

An outdoor dining area featuring a large, mature tree in the center. The space is furnished with tables and chairs, including a bar area with high stools on the right. The setting is bright and airy, with natural light filtering through the leaves. The text is overlaid on the left side of the image.

Gracias Madre  
*PRIVATE  
EVENTS*

West Hollywood



## *CELEBRATE WITH MADRE*

Gracias Madre West Hollywood is the perfect setting for your next social gathering or company event, offering five different spaces to accommodate intimate parties of 20 or larger affairs of 300. At approximately 5000 square feet, Gracias Madre boasts a spacious patio, two full service bars, assorted menus and valet parking.

We are committed to making your event dreams a reality. Our event coordinator will work closely with you to customize every detail, ensuring your event is a resounding success.

Don't miss the opportunity to create lasting memories at Gracias Madre!



## DISHES DESIGNED TO DELIGHT

With 3 different areas of the restaurant to choose from, and the option for furniture removal at your fingertips, you can transform our space into the event you've been dreaming of. Red carpet, DJ booth, step and repeat, DIY succulent station, dance floor- anything is possible.



## MAKE MADRE YOUR OWN

Whether you're throwing a family-style seated dinner, brunch buffet on the patio, or a cocktail soiree with tray-passed hors d'oeuvres, our customizable event menus will ensure a you host event your guests won't soon forget.



*EVENT SPACES*



# *FULL RESTAURANT*

*GUEST CAPACITY*

200 SEATED // 300 STANDING

## *FEATURES*

The former antique emporium showcases whitewashed brick and high ceilings with exposed beams and plenty of natural light. Bold patterned tile and reclaimed wood floors and furniture complete this sophisticated, rustic ambience. The open floor plan transitions seamlessly onto the patio, which includes a fully equipped bar, built-in heaters for cooler weather, and is shaded by mature olive trees. All furniture is movable and can be removed for an additional fee.



# FULL PATIO

## GUEST CAPACITY

100 SEATED // 150 STANDING

## FEATURES

Surrounded by greenery on a quiet stretch of the iconic Melrose Avenue, the patio has a serene urban garden feel. The patio includes a fully equipped bar, fireplace, separate entrance, built-in heaters for cooler weather and shade sails for sunny days. All furniture is movable and can be removed for an additional fee.





# *HALF PATIO*

*GUEST CAPACITY*

50 SEATED // 70 STANDING

## *FEATURES*

The northern section of the patio includes a fully equipped bar, built-in heaters for cooler weather, and is centered around a mature olive tree. Surrounded by greenery on a quiet stretch of the iconic Melrose Avenue, the patio has a serene urban garden view and feel. All furniture is movable and can be removed for an additional fee.



# QUARTER PATIO

## GUEST CAPACITY

30 SEATED // 40 STANDING

## FEATURES

Reserved corner section of the main garden patio, centered around a mature olive tree. Includes heaters for cooler weather and umbrellas for sunny days. Option to add the fully equipped patio bar for an additional fee.



