

# PETIT TROIS

## Group Dining & Private Events

Director of Events, Celestial Zenith

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# Petit Trois

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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

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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*

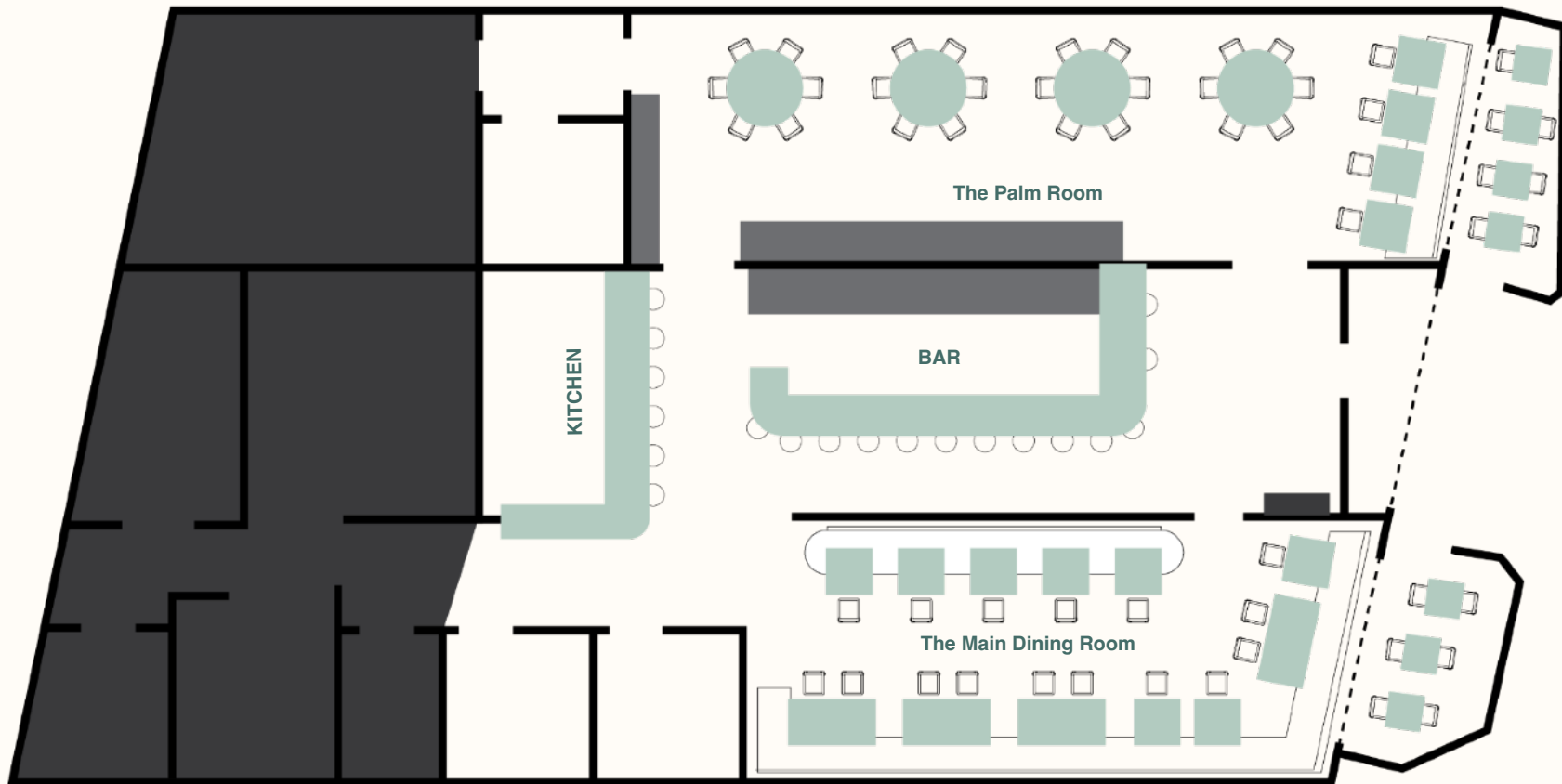
\*All pricing is subject to 5% administrative fee, gratuity, and 9.5% sales tax.



# Le Valley

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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.

[Click Here](#) to view a walkthrough.





