

HOTEL STORIES
ELEVATOR

Short Stories

HOTEL

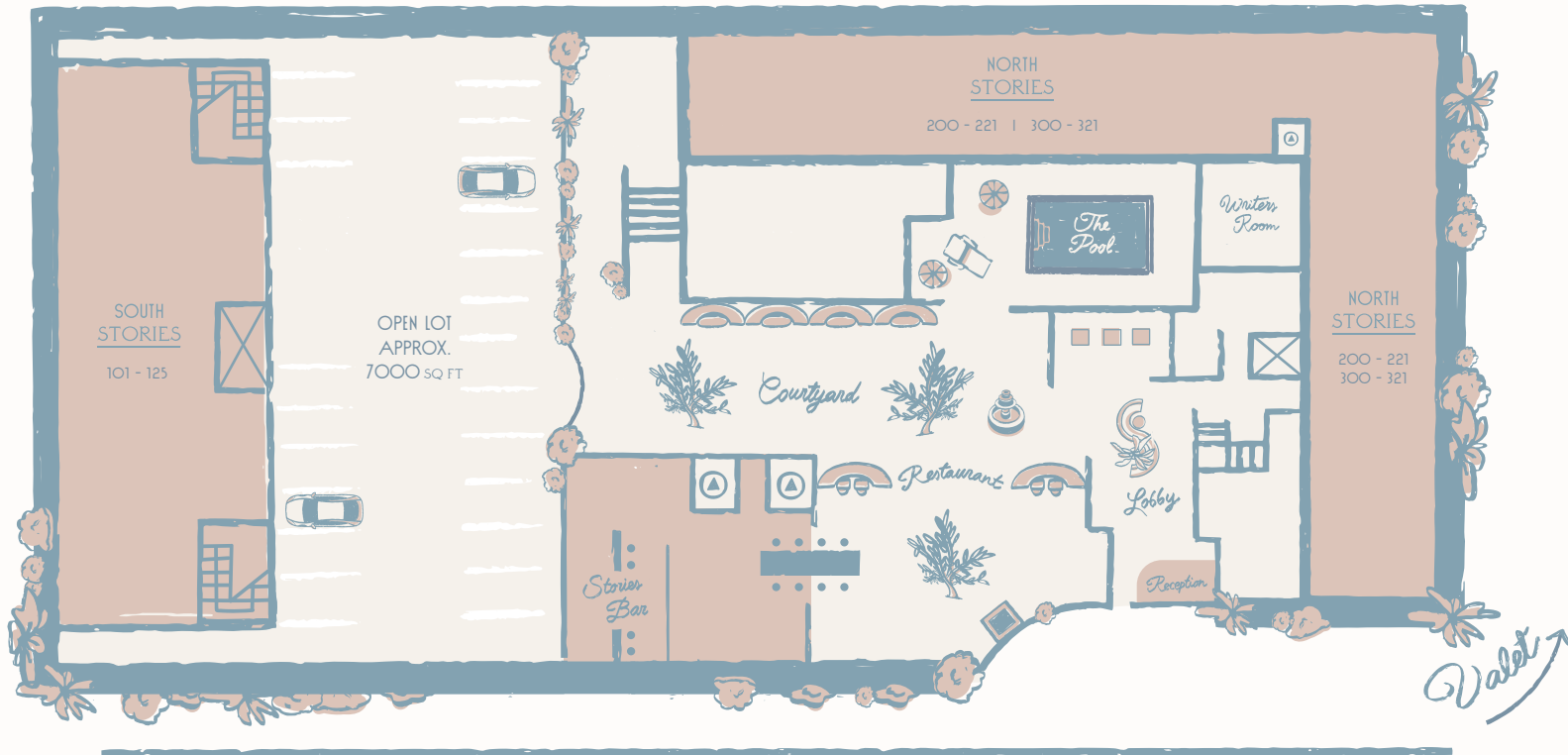
WELCOME TO
SHORT STORIES HOTEL...

A hidden oasis and the perfect place to create
your own short stories.



