



## Yamashiro Private Events

Perhaps the most unique restaurant/venue in Southern California, Yamashiro Hollywood's unique ambiance of Japanese-inspired tranquility and unparalleled views offer guests a place of serenity high above Los Angeles.

**CONTACT:**

**[events@yamashirohollywood.com](mailto:events@yamashirohollywood.com)**

**323-466-5125**



@YAMASHIROLA







## GARDEN COURTYARD

**150 SEATED IN GARDEN / 200 COCKTAIL RECEPTION**

A unique, open-air experience for special occasions, the Garden Courtyard features a koi pond, well-manicured landscaping, accent lighting, and a screen with projector capabilities. Perimeter seating is covered by the roof, overhead heaters and remains covered during rainy seasons.

- \$5,500.00 Room Rental + \$6,500.00 F&B min. (Mon-Thurs)**
- \$6,500.00 Room Rental + \$7,500.00 F&B min. (Fri & Sun)**
- \$7,500.00 Room Rental + \$10,000.00 F&B min. (Saturday)**







## KOI ROOM

\* Included with Garden \*

**30 SEATED / 45 COCKTAIL RECEPTION**

Semi-private space set on the north side of the Garden Courtyard. The space rents on its own or is included within the rental of the Garden Courtyard. Perfect for an intimate dinner or brunch!

**\$550.00 Room Rental + \$1,500.00 F&B min. (Mon-Thurs)**

**\$650.00 Room Rental + \$2,000.00 F&B min. (Fri & Sun)**

**\$850.00 Room Rental + \$2,500.00 F&B min. (Saturday)**







## SKYVIEW ROOM

70 SEATED / 90 COCKTAIL RECEPTION

Features dramatic views of the iconic Hollywood sign, Griffith Observatory, & Downtown LA. This room is ideal as a complementary dancing and/or lounge space for the Garden Courtyard or as an independent room. Equipped with a built-in screen / projector. The foyer features a built-in events bar.

