



WeHo Boutique Collection Special Events Menu



733 North West Knoll Drive
West Hollywood, CA 90069



1000 Westmount Drive
West Hollywood, CA 90069



900 Hammond Street
West Hollywood, CA 90069



8462 West Sunset Blvd
West Hollywood, CA 90069

BUFFET

Minimum of 15 guests

Continental | \$24

Sliced market fruits, pastries, assorted jams, seasonal fruit, juice, coffee & tea

Breakfast Buffet | \$32

Scrambled eggs, crispy fingerling potatoes, Applewood smoked bacon, sliced seasonal fresh fruit, assorted pastries, juice, coffee and tea

ENHANCEMENTS

\$6 person | per selection

Steel Cut Oatmeal

Buttermilk Pancakes

French Toast

Pork Sausage

Chicken Apple Sausage

Yogurt Parfait

Mosaic of Bagels

PLATED

American Breakfast | \$23

Orange juice
Assortment of breakfast breads
Scrambled eggs
Bacon
Breakfast potatoes
Coffee, decaf or tea
Butter and marmalades

Eggs Benedict | \$23

Orange juice
Eggs Benedict
Breakfast potatoes
Coffee, decaf or tea

Breakfast Croissant Sandwich | \$22

Orange juice
Scrambled eggs, bacon, tomato chutney
White cheddar cheese
Fruit
Coffee, decaf or tea

All pricing is subject to 23% service charge and 9.5% sales tax

BREAKS

BEVERAGES

Coffee, Decaf, Hot Tea | \$45 per gallon
Orange, Cranberry, Apple Juice | \$25 carafe
Iced Tea, Fresh Lemonade | \$22 carafe
Mineral Water | \$5 each
Assorted Soft Drinks | \$5 each

SNACKS

Trail Mix | \$8 person
Yogurt Pretzels | \$8 person
Mixed Nuts | \$8 person
Assorted Whole Fruit | \$4 each
Assorted Pastries | \$5 each
Fruit Platter | \$8 person
Assorted Cookies | \$36 dozen
Farmers Market Crudités | \$8 person

FAVORITES

Chips & Salsa | \$10 person
Tri color corn tortilla, pico de gallo
Guacamole | \$4 person

Greek Platter | \$12 person
Hummus, pita bread, heirloom cherry tomato

Artisanal Cheese Board | \$18 person
Domestic & imported cheese, selection of dried
fruits

Vegetable Crudit  | \$14 person
Seasonal market matchstick's vegetables, roasted
bell pepper aioli, olive tapenade, ranch

Dough Platter | \$12 person
Chocolate chip cookie, oatmeal raisin cookie
brownie

Mix & Match | \$12 person
Trail mix, kettle corn, assortment of sweets

All pricing is subject to 23% service charge and 9.5% sales tax

BRUNCH BUFFET

Minimum of 25 guests

\$54

Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon
Sliced Market Fruits
Breakfast Pastries

Caesar Salad
Chicken Marsala
Grilled Salmon with Lemon Caper Glaze
Roasted Seasonal Vegetables

Coffee, Decaf and Tea
Butter and Marmalades

BEVERAGES

Bloody Mary | \$10 each
Bellini | \$10 each
Mimosa | \$10 each

ENHANCEMENTS

Omelet Station | \$12 person
Cheddar, gruyere, tomato, spinach, peppers, onion,
mushrooms, ham, bacon
(\$150 attendant fee applies)

Lox and Bagels | \$10.00 person
Capers, red onion and cream cheese

Assorted Desserts | \$6 person

All pricing is subject to 23% service charge and 9.5% sales tax

SELECTIONS

Choice of organic baby mix salad with lemon vinaigrette or tomato basil bisque, bread basket, dessert, freshly brewed coffee, decaf or tea

Cauliflower Steak | \$45

Romesco Sauce, Market Vegetables

Chilean Sea Bass | \$65

Lemon Dill Crème, Market Vegetables

Pan Seared Chicken | \$55

Shitake Mushroom Glaze, Market Vegetables

Filet Mignon | \$60

Cabernet Sauvignon Reduction, Market Vegetables

SIDE

Choice of one

Mashed Potato

Risotto

Roasted Fingerling Potato

Rice Pilaf

DESSERTS

Choice of one

Cheesecake

Chocolate Cake

Tiramisu

All pricing is subject to 23% service charge and 9.5% sales tax

Deli Bar | \$34

Tomato Basil Bisque

Mixed Green Salad

Potato Salad

Herb Roasted Turkey, Shaved Roast Beef, Ham

Sliced Cheddar, Jack Cheese, Swiss Cheese

Accompaniments and Fine Breads

Baked Cookie Board

Dou of Wraps | \$36

Arugula Salad - Heirloom Cherry Tomato, Shaved Red Onion, Feta Cheese, Champagne Mustard Vinaigrette

Spinach Salad - Cucumber, Heirloom Cherry Tomato, Sliced Almonds, Machengo, Pepita Pesto

Chicken BLT Wrap – Seasoned Chicken, Bacon, Tomato, Arugula, Chipotle Aioli

Grilled Vegetable Wrap – Seasonal Grilled Vegetables, Spinach, Hummus Glaze

Roast Beef Sandwich – Roast Beef, Horseradish Crème, Pepper Jack Cheese, Pickled Red Onion, Arugula,

