



SPECIAL/PRIVATE EVENTS as of 01.31.16

EPICUREAN UMBRELLA is a hospitality group and consortium of classically trained chefs, who have executed the R&D, menu development and concept delivery for several multi-star properties.

Chef Al Gordon comes from the San Francisco and Las Vegas food scenes. An alum of One Market -- trained under Bradley Ogden, Picasso at Bellagio -- trained under Julian Serrano, and both Aqua & Nob Hill at MGM Grand -- trained under Michael Mina. Executive Sous Chef at The Peninsula Beverly Hills, Opening Chef of Ford's Filling Station and Sous Chef of Koi.

Jennyfer Rodgers comes from the marketing and public relations scenes of fashion and technology. Culinary projects to include event menu consultation, food styling, production, execution and promotion. Her client roster includes Casa del Mar, Shutters on the Beach, Chateau Marmont, Vogue and Tod's.

Rodgers and Gordon, the founders and duo behind **EPICUREAN UMBRELLA** have created **Community**, a chef-driven neighborhood restaurant located in the Los Angeles neighborhood of Los Feliz. **Community** offers fresh and uncomplicated New American fare, filtered through classic technique and fine dining standards. The dining room embodies a charming Brooklyn - esque atmosphere, with about 25 communal seats. **Community** exceeds guests' expectations in dining service, while maintaining a "come in jeans" personality.

PRIVATE EVENTS

Community is the perfect place to host your next private event. We have a charming and intimate space to accommodate a sit down service or cocktail party with up to 25 guests. Our restaurant regularly plays host to birthday celebrations, "just-because gatherings", wedding & baby showers, rehearsal dinners, fundraisers, corporate get-togethers, and more. Events can be a family style meal, cocktails and hors d'oeuvres reception, wine tasting/education -- just about anything related to eating and drinking. Please peruse the images from our insider photo galleries to inspire ideas for your special event.

MENUS

Event Menus at Community feature three or more courses and are designed to offer something delicious for everyone in your party. For all menus, vegetarian options are available upon request and we will work with you to accommodate any special dietary restrictions. Please review the attached Event Menus and make one selection as the first step to planning your event, or call us to discuss any special requests and custom upgrades.

Hors d'oeuvres selections and display platters are also available for cocktail receptions. Details and pricing can be found in the Event Menus section of this document.

*We ask that menu requests be confirmed at least 7 days in advance. Selections made after this time are subject to limited availability.

BEVERAGES

We love BYOB (Shhh!) -- Still and Sparkling water (Aqua Panna and San Pellegrino) may be added a la carte at \$6 per bottle. Specialty beverages are also available at \$3 - \$5 per selection.



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PRIVATE EVENT DETAILS

CAPACITY:

Minimum Party Size:	12 Guests
Max Party Size (Seated Dinner):	25 Guests
Max Party Size (Cocktail Party):	30 Guests - Standing

FOOD & BEVERAGE MINIMUM:

For large group dining of 12 or more guests -- includes 2 hour menu service.

TUESDAY - THURSDAY:	\$55 per person
FRIDAY & SATURDAY:	\$65 per person
SUNDAY:	\$65 per person

RESTAURANT BUYOUT:

Partial Lunch or Dinner buyout may be accommodated, please inquire.

TUESDAY - THURSDAY:	\$3,000 FULL BUYOUT
FRIDAY & SATURDAY:	\$4,200 FULL BUYOUT
SUNDAY:	\$4,500 FULL BUYOUT

ADDITIONAL SERVICES

We will happily assist you with planning floral arrangements, photography, celebration cakes, music, party favors, and other special arrangements to make your event memorable. We offer many services in-house and can recommend trusted vendors from our community.

Bartender: If you would like a basic bar with bartender for your event, there is a \$200 fee/2 hours. Please inquire to discuss details.

Custom Cakes: We make beautiful cakes! Please inquire if you have any special requests.