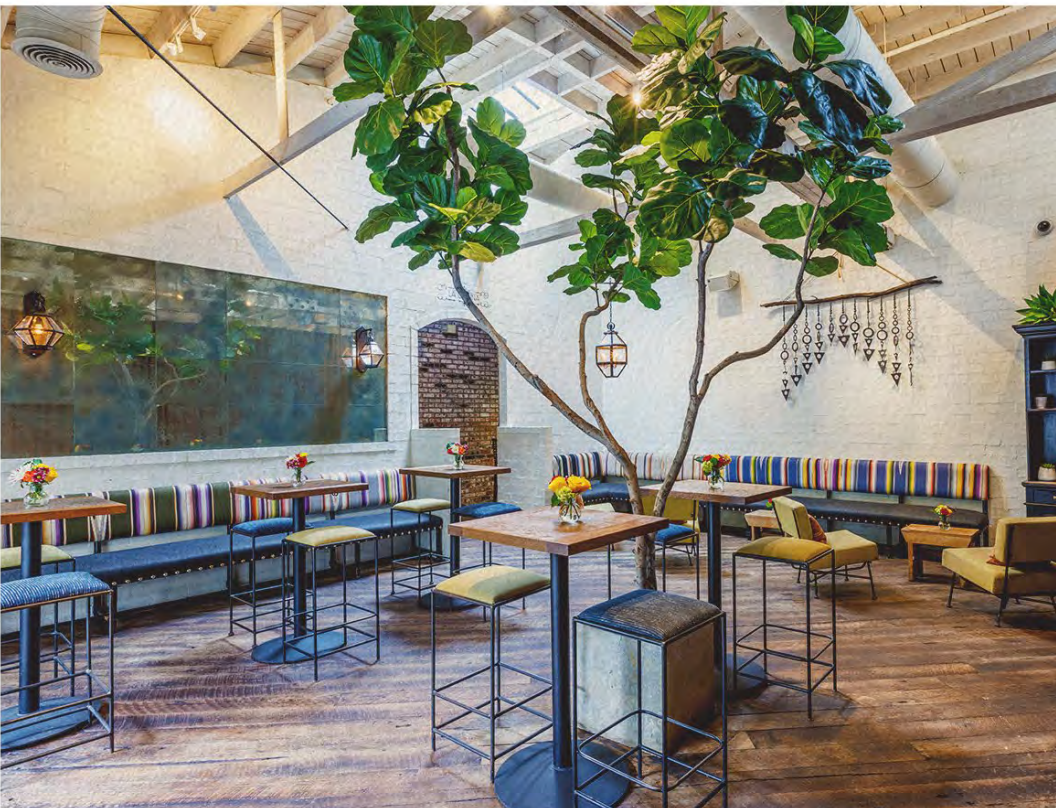




# PRIVATE DINING ROOM

GUEST CAPACITY

40 SEATED // 50 STANDING



## FEATURES

Embrace the warm and inviting atmosphere of our private dining room; adorned with a beautiful fig tree and ambient lighting. This cozy, intimate space has banquette seating, floor to ceiling drapes for privacy and glass doors for air flow.

# FULL DINING ROOM

## GUEST CAPACITY

100 SEATED // 150 STANDING

## FEATURES

This space features tall ceilings with exposed beams and a 20-seat mosaic tiled bar with agave spirits on display. It includes a separate entrance, three sets of double glass doors for light and airflow. All furniture is movable for an additional fee. The space can be arranged to accommodate a DJ, dance floor, photo ops and entertainment.





