

WESTSIDETAVERN

PRIVATE DINING



Westside Tavern's Chef Ben Cohn is devoted to crafting honest, flavourful, and wholesome dishes that celebrate the seasonal rhythms and natural bounty of California.

Our professional staff is warm and gracious, expert in providing a memorable dining experience for you and your guests.

Westside Tavern is located just below the Landmark Theatre in the Westside Pavilion.

Parking is complimentary for 3 hours.

Contact
310-470-1539
events@westsidetavernla.com
10850 W. Pico Boulevard, Los Angeles, CA 90064

WESTSIDE TAVERN

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Westside Tavern's two stunning private dining rooms incorporate modern and rustic elements, creating the perfect backdrop for both personal occasions and business events.



The two dining rooms can be separated or combined to comfortably accommodate events of between 10 and 80 seated guests

Westside Tavern offers two private dining rooms:

The Westwood Room, which can accommodate seated dinners of up to 64 guests or standing receptions of up to 100.

The Cedar Room accommodates up to 26 seated guests or standing receptions of up to 40.

The rooms can be combined to accommodate a seated dinner of up to 80 guests or a standing reception of up to 150.

The Westwood Room has a private full service bar.

Both Rooms have Audio/Visual Equipment.

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APPETIZERS

Select 4 \$28 per person

Each additional item +\$5 per person

Does not include tax or gratuity

Menu items subject to seasonal availability

MINI CRAB CAKES

seasonal aioli

RAW ALBACORE & MACADAMIA POKE

MINI SALMON CAKES

dill aioli

BBQ CHICKEN FLATBREAD

SEASONAL VEGETARIAN FLATBREAD

CHICKEN LIVER MOUSSE

port aspic, ciabatta toast, apple chutney

SHORT RIB CROSTINI

caramelized onions, horseradish cream

MINI SIRLOIN CROSTINI

horseradish chive cream

MAC 'N CHEESE BALLS

parmesan, truffle oil

BLUE CHEESE DIP WITH HOUSE MADE POTATO CHIPS

olives, assorted nuts

(stationary only)

ASIAN CHICKEN SALAD

(stationary only)

HUMMUS WITH FETA, KALAMATA OLIVES, TOMATOES

pita & crudité

(stationary only)

\$3 each

(must be ordered by the dozen, min. order is 12 each)

MINI SLIDERS

CHOICE OF: **grass fed beef, turkey, salmon or veggie**

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ADDITIONAL APPETIZER & DESSERT OPTIONS:

Items below must be combined with the minimum \$28 appetizer menu.

Prices do not include tax, service charge or alcoholic beverages

Menu items subject to seasonal availability

\$12 per person

(stationary only)

ARTISAN CHEESE PLATTER

grapes & La Brea Bakery bread

\$16 per person

(stationary only)

ARTISAN CHEESE & CHARCUTERIE STATION

La Brea Bakery Bread, assorted nuts & olives

Dessert: \$3 each per person

(stationary only)

BROWNIE BITES

salted caramel sauce

STICKY TOFFEE CAKE BITES

vanilla mascarpone cream

POWDERED SUGAR BEIGNETS

seasonal sauces

HOMEMADE CHOCOLATE CHIP COOKIES

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THE FOLLOWING TERMS AND CONDITIONS APPLY TO ALL PRIVATE EVENTS IN OUR WESTWOOD & CEDAR PRIVATE DINING ROOMS

Private Dining Food & Beverage Minimums & Event Fees

***Cedar Room: Lunch: \$800 Dinner: \$1200 Room Rental: \$250**

***Westwood Room: Lunch: \$1400 Dinner: \$1700 Room Rental: \$250**

A mandatory 3% private event fee will be applied to all food and beverage for exclusive use of either our Westwood or Cedar Room. This fee is for expenses related to the event and is not shared with staff or management employees.

The food and beverage minimum sales requirement must be met. Should your total food and beverage sales come in under this figure; the difference will be charged to you as an additional event fee plus sales tax. Sales tax on food, beverage and event fees are not included in this figure*. Gift cards, food to-go or credits cannot be issued in lieu of an event or room rental fee. NO EXCEPTIONS

Any event occurring or extending outside of our normal operating hours may incur additional room rental fees and or event fees at our discretion in accordance with our current licensing and hours of operation. These will be determined at the time of booking and disclosed on the event proposal and subsequent contract. Additional fees or extended hours are at the sole discretion of Westside Tavern and must be approved by GM or Executive Chef.

