



Florence

•OSTERIA•

**GROUP DINING
AND EVENTS**

8265 BEVERLY BLVD – WEST HOLLYWOOD, CA 90048

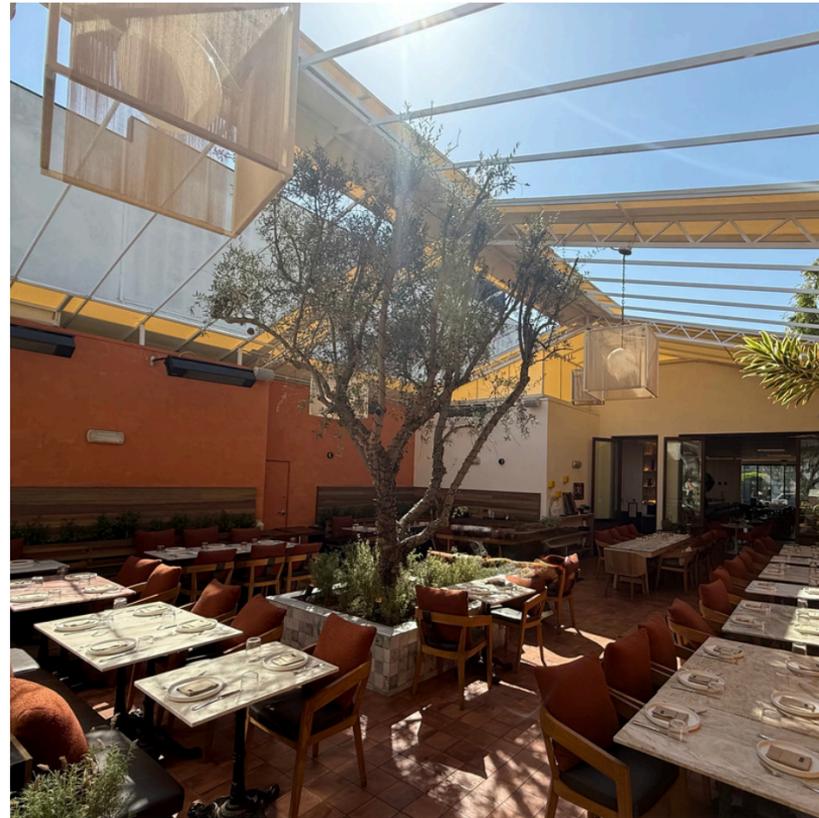


GROUP PRICING



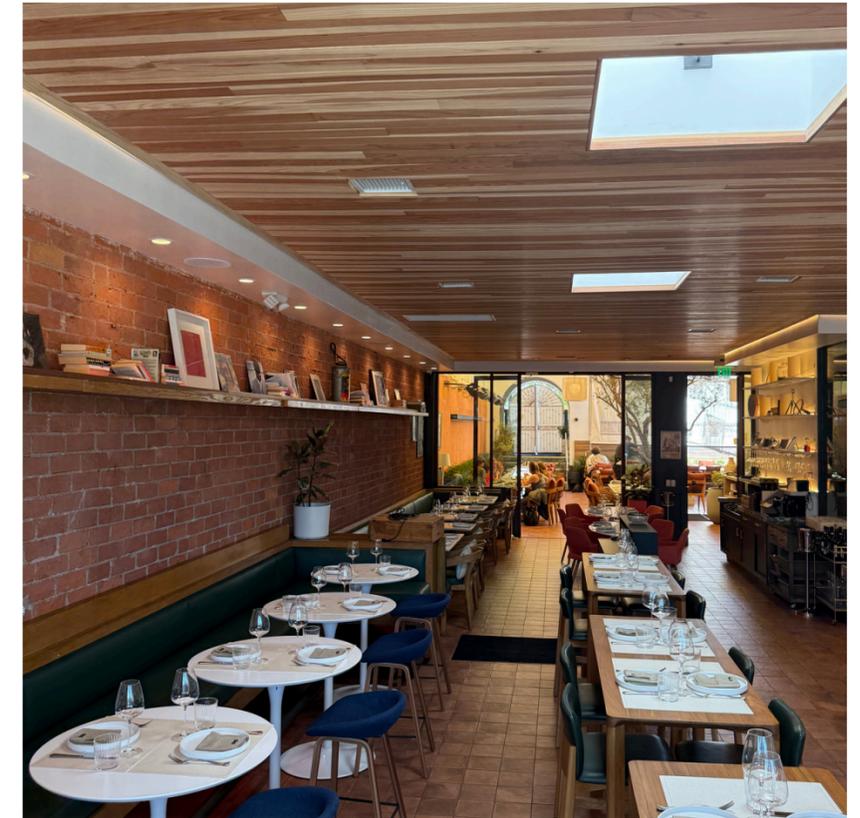
Large Party Reservations

11-19 guests	\$125 per person
20-49 guests	\$130 per person
50-79 guests	\$150 per person



Patio Buyout

+25 guests
Capacity: 80 seated
Sunday-Wed: \$19k++
Thursday-Saturday \$24999++



Full Restaurant Buyout

80+ guests
Capacity: 150 seated
Sunday-Wed: \$29k++
Thursday-Saturday: \$39k++



JOURNEYS
Lunch - \$50 per person

APPETIZER

Choice of 2

Rucola

Wild Rocket, Fresh Aromatic Herbs,
Toasted Walnut, Pear, Goat Cheese,
Apple Cider Vinaigrette

Caesar

Baby Gem Lettuce, Garlic
Toasted Crumbs, Anchovies, 20-
Month Aged Shaved Parmesan

Wagyu Meatball

Snake River Farm Wagyu Beef,
Heirloom Tomato, Green Onion

Tuna Tartare

Ahi Tuna, Avocado, Bufala Mozzarella,
Sea Salt, Lemon Dressing

Margherita Flatbread

San Marzano Tomatoes, Fior di Latte, Basil

MAIN COURSE

Choice of 1

Rigatoni al Pesto

Rigatoni, Basil Pesto,
Burrata

Cacio e Pepe

add on: make it a Carbonara
+\$2 per person
Homemade Spaghetti, Pecorino
Romano, Black Pepper

Salmon

