



TRÈS LA

BISTRO & CAFE

Private Parties & Events 2026



Très LA was founded in 2003 by Alan Dunn. What started as a small catering company has grown into one of the top hospitality brands in Los Angeles and beyond. Our company was built on the belief that dining experiences should excite and inspire at any scale. Our commitment to impeccable service, forward-thinking design, and meticulous detail is what has always set us apart.

At the heart of the Pacific Design Center, Très LA Bistro and Cafe offers a sophisticated setting where Parisian-inspired charm meets modern California cuisine. From bespoke event menus to our weekly rotating seasonal dishes, we provide an unwavering dedication to creating memorable, expertly catered experiences for every occasion.

A proud part of Très LA Group





The Spaces

Our thoughtfully designed venue in the heart of West Hollywood offers versatile spaces that adapt to your event vision. Soaring ceilings, refined finishes, and abundant natural light create an atmosphere of effortless elegance. The main dining room accommodates seated dinners, while our bar area provides the perfect backdrop for cocktail receptions. Every corner has been curated to charm and inspire.

Main Dining Room

Bar & Lounge

Covered Patio

Cafe

Venue Rental

Transform Très LA Bistro and Cafe into your private sanctuary for an unforgettable evening. Whether hosting a product launch, corporate celebration, or milestone personal event, a buyout ensures intimacy and exclusivity for you and your guests.

BUYOUT	HOURLY RENTAL	MINIMUM HOURS	F&B MINIMUM	SETUP FEE
FULL BUYOUT	\$2,000	3	\$8,000	\$500
PARTIAL BUYOUT <i>Cocktail Reception Only</i> <i>Max 60 Guests</i>	\$1,000	2	\$3,000	\$250

+ 22% Service Charge + 10.5% Sales Tax

WHAT'S INCLUDED AT THE RESTAURANT

- High 36" Cocktail Tables
- Varietal Bistro Chairs
- Cut Crystal Glassware
- High end Tableware & Flatware
- Handicap Accessible Entrance, Bar & Restroom
- Audio
- 2 Bars
- Baby Grand Piano
- Tastefully Appointed Furniture & Artwork





The Menu

We invite your guests to experience a true California Bistro, where the precision of classic French technique meets the vibrant spirit of Los Angeles. Our culinary team utilizes time-honored methods to highlight the natural flavors of California's seasonal bounty.

Our beverage program is curated with spirited diversity at its core, offering an exciting journey through regional craft distilleries and global flavor profiles. We specialize in cocktails that utilize botanical infusions, house-made syrups, and aromatic bitters to mirror the seasonality of our kitchen.

Each menu is meticulously designed to delight the palate and reflect the unique sophistication of your occasion. We aim to create a sensory experience that honors the elegance of the bistro tradition with the relaxed, sun-drenched soul of California.



The Gather & Graze

\$48/pp

This catering package was designed specifically for the iconic Silver Screen Theater. This menu is curated for seamless transitions from the lobby to the theatre, ensuring your guests enjoy a red-carpet experience from start to finish. Pricing includes 2 hours of professional labor. Take your event to the next level with upgraded hors d'oeuvres or a show-stopping gourmet grazing table.

GRAZING TABLE THEMES - SELECT 1

LAVISH CHEESE BOARD

Imported and Domestic Cheeses, Vegetable Crudités, Assorted Olives, Cornichons, Dried Fruits, Roasted Nuts, Fresh Berries & Grapes

MEZZE FEAST

Freshly Baked Flatbread, Hummus, Muhammara, Labneh, Vegetable Crudités, Assorted Olives

TEA SANDWICHES

Smoked Salmon Mille-Feuille, Persian Cucumber, Pimento Cheese, Assorted Olives, Cornichons, and Kettle-Cooked Potato Chips

UPGRADED GRAZING TABLE +\$25/pp

MARISCOS STATION

Shrimp Ceviche, Young Coconut Ceviche (VEGAN), Sea Scallop Aguachile, Served with freshly-made tortilla chips and tostadas

