



Manuela

Private Hire & Events

An *authentic* and *original* dining experience

Located in the Arts District of Los Angeles, Manuela unites chef, farmer and artist. Our restaurant is designed by Los Angeles native Matt Winter and named for our co-founder Manuela Wirth. The restaurant is illuminated and animated by specially commissioned works.

Open every day, Manuela is a peaceful haven to escape to whether for a leisurely brunch, a coffee or cocktail date or dinner with friends and family. Under the direction of Executive Chef Kris Tominaga, the menu celebrates seasonal ingredients sourced from the best farms and producers in Southern California.

Head to the tranquility of the garden, the buzz of the bar or dappled sunlight of our courtyard. There's a space for every occasion.

Original works of art and special commissions by artists such as Paul McCarthy, Mark Bradford, Franz West, Mary Heilmann, Raymond Pettibon, Dieter Roth and Subodh Gupta have been installed in the restaurant.

From chef takeovers to community activities, we have a diverse programme of events. Take part in something a bit different at Manuela.



A garden *sanctuary*

Our garden at Manuela LA offers a sanctuary within the city. Whether it's a group brunch with games or a reception for a big party, it's the perfect event space to surround yourself in nature.

We always have native plants, flowers, herbs and even some fruit and vegetables growing in the garden which we incorporate into our dishes and cocktails where possible and we use our own chickens' eggs in the restaurant. We partner with Joni and her Hungry Gardens team to look after our onsite garden. They take care of our chickens, harvest our produce and manage our compost system to keep our waste to a bare minimum – and we use the final product as fertiliser.

"If you're waiting for a table you can go out to the garden, have a drink and see the beautiful herbs growing and watch the chickens play. That doesn't sound like a bad way to spend a spring evening in L.A."

- Hollywood Reporter





Spaces

Our private *spaces*

Private Dining Room

Seated: 14

With seated capacity for up to 14 guests, the Private Dining Room is the perfect space for a small, intimate gathering or celebration. Modeled as a traditional glasshouse, this beautiful room looks out onto the Hauser & Wirth central courtyard and boasts a specially commissioned Raymond Pettibon mural as its colorful backdrop.



The Restaurant Courtyard

Seated: 36 / Standing: 50

With stunning views of Hauser & Wirth's art installations, our Courtyard section comes as a great option for gatherings of up to 30-40 guests. With availability to provide a satellite bar in this section, this would also be a lovely option for a reception style event.



The Garden

Seated: 80 / Standing 110

Home to the restaurant's many rare-breed chickens, and filled with seasonal herbs, vegetables, and delicate flowers juxtaposed against a custom urban Los Angeles inspired mural, our lush Garden is our signature event space. This open-air space is fully private and comes equipped with furniture, portable heaters, umbrellas, and a custom satellite bar.



Exclusive buyouts

Manuela Restaurant Buyout

Seated: 200 / Standing: 250

For bigger events and celebrations, you can exclusively hire the whole of Manuela with access to the main dining room, courtyard and garden. Situated in the heart of the early 19th century former Globe Mills complex ornamented with brass, marble and oak features it is a unique setting for an event.



Hauser & Wirth Buyout

Seated: 500 / Standing: 2000

The entire Hauser & Wirth complex is available as a fully private space for very select Events. Guests have access to the central sculpture courtyard and Manuela for seated dinners, cocktail receptions and fully-produced events.

A buyout will include use of Hauser & Wirth's Courtyard. With the blank canvas of this space and views of current art installations, there is plenty of opportunity for screenings, large dinners and cocktail receptions ranging from 50 guests up to 500. This open-air space is fully private with our restaurant bookings being contained in the Manuela space. This large space comes equipped with portable heaters, umbrellas, and a custom satellite bar. Our Complex also has power accessibility for DJ, lighting and additional A/V needs.





Menu

Modern & sustainable heritage American menus

Our menu is modern heritage American with regenerative agriculture and sustainability at its forefront.

Under the direction of Executive Chef Kris Tominaga, the menu celebrates seasonal ingredients sourced from the best farms and producers in Southern California.

Market vegetables, meat and fish are cooked over a charcoal grill and in a wood-fired oven, served with a selection of casual plates and grains. We grow our own herbs and vegetables in the Manuela garden.

Serving a wide range of vegetables, grains, fish, and game, Manuela also features an exemplary bar program, which serves classic cocktails using house-made bitters and tonics. Local beers are on tap, while the carefully selected wine list is designed to pair with the smoke and acid at the heart of Manuela's menu.