# BAR LOUNGE

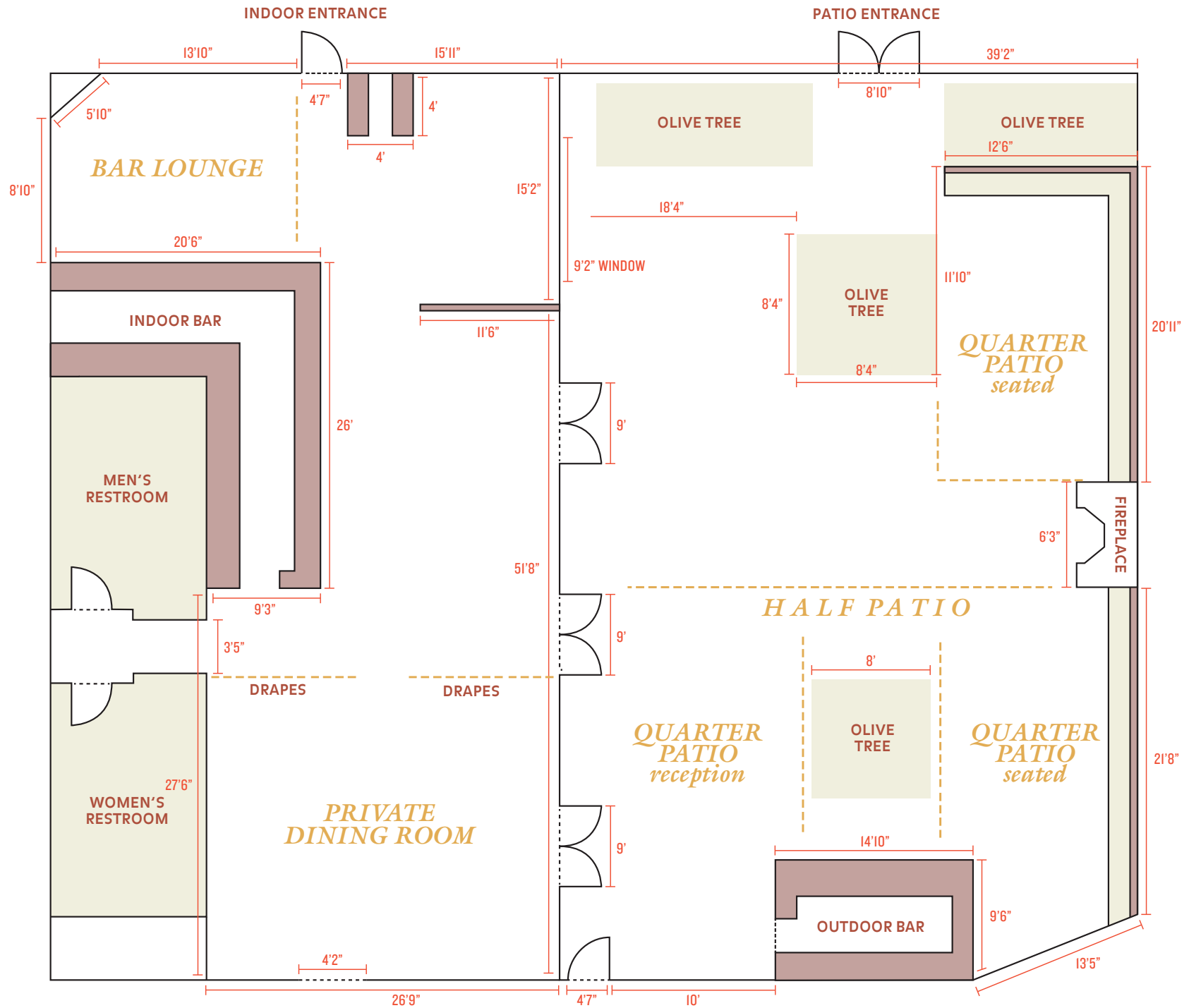
GUEST CAPACITY

16 SEATED // 25 STANDING

## FEATURES

Located inside next to our main bar, this space is great for happy hour gatherings and casual celebrations. The space includes high-top tables with barstools plus standing room for mingling. Party platters and cocktail pitchers are available for your enjoyment.







*FOOD &  
BEVERAGE  
OPTIONS*

GF GLUTEN-FREE NF NUT-FREE C NUT-FREE BUT CONTAINS COCONUT

\*MENU SUBJECT TO CHANGE

# SAMPLE PRIX FIXE MENU

\$55 per person, served family-style

## small bites INCLUDED

CHIPS & SALSA GF NF  
corn tortilla chips, salsa roja

## starters SELECT 2

CEVICHE TOSTADAS GF NF  
hearts of palm, avocado crema, crispy corn tortilla

'CRAB' CAKES NF  
hearts of palm, corn, dulce, chipotle aioli

COLIFLOR GF  
fried cauliflower, cashew nacho cheese, pepitas, lemon

CAESAR GF  
romaine hearts, orange, brazil nut cotija, radish, caesar dressing, herb croutons

ESQUITES GF  
roasted sweet corn, onion, cashew crema, chipotle aioli, cilantro, brazil nut cotija, aleppo

MUSHROOM QUESADILLAS C  
roasted garlic mushrooms, spinach, grilled onion, vegan mozzarella, flour tortilla

