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 Crudité | $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 Crudité | $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
Shiitake 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
Del 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 Provencal Breaded Chicken, Tapenade Crème
Pan Seared Salmon – Lemon Caper Glaze
Market Vegetables
Roasted Fingerling Potatoes
Cauliflower Rice
Chef’s dessert

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Buffets include freshly brewed coffee, decaf or tea
Minimum of 25 guests
THEMED BUFFETS

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

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Hummus, pita bread, heirloom cherry tomato

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

Vegetable Crudité | $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

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*$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

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$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