



Yamashiro Private Events

Perhaps the most unique restaurant/venue in Southern California, Yamashiro Hollywood's unique ambiance of Japanese-inspired tranquility and unparalleled views offer guests a place of serenity high above Los Angeles.

CONTACT:

events@yamashirohollywood.com

Sydney Thompson

Special Events Manager

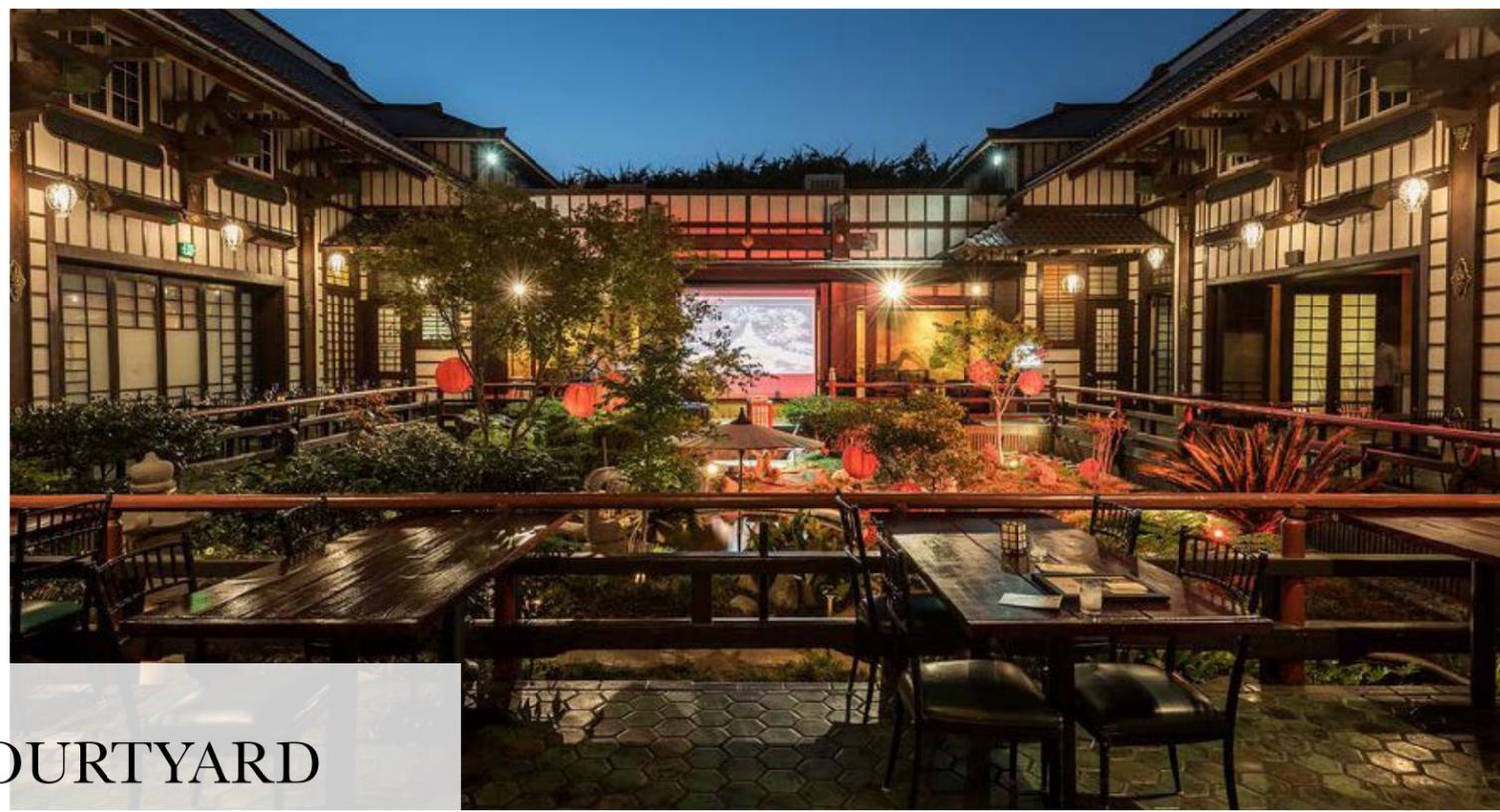
Sydneyt@yamashirohollywood.com

323.466.5125 ext. 225



@YAMASHIROLA



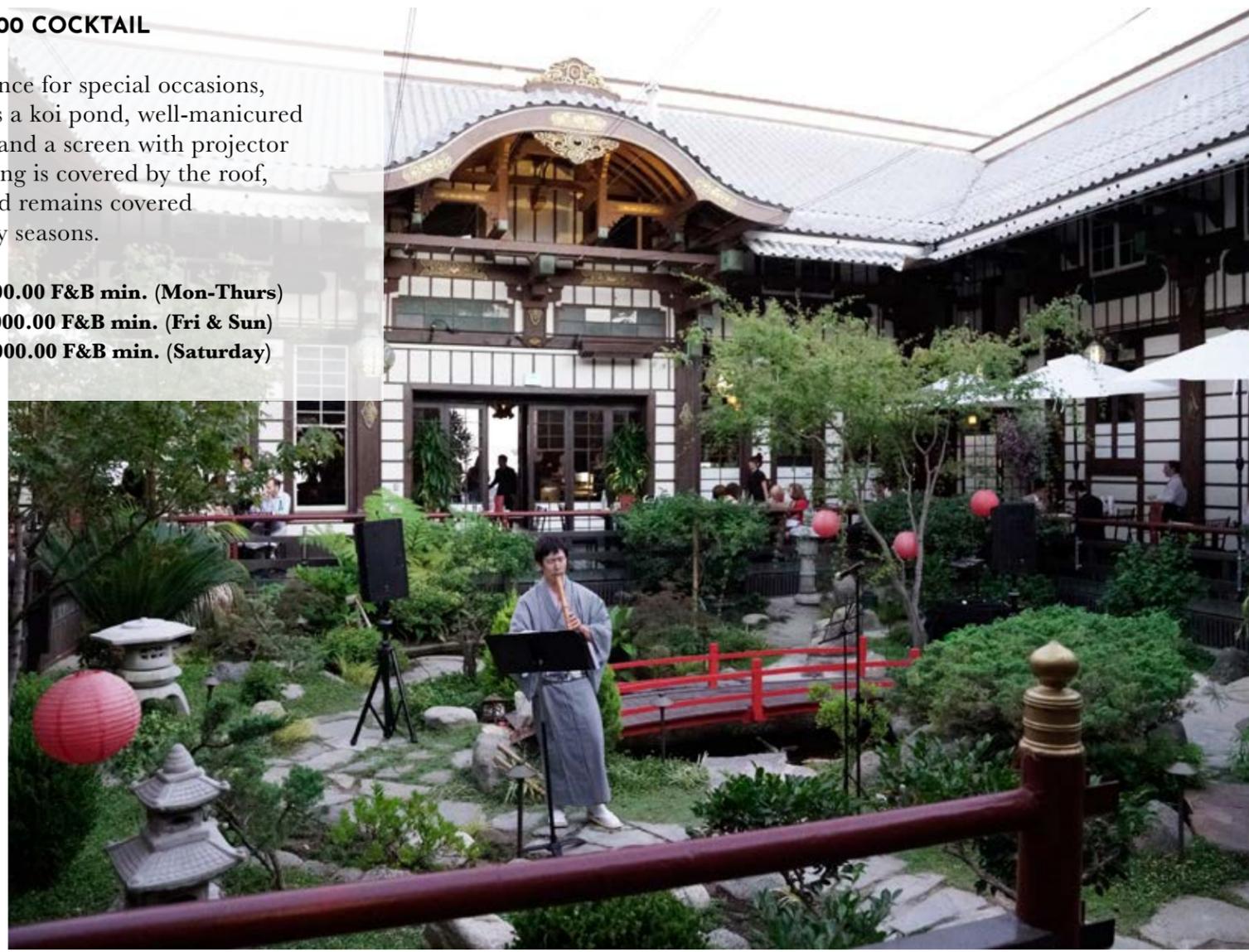


GARDEN COURTYARD

150 SEATED / 200 COCKTAIL

A unique, open-air experience for special occasions, the Garden Courtyard features a koi pond, well-manicured landscaping, accent lighting, and a screen with projector capabilities. Perimeter seating is covered by the roof, overhead heaters and remains covered during rainy seasons.

- \$2,500.00 Room Rental + \$4,000.00 F&B min. (Mon-Thurs)**
- \$3,000.00 Room Rental + \$5,000.00 F&B min. (Fri & Sun)**
- \$3,500.00 Room Rental + \$6,000.00 F&B min. (Saturday)**





