

440 ELM



CELEBRATING THE HOLIDAYS
440 ELM





440 Elm offers a breathtaking one of a kind historic backdrop for a special holiday party. Architect Elmer Grey created 440 Elm following the Beverly Hills Hotel and it was featured by Architectural Digest in 1922 as an example of quintessential Southern California architecture.

With soaring 30' coffered ceilings, gorgeous stained glass, and beautiful chandeliers, 440 Elm's award winning Grand Ballroom offers a Renaissance Revival landmark for holiday celebrations where thematic and tailored culinary design can be combined with creative freedom around decor and entertainment.

Unlike a hotel or shared banquet space, 440 Elm is exclusive to one event at a time and provides the time and space for setup of more creative or thematic installations. This also creates the flexibility for multiple event combinations or extended access.

The Property

- 23,000 sq ft 1913 landmark by famed architect Elmer Grey
- Roomy indoor and outdoor spaces
- Your exclusive enclosed space for your private event
- A solid build that retains sound - no indoor noise limits
- Plenty of built-ins including house event furniture
- Ideally situated between Los Angeles and Orange County
- Nearby parking structure (3,000 spaces)
- 1000 guest capacity (whole property)
- ADA access with elevator and lifts

The Flexible Service

- Flexible access times
- Professional timeline software, elegant floorplans and, if desired, day-of coordination
- Flexibility to bring in your own or work with your own preferred A/V team (Ideal spaces for projection mapping)

Exquisite Food & Beverage

Bite Catering Couture is the exclusive caterer for 440 ELM and we are a partner your company can rely on to deliver high quality food, beverage paired with a warm, knowledgeable and attentive service.

While we are presenting sample menus, creativity is at the heart of Bite's menu selection or product design process. We love to create delicious dishes that create a vibe, incorporate a theme, bring cultural flavors or address significant dietary preferences, or reflect an idea that is important to you.

Schedule an appointment and see the venue for yourself!

440 Elm offers a beautiful historic landmark building with elegant finishes as a backdrop for your event. Built in a Renaissance Revival style, we offer the classic elegance of large columns, numerous arches, gorgeous stained glass, black and white tile, and other picture-worthy elements suited to an unforgettable event!

The Rental (all pricing is subject to event production fee and sales tax)

- Sunday - Friday \$7,500
- Saturdays \$9,000

Pricing, Tax, Fees and our No-Tipping Approach

- All pricing is subject to Long Beach sales tax and a 22% event production fee (Not a tip. We are a no-tipping company)
- As a no-tipping company, our estimate includes a performance bonus for your staff for a job well done

Inventory - Included with Your Rental

- Tabletop inventory of china/glassware/silver (up to 200)
- 72" round tables (4)
- 60" round tables (22)
- 48" round tables (10)
- 48" half moon tables (3)
- 48" serpentine tables (4)
- 30" cocktail tables (10) - can 30" height (short) or 42" height (high)
- 8' banquet tables (10)
- 6' banquet tables (9)
- dark wood chiavari chairs (215)
- folding ceremony chairs (white) (130)
- wood toddler highchairs (5)
- interior uplights (11)
- exterior uplights (4)
- Elegant wood tables – bar height (2)
- photo booth (1)
- 12 foot screen & projector

Services - Included with Your Rental

- Timeline Genius to create a shared, cloud-based timeline
- Floorplan software to visualize all the elements that need to be laid out for your event
- A list of recommended vendors we love

Coordination by Bite | 440 ELM

Please enquire for pricing - our onsite coordination ties your vendors together – streamlining the details to ensure a seamless planning and day of experience for you - *so you can enjoy being a guest!*





Designing your holiday party to include a sit-down dinner usually goes hand-in-hand with a programmatic element...Perhaps your CEO wants to personally recognize some especially high-performing employees, perhaps your marketing team is making a big announcement or perhaps you've booked John Legend to perform on our concert grand piano (yes, please!!!).

The Flow - We Recommend

- A welcome cocktail hour downstairs with specialty libations
- Guests move upstairs to our stunning sanctuary for a delicious dinner and decadent dessert offerings.
- Depending on your crowd, dancing can also be in the sanctuary, or, consider turning our downstairs Parlor into the ultimate dance party with built-in stage - allowing guests who want to enjoy quiet conversation to remain upstairs...but we'll serve dessert and after dinner drinks downstairs to encourage movement!