Seared Wild King Salmon
Filet, Heirloom Carrots, Pino
Beurre Blanc, Basil Oil

Scaloppina al Limone

Jidori Chicken Breast, Lemon
Sauce, Sauteed Spinach

DESSERT

Choice of 1

Tiramisu

Soaked Cacao Sponge
Cake, Espresso, and
Mascarpone Cream

Olive Oil Cake

Italian Olive Oil Cake
Served with Whipped
Mascarpone



JOURNEYS

\$ 9 5 per person

APPETIZER

Choice of 2

Rucola

Wild Rocket, Fresh Aromatic Herbs,
Toasted Walnuts, Pear, Goat
Cheese, Apple Cider Vinaigrette

Gnocco Fritto

3 Fried Pizza Dough filled with
Stracciatella Cheese,
Prosciutto Crudo di Parma 24

Wagyu Meatball

Snake River Farm Wagyu Beef,
Heirloom Tomatoes, Green Onion

Prosciutto e Melone

Prosciutto di Parma 24 Months,
Cantaloupe Melon and Burrata Pugliese

PASTA

Choice of 2

Maccherone

Housemade Lamb Bolognese Ragu,
Ricotta Salata, Rosemary

Tonnarello Pomodoro

Spaghetti Chitarra with 3 Pomodoro
Sauce, Basil, Stracciatella

Ravioli

Ricotta Stuffed Ravioli with a Choice
of Our Signature Pomodoro Sauce,
Cacio e Pepe or Basil Pesto.

MAIN COURSE

Choice of 1

NY Steak

12oz Dry aged New York Strip
(+25 Wagyu) (+100 Fiorentina)

Porchetta

Duroc Family-farmed
Porchetta, Slow-cooked with
Garlic, Herbs, and Fennel.

