

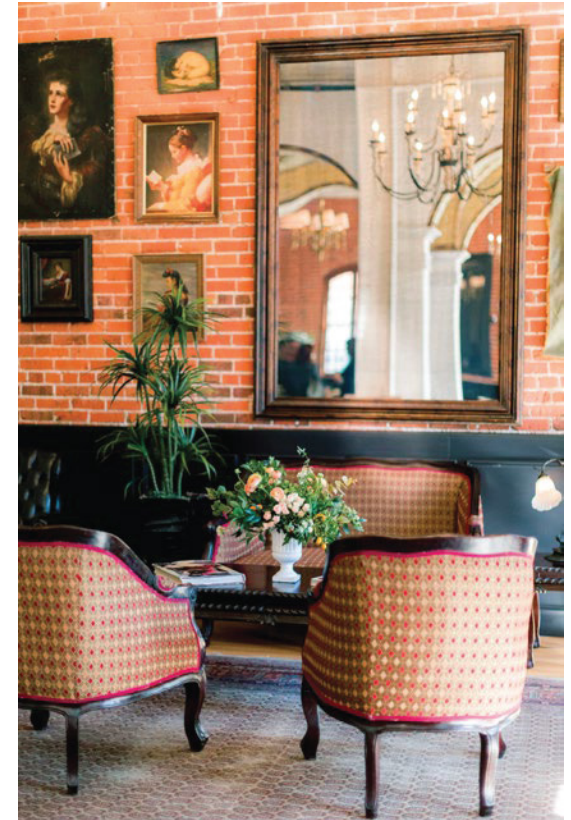
Carondelet House



7600
SQUARE FEET

250
COCKTAIL STYLE

150
SEATED DINING



venue HISTORY

In the heart of L.A. stands a stunning **1920s** brick building filled with a world of style and character that combines vintage textures with urban flair. This gorgeous event space once served as the home of one of the most prominent architects in Los Angeles. Later acquired by the Otis College of Art and Design, the building's creative lineage is evident in the unique design details throughout the property. From hand-stenciled fresco ceilings to our baby grand piano, each room is adorned with personal touches, creating the perfect atmosphere for...

weddings - film shoots - brand activations - milestone celebrations - fashion shows - networking events

TRÈS LA CATERING

Exquisite Food and Drink.
Flawless Execution.

Hospitality veteran Alan Dunn has curated a team of industry all-stars that is comprised of some of the most pioneering, seasoned and recognizable event professionals in the country. Our team is the secret ingredient and the core of Très LA. We make it happen by bringing the trifecta of flavor, creativity, and operations to the table together under one roof at Carondelet House.



01

FOOD

Food has taken a starring role and is instrumental in helping drive a couple's vision or a corporation's brand message. Our proficient culinary team always hits the mark by delivering a culinary experience that is creative, delicious, and artfully presented.

02

SWEETWATER COCKTAILS

What makes our bar service unique is that we've mastered the art of serving creative, delicious, and beautifully presented craft cocktails efficiently. No one wants to spend their evening waiting in line.

03

SERVICE

From initial call to load out, we've got you covered. Our in-house staff, trained at our own Très L.A. Academy, is one of the largest service teams in Los Angeles. Our knowledgeable team is passionate, professional, polished, exudes confidence and are well-versed in finding solutions to whatever may come up onsite.

