

EVENTS & PRIVATE DINING PACKAGE (SUMMER TO FALL 2023)

Thank you for your interest in hosting an event at:

La Bohème
EXECUTIVE CHEF: ATSUSHI KENJO

We have some great spaces to offer and would love to host your event! This package features information on all of our private event spaces, along with numerous event menus to suit any need. We tailor our culture and service to accommodate any type of event.

We look forward to hearing from you.

To host a private event at La Bohème,
please contact our Events Department:
labohemeevents@globaldiningca.com | 323-848-2360

EVENT SPACES

Located in the center of Los Angeles, three blocks east of La Cienega Boulevard in West Hollywood. The exterior suggests a welcoming Tuscan country villa, while inside is a breathtaking double height interior with fantastic décor, filled with romance, and sculptures all warmed by a roaring fireplace, the centerpiece of the room, and five stunning crystal chandeliers. Outside at the patio, we offer a unique outdoor dining experience with candle lit, fire side tables set among our garden. At our outdoor dining area, our bohemian decorated space accommodates the most seating for almost any event or party.

The Main Dining Room

The Event Space Capacity is as follows:

First Floor: up to 70 guests

Second Floor: up to 25 guests

The Patio

The Event Space Capacity is as follows:

Seated Dinner: up to 40 guests

The Balcony

The Event Space Capacity is as follows:

Seated Dinner: up to 25 guests

The Outdoor Dining Area

The Event Space Capacity is as follows:

Seated Dinner: up to 100 guests

*Minimum deposit of \$500 is required to reserve an event space

TRAY PASSED

Perfect for any private event over 20 guests.

Plus tax and 23% service charge

*(V)-Vegan, (GF)-Gluten Free

THE SILVER TRAY

Choice of three (3)

\$28 Per Guest

THE GOLD TRAY

Choice of five (5)

\$38 Per Guest

THE PLATINUM TRAY

Choice of seven (7)

\$48 Per Guest

TUNA TARTARE (GF)

capers, cornichon, avocado

KALE PESTO

green kale, pistachio, parmigiano reggiano, avocado

SEARED SALMON CRUDO

aji amarillo ponzu, onion, cucumber cilantro

ARANCINI

crispy mushroom risotto rounds, parmesan aioli, truffle oil

FLASH SEARED FILET MIGNON

dijon aioli, crispy garlic, chive

MARINATED MUSHROOM CROSTINI (V)

px sherry vinegar, shallots, herbs, truffle essence

TOMATO BASIL CROSTINI (V)

heirloom tomato, garlic, red wine vinegar

PROSCIUTTO & BRIE

24 month aged prosciutto, fromager d'affinoise, caramelized apple, aged balsamic

ROASTED BUTTERNUT SQUASH

herbed goat cheese, aged balsamic

CHEESEBURGER SLIDERS

cheddar, pickles, spicy aioli

CRISPY FRIED CHICKEN

sweet chili sauce

POPCORN SHRIMP

sweet and spicy miso glaze

BEEF SKEWER

black pepper sauce

CHICKEN SKEWER

teriyaki glaze

PRIVATE DINING (SUMMER TO FALL 2023)

STATIONARY APPETIZER PLATTERS

Serves up to 10 people

Plus tax and 23% service charge

**(V)-Vegan, (GF)-Gluten Free*

CHICKEN SLIDERS (20pc) \$80
cheddar, pickles, spicy aioli

CHEESEBURGER SLIDERS (15pc) \$80
cheddar, pickles, spicy aioli

(V)-MARINATED MUSHROOM CROSTINI (20pc) \$70
px sherry vinegar, shallots, herbs, truffle essence

CRISPY FRIED CHICKEN \$80
sweet chili sauce

(V)-TOMATO BASIL CROSTINI (20pc) \$50
heirloom tomato, garlic, red wine vinegar

POPCORN SHRIMP \$90
sweet and spicy miso glaze

FLASH SEARED FILET MIGNON (20pc) \$70
dijon aioli, crispy garlic, chive

BEEF SKEWER (20pc) \$90
black pepper sauce

ARANCINI (20pc) \$60
crispy mushroom risotto rounds, parmesan aioli,
truffle oil

CHICKEN SKEWER (20pc) \$70
teriyaki glaze

SHOESTRING FRIES \$35
truffle sea salt

SEARED SALMON CRUDO (20pc) \$70
aji amarillo ponzu, onion, cucumber, cilantro

ASSORTED BREAD & BUTTER \$35
sourdough, rasin bread, & ciabatta

MIXED CHARCUTERIE & CHEESE \$135
chef's daily selection

(GF)(V)-VEGAN TACOS \$90
plant based meat, house made salsa, avocado,
pickles, cilantro

