

A photograph of a restaurant interior featuring a dark, polished wooden table in the foreground. On the table are five drinks: a tall glass with a light-colored beverage and a sugared rim, a short glass with an amber-colored drink and ice, a tall glass with a pink drink and a sprig of rosemary, a glass of red wine, and a glass of white wine. In the background, there are plush, curved orange velvet armchairs. The text "CASALEÑA" is overlaid in large white letters, with "FOR THE YOUNG AT HEART" below it.

CASALEÑA

FOR THE YOUNG AT HEART

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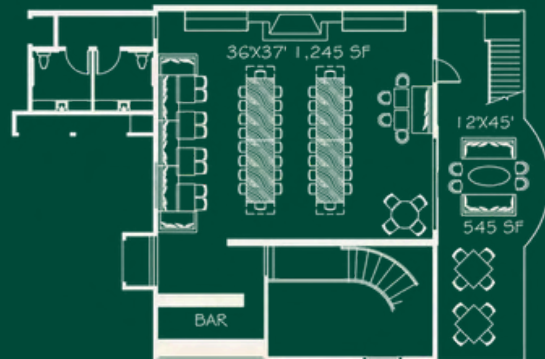
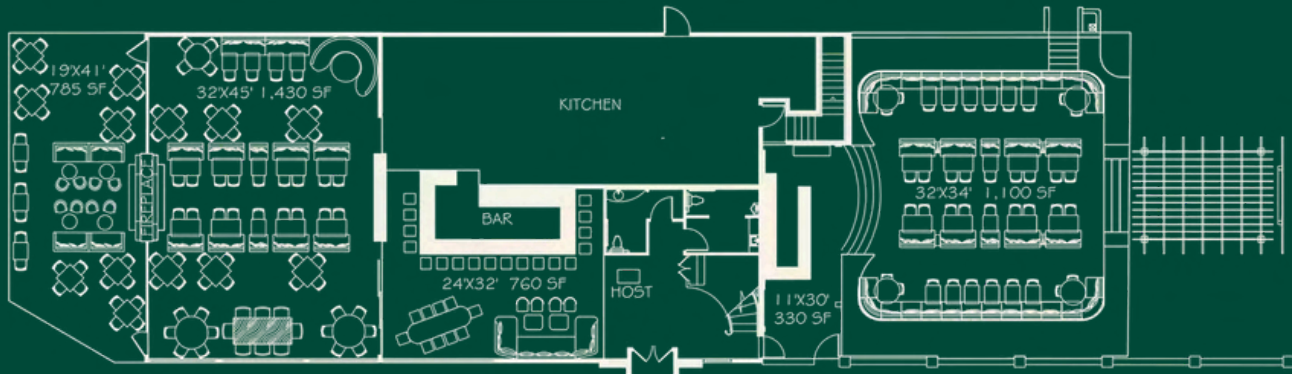
WELCOME TO CASALÉNA

With a spectacularly large footprint, a variety of distinctive rooms, exceptional food and beverage offerings, and an open kitchen boasting coastal Mediterranean flavors, Casaléna specializes in turning ordinary moments into extraordinary experiences. From cozy intimate dinners and significant family milestones to corporate events and lavish celebrations, our adaptable spaces cater to every need, accommodating gatherings from 10 to 600 guests. At Casaléna, we promise to provide you with that unique and personalized touch to make your next event a truly memorable occasion.



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CASALÉNA FLOOR PLAN

Casaléna's event spaces are state of the art and can be curated to the needs of any function. The property showcases independently operating indoor/outdoor rooms across two floors that can be combined or partitioned for any level of exclusivity. We are available for day and evening events of any size.

HIGHLIGHTS

- 500 person overall capacity
- 5 Unique Spaces Catering
- Private and Semi-Private Rooms
- Rooftop Deck
- Outdoor Patio

ENTRANCE



Casaléna Entrance

CASALÉNA

SUNROOM



Casaléna Sunroom in Evening

CASALÉNA

SUNROOM

Follow the winding staircase upstairs to the Casaléna "Sunroom". This stand-alone room has its own private entrance, private bar and fireplace. It can be used as banquet seating for 65 guests or converted into a lounge/standing room for up to 100.

HIGHLIGHTS

- Private Bar
- **Indoor/Outdoor Capabilities
- **Rooftop Sundeck
- **Custom Playlist Capabilities
- **Balcony with Garden Views

CAPACITY

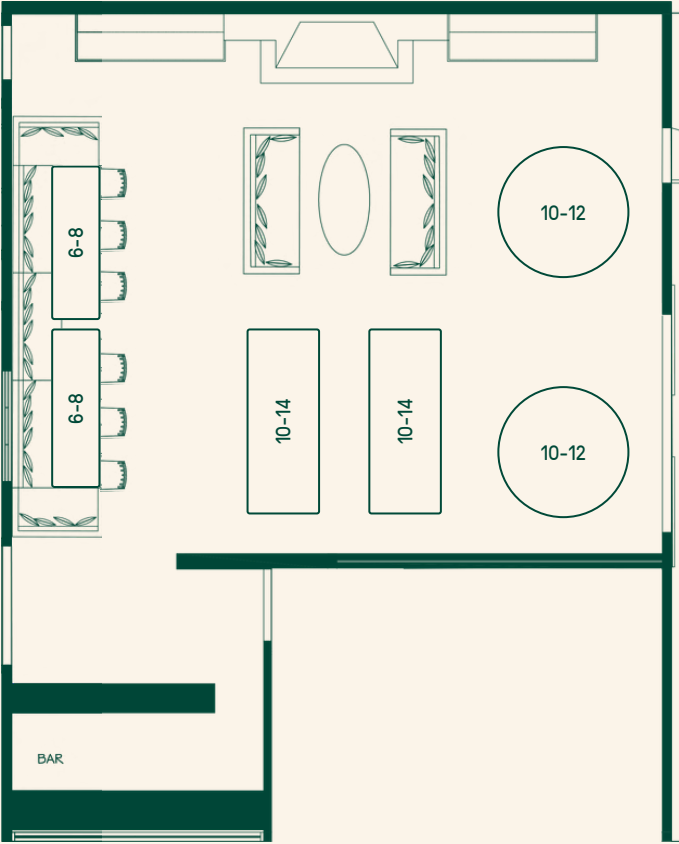
65 Seated, 75 Standing

**Only available when booking the entire upstairs (Sunroom, Sundeck and Rooftop)



SUNROOM

Furniture Plan



SUNDECK

Casaléna Sundeck in Evening

CASALÉNA

SUNDECK

Experience the serene ambiance of the "Sundeck" at Casaléna. Perched above our lush garden patio, this exclusive outdoor space is equipped with central heating and A/C, and its adaptable windows can be fully opened or closed. With seating for 26, it's an ideal spot for intimate gatherings, offering a private slice of paradise.

