

## **BREAKFAST**

### ***Continental***

Selection of Chilled Juices  
Sliced Fresh Fruit and Mixed Berries  
Assortment of Breakfast Breads and Pastries  
Coffee, Select Teas and Decaffeinated Coffee  
31

### ***Deluxe Continental***

Selection of Chilled Juices  
Sliced Fresh Fruit and Mixed Berries  
Assortment of Breakfast Breads and Pastries  
Bagels with Cream Cheese  
Irish Oats with Brown Sugar and Dried Blueberries  
Coffee, Select Teas and Decaffeinated Coffee  
35

### ***Premium Breakfast***

Selection of Chilled Juices  
Sliced Fresh Fruit and Mixed Berries  
Assortment of Breakfast Breads, Pastries, Bagels and Cream Cheese  
Scrambled Eggs with Herbs or Spinach and Cheese Frittata  
Homemade Breakfast Potatoes  
Choice of Apple Wood Smoked Bacon, Chicken Apple Sausage or Grilled Ham  
Coffee, Select Teas and Decaffeinated Coffee  
41

### ***Spa Breakfast***

Selection of Chilled Juices  
Sliced Fresh Fruit and Mixed Berries  
Selection of Tomato and Carrot Juices  
Breakfast Protein Bars  
Irish Oats with Golden Raisins and Dried Blueberries  
Egg White Scramble with Spinach, Mushrooms and Dried Tomatoes  
Turkey Bacon or Chicken Apple Sausage  
Coffee, Select Teas and Decaffeinated Coffee  
41

*All Buffets Require a Minimum of 20 Guests*

All Prices are Subject to a 20% Service Charge and Applicable Sales Tax

### ***Breakfast Upgrades***

Omelets and Eggs Station 11

Crepes Station 11

Belgian Waffle Station 11

\* \$150 Attendant Fee

Egg Sandwich on Brioche Roll: Canadian Bacon, Cheddar, Herb Aioli 8

Breakfast Burrito: Scrambled Egg, Cheddar, Pico de Gallo, Guacamole, Bacon 8

Sausage Egg and Cheese Biscuit 8

### ***Additional Refreshments***

Coffee, Decaffeinated Coffee and Tea 75 Per Gallon

\$15 per person for groups under 15 people

Assorted Sodas 5 Each

Mineral Waters 6 Each

Chilled Fruit Juice 60 Per Pitcher

### ***A La Carte Breakfast***

Assorted Yogurts 6

Assorted Dry Cereal 5

Irish Oats, Brown Sugar and Dried Blueberries 6

Bagels and Cream Cheese 6

House Smoked Salmon 15

Seasonal Fruit and Berries 12

Assorted Muffin 5

Assorted Breakfast Pastry 5

Fruit Skewers 5

Whole Fruit 4

## BRUNCH BUFFETS

### ***Santa Monica Brunch***

Selection of Chilled Juices

Sliced Seasonal Fruit and Mixed Berries

Assortment of Breakfast Breads and Pastries

Bagels with Cream Cheese

Smoked Salmon, Sliced Tomatoes, Onions and Capers

Scrambled Eggs with Herbs or Spinach and Cheese Frittata

French Toast with Citrus Marmalade and Glazed Berries

Choice of Apple Wood Smoked Bacon, Chicken Apple Sausage, Pork Sausage or Grilled Ham

Homemade Granola, Vanilla Yogurt

Coffee, Select Teas and Decaffeinated Coffee

53

### ***Venice Brunch***

Selection of Chilled Juices

Sliced Seasonal Fruit and Mixed Berries

Assortment of Breakfast Breads and Pastries

Egg White and Vegetable Scramble

Fruit Smoothies Made to Order

Penne Pasta with Crushed Tomatoes and Basil

Grilled Herb Crusted Chicken Breast, Sun Dried Tomato and Bread Salad

Lemon Butter Crust Tart and Kiwi Fruit Tarts

Coffee, Select Teas and Decaffeinated Coffee

57

### ***Malibu Brunch***

Selection of Chilled Juices

Sliced Seasonal Fruit and Mixed Berries

Assortment of Breakfast Breads and Pastries

Bagels with Cream Cheese, Smoked Salmon, Sliced Tomatoes, Onions and Capers

Eggs Benedict with Hollandaise or Crab Cake Benedict with Lemon Aioli

Country French Toast, Citrus Butter and Berry Compote

Roasted Chicken Cobb Salad with Balsamic Vinaigrette

Orecchiette Pasta with Gulf Prawns and Broccoli

Chefs Selection of Homemade Pastries and Cookies

Coffee, Select Teas and Decaffeinated Coffee

63

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## PLATED LUNCHEON

### ***First Course***

*Please Select One First Course to Compliment Your Luncheon Entrée*

Harvest Salad, Butter and Frisée Lettuce, Orchard Fruit, Candied Pecans, Crumbled Blue Cheese  
Caesar Salad, Crispy Romaine, Parmesan Croutons, Anchovy Dressing  
Shaved Ahi Tuna, Arugula, Extra Virgin Oil  
Dungeness Crab Cake, Italian Tartare Sauce, Wild Arugula  
Vine Ripened Tomatoes, Basil, Mozzarella, Olive Oil & Balsamic Vinaigrette  
Roma Tomato Soup  
Minestrone Soup, Tuscan Olive Oil

