



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.

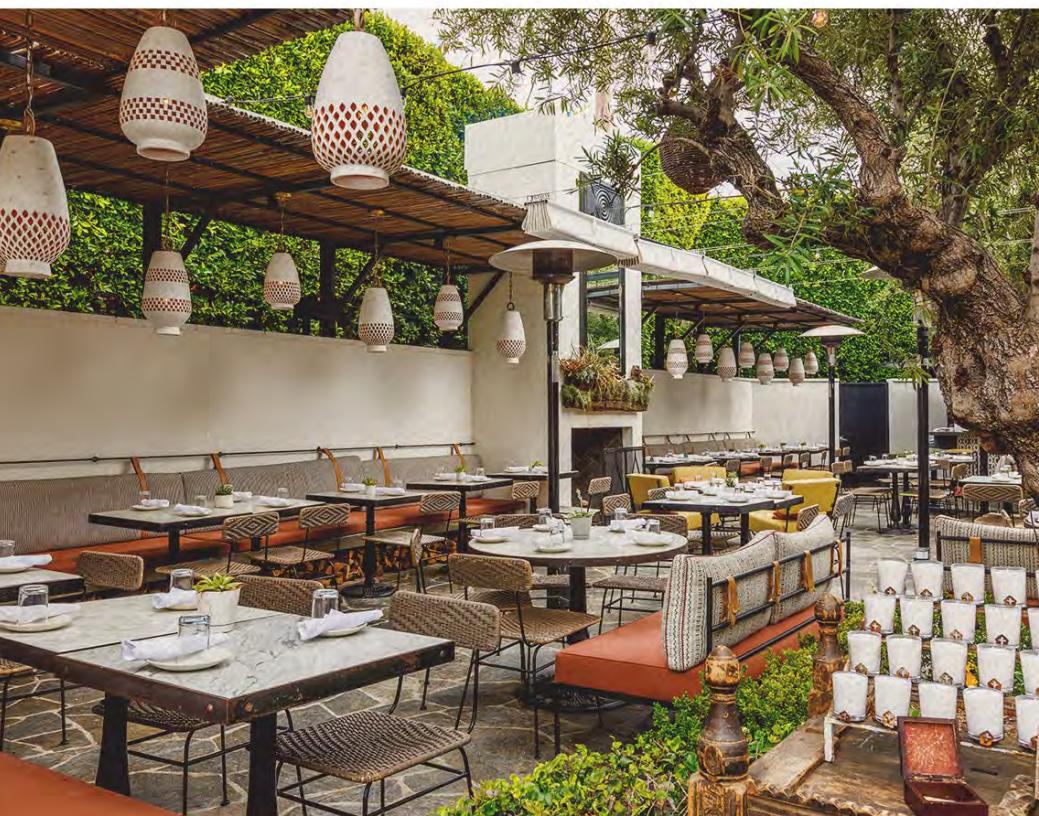


MAKE MADRE YOUR OWN

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.