From family style sharing menus to starters and buffet options, there's something for every occasion. See our full list of event menus below.

Please note that all our menus are samples - please reach out for our most up to date offering.



Family style brunch (A)

Served family style and designed to be shared: \$54 per person

FIRST COURSE

Select one:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, Warren pear, goat cheese, spiced pecan, aged balsamic (v)

Select one:

Cast iron cornbread, cultured butter, wildflower honey (v)

Cream biscuits, Steen's butter, market fruit jam (v)

Smoked albacore dip, Carolina gold rice crackers

SECOND COURSE

Select two:

Pecan french toast, pecan frangipane, pomegranate caramel, whipped cream (v)

Quiche, seasonal vegetables

Green salsa chilaquiles, crema, fried egg, radish, pepitas, mint, cilantro (v)

Hen of the Woods mushroom, polenta cake, crème fraîche, garlic (v)

Shrimp & rice grits, Hen of the Woods mushroom, bacon, lemon, parsley

Soft scrambled eggs, grits, bacon, arugula

Poached egg, green lentils, charred scallion vinaigrette, crisp shallots, greens (v)

Select one:

House-made bacon

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

Roasted sunchokes, bacon vinaigrette, pickled fresno chili, peppercorn yoghurt

Dish selections are required one week prior to your reservation. The price per person is inclusive of food only - additional service charge and tax are not included. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

Family style brunch (B)

Served family style and designed to be shared: \$64 per person

FIRST COURSE

Select one:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, Warren pear, goat cheese, spiced pecan, aged balsamic (v)

Louisiana shrimp aguachile, cucumber, avocado, radish, serrano-lime, benne seeds

Select one:

Cast iron cornbread, cultured butter, wildflower honey (v)

Cream biscuits, Steen's butter, market fruit jam (v)

Smoked albacore dip, Carolina gold rice crackers

SECOND COURSE

Select two:

Pecan french toast, pecan frangipane, pomegranate caramel, whipped cream (v)

Quiche, seasonal vegetables

Green salsa chilaquiles, crema, fried egg, radish, pepitas, mint, cilantro (v)

Hen of the Woods mushroom, polenta cake, crème fraîche, garlic (v)

Shrimp & rice grits, Hen of the Woods mushroom, bacon, lemon, parsley

Soft scrambled eggs, grits, bacon, arugula

Grass-fed hanger steak, charred potatoes & tomatillo vinaigrette, avocado, fried egg

Poached egg, green lentils, charred scallion vinaigrette, crisp shallots, greens (v)

Select one:

House-made bacon

Roasted cauliflower, date vinegar, almonds

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

Roasted sunchokes, bacon vinaigrette, pickled fresno chili, peppercorn yoghurt

Dish selections are required one week prior to your reservation. The price per person is inclusive of food only - additional service charge and tax are not included. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

Family style lunch (A)

Served family style and designed to be shared: \$59 per person

FIRST COURSE

Select one:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, Warren pear, goat cheese, spiced pecan, aged balsamic (v)

Select one:

Cast iron cornbread, cultured butter, wildflower honey (v)

Cream biscuits, Steen's butter (v)

Smoked albacore dip, Carolina gold rice crackers

SECOND COURSE

Select two:

Grass fed hanger steak, charred poblano & tomatillo vinaigrette, avocado

Hen of the Woods mushroom, polenta cake, crème fraîche, garlic (v)

Green salsa chilaquiles, crema, fried egg, radish, pepitas, mint, cilantro (v)

House-made andouille, Rancho Gordo lima beans, green onion salsa

Poached egg, green lentils, charred scallion vinaigrette, crisp shallots, greens (v)

Select two:

Roasted cauliflower, date vinegar, almonds (ve)

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

Roasted sunchokes, bacon vinaigrette, pickled fresno chili, peppercorn yoghurt

Dish selections are required one week prior to your reservation. The price per person is inclusive of food only - additional service charge and tax are not included. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

Family style lunch (B)

Served family style and designed to be shared: \$69 per person

FIRST COURSE

Select two:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)
Arugula, Warren pear, goat cheese, spiced pecan, aged balsamic (v)
Chicories, roasted persimmon vinaigrette, cheddar coins, crisp ham, chives
Ocean trout tartare, red onion, capers, bronze fennel, colatura vinaigrette, garlic toast
Louisiana shrimp aguachile, cucumber, avocado, radish, serrano-lime, benne seeds

