


RUSTIC CANYON
private events



ABOUT US

As the flagship of the Rustic Canyon Family restaurant group, we're a welcoming dining destination that embraces a slow food approach and celebrates the world-class ingredients found at the Santa Monica Farmers' Market.

Under James Beard-nominated Chef/Owner Jeremy Fox (also behind our sister spot Birdie G's and author of the celebrated cookbook, *On Vegetables*), dishes shift with the numerous micro-seasons and can change almost daily. His vision for simplicity shines through in the eclectic, yet comforting menu filled with an array of beautiful vegetables, local seafood, housemade terrines and charcuterie, and California's finest meats and poultry. The whole team honors the people who bring us those ingredients by creatively showcasing and cross-utilizing every element, drawing upon a vast larder, and making nearly everything in-house, right down to the sea salt and cultured butter.

Rustic Canyon Family Wine Director and Esters Co-Owner Kathryn Coker designed the 300+ wine list, which showcases small producers focused on soil health and chemical-free practices in the vineyard. Despite the bar's very small footprint, longtime Bar Manager Justin Dicken crafts a truly astonishing array of bitters, tinctures, orgeats, liqueurs and more for his classic and seasonal cocktails—all of which feature small-batch spirits and ingredients he picks up weekly at the nearby farmers' market.

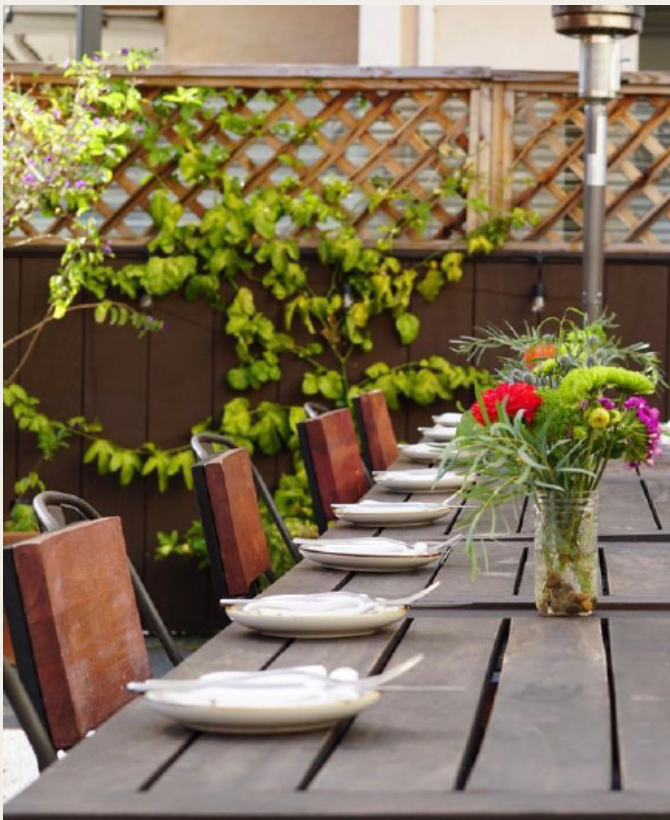
We've outlined some of our basic packages, but please let us know if you are interested in adjusting any of these options! We pride ourselves on working with our guests to create a very special, delicious and memorable experience.



OUR SPACES

Garden Patio

Our private dining space tucked away in the back of Rustic Canyon. This is the perfect spot to host up to 25 guests seated or standing reception style.



OUR SPACES

Family Table

Our Family Table is apart of Rustic Canyon's main dining room & is perfect for hosting relaxing business dinners or family gatherings for up to 14 guests.



OUR SPACES

Full Restaurant buyout

Have us all to yourself!

Up to 65 people seated or standing reception. Rustic Canyon is perfect place to celebrate your birthday, family gatherings, swanky soirees & office parties!

Restaurant buyouts include:
Garden Patio
Lounge/Bar
Main Dining Room



FAMILY-STYLE SAMPLE MENU

\$90 per person

We can work with you to create a family-style menu, tailored for your celebration and based on seasonal ingredients and market availability.

