

208 RODEO

R E S T A U R A N T

Specials Events

208 Rodeo Restaurant has been serving Beverly Hills since 1991. Set atop the stairs on Via Rodeo's cobblestone next door to Tiffany's & Co., 208 Rodeo Restaurant has been serving luxury and bistro fare in a unique, romantic setting for over thirty years. Exuding Rodeo Drive elegance, the restaurant's flagstone patio overlooks the historic Beverly Wilshire Hotel.

Serving California cuisine with Pan-Asian and Italian influences. 208 Rodeo has large party/private dining options for parties of 12 to 200. We look forward to serving you and hosting your upcoming event.

Sincerely,

William A. Toscano
General Manager

william@208rodeo.com
310-275-2428

Terms and Conditions For Group Events at 208 Rodeo Restaurant:

MENU SELECTION AND GUEST COUNT: To ensure the success of your event, menu decisions, beverage selections and any special dietary accommodations for guests must be confirmed at least 14 days prior to the event. All food and beverages must be purchased from 208 Rodeo Restaurant with the exception of desserts which can be brought in and serviced by 208 Rodeo Restaurant for an additional cost. A final guaranteed guest count must be finalized 5 days prior to the event for groups smaller than 30 guests and the final count for groups over 30 guests will be charged 10 days prior. This is the minimum number for which you will be billed. In the event that no final guest count is given, the original guarantee will be charged. The space will be allocated to you for the duration agreed upon time frame of your event. Should you exceed the time limit for your event an additional fee will apply for every hour and or fraction of. We kindly ask the full party gathers at the time of reservation upon to being seated.

Please select a menu from the options below.

DEPOSITS, CONFIRMATION, FEES AND BILLING: Event dates are definite upon receipt of the signed confirmation letter and the non-refundable 50% deposit. All food and beverages are subject to a 20% service charge and local sales tax. All final charges are due at the end of the event. Facility fees and minimums do apply and may be quoted by Director of Sales at the time of scheduling.

CANCELLATION POLICY: Events are considered definite upon receipt of the signed contract and deposits non-refundable. For parties of 30 or more the full amount is due 10 days prior to the event date.

Mikael Choukroun
Director Of Operations

3 Course Prix Fixe

Dinner Package

available 4:30pm - 10pm

SILVER MENU \$95 per person

Includes Choice of: 1 Appetizer served family style, 3 Entrées options, 1 dessert

GOLD MENU \$110 per person

Includes Choice of: 2 Appetizers served family style, 3 Entrées options, 1 dessert

PLATINUM MENU \$150 per person

(any supplement included)

Includes Choice of: 2 Appetizers served family style, 3 Entrées options, 1 dessert

CHEF TAILORED M/P

Chef personalizes a menu to your taste.

. Menu includes iced tea

****Menu subject to seasonal changes****

APPETIZER OPTIONS

CRISPY CALAMARI (add \$5)

Chipotle aioli & marinara dipping sauce

CRISPY CALAMARI & SHRIMP (add \$10)

Chipotle aioli & marinara dipping sauce

SPRING SALAD

Market greens, cucumber, tomato, lemon vin vinaigrette

CAESAR SALAD

Crouton, shaved pecorino, creamy garlic dressing

AHI TUNA NACHOS (add \$10)

Ahi tuna, sesame tamari vinaigrette, spicy aioli, tomato, cucumber, pickled jalapeño, guacamole, homemade tortilla chip

FALAFEL (add \$5)

Hummus, tzatziki, pickled cabbage, scallion

MOROCCAN LAMB (add \$10)

Slow roasted lamb, moroccan spice, cucumber salad, pickled cabbage, hummus, tomato, harissa labne, pita bread

ENTRÉE OPTIONS

PENNE ARRABBIATA

Spicy tomato sauce, caper, kalamata olive, goat cheese, basil

SHRIMP FETTUCCHINE (add \$12)

Leek-ginger cream, fresno chili

BOLOGNESE (add \$8)

Fire-roasted tomato sauce, lamb, cream, mint, parmesan, pappardelle pasta

FILET MIGNON (add \$16)

Grilled 8oz filet mignon, parmesan-truffle french fries, mushroom sauce

STEAK FRITES (add \$5)

Grilled 8oz flat Iron steak, french fries, mushroom sauce

CHICKEN MILANESE

Thin panko-breaded chicken breast, panzanella salad

ROASTED CHICKEN (add \$10)

½ Free-range jidori chicken, braised tuscan kale, wild mushroom, roasted cipollini, pan reduction

ROASTED SALMON

Farro-risotto, pea, wild mushroom, pea shoot, gremolata, parmigiana, fresh herbs

BRAISED SHORT-RIB

Prime short-rib, beef jus, creamy polenta, spinach

VEGETARIAN FARRO-RISOTTO

Sun-dried tomato, preserved lemon, spinach, fresh herbs, parmigiana

DESSERT OPTIONS

CHEESE CAKE

CARAMEL NAPOLEON

TIRAMISSU

PERSONALIZED CAKE AVAILABLE FOR AN ADDITIONAL \$8 PER PERSON