115 S. FAIRFAX
LOS ANGELES, CALIF. 90036
PH. 323 937 3930
events@shortstorieshotels.com

OUR SPACE



FAIRFAX

RESTAURANT
DINING ROOM & BAR



RESTAURANT DINING ROOM & BAR

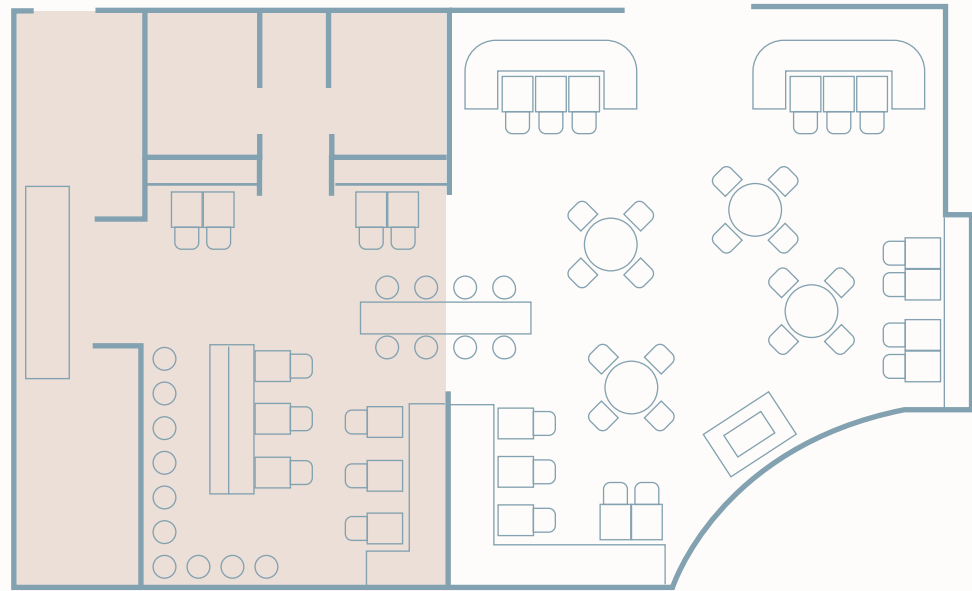
The Dining Room & Bar feature modern European elements with earthy tones, parquet wood flooring, ambient lighting and plaster-cloaked walls. Perfect for an intimate indoor dinner or reception while still benefitting from the outdoor feel of the adjacent Restaurant Courtyard.

CAPACITY

40 SEATED / 75 RECEPTION

APPROX. SQ. FT

1,100



RESTAURANT COURTYARD



RESTAURANT COURTYARD

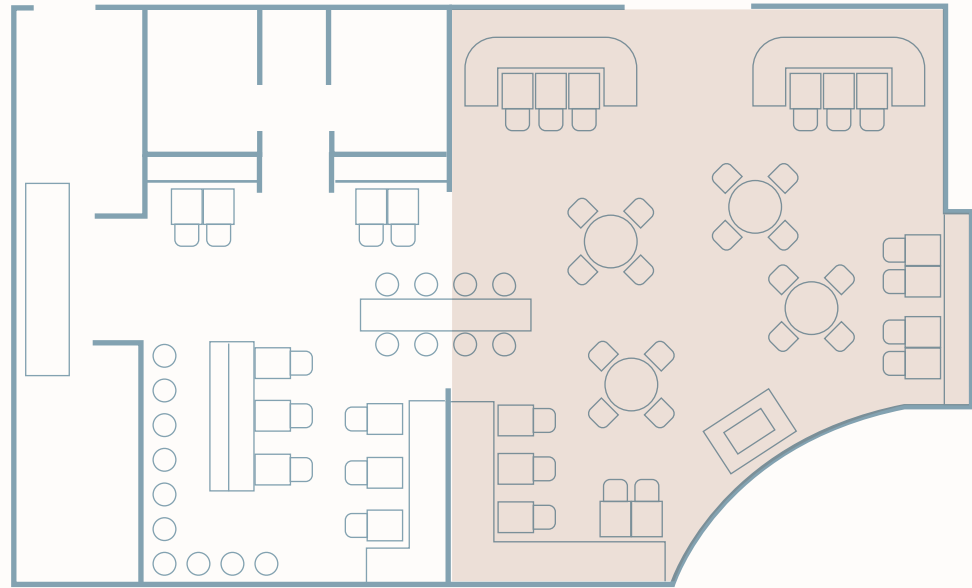
Punctuated by a warm outdoor fireplace and a lush Rhus Lancia tree, the Restaurant Courtyard is a beautiful outdoor space that may be combined with the adjacent Dining Room & Bar to create larger indoor/outdoor dinners and receptions.

