



jacaranda

EVENTS

— INTIMATE BY DESIGN

PRIVATE
DINNERS

• CELEBRATIONS

• CORPORATE
EVENTS

BUYOUTS

&

PRIVATE EVENTS



02 WHO WE ARE

ABOUT US ●

Jacaranda is an intimate **30-seat restaurant** from chef **Daniel Patterson** and host **Sarah Lewitinn** — Michelin-level cuisine with the energy and warmth of a dinner party at home.

CHEF

DANIEL PATTERSON

James Beard Winner · Two Michelin Stars

A pioneer of Modern California cuisine, returning to fine dining with a seasonal 10-course tasting menu celebrating Southern California's farms, forests, coastline and artisans.

HOST

SARAH LEWITINN

Music Industry Veteran · Curator & Host

Former music journalist, DJ and event producer, Sarah curates the music, atmosphere and hospitality so every evening feels effortless, social and unforgettable.

"Fine dining sophistication with spirited dinner party vibes."



03 WHAT TO EXPECT

THE EXPERIENCE ●

30

SEATS

An intimate dining room designed for conversation and connection.

10

SEASONAL COURSES

Menus evolve continuously with California's best seasonal ingredients.

1

EVENT PER SERVICE

The restaurant becomes exclusively yours for the evening.

04

CURATED BEVERAGES

Exceptional wines, sake, craft beer, rare teas and house-made pairings.

05

PERSONALIZED HOSPITALITY

Thoughtful service without pretense — luxury that feels comfortable.

— — — — — PERFECT FOR: PRIVATE DINNERS · CELEBRATIONS · CORPORATE EVENTS

CAPACITY & OVERVIEW ●

SEATED DINNER

30

GUESTS

10-course tasting experience

STANDING RECEPTION

60

GUESTS

Beverages & passed hors d'oeuvres

FULL BUYOUT

1—60

GUESTS

Exclusive use of the entire restaurant

● **AUDIO / MUSIC**

State-of-the-art sound system; DJ setup available for an additional price.

● **WINE PROGRAM**

Specializing in California wines, with an extensive menu of reserve wines.

● **CHEF EXPERIENCE**

Chef Daniel presents each dish — its composition and components — tableside.

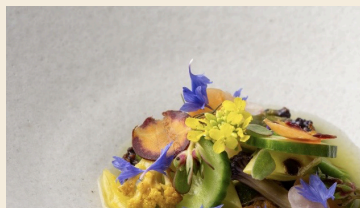
SAMPLE 10-COURSE MENU ●

seasonal — always changing



01 PUFFED BROWN RICE CRACKER

*charred avocado, radish,
nasturtium*



02 GRILLED & RAW VEGETABLES

nopales, yerba santa, lime



03 SOFT TOFU

fresh seaweeds, caviar



04 ARTICHOKE FLOWER

spring things



05 SHRIMP & SQUASH DUMPLING

*saffron-habanero, flowering
cilantro*



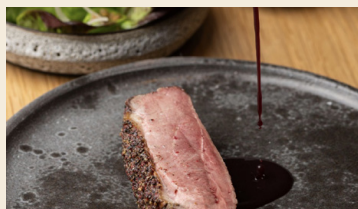
06 WILD KING SALMON

*cucumber-yogurt, wasabi, trout
roe*



07 STUFFED MORELS

new potato, spruce tips



08 PEPPER CRUSTED DUCK

*roasted blueberry, wild bay,
bone broth*



09 RAW CHOCOLATE & ROASTED KELP



10 FRUIT ANARCHY

seasonal fruits, fermentations

BEVERAGE PAIRINGS ●

A

CALIFORNIA WINES

Five exceptional California wines from small producers within a few hours of LA.

B

PREMIUM RESERVE

Six wines from producers around the world.

C

HYBRID PAIRING

A choose-your-own adventure of wine, beer, sake and non-alcoholic beverages.

