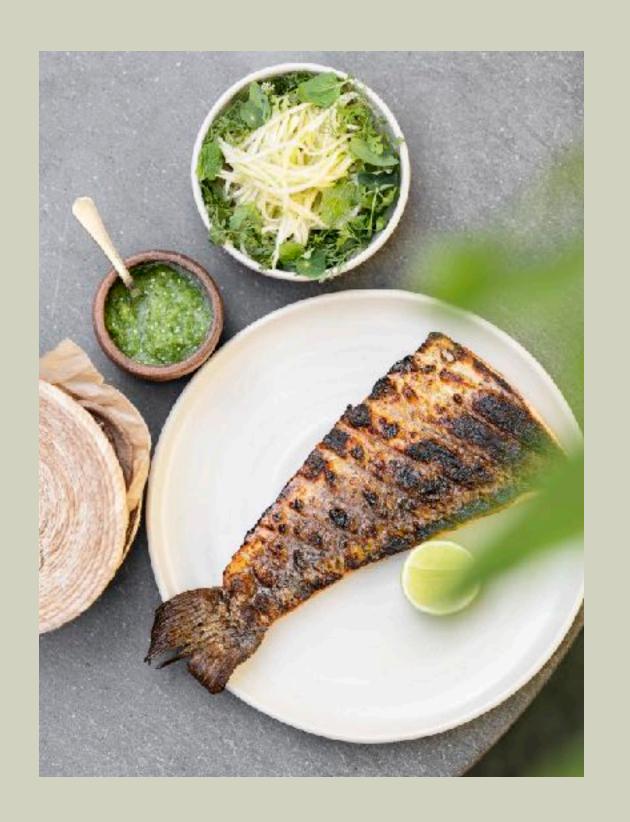


We are a **CASAMATA** restaurant in Los Angeles' Art District.

World-renowned chef **Enrique Olvera** and Chef de Cuisine **Chuy Cervantes** create dishes rooted in Mexican culture while celebrating seasonal ingredients from the West Coast.

Our beverage program focuses on artisanal spirits and mirrors its cuisine, letting the high-quality ingredients shine.







LARGE PARTY

The private dining room can accommodate up to 11 guests.