**\$3,000.00 Room Rental + \$4,000.00 F&B min. (Mon-Thurs)**

**\$4,000.00 Room Rental + \$5,500.00 F&B min. (Fri & Sun)**

**\$4,500.00 Room Rental + \$6,000.00 F&B min. (Saturday)**







## SKY DECK

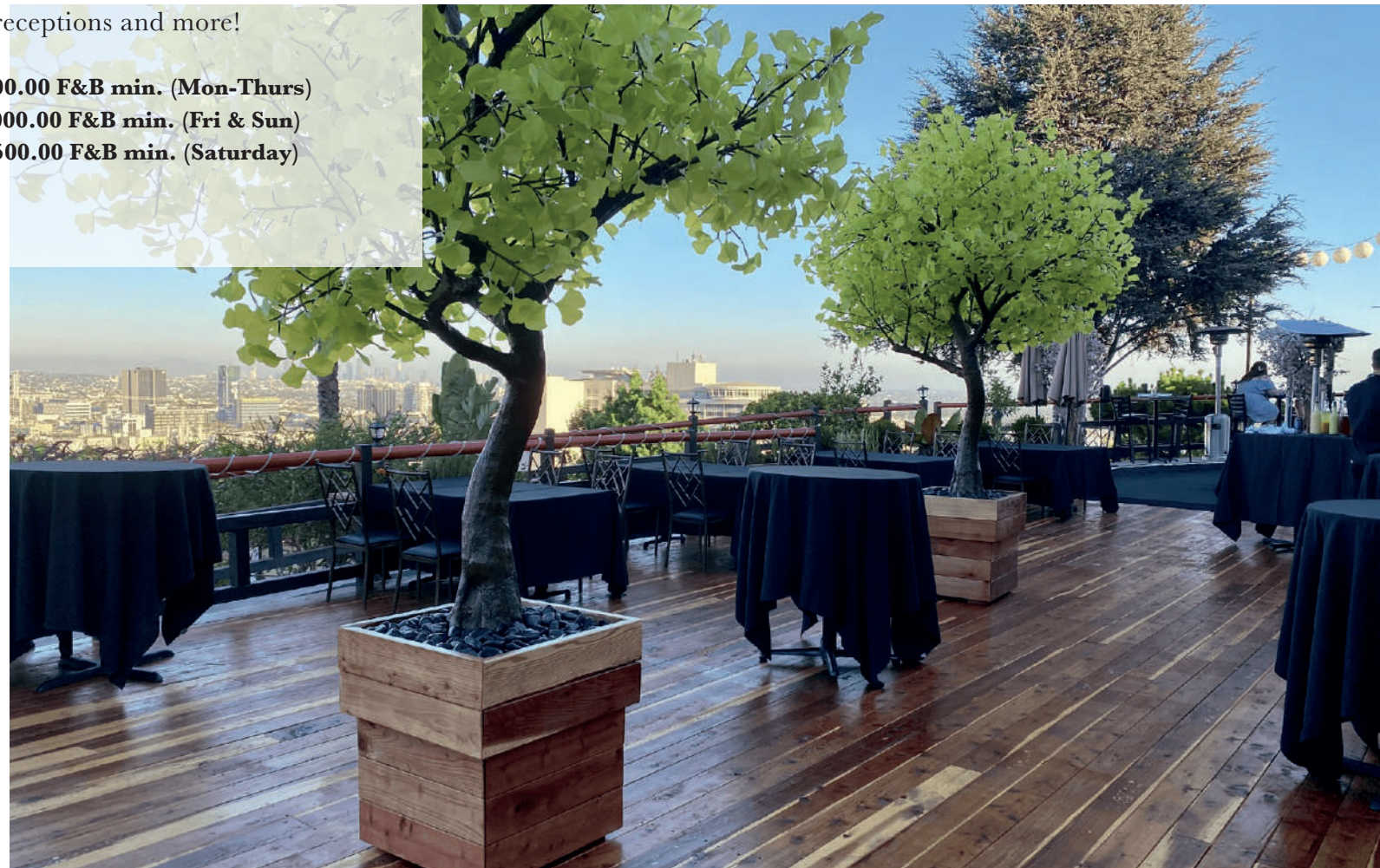
**70 SEATED / 80 COCKTAIL RECEPTION**

Our new Sky Deck and Lounge is the perfect place for those warm Hollywood nights under the stars. Ideal for happy hours, cocktail receptions and more!

