

GIVE YOUR GUESTS THE EXPERIENCE OF A LIFETIME

Welcome to the Hollywood Bowl's 2023 Catering Guide. Inside, you'll find our menu packages, specially crafted to meet all palates and price points. Whether you are planning intimate gatherings or elaborate affairs, we are including an overview of all the Bowl's venues both large and small.

No matter what you envision for your event, you can trust that our experienced team will be with you every step of the way, making the process easy, organized, and exciting.

Contact our catering manager to get started. We can't wait to work with you.

Ric Leczel Catering Manager rleczel@hbfoodandwine.com Phone: 323.219.4190

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The Hollywood Bowl was honored to be the 2018 West Region Catersource ACE Award recipient in the Catering category. The ACE Awards showcase those distinguished caterers and event planners from around the globe who have worked tirelessly to exceed client and guest expectations by putting on cutting-edge events.



ME N US

buffets, stations, picnic boxes + more



HORSD'OEUVRES

choose 2 \$16 per person additional choice for \$6 PASSED OR STATIONARY

cauliflower ceviche (VG, GF) crostini eggplant caponata (VG) crostini with fig, goat cheese, walnuts, and saba (V) watermelon, mozzarella, and tomato skewer with aged balsamic (V, GF) wild mushroom tart with thyme and comté (V) parmesan flatbread with pistachios and red onion (V) mini crab cakes with remoulade mini brioche lobster rolls hamachi aguachile (GF) scallops with corn sauce (GF) bacon-wrapped dates with parmesan (GF) grilled hanger steak on little gems with preserved lemon salsa flatbread with spicy chorizo, jalapeño, queso oaxaca, and olives romesco fried chicken slider



S T A T I O N S

CHEESE, CHARCUTERIE, & MEZZE \$35 per person

artisanal cheese with dried fruits, nuts, and ciabatta (V) marinated olives and almonds (VG, GF) charcuterie platter with cured meats, pickled vegetables, fig jam, and blueberry sourdough summer mezze trio with hummus, beet pureé, muhamarra, and roasted vegetables (V)

SLIDER STATION \$45 per person

choose 3

classic kitchen 22 beef slider romesco fried chicken slider caprese slider (V) beef short rib slider

TACO STATION \$45 per person

choose 2 proteins pollo asada carne asada al pastor cauliflower (VG) kernel of truth corn tortillas (GF) accompaniments: cilantro, diced onion, lime, radishes, escabeche, salsa roja, and pineapple salsa chips and salsa (VG, GF) guacamole (VG)

DESSERT STATION \$30 per person

choose 3 mini berry tarts (V) mini chocolate chip cookies and rye brownies (V) mini chocolate torta (V, GF) mini cheesecake (GF) mini lemon tarts (V) mini strawberry pavlova (V) mini chocolate coconut and almond cake (VG)



PICNIC BOXES

THE HOLLYWOOD VEGAN \$44

roasted broccolini with tomato couscous, olives, and toasted almonds mezze trio beet pureé, chickpea hummus, and salsa salbitxada grilled romanesco, cauliflower, and sweet chilies stacy's pita chips vegan chocolate layer cake with almond and coconut cajeta

THE ALL-AMERICAN \$48

fried chicken tenders with buttermilk dressing coleslaw with rice vinegar dressing watermelon salad with tomato, peach, mint, ricotta salata and balsamic vinaigrette cornbread with honey cornmeal shortcake with berries and mascarpone whip

THE BURTON WAY \$50

herb-crusted salmon with preserved lemon zhoug jeweled rice with saffron, cumin, pistachios, dried fruit, and kale cucumber ribbon salad with labneh, sesame seeds, za'atar and herb oil root veggie chip brown butter berry tart with pistachio muscovado crumble

THE MAPLE DRIVE \$58

wagyu steak with chili garlic oil, arugula, shallots, cherry tomatoes, and preserved lemon salsa summer succotash salad feta stone fruit salad with beets, dandelion, and hazeInut vinaigrette crème fraîche cheesecake with stone fruit and blackberries

*All picnic boxes are served cold to room temperature.



