

skylight gardens

westwood village

PRIVATE DINING

&

RECEPTIONS

JOIN US UNDER THE SKYLIGHT

(310) 824-1818

EVENTS@SKYLIGHTGARDENS.COM



skylight gardens

SPECIAL EVENTS 2020

OUR PHILOSOPHY

HERE AT SKYLIGHT GARDENS, WE SOURCE ONLY THE FRESHEST SEASONAL, SUSTAINABLE INGREDIENTS, AND FARM TO TABLE PRODUCE. WE USE A SINGLE SOURCE SUPPLIER OF THE FINEST QUALITY BEEF IN THE WORLD.

PRIVATE DINING

OUR ROOMS ARE IDEAL TO HOST YOUR PERFECT EVENT. THE PRIVATE STUDIO ROOM IS FREQUENTLY USED FOR ANY OCCASION, RANGING FROM BUSINESS MEETINGS TO WEDDING RECEPTION DINNERS. OUR COZY ROTUNDA ROOM FEATURES EXPOSED BRICK WALLS AND A FIREPLACE, MAKING THE SPACE THE IDEAL SETTING FOR AN INTIMATE CELEBRATION DINNER. OUR BALCONY IS FANTASTIC FOR WONDERFUL COCKTAIL RECEPTIONS. JOIN US IN THE ATRIUM FOR A DINING EXPERIENCE UNDER THE SKYLIGHT.

LOCATION

1139 GLENDON AVENUE
LOS ANGELES, CA 90024

VALET PARKING AVAILABLE

VALIDATION FOR 1100 GLENDON PARKING STRUCTURE AVAILABLE



EXECUTIVE CHEF

ARMANDO AGUILAR

CERTIFIED SOMMELIER

RODNEY WILLIAMSON

-complementary custom wine pairings available upon request-



skylight
gardens
westwood village

MALIBU BRUNCH

-SATURDAY OR SUNDAY-

STARTER

-shared family style-

SEASONAL FRUIT PLATTER

FRESH BAKED MUFFINS

chef's selection, prepared & plated to share

BREAKFAST FOCACCIA

Sweet or savory

ENTRÉE

-Host selects 3 for prefix menu-

STRAWBERRY PECAN FRENCH TOAST

cornflake-almond crusted brioche, candied pecans , whipped cream, fresh fruit, maple syrup

EGGS BENEDICT

two poached eggs, black forest ham, hollandaise, english muffin, roasted potatoes

CIOPPATINA

chopped jidori chicken breast, lettuce, genoa salami, avocado, tomato, provolone, garbanzo beans, balsamic vinaigrette

EGG WHITE GARDEN SCRAMBLE

sautéed spinach, mushroom, garlic, zucchini & mozzarella, w/ roasted potatoes, grilled bread (no substitutions)

MONTE CRISTO SOUFFLÉ

layered egg and bread soufflé, ham, turkey, swiss cheese

BEVERAGES

fountain beverages, iced tea and regular or decaffeinated coffee included

\$38 PER PERSON

Price does not include tax and service fee

ADD TO YOUR EVENT:

MIMOSAS - \$28/ 1L carafe

PEACH BELLINI - \$28/ 1L carafe

OJ AND LEMONADE - \$20/ 1L caraf

LAGUNA BRUNCH

-SATURDAY OR SUNDAY-

STARTER

- Host selects two - shared family style -

FRESH BAKED MUFFINS AND SEASONAL FRUIT

chef's selection, prepared & plated to share

GARDENS GUACAMOLE

prepared fresh to order, w/ tortilla chips

BRUSCHETTA BURRATA

chopped heirloom tomatoes, fresh local burrata,
toasted tuscan bread

PROSCIUTTO E MELONE

prosciutto di parma, fresh seasonal melon

ENTRÉE

-Host selects 3 for prefix menu-

STRAWBERRY PECAN FRENCH TOAST

cornflake-almond crusted brioche, strawberries, pecans, whipped cream, maple syrup

FRITTATA

farm fresh eggs, zucchini, bacon, spinach, tomato, roasted potatoes

SHORT RIBS BENEDICT

two poached eggs, slow roasted beef short ribs, red wine demi-glace, toasted english muffin, roasted potatoes

EGG WHITE GARDEN SCRAMBLE

sautéed spinach, mushroom, garlic, zucchini & mozzarella, w/ roasted potatoes, grilled toast (no substitutions)

