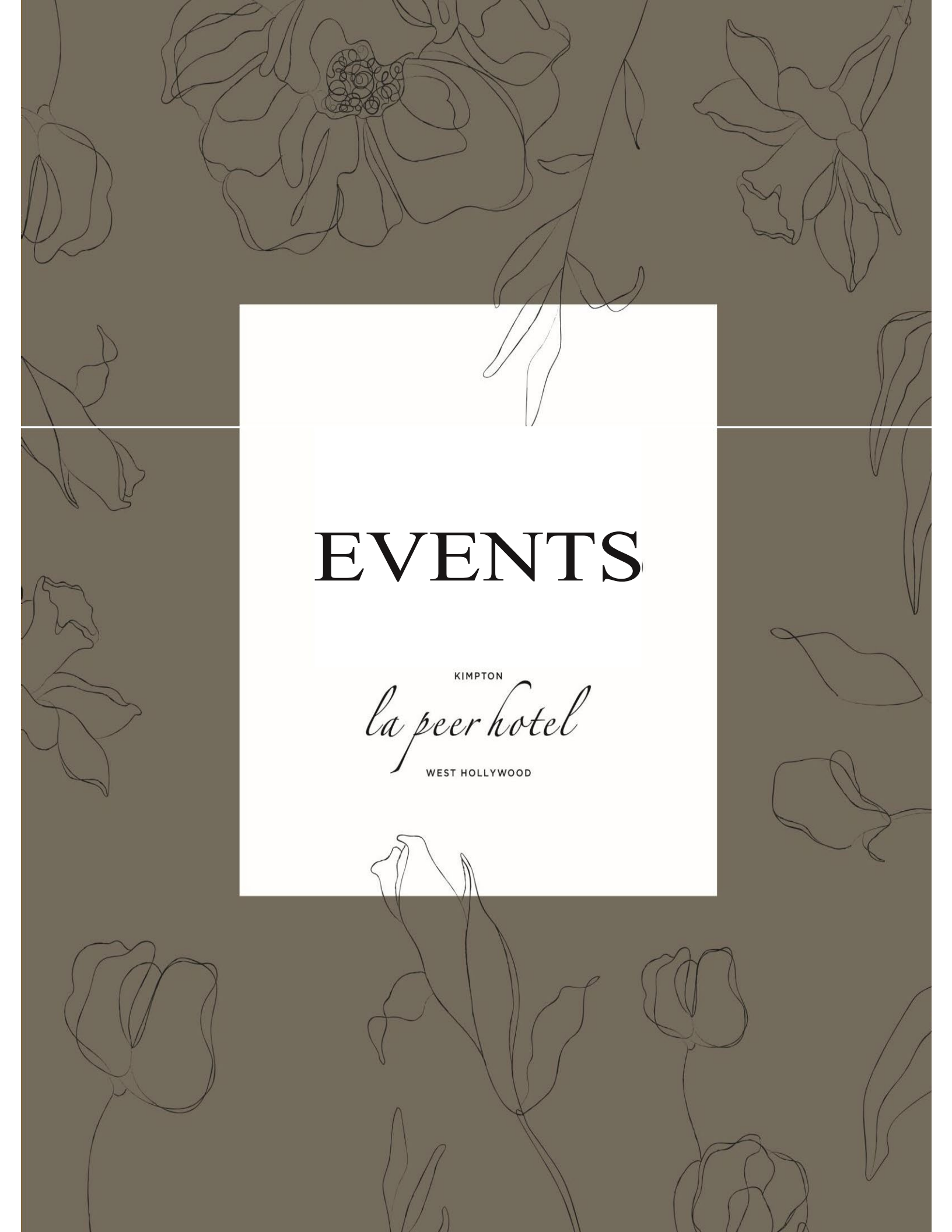




EVENTS

KIMPTON

la peer hotel

WEST HOLLYWOOD



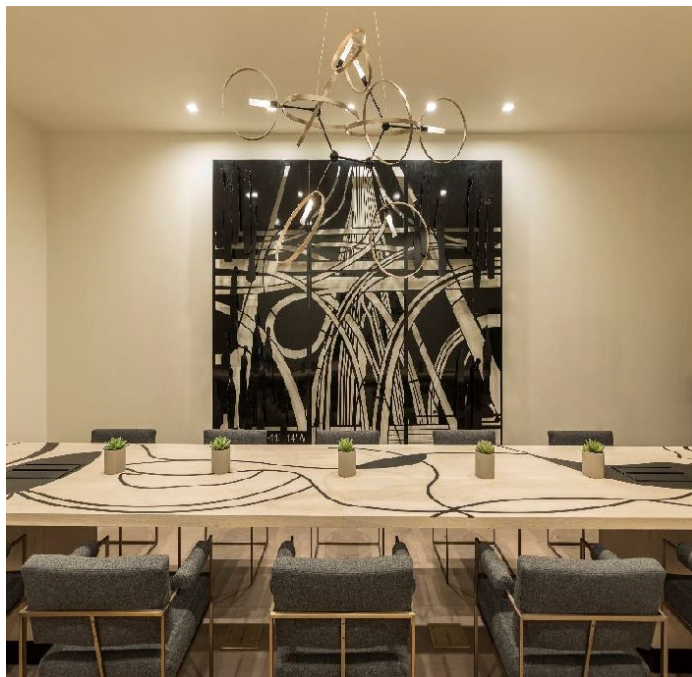
EVENTS

Board meetings. Brand activations. Conferences.

Gatherings and intimate receptions.

