



elebrate at RUSH STREET

Thank you for considering Rush Street for your event! We are thrilled that you have come to us.

The pages of this packet display our food and beverage options required for booking a private space and available as a service for all other events too.

Select the packages that work best for your event and let us know what your dream event would look like, and we will do everything we can to make that dream possible.

CONTACT INFO

310-837-9546 gather@rushstreetculvercity.com 9546 WASHINGTON BLVD CULVER CITY, CA 90232

**ALL PRICING EXCLUDES TAX AND SERVICE CHARGE



Drink Packages



A~Limited Beer & Wine |

Open Bar Packages

Your guests can continue to order drinks during your 3-hour event. for the set prices below *Pricing listed is for a 3 Hour Event, Please inquire about other options

\$38 Per Person

Drink Tickets

Guests get one drink per ticket.

Purchase as many tickets as you like

\$8 Per Ticket

Guests choose from a limited beer selection and our house white or red wine by the glass

B~Premium Beer & Wine | 5

\$44 Per Person

\$10 Per Ticket

Guests choose from all bottled, canned or draft beer and all wines by the glass

C~Well Level |

\$50 Per Person

\$11 Per Ticket

Guests choose from A~ above plus mixed drinks from our Well list of Liquor brands

D~Call Level |

\$60 Per Person

\$13 Per Ticket

Guests choose from B~ above plus mixed drinks from our Call list of Liquor brands, as well as our Specialty Cocktail List

E~Premium Level |

\$70 Per Person

\$15 Per Ticket

Guests choose from B~ above plus mixed drinks from our Premium list of Liquor brands, as well as our Specialty Cocktail List

F~Super Premium Level | \$82 Per Person

Guests choose from our full beverage list

\$18 Per Ticket



tood Packages

Evening Appetizer Packages SUN-TH 5-9P; F/S 5-11P

CLASSIC PM APPETIZERS

\$28 / PER PERSON

Hummus & Pita House-Made Guacamole & Chips Margherita Flatbread Pepperoni Flatbread **Shoestring Fries** Sweet Potato Fries **Beef Sliders Buffalo Chicken Sliders**

PREMIUM PM APPETIZERS

\$36 / PER PERSON

Hummus & Pita House-Made Guacamole & Chips Margherita Flatbread Pepperoni Flatbread **Shoestring Fries Sweet Potato Fries Beef Sliders Buffalo Chicken Sliders** Ahi Tacos Chicken Wings



Brunch Packages

*available Saturday 11:30AM - 3:00PM, Sunday 11:00AM - 3:00PM *all brunch parties must be gone before 5:00PM

BREAKFAST BUFFET

\$27 / PER PERSON

Breakfast Sandwiches (Bacon, Egg, Cheddar) Scrambled Eggs

Bacon

Sausage

Tater Tots

Breakfast Potatoes

Pancakes

Caesar Salad

Margherita Flatbread

Pepperoni Flatbread





BRUNCH APPETIZERS

\$32 / PER PERSON

Chicken Wings

Caesar Salad

Hummus & Pita
House-Made Guacamole & Chips
Margherita Flatbread
Pepperoni Flatbread
BBQ Bacon Flatbread
Shoestring Fries
Truffle Fries
Tater Tots

**ADD DESSERT PLATTER

**\$ / PER PERSON

Red Velvet Cake
Carrot Cake
House Brownie
Brown Butter Sweet Potato Cake

Brunch Private Space Minimums

*Pricing based off a 3 Hour Event



Rooftop Patio

\$1500, Maximum 50 Guests

Upstairs Lounge

\$2250, Maximum 75 Guests

Star Room

\$750, Maximum 25 Guests

Entire Upstairs

\$4500, Maximum 150 Guests



*ALL BRUNCH PARTIES LARGER THAN 50 GUESTS WILL PAY AN ADDITIONAL \$200 NON-REFUNDABLE SECURITY FEE

Weekday unch Appetizer Packages

CLASSIC AM APPETIZERS

\$27 / PER PERSON

House-Made Guacamole & Chips Margherita Flatbread Pepperoni Flatbread Shoestring Fries Sweet Potato Fries Beef Sliders Caesar Salad Buffalo Chicken Sandwiches Tuna Melt Sandwiches

ADD DESSERT PLATTER

\$8 / PER PERSON

Red Velvet Cake
Carrot Cake
House Brownie
Brown Butter Sweet Potato Cake

PREMIUM AM APPETIZERS

\$35 / PER PERSON

Hummus & Pita
House-Made Guacamole & Chips
Margherita Flatbread
Pepperoni Flatbread
BBQ Bacon Flatbread
Shoestring Fries
Sweet Potato Fries
Beef Sliders
Buffalo Chicken Sliders
Caesar Salad
Buffalo Chicken Sandwiches
Tuna Melt Sandwiches



Seated Pre-Set Menu



Starter

(choice of one)

CAESAR SALAD

romaine, parmesan, lemon caesar dressing

CHEF'S BEEF CHILI

topped with green onion, shredded cheddar cheese

HOUSE-MADE HUMMUS

marinated tomatoes, kalamata olives, cucumber, warm pita

HOUSE-MADE GUACAMOLE

green onion, tomatillo, cilantro, lime juice, pico de gallo, tortilla chips

Entree

(choice of one)

GRILLED SALMON

pee wee potatoes, bok choy, hearts of palm, garlicky shrimp salsa

GRILLED NY STRIP STEAK

seasoned thick-cut fries, chimichurri sauce

RUSH DRY-AGED BURGER

applewood bacon, cheddar, shoestring onions, arugula, confire sauce

BUTTERNUT SQUASH RAVIOLI

curry coconut sauce, pine nuts, olive oil, parmesan, micro greens

Dessert

(choice of one)

WARM CHOCOLATE BROWNIE

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BROWN BUTTER SWEET POTATO CAKE

MENUS ARE SEASONAL AND ARE SUBJECT TO CHANGE