**\$3,000.00 Room Rental + \$4,000.00 F&B min. (Mon-Thurs)**

**\$4,000.00 Room Rental + \$5,000.00 F&B min. (Fri & Sun)**

**\$5,000.00 Room Rental + \$6,500.00 F&B min. (Saturday)**







## SUNSET ROOM

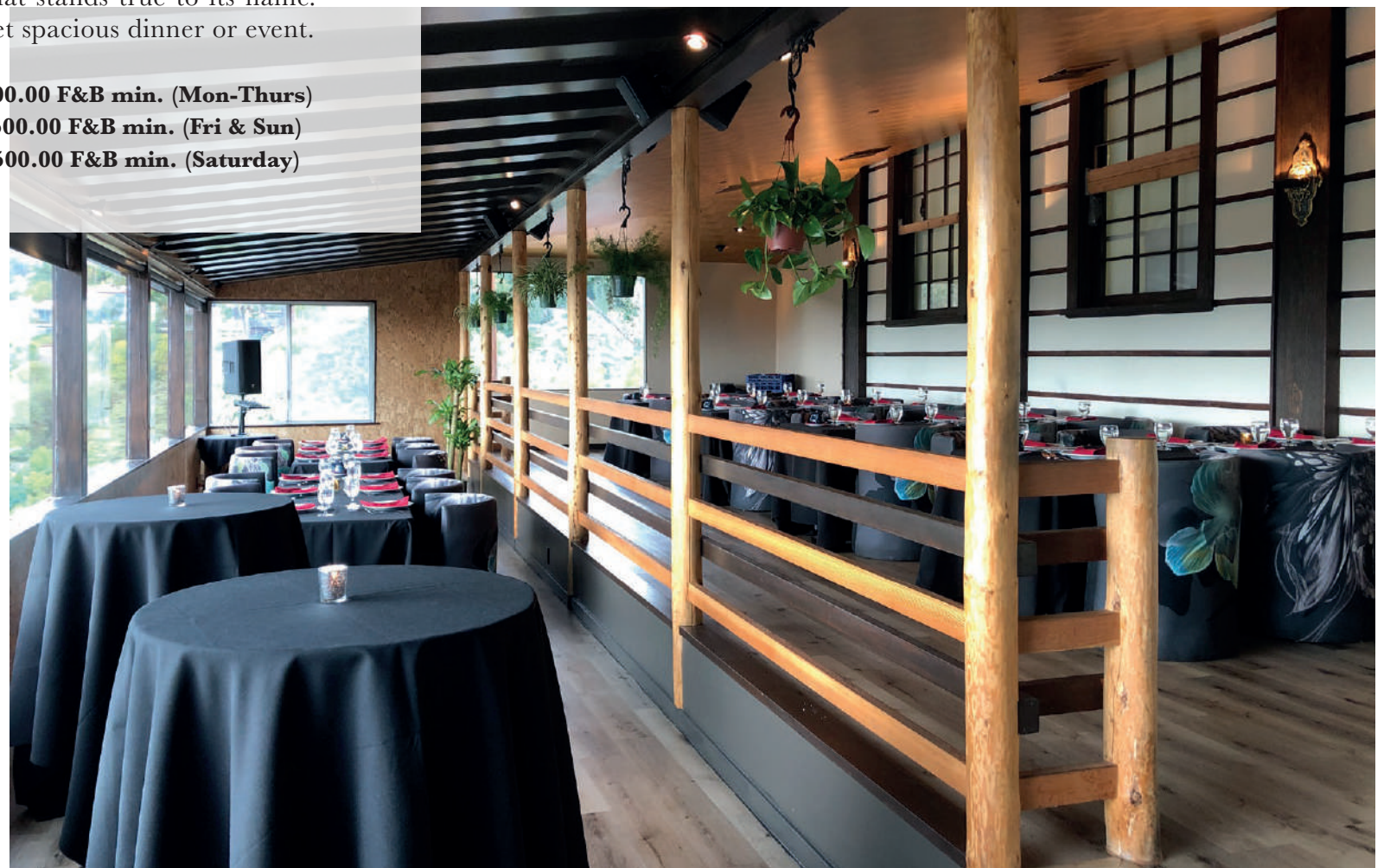
**55 SEATED / 65 COCKTAIL RECEPTION**

Located on the West end of the venue, the Sunset Room is a private indoor terrace that stands true to its name. It's perfect for an intimate, yet spacious dinner or event.

**\$2,000.00 Room Rental + \$2,500.00 F&B min. (Mon-Thurs)**

**\$2,500.00 Room Rental + \$3,500.00 F&B min. (Fri & Sun)**

**\$3,500.00 Room Rental + \$4,500.00 F&B min. (Saturday)**





# PASSED HORS D'OEUVRES

---

## PASSED APPS

*50 pieces minimum*

### SEAFOOD

Salmon White Ponzu Sashimi - \$350

Spicy Tuna on Crispy Rice - \$325

Hamachi Serrano Sashimi - \$350

Coconut Shrimp - \$325

Premium Lump Crab Cakes - \$375

### POULTRY, PORK, & BEEF

Teriyaki Chicken Meatballs - \$275

Beef Short Rib Sliders with Cheese - \$400

Wagyu Beef Skewer - \$375

Peking Duck Spring Roll - \$325

Chicken Yakitori Satay - \$345

Chorizo Stuffed Bacon Wrapped Dates - \$300

### VEGETARIAN / VEGAN

Fried Edamame Kale Dumplings - \$250 (vegan)

Vegetable Fried Spring Rolls - \$250

Goat Cheese and Honey Phyllo Bites - \$250

Pear and Almond Brie Phyllo Roll - \$275

Fire Roasted Vegetable Empanada - \$275

Wild Mushroom Tart - \$275

---





# DISPLAYS

---

## SUSHI & ROLLS

**yellowtail, tuna, salmon, shrimp assorted Yamashiro rolls**

Half Sushi Display – \$1,750 (serves 50-80)

Large Sushi Display – \$2,750 (serves 80-100)

Half California Roll Display – \$800 (serves 50-80)

Half Vegetable Roll Display – \$950 (serves 50-80)

Sushi Yacht – \$725 (serves 40)

## CHEESE & CHARCUTERIE

**Chef Selection Assorted Cheese and Meat**

*(Included: sourdough baguette, cornichons, Dijon mustard, Kalamata olives)*

Display (serves 50-75) \$850.00

## GRAZING TABLE

**Chef Selection Assorted Cheese and Meat**

*(Included: assorted nuts, fruits, and veggies)*

Display (serves 50-75) \$1500.00

## DESSERT DISPLAY

*Includes selection of mini assorted desserts - \$550*

---





## BUDDHA

**\$85.00 per person**

---

### STARTER

(SELECT ONE)

#### CAESAR SALAD

Romaine, topped with parmesan cheese and caesar dressing

#### FRESH GARDEN SALAD

Greens, Tomatoes, Cucumbers, Avocado, Radish, House Dressing

### ENTREES

(SELECT TWO ITEMS)

#### Pan Seared Salmon

Sriracha Fish Sauce \* GF \*

#### Garlic Rosemary Chicken \* GF \*

#### London Broil Beef Roast

mushroom au poivre sauce

#### Vegan Beef Bulgogi

#### Teriyaki Mushroom Medley with Roasted Vegetables

#### Braised Short Ribs

### SIDES

(SELECT TWO)

