



CAFÉ *Basque*

PRIVATE EVENTS

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WELCOME!

Thank you for your interest in events at Cafe Basque, French cuisine inspired by the southwest coast of France and the spirit of Southern California by Michelin-Starred Chef Daniel Rose.

Open daily, the menu will highlight live-fire cooking, seasonally-driven ingredients, and local seafood.

PRIVATE DINING ROOM

Our private, elegant dining room is complete with large windows that fill the space with natural light.

Curated gallery walls and mirrors give the room notable character.

The dining room can accommodate up to 28 for seated events and 40 for standing, reception style engagements.



KINGS TABLE

Tucked away from the main dining room, you'll find the Kings Table.

Surrounded by greenery and soft diffused lighting, the area is ideal for an intimate dining experience.

The Kings Table can accommodate up to 8 guests for a seated experience.



OUTDOOR PRIVATE PATIO

Enjoy an intimate bistro setting for your next celebration. Nestled on the side of The Hoxton, Downtown LA, our outdoor patio is a lovely downtown oasis for your next occasion.

Accommodating up to 30 guests for reception style events, the outdoor private patio is the perfect space to entertain any crowd! For seated arrangements, the patio can accommodate up to 24 guests.



NORTH BROADWAY TERRACE

Surrounded by plants and the city sounds of Downtown Los Angeles, the North Broadway Terrace provides a lively and private outdoor reception area for your celebration.

The space can accommodate up to 40 guests for a cocktail reception style event.



SOUTH BROADWAY TERRACE

Surrounded by plants and the city sounds of Downtown Los Angeles, the South Broadway Terrace provides a lively and private outdoor reception area for your celebration.

The space can accommodate up to 60 guests for a cocktail reception style event.



BAR BUYOUT

Our bar area hosts plush seating and mood lighting for a relaxed lounge vibe.

The space is customizable for a variety of sizes and occasions.

A bar buyout can accommodate up to 75 guests for a cocktail reception style event. If holding a larger event, the capacity of a bar buyout can increase to up to a 100 guests when adding the private outdoor patio to your event.



FULL DINING BUYOUT

A buyout at Cafe Basque means the space is entirely yours for the one night.

We can host everything from company-wide parties to large weddings. Whether you're planning a seated dinner or a cocktail-style reception, we'll work closely with you and our chef team to ensure you get the one-of-a-kind experience you're looking for.

A full buyout at Cafe Basque can accommodate up to 75 seated guests, and up to 100 for a reception style event.



MENUS

At Café Basque, we pay tribute to classic French tradition and the fiercely independent and culturally distinct southwest coast of France, a region with cuisine most recognizable for its use of sweet and mildly hot peppers.

Chef Daniel Rose adds his unique local perspective utilizing the high-quality products from land and sea abundant in California.



PASSED BITES

\$75/person (non-inclusive of tax, administrative service fee, & gratuity)

choice of any 7 savory and/or bites

pricing can be pro-rated for more/fewer bites

seasonal menu items subject to change

CROQUETTES mushroom

TALO quail egg with eggplant

TOMATES FARCIES stuffed tomatoes with pine nut, fennel pollen, olive

OLIVES, ANCHOVIES & PICKLED GREEN PEPPERS

OYSTERS ON THE HALF SHELL espelette gelee

AVOCAT CREVETTES shrimp, avocado, herbs

THON A L'HUILE bluefin tuna, espelette oil

TARTARE DE BOEUF potato chip, caviar

CHORIZO IBÉRIQUE & OSSAU-IRATY

PASSED DESSERT

GATEAU AU FROMAGE mini basque cheesecake, blackberries

TXOKOLATE mini chocolate mousse

RIZ AU LAIT mini rice pudding, housemade caramel



SEATED DINNER

share plates | \$125/person (non-inclusive of tax, administrative service fee, & gratuity)
seasonal menu items subject to change | options available for dietary restrictions

