

PETIT TROIS

Group Dining & Private Events

Director of Events, Celestial Zenith

(213) 373-8007
events@petittrois.com

Petit Trois

L'Original | Le Valley



Petit Trois L'Original, Chef Ludo's "Bar a la carte" concept, opened in July 2014 and was honored as a 2015 James Beard finalist for Best New Restaurant. The second location of Petit Trois opened in Sherman Oaks, CA in April 2018 and added a larger dining room and weekend brunch service. Both restaurants feature expansive, award-winning wine lists as well as thoughtfully curated cocktail programs showcasing French spirits and aperitifs.



Chef Ludo Lefebvre

Chef Ludo Lefebvre is one of the most influential chefs in Los Angeles, helping revolutionize the city's dining culture.

Originally from Burgundy, Chef Ludo brings his classical training and signature flair to French food, sourcing the best ingredients, and making simple classics exciting and new.

Petit Trois' private dining room menus span a variety of Chef Ludo's iconic classics accommodating seated family-style dinners, opulent plated menus, to standing cocktail receptions with passed canapes and chef activations.



PETIT TROIS

L'Original | Le Valley

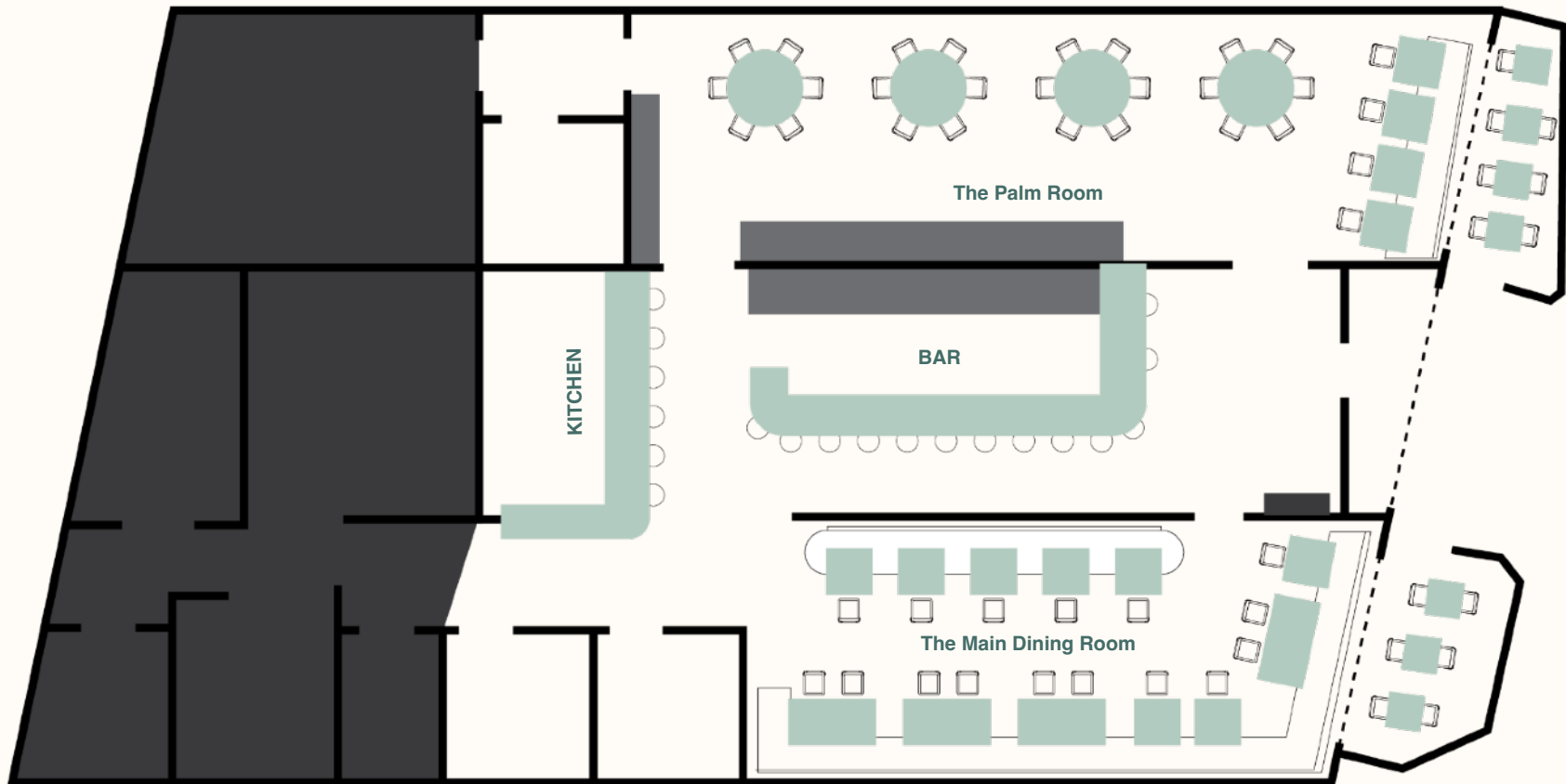
The Spaces

*All pricing is subject to 5% administrative fee, gratuity, and 9.5% sales tax.



Le Valley

13705 Ventura Blvd
Sherman Oaks 91423



Petit Trois le Valley offers a thoughtfully designed venue ideal for a wide range of events, from intimate weddings and dinners to cocktail receptions, rehearsal dinners, business meetings, and networking events. All of these occasions are enhanced by the acclaimed menus of Chef Ludo Lefebvre.

