



YAMASHIRO WEDDINGS

For a day you will always remember; a place you will never forget.

ROMANCE

Considered by many to be the most romantic venue in Southern California for its unique ambiance and unparalleled view.

LOCATION

Perched in the Hollywood Hills with a sprawling view of Los Angeles from the Mountains in the East to the Ocean in the West. Yamashiro has been family owned and operated since 1948. This is our home. We hope to welcome you and those dearest to you.

GARDENS

The garden courtyard is perfect for an open-air wedding celebration. Meticulously manicured, the garden is complete with a Koi pond and cascade.

The exterior terraced gardens present a breathtaking setting for your photographer to capture the joy of the occasion. As you stroll through the gardens you will discover our Pagoda, which is the oldest historic structure in Los Angeles - a great back drop for your wedding day photos.

MENU

Executive Chef Brock Kleweno presents sumptuous Asian Inspired dishes. Our menu is composed of fresh sustainable ingredients, most of which come from local vendors. We are passionate about our cuisine and want to impress your guests as much as you do.

WEDDING COORDINATION FEE

Full in-house planning and coordination prior to and on the day of the event \$500

Wedding Coordination Fee Includes:

- Food Tasting
- Rehearsal
- Detailed event timeline
- Ceremony and/or Reception floor plans
- Arrangement of table settings (party favors, name cards, guest books, etc.)
- Vendor oversight on day of your event (photographer, cake, flowers, entertainment)
- Reception coordination (grand entrance, toast, first dance, cake cutting, etc.)

CONTACTS

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APPETIZERS & DISPLAYS

APPETIZER DISPLAYS

SUSHI & ROLLS

Sushi- Yellowtail, Tuna, Salmon, Shrimp
 Rolls- Veggie, Cucumber, California, & Spicy Tuna

Half Display	(220 pieces)	300
Full Display	(440 pieces)	600
California Rolls	(108 pieces)	125
Vegetable Rolls	(108 pieces)	105

GOURMET CHEESE & CHARCUTERIE 350

Cheeses: Artisanal Goat, Sheep, and Cow milk

Charcuterie: Prosciutto, Fennel Salami, Brasaola (Dried Cured Beef)

Served w/ Sourdough Baguette, Cornichon, Dijon Mustard, and Kalamata Olives

TRAY PASSED APPETIZERS*

	50pc per order	
SEAFOOD		
Coconut Shrimp		90
☀️ Spicy Tuna on a Wonton Crisp		100
Charred albacore w/ Serrano Chiles on a Tortilla		100
POULTRY AND MEAT		
Spicy Turkey or Pork Wontons		75
☀️ Crispy Chicken		85
Grilled Chicken or Beef Yakitori		85
Beef Crostini w/ caramelized onions		125
☀️ Asian BBQ Pork Ribs		135
Kurobuta Pork Carnitas w/ Risotto		135
VEGETARIAN		
Vegetable Spring Rolls		65
Grilled Vegetable Brochettes		75
Wedge-lette Skewers		100
☀️ Asian Bruschetta		65



*for cocktail parties, please apply a 15 piece per guest minimum



PETITES FOURS DESSERT DISPLAY

Full Display	(350 Pieces)	350
Traditional Display	(250 Pieces)	250

Chocolate Mousse Cake, Carrot Cake, Cheesecake, Fruit Tartlets, Chocolate Cream Puffs, Orange Poppy Cookies, Vanilla Almond Crescents

Ala Carte	50pc per order	
Chocolate Mousse		55
Tiramisu		65
Berry Crisp		75

Executive Chef: Brock Kleweno  Pastry Chef: Alejandro Andrade

Prices are subject to applicable sales tax and 20% service charge | Prices are subject to change without notice



TEA HOUSE BUFFET MENU

\$45 per person
Coffee and Green Tea Included

STARTER

.....
Mixed Asian Greens

roasted walnuts, garlic croutons and citrus vinaigrette
.....



loach

LOCH DUART SALMON with fried capers and miso cream sauce

loach

GRILLED CHICKEN with spicy barbeque sauce

loach

BLACK ANGUS NY STRIP with ponzu worcestershire sauce

loach

YAKISOBA NOODLES with vegetables sautéed in hoisin sake sauce

SIDES

ROASTED SEASONAL VEGETABLES

GINGER SCALLION JASMINE RICE

CHIVED MASHED POTATOES

DESSERT

INDIVIDUAL PETITE FOURS

chocolate mousse cake and vanilla almond crescents

Executive Chef: Brock Kleweno



Pastry Chef: Alejandro Andrade

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TEA HOUSE PLATED MENU

\$50 per person
Coffee and Green Tea Included

First Course

Miso Soup with Tofu & Scallions

Seconde Course

Mixed Asian Greens

roasted walnuts, garlic croutons and citrus vinaigrette



ENTREES

all entrees are served with roasted seasonal vegetables
and your choice of ginger scallion jasmine rice or chived mashed potatoes

