



*Manuela*

Private Hire & Events

# An *authentic* and *original* dining experience

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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. For wedding packages and prices, please inquire directly.



# A garden *sanctuary*

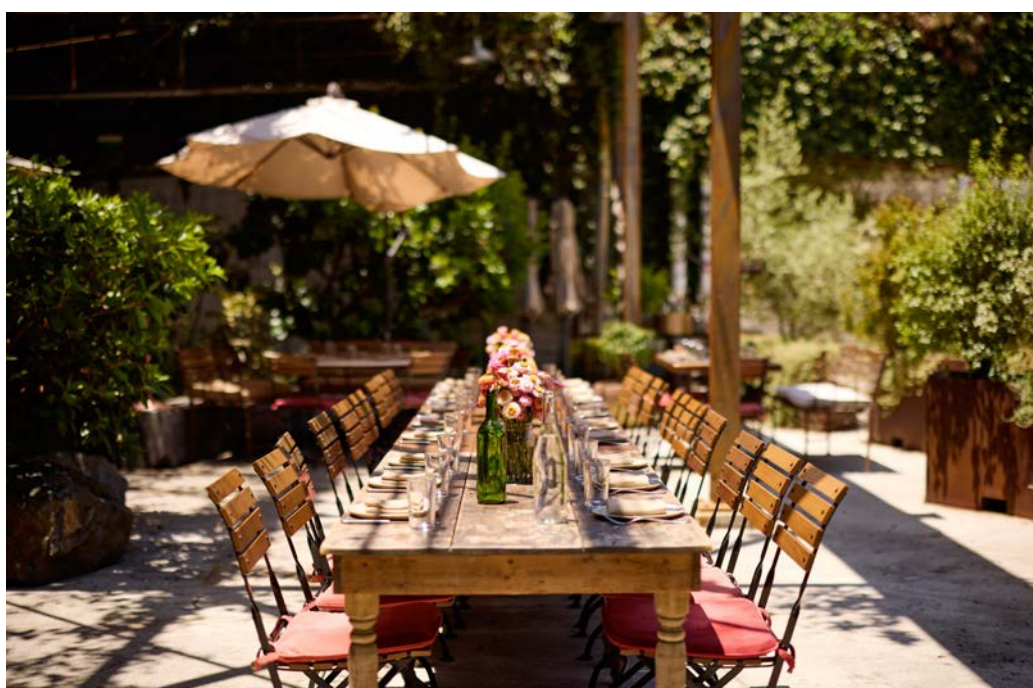
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**O**ur garden at Manuela LA offers a sanctuary within the city. Whether it's a group brunch with games or a reception for a big party, it's the perfect event space to surround yourself in nature.

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 fertilizer.

*"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*

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## 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

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## 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.

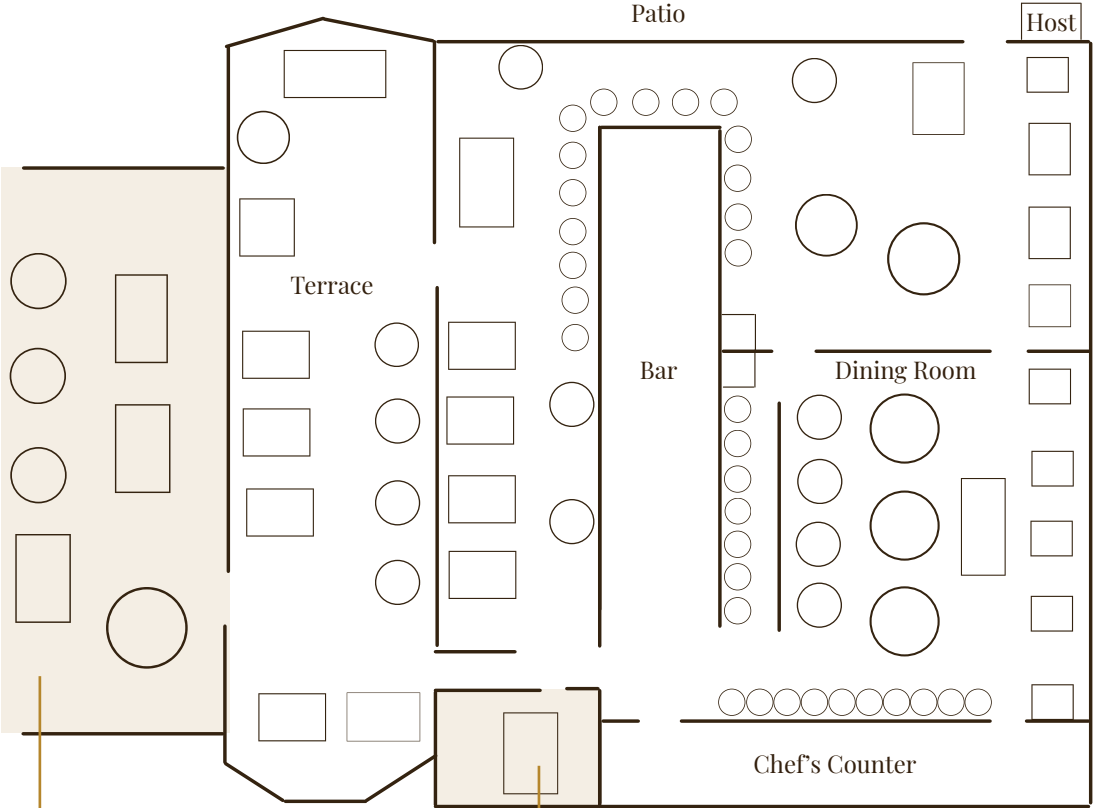
A buyout will include use of Hauser & Wirth's Courtyard. With the blank canvas of this space and views of current art installations, there is plenty of opportunity for screenings, large dinners and cocktail receptions ranging from 50 guests up to 500. This open-air space is fully private with our restaurant 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.