ANTIPASTO

Hot Salami, Spicy Capicola, Bresaola, Grilled Marinated Artichokes, Sun-Dried Tomatoes, Mini Pretzel Rolls and Thick-Sliced Sourdough, Served with Truffle Aioli, Pesto

SUSHI

Chef attended station including a variety of Cut Rolls, Hand Rolls, and Nigiri with traditional accompaniments

ADD-ONS TO ANY TABLE +\$10/pp

KEBAB & SKEWERS

Jidori Chicken, Peppercorn Steak

SHRIMP COCKTAIL

Prawns, Cocktail Sauce, Horseradish, Lemon

PETIT FOURS (DESSERT)

Assortment of Chef Selected Dessert

+22% Service Charge +10.5% Sales Tax

Events may require rentals which are not included in this price. Please inquire for details.

The Screen & Sip

\$52/pp

This catering package was designed specifically for the iconic Silver Screen Theater. This menu is curated for seamless transitions from the lobby to the theatre, ensuring your guests enjoy a red-carpet experience from start to finish. Pricing includes 2 hours of professional labor. Take your event to the next level with upgraded hors d'oeuvres or a show-stopping gourmet grazing table.

HORS D'OEUVRES - SELECT 3

WHIPPED RICOTTA

Fresh Fig, Orange Blossom Honey, Grilled Crostini

MINI AVOCADO TOAST

Grilled Crostini, Maldon Salt, Watermelon Radish, Lemon Zest

CORN WILD MUSHROOM QUESADILLA

Mini Wild Mushroom Quesadilla, Black Garlic Salsa

SMOKED MOZZARELLA ARANCINI

Basil Pesto

APPLE CRUMBLE & HONEY CRANBERRY CHEVRE

Crispy Apple Crostata, Cranberries, Candied Cranberries

TARRAGON CRAB BEIGNET LEMON CRUMBLE

Sweet Onions Cajun Jam, Carrot Aioli

UPGRADE +\$5/pp | ADD-ON +\$12/pp

CLASSIC BEEF TARTARE

Truffle Dusted Toast, Crispy Shallots, Capers, Egg Yolk Snow

SALMON TARTARE TACO

Soy Sauce Marinated Salmon, Napa Cabbage Slaw, Crispy Wonton, Black Sesame Seeds

LOBSTER ROLL

Buttered Brioche, Lobster Salad, Chive, Old Bay Aioli

WAGYU BEEF & SMOKED GOUDA TSUKUNE

Aged Gouda, Kimchi Ketchup, Aji Amarillo Mayo

TRUFFLE KOBE MUSHROOM MILLE FEUILLE

Cream of Corn, Mushroom Jam, Puff Pastry

+22% Service Charge +10.5% Sales Tax

Events may require rentals which are not included in this price. Please inquire for details.

The Mingle & Muse

\$68/pp

Designed for the ultimate social experience, this cocktail reception package focuses on mingling and movement. Perfect for guests who want to connect in a vibrant, standing environment, it includes three hours of dedicated service labor. Make your night truly pop by adding a delectable dessert station or full bar with signature cocktails & mocktails.

HORS D'OEUVRES - SELECT 5

NORI WRAPPED TRICOLOR HEIRLOOM CARROTS
Lemon Braised Baby Carrots Wrapped in Nori Paper,
Hoisin Tangerine Aioli

WHIPPED RICOTTA
Fresh Fig, Orange Blossom Honey, Grilled Crostini

TUNISIAN CHICKEN ALBONDIGAS
Purple Carrot Chip, Pickled Raisin Chutney, Spiced Chicken Meatball

MINI AVOCADO TOAST
Grilled Crostini, Maldon Salt, Watermelon Radish, Lemon Zest

CORN WILD MUSHROOM QUESADILLA
Mini Wild Mushroom Quesadilla, Black Garlic Salsa

SMOKED MOZZARELLA ARANCINI
Basil Pesto

APPLE CRUMBLE & HONEY CRANBERRY CHEVRE
Crispy Apple Crostata, Cranberries, Candied Cranberries

