



CAFE
PINOT
DINNER



"If the Oscars were awarded for cooking, Joachim Splichal would have to bunk out in the garage to make room for them in his house"
- New York Times



Best Ambience, Los Angeles
and Orange County
-Opentable



Best Service, Los Angeles
and Orange County
-Opentable



Best Outdoor Dining,
Los Angeles and
Orange County
-Opentable



WineSpectator Award
of Excellence

CATERING AND SPECIAL EVENT SALES

P 213 405 0005 | cafepinotevents@patinagroup.com

700 W. Fifth Street, Los Angeles, CA 90071 | cafepinot.com

EVENT SPACES



ENTIRE RESTAURANT

Enjoy a contemporary Californian-French menu featuring fresh, sophisticated dishes inspired by the farmers' market and featuring a daily rotisserie. Throughout the restaurant, the coolness of the expansive glass window panes is nicely balanced by the warmth of wood accents.

For a corporate reception or dinner, Café Pinot is an elegant and urban setting that provides both inside and outside seating.

CAPACITIES

Seated	Reception
190	200



GARDEN PATIO

The Garden Patio, immediately adjacent to Maguire Gardens, is a remarkable location for post ceremony receptions, offering the best all fresco reception dining in downtown Los Angeles. A border of stone planters enclose the space, separating it from the rest of the park. Canvas umbrellas and olive trees shade the patio by day, while heaters warm it at night. When evening falls, the surrounding skyscrapers and sacred olive trees light up the night sky.

CAPACITIES

Seated	Reception
100	150



MAGUIRE GARDENS

For your larger events, Maguire Gardens is a hidden garden oasis in the heart of downtown Los Angeles adjacent to the garden patio. Your guests will enjoy cocktails and canapés near the water fountains followed by dinner under the stars, surrounded by twinkling lights and sacred olive trees.

CAPACITIES

Seated	Reception
250 w/dancefloor	2000
300 w/out	

EVENT SPACES CONT



SKYROOM TERRACE NORTH & SOUTH WING

SKYROOM TERRACE

Glass-enclosed and overlooking a fountain, the Skyroom Terrace is perfect for an intimate shower, engagement lunch, rehearsal dinner or small wedding reception.

NORTH WING

Situated at the front of the restaurant, the North Wing offers a view of the downtown skyline. Perfect for celebratory dinners, this wing offers banquet style seating, with tables seating up to eight.

SOUTH WING

Overlooking the Maguire Gardens, the South Wing provides a view of the gardens by day and the illuminated skyline by night. Seating is banquet style, with tables of up to eight for sophisticated engagement or rehearsal dinner parties.

CAPACITIES

Space	Seated	Reception
Skyroom Terrace	40	60
North Wing	20	30
South Wing	28	40

TRAY-PASSED HOR D'OEUVRES

30 MINUTES SELECTION OF THREE | \$15 PER PERSON

45 MINUTES SELECTION OF THREE | \$20 PER PERSON

1 HOUR SELECTION OF FOUR | \$25 PER PERSON

Beef Tartare Mushroom confit, tarragon, little gem

Chicken Croquette Mornay, piquillo pepper sauce

Sliders Spicy aioli, pickled onions, Raclette cheese

Mini Crab Cakes Lemon aioli

Mushroom Arancini Truffle aioli

Duck Prosciutto Melon, mint

Burrata Crostini Basil, pistou

Whitefish Ceviche Avocado mousse, jicama

Chickpea Panisse Citus yogurt

Braised Short Rib Horseradish crème fraiche, chives

Cauliflower Ceviche Radish, cilantro, lime, red onion

CHEF SELECTION OF ASSORTED DOMESTIC AND IMPORTED CHEESES

30 MINUTES \$14 PER PERSON

1 HOUR \$18 PER PERSON

2 HOURS \$28 PER PERSON

Accompanied with honeycomb, seasonal fruit and nuts, toasted bread

Special dietary requests can be accommodated on site.

We are happy to customize a menu for your event.

Beverages charged upon consumption and customized to complement your menu.

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional. Menu items subject to availability, restaurant reserves the right to substitute menu items.

