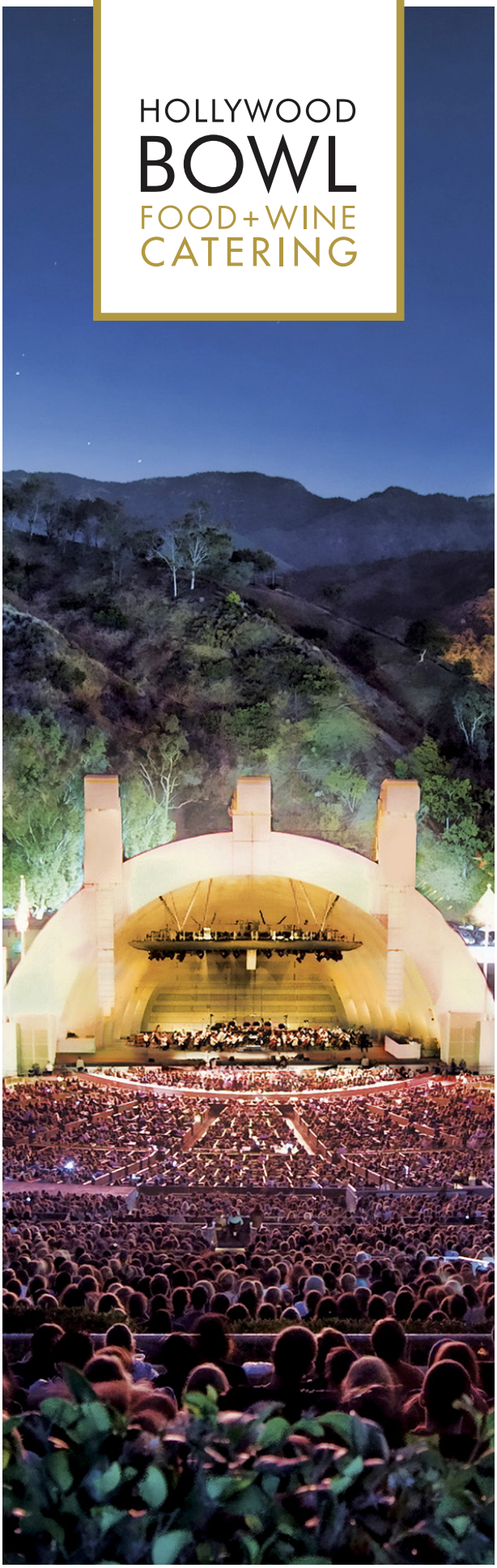

WELCOME

to the Hollywood Bowl's 2017 catering guide! Give your guests the experience of a lifetime when you host your special event at the iconic Hollywood Bowl under the vast Los Angeles sky. Our selection of venues within the Bowl are perfect for events of all sizes, from intimate gatherings to larger more elaborate affairs. Menu packages are available for a wide array of palates and price ranges. Our experienced staff will be with you every step of the way to help make the planning process simple, organized and structured so the outcome is perfectly tailored to your vision.

Our team understands how important life's special events are, and we would be honored to host yours at the Hollywood Bowl. We can assure you that you and your guests will walk away with fond memories of this unique experience.

THE HOLLYWOOD BOWL

AT-A-GLANCE

Why choose the Hollywood Bowl as the setting for your next event?

