

SOUL RESTAURANT & BAR

Welcome!

Soul Restaurant & Bar redefines traditional Southern cuisine by embracing the flavors of the South, while combining them with contemporary elements. Soul takes an inventive approach to the menu using seasonal ingredients, unique spices, and flavor profiles from international influences. With Southern spirits and cocktails, craft beers, and a carefully curated wine selection, Soul embodies the warmth of true southern hospitality while offering a modern and inviting environment.

MENU Our menu reveals Soul flavors and recipes from all throughout the South and we source local farm fresh ingredients to create Soul food California-style. We also offer full bar service and craft cocktails.

OUR WINES Soul houses an international wine list featuring an impressive selection of wines by the glass that reflects honest wineries who focus on sustainability, terroir, and representation of a varietal in its most beautiful and authentic form. We source wine that is highly allocated, small production and quality focused, making the program a seasonal and fluid program that creates a unique and diverse experience for every occasion.

INTERIOR DESIGN Soul was designed as the perfect venue for lunch at noon, a classic golden-glow happy hour bar with great appetizers in the afternoon, then slowly morphing into a swanky restaurant and bar at night. A bit of glamour, warmth and honesty that is laid back but still dressed to impress.

SPECIAL EVENTS Allow us to create a truly memorable event at your venue, or host your next social or business gathering at Soul Restaurant & Bar. Perfect for groups or intimate dining, Soul can accommodate up to 200 guests in our restaurant and its various enclaves, or 250+ guests with an additional outdoor private tent. Soul's off-site catering can accommodate from 25 guests to over 1,000. Regardless of where your event is, we'll assist with every detail, from preparing a customized menu with wine pairings, to floral arrangements, design, and decor. We can refer creative partners and local entertainment, and also support your communication needs. We will perfect a celebration as intimate or as grand as you envision.

LOCATION Soul Restaurant & Bar is located along the Hollywood Walk of Fame, one block away from the Dolby Theatre and TCL Chinese Theatre.

PARKING Public parking is available and located at Soul's side entrance on Sycamore Street. Valet parking can be arranged.

HOURS We are open 7 days a week. Please visit www.soulhollywood.com for current hours.

For more information, please contact:
Melissa Posh or Stephanie Carmi
catering@soulhollywood.com



Catering Menu

All pricing is per person/serving.

Minimum order is 10 servings or otherwise noted

Our food is prepared in a facility that contains peanuts, tree nuts, milk, soy, wheat, fish, shellfish & eggs.

APPETIZERS & PARTY PLATTERS

Mini crab cakes with tartare sauce (\$2.50)

Buffalo cauliflower (\$2.00, 3oz)

Soul chicken wings (\$2.00)

Catfish bites (\$5.00, 3oz)

Vegetable Platter with ranch or blue cheese dressing (\$2.50, 4oz)

In-house smoked meats (\$4.00, 3oz)

(choose Memphis style brisket, pulled pork, smoky wings, St. Louis baby back ribs)

Fruit & cheese platter (\$3.50, 4oz)

SALADS

HOUSE SALAD (\$2.00, 4oz)

spring mix, cherry tomatoes, red onions, cucumbers, pesto croutons, parmesan, balsamic vinaigrette

SOUL CAESAR SALAD (\$2.50, 4oz)

crispy romaine, olives, anchovy fillet, roasted tomatoes, pesto croutons, shaved parmesan, Caesar dressing

COBB SALAD (\$3.00, 4oz)

crispy romaine, grilled chicken, crispy bacon, blue cheese crumbles, avocado, cherry tomatoes and ranch dressing

ADD PROTEIN TO ANY SALAD

chicken (\$2.50, 4oz); salmon (\$4.50, 4oz); shrimp (\$4.50, 3oz)

Build Your Own Sandwich Platter

NASHVILLE HOT CHICKEN SANDWICH (\$4.50 for ½ sandwich)

Soul chicken breast, fried or grilled, Cajun remoulade, house-made hot sauce, butter lettuce, sliced tomato, pickle

PULLED PORK BELLY SANDWICH (\$4.50 for ½ sandwich)

house-made pickled tomatoes, BBQ sauce, Cajun remoulade, on toasted baguette

BEET BURGER (\$5.00 for ½ sandwich, 3oz)

Roasted beets, black beans, rolled oats, brown rice, and roasted garlic, grilled, brioche bun, butter lettuce, sliced tomato, avocado, pickle

SLIDER HAMBURGER (\$5.00, 3oz)
w/ ground sirloin or chicken, brioche bun, butter lettuce, sliced tomato