AVOCADO TOAST

avocado, poached eggs, bacon, manchego, toasted sourdough, roasted potatoes

PASTA DEL GIORNO

pasta request

DESSERT

TIRAMISU

BEVERAGES

fountain beverages, iced tea and regular or decaffeinated coffee included

Add fresh breakfast focaccia (sweet or savory) +4 per guest

\$42 PER PERSON

Price does not include tax and service fee

ADD TO YOUR EVENT:

MIMOSAS - \$28/ 1L carafe

PEACH BELLINI - \$28/ 1L carafe

OJ AND LEMONADE - \$20/ 1L carafe

FLORENTINE TEA

-HOST SELECTS 4 TEA SANDWICHES FOR PARTY-

BRESOLA & ARTICHOKE CREAM

SALMON SALAD

PROSCIUTTO & FIG -SEASONAL-

EGG SALAD

CREAM DILL CHEESE & CUCUMBER

CREAM DILL CHEESE & WATERCRESS

BRUSCHETTA BURRATA

BRUSCHETTA RICOTTA



ASSORTED SCONES & BITE SIZED PASTRIES

-gluten free and grain free selections available-



EXTENSIVE TEA SELECTION

BEVERAGES

fountain beverages, iced tea and regular or decaffeinated coffee included

\$49 PER PERSON

Price does not include tax and service fee

ADD TO YOUR EVENT:

MIMOSAS - \$28/ 1L carafe

PEACH BELLINI - \$28/ 1L carafe

SELECT PORTS AND SHERRIES AVAILABLE AT EXTRA CHARGE

CHAMPAGNE AND PROSECCO AVAILABLE AT EXTRA CHARGE

HOLLYWOOD LUNCH

STARTER

SOUP OF THE DAY
chef's selection

OR

CAESAR
chopped romaine, shaved parmigiano, crostini, caesar dressing

ENTRÉE

- Host selects two for prefix menu-

KALE & CITRUS
organic baby kale, toasted almond slivers, orange & grapefruit slices, carrot slivers, honey sesame vinaigrette

SKYLIGHT CHEESEBURGER
angus beef, applewood smoked bacon, caramelized onions, cheddar cheese, tomato, lettuce, basil aioli, brioche bun

PULLED SHORT RIB SANDWICH
slow cooked all-natural beef short rib, house special coleslaw, jalapeño aioli, barbecue sauce, brioche bun

POLLO E AVOCADO PANINO
grilled organic chicken breast, caramelized onions, avocado, mixed greens, tomato, jalapeño aioli, provolone, fire roasted flat bread (no substitutions)

PENNE ALL'ARRABBIATA
garlic, red pepper, italian parsley, spicy tomato sauce

BEVERAGES

fountain beverages, iced tea and regular or decaffeinated coffee

fresh focaccia and breadsticks included

\$38 PER PERSON

Price does not include tax and service fee

ADD TO YOUR EVENT:

SANGRIA: RED OR WHITE - \$20/carafe

OJ AND LEMONADE - \$10/carafe

PASADENA LUNCH

STARTER

- select one -

SOUP OF THE DAY

chef's selection

OR

CAESAR

chopped romaine, shaved parmigiano, crostini, caesar dressing

ENTRÉE

- Host selects three for prefix menu-

KALE & CITRUS

organic baby kale, toasted almond slivers, orange & grapefruit slices, carrot slivers, honey sesame vinaigrette

SKYLIGHT CHEESEBURGER

waygu beef, applewood smoked bacon, caramelized onions, cheddar cheese, tomato, lettuce, basil aioli, brioche

POLLO E AVOCADO PANINO

grilled jidori chicken breast, caramelized onions, avocado, mixed greens, tomato, jalapeño aioli, provolone, flatbread (no substitutions)

PULLED SHORT RIB SANDWICH

slow cooked all-natural beef short rib, house special coleslaw, jalapeño aioli, barbecue sauce, brioche

PENNE ALL'ARRABBIATA

garlic, red pepper, italian parsley, spicy tomato sauce

DESSERT

TIRAMISU

BEVERAGES

fountain beverages, iced tea and regular or decaffeinated coffee included

fresh focaccia and breadsticks included

\$42 PER PERSON

Price does not include tax and service fee

ADD TO YOUR EVENT:

SANGRIA: RED OR WHITE – \$20/ 1L carafe

OJ AND LEMONADE - \$20/ 1L carafe

WESTWOOD LUNCH

STARTER

CAESAR

chopped romaine, shaved parmigiano, crostini, caesar dressing

OR

SOUP OF THE DAY

chef's selection

OR

BRUSCHETTA BURRATA

chopped heirloom tomatoes, fresh local burrata, toasted Tuscan bread

ENTRÉE

- Host selects three for prefix menu -

SALMONE ALLA GRIGLIA

grilled atlantic salmon, house special honey mustard truffle sauce, yukon gold mashed potatoes & sautéed spinach

