



BARTON G.[®]
THE RESTAURANT • LOS ANGELES

**LOS ANGELES
GROUP RESERVATIONS**



P: (310) 388 1888 • losangelesreservations@bartong.com

861 N La Cienega Blvd. Los Angeles, CA 90069

  BartonGLA • www.BartonG.com

THE BARTON G. THE RESTAURANT LOS ANGELES LARGE PARTY CHECKLIST

Barton G. The Restaurant, Los Angeles, requires pre-set menus for groups of 12 or more Monday through Thursday, and 8 or more Friday through Sunday.

HOW TO REQUEST A RESERVATION

To secure your reservation please:

COMPLETE THE CREDIT CARD AUTHORIZATION FORM AND BE SURE TO:

- Confirm your reservation date, time, and size of your party
- Select the pre-set menu of your choice from the three attached
- A photo copy of both sides of the credit card listed
- A photo copy of the photo I.D. of the cardholder
- Fax all required documents to **305 751 0040**
- Or e-mail all to **LosAngelesReservations@BartonG.com**

PLEASE NOTE:

All prices listed are per person; beverages, gratuities and taxes are not included. Group reservations are not confirmed until all paperwork is completed and received by either fax or e-mail. All group reservations are subject to availability at the time the paperwork is received. Per company policy, we do not allow outside cakes, alcohol, decorations or flowers to be brought into the restaurant. If you have any additional questions, please call us at **310 388 1888** or e-mail us at **LosAngelesReservations@BartonG.com**

We look forward to having you dine with us.
Barton G. The Restaurant Los Angeles

ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL TO LOSANGELESRESERVATIONS@BARTONG.COM OR FAX 305-751-0040



PRESET MENU

BITES & LAUGHS

\$80.00 per person

AMUSE BOUCHE

HOLY SMOKES NITRO POPCORN GF*

Bacon & White Truffle Nitro Popcorn, Grated Parmesan & Fresh Herbs

FIRST COURSE

Served family style

CAESAR A LA "B" V*

Little gem lettuce, grilled garlicky country toast, Moroccan anchovy, Grana Padano, cured egg yolk

BARTON'S CHOPPED SALAD GF/VG*

Chopped curly lettuce, candied pecans, shaved Asian pear and roasted squash, with Grana Padano, maple-balsamic vinaigrette, and bacon crumble

ENTREES

Choice of:

DON'T BE A JERK CHICKEN GF*

Jerk rubbed chicken, roasted and glazed with Caribbean rum. Pickled peach chutney, crushed avocado, spinach fritters

LURED BY SALMON GF*

Pan roasted Atlantic salmon with saffron shellfish broth, black mussels and clams. Preserved garlic, glazed vegetables, country bread, rouille

VOLCANO LAMB SHANK GF*

Moroccan braised lamb shank, rutabaga-brown butter puree, delicata squash, dukkah crumble. Vadouvan curry spice, roasted hazelnuts, sunflower & sesame seeds

ASSORTED DESSERTS

Chef's choice, assorted desserts

Desserts are meant to be shared
and are served family style

For parties of 20 or more, all courses will be served family style

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

GF: Gluten Free GF*: Gluten Free Upon Request V: Vegetarian V*: Vegetarian Upon Request VG: Vegan VG*: Vegan Upon Request

Current state sales tax 9.5% and gratuity 20% not included. Menu items are subject to change; restaurant reserves the right to substitute menu items. Pricing valid until December 31, 2018.



PRESET MENU

FUN & FESTIVE

\$90.00 per person

AMUSE BOUCHE

HOLY SMOKES NITRO POPCORN GF*

Bacon & White Truffle Nitro Popcorn, Grated Parmesan & Fresh Herbs

FIRST COURSE

Served family style

BARTON'S CHOPPED SALAD GF/VG*

Chopped curly lettuce, candied pecans, shaved Asian pear and roasted squash, with Grana Padano, maple-balsamic vinaigrette, and bacon crumble

LAUGHING BIRD POPCORN SHRIMP GF*

Crispy laughing bird shrimp, old bay spiced popcorn, Sriracha aioli and sweet chile sesame dipping sauces

BUCKET OF BONES GF*

12-hour baby back ribs, beef ribs, lamb lollipops, chicken drumettes, kettle chips & honey gorgonzola dip

ENTREES

Choice of:

SAMURAI MOONFISH GF

Pacific moonfish broiled with black garlic marinade. Salt crusted Dutch potatoes, blistered shishito, perilla, miso-scallion aioli