Please note: Our menu changes daily, items that are listed on this menu might not be available at the time of your event

SNACKS

lavender almonds
marinated olives
milo & olive bread

COLD (choose two)

The Garden Of red gems, persimmon vinaigrette, avocado, & flowers
beets & berries: guinoa, avocado, Anson Mills buckwheat, amaranth, & pistachio
winter citrus salad with fennel, tapenade, & oregano

HOT (choose two)

'sonora' flour spaghetti alla puttanesca, 'bloomsdale' spinach, & parmigiano
bay scallops with Weiser Farms sunchokes & brown butter
fried Flora Bella broccoli, 'fresno' peppers, & white cheddar fonduta

MAINS (choose two)

poached Mt. Lassen trout, 'red kyoto' carrots, 'guajillo' pepper
roast petaluma chicken with The Garden Of's chicory caesar
prime Brandt sirloin cap au poivre with Weiser Farms potatoes

DESSERT (choose two)

coconut rice pudding with Tamai Farms rhubarb and strawberries
'arkansas black' apple cake, whey caramel, & whipped creme fraiche
vanilla bean cheesecake, rainbow citrus, & flowers



outside dessert fee: \$7 per person

A 4% surcharge is added by the restaurant to help offer fully covered healthcare to our employees.

menu subject to change based on available ingredients

BEVERAGES

Our bar program reflects the same hyper-seasonal approach that we follow in the kitchen.

Select 3 of the below signature cocktails for your event.

If you have a special cocktail in mind, please let us know so we can shake or stir something up!

SIGNATURE COCKTAILS

don draper

1960's style rye old fashioned

the right decision

mezcal, hibiscus, blackberry,
habanero, fresh lime

marjie

tequila cucumber, fresh lime, RC
spicy phlegethon bitters

goth sunshine (n/a)

namari, fresh lime, grapefruit,
simple, essence of naing

CLASSIC COCKTAILS

martinez

barr hill gin, carpano anitca,
marachino, rc orange bitters 20

angeleno

cazcanes reposado, grand poppy,
swiss quinquina, orange bitters 20

baller old fashioned

elijah craig barrel proof bourbon,
demerata, angostura, citrus 26

executive manhattan

whistlepig 10 year, carpano, house
cured organic cherry 25

sazerac

rare breed barrel proof rye, absinthe
rinse, peychaud's 23

next level penicillin

hibiki harmony, local honey, fresh
ginger, fresh lemon, islay float 27

Fizzy Mocktails

seasonal calpico 11

cucumber limeade 11

lemon ginger 11

hibiscus razzie 11

Beer

boom town mic czech pils

los angeles, ca 11

offshoot seasonal ipa

placentia, ca 11

lost coast 8 ball stout

richmond, ca 11

sincere cider dry apple

richmond, ca 11

erdinger non-alcoholic

germany 11



WINES

All wines coming into our restaurant are from small producers and chemical-free vineyards from around the globe. Please select up to four wines for your event to enjoy.

Bubbles:

prosecco, priot bortolomiol, italy 2023 76

Rose & Orange:

rose of grenache, kinerio cellars, san luis obispo 2023 \$64
skin contact, disko flower power, santa barbara \$64

White:

estate blanc, burklin-wolf, pfalz, germany 2021 \$76
sauvignon blanc, roark wine company, santa barbara 2022 \$80
chenin blanc, forteresse de berrye, samaur france 2022 \$80
chardonnay, sandhi, central coast, california 2023 \$96

Red:

gamay, "les grabottes" coteaux du lyonnaise, rhone valley 2019 \$72
merlot + malbec, Domaine Les Carmels, bordeaux, france 2021 \$80
nebbiolo, renzo castella, langhe, italia 2022 \$84
pinot noir, potek, santa barbara county 2022 \$92
cabernet sauvignon, lieu dit, santa ynez valley 2022 \$100

In addition to the below suggested crowd-pleasers, our sommelier would be happy to curate bottles from our 300+ list.

Our Corkage fee is \$40 per 750 ML, maximum 2 bottles per event.

We ask that you do not bring in any wines that are currently listed on our wine list.



FREQUENTLY ASKED QUESTIONS

How does pricing work?

Our pricing is based on a food & beverage minimum which varies depending on space desired, day of the week & month.

Additionally we have a 4 % health charge & 21 % service fee added to the final bill.

How long do we have the use of the space?

Pricing includes the use of the space for up to 4 hours. Any usage beyond that time frame is allowed on a case by case basis & may require an extra fee.

Can we purchase a whole cake?

Rustic Canyon Restaurant does not offer cakes.

However, our sister restaurant Milo & Olive would be happy to create a cake for your event!

May we bring in our own wine?

You are welcome to bring in up to 2 bottles (750 ml) that are not on our wine list.

Corkage is \$45 per bottle.

May we bring in decorations or flowers?

Most decorations are welcome, but there are a few guidelines we ask guests to stick to.

You are welcome to bring in flowers or have a florist deliver flowers the day of your event.

Is the deposit non-refundable?

The deposit is non-refundable after 30 days of your event date.

Should you have to reschedule, Rustic Canyon is able to accommodate that request as long as the new date is available to book. Minimum spends may increase based on new event date.

What are our hours?

Sunday - Thursday: 5 pm - 9:30pm

Friday & Saturday: 5 pm - 10 pm

Ready to book?

E-mail events@rusticcanyonrestaurant.com
with a date & number of people in your party.