exclusive **CULINARY PARTNER**



Best Caterer
Los Angeles
& Malibu

2023
2022
2020
2019

rental COSTS

MONDAY - THURSDAY

VENUE FEE: **\$7,000**

CULINARY MINIMUM: **\$6,000**

FRIDAY & SUNDAY

VENUE FEE: **\$8,000**

CULINARY MINIMUM: **\$7,000**

SATURDAY

VENUE FEE: **\$9,000**

CULINARY MINIMUM: **\$10,000**

INITIAL DEPOSIT

SECURITY DEPOSIT: **\$1500**

VENUE DEPOSIT: **\$1500**

both required upon booking

ADDITIONAL FEES

CLEANING / SCULLERY: **\$550**

SITE MANAGEMENT: **\$500**

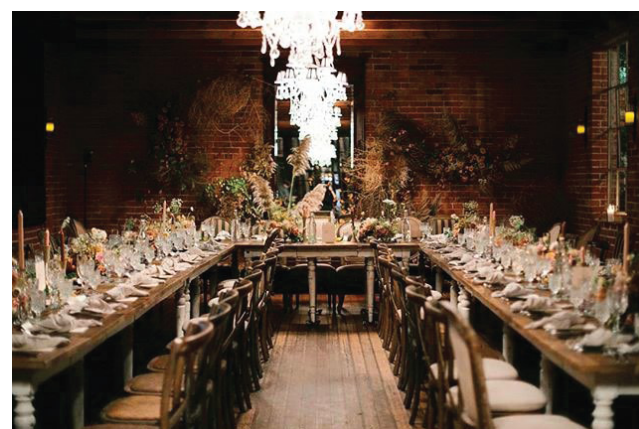
SECURITY: **\$450**

GUEST PARKING

Adjacent public lot accomodates up to **400** cars.

Parking meters in front of the building can be reserved to ensure clear exterior photography.

Preferred valet vendor contacts also available.





- Cut Crystal Glassware
- High End Service Ware
- Artful Bar Set Ups
- 60" Round Dining Tables
- High 36" Cocktail Tables
- French Country Rectangular Dining Tables

- 2 Courtyards
- 2 Water Features
- Lush Greenery
- 3 Guest Restrooms
- Den With Woking Fireplace
- A/C Throughout

- Large Private Suite
- Baby Grand Piano
- Hi-speed Wifi
- Mounted Retractable Projector Screen
- Surround Sound System With Dj Inputs

included **IN RENTAL COST**



sample MENU

PLATED MEAL FOR 100 GUESTS:

TRAY PASS – ONE HOUR

Duck Confit, Duck liver Mousse, Duck Crackling
Cherrywood Smoked Pork Belly Slider
Vegan Faux Gras Mousse, Red Wine Blueberries, Thyme
Hamachi Tostada



PLATED

Pan Seared NY Steak | Potatoes Lyonnaise
Confit Baby Carrots | Bone Marrow Butter | Sauce Ravigote

or

Seared Seabass | Roasted Cauliflower and Fennel
Fennel Soubise | Sauce Bagna Cauda

or

Ratatouille Stuffed Eggplant | Roasted Squash, Peppers, and Tomato
Fried Shallot Gremolata | Chili Crunch



DESSERT STATION

Sweet Mini Éclairs
Hazelnut Pot de Crème
Candied Madeleines

“*all in*” EVENT COST ESTIMATE

No two events are exactly the same, therefore your pricing will range based upon your final selections and specific details. The pricing below reflects a sample plated meal for 100 guests, inclusive of venue fees, premium bar, food, labor, set up, breakdown, security, service charge and taxes. Carondelet House is a comprehensive rental designed to include all your event needs.

FOOD MENU @ \$110 PER PERSON sample menu on previous page	\$11,000
FULL PREMIUM BAR @ \$50 PER PERSON FOR 5 HOUR BAR	\$5,000
LABOR (2 BARTENDERS, 10 SERVERS, 2 CAPTAINS, KITCHEN TEAM)	\$6,000
22% ADMINISTRATION CHARGE	\$4,840
SALES TAX	\$2,549.80
TOTAL F&B	\$29,389.80
CARONDELET SATURDAY RENTAL	\$9,000
HOUSE LABOR (CLEANING, SITE MANAGER, SECURITY)	\$1,500
GRAND “ <i>all in</i> ” TOTAL:	\$39,889.80

NEXT *step*



We would love to start bringing your dream event to life. Please reach out at your convenience to get the creative process going.

LET'S CONNECT

627 South Carondelet Street
Los Angeles, CA 90057



Carondelet House