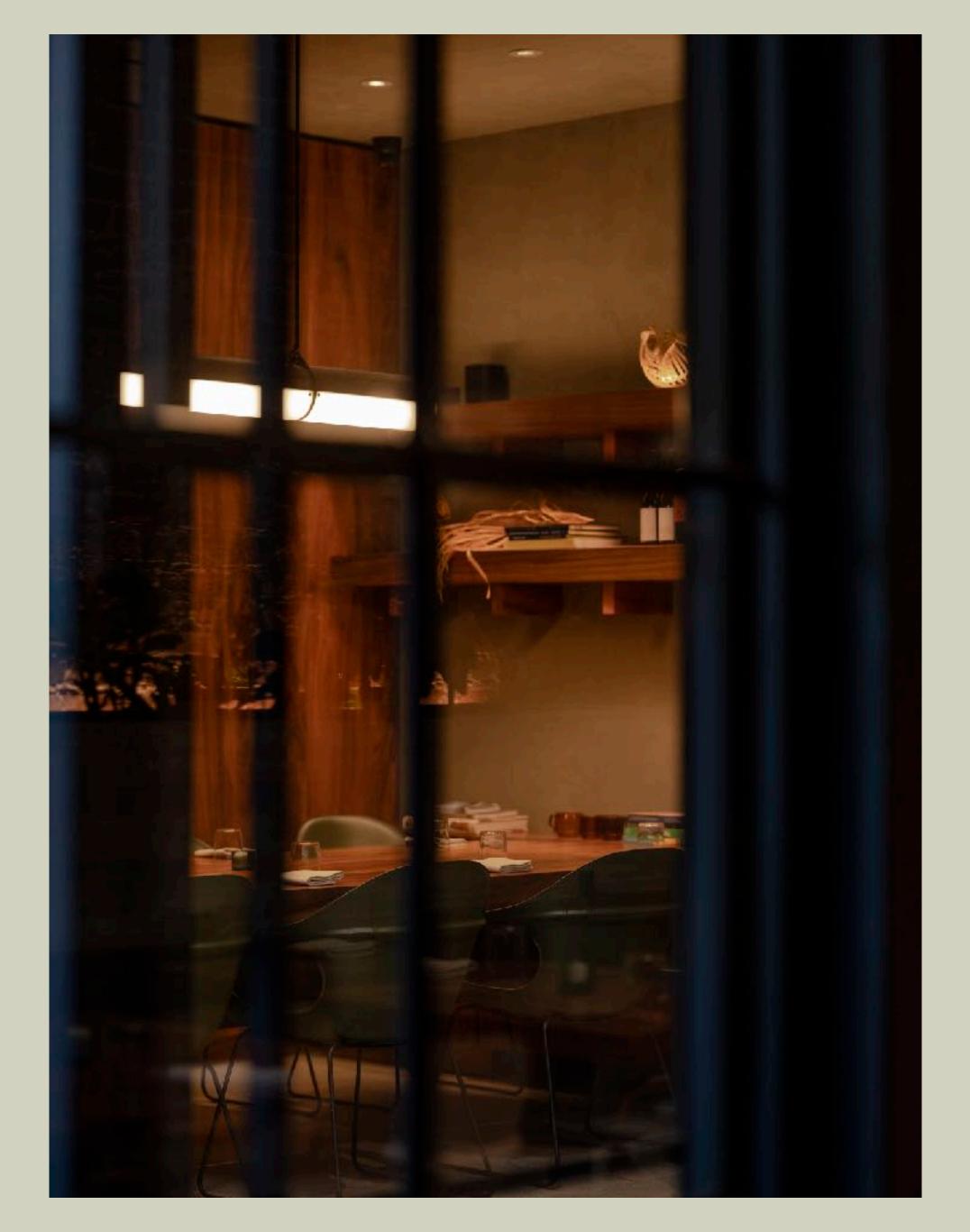
It is located in the **back** of the restaurant, separated by curtains.

The room allows guests to enjoy Damian in an **intimate** setting.

Our **patio** is the perfect setting for larger groups to experience an outdoor dinner party at Damian in good company.

Groups of 12-14 can be accommodated indoors or on the patio.

Groups of **15-20** can be accommodated on the patio.





For large parties (9 or more guests), we offer a set menu to ensure a seamless dining experience. A family-style approach allows guests to enjoy the best of what our team has to offer.

Additionally, you can choose beverages from our extensive list, or we can help design a pairing, starting at \$80 per person.

THREE-COURSE DINNER MENU

\$135 per person

GUACAMOLE Herbs

CEVICHE Ginger turnip salsa + Green tomatoes

OCTOPUS SOPE Chipotle

TLAYUDA Seasonal Greens

ENDIVE SALAD D'Anjou pear + Queso fresco + Macadamia **PESCADO A LA BRASA** Dry aged branzino + Chayote **DUCK CARNITAS** Radishes + Salsas de la casa

