

RECEPTIONS & CELEBRATIONS · FALL 2026

Cocktail Receptions

*Passed bites built from the fall menu, generous displays, and a few extraordinary additions.
Substantial enough to stand in for dinner; light enough to keep the room moving.*

FOUR SELECTIONS

\$70

per guest · two hours of passed service

FIVE SELECTIONS

\$82

per guest · two hours of passed service

SIX SELECTIONS

\$94

per guest · two hours of passed service

Choose your selections from any category below; we recommend at least one vegetable, one seafood and one meat bite, plus a dessert miniature when the reception replaces dinner. Each tier includes two hours of passed-food service; additional passed service is +\$15 per guest per hour and counts toward that hour's food-and-beverage minimum. Supplements are per guest.

Vegetables & Grains

Carrot Hummus Tartlet

whipped carrot · golden raisin · pine nut · puffed rice

V

Mushroom Birria Tostada

charred chile · cashew crema · cilantro

PB GF SP

Persimmon & Radicchio Cup

Asian pear · shiso · sesame · lime

V GF

Potato Kugel Crisp

crème fraîche · chive; Osetra upgrade available

V GF

French Onion Cavatelli Fritter

Comté · caramelized onion · sherry

V

Japanese Sweet Potato Bite

pomegranate · Fresno chile · pistachio

V GF

Wild Mushroom & Truffle Arancini

V

EVENT EXCLUSIVE porcini risotto · Parmesan · lemon-truffle aioli

Seafood & Crudo

Hamachi Crudo Spoon*

green apple · yuzu · radish · apple sorrel

GF +\$5 pp

Gussin's Oyster Rockefeller*

corn spoonbread · creamed mustard greens · country ham · hot honey

+\$6 pp

Crab Rangoon Crisp

Dungeness crab · chile-crab butter · scallion

+\$6 pp

Hokkaido Scallop Spoon*

cannellini · nduja butter · shallot agrodolce

GF SP +\$6 pp

Miso Black Cod Rice Bite

coconut black rice · ginger-yuzu

GF +\$6 pp

Osetra Caviar & Potato Kugel*

Osetra caviar · crème fraîche · chive · a Prose signature

GF Market price

Mini Lobster Pot Pie

cognac-miso shellfish cream · cheddar-chive biscuit

+\$10 pp

V vegetarian · PB plant-based · GF gluten-free · SP spicy · *served raw or undercooked

Meat & Poultry

Chicken Liver Mousse Crostini

spiced pear · pickled shallot

Olivia's Mini Burger

+ \$3 pp

dry-aged beef · cheddar · griddled onion · Prose sauce

Lamb Rib al Pastor

achiote · pineapple-habanero · pickled onion

GF SP + \$5 pp

Tamarind Duck Crispy Rice

GF SP + \$5 pp

tamarind-habanero jus · Thai basil

Short Rib Lasagna Bite

ricotta · tomato sugo · pecorino

+ \$4 pp

Prime Steak Skewer*

GF + \$8 pp

au poivre · confit shallot

Dessert Miniatures

Mexican Hot Chocolate Tres Leches Cup v

cinnamon-chile milk · toasted marshmallow · cacao nib

Brown Butter Pear & Almond Tartlet v

brown butter frangipane · salted honey

Pistachio Baklava Sundae Shot v

pistachio gelato · kataifi · tahini caramel

Coconut & Passion Fruit Sago Cup

PB GF

ginger-lime pineapple · coconut brittle

Chef-Curated Displays

ADD-ONS · PRICED PER GUEST

Cheese & Charcuterie

+ \$18 pp

artisanal cheeses · cured meats · Prose accompaniments

Market Vegetable Table

+ \$14 pp

raw and roasted seasonal produce · hummus · dips

Raw Bar

MP · est. \$28–38 pp

oysters · prawns · chef's crudo · house mignonettes

Prime Beef Carving Station

est. \$28–35 pp

Prime NY strip · au poivre · brown butter mash

V vegetarian · PB plant-based · GF gluten-free · SP spicy · *served raw or undercooked

RECEPTION PLANNING

Make It an Occasion

Late-Night Favorites

ADD-ON · GENERALLY \$12-18 PER GUEST

Olivia's Sliders cheddar · griddled onion · special sauce · Hollywood Frites Cones Aleppo ketchup · Prose ranch · Short Rib Tacos pickled onion · cilantro · Sweet Finale mini tres leches & pear tartlets

The Bar

PER GUEST, PER HOUR

BEER & WINE

\$25

per guest, per hour

STANDARD BAR

\$29

per guest, per hour · adds spirits & classic cocktails

POURING · BY THE GLASS

Prosecco Brut
Veneto
Langlois Crémant de Loire Rosé
Loire
Dog Point Sauvignon Blanc
Marlborough
Dreamcôte Pinot Noir
Sta. Rita Hills
Valmorena Barbera d'Asti
Piedmont
Frank Family Cabernet Sauvignon
Napa
Estrella Galicia & Almanac IPA
draft

SIGNATURE COCKTAILS

Rose-Colored Glasses
blanco tequila · Suze · strawberry · aloe · coconut-clarified
Bruja Verde
tequila · Green Chartreuse · green bell pepper · tarragon
vermouth
Yuzu Bloom
Lillet Blanc · St-Germain · yuzu · cucumber · prosecco
Prose Espresso Martini
vodka · espresso · coffee liqueur · cacao-sesame

ZERO PROOF

Grapefruit Ember
grapefruit · lapsang honey · lemon · ginger beer
Green Light o.o
kiwi · cucumber · lime · mint · soda

Bar packages are separate from food. Signature cocktails pour by the drink or as a welcome cocktail; Champagne, premium spirits and a custom cocktail can be quoted. Final inclusions and minimums are set out in your proposal.

Planning Your Reception

GROUP SIZE

Receptions from 15 guests. Semi-private sections host up to 25 with no buyout; the whole house hosts up to 120 standing or 99 seated.

DIETARY

Vegetarian, plant-based and gluten-free bites are marked. Please share all allergies when you confirm your selections.

DEPOSIT

50% secures the date. Cancellations require 14 days' notice; deposits become non-refundable within 7 days of the event.

FORMAT

Passed, stationed or a hybrid of the two. Two hours of food service are included within your 2-hour-15-minute reservation; extended service is arranged in advance.

CORKAGE

Guests may bring wine: \$45 per bottle, two-bottle maximum.

PRICING

Per guest, food only. Beverages, tax and service charge are additional and detailed in your proposal.

Menus by Executive Chef David Gussin & Chef de Cuisine Travon Oliver

CALIFORNIA ROOTS. GLOBAL SOUL.

TIMING & EXTENSIONS · RESERVED & SEMI-PRIVATE EVENTS

Your reservation includes 2 hours 15 minutes from the confirmed start time. Additional hours may be arranged in advance, subject to availability, and are reserved in full one-hour blocks.

Each added hour carries its own food-and-beverage minimum: \$50 per guest Sunday–Thursday and at weekend brunch (minimum \$500), or \$65 per guest Friday and Saturday evenings (minimum \$650), based on the guaranteed count or actual attendance, whichever is higher.

Everything ordered during the added hour counts toward that hour's minimum; any shortfall is charged. Earlier purchases do not roll over. Tax and service charge are additional. Full buyouts follow separately contracted times and minimums.