



PRIVATE EVENTS

JOEY DTLA



At JOEY we believe the first step in creating an exciting, unforgettable event starts with selecting the perfect style experience for your group.

Social Experience

Mingle around the room and enjoy a variety of our live action food + beverage stations, hot pass canapes and jaw-dropping platters. This experience is catered to meet your specific needs and focuses on creating a social space for your group.

Globally-Inspired Experience

Take a tour of our Globally Inspired cuisine in this multi-course set menu. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

Family-Style Experience

Gather around the table in an intimate setting like you would at home. Pass plates, pour wine and create memories all while enjoying JOEY's signature menu items done family-style.

We know. It's hard to choose. Why not combine more than one for the ultimate experience? Ask your dedicated event coordinator for more details.

All menu offerings and prices are subject to change.

Social Experience

LIVE ACTION STATIONS

Mingle around the room and enjoy a variety of our live action food + beverage stations, hot pass canapes and jaw-dropping platters. This experience focuses on creating a social space for your group, where you can watch our chefs in action.

Duration: 2 hours

PRICED FOR 25 GUESTS

SUSHI STATIONS

SUSHI CONE | 480

tempura prawn, avocado, spicy mayo, tobiko

SEARED SALMON SUSHI | 480

fire torched salmon, umami sauce, shaved serrano pepper

STEAK & RAVIOLI STATION

STEAK & RAVIOLI BIANCO | 575

grilled sirloin, prawns, grana padano, truffle beurre blanc sauce

CAVIAR BAR

Various sizes available | MP

caviar with warm gaufrettes chips, sour cream, finely diced shallots and fresh chives

CHEESECAKE STATION

CRÈME BRÛLÉE CHEESECAKE | 280

fresh strawberry compote, whipped cream

PAELLA STATION SERVES 100

PAELLA | 1,800

saffron broth, chicken & prawn with chorizo



Social Experience

PASSED CANAPES

12 BITES

JAPANESE GYOZA | 42

pork dumplings with hot mustard

TRUFFLE FRIES | 25

grainy mustard aioli

KOREAN FRIED CAULIFLOWER | 25

sweet spicy Korean chili miso paste, toasted sesame seeds

NY PEPPERCORN STEAK BITES | 75

cooked medium-rare, peppercorn sauce

GUAC AND CHIPS | 28

cilantro, fresh lime, cherry tomatoes, serranos, feta cheese, warm tortilla chips