ENTREES

Smoked Barbecue Platter (\$5.00, 3oz)
Memphis style brisket, pulled pork, a smoky wing, and St. Louis baby back ribs,
lightly toasted baguette, and house pickled vegetables

Kentucky Burgoo (\$5.00, 4oz)
braised oxtail, smoky brisket, lima beans, mirepoix vegetables with balsamic gastrique

Creole Seafood Gumbo (\$6.00, 4oz)
jumbo lump crab, Andouille sausage, Gulf shrimp

Half BBQ Chicken (\$5.00, 4oz)

Baby Back Ribs Memphis Style (\$2.50 ea)

Chef Yealang's Famous Fried Chicken (\$4.50, 4oz)

Crispy Bayou Catfish (\$5.00, 3oz)

Blackened Pacific Salmon (\$7.00, 3oz)

Crawfish Monica (\$5.00, 4oz)
seasonal crawfish, cavatappi pasta, Creole sauce, shaved parmesan, basil chiffonade

Chargrilled 109 Aged Rib eye steak (\$12.00, 5oz)

Gulf Shrimp & Grits (\$9.00, 6oz)
pan roasted gulf shrimp and stone ground corn grits, roasted tomato sauce, shaved Pecorino Romano

Boneless Pork Chop (\$7.00, 3oz)
porchetta style with smoked sausage

SIDES

(\$3.50, 4oz)

CORNBREAD

BRAISED COLLARD GREENS

FIRE ROASTED BROCCOLINI

GRITS

DIRTY RICE

MACARONI SALAD

POTATO SALAD

RED BEANS & RICE

MAC 'N CHEESE

BISCUITS

DESSERTS

(\$3.50, 3oz)

Blueberry Bread Pudding with caramel sauce
Beignets with fruit compote

BRUNCH

Waffles (\$5.00 ea)
with bourbon whipped cream and real maple syrup

French Toast (\$5.00, 6oz)

SPINACH SCRAMBLE (\$5.00, 4oz)
smooth creamy ricotta filling, lemon zest, roasted shitake, oyster and button mushrooms

CAJUN SCRAMBLE (\$5.00, 4oz)
applewood smoked bacon, tasso, pulled pork, bell peppers, mozzarella

SOUTHERN BISCUITS & GRAVY (\$5.00, 6oz)
jumbo country biscuits, turkey sausage gravy

Turkey sausage or Bacon (\$4.00 ea)

Beverages

All packages include unlimited Soft Drinks, Assorted Teas, and House Coffee

\$6 per person (if no alcohol package is ordered)

Specialty coffee service available; please inquire

* Some wines are highly allocated and some vintages may change or may not always be available

Basic Package

\$ 32 per person (2) hour

\$ 45 per person (3) hour

\$ 55 per person (4) hour

LIQUOR:

Svedka Vodka

Seagram's Gin

Cruzan Rum

Zappopan Tequila

Evan Williams Bourbon

100 Pipers Scotch

Paul Masson Brandy

BEER:

Draught

Bear Republic 'Racer 5' IPA

Ommegang Belgium Witte Wheat Ale

Oskar Blues 'Mama's little yella Pils'

Strand 'Beach House' Amber

Bottle

Abita Big Easy IPA

Embark Craft Seasonal Selection Cider

WINE:

House Red Wine

House White Wine

Deluxe Package

\$ 40 per person (2) hour
\$ 55 per person (3) hour
\$ 65 per person (4) hour

All Liquor, Beer and Wine from the BASIC Package plus...

LIQUOR:

Tito's Vodka
Ford's gin
Gosling's and Plantation 3 Star Rum
Olmecca Altos Reposado
Rayu Mezcal
Jack Daniels and Buffalo Trace Bourbon
Old Overholt Rye
Bank Note Scotch
Salignac VS Cognac

BEER:

Draught
Mission 'Hefeweizen'
Stone Arrogant Bastard 'Bourbon Barrel' Strong Ale
Bell's 'Two-Hearted Ale' American IPA

Bottle

Claremont Craft Ales 'Jacaranda Rye' IPA
101 Cider House 'Island Hopper' Sour Cider

WINE:

Soul Sangria
Domaine Riefle Pinot Noir/Rose Champagne
Hermann Wiemer Dry Riesling
La Croix de Carbonnieux Sauvignon Blanc/Semillon
Easton Amador County Zinfandel
Twenty Bench Cabernet Sauvignon

Premium Package

\$ 45 per person (2) hour
\$ 62 per person (3) hour
\$ 77 per person (4) hour

All Liquor, Beer and Wine from the DELUXE Package plus...