### ***Entrees***

Classic Chicken Cobb Salad, Chopped Egg and Blue Cheese 48  
Caesar Salad with Rosemary Grilled Chicken Breast 51  
Grilled Salmon, Vegetable Orzo, Pesto, Haricot Vert 52  
Roasted Halibut with Oven Dried Tomatoes, Olives and Fingerling Potatoes 57  
Seared Ahi Tuna Niçoise, Basil & Olive Oil 53  
Grilled Filet Mignon, Potato Gratin, Steamed Asparagus 65  
Garlic and Herbed Crusted Chicken Breast, Mushroom Risotto, Grilled Asparagus 49  
Braised Red Wine Short Ribs, Potato Puree and Parmesan, Grilled Asparagus 63  
Sweet Corn Ravioli, Porcini Mushrooms, Corn Cream Sauce 48  
Vegetarian Wellington 48  
Crispy Polenta, Portobello Mushroom, Roasted Peppers, Grilled Asparagus and Yellow Squash 48

### ***Desserts***

*Please Select One Dessert to Compliment Your Luncheon Entrée*

Vanilla Crème Brûlée, Mixed Berry Garnish  
Warm Chocolate Truffle Cake, Hazelnut Gelato, Chocolate Sauce  
Apple Tart Tatin, Vanilla Ice Cream, Caramel Sauce  
Trio of Seasonal Sorbets with Fresh Mint Garnish  
Seasonal Fruit Cobbler, Vanilla Bean Ice Cream

Lunch Includes Three Courses and is Served with Regular & Decaffeinated Coffees & Select Hot Teas

Please Note: Should you select multiple entrées, counts are required (3) days prior to the event and the higher priced entrée will prevail for all. Split menus/tablesides orders include a choice of (2) entrées. Tableside Orders are subject to an additional \$12.00 Per Person charge.

## LUNCH BUFFETS

### ***Lunch Buffet One***

*Please Select Three Salads and Three Sandwiches*

Caesar Salad Crisp Romaine, Parmesan Croutons, Anchovy Dressing  
Fusilli Pesto Salad, Tomato, Roasted Pepper, Bocconcini, Olives  
Greek Salad, Tomato, Cucumber, Beets, Black Olives, Aged Feta  
Fingerling Potato Salad, Fresh Herbs  
Baby Arugula, Pecorino, Pomegranate Vinegar, Walnuts  
Harvest Salad, Butter Lettuce, Frisée, Orchard Fruit, Candied Pecans, Blue Cheese  
Washington Apple Cole Slaw with Napa Cabbage, Red Onion

### ***Assorted Sandwiches***

Roast Beef, Red Onion, Horseradish  
Rotisserie Chicken Club  
Smoked Turkey and Gouda on Croissant  
Ham and Gruyere, Dijonaise  
Grilled Vegetable Wrap  
Albacore Tuna Salad on Wheat  
Pastrami, Cole Slaw, Swiss, Thousand Island on Grilled Rye  
Chicken Salad with Dill, Currants, Walnuts on Multi Grain  
Prosciutto, Mozzarella, Roasted Pepper, Vine Ripened Tomato and Basil on Mini Baguette

### ***Dessert***

Brownies, Almond and Fruit Bars  
Regular and Decaffeinated Coffee, Selected Hot Teas  
50

Upgrade to Filet Mignon Medallions 5  
Upgrade to Poached Salmon and Watercress 4

These Sandwiches are also available as a Boxed Lunch with Whole Fruit, Bottled Water, Cookie 45

Soups  
Add 7 per person

Seasonal Soup  
Winter: Beef Lentil with Root Vegetables  
Spring: Minestrone, Tuscan Olive Oil  
Summer: Roma Tomato Soup  
Fall: Butternut Squash Bisque

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### ***Lunch Buffet Two***

Grilled Asparagus Salad, Lemon, Parmesan, Arugula  
Feta Cheese Salad, Olives, Tomatoes, Cucumber and Peppers  
Fennel Spiced Chicken Breast, Lemon and Goat Cheese Risotto  
Roasted Seasonal Vegetables  
Grilled Sea Bass with Olive Tomato Relish  
Chef's selection of Mini Desserts and Pastries  
Regular and Decaffeinated Coffee, Selected Hot Teas  
56

### ***Lunch Buffet Three***

Caesar Salad, Crisp Romaine, Parmesan Croutons, Anchovy Dressing  
Arugula, Apples, Ricotta Salata, Aged Balsamic  
Mushroom Ravioli, with Herbs and Crumbled Goat's Cheese  
Roasted Rib Eye, Portobello Mushrooms  
Rosemary Roasted Potatoes  
Halibut with Cioppino Sauce  
Steamed Vegetables  
Chefs Selection of Mini Desserts and Pastries  
Regular and Decaffeinated Coffee, Selected Hot Teas  
62

### ***Beach Barbeque Buffet Luncheon***

Field Greens with Assorted Dressings  
Penne Pasta with Grilled Vegetables  
Homemade Chili, Sour Cream, Chives and Shredded Cheese  
Cole Slaw  
Corn on the Cob  
Seasonal Home Fried Potatoes  
Sliced Fresh Fruit  
Corn Bread, Biscuits and Breads

#### ***On the Grill:***

Hamburgers, Cheeseburgers and Hot Dogs  
BBQ Chicken Breast  
With BBQ Sauce or Simply Grilled with Salt and Pepper  
Chef's Selection Desserts  
Regular or Decaffeinated Coffee, Selected Hot Teas  
69