**TOFU CASHEW RICOTTA, HUMMUS & VEGGIE
CRUDITE \$55 (GF)(V)**
farmer's market vegetables

PRIVATE DINING (SUMMER TO FALL 2023)

FAMILY STYLE PACKAGE

**(V)-Vegan, (GF)-Gluten Free*

STARTERS

FRENCH LOAF

garlic butter, parmigiano

SALADS

(GF)(V)-FARMERS MARKET SALAD

market vegetables, mesclun, cherry tomatoes, red wine vinaigrette

(GF)-CHOPPED KALE SALAD

pink lady apple dried cranberry, almonds, french feta, honey dijon vinaigrette

APPETIZERS

MUSHROOM ARANCINI

parmesan aioli, truffle essence

CHEF'S CRUDO

chef's daily selection

ENTRÉES

(V)-PENNE POMODORO ARRABIATA

marinara sauce, garlic, chili flakes

(GF)-PAN ROASTED SALMON

sunchoke purée, grilled broccolini, chimichurri

CHICKEN DIJON

dijon mustard butter sauce, fries

DESSERT

DESSERT OF THE DAY

chef's daily selection

\$65 PER PERSON

Plus tax and 23% service charge

PRIVATE DINING (SUMMER TO FALL 2023)

BUFFET DINNER PACKAGE

(1 OF 2)

**(V)-Vegan, (GF)-Gluten Free*

SALAD SELECTIONS

(CHOICE OF)

FARMER'S MARKET SALAD

seasonal vegetables, scarborough farms mesclun, red wine vinaigrette

CAESAR SALAD

romaine, frisee, radicchio, brioche croutons

SIDE SELECTIONS

(CHOICE OF TWO SIDES)

ROASTED YUKON POTATOES

rosemary, extra virgin olive oil

SAUTÉED MARKET VEGETABLES

chef's daily selections

ROASTED CAULIFLOWER

asian crispy garlic sauce

BATTER FRIED FRENCH FRIES

sea salt, herbs

MASHED POTATO

cream, sea salt, butter

MIXED VEGETABLES FAJITA STYLE

chef's daily selections

PRIVATE DINING (SUMMER TO FALL 2023)

BUFFET DINNER PACKAGE

(2 OF 2)

**(V)-Vegan, (GF)-Gluten Free*

PASTA SELECTIONS (CHOICE OF)

PENNE ARRABIATA POMODORO
spinach, parmigiano reggiano

TRUFFLE ALFREDO
truffle alfredo, spaghetti gragnano

SEAFOOD SELECTIONS (CHOICE OF)

(GF)-PAN ROASTED SALMON
sunchoke purée, chimichurri

PETRALE SOLE "MEUNIERE"
brown butter caper sauce, almonds, haricot vert

MEAT SELECTIONS (CHOICE OF)

GRILLED ANGUS HANGER STEAK
three peppercorn butter sauce

ROASTED CHICKEN DIJON
dijon and wholegrain mustard sauce

DESSERT

ADDITIONAL \$5 PER PERSON
chef's daily selection

\$70 PER PERSON
Plus tax and 23% service charge

PRIVATE DINING (SUMMER TO FALL 2023)

THE SILVER PACKAGE

THREE COURSE DINNER

**(V)-Vegan, (GF)-Gluten Free*

STARTER (CHOICE OF)

FRENCH LOAF
garlic butter, parmigiano

SOUP OF THE DAY
chefs daily selection

SALAD (CHOICE OF)

CAESER SALAD
romaine, frisee, radicchio, brioche croutons

FARMERS MARKET SALAD (V) (GF)
market vegetables, mixed greens, cherry tomatoes, red wine vinaigrette

ENTRÉE (CHOICE OF)

PENNE POMODORO & BURRATA
marinara sauce, basil, garlic, burrata cheese

CHICKEN DIJON
dijon mustard butter sauce, french fries, market vegetables

SOLE MEUNIER
brown butter caper sauce, soy scallion, almonds, haricot vert

VEGAN CRISPY TEMPEH KORMA CURRY (V)
smashed yam, kale, roasted cauliflower

DESSERT

DESSERT OF THE DAY
chef's daily selection

\$60 PER PERSON

Plus tax and 23% service charge

PRIVATE DINING (SUMMER TO FALL 2023)

THE GOLD PACKAGE

FOUR COURSE DINNER

**(V)-Vegan, (GF)-Gluten Free*

SALADS (CHOICE OF)

