



LUCQUES

PRIVATE EVENTS





Private Dining & Events at **LUCQUES**

Dining at **LUCQUES** is a singular experience.

It is undoubtedly fine dining, but in a wonderfully comfortable environment. We are fully capable of bringing that identical experience to your private functions.

Whether it's a cocktail reception or a seated dinner, our restaurant staff can create an event as special as Suzanne's award-winning cuisine and as unique as Caroline's artisanal wine list.





the patio

With its African olive tree, fig-root vined walls and retractable roof, the patio at Lucques provides a refined garden-like setting, perfect for groups of 20 to 50. French doors and a walnut bench, set with plush linen pillows outline this all-season, all-weather room, overhung and warmly lit with woven chandeliers.

Heated and cozy for holiday parties or open to the stars on summer evenings, the patio is ideal for wedding and rehearsal dinners, shower luncheons, corporate events, wine tastings and casual cocktail parties.







main room + patio

Welcoming you the moment you pass through the doors at Lucques is our brick hearth, the centerpiece of what was originally the carriage house of screen legend, Harold Lloyd. The exposed bow trusses feature prominently in a dining room ringed by curving booths and an intimate, well stocked bar.

Combine the main room and patio to take the entire restaurant private for your seated dinner for up to 108 guests or cocktail reception for over 200.





patio view

A semi-private banquet space ideal for birthdays, business dinners or a special night out with friends.



LUCQUES

SAMPLE MENU

cocktail reception

passed appetizers:

wild mushroom tart with gruyère and herb salad
roasted beets with chickpea puree and feta on crispy pita
dungeness crab with green harissa and avocado
bacon-wrapped dates stuffed with parmesan
rosemary grilled lamb skewers with salsa verde
cheese & charcuterie station

passed small plates:

persimmon and pomegranate salad
with burrata and pistachio aioli
maine diver scallops with kabocha gratin,
lomo, dates and pedro jimenez
braised beef short ribs with swiss chard,
roasted cippolinis and horseradish cream

passed dessert:

lucques 'smores with home-made graham cracker,
bittersweet chocolate and bruleèd marshmallow
pudwill farms' berry tartlets with crème légère
mini vanilla ice cream sandwiches with chocolate chip cookie

LUCQUES

SAMPLE MENU

summer lunch

barbara's heirloom tomato with burrata,
torn croutons, salsa verde and opal basil

market fish with white beans, romanos,
cherry tomatoes and anchovy butter

or

harissa-grilled chicken with succotash,
spinach and cucumber yogurt

or

ricotta gnocchi with summer squash blossoms,
lima bean purée and pecorino crema

caramel-nut tart with bittersweet chocolate,
fleur de sel and coffee ice cream

or

nectarine and blackberry cobbler
with butter milk whipped cream

LUCQUES

SAMPLE MENU

winter dinner

passed appetizers

fluke crudo with meyer lemon salsa and pistachio aillade
manchego, quince paste and romesco with marcona almonds
thai salad wrap with little gem lettuces and cucumber

starter

persimmon and pomegranate salad
with burrata and pistachio aillade

main

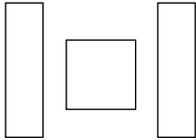
grilled market fish with celery root slaw,
asian pears, roasted grapes and verjus
or
chestnut-stuffed chicken with coleman's kale,
chicken confit and dried fruit compote
or
braised beef short ribs with swiss chard,
roasted cippolinis and horseradish cream

dessert

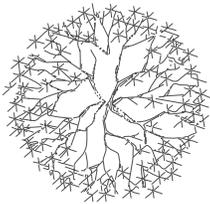
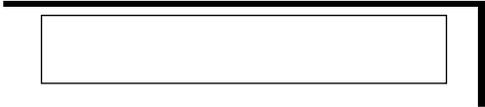
bittersweet chocolate torta with
mascarpone, hazelnuts and coffee ice cream
or
crème fraîche panna cotta with
pistachios, oranges and guava sorbet

SAMPLE

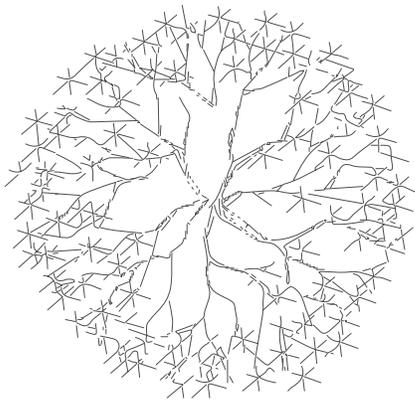
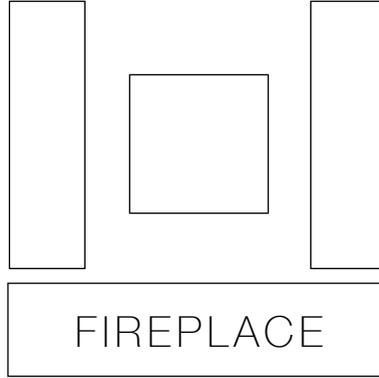
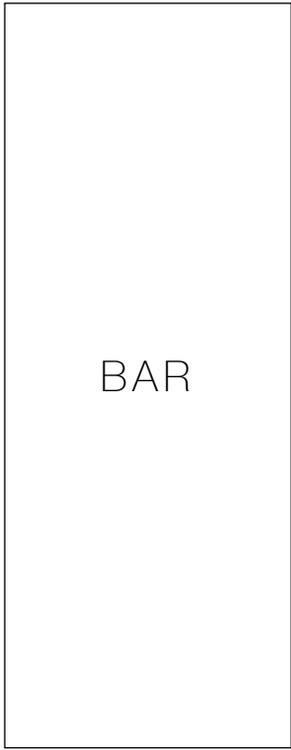
Entire Restau-



