



# LOS ANGELES- ATWATER EVENTS

5410 W. San Fernando Road  
Los Angeles, CA 90039

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# GOLDEN ROAD

— BREWING —

## EVENT SPACES

### Chloe's



### CHLOE'S

- Indoor Speakeasy located behind the main bar in the Pub
- Two floor space
- Private Bar
- Audio-Visual Capabilities
- Pool table
- Fireplace
- Air conditioned

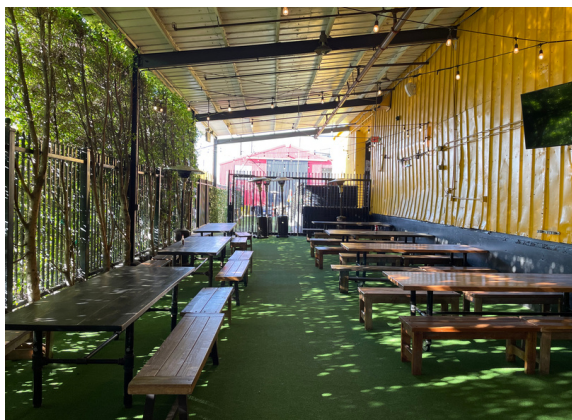
### Biergarten



### BIERGARTEN BY CHLOE'S

- NEW FOR 2021\*
- Private Outdoor Area located behind Chloe's/Pub
- Private Bar
- Lawn games
- Heat lamps
- Shade sails
- Barrel Room is included for buffet service & includes arcade games
- Events will go on rain or shine. In the instance of rain we will make our best effort to move you to a covered space.

### Side Lawn



### SIDE LAWN

- Covered, open air space located off of the Pub
- Semi Private Event Space
- Private Bar
- Heat lamps
- Available weekdays with some weekend availability
- 6k minimum required to book entire space for Friday-Sunday; a portion of the Lawn may be rented at the other price tiers on weekends

## EVENT INFORMATION

### PRICING

We do not charge a rental fee for our spaces, we instead work off of a food and beverage minimum. There are no set packages; you are welcome to order whichever food and beverage combination you like in order to meet your minimum (see menus). Any remaining minimum after food & beverage order will be charged as a flat fee. We require the food & beverage minimum be paid for on one host tab.

### FOOD & BEVERAGE MINIMUMS\*:

All event spaces are priced the same and based on guest count.

1-25 guests:	\$2000*	51-75 guests:	\$4000*	125 + guests:
26-50 guests:	\$3000*	76-125 guests:	\$6000*	Please see next page

You may rent 2 of the event spaces together for a minimum of \$12,000\* (up to 225 guests). You may rent all 3 of the event spaces together for a minimum of \$16,000\* (up to 300 guests, weeknight only). Please note: A 6k minimum required to book the entire SIDE LAWN on a Friday-Sunday; a portion of the Lawn may be rented at the other price tiers on weekends.

\*Gratuuity + administrative fee (24%) and current local tax (9.5%) will be added to all events. Fees & taxes are quoted on all future proposals.

### WHAT'S INCLUDED

We provide glassware, flatware, plates, napkins, and anything else needed for food & beverage service. All events include a 4 hour time frame. Up to 2 additional hours may be added at an additional \$1,000 per hour food + beverage minimum.

### DEPOSIT & PAYMENT

We require a \$200 non-refundable deposit and a signed contract to book your event. The deposit must be paid through our online system and will be credited on final bill. The final bill must be paid on site day of the event. We require a credit card authorization be completed 14 days prior to event date for payment day of event. Contract can be signed electronically. For parties larger than 75 people, Golden Road requires a 20% non-refundable deposit on total estimated bill to be paid at time of booking.

### FINAL MENU & GUEST COUNT

Final menu selection, bar plan, and guest count are due fourteen (14) days prior to the event date. After 14 days prior to event, guest count cannot be reduced. Guest count increases past that deadline will be accommodated if possible, depending on time and selected menu. We kindly ask that you send your menu as soon as possible. Menu selections are not guaranteed if sent within 14 days of the event date. If necessary, we will assign a default menu to parties who have not sent their menu on time.

### OUTSIDE FOOD & BEVERAGE

We do not allow outside catering with the exception of a cake or speciality dessert, which may be brought for a \$1 per person fee. Hard alcohol or any outside beverages are not permitted on the premises.

