



RESTAURANT | BAR



ABOUT US

Thank you for choosing 1913 Restaurant + Bar to host your next special occasion. We are delighted to have the opportunity to craft a memorable experience for you and your guests.

Located within the Judy and Bernard Briskin Hope Village Hotel, 1913 Restaurant & Bar offers a refined take on Progressive American cuisine, inspired by City of Hope's Nourishing Hope food program. Our scratch-made menus highlight clean, seasonal, and sustainably sourced ingredients—featuring organic produce, wild-caught seafood, and hormone-free meats—paired with a curated selection of sustainable wines and small-batch spirits, all crafted to nourish both body and soul.

Private events at 1913 are elevated yet intentional, whether hosted in our modern dining room, scenic outdoor patio with views of the San Gabriel foothills, or in our versatile private conference room. Whether you are a team member, local, or visitor to our historic campus, you are invited to experience a gathering rooted in wellness, flavor, and mission-driven hospitality.



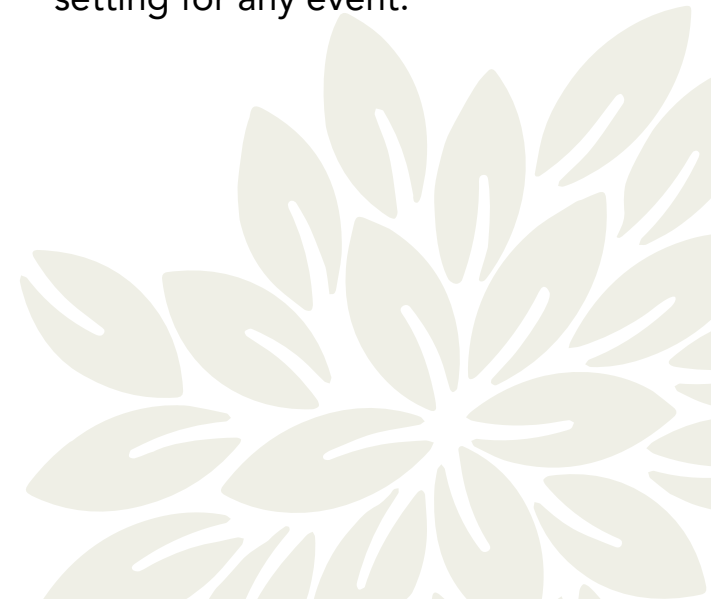


VENUE

MAIN DINING CAPACITY: 55

Our dining room is the perfect semi-private venue for your next milestone celebration, with an inviting ambiance that is sure to impress your guests.

The design is elegant and stylish, with comfortable furnishings, warm lighting and tasteful decor that create an intimate setting for any event.