- Iconic venue that offers a one-of-a-kind experience
- ***Pollstar Magazine's*** Best Major Outdoor Venue for the 13th consecutive year
- Seven venues within the Bowl to choose from with guest capacities ranging from 60-1000
- Menu and wine offerings inspired by James Beard Award-winning chef Suzanne Goin and nationally-acclaimed sommelier Caroline Styne of celebrated local restaurants Lucques, a.o.c., Tavern and The Larder
- The largest natural outdoor amphitheater in the United States
- Cocktail receptions and seated buffet dinners
- The mecca for summer concerts in Southern California
- A variety of menu options for most price points and palates
- Gluten-free, vegan and vegetarian offerings available
- The summer home of the Los Angeles Philharmonic and home to the Hollywood Bowl Orchestra
- A public park with 14 picnic grounds
- The perfect place for concert lovers to enjoy a night of outstanding concerts under the stars

HOLLYWOOD
BOWL
FOOD + WINE
CATERING

VENUE OPTIONS

CATERING SALES MANAGER

Hollywood Bowl Food + Wine
2301 N. Highland Ave.
Hollywood, CA 90068
T: (323)850-6630
E: events@hbfoodandwine.com

FEATURING THE CULINARY EXCELLENCE OF SUZANNE GOIN AND CAROLINE STYNE OF CELEBRATED LOCAL RESTAURANTS LUCQUES, A.O.C., TAVERN AND THE LARDER.

MUSEUM TERRACE

Adjacent to the Hollywood Bowl Museum, the Museum Terrace is the most open event location at the Bowl and is ideal for high-profile corporate events.

Reception: 400
Seating Capacity: 200

BACKYARD AT THE BOWL

This open-air restaurant is located at the entrance to the first promenade and is a convenient destination for a reception after the show.

Reception: 225
Seating Capacity: 125

MUSEUM GARDEN

This lovely garden area is enclosed by a wooden fence and features a small stage for entertainment.

Reception: 300
Seating Capacity: 150

THE VOLUNTEERS' COTTAGE

This charming cottage is tucked into the hills above the Odin parking lot and offers a two-tiered picnic area for casual outdoor events.

Reception: 75
Seating Capacity: 50

CAMROSE GARDEN

This beautifully landscaped walled garden features a gorgeous gazebo, making it an ideal location for weddings, large corporate events and intimate picnics.

Reception: 2,000
Seating Capacity: 1,000

THE PATIO

This Frank Lloyd Wright structure is rich in ambiance and nostalgia, encompassing the magic that makes the Hollywood Bowl so special and offers the perfect space for a pre- or post-performance reception.

Reception: 500
Seating Capacity: 300

THE WINE BAR by a.o.c.

The Wine Bar by a.o.c. is a sophisticated environment to dine al fresco and indulge in small plates and a dynamic-yet-approachable curated wine program.

Reception: 200
Seating Capacity: 120

BOX OFFICE ROOFTOP

A picturesque setting in the heart of the Bowl, nestled above the new box office and Plaza Marketplace.

Picnic-style Dining: 30

CATERING MENU

HOLLYWOOD BOWL
FOOD+WINE CATERING

PASSED APPETIZERS

choose 2: $12 per person
additional choice for $5

VEGETARIAN

goat cheese crostini with dried figs, walnuts and saba (V)

heirloom tomato bruschetta with salsa verde (V, VG)

watermelon, mozzarella and cherry tomato skewers with aged balsamic (V, GF)

manchego with quince, romesco and marcona almonds (V, GF)

triple crème with fig jam and hazelnut aillade on brioche (V)

yellow tomato gazpacho with avocado cream (V, GF)

wild mushroom tart with thyme and comte (V)

FISH AND SHELLFISH

sea bass skewer with charmoula (GF)

mini-crab cakes with remoulade

mini-lobster rolls with soft herbs

blue crab on cucumber with green harissa and avocado (GF)

seared albacore with leek confit and tapenade (GF)

MEAT

bacon-wrapped dates with parmesan (GF)

chicken liver crostini with pancetta

lamb skewer with feta salsa verde (GF)

lamb merguez sausage with harissa vinaigrette (GF)

grilled lamb chops with fried rosemary (GF)

mini-pork burgers with romesco

short rib sliders with horseradish cream

hand-chopped steak tartare with mustard aïoli (GF)

grilled hanger steak on little gem lettuce with chimichurri (GF)

