



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.

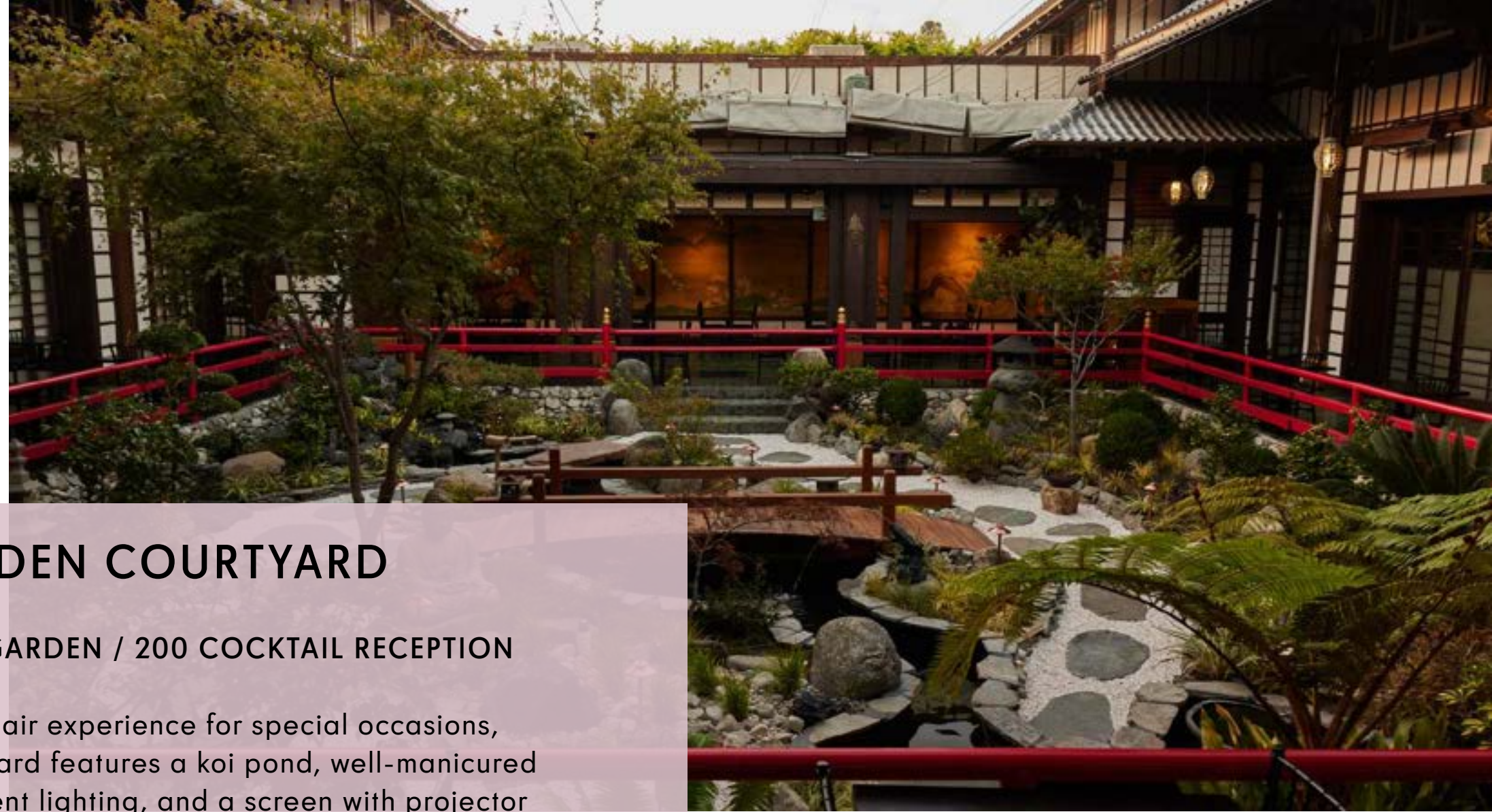
CONTACT:

events@yamashirohollywood.com

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)