# GOLDEN ROAD — BREWING —

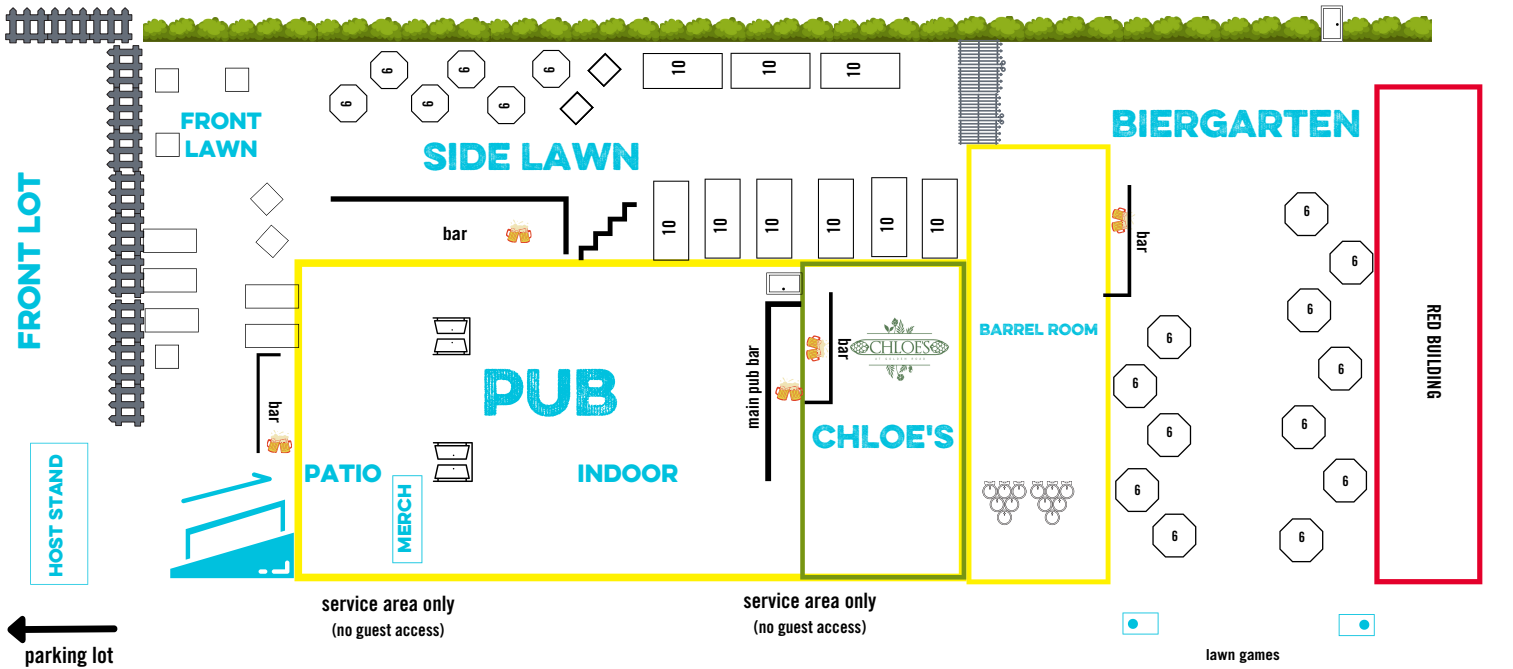
## MAP OF RESTAURANT

You may rent 2 of the event spaces together for a minimum of \$12,000\* (up to 225 guests). You may rent all 3 of the event spaces together for a minimum of \$16,000\* (up to 300 guests). Other areas of the Pub may be available to add on, contact us directly for more information and pricing.

The entire restaurant may be available for buyouts for up to 500 guests, pricing is dependent on day of the week and availability. Please contact us directly for more information and pricing.