FARMERS MARKET SALAD

market vegetables, mesclun, cherry tomatoes, red wine vinaigrette

KALE SALAD (V)(GF)

pink lady apple, dried cranberry, almonds, french feta, honey dijon vinaigrette

APPETIZER (CHOICE OF)

VEGAN RICOTTA STUFFED SQUASH BLOSSOM (V)

cashew ricotta, pumpkin seed, sun dried tomato, marinara, yuzu pepper aioli

HAMACHI SASHIMI

yuzu aji amarillo ponzu, lemon oil, grapefruits, cucumber, tomatoes, onion, petit cilantro

ENTRÉE (CHOICE OF)

WAGYU MEATBALL SPAGHETTI

truffle alfredo, spaghetti gregnano

GRILLED HANGER STEAK

three peppercorn butter sauce, french fries

(GF)-PAN ROASTED SALMON

sunchoke purée, grilled broccolini, chimichurri

VEGAN CRISPY TEMPEH KORMA CURRY (V)

smashed yam, kale, roasted cauliflower

DESSERT (CHOICE OF)

SORBET OR FRUIT BOWL

chef's daily selection

\$70 PER PERSON

Plus tax and 23% service charge

PRIVATE DINING (SUMMER TO FALL 2023)

THE PLATINUM PACKAGE

FOUR COURSE DINNER

*(V)-Vegan, (GF)-Gluten Free

STARTERS (CHOICE OF)

FARMERS MARKET SALAD (V)

market vegetables, mesclun, cherry tomatoes, red wine vinaigrette

BELGIAN ENDIVE PEAR SALAD (GF)

pear, gorgonzola blue, frisee, arugula, candied pecans, apple cider vinaigrette

APPETIZER (CHOICE OF)

MUSHROOM ARANCINI

parmesan aioli, truffle essence

VEGAN RICOTTA STUFFED SQUASH BLOSSOM (V)

cashew ricotta, pumpkin seed, sun dried tomato, marinara, yuzu pepper aioli

ENTRÉE (CHOICE OF)

PETIT FILET MIGNON (GF)

potato gratin, brussels sprouts, pinot noir sauce

(GF)-PAN ROASTED SALMON

sunchoke purée, grilled broccolini, chimichurri

LB CLASSIC ROASTED HALF CHICKEN

dijon sauce, pomme frites

VEGAN CRISPY TEMPEH KORMA CURRY (V)

smashed yam, kale, roasted cauliflower

DESSERT

DESSERT OF THE DAY

chef's daily selection

\$80 PER PERSON

Plus tax and 23% service charge

PRIVATE DINING (SUMMER TO FALL 2023)

BRUNCH PACKAGE

**(V)-Vegan, (GF)-Gluten Free*

STARTERS

(CHOICE OF)

BELGIAN ENDIVE PEAR SALAD (GF)

pear, gorgonzola blue, frisee, arugula, candied pecans, apple cider vinaigrette

FARMERS MARKET SALAD

market vegetables, mesclun, cherry tomatoes, red wine vinaigrette

(GF)-HEIRLOOM TOMATO & BURRATA

aged balsamic, basil oil, watercress, pistachio

ENTRÉES

(CHOICE OF)

AVOCADO TOAST

quinoa, spiced cauliflower, pumpkin seeds, housemade pickles

BEYOND BURRITO

scrambled egg, cajun beyond vegan meat, refried black beans, avocado, pico de gallo, vegan provolone, market fruits

SCOTTISH SMOKED SALMON BAGEL

scrambled egg, onion, caper, preserved lemon, dill, cream cheese

BRIOCHE FRENCH TOAST WITH FRESH BERRIES

whipped maple butter, toasted hazelnuts

CLASSIC EGGS BENEDICT

english muffins, poached egg, ham, spinach, roasted potatoes, hollandaise

DESSERT

SORBET OR FRUIT BOWL

chef's daily selection

\$40 PER PERSON

Plus tax and 23% service charge

PRIVATE DINING (SUMMER TO FALL 2023)

LUNCH PACKAGE

**(V)-Vegan, (GF)-Gluten Free*

STARTERS

(CHOICE OF)

SOUP OF THE DAY

chef's daily selection

FARMERS MARKET SALAD

market vegetables, mesclun, cherry tomatoes, red wine vinaigrette

CAESAR SALAD

romaine, frisee, radicchio, brioche croutons

ENTRÉES

(CHOICE OF)

