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

04 THE NUMBERS

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

06 DRINK WELL

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

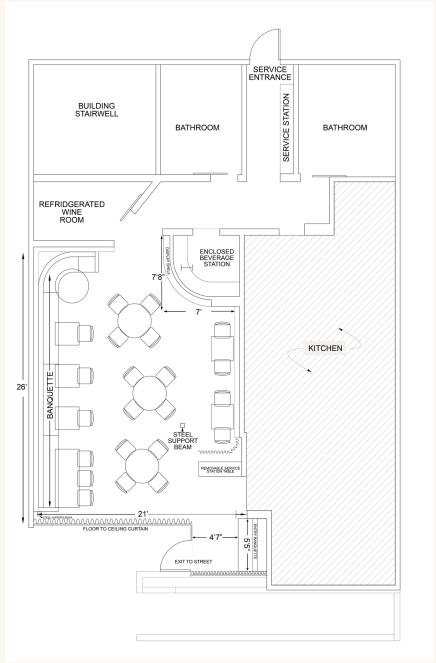
NON-ALCOHOLIC

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

$4,000

rental only

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

02 — SPACE + WINE

$6,000

curated pour

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

03 — THE SIGNATURE

$13,000

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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