



SOIRÉES

WIFE AND THE SOMM

WIFE^{AND}_{THE}SOMM



"we transform your event into an unforgettable experience.

*our four distinctive spaces offer endless possibilities
use one for an intimate gathering
or blend them together for a seamless experience."*

contact us to explore the possibilities.



FRONT PATIO



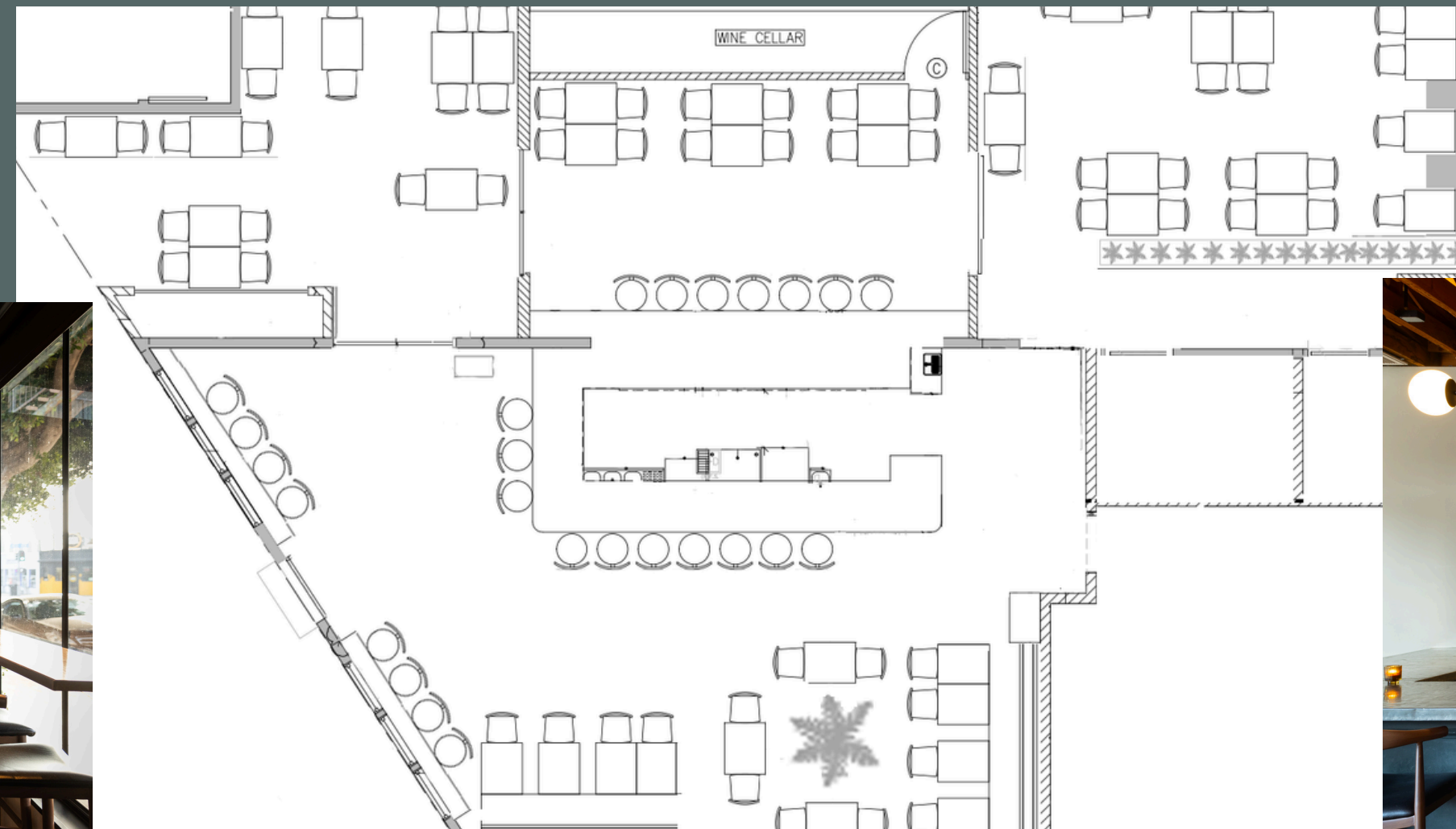
TASTING ROOM



BACK PATIO



1. MAIN DINING



BAR





EVENT SPACES

01 FARM TABLE [7 to 14 guests]

02 FRONT PATIO [14 to 18 guests]

03 TASTING ROOM [14 to 18 guests]

04 BACK PATIO [18+ to 32 guests]

05 MAIN DINING ROOM [29 seated guests or 80 standing]

06 ENTIRE RESTAURANT

07 *PRIX FIXE FAMILY STYLE OPTIONS*

