

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 pinkish-orange 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" in smaller white letters below it.

# CASALEÑA

FOR THE YOUNG AT HEART

22160 VENTURA BOULEVARD • WOODLAND HILLS CA • 91364 • [WWW.CASALENA.LA](http://WWW.CASALENA.LA) • [@CASALENA.LA](https://www.instagram.com/casalena_la)





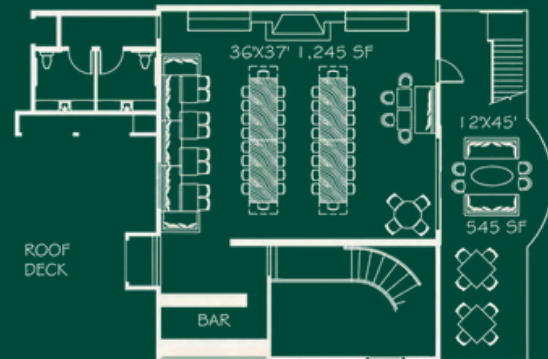
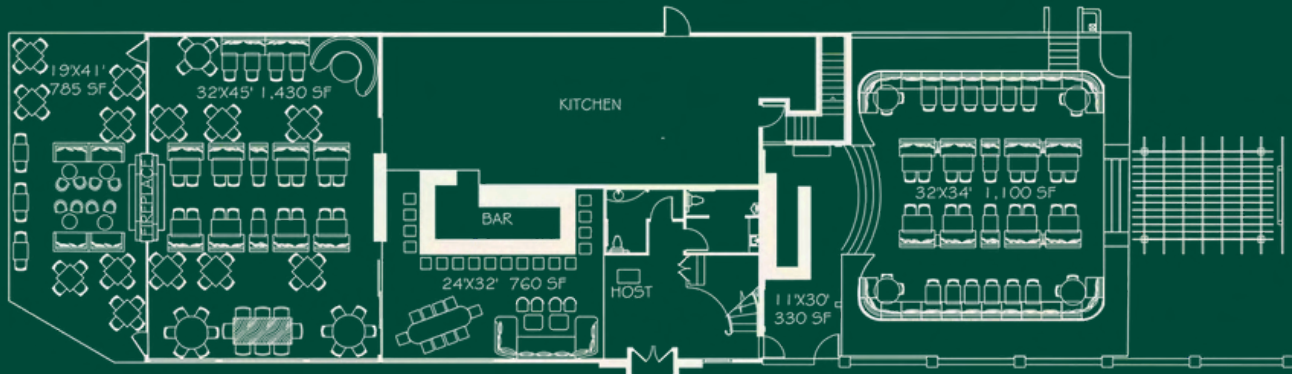
## WELCOME TO CASALÉNA

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, private restrooms, fireplace, and private terrace that overlooks our open-air garden. It can be used as banquet seating for 65 guests or converted into a lounge/standing room for up to 100. The doors can be opened for fresh air flow from the terrace.