CONFIRMING YOUR RESERVATION

A **private event** may be held for your celebration by a basic contract that must be signed and returned to Community before the restaurant is considered reserved. Contracts must be received at least 7 days in advance. For any private event, final menus and headcount must be received at least 3 days prior. A credit card is required to secure the booking and to charge a deposit equal to 50% of the event total. If charged, the deposit amount will be applied towards the final bill. Full payment is due 7 days prior to the event by check, cash or credit card.

A **table reservation** for parties of 6 – 8 requires a credit card to confirm the booking and a \$250 security deposit, which will be applied to the final bill. Please note; a 15 minute delay allowance applies for all reservations, if you do not arrive by this time, your table will be given away to the next guest awaiting a table. We require 72 hours notice should your guest count decrease or need to be canceled. If we do not receive notice by this time, you will be charged the minimum guarantee for each guest that did not attend. Your credit card details are only held for security and will not be kept after your reservation takes place.

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FAQ: FREQUENTLY ASKED QUESTIONS

Q: What is a Full Buyout.

A: A full buyout represents the cost to reserve Community exclusively for your private event.

Q: What about tax and gratuity?

A: The buyout does not include tax or gratuity. Please budget accordingly.

Q: What is the standard gratuity for an event?

A: 20% gratuity is customary. Please note we do not automatically add gratuity to your bill.

Q: May we bring our own "beverages" to the event?

A: Yes! With BYOB, we recommend dropping off "beverages" which require chilling, the morning of your event.

Q: Can I bring my own music?

A: Absolutely! Nothing profane, please!

Q: Can we make substitutions for different menu items?

A: We will do our best to accommodate your special requests, but substitutions or additional may incur additional fees.

Q: What's the 411 on hors d'oeuvres?

A: We include 2 hors d'oeuvres with our family style restaurant buy-out menu.

Q: What's the 411 on cocktail & hors d'oeuvres only events?

A: For cocktail & hors d'oeuvres only receptions, we offer a selection of 6 hors d'oeuvres served up to 2 hours. Our Pastry Team's selection of sweets is also included for the last 30 minutes of your event.

Q: I know you're closed on Mondays, but can I have an event on Monday?

A: Yes! We will gladly host your private event on a Monday or during breakfast/brunch hours, with a Food & Beverage minimum of at least \$1,000.00, depending on the party size and type of event.

Q: Do you offer a Partial Buyout?

A: Yes! We will do our best to accommodate any special timing needs or budget constraints.

Q: How long do we have for our large group dinner, our private event?

A: Large group dinner reservations include 2 hours of service time.

A Private Event booking includes 3 hours of service time.

SPECIAL/PRIVATE EVENTS as of 01.31.16**BUY-OUT EVENT MENUS****HORS D'OEUVRES**

Each and every hors d'oeuvre is handmade for your party. All ingredients are the freshest available and may vary according to season. Items listed may be chosen for hors d'oeuvres only receptions. Selections of 6 items are served for up to 2 hours. We include a choice of 2 hors d'oeuvres with our Family Style Menu. Items marked with * are considered 2 selections.

Hors d'oeuvres only receptions:

