



the hoxton

IN ANNA

Moondark's
DINETTE

Events Menu

About Us

From rooftop to lobby, our culinary offerings are crafted to elevate every occasion. High above Broadway, our rooftop is a sanctuary of sophisticated flavor and effortless ambiance. Inanna Bar presides over the scene with an inspired menu of Mediterranean plates and artfully crafted cocktails. For a warmer, more grounded experience, Moonlark's Dinette welcomes guests in our lobby with the charm of a beloved neighborhood institution. Cherished American classics are served in an atmosphere that is equal parts nostalgic and inviting. For those seeking a more exclusive setting, our Apartment offers an intimate and refined retreat.





Breakfast

Based on 1
hour of service

Bronze | Buffet

\$45 per person

- Assorted Pastries
- Yogurt
- Granola
- Honey
- Seasonal Fruit

Silver | Buffet

\$68 per person

- Scrambled Eggs
- Avocado Toast
- Hasbrowns
- Seasonal Fruit
- Choice of: Bacon, Chicken Apple Sausage, or Pork Sausage

Gold | Family Style

\$78 per person

- Assorted Pastries
- Scrambled Eggs
- Avocado Toast
- Hasbrowns
- Seasonal Fruit
- Choice of: Bacon, Chicken Apple Sausage, or Pork Sausage
- Choice of: French Toast or Pancakes

Bronze Enhancements

pricing per person

- **Avocado Toast** with tomato, cucumber, radish, feta cheese 10
- **Pancakes** with butter and syrup 7
- **Add-ons:** bacon 5 / chicken apple sausage 5 / pork sausage / avocado 6

Silver Enhancements

pricing per person

- **Vegetable Scrambled Eggs** with spinach, mushrooms, and mozzarella cheese 13
- **Denver Scrambled Eggs** with bell peppers, onions, canadian bacon, pepperjack cheese 13
- **Pancakes** with butter and syrup 7
- **Add-ons:** bacon 5 / chicken apple sausage 5 / pork sausage / avocado 6

Gold Enhancements

pricing per person

- **Vegetable Scrambled Eggs** with spinach, mushrooms, and mozzarella cheese 13
- **Denver Scrambled Eggs** with bell peppers, onions, canadian bacon, pepperjack cheese 13
- **Latke + Smoked Salmon** with poached eggs, cucumber relish, chili ranch 10
- **Breakfast Quesadilla** with chorizo, scrambled eggs, pepperjack cheese, bloody mary pico 8
- **Skirt Steak** with herb butter 15
- **Add-ons:** bacon 5 / chicken apple sausage 5 / pork sausage / avocado 6



Breaks

Based on 1
hours of service

Menu selections
are required a
minimum of
three (3) business
days prior to the
event.

Beverage

\$20 per person

- Drip Coffee
- Assorted Teas
- Iced Tea and Lemonade
- Fresh Green Juice
- Bottled Still and Sparkling Water

Energizer

\$25 per person

- Trail Mix
- Granola Bars
- Dark Chocolate
- Dried Fruits

Charcuterie

\$45 per person

- Chef's selection of two cheeses
- Prosciutto, Salami, Sopressata
- Crackers
- Fig Jam
- Grapes
- Marcona Almonds

Sweet Treats

\$10 per person per selection

- **Raspberry Bars**
- **Chocolate Chip Cookies**
- **Brownies**
- **Lemon Bars**
- **Cheesecake Bars**
- **Full Chocolate Cake** available for \$150, up to 12 slices



Stationary Bites

Based on 1
hours of service

Stationary Bites

pricing per person

- **Crudite** with fresh market vegetables and tzatziki 8
- **Shrimp Cocktail** served with cocktail sauce 16
- **Charcuterie Board** with Chef's selection of two cheeses, Prosciutto, Salami, Sopressata, Crackers, Fig Jam, Grapes, Marcona Almonds 45

Sweet Treats

\$10 per person per selection

- **Raspberry Bars**
- **Chocolate Chip Cookies**
- **Brownies**
- **Lemon Bars**
- **Cheesecake Bars**
- **Full Chocolate Cake** available for \$150, up to 12 slices



Lunch

Based on 1
hours of service

Gold lunch
menu selections
are required a
minimum of
three (3)
business days
prior to the
event.

