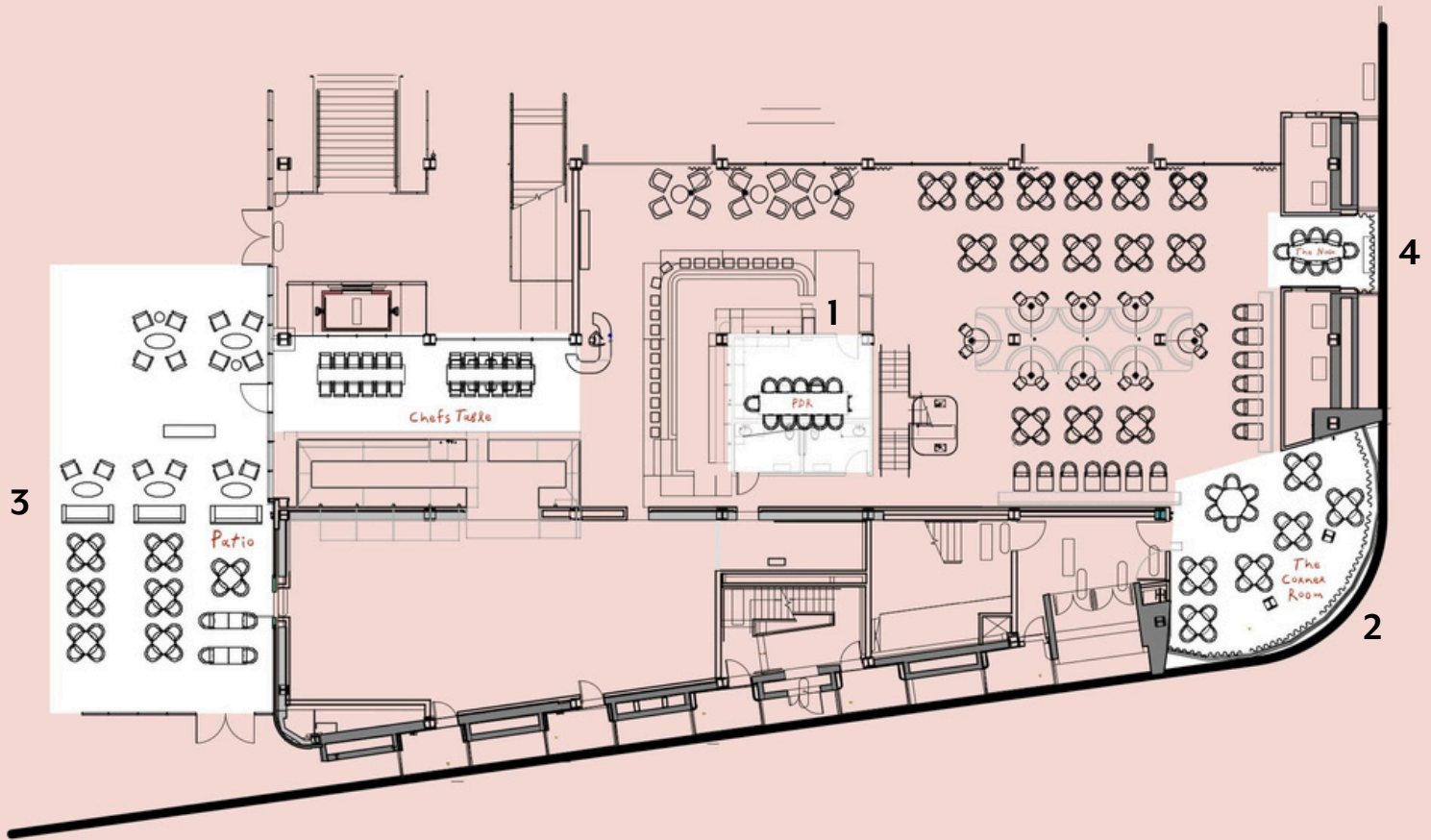


Fanny's



Special Events Packet and Menus

Fanny's



1 The Private Dining Room

SEATS 14 GUESTS

2 The Corner Room

40 SEATED

60 COCKTAIL STYLE

Restaurant Buyout

CONTACT events@fannysla.com

3 The Patio

38 SEATED

80 COCKTAIL STYLE

4 The Nook

SEATS 8 GUESTS

*All rental tables will be billed through a third party company. Inquire for more details.