3 selections, \$12 per person

4 selections, \$18 per person

6 selections, \$30 per person

BITE SIZE

house made, hand-cut potato chips/smoked bacon, sour cream & chives

tomato feta tart/blistered grape tomato

lump crab cake/classic tartar*

fried oysters/spicy asian aioli

CROSTINI

roasted peppers, garlic & herbed goat cheese

mushroom ragout & gruyere

goat cheese & caramelized onion

tomato feta/blistered grape tomato

SHOTS & SUCH

roasted tomato soup/grilled cheese bite

french onion soup/gruyere toast*

white anchovy salad/citrus, avocado & watercress*

mini oyster jars/mignonette sauce*

SKEWERED BITES

chicken/citrus soy **OR** thai peanut

seared beef/sweet & spicy soy **OR** horseradish cream

roasted shrimp/lime-cilantro, sweet & hot chiles*

tofu/ginger-hoisin, mushroom & onion

NOSTALGIC & FUN

pigs in a blanket/petite smoked sausage in puff pastry

"spears" in a blanket/roasted asparagus & parmesan in puff pastry

individual chips, salsa & guacamole/spicy & mild salsa, blue & white corn strips

mini cheeseburger/classic toppings

CANAPES

smoked salmon mousse/chive, on endive

chicken liver mousse/cornichon & cherry preserve*

spicy ahi tartare/crispy wonton tile*

braised oxtail/crispy tostones*

SPECIAL/PRIVATE EVENTS as of 01.31.16**BUY-OUT EVENT MENUS****FAMILY STYLE MENU****HORS D'OEUVRES**

We include two hors d'oeuvres with your family style menu. Please choose two items from the hors d'oeuvres section on page 4. Items marked with * considered two selections.

FAMILY STYLE SALADS

please select one

hot & cold
roasted market vegetables, baby lettuce & fresh herbs

roasted golden & red beet salad
crumbled feta, red onion, parsley

arugula & spinach salad
balsamic, cherry tomato, parmesan

tomato carpaccio
basil vinaigrette, mixed greens

farmers market salad
baby greens, seasonal fruit, candied pecans

blue cheese wedge
grape tomato, boiled egg & bacon spear

FAMILY STYLE ENTREES

please select two, served family style

pesto grilled salmon
warm rice salad, broccoli & lemon zest

rosemary crusted chicken breast
red potatoes, asparagus, red onion & corn

roasted herb tri tip
parmesan fries, haricot vert & blue cheese aioli

herb roasted pork
roasted apples, seasonal root vegetables

roasted white fish
green beans, shallot mashed potatoes

herb roasted chicken
sweet potato puree, sautéed spinach & apples

all american pot roast
carrots, parsnips, onions & potatoes

chipotle pulled pork
roasted potatoes, carrots, sea salt & parsley

DESSERT

please select two sweet treats or one cake, served family style

sweet treats

cinnamon swirl pastry
chocolate OR cranberry twist pastry

apple turnover (aka chausson pomme)
dark chocolate fudge brownie

carrot cake with cream cheese icing
pistachio cake, pistachio crème & chocolate ganache
vanilla cake with fresh berries & crème (seasonal)
classic butter cream birthday cake (chocolate OR vanilla)

dark chocolate cake with chocolate mousse
vanilla cake with lemon curd & citrus crème
vanilla – dulce de leche cheesecake

SPECIAL/PRIVATE EVENTS as of 01.31.16**DESSERT MENU**

cakes made in house by our pastry team, 72 hours notice

a la carte cakes / 6" square \$60 / 9" round \$85 / 12" round \$160 / 14" \$185

carrot cake with cream cheese icing

chocolate-red velvet with cream cheese icing

vanilla cake with lemon curd & citrus crème

classic butter cream birthday cake (chocolate OR vanilla)

dark chocolate cake with chocolate mousse

pistachio cake, pistachio crème & chocolate ganache

vanilla cake with fresh berries & crème

vanilla – coconut cake, vanilla crème

cookies chef's selection, may include the following

a la carte platter / add \$6 per person

chocolate filled shortbread

lemon shortbread

classic sugar

crispy chocolate chip

raspberry filled shortbread

chocolate shortbread

gingersnap

crispy vanilla sugar

MINI DESSERTS

a la carte platter / add \$10 per person

french macaron chef's selection, may include the following

a la carte platter / add \$6 per person

cinnamon - vanilla

chocolate

espresso

lemon

pecan-caramel

pistachio

raspberry

tartlets

lemon meringue

chocolate-peanut butter

apricot

fresh market berry

brownie & bar bites

dark chocolate fudge brownie

vanilla **OR** seasonal cheesecake bite

pecan bar

everything/dark & milk chocolate, pecans, caramel & coconut

dessert shots

vanilla - lemon crème with fresh seasonal berry

classic vanilla/chocolate with coconut **OR** vanilla crème

passion fruit custard with vanilla berry crème

pistachio cake, pistachio crème & chocolate ganache

***selection of wedding/celebration cakes, pies & pastries available**

full dessert buffet presentation please request images & custom pricing

SPECIAL/PRIVATE EVENTS as of 01.31.16**BUY-OUT EVENT MENUS****FAMILY STYLE MENU UPGRADES...****UPGRADE ACCOMPANIMENTS TO YOUR MENU a la carte**