The spacious main dining area features an elegant open bar at its center, surrounded by Chef Ludo's signature open kitchen, creating a lively French brasserie atmosphere. For a more private dining experience, the Palm Room offers a cozy retreat, adorned with beautiful brass palm tree fixtures. Whether you're looking for a large party reservation, a private booking of the Palm Room, or a full restaurant buyout, Petit Trois Le Valley is eager to make your event memorable.



Le Valley

13705 Ventura Blvd
Sherman Oaks 91423



The Palm Room

Le Valley



The Palm Room can host up to 40 guests for a seated event or 75 guests standing. It's an ideal setting for intimate dinners, baby or bridal showers, as well as standing cocktail receptions and networking events. This versatile space can be reserved as a fully private dining room or for a large party reservation, accommodating up to 21 guests, at a non-private table.

Food & Beverage Minimums

	Monday - Friday Daytime Before 2pm	Monday - Thursday Evening After 4pm	Saturday & Sunday Daytime Before 2pm	Friday - Sunday Evening After 4pm
Large Party Reservations	\$75 Per Person	\$95 Per Person	\$65 Per Person	\$95 Per Person
The Palm Room	\$2,500	\$4,000	\$3,000	\$5,500

*All pricing is subject to 5% administrative fee, gratuity, and 9.5% sales tax.



Restaurant Buyout

Le Valley



A full restaurant buyout at Petit Trois can accommodate up to 95 seated guests or 150 standing guests. Located in the heart of Sherman Oaks, this unique venue provides an exceptional setting for any event or celebration. When reserving a full buyout, you'll receive a personalized experience, including a tailored menu and beverage selection, along with a dedicated planning team to assist you throughout the entire process. Chef Ludo and his team will ensure that your event is a truly unforgettable experience for you and your guests.