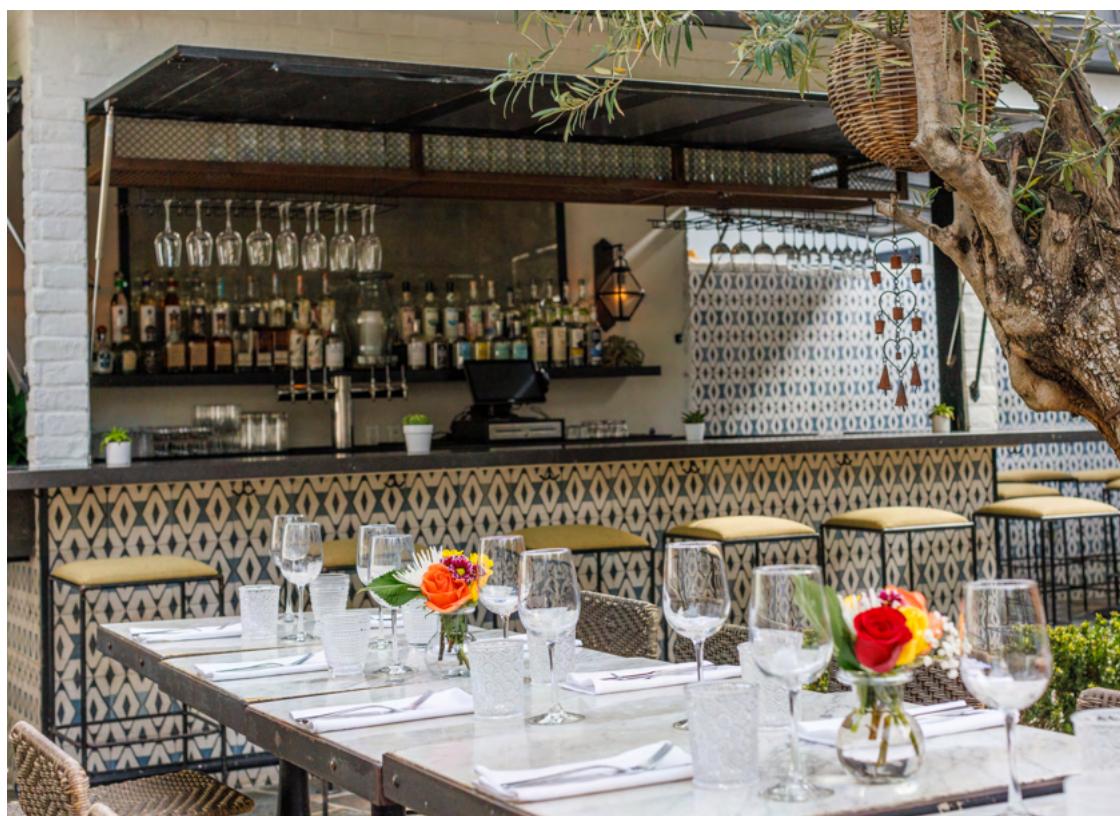
QUARTER PATIO

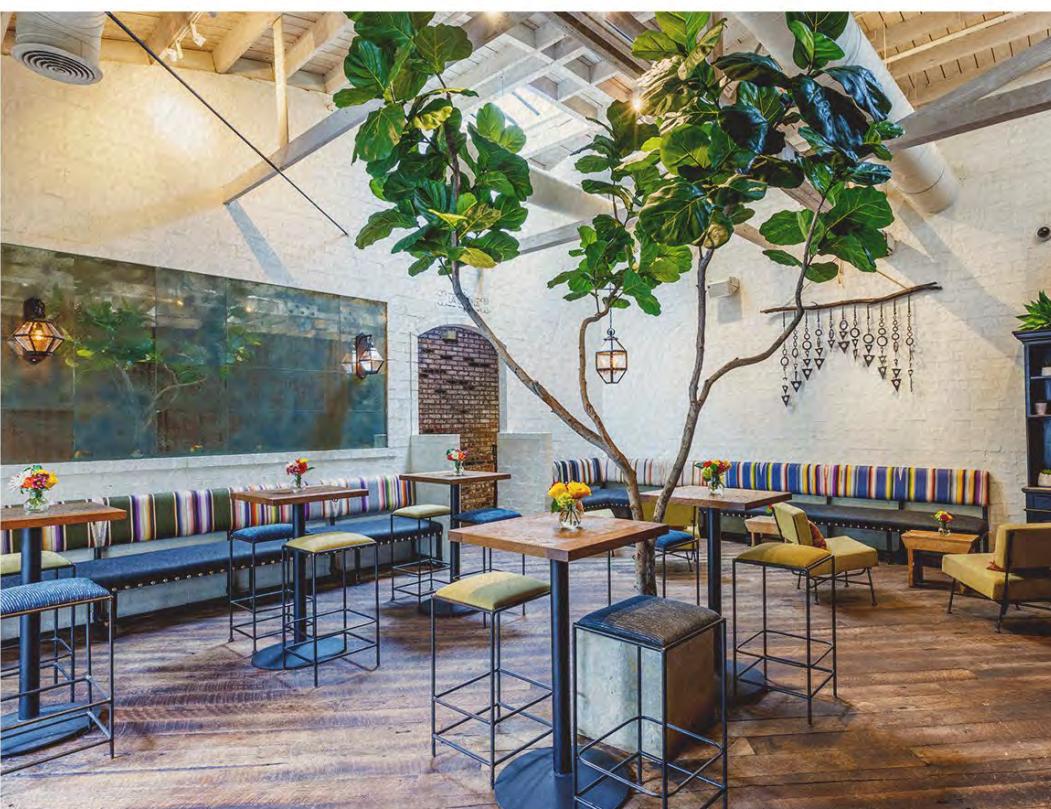
GUEST CAPACITY

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