HIBISCUS MERINGUE Pomegranate

TAMAL Sweet potato + Graham crumble + Cardamom



^{*}Please note that menu items subject to change based on availability*

^{*}All items listed are included in each course*



THREE-COURSE BRUNCH MENU

\$75 per person

GUACAMOLE Herbs

TUNA TOSTADA Cucumber + Chile toreado + Scallion

CEVICHE Poblano leche de tigre + Corn

COCTEL CAMPECHANO Charred habanero + Mandarina

CAESAR SALAD Parmigiano

CHILAQUILES Machaca de pescado + Salsa roja

BIRRIA Escabeche + Salsa

HIBISCUS MERINGUE Strawberry

SOFT SERVE Yogurt + Papaya + Granpola



^{*}Please note that menu items subject to change based on availability*

^{*}All items listed are included in each course*





BEVERAGE PACKAGES

UNLIMITED MARGARITAS \$100 per person

ALCOHOLIC PAIRING \$80 per person

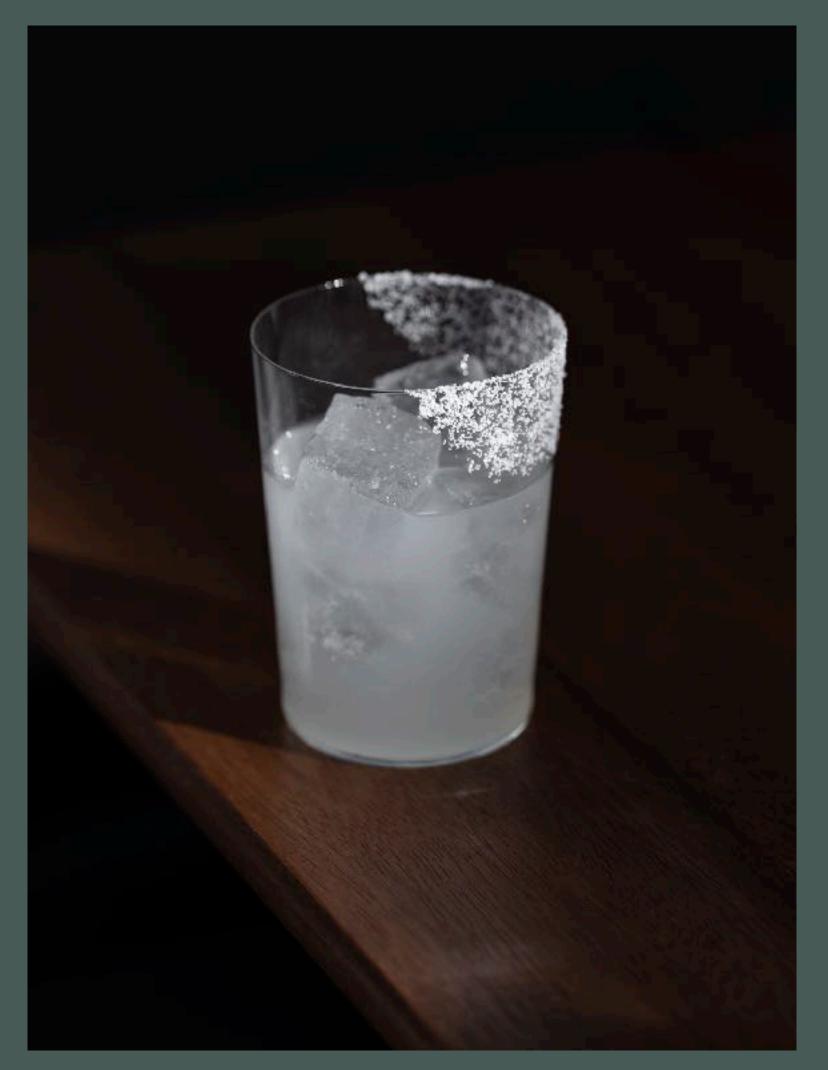
Welcome Cocktail + Red + White + Dessert Mezcal

NON-ALCOHOLIC PAIRING \$45 per person

Four seasonal aguas frescas











FULL RESTAURANT RENTAL FEE

Does not include food and beverage. An additional package must be selected for each.

\$10,000 Weekdays

PARTIAL RESTAURANT RENTAL FEE

Patio.

Does not include food and beverage. An additional package must be selected for each.

\$6,000 Weekdays

Our rental fee and food & beverage costs can be combined to meet our spending requirements:

\$25,000 MINIMUM Full Buyout

\$15,000 MINIMUM Partial Buyout

All prices listed are not inclusive of CA Sales Tax or fees and gratuities.