LIQUOR:

Bainbridge Organic Vodka, Hanson Cucumber Vodka, Ketel One, Skyy Vanilla Vodka
CapRock, Bols Genever, and St. George Gin
Plantation Pineapple, Rum Clement Premiere Canne, Rum Fire and Shipwreck Spiced Rum
Don Julio Blanco, Lapis Anejo, Lapis Reposado, Don Abraham Blanco and Patron Silver Tequila
Illegal Reposado and La Nina Primerio Joven Mezcal
Elijah Craig, Four Roses, Makers Mark, Bulleit Bourbon, and Crown Royal
Michter's and Sazarrac Rye
Bruichladdich Laddie, Johnny Walker Black, and Laphroaig Scotch
Jameson Black Barrel and Clontarf Irish Whiskey
Kikori and Toki Japanese Whiskey
Barsol Pisco
Hennessy and Remy Martin VSOP Cognac
Germain Robin Craft Method Brandy

BEER:*Draught*

El Segundo 'Hyperian' Vanilla Stout
 Modern Times 'Fruitland' Gose
 Moonlight Meadery 'Them Little Apples' Hard Cider

Bottle

Weissbrau Schwedndl, 'Schalchner Weisser Bock'
 Golden State 'Mighty Dry' Hard Cider

WINE:

Jolie-Laid Rosé
 Domaine Pichat Viognier
 Leah Jorgensen Cabernet Franc Blanc
 Leah Jorgensen Sauvignon Blanc
 Alois Lageder Pinot Noir
 Matthieu Barret Syrah
 Milziade Antano Sangiovese/Merlot Rosso

House Cocktails:

Habanero Lime Margarita
 Bourbon Champagne Julep
 Ring Around the Rosemary
 Havana Crown

Super Premium

\$ 58 per person (2) hour
 \$ 74 per person (3) hour
 \$ 86 per person (4) hour

LIQUOR:

All Liquors that are listed in the first two packages, plus all other Liquors that we carry, EXCEPT for those classified as 'Top Shelf' below are included in the Super Premium Package.

BEER:

All Draught and Bottle Beers that are listed in the first two packages, plus all other Draught and Bottled Beers that we carry are included in the Super Premium Package.

WINE:

All Wines that are listed in the first two packages are included in the SUPER PREMIUM package, plus...

Domaine Les Heritiers du Comte Lafon Chardonnay
 Serge Dagueneau & Fils Chasselas
 Pierre Guillemot Pinot Noir
 Holus-Bolu Syrah
 Chappallet Bordeaux Blend
 La Guita Sherry

House Cocktails:

All Soul Hollywood cocktails that are listed in the Premium package, plus all other house cocktails from our menu.

Top Shelf Liquor & Wine Cellar

Please inquire regarding a menu that includes the following selections:

El Dorado 21yr Rum
La Nina Pechuga Mezcal
Los Nahuales Anejo Mezcal
Whistle Pig 10yr Rye
Balvenie 17yr Doublewood Scotch
Glendronach 18yr Scotch
Glenmorangie 18yr Scotch
Macallan 18yr Scotch
Macallan Rare Cask Scotch
Springbank 18yr Scotch
Chateau de Laubade XO Armagnac
Cognac Park Extra XO

Please inquire on our cellar collection of wines, an international list that reflects honest wineries who focus on sustainability, terroir and representation of a varietal in its most beautiful and authentic form. We source wine that is highly allocated, small production and quality focused making the program a seasonal and fluid program that creates a unique & diverse experience for every occasion. A program that prides itself on offering something for everyone.

Terms & Conditions

Menu prices are subject to change and are guaranteed 90 days prior to the actual event date.

A 21% service charge and administration fee, plus applicable sales tax (subject to change) will be applied to all food and beverage charges. This fee includes the minimum gratuity.

Additional gratuity may be added onto the final check at the time of the event.

A corkage fee of \$25 per bottle applies unless a premium liquor package is purchased.

A cake/dessert cutting fee applies without a banquet menu package purchase (this is standard and exists not just for cake cutting, but as a fee to allow outside food to be brought in.)

Banquet Event Orders

Banquet event orders (BEOs) must be signed and returned to the special events manager no fewer than 14 days prior to the function date. A guaranteed guest count is required by 12 p.m., five business days prior to the function date. This will be considered a guarantee not subject to reduction. The actual attendance number (if greater than the guarantee) will be charged.