Benefits - 440 ELM

- Up to 500 guests seated
- Private rooms available for deeper conversations
- 30 foot ceilings allowing for significant installations
- Open AV policy so you control your program
- Menu, service and timing designed for your event goals

Food & Beverage Approach | Special Diets

While the following menus have been carefully composed to reflect a range of approaches, we understand that no event is the same. Please treat these as starting points that we will tailor to your tastes, preferences, desired vibe, timeline, individual event vision and requirements.

Our signature service includes signature service includes rustic rolls with butter and table-side water service. With advanced notice, a Specialty (Plated) Entree will be available to accommodate dietary preferences, restrictions, and special requests.

THE HOLIDAY DINNER | 100 GUEST MINIMUM



Your guests are welcomed to 440 ELM with a delicious glass of bubbly in our white marble downstairs foyer. As they proceed to our upstairs foyer they enjoy a beautiful grazing table of fine cheeses, charcuterie and meze before being invited to sit, connect with colleagues and enjoy a festive holiday buffet.

Welcome Cocktail Hour

Antipasto

Humboldt Fog, aged white cheddar, Spanish Manchego and French brie served with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini, grilled bread, crackers.

Meze Duo

creamy hummus drizzled with extra virgin olive oil, feta, olives and fresh herbs and edamame hummus with pomegranate jewels, cucumber - served with pita chips and wonton crisps

Market Crudites

assorted fresh cut market vegetables with green goddess

Dinner

Holiday Salad

field green medley with apples, candied walnuts, blue cheese pomegranates and honey cider vinaigrette

Red Wine Brisket

served with horseradish cream

Rosemary Roasted Chicken Breast
tomato-basil compound butter

Yukon Gold Mashed Potatoes

Herb Roasted Heirloom Carrots
orange, thyme, honey and sea salt

Dessert

Holiday Bread Pudding Bar

Rich chocolate, butter pecan with orange caramel, cinnamon roll

Includes: whipped cream, caramel sauce, raspberry sauce



*\$95 pp**

**Estimated menu price only*

Does not include bar service, venue rental, 22% event production fee, or sales tax

HOLIDAY DINNER + AFTERS | 100 GUEST MINIMUM



Your guests kick-off their evening at 440 ELM sipping on a welcome cocktail and enjoying sumptuous passed hors d'oeuvres in our upstairs foyer (perhaps a jazz band plays festive favorite). As the cocktail hour winds down, guests are invited to enjoy a beautiful holiday spread. As dinner concludes, your DJ opens the dance floor, and we unveil a decadent holiday dessert bar - sure to keep guests fueled and dancing!

Welcome Cocktail Hour

English Sausage Rolls with mustard dipping sauce

Arancini di Riso
mushroom risotto croquettes, italian cheese, truffle aioli, mushroom chip

Sesame-Crusted Seared Ahi Tuna - wonton crisp, asian slaw, plum sauce

Edamame Hummus Cucumber Canape with pomegranate and sesame

Fig & Herbed cheese - candied pecan, begian endive petal spoon, chive

Dinner

Poire
baby spinach, red wine poached pear, candied walnuts, macerated fig, crumbled goat cheese, balsamic vin - includes rustic rolls with butter

Roasted Butternut Squash
red onion, tahini vin, pine nuts, za'atar, bulgar

Cabernet-Braised Short Ribs
with horseradish cream

Slow-Roasted Atlantic Salmon
whole grain mustard dill sauce

Coq Au Vin
burgandy mushroom and bacon butter sauce

Potatoes au Gratin
cream, gruyere, cheddar, parmesan, russet potatoes

Medley
heirloom carrots, brussels, red onion, garlic herb butter

Dessert

Holiday Dessert Bar

A display of our holiday dessert shots, cookies, bars, tarts and cakes! Chocolate Pot de Creme, Cranberry Curd Tart with whipped cream and candied kumquat, Coffee Cardamom Walnut Cupcakes and more!

\$118 pp*

**Estimated menu price only*

Does not include bar service, venue rental, 22% event production fee, or sales tax



THE DINNER PARTY + AFTER PARTY | 100 GUEST MINIMUM



Guests are welcomed with holiday cocktails, passed hors d'oeuvres, a luxurious California caviar tasting in our Parlor (we think an old school crooner singing holiday favorites on our stage would be just perfect here!). As the cocktail hour winds down, guests move upstairs to our sanctuary which has been beautifully decorated and set for an elegant four course dinner, dancing and late night treats to fuel the dance floor!

