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.



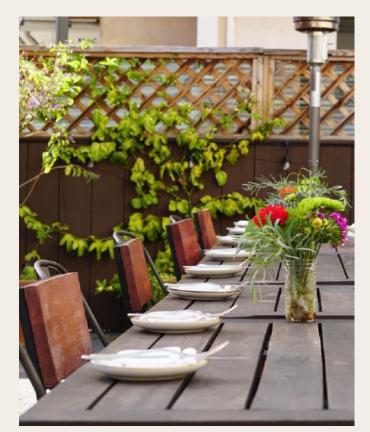
OUR SPACES

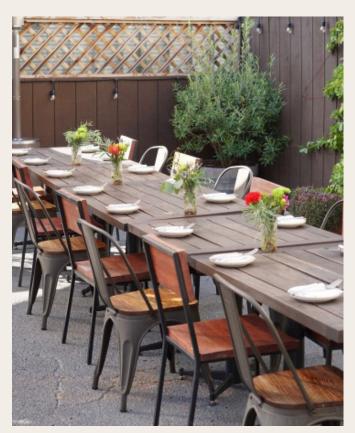
Garden Patio

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.







Family Table

Our Family Table is apart of Rustic Canyon's main dining room & is perfect for hosting relaxing buiness 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 citus 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 angelees, 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 \$58 philoppanat, champagne, france NV \$152

Rose: Grenache, Mourvedre, Counois, matthiason Yolo AVA, CA 2022 \$72

White: 2022 Roark Wine Company, Sauv Blanc, Santa Barbara, CA \$80 2023 Sandhi Chardonnay, Central Coast, CA - \$96

Red: Gianluigi Lano Langhe Rosso "Lanöt", IT 2021 \$84 pinot noir, potek, santa barbara county 2022 \$92 cabernet sauvignon, cain cuvee, napa valley, CA 2018 \$100

In addition to the below suggested crowd-pleasers, our sommelier would be happy to curate bottles from our 300+ 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 fina I 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 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 fter 30 days of your event date.

Should you have to reschedule, Rustic Canyon is able to accomodate 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.