08 *PRIX FIXE PLATED OPTIONS*

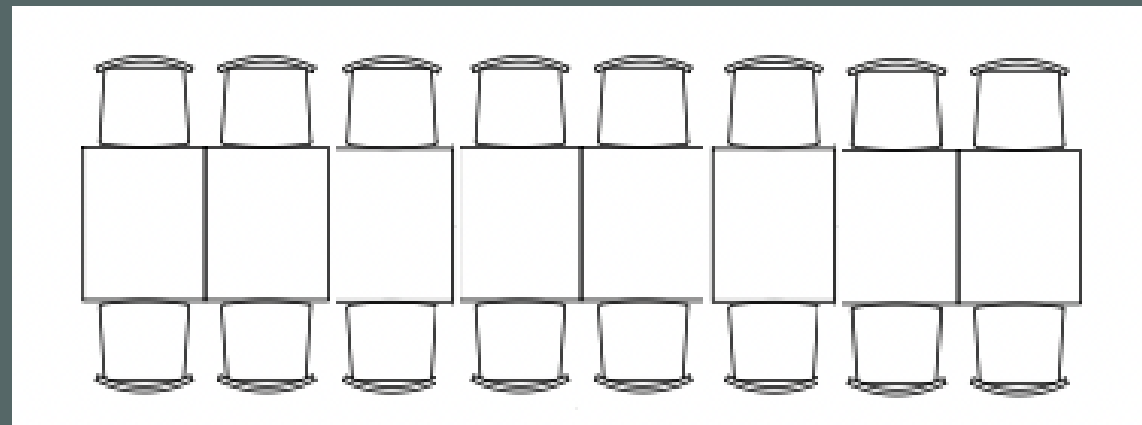
09 *PRIX FIXE BRUNCH OPTIONS*

FARM TABLE

Dining experience that takes place within the restaurant's welcoming atmosphere rather than a private room. Guests enjoy curated seasonal dishes and exceptional natural wines while being part of the vibrant, welcoming energy that flows throughout, creating a shared celebration that feels like dining with friends in a convivial neighborhood gathering.

choose one of our prix fixe menu options

[no minimum spend required]



[7 to 14 guests seated]



FRONT PATIO

a space for a mix-and-mingle cocktail style event or a seated dinner of a combination of both