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San Fernando Road

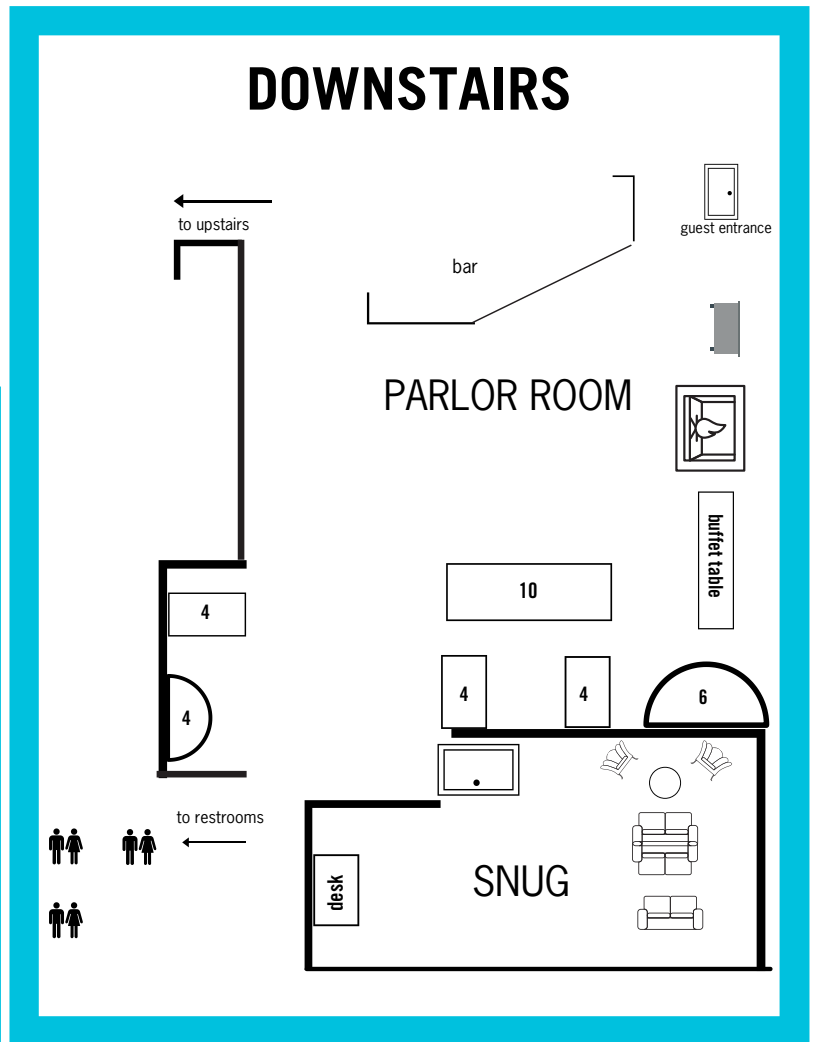
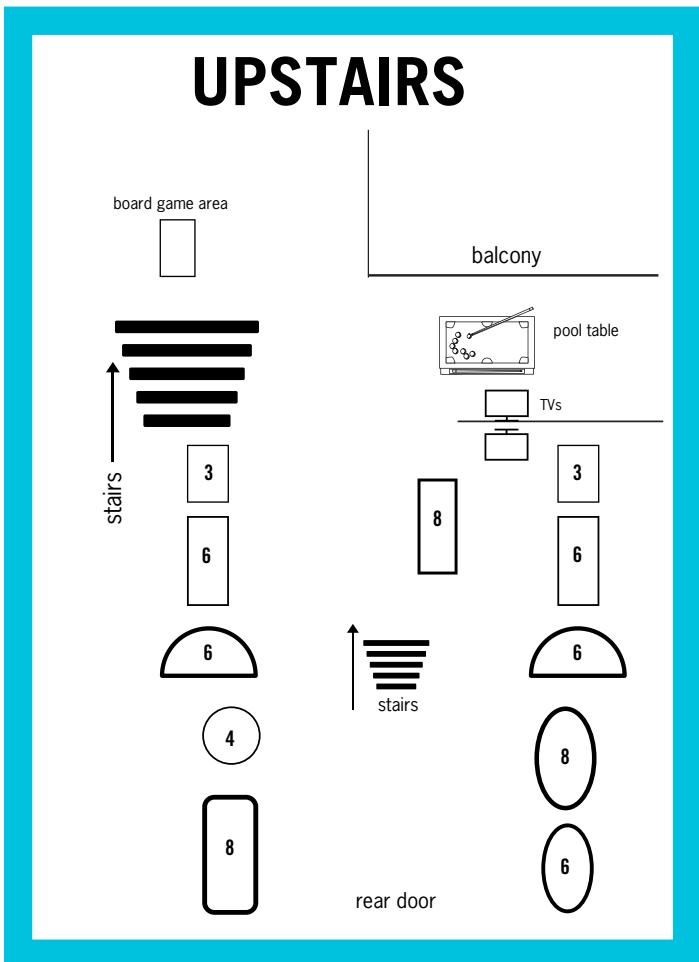


