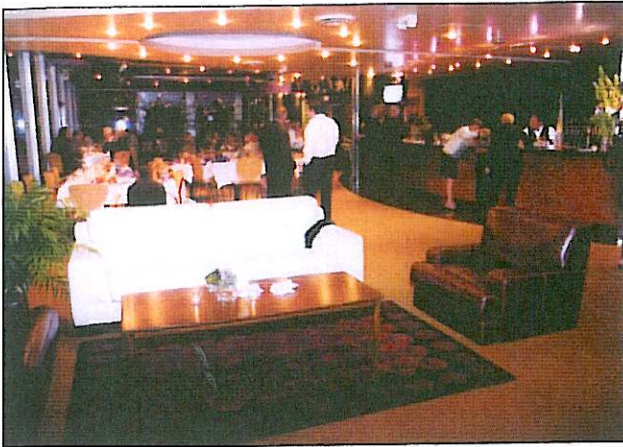


## Los Angeles Center Studios

Photos courtesy of Los Angeles Center Studios



A party or meal at Los Angeles Center Studios combines all the glamour and glitz of Hollywood, but in Downtown's backyard. The magnificent Tower Building completed in 1958 features classic elements of vintage Modernism such as black terrazzo floors, glass (bulletproof on the top executive floor used for filming) and aluminum walls. The architectural gem has been restored to its original state. All the executive amenities of the time went into this powerhouse; the sleek executive conference room upstairs has been featured in numerous films and TV shows.

The low-slung, modern commissary is fit for any studio mogul. Remarkable daytime views of the lush outdoor garden and city skyline across the way are relaxing by day and stunning by night. Custom design elements and lighting futuristically transform the cafe and intimate patios into elegant areas for pre-screening cocktail parties and sit-down dinners.

The cafe menu features full breakfast and lunch with daily specials. Freshly prepared grilled and deli sandwiches, a build-your-own salad bar, panini and pizza, homemade soup and guest sushi chefs make for a delightful dining experience. The skillful staff handles every catering need with aplomb, including cast and crews and special events. "Flix at Six" packages include a private reception and entertainment for 175 to 400 guests. A two-hour reception with tempting theme menus and a full open bar in Flix Cafe can be followed by entertainment of your choice in a 400-seat theater.

A reception with imported and domestic cheese served with assorted crackers also features seasonal fresh and dried fruits, fresh and grilled vegetable crudites served with herb dip, grilled pita chips and smoked chipotle hummus and chicken quesadillas with salsa and sour cream. The Italian antipasto display includes a quality Italian meat and cheese selection, grilled vegetables, olives, pepperoncini, marinated mushrooms and artichoke hearts. It is served with focaccia, extra virgin olive oil, balsamic vinegar and fresh ground pepper, along with petite

turkey garden veggie wraps and petite beef kebobs with dipping sauce. A dessert of seasonal fresh fruit, sponge cake and chocolate fondue rounds out the menu.

The Pacific Rim-themed evening menu is centered on a sushi buffet of California rolls, spicy ahi tuna rolls and vegetarian rolls. In addition there is a tantalizing selection of pan-fried pork potstickers with ginger dipping sauce, vegetable eggrolls with sweet and sour and hot mustard sauce, chicken satay with peanut

dipping sauce and hoisin beef skewers.

The Beaudry Building offers a variety of special event areas in addition to Flix Cafe. This site includes two intimate patios with unobstructed skyline views, a 400-seat theater and a private dining area. L.A. Center Studios state-of-the-art sound stages were recently home to the films *Semi Pro*, *Get Smart* and the hit TV shows "Mad Men," "Women's Murder Club" and "Numb3rs."

The six, 18,000-square-foot sound stages have silent air conditioning and high-tech amenities. Sound stages can be reserved for large events and



short-term projects. The 20-acre campus also offers a wide variety of enclosed city streets. The past party list reads like a who's who of the business and entertainment world: Sony PlayStation, General Motors, Maxim, AOL/Time Warner, Warner Music Group, NBA All-Star Party, Activision and Magic Johnson's Midsummer Night's Magic. Events have ranged from dinners for 100 guests to extravaganzas for 7,000 at this unique facility, where the gorgeous, 16-foot rotating door to the cafe alone is worth the visit. Guests are sure to remember their experience at Los Angeles Center Studios, whether it takes place on a sound stage or on the dramatic outdoor decks.

Flix Cafe is at Los Angeles Center Studios, 1201 W. Fifth St., (213) 534-2311 or lacenterstudios.com. Open weekdays for breakfast from 8:30-11 a.m. and lunch from 11:30 a.m.-2:30 p.m.

Cuisine: California/World Cuisine • Credit Cards: Visa, MC, Am Ex • Breakfast \$ Lunch \$ Dinner \$\$

## Café Metropol

Located in the heart of the Downtown Arts District and surrounded by industrial, brick-lined alleys covered in colorful street art, Café Metropol is a hip European eatery serving up breakfast, lunch, brunch (on weekends), dinner and a wonderful selection of imported and reasonably priced wines, beer and soju cocktails.

Celebrating its 10th year in Downtown, the restaurant and cafe has become a local favorite. Whichever of the two dining rooms you are sitting in, the revolving collection of art created by local artists hanging on the brick walls offers something new to look at and discuss.

The freshest gourmet imports from France, Italy, Norway and Germany fill the menu, taking on the forms of such favorites as creamy brie cheese, naturally cured prosciutto, and black forest ham. Organic vegetables and fresh baked breads round out the delights, and the combinations are bound to please.

For lunch, try the meat cannelloni "Alla Gastronomica," a thinly rolled pasta filled with roasted veal, prosciutto, mortadella, sauteed spinach and freshly grated cheeses in a bechamel tomato sauce. For dinner comfort yourself with a traditional Coq au Vin or treat yourself to truffled mac and cheese. Try the paired wine suggestions with each dish, and top off the meal with homemade tiramisu Coppa and a fresh espresso.

In addition the culinary delights, Café Metropol features live jazz every Friday and Saturday night, making it a perfect destination for Downtown dining and entertainment.

At 923 E. Third St., (213) 613-1537 or cafemetropol.com. Open Monday-Thursday, 8 a.m.-10 p.m., Friday 8 a.m.-11 p.m., Saturday 10 a.m.-11 p.m., and Sunday Brunch 10 a.m.-3 p.m.

Cuisine: European • All major credit cards accepted • \$\$



Photo courtesy of Café Metropol