KOI ROOM

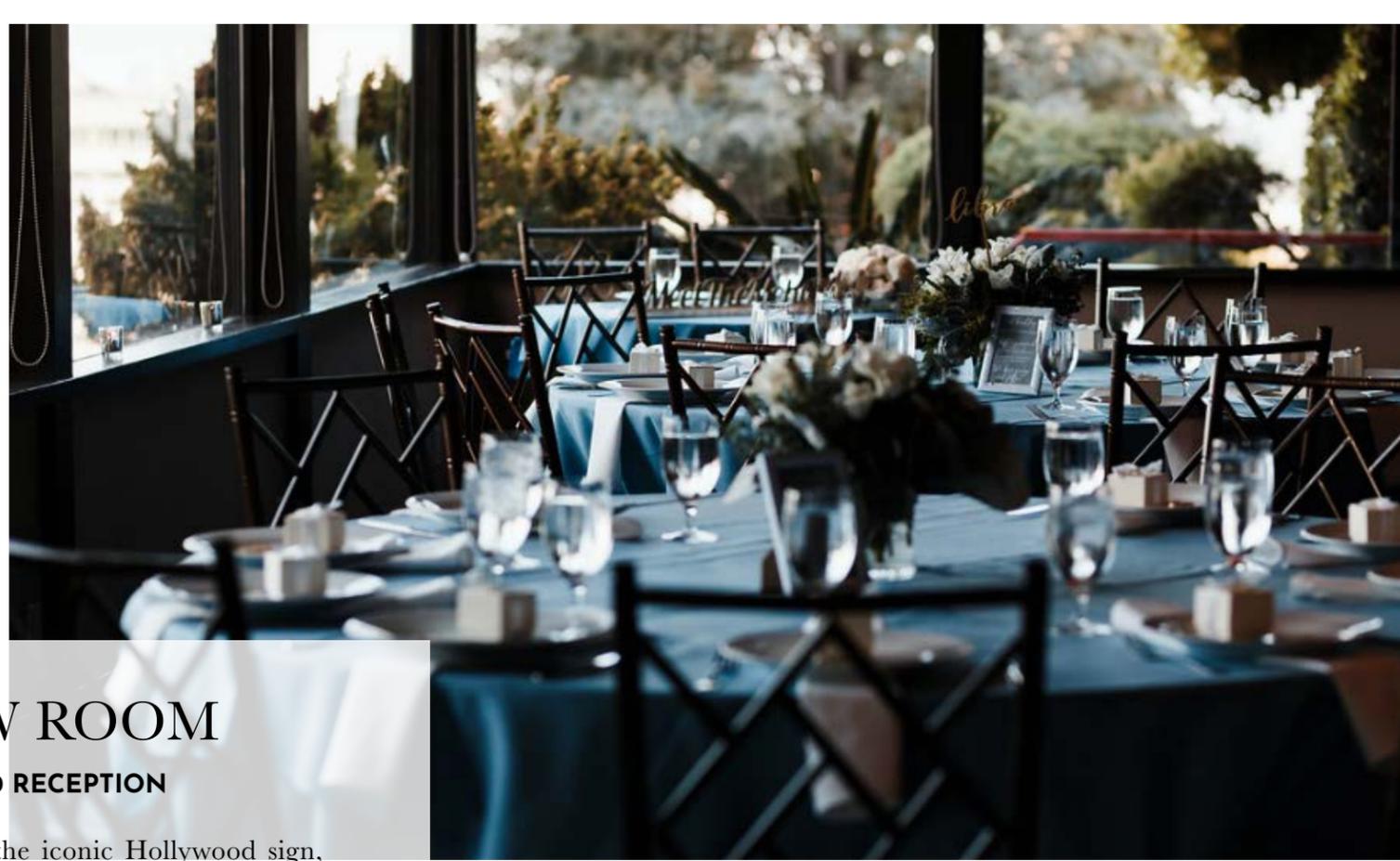
* Included with Garden *

30 SEATED / 45 RECEPTION

Semi-private space set on the north side of the Garden Courtyard. The space rents on its own or is included within the rental of the Garden Courtyard. Perfect for an intimate dinner or brunch!

- \$400.00 Room Rental + \$1,200.00 F&B min. (Mon-Thurs)**
- \$500.00 Room Rental + \$1,200.00 F&B min. (Fri & Sun)**
- \$600.00 Room Rental + \$1,500.00 F&B min. (Saturday)**





