

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 22% 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

All Buffets Require a Minimum of 20 Guests

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax

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

All Buffets Require a Minimum of 20 Guests

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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

All Buffets Require a Minimum of 20 Guests

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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
Bruscetta–Tomato, Pesto, Aged Goat’s Cheese
Crostitini with Roasted Peppers, Garlic and Ricotta
Lobster and Avocado Crostitini
Garlic Pita Crisp with Hummus and Tapenade
Tuna Tartar, Wasabi Sprouts
Lobster Roll Sliders
Spicy Tuna Roll with Sweet Soy
Seared Beef and Gorgonzola Crostitini
Fig and Fresh Ricotta Crostitini
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

All Buffets Require a Minimum of 20 Guests

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax

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

All Buffets Require a Minimum of 20 Guests

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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

All Buffets Require a Minimum of 20 Guests

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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

All Buffets Require a Minimum of 20 Guests

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax

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 & 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 & 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 & 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 & Mineral Waters</i>	\$7.00

Premium Liquor

*Absolut Vodka, Tanqueray Gin, Bacardi Rum, Cuervo Gold Tequila, Makers Mark,
Jack Daniels Bourbon, Johnnie Walker Red*

Deluxe Liquor

*Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Meyer's Rum, Patron Silver Tequila, Crown Royal, Knob Creek
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

Brut Sparkling Wine, Sonoma, Gloria Ferrer (House)	\$45
Prosecco, Cantine Riondo	\$46
Cremant Rose, Napa Valley, Parigot & Richard	\$65
Brut NV Champagne, Piper Heidsieck	\$72
Brut NV Champagne, Veuve Clicquot "Yellow Label"	\$93

Italian White Varietals

Pinot Grigio, Trentino, La Vis "Vignento Delle Dolomiti"	\$45
Pinot Grigio, Trentino, Simboli	\$49
Ribolla, Bastianich, Slovenia	\$60

Loire Valley Varietals / Sauvignon Blanc

Sauvignon Blanc, Woodstock, Cielo Vineyards of Malibu	\$45
Sauvignon Blanc, Napa Valley, Honig "Reserve"	\$51
Sauvignon Blanc, Loire Valley, Domain Joel Delaunay	\$65
Sauvignon Blanc, Sonoma, Chalk Hill	\$72

White Burgundy Varietals / Chardonnay

Chardonnay, Woodstock Honey Pie, Cielo Vineyards of Malibu (House)	\$45
Chardonnay, Russian River, Paul Hobbs "Crossbarn"	\$53
Chardonnay, Central Coast, Mer Soleil	\$65
Chardonnay, Napa Valley, Cakebread	\$93

Rose

Syrah Blend, Monterey County, F. Coppola "Sofia"	\$45
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Burgundy Red Varietals / Pinot Noir

Pinot Noir, Alexander Valley, Woodstock Collection	\$49
Pinot Noir, Sonoma Coast, Meiomi "Belle Glos"	\$55
Pinot Noir, Santa Lucia Highlands, Talbot	\$65

Red Bordeaux Varietals

Cabernet Sauvignon, Woodstock, Cielo Vineyards of Malibu (House)	\$45
Merlot, Napa Valley, Twenty Rows	\$46
Cabernet Sauvignon, Knights Valley, Pelton House	\$59
Cabernet Sauvignon, Napa Valley, Fisher "Unity"	\$74
Cabernet Sauvignon, Napa Valley, Joseph Phelps	\$92

Zinfandel

Zinfandel, Napa Valley, Frank Family	\$59
Zinfandel, Napa Valley, "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

SHUTTERS ON THE BEACH**	2,500.00
HOTEL CASA DEL MAR**	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 22% 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

** 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

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 22% 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.