V=Vegetarian VG=Vegan GF=Gluten Free

CATERING MENU

HOLLYWOOD BOWL
FOOD + WINE CATERING

BUFFET $44 PER PERSON

STARTERS choose 2

spinach salad with apples, golden raisins and pecans (V, VG, GF)

garden lettuces with house made croutons (V, VG)

classic caesar salad with shaved carrots, torn croutons and parmesan (V)

MAIN COURSES choose 2

garden pasta primavera (V)

mustard chicken thighs (GF)

santa maria-style roasted tri tip with pico de gallo (GF)

smothered pork chops (GF)

GRAINS, GREENS & VEGETABLE SIDES choose 2

summer succotash (VG, GF)

mac 'n' cheese (V)

marinated summer vegetables (VG, GF)

roasted yukon potatoes with garlic and rosemary (V, GF)

DESSERTS choose 2

milk 'n' cookies (V)

larder bread pudding (V)

farmer's market fruit salad (VG, GF)

BUFFET $58 PER PERSON

STARTERS choose 2

greek salad with chopped romaine, cherry tomatoes, cucumber, black olives and feta (V, GF)

little gem salad with avocado, cherry tomatoes, buttermilk and basil (V, GF)

fattoush salad with local greens, tomatoes, fried pita and goat cheese (V)

dad's favorite tomato salad with arugula, summer tomatoes and Roquefort (V, GF)

escarole salad with red wine vinaigrette, goat cheese and toasted crumbs (V)

MAIN COURSES choose 2

grilled and roasted summer vegetables with chimichurri (V, VG, GF)

torchio pasta with heirloom tomatoes, pancetta, parmigiano reggiano and breadcrumbs

albacore niçoise with spinach salad, roasted cherry tomatoes and olives (GF)

slow-roasted salmon with cucumber yogurt and mint pistou (GF)

rotisserie chicken with fried potatoes, rapini and almond soffrito (GF)

Spanish fried chicken with romesco aïoli

Mexican spiced pork stew with creamed hominy, pickled carrots, radishes and salsa verde (GF)

GRAINS, GREENS & VEGETABLE SIDES choose 2

spiced cauliflower and broccoli with tahini yogurt (V, GF)

farro and black rice with currants and pine nuts (V, VG)

sweet corn succotash with opal basil (V, VG, GF)

fregola with chickpeas, leeks, carrots and spinach (V, VG)

roasted carrots and beets with toasted cumin (V, VG, GF)

crushed fingerlings with crème fraîche and chives (V)

creamy mashed potatoes (V)

DESSERTS choose 2

crème fraîche panna cotta with market berries and raspberry syrup (V)

olive oil cake with strawberries, orange zest and pistachios (V)

butterscotch pot de crème with fleur de sel and cashew cookies (V)

peach and berry buckle with pecan streusel (V)

V=Vegetarian VG=Vegan GF=Gluten Free

CATERING MENU

HOLLYWOOD BOWL
FOOD+WINE CATERING

BUFFET $68 PER PERSON

STARTERS choose 2

arugula salad with summer fruit, toasted pecans and shaved pecorino (V, GF)

farmers market panzanella with roasted peppers, eggplant, black olives and dandelion (V, VG)

heirloom tomato salad with burrata, torn croutons and wild arugula (V)

summer string beans with radicchio, crushed almonds and lemon zest (V, VG, GF)

MAIN COURSES choose 2

soft polenta with wild mushrooms, swiss chard, mascarpone and gremolata (V, GF)

grilled shrimp with smoked tomato butter, scallion and cilantro (GF)

market fish with green olives, capers and preserved lemon (GF)

grilled chicken breast with wilted spinach and charred lemon salsa (GF)

braised beef short ribs with horseradish cream and wild arugula (GF)

slow-roasted beef tenderloin with cracked black pepper and roasted shallots (GF)

grilled swordfish with wild greens, green olives and preserved lemon (GF)

halibut with heirloom tomatoes and horseradish cream (GF)