additional \$6 per guest

potato & fennel gratin
brussels sprouts & mustard vinaigrette
garlic sautéed spinach
roasted potatoes with sea salt & parsley
crispy green beans & toasted hazelnuts
root vegetable cous cous
herbed rice pilaf
plugra mashed potatoes
white & lima bean salad with tomatoes

cauliflower, shaved parmesan & capers
thyme & parsley roasted wild mushrooms
classic macaroni & three cheeses
sautéed sesame soy snow peas
mashed parsnips & crispy shallots
two rice salad with cilantro & tomatoes
lentil salad with parsley & mirepoix
roasted seasonal vegetables
creamed arugula & corn

DISPLAY PLATTERS**DISPLAY PLATTERS**

Mix and match to suit your party, or add to your menu. Each platter listed below may be substituted for two hors d'oeuvres selections from page 4. Items are served for up to 2 hours.

FARMERS MARKET FRUIT - a la carte add \$8 per person
seasonal fresh fruit

CRUDITÉ - a la carte add \$9 per person
roasted & crisp market vegetables, green goddess dip

CHEESEBOARD - a la carte add \$12 per person
chef's selection of farmstead & artisanal cheese, nuts, dried fruit, preserves & crusty baguette

MEDITERRANEAN BOARD - a la carte add \$10 per person
mixed olives, roasted peppers, squash & fennel, hummus, feta, cucumber & tomato salad, crispy pita

CHARCUTERIE - a la carte add \$12 per person
chef's selection of salumi & cured meats, sliced baguette, pickles & mustards

ANTIPASTO - a la carte add \$12 per person
charcuterie, marinated artichokes, roasted peppers, zucchini & eggplant

SMOKED FISH BOARD - a la carte add \$12 per person
scottish smoked salmon, smoked trout, tomato, red onion, capers & herbed cream cheese, crostini

SAMOSA REVISTED - a la carte add \$8 per person
vegetarian samosa filling, cilantro stems, pickled red onion, mango chutney, crispy wontons

BUTTER LETTUCE WRAPS - a la carte add \$12 per person
julienne cucumber, carrot & mango, pickled jalapeno, crispy vermicelli & cashews
asian pulled pork **OR** shitake mushroom

SPICY AHI TARTARE - a la carte add \$12 per person
wonton tiles & avocado puree

SPECIAL/PRIVATE EVENTS as of 01.31.16**BUY-OUT EVENT MENUS****MEMORABLE UPGRADES, TO BEGIN OR END YOUR MEAL...**

house made bloody mary mix & fixins (...BYO BUBBLY!) – a la carte add \$5 per person

italian soda bar – a la carte add \$7 per person

fresh fruit puree, sparkling water, fresh fruit & striped paper straws (...BYO BUBBLY!)

NY egg cream– a la carte add \$7 per person

house made chocolate syrup, half & half, sparkling water & striped paper straws

individual french press coffee – a la carte add \$5 per person

individual plow & gun french press coffee, freshly ground, 109° water, 4 minute steep

tea forte teas – a la carte add \$4 per person

select pots of loose leaf tea forte teas to share

coffee & donuts – a la carte add \$10 per person

individual plow & gun french press coffee & warm cinnamon sugar donuts

warm petite donuts – a la carte add \$8 per person

donuts & donut holes cooked to order tossed in cinnamon sugar, chocolate sauce & lemon curd

