alta w adams

LARGE PARTIES & EVENTS AT ALTA ADAMS

5359 W. ADAMS BLVD. LOS ANGELES, CA 90016

A BIT ABOUT ALTA

Alta Adams is a culinary gem nestled in the heart of historic West Adams, where the vibrant spirit of Southern cuisine meets the contemporary flair of California dining.

At Alta Adams, we invite you to embark on a culinary journey that celebrates the rich tapestry of flavors, traditions, and stories woven into every dish. Our menu pays homage to the diverse culinary heritage of the American South, nods to the spices of the diaspora, while infusing it with a modern, West Coast twist. From soulful classics to inventive creations, each plate is crafted with passion, precision, and the freshest locally-sourced ingredients.

Step into our warm and inviting space, where rustic charm meets urban sophistication. Whether you're gathering with friends for a lively brunch, enjoying an intimate dinner with loved ones, or savoring craft cocktails at our cozy bar, Alta Adams offers a welcoming ambiance that feels like home.

But Alta Adams is more than just a restaurant—it's a community hub where food, culture, and connection converge. We are proud to be a gathering place for neighbors, artists, and food enthusiasts alike, fostering a sense of belonging and camaraderie that extends beyond our walls.

DRIVEN BY CHEF KEITH CORBIN

Chef Keith Corbin, a native of Watts, California, is a highly acclaimed executive chef and co-owner of Alta Adams restaurant, which holds the impressive #34 ranking for Los Angeles Times 101 Best Restaurants.

With a remarkable background, Chef Keith has been nominated for the prestigious James Beard award not once, but twice. Having cooked for his entire life, Chef Keith has quite the experience and story to tell.for his entire life, Chef Keith has quite the experience and story to tell.

In addition to his culinary accomplishments, Chef Keith is also a celebrated author of the critically acclaimed book "California Soul," which was recognized as a Los Angeles Times bestseller in 2023.

LARGE PARTIES & PRIVATE RESERVATIONS

LARGE PARTIES (10+ GUESTS)

For larger groups (10 or more), we offer a Family Style Prix Fixe Menu, chosen by you & designed for sharing across the table.

Large parties are sat non-private in one area of the restaurant, either indoors or outdoors.

On the back patio, guests are likely to be seated all at one long table.

Indoors, for groups above 10, you would be seated all together at 2-3 tables near each other.

PRIVATE BUYOUTS

For groups of more than 26 guests or for a fully private event, this would require a buyout of one or more area of the restaurant.

Our buyouts operate on a minimum spend basis; a room fee of 25% of the minimum spend is applied, with the remaining dedicated to food and beverage.

The only exception is the Wine Shop, which has a $2,500 room fee and $1,000 food and beverage minimum requirement.

For groups above 50 guests, we only offer Buffet Style Dining.

BUYOUT PRICING

Required for groups of 26 guests or more. Price reflects the minimum required for the buyout, in which 25% of the minimum is applied toward room fee and the remaining applied towards food & beverage - so the minimum is all inclusive.

Please note prices below do not include tax, service & auto-gratuity.

FULL RESTAURANT BUYOUT - ALL DAY

MONDAY - WEDNESDAY	$18,000
THURSDAY - SUNDAY	$25,000

BACK PATIO

	11:00AM - 4PM	5:30PM - 10PM
MONDAY	$10,000	$10,000
TUESDAY	$10,000	$10,000
WEDNESDAY	$4,000	$5,000
THURSDAY	$4,000	$8,000
FRIDAY	$5,000	$8,000
SATURDAY	$5,000	$8,000
SUNDAY	$5,000	$8,000

PARKLET

MONDAY	$10,000	$10,000
TUESDAY	$10,000	$10,000
WEDNESDAY	$5,000	$1,000
THURSDAY	$5,000	$1,000
FRIDAY	$5,000	$2,000
SATURDAY	$1,000	$2,000
SUNDAY	$1,000	$2,000

MAIN DINING ROOM

MONDAY	$10,000	$10,000
TUESDAY	$10,000	$10,000
WEDNESDAY	$4,000	$5,000
THURSDAY	$4,000	$8,000
FRIDAY	$5,000	$8,000
SATURDAY	$5,000	$8,000
SUNDAY	$5,000	$8,000

ADAM'S WINE SHOP

WEDNESDAY - SUNDAY	$2,500 ROOM FEE + $1,000 FOOD & BEVERAGE MINIMUM

FULL RESTAURANT BUYOUT - HALF DAY

TUESDAY - WEDNESDAY	$8,000	$12,000
THURSDAY - SUNDAY	$15,000	$18,000

FOOD & BEVERAGE MENUS

CLASSIC DINNER - $75PP

alta west adams

Prix Fixe Family Style Menu

all dishes are served center table for guests to share

STARTERS

CORNBREAD WITH HONEY BUTTER
Housemade cornbread and honey butter topped with flaked maldon salt. Contains almond milk.