GRAINS, GREENS & VEGETABLE SIDES choose 2

saffron cous cous with summer squash and green harissa (V, VG)

farro tabbouleh with parsley, cucumbers and cherry tomatoes (V, VG)

quinoa with turmeric vinaigrette, sugar snap peas and sliced kale (V, VG, GF)

potato and tomato gratin with caramelized onions and basil (V, GF)

DESSERTS choose 2

cornmeal shortcake with strawberries, blackberries and torn mint (V)

caramel chocolate brownies with mascarpone and crushed marconas (V)

market berries with crème fraîche and vanilla sugar (V, GF)

house made s'mores (V)

V=Vegetarian VG=Vegan GF=Gluten Free

CATERING MENU

HOLLYWOOD BOWL
FOOD + WINE CATERING

STATIONS (must choose at least 2)

CHEESE, CHARCUTERIE & FARMERS MARKET VEGETABLES $25 per person

marinated olives and spiced nuts (V, VG, GF)

market crudities with buttermilk dressing (V, GF)

artisanal cheese with dried fruits, nuts and ciabatta (V)

charcuterie plate with cured meats, salumi, mustard and cornichons

BOWL SLIDER STATION $30 per person*

choose 3

classic kitchen 22 slider

chef Jeff's mushroom burger (V)

seared albacore with tapenade

marinated eggplant and peppers (V)

turkey burger with tomato aïoli

pork burger with manchego and romesco

lamb merguez with chickpea purée

beef short rib with horseradish cream

PASTA STATION $38 per person*

one pasta 3 different ways

rigatoni with sausage

tomatoes and summer basil (V)

alfredo with mushrooms (V)

SEAFOOD EXTRAVAGANZA $50 per person

oysters on the half shell with mignonette (GF)

snow crab claws with whole grain mustard (GF)

Maryland crab cakes with old bay aïoli

lobster and shrimp rolls with meyer lemon

spiced steamed shrimp with cocktail sauce (GF)

GRILLED CHEESE STATION $25 per person*

choose 3

comte and caramelized shallots on sourdough (V)

taleggio with roasted figs and walnuts (V)

tomato and local jack with pesto (V)

prosciutto and gruyère with dijon mustard

simple grilled cheese with asiago (V)

SANDWICHES $25 per person*

choose 3

ficelles

turkey breast, provolone and pepperoncini

sopressata, chorizo, asiago and rouille

marinated eggplant, roasted peppers and chickpea puree (V)

signature sandwiches

chicken, avocado and pesto on sourdough

albacore niçoise with tapenade on bolillo

all sandwiches include chips and house make pickles

DESSERT STATION $20 per person*

choose 3

mini shortcakes (V)

mini house made s'mores (V)

mini brownies (V)

mini butterscotch pot de crème (V)

mini panna cotta (V)

(* can be action station for $200 chef fee)

V=Vegetarian VG=Vegan GF=Gluten Free

PICNIC BOXES

HOLLYWOOD BOWL
FOOD + WINE CATERING

$37 each

THE ALL-AMERICAN

fried chicken with buttermilk dressing
succotash salad
potato salad
cornbread with honey butter
strawberry shortcake

THE WESTSIDE STORY

grilled chicken breast with almond soffrito
fregola with chickpeas, carrots and spinach
marinated beets with horseradish and parsley
baguette with tapenade
chocolate chip cookie

THE HOLLYWOOD VEGAN

grilled summer vegetables with chimichurri
farro with cucumbers and cherry tomatoes
chickpea puree with toasted crostini
olives and almonds
farmers market fruit and berries

THE BURTON WAY

slow-roasted salmon with cucumber yogurt
quinoa with turmeric, kale and snap peas
tomato and watermelon salad
root veggie chips
chocolate caramel brownie