HIGHLIGHTS

Garden Views

Central Heating and A/C

Windows that can be fully closed or open

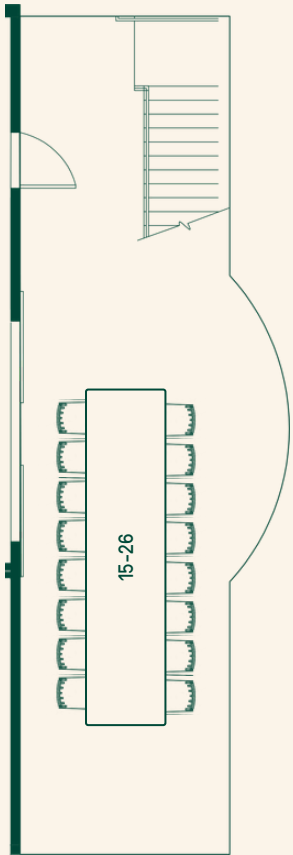
CAPACITY

26 Seated



SUNDECK

Furniture Plan



ROOFTOP

Casaléna Rooftop at Daylight

CASALÉNA

ROOFTOP

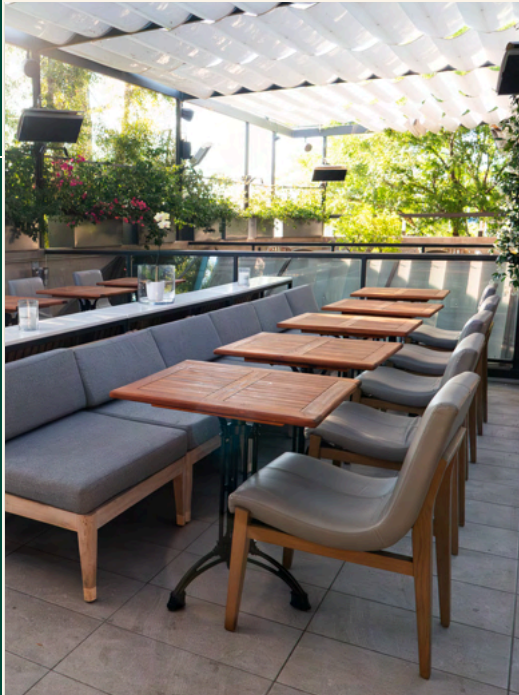
Experience the allure of the open air on Casaléna's stunning rooftop, a versatile space designed to accommodate any event under the sun or stars. Whether set up for elegant banquet seating or a lively cocktail party, this rooftop is an ideal choice for gatherings that aim to impress and celebrate in style.

HIGHLIGHTS

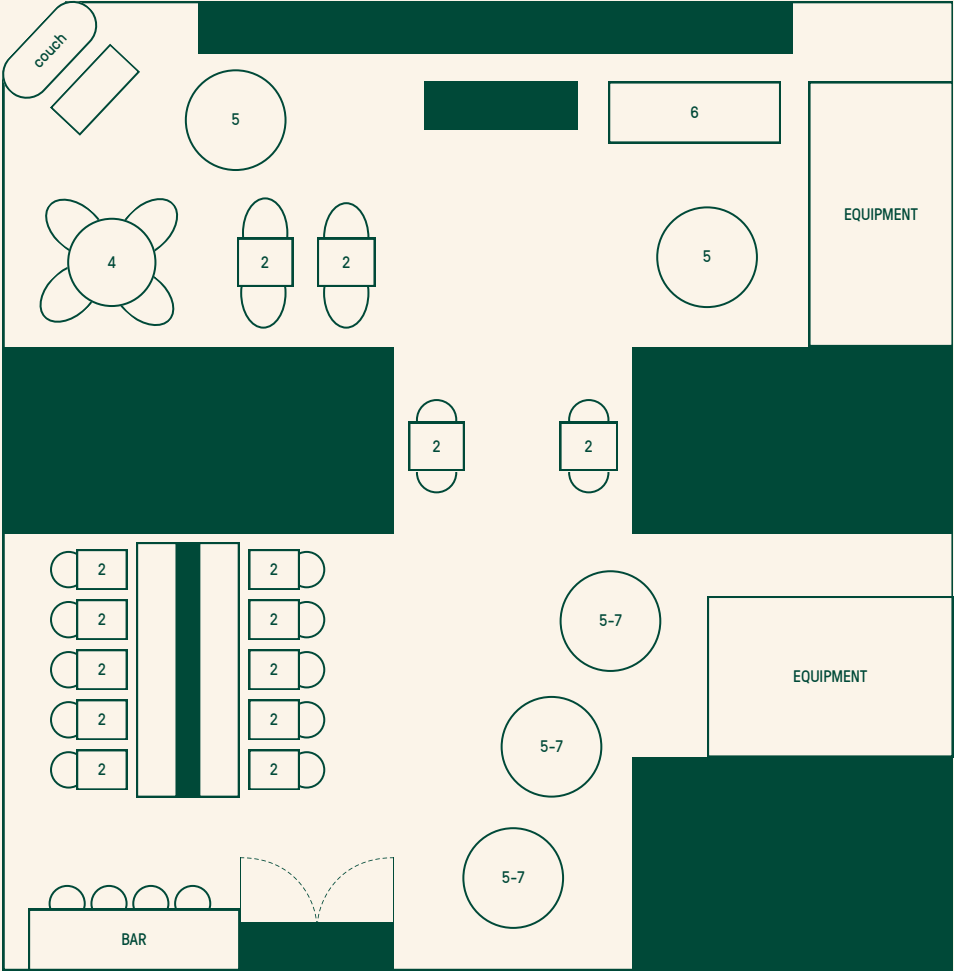
Satellite Bar
Open air patio overlooking Ventura Blvd
Heaters