#### Roasted Broccoli (vegan)

#### Mashed Potatoes

#### Steamed Vegetable Medley

#### Vegetable Rice Pilaf

---

ADDITIONAL SIDES ARE \$8 MORE PP

## PAGODA

**\$95.00 per person**

---

### STARTER

(SELECT ONE)

#### CAESAR SALAD

Romaine, topped with parmesan cheese and caesar dressing

#### FRESH GARDEN SALAD

Greens, Tomatoes, Cucumbers, Avocado, Radish, House Dressing

### ENTREES

(SELECT THREE ITEMS)

#### Pan Seared Salmon

Sriracha Fish Sauce \* GF \*

#### Garlic Rosemary Chicken \* GF \*

#### London Broil Beef Roast

mushroom au poivre sauce

#### Vegan Beef Bulgogi

#### Teriyaki Mushroom Medley with Roasted Vegetables

#### Braised Short Ribs

#### Chilean Sea bass

with miso sauce

### SIDES

(SELECT TWO)

#### Roasted Broccoli (vegan)

#### Mashed Potatoes

#### Steamed Vegetable Medley

#### Vegetable Rice Pilaf

---

ADDITIONAL SIDES ARE \$8 MORE PP

## MOUNTAIN PALACE

**\$110.00 per person**

---

### STARTER

(SELECT ONE)

#### CAESAR SALAD

Romaine, topped with parmesan cheese and caesar dressing

#### FRESH GARDEN SALAD

Greens, Tomatoes, Cucumbers, Avocado, Radish, House Dressing

### ENTREES

(SELECT THREE ITEMS)

#### Chilean Sea bass

with miso sauce

#### Garlic Rosemary Chicken \* GF \*

#### London Broil Beef Roast

mushroom au poivre sauce

#### Vegan Beef Bulgogi

#### Teriyaki Mushroom Medley with Roasted Vegetables

#### Rib-eye Steak

compound butter

#### Pan Seared Salmon

Sriracha Fish Sauce \* GF \*

### SIDES

(SELECT TWO)

#### Roasted Broccoli (vegan)

#### Mashed Potatoes

#### Steamed Vegetable Medley

#### Vegetable Rice Pilaf

---

ADDITIONAL SIDES ARE \$8 MORE PP



# BEVERAGE PACKAGES

All packages include soft drinks and juice

## BEER & WINE PACKAGE

\$60.00 per guest (4 hours open bar)

## WELL PACKAGE

\$75.00 per guest (4 hours open bar)

## PREMIUM PACKAGE

\$95.00 per guest (4 hours open bar)

## NON-ALCOHOLIC PACKAGE

\$8.00 per guest (4 hours open bar)

sodas and juices

Coffee & Hot Tea Station \$250

Corkage fee is \$35.00 per bottle of wine or champagne

CASH OR CONSUMPTION BAR AVAILABLE ON REQUEST  
(\$150 BARTENDER FEE APPLIES)

## BEER / WINE:

*White Wine:* Whitehaven Sauvignon Blanc, Hanzell Chardonnay

*Red Wine:* Quilt Cabernet, Vie Cave Malbec

*Beer:* Far Yeast Tokyo White Ale, Saporro, Saporro Light

## WELL PACKAGE:

*White Wine:* Whitehaven Sauvignon Blanc, Hanzell Chardonnay

*Red Wine:* Quilt Cabernet, Vie Cave Malbec

*Beer:* Far Yeast Tokyo White Ale, Saporro, Saporro Light

*Liquor:* Crop Organic Vodka, Farmers Gin, Bacardi Rum, Altos Blanco Tequila, Makers Mark Bourbon, Glenlivet Founders Scotch, Hennessy Cognac,

*Bubbles:* Zardetto Prosecco / Zardetto Rosé

## PREMIUM

*White Wine:* Whitehaven Sauvignon Blanc,  
J. Wilkes Pinot Blanc, Hanzell Chardonnay

*Red Wine:* Flower Pinot Noir, Quilt Cabernet, Vie Cave Malbec

*Beer:* Far Yeast Tokyo White Ale, Saporro, Saporro Light, Umami IPA

*Liquor:* Grey Goose Vodka, Roku Gin, Bicardi Rum, Casamigos Reposado Tequila, Makers Mark Bourbon, Glenlivet 12/Johnny Walker Black Scotch, Hennessy Cognac,