CAPACITY

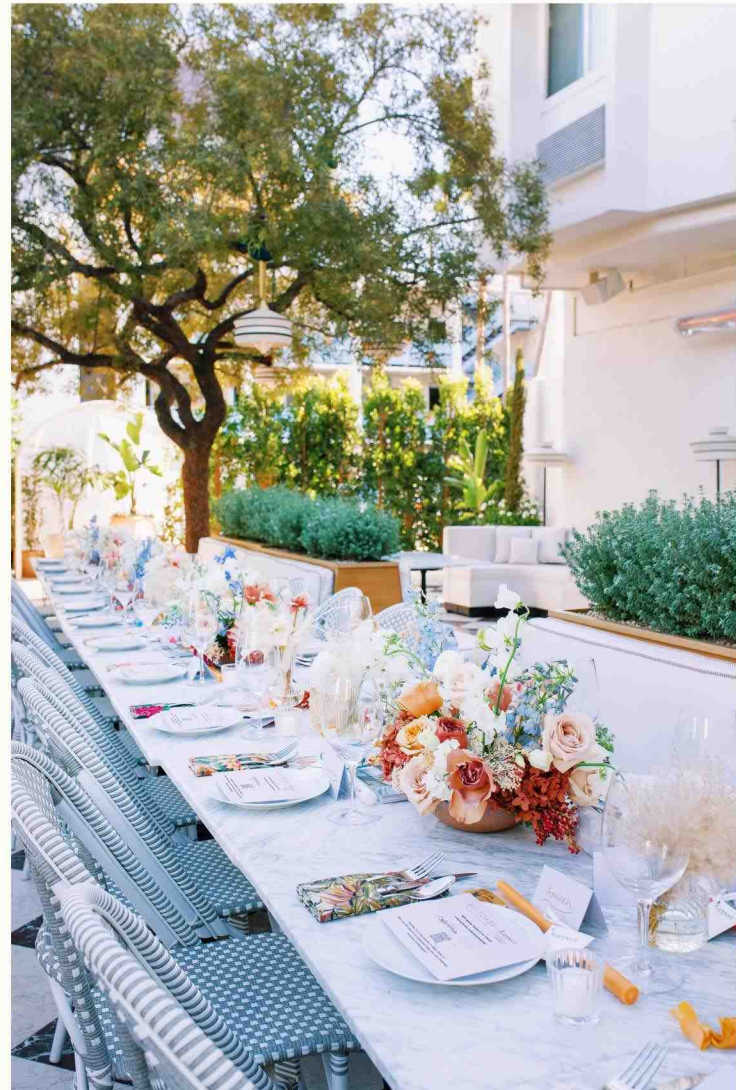
50 SEATED / 120 RECEPTION

APPROX. SQ. FT

1,200



COURTYARD LOUNGE



COURTYARD LOUNGE

Set beneath a canopy of Sumac trees, the Courtyard Lounge is an open air space with flexible banquette or lounge layout options perfect for dinners, receptions, and fully-produced activations and events.

