



RUSTIC CANYON  
PRIVATE EVENTS

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# RUSTIC CANYON ABOUT US

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We offer a regularly changing menu of farmers' market-inspired dishes with the best ingredients from local farmers, ranchers, and fishermen with regenerative or sustainable practices. Executive Chef Andy Doubrava and James Beard-nominated Chef/Owner Jeremy Fox bring their vision of hyper-seasonality, simplicity, and quality to our acclaimed, Michelin-starred kitchen. That ethos carries through to our market-driven cocktail program and our award-winning wine list, which celebrates planet-friendly producers.

With the inside of our restaurant, sidewalk patio and new back patio, we can accommodate up to 120 people seated for daytime and nighttime private events. We've outlined some of our basic packages on the next page, but please let us know if you'd like to expand or customize any of these options! We pride ourselves on working with our guests to create a very special, delicious and memorable experience.

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# RUSTIC CANYON EVENT PACKAGES

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## DAYTIME EVENTS

A menu featuring all non-alcoholic beverages and a 3-course luncheon, served family-style for up to 120 guests seated.

*\$5000 room fee with menu pricing at \$95 per person  
\*Alcohol is based on consumption*

## EVENING EVENTS

A menu featuring all non-alcoholic beverages, 3 featured cocktail specials (on page 5), a seasonal rotation of beers and wines by the glass and a 4-course dinner menu, served family-style.

***Full Sidewalk Buyout Rates (12 guests max):***

*Sunday-Wednesday \$1,200*

*Thursday-Saturday \$1,800*

***Full Patio Buyout Rates (30 guests max):***

*Sunday-Wednesday \$6,500*

*Thursday-Saturday \$8,000*

***Full Restaurant (Inside, Patio & Sidewalk) Buyout Rates (120 guests max):***

*Sunday-Wednesday \$15,000*

*Thursday-Saturday \$18,000*

*\*Any wines by the bottle or premium spirits will be charged based upon consumption.*



Other charges include tax, a 4% health charge and a 20% service charge.

Again, our menus and style of service can be crafted to fit your specific needs, so do not hesitate to ask. To book your party, a 50% deposit is required. If for any reason, your event needs to be cancelled, we ask for a 7-day notice prior to the event for the full deposit to be refunded.

Any notice less than 7 days prior to the event will result in a loss of deposit.

Please contact General Manager Brian Phu at [brian.phu@rusticcanyonrestaurant.com](mailto:brian.phu@rusticcanyonrestaurant.com) with any questions or to book your event.

We look forward to hosting you!

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# SAMPLE MENU

We can work with you to create a family-style menu, tailored for your celebration and based on seasonal ingredients and market availability.

Below is a sample menu for parties of 7-120, seated.

## **choose 2 dishes:**

the garden of's gem lettuces, herbs & shallot vinaigrette  
beets & berries with avocado, quinoa & pistachio  
spring peas with horseradish, buckwheat & fresh cheese  
belgian endive pecorino, breadcrumbs & yeast

## **choose 1 dish:**

grilled greens on toast with anchovy & egg  
mussel & scallop chowder with smoked onion & potato  
zuckerman's asparagus with tehachapi polenta & lobster sauce  
sourdough linguini 'cacio e pepe' with monterey bay sea lettuces

## **choose 2 dishes:**

roasted chicken, pecans, hot honey  
whole-roasted fish with mcgrath's watercress  
dry-aged strip steak, weiser's potatoes & herbs  
porchetta with smoked trout roe sauce

## **choose 2 desserts:**

ice creams & sorbets  
sourdough biscuits with harry's strawberries & cultured cream  
tehachapi corn cake with dandelion chocolate  
caramelized lemon tart

## **optional à la carte additions:**

milo & olive bread with enzo's olive oil & balsamic - \$9/pp  
lavender almonds - \$8/pp  
marinated olives - \$8/pp  
triple-cooked fries with aioli - \$11/pp

*A 4% surcharge is added by the restaurant to help offer fully covered healthcare to our employees.  
A 20% service charge is added on to any party of 7 or greater.*

## COCKTAIL PACKAGE

Our bar program reflects the same hyper-seasonal approach that we follow in the kitchen. You can select 3 of the below signature cocktails to be featured at your event. If you have something special in mind, please let us know!

**Don Draper** 1960s-style Old Fashioned

**The Right Decision** mezcal, hibiscus, mango, fresh lime, habanero shrub

**Marjie** tequila, elderflower, cucumber, mint, fresh lime, RC spicy bitters

**Sunshine Alley** gin, suze, Grand Poppy Amaro, RC orange bitters

**Rum Punch** rum, citrus, spices

**Not Too Sweet** Loft & Bear vodka, seasonal berries, fresh lime juice

**Penicillin** blended scotch, ginger, Malibu honey, fresh lemon

**Moscow Mule** vodka, fresh ginger, fresh lime juice

**Naked & Famous** mezcal, Aperol, Yellow Chartreuse, fresh lime juice

**A Most Excellent Daiquiri** RC rum blend, demerara, fresh lime juice



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# RUSTIC CANYON OUR FOOD & DRINKS

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Our menu changes nearly every day, based upon what's in season and what we're inspired by from our farmer and purveyor friends.



# RUSTIC CANYON OUR SPACE

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## HOURS

Every Day 5:00pm-9:30pm

## VISIT

1119 Wilshire Blvd, Santa Monica CA 90401 | [www.rusticcanyonrestaurant.com](http://www.rusticcanyonrestaurant.com)

## CONTACT US

310.393.7050 | [brian.phu@rusticcanyonrestaurant.com](mailto:brian.phu@rusticcanyonrestaurant.com)

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