

HOST YOUR
PRIVATE EVENT
WITH US AT

PREUX
&
PROPER

840 S. SPRING ST. DTLA

PREUXANDPROPER.COM



A SOUTHERN TABLE

Whether you're sipping a glass of our Private Select Kentucky Bourbon, enjoying our critically acclaimed melt-in-your-mouth 36 Hour Prime Boneless Beef Rib, or sharing a family style feast with all the fixin's—cast iron cornbread, slow braised collards and baked-to-order mac & cheese to name a few—one thing is for sure. We've gone to great lengths to honor, embody and share everything we love about dining in The South.

Now you can meet and dine with family, friends, and colleagues in Preux & Proper's elegant dining spaces. Our second floor dining hall offers open air seating and old world style paired with modern touches including AV capabilities, while our first floor barroom is built to cater your corporate happy hour, birthday celebration or cocktail party. Preux & Proper is set to accommodate 10 to 200 guests. Like any seasoned host, Preux & Proper offers a variety of options when it comes to dishing up our tried and true favorites.



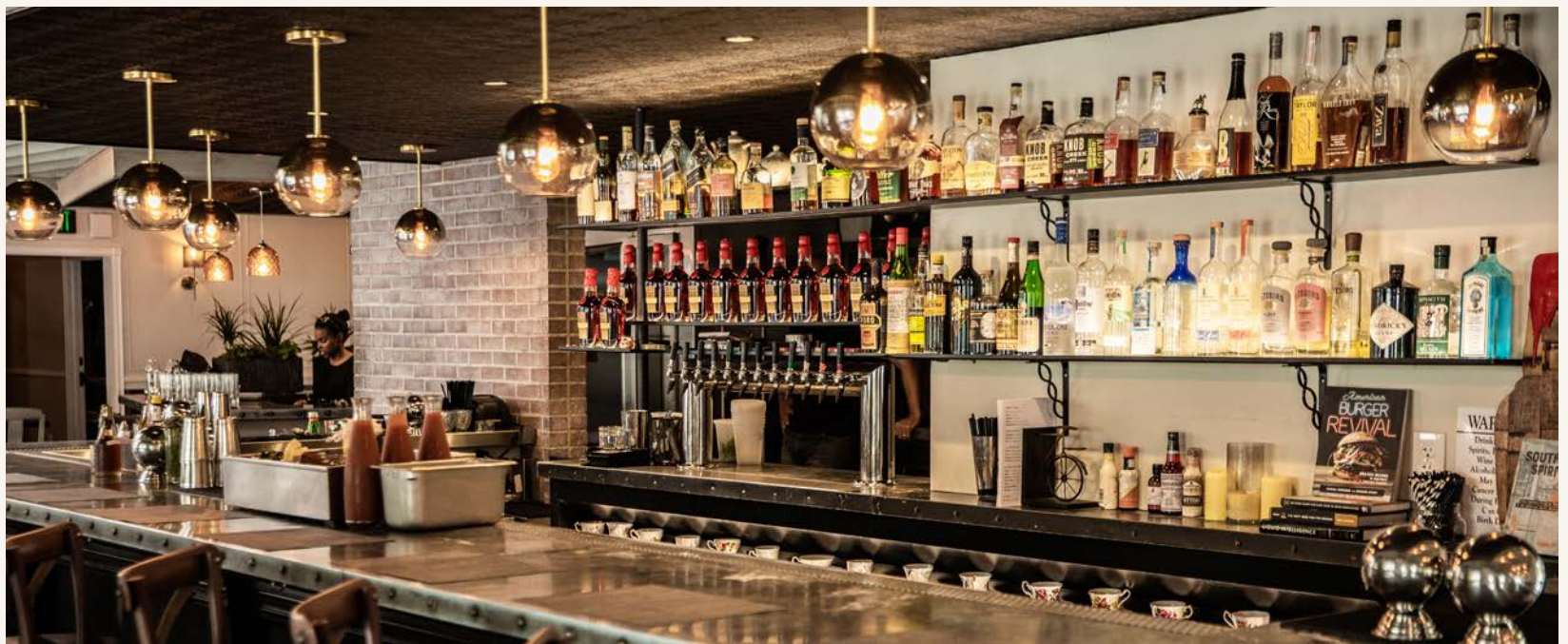
**NORTH
SEMI-PRIVATE
DINING HALL**

SEATED EVENTS
up to 50 guests

PRESENTATION
up to 45 guests

RECEPTION EVENTS
up to 40 guests

**Two 60 inch plasma TVs available for all business and special occasion needs*





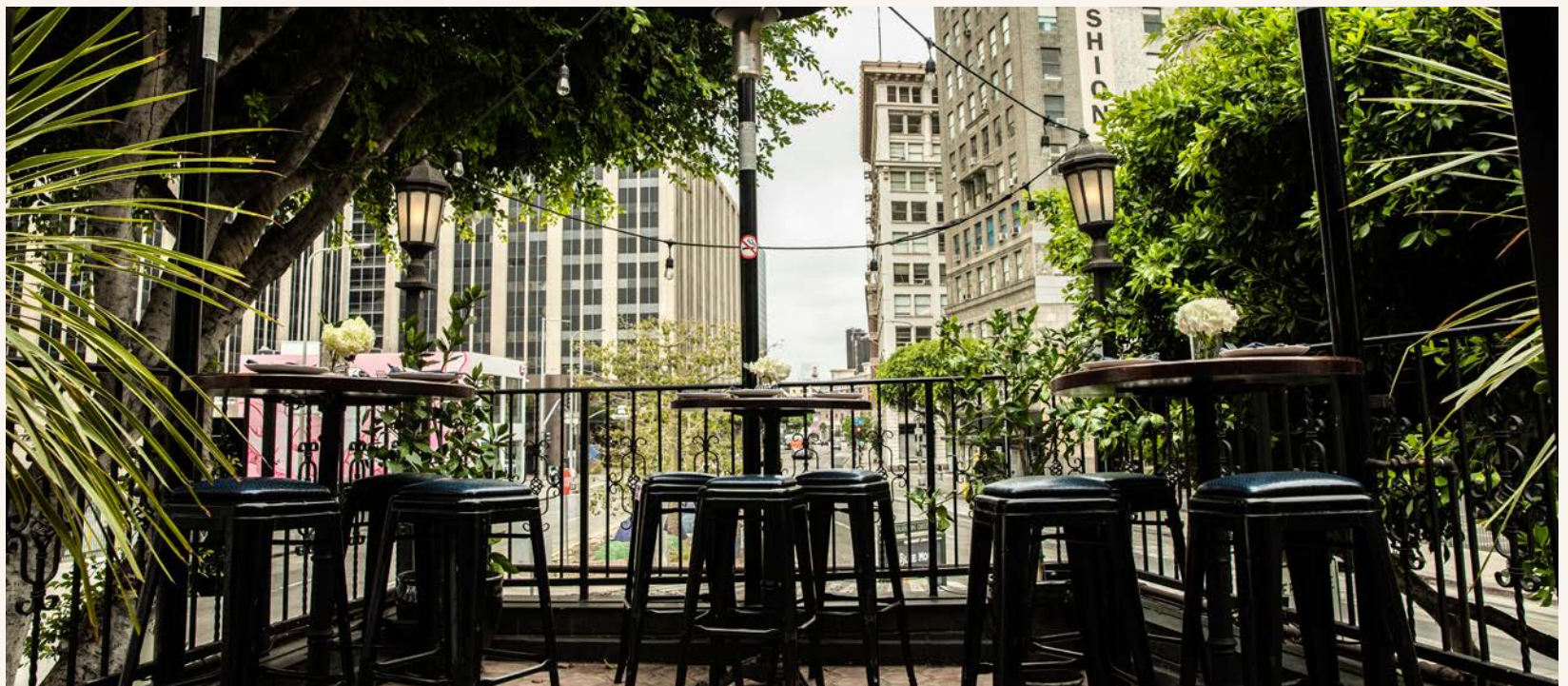
**SOUTH
SEMI-PRIVATE
DINING HALL**

SEATED EVENTS
up to 50 guests