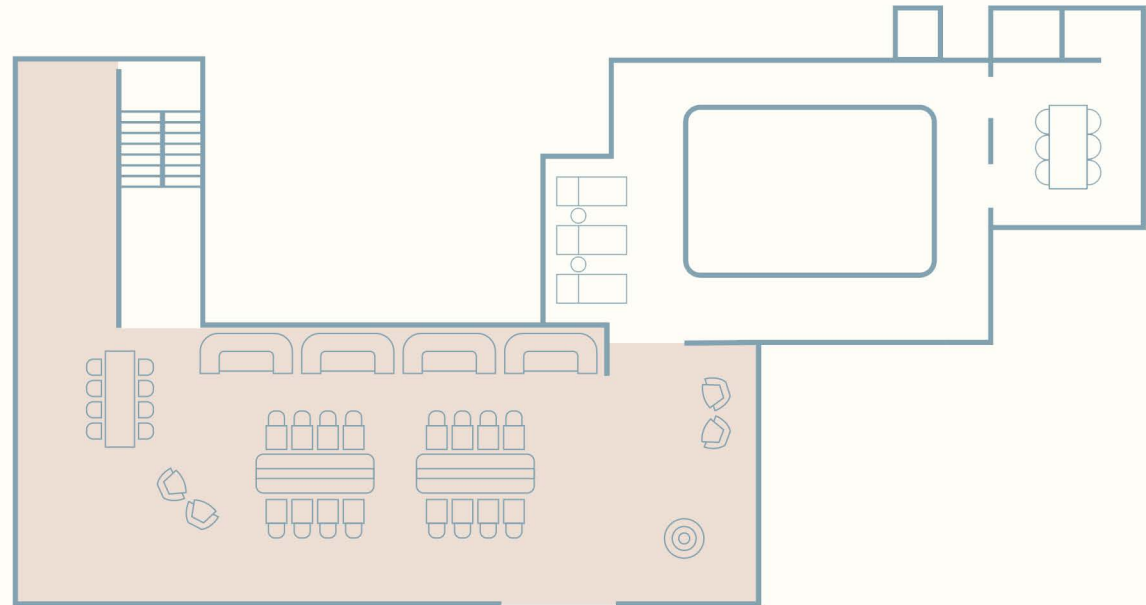
This beautiful space may be combined with the adjacent Restaurant Courtyard and Dining Room & Bar for a full space activation, or to transition guests from one space to another throughout the course of your event.

CAPACITY

60 SEATED / 175 RECEPTION

APPROX. SQ. FT

2,400



POOL DECK



WRITER'S ROOM



WRITER'S ROOM

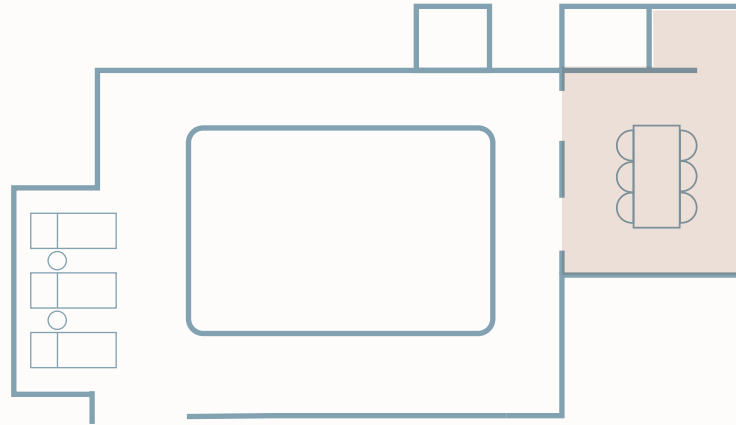
The Writer's Room is a light & bright private poolside retreat perfect for meetings, conferences, roundtables, or private meals for up to 10 guests. The space comes equipped with a private in-room restroom, wall-mounted flat screen, and curtains to control your privacy levels.