C A F E
PINOT

3-COURSE DINNER \$75

GROUPS OF 25 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 26-40	Select 1 starter, 2 entrées, 1 dessert
GROUPS OVER 40	Select 1 starter, 1 entrée, 1 dessert

STARTER

Soup Du Jour

Mixed Green Salad Radish, soft herbs, Meyer lemon vinaigrette

Caesar Salad Romaine, parmesan cheese, croutons, creamy cracked pepper dressing

ENTRÉE

Market Fish Peas, asparagus, moreis, warm buttermilk vinaigrette

Atlantic Salmon Pomme puree, haricot vert, cherry tomato, radish, meyer lemon buerre blanc

Jidori Chicken Breast Quinoa, broccoli, red onion, sunflower seed, sheep's milk cheese, red wine-honey vinaigrette

Cape Grimm New York Salt mine potatoes, baby carrots, mustard seed caviar, bearnaise

*** A vegetarian option is always available upon request.*

DESSERT

Buttermilk Panna Cotta Vanilla, berries

Strawberry Shortcake

Chocolate Bread Pudding

Special dietary requests can be accommodated on site.

We are happy to customize a menu for your event.

Beverages charged upon consumption and customized to complement your menu.

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional. Menu items subject to availability, restaurant reserves the right to substitute menu items.

C A F E
PINOT

3-COURSE DINNER \$85

GROUPS OF 25 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 26-40	Select 1 starter, 2 entrées, 1 dessert
GROUPS OVER 40	Select 1 starter, 1 entrée, 1 dessert

STARTER

Soup Du Jour

Mixed Green Salad Radish, soft herbs, Meyer lemon vinaigrette

Arugula Frisee, walnuts, crumbled bleu cheese, champagne-mustard vinaigrette

Burrata Nectarine, upland cress, almond, stonefruit mignonette

ENTRÉE

Market Fish Peas, asparagus, moreis, warm buttermilk vinaigrette

Atlantic Salmon Pomme puree, haricot vert, cherry tomato, radish, meyer lemon beurre blanc

Crispy Pork Belly Grilled stonefruit, broccolini, pickled pearl onion, mustard sauce

Jidori Chicken Breast Quinoa, broccoli, red onion, sunflower seed, sheep's milk cheese, red wine-honey vinaigrette

Filet Mignon 6oz. Salt mine potatoes, baby carrots, mustard seed caviar, bearnaise

*** A vegetarian option is always available upon request.*

DESSERT

Buttermilk Panna Cotta Vanilla, berries

Strawberry Shortcake

Chocolate Bread Pudding

Special dietary requests can be accommodated on site.

We are happy to customize a menu for your event.

Beverages charged upon consumption and customized to complement your menu.

Priced per person, unless otherwise noted. Current state sales tax and service charge is additional. Menu items subject to availability, restaurant reserves the right to substitute menu items.

C A F E
PINOT

4-COURSE DINNER \$95

GROUPS OF 25 OR FEWER Select 1 starter, 1 second course, 2 entrées, 1 dessert
GROUPS OVER 25 Select 1 starter, 1 second course, 1 entrée, 1 dessert

STARTER

Soup Du Jour

Mixed Green Salad Radish, soft herbs, Meyer lemon vinaigrette

Arugula Frisee, walnuts, crumbled bleu cheese, champagne-mustard vinaigrette

Burrata Nectarine, upland cress, almond, stonefruit mignonette

SECOND COURSE

Agnolotti English pea, mascarpone, wild mushroom, tendrils

ENTRÉE

Halibut Peas, asparagus, moreis, warm buttermilk vinaigrette

Ocean Trout Chef's seasonal set

Crispy Pork Belly Grilled stonefruit, broccolini, pickled pearl onion, mustard sauce

Jidori Chicken Breast Quinoa, broccoli, red onion, sunflower seed, sheep's milk cheese, red wine-honey vinaigrette

Cape Grimm Prime Rib 8-10oz. Salt mine potatoes, baby carrots, mustard seed caviar, bearnaise

*** A vegetarian option is always available upon request.*

DESSERT

Buttermilk Panna Cotta Vanilla, berries

Strawberry Shortcake

Chocolate Bread Pudding