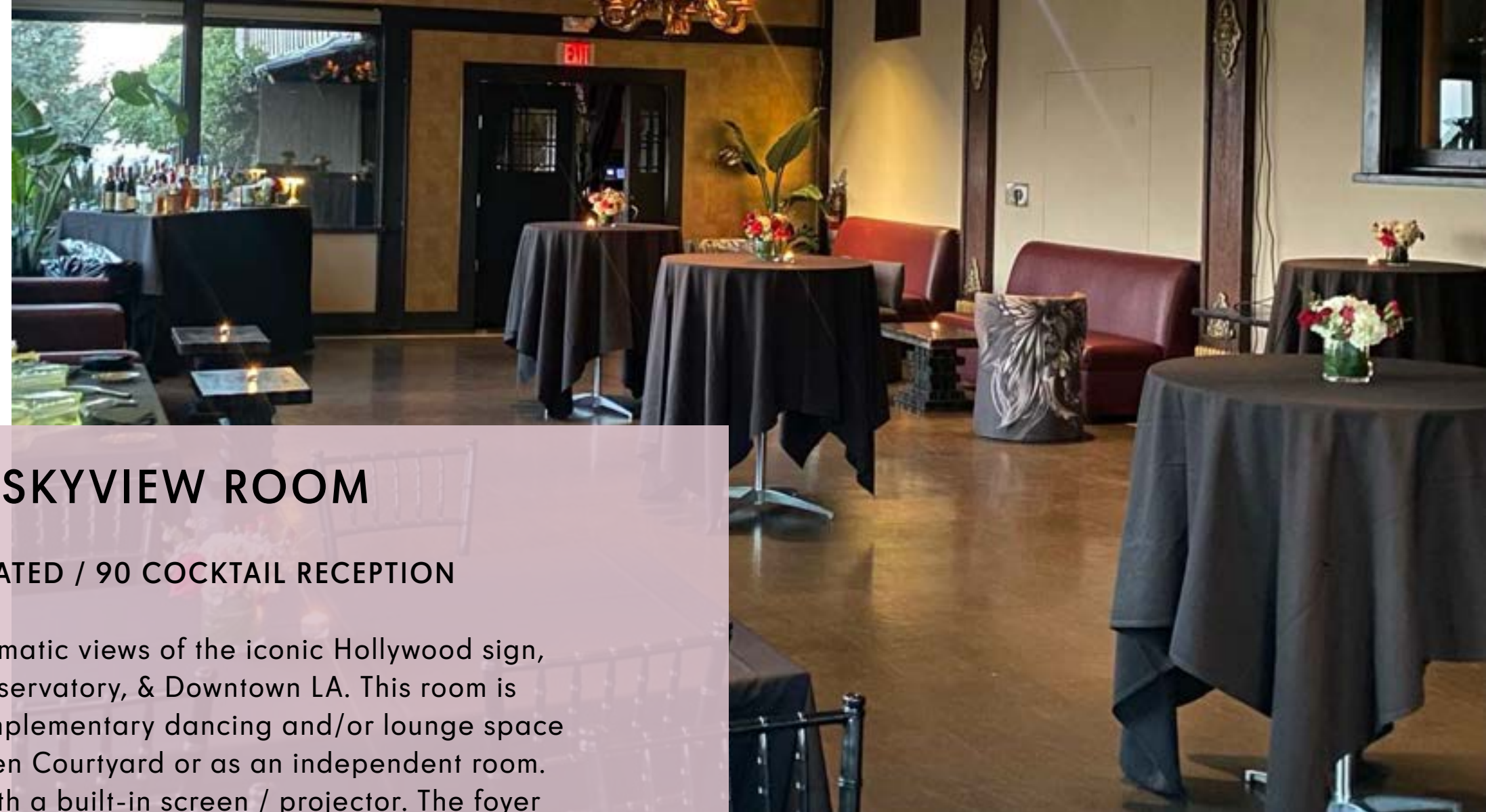
KOI ROOM

INCLUDED WITH GARDEN
30 SEATED MAX / 40 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!