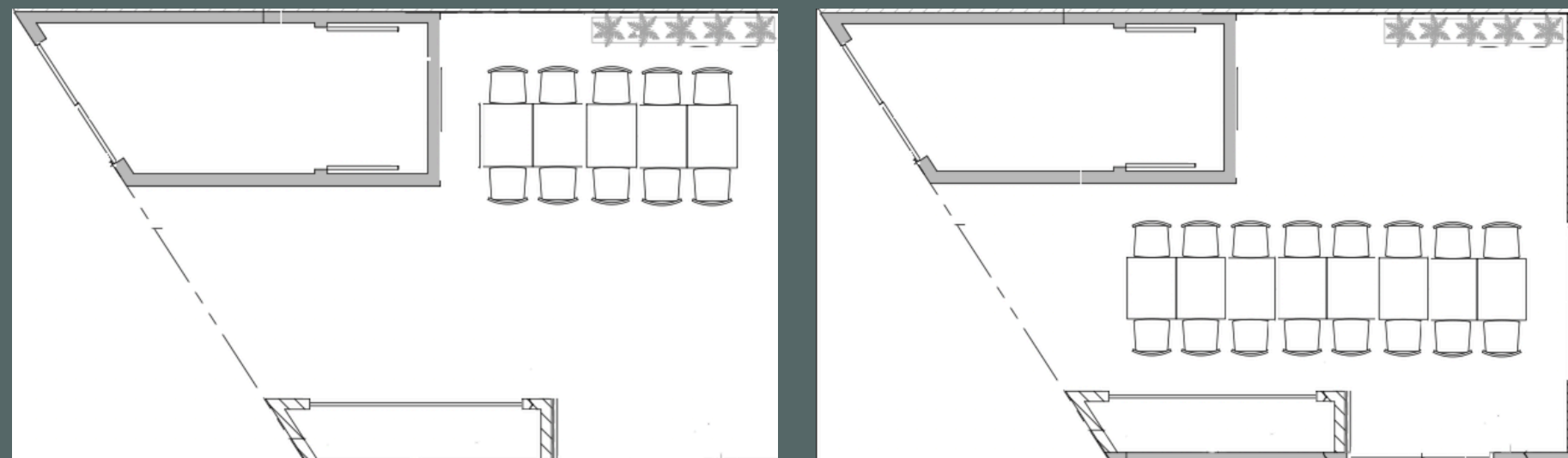
Wednesday & Thursday
5p-8p or 6p-9p \$500

Friday & Saturday
3p-6p \$1,000
7p-10p \$1,500

Sunday
11:30a-2:30p Brunch \$500
3p-6p Dinner \$500
6p-9p Dinner \$500

buyout cost with a minimum spend on food and wine before tax & gratuity

December through February it is available only for brunch service, due to weather.



[268 sq ft | 10 to 18 Seated | 25 Standing]

TASTING ROOM

a space for a mix-and-mingle cocktail style event or a seated dinner of a combination of both

Wednesday & Thursday

5p-8p or 6p-9p \$1500

Friday & Saturday

3p-6p \$1,500

7p-10p \$3000

Sunday

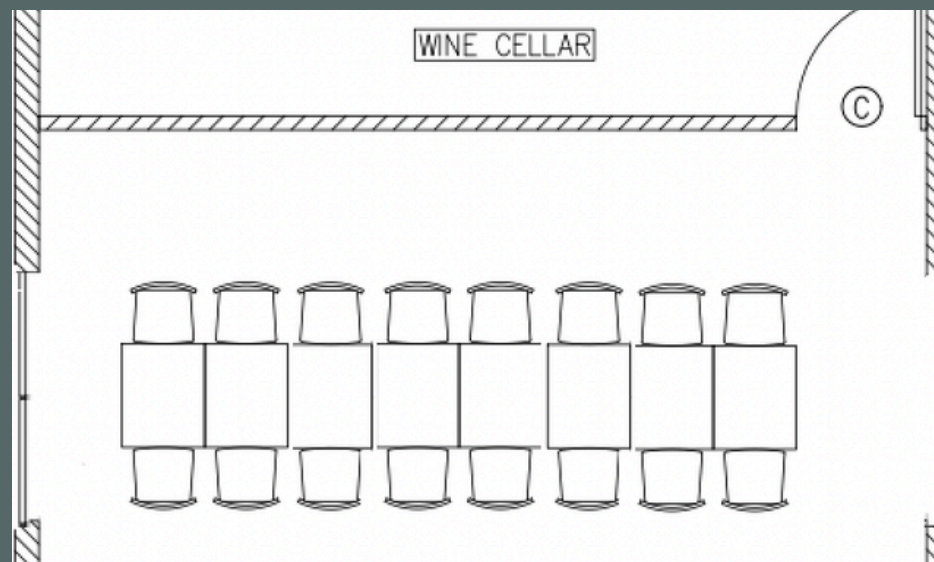
11:30a-2:30p

Brunch \$1500

3p-6p Dinner \$1500

6p-9p Dinner \$2500

buyout cost with a minimum spend on food and wine before
tax & gratuity



[230 sq ft | 18 Seated | 25 Standing]



BACK PATIO

a space for a mix-and-mingle cocktail style event or a seated dinner of a combination of both