CAPACITY

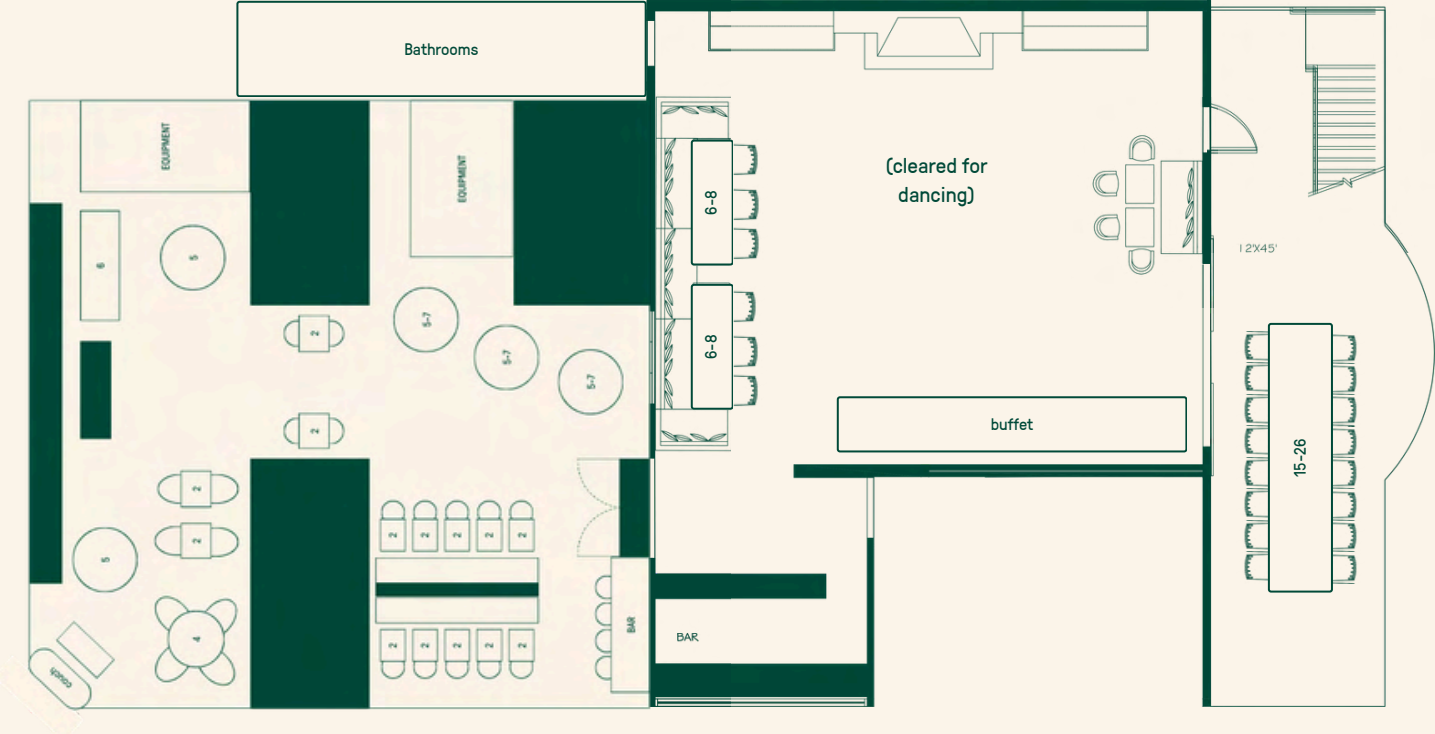
65 seated, 80 standing



ROOFTOP Furniture Plan



ENTIRE UPSTAIRS Furniture Plan



GARDEN



Casaléna Garden in Evening

CASALÉNA

GARDEN

The Casaléna “Garden” is our large, openair patio covered by lush greenery, lemon trees and bougainvillea's. This space stands alone on the west side of the property and has been home to countless weddings and formal events of up to 80 seated and 100 standing guests. Modern stationary umbrellas offer protection from the sun and state of the art heaters have been installed to keep our guests warm in the winter months. The “Garden” has its own private bar for ease and speed of service.

