




HOLIDAY PRIVATE EVENT MENUS



FOUR SEASONS  
HOTEL  
LOS ANGELES AT BEVERLY HILLS





**THIS SEASON**, step into a world of cinematic glamour at Veil & Velvet, the festive speakeasy at Four Seasons Hotel Los Angeles at Beverly Hills. Available for private holiday events from December 1<sup>st</sup>, Veil & Velvet transforms the beloved Lounge into a decadent hideaway inspired by Hollywood's golden age.

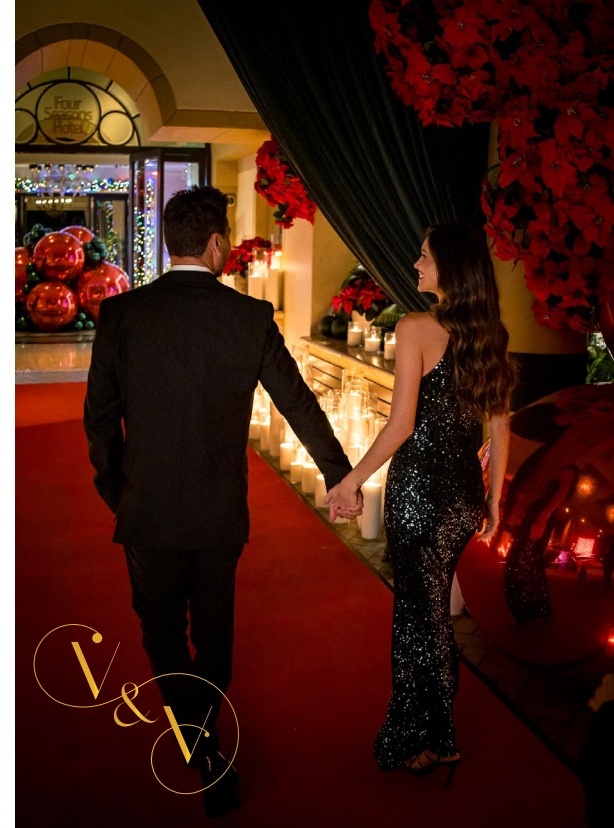
Beneath the glow of vintage chandeliers and surrounded by plush velvet, dark wood, and rich leather, your guests will be transported to an era where celebration was an art form. Indulge in a menu of reimagined American classics—from caviar and seafood towers to an over-the-top wagyu burger—paired with timeless cocktails, rare whiskeys, and flowing Champagne.



Elevating the experience further are options to add on-demand caviar service, live cigar rolling, and a roving martini cart, creating an atmosphere as enchanting as it is unforgettable.

Whether for an intimate holiday soirée or a grand corporate gathering, Veil & Velvet offers a setting that embodies timeless sophistication with a modern, festive edge.

**A HOLLYWOOD HOLIDAY, REIMAGINED.**







# TASTE OF VEIL & VELVET

## CHOPHOUSE WEDGE

Hearts of Romaine, Heirloom Cherry Tomatoes, Point Reyes Blue Cheese, Lardons, Chive

## PETITE ROYALE

Wagyu Blend, Caramelized Onions, Truffle Aioli, Housemade Pickles, Cheddar, Sesame Brioche Bun

## CRISPY CHICKEN

Chicken Bites, Parmesan, Maple Syrup, Black Truffle

## MINI LOBSTER ROLL

Yuzu Aioli, Serrano, Chives

## FIG AND BACON PIZZETA

California Figs, Bacon, Ricotta, Parmesan, Chives

## TRUFFLE FRITES

Black Truffle, Shaved Parmesan, Chives

## GELATO CART

Housemade Gelatos, Sorbets, Selected Toppings

## CHURROS

Cinnamon Sugar, Dark Chocolate Ganache

**\$175 PER PERSON**

All food and beverage subject to 15% administrative fees and 9.75% sales tax.  
Food and beverage minimums applicable.



# PASSED HORS D'OEUVRES

PRICED PER ITEM

## HOT

### COMPRESSED MELON

Prosciutto, Lime, Basil \$7

### CHILLED PRAWN

Cocktail Sauce, Celery \$9

### SMOKED SALMON RILLETTE

Smoked Trout Roe, Chives,  
Sourdough \$8

### V&V DEVILED EGG

Smoked Paprika, Chives,  
Osetra Caviar \$11

### PETROSSIAN CAVIAR BUMP \$20

### TUNA TARTARE

Sesame Cone, Tobiko,  
Chives \$11

## COLD

### PIGS IN A BLANKET

Honey-Dijon \$9

### MINI WAGYU ROYALE

Cheddar, Truffle Aioli,  
Hawaiian Bun \$12

### POTATO PAVÉ

Crème Fraîche, Chives,  
Osetra Caviar \$11

### TOMATO ARANCINI

Taleggio, Basil Aioli, Parmesan,  
Prosciutto \$10

### CHICKEN BITE

Honey, Truffle \$12

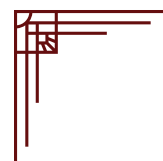
### GRILLED PRAWN

Tare Sauce, Puffed Rice \$10



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# VEIL & VELVET STATIONS

## CAVIAR

Gaufretes Chips,  
Crème Fraîche,  
Chives, Shallots,  
Dill Dip

**MP**

## STEAK TARTARE

Dijonnaise, Capers, Shallots,  
Cured Egg Yolk,  
Parmesan, Chives,  
Crostoni, Caviar