SKYVIEW ROOM

60 SEATED / 90 RECEPTION

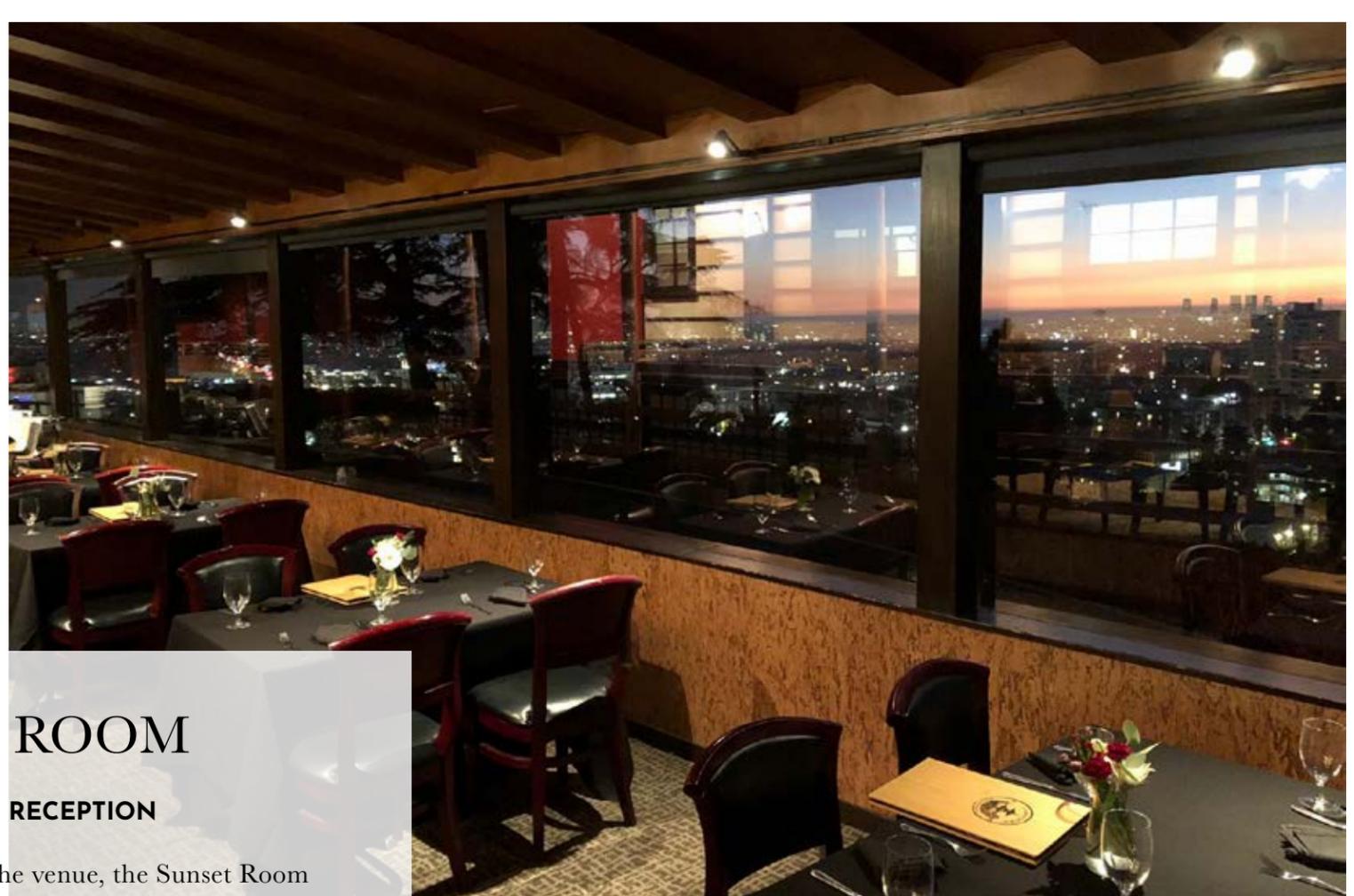
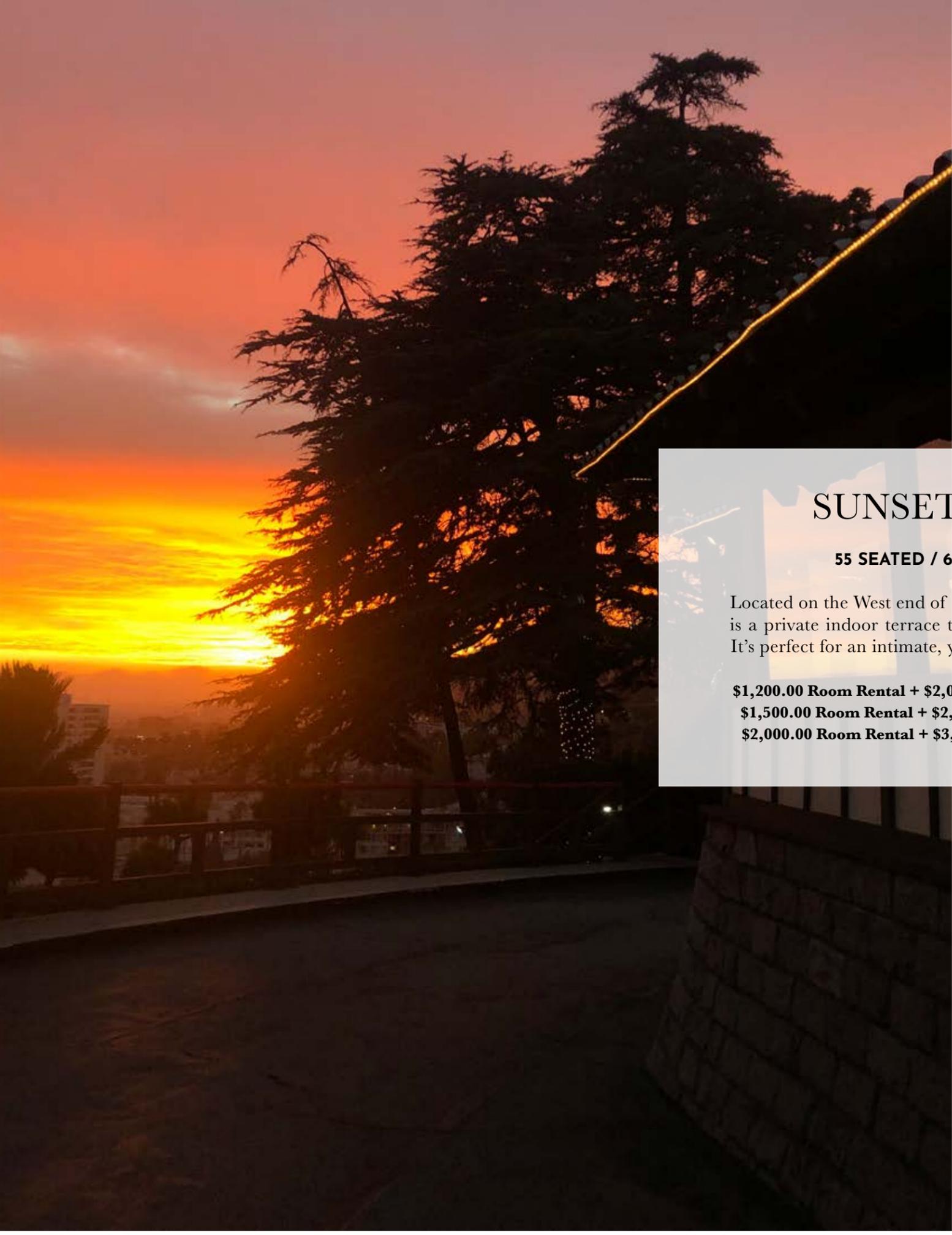
Features dramatic views of the iconic Hollywood sign, Griffith Observatory, & Downtown LA. This room is ideal as a complementary dancing and/or lounge space for the Garden Courtyard or as an independent room. Equipped with a built-in screen / projector. The foyer features a built-in events bar.

\$1,500.00 Room Rental + \$2,500.00 F&B min. (Mon-Thurs)

\$2,000.00 Room Rental + \$3,500.00 F&B min. (Fri & Sun)

\$2,500.00 Room Rental + \$4,500.00 F&B min. (Saturday)