*Bubbles:* Zardetto Prosecco / Zardetto Rosé / J. Cuvee







# PREFERRED VENDORS

## KIDS MEALS

Chicken tenders & fries or  
Sliders with fries – \$25.00

## VENDOR MEALS

Chef's choice unless further  
specified – \$35.00

## VALET PARKING

\$12.00 per vehicle

## IN-HOUSE COORDINATION

In-house coordination by Event Manager includes:  
linens, timeline and floor plan creation, vendor  
oversight and organization of set-up and breakdown  
day of. - \$250

Labor / Maintenance Fee - \$750

## PLEASE NOTE:

- Private events are booked in 4 hour time slots
- Daytime events (11am to 4pm) available upon request with a \$5,000 food and beverage minimum

## DEPOSIT

The non-refundable deposit is equal to the room rental(s) of the event space(s) being rented. Dates and space are available on a first-come, first-served basis upon receipt of the security deposit. Check, cash, and credit card are accepted forms of payment.

## SERVICE CHARGE

Service charge is **22%** and applied to food and beverage only.

## GRATUITY

Please note that service charge is not a gratuity. Gratuity can be left at the discretion of the client.

## SALES TAX

Los Angeles city sales tax is 9.5% and applies to all line items including service charge.

## FINAL GUEST COUNT & BALANCE

The final guest count, menu selections, and balance will be due 7 days prior; excludes valet and consumption bar totals, which will be tallied at the event's conclusion.

## EXTRA HOUR

For an additional \$750 per hour, you may extend your event. A 22% service fee will be automatically added. Alcohol may be on a cash or consumption bar basis for the final hour.

## DECOR

We request all décor to be approved in advance and that nothing be fixed to, or potentially cause damage to, the existing structure.

## AUDIO/VISUAL

We highly recommend a sound check and A/V test to be completed prior to your event date

- Two in-house projectors (Garden & Skyview)
- Two wireless mics

Thank you!

## ENTERTAINMENT

### Taiko Drummers

Isaku Kageyama  
isakukageyama.com  
857-472-4201

*preferred vendor offering 10% discount*

### Fire Groove Entertainment

www.firegroove.com  
323.640.0191

### Origami Artist

Karla Ross  
818-992-1900  
karla@karlaross.com

### Magician

Rmax  
323-246-0680  
rmax@rmaxmagic.com

### Elite Entertainment Global

Melissa Staroszik  
contact@eliteentertainmentglobal.com  
eliteentertainmentgolbal.com

## FLORISTS

### Michael Walls Florals

Michael Walls  
310-435-2487  
www.michaelwallsfloral.com

### Magdalena's Flowers

Ilga Magdalena Ziegler  
310-849-0975  
www.magdalenasflowers.com

## PHOTO BOOTH

### CPG Event Rentals

Adrian Gonzalez  
Adrian@cpgeventrentals.com  
www.cpgeventrentals.com

### Hot Point

Natalie Reid  
Natalie@hotpointapp.com

## PHOTOGRAPHY

### Paige Hinrichs

www.paige-photography.com

### Lindsey Boice

Lindsey  
lindsey@lindseyboice.com  
lindseyboice.com

### Caught In The Moment

Lana Farfan  
562-397-5674  
weddings@caughtinthemoment.com  
www.caughtinthemoment.com

### Judy and Gavin Photography

www.judyandgavin.com  
judithtran@gmail.com  
626.216.4332

## DJS

### Resilience – Luis Otero

718-570-5036  
info@resiliencedjs.com

### DJ Regul8

Edward Saldana  
310-567-3857  
DJReguL8@gmail.com

### Vox DJ's

877-386-9357  
voxdjs.com

## RENTAL FURNITURE

### CPG Event Rentals

Adrian Gonzalez  
Adrian@cpgeventrentals.com  
www.cpgeventrentals.com

### Gems Party Rentals

Mark Rosenberg  
818-980-7368  
info@gemsparties.com  
www.gemsparties.com

## CAKES/BAKERIES

### Susie Cakes

(323) 266-2253  
www.susiecakes.com

### Sweet Lady Jane's

323-653-4816  
www.sweetladyjane.com

## HOTELS

### Magic Castle and Hollywood Hills

323-851-0800  
Gretchen@magiccastlehotel.com

### Hilton Garden Inn LA

323-762-1045  
Samantha.rodriguez@interstatehotels.com

### Loews Hollywood Hotel

323-491-1026  
d.benaderet@loewshotels.com

### The Roosevelt Hotel

323-785-3033  
ndepaz@thehollywoodroosevelt.com

## TRANSPORTATION

### Award Limousine Inc.

310-261-2569 (call or text)  
reservations@awardlimoinc.com

## Musician

Benedikt Brydern  
Violin (Electric and Jazz)  
424-214-1472  
info@consordino.com  
www.JazzViolin.us