Silver | Buffet

\$68 per person

Choice of One Salad:

- **Full Leaf Caesar** with romaine, classic dressing, and garlic breadcrumbs
- **Cobb Salad** with romaine, tomato, bacon, chicken, egg, avocado, cheddar cheese, red wine vinaigrette
- **Grain Bowl** with rice, roasted market vegetables, hummus, and sesame seeds

Choice of Two Sandwiches:

- **Farmhouse Club** with turkey, ham, bacon, lettuce, tomato, avocado, dijonaise, cheddar, swiss
- **BLT** with mayonnaise, served on sourdough bread
- **Sliders** with American cheese, iceberg lettuce, tomato, pickles, and secret sauce
- **Tuna Melt** with iceberg lettuce, pickles, mayonnaise, on griddled challah

- French Fries

Gold | Family Style

\$92 per person

- **Charcuterie Board** with Chef's selection of two cheeses, Prosciutto, Salami, Sopressata, Crackers, Fig Jam, Grapes, Marcona Almonds

Choice of One Salad:

- **Arabic Salad** with romaine, tomato, cucumber, lemon vinaigrette
- **Full Leaf Caesar** with romaine, classic dressing, and garlic breadcrumbs
- **Grain Bowl** with rice, roasted market vegetables, hummus, and sesame seeds

Choice of Two Entrees:

- **Grilled Branzino** with tuscan kale, fennel, meyer lemon
- **Roasted Chicken** with garlic yogurt, sumac, red onion, rice pilaf
- **Sliders** with American cheese, iceberg lettuce, tomato, pickles, and secret sauce

- French Fries

Any stationary bites from the previous page may be added on



Passed Bites

Based on 1
hours of service

Menu selections
are required a
minimum of
three (3)
business days
prior to the
event.

Chilled

\$12.50 each - pricing per person

- **Shrimp Cocktail** with cocktail sauce
- **Avocado Toast Bites**
- **Marinated Olives** with herbs and spices

Warm

\$14 each - pricing per person

- **Sumac Buttermilk Fried Wings** withi za’atar herbed crust, aleppo honey, and herbs
- **Chicken Skewers** with garlic yogurt and sumac onion
- **Beef Skewers** with ras el hanout, harissa, garlic, tzatziki, and pickled fresnos
- **Shrimp Skewers** with hariza, lemon, tzatziki, sumac onions, urfa biber
- **Latke & Smoked Salmon Bites** with cucumber relish and chili ranch
- **Cheeseburger Sliders** with secret sauce

Sweet Treats

\$10 per person per selection

- **Raspberry Bars**
- **Chocolate Chip Cookies**
- **Brownies**
- **Lemon Bars**
- **Cheesecake Bars**
- **Full Chocolate Cake** available for \$150, up to 12 slices



Dinner

Based on 2
hours of service

Dinner menu
selections are
required a
minimum of
three (3)
business days
prior to the
event.

Bronze | Mezze

\$45 per person

- **Chartcutterie Board** with Chef's selection of two cheeses, Prosciutto, Salami, Sopressata, Crackers, Fig Jam, Grapes, Marcona Almonds

Plated Dinner

Starting at \$125 per person

- Customizable menu based on preferences

Sweet Treats

\$10 per person per selection

- **Raspberry Lemon Cheesecake Bars**
- **Chocolate Chip Cookies**
- **Brownies**
- **Lemon Bars**
- **Cheesecake Bars**
- **Raspberry Thumbprint**
- **Full Chocolate Cake** available for \$150

Silver | Buffet

\$75 per person

- **Chartcutterie Board** with Chef's selection of two cheeses, Prosciutto, Salami, Sopressata, Crackers, Fig Jam, Grapes, Marcona Almonds
- **Full Leaf Caesar** with romaine, classic dressing, and garlic breadcrumbs
- **Vegetable Skewers** - wood fire grilled seasonal vegetables
- **Grilled Prawns** marinated in harissa butter with sumac onions
- **Roasted Chicken** with garlic yogurt, sumac, redd onion, and rice pilaf
- Choice of one sweet treat