\$650.00 Room Rental + \$1,500.00 F&B min. (Mon-Thurs)
\$850.00 Room Rental + \$2,000.00 F&B min. (Fri & Sun)
\$1,000.00 Room Rental + \$2,500.00 F&B min. (Saturday)





SKYVIEW ROOM

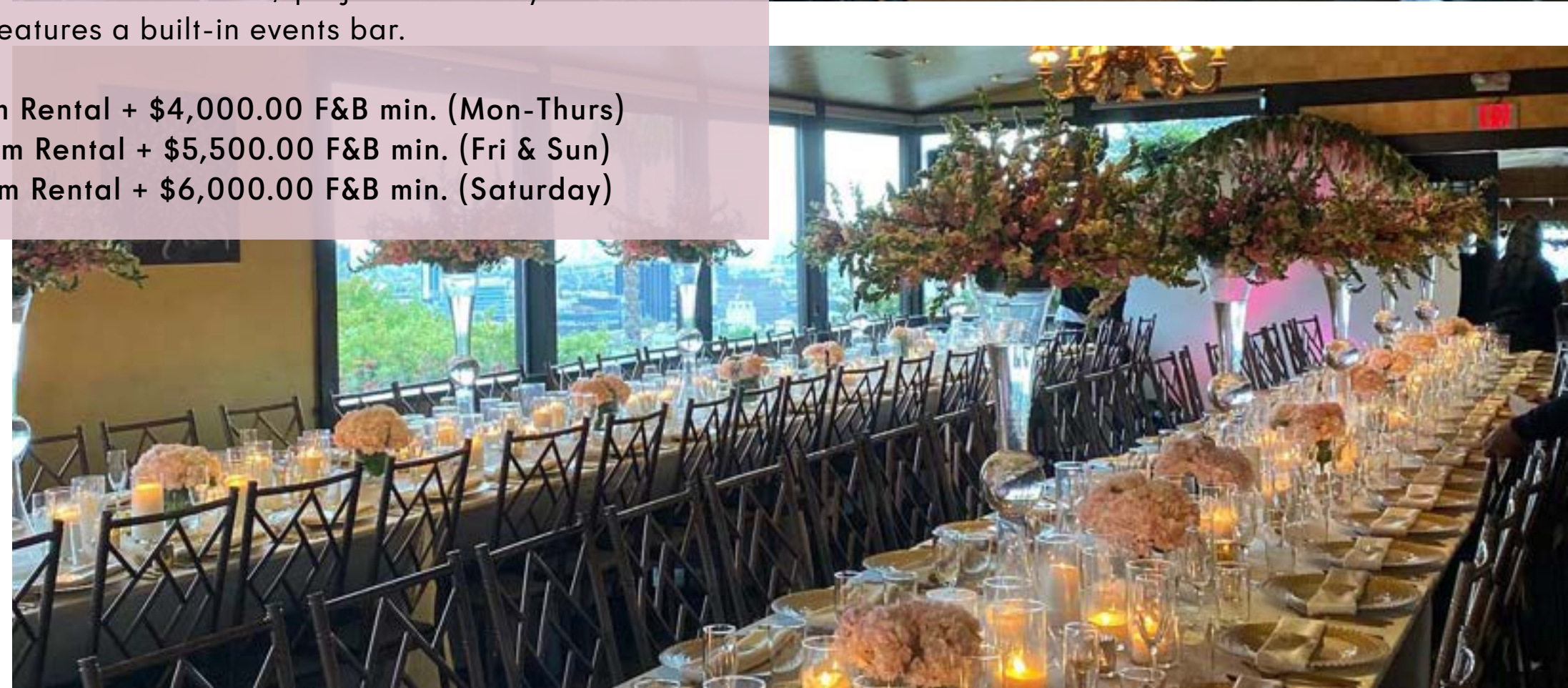
70 SEATED / 90 COCKTAIL RECEPTION

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)



