

THE KIMPTON
EVERLY
HOLLYWOOD

*Catering
Menus*

HOLLYWOOD

All Day Meeting Packages

BEACHWOOD MEETING

\$125/per person

CONTINENTAL BREAKFAST

Fresh Baked Pastries
Local Assorted Bagels
Cream Cheese, Whipped Butter & Jams
Fresh Fruit Salad
Orange & Cranberry Juices

MARKET PICNIC LUNCH BUFFET

Build Your Own Salad Station
Curry Chicken Salad Sandwich
Shaved Turkey Sandwich
Grilled Vegetable Sandwich
Housemade Potato Chips
Chef's Choice Dessert

PM BREAK

Tortilla Chips
with Guacamole + Salsa Roja

ALL-DAY BEVERAGES

Coffee & Tea
Assorted Bottled Soft Drinks
Bottled Still & Sparkling Waters

NICHOLS MEETING

\$165/per person

BREAKFAST BUFFET

Greek Yogurt with Fresh Berries & Granola
Scrambled Eggs
Chicken Sausage & Applewood Smoked Bacon
Yukon Potatoes with peppers and onions
Fresh Baked Pastries & Assorted Breads
Whipped Butter & Jams
Fresh Fruit Salad
Orange & Cranberry Juices

FARMERS FRESH LUNCH BUFFET

Seasonal Soup
Build Your Own Salad Station
Grilled Hanger Steak
Grilled Chicken
Roasted Salmon
Chef's Choice Dessert

PM BREAK

Tortilla Chips
with Guacamole + Salsa Roja

ALL-DAY BEVERAGES

Coffee & Tea
Assorted Bottled Soft Drinks
Bottled Still & Sparkling Waters

Breakfast

HOLLYWOOD

Breakfast Buffets

Continental

\$45 per person

Fresh Baked Pastries
Local Assorted Bagels
Cream Cheese, Whipped Butter & Jams
Fresh Fruit Salad
Orange & Cranberry Juices
Freshly Brewed Coffee & Assorted Teas

Fresh Start

\$48 per person

Fresh Baked Pastries
Local Assorted Bagels
Cream Cheese, Whipped Butter & Jams
Honey Greek Yogurt & Granola Parfaits
Steel Cut Oatmeal with fresh berries
Coconut Chia Bowls with fresh berries and cocoa nibs
Orange & Cranberry Juices
Freshly Brewed Coffee & Assorted Teas

Rise and Shine

\$76 per person

Greek Yogurt with fresh berries & granola
Fresh Baked Muffins & Pastries
Sourdough & Wheat
Fresh Fruit Salad
Scrambled Eggs
Chicken Sausage and Applewood-Smoked Bacon
Yukon Potato Hash
Seasonal French Toast with Maple Syrup & Berries
Orange & Cranberry Juices
Freshly Brewed Coffee & Assorted Teas

Breakfast Enhancements

Breakfast Burritos \$16 per person

Greek Yogurt Parfait \$12 per person

Steel Cut Oatmeal \$12 per person

Smashed Avocado Tartine \$15 per person

Smoked Salmon Plate \$22 per person

Chicken Sausage \$6 per person

Vegan Sausage \$7 per person

Applewood Smoked Bacon \$7 per person

Yukon Potato Hash \$6 per person

Fresh Pressed Juices \$13 per person

Bagels & Assorted Cream Cheeses \$60 per dozen

Freshly Baked Pastries \$60 per dozen
*blueberry scone, coffee cake, blueberry muffin,
cheese or cherry danish, chocolate croissant,
almond croissant, butter croissant
(1 dozen min per)*

Lunch

HOLLYWOOD

Picnic Buffet

\$55 per person

Watermelon Salad

Tabbouleh Salad

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CHOICE OF 2 SANDWICHES

Shaved Turkey, Basil Aioli, Applewood Smoked Bacon, Gem Lettuce,

Heirloom Tomato, Sharp White Cheddar, Sourdough

Curry Chicken Salad on Croissant with Candied Pecans, Apples, Grapes, Celery

Grilled Vegetables with Goat Cheese on Ciabatta

Roast Beef, Horseradish Aioli, Lemon Dressed Arugula, Sharp White Cheddar, Brioche

