



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 site-specific specially commissioned works by Hauser & Wirth artists including Paul McCarthy, Mark Bradford, Franz West and Dieter Roth.

Open every day, Manuela is an urban haven to escape to whether for a leisurely group brunch or dinner, relaxed garden party or upscale cocktail receptions.

Head to the buzz of the bar, the dappled sunlight of our courtyard or the tranquility of our signature event space, the garden, home to our rare-breed chickens. Whether it's a small private dining group of 14 or an exclusive buyout of the whole building for 2000, there's a space for every occasion. For wedding packages and prices, please inquire directly.



Seasonal & Local Modern American menus

Our menu is modern 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 in a wood-fired grill, and served alongside a selection of seasonal plates, salads and grains. We grow our own herbs and vegetables in the garden, use eggs from our rare-breed chickens and our menus are dictated by what is available and abundant.

Manuela 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 canapés and buffet options, there's something for every occasion. See our full list of event menus below - please note we update our menu according to the season's availability and so menus are subject to change.





Our private spaces:

Private Dining Room

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.

Capacity:

14 seated



Our private spaces:

The Restaurant Courtyard

With stunning views of Hauser & Wirth's art installations, our Courtyard section comes as a great option for gatherings of up to 30-50 guests.

Dappled in sunlight, our courtyard is an atmospheric spot for larger seated events. For reception style events we can provide a satellite bar to transform the space into your own private urban oasis.

Capacity:

30 seated / 50 standing



Our private spaces:

The Garden

The perfect event space to surround yourself in nature. Whether it's a group brunch with games, a brand launch or a reception for a big party, our garden is a hidden gem in the heart of Downtown LA. We have native plants,

flowers, herbs and even some seasonal produce growing in the garden which we incorporate into our dishes and cocktails. Our open-air space is fully private and comes equipped with furniture, heaters, umbrellas, and a custom satellite bar.

Capacity:

75 seated / 100 standing



Exclusive buyouts:

Manuela Restaurant Buyout

For bigger events and celebrations, you can exclusively buyout the whole of Manuela with access to the main dining room, courtyard and garden for a quintessentially Californian indoor-outdoor atmosphere.

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.

Capacity:

180 seated / 250 standing



Exclusive buyouts:

Hauser & Wirth Buyout

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.

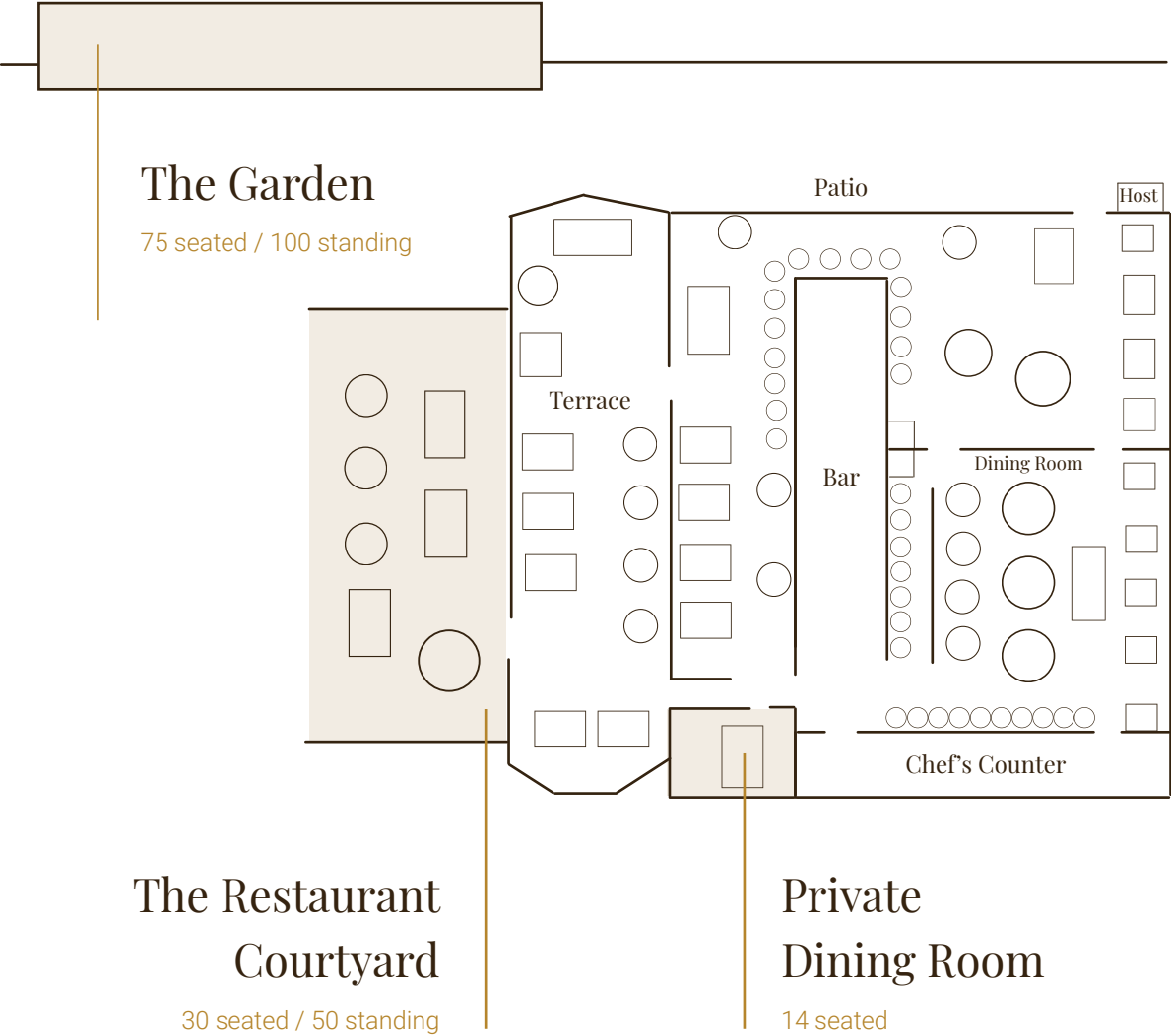
This large space comes equipped with portable heaters, umbrellas, and a custom satellite bar. Our Complex also has power accessibility for DJ, lighting and additional A/V needs.