SUNSET ROOM

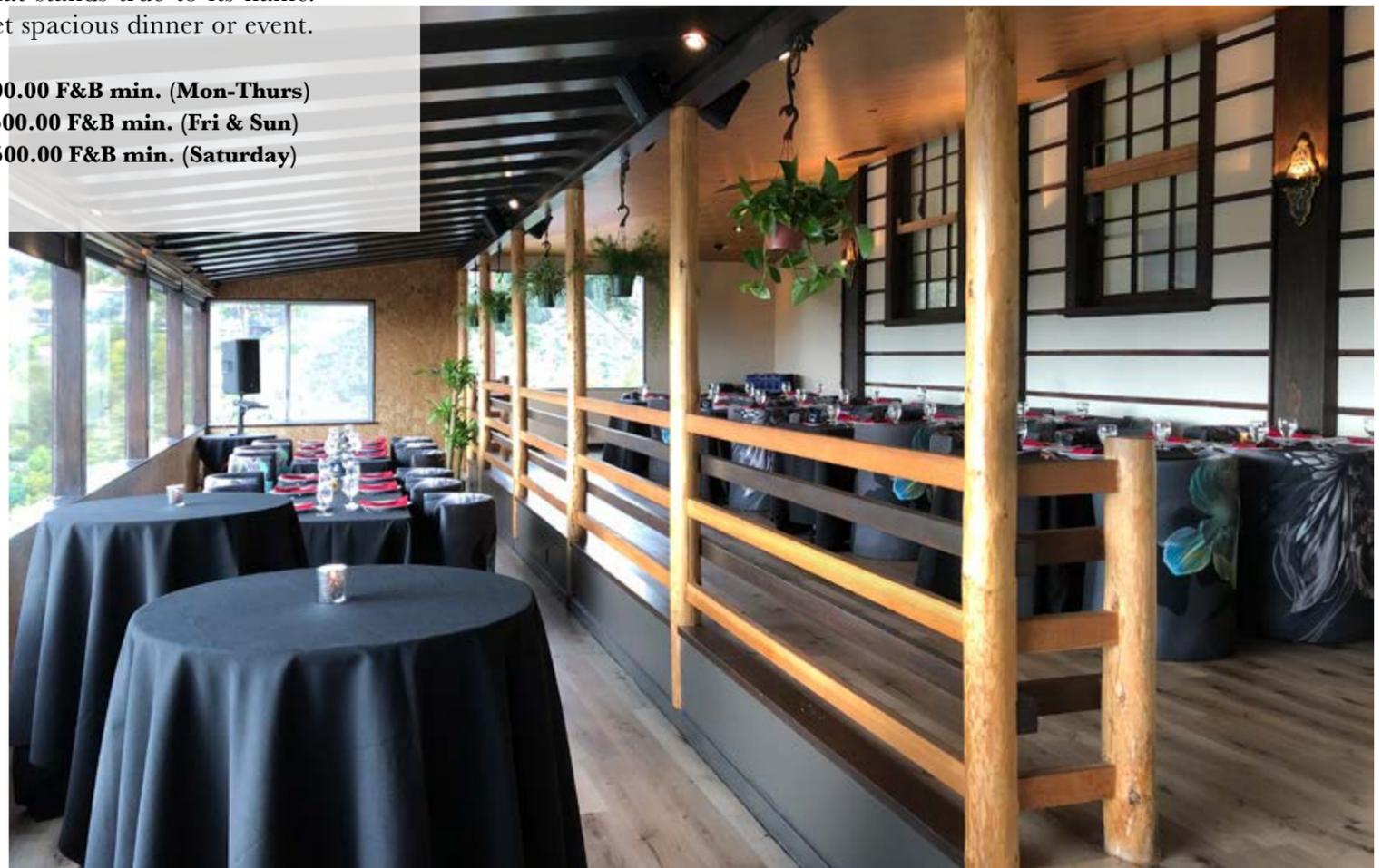
55 SEATED / 65 RECEPTION

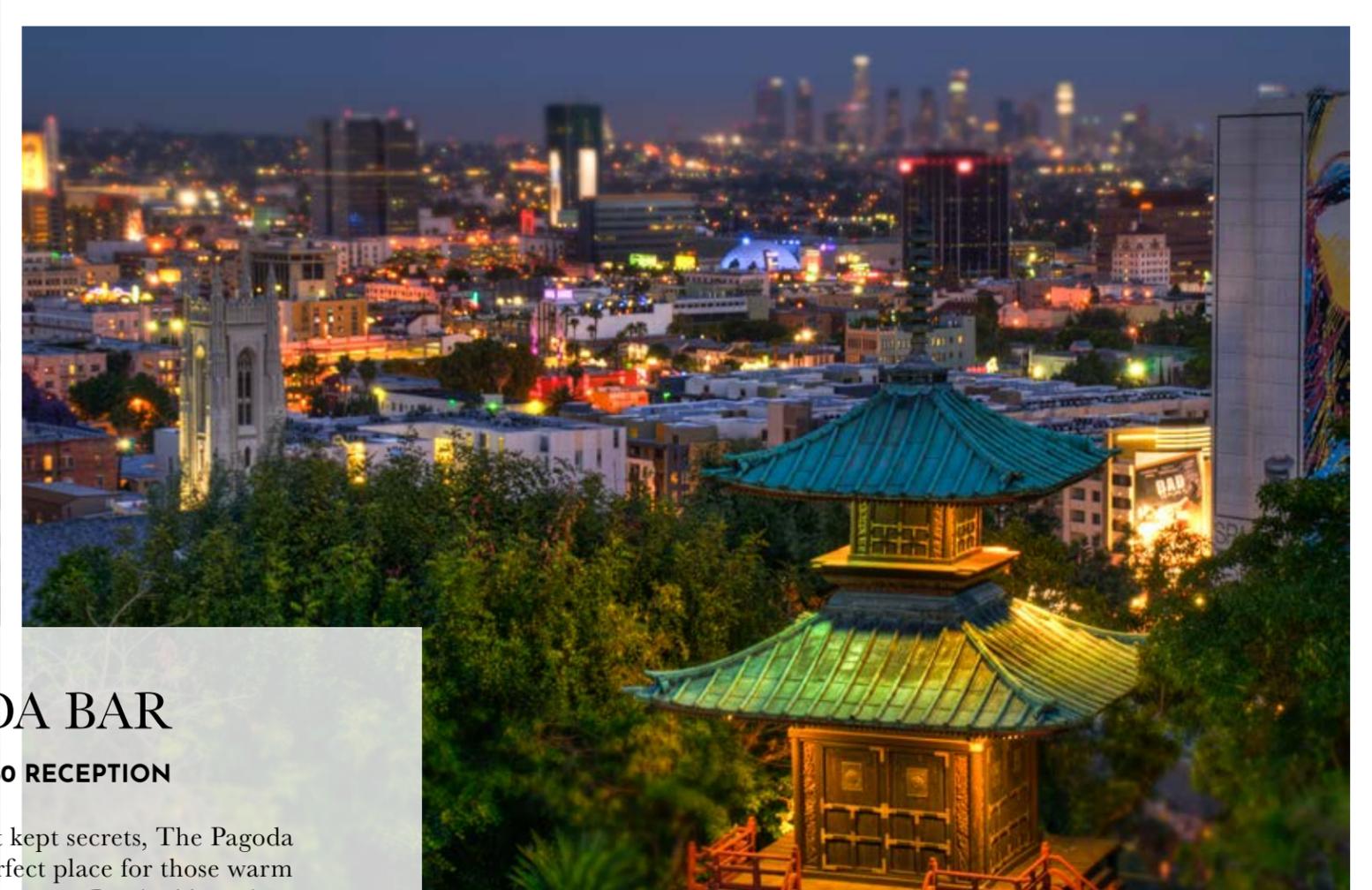
Located on the West end of the venue, the Sunset Room is a private indoor terrace that stands true to its name. It's perfect for an intimate, yet spacious dinner or event.