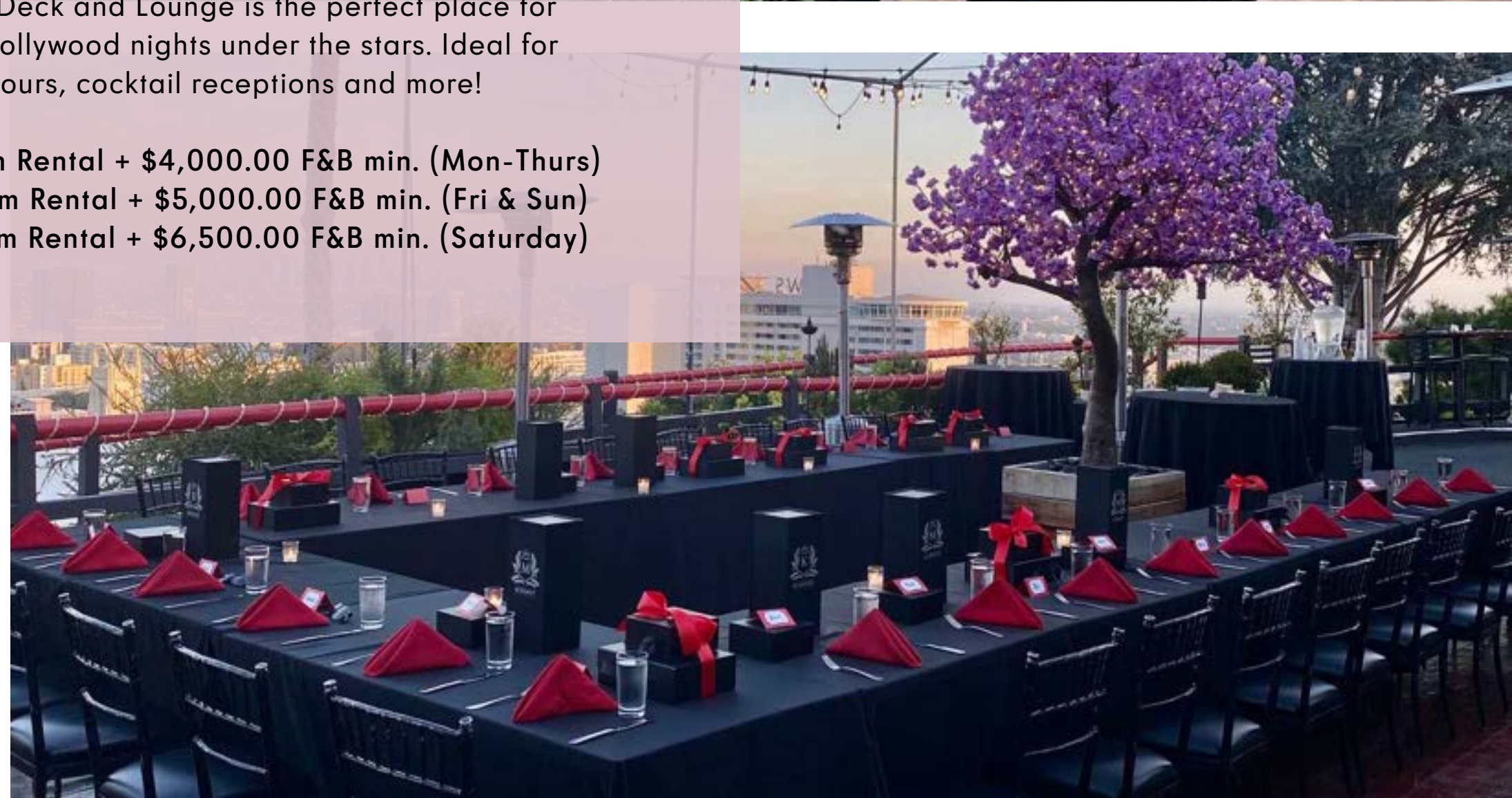