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BAR PACKAGES

HOLLYWOOD BOWL FOOD+WINE CATERING

* PACKAGES PRICED PER PERSON

BEER + WINE PACKAGE	house wine, assorted domestic beers, soft drinks and bottled water 1 hr. $17 1.5 hr. $19 2 hrs. $22
CASH BAR PACKAGE	house wine (red + white) $12 beer (house + domestic) $7 soft drinks $4 bottled water $4
SOFT DRINK PACKAGE	soft drinks, coffee, tea and bottled water 1 hr. $7 1.5 hrs. $9 2 hrs. $12
COFFEE + TEA STATION	$3.75 includes whole milk, lemon, sugar and sweeteners, honey, cream and assorted house teas
BEVERAGES	lemonade $2.50 iced tea $2.50
CORKAGE FEE	$15 per bottle

Additional wines can be curated by on on-site sommelier

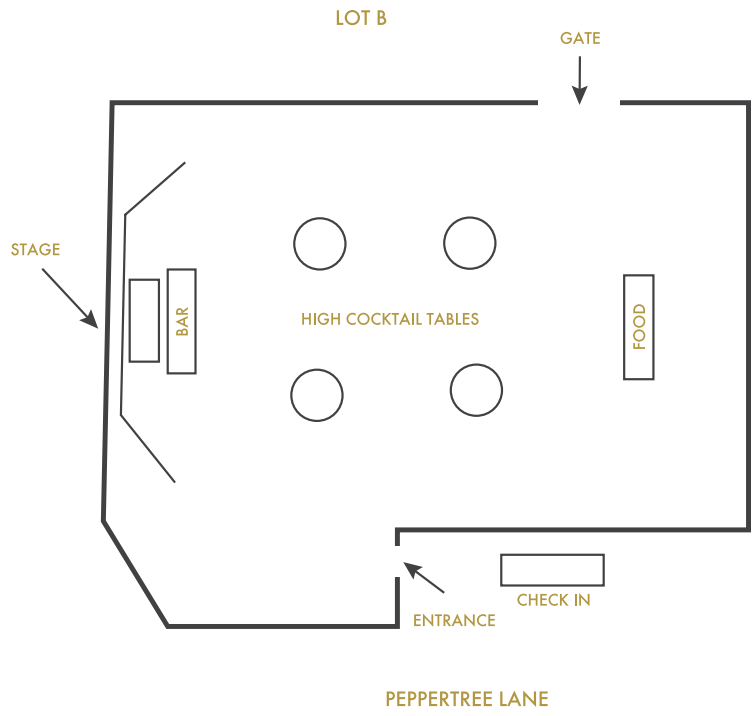
HOLLYWOOD
BOWL
FOOD+WINE
CATERING

MUSEUM GARDEN

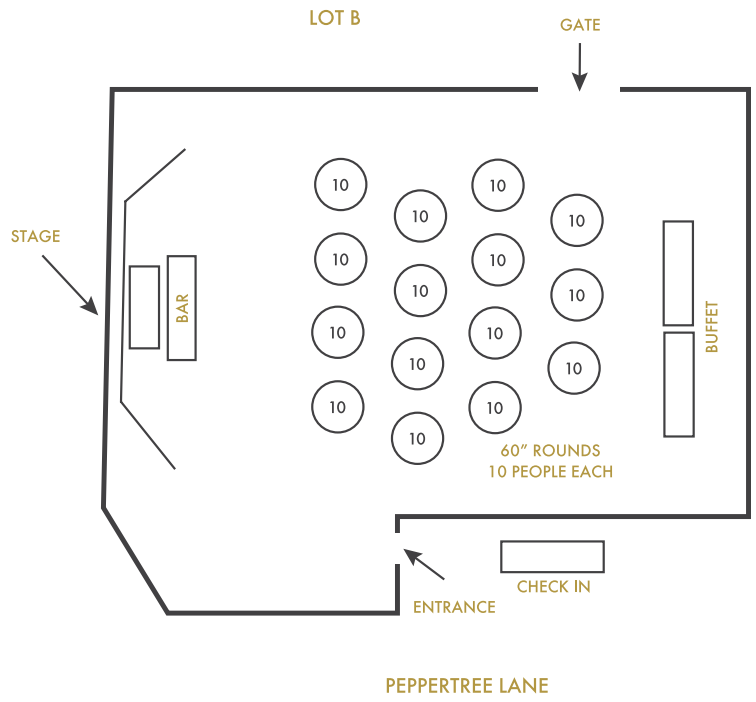
The Museum Garden is a private garden area enclosed by a wooden fence, adjacent to the first floor of the Hollywood Bowl Museum. This area includes a small stage for entertainment, and is a short walk up the hill to the Box Office Plaza. This very charming area can accommodate 150 seated guests and up to 300 for reception-style entertaining.

