



EVENTS

KIMPTON

la peer hotel

WEST HOLLYWOOD



EVENTS

From board meetings and brand activations to multi-day conferences, large-scale gatherings, and intimate weddings and receptions we have spaces for all size of crowd and company. Our on-site special events team is here to bring vision to life, for planners and attendees alike.

THE SPACES





POOLSIDE

A stylish urban oasis providing al fresco dining at its finest. Two distinct areas in which to host a variety of events, both large and small, with A/V capabilities including an HD Projector for video/branding purposes, inputs for DJ's and live performances, as well as an outdoor bar and multiple options for guest seating.

Maximum Capacity

150 Seated | 300 Standing



ROOFTOP TERRACE

Open air terrace facing the Hollywood Hills. Stunning views of the vast LA landscape. A place to party, disco ball included.

Maximum Capacity

50 Seated Dining | 75 Standing



ROOFTOP GARDEN

Open air rooftop that offers 360 degree views of LA from the Hollywood Hills, Pacific Design Center, DTLA and Century City. This space can be transformed to your needs. Host your meetings, wedding receptions, private dance parties, and so much more.

Maximum Capacity

150 Seated Dining | 120 Seated with Dance Floor | 200 Standing



LAUREL BOARDROOM

The room is outfitted with a large conference table and a TV display with HDMI connection. With space for meal service inside to maintain privacy and minimal disruption.

Maximum Capacity

18 Seated



DRAWING ROOM

With walls covered in original artwork by James Peter Henry, this space is both a gallery and live studio. This space inspires creativity. Flooded with natural light that comes in through the three French doors that open out to the adjacent Retna Courtyard.

Maximum Capacity

50 Seated Dining | 42 Classroom | 100 Standing



RETNA COURTYARD

Maximum Capacity

20 Seated Dining | 40 Standing



DESIGN LOUNGE

Maximum Capacity
70 Seated Dining | 100 Standing



WEDDINGS

The Rooftop Terrace is the perfect backdrop for an intimate wedding ceremony or proposal.



EAT + DRINK

From working lunches to cocktail hours and dinner. Carefully crafted versatile breakfast, lunch, dinner, and break catering menus to provide all the necessary sustenance to keep attendees focused and productive throughout the day.

Care to customize your menu? Just ask! It is our specialty!

BREAKFAST

FAMILY STYLE BREAKFAST

LIGHT ONE

gf waffles whipped coconut, market strawberries, cocoa pastries + toast with honey, organic butter + house jam. organic scrambled eggs crispy fingerling potatoes
\$55 per person

LIGHT TWO

gf waffles whipped coconut, market strawberries, cocoa pastries + toast with honey, organic butter + house jam organic scrambled eggs crispy fingerling potatoes egg white tostada crispy tortilla, cotija cheese, salsa rojo, arugula applewood smoked bacon
\$65 per person

ADD ONS

Cha Cha Cha Chia Greek Yogurt, Parfait
mixed berries, chia seed, mixed nut granola
\$14 per person

Applewood Smoked Bacon
\$6 per person

Chicken Sausage
\$6 per person

Smoked Salmon Plate
cream cheese, capers, red onion, chives, cured tomatoes, bagels
\$20 per person

BREAKFAST BUFFET

CLASSIC CONTINENTAL

freshly squeezed orange + grapefruit juice, greek style yogurt + granola pastry + toast with honey, organic butter + jam seasonal fruit plate
\$45 per person

AMERICAN BREAKFAST

freshly squeezed orange + grapefruit juice, greek style yogurt + granola pastry + toast with honey, organic butter + jam, organic scrambled farm eggs, applewood smoked bacon or chicken + apple sausage, seasonal fruit plate
\$55 per person

DESIGNER BREAKFAST

freshly squeezed orange + grapefruit juice, greek style yogurt + granola, pastries, toast with honey, organic butter + jam, organic scrambled farm eggs, applewood smoked bacon or chicken + apple sausage, crispy fingerling potatoes, gluten free waffles with strawberries + coconut yogurt, smoked salmon plate with cream cheese, capers, red onion, chives, cured tomatoes, bagels, seasonal fruit plate
\$75 per person

ADD ONS

Cereal + Granola with Milk
\$5 per person

Power Oatmeal with Banana, Coconut, Maple, Mint
\$5 per person

Crispy Fingerling Potatoes
\$6 per person

Smoked Salmon Plate
cream cheese, capers, red onion, cured tomatoes, bagels
\$20 per person

