

Private Dining
&
Events

asterid
by ray garcia



Asterid shares the next chapter in Chef Ray Garcia's Angeleno story. The bright and bold California-inspired menu celebrates the city's culinary culture and Garcia's relationship with its local growers and producers.

Asterid connects through flavor and setting. The thoughtful and inspired menu collaborates with the warm and elegant dining experience we've come to expect from the celebrated chef.



Full Restaurant

Host your event in our restaurant and invite your guests to experience an iconic LA experience. With a full dining capacity of 127, not including bar seating, and reception capacity of 220 guests, asterid is the perfect location for your next celebration.

Any event over 16 indoors would require a full buyout of the restaurant.



Private Dining Room

Through the pocket doors off of the main dining room, our private dining room is a hidden enclave for groups up to 16 guests to enjoy a private dining experience. Perfect for intimate gatherings, wine dinners, and celebrations.

The room comes fully equip with a TV that connects via HDMI.



Indoor Lounge

Perfect for a small and intimate reception, our indoor lounge can accommodate 20 guests for a standing reception.



Outdoor Dining Space

Enjoy the iconic setting with a bright and bold menu on our heated patio. Available for dining events and receptions. Can accommodate up to 45 seated guests (with existing furniture), 60 guests (with rentals), or 80 guests for a reception.



Outdoor Lounge

Cocktails, bites, and views. Our outdoor lounge has it all. Host a group up to 15 guests standing or up to 25 people in our outdoor lounge. Perfect for pre dinner receptions and cocktail hours.

*Option available to utilize both lounges for a group of up to 50.

Dinner Menus

Asterid offers groups and events a range of hyper-seasonal options to enjoy. These menus are served family style and are curated seasonally by our culinary team.

We ask guests with dietary restrictions provide these notes seven days prior to your booking so that we can accommodate. Please be assured that we will not adjust the whole groups' menu based on these dietary needs, we will accommodate these guests on an individual basis.

If you're interested in a custom menu or require any assistance with additional menu planning we are more than happy to accommodate.



Menu #1 Three Course

85 per person - family style

125 per person - plated



Kampachi

mara grape, spicy tomato broth, trout roe

Chicken Liver Mousse

cranberry, palo santo, thomcord, pistachio crumble, sourdough, rosemary

Chicory Salad

comte, apple, spiced walnut, truffle vinaigrette

Maitake Mushrooms

turmeric aioli, lemon, parsley

First
Select Two

Grilled Avocado

pistachio, thai basil, lime

Red Beets

xo sauce, tardivo, almond

Prawn Risotto

local prawns, chive, pine nut

Charred Goldbar Squash

coconut, vadouvan, lemon cucumber

Half Chicken

yukon gold, tuscan kale, salsa verde

Vermilion

pumpkin seed, broccolini, lemongrass broth

Spiced Short Ribs +3

romenescos, wild mushroom, horseradish

Second
Select Two

Budino

dark chocolate, whipped ricotta, cocoa nib brittle, olive oil

Basque Cheesecake

meyer lemon, blackberry, szechuan salt

Rice Pudding

organic sweet rose rice, coconut cream, passion fruit

Dessert
Select Two

Wine Pairing Options Available

Menu #2 Four Course

105 per person - Family Style

145 per person - plated



Bay Scallop Crudo

strawberry, szechuan peppercorn, almond

Chicory Salad

comte, apple, spiced walnut, truffle vinaigrette

Grilled Avocado

pistachio, thai basil, lime

Kampachi

mara grape, spicy tomato broth, trout roe

Chicken Liver Mousse

cranberry, palo santo, thomcord, pistachio crumble, sourdough, rosemary

Caviar +25

grand selection schrenckii, honeynut squash tamal, cashew

First
Select Two

Second
Select Two

Maitake Mushrooms

turmeric aioli, lemon, parsley

Red Beets

xo sauce, tardivo, almond

Prawn Risotto

local prawns, chive, pine nut

Charred Goldbar Squash

coconut, vadouvan, lemon cucumber

Third
Select Two

Half Chicken

yukon gold, tuscan kale, salsa verde

Vermilion

pumpkin seed, broccolini, lemongrass broth

Spiced Short Ribs

romenescos, wild mushroom, horseradish

Dessert
Select Two

Budino

dark chocolate, whipped ricotta, cocoa nib brittle, olive oil

Basque Cheesecake

meyer lemon, blackberry, szechuan salt

Rice Pudding

organic sweet rose rice, coconut cream, passion fruit

Wine Pairing Options Available

Chef's Menu

3

starts at 145 per person



The asterid Experience

A five course menu designed specifically for you

Share with us the expectation and type of food your party enjoys, and our Chef will work directly with you to create a custom, one-of-a-kind menu just for your event!

Wine pairing options also available

This menu will require 2 weeks advance notice to prepare



Tray Pass

Based on one hour of service

Select Three

45 per person

Select Five

65 per person

Vegetable

Maitake Mushrooms

tumeric aioli, lemon, parsley

Sunchoke Rosti (veg)

sumac creme fraiche , picked beets

Ricotta Toast (veg)