HIGHLIGHTS

- Private Bar
- Fireplace/Fountain
- Full Shading Capabilities

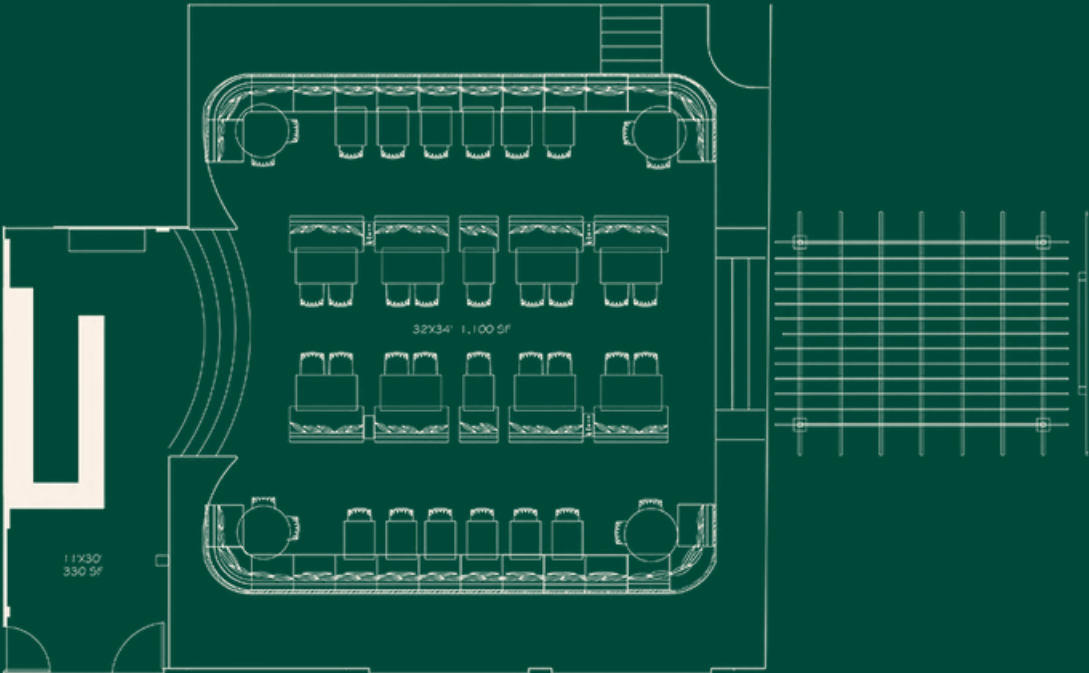
CAPACITY

85 Seated, 120 Standing



GARDEN

Furniture Plan



TERRACE



Casaléna Terrace in Daylight

CASALÉNA

TERRACE

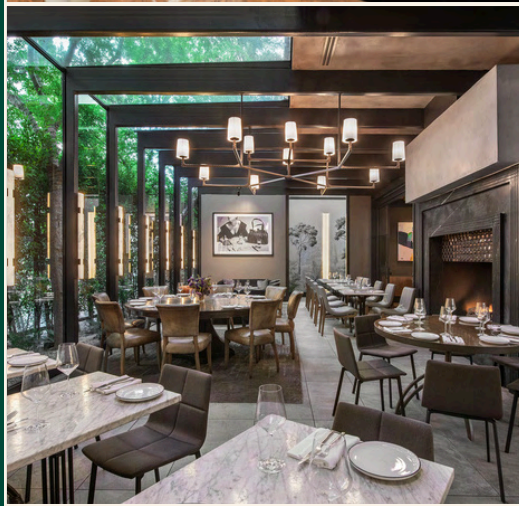
The Casaléna “Terrace” is a fully enclosed space with floor to ceiling glass that can be partially opened to the outdoor air. It can be converted into a private banquet room for up to 40 seated guests or 50 for standing room, tray pass/beverage service. There is a luxurious gas fireplace on the east wall providing both heat and ambiance. Modern, private curtains allow for the space to be exclusive to you and your guests.

HIGHLIGHTS

- Fireplace
- Indoor/Outdoor Feel
- Handicap Accessible
- Private Entrance from Ventura Blvd

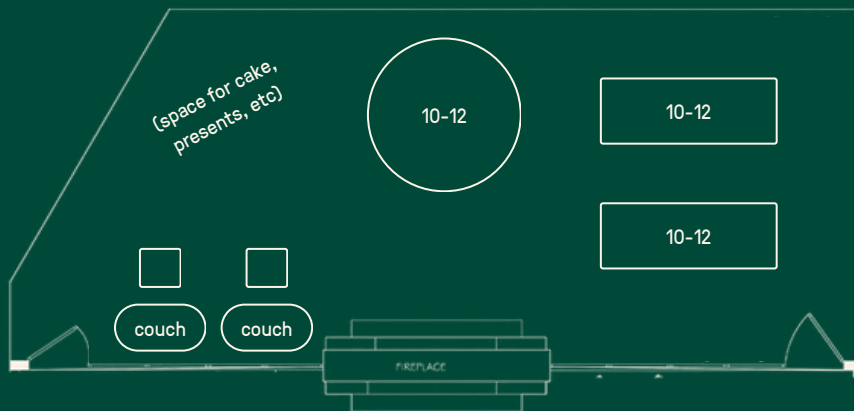
CAPACITY

40 Seated, 50 Standing



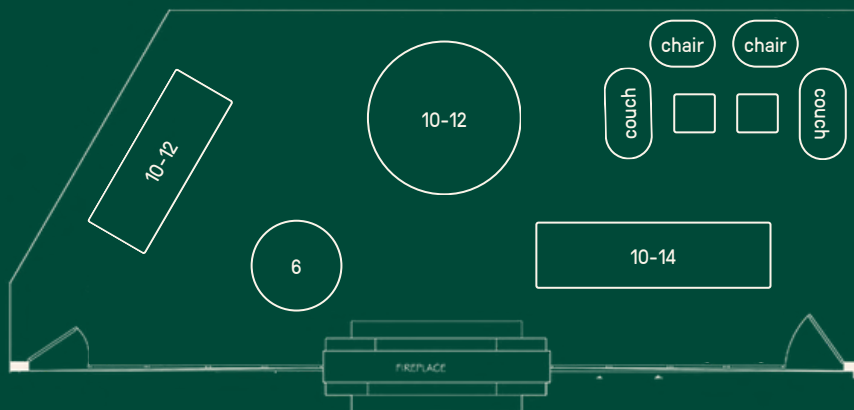
TERRACE

Furniture Plans



Plan A

Seating for 30-35 guests



Plan B

Seating for 44 guests



ATRIUM

Casaléna Atrium in Daylight

CASALÉNA

ATRIUM

The Casaléna “Atrium” is our largest indoor seating space in the main dining room. This room can be easily combined with the “Terrace” by opening the collapsible glass doors to increase capacity. The “Atrium” can be used for banquet seating up to 100 guests or standing room for 130. The room includes a luxurious gas fireplace, skylights, pocket doors and modern curtains for exclusivity.