Food & Beverage Minimums

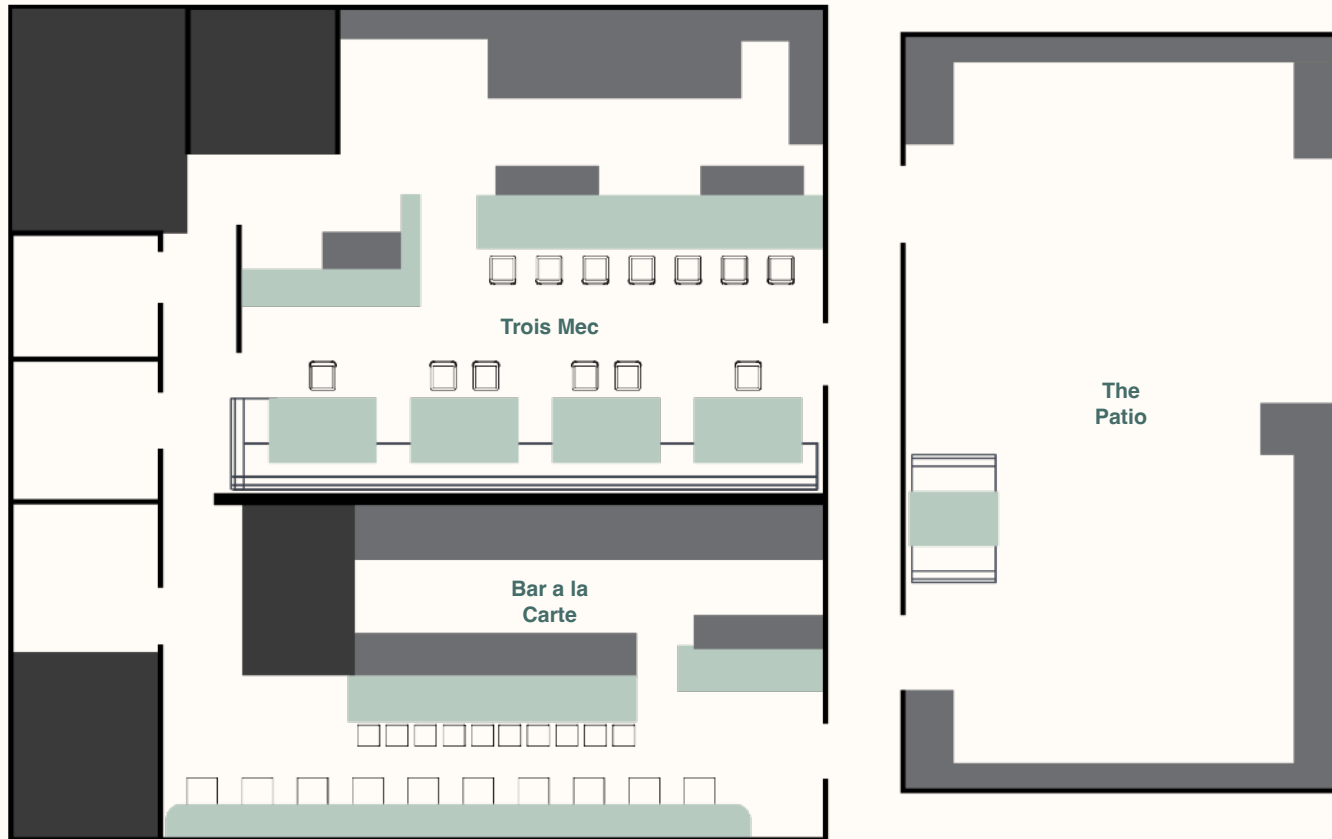
	Monday - Friday Daytime Before 2pm	Monday - Thursday Evening After 4pm	Saturday & Sunday Daytime Before 2pm	Friday - Sunday Evening After 4pm
Restaurant Buyout Half Day	\$15,000	\$18,000	\$18,000	\$25,000
Restaurant Buyout Full Day	\$20,000		\$28,000	

*All pricing is subject to 5% administrative fee, gratuity, and 9.5% sales tax.



L'Original

1718 Highland Ave
Los Angeles, CA 90038



Chef Ludo's flagship restaurant, located in a quintessential American strip mall, *Petit Trois L'Original* boasts a bold design that celebrates one of Los Angeles' most iconic spaces, an in descript strip mall, with a capacity of up to 75 seated guests and 100 standing.

From the intimate bar a la carte area, where guests sit shoulder-to-shoulder at the kitchen counter, to the Trois Mec private dining room —once the home of Chef Ludo's Michelin-starred restaurant of the same name—every corner of this venue offers a distinct experience. The newly added patio, adorned with thoughtfully selected greenery and crisp white linen-covered bistro tables, provides a charming space for gatherings. Whether for personal celebrations or corporate events, *Petit Trois L'Original* thrives as a unique and iconic gem in the heart of Hollywood. All experiences are elevated by the renowned menus of Chef Ludo Lefebvre.



L'Original

1718 Highland Ave
Los Angeles, CA 90038



Trois Mec

L'Original



The Trois Mec dining room is Chef Ludo's original venue for his Michelin-starred restaurant of the same name, *Trois Mec*. Featuring the chef's signature kitchen counter and elegant banquet seating, it accommodates up to 28 seated guests or 40 standing. This intimate private dining room is ideal for exclusive dinners, tasting menus, and cocktail receptions, offering a peaceful escape from the vibrant Hollywood scene.