Homemade Potato Chips, Chocolate Cake

Hollywood Hills | \$45

Farmers Salad – Spring Mix, Heirloom cherry Tomato, cucumber, Radish, Lemon Vinaigrette

Caesar Salad

Chicken Medi – Herb de Provençal Breaded Chicken, Tapenade Crème

Pan Seared Salmon – Lemon Caper Glaze

Market Vegetables

Roasted Fingerling Potatoes

Cauliflower Rice

Chef's dessert

All pricing is subject to 23% service charge and 9.5% sales tax

Buffets include freshly brewed coffee, decaf or tea

Minimum of 25 guests

THEMED BUFFET

The Border Taco Bar | \$40 person

Carne Asada, Marinated Chicken, Seasoned Cauliflower, Spanish Rice, Refrid Beans, Market Vegetables, Pico de Gallo, Guacamole, Arbol Salsa, Pineapple Jicama Salsa

Venetian | \$42 person

Seared Shrimp, Grilled Chicken, Seasonal Vegetables, Pomodoro Sauce, Alfredo Pesto Sauce Penne, Fettucine Pasta, Focaccia,

Grilled | \$45 person

Baby Back Ribs, Chicken Leg Quarters, Kielbasa, Tri Tip Steak, Mac & Cheese, Coleslaw, Steamed Corn, Kansas Style BBQ Sauce

Marina Bar | \$50 person

Shrimp Cocktail, Ceviche Tuna Poke, California Roll, Spicy Tuna Roll

Carving Stations

Herb Roasted Turkey, Home Style Gravy | \$35 person

Prime Rib, Shitake Mushroom Demi Glaze | \$35 person

Baked Ham, Pineapple Ginger Glaze | \$28 person

All pricing is subject to 23% service charge and 9.5% sales tax

Carving Attendant Fee - \$150

Buffets include freshly brewed coffee, decaf or tea

Minimum of 25 guests

RECEPTION

Hand Passed*
Priced per piece

Hot

- Chicken Sliders, Cole Slaw, Sesame Bun | \$5
- Crab Cakes, Claw Meat, Chipotle Aioli | \$6
- Vegetable Spring Egg Roll, Sweet Chili Sauce | \$4
- Short Rib Arancini, Risotto, Horseradish Aioli | \$6
- Lamb Lollipop, Chimichurri Glaze | \$6
- Potato Croquette, Spicy Remoulade | \$4

Cold

- Shrimp Ceviche Shooter, Cucumber, Avocado | \$6
- Tuna Poke, Sea Asparagus, Onion | \$6
- Hummus, Toasted Pita | \$5
- Caprese, Mozzarella, Roma Tomato, Basil, Balsamic | \$5
- Bruschetta, Roma Tomato, Basil, Ciabatta | \$4
- Deviled Caviar Eggs, Sturgeon Caviar | \$7
- Avocado Toast, Ciabatta, Maple Syrup | \$5

DISPLAYS

FAVORITES

- Chips & Salsa | \$10 person
Tri color corn tortilla, pico de gallo
Guacamole | \$4 person
- Greek Platter | \$12 person
Hummus, pita bread, heirloom cherry tomato
- Artisanal Cheese Board | \$18 person
Domestic & imported cheese, selection of dried fruits
- Vegetable Crudit  | \$14 person
Seasonal market matchstick's vegetables, roasted bell pepper aioli, olive tapenade, ranch
- Dough Platter | \$12 person
Chocolate chip cookie, oatmeal raisin cookie brownie
- Mix & Match | \$12 person
Trail mix, kettle corn, assortment of sweets

All pricing is subject to 23% service charge and 9.5% sales tax
*\$50 labor charge per server, per 25 guests

RECEPTION PACKAGES

Hand passed hors d'oeuvres

Basic | \$31

6 pieces per person

Potato Croquette, Short Rib Arancini, Chicken Sliders, Tuna Poke, Caprese, chips and salsa display

Deluxe | \$43

8 pieces per person

Potato Croquette, Short Rib Arancini, Chicken Sliders, Vegetable Spring Egg Roll, Tuna Poke, Caprese, Shrimp Ceviche Shooter, Greek Platter

Premium | \$55

10 pieces per person

Potato Croquette, Short Rib Arancini, Chicken Sliders, Vegetable Spring Egg Roll, Lamb Lollipop, Tuna Poke, Caprese, Shrimp Ceviche Shooter, Avocado Toast, Artisanal Cheese Board

All pricing is subject to 23% service charge and 9.5% sales tax
\$50 labor charge per server, per 25 guests

BAR PACKAGES

Prices per person

Beer and Wine

House red and white wine | beer selections

First hour | \$20

Additional hours | \$10

Beer | Wine | Call Spirits

House red and white wine | beer selections | Tito's Vodka | Bombay Gin | Bacardi Rum
Patron Silver Tequila | Jack Daniels | Johnny Walker Red Scotch

First hour | \$26

Additional hours | \$16

Beer | Wine | Premium Spirits

House red and white wine | beer selections | Grey Goose Vodka | Bombay Sapphire Gin | Don Julio Blanco Tequila |
Cruzan Single Barrel Rum | Maker's Mark Bourbon | Johnny Walker Black Scotch

First hour | \$28

Additional hours | \$18

All pricing is subject to 23% service charge and 9.5% sales tax
\$250 labor charge per bartender, per 75 guests