Select two:

Cast iron cornbread, cultured butter, wildflower honey (v)
Cream biscuits, Steen's butter (v)
Smoked albacore dip, Carolina gold rice crackers

SECOND COURSE

Select two:

Grilled local yellowtail, Castelvetro olives, red onion, celery aioli, lemon
Hen of the Woods mushroom, polenta cake, crème fraîche, garlic (v)
Green salsa chilaquiles, crema, fried egg, radish, pepitas, mint, cilantro (v)
Grass fed hanger steak, charred poblano & tomatillo vinaigrette, avocado
House-made andouille, Rancho Gordo lima beans, green onion salsa
Big Glory Bay salmon, lemon beurre blanc, trout roc, guindilla pepper, Persian cucumber
Poached egg, green lentils, charred scallion vinaigrette, crisp shallots, greens (v)

Select two:

Roasted cauliflower, date vinegar, almonds (ve)
Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)
Blistered snap peas, black quinoa, sesame date butter, feta (v)
Roasted sunchokes, bacon vinaigrette, pickled fresno chili, peppercorn yoghurt

DESSERT

Select one:

Assorted cookies
Ear Grey tiramisu, coffee liquor, white chocolate, lemon, feuilletine, salted egg yolk
Chocolate Basque cheesecake, pistachio crème fraîche
Cardamom carrot cake, lebaneh, vanilla, toffee walnuts, cream cheese powder

Dish selections are required one week prior to your reservation. The price per person is inclusive of food only - additional service charge and tax are not included. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

Drinks receptions

COCKTAILS

Where No Man-Goes Before 17

Mango rested rum, lemon leaf, lime, mint, saffron, soda

Vesper 17

Farmers gin, Crop Meyer lemon vodka, Lillet blanc

House Martini 17

Barr Hill gin, Lillet blanc, orange bitters

The Final Mess 17

Blanco tequila, fresh watermelon juice, lime, tajin

Florida Man 17

Blueberry rested Acre mezcal, Lo-Fi vermouth, lemon, African basil

Archie 17

Beet rested Acre mezcal, Oro blanco, lemon

House Negroni 18

Sipsmith London dry gin, Forthave aperitivo, Carpano Antica sweet vermouth, rocks

"I'm not like Most Girls" 18

Most Girls Kumquat and Earl Grey macerated Amass vodka, amaro angeleno, sparkling wine

Strawberry Paper Plane 18

Whisky, Select apertivo, amaro, lemon, strawberry

Blood & Sand 18

Compass Box artist blend scotch, maraschino liquor & syrup, blood orange, lemon

NON-ALCOHOLIC COCKTAILS

Ta Ta Tatiana 11

Watermelon, ginger, honey, lemon, mint, bitters

Pimms Cup 11

Earl Grey and citrus oleo, sparkling water, cucumber

40 Year Old Cocktail 12

Pentire Apertivo, strawberry syrup, tonic

Phony Mezcal 15

Negroni St. Agrestis, rosemary sprig, lemon peel

CHAMPAGNE

Louis Roederer "244 Collection", Brut, Reims, FR NV ^{OB} 140

Jeunaux Robin "Fil de Brume", Brut, Talus St Prix, FR NV ^B 180

Billecart Salmon "Rose", Brut, Epernay, FR NV ^{OB} 200

Louis Roederer "Philippe Starck", Brut, Reims, FR 2015 ^{OB} 230

Dom Perignon "Luminous Vintage", Brut, Epernay, FR 2012 575

Krug "Grand Cuvee 171st Edition", Brut, Reims, FR NV 600

MAGNUMS

Sangiovesse, Stolpman "Love You Buches", Santa Barbara, CA 2021 ^{OB}^N 100

Grenache, Domaine Duseigneur "Catarina", Chateauneuf De Pape, FR 2018 ^{OB} 200

Chenin Blanc, Domaine Mosse "Les Bonnes Blanches", Loire Valley, FR 2018 ^{OB}^N 200

Chardonnay, La Meuliere "Les Fourneaux Premiere Cru", Chablis, FR 2019 ^{OB}^N 220

Billecart Salmon "Reserve", Brut, Epernay, FR NV 280

Snacks & appetisers

Served tray passed or stationary:

3 selections: \$18 pp/hr | 4 selections: \$24 pp/hr

5 selections: \$30 pp/hr | 6 selections: \$36 pp/hr

Please note that we kindly require a minimum of 3 canapes per person

ON TOAST

Duck prosciutto, goat cheese, olive, honey
Cherry tomato, white bean aioli, parsley (ve)
Mushroom toast, crème fraîche, herbs (v)
Beet tapenade, goat cheese, herbs (ve)
Beef tartare, capers, cured garden egg yolk

SALADS

Grilled king trumpet mushrooms, sage butter (v)
Grilled halloumi,
marjoram tomato vinaigrette (v) (gf)
Chicken piri piri skewer, salsa verde (gf)

GRIDDLED CAKE

Smoked trout roe, johnny cake, avocado, scallion, pickled onion
Farmhouse brie, seasonal fruit compote (v)
Squash confit, goat cheese, sourdough griddle cake (v)
Caviar, crème fraîche, johnny cake, pickled onion, chive (+ \$6)

BITES

Deviled eggs, dill, celery salt (gf)
Cream biscuits & honey butter (v)
BBQ oysters, ramp butter, breadcrumb (+ \$1)
Squid & corn succotash, endive
Chicken fried quail, chili honey, benne seeds (+ \$1)
Flat iron steak frite, sauce mornay
Polenta cake, roasted pepper aioli, scallion (gf)
Fried green tomatoes, buttermilk, pickle relish (v)
Hushpuppies (v)
Pimento grilled cheese sandwiches (v)
Sweet potato tostada, black bean, avocado (ve)
Crab tostada, dill crema, grated tomato, cucumber, cilantro (65-person minimum, + \$4)
Ceviche tostada, avocado, benne seed
Beet gazpacho, cucumber, pepita (ve)

DESSERT

Lemon bars, lemon curd on shortbread cookie
Profiteroles, pâte à choux filled with vanilla pastry cream
Chocolate chip cookies
Honey cake, mascarpone cream, honeycomb brittle
Brownies

Minimum guest count for appetizers is 15 people. Selections are required one week in advance. A minimum of 3 appetizers must be selected as an add-on to an additional dining service. A minimum of 6 appetizers must be selected as a stand alone food option. Prices listed are for food costs only and are non-inclusive of beverages, service charge (21%), admin fee (5%) or tax (9.5%). Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

Family style dinner (A)

Served family style and designed to be shared: \$70 per person

FIRST COURSE

Select two:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, Warren pear, goat cheese, spiced pecan, aged balsamic (v)

Louisiana shrimp aguachile, cucumber, avocado, radish, serrano-lime, benne seeds

Select one:

Cast iron cornbread, cultured butter, wildflower honey (v)

Cream biscuits, Steen's butter (v)

Smoked albacore dip, Carolina gold rice crackers

SECOND COURSE

Select two:

Chili rubbed grass fed hanger steak, arugula, lime

Heritage Green Circle half chicken, chili de arbol, white barbecue sauce, purple radish, upland cress, lemon

Roast local oyster mushroom, charred leek aioli, malt vinegar, lemon (ve)

Grilled local yellowtail, Castelvetrano olives, red onion, celery aioli, lemon

Diver scallops, brown butter-bacon vinaigrette, mustard greens

Big Glory Bay salmon, lemon beurre blanc, trout roc, guindilla pepper, Persian cucumber

Select two:

Roasted cauliflower, date vinegar, almonds (ve)

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

Roasted sunchokes, bacon vinaigrette, pickled fresno chili, peppercorn yoghurt

DESSERT

Select one:

Assorted cookies

Ear Grey tiramisu, coffee liquor, white chocolate, lemon, feuilletine, salted egg yolk

Chocolate Basque cheesecake, pistachio crème fraîche

Cardamom carrot cake, lebaneh, vanilla, toffee walnuts, cream cheese powder

Dish selections are required one week prior to your reservation. The price per person is inclusive of food only - additional service charge and tax are not included. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

Family style dinner (B)

Served family style and designed to be shared: \$85 per person

FIRST COURSE

Select three:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)
Arugula, Warren pear, goat cheese, spiced pecan, aged balsamic (v)
Chicories, roasted persimmon vinaigrette, cheddar coins, crisp ham, chives
Louisiana shrimp aguachile, cucumber, avocado, radish, serrano-ham, benne seeds
Ocean trout tartare, red onion, capers, bronze fennel, colatura vinaigrette, garlic toast