The Cocktail Hour

Poke Tacos

wonton crisp, mango, avocado, sesame, micro cilantro

Winter Squash

pumpkin hummus, herb-thyme tomatoes, olive oil crostini

Yorkshire Pudding

short rib, carm onion, horseradish cream, watercress

Potato Latkes - smoked salmon, creme fraiche and chives

Turkey Pot Pie Empanadas - cranberry gel and rainbow micro

| Caviar Tasting |

warm blinis prepared at station, potato chips and delicate toast points
Guests select their caviar, base and toppings: crème fraiche, chopped chives, minced red onion, lemon wedges, minced egg yolks, minced egg whites - served with chilled sipping vodka - Caviar "bumps" available

Plated Dinner

i

Amuse of Brown Butter Potato Soup with spiced candied bacon

ii

Beet Carpaccio

goat cheese mousse, roasted beets, baby arugula, shallot, candied pecans, white balsamic vinaigrette - includes bread service

iii

Grilled Peppercorn-Crusted Filet Mignon

forest mushroom ragout, cheddar whipped potatoes, jumbo asparagus, crispy onion strings

~

Slow-Roasted Atlantic Salmon

lemon dill beurre blanc, mascarpone polenta, jumbo asparagus, mache

iv

Sticky Toffee Pudding

toffee sauce, creme fraiche ice cream, walnut tuile, whiskey dates

Late Night

"Baby It's Cold Outside"

caramel apple tarts, molten lava cookies & cinnamon-sugar beignets paired with european-style hot chocolate with whipped cream and warm apple cider and a selection of fine liquors for those who want a bit of cheer in their cup!

\$220 pp*

**Estimated menu price only*

Does not include bar service, venue rental, 22% event production fee, or sales tax
www.44oelm.com | (562) 267-3386 | bookings@44oelm.com



Hosting A Multi-Room Holiday Mix & Mingle



Showing appreciation to your large team and providing a joyful celebration where your team can connect is top priority. You envision a multi-space celebration offering a variety of activities, new experiences and culinary delights - activities that can deepen connections, help foster a sense of community, and ultimately bring a new level of unexpected fun and delight into the event.

Ideas

- Interactive food stations that engage and entertain - or create a winter market in our sanctuary to capture a wintry theme
- Culinary experiences where employees can take part (a cookie decorating station, a hot chocolate bar, or even a mini cooking class with a chef preparing a holiday treat)
- Plenty of holiday-themed hors d'oeuvres and cocktails
- Put our incredible plaza to use with fun activities - from building a sledding hill with real snow installation (snowman building competition!) to an interactive s'mores station with firepit, comfy lounge furniture and plenty of warm blankets. Want something more chic? Consider renting some "Igloos" to create a series of chic lounges.
- Turn our parlor into a "cool" dance club with snow scenes, chic white lounge furniture, glowing bar and sparkling trees!
- Deck the 440 ELM halls with holiday decor!

Benefits - 440 ELM

- Capacity of up to 1,000 with full facility
- Substantial and "roomy" indoor / outdoor spaces
- Multiple zones - guests can move from quiet conversation to entertainment to enjoying event F&B experiences - plenty of room for installations, activities and creative surprises!
- Private rooms available for deeper conversations
- 30 foot ceilings allowing for significant installations
- Open AV policy so you control your program

Food & Beverage Approach

While the following menus have been carefully composed to reflect a range of approaches, we understand that no event is the same. Please treat these as starting points that we will tailor to your tastes, preferences, desired vibe, timeline, individual event vision and requirements.

THE COCKTAIL PARTY | 100 GUEST MINIMUM



Guests make their way through multiple rooms with unique themed tray-passed culinary experiences in each space!

The Holiday Screening Room

How the Grinch Stole Christmas (Roast Beast)
Yorkshire Pudding, caramelized onion, red wine brisket, horseradish cream

A Christmas Story (Meat Loaf Sammie)
scratch made meat loaf, caramelized onions, basil pesto, garlic aioli, provolone

Love, Actually (Banoffee Pie)
crunchy graham crust, soft and sweet dulce de leche, thick slices of fresh banana, billowy whipped cream, banana chip garnish

Natale - An Italian Christmas

Antipasto Crostini
sopressata, prosciutto, italian salami, banana peppers, roasted cherry tomato, olive, vinaigrette, olive oil toast

Wood-Fired Pizza
Pine nut pesto pizza with fontina, mozzarella, parmesan, tomato, basil
Brisket pizza with red wine caramelized onions, romesco sauce
Funghi pizza with truffle bechamel and fontina

Arborio Rice Pudding
coconut cream rice pudding, fresh mango sauce, pistachios, coconut

Apres Ski

Mini Soft Pretzel Bites
warm cheese fondue, pimento garnish

Bacon Wrapped Dates
goat cheese and marcona almond

Mac'n Cheese Bites
truffle aioli, micro

French Onion Soup Burger
caramelized onion, comté and gruyere

Chilled "Hot Chocolate" rich chocolate pot de crème
with marshmallow cream and cookie straw



*\$95 pp**

**Estimated menu price only*

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A TASTE OF LA |

100 GUEST MINIMUM



Guests make their way through multiple rooms with unique themed experience in each space!