Let our special events team bring your vision to life.

THE SPACES

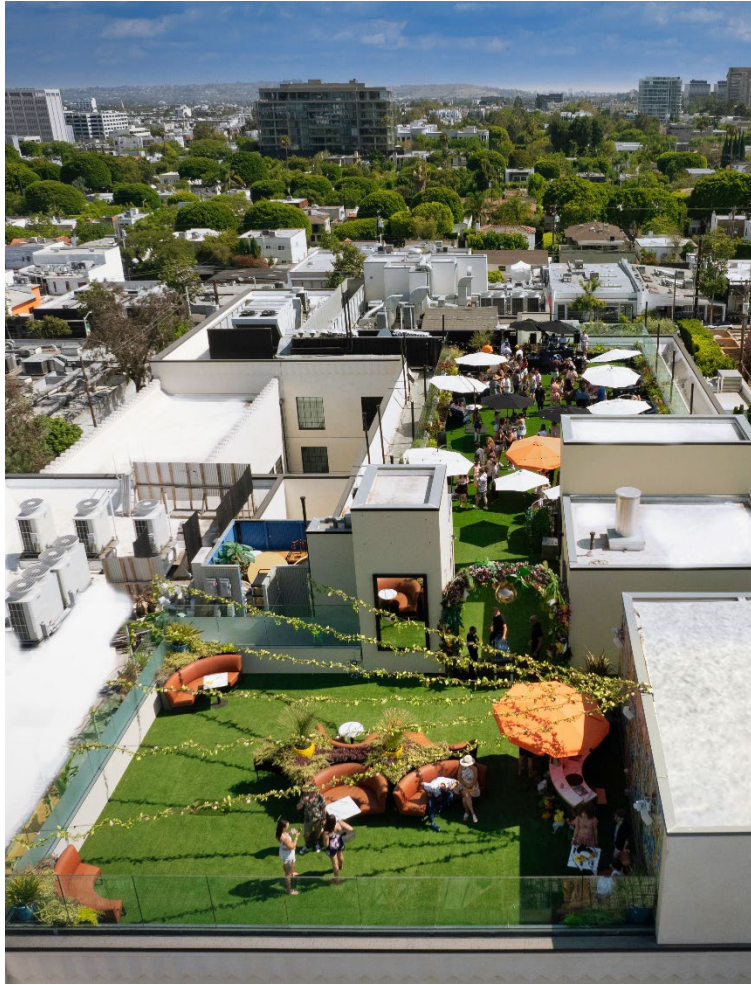




POOLSIDE

A stylish urban oasis providing al fresco dining at its finest
with A/V capabilities, outdoor bar and guest seating.