HIGHLIGHTS

- Fireplace
- Gracious Skylights
- Olive Trees
- Handicap Accessible

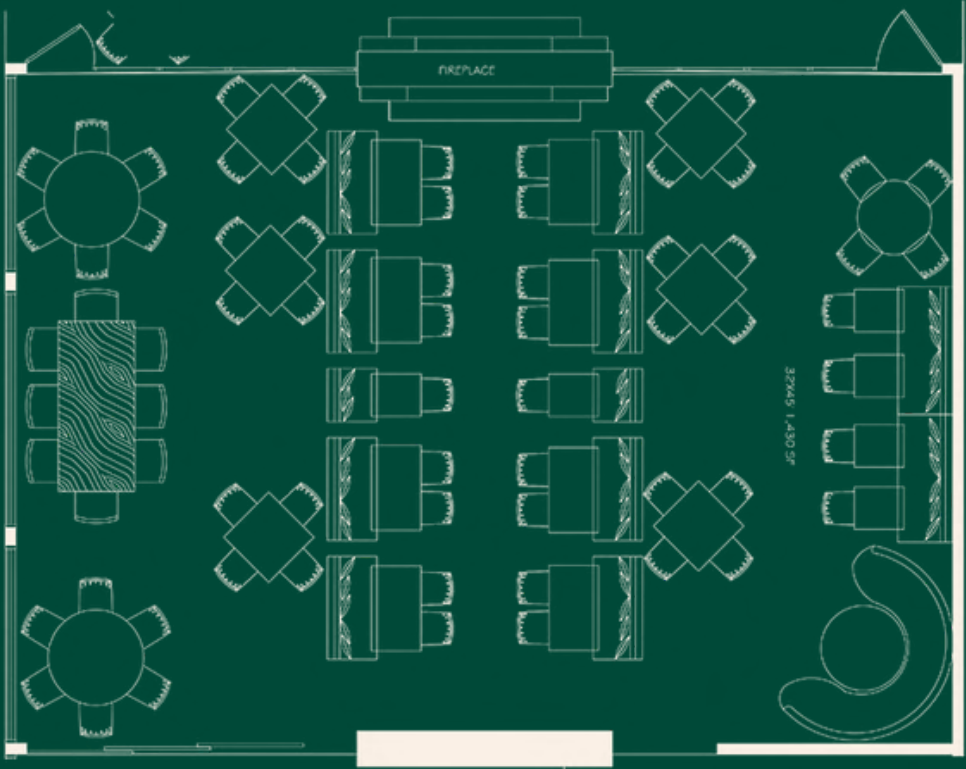
CAPACITY

100 Seated, 130 Standing



ATRIUM

Furniture Plan



PARKING LOT



Casaléna Parking Lot

CASALÉNA

FOOD & BEVERAGE



FAMILY STYLE DINNER

3 Courses

\$110+ PER PERSON.

\$10 ADDITIONAL SIDE. \$15 ADDITIONAL APPETIZER. \$25 ADDITIONAL LARGE PLATE. (PER PERSON)

TO START

SELECT 2



WHIPPED EGGPLANT

pickled pepper, toasted baguette,
olive oil



KALE, AVOCADO & WHITE BEAN

kale, shaved brussel sprouts, cannellini
beans, avocado, medjool dates, marcona
almond, hemp seed, date



MARGHERITA PIZZA

fresh mozzarella, pomodoro, basil

WAYGU MEATBALLS

ricotta, parmesan, pomodoro,
parsley



TUNA TARTARE

avocado, gooseberry, pickled fresno,
house made potato chips



GREEK SALAD

feta, persian cucumber, heirloom
tomato, kalamata olive, bell pepper

SIDES

SELECT 1



GRILLED BROCCOLINI

garlic, fresno chili



TRUFFLE FRIES

parmesan, vegan garlic aioli



WHIPPED POTATOES

shaved parmesan

SEASONAL VEGETABLE

DESSERT

MINIATURE APPLE TART

or

MINIATURE TIRAMISU

MAINS

SELECT 2

VODKA LUMACONI

spicy vodka sauce, ricotta,
pesto spice

WAGYU RIGATONI

ricotta, parmesan, pomodoro, parsley

SHRIMP SCAMPI

grilled prawns, classic scampi sauce, toasted
baguette



EGGPLANT PARMESAN

pomodoro, mozzarella, provolone,
parsley, lemon breadcrumb

PAN SEARED SALMON

coconut crust, cucumber mint salad,
calabrian honey

SHORT RIB

whipped potato, confit pearl onion, beef jus

CHICKEN PARMESAN

provolone, pomodoro, basil



BUTTERFLIED WHOLE BRANZINO

chimichurri, grilled lemon

FOR AN ADDITIONAL SURCHARGE
OF \$15 PER PERSON:

PRIME RIB-EYE

served with chimichurri

PRIME NEW YORK STRIP

served with chimichurri

LAMB CHOPS

served with chimichurri



: GLUTEN FREE



: VEGAN



: GLUTEN FREE UPON REQUEST



: VEGAN UPON REQUEST



FAMILY STYLE DINNER

4 Courses

\$125+ PER PERSON.
\$10 ADDITIONAL SIDE. \$15 ADDITIONAL APPETIZER. \$20 ADDITIONAL PIZZA/PASTA.
\$25 ADDITIONAL LARGE PLATE. (PER PERSON)

TO START

SELECT 3 ITEMS



WHIPPED EGGPLANT

charred eggplant, pickled peppers,
grilled baguette

WAYGU MEATBALLS

ricotta, parmesan, pomodoro

GRILLED CAESAR

charred little gems, parmesan,
lemon breadcrumb, black pepper



TUNA TARTARE

avocado, gooseberry, pickled fresno,
house made potato chips



GREEN SALAD

cucumber, feta, black olives,
parsley, chickpea



KALE, AVOCADO & WHITE BEAN

kale, shaved brussel sprouts, cannellini
beans, avocado, medjool dates, marcona
almond, hemp seed, date

SIDES

SELECT 1



GRILLED BROCCOLINI

garlic, fresno chili



TRUFFLE FRIES

parmesan, vegan garlic aioli



WHIPPED POTATOES

shaved parmesan

SEASONAL VEGETABLE

MAINS

SELECT 2



SHRIMP SCAMPI

grilled prawns, classic scampi sauce,
toasted baguette

EGGPLANT PARMESAN

pomodoro, mozzarella, provolone,
parsley, lemon breadcrumb

PAN SEARED SALMON

coconut crust, cucumber mint salad,
calabrian honey

SHORT RIB

whipped potato, confit pearl onion, beef
jus

CHICKEN PARMESAN

provolone, pomodoro, basil



BUTTERFLIED WHOLE BRANZINO

chimichurri, grilled lemon

FOR AN ADDITIONAL SURCHARGE
OF \$15 PER PERSON:

PRIME NEW YORK STRIP

served with chimichurri

PRIME RIB-EYE

served with chimichurri

LAMB CHOPS

served with chimichurri

PIZZA & PASTA

SELECT 1

VODKA LUMACONI

spicy vodka sauce, ricotta,
pesto spice

SWEET CORN AGNOLOTTI

roasted corn, brown butter,
pepitas, cilantro

WAGYU RIGATONI

ricotta, parmesan, pomodoro, parsley



MARGHERITA PIZZA

fresh mozzarella, pomodoro, basil

SPICY SOPPRESSATA PIZZA

fresh mozzarella, scamorza,
sopressata, calabrian honey

DESSERT

MINIATURE APPLE TART

or

MINIATURE TIRAMISU



:VEGAN



:VEGAN UPON REQUEST



:GLUTEN FREE



:GLUTEN FREE UPON REQUEST

PLATED DINNER

3 Courses

\$150 PER PERSON.