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Housemade Potato Chips

Fresh Baked Cookies

Lemonade

An Homage to LA Street Food Buffet

\$65 per person

Diablo Shrimp, Chicken Tinga, Fajita Steak

Mango Ceviche, Street Corn, Lime Rich & Black Beans

Flour & Corn Tortillas

Salsa Roja, Smashed Avocado, Pineapple Salsa,

Diced Onion, Cilantro & Lime Wedges

Churros

Agua Fresca

Lunch Box

\$40 per person

CHOICE OF 1 SANDWICH PER PERSON (*MIN 6 PER*)

Shaved Turkey, Basil Aioli, Applewood Smoked Bacon, Gem Lettuce,

Heirloom Tomato, Sharp White Cheddar, Sourdough

Curry Chicken Salad on Croissant with Candied Pecans, Apples, Grapes, Celery

Grilled Vegetables with Goat Cheese on Ciabatta

Roast Beef, Horseradish Aioli, Lemon Dressed Arugula, Sharp White Cheddar, Brioche

Served with Whole Fruit, Kettle Chips, Freshly Baked Cookie, Bottled Water

The Everly Buffet

\$75 per person

Seasonal Soup

Build-Your-Own Salad

(Spinach, Arugula, Gem Lettuce, Candied Nuts, Shaved Red Onion, Cucumber,
Heirloom Tomato, Hard-Boiled Eggs, Bleu Cheese, Goat Cheese, Vinaigrettes)
with selection of: Grilled Hanger Steak, Grilled Chicken + Roasted Salmon

Grilled Cheese Sandwiches

Chef's Choice Dessert

Iced Tea & Lemonade

The Hollywood Buffet

\$80 per person

CHOOSE 2 SALADS

Rainbow Greens, Candied Nuts, Goat Cheese,

Pickled Fresno Chiles, Ojai Pixie Vinaigrette

Green Goddess Caesar, Baby Gem, Parmesan, Croissant Croutons

Cavatelli Pasta Salad, Grilled Vegetables, Red Wine Vinaigrette

Sourdough Panzanella, Cucumbers, Red Onion, Red Wine Vinaigrette

Street Corn Salad, Cotija, Lime

CHOOSE 1 SIDE

Garlic Herb Roasted Baby Potatoes

Brown Rice Pilaf, Preserved Lemon, Roasted Almonds

Lemon Butter Orzo

CHOOSE 2 ENTREES

Pepper-Crusted NY Strip, Cognac Sauce

Roasted Salmon, Pineapple Beurre Blanc

Parmesan Chicken Breast, Lemon Caper Beurre Blanc

Truffled-Ricotta Stuffed Shells, Fire-Roasted Tomato Sauce

WITH

Roasted Vegetables

Chef's Choice Dessert

Iced Tea & Lemonade

Breaks & Beverages

HOLLYWOOD

Snack Breaks

Argyle Break

\$22 per person

Fresh Baked Pastries

Greek Yogurt Parfaits

Cold Brew Coffee

Lemon Strawberry Mint Infused Water

Super Food Break

\$31 per person

Guacamole

Hummus with Za'atar

Pita Chips

Crudite

Mixed Nuts

Walnut Peanut Butter Brownie

Assorted Kombuchas

Fuel Break

\$23 per person

Walnut Peanut Butter Brownie

Mixed Nuts

Housemade Trail Mix

Cold Pressed Juices

Chips, Crudites & Dips

\$27 per person

Tajin-Dusted Tortilla Chips, Salsa Roja

Housemade Potato Chips, Smoked Onion Dip

Crudite, Roasted Red Pepper Hummus

ADD ONS

Seasonal Whole Fruit

\$3/piece

Bagels & Assorted Cream Cheeses

\$60 per dozen

Housemade Potato Chips

\$4 per individual bag

Freshly Baked Pastries

\$60 per dozen

choice of blueberry scone, coffee cake, blueberry muffin, cheese or cherry danish, chocolate croissant, almond croissant, butter croissant (1 dozen min per)