CAPACITY

10 SEATED / 20 FLEX SEATING

APPROX. SQ. FT

400



OPEN LOT

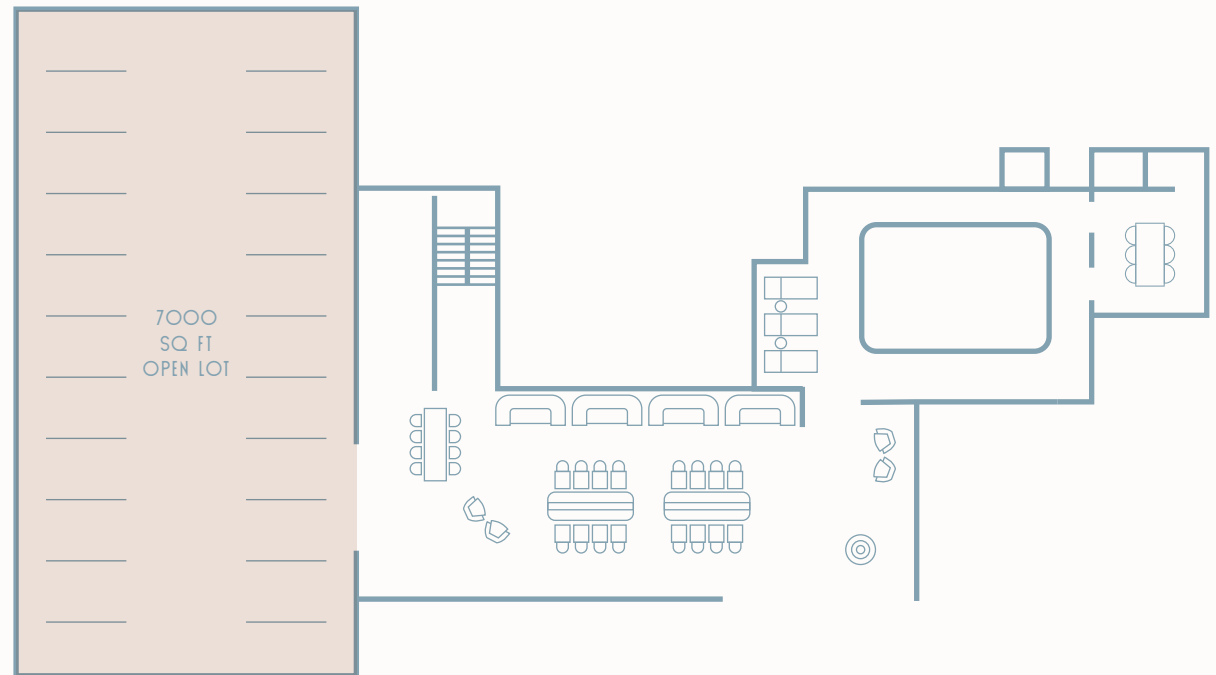
An expansive blank canvas available in conjunction with the adjacent Courtyard Lounge for larger events - tented or open air - this space can be easily transformed for full production use.

CAPACITY

450 RECEPTION

APPROX. SQ. FT

7000 OPEN LOT



MENU OFFERINGS



DINING

MARKET BOARDS

bountiful Short Stories creations with a beautiful layout of large format displays of some of our most popular cheeses, charcuterie, spreads and more. Ideal for wedding receptions, networking, birthday parties, and any event where the client curates the selections.

Pricing on menu

TRAY PASS

our most casual, easy-to-eat dishes in a tray pass format. Perfect for cocktail gatherings, early reception hours, and hors d'oeuvres in a relaxed atmosphere. 3 selected items from our Starters/Canapés and/or Dessert menus.

\$30/person for 2 hours // \$15/person for each additional hour // \$10/person for each additional selection

FAMILY STYLE

our favorite way to dine. Sit with family and friends and allow our team to serve the table with large family style portions. Select 2 Starters, 2 Entrees, 2 Sides, 1 Dessert.

\$36/person for daytime // \$55/person for evening

STATIONED

full meal station(s) combining elements of the menu items in a buffet style format for you and your guests to create lasting portions serviced by our restaurant. Select 2 Starters, 2 Entrees, 2 Sides, 1 Dessert.

\$40/person for daytime // \$60/person for evening

PLATED

our most gourmet and traditional sit down experience where our team services and tends to your needs in a formal restaurant setting. Perfect for weddings, business gatherings, memorable birthday events, and holidays.

Customized pricing dependent on selections

**Non-inclusive of 20% service charge, 5% administrative tax, 10.25% sales tax*

BEVERAGE

GARDEN PACKAGE | *non-alcoholic beverages to get any party started*

< 4 hours | \$15/person BEVERAGES: Coffee, tea, still & sparkling water, soft drinks
< 6 hours | \$20/person *No specialty coffee included

BEER & WINE PACKAGE | *a selection of our crowd-pleasing wines and beers*

2 hours | \$30/person *Includes all beverages from the package above plus:*
3 hours | \$42/person WINE: Vale do Bomfim DOC Douro White Blend, 503 Pinot Noir, Avissi Prosecco, Bieler Père et Fils Rosé
4 hours | \$50/person BEER: Almanac Love Hazy IPA, Boomtown Mic Czech Pils, Aval Cider Blanc

STANDARD PACKAGE | *curated well offerings and mixers*

2 hours | \$55/person *Includes all beverages from the packages above plus:*
3 hours | \$70/person SPIRITS: Skyy Vodka, Beefeater Gin, Amaras Verde Mezcal, El Tequileño Blanco, Plantation 3 Stars, Wild Turkey Bourbon
4 hours | \$80/person