# 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	Friday - Sunday Evening After 4pm
<b>Large Party Reservations</b>	\$75 Per Person	\$95 Per Person	\$65 Per Person	\$95 Per Person
<b>The Palm Room</b>	\$2,500	\$4,000	Before 10am \$3,000	\$5,500
			After 10am \$4,000	

\*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	

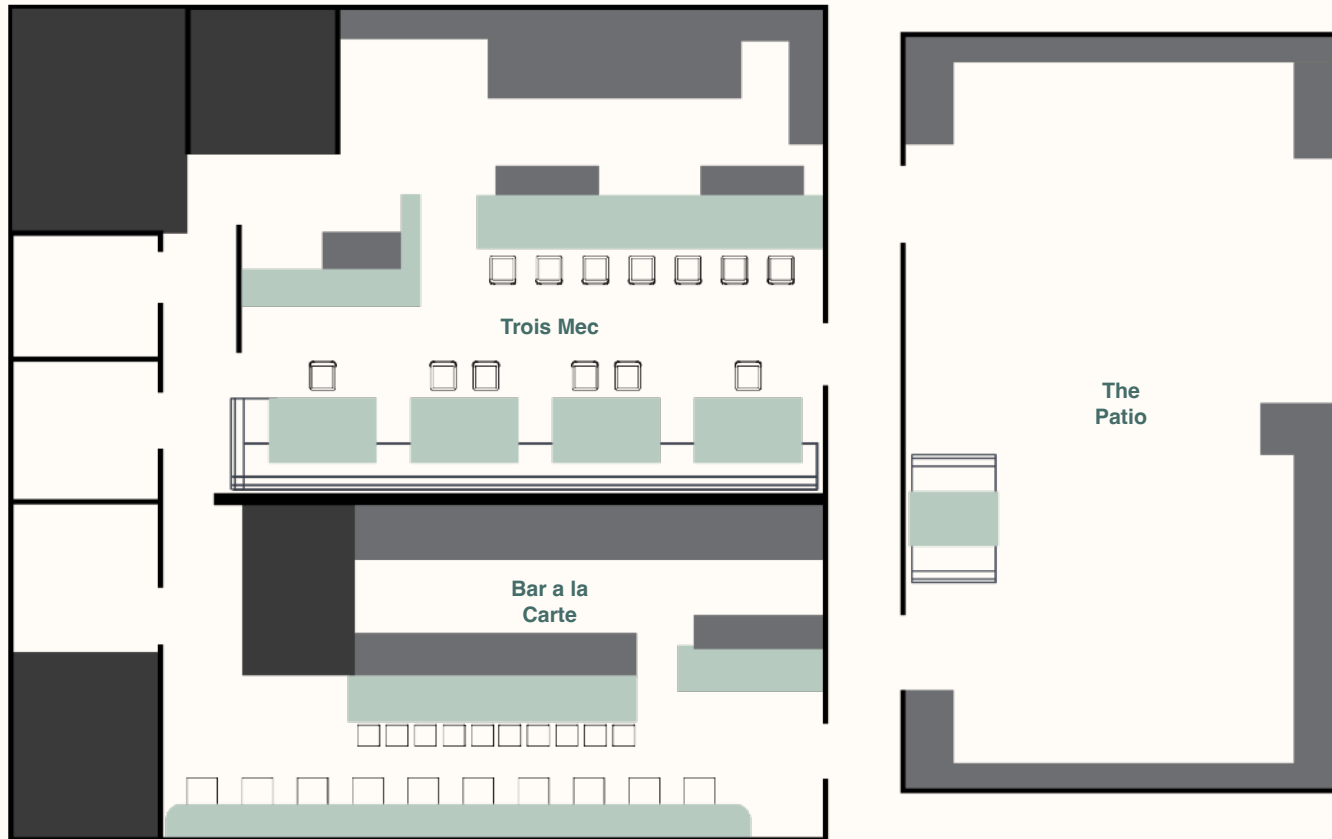
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# L'Original

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

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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
<b>Large Party Reservations</b>	\$75 Per Person	\$95 Per Person	\$65 Per Person	\$95 Per Person
<b>The Patio</b>	\$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

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\$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

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\$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

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\$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*

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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?

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Contact us to get started!