## desserts SELECT 1

CHURROS GF  
housemade dulce de leche, cinnamon sugar

WARM CHOCOLATE OLIVE OIL CAKE  
chocolate chips, agave olive oil glaze

TRES LECHE CAKE  
vanilla sponge cake, coconut whipped cream

## mains SELECT 2 INCLUDES RICE & BEANS

CHIPOTLE BARBACOA TACOS GF NF  
lentil-quinoa crumble, salsa pasilla, lettuce, onion, chipotle aioli, cilantro, aleppo pepper

POTATO PIMENTO FLAUTAS GF NF  
crispy filled tortillas, purple cabbage, guacamole

CHORIZO EMPANADAS GF NF  
soy chorizo and vegetable filled pastry, habanero salsa

ENCHILADAS DE CALABAZA GF NF  
butternut squash, jalapeño, mozzarella, shiitake 'bacon', cilantro, onion, porcini mushroom sauce

JACKFRUIT SLIDERS NF  
crispy bbq jackfruit birria, cilantro, avocado, red onion, lettuce, ginger cilantro aioli, potato bun

FRITTATA BRUNCH GF  
just egg™, zucchini, tomato, onion, jalapeño, cashew mozzarella, chipotle salsa

FRENCH TOAST BRUNCH C  
coconut whipped cream, maple syrup, fresh berries

## sides + \$5 each

GUACAMOLE GF NF

ROASTED VEGETABLES GF NF

GRILLED BROCCOLINI GF NF

BREAKFAST POTATOES BRUNCH GF NF

FRESH FRUIT GF NF



GF GLUTEN-FREE NF NUT-FREE D NUT-FREE BUT CONTAINS COCONUT

\*MENU SUBJECT TO CHANGE

# SAMPLE PASSED BITES

\$7.50 per bite, per person

## savory bites

### ESQUITES GF

roasted sweet corn, onion, cashew crema, chipotle aioli, cilantro, brazil nut cotija, aleppo

### CEVICHE TOSTADAS GF NF

hearts of palm, avocado crema, crispy corn tortilla

### JACKFRUIT BIRRIA SLIDERS NF

crispy bbq jackfruit birria, cilantro, avocado, red onion, lettuce, ginger cilantro aioli, potato bun

### CHIPOTLE BARBACOA TACOS GF NF

chipotle lentil & quinoa crumble, salsa pasilla, lettuce, onion, cilantro, aleppo, chipotle aioli

### MUSHROOM QUESADILLAS

roasted garlic mushrooms, spinach, grilled onion, cashew mozzarella, flour tortilla

### CHORIZO EMPANADAS GF NF

soy chorizo and vegetable filled pastry, habanero salsa

### 'CRAB' CAKES NF

hearts of palm, corn, dulce, chipotle aioli

### CHEESEBURGER SLIDERS

lentil-quinoa barbacoa, roasted garlic mushrooms, mozzarella, lime jalapeño crema, arugula

## brunch bites

### FRENCH TOAST C

potato bread, berries, banana, coconut whipped cream, maple syrup

### SILVER DOLLAR PANCAKES GF D

oatmeal pancakes, fresh berries, coconut whipped cream, maple syrup

### CORNBREAD MUFFINS GF C

seasonal jam, coconut whipped cream

### AVOCADO TOAST

ciabatta, cucumber, herb cashew crema

### YOGURT PARFAITS GF

coconut yogurt, housemade granola, fresh berries

## sweet bites

CHURROS GF D dulce de leche, cinnamon sugar

COOKIES YOUR CHOICE OF:

lemon, chocolate chip, or almond mexican wedding

BROWNIE BITES GF D chocolate ganache, fresh berries

FRESH FRUIT SKEWERS GF NF citrus, aleppo pepper

add-on +\$5 PER PERSON

CHIPS & GUACAMOLE STATION GF NF

tortilla chips, guacamole, salsa roja, salsa verde

2-3 BITES RECOMMENDED  
FOR A COCKTAIL HOUR

6-8 BITES RECOMMENDED  
FOR A COCKTAIL RECEPTION



GF GLUTEN-FREE NF NUT-FREE C NUT-FREE BUT CONTAINS COCONUT

\*MENU SUBJECT TO CHANGE

# SAMPLE BUFFET MENU

\$50 per person

## small bites INCLUDED

CHIPS & SALSA GF NF  
corn tortilla chips, salsa roja  
- ADD GUCAMOLE +\$5

## mains SELECT 2

MUSHROOM ASADA TACOS GF NF  
wild mushrooms, grilled onion, salsa verde, cilantro