**\$35 PER PERSON**

## SEAFOOD TOWER

Oysters on Half Shell,  
Shrimp Cocktail,  
Tuna and Salmon Sicilian Crudo,  
Cilantro Mignonette,  
Cocktail Sauce, Serrano Aioli

**\$68 PER PERSON**

## CHEESE & CHARCUTERIE

Selection of Cheeses and Salumi,  
Quince, Dried Fruits, Nuts,  
Marmalade,  
Sourdough Bread

**\$45 PER PERSON**



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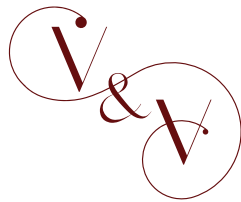


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# CARVING STATIONS



## ROASTED PRIME RIB

Horseradish Cream, Jus,  
Truffle Potato Pavé,  
Green Beans

**\$62 PER PERSON**

## BRANZINO

Grilled Whole Branzino,  
Lemon Herb Marinade,  
Tomato Salmoriglio,  
Creamy Leeks, Asparagus

**\$64 PER PERSON**

## BEEF WELLINGTON

Mushroom Duxelle,  
Prosciutto, Dijon,  
Crêpe, Jus,  
Potato Mousseline,  
Glazed Vegetables

**\$74 PER PERSON**

## SALT BAKED SALMON

Citrus, Fine Herbs,  
Smoked Trout Roe Beurre Blanc

**\$52 PER PERSON**







# DESSERT

## SWEETS

Churros, Cinnamon Sugar,  
Dark Chocolate Ganache

Hazelnut Crunch Bar

Salted Butterscotch Budino

Apple Pie Tarte Tatin

Tiramisu Moderno

**\$32 PER PERSON**

## GELATO CART

### SELECT SIX

#### Gelatos

Gianduja Chocolate Hazelnut,  
Spiced Vanilla Bean,  
Salted Caramel, Cinnamon,  
Pistachio, Peppermint Bark,  
White Chocolate Raspberry

#### Sorbets

Blood Orange, Spiced Apple,  
Pomegranate, Lime,  
Salted Caramel, Yuzu & Mint

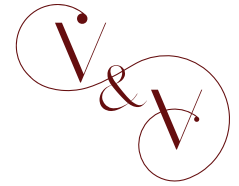
Selected Toppings and Sauces

**\$32 PER PERSON**

All food and beverage subject to 15% administrative fees and 9.75% sales tax.  
Food and beverage minimums applicable.



# RESERVATION INFORMATION & POLICIES



## V&V PRIVATE EVENT BUYOUT

- Rental - \$2,500
- Food and beverage minimum \$10,000 (Sun - Wed)
- Food and beverage minimum \$15,000 (Thurs - Sat)

## CARE AND INSTRUCTIONS

- Vendors are required to utilize proper care to protect event space during set up and teardown.
- Carpets, walls, doors and all furnishings must be protected during installation and loading out of décor and equipment.
- No pins, nails or staples are to be used on awnings, tables or chairs.
- Any damage to hotel property is the responsibility of the client and must be immediately reported to the banquet manager or security officer on duty.
- No items shall be attached to ceilings, walls, chandeliers, wall scones or other hotel furnishings without the advance approval of the catering manager and director of engineering.
- All cables are to be taped down with "gaffer" tape only. No duct tape is to be used.
- All space and rooms used for events must be left in the same condition as they were prior to setting up on the hotel property.
- Any cleaning, disposal of items and associated costs resulting from damages incurred by the hotel will be charged to the client.

## CERTIFICATE OF INSURANCE

Certificate of liability insurance is required for all outside vendors.

## EQUIPMENT STORAGE

All service hallways must remain clear of boxes, crates, trusses, band equipment, cables, etc. this area is strictly for the use of service staff and emergency exit purposes. Due to limited storage space and fire regulations, such items must be stored in the function room (out of view) or in the vendor's vehicle / truck which they were delivered by.

## FLOWERS

Vendor must be prior approved by catering manager.

## FIRE EXITS

- A minimum 36" clearance to the exit is required by law. No cables, draping, decoration, stage, tables, chairs, furniture or props are permitted to block these exits.
- All fire exit signs must remain visible at all times and may not be covered for any reason.
- Fire exit doors are not permitted to remain 'propped' open.

## LOAD IN & LOAD OUT

The loading dock is located on Wetherly Drive between Burton Way and 3rd Street and may be accessed between the hours of 7:00 am and 10:00 pm only.

## PARKING

All parking at the hotel is valet parking. Vendors may arrange self-parking (subject to availability) through the catering manager. Wetherly Drive, burton way and third street are all city of Los Angeles streets, which are actively monitored for parking violations.

Vehicles use of loading dock during approved hours:

Vehicles are only permitted to park on the dock while loading or unloading and must be moved immediately upon completion. When loading or unloading, all vehicles must be parked parallel to the curb. Backing into the loading dock is a violation.

## PHOTOGRAPHER / VIDEOGRAPHER

To ensure safety and privacy of all our guests, drones are not permitted on hotel premises. Any professional camera operators must be reported to the catering manager in advance of the event.

## SMOKING

No smoking is permitted in any indoor or restaurant spaces, service hallways or loading dock. Smoking is only permitted in designated smoking areas.

## SHIPPING / RECEIVING

All deliveries must be arranged in advance and details communicated with the catering manager for proper instructions. All boxes must be clearly marked with the name and **date of the function, contact name, catering manager and any special information.** Fees for storing and delivering boxes will be assessed and charged to the client.

No C.O.D. deliveries will be accepted.