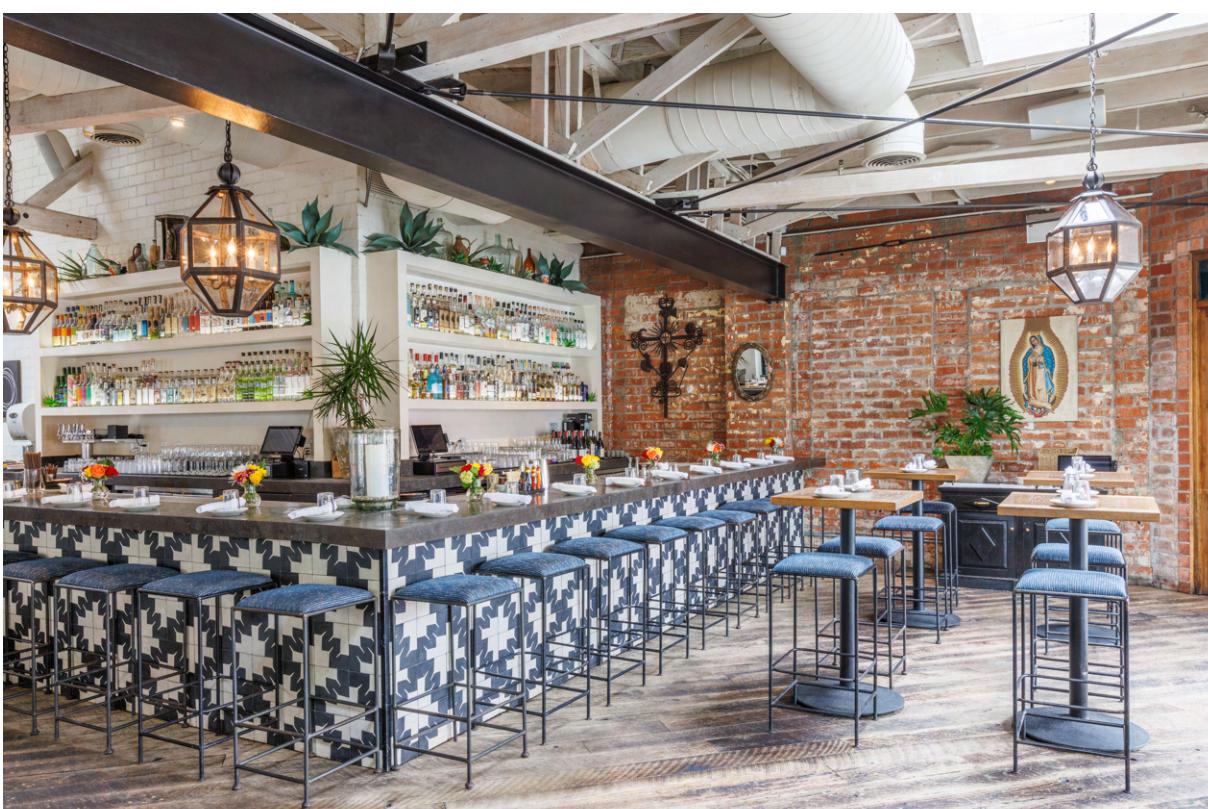
GUEST CAPACITY

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.