BLACK EYED PEA FRITTERS (vegan)
Black eyed peas ground & rolled into fritters then deep fried. Served with our spicy green sauce.

TODAY'S SALAD
Farmer's market fresh lettuces, shaved carrots, cucumber & seasonal radish tossed in our honey-berbere vinaigrette.

SUBSTITUTIONS AVAILABLE:

Apps : Deviled Eggs
Mains : Shrimp & Grits, Tomato Okra Stew (vegan)
Sides : Candied Yams, Red Beans & Rice

**Substitutions must be app for app / side for side / main for main; cannot mix course items.*Substitutions must be app for app / side for side / main for main; cannot mix course items.*

MAINS & SIDES

ALTA FRIED CHICKEN
Our signature buttermilk fried chicken with a special blend of spices. Served with a side of housemade fresno hot sauce.

HOUSE SMOKED BBQ BRISKET
Smoked and cut in house during a two day process. Cooked and topped with our housemade smoked apple BBQ sauce.

MAC & CHEESE
Our mac features a velvety mushroom & cheese bechamel sauce and shredded cheese, baked, and topped with panko breadcrumbs.

COLLARD GREENS
Mustard and collard greens slow cooked & flavored with our smoked oil and vinegar. Contains no pork.

ADD ON: $5 PP

HOMEMADE COCONUT CAKE

Chef Keith's family recipe!

BEVERAGE PACKAGES ARE SUGGESTED BUT NOT REQUIRED.

PER PERSON PRICING IS ALSO SUBJECT TO A 4% SERVICE CHARGE, 20% AUTO GRATUITY & APPLICABLE TAXES.

DELUXE DINNER - $95PP

Prix Fixe Family Style Menu

all dishes are served center table for guests to share

STARTERS

CORNBREAD WITH HONEY BUTTER
Housemade cornbread and honey butter topped with flaked maldon salt.

BLACK EYED PEA FRITTERS (vegan)
Black eyed peas ground & rolled into fritters then deep fried. Served with our spicy green sauce.

TODAY'S SALAD
Farmer's market fresh lettuces, shaved carrots, cucumber & seasonal radish tossed in our honey-berbere vinaigrette.

DESSERT

HOMEMADE COCONUT CAKE

Chef Keith's family recipe!

SUBSTITUTIONS AVAILABLE:

Apps: Deviled Eggs
Mains : Catfish & Grits, Tomato & Okra Stew (vegan), Fried Catfish, **PREMIUMS** (+$10/pp): Oxtails & Grits, Blackened Salmon, Smothered Pork Chop
Sides : Red Beans & Rice (vegan), Seasonal Veggies

*Substitutions must be app for app / side for side / main for main; cannot mix course items.

MAINS & SIDES

ALTA FRIED CHICKEN
Our signature buttermilk fried chicken with a special blend of spices. Served with a side of homemade fresno hot sauce.

HOUSE SMOKED BBQ BRISKET
Smoked and cut in house during a two day process. Cooked and topped with our housemade smoked apple BBQ sauce.

SHRIMP & GRITS
Creamy buttery grits topped with grilled shrimp and a tomato-shrimp broth. Garnished with okra and chives.

MAC & CHEESE
Our mac features a velvety mushroom & cheese bechamel sauce and is topped with shredded cheese and panko breadcrumbs.

COLLARD GREENS (vegan)
Mustard and collard greens flavored with our smoked oil and vinegar. Contains no pork.

CANDIED YAMS
Candied yam gratin topped with candied pecans.

BEVERAGE PACKAGES ARE SUGGESTED BUT NOT REQUIRED.

PER PERSON PRICING IS ALSO SUBJECT TO A 4% SERVICE CHARGE, 20% AUTO GRATUITY & APPLICABLE TAXES.

PREMIUM DINNER - $125PP

Prix Fixe Family Style Menu

all dishes are served center table for guests to share

STARTERS

CORNBREAD WITH HONEY BUTTER
Housemade cornbread and honey butter topped with flaked maldon salt.