*Chef Attendant Fee of \$150.00 Will Apply*

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### ***Spa Lunch Buffet***

Snapper Cooked "Sous Vide", Lemon and Olives  
Asparagus with Avocado and Citrus  
Endive, Watercress and Radicchio Salad with Aged Balsamic  
Strawberry Mousse and Pistachio Biscotti

65

### ***Pacific Edge***

Mixed Greens with BBQ Chicken, Bean Sprouts and Pineapple, Soy Ginger Vinaigrette  
Chinese Chicken Salad  
Seasonal Tropical Fruit Display to Include Pineapple, Kiwi, Mango, Papaya and Lychees  
Salmon Teriyaki  
Stir-Fried Orange & Garlic Chicken  
Vegetable Fried Rice  
Stir-Fried Asian Vegetable Medley  
Assortment of Breads and Rolls  
Almond Cookies, Fortune Cookies and Dessert Bars  
Regular and Decaffeinated Coffee, Selected Hot Teas

60

### ***French Quarter***

Limestone Lettuce Salad with Caramelized Pecans, Maytag Blue Cheese & Shallot Vinaigrette  
Fresh Fruit Salad  
Cajun Chicken and Shrimp Pasta  
Sautéed Green Beans with Bacon and Pearl Onions  
Confetti Couscous  
Jalapeno Corn Bread  
Tiramisu with Kahlua Chocolate Sauce  
Regular and Decaffeinated Coffee, Selected Hot Teas

63

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### ***Mediterranean***

Greek Salad with Romaine Lettuce, Tomato Wedges, Sliced Cucumber, Kalamata Olives, Feta Cheese & Mediterranean Vinaigrette  
Seafood Pasta Salad with Scallops, Shrimp, Crab, Roasted Pepper Strips and Fusilli Pasta with Citrus Vinaigrette  
Fresh Fruit Salad  
Grilled Chicken Breast, Madeira and Mushroom Sauce  
Pacific Snapper with Pesto Lemon Sauce  
Fettuccini with Portobello Mushrooms, Oven-Dried Tomatoes, Garlic & Basil  
Creamed Spinach  
Parsley Potato  
Canoli and Tiramisu  
Regular and Decaffeinated Coffee, Selected Hot Teas  
65

### ***Border South***

Mixed Greens with California Citrus and Jicama, Honey Cumin Lime Vinaigrette  
Chipotle Caesar Salad with Garlic Croutons  
Chicken Breast Quesadillas, Tomatillo Sauce  
Chicken Cheese Enchiladas, Ranchero Sauce  
Taco Bar with Carne Asada, Shredded Cheese, Chopped Tomatoes, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Pico de Gallo & Chopped Cilantro  
Corn and Flour Tortillas  
Beans and Rice  
Key Lime Tart  
Regular and Decaffeinated Coffee, Selected Hot Teas  
63

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### ***A La Carte Afternoon Break***

Chicken Quesadilla 13  
Guacamole, Pico de Gallo, Corn Chips 13  
Whole Seasonal Fruit and Mixed Nuts 14  
Assorted Ice Cream and Frozen Fruit Bars 12  
Crudit  of Farmer’s Market Vegetables, Anchovy Aioli, Bleu Cheese, Ranch 13  
Assorted Freshly Baked Cookies, Brownies or Fruit Squares 59 Per Dozen  
Yogurt Parfait 6  
Candy Bars 6  
Truffle Herb Popcorn 9  
Chocolate Dipped Strawberries 8  
Biscotti 5  
Fruit Skewers 6  
Assorted Granola Bars 5

### ***Refresh Break***

Energy Drinks, Coffee Drinks  
Whole Fruit, Protein Bars, Melon Sticks  
22

### ***Chocolate Break***

Assorted Candy Bars  
Chocolate Dipped Marshmallows, Pretzels, Dried Fruits  
Brownies, Cookies  
23

### ***Energy Break***

Strawberry Banana Smoothie  
Mixed Berry Smoothie  
Assorted Energy Drinks  
Whole Seasonal Fruit  
Assorted Energy Bars  
24

### ***Spa Break***

Farmer’s Market Crudit   
Seasonal Fruit Brochettes  
Selection of Hot and Cold Teas  
22

***Sundae Bar***

Neapolitan, Vanilla Bean and Espresso Ice Creams, Mango Sorbet with Hot Fudge, Caramel and Strawberry toppings, Sprinkles, Gummi Bears, Waffle & Sugar Cones, Reeses Pieces, Crushed Oreos, Whipped Cream, Cherries and Crushed Nuts

20

***Ice Cream Cart***

Drumsticks, Popsicles, Rocket Pops, Ice Cream Sandwiches, Otter Pops Frozen Chocolate Bananas, Fudgsicles & Creamsicles

18

## RECEPTION HORS D'OEUVRES

### *Cold Items*

Smoked Salmon on Potato Pancake, Sour Cream  
Insalada Caprese Skewer, Olive Oil, Basil  
Bruschetta–Tomato, Pesto, Aged Goat’s Cheese  
Crostini with Roasted Peppers, Garlic and Ricotta  
Lobster and Avocado Crostini  
Garlic Pita Crisp with Hummus and Tapenade  
Tuna Tartar, Wasabi Sprouts  
Lobster Roll Sliders  
Spicy Tuna Roll with Sweet Soy  
Seared Beef and Gorgonzola Crostini  
Fig and Fresh Ricotta Crostini  
Watermelon and Goat Cheese Skewer  
Rock Shrimp Ceviche with Cilantro, Citrus Segments

