SKEWERS 3.00

PROSCIUTTO WRAPPED ASPARAGUS 3.50

FRIED CHICKEN SLIDER 3.00

PULLED PORK SLIDER, ARUGULA, PEPERONCINI 4.00

BEEF SLIDERS 4.00

MINI LAMB MEATBALLS 3.50

MARINATED BEEF SKEWERS, CHIMICHURRI 3.50

GRILLED LAMB CHOPS, ALMOND ROMESCO 5.00

CRAB SALAD ON ENDIVE 3.50

MINI CRAB CAKES 4.00

TUNA TARTARE ON WONTON CHIP 3.50

GRILLED SHRIMP SKEWER 4.00

SHRIMP TEMPURA 4.00

### SPOONS

MARINATED' BEETS, GOAT CHEESE, WALNUTS 2.50

TUNA CRUDO, CUCUMBER, FRESNO CHILE 3.00

SHRIMP COCKTAIL 4.50

ENDIVE CRAB SALAD 3.00



# FAMILY STYLE

3 Course Price Starting At \$39 dinner / \$34 lunch  
(custom selections available )

## APPETIZER

Choose 2

CAESAR SALAD  
garlic croutons & parmesan

THE VILLA GARDEN GREENS  
fennel, balsamic vinaigrette, cherry tomatoes

ARUGULA  
parmesan, lemon vinaigrette

SPINACH SALAD  
goat cheese, dried cranberries, candied walnuts, sherry vinaigrette

KALE SALAD  
grilled Portobello mushrooms, grilled red onions, fennel, avocado, roasted garlic vinaigrette

CHOPPED SALAD  
bacon, tomato, chive, blue cheese, buttermilk dressing

BURRATA SALAD,  
tomato, wild arugula, balsamic reduction  
+2.50

CRISPY CALAMARI & ARUGULA  
tomato marinade +3.00

## MAIN COURSE

Choose 2

LINGUINI  
roasted tomatoes sauce, fresh basil

PENNE CHICKEN  
mushrooms, parmesan cream sauce

CAVATELLI  
short ribs, kale, mushrooms, red sauce

MARY'S FARM CHICKEN BREAST  
lemon rosemary sauce

GRILLED SALMON  
roasted tomato, chimichurri +3.25

BRANZINO  
roasted kale, cauliflower, parsley puree  
+5.50

GRILLED FLAT IRON  
red wine sauce +5.50

WHOLE ROASTED TENDERLOIN  
truffle sauce +9.50

BEEF SHORT RIBS  
braising sauce +3.50

## SIDES

Choose 2

GREEN BEANS toasted almonds, lemon zest  
ROASTED BRUSSELS SPROUTS pesto, hazelnut, parmesan  
SAUTEED BROCOLINI sherry, garlic & lemon  
MAPLE ROASTED ROOT VEGETABLES

CREAMY POLENTA  
ROASTED FINGERLING POTATOES  
YUKON GOLD MASHED POTATOES chives  
COUSCOUS, QUINOA OR ORZO PASTA

## DESSERT

Choose 1

SORBET & SEASONAL BERRIES

APPLE TART  
whipped cream

BREAD PUDDING  
caramel sauce

CHOCOLATE LAVA CAKE  
whipped cream and berries



# BUFFET BRUNCH

\$36.00 adults / \$16.00 children under 10

Includes brewed coffee, iced tea, sodas and juice

30 guest minimum - dessert not included

## INCLUDES

SEASONAL FRUIT PLATE  
ASSORTED BREAKFAST PASTRIES  
ROASTED HERB POTATOES

BREAKFAST MEAT  
APPLEWOOD SMOKED BACON  
CHICKEN APPLE SAUSAGE

### EGGS Choose 1

TRADITIONAL SCRAMBLED EGGS

EGGS FLORENTINE  
poached eggs, baby spinach, English muffin, hollandaise

THE VILLA BENEDICT  
poached eggs, Canadian bacon, English muffin, hollandaise

FRITTATA  
asparagus, tomato, goat cheese

### MAIN SALAD Choose 1

COBB SALAD  
bleu cheese, bacon, tomato, avocado, egg, grilled chicken

GRILLED CHICKEN CAESAR  
shaved parmesan, garlic croutons

ASIAN CHICKEN SALAD  
Napa cabbage, peanuts, crispy noodles, cilantro,  
ginger vinaigrette