## HIGHLIGHTS

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

## CAPACITY

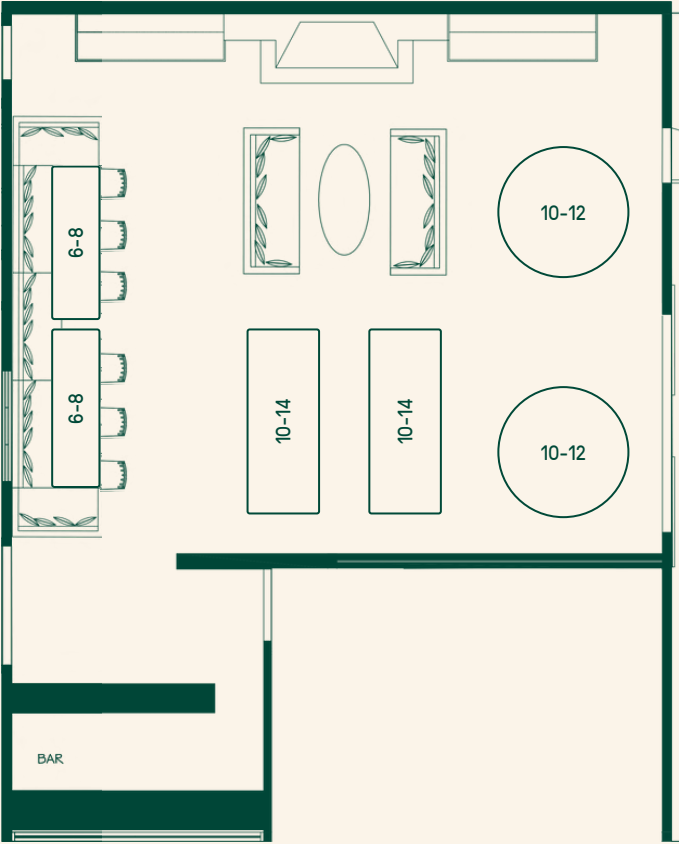
65 Seated, 100 Standing

\*\*Only available when booking the entire upstairs (Sunroom, Sundek 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

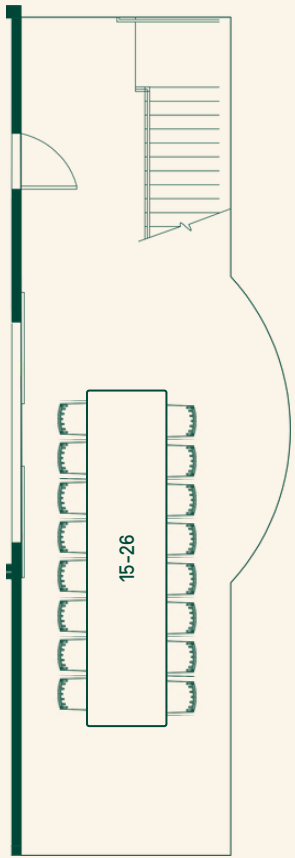
26 Seated





# SUNDECK

Furniture Plan



# ROOFTOP

Casaléna Rooftop at Daylight

CASALÉNA



# ROOFTOP

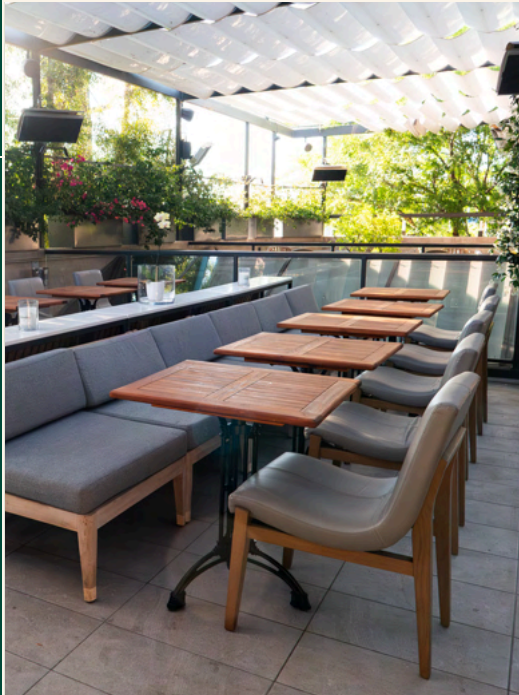
Experience the allure of the open air on Casaléna's stunning rooftop, a versatile space designed to accommodate any event under the sun or stars. Whether set up for elegant banquet seating or a lively cocktail party, this rooftop venue offers a breathtaking backdrop of the city skyline, making it an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