PINXTOS

TORTILLA DE ST. JEAN DE LUZ potato, onion, egg, red pepper purée

TOMATES FARCIES stuffed tomato with pine nut, olive, fennel pollen

TALO quail egg with eggplant

THON A L'HUILE bluefin tuna, espelette oil

CALAMARS fried squid "nature"

APPETIZERS

GRANDE SALADE egg, artichoke, sweet pepper, tomato, white anchovy, olives, px vinaigrette

AVOCAT CREVETTES shrimp & avocado, french cocktail sauce

BREAD & BUTTER espelette butter

PLATS

GRATIN DE BLETTES swiss chard, spanish rice, sauce mornay

STEAK AU POIVRE prime sirloin, sarawak pepper, armagnac

POULET BASQUAISE chicken with ham, tomato, onion, peppers

FRÎTES french fries

DESSERT

Selection of 2 items from the below

GATEAU AU FROMAGE basque cheesecake, blackberries

TXOKOLATE chocolate mousse

RIZ AU LAIT rice pudding, housemade caramel



BEVERAGE PACKAGES

minimum 2 hours

BASIC BEVERAGE PACKAGE

first hour / 40. per person

20. per person each additional hour

Cafe Basque selection of 1 white, 1 red, 1 sparkling

Cafe Basque selection of 3 seasonal beers

Cafe Basque selection of spirits for standard cocktails -
vodka, gin, rum, tequila, mezcal, bourbon, rye, scotch

PREMIUM BEVERAGE PACKAGE

first hour / 55. per person

25. per person each additional hour

Cafe Basque selection of 1 white, 1 red, 1 sparkling

Cafe Basque selection of 3 seasonal beers

2 Cafe Basque signature cocktails

ketel one vodka

the botanist gin

casamigos tequila blanco

casamigos tequila reposado

del maguey mezcal

flor de caña rum

basil hayden's bourbon

sazerac rye whiskey

johnny walker black scotch

WINE & BEER PACKAGE

first hour / 35. per person

10. per person each additional hour

Cafe Basque selection of 1 white, 1 red, 1 sparkling

Cafe Basque selection of 3 seasonal beers



FAQ

LOCATION

Cafe Basque is located at 1060 S Broadway Street, on the ground level of The Hoxton, Downtown LA.

VALET

Valet is available for \$25 for 5 hours

GUEST COUNT & MENU SELECTION

Your guaranteed guest count is due 72 hours before your event, and final food selections are due 2 weeks prior to your event.

ACCESSIBILITY

Cafe Basque is wheelchair accessible with ADA-compliant restrooms and an elevator from the ground level to the rooftop.

DECOR

Guests are welcome to bring decorations; decorations may be dropped off at Cafe Basque the day before the event.

VENDORS

We are happy to assist with any audiovisual, floral, or equipment rental needs for your event. You are welcome to bring your own A/V equipment or we can work with outside vendors for rental. Our sound systems can play our house music or your personal music accessible through almost any device. We do not have a preferred list and are happy to work with vendors of your choice.

MINIMUMS

Food and beverage minimums vary by space, day of the week, and time of year. All minimums are exclusive of 9.5% tax, 5% administrative service fee, and recommended 20% gratuity. A 50% deposit is required to secure the space, which is deducted from the final bill.

CUSTOM MENUS

Cafe Basque can create and print custom menu cards, including a personalized message.

DIETARY REQUESTS

In the spirit of hospitality, be assured that we will go to great lengths to accommodate dietary needs. We take food allergies extremely seriously, and welcome vegetarian, gluten-free and vegan diners.

CORKAGE & CAKE

If you wish to bring in a bottle of wine, the corkage fee is \$35 per 750ml, or \$70 per magnum bottle. If you would like to bring in an outside dessert, the cake cutting and plating fee is \$5.00 per person.

PAYMENT

Acceptable forms of payment include cash, credit card and check.