

THE *Whisper*
RESTAURANT and LOUNGE

189 The Grove Drive, #F-90B, Los Angeles, CA. 90036, P: (323)931-0202, F: (323)930-7860, www.whisperlounge.com

Located at the The Grove, The Whisper Restaurant and Lounge is the ideal location to host your next gathering. Situated at the end of Bow Street, it features a cozy private dining area, along with a beautiful alfresco patio with built in heaters. Parking is plentiful at The Grove as is the world-class shopping.

We would love to help you plan your next event. Whether it is a corporate holiday dinner or family gathering, there simply is no place quite like The Whisper Restaurant and Lounge. Below you will find menus for large party luncheons, dinners, and cocktail parties. Our celebrated Chef, Anthony Jacquet, and his team are ready to make your event shine.

Please call our General Manager, Eric Todd, at (323)931-0202 to customize a menu to fit your needs today. We look forward to hearing from you.

Dinner Choices

For parties of 8 to 50

4 Course Menu offered at \$35 per person

Amuse

First Course

Seasonal Market Greens Salad
or
Classic Caesar

Main Course

Herb Marinated Flat Iron Steak, Roasted Potatoes, Grilled Broccolini, Shallot Jus
or
Grilled Scottish Salmon, Wild Mushroom and White Bean Ragu, Salsa Verde
or
Pan Roasted Jidori Chicken Breast, Wild Rice, Glazed Carrots
or
Market Vegetable Risotto

Dessert

Seasonal Fruit Crumble
Or
Hot Chocolate Croissant Bread Pudding with Toasted Marshmallow Ice Cream, Jameson Caramel

5 Course Menu offered at \$40 per person

Amuse

First Course

Seasonal Market Greens Salad
or
Classic Caesar

Second Course

Family Style Margarita Flat Breads

Main Course

Herb Marinated Flat Iron Steak, Roasted Potatoes, Grilled Broccolini, Shallot Jus
or
Grilled Scottish Salmon, Wild Mushroom and White Bean Ragu, Salsa Verde
or
Pan Roasted Jidori Chicken Breast, Wild Rice, Glazed Carrots
or
Market Vegetable Risotto

Dessert

Seasonal Fruit Crumble
or
Hot Chocolate Croissant Bread Pudding with Toasted Marshmallow Ice Cream, Jameson Caramel

6 Course Menu offered at \$45 per person

Amuse

First Course

Seasonal Market Greens Salad
or
Classic Caesar

Second Course

Family Style Charcuterie Plate

Mid Course

Savory Tart

Main Course

Herb Marinated Flat Iron Steak, Roasted Potatoes, Grilled Broccolini, Shallot Jus
or
Grilled Scottish Salmon, Wild Mushroom and White Bean Ragu, Salsa Verde
or
Pan Roasted Jidori Chicken Breast, Wild Rice, Glazed Carrots
or
Market Vegetable Risotto

Dessert

Seasonal Fruit Crumble
Or
Hot Chocolate Croissant Bread Pudding with Toasted Marshmallow Ice Cream, Jameson Caramel

6 Course Menu offered at \$55 per person

Amuse

First Course

Seasonal Market Greens Salad
or
Classic Caesar

Second Course

Family Style Charcuterie Plate

Mid Course

Assorted Small Plates
Crispy Calamari, Hummus Plate, Mushroom Flatbread

Main Course

Herb Marinated Flat Iron Steak, Roasted Potatoes, Grilled Broccolini, Shallot Jus
or
Grilled Scottish Salmon, Wild Mushroom and White Bean Ragu, Salsa Verde
or
Pan Roasted Jidori Chicken Breast, Wild Rice, Glazed Carrots
or
Market Vegetable Risotto

Dessert

Seasonal Fruit Crumble
or
Hot Chocolate Croissant Bread Pudding with Toasted Marshmallow Ice Cream, Jameson Caramel

***All dishes are subjected to seasonality so we may provide the highest quality ingredients ***

Lunch Choices

For parties of 8 to 50

3 Course Menu offered at \$18 per person

First Course

Chefs Daily Soup

or

Seasonal Market Greens Salad

or

Classic Caesar

Main Course

Hot Roast Beef Sandwich, Hooks Cheddar Cheese, Shallot Jus

or

Chopped Salad, Salami, Grilled Chicken, Mozzarella, Garbanzo Beans, Pepperoncini, Baby Artichokes, Red Wine Vinaigrette

or

Seasonal Roasted Turkey Sandwich

Dessert

Kaluha Chocolate Pudding with Whipped Cream

3 Course Menu offered at \$23 per person

First Course

Chefs Daily Soup

or

Seasonal Market Greens Salad

or

Classic Caesar

Main Course

Waygu Sirloin, Creamed Potatoes, Grilled Broccolini

or

Grilled Free Range Chicken Breast, Herb Roasted Potatoes, Baby Carrots

or

Olive Oil Poached Salmon Salad, Fresh Market Greens, Snipped Herbs, Lemon Vinaigrette

Dessert

Seasonal Fruit Crumble

or

Hot Chocolate Croissant Bread Pudding with Toasted Marshmallow Ice Cream, Jameson Caramel

***All dishes are subjected to seasonality so we may provide the highest quality ingredients ***

Cocktail Party Packages

\$12 per person for 8 pieces or \$14 unlimited hors d'oeuvres for 2 hours

Grilled Chicken Skewers with Brown Sugar Miso Glaze
Pizza Margherita – Mozzarella, Garlic Tomato Sauce, Basil and Olive Oil
Warm Camembert Crostino with Apricot Mustarda
Gorgonzola Stuffed Dates with Prosciutto and Balsamic Reduction

\$16 per person for 8 pieces or \$21 unlimited hors d'oeuvres for 2 hours

Kobe Beef Sliders with Cheddar, Grilled Onions and Whisper Sauce
Albacore Tuna Tartare with Sesame Wonton Crisp and Citrus-Ginger Dressing
Wild Mushroom Flat Bread – Wild Mushrooms, Goat Cheese, Truffle Oil
Warm Camembert Crostino with Apricot Mustarda

\$18 per person for 10 pieces or \$27 unlimited hors d'oeuvres for 2 hours

48 Hour Braised Wagyu Short Rib with Sambal Aioli and Pickled Onion
Australian Lamb Sliders with Brie Cheese, Cranberry Compote, Arugula and
Roasted Jalapeno Aioli
Prawn "Cocktail" Skewers with Avocado Mousse and Spanish Red Pepper
Warm Camembert Crostino with Apricot Mustarda

Platters a la Carte (feeds up to 25):

American Artisanal Cheese Platters with accompaniments- \$65
Premium Antipasto Platters with accompaniments- \$65
Vegetable or Fruit Platters- \$35

Beverage Packages

Price is per person, per hour / Minimum Two Hours

We carry nothing but the finest top shelf products for you and your event. We will work with you to select wines you may feel will work best for your event, or you can leave it up to us

Premium Beer and Wine Open Bar- \$14 per person

Selection of two reds, two whites, full beer selection, and soft drinks

Premium Beer and Wine with One Specialty Cocktail- \$16 per person

Selection of two reds, two whites, full beer selection, one specialty cocktail of your choice, and soft drinks

Premium Liquor Package Open Bar- \$18 per person

Includes top shelf spirits, plus two reds, two whites, beer and soft drinks

Prices do not include sales tax and a gratuity of 20%

The Whisper Lounge is proud to provide the freshest and finest foods available, therefore we reserve the right to make substitutions contingent upon seasonal availability.