## HIGHLIGHTS

Satellite Bar  
Open air patio overlooking Ventura Blvd  
Heaters

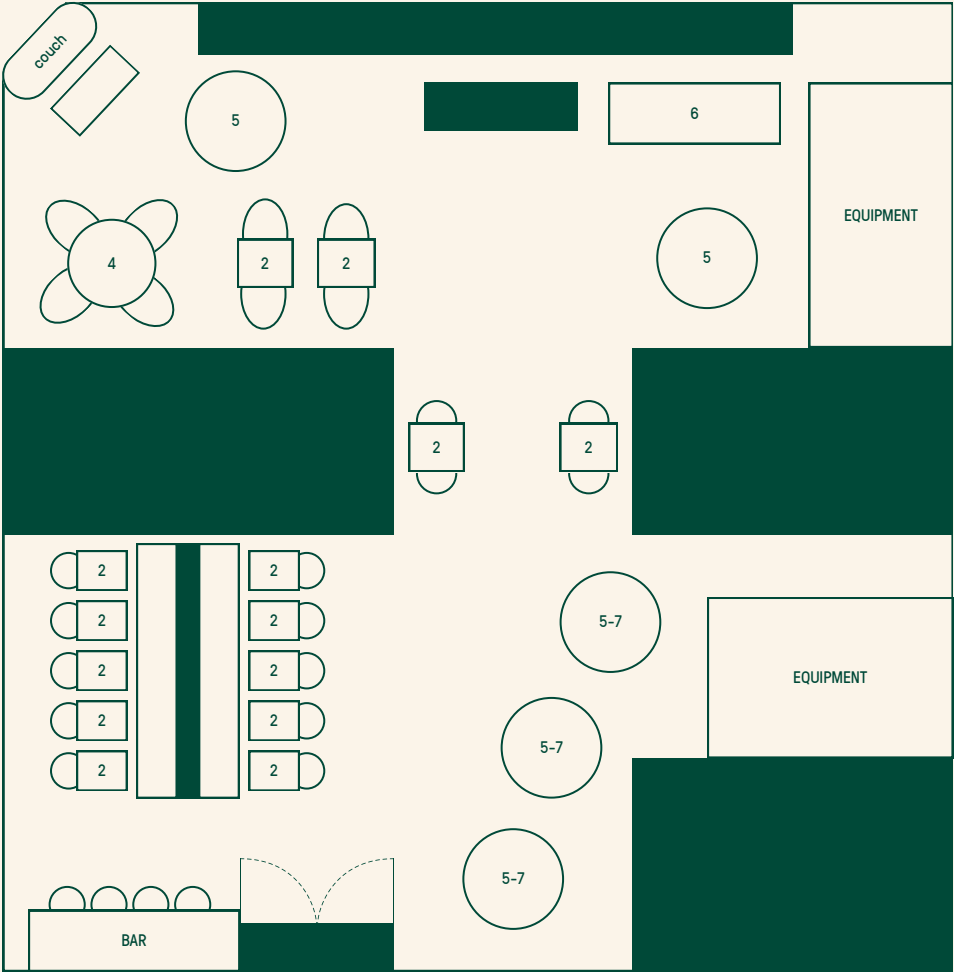
## CAPACITY

65 seated, 80 standing



# ROOFTOP

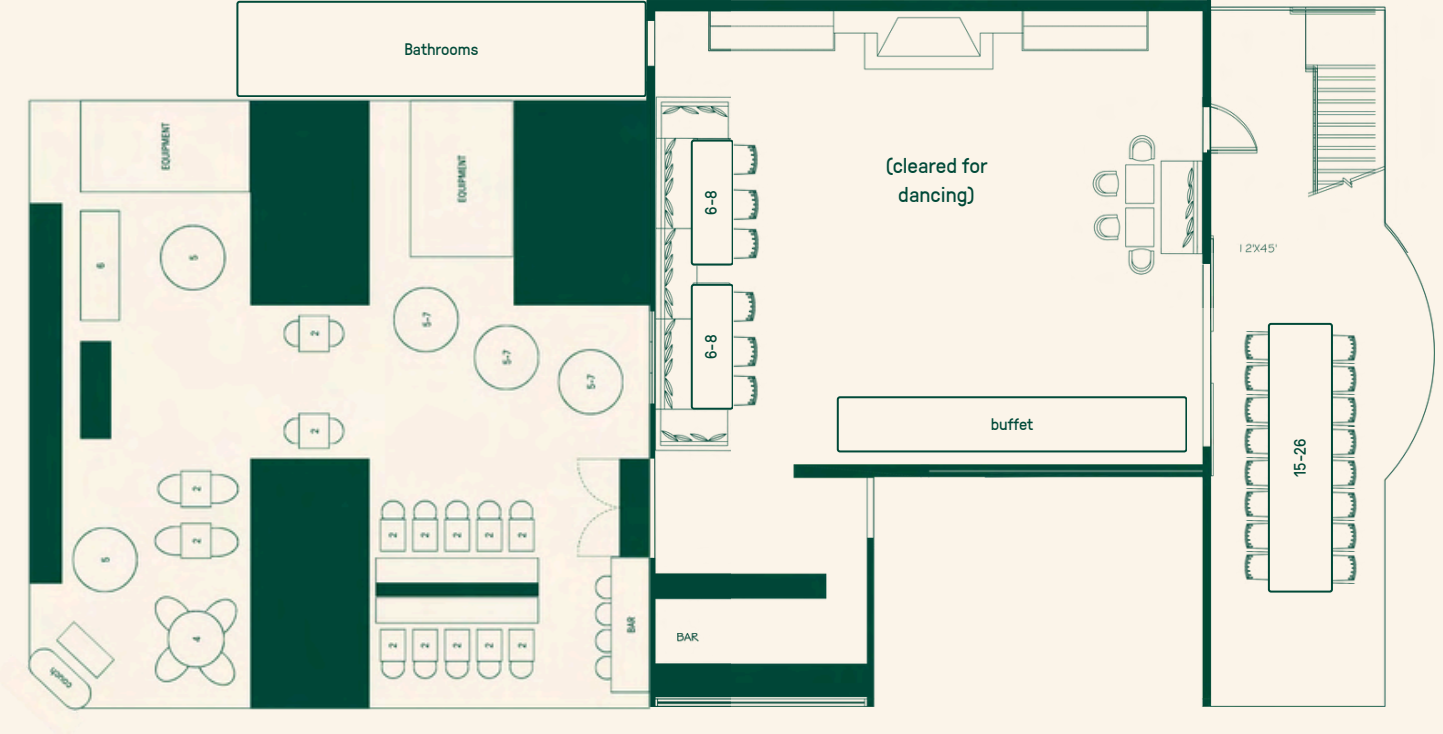
## Furniture Plan





# ENTIRE UPSTAIRS

Furniture Plan



# GARDEN



Casaléna Garden in Evening

## CASALÉNA



# GARDEN

The Casaléna “Garden” is our large, open-air 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
- Built in Altar