\$1,200.00 Room Rental + \$2,000.00 F&B min. (Mon-Thurs)

\$1,500.00 Room Rental + \$2,500.00 F&B min. (Fri & Sun)

\$2,000.00 Room Rental + \$3,500.00 F&B min. (Saturday)



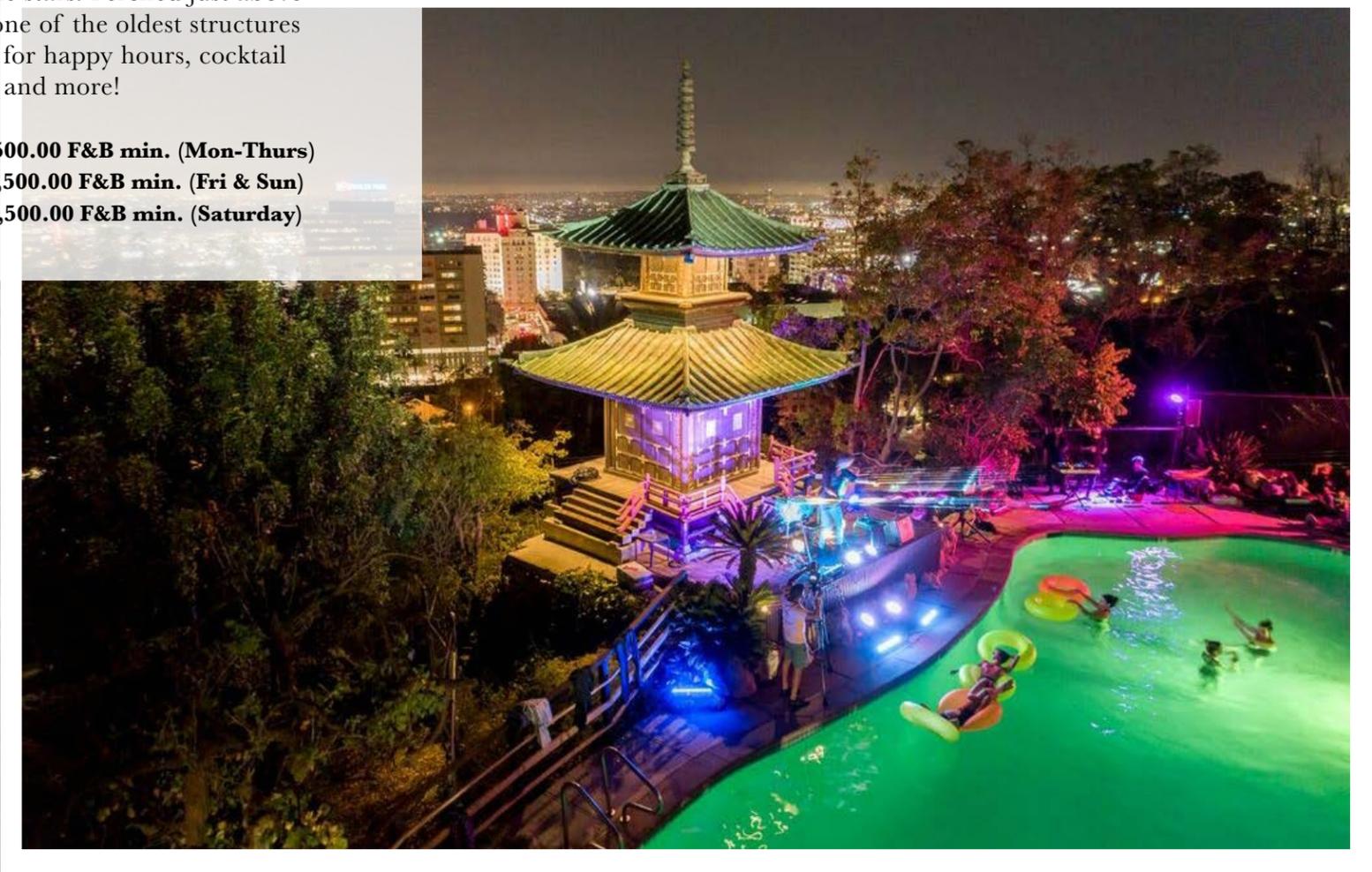


PAGODA BAR

50 SEATED / 80 RECEPTION

One of Los Angeles's best kept secrets, The Pagoda Bar and Lounge is the perfect place for those warm Hollywood nights under the stars. Perched just above the 600 year old Pagoda (one of the oldest structures in CA), the space is ideal for happy hours, cocktail receptions and more!