# GOLDEN ROAD — BREWING —

# GOLDEN ROAD

— BREWING —

## FLOORPLANS



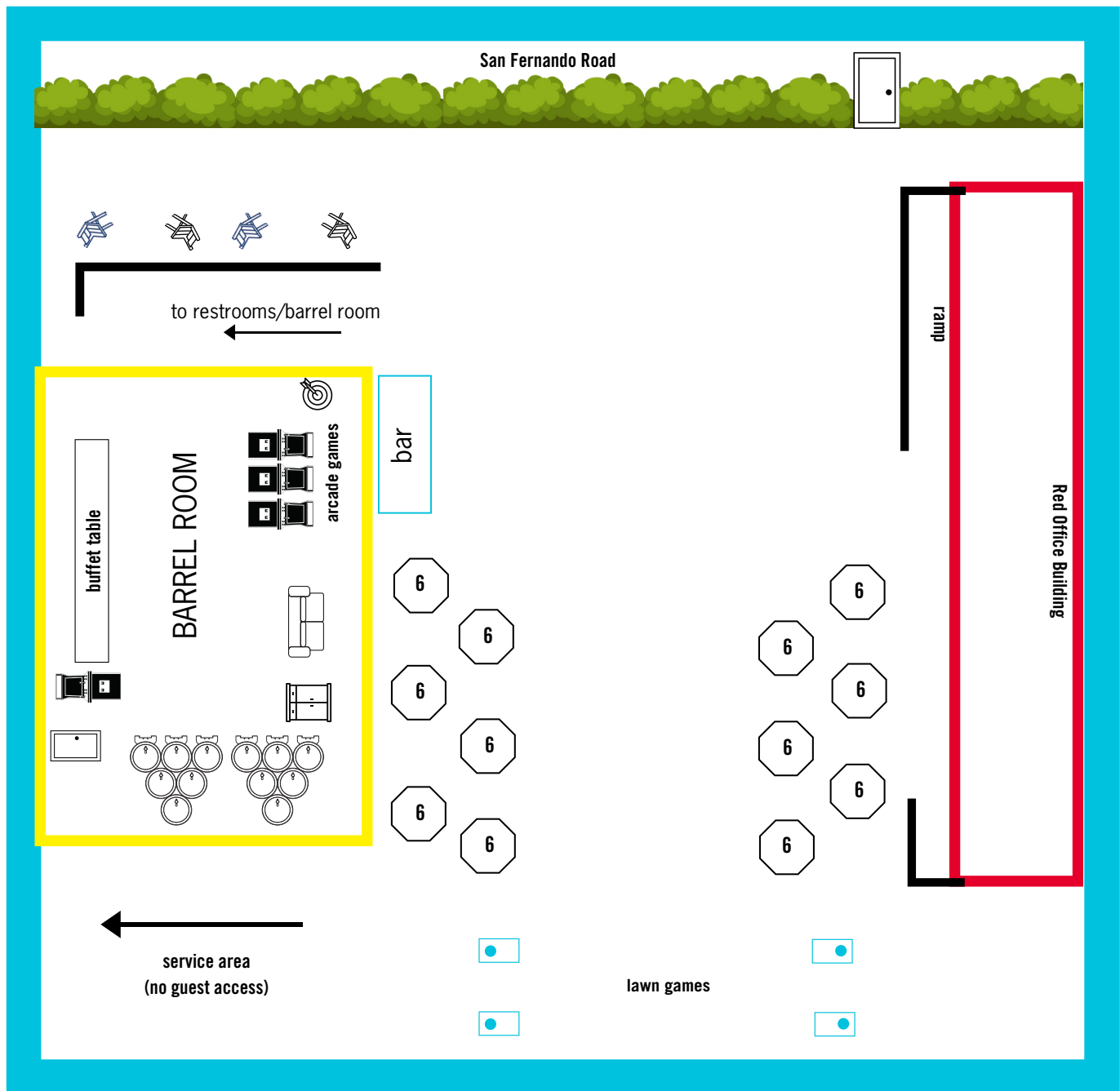
Downstairs Seats up to 36  
Upstairs seats up to 64  
Total seated capacity both floors: 100