Maximum Capacity
100 Seated | 150 Standing



ROOFTOP TERRACE

Open air terrace facing the Hollywood Hills.
Perfect space for a reception, games and mingling!

Maximum Capacity

50 Seated Dining | 75 Standing

30' x 34' | 1020 sq feet



ROOFTOP LAWN



Open air rooftop that offers 360-degree views.
This space can be transformed to your needs.
Host meetings, pickleball tournaments, dance parties, and more.

Maximum Capacity

150 Seated Dining | 120 Seated with Dance Floor | 200 Standing

29.5' x 68.9' | 2032 sq feet



LAUREL BOARDROOM

Our conference room is outfitted with a large table and TV for all your meeting needs.

Maximum Capacity

18 Seated

18' x 28' | 529 sq feet



THE LIVING ROOM

Just off our main entrance, welcome to our newly renovated living room space available for full and partial take overs.

Perfect for receptions, cocktail parties and large buyouts with the option to combine with the courtyard.

Maximum Capacity

150 Standing

2000 sq feet



DRAWING ROOM

Featuring gallery walls with original artwork
and optional add on to Retna Courtyard space

Maximum Capacity

60 Seated Dining | 42 Classroom | 75 Standing | 80 Theater Style

26' x 37' | 956 sq feet



RETNA COURTYARD

optional add on to Drawing Room

Maximum Capacity

20 Seated Dining | 40 Standing

23' x 30' | 690 sq ft



COURTYARD LOUNGE

New renovated lounge and bar space with fire features and unique plush seating arrangements.

Available to add on to Living Room, Drawing Room or Pool Deck

Maximum Capacity

70 Seated Dining | 100 Standing



PRIVATE DINING ROOM

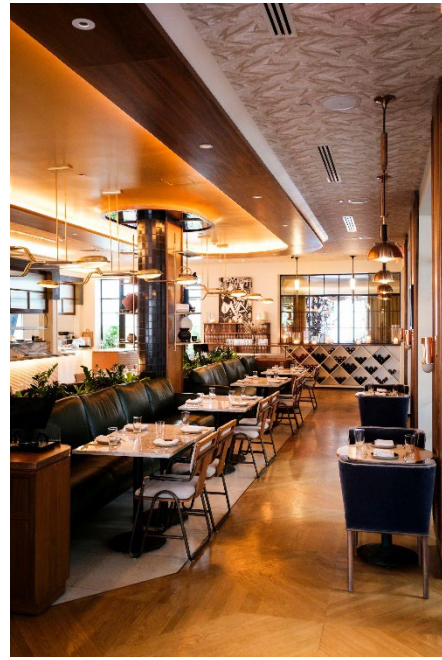
Maximum Capacity
22 Seated Dining



LADYHAWK PATIO

Maximum Capacity

40 Seated Dining | 55 Standing



LADYHAWK

Maximum Capacity
100 Seated Dining | 200 Standing



EAT + DRINK

From working lunches to cocktail hours and dinner. Our carefully crafted and versatile catering menus provide all the options for your event needs.

Care to customize your menu? Just ask!

BREAKFAST & BRUNCH BUFFETS

AMERICAN BREAKFAST

freshly squeezed orange + grapefruit juice
greek style yogurt with berries + granola
fresh bagels, herbed cream cheese
english muffin, butter + jam
organic scrambled farm eggs
applewood smoked bacon
chicken sausage
sliced seasonal fruit plate

\$70 per person

DESIGNER BREAKFAST

freshly squeezed orange + grapefruit juice,
greek style yogurt, berries + granola
assorted pastries + toast with honey, butter + jams
organic scrambled eggs with crème fraiche + chives
applewood smoked bacon and chicken sausage
crispy yukon potatoes
french toast, runamok syrup, seasonal berries
smoked salmon plate with cream cheese, capers,
red onion, chives, sliced tomatoes + bagels
seasonal fruit plate

\$82 per person

SUPERFOOD BRUNCH

freshly squeezed orange + grapefruit juice
avocado toast, cherry tomato, radish, cilantro
scrambled eggs, crème fraiche, chives
kale salad, quinoa, sunflower seeds, blueberries, feta,
orange vinaigrette
oatmeal, oatmilk, seasonal berries, cinnamon
seasonal fruit salad
chicken sausage