THE GREAT AMERICAN STEAK GF

16oz. BONELESS RIBEYE

Char broiled steak, truffled steak fries, roasted Brussels sprouts, radishes, bone marrow butter, black pepper bordelaise

DON'T BE A JERK CHICKEN GF*

Jerk rubbed chicken, roasted and glazed with Caribbean rum. Pickled peach chutney, crushed avocado, spinach fritters

ASSORTED DESSERTS

Chef's choice, assorted desserts

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BUCKET OF BONES



SAMURAI MOONFISH



THE GREAT AMERICAN STEAK

PRESET MENU

THE BLOWOUT

\$110.00 per person

AMUSE BOUCHE

HOLY SMOKES NITRO POPCORN GF*

Bacon & White Truffle Nitro Popcorn, Grated Parmesan & Fresh Herbs

APPETIZERS

Served family style

BUCKET OF BONES GF*

12-hour baby back ribs, beef ribs, lamb lollipops, chicken drumettes, kettle chips & honey gorgonzola dip

VOODOO SHRIMP ROLLS GF*

Sesame crusted crispy crab stuffed jumbo gulf shrimp served over a smoking brew, Cajun remoulade, home made hot pepper sauce

LOBSTER POP TARTS

Maine lobster, gruyere and Pernod mornay sauce baked in flakey phyllo pastry, Tabasco hollandaise, tarragon aioli

SALADS

Served family style

CAESAR A LA "B" V*

Little gem lettuce, grilled garlicky country toast, Moroccan anchovy, Grana Padano, cured egg yolk

BARTON'S CHOPPED SALAD GF/VG*

Chopped curly lettuce, candied pecans, shaved Asian pear and roasted squash, with Grana Padano, maple-balsamic vinaigrette, and bacon crumble

ENTREES

Choice of:

MISS THAI-GONE GF*

Pan roasted Thai snapper, flash marinated kimchi bokchoy, pad thai noodle salad, curried cilantro – lime tartar

THE GREAT AMERICAN STEAK GF

16oz. BONELESS RIBEYE

Char broiled steak, truffled steak fries, roasted Brussels sprouts, radishes, bone marrow butter, black pepper bordelaise

SAMURAI MOONFISH GF

Pacific moonfish broiled with black garlic marinade. Salt crusted Dutch potatoes, blistered shishito, perilla, miso-scallion aioli

ASSORTED DESSERTS

Chef's choice, assorted desserts

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BARTON G. THE RESTAURANT LOS ANGELES GROUP RESERVATION GUARANTEE AND CREDIT CARD AUTHORIZATION FORM.

Cancellation and Changes Policy: Large parties must be guaranteed by a credit card. Customer's credit card will be charged for the guaranteed number of guests at the pre-set menu price unless customer cancels or changes the guarantee. All cancellations and changes must be received at least 24 hours prior to the time of reservation, must be put in writing and be sent by fax to 305.751.0040 or by e-mail to LosAngelesReservations@BartonG.com

Today's date: _____
Reservation name: _____
Reservation day & date: _____
Reservation time: _____
Menu Price \$80 _____ \$90 _____ \$110 _____
Guaranteed number of guests: _____
Custom Menu Notes: _____
E-mail Address: _____
Credit card #: _____
Expiration date: _____
Card holder name: _____
Security code: _____
Billing address: _____
Phone: _____
Picture State I.D: _____

I HAVE READ THE ABOVE CANCELLATION AND CHANGES POLICY. I HEREBY AUTHORIZE BARTON G. THE RESTAURANT TO CHARGE MY CREDIT CARD FOR THE GUARANTEED NUMBER OF GUESTS AT THE FOOD AND BEVERAGE MINIMUM UNLESS I CANCEL OR CHANGE THE GUARANTEE ACCORDING TO THE POLICY.

ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL TO LOSANGELESRESERVATIONS@BARTONG.COM OR FAX 305-751-0040

Cardholder's Signature: _____

Visa, MasterCard, American Express, Diners & Discover accepted

IMPORTANT: A CLEAR COPY OF THE CREDIT CARD, BOTH FRONT AND BACK MUST BE ATTACHED, ALONG WITH A COPY OF PHOTO I.D.

PLEASE SEND THIS COMPLETED FORM BACK TO BARTON G. THE RESTAURANT E-MAIL TO LOSANGELESRESERVATIONS@BARTONG.COM OR FAX TO 305 751 0040