D

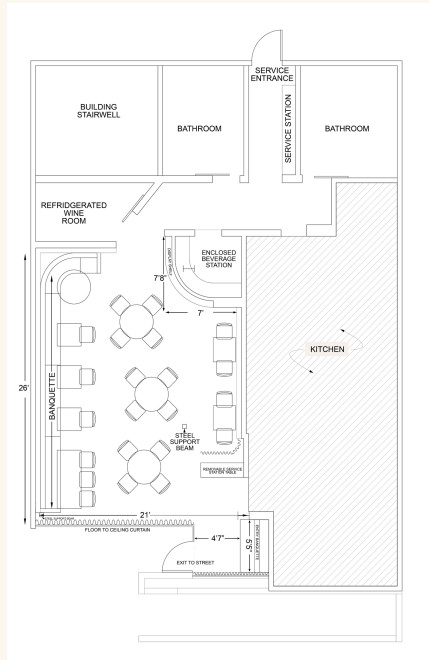
NON-ALCOHOLIC

House-made juices, fermentations, and exceptional teas curated by Song Tea.

— — — + SAKE & CRAFT BEER · + HOUSE-MADE JUICES, FERMENTS & SEASONAL ELIXIRS · ASK ABOUT THE RESERVE LIST

07 FLOOR PLAN

THE SPACE ●



SEATED
30

STANDING
60



INSIDE JACARANDA ●

6623 MELROSE AVE, LOS ANGELES



● ● ● A living room for dining — sculptural ceiling, glowing banquette, gallery wall of paintings.

PRICING ●

transparent packages, tailored to your event

01 — THE SPACE

\$8,000

rental only

- Exclusive buyout of the restaurant
- Dedicated event staff
- Bring your own catering vision

02 — SPACE + WINE

\$12,000

curated pour

- Everything in The Space
- Passed hors d'oeuvres
- Curated beverage service
- Ideal for cocktail-forward events

03 — THE SIGNATURE

\$15,000

space, wine & bites

- Full buyout of Jacaranda
- Seasonal menu by Chef Daniel Patterson (tasting menu in the style of Jacaranda, or family style in your vision)
- Curated beverage pairing (wine, non-alc, hybrid)
- Seated dinner for up to 30 guests (maximum capacity)

Every package includes exclusive use of Jacaranda's 30-seat dining room (60 standing). Menu customization, décor & outside vendors upon request and approval.

10 THE FINE PRINT, FRIENDLY

GOOD TO KNOW ●

● DEPOSIT

50% of estimated event spend secures your date.

● CANCELLATION

Full refund 30+ days out; 50% at 15 days; no refund inside 7 days.

● TIMING

Dinner — 3 hours.
Reception — 2 hours.

● CORKAGE

\$100 per bottle for outside wine.

● CUSTOMIZED MENU

Chef Daniel Patterson can create bespoke menu items catered to your specifications.

● PARKING & VALET

Street parking available; valet available for \$17/car.

● MUSIC & DECOR

Personalized playlists available; décor with prior approval — some paintings may not be removed.

● OUTSIDE VENDORS

Welcome, subject to approval. Menu customization upon request.

IN THE PRESS ●

click any story to read the coverage

LA TIMES

MAY 21, 2026

Daniel Patterson's return to fine dining

FORBES

APRIL 26, 2026

A Michelin-star chef's punk rock LA comeback

EATER LA

MAY 6, 2026

Jacaranda opens in Hollywood

LA TIMES

JUNE 1, 2026

Best new restaurants & bars in Los Angeles

LOS ANGELES MAGAZINE

JUNE 18, 2026

Patterson & Lewitinn open Jacaranda

THE HOLLYWOOD REPORTER

MAY 13, 2026

An intimate fine-dining debut

ROBB REPORT

MAY 7, 2026

Inside LA's most anticipated opening

FOOD & WINE

JUNE 12, 2026

The restaurant openings of summer 2026

WALLPAPER*

JUNE 2026

Jacaranda, Los Angeles — reviewed

Also: KCRW, Observer, The Infatuation, LA Taco & more — [full press page](#) · [press kit](#)



● ● ● SAY HELLO

jacaranda

LET'S CREATE
SOMETHING **MEMORABLE**

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