For event inquiries requiring a full or partial buyout and/or private or semi-private events occurring in our main dining room or any portion thereof, additional food & beverage minimums and event fees may apply.

Gratuity

Suggested Gratuity of 20% for the event staff is at the sole discretion of the client. Any gratuity requested or added by the client prior to or at the conclusion of the event will be paid directly to the event staff in compliance with state and federal laws.

Sales Tax

California State Law requires sales tax to be calculated on all food, beverage and event fees at the current rate. All events will be booked for 3 hours not including setup or cleanup.

Events Over 3 Hours

Any extension of the event past 3 hours or any fraction thereof will incur an additional fee of \$75 per hour for every hour/fraction thereof past the agreed upon end time of event.

Guests Count: A final guest count is required 3 business days prior to event date, this is the minimum number of guests for which you will be billed. Your bill will be calculated using the confirmed number as a minimum, to which additional guests will be added if your guest count increases.

Offsite Catering & Drop Off Catering

All offsite and or drop off catering not requiring event staff will incur a 3% event fee on the food/beverage total. **Suggested Gratuity of 20% for the event staff is at the sole discretion of the client. Any gratuity requested or added by the client prior to or at the conclusion of the event will be paid directly to the event staff in compliance with state and federal laws.**

Prix Fixe Menu Options

Menu selection must be finalized 7 days prior to the event. Last minute changes or requests will be at the Chef's discretion. Vegetarian & Vegan Menu Selections are Available upon Request for all meal service. Children's menus provided for children ages 10 and under. Please review our suggested menu options and make your selection. To continue to offer only the freshest of ingredients, our menu changes seasonally. We will work with you to customize menu options, including vegetarian, vegan and gluten-free options, if required. All menu prices and items are subject to change.

Beverages

Alcoholic beverages including liquor, beer and wine for all private events will be "hosted"(paid by host & included on master bill) unless prior arrangements are made at time of event confirmation. Wine and Champagne are priced per bottle upon opening. Liquor, beer and other beverages will be billed on consumption unless a per person fixed price alcoholic beverage package has been pre-arranged. Regular coffee, regular sodas and regular tea is included with all seated lunch or dinner menus.

Cake Cutting

A fee of \$2.50 per person is charged for cake cutting should you or your guests bring your own dessert for serving.

Corkage

We do not allow outside spirits, beer or wine to be brought by the client for private events. If you are requesting a special selection for a toast or other occasion, arrangements must be made in advance and we will charge a corkage fee of \$20 per 750 ml bottle.

Reservation Confirmation

Upon receipt of your signed contract and deposit, your reservation is confirmed. This contract will include all items related to your event; Approval of menu selection and quantities, beverages, audio visual, table set up, other rentals, etc. The deposit will be held until the date of your event at which time it will be applied to your balance.

Deposit and Cancellation Policy:

To confirm the event a 50% deposit of the estimated total is due within 72 hours of the proposal being received. If the deposit is not received the event date will be released. The full deposit is refundable if the event is canceled 5 business days before the event. Should you cancel within 5 days from your event you will forfeit your deposit. All events in the month of December have a 30 day cancellation policy.

Payment

Upon the conclusion of your event, final payment is due for all outstanding charges. We accept Cash, VISA, Master Card and American Express.

Liability

We do not assume responsibility for you or your guests' personal property.

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Furniture & Room Decor

For events held in our private dining rooms, we will provide rectangular tables with chairs corresponding to the number of confirmed guests. Please inquire for additional furniture, linens, decorations etc.

Audio/Video

An electronic 119" drop down projection screen is located in each of the private dining spaces. The screen is equipped with Direct TV and VGA three-row 15-pin connections for electronics such as computers or laptops (MAC's will need an adaptor or an Air Play Option for Apple TV) and auxiliary audio cables for MP3 Players or iPods. A wireless microphone is also provided for speaking presentations. In-ceiling speakers are located throughout the facility.

Parking

Westside Tavern is pleased to offer complimentary parking in the garage located below the restaurant with validation from the event rooms. Valet is available Friday-Sunday upon request for an additional fee.