# Floorplan

## The Garden

Seated: 80 / Standing 110



## The Restaurant Courtyard

Seated: 36 / Standing: 50

## Private Dining Room

Seated: 14



# Menus



# *Modern & sustainable* heritage American menus

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**O**ur 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, Emerald Beauty plums, goat cheese, spiced pecan, aged balsamic (v)

Momotaro tomato, burnt eggplant buttermilk, lemon cucumber, spiced salsa verde, olive, benne seed, mint (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:

French Toast, Gaviota strawberries, basil, crumble cake topping, Chantilly cream (v)

Onion tart, rosemary crème pâtissière, goat cheese, arugula (v)

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, scallion chermoula, Castelvetro olives, Shepherd's Hope, Marcona almonds, mint (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)

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, Emerald Beauty plums, goat cheese, spiced pecan, aged balsamic (v)

Momotaro tomato, burnt eggplant buttermilk, lemon cucumber, spiced salsa verde, olive, benne seed, mint (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:

French Toast, Gaviota strawberries, basil, crumble cake topping, Chantilly cream (v)

Onion tart, rosemary crème pâtissière, goat cheese, arugula (v)

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, jerk rub, pickled green mango, jicama, red onion, scallion, mint

Poached egg, green lentils, scallion chermoula, Castelvetrano olives, Shepherd's Hope, Marcona almonds, mint (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)

Dragon tongue beans, anchovy sikil pak, scallion vinaigrette, pepitas

Grilled okra, green chili oil, confit shallot labneh, red skin peanuts

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# 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, Emerald Beauty plums, goat cheese, spiced pecan, aged balsamic (v)

Momotaro tomato, burnt eggplant buttermilk, lemon cucumber, spiced salsa verde, olive, benne seed, mint (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, jerk rub, pickled green mango, jicama, red onion, scallion, mint

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

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

Poached egg, green lentils, scallion chermoula, Castelvetrano olives, Shepherd's Hope, Marcona almonds, mint (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)

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, Emerald Beauty plums, goat cheese, spiced pecan, aged balsamic (v)  
Momotaro tomato, burnt eggplant buttermilk, lemon cucumber, spiced salsa verde, olive, benne seed, mint (v)  
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, jerk rub, pickled green mango, jicama, red onion, scallion, mint  
Poached egg, green lentils, scallion chermoula, Castelvetro olives, Shepherd's Hope, marcona almonds, mint (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)  
Dragon tongue beans, anchovy sikil pak, scallion vinaigrette, pepitas  
Grilled okra, green chili oil, confit shallot labneh, red skin peanuts

## DESSERT

Select one:

Assorted cookies  
Corn flan, blue cornmeal cake, corn nuts  
Chocolate mousse cake, Maldon sea salt  
Brioche bread pudding, huckleberry red wine reduction, hibiscus tuile

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# Drinks receptions

## COCKTAILS

### Sangria 17

White wine, Dolin white vermouth, Chinola  
passionfruit, strawberry, lemon

### Spritz'er, I Barely Know Her 18

Lychee, St. Germaine, rose water, basil, lemon,  
sparkling

### Parsley Gimlet 17

Dead of Night Eastsider gin, cucumber, parsley,  
lime, mint

### Vesper 18

Farmers gin, Crop Meyer lemon vodka,  
Lillet blanc

### House Martini 18

Barr Hill gin, Lillet blanc, orange bitters

### Does the Carrot Match the Drapes? 17

Astral Reposado tequila, carrot, shallot, cilantro,  
Salers Aperitif, lemon, agave

### Archie 17

Beet rested Illegal mezcal, oro blanco, lemon

### Florida Man 17

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

### Monsignor Martinez 18

Grilled pineapple rested Codigo tequila, Xila Licor,  
cinnamon demerara, lime, chamoy, tajin