Beverages

Beverage Station

Half Day (4 hours)

\$25 per person

Full Day (8 hours)

\$45 per person

Includes:

Freshly Brewed Coffee & Assorted Teas

Iced Tea & Lemonade

Assorted Soft Drinks

Bottled Still & Sparkling Water

NON-ALCOHOLIC BEVERAGES A LA CARTE

Juices (orange cranberry, grapefruit) \$40/carafe

Assorted Soft Drinks \$6 each

Bottled Still & Sparkling Water \$8 each

Coffee Gallon \$85 each

Hot Water Gallon \$85 each

includes assorted tea bags

Appetizers

HOLLYWOOD

HORS D'OEUVRES

served stationary or tray passed
(MINIMUM 20 people)

ONE HR OF SERVICE

SELECTION OF 4 ITEMS – \$45 per person (EXTRA HOUR \$15 PP)

SELECTION OF 5 ITEMS – \$55 per person (EXTRA HOUR \$20 PP)

SELECTION OF 6 ITEMS – \$65 per person (EXTRA HOUR \$25 PP)

VEGETARIAN

Potato Croquette
marinara sauce, parsley, parmesan
Bruschetta Caprese
sourdough bread, tomato, mozzarella, basil,
EVOO, balsamic vinegar
Honey Cauliflower
sweet chili sauce, basil, sesame seed (DF)
Grilled Panela Cheese
tzatziki sauce, dill, lemon (GF)

VEGAN

Taquitos de Papa
guacamole, cilantro, radish (GF)
Fresh Spring Roll
lettuce, carrot, cucumber, mint, cilantro,
peanut sauce (GF)
Bruschetta
sourdough bread, garlic, fresh tomato, basil,
olive oil, balsamic
Medi Cucumber
hummus, tomato, pickled red onion (GF)

SEAFOOD

Roasted Prawn
curry peanut sauce (GF)
Poached Shrimp
cocktail sauce, chives (GF)
Ahi Tuna
corn tortilla chip, ginger ponzu, avocado
mousse
Tuna Cone
mini seaweed cone, spicy mayo, tobiko,
micro shiso
Smoked Salmon
crostini, cream cheese, chives, dill, pickled
red onion, capers
Mini Crab Cake
lemon aioli

MEAT

Beef Sliders
cheddar cheese, thousand island,
brioche bun
Fried Chicken Slider
calabrian chili aioli, coleslaw, brioche bun
Grilled Steak
mashed potatoes, chimichurri, pickled red
onion
Chicken Skewer
choice of BBQ or Curry Peanut Sauce
Deviled Egg
dijon, pickles, chives, paprika (GF)

STATIONARY DISPLAYS

Charcuterie

\$36 per person

Artisan Cheeses, Cured Meats, Crackers, Breads, Garnishes,
Seasonal Accompaniments

Cheese Board

\$28 per person

Artisan Cheese, Dried Fruits, Nuts, Crackers, Breads

Crudité

\$20 per person

Seasonal Vegetables, Green Goddess Dressing, Hummus

TRAY PASSED SWEETS

(MINIMUM 20 people)

1 HRS OF SERVICE

SELECTION OF 2 ITEMS – \$20 per person

SELECTION OF 3 ITEMS – \$25 per person

SELECTION OF 4 ITEMS – \$30 per person

Mini Chocolate Chip Cookies

Mini Fruit Tart

whipped mascarpone cream, berries

Mini Brownie Bites

powdered sugar

Mini NY Cheesecake

whipped cream

Dark Chocolate Mousse (GF)