Capacity:

500 seated / 2000 standing



Floorplan





Family style brunch (A)

Served family style and designed to be shared: \$59 per person
Available on Saturday and Sunday and for parties up to 75 guests

FIRST COURSE

Select one:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)
Arugula, seasonal fruit, goat cheese, spiced pecan, aged balsamic (v)

Select one:

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

SECOND COURSE

Select two:

Peach cobbler French toast brioche, vanilla crème pâtissière, cake crumble, Chantilly cream (v)
Onion tart, rosemary crème pâtissière, goat cheese, arugula (v)
Chilaquiles negro, fried egg, escabeche, cilantro, crema, queso (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, confit nopal & tomato, requesón cheese, salsa de semillas, cilantro (v)

Select one:

House-made bacon
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 brunch (B)

Served family style and designed to be shared: \$75 per person
Available on Saturday and Sunday and for parties up to 75 guests.

FIRST COURSE

Select two:

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

Arugula, seasonal fruit, goat cheese, spiced pecan, aged balsamic (v)

Heirloom tomato, anchovy dressing, lemon cucumber, basil salsa verde, red onion, country loaf crouton (v)

Louisiana shrimp aguachile, cucumber, avocado, radish, chiltepin-lime, charred allium, benne seeds

Select one:

Cast iron cornbread, cultured butter, wildflower honey

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

Smoked albacore dip, Carolina gold rice crackers

SECOND COURSE

Select three:

Peach cobbler French toast brioche, vanilla crème pâtissière, cake crumble, Chantilly cream (v)

Onion tart, rosemary crème pâtissière, goat cheese, arugula

Chilaquiles negro, fried egg, escabeche, cilantro, crema, queso (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, red chimichurri, radish, shallot butter

Poached egg, green lentils, confit nopal & tomato, requesón cheese, salsa de semillas, cilantro (v)

Select one:

House-made bacon

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 (A)

Served family style and designed to be shared: \$59 per person
Available Tuesday to Friday and for parties up to 75 guests

FIRST COURSE

Select one:

Market lettuces, pickled carrots, ricotta salata, hazelnuts, coriander buttermilk (v)
Arugula, seasonal fruit, goat cheese, spiced pecan, aged balsamic (v)

Select one:

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

SECOND COURSE

Select two:

Grass-fed hanger steak, red chimichurri, radish, shallot butter
Hen of the Woods mushroom, polenta cake, crème fraîche, garlic (v)
Chilaquiles negro, fried egg, escabeche, cilantro, crema, queso (v)
Poached egg, green lentils, confit nopal & tomato, requesón cheese, salsa de semillas, cilantro (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: \$79 per person
Available Tuesday to Friday and for parties up to 75 guests

FIRST COURSE

Select two:

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

Arugula, seasonal fruit, goat cheese, spiced pecan, aged balsamic (v)

Heirloom tomato, anchovy dressing, lemon cucumber, basil salsa verde, red onion, country loaf crouton (v)

Ocean trout tartare, red onion, capers, bronze fennel, colatura vinaigrette, garlic toast

Louisiana shrimp aguachile, cucumber, avocado, radish, chiltepin-lime, charred allium, benne seeds

Select one:

Cast iron cornbread, cultured butter, wildflower honey

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)

Chilaquiles negro, fried egg, escabeche, cilantro, crema, queso (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)

DESSERT

Select one:

Assorted cookies

Santa Rosa plum crostata, balsamic caramell (v)

Cheesecake, Makrut coconut cream, nectarines, puffed wild rice, Graham cracker (v)

Chocolate caramel bar, whole wheat shortbread, pink peppercorn crèmeux (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 dinner (A)

Served family style and designed to be shared: \$88 per person

Available for parties of up to 75 guests

FIRST COURSE

Select two:

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

Arugula, seasonal fruit, goat cheese, spiced pecan, aged balsamic (v)

Louisiana shrimp aguachile, cucumber, avocado, radish, chiltepin-lime, charred allium, benne seeds

Select one:

Cast iron cornbread, cultured butter, wildflower honey

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, 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

Hokkaido 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

Santa Rosa plum crostata, balsamic caramel (v)

Cheesecake, Makrut coconut cream, nectarines, puffed wild rice, Graham cracker (v)

Chocolate caramel bar, whole wheat shortbread, pink peppercorn crèmeux (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 dinner (B)

Served family style and designed to be shared: \$105 per person

Available for parties of up to 75 guests

FIRST COURSE

Select two:

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

Arugula, seasonal fruit, goat cheese, spiced pecan, aged balsamic (v)

Heirloom tomato, anchovy dressing, lemon cucumber, basil salsa verde, red onion, country loaf crouton (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

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, black splendor plum, black garlic puree, brown butter balsamic vinaigrette, mustard frill

Heritage Green Circle half chicken, chili de arbol, white barbecue sauce, 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 & Barnett's pork chop, fermented scallions in chili, yellow peach, sesame oil

Hokkaido scallops, brown butter-bacon vinaigrette, mustard greens

Roasted artichokes, Lima beans, leek mascarpone, Parmesan, duck fat breadcrumb

Double R Ranch bone-in ribeye, charred leek chimichurri (+\$30pp)

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)

DESSERT

Select two:

Assorted cookies

Santa Rosa plum crostata, balsamic caramel (v)

Cheesecake, Makrut coconut cream, nectarines, puffed wild rice, Graham cracker (v)

Chocolate caramel bar, whole wheat shortbread, pink peppercorn crèmeux (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

Snacks & canapés

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

SKEWERS

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 (v)
Chocolate chip cookies (v)
Brownies (v)

Minimum guest count for canapés is 50 people. Selections are required two weeks in advance of your reservation. A minimum of 3 canapés must be selected as an add-on to an additional dining service. A minimum of 6 canapés must be selected as a stand alone food option. 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

Brunch buffet

\$75 per person - Single table buffet for 35-50 guests or double table buffet for 50-150 guests

Includes: Cream Biscuits

Please kindly note that we require a minimum party size of 35 guests for the below menu

MAINS

Select two:

Peach cobbler French toast brioche, vanilla crème pâtissière, cake crumble, Chantilly cream (v)

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

Chilaquiles negro, fried egg, escabeche, cilantro, crema, queso (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

Hanger steak, red chimichurri, radish, shallot butter, fried egg

Poached egg, green lentils, confit nopal & tomato, requesón cheese, salsa de semillas, cilantro (v)

SIDES

Select two:

House-made bacon

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 one:

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

Arugula, seasonal fruit, goat cheese, spiced pecan, aged balsamic (v)

Dish selection and final guest count are due 1 - 2 weeks in advance, depending on the party size. 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