### *Hot Items*

Portobello Steak Fries, Roasted Garlic–Balsamic Aioli  
Thai Marinated Shrimp Skewers, Peanut Sauce  
Teriyaki Beef Skewer, Grilled Scallions  
Chicken Sate with Thai Peanut Sauce  
Roasted Lamb Chops with Herbs and Mustard  
Chorizo and Monterey Jack Cheese Empanada  
Crab Cake, Tarragon Tartare  
Mini Cheese Burger, Tomato, Pickle  
Brie and Pear Quesadilla  
Lobster Quesadilla Roll with Monterey Jack Cheese and Avocado  
Pigs in a Blanket  
Beef Wellington with Bordelaise  
Mini Croque Monsieur  
Truffle Risotto Balls  
Mini Cuban Sandwich  
Crispy Korean Short Rib Spring Roll with Chile Aioli  
Pulled Pork Slider with Cole Slaw and Cheddar  
Chicken Pot Sticker with Hoisin Sauce

Selection of 5 Pieces Per Person 30

Selection of 8 Pieces Per Person 48

Selection of 12 Pieces Per Person 70

## RECEPTION STATIONS

### *Seafood*

East Coast Oysters 5

West Coast Oysters 5

Poached Mexican White Prawns 6

Alaskan Crab Legs 11

Maine Lobster Medallions 11

Cherrystone Clams 4

Littleneck Clams 4

Poached Marinated Mussels 4

*\*All Seafood Items are Individually Priced Per Piece\**

Dungeness Crab Meat MP per pound

Lump Crab Meat MP per pound

### *Sushi and Sashimi*

Ahi 6

Yellowtail 6

White Shrimp 6

Halibut 6

Octopus 6

Salmon 6

Toro 18

Snapper 6

Eel 5

California Roll 5

Vegetable Roll 4

Spicy Tuna Roll 5

Ginger, Wasabi and Soy

*\*All Sushi Items are individually Priced Per Piece\**

*Sushi Chef Attendant 400 Per Station*

### *Colorful Crudités*

Baby Carrots – Red, Yellow, Orange

Red and Yellow Pear Tomatoes

Heirloom Radishes, Purple Cauliflower

Cauliflower, Broccoli Romanesco

Multi Colored Peppers, Celery

Endive, Asparagus

Dipping sauces:

Blue Cheese, Herb Ranch, Anchovy Aioli

13

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## ***Cheese Selections***

### ***Level One***

Pt. Reyes Blue, Gruyere, Brie  
Tillamook Cheddar, Havarti, Fresh Goat's Cheese  
Crackers, Baguette, Seasonal Fruit  
13

### ***Level Two***

Rogue Smoky Blue, Aged Amish Cheddar  
Taleggio, Pecorino Toscana, Comté, Manchego  
Crackers, Baguette, Nuts, Seasonal and Dried Fruits  
23

### ***Salad***

Caesar Salad, Crispy Romaine, Parmesan Croutons, Anchovy Dressing  
Harvest Salad, Butter and Frisée Lettuce, Orchard Fruit, Candied Pecans, Blue Cheese  
Arugula, Apples, Ricotta Salata and Aged Balsamic  
Little Gem Lettuce, Smokey Blue Cheese, Red Wine Vinaigrette  
14

### ***Pizzetta***

#### *Selection of Three*

Asparagus, Taleggio, Truffle Oil  
Margherita with Fresh Mozzarella and Basil  
Sausage, Pepper and Roasted Onion  
Salume, Olive, Fontina  
Wild Mushroom, Thyme, Sun Dried Tomato  
15

### ***Pasta***

Rigatoni Bolognese  
Penne, San Marzano Tomatoes, Basil  
Garganelli, Peas, Pancetta and Parmesan  
Farfalle, Tomato Basil, Zucchini, Squash, Red Pepper  
Goat's Cheese Ravioli with Asparagus and Fennel  
Gnocchi with Crumbled Italian Sausage, Tomato Basil Cream  
Mushroom Agnolotti, Chives

Select Two 15

Select Three 19

Select Four 23

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## ***Carving***

Beef Tenderloin  
Yukon Gold Pomme Puree with Tobacco Onions  
Bordelaise  
27

Thyme Roasted Turkey  
Herb and Dried Fruit Stuffing  
Turkey Jus  
Cranberry Compote  
16

Honey Glazed Ham  
Sweet Potato Hash  
House Made Mustard  
16

## ***Sliders***

*Selection of Three*  
Beef: Gruyere, Caramelized Onion, Arugula, Thousand Island  
Chicken: Cheddar, Lettuce, Tomato, Onion, Garlic Aioli  
Veggie: Cheddar Cheese, Avocado  
Pulled Pork: Cheddar, Cole Slaw  
Crab Cake: Crispy Lettuce, Remoulade  
17

## ***Mac and Cheese***

*Selection of Three*  
Traditional  
Sharp Cheddar with Bacon  
Fontina with Rock Shrimp  
Gruyère with Black Truffle  
Smoked Mozzarella, Pecorino with Chicken and Corn  
19

## ***Dessert***

Mini Vanilla Crème Brûlée  
Assorted Homemade Cookies  
Mini Fruit Cobbler  
Eclairs and French Pastries  
Chocolate Covered Strawberries  
Mini Fruit Tarts  
Double Chocolate Brownies  
Coffee and Tea  
28