Warm Brioche Pudding

caramel sauce

Assorted Mini Macarons (GF)

Dinner

HOLLYWOOD

Choice of Buffet or Family Style

COMFORT CLASSICS

\$100 per person

Ginger Carrot Soup

onion, potato, paprika

Wedge Salad

iceberg lettuce, blue cheese dressing, crispy bacon, chives

Chicken Parm

tomato sauce, parmesan cheese, mozzarella

Braised Short Rib

beef au jus, parsley

Garlic Mashed Potatoes

crispy crumbs, parsley

Brownie

whipping cream, chocolate sauce

THE EVERLY DINNER

\$110 per person

Green Goddess Caesar

petite romaine, parmesan, garlic croutons

Arugula Salad

dijon lemon vinaigrette, shaved carrot, goat cheese, crispy bacon

Seared Hanger Steak

chimichurri sauce

Roasted Chicken

zaatar, tumeric, garlic chicken jus

Crispy Potato

rosemary salt, parmesan, parsley

Roasted Broccolini

lemon, garlic confit, chili oil

Vanilla Cheesecake

blueberry compote, mint

Choice of Buffet or Family Style

TUSCAN TABLE

\$120 per person

Beet Salad

mixed greens, orange vinaigrette, almonds

Burrata Salad

arugula, tomatoes, red wine vinaigrette, basil, balsamic glaze

New York Steak

italian salsa verde, grilled onion

Roasted Salmon

roasted tomato, garlic, apers, spinach, basil

Cacio e Pepe Risotto

pecorino cheese, black pepper

Roasted Brussels Sprouts

balsamic reduction, raisins, parsley

Tiramisu

espresso, cream, ladyfinger cookies, cocoa

COASTAL BREEZE SUPPER

\$130 per person

Seasonal Fish Crudo

capers, lemon, olive oil, shallot, micro herbs

Quinoa Salad

cucumber, tomato, olives, herbs, lemon vinaigrette

Roasted Cauliflower

hummus, zaatar, pomegranate seeds

Branzino

salmoriglio, basil, parley, lemon

Ribeye Steak

cognac pepper sauce

Roasted Seasonal Vegetables

Lemon Olive Oil Cake

caramel sauce, mixed berries

Add-Ons

HOLLYWOOD

Specialty Stations

PASTA STATION

\$38 per person

Penne (available gluten free), Fettuccine, Cheese Tortellini

Traditional Sauces: pesto, marinara, and vodka

Roasted Seasonal Veggies, Sliced Organic Chicken with Herbs and Sweet

Italian Sausage

Parmesan, Olive Oil, Herbs, Chili Flakes

Garlic Bread

(+ \$6 to add Bolognese)

PIZZA STATION

\$25 per person

Selection of Three Assorted Pizza Types

Caesar Salad

MASHED POTATO BAR

\$15 per person

Bacon Bits | Chives | Sour Cream | Cheddar Cheese | Gravy | Crispy Onions

KIDS STATION

\$20 per person

Smashburger Sliders

Sourdough Grilled Cheese

French Fries

Treats & Sweets

HOLLYWOOD

Specialty Stations

MOVIE NIGHT

\$12 per person

Freshly Popped Popcorn

Assorted Candy

HOT CHOCOLATE BAR

\$10 per person

Housemade Hot Chocolate

marshmallows, whipped cream, shaved chocolate

SUNDAE BAR

\$14 per person

+\$200 chef fee

Vanilla, Chocolate and Strawberry Ice Cream

sprinkles, whipped cream, chocolate sauce, maraschino cherries

brownie and cookie crumbles

LA FRUIT STATION

\$300 per hour, serves 10-30 guests

Pineapple | Mango | Melons | Jicama | Cucumber | Lime, Chamoy & Tajin

PALETA CART

\$48 per dozen

selection of seasonal fruit popsicles

Sweet Bites

Churros \$6 each

Chocolate Chip Cookies \$4 each

Fudge Brownies \$4 each

Mini Cupcakes \$6 each

Macaroons \$5 each

Interactive Experiences

HOLLYWOOD

Cocktail Making Class

Shake, stir, and sip your way through a lively two-hour cocktail experience led by one of our cocktail experts.

