



# PRIVATE DINING & COCKTAIL RECEPTIONS



*Culina Private Dining*

# PRIVATE DINING & COCKTAIL RECEPTIONS

Host your next event in one of Culina's exclusive private dining rooms. Culina caters to all occasions, including corporate events, rehearsal dinners, awards season parties, holiday celebrations, and more.

This Italian restaurant in Beverly Hills offers a selection of private dining venues, perfectly suited for gatherings of 6 to 60 guests. Dine intimately in the Spumante Room or impress guests with handcrafted cocktails from the mixology bar. The Private Dining Room offers both seclusion and elegant ambiance for larger parties, while the outdoor patio is perfect for al fresco entertaining.

Culina boasts one of LA's most extensive wine lists and exceptional Italian cuisine.

For more information or to explore private dining options, including space enhancements, customized décor, audio-visual offerings, and more, please contact:

**E-MAIL:** [culina.losangeles@fourseasons.com](mailto:culina.losangeles@fourseasons.com)

**PHONE:** (310) 860-4000



All spaces are subject to a 9% administrative fee, 9.75% sales tax, and gratuity. Food and Beverage minimums are EXCLUSIVE of these fees.

Updated October 2025

*Culina Private Dining*

# BREAKFAST

## CONTINENTAL

### Breakfast Pastries

variety of croissants and muffins

### Fruit Plate

chef's assortment of seasonal fruit and berries

### Orange or Grapefruit Juice

Includes Coffee & Tea

\$55 PER PERSON



## BREAKFAST SET

### Breakfast Pastries

variety of croissants and muffins

### Fruit Bowl

chef's assortment of seasonal fruit and berries

### Green Goddess Juice

kale, apple, celery, cucumber, melon, basil, mint

### Choice of Secondi

Includes Coffee & Tea

\$68 PER PERSON

## SECONDI

*(each guest selects one on event day)*

### Smoked Salmon Toast

country bread bruschetta, cream cheese, pickled onion, everything bagel seasoning

### Avocado Toast (VG)

sourdough, ricotta, cilantro, radish, salsa macha

### Crème Brûlée French Toast (VG)

farmer's market seasonal compote, chocolate sauce

### Huevos Rancheros (VG, GF)

sunny side up eggs, corn tortilla, cilantro, black beans, cotija, avocado, pico de gallo

### Acai Bowl (VG, GF, N)

granola, banana, blueberry, strawberry, cacao nibs, honey

VG = Vegetarian, GF = Gluten Free, N = Contains Nuts

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Updated October 2025

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# PLATED BRUNCH



## 3-COURSE

### Fruit Plate

chef's assortment of seasonal fruit and berries

### Choice of Starter

### Choice of Secondi

### One Dessert

### Includes Coffee & Tea

\$85 PER PERSON

## STARTERS - SELECT TWO

*(guest will have choice between two selections)*

### Little Gem

anchovy vinaigrette, parmesan, breadcrumbs, fine herbs

### Culina Chopped Salad (GF)

radicchio, escarole, tomato, sweet peppers, red onion, prosciutto, white balsamic oregano vinaigrette