The Private Dining Room

SEATS 14 GUESTS



The Patio

38 SEATED ^{OR} 80 STANDING GUESTS

The Corner Room

40 SEATED ^{OR} 60 STANDING GUESTS



Restaurant Buyout

CONTACT events@fannysla.com

Menu Selections



Fanny's

Family Style Lunch

\$60 PER PERSON

to begin

FANNY'S SIMPLE SALAD (V)

frisée, arugula, wild herbs, lemon vinaigrette

FRITTATA

basil, tomato, mozzarella

tartine

(select one)

AVOCADO

radish, cilantro, soft egg, sesame seed

LOX

dill, crème fraîche, cucumber, radish

entrée

(select one)

PAN ROASTED JIDORI CHICKEN

potato purée, baby carrots, natural jus

ORA KING SALMON

cous cous, pistachio, za'atar yogurt, pomegranate glaze

dessert

LEMON CURD TARTS

CHOCOLATE CHIP COOKIES

FARMERS MARKET FRESH FRUITS (V)

Upgrade to buffet-style available - Additional \$15 pp.

All menus are subject to change due to seasonality.

Fanny's

AT
**ACADEMY
MUSEUM**
OF MOTION PICTURES

Pricing subject to 22% Administrative Fee, 5% Healthy LA Fee and Sales Tax.

Fanny's

Family Style Lunch

\$70 PER PERSON

FOCACCIA

butter, garlic boursin

CAESAR SALAD

whole leaf gem, long leaf treviso, spanish anchovy, croutons, parmesan, caesar dressing

CROUCHING TIGER HIDDEN SALAD

grilled chicken, red cabbage, peanuts, tangerine, carrots, soy ginger vinaigrette

tartine

(select one)

AVOCADO

radish, cilantro, soft egg, sesame seed

SEASONAL TARTINE

chef's choice seasonal selection

entrée

(select two)

PAN ROASTED JIDORI CHICKEN

potato purée, baby carrots, natural jus

ORA KING SALMON

cous cous, pistachio, za'atar yogurt, pomegranate glaze

SPICY VODKA

rigatoni, stracciatella, basil

dessert

CHOCOLATE TARTS

CITRUS MADELEINES

FARMERS MARKET FRESH FRUITS (V)

Upgrade to buffet-style available - Additional \$15 pp.

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Fanny's

Canapé List

includes 2 hours of service [additional hours at \$20 per person, per hour]

8 SELECTIONS | \$60 PER PERSON

duck rilette toast with hoisin, pickled cherry and watermelon radish
pickled strawberry compote, mascarpone, basil on black pepper biscotti
spicy tuna tartare on crispy heirloom rice cake
smoked salmon on crispy potato latke with dill crème fraîche
tomato tart tatin with lemon aioli
miniature cheeseburger with pickle, tomato and ketchup
miniature fried chicken on a waffle with bourbon maple glaze
mini hoecake with honey butter and berry compote
deviled eggs with fried capers and preserved lemon
tiny vegetable crudités (V)
tuna tartare and avocado mousse on cucumber
grilled cheese with tomato soup
watermelon cube with french feta and tarragon balsamic
crispy vegetable spring roll with apricot mustard
salmon gravlax, savory everything bagel macaron, horseradish, dill
butter macaron, corn custard, smoked salt popcorn, sorel
black truffle and mushroom hummus, toasted pita
yellow tail, ponzu gelée, yuzu kosho
french fries (V)
gulf shrimp cocktail (add \$5 pp) potato coin,
crème fraîche and caviar (add \$5 pp)

add sweets

3 selections | \$15 per person

caramel popcorn	hazelnut shortbread cookie
chocolate truffles	chocolate chip cookie
coconut macaroons	mini lemon curd tart
raspberry meringues	mini chocolate tart
flourless caramel walnut cookie	mini chocolate raspberry layer cake
caramel custard tart	caramel macadamia nut blondie