- LOCH DUART SALMON** with fried capers and miso cream sauce
- GRILLED CHICKEN** with spicy barbeque sauce
- BLACK ANGUS NY STRIP** with ponzu worcestershire sauce
- YAKISOBA NOODLES** with vegetables sautéed in hoisin sake sauce
- COMBINATION ENTRÉE** (add \$5 per guest)
Black Angus NY Strip and Loch Duart Salmon served with chived mashed potatoes

DESSERT

CHOCOLATE SOUFFLÉ
with homemade vanilla bean ice cream

Executive Chef: Brock Kleweno  Pastry Chef: Alejandro Andrade

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SUMMER HOME BUFFET MENU

\$55 per person
Coffee and Green Tea Included

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Starter

Farmers Market Salad

field greens and market vegetables, goat cheese,
roasted garlic croutons shiso-champagne vinaigrette

.....



ENTREE

- SHOYU GLAZED BLACK COD** with soy daikon sauce
- JIDORI CHICKEN BREAST** with shiso pesto sauce
- GRILLED WAGYU SIRLOIN** with ginger-tomato salsa
- YAKISOBA NOODLES & VEGETABLES** (vegetarian)

SIDES

ROASTED SEASONAL VEGETABLES
GINGER SCALLION JASMINE RICE
CHIVED MASHED POTATOES

DESSERT

INDIVIDUAL PETITE FOURS

chocolate mousse cake, cheesecake, and orange poppy cookies

Executive Chef: Brock Kleweno  Pastry Chef: Alejandro Andrade

Prices are subject to applicable sales tax and 20% service charge | Prices are subject to change without notice



SUMMER HOME PLATED MENU

\$60 per person
Coffee and Green Tea Included

First Course

Miso Soup with Tofu & Scallions

Seconde Course

Farmers Market Salad

field greens and market vegetables, goat cheese,
roasted garlic croutons shiso-champagne vinaigrette



ENTREES

all entrees are served with roasted seasonal vegetables
and your choice of ginger scallion jasmine rice or chived mashed potatoes

- SHOYU GLAZED BLACK COD** with soy daikon sauce
- JIDORI CHICKEN BREAST** with shiso pesto sauce
- GRILLED WAGYU SIRLOIN** with ginger-tomato salsa (add 4oz lobster tail \$15)
- YAKISOBA NOODLES & VEGETABLES** **or** **GRILLED VEGETABLE PLATE** (vegetarian)
- COMBINATION ENTRÉE** (add \$5 per guest)
Wagyu Sirloin and Black Cod served with chived mashed potatoes

DESSERT

choice of one

Chocolate Soufflé Cake
with homemade vanilla bean ice cream
or
Mixed Berry Crisp with Strawberry Sauce
with homemade vanilla bean ice cream

Executive Chef: Brock Kleweno  Pastry Chef: Alejandro Andrade

Prices are subject to applicable sales tax and 20% service charge | Prices are subject to change without notice



BEVERAGE PACKAGES

BEER & WINE PACKAGE

\$16 per person

BOTTLED BEER

(choice of 3 labels)

- Asahi
- Singha
- Coors Light
- Sapporo Light

WINE*

(choice of 4 labels)

- House Chardonnay
- House Pinot Grigio or Sauv. Blanc
- House Cabernet
- House Merlot or Red Zinfandel
- Homemade Sangria
- Champagne or Sparkling Wine



NON-ALCOHOLIC PACKAGE

\$8 per person

- Soft-drinks and Iced Tea
- Juices- OJ, Cranberry, Pineapple, Lemonade
- Alessandro Gourmet Coffee
- Green Tea

ESSENTIAL PACKAGE

\$20 per person

BEER & WINE PACKAGE

with

MIXED DRINKS & COCKTAILS

Skyy Vodka, Conch Republic Rum, Jose Cuervo Tequila, Beam Bourbon, and other essentials

PREMIUM PACKAGE

\$30 per person

MIXED DRINKS & COCKTAILS

Premium Spirits:

- Vodka:** Grey Goose, Kettle One, Absolut
- Gin:** Bombay Sapphire, Tanqueray
- Rum:** Bacardi, Captain Morgan
- Tequila:** Jose Cuervo Gold, Patron
- Scotch:** Dewars White Label, JW Black Label
- Whiskey:** Makers Mark, Jameson

BOTTLED BEER

(choice of 3 labels)

- Asahi
- Singha
- Coors Light
- Sapporo Light

WINE*

(choice of 4 labels)

- Robert Mondavi 'Solare' Chardonnay
- Tolloy Pinot Grigio
- Rodney Strong Cabernet Sauvignon
- Lockwood Merlot
- California Sparkling Wine
- Champagne Toast for bridal party included

Full bar service may be provided for any event either on a hosted or non-hosted basis. The restaurant must provide all beverages. There will be a \$100 bar setup fee.

