



**BARTON G.**  
THE RESTAURANT • LOS ANGELES

LOS ANGELES  
GROUP RESERVATIONS



P: 310 388 1888 • [LosAngeles@bartong.com](mailto:LosAngeles@bartong.com)

861 N La Cienega Blvd. Los Angeles, CA 90069



BartonG • [www.BartonG.com](http://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 8 or more.

### **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 [LosAngeles@BartonG.com](mailto:LosAngeles@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 [LosAngeles@BartonG.com](mailto:LosAngeles@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 [LOSANGELES@BARTONG.COM](mailto:LOSANGELES@BARTONG.COM) OR FAX 305 751 0040**



PRESET MENU

**BITES & LAUGHS**

\$95.00 per person

**AMUSE BOUCHE**

**HOLY SMOKES NITRO POPCORN**

White Truffle Popcorn, Grated Parmesan and Fresh Herbs

**FIRST COURSE**

Served family style

**BG'S CAESAR SALAD**

Little Gem Lettuce, White Anchovy, Grana Padano,  
Grilled Sourdough and Lemony Caesar Dressing

**LAUGHING BIRD POPCORN SHRIMP**

Crispy Laughing Bird Shrimp, Old Bay Spiced Popcorn,  
Sriracha Aioli, and Sweet Chile Sesame Dipping Sauces

**BUCKET OF BONES**

Slow and Low Cooked Pork Spareribs and Pasture Raised  
Whole Chicken Wings. BG BBQ Sauce,  
Smoked Cornbread Croutons with Bread & Butter Chips

**ENTREES**

Choice of:

**FUNKY CHICKEN**

Smoked Pabst Blue Ribbon Chicken, PBR BBQ, Crushed and  
Crispy Fingerling, Grilled Asparagus

**SAMURAI SALMON**

Kimchee Fried Rice, Shaved Winter Vegetable Salad,  
Sesame Caramel

**THE GREAT AMERICAN STEAK**

8 oz Angus Filet Mignon  
Chargrilled Steak, Asparagus, Compound Butter,  
Black Pepper Bordelaise

**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.

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, 2023.



PRESET MENU

**FUN & FESTIVE**

\$115.00 per person

**AMUSE BOUCHE**

**HOLY SMOKES NITRO POPCORN**

White Truffle Popcorn, Grated Parmesan and Fresh Herbs

**APPETIZERS**

Served family style

**STRAWBERRIES + CREAM**

Strawberry Variations, Burrata, Baby Arugula, Sourdough, Fennel Pollen, Strawberry - Banyuls Vinaigrette

**LAUGHING BIRD POPCORN SHRIMP**

Crispy Laughing Bird Shrimp, Old Bay Spiced Popcorn, Sriracha Aioli, and Sweet Chile Sesame Dipping Sauces

**BUCKET OF BONES**

Slow and Low Cooked Pork Spareribs and Pasture Raised Whole Chicken Wings. BG BBQ Sauce, Smoked Cornbread Croutons with Bread & Butter Chips

**FIRST COURSE**

Served family style

**TRUFFLED LOBSTER MAC AND CHEESE**

Spiral Pasta, Three Cheese Lobster Sauce, Preserved Truffles

**ENTREES**

Choice of:

**SAMURAI SALMON**

Kimchee Fried Rice, Shaved Winter Vegetable Salad, Sesame Caramel

**THE GREAT AMERICAN STEAK**

14 oz Prime NY Strip  
Chargrilled Steak, Asparagus, Compound Butter, Black Pepper Bordelaise

**FUNKY CHICKEN**

Smoked Pabst Blue Ribbon Chicken, PBR BBQ, Crushed and Crispy Fingerling, Grilled Asparagus

**ASSORTED DESSERTS**

Chef's choice, assorted desserts

Desserts are meant to be shared and are served family style

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PRESET MENU

**THE BLOWOUT**

\$145.00 per person

**AMUSE BOUCHE**

**HOLY SMOKES NITRO POPCORN**

White Truffle Popcorn, Grated Parmesan and Fresh Herbs

**APPETIZERS**

Served family style

**BUCKET OF BONES**

Slow and Low Cooked Pork Spareribs and Pasture Raised Whole Chicken Wings. BG BBQ Sauce, Smoked Cornbread Croutons with Bread & Butter Chips

**LAUGHING BIRD POPCORN SHRIMP**

Crispy Laughing Bird Popcorn Shrimp, Old Bay Spiced Popcorn, Sriracha Mayo, and Sweet Chile Sesame Dipping Sauces

**BIG MOUTH TUNA**

Blue Fin Tuna, Heirloom Carrots, Avocado, Pickled Beech Mushrooms, Radish, Sushi Rice, Soy Ginger Vinaigrette

**FIRST COURSE**

Served family style

**LIGHT EM UP LOBSTER MAC**

2 1/4 Lb Whole Maine Lobster Stuffed with Spiral Pasta, Three Cheese Lobster Mornay, Burgundy Truffles, Chives

**ENTREES**

Served family style

**FLYING FISH**

Pan Seared Fresh Catch, Cured Tomatoes, Heirloom Beans Baby Kale, Lobster Nage

**PLATINUM RANCH WAGYU TOMAHAWK**

Australian Wagyu Tomahawk with Whipped Yukon Gold Potato Puree, Herbed Butter, Charred Asparagus and Natural Jus

**FUNKY CHICKEN**

Smoked Pabst Blue Ribbon Chicken, PBR BBQ, Crushed and Crispy Fingerling, Grilled Asparagus

**ASSORTED DESSERTS**

Chef's choice, assorted desserts

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**BARTON G. THE RESTAURANT LOS ANGELES LARGE PARTY 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 LosAngeles@BartonG.com

Today's date: \_\_\_\_\_

Reservation name: \_\_\_\_\_

Reservation day & date: \_\_\_\_\_ Reservation time: \_\_\_\_\_

Menu Price (Pick One) \$95 \_\_\_\_\_ \$115 \_\_\_\_\_ \$145 \_\_\_\_\_ Guaranteed number of guests: \_\_\_\_\_

Custom menu notes: \_\_\_\_\_

E-mail Address: \_\_\_\_\_

Credit card #: \_\_\_\_\_ Expiration date: \_\_\_\_\_

Card holder name: \_\_\_\_\_ Security code: \_\_\_\_\_

Billing address (Must Include Zip Code) \_\_\_\_\_

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 LOSANGELES@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 LOSANGELES@BARTONG.COM OR FAX TO 305 751 0040**