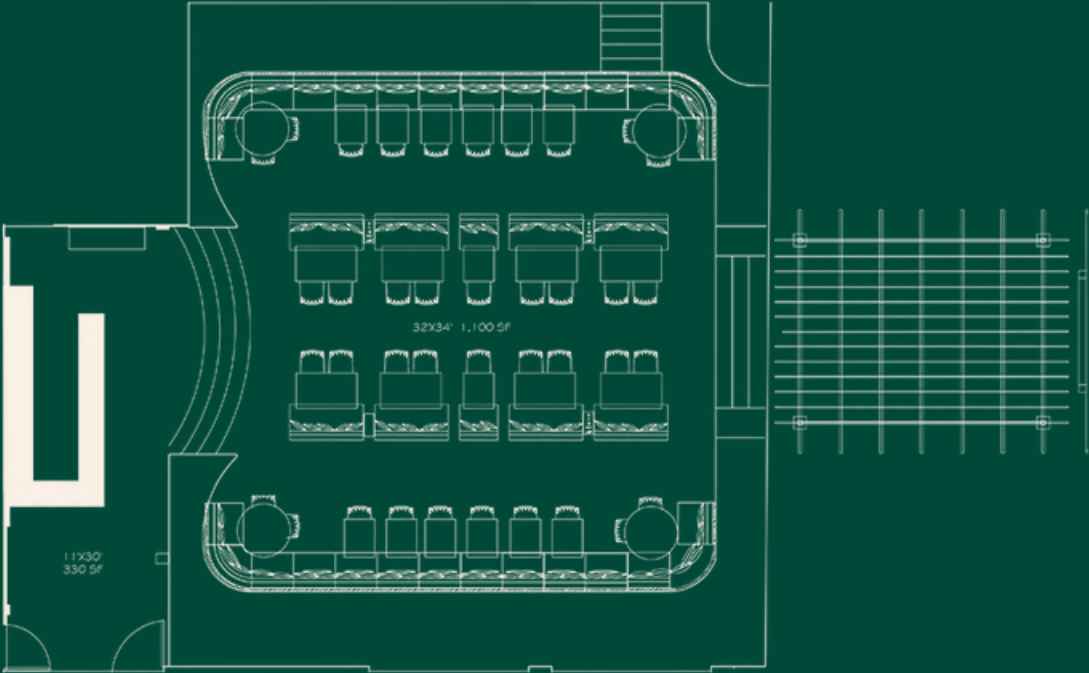
## CAPACITY

85 Seated, 120 Standing



# GARDEN

## Furniture Plan





# TERRACE



Casaléna Terrace in Daylight

CASALÉNA



# TERRACE

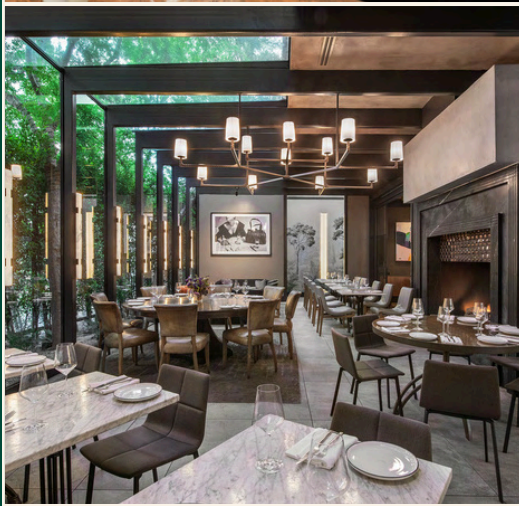
The Casaléna “Terrace” is a fully enclosed space with floor to ceiling glass that can be partially opened to the outdoor air. It can be converted into a private banquet room for up to 40 seated guests or 50 for standing room, tray pass/beverage service. There is a luxurious gas fireplace on the east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