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## **PLATED DINNER**

*Dinner consists of Four Courses: Selection of One Appetizer or Soup, One Salad and One Dessert to Compliment Your Entrée Selection*

### ***Appetizers***

Dungeness Crab Cake, Italian Tartare Sauce, Crunchy Lettuce  
Wild Mushroom Agnolotti, Herbs and Crumbled Goat's Cheese  
Shaved Tuna, Sicilian Olive Oil, Lemon and Arugula  
Parmesan Risotto, Wild Mushroom Sauce

### ***Seasonal Soup***

Winter: Beef Lentil with Root Vegetables  
Spring: Minestrone, Tuscan Olive Oil  
Summer: Roma Tomato Soup  
Fall: Butternut Squash Bisque

### ***Salads***

Caesar Salad, Crispy Romaine, Parmesan Croutons, Anchovy Dressing  
Baby Spinach, Goat Cheese, Red Onion, Toasted Hazelnut, Red Wine Vinaigrette  
Harvest Salad, Butter and Frisée Lettuce, Orchard Fruit, Candied Pecans, Blue Cheese  
Arugula, Apples, Ricotta Salata and Aged Balsamic  
Roasted Red & Yellow Beets, Lemon and Goat's Cheese  
Mozzarella di Buffa, Roasted Cherry Tomatoes, Pesto

### ***Entrees***

Grilled Scottish Salmon, English Pea Risotto, Pea Leaves 77  
Roasted Halibut with Green Beans, Tomato Confit, Olives and Fingerling Potatoes 80  
Tai Snapper with Italian Olives, Lemon Zest and Steamed Asparagus 77  
Grilled Garlic & Herb Crusted Chicken Breast, Roasted Seasonal Vegetables, Potato Gratin 75  
Roasted Chicken Breast, Brussels Sprout Leaves, Wild Mushrooms, Tomato Confit, Gnocchi 75  
Miso Glazed Black Cod with Bok Choy, Shitake, Green Onion, Lotus Root Chip 80  
Braised Red Wine Short Ribs, Potato Puree and Parmesan Grilled Asparagus 87  
Grilled Filet Mignon, Parmesan Potato Puree, Steamed Asparagus 90  
Duet of Ahi Tuna and Grilled Filet Mignon, Garlic Risotto, Wild Mushrooms, Aged Soy 100  
Duet of Lobster Tail & Filet Mignon, Yukon Gold Mashed Potatoes, French Green Beans 104  
Duet of Lobster Tail & Braised Short Ribs, Parmesan Polenta, Grilled Asparagus 100  
Rosemary Roasted Rack of Lamb, Classic Ratatouille, Potato Lyonnaise, Mint Lamb Jus 95  
Vegetarian Wellington 75  
Crispy Polenta, Portobello Mushrooms, Grilled Asparagus, Roasted Peppers & Yellow Squash 75

***Dessert Selection***

Mini Vanilla Crème Brûlée, Mixed Berry Garnish

Warm Chocolate Truffle Cake, Hazelnut Gelato, Chocolate Sauce

Apple Tart Tatin, Vanilla Ice Cream, Caramel Sauce

Trio of Seasonal Sorbet with Fresh Mint Garnish

Seasonal Fruit Cobbler, Vanilla Bean Ice Cream

Dinner Includes Regular, Decaffeinated Coffee & Select Hot Teas

Please Note: Should you select multiple entrees (two maximum), counts and required (3) days prior to the event and the higher priced entrée will prevail for all. Split menus/tableside orders include a choice of (2) entrees.

Tableside orders are subject to a \$12.00 Per Person Up charge.

## DINNER BUFFET

### ***Buffet 1***

Hearts of Romaine Salad with Caesar Dressing, Croutons and Shaved Parmesan  
Charcuterie Platter with Cured Meats, Artisan Cheeses, Marinated Olives  
Tuscan Bread Salad with Vine Ripened Tomato, Roasted Pepper, Olive, Arugula, Ciabatta Crouton, Balsamic, Extra Virgin Olive Oil  
Port Braised Short Ribs with Yukon Gold Mashed Pomme Puree and Crisp Onions  
Pan Seared Salmon with Chardonnay Sauce, Green Asparagus and Caramelized Red Onion  
Rigatoni with Fresh Ricotta, Fresh Mozzarella, Italian Sausage and Pomodoro  
Assorted Cupcakes, Brownies and Tarts  
82

### ***Buffet 2***

Bloomsdale Spinach Salad with Diced Pancetta, Oven Roasted Tomato, Red Onion, Egg  
German Potato Salad  
Farmhouse Cheese Platter with Dried Fruits and Walnuts  
New York Strip with Bordelaise, Herb Roasted Fingerling Potato  
Wild Mushroom, Asparagus and Thyme Risotto  
Mini Chocolate Mousse Cake and Lemon Cheesecake  
74

### ***Buffet 3***

Chopped Chinese Salad with Crisp Won Ton, Red Cabbage, Romaine, Black and White Sesame Seeds, Thai Basil, Red Onion, Peanut Dressing  
Vegetable Spring Rolls with Thai Basil, Spicy Peanut Dipping Sauce  
Tuna Tataki Platter with Sweet Soy, Frisee, Daikon, Pickled Ginger, Green Onion, Wasabi Ailoi  
Vegetable Stir Fried Noodles  
Asian BBQ Chicken with Chinese Broccoli  
Miso Glazed Black Cod with Bok Choy, Shitake and Lemongrass Ginger Broth  
Fortune Cookies, Mango Pudding  
79