BLACKENED CHICKEN BITES | 40

chicken, warm potato + bacon salad

BUTTER CHICKEN SPOONS | 40

aromatic basmati rice

CRAB CAKES | 65

crab, shrimp, corn with panko crust, apple fennel salad, house-made tartar

LOBSTER AND PRAWN SUSHI TACO | 70

mango, coconut lime dressing, avocado mousse, sushi rice, crispy wonton shells

CRÈME BRÛLÉE CHEESECAKE | 48

fresh strawberry compote, whipped cream



Social Experience

STATIONARY APPETIZERS

HUMMUS PER ORDER | 25

tzatziki, dill + olives, crispy pita

GUAC AND CHIPS PER ORDER | 22

cilantro, fresh lime, cherry tomatoes, serranos,

feta cheese, warm tortilla chips

SUSHI PLATTER SERVES 20-25 | 270

variety of our seared salmon sushi and tuna & avocado crunch roll

ARTIZINAL CRUDITÉ SERVES 20-25 | 150

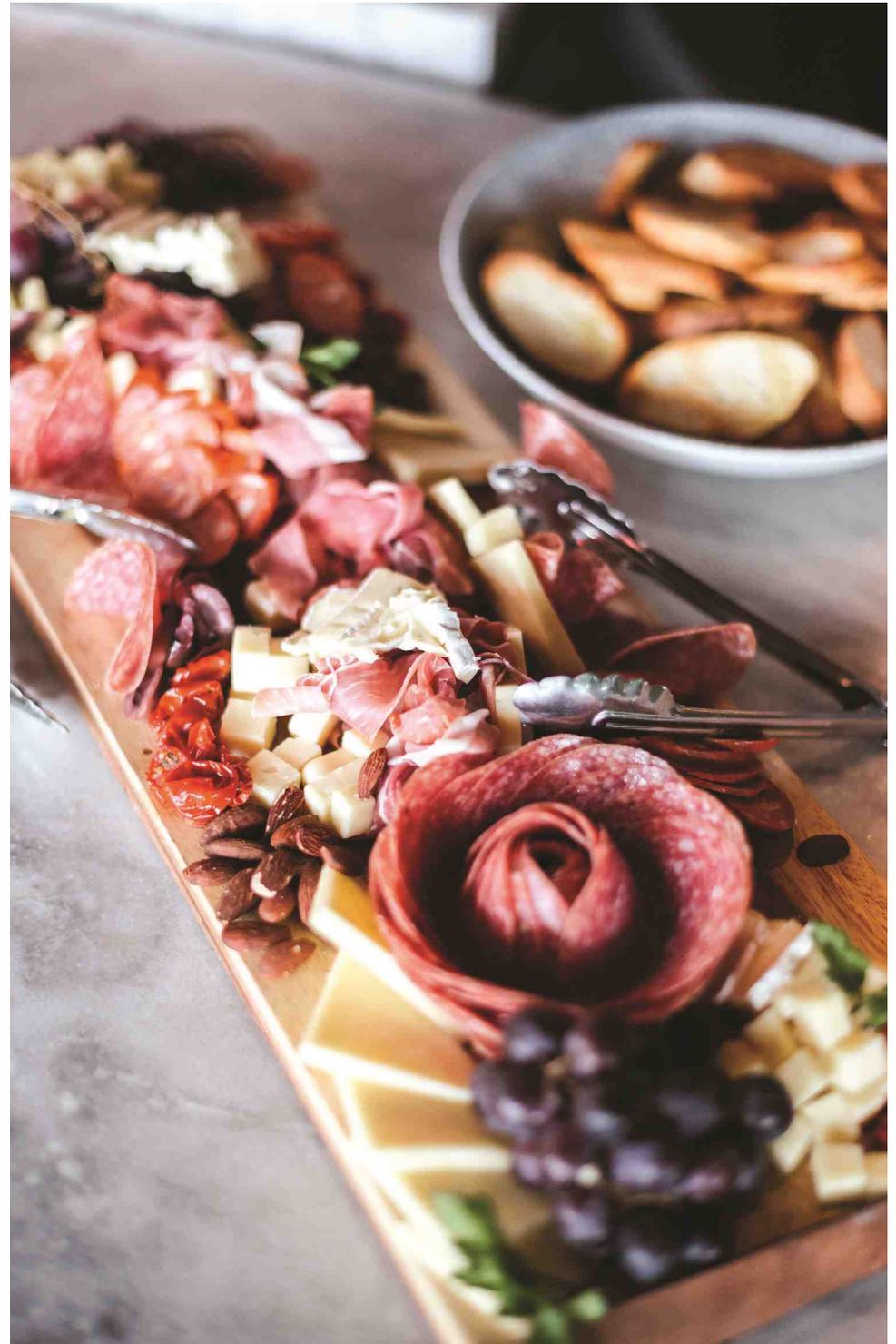
seasonal assortments of vegetables, hummus and parmesan dip

CHARCUTERIE PLATTER SERVES 20-25 | 335

olive oil crostini, locally produced cured meats and cheeses, condiments + accompaniments

CHEESECAKE PLATTER SERVES 20-25 | 280

fresh strawberry compote, whipped cream



Globally-Inspired Lunch Menu

Take a tour of our Globally Inspired cuisine in this multi-course set menu. This allows your guests to have the choice within each course to customize their experience. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