Select one:

Cast iron cornbread, cultured butter, wildflower honey (v)
Cream biscuits, Steen's butter (v)
Smoked albacore dip, Carolina gold rice crackers

SECOND COURSE

Select two:

Chili rubbed grass fed hanger steak, arugula, lime
Roasted duck breast, smoked sobise, Santa Rosa plum, sumac duck fat
Heritage Green Circle half chicken, chili de arbol, white barbecue sauce, purple radish, upland cress, lemon
Roast local oyster mushroom, charred leek aioli, malt vinegar, lemon (ve)
Grilled local yellowtail, Castelvetro olives, red onion, celery aioli, lemon
Peads & Barnetts pork chop, charred broccolini, golden balsamic vinaigrette
Diver scallops, brown butter-bacon vinaigrette, mustard greens
Big Glory Bay salmon, lemon beurre blanc, trout roc, guindilla pepper, Persian cucumber
Double RR ranch ribeye, tallow chimichurri (+£20pp)

Select three:

Roasted cauliflower, date vinegar, almonds (ve)
Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)
Blistered snap peas, black quinoa, sesame date butter, feta (v)
Roasted sunchokes, bacon vinaigrette, pickled fresno chili, peppercorn yoghurt

DESSERT

Select two:

Assorted cookies
Ear Grey tiramisu, coffee liquor, white chocolate, lemon, feuilletine, salted egg yolk
Chocolate Basque cheesecake, pistachio crème fraîche
Cardamom carrot cake, lebaneh, vanilla, toffee walnuts, cream cheese powder

Dish selections are required one week prior to your reservation. The price per person is inclusive of food only - additional service charge and tax are not included. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free

Dinner buffet

\$90 per person - Single table buffet for 35-50 guests or double table buffet for 50-100 guests

Includes: Cream Biscuits

MEAT & SEAFOOD

Select one:

Chili rubbed Strauss skirt steak, arugula, lime

Heritage Green Circle half chicken, chili de arbol, white barbecue sauce, purple radish, upland cress, lemon

Peads & Barnetts pork chop, charred spring onion, mustard seed oil

Hen of the woods mushroom, braised beans, crème fraîche, polenta spelt toast (v)

Select one:

Spanish mackerel, serrano labneh, sungolds, guindilla pepper, purple shiso

Grilled yellowtail, Castelvetrano olives, red onion, celery aioli, lemon

SIDES

Select three:

Roasted cauliflower, date vinegar, almonds (ve)

Butterball potatoes, crème fraîche, shishito, pickled onion, horseradish (v)

Blistered snap peas, black quinoa, sesame date butter, feta (v)

SALADS

Select two:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)

Arugula, pears, goat cheese, spiced pecan, aged balsamic (v)

DESSERT

Select one:

Caramel tart, popcorn crust, miso caramel, Lebaneh popcorn crèmeux, brittle (v)

Flourless chocolate torte, fudge sauce, pepita crumble (v)

Coconut pie rye crust, toasted coconut, coconut lime curd, micro thyme (v)

Dish selections and final guest count are required 7 days in advance. The price per person is inclusive of food and does not include beverages, event costs, tax (9.5%), admin fee (5%) or service fee (21%). Additional markup will be applied for premium selections or add-ons. Please make use aware of any dietary &/or allergy restrictions within your group. Manuela prides itself on building strong relationships with locally owned family farms. We strive to source only organic, sustainable, ethically grown produce, meat & seafood. For this reason, menus may change due to availability. (ve) = vegan | (v) = vegetarian | (gf) = gluten free



Facilities

Facilities & further information

Facilities

There is disabled access to all our floors

Menus can be printed and designed to your requirements

When the garden or the full venue is hired exclusively, guests are welcome to play their own music through our in-built speakers. For all semi-private events, background music will be playing

Further information

Please kindly note that prices are exclusive of tax at 9.5%

A 21% service charge will be added to your bill, alongside a 5% admin fee

Menu

Please select one menu for your party

We will cater for dietary requirements separately to this

Our dishes are subject to seasonal changes

Should you wish to provide your own dessert, a fee of \$3.00 per guest will be charged

Booking

To enquire about an exclusive hire of Manuela, please contact our events team

Email: events@manuela-la.com or call (323) 849-0480 extension 102

Manuela

907 E 3rd Street, Los Angeles, CA, 90013

www.manuela-la.com

(323) 849-0480