RECEPTION: 300
SEATED: 150

MUSEUM GARDEN
RECEPTION: 300



MUSEUM GARDEN
SEATED: 150



MUSEUM GARDEN

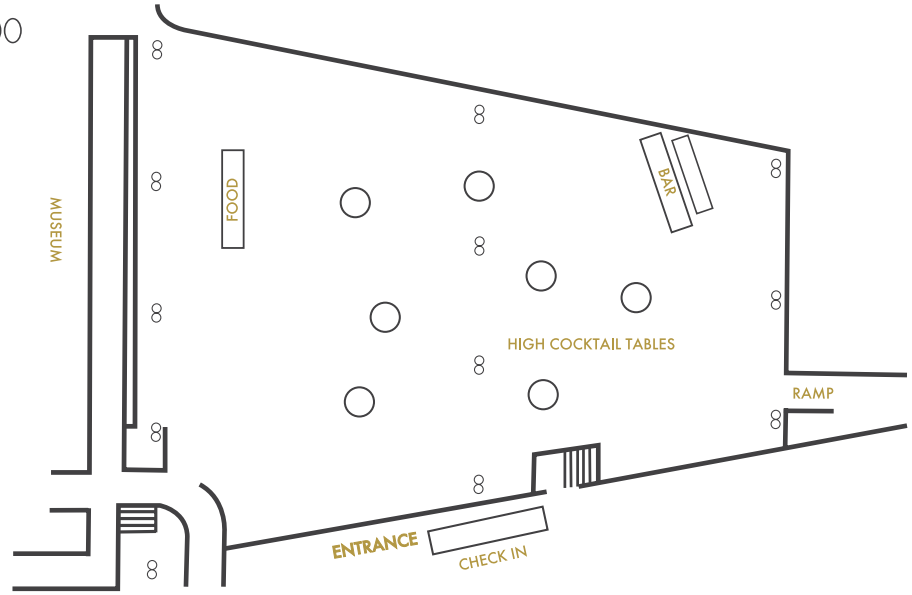
HOLLYWOOD
BOWL
FOOD+WINE
CATERING

MUSEUM PATIO

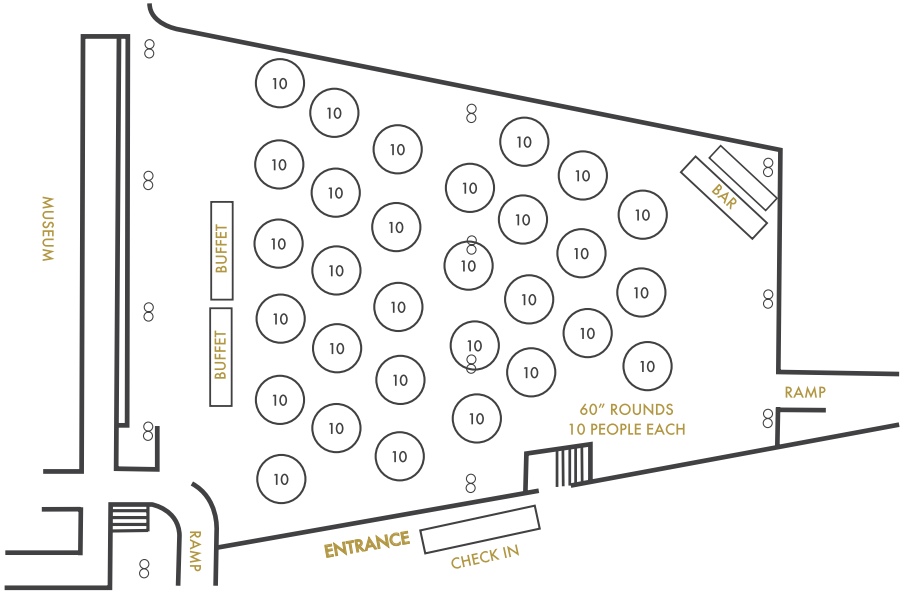
The Museum Patio is a covered structure rich in ambiance and nostalgia. Designed by Frank Lloyd Wright, this patio speaks to the magic that makes the Hollywood Bowl so special. It is conveniently located near the Museum and the Box Office Plaza. The Patio can accommodate up to 300 seated guests and 500 guests for occasions that do not require seating for everyone.