# GOLDEN ROAD

— BREWING —

## FLOORPLANS

### BIERGARTEN BY CHLOE'S



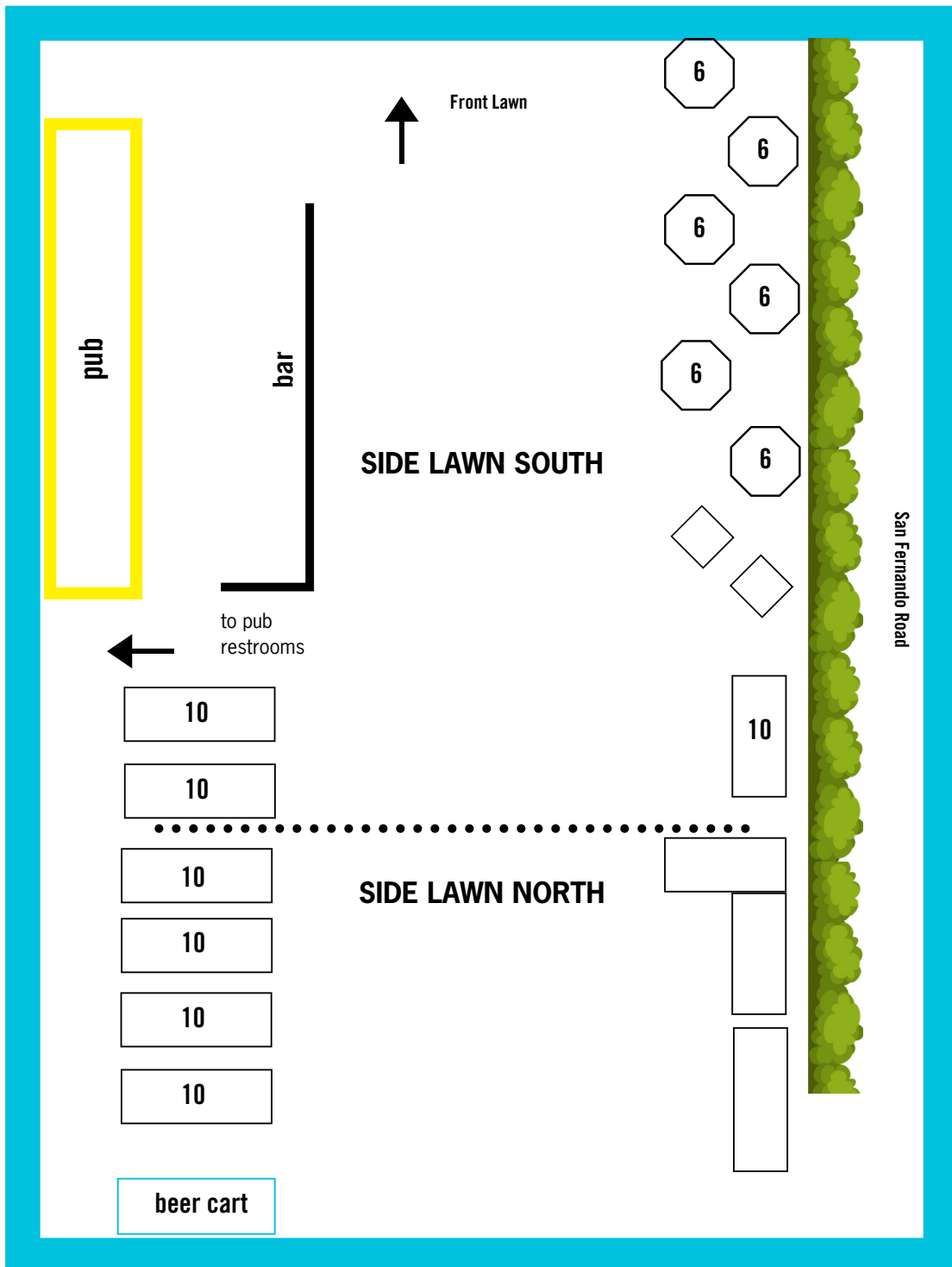
SEATS 72  
(total capacity up to 125)

# GOLDEN ROAD

— BREWING —

## FLOORPLANS

### SIDE LAWN



SEATS 100 (full space)  
(total capacity 125)



