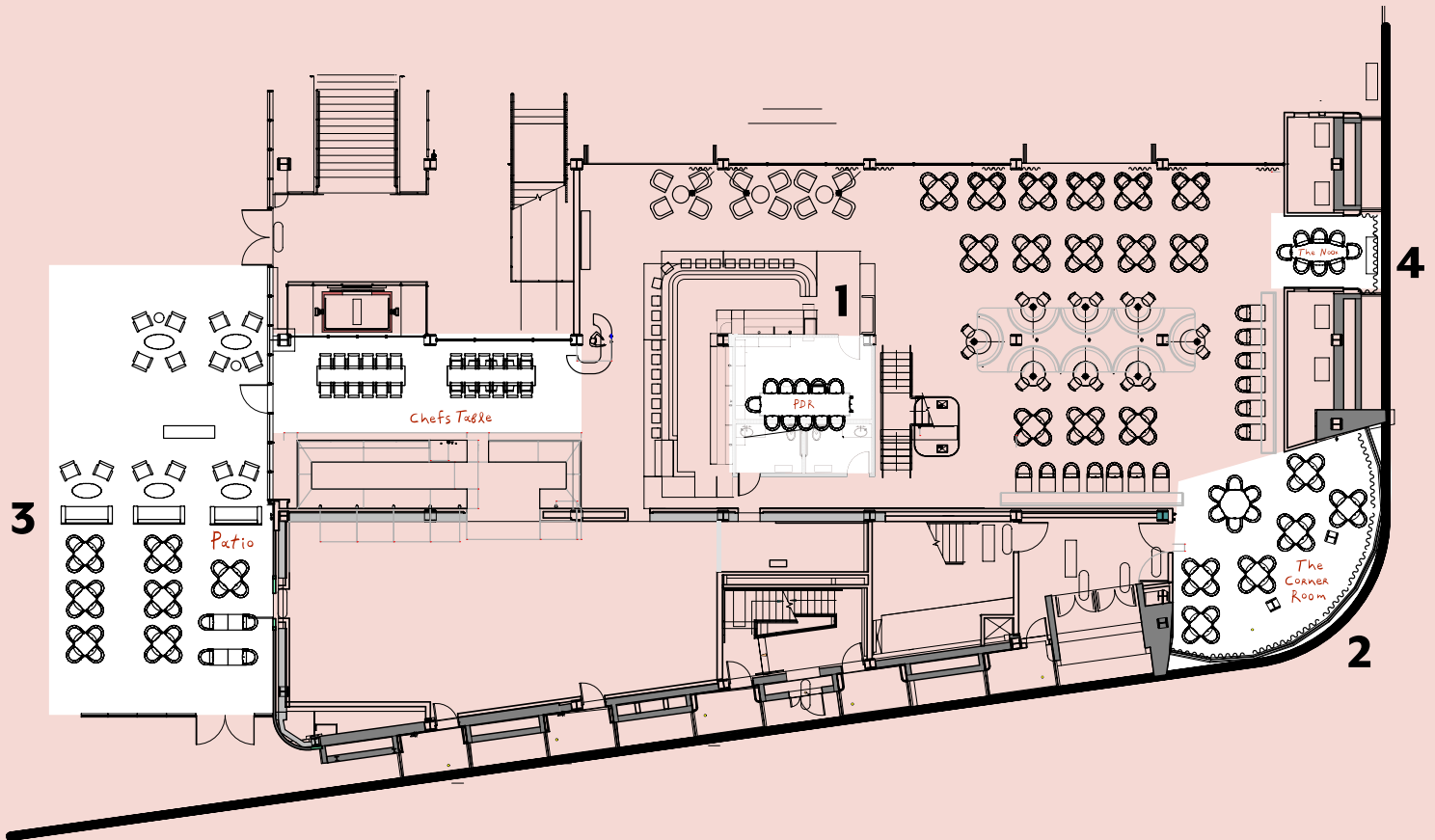


Fanny's



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 50 STANDING GUESTS



Restaurant Buyout

CONTACT events@fannysla.com

Menu Selections



Fanny's

Family Style Lunch

\$55 PER PERSON

FANNY'S SIMPLE SALAD

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

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

PASTRIES

croissant, pain au chocolat, muffins, seasonal breakfast pastries

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

burrata, butternut squash, saba

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

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

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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 fraiche
tomato tart tatin with lemon aioli
miniature hamburger 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
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
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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Reception Platters

CHARCUTERIE & CHEESE BOARD - \$20 PER PERSON

honeycomb, quince, toasted bread

GARDEN VEGETABLE CRUDITE - \$14 PER PERSON

with herb dip and black truffle mushroom hummus and pita

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Fanny's

Family Style Dinner

\$93 PER PERSON

FOCACCIA

butter, garlic boursin

FANNY'S SIMPLE SALAD

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

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

vodka, cherry tomatoes, basil

LEMON CURD TARTS

CHOCOLATE RASPBERRY LAYER CAKE

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

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Fanny's

Family Style Dinner

\$115 PER PERSON

FOCACCIA

butter, garlic boursin

FANNY'S SIMPLE SALAD

frisee, arugula, wild herbs, lemon vinaigrette

MARKET BABY BEETS

burrata, hazelnut, citrus, watercress

SLICED NEW YORK STEAK

french fries

WOOD GRILLED BASS

roasted marble potatoes, sauce vera cruz

GNOCCHI

wild mushrooms, parmesan, thyme

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

FOCACCIA

butter, garlic boursin

FANNY'S SIMPLE SALAD

frisee, arugula, wild herbs, lemon vinaigrette

CAESAR SALAD

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

SLICED NEW YORK STEAK

french fries

PAN ROASTED JIDORI CHICKEN

potato puree, carrots, natural jus

WOOD GRILLED BASS

roasted marble potatoes, sauce vera cruz

pasta

STROZEPRETTI CACIO E PEPE

handmade pasta, medley of pepper, aged parmesan

accompaniment

MUSHROOM WELLINGTON

portabello mushroom, spinach, miso mushroom jus

dessert

ASSORTED TARTS

lemon, chocolate, market berry

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

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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

House Red, White, Rosè, Sparkling

Mimosa Bar

\$30 per person 2 hours

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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