FIRE-

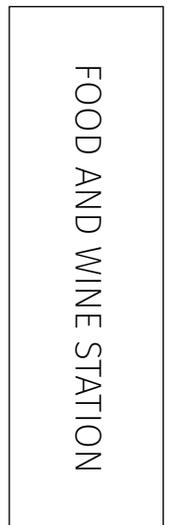
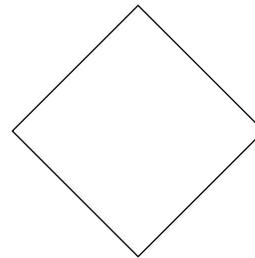
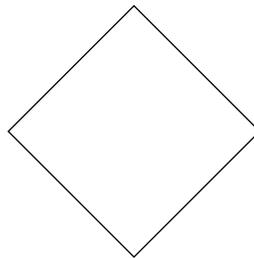
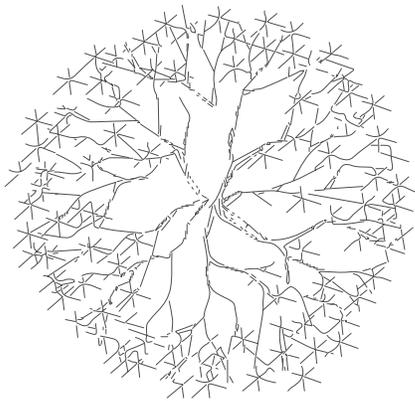
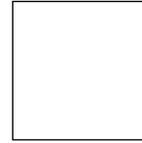
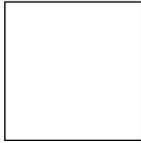
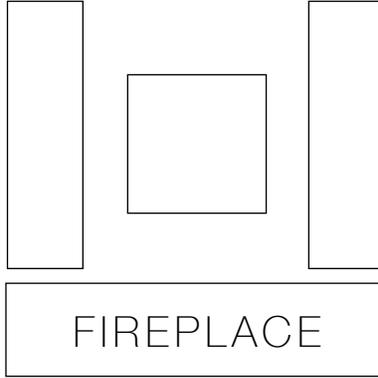
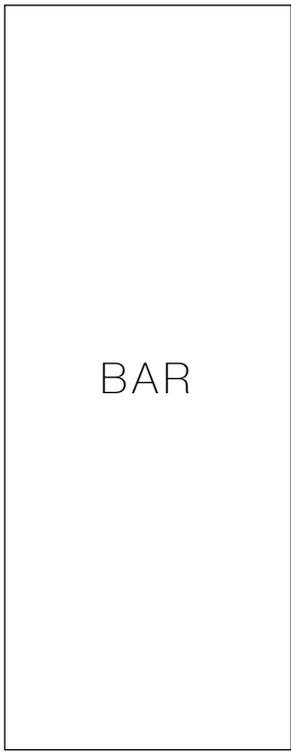


Garden Luncheon
From 15 to 50

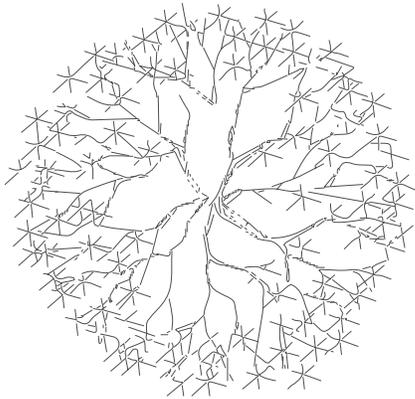
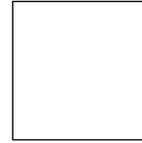
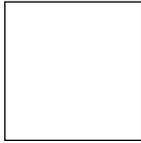
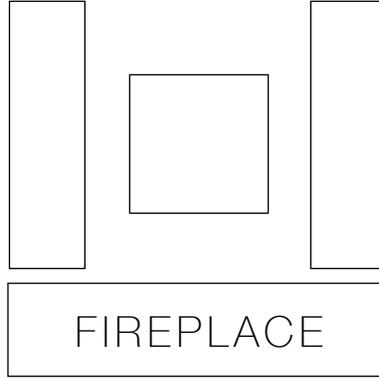
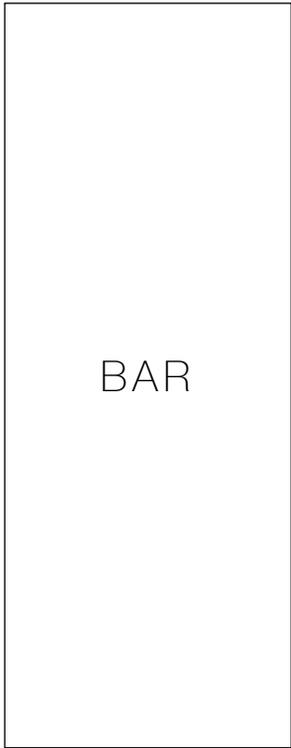


SAMPLE FLOORPLAN

Cocktail Reception
Up to 200



Semi Private
Up to 12



LUCQUES

The image shows the interior of a bar named Lucques. The ceiling is made of dark wood with exposed beams. The walls are brick. A long bar counter is in the center, with a backshelf filled with various bottles of alcohol. There are four square pendant lights hanging from the ceiling. In the foreground, there are several dark wooden stools with light-colored seats.

8474 Melrose Avenue
West Hollywood, California 90069

323 655 6277

www.lucques.com