Food & Beverage Minimums

Monday - Friday Daytime Before 2pm	Monday - Thursday Evening After 4pm	Saturday & Sunday Daytime Before 2pm	Friday - Sunday Evening After 4pm
\$2,000	\$3,500	\$2,500	\$4,500

*All pricing is subject to 5% administrative fee, gratuity, and 9.5% sales tax.



The Patio

L'Original



The Patio at Petit Trois L'Original can accommodate up to 40 seated guests and 65 standing. Located just outside the original Petit Trois bar a la carte in an iconic Hollywood strip mall, this space offers the perfect blend of vibrant city energy and a slightly secluded ambiance. Whether you're hosting a large party reservation of up to 12 guests or reserving the entire patio for a semi-private dining experience, The Patio captures the essence of central Hollywood while providing a great setting for any celebration.

Food & Beverage Minimums

	Monday - Friday Daytime Before 2pm	Monday - Thursday Evening After 4pm	Saturday & Sunday Daytime Before 2pm	Friday - Sunday Evening After 4pm
Large Party Reservations	\$75 Per Person	\$95 Per Person	\$65 Per Person	\$95 Per Person
The Patio	\$2,500	\$4,000	\$3,000	\$5,000

*All pricing is subject to 5% administrative fee, gratuity, and 9.5% sales tax.



Restaurant Buyout

L'Original



A restaurant buyout at Petit Trois L'Original combines the bar a la carte, Trois Mec, and the patio, offering a one-of-a-kind venue for any celebration. This exclusive space can host up to 65 guests seated and 100 standing. .

Food & Beverage Minimums

	Monday - Friday Daytime Before 2pm	Monday - Thursday Evening After 4pm	Saturday & Sunday Daytime Before 2pm	Friday - Sunday Evening After 4pm
Restaurant Buyout Half Day	\$10,000	\$15,000	\$12,000	\$18,000
Restaurant Buyout Full Day	\$18,000		\$22,000	

*All pricing is subject to 5% administrative fee, gratuity, and 9.5% sales tax.



PETIT TROIS

L'Original | Le Valley

The Menu

**please be aware menus may vary depending on the location*





Family-Style Brunch Menu

\$65 per person*

Available only on Saturday and Sundays until 3pm

Snacks for the Table

choice of one

Assorted Pastries

Croissants
Chocolate Croissants
Almond Croissants
Beignets w/ Diplomat Cream

Baguette & Bordier Butter

with Seasonal Jam

Appetizers

choice of two

Warm Goat Cheese Salad

Mesclun Greens, Balsamic Vinaigrette

Seasonal Farmer's Market Salad

Please Inquire Within

Avocado

Harissa, Crème Fraîche

Smoked Salmon

Scrambled Eggs, Crème Fraîche,
Caper Berry

Entrées

choice of two

Jambon Beurre

Parisian Ham, Honey Butter,
Gruyère, Cornichons, Frites

Steak Frites

6 Oz Steak, Bearnaise Butter, Frites

Croque Monsieur

Parisian Ham, Gruyère Cheese,
Mornay Sauce, Boston Lettuce

French Toast

Vanilla Bean Anglaise

Supplements

add-on sides

Scrambled Eggs (+\$4pp)

Glazed Bacon (+\$4pp)

Boston Lettuce Side (+\$4pp)

Yogurt Sorbet Fruit Bowl (+\$6pp)



Family-Style Lunch Menu

\$75 per person*

Available weekdays until 4pm

Snacks for the Table

choice of two

Baguette
Bordier Butter

Olives
Orange Peel, Chili

Arancini Tapioca
Parmesan, Piment d'Espelette

Potato Beignet
Horseradish Crème Fraiche

Appetizers

choice of two

Belgian Endive Salad
Avocado, Anchovy, Formaggio Di Fossa, Walnuts,
Sherry Vinaigrette

Seasonal Farmer's Market Salad
Please Inquire Within

Chicken Liver Mousse
Balsamic Onion Jam, Country Toast

Meatballs
Tomato Sauce, Country Bread

Supplements:
Steak Tartare (+\$8pp)
Tuna Tartare (+\$8pp)