### Tuna Crudo\* (GF)

shallot, balsamic, agrumato oil, chive

### Shrimp Cocktail (GF)

house-made cocktail sauce, lemon

## DESSERTS – SELECT ONE

*(3 course only, pre-selected before event day)*

### Tiramisu (VG)

mascarpone cream, espresso, house made lady finger sponge cake

### Mango Basque Cheesecake (VG)

basque cheesecake, fresh mango, brown butter graham cracker crust

### Gelato Duo (VG)

vanilla and chocolate

## SECONDI - SELECT THREE

*(guest will have choice between three selections)*

### Salmon Eggs Benedict\*

poached egg, béarnaise, arugula, parmesan, smoked paprika

### Pollo Milanese

tomato passata, burrata, prosciutto di parma, olive oil

### Steak Frites\* (GF) (+20)

au poivre prime beef tenderloin, truffle frites, peppercorn jus

### Avocado Toast (VG)

ricotta, salsa macha, radish, cilantro

### Rigatoni alla Vodka (VG)

calabrian chili, house ricotta, basil oil



Rigatoni alla Vodka

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Updated January 2026

*Culina Private Dining*  
**PLATED LUNCH**

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### 2-COURSE

#### Covaccino (VG)

rosemary, olive oil, ricotta, truffle paste, honey

#### Choice of Starter

#### Choice of Secondi

#### Includes Coffee & Tea

\$70 PER PERSON

### 3-COURSE

#### Covaccino (VG)

rosemary, olive oil, ricotta, truffle paste, honey

#### Choice of Starter

#### Choice of Secondi

#### One Dessert

#### Includes Coffee & Tea

\$85 PER PERSON

### STARTERS - SELECT ONE

#### Little Gem

anchovy vinaigrette, parmesan, breadcrumbs, fine herbs

#### Culina Chopped Salad (GF)

radicchio, escarole, tomato, sweet peppers, red onion, prosciutto, white balsamic oregano vinaigrette

#### Ricciola\* (GF)

yellowtail, green apple, avocado, serrano, basil

### DESSERTS - SELECT ONE

*(3 course only, pre-selected before event day)*

#### Tiramisu (VG)

mascarpone cream, espresso, house made lady finger sponge cake

#### Lemon Merengue (VG)

vanilla shortbread, lemon curd, vanilla italian merengue

#### Gelato Duo (VG)

vanilla and chocolate

### SECONDI - SELECT TWO

*(guest will have choice between two selections)*

#### Orata alla Brace (GF)

orata, tomato salmoriglio, fennel, petit green

#### Pollo Primavera

heritage half chicken, charred green onion salsa verde, peperonata

#### Beef Tagliata (GF)

7oz skirt steak, chimichurri, crispy shallot, arugula salad

#### Rigatoni alla Vodka (VG)

calabrian chili, house ricotta, basil oil



Pollo Primavera

*Culina Private Dining*

# FAMILY STYLE LUNCH

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Two Starters

Two Pizzas

One Secondi

One Seasonal Vegetable

One Dessert Includes

Coffee & Tea

§118 PER PERSON

FOR GROUPS OF 8+

*(all items are pre-selected  
before event day)*



## STARTERS

### Little Gem

anchovy vinaigrette, parmesan, breadcrumbs,  
fine herbs

### Tomato & Burrata (VG, GF)

arugula, pecorino, lemon vinaigrette

### Zucchini Flowers (VG)

ricotta, fresh herbs, lemon

## PIZZAS – SELECT TWO

### Margherita (VG)

basil, mozzarella

### Seasonal (VG)

*chef's seasonal specialty neapolitan style pizza*

### Fennel Sausage

rapini, san marzano, fior di latte, basil

## SECONDI – SELECT ONE

### Orata alla Brace (GF)

orata, tomato salmoriglio,  
fennel, petit green

### Pollo Primavera

heritage half chicken, charred green onion, salsa  
verde, peperonata

### Rigatoni alla Vodka

calabrian chili, house ricotta, basil oil

## SEASONAL VEGETABLES

### Broccolini (VG, GF)

chili butter, breadcrumbs, fresh herbs

### Seasonal Vegetable (VG, GF)

chef's seasonal vegetable

## DESSERTS – SELECT ONE

### Tiramisu (VG)

mascarpone cream, espresso, house made lady  
finger sponge cake

### Lemon Merengue (VG)

vanilla shortbread, lemon curd, vanilla italian  
merengue

### Affogato (VG)

vanilla bean gelato, dark chocolate 72%, espresso

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Updated October 2025

*Culina Private Dining*

# PLATED DINNER



## 3-COURSE

### Covaccino (VG)

rosemary, olive oil, ricotta, truffle paste, honey

### Choice of Starter

### Choice of Secondi

### One Dessert

Includes Coffee & Tea

\$102 PER PERSON

## 4-COURSE

### Covaccino (VG)

rosemary, olive oil, ricotta, truffle paste, honey

### Choice of One Starter

### Choice of One Primi

### Choice of Secondi

### One Dessert

Includes Coffee & Tea

\$120 PER PERSON

## STARTERS

(select one)