BLACK EYED PEA FRITTERS (vegan)
Black eyed peas ground & rolled into fritters then deep fried. Served with our spicy green sauce.

TODAY'S SALAD
Farmer's market fresh lettuces, shaved carrots, cucumber & seasonal radish tossed in our honey-berbere vinaigrette.

DESSERT

HOMEMADE COCONUT CAKE
Chef Keith's family recipe!

BANANA PUDDING CRÈME BRÛLÉE
House made banana pudding topped with sugar and bruleed to perfection.

SUBSTITUTIONS AVAILABLE:
Apps: Deviled Eggs,
Mains: Shrimp & Grits, House Smoked BBQ Brisket, Tomato & Okra Stew (vegan),Fried Catfish, Chicken & Sausage Gumbo, **PREMIUMS** (+$10/pp): Oxtails & Grits, Blackened Salmon, Smothered Pork Chop
Sides : Collard Greens

*substitutions must be app for app / side for side /main for main; cannot mix course items.

MAINS & SIDES

ALTA FRIED CHICKEN
Our signature buttermilk fried chicken with a special blend of spices. Served with a side of homemade fresno hot sauce.

OXTAIL & GRITS
Cut and braised in house with soy, miso and aromatics, creating a savory fall off-the-bone texture. Smothered in brown gravy and served over grits.

FISH OF THE DAY WITH YASSA SAUCE
White fish seared and served with homemade West-African inspired Yassa sauce.

MAC & CHEESE
Our mac features a velvety mushroom & cheese bechamel sauce and is topped with shredded cheese and panko breadcrumbs.

SEASONAL VEGGIES
Farmers market, in-season vegetables, often lightly sautéed. Changes seasonally.

RED BEANS & RICE
California Brown Rice with classic cooked red beans.

CANDIED YAMS
Candied yams topped with candied pecans.

BEVERAGE PACKAGES ARE SUGGESTED BUT NOT REQUIRED.

PER PERSON PRICING IS ALSO SUBJECT TO A 4% SERVICE CHARGE, 20% AUTO GRATUITY & APPLICABLE TAXES.

CLASSIC BRUNCH - $65PP

alta w adams

Prix Fixe Family Style Menu

all dishes are served center table for guests to share

STARTERS

CORNBREAD WITH HONEY BUTTER
Housemade cornbread and honey butter topped with flaked maldon salt. Contains almond milk.

TODAY'S SALAD
Farmer's market fresh lettuces, shaved carrots, cucumber & watermelon radish tossed in our honey-berbere vinaigrette.

ADD ON:

HOMEMADE COCONUT CAKE

Chef Keith's family recipe!

SUBSTITUTIONS AVAILABLE:
Apps: Deviled Eggs

Mains: Catfish & Grits, Biscuits & Gravy, Tomato & Okra Stew, Waffle, **PREMIUMS** (+$10/pp:) Oxtails & Grits, Blackened Salmon, Smothered Pork Chop
Sides : Candied Yams,Collard Greens

**substitutions must be app for app / side for side / main for main; cannot mix course items.*

MAINS & SIDES

ALTA FRIED CHICKEN
Our signature buttermilk fried chicken with a special blend of spices. Served with a side of homemade fresno hot sauce.

CORNMEAL PANCAKES
Two large cornmeal pancakes to an order, brown butter-maple caramel syrup, and melted butter

SHRIMP & GRITS
Creamy buttery grits topped with grilled shrimp and a tomato-shrimp broth. Garnished with okra and chives.

HOUSE POTATOES
Seasoned potatoes cooked with onions and peppers and our smoked oil.

SCRAMBLED EGGS
Organic eggs scrambled to perfection with just a tad bit of butter.

MAC & CHEESE
Our mac features a velvety mushroom & cheese bechamel sauce and is topped with shredded cheese and panko breadcrumbs.

BEVERAGE PACKAGES ARE SUGGESTED BUT NOT REQUIRED.

PER PERSON PRICING IS ALSO SUBJECT TO A 4% SERVICE CHARGE, 20% AUTO GRATUITY & APPLICABLE TAXES.

BEVERAGE PROGRAMS

Beverage programs are encouraged but not required for large parties.
For buyouts, a beverage program may be required based on space and guest count.