PRESENTATION
up to 45 guests

RECEPTION EVENTS
up to 65 guests

**Space includes second floor patio*





**FIRST FLOOR
BARROOM**

SEATED EVENTS
up to 50 guests

PRESENTATION
up to 45 guests

RECEPTION EVENTS
up to 65 guests





FIRST FLOOR PATIO

SEATED EVENTS
up to 25 guests

PRESENTATION
up to 18 guests

RECEPTION EVENTS
up to 30 guests

**Space includes first floor patio*





OUR GROUP MENUS

BUTLER STYLE TRAY PASSED HORS D'OEUVRES

CHOOSE FIVE	ONE HOUR \$25/PERSON	TWO HOURS \$45/PERSON	THREE HOURS \$65/PERSON
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- BOURBON CHICKEN LIVER PATE** bacon fat toasted baguette, piccalilli relish & creole mustard—on baguette
- HICKORY SMOKED BEEF HEART PASTRAMI** rancho gordo rojo bean hummus, lemon, shaved trinity—on baguette
- DRY AGED ANDOUILLE SAUSAGE** overnight stewed sea island red peas, blackstrap molasses, marjoram—house gorditas
- BURRATA & TASSO** tasso style shaved pork loin, benne seeds, muffuletta relish, mustard flowers—on baguette
- FRIED FREE RANGE CHICKEN** honeycomb, grated nutmeg, crushed pecans
- DUNGENESS CRAB HUSHPUPPIES** bourbon barrel aged hot sauce, boil spice, poblano butter
- CRISPY MISSISSIPPI CATFISH NUGGETS** buttermilk marinade, cornmeal crust, house pickles, celery salt, red remoulade
- NASHVILLE HOT FRIED CHICKEN SLIDER** free range georgia chicken, house pickles, cookout slaw