PREMIUM PACKAGE | *an elevated selection of spirits and standard mixers*

2 hours | \$75/person *Includes all beverages from the packages above plus:*
3 hours | \$84/person SPIRITS: All premium spirits in the bar
4 hours | \$100/person

SIGNATURE PACKAGE | *premium liquor and choice of 3 signature Short Stories cocktails*

2 hours | \$95/person *Includes all beverages from the packages above plus:*
3 hours | \$115/person SIGNATURE COCKTAILS: 3 signature cocktails from our menu
4 hours | \$130/person

*Liquor unlimited consumption

*2 hour minimum for service

*Non-inclusive of 20% service charge, 5% administrative tax, 10.25% sales tax

FOOD

SELECTIONS

MARKET BOARDS

BREADS, CRUDITES & SPREADS

\$20/person

Spreads (*your selection of 3*): Roasted garlic hummus, sun-dried tomato tapenade, preserved lemon tzatziki, French onion dip, harissa crema.

Crudite: Carrot, cucumbers, radishes, green beans, cherry tomatoes, snap peas, and sweet mini bell peppers.

Breads: Assorted breads and crackers.

CHEESE & CHARCUTERIE

\$22/person

Cheese (*your selection of 3*): Irish white cheddar, manchego, brie, blueberry montechevre, aged gouda.

Charcuterie: Soppressata, prosciutto.

Jams & Accoutrements: Fig jam, quince jam, honeycomb, mixed berries, candied ginger, marinated olives, cornichons.

AFTER-PARTY SLIDER BOARD

\$15/person (Your selection of 3. Additional \$5 per person per selection.)

All-American Slider: Thousand island, tomato, lettuce and cheddar cheese.

Short Stories Slider: White cheddar, romesco aioli, crispy onions, arugula, tomato jam.

Queso Slider: Queso sauce, pickled jalapeños, tortilla strips.

Fried Chicken Slider: Hot honey, pickles, aioli.

PB&J Slider: Peanut butter, strawberry jelly, bacon.

Crispy Frites: Truffle aioli, garlic aioli, ketchup, sriracha ketchup.



FOOD

STARTERS *(Available for Tray Pass/Stationary/Plated)*

Chicken Empanadas

Marcona almond, caramelized onion, mojo sauce

Karaage Popcorn Chicken

Spicy aioli, thai basil

Hamachi Crudo Tostada

Blue corn tostada, truffle ponzu, avocado mouse, micro cilantro *(Served cold)*

Shrimp Cocktail

Yuzukosho cocktail sauce, old bay seasoning

Meatballs

Lamb, mint, fresno chili

Steak Skewers

Pistachio Aleppo coating, chimichuri

Cauliflower

Honey sriracha, sesame seeds, chives

Arancini

Macaroni, white cheddar, parmesan

Mushroom Flatbread

Parmesan, arugula, sun dried tomatoes, garlic, pizza seasoning

STARTERS *(Available for Stationary/Plated)*

Goat Cheese-Stuffed Piquillo Peppers

(Served cold)

Classic Caesar

Butter lettuce, croutons, Castelvetro olives, parmesan

Cucumber & Avocado Salad

Mint, buttermilk

Arugula & Goat Cheese

Figs, pine nuts, yuzu vinaigrette

MAINS *(Available for Stationary/Plated)*

Braised Short Ribs

Sherry demi glacé

Salmon

Caper castelvano butter sauce, crispy kale

Roast Chicken

Cipolini, grilled lemon

Pork Chop

Harissa, mezcal apple compote

Fettuccine

Wild mushroom, truffle, cashew crema *(Vegan)*

SELECTIONS

SIDES *(Available for Stationary/Plated)*

Shishito Peppers

Miso, wasabi furikake, lemon

Frites

Umami seasoning, garlic aioli

Brussel Sprouts

Maple apple glaze, parmesan, walnuts

Broccolini

Herb gremolata, garlic confit, lemon

Butter Beans

Herbs de provence, caramelized onion

Garlic Mashed Potatoes

Cream, butter, roasted garlic

DESSERT *(Available for Tray Pass/Stationary/Plated)*

Chocolate Chips Cookies

Brown butter, chocolate chips

Bread Pudding

Banana, walnut, dulce de leche

THANK YOU.



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