\$10 ADDITIONAL SIDE. \$15 ADDITIONAL APPETIZER. \$25 ADDITIONAL LARGE PLATE. (PER PERSON)

*AVAILABLE FOR 20 GUESTS OR LESS

TO START

SELECT 2, CHOICE OF:

 **ROASTED YELLOW & RED BEET SALAD**
fig, pistachios, lemon yogurt, watercress,
basil oil

 **TUNA TARTARE**
avocado, gooseberry, pickled fresno,
house made potato chips

 **GREEK SALAD**
feta, persian cucumber, heirloom
tomato, kalamata olive, bell pepper

 **ROASTED CAULIFLOWER**
paprika & turmeric marinade, shaved radish,
arugula, pickled raisin, walnut yogurt

MAINS

SELECT 2, CHOICE OF:

WAGYU RIGATONI
ricotta, parmesan, pomodoro, parsley

 **EGGPLANT PARMESAN**
pomodoro, mozzarella, provolone,
parsley, lemon breadcrumb

PAN SEARED SALMON
coconut crust, cucumber mint salad,
calabrian honey

CHICKEN PARMESAN
provolone, pomodoro, basil

 **BUTTERFLIED HALF BRANZINO**
chimichurri, grilled lemon

FILET AU POIVRE
green peppercorn sauce, french fries

SIDES

SELECT 2 FOR THE TABLE:

 **GRILLED BROCCOLINI**
garlic, fresno chili

 **TRUFFLE FRIES**
parmesan, vegan garlic aioli

 **WHIPPED POTATOES**
shaved parmesan

SEASONAL VEGETABLE

DESSERT

MINIATURE APPLE TART
or
MINIATURE TIRAMISU

FOR AN ADDITIONAL SURCHARGE
OF \$15 PER PERSON:

16 OZ PRIME RIB-EYE
served with chimichurri

12 OZ PRIME NEW YORK STRIP
served with chimichurri

LAMB CHOPS
served with chimichurri

 :VEGAN

 :VEGAN UPON REQUEST

 :GLUTEN FREE

 :GLUTEN FREE UPON REQUEST



FAMILY STYLE BRUNCH

2 Courses

\$55 PER PERSON

NON-ALCOHOLIC BEVERAGE PACKAGE - \$10 PER PERSON (DRIP COFFEE, HOT/ICED TEA, LEMONADE, SOFT DRINKS) / FRESH JUICE ADD-ON - \$5 PER PERSON

TO START

 SEASONAL FRUIT

ASSORTED PASTRY BASKET

SIDE ADD ON

+6

 VEGAN SAUSAGE

BACON

TURKEY SAUSAGE

SAUTEED SPINACH

+8

PROSCUITTO

SMOKED SALMON

MAINS

SELECT 3

served with smashed potatoes



AVOCADO TOAST

9 grain multigrain toast, avocado, pesto, pickled pearl onions, micro greens

LENA'S BENEDICT

organic poached eggs, hollandaise, smoked paprika, chives, english muffin

**only available for parties less than 30 guests

SEASONAL FRENCH TOAST

chef's choice of seasonal ingredients and accompaniments

BREAKFAST BURRITO

organic scrambled eggs, bacon, poblano, hash brown, monterey jack in a flour tortilla served with jalapeño salsa verde, tomatillo salsa



FALAFEL BOWL

falafel, avocado, tabouli, tomato, marinated cucumber, pickled cabbage, pickled onion, garlic sauce, choice of hummus or whipped eggplant



KALE, AVOCADO & WHITE BEAN

kale, shaved brussel sprouts, cannellini beans, avocado, medjool dates, marcona almond, hemp seed, date vinaigrette

VODKA LUMACONI

spicy vodka sauce, ricotta, pesto spice

PREMIUM PLATES

+ 5

 BREAKFAST BOWL

organic scrambled eggs, avocado, spinach, smashed potatoes, served with a side of brava sauce

SMOKED SALMON TOAST

cream cheese, smoked salmon, marinated cucumber, pickled red onion, capers, dill, choice of sourdough or bagel



 :VEGAN

 :VEGAN UPON REQUEST

 :GLUTEN FREE

 :GLUTEN FREE UPON REQUEST

FAMILY STYLE LUNCH

3 Courses

\$70 PER PERSON.

NON-ALCOHOLIC BEVERAGE PACKAGE: \$10 PER PERSON PERSON (DRIP COFFEE, HOT/ICED TEA, LEMONADE, SOFT DRINKS)

\$10 ADDITIONAL SIDE. \$15 ADDITIONAL APPETIZER. \$25 ADDITIONAL LARGE PLATE (PER PERSON)

TO START

SELECT 2 ITEMS



WHIPPED EGGPLANT

charred eggplant, pickled peppers,
pan de cristal



GREEK SALAD

feta, persian cucumber, heirloom tomato,
kalamata olive, bell pepper



STRACCIATELLA

whipped burrata, seasonal fruit, arugula,
basil oil, spicy honey, pistachio

GRILLED CEASAR SALAD

charred little gems, parmesan, lemon
breadcrumbs



KALE AVOCADO & WHITE BEAN SALAD

kale, shaved brussel sprouts, cannellini beans,
avocado, medjool dates, marcona almond,
hemp seed, date

