

SANTA MONICA · CALIFORNIA

GROUP DINING

ELEPHANTERESTAURANTS.COM |. @ELEPHANTE





GROUP DINING RESERVATIONS

SANTA MONICA · CALIFORNIA

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Thank you for considering us for your large group reservation of 8 - 12 guests!

- · Group reservations are for 2.5 hours
- To reserve your booking, please follow the steps below:

Confirm Booking Information

To begin your reservation and check availability, please contact info@elephanteaz.com. Have your desired date, time, and party size ready.

Menu Selection

Once your booking request has been accepted, you will receive a contract with an interactive menu where you will select your menu items for the reservation.

Credit Card Authorization

Along with your menu selections, you will be required to fill in a credit card authorization form to confirm the booking.





MENU OPTIONS

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APPETIZERS FOR THE TABLE WHIPPED EGGPLANT puccia bread, olive oil, & crudites AVOCADO TOAST grilled sourdough, tomato crudo, aleppo SELECT 1 APPETIZER SELECT 1 MAIN caciocavallo, melon eggs, prosciutto, arugula, fontina MASCARPONE & PROSECCO ARANCINI **PROSCIUTTO SCRAMBLE** passato cheese toast soft scramble, zucchini, avocado, GULF SHRIMP (GF) garlic herb butter, lemon GREEN EGGS (V) parmesan, salsa verde BIG EYE TUNA TARTARE calabrian aioli, tangerine, carta di musica

MAINS AND SIDES

FOR THE TABLE

	BREAKFAST PIZZA egg, guanciale, parmesan, provolone, cream	BRANZINO salsa verde butter, sea beans, lemon
1.	ROASTED POTATOES salsa rossa bianco	ARUGULA & PEAR poached pear, ricotta salata, walnuts

DESSERTS

FOR THE TABLE

TIRAMISU marsala, mascarpone, espresso, cacao

MANGO & PINEAPPLE SORBET tropical fruit salad, basil, evoo

DINNER | \$85 PRE-FIXE



APPETIZERS

FOR THE TABLE

WHIPPED EGGPLANT puccia bread, olive oil, & crudites

	WHIPPED EGGPLANI puccia bread, olive oil, & crudites							
			SELEC	т тwo				
	MASCARPONE & F caciocavallo, melo	PROSECCO ARANCINI on passato	GULF SHRIMP (GF garlic herb butter, le		BIG EYE TUNA TARTARE calabrian aioli, tangerine, carta di musica			
	BURRATA fig, wa	alnut honey, mint		MEATBALLS pork & beef, spicy tomato sauce, ricotta, parmigiano				
		,	SAL	ADS				
SELECT TWO								
	ARUGULA & PEAR poached pear, ricotta salata, walnuts			GEM LETTUCE CAESAR caesar crème, parmigiano breadcrumb				
	GRILLED OCTOP	PUS hearts of palm, olive red onion	s, capers, tangerine,	TUSCAN KALE green apple, pepitas, radish, gorgonzola vinaigrette				
PIZZA								
			SELEC	Т Т Ю				
	MARGHERITA housemade mozzarella, tomato, basil			ARTICHOKE besciamella, italian sausage, caramelized shallots, ricotta salata, arugula				
	SOPPRESSATA cured pork, crushed tomato, mozzarella, chili oil, honey			WILD MUSHROOM cremini, maitake and oyster mushrooms, lemon cream, parmigiano reggiano				
	BIANCO taleggi	io, parmigiano reggiano, le	emon, hot honey	BURRATA PIZZA crushed tomato, basil				
PASTA								
	*		SELEC	т тwo				
	SPICY VODKA canestria pasta, calabrian chili, basil, parmigiano		FUSILLI PESTO arugula, pistachio, parmigiano, pistachio breadcrumb					
	GEMELLI SCAMPI squid ink pasta, chopped shrimp, tomato, chili, rosé CACIO E PEPE pecorino romano, black peppe		pecorino romano, black pepper					
	AINS &	BRANZINO lemon	erde butter, sea beans, N calabrian chili sauce	DESSERT	TIRAMISU marsala, mascarpone, espresso, cacao			
SIDES FOR THE TABLE		CRISPY POTATOES		FOR THE TABLE	MANGO & PINEAPPLE SORBET tropical fruit salad, basil, evoo			
		BRUCCOLINI cashe	ew pesto, crispy shallot		cropicat fruit. Satau, Dasit, 2000			