Entrées

choice of two

Trout Almondine
Brown Butter, Capers, Lemon, Toasted Almonds, Haricot
Verts

Bucatini
Lemon, Garlic Breadcrumbs

Pork Fennel Sausage
Pomme Purée, Jus

Heritage Chicken
Pan Roasted Petaluma Chicken, Herbs De Provence,
Bread Salad, Frites

Steak Frites
6 Oz Steak, Bearnaise Butter, Frites

Supplements

add-on sides

Frites (+3pp)

Rice Pilaf (+\$3pp)

Sautéed Spinach (+\$3pp)

Ratatouille (+\$5pp)

Desserts

choice of one

Seasonal Dessert
Please Inquire Within

Rum Raisin Bread Pudding
Baguette, Rum Ice Cream, Rum Raisin Butter Sauce

Cookie Plate
Chocolate Palmiers, Malted French Meringues,
Orange Honey Madeleines



Family-Style Dinner Menu

\$95 per person*

Snacks for the Table

included

Baguette

Bordier Butter

choice of one

Arancini Tapioca

Parmesan, Piment d'Espelette

Eggs Mayonnaise

Mixed Greens, Chive

Olives

Orange Peel, Chili

Potato Beignet

Horseradish Crème Fraiche

Appetizers

choice of two

Belgian Endive Salad

Avocado, Anchovy,
Formaggio Di Fossa, Walnuts,
Sherry Vinaigrette

Seasonal Farmer's Market Salad

Please Inquire Within

Chicken Liver Mousse

Balsamic Onion Jam,
Country Toast

Crab Suprême Mousseline

Beurre Blanc, Herb Salad

Burgundy Escargots (+\$4pp)

Butter, Garlic, Parsley, Baguette

Supplements:

Steak Tartare (+\$8pp)

Tuna Tartare (+\$8pp)

Entrées

choice of two

Trout Almondine

Brown Butter, Capers, Lemon,
Toasted Almonds, Haricot Verts

Pistou Bucatini

Basil, Garlic, Olive Oil, Pine Nuts,
Stracciatella, Parmesan & Pecorino

Pork Fennel Sausage

Pomme Purée, Jus

Heritage Chicken

Pan Roasted Petaluma Chicken, Herbs
De Provence, Bread Salad, Frites

Steak Frites

6 Oz Steak, Bearnaise Butter, Frites

Supplements

add-on sides

Frites (+\$3pp)

Rice Pilaf (+\$3pp)

Sautéed Spinach (+\$3pp)

Ratatouille (+\$5pp)

Desserts

choice of two

Apple Tarte

Vanilla Ice Cream

Rum Raisin Bread Pudding

Baguette, Rum Ice Cream,
Rum Raisin Butter Sauce

Chocolate Mousse

Grand Marnier, Hazelnut Praline, Cocoa Nibs,
Toasted Hazelnuts

Seasonal Dessert

Please Inquire Within



Family-Style Dinner Menu

\$125 per person*

Snacks for the Table

included

Baguette
Bordier Butter

Olives
Orange Peel, Chili

choice of one

Arancini Tapioca
Parmesan, Piment d'Espelette

Eggs Mayonnaise
Mixed Greens, Chive

Potato Beignet
Horseradish Crème Fraiche

Appetizers

choice of three

Belgian Endive Salad
Avocado, Anchovy,
Formaggio Di Fossa, Walnuts, Sherry
Vinaigrette

**Seasonal Farmer's
Market Salad**
Please Inquire Within

Chicken Liver Mousse
Balsamic Onion Jam,
Country Toast

Crab Suprême Mousseline
Beurre Blanc, Herb Salad

Burgundy Escargots (+\$4pp)
Butter, Garlic, Parsley, Baguette

Supplements:
Steak Tartare (+\$8pp)
Tuna Tartare (+\$8pp)

Entrées

choice of three

Trout Almondine
Brown Butter, Capers, Lemon,
Toasted Almonds, Haricot Verts

Mussels Marinière
White Wine, Shallots, Crème Fraîche,
Country Toast, Frites

Pistou Bucatini
Basil, Garlic, Olive Oil, Pine Nuts,
Stracciatella, Parmesan & Pecorino

Pork Fennel Sausage
Pomme Purée, Jus

Heritage Chicken
Pan Roasted Petaluma Chicken, Herbs
De Provence, Bread Salad, Frites