Gold | Family Style

\$95 per person

Course 1

- **Chartcutterie Board** with Chef's selection of two cheeses, Prosciutto, Salami, Sopressata, Crackers, Fig Jam, Grapes, Marcona Almonds

Course 2

- **Full Leaf Caesar** with romaine, classic dressing, and garlic breadcrumbs
- **Vegetable Skewers** - wood fire grilled seasonal vegetables

Course 3

- **Grilled Prawns** marinated in harissa butter with sumac onions
- **Roasted Chicken** with garlic yogurt, sumac, red onion, and rice pilaf
- **Grilled Branzino** with tuscan kale, fennel, meyer lemon

Course 4

- Choice of two sweet treats

Dinner

Based on 2
hours of service

Dinner menu
selections are
required a
minimum of
three (3)
business days
prior to the
event.

Dinner Enhancements

pricing per person

- **Sumac Buttermilk Fried Wings** with za'atar herbed crust, aleppo honey, herbs 7
- **Steak Frites** with ras el hanout and french fries 15
- **Strawberry Cheesecake** with graham cracker crust 7



Beverage Packages

Open Bar

Bartender Fee: \$150
*One bartender required
per 40 guests*

Bronze

\$20 per person per hour

- House White, Rose and Red wine
- Selection of 3 seasonal beers
- Sparkling Water
- Soft Drinks

Silver

\$35 per person per hour

- House White, Rose and Red wine
- Selection of 3 seasonal beers
- Sparkling Water
- Soft Drinks
- Iced Tea
- Drip Coffee
- House Spirits

Gold

\$45 per person per hour

- House Sparkling, White, Rose and Red wine
- Selection of 3 seasonal beers
- Sparkling Water
- Soft Drinks
- Iced Tea
- Drip Coffee
- Premium Spirits
- Selection of 2 Signature Cocktails

Non-Alcoholic

\$20 per person per hour

- Selection of 2 Non-Alcoholic Cocktails
- Sparkling Water
- Soft Drinks
- Iced Tea
- Drip Coffee

FAQ's

EVENT SALES MANAGER | Megan Rose | megan@dineatthehoxdtla.com | (925)389-8762

Location Inanna is located at 1060 S Broadway Street, on the top level of The Hoxton, Downtown LA.

Valet is available for \$22 for 3 hours, plus \$3 per additional 20 minutes beyond 3 hours, or \$33 flat for 5 hours

Decor Guests are welcome to bring decorations; decorations maybe dropped off at Inanna the day before the event.

Accessibility Inanna is wheelchair accessible with ADA-compliant restrooms and an elevator from the ground level to the rooftop.

Guest count & menu selection Your guaranteed guest count is due three business days before your event, and final food selections are due 2 weeks prior to your event.

Payment Acceptable forms of payment include cash, credit card and check. All checks must be made out to Inanna LLC and sent to 1060 S Broadway, Los Angeles, CA 90015 and made out to: The Hoxton (Downtown LA) R-B LLC.

Minimums Food and beverage minimums vary by space, day of the week, and time of year. All minimums are exclusive of 9.5% tax, 5% administrative service fee, and recommended 20% gratuity. A 50% deposit is required to secure the space, which is deducted from the final bill.

Corkage & cake If you wish to bring in a bottle of wine, the corkage fee is \$45 per 750ml, or \$90 per magnum bottle. We allow up to 2 bottles of outside wine to be brought in, and they may not be found on our wine list. If you would like to bring in an outside dessert, there is a fee of \$7 per person.

Dietary requests In the spirit of hospitality, be assured that we will go to great lengths to accommodate dietary needs. We take food allergies extremely seriously, and welcome vegetarian, gluten-free and vegan diners. We are also able to procure kosher and halal meals.

Vendors We are happy to assist with any audio/visual, floral, or equipment rental needs for your event. You are welcome to bring your own A/V equipment or we can work with outside vendors for rental. Our sound systems can play our house music or your personal music accessible through almost any device. We do not have a preferred list and are happy to work with vendors of your choice.