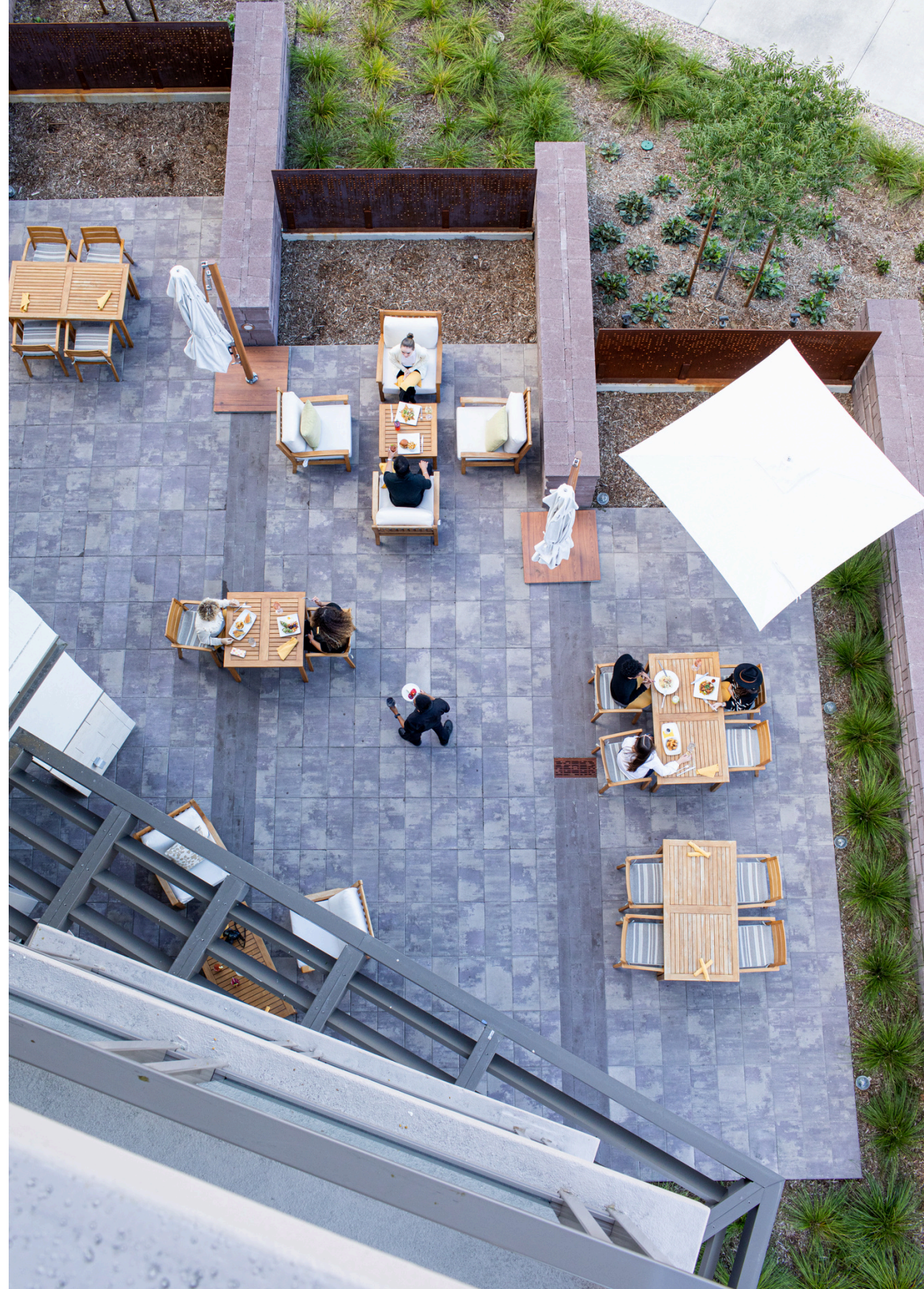




VENUE

OUTDOOR PATIO CAPACITY: 60

Welcome to our stunning patio, the ideal space for your outdoor festivities. The patio is spacious and versatile and can be configured to suit your specific needs, with flexible seating and table arrangements. The outdoor setting is enhanced by the natural beauty of the surrounding mountains that is sure to leave a lasting impression.





VENUE

CONFERENCE ROOM / PDR

CAPACITY: 20

Set the stage for your next successful meeting with our purpose-built conference room that can host up to 24 seated guests for business gatherings, events and dining experiences. Featuring configurable seating arrangements and high-definition HDMI-compatible TV for presentations, the space is designed for your focus and efficiency.





SHARED BITES

Curated, Flavorful, Shareable
Designed for happy hour,
networking mixers, or small
gatherings



APPETIZERS & SMALL PLATES

SELECT FROM THE FOLLOWING

Minimum 15ppl

3 | \$20 per person 4 | \$26 per person 5 | \$32 per person

Mac 'n' Cheese Balls

*crispy on the outside, rich and
creamy on the inside*

Spring Rolls

*fresh rice paper rolls filled with cucumber
carrots, cilantro, avocado, tofu
sweet chili dipping*

Luxe Sliders

*mini gourmet CAB sliders on brioche
caramelized onions, remoulade*

Swedish Meatballs

*savory CAB meatballs in a traditional
Dijon-veal jus cream*

Assorted Petite Fours | +6 per person

*house-made seasonal French pastries, mini
cheesecakes, chef's cake bars, mini eclairs
dipped strawberries*

Rocket Prawns

tempura prawns, spicy garlic aioli

Guacamole & Tortilla Chips | +6 per person

*freshly smashed avocados, pico de gallo
cilantro, cotija, lime, tortilla chips*

Artisanal Cheese | +6 per person

*selection of imported & domestic
cheeses, fruit, olives, dried nuts, artisan
bread & crackers*

Charcuterie | +10 per person

*uncured meats, imported & domestic
cheeses, fruit, olives, artisan
bread & crackers*

Assorted Baked Sweets

*house-made brownies, assorted cookies
chef's choice seasonal bars*

We also offer wine or cocktail pairings to enhance your experience

We proudly use fresh, seasonal ingredients. Menu items are subject to change based on seasonal availability.