### SWEET Choose 1

BRIOCHE FRENCH TOAST  
seasonal fruit compote, dark Vermont maple syrup

BUTTERMILK PANCAKES,  
dark Vermont maple syrup

PENNE PASTA,  
roasted bell peppers, kalamata olives, feta cheese, basil oil  
cherry tomatoes, red wine vinaigrette (served chilled)

CAPRESE SALAD  
tomato, basil, fresh mozzarella +2.00

## ADDITIONS

GRANOLA PARFAIT TRIFLE vanilla honey yogurt, seasonal fruit compote \$4/person

SMOKED SALMON PLATTER bagels, cream cheese, capers, onion \$6/person

BOTTOMLESS CHAMPAGNE \$18/person



# PLATED BRUNCH \$29

## APPETIZER

Choose 1

FRUIT PLATE  
assorted seasonal fruit

SOUP D'JOUR  
seasonal chef's choice

GARDEN GREENS  
organics greens, radish, carrot & fennel, white balsamic  
vinaigrette

GRANOLA PARFAIT  
vanilla honey yogurt, seasonal fruit compote +2.00

CAESAR SALAD  
garlic croutons & parmesan

BURRATA SALAD  
heirloom tomato, wild arugula, basil oil  
balsamic vinaigrette +2.00

## MAIN COURSE

Choose 2

THE VILLA BENEDICT  
English muffin, shaved prosciutto, tomato, hollandaise,  
breakfast potatoes +2.00

FRITTATA  
goat cheese, arugula, mushroom, bacon, tomato,  
garden salad

ALL MIXED UP  
egg whites, chicken apple sausage, broccoli, mushrooms,  
tomatoes, cheddar, garden salad

BRIOCHE FRENCH TOAST  
Fresh berries & maple syrup

LINGUINE ROASTED TOMATOES

heirloom cherry tomatoes, tomato sauce, fresh basil

CHOPPED ASIAN CHICKEN SALAD  
peanuts, crispy noodles, Napa cabbage, cilantro  
sesame dressing

GRILLED CHICKEN CAESAR  
garlic croutons & shaved parmesan

COBB SALAD  
grilled chicken, Maytag bleu cheese, bacon, egg  
tomato, avocado

GRILLED SALMON SALAD  
grilled vegetables, garden greens,  
balsamic reduction +3.00

## DESSERT

Choose 1

SORBET & SEASONAL BERRIES

CHOCOLATE LAVA CAKE

APPLE TART

BREAD PUDDING  
caramel sauce



# PLATED LUNCH \$32

## APPETIZER

Choose 1

SOUP D'JOUR  
seasonal chef's choice

THE VILLA GARDEN GREENS  
fennel, balsamic vinaigrette, cherry tomatoes

CAESAR SALAD  
garlic croutons & parmesan

ARUGULA  
parmesan, lemon -pine nut dressing

WEDGE SALAD  
Bacon, tomato, chive, Blue cheese dressing +1.50

BURRATA SALAD  
tomato, wild arugula, black olive vinaigrette +2.00

PETIT CRAB CAKE  
herb-garlic aioli + 3.00

BAY SCALLOPS  
creamed corn, arugula, lemon vinaigrette, crispy bacon  
+ 3.00

## MAIN COURSE

Choose 2

LINGUINI  
roasted tomatoes sauce, fresh basil

PENNE CHICKEN  
mushrooms, parmesan cream sauce

PENNE PASTA  
short ribs, kale, mushrooms

CHOPPED ASIAN CHICKEN SALAD  
peanuts, crispy noodles, Napa cabbage, cilantro  
sesame dressing

GRILLED CHICKEN CAESAR  
garlic croutons & shaved parmesan

VILLA COBB SALAD  
grilled chicken, bacon, bleu cheese, tomato, buttermilk  
dressing