- PIMENTO CHEESE BURGER SLIDER** strauss grassfed beef, north country bacon ends, pickles, horseradish remoulade
- BLISTERED SHISHITO PEPPERS** dill pickle remoulade, aleppo, benne seeds
- AVOCADO TOAST** roasted kale & mushrooms, charred leeks, lemon, olive oil, toasted pumpkin seeds—on baguette
- CAST IRON BISCUIT CRUST PIZZA** garlicky roasted seasonal shrooms, tony's pecan pesto, truffle oil, burrata, pecorino fiore sardo
- ROASTED CAULIFLOWER PO' BOY** served fully dressed w. lettuce, tomato, house pickles, pop's slaw, creole mayo & cali fresno red hot
- FRIED SEAFOOD PO' BOY** served fully dressed w. lettuce, tomato, house pickles, pop's slaw, creole mayo & cali fresno red hot
- choose one* black tiger shrimp / willapa bay oysters / mississippi catfish

P&P RAW BAR—ICE COLD SUSTAINABLE SEAFOOD

- PACIFIC COAST OYSTERS ON THE HALF SHELL • \$48/DZ** seasonal varietal, monterey bay ogo seaweed, apple cider mignonette
- JUMBO BLACK TIGER PRAWNS • \$60/DZ** creole chunky cocktail, red remoulade, lemon, assorted house fermented hot sauce
- ALASKAN SNOW CRAB CLAWS • \$72/DZ** creole chunky cocktail, red remoulade, lemon, assorted house fermented hot sauce

BEIGNET, COFFEE & TEA SERVICE \$9/PERSON

- FRENCH PRESS** rich, fully bodied dark roast with hints of cocoa nib, blackstrap molasses and toasted wood
- P&P PROPRIETARY BLACK TEA** made in collaboration with jenwey tea co. est. 2001 in lowell, massachusetts
- PATE A CHOUX BEIGNETS** "bananas foster" dulce de leche

*PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS OR ALLERGIES

FAMILY STYLE DINNER

PRICING OPTIONS	3 FAVORITES + 1 CLASSIC \$50/PERSON	4 FAVORITES + 1 CLASSIC \$60/PERSON	4 FAVORITES + 2 CLASSICS \$75/PERSON	<i>ALL DISHES REPLENISHED AS NEEDED</i>
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HOUSE FAVORITES

VEGETABLES

GRILLED YELLOW SWEET CORN pork cracklins, queso fresco, aleppo, smokey miso aioli

OGO CAESAR SALAD gem lettuce, monterey bay seaweed, parmigiano reggiano, toasted yellow eyed peas, white anchovies

MARINATED CAULIFLOWER ROMANESCO SALAD celery heart, anaheim romesco, cajun dukkah

SPICY ROASTED CARROTS golden beets, labneh kefir, greens, olive oil, crunchy jerk chick peas, okra leaf

BRAISED COLLARDS roasted pork shoulder, garlic confit, onion stock, house fresno hot sauce, soft chino valley egg

FARMER MARKET SEASONAL OFFERINGS please inquire about our current seasonal vegetables

HOUSEMADE CHARCUTERIE

HICKORY SMOKED BEEF HEART PASTRAMI TOAST rancho gordo rojo bean hummus, lemon, shaved trinity

BOURBON CHICKEN LIVER PATE north country bacon fat, piccalilli relish, creole mustard seeds, baguette

DRY AGED ANDOUILLE SAUSAGE overnight stewed sea island red peas, blackstrap molasses, marjoram, gorditas

BURRATA & TASSO tasso style shaved pork loin, benne seeds, muffuletta relish, mustard flowers, toast

44 DAY SPICY COPPA seasonal accoutrements

SOUTHERN SOUL

CAST IRON CORNBREAD kentucky sorghum, really good butter

BAKED MAC & CHEESE orecchiette pasta, scallions, turbodog ale, cabot extra sharp cheddar

DUNGENESS CRAB HUSHPUPPIES house bourbon barrel aged green hot sauce, boil spice, charred poblano butter

FRIED MISSISSIPPI CATFISH buttermilk marinade, cornmeal crust, house pickles, celery salt, red remoulade

CHICKEN FRIED PORK BELLY pickled radish, refried red beans, pineapple verde, blue corn crumble, pomegranate glaze

SQUASH BLOSSOM CHILE RELLENO sunny side egg, humboldt fog, scarlet runner bean & hominy succotash, pipian mole

COLORADO LAMB RIBS jamaican jerk rub, passionfruit-scotch bonnet bbq, radish pickles

CHARRED OCTOPUS crispy weiser fingerlings, anchovy remoulade, mustard frills, blood orange mojo

EXTRA FANCY SOUTHERN CLASSICS

FRIED WHOLE GAME HEN buttermilk biscuits, serrano jelly, grated nutmeg, crushed pecans, honeycomb

CAST IRON SEAFOOD GUMBO POT louisiana crawfish, black tiger shrimp, seasonal mussels & oysters, okra, geechie boy farro

ROASTED WHOLE SNAKE RIVER TROUT seasonal preparation—a P&P specialty

LIBERTY FARMS ORGANIC DUCK BREAST anson mills grits, white truffle, bourbon butter, roasted kale, huckleberry jus

36 HOUR PRIME BONELESS BEEF RIB slow roasted yams, crispy parsnips, charred leeks, seasonal mushrooms, potlikker demi

SEASONAL RABBIT JAMBALAYA bone-in half rabbit, seasonal risotto & jambalaya sauce

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BUFFET

PRICING OPTIONS	CHOOSE 2 PER SECTION \$65/PERSON	CHOOSE 3 PER SECTION \$85/PERSON	<i>ALL DISHES REPLENISHED AS NEEDED</i>
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VEGETABLES

GRILLED YELLOW SWEET CORN pork cracklins, queso fresco, aleppo, smokey miso aioli

OGO CAESAR SALAD gem lettuce, monterey bay seaweed, parmigiano reggiano, toasted yellow eyed peas, white anchovies