'CRAB' CAKES NF  
hearts of palm, corn, dulce, chipotle aioli, cilantro, lemon

JACKFRUIT CARNITAS TACOS GF NF  
braised jackfruit, purple cabbage, morita salsa

CHORIZO EMPANADAS GF NF  
soy chorizo and vegetable filled pastry, habanero salsa

BARBACOA TACOS GF NF  
chipotle lentil & quinoa crumble, salsa pasilla, lettuce,  
chipotle aioli, onion, cilantro, aleppo

MUSHROOM QUESADILLAS C  
roasted garlic mushrooms, spinach, grilled onion,  
vegan mozzarella, flour tortilla

FRENCH TOAST BRUNCH C  
coconut whipped cream, maple syrup, fresh berries

## salads SELECT 1

CHOPPED GF NF  
corn, tomato, cucumber, red onion, black beans, cilantro,  
kale, romaine, pepitas, aleppo pepper, lemon vinaigrette

CAESAR GF  
romaine hearts, orange, brazil nut cotija, radish, caesar  
dressing, herb croutons

## sides SELECT 1

RICE & BLACK BEANS GF NF

COLIFLOR GF  
fried cauliflower, cashew nacho cheese, pepitas, lemon

ESQUITES GF  
roasted sweet corn, onion, cashew crema, chipotle  
aioli, cilantro, brazil nut cotija, aleppo

ROASTED VEGETABLES GF NF  
chimichurri

BREAKFAST POTATOES BRUNCH GF NF

## desserts SELECT 1

CHOCOLATE OLIVE OIL CAKE  
chocolate chips, agave olive oil glaze

TRES LECHES CAKE  
vanilla sponge cake, coconut whipped cream

FRESH FRUIT GF NF

CORNBREAD MUFFINS BRUNCH GF C  
strawberry jam, whipped coconut cream





# SAMPLE PARTY PLATTERS

## savory

---

**MUSHROOM QUESADILLAS \$7/pc**  
roasted garlic mushrooms, spinach, grilled onion, vegan mozzarella, flour tortilla

**CHORIZO EMPANADAS \$7/pc** GF NF  
soy chorizo and vegetable filled pastry, habanero salsa

**'CRAB' CAKES \$9/pc** NF  
hearts of palm, corn, dulce, parsley, chipotle aioli

**BBQ JACKFRUIT SLIDERS \$7/pc** NF  
crispy bbq jackfruit birria, cilantro, avocado, red onion, lettuce, ginger cilantro aioli, potato bun

**CHIPOTLE BARBACOA TACOS \$7/pc** GF NF  
chipotle lentil & quinoa crumble, salsa pasilla, lettuce, onion, cilantro, aleppo, chipotle aioli

## shareables

---

**CHIPS & GUACAMOLE \$15 (serves 3)** GF NF  
avocado, jalapeño, red onion, cilantro, lime  
ADD SALSA \$5

**NACHOS \$23 (serves 4)** GF  
soy chorizo, cauliflower, pico de gallo, black beans, cashew nacho cheese, guacamole, cashew crema, cilantro, aleppo pepper