**SOFT PRETZELS \$60**

Mini soft pretzel balls, beer cheese, dijon mustard  
(Vegan available)

**HUMMUS & VEGGIES (V) \$50**

Traditional hummus, carrots, celery

**SPINACH & ARTICHOKE DIP \$60**

Baked and served with tortilla chips

**BOWL OF FRIES \$40**

**CHIPS & SALSA \$40 (V)**

Choose 2: pico de gallo, salsa verde, fresh mango  
salsa, salsa roja

**CHIPS & GUAC \$60**

**VEGAN CLASSIC BURGER SLIDER\* (V) \$120**

Impossible/soyizo blend patty, onion, tomato,  
shredded lettuce, remoulade

**CLASSIC CHEESEBURGER SLIDER\* \$80**

Cheddar cheese, tomatoes, onion, shredded  
lettuce, remoulade

**PULLED CARNITAS SLIDER\* \$80**

Slaw & pickled red onions

**SHEET TRAY NACHOS \$150**

Chips, beer cheese, ground beef or chicken, black beans,  
pickled jalapeno, guac  
Vegan available: soyrizo, vegan cheese

**APPETIZER PLATTERS**

**MOZZARELLA STICKS \$60**

Served with marinara sauce

**TOMATO BRUSCHETTA\* (V) \$60**

Roma tomatoes, basil, garlic, olive oil, balsamic reduction

**CRUDITE (V) \$50**

Seasonal veggies, housemade ranch dip

**CREAM CHEESE WONTONS \$60**

Served with sweet chili lime sauce

**ANTIPASTA SKEWERS\* (GF) \$60**

Tomato, stuffed olive, artichoke heart, mozzarella, cured meat

**MEATBALLS BITES\* \$60**

Beef meatballs, marinara, Parmesan cheese

**CRAB CAKES\* \$100**

Served with tartar sauce

**FRIED SAMPLER PLATTER \$125**

Fried pickles with siracha aioli, popcorn chicken with bbq,  
mini corn dogs with IPA mustard, smothered tots (black  
beans, red fresno chili, baja crema, beer cheese, chopped  
cilantro, guac)

**CHEESE BOARD \$150**

Chef's selection of 3 cheeses, fresh fruit, nuts, fig jam, crackers

**CHARCUTERIE BOARD \$200**

Chef's selection of 3 cheeses, assorted cured meats,  
spreads, fresh fruit, nuts, crackers

**DINNER BUFFET**  
**\$40 PER PERSON**

**SALADS & SIDES**

choose 4

**CAESAR**

Chopped romaine lettuce, Parmesan cheese, housemade dressing, croutons

**SUPERFOOD KALE (GF)**

Baby kale, heirloom cherry tomatoes, goat cheese, shaved red onion, diced avocado, lemon dijon vinaigrette

**BABY FIELD GREENS (V/GF)**

Baby field greens, cherry tomatoes, julienned cucumber, red wine vinaigrette

**STRAWBERRY CITRUS KALE (V/GF)**

Baby kale, strawberries, oranges, toasted almonds, sesame seeds, citrus vinaigrette

**ROASTED POTATOES (V/GF)**

Rosemary, minced garlic

**ROASTED BRUSSELS SPROUTS (GF)**

Toasted almonds, dried cranberries, goat cheese, fresh herbs, balsamic glaze

**ARTISAN DINNER ROLLS (VEGAN)**

Served with butter

**TRUFFLE PARMESAN MASHED POTATOES (GF)**

Parmesan, truffle oil

**BALSAMIC ROASTED VEGGIES (V/GF)**

Fresh herbs, garlic, balsamic reduction

**ENTRÉES**

choose 2

**OVEN ROASTED CHICKEN BREAST (GF)**

Served with mushroom marsala cream sauce

**SPICY BBQ BABY BACK RIBS (GF)**

Pork ribs glazed with spicy BBQ sauce, sesame seeds, green onions

**CHICKEN PESTO CAVATAPPI**

Chicken breast, wilted spinach, cherry tomatoes, roasted red onion, garlic, Parmesan, mozzarella, fresh basil, pesto cream sauce