Organic Scrambled Farm Eggs
\$7 per person

Omelet Station
whole egg or egg whites, tomatoes, onions, peppers, mushrooms, bacon, sausage, aged cheddar
\$18 per person

BRUNCH BUFFET

LIGHT BRUNCH BUFFET

sliced seasonal fruit
pastry + toast with honey, organic butter and jam
kale + beet salad
greek style yogurt with granola
organic scrambled eggs
roasted chicken + quinoa with avocado, spinach,
ginger vinaigrette
crispy fingerling potatoes
applewood smoked bacon
assorted donuts

\$77 per person

ADD ONS

Cheese + Salumi
with fruit, nuts bread + crackers
\$24 per person

Fried Chicken
with biscuits + gravy
\$24 per person

Roasted Salmon
with market vegetables + ponzu
\$22 per person

Smoked Salmon Plate
cream cheese, capers, red onion, chives,
cured tomatoes + bagels
\$20 per person

WEST HOLLYWOOD BRUNCH BUFFET

sliced seasonal fruit
pastry + toast with honey, organic butter and jam
kale + beet salad
gf waffles with strawberries + coconut yogurt
organic scrambled eggs
rib roast with au jus + horseradish
crispy fingerling potatoes
applewood smoked bacon
butterscotch budino

\$88 per person

LUNCH

FAMILY STYLE LUNCH

CHOOSE TWO STARTERS:

Guacamole

with snap peas, sunflower seeds, mint, tortilla chips

Carrot Hummus

with feta, pomegranate + lavash

Kale+ Roasted Beet Salad

with parmesan, almonds + cider vinaigrette

Garlic Shrimp

with smoked butter + spinach

CHOOSE TWO ENTREES:

Herb Marinated Chicken Wrap

with olives, yogurt, cucumber + dill

Tokyo Bowl

with tofu, brown rice, teriyaki sauce, edamame, furikake

Cali Bowl

with shrimp, quinoa, avocado, spinach, ginger vinaigrette, wood oven flatbread

CHOOSE ONE SIDE:

Blistered Shishito Peppers

Balsamic Glazed Portabello Mushrooms

Crispy Potato with Garlic + Rosemary

Roasted Brocolini with Chili + Lemon

CHOOSE ONE DESSERT:

Assorted Cookies

Butterscotch Budino

Passionfruit Tart

Seasonal Fruit Plate

\$75 per person

GRAB + GO (BOXED LUNCH)

CHOOSE ONE SALAD:

Kale + Roasted Beet Salad

with parmesan, almonds + cider vinaigrette

Spinach Salad

with garbanzo, cauliflower, pumpkin seeds, miso vinaigrette

WRAPS

Herb Marinated Grilled Chicken

olives, yogurt, cucumbers, dill, radish

Farmers Market Vegetable

bloomsdale spinach, carrot hummus, tomatoes, cauliflower

Spicy Gulf Shrimp

brown rice, cucumbers, cilantro, spicy pico de gallo

Caprese

fresh mozzarella, roasted tomato, spinach + arugula, pesto

Prosciutto + Smoked Mozzarella

arugula, pesto, tomato aioli

ASSORTED CHIPS + COOKIES

Choose One Wrap Option: \$45 per person

Choose Two Wrap Options: \$55 per person

LUNCH BUFFET

CHILLED LUNCH BUFFET

Chicken Wrap

with tomato, cucumber, yogurt, olive tapenade, arugula

Veggie Wrap

with carrot hummus, pickled cauliflower, spinach, tomato

Cucumber + Avocado Salad

with feta, olives + green goddess

Kale + Beet Salad

with cranberries, almonds, parmesan + cider vinaigrette

Cali Bowl

with quinoa, spinach, snap peas, avocado, ginger vinaigrette

Cookies + Brownies

\$50 per person

EXECUTIVE TABLE

Guacamole + Tortilla Chips

Kale + Beet Salad

with almonds, parmesan + cider vinaigrette

Roasted Chicken Breast

with quinoa, carrots, snap peas

Wood Roasted Salmon

with mixed vegetables + ponzu

Cookies + Brownies

\$69 per person

EPIC TABLE

Carrot Hummus

with lavash

Kale + Beet Salad

with almonds, parmesan + cider vinaigrette

Wood Roasted Salmon

with mixed vegetables + ponzu

Wood Roasted Steak

with green peppercorn sauce

Roasted Fingerling Potatoes

with rosemary + garlic

Passionfruit Tart

with whipped cream + cocoa

Seasonal Fruit Plate

\$85 per person

ADD ONS

Fried Chicken

with sauces + pickles

\$18 per person

Squash + Coconut Soup

\$10 per person

Garlic Shrimp

with smoked butter + spinach

\$14 per person

BREAKS + BEVERAGES

Trail It

granola, greek yogurt, dried fruits, mixed nuts, popcorn, chocolate

\$22 per person

Venice Break

fruit smoothie, cold pressed juices, granola + greek yogurt, seasonal fruit

\$22 per person

Donut Break

assortment of donuts, seasonal fruit

\$22 per person

Energy Break

energy bars, granola bars, seasonal fruit, greek style yogurt

\$15 per person

Mediterranean

marinated olives, carrot hummus, tzatziki, lavash + chips

\$25 per person

Italian

selection of cheeses, salumi, marcona almonds, dried fruit, focaccia + crackers

\$30 per person

Sweets + Treats

blondies, cookies, chocolate truffles

\$20 per person

Assortment of Cookies

sugar confetti or salted chocolate chip
(minimum one dozen per flavor)

\$18 per dozen

Assortment of Kettle Chips

\$7 per person

Greek

yogurt with granola + seasonal fruit

\$10 per person

Bagels + Whipped Cream Cheese

\$60 per dozen

Assorted Pastries

(minimum one dozen)

\$60 per dozen

Seasonal Fruit

\$8 per person

NON ALCOHOLIC BEVERAGES

Freshly Brewed Coffee + Teas

served with cream, almond milk, sugar + honey

\$85 per gallon

Freshly Squeezed Juice

orange or grapefruit juice

\$60 per gallon

Selection of Little West Juices

cold pressed juice

\$12 each | \$48 per carafe

Iced Tea

\$60 per gallon

Energy Drinks

\$8 each

Still + Sparkling Water

\$6 each

Selection of Sodas

\$6 each

RECEPTION TABLES

SALAD STATION

Kale + Beet Salad

with almonds, parmesan + cider vinaigrette

Spinach Salad

with garbanzo, cauliflower, pumpkin seeds, miso vinaigrette

Mixed Greens

with herbs, radish, turmeric/ginger vinaigrette, avocado, cucumber, olives, feta, geen goddess dressing