BUFFETS

\$65 FOR 2 SELECTIONS FROM EACH OF THE FOLLOWING CATEGORIES \$85 FOR 3 SELECTIONS FROM EACH OF THE FOLLOWING CATEGORIES

STARTERS

kale salad with parmesan, almond breadcrumbs, fennel, apple, and black pepper buttermilk dressing market lettuce with avocado, red onion, watermelon radishes, breadcrumbs, and lemon basil vinaigrette classic romaine salad with croutons, parmesan, tomato, cucumber, and caesar dressing little gem with green goddess, grapefruit, avocado and breadcrumbs cucumber salad with labneh, sesame seeds, za'atar and herb oil watermelon salad with tomato, peach, mint, ricotta salata and balsamic vinaigrette

SIDES

jeweled rice with saffron, cumin, pistachios, dried fruit, and kale tomato couscous with broccoli, olives, and almonds harissa summer vegetables larder mac 'n' cheese sweet potato with spinach and romesco roasted yukon potatoes with garlic and rosemary balsamic roasted brussels sprouts with burrata, currants, and pine nut breadcrumbs young broccoli with arbol chili, garlic, lemon, and fried shallots aoc curried cauliflower with red wine vinegar soft polenta with wild mushrooms and gremolata

MAIN COURSES

summer vegetable lasagna herb-crusted salmon with preserved lemon zhoug santa maria-style roasted tri-tip with preserved lemon salsa moroccan chicken with saffron couscous braised beef short ribs with arugula and horseradish risotto with charred scallions and grilled shrimp grilled chicken breast with fried potatoes, broccolini, and almond sofrito root vegetable gratin with parmesan, thyme, and breadcrumbs



BUFFETS

DESSERTS

chocolate chip cookies and rye brownies farmer's market fruit salad chocolate torta with coffee whip lemon meringue tart brown butter berry tart vegan chocolate cake with sesame halva cornmeal shortcake with mascarpone and berries



BAR PACKAGES

BEER + WINE PACKAGE

house wine, assorted domestic beers, soft drinks, and canned water 1 hr. \$24 1.5 hr. \$26 2 hrs. \$30

CASH BAR PACKAGE

house wine (red + white) \$15 beer (16oz craft) \$15 beer (12oz import) \$10 beer (12oz house + domestic) \$9 canned water \$6.75 soft drinks \$5.50

SOFT DRINK PACKAGE

soft drinks, coffee, tea, and bottled water 1 hr. \$9 1.5 hrs. \$12 2 hrs. \$15

COFFEE + TEA STATION

includes whole milk, lemon, sugar and sweeteners, honey, cream, and assorted house teas \$5

CORKAGE FEE

\$25 per bottle



VENUES

the perfect locations for events of all sizes



VENUE OP TION S

RIC LECZEL Catering Manager

Hollywood Bowl Food + Wine 2301 N. Highland Ave. Los Angeles, CA 90068 323.850.6630

WE ARE THRILLED TO PRESENT OUR CULINARY PROGRAM, BROUGHT TO LIFE BY JAMES BEARD AWARD-WINNING CHEF SUZANNE GOIN AND RESTAURANTEUR CAROLINE STYNE, OF CELEBRATED LOCAL FAVORITES LUCQUES, A.O.C., CALDO VERDE, CARA CARA AND LARDER BAKING COMPANY.

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

CLICK HERE TO GO TO THE VENUE OVERVIEW

CAMROSE GARDEN

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

Reception: 2,000 Seating Capacity: 1,000

CLICK HERE TO GO TO THE VENUE OVERVIEW



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

Reception: 225 Seating Capacity: 125

MUSEUM PATIO

This Frank Gehry 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



MUSEUM GARDEN

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

Reception: 300 Seating Capacity: 150

CLICK HERE TO GO TO THE VENUE OVERVIEW

ANN'S WINEBAR

Ann's Wine Baris a sophisticated environment to dine al fresco and indulge in small plates and a dynamic-yetapproachable curated wine program.

Reception: 200 Seating Capacity: 120

THE VOLUNTEERS'

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

BOX OFFICE ROOFTOP

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

Reception: 200

VENUE OVE RVIEW S



MUSEUM TERRACE

This is the most desired location at the Hollywood Bowl for special events, perfect for sit-down or buffet dinners. 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 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.

> RECEPTION: 300 SEATED: 150

HOVER OVER FOR VENUE MAP



HOVER OVER FOR ADDITIONAL PHOTOS

VENUE OVE RVIEW S



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. In addition, a beautiful gazebo further enhances the Camrose Garden, making it an ideal location for weddings.

> RECEPTION: 2,000 SEATED: 1,000





MUSEUM PATIO

The Museum Patio is a covered structure rich in ambiance and nostalgia. Designed by Frank Gehry, 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.

> RECEPTION: 500 SEATED: 300

HOVER OVER FOR VENUE MAP

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HOVER OVER FOR ADDITIONAL PHOTOS