\$65 per person

CLASSIC CONTINENTAL

freshly squeezed orange + grapefruit juice
greek style yogurt, berries + granola
fresh pastries with honey, butter + jams
pain au chocolate
sliced seasonal fruit platter

\$50 per person

BREAKFAST BOX (to go)

fresh pressed juice
fresh baked pastry
seasonal fruit cup
breakfast wrap: scrambled egg + breakfast potato,
cheddar cheese + bacon

\$50 per person

ADD ONS

Greek Yogurt Parfait

mixed berries, mixed nut granola

\$10 per person

Applewood Smoked Bacon OR Chicken Sausage

\$7 per person

Detox Juice Shooters

\$5 per person

Smoked Salmon Plate

cream cheese, capers, red onion, chives, sliced tomatoes
+ assorted fresh bagels

\$22 per person

Cereal + Granola

\$8 per person

Oatmeal

brown sugar, toasted almonds, seasonal berries

\$12 per person

Crispy Yukon Potatoes

\$6 per person

Organic Scrambled Farm Eggs

\$10 per person

LUNCH

choice of buffet or family style service

LA PEER PICNIC

CHOOSE ONE SALAD:

Compressed Watermelon Salad

basil, tajin, feta

Grilled Stone Fruit Salad

frisee, goat cheese, cherry tomato, crispy prosciutto, grilled sourdough croutons, dijon vinaigrette

California Caesar

arugula, caesar dressing, pepitas, focaccia croutons

CHOOSE TWO SANDWICHES:

Chicken Curry

raisins, celery, cashews, cinnamon raisin loaf

California BLT

butterhead lettuce, chorizo aioli, avocado, heirloom tomato

Turkey Wrap

arugula, avocado, heirloom tomato

Za'atar Focaccia

garlic labneh, cucumber, heirloom tomato, mint, olives

Caprese Sandwich

sourdough, mozzarella, tomato, basil, balsamic

Pork Katsu

white pullman loaf, shaved cabbage, tonkatsu aioli

CHOOSE ONE DESSERT:

Passionfruit Panna Cotta

seasonal berries, grand marnier, mint

Strawberry Hibiscus Tartlet

coconut milk, pistachio, hibiscus flower

Assorted Cookies

\$65 per person

LUNCH with LADYHAWK

Hummus & Babaghanouj

Marinated Olives

Mediterranean Rice

turmeric, pine nuts, parsley

Hanger Steak

parsley, tahini, pickled onion

Roasted Bone-In Chicken

garlic labneh, parsley

Pita Bread

Baklava Squares

\$68 per person

LA STREET FOOD

Street Tacos

skirt steak, grilled chicken, grilled onions and peppers
flour and corn tortillas, served with onions, cilantro,
guacamole, spicy red salsa, lime wedges

Grilled Corn Kernels

lime, tajin, cilantro

Black Beans

Mini Churros

cinnamon sugar

\$70 per person

EPIC TABLE

Hummus

chickpea, cumin, sumac, olive oil

Tuscan Kale Salad

candied almonds, shaved apple, pomegranate vinaigrette

Maple Glazed Salmon

mixed vegetables

Grilled Hanger Steak

Peppercorn bordelaise sauce

Roasted Yukon Potatoes

with rosemary + garlic

Assorted Cookies & Brownies

Seasonal Fruit Plate

\$85 per person

BOXED LUNCH (to go)

Choose 1 sandwich per person

***min 5 per sandwich*

(48hr notice required)

Turkey Sandwich

whole wheat bread, arugula, avocado, heirloom tomato

Chicken Curry

raisins, celery, cashews, cinnamon raisin loaf

Mediterranean Sandwich

hummus, olives, cucumber, cherry tomato, butter lettuce

Falafel Wrap

tahini sauce, romaine, cherry tomato

Chicken Caesar Wrap

arugula, caesar dressing, peptias, sourdough croutons

WITH

**Farmers Market Fruit Cup, Kettle Chips,
Fresh-Baked Cookie & Bottled Water**

\$55 per person

BREAKS + BEVERAGES

one hour of service

Late Start

farmers market sliced fruit, individual seasonal berry
parfaits, seasonal danish, coffee service
\$28 per person