THE ice cream social – a la carte add \$10 per person

quenelle ice cream, sugared pecans, toasted coconut, fruit curd, caramel, chocolate sauce & nostalgic confetti/sprinkles

ice cream sandwich bar – a la carte add \$9 per person

house made cookies, quenelle ice cream, select ice cream social accompaniments

SPECIAL/PRIVATE EVENTS as of 01.31.16**CUSTOM BUY-OUT EVENT MENUS****TEA LUNCHEON MENU, SHOWER****FIRST**

spiced cheese straws
candied pistachios

MAIN

Select Tea Sandwiches **OR** Butter Lettuce Wraps **AND** choose Salads

TEA SANDWICHES choose three

served on artisan bread

Deviled Crab Salad on Sourdough
Smoked Salmon & Herbed Cream Cheese on Pumpernickel
Goat Cheese & Watercress on Whole Wheat
Cucumber, Mango & Cilantro Cream Cheese on Pain de Mie
Herbed Ricotta & Heirloom Tomato on Pain de Mie
Roasted Rosemary Chicken Salad on Country White
Roast Beef, Horseradish Crème & Arugula on Country White

BUTTER LETTUCE WRAPS choose three

served with house pickled red onion, rice noodles, cashews, pea tendrils, julienne carrot & cucumber

Asian Shredded Chicken
Sesame Soy Beef
Chipotle Pulled Pork
Spicy Ahi Tartare
Honey-Lime Roasted Shrimp
Roasted Vegetable Salad: Asparagus, Carrot, Peppers, Mushrooms
Portobello Mushroom & Tofu

SALADS choose two

League Salad/Baby Lettuce, Green Apples, Pecans & Blue Cheese
Asian Crisp/Napa & Red Cabbage, Mango, Scallion, Almonds & Sesame
Mediterranean/English Cucumbers, Tomato, Dill, Feta & Olive Tapenade, Romaine
Waldorf'esque/Granny Smith & Red Delicious Apples, Cashews, Grapes, Arugula

BEVERAGES, + UPGRADE, ITALIAN SODA BAR

passion fruit puree, sparkling water, fresh raspberries

DESSERT

Coconut Cupcakes & Vanilla Buttercream

SPECIAL/PRIVATE EVENTS as of 01.31.16**CUSTOM BUY-OUT EVENT MENUS****BRUNCH MENU, FAMILY STYLE****TO BEGIN**

choose two

greek yogurt parfait
toasted granola, market fruitfresh market fruit
seasonal selectionsmoked salmon crostini
chive sour creammini breakfast loaves
chef selectbiscuits
compound butters & jamblistered cherry tomatoes
mozzarella & fresh herbs**MAINS**

please select three

pain perdu
vermont maple syrup & seasonal fruitclassic buttermilk pancakes
compound butter & vermont maple syrupvegetable frittata
CHOOSE roasted red pepper **OR** spinach – gruyerebubble & squeak'ish
poached farm egg, vegetable – potato hash
CHOOSE smoked salmon **OR** nola hot link

smoked bacon

artisan chicken sausage

louisiana hot link

smoked salmon salad
santa barbara smoked salmon, red onion, capers, dressed baby greenschinese turkey salad
green & napa cabbage, romaine, scallions, cilantro, toasted sesame & crispy wontonsgordon chicken salad
butter lettuce, apricots, almonds, tarragon, herbed aioli

SPECIAL/PRIVATE EVENTS as of 01.31.16**CUSTOM BUY-OUT EVENT MENUS****BRUNCH MENU, FAMILY STYLE CONT...****SALAD/VEGETABLE ACCOMPANIMENTS**

please select two - a la carte add \$8 per person

farmers market salad
baby greens, seasonal fruit, candied pecansroasted golden & red beet salad
goat cheese, red onion, parsleyblue cheese wedge
grape tomato, quartered boiled eggs & bacon spearbrussel sprouts
herb - mustard vinaigrettesautéed spinach roasted
garlic & crispy shallotsvegetable – potato hash
leafy greens, onion, carrots & potatoeswhite bean & edamame salad
parsley, tomatoesarugula & spinach salad
white balsamic, cherry tomato, parmesanwarm lentil salad
parsley, celery, carrots & onionroasted cauliflower
capers, lemon vinaigretteportobello mushrooms
herb puree, onions & carrotsherb roasted potatoes
sweet & russet potatoes, sea salt, parsley**BEVERAGES, +UPGRADE, INDIVIDUAL FRENCH PRESS COFFEE**fresh-pasteurized orange juice
individual french press coffee**DESSERT**