FOOD OPTIONS

OPEN FLOOR PLAN

With this setting, we can create stations throughout the restaurant, ideal for more casual and convivial events. We will make sure there is always enough to drink and eat while your guests mingle around the room.

3 SAVORY DISHES + 1 SWEET OPTION \$100 per person, pre-tax and gratuity

SEATED DINNER PLAN

A more classic and intimate approach. Our Bar/Lounge space also offers an excellent option for a welcome reception.

3-COURSE MENU \$135 per person, pre-tax and gratuity

COCKTAIL RECEPTION

Opt for a sophisticated cocktail reception that sets the tone for an unforgettable evening.

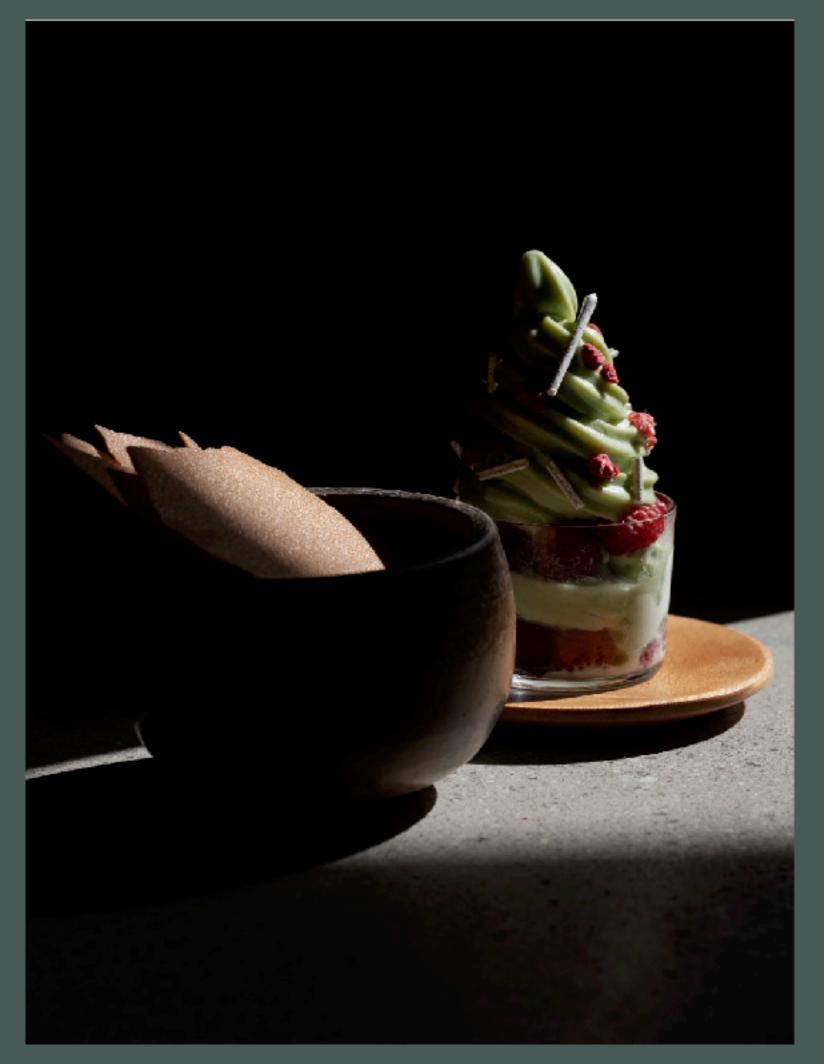
4 PASSED APPETIZERS + 1 SWEET OPTION \$100 per person, pre-tax and gratuity



