



C A F E  
P I N O T  
R E C E P T I O N M E N U S



"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

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# 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

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30 MINUTES SELECTION OF THREE | \$15 PER PERSON

45 MINUTES SELECTION OF THREE | \$20 PER PERSON

1 HOUR SELECTION OF FOUR | \$25 PER PERSON

1.5 HOURS SELECTION OF FIVE | \$35 PER PERSON

2 HOURS SELECTION OF SIX | \$45 PER PERSON

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**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** Citrus yogurt

**Braised Short Rib** Horseradish crème fraîche, chives

**Cauliflower Ceviche** Radish, cilantro, lime, red onion

*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.*

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*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

## STATIONARY DISPLAYS

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### FARMER'S MARKET STATION

Seasonal raw and cooked vegetables, charred scallion, Green Goddess dressing  
Little gem salad, toasted Marcona almonds, heirloom tomatoes, lemon vinaigrette

Small	serves 20   \$150
Medium	serves 40   \$175
Large	serves 70   \$200

### CHARCUTERIE STATION

Selection of cured meats, pates, rillettes  
*Served with grilled bread, house pickled vegetables*

Small	serves 25   \$250
Medium	serves 40   \$400
Large	serves 75   \$700

### CHEESE STATION

Selection of imported and domestic cheese  
*Served with honeycomb, toasted Marcona almonds, kumquat marmalade*

Small	serves 15   \$150
Medium	serves 25   \$225
Large	serves 40   \$400

### MINI QUICHE STATION

Quiche Lorraine, spinach and goat cheese quiche, wild mushrooms quiche  
*Served with mixed greens*

Small	serves 15   \$150
Medium	serves 25   \$225
Large	serves 40   \$400

## DESSERT STATIONS

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### ASSORTED PATINA PETIT FOURS

Small	serves 30   \$250
Medium	serves 40   \$325
Large	serves 50   \$400

### ASSORTED MINI CUPCAKES

Small	serves 30   \$250
Medium	serves 40   \$325
Large	serves 50   \$400

# ACTION STATIONS

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STATION REPLENISHED for 1.5 hours

MINIMUM ORDER of 2 stations

*Additional cost will be applied for rental of display equipment for all stations*

*Chef's fee will apply: \$50 per chef/per hour/per station*

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## **VEGETARIAN STATION** \$15 per person

Roasted Seasonal Vegetables

Asian Stir Fry

*Served with* Seasonal Farmer's Market Salad

## **POUTINE STATION** \$15 per person

Café Pinot French Fries

*Served with* Mustard Sauce, comte cheese, chives

Poblano Cheese Sauce, Scallions

ADD: Crab \$12 per person

Chicken \$7 per person

## **PASTA STATION** \$25 per person

Macaroni and Cheese

Classic Pasta Salad

Baked Ziti

## **TACO STATION** \$30 per person

Chicken Pastor

Pork Cochinita

Fried Market Fish

*Served with* Assorted salsas, sour cream, corn tortillas, lime, cilantro and onion

## **SLIDER STATION** \$20 per person

Choice of dry-aged beef or salmon burgers

*Choice of accompaniments* Raclette cheese, heirloom tomatoes, caramelized onions, butter lettuce, spicy Thousand Island, whole grain mustard aioli

## **SALMON CARVING STATION** \$30 per person

Roasted side of salmon

*Served with* Scallions, dill, cream, roasted radish

## **PRIME RIB CARVING STATION** \$40 per person

Roasted prime rib

*Served with* Creamy horseradish, grilled spring onions, au jus

## **WHOLE PIG CARVING STATION** \$40 per person (20-person minimum)

*Served with* Roasted seasonal vegetables, pan drippings, baguette

# BAR SERVICES

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Brands are subject to change depending on availability

Sponsored bar package allows guests of your event to consume an unlimited amount of beverages listed within the package

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## #BUBBLEBAR

House sparkling with a taste of berry liqueur

Choice of Current, Raspberry, Blackberry, Wild strawberries, Saint Germain

## GIN & TONIC GARDEN BAR

Choice of gin Burnettts \$12 | Tanqueray \$14 | St. George \$16

Rosemary and lavender, gin, rosemary and lavender syrup, lemon, tonic

Grapefruit and cilantro, gin, cilantro, grapefruit, lime, tonic

Jalapeño and cucumber, gin, muddled jalapeño and cucumber, lime, tonic

## BEER AND WINE SPONSORED BAR PACKAGE

Assortment of domestic and imported beers, house red and white wine, sparkling wine, bottled water, soda, and fruit juices

ONE HOUR \$22

TWO HOURS \$25

THREE HOURS \$28

## WELL BRAND SPONSORED BAR PACKAGE

Assortment of domestic and imported beers, New Amsterdam vodka, Pinnacle gin, Jim Beam bourbon, Grants scotch, Matusalem rum, Jose Cuervo tequila, house red and white wine, sparkling wine, bottled water, soda, and fruit juices

ONE HOUR \$25

TWO HOURS \$30

THREE HOURS \$35

## CALL BRAND SPONSORED BAR PACKAGE

Assortment of domestic and imported beers, Ketel One vodka, Tito's vodka, Plymouth gin, Maker's Mark bourbon, Bulleit bourbon, Jameson, Beefeater, Jack Daniels, Dewars, Cruzan Light rum, Sauza tequila, Hornitos tequila, house red and white wine, sparkling wine, bottled water, soda, and fruit juices

ONE HOUR \$35

TWO HOURS \$40

THREE HOURS \$45

## PREMIUM BRAND SPONSORED BAR PACKAGE

Assortment of domestic and imported beers, Belvedere vodka, Grey Goose, Bombay Sapphire gin, Tanquerary gin, Crown Royal, Knob Creek bourbon, Maker's 46, Woodford Reserve, Johnnie Walker Black, Chivas Regal, Glenfiddich, Glenlivet 12 yr., Bacardi Gold, Captain Morgan, Malibu, Herradura, Patron Anejo, Patron Silver, Courvoisier VS, Bailey's Irish Cream, Chambord, Kahlua, Saint Germain, house red and white wine, sparkling wine, bottled water, soda, and fruit juices

ONE HOUR \$45

TWO HOURS \$50

THREE HOURS \$55