TARRAGON CRAB BEIGNET LEMON CRUMBLE
Sweet Onions Cajun Jam, Carrot Aioli

UPGRADE +\$5/pp | ADD-ON +\$12/pp

WAGYU MELT
Beef Patty Melt, Brioche, Bacon Jam, White Cheddar, Petite Arugula

CANARD TROIS FACONS
Duck Confit, Duck Liver Mousse, Duck Crackling, Crisp Potato Gaufrette,
Sour Cherry Compote

CLASSIC BEEF TARTARE
Truffle Dusted Toast, Crispy Shallots, Capers, Egg Yolk Snow

SALMON TARTARE TACO
Soy Sauce Marinated Salmon, Napa Cabbage Slaw, Crispy Wonton, Black
Sesame Seeds

LOBSTER ROLL
Buttered Brioche, Lobster Salad, Chive, Old Bay Aioli

WAGYU BEEF & SMOKED GOUDA TSUKUNE
Aged Gouda, Kimchi Ketchup, Aji Amarillo Mayo

TRUFFLE KOBE MUSHROOM MILLE FEUILLE
Cream of Corn, Mushroom Jam, Puff Pastry

+22% Service Charge +10.5% Sales Tax

Events may require rentals which are not included in this price. Please inquire for details.

The Culinary Canvas

\$112/pp

Perfect for events that prioritize social flow and interaction, our elegant buffet service offers a hearty, customizable dining experience. Guests can enjoy the freedom of selecting their favorite dishes and portions while mingling throughout the space. Pricing includes professional labor for 3 hours of seamless service. Take it to the next level by adding chef-led live action stations or signature cocktails & mocktails.

HORS D'OEUVRES - SELECT 3

WHIPPED RICOTTA

Fresh Fig, Orange Blossom Honey, Grilled Crostini

MINI AVOCADO TOAST

Grilled Crostini, Maldon Salt, Watermelon Radish, Lemon Zest

CORN WILD MUSHROOM QUESADILLA

Mini Wild Mushroom Quesadilla, Black Garlic Salsa

SMOKED MOZZARELLA ARANCINI

Basil Pesto

APPLE CRUMBLE & HONEY CRANBERRY CHEVRE

Crispy Apple Crostata, Cranberries, Candied Cranberries

TARRAGON CRAB BEIGNET LEMON CRUMBLE

Sweet Onions Cajun Jam, Carrot Aioli

MAINS - SELECT 2 PROTEINS + 1 VEG

HERB ROASTED LEMON CHICKEN

Lemon-Thyme Chicken Breast

CARA CARA GLAZED LOCAL SEA BASS

Oven Roasted Local Sea Bass, Orange Glaze, Sweet Carrot Ginger Purée

12-HOUR BRAISED BEEF SHORT RIBS

Fresh Horseradish Gremolata

GRILLED PEACH PORK TENDERLOIN

Buttermilk and Fresno Roasted Pork Tenderloin

MAITAKE BUTTERNUT SQUASH (V)

Slow Roasted Butternut Steak, Garlic Maitake and Oyster Mushrooms

PASTA POMODORO (V)

Spaghetti, Blistered Vine Tomatoes, Grana Padano, Extra Virgin Olive Oil & Fresh Basil

SIDES - SELECT 2

GRILLED BROCCOLINI

Pan-Roasted Broccolini, Finely Minced Garlic, Red Wine Vinegar, Chile Flakes

ROASTED CORN

Roasted Corn, Grape Tomato, Roasted Poblano Peppers, Red Onion, Lemon, Fresh Cilantro, Seasoning Blend

BLISTERED SHISHITO PEPPERS

Blistered Shishito Peppers, Tamari, Black Sesame Seeds

GREEN BEANS ALMONDINE

Haricot Verts, Toasted Almonds, Garlic, Shallots

+22% Service Charge +10.5% Sales Tax

Events may require rentals which are not included in this price. Please inquire for details.

The Signature Soirée

\$136/pp

Designed for hosts who value precision and tradition, our plated dinner service offers a sophisticated, multi-course experience. This format, great for galas and seated receptions, allows guests to relax and fully engage in conversation while our team provides attentive, high-touch service directly to their table. Pricing includes professional labor for 3 hours of seamless service. Elevate the evening further with curated wine pairings or an exquisite selection of passed hors d'oeuvres to start the night.