Guests will enjoy a welcome cocktail followed by hands-on instruction to create two additional signature drinks - each paired with a bit of cocktail history and insider tips along the way.

Each class includes:

- 2 hours of cocktail history and interactive instruction
- 3 cocktails (1 welcome drink + 2 guest-made creations)
- All ingredients, spirits, tools, glassware, ice, & garnishes
 - Recipe cards for each guest to take home
- Full class setup with seating, tables, and water station
 - Instruction and prep by lead mixologist

Optional Add-On:

- Take-home gift bags featuring premium bar tools and ingredients – \$50 per person
 - Grazing Table – \$40 per person

Pricing:

- 10–40 guests – \$55 per person

(groups larger than 20 require a second cocktail expert at \$200 per event)

Pizza Making Experience

Roll up your sleeves and join our Executive Chef for a hands-on, three-hour pizza-making experience inside our Jane Q Café, home to our signature oven.

Perfect for team outings or small group gatherings, this interactive class is available for up to 12 guests at \$90 per person, plus a \$200 chef fee.

Each Class Includes:

- A keepsake Everly apron - your badge of culinary honor
- Curated wine pairing to sip and savor along the way

Optional Add-On:

- Grazing Table – \$40 per person

Beverage Packages

HOLLYWOOD

Bar Packages

KEEP IT SIMPLE

2 hours \$36/pp

Additional Hours at \$12/hr

House Sparkling, Red + White Wines
2 SoCal Beers

SOCIAL SIPS

2 hours \$56/pp

Additional Hours at \$18/hr

Smirnoff Vodka
Beefeater Gin
Don Q Rum
El Jimador Blanco
Jim Beam Bourbon
Rittenhouse Rye
Dewars White Label
House Sparkling, Red + White Wines
2 SoCal Beers

EVERLY SOIREE

2 hours \$80/pp

Additional Hours at \$30/hr

Grey Goose Vodka
Hendricks Gin
Appleton Estate Reserve
Don Julio Blanco
Woodford Reserve
Templeton Rye
Glenlivet 12yr Scotch
Toki Japanese Whiskey
2 Curated Seasonal Cocktails
Premium Selection of Wines
(Sparkling, Rose, White + Red)
2 SoCal Beers

GOLDEN HOUR

2 hours \$70/pp

Additional Hours at \$22/hr

Absolut Vodka
Tanqueray Gin
Copalli Rum
Herradura Tequila
Markers Mark Bourbon
Jim Beam Rye
Monkey Shoulder Scotch Whiskey
Jameson Whiskey
1 Curated Seasonal Cocktail
Selection of California Wines
2 SoCal Wines

****all drink packages include fever tree mixers, assorted soft drinks + bottled water**

Specialty Bar Packages

HAPPILY EVER AFTER

\$45 per person per hour

Laurent Perrier Champagne and Brut Rose
Prima Pave Zero Proof Sparkling Rose
Broc Cellars "Love Red"
Broc Cellars "Love White"
Maison Noir Love Drunk Rose
Curated Champagne Cocktail
Local Love Beer (Local Lager & IPA)

SIP WITH PRIDE **

\$35 per person per hour

***featuring diverse producers*

SuperGay Vodka
Misguided Spirits
Vinvore Wines
220 Wines

ZERO PROOF

\$25 per person per hour

Seedlip Non-Alcoholic Spirits
Prima Pave Zero Proof Sparkling Brut Rose
Lapos Apertif Spritz, No-Groni
Athletic Brewing Co. Non-Alcoholic Beer

SPRITZ IT UP

\$18 per person per hour

2 Curated Seasonal Spritzes
Aperol Spritz

Lapo's Non-Alcoholic Apertif Spritz