WAGYU MEATBALLS

ricotta, parmesan, pomodoro



TUNA TARTARE

avocado, gooseberry, pickled fresno,
house made potato chips

SIDES

SELECT 1



GRILLED BROCCOLINI

garlic, fresno chili



FRENCH FRIES

parmesan, vegan garlic aioli

SEASONAL VEGETABLE

MAINS

SELECT 2

VODKA LUMACONI

spicy vodka sauce, ricotta,
pesto spice

CHICKEN PARMESAN

provolone, pomodoro, basil

SWEET CORN AGNOLOTTI

roasted corn, brown butter,
pepitas, cilantro

EGGPLANT PARMESAN

pomodoro, mozzarella, provolone, parsley,
lemon breadcrumb

PAN SEARED SALMON

coconut and pistachio crust,
calabrian honey

PESTO RIGATONI

sun-dried tomato, burrata,
pine nuts, breadcrumbs

PREMIUM +10

STEAK FRITES

hanger steak, au poivre, french fries



BUTTERFLIED WHOLE BRANZINO

chimichuri, grilled lemon

DESSERT

MINIATURE APPLE TART

or

MINIATURE TIRAMISU

SERVICE CHARGE \$5 PER PERSON FOR OUTSIDE DESSERT



:VEGAN



:VEGAN UPON REQUEST



:GLUTEN FREE



:GLUTEN FREE UPON REQUEST

BUFFET

\$90 PER PERSON

SALADS

SELECT 1



KALE, AVOCADO & WHITE BEAN

kale, shaved brussel sprouts, cannellini beans, avocado, medjool dates, marcona almond, hemp seed, date



GREEK SALAD

feta, persian cucumber, heirloom tomato, kalamata olive, bell pepper

GRILLED CAESAR

charred little gems, parmesan, lemon breadcrumb, black pepper

PASTA

SELECT 1

VODKA LUMACONI

spicy vodka sauce, ricotta, pesto spice

PESTO RIGATONI

tomato, burrata, pine nuts, breadcrumbs

WAGYU RIGATONI

wagyu beef rage, parmesan, parsley

MAINS

SELECT 2



EGGPLANT PARMESAN

pomodoro, mozzarella, provolone, parsley, lemon breadcrumb

PAN SEARED SALMON

coconut crust, cucumber mint salad, calabrian honey

SHORT RIB

whipped potato, confit pearl onion, beef jus

CHICKEN PARMESAN

provolone, pomodoro, basil

FOR AN ADDITIONAL SURCHARGE
OF \$15 PER PERSON:



BRANZINO FILET

chimichurri, grilled lemon

PRIME RIB-EYE

served with chimichurri

PRIME NEW YORK STRIP

served with chimichurri

SIDES

SELECT 1



GRILLED BROCCOLINI

garlic, fresno chili

WHIPPED POTATOES

shaved parmesan



TRUFFLE FRIES FRENCH FRIES

parmesan , vegan garlic aioli

FOR AN ADDITIONAL SIDE
\$10 PER PERSON

DESSERT

MINIATURE APPLE TART

or

MINIATURE TIRAMISU



:VEGAN



:VEGAN UPON REQUEST



:GLUTEN FREE



:GLUTEN FREE UPON REQUEST

GRAND BUFFET

\$125 PER PERSON

SALADS

COMES WITH ALL 3



KALE, AVOCADO & WHITE BEAN

kale, shaved brussel sprouts, cannellini beans, avocado, medjool dates, marcona almond, hemp seed, date



GREEK SALAD

feta, persian cucumber, heirloom tomato, kalamata olive, bell pepper

GRILLED CAESAR

charred little gems, parmesan, lemon breadcrumb, black pepper

MAINS

SELECT 2



EGGPLANT PARMESAN

pomodoro, mozzarella, provolone, parsley, lemon breadcrumb

PAN SEARED SALMON

coconut crust, cucumber mint salad, calabrian honey

SHORT RIB

whipped potato, confit pearl onion, beef jus

CHICKEN PARMESAN

provolone, pomodoro, basil

PRIME NEW YORK STRIP

served with chimichurri

FOR AN ADDITIONAL SURCHARGE
OF \$15 PER PERSON:



BRANZINO FILET

chimichurri, grilled lemon

PRIME RIB-EYE

served with chimichurri

SIDES

SELECT 2



GRILLED BROCCOLINI

garlic, fresco chili

WHIPPED POTATOES

shaved parmesan



TRUFFLE FRIES

FRENCH FRIES

parmesan , vegan garlic aioli

FOR AN ADDITIONAL SIDE
\$10 PER PERSON

DESSERT

MINIATURE APPLE TART

or

MINIATURE TIRAMISU

PASTA

SELECT 1

VODKA LUMACONI

spicy vodka sauce, ricotta, pesto spice

PESTO RIGATONI

tomato, burrata, pine nuts, breadcrumbs

WAGYU RIGATONI

wagyu beef rage, parmesan, parsley



:VEGAN



:VEGAN UPON REQUEST



:GLUTEN FREE



:GLUTEN FREE UPON REQUEST

STATIONS

CHEESE & CHARCUTERIE DISPLAY

\$12/person

Paired with a variety of dried & fresh fruits, olives, nuts & pickled vegetables.
Served with crackers, bread & mustard.