- **NON-ALCOHOLIC OPEN BAR - $20PP for 2 hours**
  each additional hour $12pp

includes coke, diet coke, sprite, club soda, iced tea, sweet tea, lemonade, ginger limeade, cucumber mint soda

- **STANDARD OPEN BAR - $65PP for 2 hours**
  each additional hour $20pp

includes well spirits, coke, diet coke, sprite, club soda, lime, lemon, *as well as* wine, beer, sweet tea, iced tea, lemonade

(please note: this would include your 1:1 drinks like vodka soda, gin & tonic, margarita, old fashioned, etc. but excludes house craft cocktails)

- **PREMIUM OPEN BAR - $75PP for 2 hours**
  each additional hour $25pp

includes premium spirits, coke, diet coke, sprite, club soda, lime, lemon, *as well as* wine, beer, sweet tea, iced tea, lemonade

(please note: this would include your 1:1 drinks like vodka soda, gin & tonic, margarita, old fashioned, etc. but excludes house craft cocktails)

- **OPEN WINE BAR - $50PP for 2 hours**
  each additional hour $15pp

includes house white, sparkling, white, red.

- **GUIDED WINE TASTING - $65PP / $95PP**
  each additional hour $15pp

includes an educational sommelier-guided tasting of a sparkling, white and red.
Premium wine tasting available as an upgrade.
can be customized to be woman/BIPOC-focused!

HORS D'OEUVRES + LIGHT BITES

Enhance your event with passed or stationed hors d'oeuvres.
Each item is priced per piece, minimum of 20 pieces per item.

please note: *hors d'oeuvres + light bites are available for buyouts only.*

BEEF & POULTRY

Fried Chicken Sliders	$9
BBQ Chicken Lollipops (min 25pcs)	$9
BBQ Brisket Sliders	$10
BBQ Brisket Skewers	$11
Braised Oxtail on Potato Pancake	$12

SEAFOOD

Cured Smoked Salmon	$7
Fried Catfish Bites	$5

VEGETARIAN

Cornbread Bites	$3
Deviled Eggs	$4
Pimento Dip, Pickled Veggies Crackers	$2
Stuffed Mushroom Bites	$5

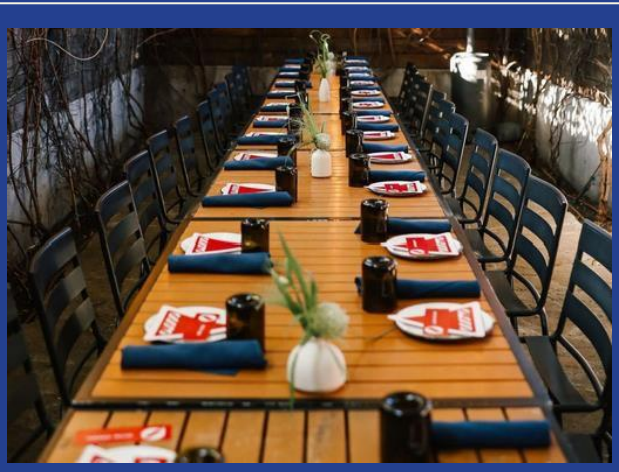
VEGAN & GLUTEN FREE

Black Eyed Pea Fritters	$4
Jerk Spiced Grilled Plantain Tacos	$5
Avocado Tartare	$4

SPACES

OUTDOORS: GARDEN PATIO

Capacity: 50 seated, 75 standing



DESCRIPTION:

Located towards the back of the restaurant, the Garden Patio is our most desired seating area in the restaurant. For good reason! The ambiance of the vine-woven trellis makes this open-to-the-sky patio space feel intimate and vibrant at the same time.

THE PATIO SPACE HAS OVERHEAD HEATERS AS WELL AS STANDING HEATERS TO WARM THE SPACE IN COLDER WEATHER.

NON-PRIVATE DINING CAN BE SEATED ALL AT ONE LONG TABLE UP TO 26 GUESTS. FOR BUYOUTS, WE CAN ACCOMMODATE A MAXIMUM OF 50 FOR A SEATED DINING EXPERIENCE.

OUTDOORS:PARKLET (SIDE PATIO)

Capacity: 50 seated, 75 standing

DESCRIPTION:

Located alongside the left of the restaurant, the Parklet is a length-of-the-building side patio that works great for large groups, happy hours, and events of all kinds. The seating area is partially covered but fully outdoors, lined with warm patio lights and a vibrant artist mural along the restaurant wall.

THE PARKLET SPACE CAN BE WARMED UP BY STANDING HEATERS SPREAD THROUGHOUT THE SPACE.

NON-PRIVATE DINING CAN BE SEATED ALL AT ONE LONG TABLE UP TO 26 GUESTS. FOR BUYOUTS, WE CAN ACCOMMODATE A MAXIMUM OF 52 FOR A SEATED DINING EXPERIENCE.