For events of fewer than 100 guests, food will be prepared for exactly the number of guests guaranteed. For events for 100 or more guests, food will be prepared for an additional 3% of the guaranteed number of guests.

\$150 surcharge will be added to the menu price for the following meal categories, when prepared for fewer than 25 guests: brunches, lunch buffets, dinner buffets, receptions.

Payment Schedule

- An initial \$250-\$2,000 non-refundable deposit is due to confirm SOUL HOLLYWOOD's venue.
- An additional 50% deposit of the total catering cost is due 30 days prior to the event. This deposit may be divided into two payments of 25% each if necessary. The remaining 50% balance is due by the event date. Payments can be made with credit card, cashier's check or money order (no personal checks).
- Unless set up prior to the event, all Food and Alcohol will be included together on the check and there will be one check that includes all banquet items and is charged for each event.

Scheduled Event Time

- Additional staffing fees apply (@ \$75 per staff per hour) if the event start time is more than 20 minutes later than the time specified.

Beverage and Bar Service Laws

In accordance with California law, SOUL HOLLYWOOD Catering and staff will require proper identification for any persons appearing to be under the age of 30.

The client agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that SOUL HOLLYWOOD, in its sole discretion, may refuse service to any guest.

Also, it is solely the responsibility of the parents or guardians to make sure minors do not obtain or drink alcoholic beverages.

We must advise...We are committed to using only the best ingredients available to us and take pride in our creative efforts to impress you with new menu items that may at times replace an item currently listed.

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergies please inform/ask a member of waiting staff who will advise of all ingredients used.

OFF-SITE CATERING FEES THAT APPLY:

Catering for Pick Up:

A 5% service charge and administration fee, plus applicable sales tax (subject to change) will be applied to all food and beverage charges.

Catering for Delivery:

Fees begin at \$25 with additional charges based on the delivery area.

A 5% service charge and administration fee, plus applicable sales tax (subject to change) will be applied to all food and beverage charges.

Catered Events & Staffing:

A 21% service charge and administration fee, plus applicable sales tax (subject to change) will be applied to all food and beverage charges. This fee includes the minimum gratuity.

Additional gratuity may be added onto the final check at the time of the event.

A disposable fee of \$3-\$5 per person will be applied to all catering orders and events with a guest count of 10 persons or more.

Please select from the following service type & packaging:

Standard (Family Style Containers): \$2.50 per person - Paper plates, plastic silverware in pre-wrapped napkins with salt/pepper, plastic cups, plastic gallon beverage containers, sugar packets, Starlight Mints

Standard Environmental (Family Style Containers): \$3.50 per person - Bamboo plates, recyclable silverware, plastic cups & napkins, plastic gallon beverage containers, salt/pepper & sugar in the raw packets, Natural Mints

Premium Serve Ready (Family Style or Individual Containers): \$5 per person - Wood crates, elegant plates, silver colored flatware, premium cups with lids, Vanity Fair napkins, glass gallon beverage bottles, salt/pepper shakers, chocolate covered mint sticks.

Up to 100 guests:

Buffet Service Attendants: \$150 per hour

Cocktail Reception Servers: \$300 per hour

Seated Dinner Servers: \$525 per hour (10 Servers; 1 Event Manager)

Bartender Fees Additional: Two per 100 guests and one barback.

101-150 guests:

Buffet Service Attendants: \$250 per hour

Cocktail Reception Servers: \$450 per hour

Seated Dinner Servers: \$650 per hour (12 Servers; 1 Supervisor; 1 Event Manager)

Bartender Fees Additional: Three per 150 guests and two barbacks.

151 - 200 guests:

Buffet Service Attendants: \$350

Cocktail Reception Servers: \$600 per hour

Seated dinner Servers: \$900 per hour (16 Servers; 2 Supervisor; 1 Event Manager)

Bartender fees Additional: Four per 200 guests and two barbacks.

Buffet Service applies to events with a booked time of 2 hrs or less. Each add'l hour, please add \$75 per hour for attendant fee.

Payment Schedule

Off Site Events: A non-refundable deposit will be required to reserve our catering services.

A 50% deposit of the total catering cost is due 30 days prior to the event. This deposit may be divided into two payments of 25% each if necessary. The remaining 50% balance is due by the event date. Payments can be made with credit card, cashier's check or money order (no personal checks).

For more information, please contact: Melissa Posh or Stephanie Carmi at catering@soulhollywood.com
SOUL HOLLYWOOD RESTAURANT & BAR, 7046 Hollywood Boulevard, Los Angeles, CA 90028

