

# WESTSIDE TAVERN

## 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](mailto:events@westsidetavernla.com)  
10850 W. Pico Boulevard | Los Angeles | CA 90064

# WESTSIDE TAVERN

## PRIVATE DINING

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.

# WESTSIDE TAVERN

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## PRIVATE DINING

### BUFFET DINNER MENU 1

**\$44** per person

***Does not include tax, gratuity or alcohol***  
***Menu items subject to seasonal availability***  
***Regular coffee, tea & sodas complimentary***

#### SALAD

*(please select one)*

#### **GEM LETTUCE CAESAR**

garlic crouton | parmesan

*or*

#### **BABY GREENS**

soft herbs | crostini | lemon vinaigrette

#### ENTREE

**GRILLED SCOTTISH SALMON**

**BUTTERMILK FRIED CHICKEN**

**WARM QUINOA & LENTILS**

**SEASONAL POTATOES**

**GREEN BEANS**

#### DESSERT

**POWDERED SUGAR BEIGNETS**

Vanilla & Chocolate Sauce

# WESTSIDE TAVERN

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## PRIVATE DINING

### BUFFET DINNER MENU 2

**\$58** per person

***Does not include tax, gratuity or alcohol***  
***Menu items subject to seasonal availability***  
***Regular coffee, tea & sodas complimentary***

#### **APPETIZER**

*(served tray passed)*

**SEASONAL FLATBREAD**

#### **SALAD**

**BABY GREENS**

soft herbs | crostini | lemon vinaigrette

#### **ENTREE**

**ROASTED PRIME TOP SIRLOIN STEAK**

**BUTTERMILK FRIED CHICKEN**

**GRILLED SCOTTISH SALMON**

**SEASONAL POTATOES**

**ROASTED CAULIFLOWER**

**SAUTÉED SPINACH -OR- GREEN BEANS**

#### **DESSERT**

**POWDERED SUGAR BEIGNETS**

Vanilla & Chocolate Sauce

# WESTSIDE TAVERN

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## PRIVATE DINING

### PLATED DINNER MENU 1

**\$47** per person

***Does not include tax, gratuity or alcohol***  
***Menu items subject to seasonal availability***  
***Regular coffee, tea & sodas complimentary***

#### SALAD

##### **BABY GREENS**

soft herbs | crostini | lemon vinaigrette

#### ENTREE

*(guests will select one)*

##### **BUTTERMILK FRIED CHICKEN**

seasonal accompaniment

##### **SAUTEED IDAHO TROUT**

seasonal accompaniment

##### **PRIME TOP SIRLOIN**

seasonal accompaniment

*(vegetarian option, available on request)*

##### **WARM QUINOA & LENTILS**

#### DESSERT

*(served family style)*

##### **POWDERED SUGAR BEIGNETS**

Vanilla & Chocolate Sauce

# WESTSIDE TAVERN

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## PRIVATE DINING

### PLATED DINNER MENU 2

**\$53** per person

Does not include tax, gratuity or alcohol  
Menu items subject to seasonal availability  
Regular coffee, tea & sodas complimentary

#### APPETIZER

*(served tray passed)*

#### SEASONAL FLATBREAD

#### SALAD

#### BABY GREENS

soft herbs | crostini | lemon vinaigrette

#### ENTREE

*(guests will select one)*

#### BUTTERMILK FRIED CHICKEN

seasonal accompaniment

#### GRILLED SCOTTISH SALMON

seasonal accompaniment

#### PRIME TOP SIRLOIN

seasonal accompaniment

*(vegetarian option, available on request)*

#### WARM QUINOA & LENTILS

#### DESSERT

#### SEASONAL BREAD PUDDING

salted caramel sauce | vanilla ice cream

# WESTSIDE TAVERN

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## PRIVATE DINING

### PLATED DINNER MENU 3

**\$63** per person

***Does not include tax, gratuity or alcohol***  
***Menu items subject to seasonal availability***  
***Regular coffee, tea & sodas complimentary***

#### **APPETIZER**

*(served tray passed)*

#### **SEASONAL FLATBREAD**

#### **MINI TOP SIRLOIN CROSTINI**

horseradish chive cream

#### **MINI CRAB CAKES**

chili aioli

#### **SALAD**

#### **BABY GREENS**

soft herbs | crostini | lemon vinaigrette

#### **ENTREE**

*(guests will select one)*

#### **BUTTERMILK FRIED CHICKEN**

seasonal accompaniment

#### **GRILLED SCOTTISH SALMON**

seasonal accompaniment

#### **BRAISED SHORT RIB**

seasonal accompaniment

*(vegetarian option, available on request)*

#### **WARM QUINOA & LENTILS**

#### **DESSERT**

#### **WARM STICKY TOFFEE CAKE**

vanilla mascarpone cream

# WESTSIDE TAVERN

## PRIVATE DINING

### 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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## PRIVATE DINING

### **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.