GRILLED MARY'S FARM CHICKEN BREAST  
wild mushrooms, broccolini, lemon tarragon au jus

GRILLED SALMON SALAD  
grilled vegetables, garden greens, lemon vinaigrette

GRILLED SALMON +3.00  
Brussels sprouts, roasted heirloom cherry tomatoes

HANGER STEAK & KALE SALAD +3.00  
grilled red onions & Portobello mushrooms, roasted garlic  
vinaigrette

## DESSERT

Choose 1

SORBET  
seasonal berries

BREAD PUDDING  
caramel sauce

APPLE TART  
vanilla ice cream

CHOCOLATE LAVA CAKE  
whipped cream and berries



# PLATED DINNER \$42

## APPETIZER

Choose 1

CHEF'S SOUP DU JOUR

THE VILLA GARDEN GREENS  
fennel, balsamic vinaigrette, cherry tomatoes

ARUGULA  
parmesan, lemon -pine nut dressing

CAESAR SALAD  
garlic croutons & parmesan

BURRATA SALAD  
tomato, wild arugula, black olive vinaigrette +2.00

PETIT CRAB CAKE  
herbs, garlic aioli +2.00

## MAIN COURSE

Choose 2

PENNE PRIMAVERA  
seasonal vegetables

ROASTED CHICKEN BREAST  
heirloom fingerling potato, haricot verts, Cipollini onions,  
lemon rosemary sauce

GRILLED SALMON  
roasted vegetables, & heirloom tomatoes herb vinaigrette

ROCK SHRIMP TAGLIATELLE  
heirloom tomatoes, capers, brandy cream sauce +2.00

BRAISED BEEF SHORT RIBS  
broccolini, creamy polenta +3.50

GRILLED FLAT IRON STEAK  
Yukon gold mashed potatoes, haricot verts, red wine  
sauce +5.00

## DESSERT

Choose 1

SORBET  
seasonal berries

BREAD PUDDING  
caramel sauce, Dulce de leche gelato

APPLE TART  
vanilla ice cream

CHOCOLATE LAVA CAKE  
whipped cream and berries

TIRAMISU



# PLATED DINNER \$56

## APPETIZER

Choose 1

SOUP D' JOUR  
seasonal chef's choice

THE VILLA GARDEN GREENS  
fennel, balsamic vinaigrette, cherry tomatoes

BURRATA SALAD  
heirloom tomato, wild arugula, black olive vinaigrette +2.00

WEDGE SALAD  
bacon, tomato, chive, Blue cheese dressing, basil oil

HEIRLOOM BEETS  
young lettuce, grapefruit, goat cheese, candied walnuts,  
white balsamic vinaigrette +3.50

CRAB CAKE  
white corn salsa, garlic aioli, preserved lemon +4.00

## MAIN COURSE

Choose 2

MARY'S FARM ROASTED CHICKEN BREAST  
roasted rosemary potatoes , asparagus, lemon sauce

GRILLED SALMON  
Brussels sprouts, tiny tomato herb vinaigrette

SAUTEED BRANZINO  
roasted cauliflower caponata, herb gremolata

GRILLED FILET MIGNON  
truffle mashed potatoes, wild mushroom, sautéed spinach  
& bordelaise sauce +6.00

RIB EYE & GRILLED JUMBO SHRIMP  
roasted fingerling potatoes, Cipollini onions, kale,  
chimichurri +8.00

## DESSERT

Choose 1

SORBET  
seasonal berries

BREAD PUDDING  
caramel sauce

APPLE TART  
vanilla ice cream

CHOCOLATE LAVA CAKE  
whipped cream and berries

TIRAMISU



# BEVERAGES

## 3 HOUR HOST BAR PACKAGE OPTIONS

House Specialty Cocktails Not Included

Additional Time Available

Host Non-Alcoholic Beverage Brewed Coffee, Tea, Soda, Lemonade and Juice	5.00
Host Beer & Wine All of the above, Select Bottle Beer, House Wine & Champagne	24.00
Host Well Bar All the above + Well Level of Drinks	26.00
Host Premium Bar All the above + Premium Level of Drinks	30.00
Host Super Premium Bar All of the above + Super Premium Level Drinks	34.00

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## BARS PER CONSUMPTION

BARTENDER FEE (Bars Per Consumption)

If beverages are on a "per consumption" or "cash and carry" basis there is an additional cost for bartenders for the first three hours at \$150.00 each. Additional hours will be at a cost of \$50 per hour. Cash & carry beverages will be purchased from the bartender only (no cocktail staff). Individual running tabs can be arranged with credit cards only.