Choice of Two: \$15 per person

Choice of Three: \$20 per person

All: \$25 per person

MEDITERRANEAN TABLE

Carrot Hummus

with feta + pomegranate tzatziki, cucumbers, garlic yogurt, fresh dill + mint

Guacamole

with sunflower seeds + wasabi peas

Assorted Crudite

flatbread + chips, marinated olives

\$32 per person

SEAFOOD TABLE

Snow Crab Claws

Oysters on the Half Shell

Jumbo Shrimp

Cocktail Sauce

Market Price

FORMAGGI + SALUMI TABLE

Selection of Cheeses

Salumi

Marcona Almonds

Fruit Preserves + Bread

\$32 per person

PASTA STATION

Spaghetti with Shrimp + Chilies

Penne with Pesto, Parmesan, Pinenuts

Tagliatelle with Bolognese

Garlic Bread, Grated Parmesan + Organic Butter

Choice of Two: \$30 per person

PATISSERIE TABLE

Assorted Cookies

Seasonal Fruit Tarts

Chefs Selection of Mini Desserts

\$30 per person

TRAY PASSED CANAPES

COLD

Caprese Skewer*

mozzarella, tomato, basil

\$6 per

Watermelon, Feta + Mint*

\$8 per

Poached Shrimp*

with lemon aioli

\$8 per

Hamachi Crudo*

with ponzu, shiso, pickled peach

\$12 per

Tuna Crudo*

with citrus fruit, truffle conserva, herbs

\$12 per

Carrot Hummus*

crostini with feta + pomegranate

\$8 per

Lavash + Labneh*

mediterranean cracker with marinated yogurt

\$6 per

Hummus*

with pita or cucumber

\$6 per

Blini + Caviar*

\$15 per

Mini Desserts*

Choose Two

tiramisu, panna cotta, budino, brownies, cookies,
truffles, fruit tarts

\$6 per

HOT

Patatas Bravas*

potatoes, parmesan, calabrian aioli

\$7 per

Crab Cake*

with lemon aioli

\$12 per

Beef Sliders

with crispy onion, burger sauce

\$13 per

Lamb Meatballs*

with rosemary harissa

\$11 per

Arancini*

tomato, mozzarella + basil

\$6 per

Crispy Chicken

with hot honey

\$9 per

Garlic Shrimp

skewer with salsa verde

\$12 per

Grilled Portobello Skewer

bell pepper, red onion, cherry tomato

\$12 per

Grilled Chicken Skewer,

bell pepper, red onion, cherry tomato

\$12 per

** can also be displayed*

minimum order quantity per item is 24pcs

FAMILY STYLE DINNER

STARTERS

Choose Two

Beef Tartare

Seasonal Fish Crudo

Buratta + Toast

Grilled Lamb Meatball with Yogurt

Garlic Shrimp with Smoked Butter + Spinach

Carrot Hummus with Lavash, Feta + Pomegranate

Kale + Beet Salad

Farmers Market Salad

SIDES

Choose One

Blistered Shishito Peppers

Roasted Broccolini

Crispy Potatoes with Rosemary + Garlic

Roasted Cauliflower with Salsa Verde

ENTREES

Choose Two

Branzino, Chermoula + Minted Yogurt
\$115 per

Salmon, Maple Glaze + Ponzu
\$95 per

Sautéed Mussels, Tomato, Basil, Toast
\$85 per

Braised Lamb Shank, Sugo, Polenta, Gremolata
\$95 per

Roasted Mary's Chicken Breast, Romesco + Arugula
\$80 per

Manhattan Steak, Au Poivre Sauce
\$105 per

Seasonal Risotto
\$85 per

Cauliflower Steak, Salsa Verde + Pine Nuts
\$75 per

DINNER BUFFET

GARDEN DINNER

Kale + Beet Salad

green apples, parmesan, cider vinaigrette

Seasonal Risotto

Crispy Potatoes

rosemary + garlic

Roasted Broccoli

lemon + chili

Wood Roasted Chicken Breast

polenta, mushroom sugo

Branzino

couscous, chermoula, minted yogurt

Assorted Dessert

cookies, brownies, butterscotch pudding

CLASSIC DINNER

Kale Caesar Salad

Farmers Market Salad

Truffled Risotto

Prime Rib

horseradish cream + jus

Roasted Salmon

maple glaze + fennel salad

Crispy Potatoes

rosemary + garlic

Roasted Broccoli

lemon + chili

Assorted Dessert

cookies, brownies, butterscotch pudding

BAR PACKAGES + CONSUMPTION

HOUSE BAR

First Hour:

\$30 per person

Each additional hour:

\$22 per person

domestic + imported beers, house red, white and sparkling wine, well spirits + one signature cocktail* (spirits include: tito's, plymouth, el jimador tequila)

RED, WHITE + SPARKLING

First Hour:

\$20 per person

Each additional hour:

\$15 per person

domestic + imported beers, house red, white and sparkling wine, (no spirits)

PREMIUM BAR

First Hour:

\$40 per person

Each additional hour:

\$30 per person

domestic + imported beers, house red, white and sparkling wine, premium spirits, two signature cocktails* (spirits include: ketel one, hendrick's, casamigos)

CONSUMPTION BAR

All beverages are charged the price per drink consumed

All packages include Assorted Sodas + Water

Wine selection upgrade available at additional charge

**Specialty cocktails subject to availability of ingredients and may incur additional charge*

THE FINE PRINT

- All pricing is per person, unless otherwise noted
- Additional bar setups: \$150 per bar
- Cash bar setup: \$150 per bar
- Corkage Fee is \$40 per 750 ml bottle
- Cash bars will have service charge + tax applied to individual sales
- Chef attendant fee —\$175 per attendant applies to all stations requiring a chef attendant
- Per person surcharge for events of 25 guests or less: \$10 per person
- Vendor meals are offered for hired vendors working during events at \$40 per person
- Vegan Options Subject To Incurred Cost
- An 18% service charge, 7% taxable administrative fee + sales tax (currently 10.25%) will be added to food + beverage charges. The administrative fee is retained by operator to cover non itemized costs of your event.
- Dietary restrictions? We offer vegan and vegetarian menu items and with advance notice we can accommodate most dietary requests.
- We do not permit outside food to be served, except for wedding cake. A \$5 per person cake cutting fee will be incurred.