



rolling greens


Studio City Events



our VENUE

ROLLING GREENS *is a lifestyle brand with retail locations + event spaces across Los Angeles.*

Rolling Greens retail stores have been Los Angeles' premiere home + garden destinations for over twenty years. Adding to our collection of beautiful stores, we opened the Studio City location in November 2022, making it our third retail store alongside Culver City and Beverly Grove. It is located in the new and improved Sportsmen's Lodge development, and is perfect for all your plant and home décor needs.



“We are so excited to add this gorgeous Studio City location to our portfolio of retail stores and one-of-a-kind event spaces. Book your next private event now and surprise your guests with this stunning backdrop. The possibilities are endless!”

SADIE LUNCHE, *Events Manager*

Our STUDIO CITY VENUE

Unlike our other retail locations, the Studio City location is set up as an unforgettable shopping experience and a gorgeous event oasis. The upstairs portion of the store is available for semiprivate events from 6-25 guests, and fully private events up to 150 guests.

Potential site uses are small scale events, photo + film shoots, engagements, birthday parties, product launches, baby showers, luncheons, and corporate events.



THE SECOND FLOOR

inside the retail showroom's space of 2,300 square feet features a marble wine bar, countertops perfect for food buffet stations or product displays, and lush greenery to serve as a background for your event.

THE SPACE *on the second floor*





THE SECOND FLOOR PATIO

is 2,700 square feet, features a wraparound terrace, and seating for up to 20 guests.

THE SPACE *on the second floor patio*





COSETTE WINE BAR + BOTTLESHOP

A hideaway within LA's premiere home and garden destination, Rolling Greens, Cosette Wine Bar + Bottleshop blends European finesse with California flair. With a wine program featuring classic old world and new world producers, and a kitchen team who have sharpened their knives at some of the world's best restaurants, Cosette's veteran staff brings upscale comfort to Studio City in a plant filled drinking and dining atmosphere perfect for events!

COSETTE *wine bar + bottleshop*





site INFORMATION

FEES

Site fees vary and are based off of venue usage, type of event, and impact to the property. We do however have a \$2,500 minimum for each event.

SITE MANGER

All events require 1 site manager and are billed at \$85.00 per hour.

CLEANING

Post-event cleaning may be required, booked separately.

SECURITY

Additional security may be required for fully private events.

INSURANCE

We require COIs from all vendors on property as well as a waiver of subrogation and endorsement page.

PARKING

Parking is available in the Sportsmen's Lodge. The first 90 minutes are free.

FOOD + BEVERAGE MINIMUM

All food and beverage will be provided in house through Cosette, and minimums may apply. Please inquire within for menu options and details.



Cosette Wine Bar + Bottleshop INFORMATION

CUSTOM MENU

For all events, we are happy to offer our all-day menu family style specific to your guest count. For private events/buyouts we can create custom menus based off your preference.

HOURS

Cosette is available for semi-private events Wednesday-Sunday and seven days a week for buyouts.

CAPACITY

For semi-private events, the patio can accommodate up to 25 seated, and 40 seated/standing. For buyouts, the upstairs level can accommodate 50 seated and 120 standing.



Cosette Wine Bar + Bottleshop SAMPLE FOOD MENU

ALL DAY FOOD

Bar Snacks

olives / spiced nuts

Bread & Butter

bub & grandma's sourdough / beurre de baratte

Crudités

seasonal vegetables / green goddess

Cheese + Charcuterie

seasonally curated salumi / cheeses/ accoutrements

Celery Salad

golden raisin / mint / candied pepitas

Crudo

yellowfin tuna / cara cara / thai chili/calamansi

Steak Tartare

jimmy nardello oil / black garlic / caperberries

Littleneck Clams

white wine butter/parsley oil/garlic toast

Chowder

striped bass / wieser potatoes / white pepper oil

Tout Tout

one of everything above

Chicory Salad

blood orange / fennel / sunflower seeds

Grilled Cheese

quince jam/ gruyere

Oscietra Caviar Service

crème fraîche/ pickled shallot/chive/potato chips

DESSERT

Crème Caramel

sesame brittle / gluten free

Sasha's Layer Cake

seasonal fruit / gluten free

Chocolate Chip Cookie

brown butter/valrhona chocolate



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FOR MORE INFORMATION, PLEASE CONTACT

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