### COCKTAILS & BEVERAGE APPROXIMATE PRICES

SODAS \$3.00  
WELL \$9.00 & UP  
CALL. \$10.00 & UP  
PREMIUM \$11.00 & UP  
BEER DOMESTIC/IMPORTED \$6.00  
CHAMPAGNE BY THE GLASS \$10.00  
WINE BY THE GLASS \$10.00 & UP

### WINES BY THE BOTTLE

WINES AVAILABLE FROM OUR EXTENSIVE LIST UPON REQUEST

WE OFFER OUR "HOUSE" WINES BY THE BOTTLE 35.00  
CHARDONNAY, CABERNET, PINOT GRIGIO, PINOT NOIR

HOUSE CHAMPAGNE 36.00

No outside wine/champagne, beer or liquor can be brought into the restaurant (No Exceptions)



# DETAILS

## SERVICE FEE

An automatic service fee of 21% will be added to the food and beverage, pre-tax total to cover service and administrative costs. Additional labor is available and billable if requested. Standard tax rates apply to the overall bill, including all food, beverage and fees.

## ROOM FEES etc.

PRIVATO & VINE GARDEN \$500  
SEMI PRIVATO \$250  
MAIN FLOOR \$1,000

room charges may increase depending on the extent of requested room set-up Access to the room is one hour prior to your event start time

## CEREMONY FEES

GARDEN PATIO CEREMONY FEE - \$1500  
Ceremonies can be booked in the garden, in the daytime between the hours of 11am -12:30 or in the afternoon/evening between the hours of 3pm - 6:00pm.  
Ceremony times are 1 hour

UPSTAIRS BALCONY CEREMONY fee - \$500  
maximum 40 guests

REHEARSAL FEE - \$150  
Rehearsals Monday through Thursday 3pm until 5pm, and can be arranged on Friday or Saturday if no event is utilizing the space

## VALET

Hosted Valet is \$5/vehicle

\*\* PRICES ARE SUBJECT TO CHANGE

## OUTSIDE FOOD AND BEVERAGE

No outside wine/champagne, beer or liquor can be brought into the restaurant (No Exceptions)  
Outside Dessert Incurs a \$3/p charge and only permissible with prior approval of the event coordinator

## ROOM MINIMUMS

VILLA's events spaces require a minimum food and beverage guarantee in order to book the room privately. The minimum guarantee is based on food and beverage (including alcohol) only and does NOT include any fees, service charges or tax.

Lunch bookings are for a three hour period while dinner bookings extend to four hours. Additional time is available and billable per 1/2 hour. Rates vary.

PRIVATO (second floor dining)  
LUNCH \$1500 (December \$2,500)  
SUN-THURS DINNER \$1,500 (December \$3,000)  
FRI DINNER \$3,000  
SAT DINNER \$4,000

VINE GARDEN (outdoor brick patio)  
LUNCH \$2000  
DINNER \$7000  
(no amplified music or dancing)

SEMI PRIVATO (center room/first floor)  
LUNCH \$750 (December \$1500)  
DINNER \$1500 (December \$2000)  
FRI-SAT DINNER \$2,000 (December \$3,000)

MAIN FLOOR (entire first floor)  
LUNCH \$6,000 (December \$7,000)  
SUN-THURS DINNER \$8,000 (December \$9,000)  
FRIDAY \$12,000  
SATURDAY \$15,000

FULL RESTAURANT BUYOUT AVAILABLE  
please consult with event manager