### House Negroni 18

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

### Honey-Dew Me 18

Honeydew Melon, Nocheluna Sotol, Huana  
soursop liqueur, lemon, melon salt, pickled rind

### I'm Your Huckleberry 18

Compass Box Artist Blend Scotch, huckleberry,  
spruce, lemon, Falernum, red veined sorrel

### She's My Cherry Rye 19

Black cherry rested rye, Hennessy VS, Avena,  
black walnut bitters, orange peel

## NON-ALCOHOLIC COCKTAILS

### Ta Ta Tatiana 14

Watermelon, ginger, honey, lemon, mint, bitters

### Pimms Cup 12

Earl Grey and citrus oleo, sparkling water, cucumber

### Hey There, Dillyla 15

Pentire Seaward, green apple, cucumber mint, lime, quinine, dill sprig

### Phony Mezcal 15

Negroni St. Agrestis, rosemary sprig, lemon peel

## CHAMPAGNE

Louis Roederer "244 Collection", Brut, Reims, FR NV <sup>OB</sup> 140

Jaunaux Robin "Fil de Brume", Brut, Talus St Prix, FR NV <sup>B</sup> 180

Billecart Salmon "Rose", Brut, Epernay, FR NV <sup>OB</sup> 200

Louis Roederer "Philippe Starck", Brut, Reims, FR 2015 <sup>OB</sup> 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 <sup>OB</sup> 100

Grenache, Domaine Duseigneur "Catarina", Chateauneuf De Pape, FR 2018 <sup>OB</sup> 200

Chenin Blanc, Domaine Mosse "Les Bonnes Blanches", Loire Valley, FR 2018 <sup>OB</sup> 200

Chardonnay, La Meuliere "Les Fourneaux Premiere Cru", Chablis, FR 2019 <sup>OB</sup> 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  
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 (9.75%). 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, Emerald Beauty plums, goat cheese, spiced pecan, aged balsamic (v)

Momotaro tomato, burnt eggplant buttermilk, lemon cucumber, spiced salsa verde, olive, benne seed, mint (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, Castelvetro olives, red onion, celery aioli, lemon

Diver scallops, brown butter-bacon vinaigrette, mustard greens

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)

## DESSERT

Select one:

Assorted cookies

Chocolate mousse cake, Maldon salt

Corn flan blue cornmeal cake, corn nuts

Brioche bread pudding, huckleberry red wine reduction, hibiscus tuille

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, Emerald Beauty plum, goat cheese, spiced pecan, aged balsamic (v)  
Momotaro tomato, burnt eggplant buttermilk, lemon cucumber, spiced salsa verde, olive, benne seed, mint (v)  
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 Liberty duck breast smoked soubise, apricot, 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, grilled peaches, roasted garlic vinaigrette  
Diver scallops, brown butter-bacon vinaigrette, mustard greens  
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)  
Dragon tongue beans, anchovy sikil pak, scallion vinaigrette, pepitas  
Grilled okra, green chili oil, confit shallot labneh, red skin peanuts

## DESSERT

Select two:

Assorted cookies  
Chocolate mousse cake, Maldon salt  
Corn flan blue cornmeal cake, corn nuts  
Brioche bread pudding, huckleberry red wine reduction, hibiscus tuille

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

Heirloom Mary's chicken thighs, chili de arbol, white barbecue sauce, purple radish, upland cress, lemon

Peads & Barnetts pork chop, grilled peaches, mustard seed oil

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

Select one:

Poached halibut, Ayocote beans, green goddess salsa verde, sungold tomato, picholine olive, preserved lemon, sherry

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, Emerald Beauty plums, goat cheese, spiced pecan, aged balsamic (v)

## DESSERT

Select one:

Assorted cookies

Chocolate mousse cake, Maldon salt

Corn flan blue cornmeal cake, corn nuts

Brioche bread pudding, huckleberry red wine reduction, hibiscus tuille

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 (9.75%), 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

# Food stations

## THREE STATIONS

\$85 per person / 2 hrs  
*\$16pp per each additional hour*

## FOUR STATIONS

\$110 per person / 2 hrs  
*\$22pp per each additional hour*

## FIVE STATIONS

\$135 per person / 2 hrs  
*\$27pp per each additional hour*

## DESSERT STATION

\$22 per person / 1 hr

150 person minimum. Menu selections are customizable and are decided once event needs are established. Additional markups will be applied for premium requests. Selections are required one week in advance. Prices listed are for food costs only and are non-inclusive of beverages, service charge (21%), admin fee (5%) or tax (9.75%). 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.  
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# Facilities



# Facilities & further information

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## 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 9.75%

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

*Manuela*

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

[www.manuela-la.com](http://www.manuela-la.com)

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