HORS D'OEUVRES - SELECT 3

NORI WRAPPED TRICOLOR HEIRLOOM CARROTS
Lemon Braised Baby Carrots Wrapped in Nori Paper, Hoisin
Tangerine Aioli

WHIPPED RICOTTA
Fresh Fig, Orange Blossom Honey, Grilled Crostini

TUNISIAN CHICKEN ALBONDIGAS
Purple Carrot Chip, Pickled Raisin Chutney, Spiced Chicken
Meatball

CORN WILD MUSHROOM QUESADILLA
Mini Wild Mushroom Quesadilla, Black Garlic Salsa

SMOKED MOZZARELLA ARANCINI
Basil Pesto

TARRAGON CRAB BEIGNET LEMON CRUMBLE
Sweet Onions Cajun Jam, Carrot Aioli

PLATED MEAL

Includes House Salad & Artisanal Breads

SELECT 1 ENTREE

HERB ROASTED LEMON CHICKEN
Lemon-Thyme Chicken Breast

PAN-SEARED SALMON
Alaskan Farm-Raised Salmon, Farro, Glazed
Carrot, Breakfast Radish, Candy Cane
Beets, Parsley & Carrot Vinaigrette

PETIT FILET MIGNON AU POIVRE
Aged Filet Mignon Braised in Herb Butter
and Peppercorns

GRILLED PEACH PORK TENDERLOIN
Buttermilk and Fresno Roasted Pork
Tenderloin

MAITAKE BUTTERNUT SQUASH (V)
Slow Roasted Butternut Steak, Garlic
Maitake and Oyster Mushrooms

SELECT 1 STARCH

POMMES PURÉE
Celeriac and Yukon, Fresh Thyme

BRAISED BABY POTATOES BLACK
Rosemary Garlic, Lemon Dust

OVEN ROASTED TRUFFLE BABY RED
POTATOES

SELECT 1 VEGETABLE

GRILLED BROCCOLINI
Pan-Roasted Broccolini, Finely Minced
Garlic, Red Wine Vinegar, Chile Flakes

GREEN BEANS ALMONDINE
Haricot Verts, Toasted Almonds, Garlic,
Shallots

TUSCAN VEGETABLE MÉLANGE
Seasonal Harvest, Fresh Lemon Juice

DESSERT - SELECT 1

LEMON MERINGUE
Aquafaba Meringue, Lemon Curd, Lavander Fluid Gel, Fresh Berries

MANGO CHEESECAKE
Mango Cheesecake, Coconut Lime Mousse, Vanilla Compressed
Pineapple and Mango, Mango Glaze, Salted Graham Cracker

FLOURLESS CHOCOLATE CAKE
Rich Gluten Free Chocolate Cake, Dark Chocolate Mousse, Salted
Caramel Meringue, Blackberry Fluid Gel, Fresh Blackberries, Black
Sea Salt

+22% Service Charge +10.5% Sales Tax

Events may require rentals which are not included in this price. Please inquire for details.

Bar Packages

NON-ALCOHOLIC

\$10/pp

Soda, Juice, Mixers, Garnishes, Bottled Still & Sparkling Water, Ice

COCKTAIL

\$35/pp

Spirits: Vodka, Tequila, Gin, Rum, Bourbon

Wine: Method California Cabernet Sauvignon, Joliesse Chardonnay, Cafe de Paris Sparkling

Beer: Modelo, 805

BEER & WINE

\$25/pp

Wine: Method California Cabernet Sauvignon, Joliesse Chardonnay, Cafe de Paris Sparkling

Beer: Modelo, 805

PREMIUM FULL-BAR

\$50/pp

Spirits: Titos Vodka, Lalo Blanco Tequila, Del Maguey Mezcal, Bombay Sapphire Gin, Flor de Cana Rum, Buffalo Trace Bourbon, Johnnie Walker Black Scotch, Aperol

Wine: Method California Cabernet Sauvignon, Joliesse Chardonnay, Cafe de Paris Sparkling Wine