Rejuvenate

detox juice shooters, individual chia pudding, avocado
toast bites, almond butter date bites
\$27 per person

Energy

berry smoothies, granola bars, seasonal fruit platter,
greek style yogurt
\$25 per person

Mediterranean

marinated olives, hummus, tzatziki, red pepper dip,
pita chips, spanakoptia
\$26 per person

Charcuterie Snack

selection of cheeses, salumi, seasonal jam, crackers
\$28 per person

Sweet & Salty

assorted cookies, M&Ms, house made potato crisps,
popcorn
\$20 per person

Chips & Dips

tortilla chips, guacamole, red salsa, corn salsa
\$20 per person

Greek

yogurt with granola + seasonal fruit
\$13 per person

Sweet Treats

coconut macaroons, orange blossom madeleines,
mini canelés, linzer cookies (12 person minimum)
\$27 per person

Chocolate Chip Cookies

\$28 per dozen

Bagels + Whipped Cream Cheese

\$60 per dozen

Seasonal Fruit

\$12 per person

NON ALCOHOLIC BEVERAGES

Freshly Brewed Coffee + Teas

served with cream, almond milk, sugar + honey
\$85 per gallon

Freshly Squeezed Juice

orange or grapefruit juice
\$60 per gallon

Selection of Bottled Pressed Juices

cold pressed juice
\$12 each

Botanical Water

choice of: orange | strawberry basil | cucumber lemon |
cucumber mint | lime
\$15 per gallon

Iced Tea

\$60 per gallon

Energy Drinks

\$8 each

Still + Sparkling Water

\$9 each

Selection of Sodas

\$6 each

N/A BEVERAGE PACKAGE

Regular Coffee, Assorted Hot Teas, Iced Tea,
Soft Drinks, Bottled Still & Sparkling Waters

\$25 per person ½ day (4 hours)

\$50 per person full day service (8 hours)

TRAY PASSED CANAPES

*can also be served as a display,
minimum order quantity per item is 24pcs*

COLD

Bruschetta (V)

heirloom tomato, petite basil, balsamic, crostini
\$6 per

Melon Gazpacho (veg)

watermelon, honeydew, cantaloupe, ginger, lime
\$7 per

Salmon Tartar

tostada, cucumber, furikake
\$11 per

Caprese Skewer (veg)

cherry tomato, perlini mozzarella, basil,
balsamic reduction
\$6 per

Hiramasa Crudo

basil coulis, cilantro, serrano chili
\$13 per

Hummus (V)

sambal chili, choice of crudité or pita chips
\$6 per

Seasonal Hummus (V)

choice of crudité or pita chips
\$7 per

Smoked Salmon Bite

blini, herb cream cheese, smoked salmon
\$9 per

Truffle Deviled Egg

black truffle, dill
\$8 per

HOT

Beef Slider

french dressing, crispy onion, cheddar cheese
\$10 per

Truffle Mac & Cheese (veg)

cavatappi pasta, bechamel, panko
\$11 per

Tomato Bisque & Grilled Cheese (veg)

sourdough, aged cheddar
\$9 per

Gnocchi (veg)

basil pesto, parmesan cheese
\$9 per

Falafel Bites (V)