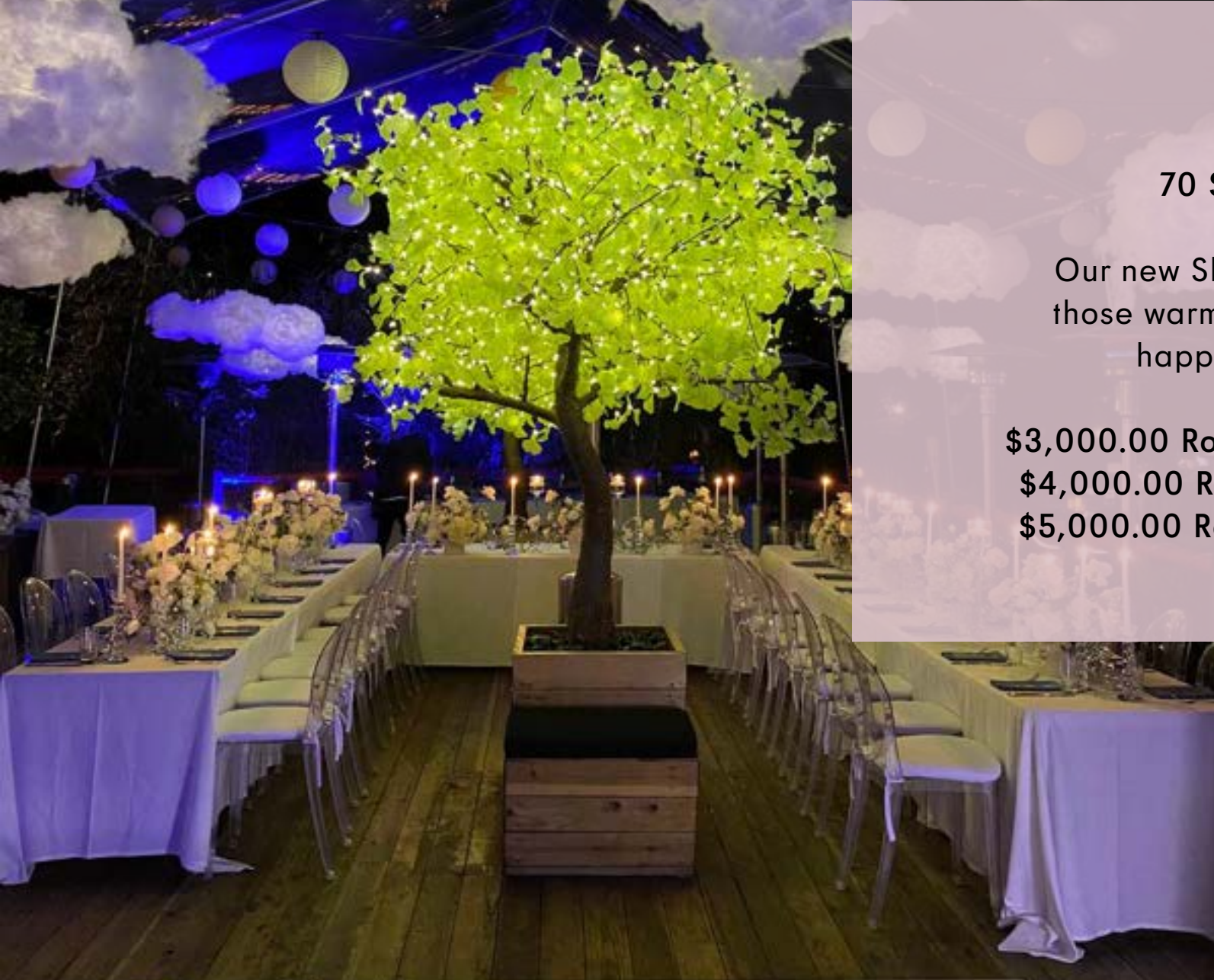