**BRAISED SHORT RIBS**

Red wine au jus

**VEGAN CAVATAPPI (V)**

Spicy vegan bolognese in a red sauce

**LASAGNA (VEGAN AVAILABLE)**

CHOOSE 1: Veggie or Beef. Ricotta, marinara

**PAN SEARED SALMON**

CHOOSE 1: sweet chili lime sauce or lemon caper sauce (GF)

(V) - Vegan  
 (GF) - Gluten Free

Add an extra salad or side - \$4pp  
 Add an extra entree - \$6pp

**DELI BUFFET**  
**\$30 PER PERSON**

**SALADS & SIDES**

choose 4

**CAESAR**

Chopped romaine lettuce, Parmesan cheese, housemade dressing, croutons

**SUPERFOOD KALE (GF)**

Baby kale, heirloom cherry tomatoes, goat cheese, shaved red onion, diced avocado, lemon dijon vinaigrette

**BABY FIELD GREENS (V/GF)**

Baby field greens, cherry tomatoes, julienned cucumber, red wine vinaigrette

**STRAWBERRY CITRUS KALE (V/GF)**

Baby kale, strawberries, oranges, toasted almonds, sesame seeds, citrus vinaigrette

**PASTA SALAD (VEGAN AVAILABLE)**

Rotini pasta, mixed vegetables, fresh mozzarella, fresh herbs, sliced olives, red wine vinaigrette

**CANNELLINI SALAD (GF)(VEGAN AVAILABLE)**

Cannellini beans, crumbled bacon, fresh herbs, arugula, parmesan cheese, red wine vinaigrette

**BALSAMIC ROASTED VEGGIES (V/GF)**

Fresh herbs, garlic, balsamic reduction

**FRESH FRUIT (V/GF)**

Assorted seasonal fruit

**POTATO SALAD (V/GF)**

Peewee fingerling potatoes, mission figs, veganaise, fresh herbs

**ENTRÉES**

choose 3

**CLASSIC CHEESEBURGER SLIDER**

Lettuce, tomato, onion, cheddar, shredded lettuce, remoulade sauce

**PULLED CARNITAS SLIDER**

Slaw & pickled red onions

**VEGGIE BURGER SLIDER (V) \$60**

Black beans, brown rice, carrots, herbs, flax, avocado, lettuce, tomato, onion

**CURRY CHICKEN SALAD SANDWICH**

Sprouts, tomato, spinach, cucumber, onion, housemade ranch, croissant

**TURKEY BACON AVOCADO SAMMY**

Turkey, bacon, avocado, mixed greens, cheddar cheese, tomato, red onion, parsley aioli

**ROASTED VEGGIE SAMMY (VEGAN AVAILABLE)**

Seasonal roasted veggies, mixed greens, hummus, cheddar cheese

**BUFFALO CHICKEN SAMMY**

Shredded buffalo chicken, tomato, blue cheese, slaw

**MAC AND CHEESE (GF AVAILABLE)**

Housemade cheese sauce

(V) - Vegan  
 (GF) - Gluten Free

Add an extra salad or side - \$4pp  
 Add an extra entree - \$6pp

# TACO BAR

\$32 PER PERSON

## SERVED WITH

Braised Birria

Chicken Tinga

Papas Bravas and Soyrizo (V)

Pico de Gallo (mild) (V)

Salsa Verde (mild) (V)

Salsa Roja (hot) (V)

Warm Corn Tortillas (V)

Chips (V)

Rice & Beans (V)

Fajita Veggies (V)

Lime Wedges (V)

Onion Cilantro Mix (V)

## ADD-ONS

Guacamole (mild) (V)      +\$3pp

Queso (spicy)                      +\$3pp

Street Corn                              +\$5pp

Add additional protein +\$6 pp  
Add additional salsa +\$2 pp

Vegan items notated  
All options on basic Taco Bar are gluten free

**SWEETS****\$60 PER PLATTER****VANILLA DONUT BITES**

Cinnamon sugar, side of caramel sauce

**BROWNIES (VEGAN AVAILABLE)**

Ghirardelli triple chocolate chip brownies, powdered sugar

**MINI CHEESE CAKES (VEGAN AVAILABLE)**

Cheesecake bites, fresh fruit, strawberry sauce

**CHOCOLATE DIPPED STRAWBERRIES (GF)(VEGAN AVAILABLE)**

Fresh strawberries, dark chocolate

**COOKIES**

CHOOSE 1: Chocolate Chip, Oatmeal Raisin, Sugar

**MINI CHURROS**

Dusted in cinnamon sugar, side of chocolate sauce

**CUPCAKES**

CHOOSE 1: Carrot Cake, Chocolate, Vanilla

Vegan available notated

(GF) - Gluten Free

**BAR SERVICES****OPEN BAR - \$50 PER PERSON**

Unlimited beer, wine & soda for the duration of your event (for 4 hour event). May add up to two hours for an additional \$10 per person per hour.