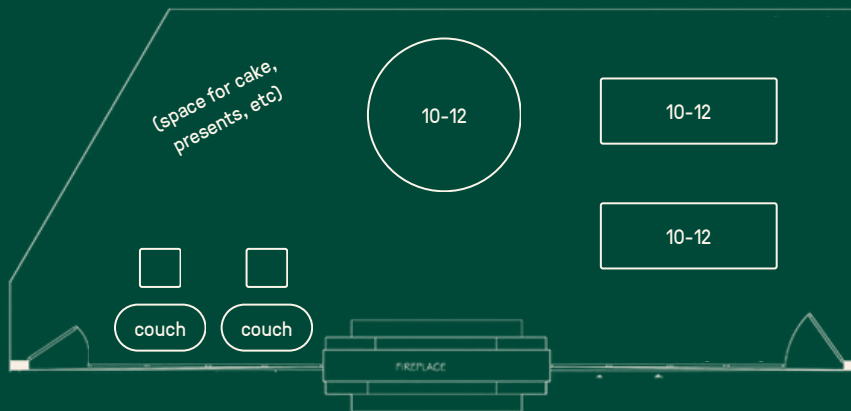
40 Seated, 50 Standing





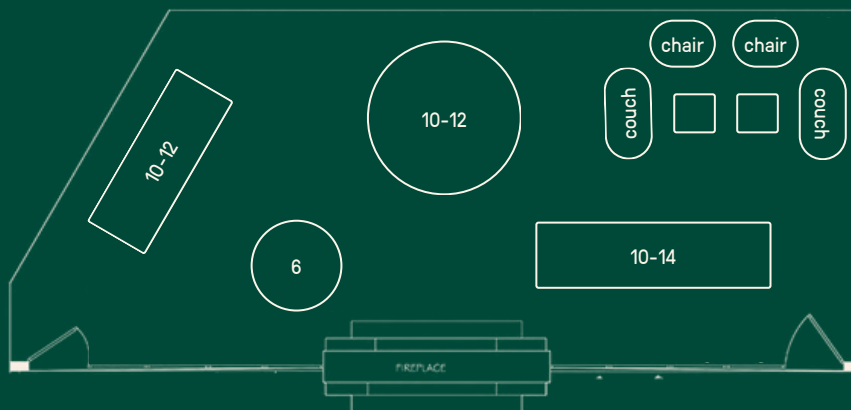
# TERRACE

## 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

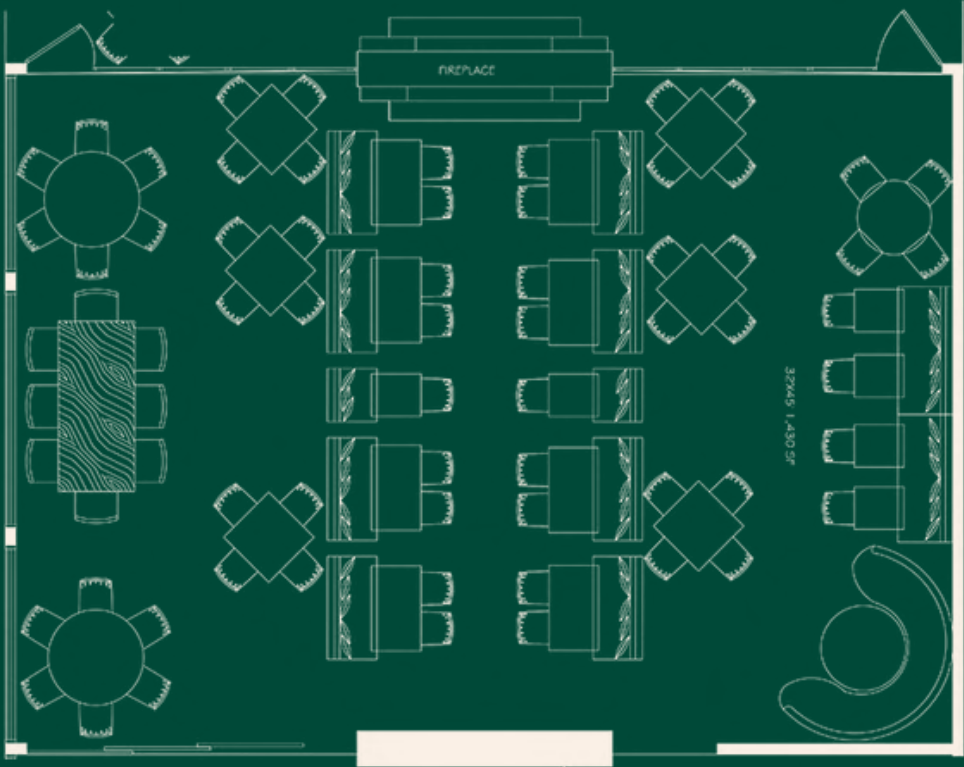
## CAPACITY

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

### APPLE TART

or

### 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:

### 16 OZ PRIME RIB-EYE

served with chimichurri

### 12 OZ 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:

**12 OZ PRIME NEW YORK STRIP**  
served with chimichurri

**16 OZ 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

APPLE TART or 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)


## 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

**APPLE TART**  
or  
**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) / JUICE BAR - \$15 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 or baby mesclun salad



AVOCADO TOAST

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

BREAKFAST SANDWICH

organic eggs, bacon, provolone

LENA'S BENEDICT

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

\*\*only available for parties less than 30 guests

CHALLAH 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

## 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

tomodoro, 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

### APPLE TART or TIRAMISU

SERVICE CHARGE \$5 PER PERSON FOR OUTSIDE DESSERT



: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

### 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

### 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

### ROASTED LAMB

served with chimichurri