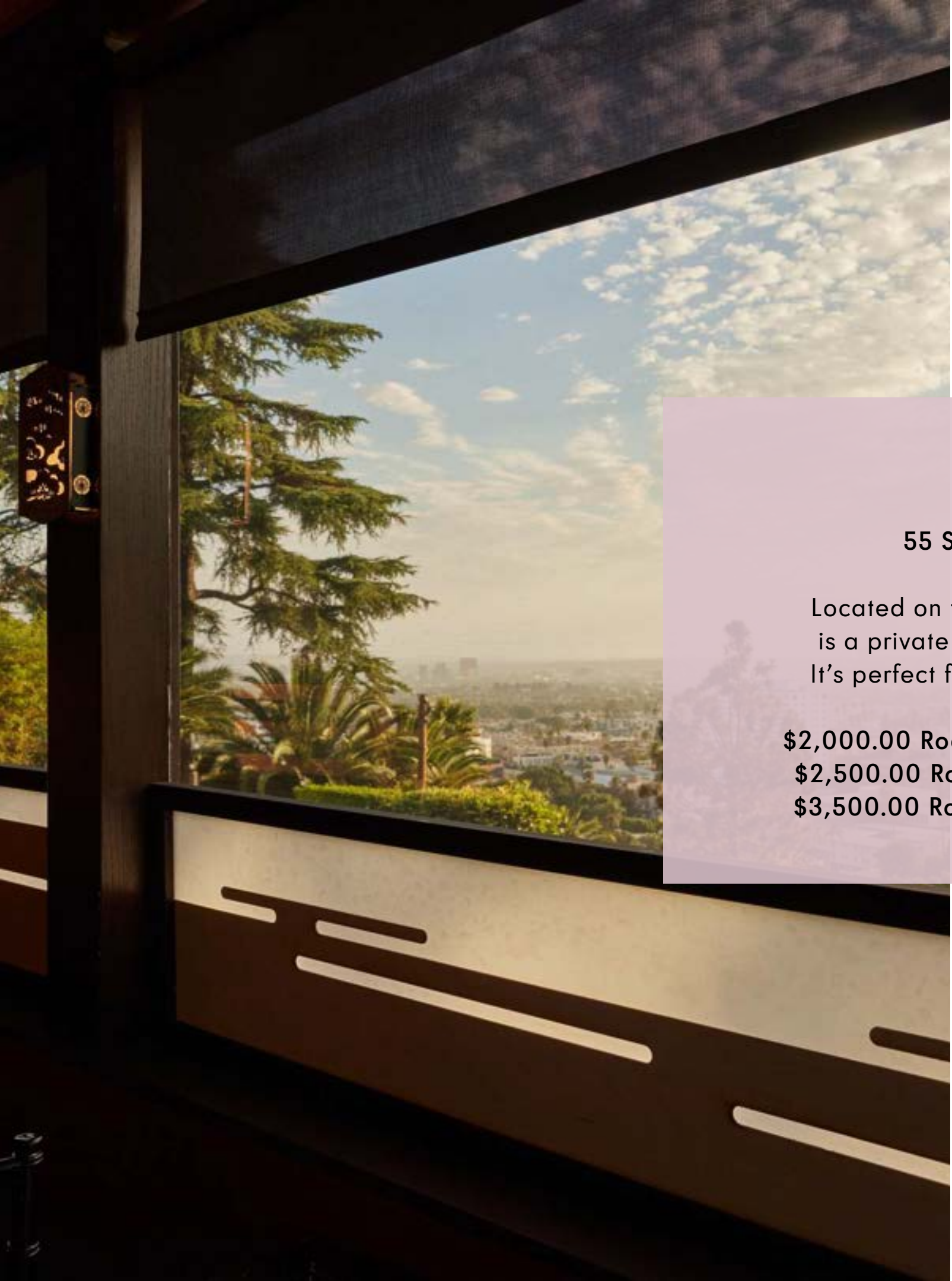
SKY DECK

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 - \$300
Spicy Tuna on Crispy Rice - \$325
Hamachi Serrano Sashimi - \$300
Coconut Shrimp - \$325

POULTRY, PORK, BEEF

Teriyaki Chicken Meatballs - \$325
Beef Short Rib Sliders with Cheese - \$350
Beef Tenderloin Skewer - \$325
Beef Short Rib Empanadas- \$375
Chicken Teriyaki Skewer - \$325
Chicken Lemongrass Potstickers - \$300
Chorizo Stuffed Bacon Wrapped Dates *gf* - \$275

VEGETARIAN / VEGAN

Vegetable Fried Spring Rolls - \$250 (vegan / veg)
Pear & Almond Brie Phyllo Rolls - \$250 (veg)
Vegetable Samosa w/ Mint Chutney - \$275 (vegan / veg)
Fire Roasted Vegetable Empanada - \$275 (veg)
Falafel with Spinach and Tahini - \$275 (vegan / veg / gf)
Arancini Balls w/ Rice and Cheese - \$275 (veg / gf)





DISPLAYS

SUSHI & ROLLS

YELLOWTAIL, TUNA, SALMON, SHRIMP, ASSORTED ROLLS

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

Large Sushi Display - \$2,950 (serves 80 - 100)

Half Vegetable Roll Display - \$1,250 (serves 50 - 80)

Sushi Yacht - \$775 (serves 15-20)

CHEESE & CHARCUTERIE

CHEF SELECTION ASSORTED CHEESE & MEAT

Includes fruits, nuts, and sourdough baguette

Display (serves 50 - 75) \$900

DESSERT DISPLAY

Includes selection of mini assorted desserts - \$550



BUDDHA

\$90.00 per person

STARTER

(SELECT ONE)

CAESAR SALAD

Little Gem topped with parmesan cheese and caesar dressing

FRESH GARDEN SALAD

Greens, Tomatoes, Cucumbers, Radish, House Dressing

ENTREES

(SELECT TWO ITEMS)