**TAB BASED ON CONSUMPTION (HOSTED)**

We ring in every drink we pour to an agreed upon minimum (typically set at your remaining minimum after food is selected). Beverage pricing will reflect current pricing in main pub for all draft beers, wine and non-alcoholic beverages. Tab must be paid whether or not it is met.

**DRINK TICKETS - \$10 PER TICKET**

Redeemable during event for beer, wine or soda. Must be used during the event time frame.

**NO HOST BAR**

Guests purchase their own drinks. No host bar does not go toward the food & beverage minimum.

## FREQUENTLY ASKED QUESTIONS

### **IS PARKING PROVIDED?**

Golden Road does not provide designated event parking. We always recommend ride share options for guests who will be drinking. Street parking is available as well as a parking lot.

### **ARE CHILDREN ALLOWED?**

We are family-friendly. Children (under the age of 12) do not need to be included in your guest count but should be considered in your food order. We recommend planning for two kids to every one adult. If you have children under 12 coming to your event please let your Coordinator know to ensure proper staffing.

### **CAN I BRING MY DOG TO AN EVENT?**

You are welcome to bring your dog to an event in the Biergarten or Side Lawn. Pets are not permitted in Chloe's. Service animals are exempt but must be coordinated prior to event and owner must present proper documentation.

### **ARE OUTSIDE VENDORS ALLOWED?**

Outside vendor services contracted for your event are permitted, such as (but not limited to) DJ, band, cake, floral, photo booth, etc. We do not allow any outside food and beverage catering services. Please send all vendor information (name and contact info) to your Event Coordinator no later than fourteen days prior to your event. We are happy to send you a list of our recommended vendors.

### **WE HAVE SOME DIETARY RESTRICTIONS. CAN YOUR KITCHEN ACCOMMODATE?**

We offer gluten-free, vegetarian, vegan, nut-free, and dairy-free options. Our kitchen is not Kosher. Let your coordinator know if you have additional dietary questions and we will work to accommodate you!

### **ARE THE EVENT SPACES HANDICAP ACCESSIBLE?**

The Biergarten is handicap accessible. The first floor of Chloe's is handicap accessible; upstairs unfortunately is not.

### **WHAT ARE THE FEES IN ADDITION TO THE FOOD & BEVERAGE MINIMUM?**

A portion of the 24% in fees is an administrative fee that goes towards administrative costs for planning the event and upkeep of the event spaces. The remaining percentage is gratuity for event staff working the day of the event. Current local tax will be added to the bill as well. Taxes and fees are quoted on all proposals.

### **AM I ALLOWED TO BRING DECOR?**

Candle votives on the tables are supplied in Chloe's only. Any additional decor is up to the client to provide, set up, and breakdown. WE DO NOT ALLOW CONFETTI, PYROTECHNICS, GLITTER, BUBBLES OR SILLY STRING OF ANY KIND. Decor must be broken down and removed post event and cannot be left overnight.

### **IS THERE MUSIC PROVIDED?**

There is a sound system built into both Chloe's and the Biergarten and we will wirelessly stream a Pandora One station of your choosing. You can also make a public Spotify Playlist to send to us that we can play in Chloe's or the Biergarten. You are also welcome to hire a DJ (happy to make a recommendation, if needed). DJ must bring all equipment needed, i.e. speakers, mic, etc. Please note they are not able to line-in to the house sound system and should plan to bring their own PA system. One 4ft folding table provided (with notice) for DJ. Side Lawn does not have a custom music option but there will be pub music playing.

In Chloe's ONLY you also have the option of plugging your device in to play off of our sound system through a standard aux cord. Music will play downstairs only. Please download all music to your device and have it fully charged as we do not have easy access to a power source for charging.

### **CAN I RESERVE A TABLE IN THE PUB?**

Our Main Pub does not take reservations. We welcome you to come a bit early and hold down a table for you and your guests!