INDOORS: MAIN DINING ROOM

Capacity: 40 seated, 50 standing

DESCRIPTION:

Located in the center of the restaurant, our main dining room serves as a warm, open-window dining area with mixed seating options to accommodate groups of various sizes. From birthdays to baby showers, this room provides an intimacy that feels like home.

THE MAIN DINING AREA CAN BE BOOKED AS A PRIVATE ROOM BUT DOES NOT HAVE A FULLY CLOSED OFF DOORWAY.

NON-PRIVATE DINING CAN BE SEATED IN 2-3 SEPARATE TABLES NEXT TO EACH OTHER. FOR BUYOUTS, WE CAN ACCOMMODATE A MAXIMUM OF 40 SEATED AT MULTIPLE TABLES THROUGHOUT THE ROOM.

ABOUT ADAMS WINE SHOP

Adams Wine Shop is a specialty boutique wine shop focusing on wine produced by women, producers of color, and family owned producers, wherever they may be in the world.

The shop was founded by the late Sommelier Ruben Morancy, who worked an honorable career in many aspects of the beverage industry, from restaurants to wineries to retail. Formerly the wine director at Coi in San Francisco, Ruben developed a program of both world renown wines, as well as delicious and affordable wines for every occasion. Started with intention, and continued with intention, Adam’s Wine Shop is a one-of-a-kind space with a rich future ahead.

WINE SHOP: PRIVATE DINING

Capacity: 20 seated, 50 standing

$2,500 room fee + $1,000 food & beverage minimum

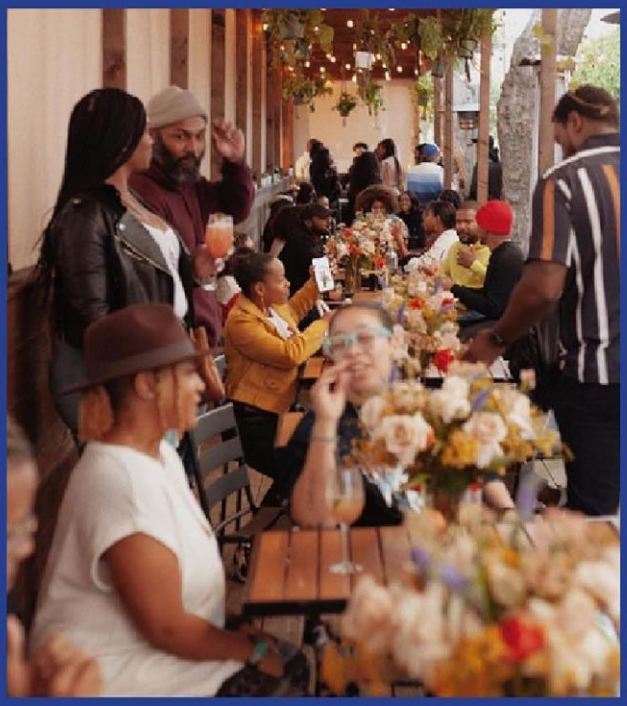
DESCRIPTION:

Fully private with its own entrance, Adam's Wine Shop makes for an incredible fully private dining space, with a door adjacent to the restaurant side to separate rooms. With the space to yourself, you can curate your own playlist if you'd like, and really set the tone for an intimate dining experience with those you love.

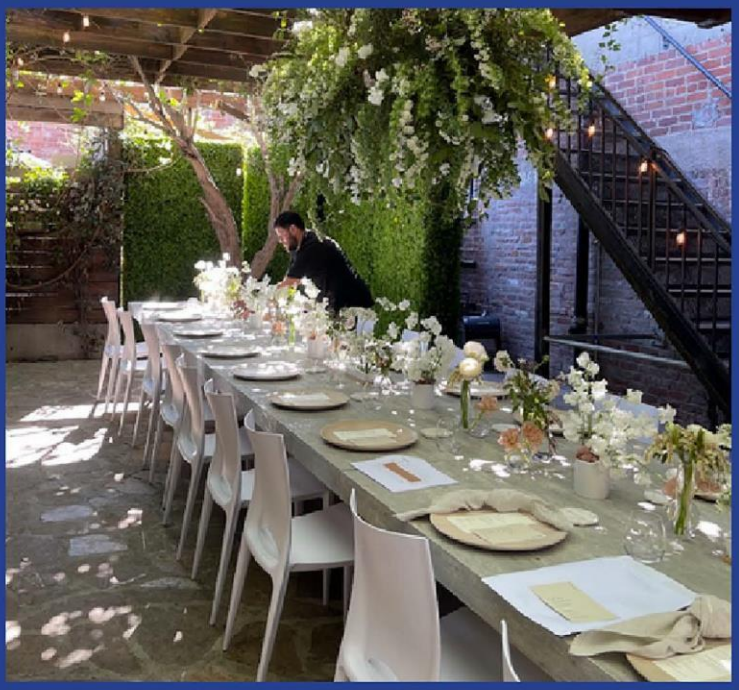
THE WINE SHOP SPACE IS TEMPERATURE CONTROLLED FOR THE PRESERVATION OF THE WINES.