^{*}Please note that menu items subject to change based on availability*

^{*}All items listed are included in each course*





BEVERAGE OPTIONS

BASIC BEVERAGE PACKAGE \$25 per person per hour

WINE One of each red, white and sparkling

BEER All kinds

PASSED MARGARITAS

PREMIUM BEVERAGE PACKAGE \$35 per person per hour

WINE One of each red, white and sparkling

BEER All kinds

PASSED MARGARITAS Mezcal or Tequila

PASSED COCKTAILS One from our cocktail list

DAMIAN BEVERAGE PACKAGE \$45 per person per hour

WINE One of each red, white and sparkling

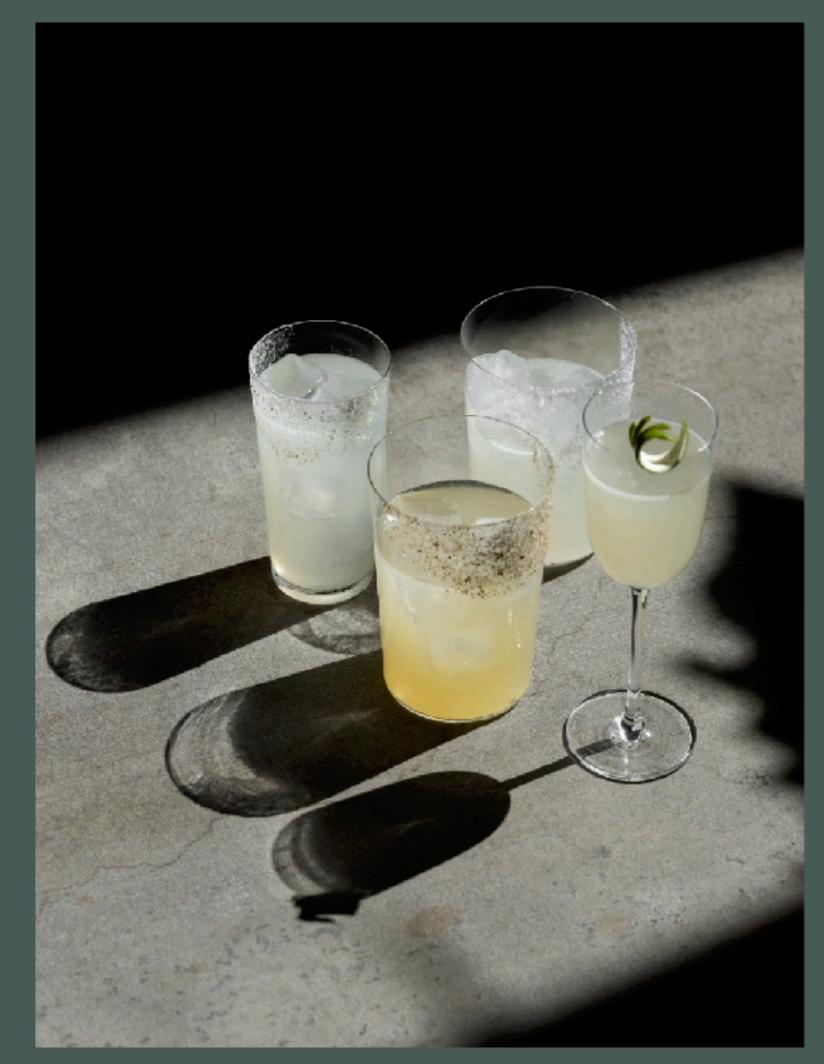
BEER All kinds

PASSED COCKTAILS Two kinds

OPEN BAR Excluding all premium liquors over \$24







To book our private dining room there is a \$1500 food and beverage minimum spend for groups of 8 and smaller Pre-health charge, tax & gratuity

Any difference between the amount consumed and the minimum spend would be charged as a room fee.

Prix fixe menu and an \$80 beverage package is required for groups larger than 9.

Once you have decided to book your event, a credit card authorization form will be sent.

The credit card authorization form is required to secure your reservation.

The reservation is not considered booked until the signed contract is sent back.

We look forward to hearing from you.

GRACIAS!



guestrelations@casamata.com