Pollo Milanese

Thinly Sliced Breaded Jidori Chicken,
Pesto Trapanese, Pecorino Toscano

SIDES

Choice of 1

Spinaci

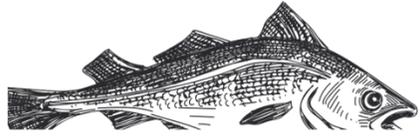
Sauteed Spinach, Garlic, Pinot
Grigio

Asparagi

Grilled Jumbo Asparagus, Sauteed in EVOO,
Salt, Pepper and Lemon Herbs

DESSERT

Chef's Choice



JOURNEYS

\$ 1 1 5 per person

APPETIZER

Gamberi

Argentinian Prawns,
Garlic, Calabrian Herb
Chili Oil

AND

Caesar

Baby Gem Lettuce, Garlic,
Toasted Crumbs, Anchovies, 20
Month Old Shaved Parmesan

PASTA

Linguine Aglio e Olio

Linguine, Scampi Tartare,
Preserved Meyer Lemon, Capers,
Garlic Confit, Toasted Crumbs

AND

Cavatelli allo Scoglio

Housemade Cavatelli, Mussels, and
Clams in a Shrimp Broth

MAIN COURSE

Choice of 1

Branzino or Salmon alla Griglia

Served with a Meyer Lemon
Relish or Beurre Blanc Sauce

Polpo Arrosto

Roasted Spanish Octopus, 'ash' Baby
Potatoes, Salmoriglio & Chili Relish

SIDES

Choice of 1

Carciofini

Crispy Small Baby
Artichokes alla Giudia,
Mint, Bagna Cauda

Spinaci

Sauteed Spinach, Garlic,
Pinot Grigio

DESSERT

Chef's Choice

JOURNEYS

\$ 1 5 0 per person

APPETIZER

Choice of 2

Gamberi

Argentinian Prawns, Garlic,
Calabrian Herb Chili Oil

Wagyu Meatball

Snake River Farm Wagyu Beef,
Heirloom Tomato, Green Onion

Caesar

Baby Gem Lettuce, Garlic,
Toasted Crumbs, Anchovies, 20
Month Old Shaved Parmesan

Rucola

Wild Rocket, Fresh Aromatic Herbs,
Toasted Walnut, Pear, Goat Cheese,
Apple Cider Vinaigrette

PASTA

Maccherone

Housemade Lamb Bolognese Ragu, Ricotta
Salata, Rosemary

AND

Fettuccine al Tartufo

Fettuccine, House Mix Crushed
Peppers, Shaved Truffles

MAIN COURSE

Choice of 2

Salmone alla Griglia

Grilled Wild Caught Salmon
Served with a Beurre Blanc Sauce

NY Steak

12oz Dry Aged New York Strip
(+25 Wagyu) (+100 Florentina)

Branzino

Mediterranean Seabass Filet,
Lemon Meyer Herb Relish

Pollo Milanese

Breaded, Thinly Sliced Jidori
Chicken, Pesto Trapanese. Pecorino
Toscano

SIDES

Choice of 1

Patate Gateau

Baked Mashed Potatoes, Smoked
Scamorza, Mortadella, Parmesan

Asparagi

Grilled Jumbo Asparagus, Sauteed in EVOO,
Salt, Pepper and Lemon Herb Sauce

DESSERT

Chef's Choice

Additional Information & FAQ'S

How do I confirm a reservation?

Send a completed credit card authorization form to info@florenceosteria.com

Can I see the space before booking?

You can schedule a tour by emailing our Events Coordinator info@florenceosteria.com

What is required to meet the agreed upon minimums?

Minimums only include food and beverage sales. Tax, gratuity, and an administrative fee are added at the end.

If the minimum amount is not reached with F&B, a "room fee" of the difference will be added.

Do you have gluten free options?

We can substitute any pasta dish with gluten free pasta.

We do not have a gluten free pizza options- however our flour is imported from Italy, and therefore contains less gluten than American flour.

When do I need to have my menu options selected?

We require you to please send your selected menu options no later than a week prior to your reservation.

Included services

Customized menus: share your logo and/or specific desired header
Wifi
Black, Blue, White or Signature linen napkins
White table linens

Do you have any PA system access?

For a full buyout, guests get access to our full sound system that plays throughout the restaurant

Are there any additional fees?

Corkage fee: \$45 per bottle, up to (two) bottles max

Any outside professional media will have a \$250 media charge

Outside cake/dessert fee \$35 (per cake) -4% Administrative fee, Tax, and Gratuity is added to all Events checks

Can I do a cocktail hour?