FOR SEATED DINING EXPERIENCES, WE CAN ACCOMMODATE A MAXIMUM OF 20 GUESTS, BUT STANDING ROOM CAN BE FLEXIBLE FOR 40+ IF USING INDOOR AND OUTDOOR AREAS.

ADDITIONAL PHOTOS FROM PAST EVENTS



ADDITIONAL PHOTOS FROM PAST EVENTS



BOOKING PROCESS & FAQ'S

BOOKING AT ALTA ADAMS

STEP 1: KNOW YOUR CORE DETAILS

The first step is the most important step: knowing what date and time you would like to book, and for how many people you're making the reservation for. Because our large groups are booked on per person pricing, we'll need to work with a guest count as accurate as possible.

STEP 2: FOOD AND BEVERAGE CHOICES

Choose your menu type, and decide if you'd like too make any substitutions before your submission. You'll also decide whether you'd like a beverage package added or not, and for buyouts, which beverage package is best. This will help us set up your reservation agreement correctly.

STEP 3: RESERVATION AGREEMENT FORM

After you've provided the core detail with your food & beverage selections, our events team will send over a reservation agreement form for you to review and complete in full. And then lastly,

STEP 4: DEPOSIT PAYMENT

To make the fully official, the last step is to pay the deposit for your group. The deposit is $25 per person, or 50% of the buyout minimum, and is applied to your final bill on the day of your group reservation. The final payment (due 72 hours prior) can be paid on the same card on file, or can be split up to 4 different payments.

FAQ'S + OTHER DETAILS

WHAT IF I'M NOT SURE HOW MANY PEOPLE ARE IN MY RESY?
If you are in between guest count or unsure if it may change, we can set up your agreement form and process deposit for how many you anticipate coming. You are then responsible for updating us with your final guest count *no later than 72 hours before your booking.* The final guest number given is what will be billed against.

WHAT IF I BOOK FOR 20 GUESTS BUT ONLY 17 GUESTS SHOW UP?
Hosts are responsible for no-shows. If the final number you gave us was 20 guests, because the kitchen team has prepared as such and we have saved 20 seats, that is what you will be billed for.

WHAT IF I BOOK FOR 20 GUESTS BUT 3 EXTRA GUESTS SHOW UP?
If we can accommodate seating for the additional guests, they are welcome to join but will be charged an additional 33% late fee on top of the per person pricing for both food and beverage.

WHAT IF SOMEONE IN MY GROUP HAS DIETARY RESTRICTIONS?
Family style dining is set in place to ensure we provide a great customer experience, however, we do not want to exclude anyone based on dietary needs. You are welcome to add individual items a la carte from the main menu to accommodate your guests' dietary needs.

IF THE PATIO AND PARKLET ARE OUTDOORS, WHAT IF IT RAINS?
Our team monitors the weather 7-10 days in advance and if outdoor reservations can be pivoted to indoors, we will offer that first. If there are no alternative spaces to move the group indoors, the guest has the option to (1) re-book for a new date or (2) receive a refund of deposit payment.

I WANT TO DECORATE. IS THIS OK & HOW EARLY CAN I ARRIVE?
Regular decor such as florals, name cards, candles, small party favors, balloons, etc. are all totally ok. If there is anything outside of the ordinary, we kindly ask that you let us know. Arrival time for decor is 1 hour prior to your reservation.

I WANT TO HAVE LIVE MUSIC AT MY EVENT, IS THIS ALLOWED?
We love live music! For buyouts only, you are welcome to discuss a setup of live music with us. We cannot guarantee every date, but welcome the discussion for live music events at our space.

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TO MAKE YOUR RESERVATION, EMAIL

EVENTS@ALTAADAMS.COM

THANK YOU & WE LOOK
FORWARD TO SERVING YOU!