**QUESO FUNDIDO \$19 (serves 4)** GF  
housemade cashew cheese, jalapeño, pico de gallo, cilantro, corn tortilla chips

**CHIPOTLE GARLIC FRIES \$10 (serves 2-3)** GF NF

## sweet

---

**TRES LECHES CAKE \$8/pc**  
roasted garlic mushrooms, spinach, grilled onion, vegan mozzarella, flour tortilla

**CHOCOLATE OLIVE OIL CAKE \$8/pc**  
chocolate chips, agave olive oil glaze

**BROWNIES \$8/pc** GF NF  
chocolate ganache, fresh berries

**CHURROS \$6/2 pc** GF  
crispy bbq jackfruit birria, cilantro, avocado, red onion, lettuce, ginger cilantro aioli, potato bun

## beverage pitchers

---

**PURISTA MARGARITA 85 SERVES 6**  
lime, agave, orange bitters, citrus salt  
TEQUILA OR MEZCAL (+5) CLASSIC OR SPICY

**SANGRIA 85 SERVES 6**  
rosé, strawberry, rosato aperitivo, cacao, banana, citrus

**PALOMA 85 SERVES 6**  
tequila blanco, house-made grapefruit soda, lime, salt

**AGUA FRESCA 25 SERVES 6**  
seasonal flavors

**ICED TEA 20 SERVES 6**  
green or hibiscus



\*MENU SUBJECT TO CHANGE

# BEVERAGES

CHARGED ON CONSUMPTION

## signature cocktails

### PURISTA MARGARITA 17

lime, agave, house orange bitters, citrus salt

TEQUILA OR MEZCAL (+1) CLASSIC OR SPICY

### PALOMA 18

tequila Blanco, housemade grapefruit soda, lime, salt

### LA LOTERIA 18

tequila blanco, lime, hibiscus, pineapple & coconut foam

### LO-FI SPRITZ 18

sparkling wine, lo-fi gentian amaro

### MI CASA OLD FASHIONED 18

Milagro Tequila Añejo, barrel rested mezcal, heirloom corn, house mole bitters

### SU CASA NEGRONI 18

Mal Bien Espadín Mezcal, cucumber, campari, blanc vermouth, manzanilla sherry

### JALISCO HIGHBALL 16

El Tosoro Reposado, ultra-carbonated soda water, lime

### ESPRESSO MARTINI 20

tequila blanco or mezcal (+1), espresso, cacao, clove, cardamom, orange

### MIMOSA 12

sparkling wine, fresh squeezed OJ

## soft beverages

### VIRGIN MARGARITA 15

Cut Above spirit-free tequila or mezcal, lime, agave

AGUA FRESCA 6.5

ICED TEA 5.5

HORCHATA 7.5

LEMONADE 5.5

DRIP COFFEE 5

KOMBUCHA 7.5

## pitchers

### PURISTA MARGARITA 85 SERVES 6

lime, agave, orange bitters, citrus salt

TEQUILA OR MEZCAL (+5) CLASSIC OR SPICY

### SANGRIA 85 SERVES 6

rosé, strawberry, rosato aperitivo, cacao, banana, citrus

### PALOMA 85 SERVES 6

tequila blanco, house-made grapefruit soda, lime, salt

### AGUA FRESCA 25 SERVES 6

seasonal flavors

### ICED TEA 20 SERVES 6

green or hibiscus

## wine & beer

CAVA BRUT, SEGURA VIUDAS Torrelavit, Spain 14 / 56

WHITE BLEND, ESPORAO BICO AMARELO

Vinho Verde, Portugal 14 / 56

ROSADO, CASA MADERO Parras Valley, Mexico 15 / 60

RED BLEND, ESPORAO ALENTEJO TINTO RESERVA

Vinho Verde, Portugal 16 / 64

CALIDAD MEXICAN STYLE LAGER Calidad 5% 9

WEST COAST IPA Rancho West 6.6% 12



# READY TO BOOK?

Contact us and starting planning your event today.

323.978.2170

lauren@graciasmadre.com

8905 Melrose Avenue

West Hollywood, CA 90069

[WWW.GRACIASMADRE.COM](http://WWW.GRACIASMADRE.COM)

[@GRACIASMADRESOCAL](https://www.instagram.com/graciasmadresocal)