Wednesday & Thursday

5p-8p or 6p-9p \$3,000

Friday & Saturday

3p-6p \$2,000

7p-10p \$4,500

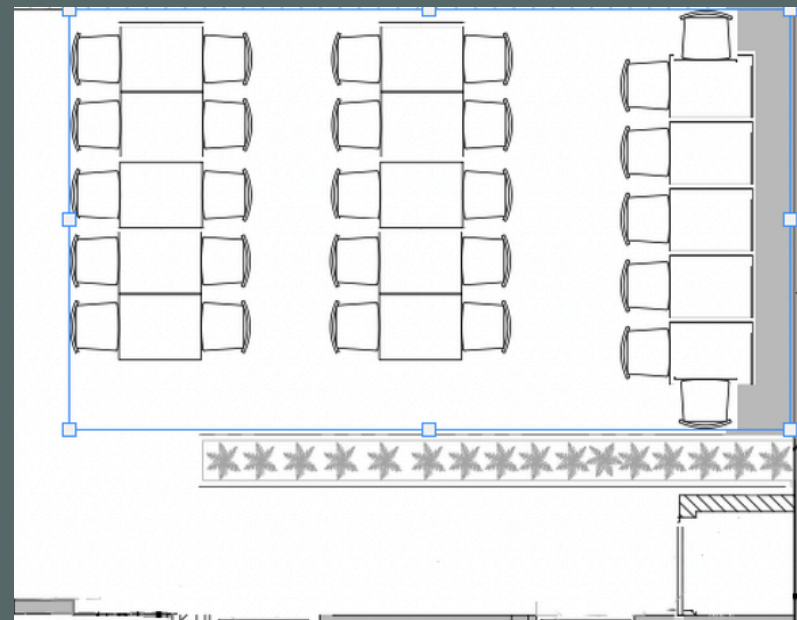
Sunday

11:30a-2:30p Brunch \$2,000

3p-6p Dinner \$2,000

6p-9p Dinner \$4,000

buyout cost with a minimum spend on food and wine before tax & gratuity



[350 sq ft | 32 Seated | 45 Standing]



MAIN DINING ROOM

a space for a mix-and-mingle cocktail style event or a seated dinner of a combination of both