### Little Gem

anchovy vinaigrette, parmesan, breadcrumbs, fine herbs

### Culina Chopped Salad (GF)

radicchio, escarole, tomato, sweet peppers, prosciutto, white balsamic vinaigrette

### Seasonal Burrata (VG, GF)

basil, aged balsamic, olive oil

## PRIMI

(4 course only, select one)

### Rigatoni Cacio e Pepe (VG)

fresh cracked pepper, pecorino toscano, summer truffle

### Rigatoni Alla Carbonara\*

egg yolk, pecorino toscano, guanciale

## SECONDI

(select two choices, guest will decide day of)

### 24-month Risotto (GF)

aged villa mandori balsamic, parmigiano reggiano, acquerello rice, black truffle

### Orata alla Brace (GF)

orata, tomato salmoriglio, fennel, petit green

### Pollo Primavera

jidori chicken, marinated heirloom tomato, sourdough, gem lettuce, pan jus

### Kurobuta Bone in Pork Chop

apple, tuscan kale, ham-mustard jus

### Beef Tagliata (+20) (GF)

8 oz. wagyu strip loin, blistered grapes, roasted chicory, demi

## DESSERTS – SELECT ONE

(select one)

### Tiramisu (VG)

mascarpone cream, espresso, house made lady finger sponge cake

### Lemon Merengue Tart (VG)

vanilla shortbread, lemon curd, vanilla italian merengue

### Mango Cheesecake (VG)

yogurt mousse, apricot sorbet, fresh apricot

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Updated March 2026

Culina Private Dining

# FAMILY STYLE DINNER



Focaccia  
Three Starters  
One Primi  
Two Secondi  
One Seasonal Vegetable  
Dessert  
Includes Coffee & Tea

\$148 PER PERSON  
FOR GROUPS OF 8+

*(all items are pre-selected  
before event day)*

## STARTERS – SELECT THREE

**Little Gem**  
anchovy vinaigrette, parmesan, breadcrumbs,  
fine herbs

**Seasonal Burrata (VG, GF)**  
basil, aged balsamic, olive oil

**Culina Chopped Salad (GF)**  
radicchio, escarole, tomato, sweet peppers,  
prosciutto,  
white balsamic vinaigrette

**My Margherita Pizza (VG)**  
sungold passata, fior di latte, parmesan

## Seasonal Pizza

## PRIMI – SELECT ONE

**Rigatoni Alla Vodka (VG)**  
calabrian chili, house ricotta, basil oil

**Rigatoni Cacio e Pepe (VG)**  
fresh cracked pepper, pecorino  
toscano, seasonal truffle



Spring Risotto

## SECONDI – SELECT TWO

**Pollo Primavera**  
heritage half chicken, charred green onion salsa  
verde, pepperonata

**Orata alla Brace (GF)**  
orata, tomato salmoriglio

**Beef Tagliata (+20) (GF)**  
8 oz. wagyu strip loin, gremolata, chanterelles,  
gem hearts

## SEASONAL VEGETABLES – SELECT ONE

**Broccolini (VG, GF)**  
chili butter, breadcrumbs, fresh herbs

**Seasonal Vegetable (VG, GF)**  
chef's seasonal vegetable

## DESSERTS

**Tiramisu Shooters (VG)**  
mascarpone cream, espresso, house made lady  
finger sponge cake

**Lemon Merengue Mini Tart (VG)**  
vanilla shortbread, lemon curd, vanilla italian  
merengue

**Mini Pistachio Cannoli (VG)**

**Espresso Budino (VG)**



*Culina Private Dining*  
**BAR PACKAGE**  
*ADD-ONS*

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**PREMIUM**  
\$75 PER PERSON | 2-HOURS