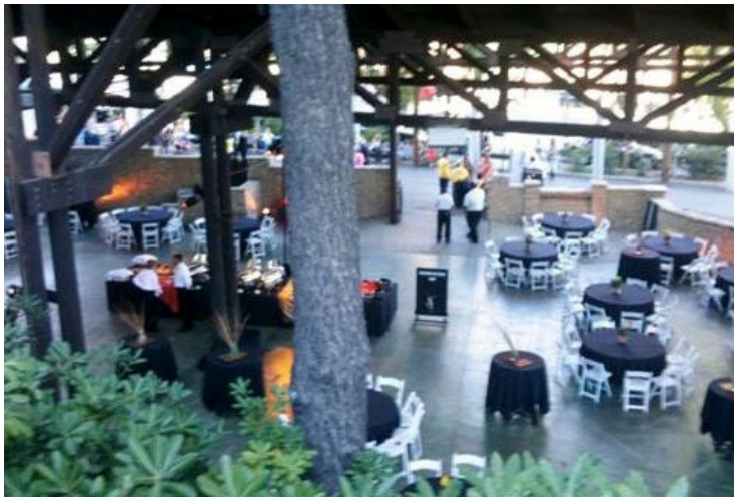
RECEPTION: 500
SEATED: 300

MUSEUM PATIO
RECEPTION: 500



MUSEUM PATIO
SEATED: 300





MUSEUM PATIO

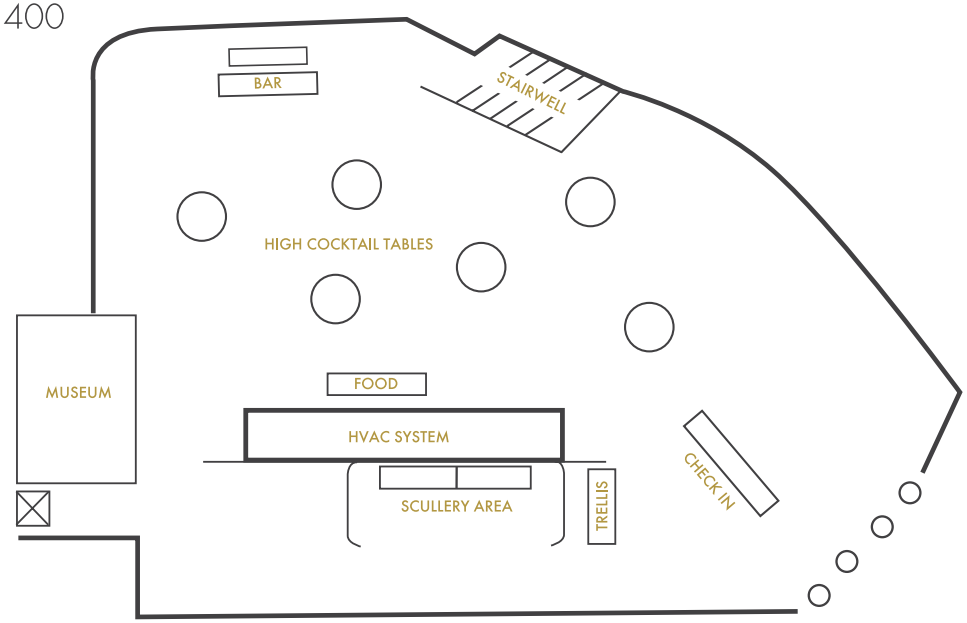
HOLLYWOOD
BOWL
FOOD+WINE
CATERING

MUSEUM TERRACE

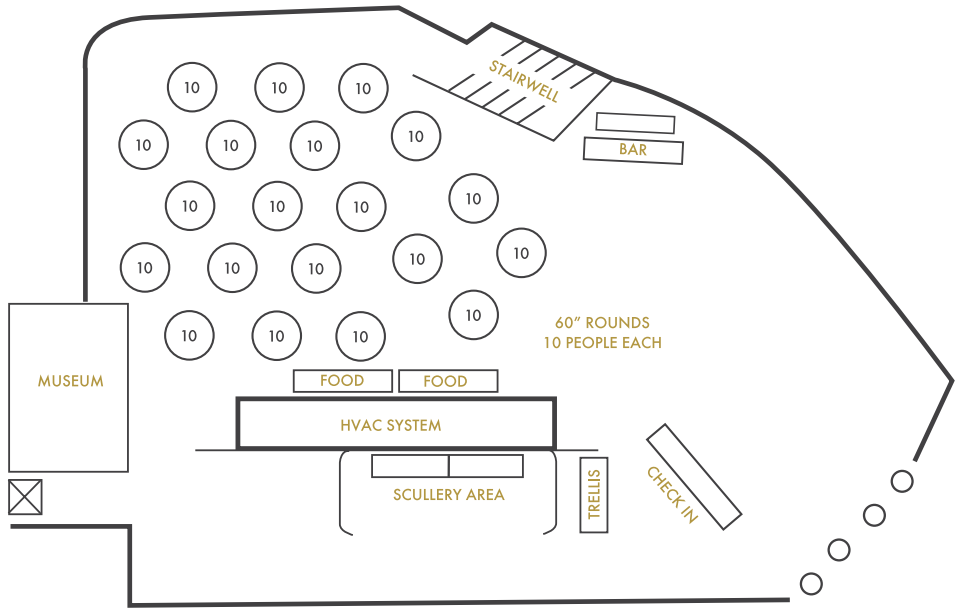
This is the most desired location at the Hollywood Bowl for special events. The Museum Terrace can accommodate 200 people for a sit-down or buffet dinner. For receptions not requiring seating for everyone, the Terrace can comfortably hold 400 people. This space is visible to all patrons attending performances and is a great place for corporations to entertain their guests.

RECEPTION: 400
SEATED: 200

MUSEUM TERRACE
RECEPTION: 400



MUSEUM TERRACE
SEATED: 200



MUSEUM TERRACE

HOLLYWOOD
BOWL
FOOD+WINE
CATERING

CAMROSE GARDEN

This beautifully landscaped garden area is located adjacent to the Odin Parking lot on Highland Avenue. Camrose Garden can accommodate both small intimate groups and large corporate events. By utilizing the entire park, 1,000 guests can be seated and 2,000 guests can be accommodated for a reception-style event. In addition, a beautiful gazebo further enhances the Camrose Garden,making it an ideal location for weddings.

RECEPTION: 2,000
SEATED: 1,000