Wednesday & Thursday

5p-8p or 6p-9p \$3,000

Friday & Saturday

3p-6p \$3,000

7p-10p \$6,000

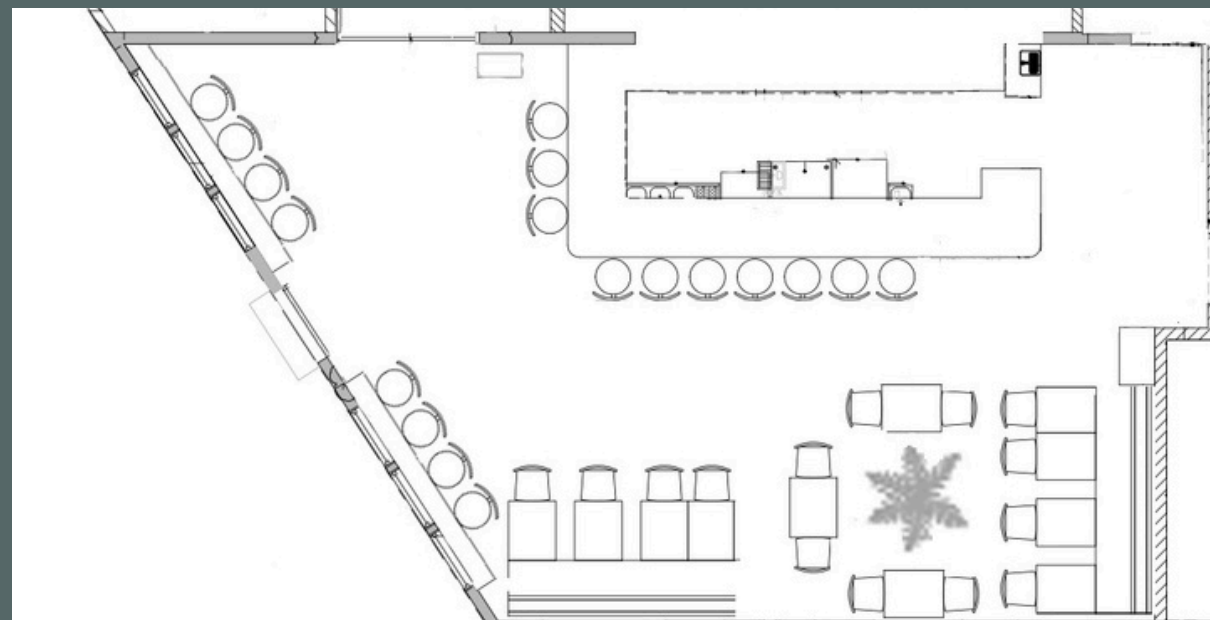
Sunday

11:30a-2:30p Brunch \$3,000

3p-6p Dinner \$3,000

6p-9p Dinner \$3,000

buyout cost with a minimum spend on food and wine before tax & gratuity



[800 sq ft | 30 Seated | 80 Standing]



ENTIRE RESTUARANT

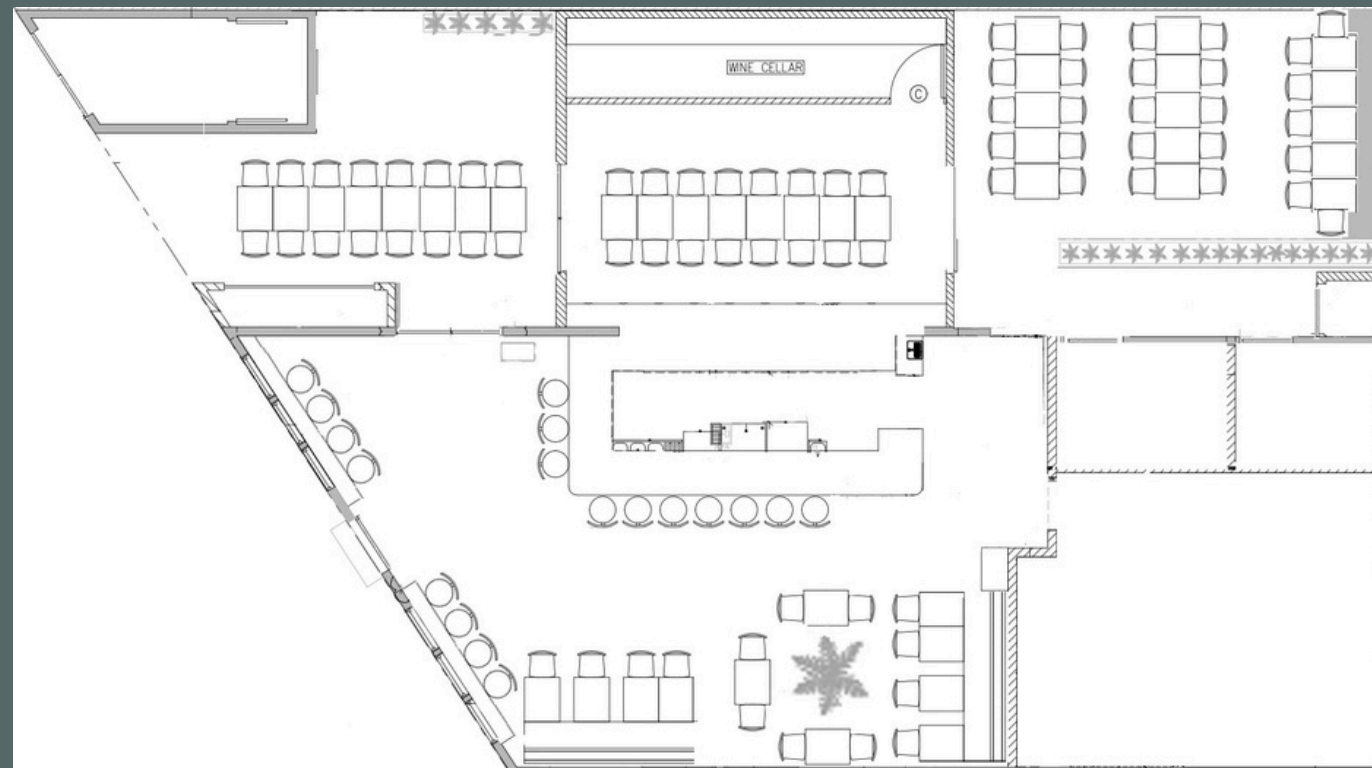
a space for a mix-and-mingle cocktail style event or a seated dinner of a combination of both