## SIDES

SELECT 1



### 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

APPLE TART or 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

## 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

### 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

### 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

### ROASTED LAMB

served with chimichurri

## SIDES

SELECT 2



### 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

APPLE TART or TIRAMISU



: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 PACKAGES INCLUDE WATER SERVICE, AND SODA  
\*\* 2 HOUR MINIMUM

## BEER & WINE

\$18 PER PERSON PER HOUR

### BEER

Peroni Nastro Azzurro - Italy  
Estrella Damm Lager - Spain

### RED

Malbec, Graffigna,  
San Juan, Argentina,

Cabernet Sauvignon, Bonanza  
by Caymus, CA

### WHITE

Sauvignon Blanc, Emmolo,  
Napa Valley, CA

Chardonnay, Kapala,  
Russian River Valley, CA

### ROSE

Grenache, M. Chapoutier,  
Cotes- Du- Rhone, France

### SPARKLING

Prosecco, Ostro,  
Romagna, Italy

## STANDARD BAR PACKAGE

\$25 PER PERSON PER HOUR

### HOUSE BRANDS

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

### BEER

### WINE

## 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,  
VUEVE 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](mailto: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.

22160 VENTURA BOULEVARD • WOODLAND HILLS CA • 91364 • [WWW.CASALENA.LA](http://WWW.CASALENA.LA) • [@CASALENA.LA](https://www.instagram.com/CASALENA.LA)