\$1,200.00 Room Rental + \$1,500.00 F&B min. (Mon-Thurs)
\$1,500.00 Room Rental + \$1,500.00 F&B min. (Fri & Sun)
\$2,500.00 Room Rental + \$2,500.00 F&B min. (Saturday)



PASSED HORS D'OEUVRES

PASSED APPS

50 pieces minimum

SEAFOOD

Blue Crab on Crispy Potato - \$115

Salmon Tostada Bites - \$120

Spicy Tuna Tostada Bites - \$120

Spicy Tuna on Crispy Rice - \$130

Shrimp Wonton - \$155

Seabass on Bamboo - \$200

Bacon Wrapped Shrimp with Spicy Mayo - \$200

POULTRY, PORK, & BEEF

Chicken Karaage "Fried Chicken" - \$115

Grilled Chicken Teriyaki Kushiyaki - \$125

Pulled Pork Tostada Bites - \$135

Pulled Pork Sliders - \$150

Yakinuki Wagyu Beef Kushiyaki - \$165

Beef Crostini with Horseradish & Caramelized Onion - \$200

VEGETARIAN

Falafel - \$120

Fruit Skewers with Tajin - \$100

Vegetable Fried Spring Roll - \$115

Tofu Kushiyaki with Grilled Vegetables - \$115

Impossible "Spicy Tuna" Crispy Rice - \$120

Impossible Dumplings - \$200



DISPLAYS

SUSHI & ROLLS

yellowtail, tuna, salmon, shrimp assorted Yamashiro rolls

Little Sushi Display – 220 pieces \$400

Big Sushi Display – 440 pieces \$800

California Roll – 112 pieces \$160

Vegetable Rolls – 112 pieces \$150

Raw Oyster Bar (Custom Display) – Market Price

HUMMUS DISPLAY

includes pita bread with seasonal raw vegetables

Display (serves 50-75) \$450.00

CHEESE & CHARCUTERIE

Cheese: goat, sheep, cow's milk

Charcuterie: prosciutto, fennel salami, bresaola

(Included: sourdough baguette, cornichons, Dijon mustard, Kalamata olives)

Display (serves 50-75) \$500.00

MESSY TABLE

Cheese: blue, brie, cheddar, manchego, goat

Charcuterie: prosciutto, salami, bresaola

(Included: assorted nuts, fruits, and veggies)

Display (serves 50-75) \$1200.00

DESSERTS

Specialty dessert displays

can be ordered directly for an additional charge

through our Pastry Chef Vallerie



BUDDHA

\$65.00 per person

STARTER

(SELECT ONE)

MACHA SOBA SALAD

green tea soba noodles, frisee, wild arugula,
shaved fennel and sesame dressing

MARKET SALAD

Frissee mixed greens, carrots zucchini, shaved onion
with sesame oriental dressing

ENTREES

(SELECT TWO ITEMS)

Pan Seared Salmon

with miso crème over rice

Chicken Katsu

with sweet and sour sauce over white rice

Baby Back Ribs

in spicy Japanese barbeque sauce
over sauteed mushrooms

Tofu Katsu

with Japanese Eggplant

Whole Roasted Beef Tenderloin

with grilled broccolini and steak jus

SIDES

(SELECT ONE)

Chili Garlic Noodles

Sautéed Broccolini

Furikake Fingerling Potatoes

PAGODA

\$80.00 per person

STARTER

(SELECT ONE)

MACHA SOBA SALAD

green tea soba noodles, frisee, wild arugula,
shaved fennel and sesame dressing

MARKET SALAD

Frissee mixed greens, carrots zucchini, shaved onion
with sesame oriental dressing

ENTREES

(SELECT THREE ITEMS)

Pan Seared Salmon

with miso crème over rice

Chicken Katsu

with sweet and sour sauce over white rice

Baby Back Ribs

in spicy Japanese barbeque sauce
over sauteed mushrooms

Tofu Katsu

with Japanese Eggplant

Whole Roasted Beef Tenderloin

with grilled broccolini and steak jus

SIDES

(SELECT TWO)

Chili Garlic Noodles

Sautéed Broccolini

Furikake Fingerling Potatoes

MOUNTAIN PALACE

\$90.00 per person

STARTER

(SELECT ONE)

MACHA SOBA SALAD

green tea soba noodles, frisee, wild arugula,
shaved fennel and sesame dressing

MARKET SALAD

Frissee mixed greens, carrots zucchini, shaved onion
with sesame oriental dressing

ENTREES

(SELECT THREE ITEMS)

Pan Seared Salmon

with miso crème over rice

Chicken Katsu

with sweet and sour sauce over white rice

Baby Back Ribs

in spicy Japanese barbeque sauce over sauteed mushrooms

Tofu Katsu

with Japanese Eggplant

Whole Roasted Beef Tenderloin

with grilled broccolini and steak jus

Pacific Seabass

with garlic crème sauce over grilled vegetables

Pan Roasted Duck Breast

with sweet sauce

SIDES

(SELECT TWO)