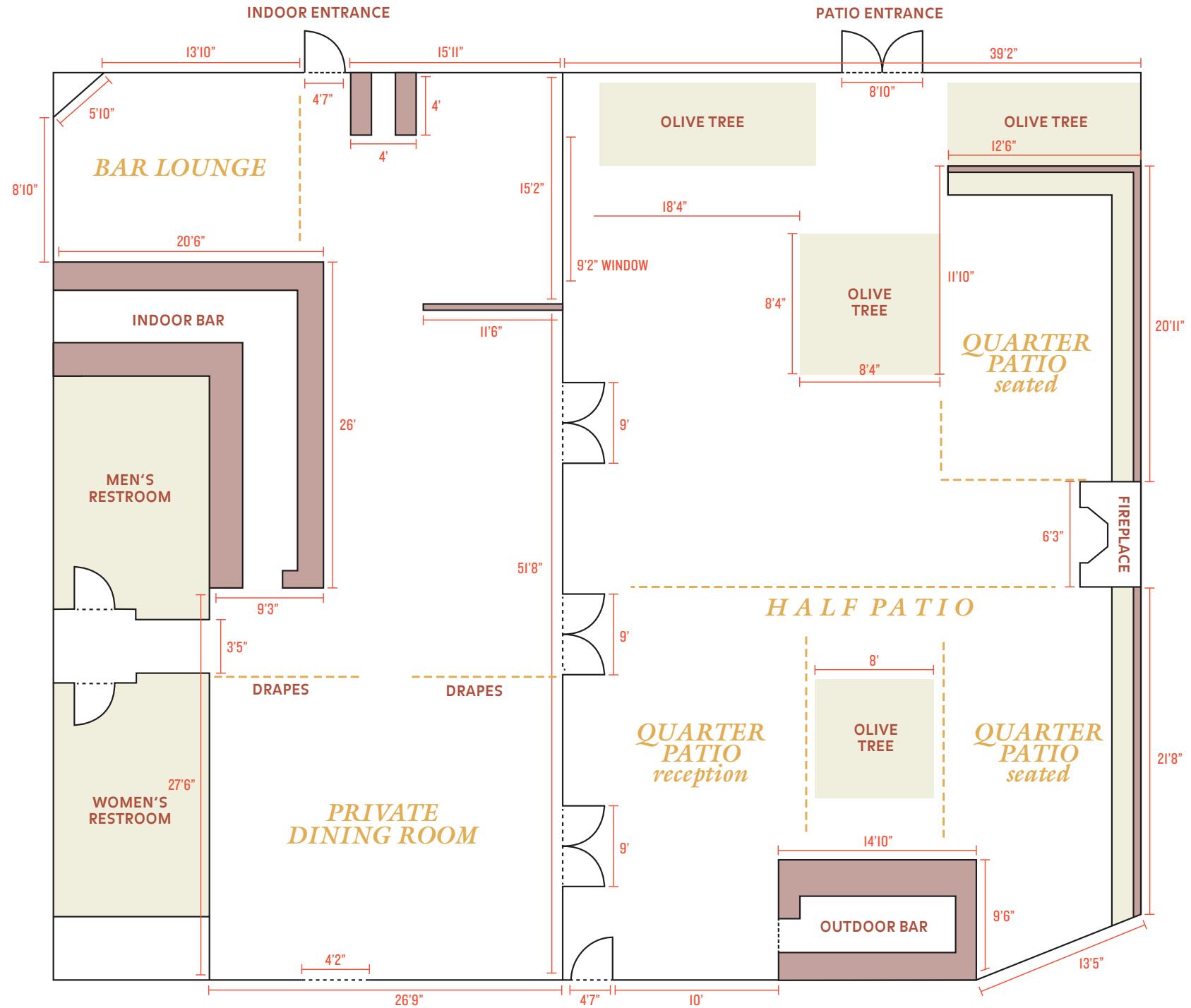
BAR LOUNGE

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

homemade dulce de leche, cinnamon sugar

WARM CHOCOLATE OLIVE OIL CAKE

chocolate chips, agave olive oil glaze

TRES LECHES 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 GF NF

POTATO PIMENTO FLAUTAS

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



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, dulse, 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 C

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

CORBREAD 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 C

dulce de leche, cinnamon sugar

COOKIES YOUR CHOICE OF:

lemon, chocolate chip, or almond mexican wedding

BROWNIE BITES GF C

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



SAMPLE BUFFET MENU

\$50 per person

small bites INCLUDED

CHIPS & SALSA **GF NF**

corn tortilla chips, salsa roja

- ADD GUACAMOLE +\$5

mains SELECT 2

MUSHROOM ASADA TACOS **GF NF**

wild mushrooms, grilled onion, salsa verde, cilantro

'CRAB' CAKES **NF**

hearts of palm, corn, dulse, 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**

CORBREAD 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, dulse, 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

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

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**

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



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 start planning your event today.

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