tahini sauce, mint
\$8 per

Mini Shrimp Rolls

lemon juice, cayenne pepper, chives
\$12 per

Crab Cake

dungeness crab, sumac, lemon aioli, chives
\$12 per

Lamb Kafta

babaghanouj, chives
\$11 per

Crispy Chicken

toum, pickles
\$9 per

SWEET

Farmer's Market Fruit Skewer \$6 per

Chocolate Eclair \$7 per

Baklava Bites \$7 per

passionfruit, matcha, chocolate or sea salt

Vanilla Canelés \$6 per

add nutella filling \$1 per

Mini Vegan Brownies (GF optional) \$6 per

Berry Tarts \$7 per

RECEPTION TABLES

90 minutes of service

TASTE OF LADYHAWK

Hummus

chickpeas, tahini

*sub spicy hummus for \$2

*sub seasonal hummus for \$4

Charred Red Bell Pepper Dip

pickled onion, pomegranate seeds, mint leaves

Falafel Bites

tahini sauce

Fattoush Salad

cucumber, tomato, red onion, pomegranate seeds, oregano, crispy pita

Marinated Olives

Pita Chips

Seasonal Crudit  & Lettuce Cups

\$65 per person

CEVICHE STATION

Shrimp Ceviche

red onion, jalapeno, cucumber, tomato, cilantro

Local Sea Bass Ceviche

tomatillo, avocado, red onion, jalapeno, cilantro

Vegan Ceviche

hearts of palm, cucumber, mango, bell pepper, tomato, onion, jalapeno, cilantro

Guacamole

Pickled Jalapenos

Tortilla Chips

Plantain Chips

\$79 per person

FORMAGGI + SALUMI

Chef's Selection of Artisan Cheeses & Cured Meats

Marcona Almonds, Fruit Jelly, Season Accompaniments

Seeded Crackers and Toasted Breads

\$52 per person

FAR EAST

Egg White Fried Rice

scallions, peas, carrots

Garlic Soy Edamame

Char Siu Pork Belly

Mandarin Chicken

Chilled Soba Noodles

tsuyu sauce, green onion

Beef Larb Salad

lemongrass, garlic, onion, mint, basil, cilantro, jalapeno

\$82 per person

VEGETARIAN STATION

Charred Asparagus

lemon aioli, toasted almonds

Roasted Artichoke

green goddess dressing

Seasonal Crudit  Spread

farmer's market vegetables with hummus & tzatziki

Soft Pretzels

spicy mustard

\$54 per person

CARVING STATION

+ required chef attendant fee of \$200 per station

Prime Rib

rolls, beef au jus, creamy horseradish

\$500 each (serves 30)

Slow Roasted Turkey Breast

rolls, beef au jus, creamy horseradish

\$350 each (serves 15)

New York Strip

chimichurri, beef au jus, rolls

\$300 each (serves 25)

Pepper Crusted Tenderloin

red wine sauce, cilantro gremolata, rolls

\$400 each (serves 15)

Pork Loin

honey mustard sauce, rolls

\$300 each (serves 15)

SIDES

Charred Asparagus

lemon aioli

\$8 per person

Sautéed Mushrooms

rosemary, thyme, garlic

\$6 per person

Charred Broccolini

roasted almonds

\$7 per person

Mashed Potatoes

confit garlic

\$5 per person

Peruvian Fingerling Potatoes

rosemary, thyme, garlic

\$6 per person

Sweet Potato Puree

cheddar cheese, chives

\$6 per person

SEAFOOD TABLE

Oysters on the Half Shell

mignonette

Jumbo Shrimp

cocktail sauce

Chilled Crab Salad

endive, shishito louis sauce

Whole Lobster

lemon, drawn butter

Snow Crab Claw

joe's crab sauce

market price

*****add on Santa Barbara Sea Urchin or American Caviar for additional MP*****

SWEET TOOTH

Chocolate Tart

French Macarons

Lemon Meringue

Assorted Cookies

Chocolate/Vanilla Choux

\$52 per person

DINNER

choice of buffet or family style service

MEDITERRANEAN

Choice of 3 Mezze:

Hummus
Seasonal Hummus
Garlic Labneh
Muhammara
Babaghanouj
Falafel

Marinated Olives

Freshly Baked Pita Bread

Spicy Harissa Wings

red harissa, spicy zhoug

Wood Fired Grilled Chicken

mixed herbs, wild pickles

Shawarma Skirt Steak

spiced tomato, pickled onion

Mahalabieh

rose water, pistachio dust

\$105 per person

WeHo DINNER

Arancini with Truffle Oil

Seasonal Crudo

Roasted Cauliflower

tahini, ras al hanout

Branzino

zhoug, pickled fresno

New York Steak

béarnaise sauce

Tart Trio

lemon blueberry, caramel pecan, mixed berry

\$130 per person

MELROSE DINNER

Green Goddess Caesar

little gems, parmesan, croutons

Arugula Salad

lemon, olive oil, gorgonzola cheese, crispy prosciutto

Braised Short Rib

beef au jus, parsley

Oven Roasted Chicken

turmeric, garlic, chicken au jus

Wild Mushroom Risotto

scallion, parmesan

Wood Fire Grilled Broccolini

lemon, black pepper

Chocolate Tart

torched meringue, mint

\$125 per person

LA PEER DINNER

Orange Beet Salad

mixed greens, vinaigrette, golden beets, pistachios

Caprese Salad

pearl mozzarella, tomatoes, pesto, petite basil, balsamic

Oven Roasted Salmon

miso glaze, chives

Coq Au Vin

applewood bacon, carrots, parsley

Roasted Peruvian Potato

confit garlic, wild thyme

Fried Brussels Leaves

balsamic reduction, toasted walnuts, golden raisins

Strawberries & Cream Panna Cotta

grand marnier, toasted coconut, mint

\$140 per person

BAR PACKAGES

HOUSE BAR

2 hours \$60/pp

Additional Hours \$25/pp

Liquors:

Herradura | Patron | El Jimador
Titos | Ketel One | Smirnoff
Bombay | Tanqueray | Beefeater
Jameson | Suntory Toki | Crown Royal
Old Forrester | Jack Daniels | Jim Beam
Maker's Mark | Rittenhouse Rye
Dewars | Don Q Rum | Illegal Mezcal

One Signature Cocktail**

House Red, White & Sparkling Wines

Domestic + Imported Beers

BEER & WINE BAR

2 hours \$40/pp

Additional Hours \$15/pp

House Red, White & Sparkling Wines

Domestic + Imported Beers

*****add a signature cocktail*****

@ \$4 per person per hour

PREMIUM BAR

2 hours \$80/pp

Additional Hours \$35/pp

Liquors:

Casamigos Blanco & Reposado | El Cristiano Blanco
Don Julio Blanco | El Tesoro Reposado
Chopin | Belvedere | Grey Goose
The Botanist | Hendricks | Roku
Basil Hayden | Woodford | Angel's Envy
Knob Creek | Jim Beam Rye | Johnnie Walker Black
Diplomatico Rum | Illegal Mezcal

Two Signature Cocktails**

Premium Sparkling, Red & White Wines

Domestic + Imported Beers

All packages include non-alcoholic beverages

*****Ask us for our signature seasonal cocktail options***

N/A BEVERAGE PACKAGE

**Regular Coffee, Assorted Hot Teas, Iced Tea,
Soft Drinks, Bottled Still & Sparkling Water**

\$25 per person half day service (4hrs)

\$50 per person full day service (8hrs)

ADDITIONALS

Ask us about our optional add-ons to enhance your event!

- Photo Booth
- Owl Video Conferencing System
 - Audio Visual Set Ups
 - DJs
- Movie Projection Experiences
 - Floral Arrangements
 - Custom Décor & Styling
 - Pickleball Coaching
- Yoga & Soundbath Facilitators

THE FINE PRINT

- All pricing is per person, unless otherwise noted
- Additional bar setups: \$200 per bar
- Cash bar setup: \$150 per bar
- Bartender Fee: \$150 per bartender, 1 bartender required for every 50 people
- Corkage Fee is \$50 per 750 ml bottle, with a maximum of 12 bottles
- Cake Cutting Fee is \$5 per person
- Cash bars will have service charge + tax applied to individual sales
- Chef attendant fee —\$200 per attendant applies to all stations requiring a chef attendant
- Vendor meals are offered for hired vendors working during events at \$40 per person
- Vegan Options Subject to Incurred Cost
- An 18% service charge, 7% taxable administrative fee + sales tax (currently 10.5%) will be added to food + beverage and room rental charges. The administrative fee is retained by operator to cover non itemized costs of your event.
- Dietary restrictions? We offer vegan and vegetarian menu items and with advance notice we can accommodate most dietary requests.
- We do not permit outside food to be served, except for celebration cake. A \$5 per person cake cutting fee will be incurred.