



private events at tavern



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Whether an intimate family gathering, sophisticated cocktail reception or large corporate event, tavern 's food, service and ambiance are unmatched in the region.

No matter the event – from start to finish, our event team, kitchen and waitstaff will work with you to create a successful and memorable event.

For brunch and lunch parties of 40 or fewer we offer two options for a set menu: 2-course and 3-course.

We can also build a custom cake for your party at no extra cost.

For dinner reservations of 40 or fewer guests, we offer a 3-course dinner.

For larger parties, we offer a few options: a full restaurant buyout or a buyout of only the Atrium.

We can also hold cocktail happy hour receptions in the Blue Room or the newly remodeled Larder.

for more information please contact us at:

310.806.6464

or e-mail info@tavernla.com



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FULL RESTAURANT BUYOUT

SAMPLE MENU

Passed Appetizers and Dessert

3 Buffet Stations

1 Dessert Buffet

Full Bar

COCKTAIL RECEPTION IN THE BLUE ROOM

PASSED APPETIZERS

bacon-wrapped dates

chickpea purée with roasted beets & feta

salmon toast

avocado toast

caramelized pears with st agur blue cheese & walnuts

BUFFET TABLES IN THE BLUE ROOM AND THE ATRIUM

short ribs with feta and salsa verde

devil's chicken

gnocchi with black trumpet mushrooms

farro and black rice

little gems with green goddess, avocado & macrona almonds

DESSERT TABLE IN THE LARDER

assorted housemade cookies & confections

peanut butter cups

lemon bars

vanilla panna cotta

berries

carrot cake

butterscotch pot de creme



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SAMPLE WINTER DINNER MENU

little gems salad
with buttermilk, radishes, cucumber & soft herbs

winter vegetables
with sprouted farro, yellow tomato confit & green harissa

or

grilled salmon
with stewed chickpeas, smashed carrots & creme fraîche

or

beef short rib bourgignon
with potato purée, swiss chard & horseradish cream

coconut-key lime tart
with cream cheese whip, blackberry compote & coconut sorbet

or

almond bread pudding
with tangerine marmalade, kumquats & milk gelato



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SAMPLE SUMMER DINNER MENU

soup of the day

or

grilled peaches

prosciutto, pecans, molasses, arugula & delice

or

market lettuces

beets, grapefruit, shaved radish & avocado dressing

black cod

summer panzanella, cherry tomatoes & black olive aioli

or

the devil's chicken

potatoes, braised leeks & mustard breadcrumbs

or

beef short ribs

buttermilk pudding, swiss chard, nectarines & roquefort

or

pork cheeks

chorizo, cornbread, cherries & mustard creme fraîche

nectarine shortcake

creme fraîche whip & blackberry sorbet

or

“snickers” bar

salted peanut caramel & vanilla ice cream

or

chocolate cake

vanilla ice cream & chocolate sauce

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SAMPLE AUTUMN BRUNCH MENU

first course served family style

pumpkin ricotta pancakes
brown sugar creme fraîche, pomegranate & spiced pecans

larder cobb
romaine, sweet potato, beets, chickpeas & avocado
add chicken

or

laurel canyon sandwich
feta yogurt, red peppers, avocado & green harissa

or

chopped chicken salad
romaine, apple, bacon, mustard & bleu cheese

or

brisket hash
sunny-side up eggs, wild mushrooms & horseradish crème fraîche

key lime custard
graham crackers, crème fraîche whip & blackberry SORBET

or

“snickers” bar
salted caramel & vanilla ice cream



up to 8

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up to 10

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up to 30

up to 10

up to 10

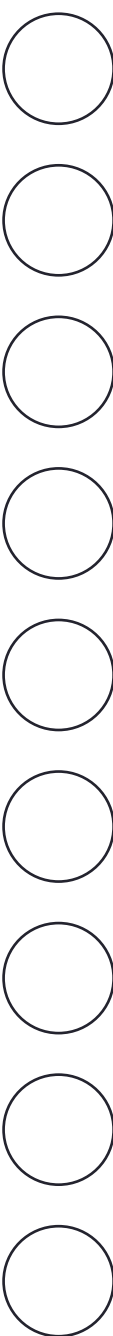
SAMPLE ATRIUM BUY OUT
up to 100

THE LARDER

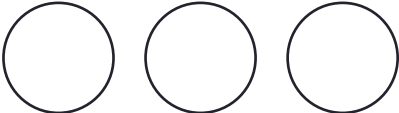
for sit down or cocktail reception

up to 6

up to 16



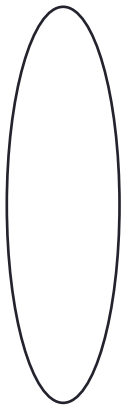
bartop for seating
or buffet service



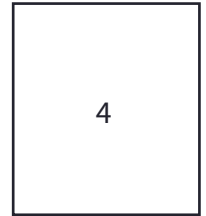
ATRIUM



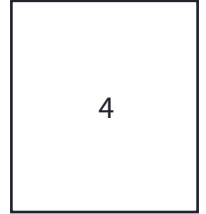
BAR



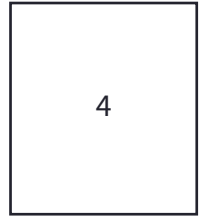
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can be reserved for
happy hour
cocktail reception



up to 10

THE BLUE ROOM
for sit down or cocktail reception

THE LARDER

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