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Fanny's

AT
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Fanny's

Family Style Dinner

\$105 PER PERSON

to begin

FOCACCIA (V)

butter, garlic boursin

FANNY'S SIMPLE SALAD (V)

frisée, arugula, wild herbs, lemon vinaigrette

CAESAR SALAD

whole leaf gem, long leaf treviso, spanish anchovy, croutons, parmesan, caesar dressing

entree

BLACK TRUFFLE AND MUSHROOM HUMMUS (V)

olive oil, parsley, pita

PAN ROASTED JIDORI CHICKEN

potato puree, carrots, natural jus

ORA KING SALMON

cous cous, pistachio, za'atar yogurt, pomegranate glaze

RIGATONI (V)

vodka, cherry tomatoes, basil

dessert

LEMON CURD TARTS

CHOCOLATE TRUFFLE CAKE

Upgrade to buffet-style available - Additional \$15 pp.

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Fanny's

Family Style Dinner

\$120 PER PERSON

to begin

FOCACCIA (V)

butter, garlic boursin

FANNY'S SIMPLE SALAD (V)

frisee, arugula, wild herbs, lemon vinaigrette

entree

BURRATA SALAD

chef's choice seasonal selections

SLICED NEW YORK STEAK

french fries

MISO BLACK COD

baby bok choy, crispy shallots

GNOCCHI

wild mushrooms, parmesan, thyme

dessert

CHOCOLATE TRUFFLE CAKE

FRESH FRUIT TARTS

Upgrade to buffet-style available - Additional \$15 pp.

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Fanny's

Family Style Dinner

\$135 PER PERSON

to begin

FOCACCIA (V)

butter, garlic boursin

FANNY'S SIMPLE SALAD (V)

frisee, arugula, wild herbs, lemon vinaigrette

CAESAR SALAD

whole leaf gem, long leaf treviso, spanish anchovy, croutons, parmesan, caesar dressing

entree

SLICED NEW YORK STEAK

french fries

PAN ROASTED JIDORI CHICKEN

potato puree, carrots, natural jus

MISO BLACK COD

baby bok choy, crispy shallots

STROZEPRETTI CACIO E PEPE

handmade pasta, medley of pepper, aged parmesan

dessert

ASSORTED TARTS

lemon, chocolate, market berry

Upgrade to buffet-style available - Additional \$15 pp.

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Fanny's

Reception Platters

CHARCUTERIE & CHEESE BOARD - \$27 PER PERSON

honeycomb, quince, toasted bread

GARDEN VEGETABLE CRUDITE - \$23 PER PERSON

with herb dip and black truffle mushroom hummus and pita

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Bar Packages



All About Eve !



Baby Snooks



Easy Rider

Fanny's

Well Bar Package

\$36 per person, first hour

\$18 per person for each additional hour

selections include

Crop Vodka, Ford's Gin, Arette Blanco Tequila, Monkey Shoulder Scotch,
La Luna Mezcal, Royal Standard Rum, Old Forester Bourbon

Premium Bar Package

\$56 per person, first hour

\$28 per person for each additional hour

selections include

Grey Goose Vodka, Bombay Sapphire Gin, El Dorado 3yr White Rum, El
Tesoro Blanco Tequila, Del Maguey Vida Mezcal, Woodford Reserve
Bourbon, Johnnie Walker Black

Beer and Wine Package

\$30 per person, first hour

\$15 per person for each additional hour

Scrimshaw Lager, Foggy Day IPA, Shiner Bock, Peroni

HouseRed, White, Rosè, Sparkling

Mimosa Bar

\$30 per person 2 hours

We look forward
to taking care
of you!



start planning with the events team

we are happy to customize your event experience

events@fannysla.com