please see dessert selections, page 6

SPECIAL/PRIVATE EVENTS as of 01.31.16

CUSTOM BUY-OUT EVENT MENUS

39TH BIRTHDAY DINNER MENU, FULL BUYOUT + UPGRADE, CUSTOM MENU

WELCOME

heirloom fingerling potatoes / osetra caviar / crème fraiche / chives
champagne

FIRST

baked burrata & buffalo mozzarella / blistered vine tomato
micro greens salad / crispy pancetta / pan de mie croutons
red & white wine by client (silverlake wine)

MAIN

21 day dry-aged new york strip & langostine
red wine-cipollini onion reduction, horseradish crème & garlic-shallot butter

heirloom carrots & summer corn
plugra mashed yukon gold potatoes
sautéed broccolini, garlic & chili oil

DESSERT

german chocolate cake & coconut sorbet
blueberry pie
champagne

THANK YOU FAVOR BOXES

retro malt balls: red, white & blue
smooth 'n melty mints

SPECIAL/PRIVATE EVENTS as of 01.31.16

CUSTOM BUY-OUT EVENT MENUS

COMMENCEMENT DINNER MENU

COCKTAILS & BUBBLY by client

la marca prosecco

spicy ahi tartare
asian aioli / scallion / hand-cut potato chip

golden & red tomato crostini
fresh buffalo mozzarella / basil oil

FIRST

sonoma cutrer chardonnay

spring salad
roasted beets / arugula / fennel

MAIN

ramey cabernet sauvignon

classic surf & turf
aged new york strip / market prawn
horseradish crème / chive compound butter

market vegetable
carmelized parsnip / young carrot / haricot vert

potato crisp
plugra mashed potato / crispy hash brown / scallion & leek

DESSERT

tea forte loose leaf teas

chocolate banana tart
apple - caramel galette

SPECIAL/PRIVATE EVENTS as of 01.31.16

CUSTOM BUY-OUT EVENT MENUS

PRIVATE SCREENING SMALL PLATES MENU, FULL BUYOUT, +OFF-PREMISE FEES

STATIONARY, CHEF-DIRECTED SMALL PLATES

spicy ahi tartare / crisp wonton tile
hand-cut potato chip / herbed crème fraiche

braised short rib
mashed potato / point Reyes blue cheese / blistered tomato

poached calamari & stuffing
rice / capers / tomato / olives / arugula

pan seared brussel sprouts
parsnip puree / turmeric / pickled red onion

roasted heirloom cauliflower
lemon zest / crispy capers / shaved parmesan

BAR

"fun" citrus-vodka cocktail
aqua panna
san pelligrino

syrah, sauvignon blanc & hefeweizen by client (silverlake wine)

DESSERT

64% chocolate-chocolate mousse cake
custom 9" x 13" rectangle cake with SFN logo



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PRIVATE EVENT CONTRACT, Community / EPICUREAN UMBRELLA

Preferred Date:

Contact Person & Name of Host:

Contact Telephone:

Email Address:

Number of Guests:

Time of Event:

Special Notes or Additional Preferences:

We look forward to working with you to plan your special event!

Credit Card Number:

Name on Card:

Expiration Date:

CSV Code:

Mailing Address:

Please Attach Menu with Choices Circled.

Prices **do not** include tax and gratuity. Any unmet minimums will be applied as a venue charge.

We require a written confirmation of the number of guests 72 hours prior to your reservation date. The event menu price(s) will be applied for all confirmed number of guests. If written notice of cancellation is given 14 or more days prior to the event there will be no charge. Any cancellations made in fewer that 14 days prior to the event are subject to a charge of 50% of the lowest event menu price.

By signing below you are accepting financial obligation for this event and full knowledge of the details of this contract.

Signature:

Date:

*You will receive a written confirmation to this contract via email. Your party is **not** confirmed until that time.

Thank You for choosing Community/Epicurean Umbrella for your event!!