Chili Garlic Noodles / Sautéed Broccolini

Furikake Fingerling Potatoes

Specialty desserts can be ordered directly for an additional charge through our Pastry Chef Vallerie



BEVERAGE PACKAGES

All packages include soft drinks, juice, and iced tea

BEER & WINE PACKAGE

\$35.00 per guest (4 hours open bar)

Seasonal beer & house varietals:
two whites & two reds

ESSENTIAL PACKAGE

\$40.00 per guest (4 hours open bar)

Beer & wine package plus call-brand liquors

PREMIUM PACKAGE

\$50.00 per guest (4 hours open bar)

Beer & wine package, plus premium-brand spirits

NON-ALCOHOLIC PACKAGE

\$8.00 per guest (4 hours open bar)

sodas and juices

Coffee & Hot Tea Station \$5 per guest

Corkage fee is \$35.00 per bottle of wine or champagne

**CASH OR CONSUMPTION BAR AVAILABLE ON REQUEST
(\$100 BARTENDER FEE APPLIES)**



PREFERRED VENDORS

KIDS MEALS

Chicken tenders & fries or
Chicken teriyaki and rice – \$20.00

VENDOR MEALS

Chef's choice unless further
specified – \$25.00

VALET PARKING

\$12.00 per vehicle

IN-HOUSE COORDINATION

In-house coordination by Event Manager includes:
linens, timeline, floor plan(s), arrangement of table
settings, vendor oversight and organization of set-
up and breakdown day of.

\$500.00 Flat Fee

PLEASE NOTE:

- Private events are booked in 4 hour time slots
- Daytime events (11am to 4pm) available
upon request with a \$5,000 food and beverage
minimum

DEPOSIT

The non-refundable deposit is equal to the room
rental(s) of the event space(s) being rented. Dates
and space are available on a first-come, first-
served basis upon receipt of the security deposit.
Check, cash, and credit card are accepted forms
of payment.

SERVICE CHARGE

Service charge is 20% and applied to food
and beverage only.

GRATUITY

Please note that service charge is not a gratuity.
Gratuity can be left at the discretion of the client.

SALES TAX

Los Angeles city sales tax is 9.5% and applies to all
line items including service charge.

FINAL GUEST COUNT & BALANCE

The final guest count, menu selections, and
balance will be due 7 days prior; excludes valet
and consumption bar totals, which will be tallied
at the event's conclusion.

EXTRA HOUR

For an additional \$10.00 per person, you may
extend your event one hour. Non-alcoholic
beverages are included. Alcohol may be on a
cash or consumption bar basis for the final hour.

DECOR

We request all décor to be approved in advance
and that nothing be fixed to, or potentially cause
damage to, the existing structure.

AUDIO/VISUAL

We highly recommend a sound check and A/V
test to be completed prior to your event date

- Two in-house projectors (Garden & Skyview)
- Two wireless mics

Thank you!

ENTERTAINMENT

Taiko Drummers

Isaku Kageyama
isakukageyama.com
857-472-4201

preferred vendor offering 10% discount

Fire Groove Entertainment

www.firegroove.com
323.640.0191

Origami Artist

Karla Ross
818-992-1900
karla@karlaross.com

Magician

Rmax
323-246-0680
rmax@rmaxmagic.com

Elite Entertainment Global

Melissa Staroszik
contact@eliteentertainmentglobal.com
eliteentertainmentgolbal.com

FLORISTS

Michael Walls Florals

Michael Walls
310-435-2487
www.michaelwallsfloral.com

Magdalena's Flowers

Ilga Magdalena Ziegler
310-849-0975
www.magdalenasflowers.com

PHOTO BOOTH

CPG Event Rentals

Adrian Gonzalez
Adrian@cpgeventrentals.com
www.cpgeventrentals.com

Hot Point

Natalie Reid
Natalie@hotpointapp.com

PHOTOGRAPHY

Paige Hinrichs

www.paige-photography.com

Lindsey Boice

Lindsey
lindsey@lindseyboice.com
lindseyboice.com

Caught In The Moment

Lana Farfan
562-397-5674
weddings@caughtinthemoment.com
www.caughtinthemoment.com

Katrina Jayne Photography

Katrina Jayne
714-232-3425
katrinajayne.com

DJS

Resilience – Luis Otero

718-570-5036
info@resiliencedjs.com

DJ Regul8

Edward Saldana
310-567-3857
DJReguL8@gmail.com

Vox DJ's

877-386-9357
voxdjs.com

RENTAL FURNITURE

CPG Event Rentals

Adrian Gonzalez
Adrian@cpgeventrentals.com
www.cpgeventrentals.com

Gems Party Rentals

Mark Rosenberg
818-980-7368
info@gemsparties.com
www.gemsparties.com

CAKES/BAKERIES

Susie Cakes

(323) 266-2253
www.susiecakes.com

Sweet Lady Jane's

323-653-4816
www.sweetladyjane.com

HOTELS

Magic Castle and Hollywood Hills

323-851-0800
Gretchen@magiccastlehotel.com

Hilton Garden Inn LA

323-762-1045
Samantha.rodriguez@interstatehotels.
com

Loews Hollywood Hotel

323-491-1026
d.benaderet@loewshotels.com

The Roosevelt Hotel

323-785-3033
ndepaz@thehollywoodroosevelt.com

TRANSPORTATION

Award Limousine Inc.

310-261-2569 (call or text)
reservations@awardlimoinc.com