40 PER GUEST

COURSE 1

HOUSE SALAD

COURSE 2

GRILLED CHICKEN CLUB

spicy mayo, aged cheddar, smoky bacon, fries

CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

60 PER GUEST

FOR THE TABLE

HUMMUS

tzatziki, dill + olives, crispy pita

GUAC & CHIPS

cilantro, fresh lime, cherry tomatoes, serranos, feta cheese, warm tortilla chips

COURSE 1

HOUSE SALAD

COURSE 2

GRILLED CHICKEN CLUB

spicy mayo, aged cheddar, smoky bacon, fries

STEAK FRITES

CAB sirloin cooked medium-rare, garlic butter, rocket greens, cherry tomatoes, fries

CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

TUNA POKE BOWL

sashimi grade ahi tuna poke, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

Globally-Inspired Dinner Menu

Take a tour of our Globally Inspired cuisine in this multi-course set menu. This allows your guests to have the choice within each course to customize their experience. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

75 PER GUEST

COURSE 1

HOUSE SALAD

COURSE 2

CLASSIC SIRLOIN

CAB® sirloin, mashed potatoes, seasonal vegetables

HERB CRUSHED SALMON

cooked medium-rare, mashed potato, seasonal vegetables

CAJUN BLACKENED CHICKEN

warm potato salad, bacon + horseradish aioli, creamy coleslaw

CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

100 PER GUEST

FOR THE TABLE

HUMMUS

tzatziki, dill + olives, crispy pita

COURSE 1

HOUSE SALAD

COURSE 2

CLASSIC FILET

cooked medium-rare, mashed potatoes, seasonal vegetables

HERB CRUSHED SALMON

mashed potato, seasonal vegetables

CAJUN BLACKENED CHICKEN

warm potato salad, bacon + horseradish aioli, creamy coleslaw

CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

135 PER GUEST

FOR THE TABLE

HUMMUS

tzatziki, dill + olives, crispy pita

SEARED SALMON SUSHI

fire torched salmon, umami sauce, shaved serrano pepper

COURSE 1

HOUSE SALAD

COURSE 2

RIBEYE

bone-in cooked medium-rare, peppercorn sauce, mashed potatoes, seasonal vegetables

SAKE GLAZED CHILEAN SEA BASS

wok-fired vegetables, gold potatoes, dashi broth

CAJUN BLACKENED CHICKEN

warm potato salad, bacon + horseradish aioli, creamy coleslaw

RAVIOLI BIANCO

prawns, crispy onions, truffle beurre blanc, grana padano

CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

Family-Style Experience

Gather around the table in an intimate setting like you would at home. Pass plates, pour wine and create memories all while enjoying JOEY's signature menu items done family-style.

Vegetarian options available upon request.

60 PER GUEST

COURSE 1

HOUSE SALAD

COURSE 2

SPAGHETTI POMODORO

calabrian chili spiked tomato sauce, whipped ricotta, fresh basil, parmesan

BLACKENED CHICKEN

COLESLAW

POTATO SALAD

75 PER GUEST

COURSE 1

HOUSE SALAD

HUMMUS PLATTER

tzatziki, dill + olives, crispy pita

COURSE 2

CHICKEN PARMESAN

spaghetti pomodoro, mozzarella, cheese, fresh basil

HERB CRUSHED SALMON

truffle beurre blanc sauce

SEASONAL VEGETABLES

MASHED POTATOES

COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

95 PER GUEST

COURSE 1

HOUSE SALAD

HUMMUS PLATTER

tzatziki, dill + olives, crispy pita

COURSE 2

RAVIOLI BIANCO

prawns, crispy onions, truffle beurre blanc, grana padano

NEW YORK STEAK

cooked medium-rare, peppercorn sauce

GARLIC BUTTER PRAWNS

SEASONAL VEGETABLES

MASHED POTATOES

COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

Steakhouse Experience

This family style steak menu allows you to select your preferred cut, sides and sauce. Gather around the table in an intimate setting like you would at home. Available for most group sizes, served medium-rare.

Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

80 PER GUEST

FOR THE TABLE

HUMMUS PLATTER

tzatziki, dill + olives, crispy pita

COURSE 1

HOUSE SALAD

COURSE 2

CHOOSE YOUR CUT

SIRLOIN

FILET +25

NEW YORK +30

RIBEYE +50

CHOOSE ONE

FRENCH FRIES

POTATO SALAD

MASHED POTATOES

FULLY LOADED +5

TRUFFLE +10

LOBSTER +15

CHOOSE TWO

ASPARAGUS

BROCCOLINI

MISO MUSHROOMS

SNAP PEAS WITH GINGER

ROASTED CAULIFLOWER

CHOOSE ONE

PEPPERCORN SAUCE

RED WINE JUS

COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

Bar Service Options

OPEN BAR

All guests drinks on to host's billing. Additional non-alcoholic options below. Price limits available, see 'Tiers' on the following page.

WINE SERVICE

Feature bottled wine selections, priced per bottle.

DRINK TICKETS

Select amount of tickets provided to your guests, charged as redeemed. Price limits available, see 'Tiers' on the following page.

NON-ALCOHOLIC OPTIONS

\$5 PER GUEST

Unlimited Pop, Drip JJ Bean Coffee

CONSUMPTION BASED

Any non-alcoholic beverage ordered would be added on to your final billing. This can include other options such as lattes, cappos, espressos or mocktails.



Bar Service Options

RESTRICTION TIERS

TIER 1	NO RESTRICTIONS	Guests can order any drink
TIER 2	\$35 DRINK CAP	Guests can order any drink under \$35, plus double drinks and more premium wine options
TIER 3	\$25 DRINK CAP	Guests can order any drink under \$25, including house-wines only, all draft beer, all signature cocktails, rail liquor, and non-alcoholic beverages
TIER 4	\$20 DRINK CAP	Guests can order any drink under \$20, including house-wines only, all draft beer, most signature cocktails, rail liquor, and non-alcoholic beverages



Social Experience

BEVERAGE STATIONS

A dedicated bartender, visual display and fresh ingredients at these lively action stations.

Duration: 2 hours

WINE BAR PRICE | BY THE BOTTLE

A dedicated bartender and full selection of available wine and bubbly from our menu. Your choice of red, white, rosé, and bubbly served by the bottle.

SMOKED OLD-FASHIONED OR NEGRONI STATION

SERVES UP TO 25 GUESTS | 525

Hit all the senses with this buzz-worthy beverage station. A dedicated bartender will light-up the room with the aroma of smoked applewood while preparing our elevated version of these classic cocktails.



The Room

Choose from our iconic street level patio or dining-room to host your next event. Create the perfect space for a social experience while guests enjoy our globally inspired food & beverage offerings, with private bar options. All event menu packages can be customized to fit any event, such as:

Family + birthday celebrations

Corporate lunch

Cocktail reception

Wedding reception

Business meeting space

PARKING

Self-parking at The Bloc Parking Structure located at 700 S Flower St. Please ask your service team to validate for exclusive rates.



The Room

FLOOR PLAN

- A** **DINING ROOM**
Semi-private
A secluded area consisting of 8 tables, ideal for seated dining experiences.
36 seated
- B** **COURTYARD PATIO**
Private
An open outdoor area, ideal for seated dining with lots of space for mingling.
40 seated
65 standing
- C** **LOUNGE TERRACE**
Private
Open air or fully enclosed, this space is perfect for social gatherings and cocktail/canape events.
22 seated (half)
48 seated (full)
50 standing
- D** **DINING TERRACE**
Private
Open air or fully enclosed, this space is ideal for seated dining experiences
22 seated (half)
50 seated (full)
- E** **CHEF'S TABLE**
An intimate table in our dining room.
14 seated