MARINATED CAULIFLOWER ROMANESCO SALAD celery heart, anaheim romesco, cajun dukkah

SPICY ROASTED CARROTS golden beets, labneh kefir, greens, olive oil, crunchy jerk chick peas, okra leaf

BRAISED COLLARDS roasted pork shoulder, garlic confit, onion stock, house fresno hot sauce, soft chino valley egg

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CLASSIC SOUTHERN SIDES

CAST IRON CORNBREAD kentucky sorghum, cracked white pepper, butter

BAKED MAC & CHEESE orecchiette pasta, scallions, turbodog ale, cabot extra sharp cheddar

BRAISED COLLARDS lady edison country ham, house fresno hot sauce

LOWCOUNTRY STYLE RED BEANS anson mills sea island reds, blackstrap molasses & house smoked beef and pork ends

CRISPY WIESER FINGERLING POTATOES tossed in garlic oil, sea salt, aleppo & garden herbs

EXTRA FANCY CHEESE GRITS anson mills grits, scallions, heirloom tomato, good truffle oil, humboldt fog goat's cheese

MEAT & SEAFOOD

FRIED GAME HEN grated nutmeg, crushed pecans, honeycomb, marjoram

COUNTRY STYLE ROASTED CHICKEN pork neck gravy, poultry herbs & seasonal mushrooms

SHRIMP CREOLE black tiger shrimp, holy trinity, creole tomatoes, house fermented fresno hot sauce

DUNGENESS CRAB CAKES charred corn & green tomato relish, boil spice, red remoulade & mustard greens

ROASTED PORK SHOULDER served on the bone, perfectly moist and juicy, with eastern carolina style vinegar sauce

PRIME BONELESS BEEF RIB shaved thin and served with crispy parsnips & potlikker demi

SEASONAL VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

BEIGNET, COFFEE & TEA SERVICE \$9/PERSON

FRENCH PRESS rich, fully bodied dark roast with hints of cocoa nib, blackstrap molasses and toasted wood

P&P PROPRIETARY BLACK TEA made in collaboration with jenwey tea co. est. 2001 in lowell, massachusetts

PATE A CHOUX BEIGNETS "bananas foster" dulce de leche

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FAMILY STYLE BRUNCH

PRICING OPTIONS	CHOOSE 3 \$35/PERSON	CHOOSE 4 \$40/PERSON	CHOOSE 5 \$45/PERSON	<i>ALL DISHES REPLENISHED AS NEEDED</i>
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BRUNCH

CAST IRON CORNBREAD kentucky sorghum, cracked white pepper, butter

BAKED MAC & CHEESE orecchiette pasta, scallions, turbodog ale, cabot extra sharp cheddar

BRAISED COLLARDS roasted pork shoulder, garlic confit, onion stock, house fresno hot sauce

PORK NECK GRAVY POUTINE hand cut skin-on fries, gioia burrata, guajillo, north country bacon ends, memphis rib rub

P&P FRENCH TOAST seasonal fruit, homemade frozen custard, lemon verbena, mexican chocolate, chantilly cream

SQUASH BLOSSOM CHILE RELLENO sunny side egg, humboldt fog, scarlet runner bean & hominy succotash, pipian mole

VEGETARIAN CREOLE SHAKSHUKA jambalaya tomatoes, baked eggs, feta, roasted chick peas, root vegetables, toast

BARBECUED WHOLE GAME HEN pomegranate-habanero bbq, lime crema, cilantro

SAUSAGE & EGGS house andouille, slow cooked heirloom red beans, 2 sunny side up eggs, toasted brioche

FRIED WILLAPA BAY OYSTERS dozen cornmeal crusted oysters, lowcountry boil spice, red remoulade, charred lemon

AVOCADO TOAST roasted kale, maitake mushrooms, charred leeks, toasted pumkin seeds, poached egg

FRIED CHICKEN & WAFFLES mary's chicken breast, buttermilk cornbread waffle, honey, pecans, butter

SHRIMP & GRITS black tiger shrimp, anson mills antebellum grits, lobster velouté, toast