### ***Buffet 4***

Frisee and Watercress with Fine Herbs, Lardon, Brioche Croutons and Champagne Vinaigrette  
Scottish Smoked Salmon Platter with Traditional Accompaniments  
Roasted Beet and Goat Cheese with Walnuts and Greens  
Sliced Veal Loin with Cracked Peppercorn Sauce, Yukon Gold & Roasted Cippolini  
Seared Sea Bass with Ratatouille, Tarragon Beurre Blanc  
Thyme Scented Roasted Root Vegetables  
Assorted Cupcakes, Brownies and Tarts  
89

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***Beach Barbeque Buffet Dinner***

Seafood Gazpacho with Charred Shrimp

Field Greens with Assorted Dressings

Cole Slaw

Corn on the Cob, Chipotle Lime Butter

Warm German Potato Salad

Baked Potatoes

Watermelon, Avocado, Hearts of Palm Salad

Corn Bread, Biscuits and Breads

Grilled Tri Tip with Tarragon Butter

Polish Kielbasa Sausage with Caramelized Onions and Mushrooms

BBQ Chicken Breast with BBQ sauce or Simply Grilled with Salt and Pepper

Chefs Dessert Selection

*Chef Attendant fee of \$150.00 will apply*

Regular or Decaffeinated Coffee, Selected Hot Teas

90

*Grill Upgrades*

Filet Mignon or Swordfish 101

Lobster 111

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### ***Traditional Clam Bake Buffet***

Assorted Pacific Northwest Oysters on the Half Shell

Jumbo Shrimp Cocktail

King Crab Legs

Little Neck Clams

Steamed Maine Lobster served with Drawn Butter

Maryland Crab Cocktail with Avocado, Lime and Cilantro

Sauces and Condiments

Cocktail Sauce

Mignonette Sauce

Marie Rose

Papaya Relish

Salads

Picnic Potato Salad

Cole Slaw

Field Greens with Buttermilk Dressing

Hot Buffet

New England Clam Chowder

Roasted Corn in the Husk

Seasonal Home Fried Potatoes

Roasted Rib of Beef with Sautéed Mushrooms

Hot Smoked Salmon with Creamed Spinach

Corn Bread and Biscuits

Desserts

Seasonal Fruit Crisps, Pies and Cobblers

Baked Apples and Ice Cream

105

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## BAR ARRANGEMENTS

### HOST BAR SELECTIONS

- Host Bar prices are charged per drink and are subject to service charge and state sales tax -
- One bartender per (75) guests at \$150.00 bartender fee per bartender -

#### PREMIUM LIQUOR BAR

<i>Premium Liquor</i>	\$10.00
<i>Cordials and Liqueurs</i>	\$13.00
<i>Domestic Beer</i>	\$7.00
<i>Imported Beer</i>	\$8.00
<i>Soft Drinks</i>	\$5.00
<i>Juices &amp; Mineral Waters</i>	\$6.00

#### DELUXE BRAND BAR

<i>Deluxe Liquor</i>	\$12.00
<i>Cordials and Liqueurs</i>	\$13.00
<i>Domestic Beer</i>	\$7.00
<i>Imported Beer</i>	\$8.00
<i>Soft Drinks</i>	\$5.00
<i>Juices &amp; Mineral Waters</i>	\$6.00

\* Please choose your preferred Wine and Champagne by the bottle from our attached selection.\*

### CASH BAR SELECTIONS

- Cash Bar prices are charged per drink and include state sales tax -
- One bartender per (75) guests with a \$175.00 bartender fee per bartender -

#### PREMIUM LIQUOR BAR

<i>Premium Liquor</i>	\$11.00
<i>Cordials and Liqueurs</i>	\$14.00
<i>Domestic Beer</i>	\$8.00
<i>Imported Beer</i>	\$9.00
<i>California Wine</i>	\$13.50
<i>California Sparkling Wine</i>	\$14.50
<i>Soft Drinks</i>	\$6.00
<i>Juices &amp; Mineral Waters</i>	\$7.00

#### DELUXE BRAND BAR

<i>Deluxe Liquor</i>	\$13.00
<i>Cordials and Liqueurs</i>	\$14.00
<i>Domestic Beer</i>	\$8.00
<i>Imported Beer</i>	\$9.00
<i>California Wine</i>	\$13.50
<i>California Sparkling Wine</i>	\$14.50
<i>Soft Drinks</i>	\$6.00
<i>Juices &amp; Mineral Waters</i>	\$7.00

#### Premium Liquor

*Stoli Vodka, Bombay Gin, Bacardi Rum, El Jimador Tequila, Jack Daniels Whiskey,  
Buffalo Trace Bourbon, Dewars Scotch*

#### Deluxe Liquor

*Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Dark Rum, Herradura Blanco Tequila, Crown Royal,  
Woodford Reserve Bourbon, Johnnie Walker Black*

#### Cordials and Liqueurs

*Amaretto, Bailey's, Grand Marnier, Kahlua, Sambuca, Midori*

#### Domestic Beer

*Budweiser, Samuel Adams, Miller Light*

#### Imported Beer

*Heineken, Amstel Light, Corona, Becks Non Alcoholic*

### HOST BAR PACKAGES

- Host Bar Packages are priced per person and are subject to service charge and state sales tax-
- Bar Packages do not include tableside wine service during Luncheon or Dinner-