artisanal foccacia, housemade ricotta, calabrian chile honey

Avocado Toast

radish, sourdough, trout roe

Prawn Tostada +3

chili de arbol, pickled red onion

Meat & Fish

Caviar Tamal +12

grand selection schrenckii, honeynut squash tamal, cashew

Short Rib French Dip +4

hot mustard gruyere, au jus

Beef Tartare

beef tenderloin, parmesan, creme fraiche, parmesan

Chicken Liver Mousse

cranberry, palo santo, thomcord, pistachio crumble, sourdough, rosemary

Kanpachi

mara grape, spicy tomato broth, trout roe

Dessert

Budino

dark chocolate, whipped ricotta, cocoa nib brittle, olive oil

Rice Pudding

organic sweet rose rice, coconut cream, passion fruit

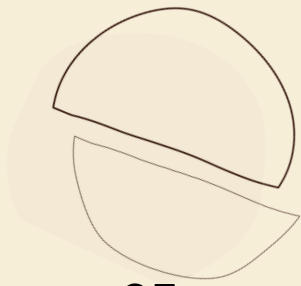
Basque Cheesecake

meyer lemon, blackberry, szechuan salt

Add Ons

Charcuterie & Cheese Platter - 45 pp

Carving Station - inquire for cost



Beverage Packages

Beverages not included will be charged a la carte

Base Package -

35 per person (1st Hour) + 18 per person each additional hour

Wines will be selected based on your cuisine selections

Liquors included: Wheatley Vodka, Beefeater Gin, Saison 3yr Rum, Famous Grouse Scotch, Four Roses Bourbon, Old Overholt Rye, Tullamore Dew Irish Whisky, Cazcabel Blanco Tequila, Mal Bien Espadin Mezcal, Fundador Solera Reserva Brandy

Local Beers Included

Premium Package-

48 per person (1st Hour) + 24 per person each additional hour

Wines will be selected based on your cuisine selections

Liquors included: Titos Vodka, Sipsmith Gin, El Dorado 12yr Rum, Monkey Shoulder Scotch, Michters Bourbon, Knob Creek Rye, Redbreast 12yr Irish Whisky, Hatozaki, Small Batch Japanese Whisky, Lalo Blanco Tequila, Legendario Domingo Espadin Mezcal, Pierre Ferrand, 1840 Cognac

Local Beers Included

N/A Package- 18 per person (1st Hour) + 9 per person each additional hour

includes coffee, hot tea, soft drinks, sparkling water

Cocktails



Shaken

Dear Elena, with Flowers

gin, dry vermouth, aperitivo, elderflower & orange blossom

Cranberry & Smoke

cranberry mezcal, maple syrup, lime, combier & salt

Monte Carlo

rye & bourbon, benedictine, spiced & orange bitters

Cafe de asterid

cachaca, cinnamon & almond milk, dolin genepy, absinthe

Cakewalk

vodka, lemon, apricot & salted cacao

Stirred

Martini #1

beefeater gin, meyer lemon, house vermouth blend, saline

Bourbon & Smoke

lapsang-infused bourbon, cream sherry, pasilla chile, plantain chip tincture

Zero Proof

Spritz

non-alcoholic aperitif, sparkling hops, orange, mint

French Bloom 'Le Blanc' 0.0%

french sparkling wine

Wine & Pairings

Glass | Bottle

SPARKLING

- Le Vigne di Alice 'Doro', Prosecco, Brut Nature, Veneto, Italy 2020 **60**
- Alta Alella 'Mirgin', Cava Rosé, Reserva Brut Nature, Catalonia, Spain 2019 **65**
- Champagne Henriot 'Souverain', Brut, Champagne, France **120**

WHITE

- Camins 2 Dreams, Albariño, Happy Canyon, Santa Ynez, California 2022 **75**
- Weingut Liebfrauenstift, Dry Riesling, Rheinhessen, Germany 2018 **60**
- Vincent Grall 'Silex', Sancerre, Upper Loire Valley, France 2022 **80**
- Coquelicot Estate, Chardonnay, Santa Ynez Valley, California 2022 **70**
- Les Terres Blanches 'Les 3 Poiriers', Chenin Blanc, Anjou, France 2022 **75**
- Lieu Dit, Sauvignon Blanc, Santa Ynez Valley, California 2022 **60**

ROSÉ & ORANGE

- Tablas Creek 'Patelin de Tablas', Rhône Blend, Rosé, Paso Robles, California 2021 **60**
- Nevio Scala 'Blanko', Garganega, Orange, Venice, Italy **65**

RED

- Clos Benoit, Grenache, Valle de Guadalupe, Baja California, Mexico 2019 **85**
- Lucy Gamay Noir, Santa Lucia Highlands, California, 2023 **65**
- Anthill Farms 'Rengh Vineyard,' Mixed Red, Dry Creek Valley, California **75**
- Birichino "Rokurokuni & Inugami," Red, Tuscany, Italy **70**
- Adelaida, 'Estate' Cabernet Sauvignon, Paso Robles, California 2022 **70**
- WindRacer 'Edmeades Vineyard', Pinot Noir, Anderson Valley, California **75**

More Information



Confirming Your Booking

To secure your booking we ask that you sign the agreement and provide a credit card for the 50% booking deposit and final payment. We ask that you confirm your menu selections (14) days prior and final guest count seven (7) days prior to your event date. A non-refundable deposit is required at time of booking to confirm your event. All groups larger than 10 require a Food and Beverage minimum to host their event.

Dietary Restrictions

Asterid is happy to accommodate guests with dietary restrictions. Please provide these details seven (7) days prior to your booking.

Beverage

Our beverage packages offer a baseline of wine and spirits options at each level. Our team is happy to curate your wine choices for the evening along with specialty cocktail options for your group.

Payment

No payment will be made on site. All payments will be processed to the credit card on file within 24 hours after your event.

Service Charges & Gratuity

For all groups of 10 or more guests, a 5% service charge and 20% gratuity will be added to your final total. For more information please speak with our hospitality team. Depending on the group size, additional costs for staff may be required.

Menus

Our primary menus are served family style and curated by our culinary team seasonally. Plated menu options are available as well. We ask that you confirm your final menu fourteen (14) days prior and your final guest count seven (7) days prior to your event date. All menus are subject to change based on seasonal availability.

For more information or to inquire about booking your event please email events@asteridla.com