BOTTLE of CALIFORNIA SPARKLING BRUT & CARAFE of FRESH SQUEEZED OJ \$32

BEIGNET, COFFEE & TEA SERVICE \$9/PERSON

FRENCH PRESS rich, fully bodied dark roast with hints of cocoa nib, blackstrap molasses and toasted wood

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FAMILY STYLE FRIED CHICKEN LUNCH

PRICING OPTIONS	3 STAPLES + 1 PLATE \$35/ PERSON	4 STAPLES + 1 PLATE \$45/PERSON	4 STAPLES + 2 PLATES \$55/PERSON	<i>ALL DISHES REPLENISHED AS NEEDED</i>
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SOUTHERN STAPLES

GRILLED CORN w/ queso, scallion & smoky miso aioli

JERKED COLORADO LAMB RIBS w/ passionfruit bbq & pickles

CHICKEN BACON CHEESE FRIES w/ rib rub, cilantro & jalapeño

DUNGENESS CRAB HUSHPUPPIES lowcountry boil spice, charred poblano butter, house bourbon barrel aged green hot

CHICKEN BACON COBB house chicken bacon, heirloom tomato, cucumber, hard boiled egg, queso fresco, avocado ranch

OGO CAESAR monterey bay seaweed, mustard frills, caper berries, toasted yellow eyed peas, shaved parmigiano

KENNEBEC FRIES hand-cut skin-on fries w/ lowcountry seasoning & red remoulade

BRAISED COLLARDS allium stock, jalapeño, garlic confit, butter

LOWCOUNTRY BAKED BEANS anson mills sea island red peas, smoked beef & pork ends, blackstrap molasses

CAST IRON CORNBREAD kentucky sorghum, really good butter

BAKED MAC & CHEESE orecchiette pasta, scallions, turbodog ale, cabot extra sharp cheddar

FRIED CHICKEN PLATES

CHICKEN & WAFFLES boneless breasts w/ cinnamon sugar, cornbread waffles, bourbon-maple, crushed pecans, marjoram & really good butter

LOUISVILLE SLUGGER boneless breasts w/ handmade buttermilk biscuits, charred poblano butter, serrano jelly & bourbon barrel aged green hot

NASHVILLE HOT boneless breasts w/ thick cut brioche, house pickles, pop's slaw

WHOLE FRIED GAME HEN bone-in game hen w/ lowcountry seasoning, buttermilk dressing, parsley, scallions & dill

CRISPY BRAISED DR. PEPPER WINGS whole wings w/ pomegranate-habanero bbq, lime crema, cilantro

BEIGNET, COFFEE & TEA SERVICE \$9/PERSON

FRENCH PRESS rich, fully bodied dark roast with hints of cocoa nib, blackstrap molasses and toasted wood

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PRIVATE EVENT BEVERAGE PACKAGES

Our fully-stocked bar makes it possible to offer a variety beverages, from simple house drinks to our premium cocktails, as well as a curated selection of wine, american craft beer, and our famous frozen daiquiris.

Shots are not included on any packages (*we miss college too*).

BEER & WINE PACKAGE	Includes All Beer Offered in House Includes All House Red, Sparkling and White Wine \$20 Per Person/Hour
CALL BAR PACKAGE	<i>(ex. Absolut, Jack Daniels, Bombay Sapphire, Camarena, etc)</i> Includes Mid-Level Spirit Offerings Across All Profiles Includes Frozen Daiquiris \$30 Per Person/Hour
PREMIUM BAR PACKAGE	<i>(ex. Grey Goose, Knob Creek, Hendrick's, Tequila Ocho, etc)</i> Includes High-Level Spirit Offerings Across All Profiles Includes Frozen Daiquiris & Specialty Cocktails \$35 Per Person/Hour
SELECT PACKAGE	<i>Beverage Director will work with you personally to craft a cocktail menu specifically catered to your party.</i> Includes High-Level Spirit Offerings Across All Profiles Includes Frozen Daiquiris & Specialty Cocktails \$45 Per Person/Hour