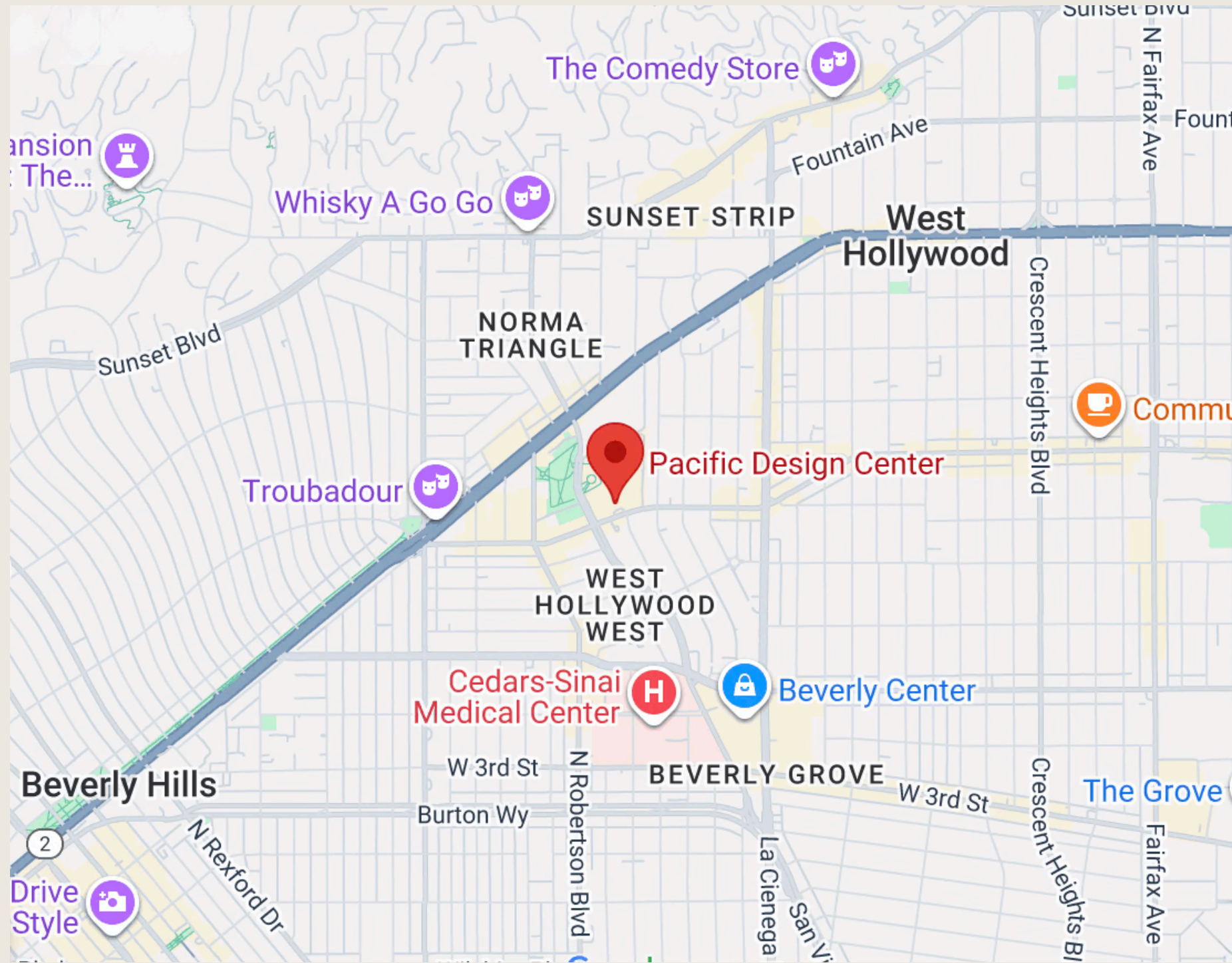
Beer: Modelo, 805

All packages include sodas, freshly squeezed juices, garnishes, still water, and professional labor for up to 200 guests. Labels are subject to change or can be upgraded to premium options at an additional cost.

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WEST HOLLYWOOD

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