Filet aux Poivres
8 Oz Creekstone Farms Filet, Cognac
Sarawak Black Pepper Sauce, Frites

Supplements

add-on sides

Frites (+\$3pp)

Rice Pilaf (+\$3pp)

Sautéed Spinach (+\$3pp)

Ratatouille (+\$5pp)

Desserts

choice of two

Apple Tarte
Vanilla Ice Cream

Rum Raisin Bread Pudding
Baguette, Rum Ice Cream,
Rum Raisin Butter Sauce

Chocolate Mousse
Grand Marnier, Hazelnut Praline, Cocoa Nibs,
Toasted Hazelnuts

Seasonal Dessert
Please Inquire Within



Cocktail Reception Package

\$75 per person*
three hour package

Canapes

choice of five passed for two hours and thirty minutes

Chickpea Panisse
Mojo Verde

Beet Tostada
Avocado Cream

Tapioca Arancini
Parmesan, Piment d'Espelette

Eggs Mayonnaise
Chive

Croque Monsieur
Choice of Smoked Salmon or Avocado

Gougere
Parmesan

Pissaladiere
Caramelized Onions, Anchovy, Olives

Green Salad Tart
Cider Vinaigrette

Tandoori Chicken Wings

Brown Butter Hummus Tartlet

Zucchini Flower Beignet

Pigs in a Blanket

Black Truffle Tofu Dog

Boudin Noir Crispy Wonton
Chili Sauce

Palmiers
Prosciutto

Brie Fritters

Pork Rillettes

Stuffed Grape Leaves

Fried Wontons
Mustard Sauce

Roquefort Butter and Pear Sandwich

Egg Salad Sandwich

Crab Cake
Honey Mustard Sauce

Supplements

add-on canapes

Blinis
Caviar, Crème Fraîche (+\$8pp)

Croissant and Caviar (+\$8pp)

Potato Crepe
Crème Fraîche, Caviar (+\$8pp)

Dessert

choice of two passed for thirty minutes

Choux Chantilly

Choux Caramel

Apple Tart

Chocolate Tart

Fruit Tart

Zeppole



Cocktail Reception Package

\$95 per person*
three hour package

Canapes

*choice of eight passed for two hours
and thirty minutes*

Chickpea Panisse
Mojo Verde

Beet Tostada
Avocado Cream

Tapioca Arancini
Parmesan, Piment d'Espelette

Eggs Mayonnaise
Chive

Croque Monsieur
Choice of Smoked Salmon or Avocado

Gougere
Parmesan

Pissaladiere
Caramelized Onions, Anchovy, Olives

Green Salad Tart
Cider Vinaigrette

Tandoori Chicken Wings

Brown Butter Hummus Tartlet

Zucchini Flower Beignet

Pigs in a Blanket

Black Truffle Tofu Dog

Boudin Noir Crispy Wonton
Chili Sauce

Palmiers
Prosciutto

Brie Fritters

Pork Rillettes

Stuffed Grape Leaves

Fried Wontons
Mustard Sauce

Roquefort Butter and Pear Sandwich

Egg Salad Sandwich

Crab Cake
Honey Mustard Sauce

Supplements

add-on canapes

Blinis
Caviar, Crème Fraîche (+\$8pp)

Croissant and Caviar (+\$8pp)

Potato Crepe
Crème Fraîche, Caviar (+\$8pp)

Dessert

choice of three passed for thirty minutes

Choux Chantilly

Choux Caramel

Apple Tart

Chocolate Tart

Fruit Tart

Zeppole



Beverage

Beverages are billed on consumption.

Petit Trois offers a full bar, an extensive wine list, and a selection of non-alcoholic options including signature mocktails.

Petit Trois' Events Team will curate a selection of signature cocktails, wines, and non-alcoholic beverages for your event upon reserving. Please let us know any preferences and we are happy to see if we are able to accommodate your request.



*All pricing is subject to 5% administrative fee, gratuity, and 9.5% sales tax.
Please let us know in advance of any special dietary needs so that we can best accommodate your guests.

PETIT TROIS

Ready to book an event?

Director of Events, Celestial Zenith

(213) 373-8007
events@petittrois.com

Contact us to get started!