PICCATA DI POLLO

sautéed jidori chicken breast, lemon caper white wine sauce, w/ mashed potatoes & sautéed seasonal vegetables

PAILLARD DI POLLO

pounded and grilled jidori chicken breast, baby arugula and heirloom tomatoes, shaved parmigiano, lemon dressing

STEAK FRITES

prime skirt steak, chimichurri, fries

PENNE ALL'ARRABBIATA

garlic, red pepper, italian parsley, spicy tomato sauce

DESSERT

TIRAMISU

Beverages

fountain beverages, iced tea and regular or decaffeinated coffee

fresh focaccia and breadsticks included

\$46 PER PERSON

Price does not include tax and service fee

ADD TO YOUR EVENT:

SANGRIA: RED OR WHITE - \$20/carafe

OJ AND LEMONADE - \$20/carafe

BRENTWOOD DINNER

STARTER

SOUP OF THE DAY

chef's selection

OR

CAESAR

chopped romaine, shaved parmigiano, crostini, caesar dressing

ENTRÉE

- Host selects three for prefix menu -

SALMONE ALLA GRIGLIA

grilled atlantic salmon, house special honey mustard truffle sauce, yukon gold mashed potatoes & sautéed spinach

PICCATA DI POLLO

sautéed jidori chicken breast, lemon caper wine sauce, yukon gold mashed potatoes & sautéed seasonal vegetables

FETTUCCINE ALLA BOLOGNESE

handmade pasta, traditional slow cooked meat sauce

PENNE ALL'ARRABBIATA

garlic, red pepper, italian parsley, spicy tomato sauce

CHEFS PASTA SELECTION

seasonal selection

DESSERT

TIRAMISU

BEVERAGES

fountain beverages, iced tea and regular or decaffeinated coffee

fresh focaccia and breadsticks included

\$52 PER PERSON

Price does not include tax and service fee

ADD TO YOUR EVENT:

ONE HOUR COCKTAIL RECEPTION

COMPLEMENTARY WINE PAIRINGS SELECTED BY IN HOUSE CERTIFIED SOMMELIER
AVAILABLE UPON REQUEST

BEL AIR DINNER

STARTER

- select one -

KALE AND CITRUS

baby kale, grated carrots, orange and grapefruit slices, almond slivers, honey sesame vinaigrette

OR

BRUSCHETTA BURRATA

burrata, chopped tomatoes, crostini, basil, olive oil

ENTRÉE

- Host selects three for prefix menu-

POLLO ALLA MARSALA

jidori organic free range chicken breast, sautéed with shallots & imported sicilian marsala wine, topped with mushrooms, served with sautéed spinach & mashed potatoes

PETRALE SOLE

pan seared fresh petrale sole, lemon white wine sauce, yukon gold mashed potatoes, grilled asparagus

LASAGNE ALLA BOLOGNESE

handmade spinach pasta, béchamel, meat sauce, tomato sauce, parmigiano

SEASONAL VEGETARIAN RAVIOLI

handmade pumpkin or spinach and ricotta ravioli, brown butter sage sauce

PENNE ALL'ARRABBIATA

garlic, red pepper, italian parsley, spicy tomato sauce

DESSERT

TIRAMISU

SEASONAL DESSERT

BEVERAGES

fountain beverages, iced tea and regular or decaffeinated coffee

fresh focaccia and breadsticks included

\$59 PER PERSON

Price does not include tax and service fees.

ADD TO YOUR EVENT:

ONE HOUR COCKTAIL RECEPTION

COMPLEMENTARY WINE PAIRINGS SELECTED BY IN HOUSE CERTIFIED SOMMELIER
AVAILABLE UPON REQUEST

PALISADES DINNER

STARTER

- Host selects two - shared family style -

MEATBALLS

grass-fed beef meatballs, parmigiana, garlic, fresh tomato sauce, served over polenta

BRUSCHETTA BURRATA

chopped heirloom tomatoes, fresh local burrata, toasted Tuscan bread

INSALATA DI CAPRESE

fresh burrata, sliced seasonal tomatoes, pesto, basil, balsamic reduction

PROSCIUTTO E BURRATA

thinly sliced prosciutto di parma, fresh burrata, olive oil

SALAD

CAESAR

chopped romaine lettuce, crostini, shaved parmigiano, house caesar dressing

OR

TRICOLORE

baby arugula, radicchio, red belgium endive, shaved parmigiano, balsamic vinaigrette