#### PREMIUM LIQUOR BAR

<i>First Hour</i>	\$20.00
<i>Each Additional Hour</i>	\$11.00

#### DELUXE BRAND BAR

<i>First Hour</i>	\$24.00
<i>Each Additional Hour</i>	\$14.00

#### SOFT BAR PACKAGE

*Imported and Domestic Beer, House Wine, Soft Drinks, Waters and Juices*

<i>First Hour</i>	\$16.00
<i>Each Additional Hour</i>	\$8.00

## Wine List

### Champagne / Sparkling Wine

Piper Sonoma, Sonoma County, CA	\$48
Prosecco, Cantine Riondo	\$51
Brut NV Champagne, Piper Heidsieck	\$78
Brut NV Champagne, Veuve Clicquot "Yellow Label"	\$93

### Italian White Varietals

Pinot Grigio, Trentino, Tiefenbrunner	\$48
Pinot Grigio, Trentino, Simboli	\$55

### Loire Valley Varietals / Sauvignon Blanc

Sauvignon Blanc, Napa Valley, Oberon	\$48
Sauvignon Blanc, Napa Valley, Honig "Reserve"	\$59
Sauvignon Blanc, Napa Valley, Chalk Hill	\$72

### White Burgundy Varietals / Chardonnay

Chardonnay, California, One Hope	\$48
Chardonnay, Russian River, Paul Hobbs "Crossbarn"	\$59
Chardonnay, Napa Valley, Cakebread	\$93

### Rose

Syrah Blend, Monterey County, F. Coppola "Sofia"	\$48
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### Burgundy Red Varietals / Pinot Noir

Pinot Noir, Alexander Valley, Woodstock Collection	\$49
Pinot Noir, Sonoma Coast, Meiomi "Belle Glos"	\$57
Pinot Noir, Santa Lucia Highlands, Talbot	\$65

### Red Bordeaux Varietals

Merlot, Napa Valley, Oberon	\$48
Cabernet Sauvignon, Napa Valley, First Press	\$48
Cabernet Sauvignon, Paso Robles, CA Ancient Peaks	\$64
Cabernet Sauvignon, Napa Valley, Fisher "Unity"	\$78
Cabernet Sauvignon, Napa Valley, Joseph Phelps	\$85

### Zinfandel

Zinfandel, Napa Valley, Frank Family	\$59
Zinfandel, Napa Valley, Orin Swift "The Prisoner"	\$72

## BANQUETS

Chef Attendant	150.00
Bartender Fee	150.00
Coat Check Attendant	150.00
Valet Parking	14.00 per car
Space Heaters	60.00
Chivari Chairs (Hotel Casa Del Mar Only)	6.00

## AUDIO VISUAL

In House Audio Visual Equipment Available Upon Request

## CEREMONY FEES

<b>SHUTTERS ON THE BEACH**</b>	2,500.00
<b>HOTEL CASA DEL MAR**</b>	2,000.00

**\*\*Shutters on the Beach and Hotel Casa Del Mar require all guests have a Wedding Planner/Coordinator\*\***

## WEDDING CAKES

Select from our preferred bakeries:

Cake Divas	310-248-CAKE
Epicurean Umbrella	323-350-0953
Vanilla Bake Shop	310-458-6644
Fantasy Frostings	626-799-2900

Includes Cake Cutting Fee	15.00per person
Cake Cutting Fee (Using Own Bakery)	7.00per person

## BAR/BAT MITZVAH

Security is required	300.00
One officer per 15 Children	per officer

\* All prices are subject to a 20% service charge and sales tax

\* A surcharge of \$5.00 per guest will apply for groups under 20 guests for lunch and dinner buffets



## Required Resources

Terri Castillo, Bellissimo Events	323-722-6221
Kelley Lee Gin, Picture Perfect Events	626-893-1054
Wayne Gurnick, Moments by Wayne	818-715-9063
Maryam Forutan, Delicate Details	866-830-3203
Lisa Gorjestani, Details Event Planning	310-476-8188
Julie Pryor, Pryor Events by Julie Pryor	310-478-1767
Annette Garcia Kerslake, Simply Natural Events	310-498-7995
Stephanie Grace, Stephanie Grace Designs, Inc.	310-458-6010
Linda Howard, Sensational Celebrations	310-472-5848
Katie Kitchen / Allyson Levine, Bob Gail Productions	310-202-5200
Alicia Townsend / Carrie Chen, Details Details	949-600-8881
Debra Parr, Amazing Grace	310-453-8494
Mary Dann, Mary Dann Wedding & Party Coordinators	310-372-4320
Christine Zohrabians, Fancy That!	818-621-3508

*\* Please note that our hotels require a professional wedding planner, if you do not choose to engage someone for full service, you must select one of the planners above for day of coordination \**

## Recommended Resources

### Florists:

The Hidden Garden	310-575-6600
Maggie Jensen Floral Designs	310-595-5227
Luna Gardens	310-281-2565
CJ Matsumoto & Sons	323-733-6046
The Empty Vase	310-278-1988
Mille Fiori	310-837-7800

### Bakeries

Cake Divas	310-248-CAKE (2253)
Epicurean Umbrella	323-350-0953
Vanilla Bake Shop	310-458-6644
Fantasy Frostings	626-799-2900