Cocktail hours can be done for buyouts
For non-buyouts, that is TBD as it depends on the date and time of the reservation.



FLORENCE CATERING

APETIZERS TRAY

		12 PCS
Arancini - Tomato or Lemon	\$ 42.00	\$
Wagyu Meatballs	48.00	
Zucchini Flowers	\$56.00	
Fritto Misto	\$68.00	

	Serves 6/8	Serves 12/14
Cheese Board Mix	\$90.00	\$180.00
Board	\$90.00	\$180.00

VEGETABLE TRAY

	Serves 8/10
Sautéed Broccolini	\$72.00
Grilled Asparagus	\$72.00
Sautéed Spinach	\$72.00
Mashed Potatoes	\$72.00

SALADS

	Serves 8/10	w/chicken
Caesar Salad	\$85.00	\$95.00
Beet Salad	\$85.00	\$95.00
Chop Salad	\$85.00	\$95.00

PASTA TRAYS

	Serves 6/8	Serves 12/14
Lasagna Bolognese*	\$145.00	\$280.00
Mushroom Lasagna* (v)	\$145.00	\$280.00

PASTA SAUCES

Short and long pasta available, we highly recommend short pasta (Cavatelli, Penne, Rigatoni)

	Serves 8/10
Pomodoro Sauce	\$115.00
Pesto	\$115.00
Cacio e Pepe	\$115.00
Alla Norma	\$115.00
Genovese	\$150.00
Bolognese	\$150.00

PIZZA PACKAGE

	10 Pizzas
Margherita	\$120.00
Marinara	\$100.00
Funghi	\$120.00
Diavola	\$150.00
Bianca	\$120.00
Arugula & Prosciutto	\$150.00
Pesto & Mortadella	\$150.00

PANINIS

Serves 10 for \$60

Caprese (V)	
Heirloom Tomatoes, Bufala Mozzarella, Basil, EVOO, Balsamic Glaze	
Arcobaleno (V/VG)	
Zucchini, Bell Peppers, Spinach, Eggplant, Pesto, Choice of Cheese	
Mortadella Provolone	
Pistacchio Mortadella, Provolone, Aioli	
Emilia Romagna	
Prosciutto Crudo, Provolone, Wild Rocket	
Parma Delight	
Prosiutto Crudo, Bufala Mozzarella, Tomato, Basil, EVOO	
New York Meatballs +10	
American Wagyu Meatballs, San Marzano Tomatoes, Provolone California	
Chicken Dream (add avo +2) Grilled Chicken, Tomato, Cheese, Aioli	
IL Classico Italiano	
Ham, Provolone, Tomato, Lettuce, Aioli	
Turkey Melt +10	
Turkey Breast, Provolone Cheese, Bacon, Aioli	
IL Padrino +10	
Prosciutto, Ham, Capocollo, Mortadella, Spicy Salami, Provolone, Aioli	
Mortadella Pistacchio +10	
Mortadella, Straciatella, Crema di Pistacchio, Crushed Pistachio, Truffle	

ENTREES TRAY

Serves 6/8 Serves 12/14

Chicken Scaloppina*	\$180.00	\$360.00
Chicken Milanese*	\$180.00	\$360.00
Grilled Salmon*	\$190.00	\$380.00
Ny Strip Steak*	\$295.00	\$590.00

DESSERTS

Serves 6/8 Serves 12/14

Tiramisu	\$50.00	\$100.00
Bread Pudding	\$60.00	\$120.00
Cannoli Siciliani (18 pcs)	\$40.00	\$80.00

FULL A LA CARTE MENU IS AVAILABLE FOR CATERING

ORDER HAS TO BE MADE AT LEAST 3-5 DAYS IN ADVANCED

A photograph of the exterior of Florence Osteria at night. The building features large glass windows and a brick wall. A large, gnarled tree is in the foreground, and two wooden chairs with cushions are placed on the patio. The scene is illuminated by warm interior lights and exterior spotlights.

Florence

•OSTERIA•

CONTACT

FOR MORE INFORMATION

info@florenceosteria.com

(323) 413-2213