Pan Seared Salmon

With Sriracha Fish Sauce * GF *

Kaiju Chicken

With Chili Garlic Butter

London Broil Beef Roast

With Yakitori Sauce

Vegan Eggplant Mapu Tofu

Red Wine Braised Short Ribs

Penne Pasta w/ Arrabiata Sauce

SIDES

(SELECT TWO)

Mashed Potatoes

Fingerling Potatoes

Roasted Seasonal Vegetables

Vegetable Fried Rice

Vegetable Garlic Noodles

Roasted Brussel Sprouts w/ Bacon and Balsamic

ADDITIONAL SIDES: +\$8 PP

PAGODA

\$100.00 per person

STARTER

(SELECT ONE)

CAESAR SALAD

Little Gem topped with parmesan cheese and caesar dressing

FRESH GARDEN SALAD

Greens, Tomatoes, Cucumbers, Radish, House Dressing

ENTREES

(SELECT TWO ITEMS)

Pan Seared Salmon

With Sriracha Fish Sauce * GF *

Kaiju Chicken

With Chili Garlic Butter

London Broil Beef Roast

With Yakitori Sauce

Vegan Eggplant Mapu Tofu

Red Wine Braised Short Ribs

Penne Pasta w/ Arrabiata Sauce

SIDES

(SELECT TWO)

Mashed Potatoes

Fingerling Potatoes

Roasted Seasonal Vegetables

Vegetable Fried Rice

Vegetable Garlic Noodles

Roasted Brussel Sprouts w/ Bacon and Balsamic

ADDITIONAL SIDES: +\$8 PP

MOUNTAIN PALACE

\$120.00 per person

STARTER

(SELECT ONE)

CAESAR SALAD

Little Gem topped with parmesan cheese and caesar dressing

FRESH GARDEN SALAD

Greens, Tomatoes, Cucumbers, Radish, House Dressing

ENTREES

(SELECT THREE ITEMS)

Pan Seared Salmon

With Sriracha Fish Sauce * GF *

Kaiju Chicken

With Chili Garlic Butter

London Broil Beef Roast

With Yakitori Sauce

Vegan Eggplant Mapu Tofu

Cowboy Steak w/ Chimichurri

Mahi Mahi w/ Miso Beurre Blanc

Red Wine Braised Short Ribs

Penne Pasta w/ Arrabiata Sauce

SIDES

(SELECT TWO)

Mashed Potatoes

Fingerling Potatoes

Roasted Seasonal Vegetables

Vegetable Fried Rice

Vegetable Garlic Noodles

Roasted Brussel Sprouts w/ Bacon and Balsamic

ADDITIONAL SIDES: +\$8 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 \$45.00 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: Jameson Whiskey, Old Foresters Whiskey, Haku Vodka, Cazadores / El Tesoro Tequila, Haku Gin, Dewars White Label Scotch, Flor De Cana Rum

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, Tanqueri Gin, Bicardi Rum, Casamigos Reposado Tequila, Makers Mark Bourbon, Glenlivet 12/Johnny Walker Black Scotch, Hennessy Cognac

Bubbles: Zardetto Prosecco / Zardetto Rosé / J. Cuvee





KIDS MEALS

Chicken tenders & fries or
Sliders with fries – \$30

VENDOR MEALS

Chef's choice unless further
specified – \$35.00

VALET PARKING

\$20.00 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. - \$500

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 9.75% 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

There is an additional fee based on guest count to
extend your event over 4 hours. 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!

PREFERRED VENDORS

ENTERTAINMENT

Taiko Drummers

Isaku Kageyama
isakukageyama.com
857-472-4201

Pop'n Details

Balloon Decorator + Backdrop Rentals
IG: @popndetails
popndetails@gmail.com

Origami Artist

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

Magician

Franklin Saint
(310) 921-0595

Engraver (glasses, bags etc.)

Cat Lauren Calligraphy
cat@catlaurencalligraphy.com
www.catlaurencalligraphy.com
IG: @catlaurencalligraphy

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

DJ Jimmy G

eventsbyjimmyg@gmail.com
818 636-0123
Silent Disco, Karaoke, Photobooth

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

Nice & Sweet Bakery

Niceandsweetla.com
IG: @niceandsweetla
niceandsweetla@gmail.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