### Photographers:

Tracey Landworth Photography	310-839-8866
David Michael Photography	310-394-1555
Debra Gerson Photography	310-289-1171
Next Exit Photography	310-474-7871
Megan Stark Photography & Design	323-874-2073
C.A. Productions- Videographer	310-450-9025
Justin Fone- Videographer	310-903-8755

**Entertainment:**

DeBois Productions	310-860-9370
Karla Ross Productions	818-992-1900
West Coast Music	310-278-6848
City Connection	818-884-1600
VOX DJ's	310-372-2222
Bob Gail Special Events	310-202-5200
Scott Soluk Music, DJ	818-850-1492

**Custom Linen, Chair Rentals & Décor:**

Rivire Works Inc.	323-985-4229
Resource One	818-343-3451
WildFlower	310-360-9899
BBJ	310-204-0363
La Tavola	310-286-1333
Luna Party Rentals	310-927-1062
AC Chair Covers Inc.	310-548-3640

**Transportation:**

Wilshire Limousine	310-846-5147
Exclusive Sedan Service	800-400-7332

**Ceremony Officials:**

Bel Air Wedding Ceremonies	310-475-5978
The Clergy Network	714-970-8839
Rabbi Barry Tuchman	818-522-1400
Rabbi Jay Levy	310-475-7000
Rabbi Lynne Kern	818-625-6105
Rev. Barbara Laughraj	818-225-8044
Officiant Chris Robinson	562-547-3255
Officiant Alan Katz	855-WED-VOWS

**Invitations/Accessories:**

Paper Door	818-841-4913
Black Ink	310-573-9905

**Lighting:**

Images	310-641-2500
The Lighter Side	310-420-6088
G2 Audio & Lighting	818-388-8275
Jaslink System Rentals	310-260-8671
SOS Entertainment	661-424-1767

**Hair and Make-Up:**

Lips and Locks, Sheree Pouls	310-301-8086
Make Up Therapy, Tara Dowburd-Luftman	310-709-6585
Beautiful Outlook, Melissa McNamara	310-743-7532
Hello Doll Make Up, Jennifer Shelton	310-467-7493

# Shutters on the Beach and Hotel Casa Del Mar

## General Planning Information

### Vendor Load In-Load Out

Please be advised all vendors that will be setting up for events at Shutters on the Beach and Hotel Casa Del Mar must use the loading dock for loading in and loading out. No equipment will be permitted to come through the main entrance of the hotels. All equipment must also be removed from the hotels at the conclusion of the event, unless prior approval/arrangements have been made with your Catering or Conference Services Manager. Load In/Out as follows:

**Shutters on the Beach:** Loading dock is located on Appian Way

**Hotel Casa Del Mar:** Loading dock is located on Ocean Way just past valet parking entrance. No loading/unloading is permitted from the ballroom via the boardwalk/beach.

### Food and Beverage

No food or beverage will be permitted to be brought into the hotel from an outside source. All food and beverage consumed for your event must be purchased from the hotel, with the exception of wedding cakes.

### Multiple Entrée Selections

The hotel will allow up to three selections for your entrée with exact counts 72 business hours prior to your event. The higher price of the three will prevail. Table-side orders are available, up to two selections, with a \$12.00 per person up charge of the higher priced menu.

### Guarantees

Your final guaranteed attendance for your event is due to the Catering/Conference Services office 72 *business hours* prior to your event. The final guarantee is based on what you will be billed upon unless additional people arrive the day of.

### Parcels/Packages

All materials being shipped to the hotels prior to the event must include the following information: Clients name and event name, Catering/Conference Services Manager's name, hotel name and address. Packages being sent back upon conclusion must be packaged by meeting or event planner and addressed with labels and billing information.

### Service Charge and Sales Tax

A 20% service charge will be added to all food, beverage and audio visual equipment charges, along with 9.25% California state sales tax. All other charges are subject to California state sales tax of 9.25%, with the exception of valet parking.

## **Parking**

Valet provides parking at both Shutters on the Beach and Hotel Casa Del Mar at a reduced parking rate of \$14.00 per car for all events. No self parking is permitted.

## **Outdoor Event Space**

Per the City of Santa Monica, no amplified music, steel drums, percussion instruments or horns are allowed, only acoustical music is permitted. Outdoor event space is not permitted beyond 9PM. Heaters are available at both hotels for an additional charge.

## **Wedding/Event Planners & Coordinators**

When hosting your wedding at Shutters on the Beach or Hotel Casa Del Mar, the hotels will require you to be accompanied by a professional wedding planner/coordinator. If you do not choose to engage someone for full service, you must select one of the planners in "Required Resources" for day of coordination. Please consult your Catering Manager for a list of planners associated with the hotels.

## **Specialty Event Décor**

While the hotels are not responsible for the decoration of events, your Catering/Conference Services Manager will be happy to assist in recommending floral/event designers and securing any rental specialty items to help create a memorable event. Prior to arrival, decorations or displays brought to the hotel must be approved. All decorations must be taken away immediately following your event, unless provisions are made prior with your manager. The use of open flames in conjunction with décor or floral arrangements may be permitted and will require a permit from the Santa Monica Fire Department, which must be presented in advance. All candles must be enclosed in glass and the tip of the wick must be 3" from the top of the glass. Usage of candles which are not provided by the Hotel requires a fire permit from the City of Santa Monica Fire Department (310-458-8915). Fog machines are prohibited as they interfere with the hotel's life safety system.

## **Audio Visual Equipment**

Jaslink System Rentals, the hotel's onsite audio visual company, is available to assist you with all of your audio visual and staging services.