WHIPPED EGGPLANT & HUMMUS DISPLAY

\$12/person

Served with pita crackers & crudite

ASSORTED PIZZA STATION

\$23/pizza

Selection of margherita, spicy soppressata, & truffle

DESSERT STATION

SELECT 3 • \$15/person

MINI CHOCOLATE POT DE CREME VERRINE

MINI LEMON MERINGUE VERRINE

MINI TIRAMISU VERRINE

MINI CHOCOLATE CUPCAKES

MINI VANILLA CUPCAKES

MINI STRAWBERRY CUPCAKES

MINI LEMON CUPCAKES

MINI CARAMEL CUPCAKES

STRAWBERRY TARTLETS

CHOICE OF 2 COOKIES

Chocolate chip, oatmeal raisin, red velvet white
chocolate chip, sugar



:VEGAN



:VEGAN UPON REQUEST



:GLUTEN FREE



:GLUTEN FREE UPON REQUEST

TRAY PASS

PRICED PER HOUR

4 ITEMS FOR \$35. 5 ITEMS FOR \$43. 6 ITEMS FOR \$50. (PER PERSON)

SAVORIES

STEAK CROSTINI

horseradish aioli, caramelized onion, watercress

RED PEPPER CROSTINI

marinated bell pepper, eggplant purée, whipped ricotta, parsley, crostini

TANDOORI CHICKEN SKEWERS

marinated tandoori chicken, pear onion, bell pepper

CAPRESE SKEWERS

cherry tomato, marinated mozzarella, basil, aged balsamic reduction

PEKING DUCK TACO

crispy duck confit, black garlic, pickled red onions, micro cilantro

CHICKEN SAMOSAS

grilled spiced chicken, yogurt, tamarind glaze, micro cilantro

FIG AND GORGONZOLA TART

figs, blue cheese, wildflower honey, aged balsamic

PIGS IN A BLANKET

kobe sausage, honey mustard

MINI CASALÉNA SLIDERS

wagyu beef, ketchup, pickled, swiss cheese, brioche bread

CRAB CAKES

backfin crab, garlic aioli, lemon zest, micro cilantro

WAGYU MEATBALLS

wagyu beef, pomodoro sauce, shaved parmesan, parsley

HONEYDEW GAZPACHO

chilled honeydew melon, cucumber, bell pepper, basil oil, golden balsamic, mint

SALMON TARTARE

salmon, ponzu-soy dressing, spicy aioli, wasabi, fresno chili, furikake spice, seaweed cone

TUNA TARTARE

bluefin tuna, ponzu-soy dressing, spicy aioli, wasabi, fresno chili, furikake spice, seaweed cone

PREMIUM +5

HAMACHI CRUDO MINI

ponzu chili & leeks

LAMB LOLLIPOPS

hermoula, harrisa oil

DESSERT

MINI CUPCAKES

flavors: caramel, strawberry, lemon, chocolate

MINI COOKIES

flavors: chocolate chip, oatmeal, sugar

MINI VERRINES

flavors: pot de creme chocolate, lemon meringue, seasonal mousse



: VEGAN



: VEGAN UPON REQUEST



: GLUTEN FREE



: GLUTEN FREE UPON REQUEST



BRUNCH TRAY PASS

PRICED PER HOUR

4 ITEMS FOR \$30 PER PERSON. 5 ITEMS FOR \$38 PER PERSON

BREAKFAST SLIDERS

Brioche Cheddar, Scrambled Egg, Apple
Wood Bacon

MINI GRANOLA PARFAITS

House granola, blood orange greek
yogurt

FRENCH TOAST STICKS

Served with maple syrup

SMOKE SALMON CROSTINI-CRISP HOUSE BREAD

Creme fraiche, Smoked salmon, pickled onion,
lemon zest.

MINI SPINACH AND FETA LATTICE

Puff pastry, Spinach and Feta mix



:VEGAN



:VEGAN UPON REQUEST



:GLUTEN FREE



:GLUTEN FREE UPON REQUEST

BAR PACKAGES

ALL BAR PACKAGES INCLUDE DRIP COFFEE, HOT/ICED TEA, LEMONADE & SOFT DRINKS
** 2 HOUR MINIMUM

BEER & WINE

\$18 PER PERSON PER HOUR

BEER

IMPORTED & DOMESTIC BEER

BEER

HOUSE RED, WHITE, ROSE &
SPARKLING WINES

STANDARD BAR PACKAGE

\$25 PER PERSON PER HOUR

HOUSE BRANDS

SKYY, REDEMPTION, BACARDI, ACRE MEZCAL,
BEEFEATER, PIEDRA AZUL

BEER

WINE

NON-ALCOHOLIC DRINK PACKAGE

\$10 PER PERSON
FOR A 3-HOUR EVENT

INCLUDES DRIP COFFEE,
HOT/ICED TEA, LEMONADE &
SOFT BEVERAGES

**SHOTS ARE NOT INCLUDED IN
ALL BAR PACKAGES

PREMIUM BAR PACKAGE

\$35 PER PERSON PER HOUR

PREMIUM BRANDS

GREY GOOSE, BELVEDERE, KETEL ONE, BASIL HAYDEN,
CASAMIGOS, DON JULIO, BOMBAY SAPPHIRE,
HENDRICKS, JOHNNIE WALKER BLACK LABEL

BEER

WINE

ULTRA PREMIUM BRANDS AVAILABLE ON CONSUMPTION

CLASE AZUL, DON JULIO 1942, MACALLAN 18, JOHNNIE
WALKER BLUE LABEL, STOLI ELITE,
VEUVE CLICQUOT, BILLECARD SAMON ROSE.

BEER AND WINE BRANDS AVAILABLE UPON REQUEST.





PEKING DUCK TACO



WAGYU MEATBALLS



TUNA TARTARE



RED PEPPER CROSTINI



CAPRESE SKEWERS



CASALÉNA SLIDERS



BREAKFAST SLIDERS



GRANOLA PARFAITS



SPINACH & FETA LATTICE



HAMACHI CRUDO



CRAB CAKES



HONEYDEW GAZPACHO



PRICING

For full and partial space buyout options,
please email our sales team at:

events@casalena.la

We are pleased you are considering Casaléna for
your event, and are eager to provide you with that
unique touch which will make your event a truly
memorable occasion.



FREQUENTLY ASKED QUESTIONS

What is the allotted time for an event booking?

The standard duration of an event is 3 hours. Additional time incurs additional fees.

When can I start setting up?

You and your vendors can access the space to begin setup 1 hour prior to your event.

How are events priced?

Your event manager will create a custom quote for you based on your event needs, number of guests, and food and beverage options. This will also include an 18% gratuity fee and a 5% admin fee.

Are deposits refundable?

All deposits are non-refundable. Once you make a deposit, we reserve your date and space exclusively for you, turning away all other inquiries. We appreciate your understanding and commitment.

Can I bring decor?

Yes, you can bring decor such as flowers, balloons, signage, etc. Decor that is not permitted is glitter, confetti & tapered open flame candles.

Do you offer food tastings?

We don't offer food tastings, however we encourage you to come into the restaurant anytime to try our incredible menu!

Do you have valet?

Yes, Curbstand is our third party valet service, and we can connect you to them upon request. The pricing is \$7 during lunch, and \$9 during dinner.



CASALÉNA

FOR THE YOUNG AT HEART.

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