LUNCH BANQUET

Minimum 10ppl | \$25 per person

Fresh, Seasonal, and Satisfying
Ideal for daytime celebrations, business
meetings, or casual gatherings



STARTER COURSE

Choose Two

Caesar Salad

*hearts of romaine, croutons, Parmesan
Caesar dressing*

Seasonal Soup

*Chef's selection of fresh, seasonal
ingredients*

Strawberries & Spinach Salad **+3 per person**

*baby spinach, sliced strawberries
uncured- hickory bacon, hot house
cucumber, candied pecans, feta
honey – cilantro dressing*

MAIN COURSE

Choose Three

Briskin Club

*slow-roasted fresh ABF turkey breast
uncured-hickory bacon, avocado, vine-
ripened tomato, Havarti, bibb lettuce
roasted garlic aioli, toasted sourdough*

Iberian Chicken Sandwich

*fresh ABF chicken breast, Iberian ham
melted Manchego, vine-ripened
tomato, bibb lettuce, garlic aioli
toasted rustic batard*

Caprese Panini

*fresh mozzarella, heirloom tomato
fresh basil, bibb lettuce, basil oil
pressed baguette*

SoCal Chicken Bowl*

*fresh ABF chicken breast, avocado
hot house cucumber, tomato, green onion
roasted corn, black beans, tortilla strips
cilantro, chipotle-garlic aioli, cilantro-lime rice*

Citrus Salmon Salad*

*citrus-marinated fresh wild-caught salmon
baby spinach, avocado, grape tomato
hot house cucumber, red & yellow pepper
hard-boiled egg, tangerine-white
balsamic vinaigrette*

*** +10 per person**

DESSERT

Choose Two | +7 per person

Old Fashion Chocolate Cake

Strawberry Lemonade Cake

Carrot Cake

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DINNER BANQUET

Minimum 10ppl | \$45 per person

Elevated and Intentional
Perfect for evening events, special
occasions, or a memorable night out



STARTER COURSE

Choose Two

Caesar Salad

*hearts of romaine, croutons
Parmesan Caesar dressing*

Seasonal Soup

*Chef's selection of fresh
seasonal ingredients*

Arancini alla Bolognese

+3 per person
*house-made Bolognese
arborio rice, saffron, marinara*

MAIN COURSE

Choose Three

Enchiladas Verdes

*fresh ABF chicken breast, Chihuahua cheese
sour cream, turtle beans, cilantro-lime rice*

Marry Me Chicken

*fresh ABF chicken breast, sun-dried
tomato asparagus, fusilli, cream*

Wild Truffle Pasta*

*house-made fettuccine tossed with
wild mushrooms, truffle cream, and
shaved Parmesan*

Miso Glazed Salmon*

*fresh Norwegian salmon, baby spinach
jasmine rice, miso glaze*

Filet Mignon*

*8oz 28-day aged CAB tenderloin steak
sugar snap peas, shallot-Yukon gold purée
red wine reduction*

Four-Cheese Pasta

*rigatoni tossed in a creamy blend of Parmesan
mozzarella, fontina, and asiago*

*** +10 per person**

DESSERT

Choose Two | +7 per person

Old Fashion Chocolate Cake

Strawberry Lemonade Cake

Carrot Cake

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BEVERAGE PACKAGES

Enjoy a curated selection of sustainable wines, craft beers, and small-batch spirits—perfect for toasting any occasion.



NON-ALCOHOLIC BEVERAGES

\$7 PER PERSON (select 3)

Iced/Hot Tea | Coffee | Juice (Apple/Orange)
Soda (reg/diet) | Fruit or Citrus Infused Water

BATCHED COCKTAILS

Inquire about current seasonal selection

OPEN BAR

BEER AND WINE

1 hour	\$15 per person
2 hour	\$25 per person
3 hour	\$35 per person
4 hour	\$45 per person

WELL SPIRITS

1 hour	\$20 per person
2 hour	\$30 per person
3 hour	\$40 per person
4 hour	\$50 per person

PREMIUM SPIRITS

1 hour	\$25 per person
2 hour	\$35 per person
3 hour	\$45 per person
4 hour	\$55 per person

CAMPUS BEER AND WINE CATERING

+\$150 permit and filing fee | Minimum 7 days notice

1 hour	\$15 per person
2 hour	\$25 per person
3 hour	\$35 per person
4 hour	\$45 per person



RENTALS AND OTHER SERVICES

We offer a wide range of rental and other services including, but not limited to:

Banquet Tables	Varies
Chairs	Varies
Table Linen	Varies
Cocktail Table + Linen	\$20 each
PA System + Bluetooth	\$50
Floral	As quoted
Security	As quoted





POLICIES

MINIMUM GUARANTEE

Depending on the season and day of the week, there may be a minimum spend guarantee for booking. The food and beverage minimum charge must be met in full during the time of the event and cannot be carried over. If the minimum is not met, the remaining balance will be charged as a room fee.