Wedensday &
Thursday
\$15,000

Friday &
Saturday
\$20,000

Sunday
\$15,000

buyout cost with a minimum spend on food and wine before tax & gratuity



[1300 sq ft + Patio | 100 Seated | 150_Standing]

PRIX FIXE FAMILY STYLE

look through the menu and tell us what you are gravitating towards and we can course it for you

3 Course Family Style:

\$75/pp includes bottles of wine,
to enjoy at your leisure
throughout dinner.
\$55 non-drinkers

Sample menu -to help guide you when
making your own curated menu

Course 1: choose 2 items:
ahi & salad

Course 2: choose 1 main 2 sides:
steak, squash, & potatoes

Course 3:
dessert or cheese & charcuterie board
(you can also opt to start with the
cheese & charcuterie board)

3 Course Family Style:

\$90/pp includes wine pairing
for each course
\$55 non-drinkers

Sample menu -to help guide you when
making your own curated menu

Course 1: choose 2 items:
ahi & chicory salad

Course 2: choose 1 main 2 sides:
steak, squash, & potatoes

Course 3:
dessert or cheese & charcuterie board
(you can also opt to start with the
cheese & charcuterie board)

3 Course Family Style

\$135/pp with wine pairing
for each course
\$100/pp non-drinkers

Sample menu -to help guide you when
making your own curated menu

Course 1: choose 2 items:
ahi & prawns

Course 2: choose 2 items:
pasta & salad

Course 3:
choose two proteins & 2 sides:
steak & fish, wax beans & potatoes

PRIX FIXE PLATED

look through the menu and tell us what you are gravitating towards and we can course it for you

3 Course Plated

18 guests maximum

\$135/pp with wine pairing for each course

\$100/pp non-drinkers

your guests may choose between two options

“choice of” table side

Sample menu -to help guide you when making
your own curated menu

Course 1: guest's choice table side:
ahi or scallops

Course 2: choose one item:
winter panzanella salad

Course 3: guest's choice table side:
steak or fish

one shared side for the table: potatoes
(can accommodate dietary restrictions)

5 Course plated:

18 guests maximum

\$175/pp with wine included

\$120/pp non-drinkers

your guests may choose between two options

“choice of” table side

Sample menu -to help guide you when making
your own curated menu

Course 1: choice of:
ahi or scallop

Course 2: choose one item:
winter panzanella salad

Course 3: choice of:
squash or mushrooms

Course 4: choose one item:
pasta

Course 5: choose one item:
steak
(can accommodate dietary restrictions)

BRUNCH PRIX FIX

look through the menu and tell us what you are gravitating towards and we can course it for you

3 Course Family Style

\$75/pp includes bottles of wine, to enjoy
at your leisure throughout brunch
\$55 non-drinkers

sample menu -to help guide you when
making your own curated menu

course 1: choose 2 items:
salmon toast & caviar

course 2: choose 1 main 2 sides:
chilaquiles, potatoes & bacon

course 3:
dessert or cheese & charcuterie board
(you can also opt to start with the
cheese & charcuterie board)

3 Course Family Style:

\$90/pp includes wine pairing for each course
\$55 non-drinkers

sample menu -to help guide you when
making your own curated menu

course 1: choose 2 items:
salmon toast & caviar

course 2: choose 1 main 2 sides:
chilaquiles, potatoes & bacon

course 3:
dessert or cheese & charcuterie board
(you can also opt to start with the
cheese & charcuterie board)



CONTACT US

E-mail

info@wifeandthesomm.com

Website

www.wifandthesomm.com

Phone

323.739.0058

Address

3416 Verdugo Rd. Los Angeles, CA 90065