**INCLUDES:**

Wheatley Vodka	Código Blanco Tequila	Bulleit Rye Whiskey
Bombay Sapphire Gin	Del Maguey Vida Clásico Mezcal	Dewars Blended Scotch
Meyer's Platinum Rum	Buffalo Trace Bourbon	Martell VSOP Cognac

**DELUXE**  
\$90 PER PERSON | 2-HOURS

**INCLUDES:**

Grey Goose Vodka	Código 1530 Cristalino Tequila	Rittenhouse Rye Whiskey
Monkey 47 Gin	Del Maguey Vida Clásico Mezcal	The Glenlivet 12 Year Scotch Whisky
Havana Club Añejo Blanco Rum	Jefferson's Reserve Bourbon	Martell Cordon Bleu Cognac
Meyer's Dark Rum		

Culina Private Dining

# FROM THE CELLAR

Sommelier's selection of wines by the bottle, ideal for larger groups. Our complete wine list, large format, and customized wine pairings are available upon request.

## CHAMPAGNE

BOTTLE

<b>PERRIER-JOUËT.</b> grand brut. champagne. france. nv	145
<b>PERRIER-JOUËT.</b> belle époque brut. champagne. france. 2015	310

## SPARKLING

<b>ROEDERER ESTATE.</b> mendocino county. chardonnay, pinot noir. nv	65
<b>MARSURET SAN BOLDO.</b> valdobbiadene. veneto. prosecco. nv	74

## WHITE

<b>THE HILT ESTATE.</b> santa rita hills. california. chardonnay. 2023	80
<b>PIO CESARE.</b> cortese di gavi docg. piemonte. italy. cortese. 2023	74
<b>PASCAL JOLIVET.</b> sancerre. loire valley. france. sauvignon blanc. 2023	125
<b>TERLANO.</b> tradition. alto adige doc. trentino. italy. pinot grigio. 2024	76

## ROSÉ

<b>CHÂTEAU D'ESCLANS.</b> whispering angel. côtes de provence. grenache blend. 2023	80
<b>PLANETA.</b> sicily doc. sicily. italy. nero d'avola, syrah. 2023	65

## RED

<b>CASTELLO DI VOLPAIA.</b> chianti classico docg. chianti. italy. sangiovese, merlot. 2022	110
<b>RENATO RATTI.</b> marcenasco. barolo. italy. nebbiolo. 2020	140
<b>BRANCAIA 'TRE'.</b> toscana igt. tuscany. italy. sangiovese, merlot, cabernet sauvignon. 2023	75
<b>GAJA CA'MARCANDA PROMIS.</b> toscana igt. tuscany. italy. merlot, syrah, sangiovese. 2023	85
<b>LINGUA FRANCA.</b> willamette valley. oregon. pinot noir. 2023	80
<b>EMBLEM.</b> napa valley. california. cabernet sauvignon. 2021	95

All menu prices are subject to a 9% administrative fee, 9.75% sales tax, and gratuity. Food and Beverage minimums are EXCLUSIVE of these fees.



Updated March 2026

# RESERVATION INFORMATION & POLICIES

## ADDITIONAL FEES

Valet Parking	\$15.00 per car
Chef Attendant/ Bartender	\$450.00 each
Rolling Bar Set-Up Fee	\$250.00 per bar
Cake Service Fee	\$12.00 per person

## 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.

## RESTAURANT CORKAGE

\$35.00 per half bottle (350 mL)

\$50.00 per bottle (750 mL)

\$150.00 per magnum (1.5 L)

We do not accept any bottles that are currently offered on our in-house Wine List. The final approval lays with the General Manager or Beverage Manager of the restaurant. The GM of the F&B outlet have the right to decline or accept any wine requests if it goes against any other policy or it has an effect on our business or reputation.

## 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.