Lunch buffet

\$75 per person - Single table buffet for 35-50 guests or double table buffet for 50-150 guests

Includes: Cream Biscuits

Please kindly note that we require a minimum party size of 35 guests for the below menu

MAINS

Select two:

Chili rubbed hanger steak, arugula, lime

Mary's Heirloom chicken, chili de arbol, white bbq sauce, pea tendrils, watermelon radish, lemon

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

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

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

SIDES

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)

SALADS

Select one:

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

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

DESSERTS

Select one:

Cheesecake, Makrut coconut cream, nectarines, puffed wild rice, Graham cracker (v)

Chocolate caramel bar, whole wheat shortbread, pink peppercorn crèmeux (v)

Assorted cookies

Brownies (v)

Lemon bars (v)

Dish selection and final guest count are due 1 - 2 weeks in advance, depending on the party size. 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

\$95 per person - Single table buffet for 35-50 guests or double table buffet for 50-150 guests

Includes: Cream Biscuits

Please kindly note that we require a minimum party size of 35 guests for the below menu

MEAT & SEAFOOD

Select one:

Chili rubbed hanger steak, arugula, lime

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

Peads & Barnetts pork chop, Jimmy Nardello, gremolata

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

Select one:

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

Seasonal seafood dish, market accompaniments

SIDES

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)

INCLUDED SALADS

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

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

DESSERT

Select one:

Cheesecake, Makrut coconut cream, nectarines, puffed wild rice, Graham cracker (v)

Chocolate caramel bar, whole wheat shortbread, pink peppercorn crèmeux (v)

Assorted cookies

Brownies (v)

Lemon bars (v)

Dish selection and final guest count are due 1 - 2 weeks in advance, depending on the party size. 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

Food stations

Available for parties of 150 guests or more

Stations include accoutrements and accompanying sides/salads to create bountiful, generous offering at each station.

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

SAMPLE STATIONS

Raw bar and cold seafood

Paella

Tostadas

Roast lamb leg carving

Cold vegetables and sides

Hot vegetables and sides

Grilled meats

Seafood

Seafood boil

Skewers

BBQ chicken

Tartines

Ham carving

Roast pork collar

Cake

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 2 weeks in advance. 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. (v) = vegan | (v) = vegetarian | (gf) = gluten free

Drinks receptions

COCKTAILS

Sangria 18

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

Peach Sour 19

Galpin Farms' yellow peaches rested with Grey
Goose & coriander, walnut bitters, lemon

Parsley Gimlet 19

Nolet's gin, cucumber,
parsley, lime, mint

Vesper 19

Farmers gin, Crop Meyer lemon vodka, Lillet blanc

House Martini 19

Barr Hill gin, Lillet blanc, orange bitters

Nightshade 19

Tequila macerated with yellow bell peppers,
pepper tincture, lemon

Archie 19

Beet rested Illegal mezcal, oro blanco, lemon

Florida Man 18

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

Bros Before Tomatoes 19

Heirloom tomato washed Absolute Tabasco, suze,
oregano, rosemary tea syrup, lemon, celery salt

House Negroni 20

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

Honey Dew Me 20

Cardenxe sotol, lime, melon salt

Moving to Vegas 20

Angels Envy bourbon, fig jus, vanilla bean, lemon,
mint

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 16

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

Phony Mezcal Negroni 15

St. Agrestis, rosemary sprig, lemon peel

CHAMPAGNE

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

Jeauxaux 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

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

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

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

Viognier/Chardonnay, L'Arge D'Oor "Skin Fermented", Santa Barbara, CA 2021 ^{OB} 200

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

Pinot Noir, Birichino "Boer Vineyard", Chalone, CA 2022 ^{OB} 210



Facilities & further information

Facilities

There is wheelchair access to all floors

Menus can be printed and a bespoke logo and or dedication added, based on 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

Menu

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

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

Booking

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

[Submit an event request online](#)

Email: events@manuela-la.com

Call: 323-329-4544

Capacities

<i>Private Dining Room:</i>	14 seated
<i>The Restaurant Courtyard:</i>	30 seated / 50 standing
<i>The Restaurant Garden:</i>	75 seated / 100 standing
<i>Manuela Restaurant Buyout:</i>	180 seated / 250 standing
<i>Hauser & Wirth Buyout:</i>	500 seated / 2000 standing

Manuela

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

www.manuela-la.com

(323) 849-0480