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DINNER | \$100 PRE-FIXE



APPETIZERS

FOR THE TABLE

WHIPPED EGGPLANT puccia bread, olive oil, & crudites

WHIFFED EGGFLANT pacera br							
	SELEC	ТТИО					
MASCARPONE & PROSECCO ARA caciocavallo, melon passato	NCINI GULF SHRIMP (GF) garlic herb butter, ler		BIG EYE TUNA TARTARE calabrian aioli, tangerine, carta di musica				
BURRATA fig, walnut honey, mint	t ·	MEATBALLS pork & beef, spicy tomato sauce, ricotta, parmigiano					
SALADS							
1	SELECT TWO						
ARUGULA & PEAR poached pear	, ricotta salata, walnuts	GEM LETTUCE CAESAR caesar crème, parmigiano breadcrumb					
GRILLED OCTOPUS hearts of p red onion	oalm, olives, capers, tangerine,	TUSCAN KALE green apple, pepitas, radish, gorgonzola vinaigrette					
PIZZA							
1	SELEC	Г Т Ю					
MARGHERITA housemade mozzare	lla, tomato, basil	ARTICHOKE besciamella, italian sausage, caramelized shallots, ricotta salata, arugula					
SOPPRESSATA cured pork, crus oil, honey	hed tomato, mozzarella, chili	WILD MUSHROOM cremini, maitake and oyster mushrooms, lemon cream, parmigiano reggiano					
BIANCO taleggio, parmigiano re	eggiano, lemon, hot honey	BURRATA PIZZA crushed tomato, basil					
	PAS	ТА					
1.	SELEC	ТТЮ					
SPICY VODKA canestria pasta, canestria pas	alabrian SPICY LOBSTER canestri igiano VODKA chili,	ia pasta, lobster, calabrian pasil, parmigiano	FUSILLI PESTO arugula, pistachio, parmigiano, pistachio breadcrumb				
GEMELLI SCAMPI squid ink pa chili, rosé	corino romano, black pepper						
MAINS & SIDES FOR THE TABLE	RIBEYE STEAK confit shallot, roasted garlic, marsala jus, herbs	DECEDDA	TIRAMISU marsala, mascarpone, espresso, cacao				
BRANZINO salsa verde butter, sea beans, lemon	CRISPY POTATOES salsa rossa bianco	FOR THE TABLE					
BROCCOLINI cashew pesto, crispy shallot	GRILLED CHICKEN calabrian chili sauce		MANGO & PINEAPPLE SORBET tropical fruit salad, basil, evoo				



Q. IS A PRICE-FIXED MENU REALLY REQUIRED?

A. Yes, we require a price-fixed menu for parties of 8 or more guests.

Q. WHY DO I NEED TO FILL OUT A CONTRACT?

A. The contract secures your reservation and includes information about your set menu. Nothing is charged to the credit card provided at the time of booking and you may pay with different card(s) at the time of your reservation.

Q. WHAT IS YOUR CANCELLATION POLICY?

A. We ask for 48 hours notice and charge a \$30 per person cancellation fee. If your party decreases in size when you arrive, it will result in a \$30 per person fee for each guest that does not attend. Be sure to keep in touch if you have a change to your party size before you arrive.

Q. WHAT IF I HAVE OVER 13 PEOPLE IN MY GROUP?

A. Groups of 13+ are booked through our Events Department, please check out our website and fill out the inquiry form under our Private Events tab.

Q. WHAT IS YOUR CORKAGE FEE?

A. \$35 per 750 ml bottle corkage fee. We have a 2 bottle maximum.

Q. CAN I BRING DECORATIONS FOR THE TABLE?

A. Unfortunately, we are not able to allow decorations for non-private events; including balloons, table dressings and flowers.

Q. CAN I BRING MY OWN DESSERT?

A. Groups opting for a set menu are welcome to bring their own dessert to be served in addition to their menus.

Q. CAN I REQUEST A SPECIFIC TABLE?

 A. We cannot guarantee specific table assignments.
 We are able to inform you if your reservation is for the Sunset Room or the Cactus Garden Room.

Q. WHAT IF I HAVE DIETARY RESTRICTIONS?

A. We offer gluten free, vegan and vegetarian menu items and with advance notice we can accommodate most dietary requests. Please note items labeled with a 'GF' must be requested to be made gluten-free.

> FOR ANY ADDITIONAL QUESTIONS, PLEASE EMAIL INFO@ELEPHANTELA.COM

CREDIT CARD AUTHORIZATION FORM

ELEPHANTERESTAURANTS.COM |. @ELEPHANTE



 RESERVATION NAME
 MENU PRICE SELECTED:

 RESERVATION DATE
 RESERVATION TIME

 PARTY SIZE
 ROOM

 CREDIT CARD HOLDER NAME:
 CREDIT CARD NUMBER:

 EXPIRATION DATE:
 SECURITY CODE:
 ZIP CODE:
 PHONE NUMBER:

THE UNDERSIGNED HEREBY AUTHORIZES THIS CARD INFORMATION TO BE KEPT ON FILE FOR THE ABOVE REFERENCED FUNCTION TO BE GUARANTEED. CANCELLATIONS CAN BE MADE UP TO 48 HOURS PRIOR TO THE RESERVATION DATE AND TIME. FAILURE TO CANCEL OR CONFIRM A DECREASE IN GUEST COUNT 48 HOURS PRIOR TO THE RESERVATION DATE AND TIME, THE UNDERSIGNED, WILL BE RESPONSIBLE FOR THE PAYMENT OF THE PENALTY FEE OF \$30.00 PER GUEST.

SIGNATURE

I WANT TO USE THE CARD ABOVE TO BE USED FOR THE FULL AMOUNT OF THE FINALIZED BILL. (INITIAL IF APPLICABLE)



HOURS

MONDAY - THURSDAY 11AM - 11PM

FRIDAY & SATURDAY 10AM - 12AM

> SUNDAY 11AM - 11PM

LOCATION

ÉLEPHANTE 1332 2ND STREET ROOFTOP SANTA MONICA, CA 90401