CHICKEN DIJON

jidori half chicken, dijon mustard butter sauce, fries

(GF)-PAN ROASTED SALMON

sunchoke purée, grilled broccolini, lotus root, chimichurri

PENNE POMODORO ARRABIATA

market vegetables, marinara, garlic, chili flakes

LB BISTRO BURGER

brie, white cheddar, yuzu jam, lettuce, tomato, spicy aioli

AVOCADO TOAST

quinoa, spiced cauliflower, pumpkin seeds, housemade pickles

DESSERT

DESSERT OF THE DAY

chef's daily selection

\$40 PER PERSON

Plus tax and 23% service charge

PRIVATE DINING (SUMMER TO FALL 2023)

BEVERAGE PACKAGE

THE SILVER BAR (WELL)

WELL SPIRITS

Vodka: Pinnacle / **Gin:** Seagram's / **Tequila:** Monte Alban Silver / **Rum:** Cruzan /
Whiskey: Jim Beam / **Scotch:** Ballantine's

SODAS

Coke / Diet Coke / Sprite / Ginger Ale / Iced Tea / Lemonade

BEERS

Draft: Stella Artois / Sapporo
Bottle: Corona / Poretti-4

WINES

Ganbino-Prosecco / Silver Gate-Chardonnay / Beringer-Rose /
Silver Gate-Cabernet Sauvignon

\$45 Per Guest (Two Hours)

\$60 Per Guest (Three Hours)

**Plus tax and 23% service charge*

PRIVATE DINING (SUMMER TO FALL 2023)

BEVERAGE PACKAGE

THE GOLD BAR (CALL)

SPIRITS

Vodka: Absolut ELYX, Ketel One, Tito's

Gin: Bombay Sapphire / Tanqueray

Rum: Bacardi Silver / Capitan Morgan

Tequila: 818 Blanco / Casamigo (Blanco & Reposado) / Don Julio Blanco / Vida Mezcal

Whiskey: Bulleit Rye / Crown Royal / Jack Daniels / Makers Mark / Jameson

Scotch: Dewar's White Label / JW Black

SODAS

Coke / Diet Coke / Sprite / Ginger Ale / Iced Tea / Lemonade

BEERS

Draft: Stella Artois / Sapporo / Sculpin IPA

Bottle: Corona / Modelo / Poretti-4 / Blue Moon

SPARKLING WINES

Sparkling: Bailly Lapierre-Sparkling Rose / Mionetto-Prosecco

White: Dashwood-Sauvignon Blanc / Il Masso -Pinot Grigio / Chalone-Chardonnay

Red: Weather-Pinot Noir / Decoy-Merlot / J. Wilkes-Cabernet Sauvignon

COGNAC

Hennessy VS

PORTS

Sandeman Founders RSV

APERITIFS

Bailey's / Aperol / Sambuca

\$50 Per Guest (Two Hours)

\$65 Per Guest (Three Hours)

**Plus tax and 23% service charge*

PRIVATE DINING (SUMMER TO FALL 2023)

BEVERAGE PACKAGE

THE PLATINUM BAR (PREMIUM/TOP SHELF)

SPIRITS

Vodka: Absolut ELYX, Belvedere, Chopin, Grey Goose, Ketel One, Tito's

Gin: Bombay Sapphire / Hendrick's / Tanqueray

Rum: Captain Morgan / Bacardi Silver / Cruzan Black Strap

Tequila: Casamigos (Blanco & Repo) / Don Julio (Silver & Repo) /
818 Silver & Repo / Patron Silver / Dos Equis Mezcal

Whiskey: Angel's Envy / Bulleit Rye / Basil Hayden / Jack Daniels / Jameson /
Crown Royal / Maker's Mark

Scotch Blend & Single Malt: Dewar's White Label / JW Black / Glenlivet 12

SODAS

Coke / Diet Coke / Sprite / Ginger Ale / Iced Tea / Lemonade

BEERS

Draft: Stella Artois / Kirin Ichiban / Sculpin IPA

Bottle: Corona / Blue Moon / Modelo / Poretti-4

SPARKLING & WINES

Sparkling: Baily Lapiere-Rose Sparkling / Mionetto-Prosecco

White: Dashwood-Sauvignon Blanc / Charles Krug-Sauvignon Blanc
Ultimate-Rose / Chalone-Chardonnay

Red: Weather-Pinot Noir / Decoy-Merlot / J. Wilkes-Cabernet Sauvignon
Luigi Bosca-Malbec

COGNAC

Remy Martin VSOP / Hennessy VS

PORTS

Sandeman Founders RSV

APERITIFS

Aperol / Amaro Montenegro / Bailey's / Fernet Branca / Sambuca

\$60 Per Guest (Two Hours)

\$75 Per Guest (Three Hours)

**Plus tax and 23% service charge*

PRIVATE DINING (SUMMER TO FALL 2023)