Hors D'Oeuvres

Mini Chicken'n Waffles
buttermilk fried chicken, waffles, smoked paprika butter, maple syrup, crispy sage

Smoked salmon pizza
crème fraiche, caviar, crispy capers, pickled shallot

Korean Corn Dogs
bulgogi sausage, spicy ketchup, yellow mustard

Ahi Poke Taco
wonton crisp taco with mango, avocado, sesame and micro cilantro

Beet Chip Salad
goat cheese mousse, pecans, balsamic roasted beets, rainbow micro

Stations (Select Two)

LA Farmer's Market

chef-run prosciutto carving
creamy burrata with olive oil and sea salt farm feta
served with artisan breads and market-inspired accompaniments:
~miso-roasted roast butternut and japanese pumpkin succoutash
~edamame, baby kale, shaved brussels sprouts, toasted almonds, vin
~shaved golden beets, toasted pecans, vin

The Gourmet Grilled Cheese "Truck"

choice of gourmet grilled cheese sandwiches served with chips, house made pickled veg and tomato soup dipping sauce - some ideas:
~the brieoncé: brie, lemonade honey jam, chopped smokehouse almonds
~gouda be kidding me: beemster gouda, bacon-onion jam, sourdough
~'murica: vermont white cheddar, american cheese, herb butter, TX toast

Tamale Bowls

Tamales are a holiday tradition for many Angelenos! We serve our delicious warm tamale cakes with a selection of choice proteins (beef birria, potato soyrizo rajas, etc) and your favorite toppings.

Sweet

Flaming Coffee & Donuts

fresh yeast-raised donut flambeed and topped with coffee ice cream, salted french caramel, whipped cream and candied pecan-bacon bits

A display of our holiday dessert shots, cookies, bars, tarts and cakes

*\$125 pp**

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OLD HOLLYWOOD: THE GILDED AGE | 100 GUEST MINIMUM



Guests make their way through multiple rooms with unique themed experience in each space!

Hors D'Oeuvres

Dirty Martini

toast point, creamy vodka-whipped crème fraiche, olives, jalapeno, onion and topped with homemade relish, caviar and chili threads

Chopped Salad

lettuce, salami, mozzarella cheese, marinated garbanzo beans - dressed and served in a crispy Parmesan cup

Lobster Bisque Shooters

sherried cream foam

Creole Crab Cakes

chipotle honey corn potato, remoulade, micro

Deviled Quail's Eggs

California caviar, crème fraiche, scallion

Cuban Cigars

ham, pulled pork, mustard, cheese, cornishon, cigar box

A Roaming Raw Bar

Freshly shucked oysters served with mignonette, Tabasco and Lemon
Chilled shrimp cocktail shooter with our Bloody Mary cocktail sauce

Stations

Smoke and Mirrors

old-school steak house turned new school

Wagyu Steak House Bites

seared wagyu, truffle creamed spinach, parmesan frica, filo cup
smoked under a cloche

Steak & Eggs

steak tartare, shallots in a sesame wonton cones - finished with creme fraiche, chives and California caviar

Beet Root Tartare

sunchoke puree with truffle oil, whipped feta, buttered sourdough, crispy shiitake, micros - smoked under a cloche

Pasta alla Ruota

Lobster Pasta

with Parmesan Truffle sauce served from a Parmesan wheel

Cacio E Pepe

pepper, extra virgin olive oil with pecorino romano (vgn/gf available)

Live Pastry Station: Fire & Ice

Crepe Brulee torched live at the station

Nitro Hot Fudge Sundae Station

Liquid Nitrogen vanilla bean ice cream prepared as a classic ice cream sundae in a bubble waffle bowl with dark chocolate sauce, whipped cream, toasted walnuts and a maraschino cherry topper, Pocky garnish

Pastry Chef's Holiday Dessert Bar - our favorite mini holiday desserts (3 pp)

*\$180 pp**

**Estimated menu price only*

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