GUEST COUNT GUARANTEE

Final guest count must be confirmed no less than 72 hours prior to the start of the event. Once confirmed, the final guest count can only increase but not decrease. The guaranteed guest count plus any additional attendees will be used to calculate the final bill.

MENU SELECTION AND PRICING

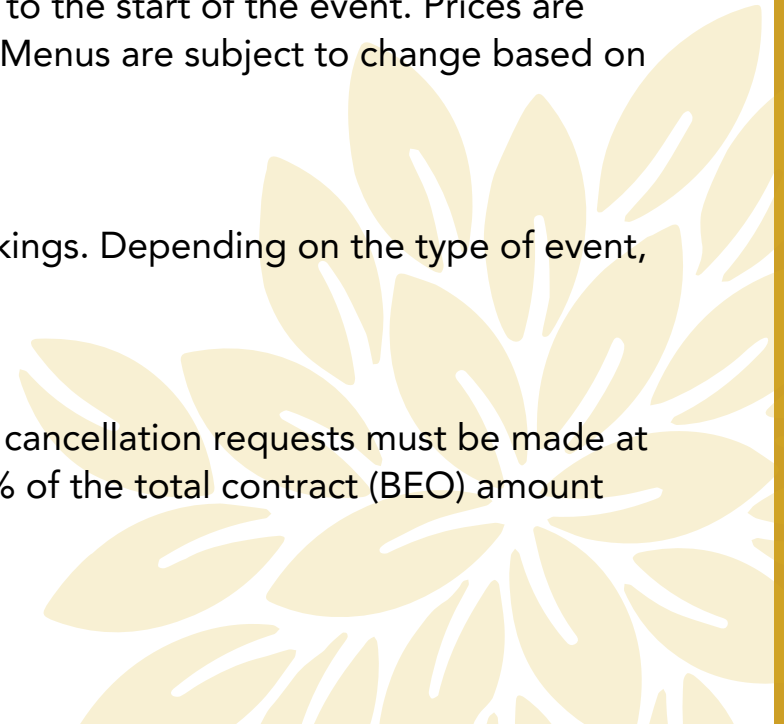
Final food and beverage menu selection must be confirmed and received no later than 7 days prior to the start of the event. Changes can be made no less than 72 hours prior to the start of the event. Prices are guaranteed for up to 90 days after the agreement has been signed. Menus are subject to change based on product availability and seasonality.

DEPOSIT

A completed credit card authorization is required to confirm all bookings. Depending on the type of event, up to 50% deposit may be necessary.

CANCELLATION

Credit card pre-authorization is required upon contract signing, and cancellation requests must be made at least 72 hours before the event start; otherwise, a penalty fee of 25% of the total contract (BEO) amount will be assessed.





POLICIES

SERVICE CHARGE AND SALES TAX

A 20% service charge plus applicable local and state tax will be added to the final subtotal for food, beverage, and rentals. Note that mandatory service charge is taxable under California state law and will be distributed directly to our team members.

OUTSIDE FOOD AND BEVERAGE

Our policy does not allow for outside food or beverages. Violation may result in service and/or clean up charge assessed on the final bill.

CORKAGE AND CAKE FEE

\$15 per 750ml bottle with a maximum limit of 1 bottle per every 10 guests. Beer and liquor are not allowed. Outside desserts are subject to \$2 charge per guest.

CONFERENCE ROOM BOOKING FEE

Standard allotment for conference room bookings is 4 hours, with the possibility of extension upon request and subject to availability. A nonrefundable room fee of \$100 for meetings and \$200 for meetings with dining options is required. Please note that these fees are strictly for booking purposes and cannot be used as credits for dining or other services.

DECORATIONS

All decorations must meet Fire Department regulations and cannot be flammable. Advance notice is required to schedule time for decorations. Our team can also assist with set up for a fee. Client is responsible for clearing all decorations after the event, otherwise a clean up fee will be assessed.

DAMAGE

The contracted client is responsible for the conduct of their guests and agrees to pay all damages arising from the occupancy or use of the facilities by the client and client's contractors, guests and any person(s) present at the function. Payment for damages shall be due immediately upon receipt of the restaurant invoice.