

Fannij's



Special Events Guide
2026

The Private Dining Room

SEATS 16 GUESTS



The Patio

38 SEATED OR 80 STANDING GUESTS

The Corner Room

40 SEATED OR 60 STANDING GUESTS



Restaurant Buyout

CONTACT
events@fannysla.com

Lunch Menus

Fanny's
at the Academy Museum of Motion Pictures
Happy Holidays!

To Begin
FOCACCIA
butter, garlic, balsamic
FANNY'S SIMPLE SALAD



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

SEASONAL TARTINE

chef's choice seasonal selection

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

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

All menus are subject to change due to seasonality.

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

Family Style Lunch

\$70 PER PERSON

to begin

FOCACCIAS (V)

butter, garlic boursin

CAESAR SALAD

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

CRUCHING 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

RIGATONI (V)

vodka, cherry tomatoes, basil

dessert

CHOCOLATE TARTS

CITRUS MADELEINES

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

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Canapé List



Canapé List

8 SELECTIONS | \$68 PER PERSON

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

miniature fried chicken on a waffle with bourbon maple glaze	shrimp toast with sweet chili sauce
black truffle and mushroom hummus on toasted pita (VG)	grilled cheese with tomato soup
mini lobster roll with uni and caviar on a brioche roll (add \$10 per person)	tiny vegetable crudités (V, MWOG)
buckwheat blini with whipped crème fraîche, caviar, and gold leaf	chicken wing dumpling with beef, shrimp, and chives (add \$5 per person)
lemon and herb blini with smoked salmon mousse, and chives	mini BLT with prosciutto, arugula pistou, and truffle
shrimp louie tart with celery leaves, and remoulade (add \$5 per person)	tuna tartare “gimbap” with shiso, daikon, and avocado
ratatouille tart with aged balsamic, and basil (add \$5 per person)	beef tartare tart with crispy capers and yolk emulsion (add \$5 per person)
endive salad with candied walnut, blue point reyes and walnut vinaigrette	bruschetta with tomato, balsamic, basil, and goat cheese (V)
spicy tuna tartare, jalapeno, and cilantro on crispy heirloom rice cake (MWOG)	caesar salad bite with baby gem, crouton, parmesan, and caesar drizzle
crispy bibimbap with carrots, spinach, shitake mushroom, gochujang sauce, and fried quail egg	chicken skewer with gochujang glazed chicken thigh, scallion, and sesame seeds
mini taco “galbi” with kimchi slaw, gochujang aioli, guacamole, cilantro, onion, radish, with (choice of) beef or chicken	miniature cheeseburger with pickle, tomato and ketchup
	spring roll with vermicelli, chicken, bell pepper, cucumber, cilantro, onion, and sweet chili sauce
	french fries (V)

αρρ sweets

3 selections | \$15 per person

bostock pastry	dutch apple tart
mocha madeleine	lemon meringue tart
seasonal financier	strawberry shortcake
boston cream puff	red velvet whoopie pie
pecan shortbread cookie	pistachio olive oil cake
sea salt chocolate chip cookie	white chocolate caramel blondie
crème brûlée macaron (MWOG)	flourless walnut brownie (MWOG, V)

All menus are subject to change due to seasonality.

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

Dinner Menus



Family Style Dinner

\$105 PER PERSON

to begin

FOCACCIAS (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

BLACK TRUFFLE AND MUSHROOM HUMMUS (V)

olive oil, parsley, pita

entree

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.

All menus are subject to change due to seasonality.

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Family Style Dinner

\$120 PER PERSON

to begin

FOCACIA (V)

butter, garlic boursin

FANNY'S SIMPLE SALAD (V)

frisee, arugula, wild herbs, lemon vinaigrette

BURRATA SALAD

chef's choice seasonal selections

entree

SLICED NEW YORK STEAK

french fries

MISO BLACK COD

baby bok choy, crispy shallots

STROZEPRETTI CACIO E PEPE (V)

handmade pasta, medley of pepper, aged parmesan

dessert

CHOCOLATE TRUFFLE CAKE

FRESH FRUIT TARTS

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

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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

GNOCCHI (V)

wild mushrooms, parmesan, thyme

dessert

ASSORTED TARTS

lemon, chocolate, market berry

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

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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



Well Bar Package

\$36 per person, first hour
\$18 per person for each additional hour

selections include

Skyy Vodka, Outfitter's Gin, Suerte Blanco Tequila,
La Tierra de Acre Mezcal, Old Overholt Rye,
Royal Standard Rum, Green River 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 3 Yr White Rum, El Tesoro Blanco Tequila, Del Maguey Vida Mezcal, Maker's Mark Bourbon, Johnnie Walker Red Scotch

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, Rosé, Sparkling

Mimosa Bar

\$30 per person 2 hours
prosecco, two juice varieties



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We look forward to
taking care of you!



start planning with the events team today
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