ENTRÉE

- Host selects four for prefix menu -

POLLO ALLA MARSALA

jidori organic free range chicken breast, sautéed with shallots & imported Sicilian marsala wine, topped with mushrooms, served with sautéed spinach & mashed potatoes

BRANZINO

fresh wild branzino, lightly sautéed and served over sautéed spinach, mashed potatoes & fresh cherry tomato sauce

SHORT RIBS

slow roasted all natural beef short ribs, red wine demi glace, broccolini, baked cipollini onions, mashed potatoes

FETTUCCINE ALLA BOLOGNESE

handmade pasta, traditional slow cooked meat sauce

CHEFS PASTA SELECTION

DESSERT

TIRAMISU

SEASONAL DESSERT

BEVERAGES

fountain beverages, iced tea and regular or decaffeinated coffee

\$69 PER PERSON

Price does not include tax and service fees

ADD TO YOUR EVENT:

ONE HOUR COCKTAIL RECEPTION

COMPLEMENTARY WINE PAIRINGS SELECTED BY IN HOUSE CERTIFIED SOMMELIER
AVAILABLE UPON REQUEST

HOLMBY DINNER

STARTER

- Host selects two - shared family style -

CALAMARI E ZUCCHINI

fried squid & zucchini, with arrabbiata sauce

BRUSCHETTA BURRATA

chopped heirloom tomatoes, fresh local burrata, toasted Tuscan bread

INSALATA DI CAPRESE

fresh burrata, sliced seasonal tomatoes, pesto, basil, balsamic reduction

PROSCIUTTO E BURRATA

thinly sliced prosciutto di parma, fresh burrata, olive oil

STARTER

TRICOLORE

baby arugula, radicchio, red belgium endive, shaved parmigiano, balsamic vinaigrette

OR

SOUP OF THE DAY

chef's selection

ENTRÉE

- Host selects three for prefix menu -

PETITE FILET

60z prime filet mignon, scalloped potatoes, grilled asparagus, marsala wine reduction

HALIBUT

caper tapenade crusted pan seared halibut, celery root puree, fresh pesto, pear tempura

LINGUINE PESCATORE

clams, mussels, calamari, shrimp, tomato sauce

POLLO ALLA MARSALA

jidori free range chicken breast, shallots, imported sicilian marsala wine, mushrooms, sautéed spinach, mashed potatoes

DESSERT

TIRAMISU

SEASONAL DESERT

Beverages

fountain beverages, iced tea and regular or decaffeinated coffee

\$79 PER PERSON

Price does not include tax and service fee

ADD TO YOUR EVENT:

ONE HOUR COCKTAIL RECEPTION

COMPLEMENTARY WINE PAIRINGS SELECTED BY IN HOUSE CERTIFIED SOMMELIER
AVAILABLE UPON REQUEST

THE ITALIAN DINNER

ANTIPASTI

KALE & CITRUS

baby kale, carrots, orange, grapefruit, almond, honey sesame vinaigrette

OR

SOUP OF THE DAY

chef's selection

PRIMI

- Host selects two pasta choices from main menu -

PAPPARDELLE AL TELEFONO

handmade ribbon pasta, mozzarella, basil, pink tomato sauce

FETTUCCINE ALLA BOLOGNESE

handmade pasta, traditional slow cooked meat sauce

SECONDI

- Host selects four for prefix menu -

SHORT RIBS

slow cooked all-natural beef, red wine demi-glace, baked cipollini onions, Yukon gold mashed potatoes, fried kale

PETITE FILET

6oz prime filet mignon, mashed potatoes, grilled asparagus, marsala wine reduction

BRANZINO

fresh wild branzino, lightly sautéed and served over sautéed spinach, mashed potatoes & fresh cherry tomato sauce

SALMONE ALLA GRIGLIA

grilled fresh salmon, house special honey mustard truffle sauce, sautéed spinach

DESSERT

-Host selects two desserts for prefix menu-

TIRAMISU

savoiardi cookies, mascarpone, espresso, chocolate shavings

STICKY TOFFEE PUDDING

traditional sponge cake made with fresh medjoulé dates smothered in caramel, vanilla ice cream

PANDORO BREAD PUDDING

pandoro bread, vanilla ice cream, vanilla sauce and fresh fruit puree

CICCOLATISSIMO

Moist chocolate cake, molten chocolate center, vanilla ice cream

BEVERAGES

fountain beverages, iced tea and regular or decaffeinated coffee

\$89 PER PERSON

Price does not include tax and service fee

ADD TO YOUR EVENT:

ONE HOUR COCKTAIL RECEPTION

COMPLEMENTARY WINE PAIRINGS SELECTED BY IN HOUSE CERTIFIED SOMMELIER

AVAILABLE UPON REQUEST

COCKTAIL RECEPTION PACKAGES

PASSED/STATIONED SERVICE FOR PARTIES OF 20+ FEATURING CHOICE OF ANTIPASTI, BEER, WINE, AND/OR FULL BAR.
RECEPTION PACKAGES ARE LIMITED TO TIME SPECIFIED

R1 - ANTIPASTI: Please select 7 items to be passed or stationed

Arancini al Ragu, saffron risotto cones filled with meat ragu and peas, arrabbiata sauce

Arancini, pistachio crusted risotto cones filled with pesto and burrata, arrabbiata sauce

Gardens Guacamole, fresh to order, tortilla chips

Pizza, margherita and pepperoni

Bruschetta Burrata, chopped heirloom tomatoes, olive oil, basil, garlic, toasted crostini

Short Rib Sliders, caramelized onions, horseradish aioli, brioche

Nonna's Calzones, spicy sausage, onions, bell peppers, artichoke, mozzarella, parmesan, herb crust

Ahi Tuna Crostini, ponzu marinated ahi, smashed avocado, balsamic glaze

Coconut Shrimp, honey mustard truffle sauce

Avocado Toast, lemon, chili pepper, crostini

Caprese Skewers, fresh mozzarella, cabernet tomato, pesto, basil, balsamic glaze

Prosciutto e Melone Bites,

Cauliflower pizzas, miniature pizzas, pesto, mozzarella, tomatoes & arugula *gluten free

Vegi Calzones, bell peppers, mushrooms, onions, artichoke, mozzarella, parmesan, herb crust

1 ½ Hour

\$52

2 Hours

\$58

3 Hours

\$64

R4- BEER & WINE:

featuring nonalcoholic beverages (fountain drinks, tea, and coffee), and standard-premium beer and wine.

Prices are per guest.

1 Hour

\$22

2 Hours

\$30

3 Hours

\$37

4 Hours

\$45

R5- FULL BAR:

featuring nonalcoholic beverages (fountain drinks, tea, and coffee), and standard-premium beer and wine, spirits, and specialty drinks. Prices are per guest.

1 Hour

\$30

2 Hours

\$40

3 Hours

\$46

4 Hours

\$52

COCKTAIL RECEPTION APPETIZER SELECTION

PLEASE CHOOSE FROM THE FOLLOWING APPETIZER SELECTIONS FOR YOUR COCKTAIL RECEPTION. DURING YOUR COCKTAIL RECEPTION, YOUR APPETIZERS ARE CONTINUOUSLY REPLACED DURING THE DURATION OF YOUR EVENT. CAN BE SERVED PASSED OR PLATED.

gardens guacamole: prepared fresh to order, tortilla chips

bruschetta burrata: chopped heirloom tomatoes, fresh local burrata, toasted tuscan bread *

bruschetta ricotta: ricotta, roasted tomatoes, pine nuts, arugula, roasted tuscan bread

cauliflower pizzas: gluten free crust, pesto, mozzarella, tomatoes & arugula

pizza selections –each flavor is considered one appetizer-

margherita: fresh mozzarella, basil, tomato sauce

pepperoni: freshly made tomato sauce, mozzarella, and pepperoni

vegetarian: freshly made tomato sauce, topped with seasonal farm fresh vegetables

nonno's mini calzones: spicy sausage, onions, bell peppers, artichoke, mozzarella, parmesan, herb crust

french fries: choice of classic, garlic & parsley, or sweet potato fries

arancini: deep fried saffron risotto cones, served with your choice of spicy arrabbiata or bolognese sauce

calamari: fried or grilled, spicy arrabbiata sauce

caesar salad: romaine, crostini, shaved parmigiano, house caesar dressing

barbabietole bites: roasted beets, burrata, arugula, crispy scallions, balsamic reduction, roasted pistachio cream dressing

ahi tuna bites: ahi tuna, avocado, served on rice crackers

coconut shrimp: coconut-crusted tiger shrimp, honey mustard truffle sauce

caprese skewers: burrata, tomato, pesto, basil, balsamic

short rib sliders: slow cooked, red wine demi-glace, caramelized onions, horseradish aioli, brioche *

avocado toast: avocado, lemon, chili pepper, crostini

prosciutto melon: sliced melon wrapped in prosciutto

cheese and fruit platters available upon request

* Skylight Gardens Specialties