*Consult event coordinator on wine selections and upgrades



GENERAL MENU INFO

Our Private Event menus are designed for guests to enjoy our sumptuous cuisine at proper temperatures and the exact schedule you desire. These menu options ensure the best presentation and the most convenience for you and your guests. Please enjoy your event and let us take care of the rest.

Best Wishes, Executive Chef Brock Kleweno

TASTINGS:

Once your date is booked and we have received your deposit a tasting can be scheduled. Tastings are held Tuesday-Friday by appointment only between 5pm-8pm. You may select up to two entrees.



BEVERAGES:

Full bar service (based on consumption) may be provided for any event, either on a host or no-host basis. The restaurant must provide all beverages. There will be a \$100 bar setup fee.



CAKE CUTTING FEE:

A \$3.00 per person cake cutting fee will be applied to all cakes and desserts brought into the restaurant.



ENTRÉE SELECTIONS:

When giving your guests multiple entrée choices for a plated meal, please provide color-coded place cards to indicate each individual selection.

In the event that any of these guests have food allergies you must inform us of their names and the nature of their allergies.

KIDS & VENDORS MEALS

Kids meals: Crispy Chicken Tenders & French Fries \$16
Vendors meals (Chef's Selection) \$21

SERVICE CHARGE

Service charge is not a gratuity or tip. Service Charge is utilized to pay for the staff members who operate all facets of your event, including servers, bartenders, administrators, and maintenance crew. The service personnel are paid a fixed wage. You may leave a gratuity in excess of the service charge if you feel that the staff merits additional compensation for the service at your event.





EVENT SETTINGS

ROOM RENTAL FEES

Please note that our room rental fees cover the floor plan design, including table, seating, smallwares, and linen arrangements. These fees allow us to accommodate the meticulous preparation prior to and set-up on the day of your event. We will work diligently to ensure your satisfaction with your selected space.

OPEN-AIR SPACES

KOI ROOM

Seats up to 40 400

Adjacent to the inner garden courtyard. Ideal for cocktails or sit down dinner parties.

INNER GARDEN COURTYARD

Seats up to 150 1300
Lunch Event (50 person minimum) 900

Surrounds a traditional, delicately manicured garden complete with Koi pond and cascade.

PAGODA BAR (summertime only)

Cocktail Style Parties up to 60
6pm-10pm

INTERIOR SPACES

SKYVIEW ROOM

Seats up to 80 700
Lunch Event (50 person minimum) 500

Ideal for dancing, cocktail parties, or seated engagements.

Offers panoramic views of Los Angeles from the Hollywood sign, San Gabriel Mts, to Downtown.

HALF AND FULL BUYOUTS

For larger events requiring the use of half or the entire Yamashiro building we ask that you contact us directly so that we may give you an accurate "buyout" estimate. Estimates will vary based on date, timing, and guest count.

TIMEFRAMES

Luncheons are held anytime between 11:00am and 4:00pm.

Dinners are between 5:00 pm and Midnight.

Wedding Ceremonies and Receptions are allotted 5 hours. There is a 4 hour limit on all other events. Additional fees are required if your wedding or event exceeds allotted time.

Vendor access will be permitted into the rooms 1 ½ hours prior to the event.

Wedding ceremony rehearsals must take place before 4pm.





AMENITIES & BOOKING INFO

AMENITIES

PARKING:

All parking is by valet, \$7.50 per car. This may be hosted or non-hosted. Special arrangements are necessary for buses with prices determined accordingly.

FLOWERS AND DECORATIONS:

YAMASHIRO has a list of referrals or you can use your own florist. Additional decorations must be coordinated with our event staff. Black linen is included and other colors are available.

ENTERTAINMENT: YAMASHIRO has a list of preferred vendors or you may use your own entertainment. A microphone is available for \$25, a dance floor is available for \$75 and a projector and screen is available (Skyview Room) for \$150. All entertainment must be approved by YAMASHIRO.



BOOKING INFORMATION

PAYMENTS:

Dates are reserved upon receipt of a Non-Refundable Event Deposit. The deposit will be based on the Event Space selected (please see Events Settings page for detailed pricing).

All prices are subject to a 20% Service Charge on food and beverage plus applicable sales tax (please see General Menu Info page for details on Service Charge).

Final payment, not including hosted parking or bar charges, is due 7 days prior to your event. Checks are only accepted for deposits, final payment must be made by credit card or cash. Make checks payable to YAMASHIRO and send to Special Events Department.

GUARANTEE AGREEMENT:

So that we may properly plan for your event, we require your final guest count and menu selections 7 days prior to your event. Meals will be prepared to your guaranteed number. Your bill will be based on the guaranteed number plus any additional charges. If we do not receive a guarantee, we will consider the number of guests indicated on your contract as the guaranteed number.

