

FLAVOR

BANQUET MENU



MARINA DEL REY HOTEL

DRIVING CULINARY EXCELLENCE

ON THE WEST COAST

At Marina del Rey Hotel, our food and beverage philosophy celebrates fresh, seasonal ingredients and the vibrant flavors of the West Coast.

From ocean-inspired seafood to locally sourced produce and craft beverages, each dish is thoughtfully prepared to reflect the unique character of our destination.

Whether you're planning an intimate gathering or a grand celebration, our culinary team delivers elevated dining experiences with warm, gracious service—turning every meal into a memorable occasion.

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BREAKFAST



BREAKFAST BUFFET

Breakfast buffets require a minimum of 20 guests and are based on a 60-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

SIMPLE START BREAKFAST | 29

Fresh Seasonal Fruit
Assorted Breakfast Pastries
Fruit Preserves, Butter
Freshly Squeezed Orange Juice
Freshly Brewed Regular / Decaf Coffee
Assortment of Hot Tea

EXECUTIVE CONTINENTAL BREAKFAST | 35

Fresh Seasonal Melons & Berries
Greek Yogurt
House-Made Granola
Freshly Baked Morning Pastries
Fruit Preserves, Butter
Whole, 2%, Soy, Almond Milk
Fresh Squeezed Orange Juice
Freshly Brewed Illy Regular / Decaf Coffee
Assortment of Hot Tea

HEALTHY START CONTINENTAL BREAKFAST | 45

Fresh Seasonal Melons & Berries
Greek Yogurt, House-Made Nut Granola with Hemp Seeds, Local Honey, Dried Fruit, Cocoa Nibs, Toasted Coconut, Bee Pollen
Bran Muffins, Zucchini Bread
Fruit Preserves, Butter
Assorted Bagels, Cream Cheese
Cage Free Hard-Boiled Eggs
Steel Cut Oatmeal, Brown Sugar, Toasted Almonds, Dried Cranberries
Seasonal Protein Smoothie
Whole, 2%, Soy, Almond Milk
Fresh Squeezed Orange Juice
Freshly Brewed Regular / Decaf Coffee
Assortment of Hot Tea

FULL BOAT BREAKFAST BUFFET | 52

Fresh Seasonal Melons & Berries
Freshly Baked Morning Pastries
Greek Yogurt, House-Made Granola
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Chicken Apple Sausage
Roasted Breakfast Potatoes
Whole, 2%, Soy, Almond Milk
Fresh Squeezed Orange Juice and Cranberry Juice
Freshly Brewed Regular / Decaf Coffee
Assortment of Hot Tea

BREAKFAST BUFFET

Breakfast buffets require a minimum of 20 guests and are based on a 60-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

SMART CHOICES BUFFET | 56

Fresh Seasonal Fruit

Greek Yogurt, House-Made Nut Granola with Hemp Seeds, Local Honey, Dried Fruit, Cocoa Nibs, Toasted Coconut, Bee Pollen

Bran Muffins, Zucchini Bread

Fruit Preserves, Butter

Egg White Frittata, Roasted Asparagus, Oven Dried Tomato, Goat Cheese, Arugula, Basil Pesto

Avocado Toast, Fresh Herb Salad, Pickled Red Onion, Watermelon Radish, Citrus, EVOO, Sea Salt

Canadian Bacon or Chicken Apple Sausage

Fresh Squeezed Orange Juice

Fresh Pressed Juice: Green or Carrot/Beet Juice

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

BAJA BREAKFAST BUFFET | 56

Fresh Seasonal Fruit, Tajin

Greek Yogurt, Strawberry Preserves, Chipotle Pepita, Cocoa Powder

Freshly Baked Morning Pastries

Fruit Preserves, Chipotle Butter

Braised Beef

Fresh Scrambled Eggs

Cumin Roasted Yukon Potato, Fresh Oregano, Charred Poblano

Chilaquiles, Crisp Corn Tortilla, Fresh Tomatillo Salsa, Cotija, Cilantro, Lime Crema

Applewood Smoked Bacon

Warm Flour Tortillas

Guacamole, Cilantro Lime Sour Cream

Fire Roasted Salsa Roja

Fresh Squeezed Orange Juice

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

BOUNTIFUL BRUNCH BUFFET | 62

Fresh Seasonal Fruit

Freshly Baked Morning Pastries

Greek Yogurt, House-Made Nut Granola with Hemp Seeds, Local Honey, Dried Fruit, Cocoa Nibs, Toasted Coconut, Bee Pollen

Smoked Salmon, Assorted Bagels, Cream Cheese, Tomato, Onion, Capers, Lemon

Traditional Caesar Salad, Parmigiano-Reggiano, House-Made Croutons

Citrus Brioche French Toast, Seasonal Compote, Maple Syrup

Farm Fresh Scrambled Eggs

Roasted Breakfast Potatoes

Applewood Smoked Bacon, Country Sausage Links or Chicken Apple Sausage

Choice of: Roasted Salmon with Braised Spinach, Fresh Lemon, Herbs, EVOO, Toy Box Tomatoes OR Herb Chicken Breast with Rosemary Jus

Fresh Squeezed Orange Juice

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

Add Mimosa Station +27

Add Bloody Mary Bar +29

Bartender Required +250

BREAKFAST ENHANCEMENTS

All enhancements are based on a 60-minute meal service, in conjunction with a buffet or plated menu. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

OMELET STATION 31 PER PERSON

*ONE ATTENDANT REQUIRED PER 30 GUESTS
+250 PER ATTENDANT, PER HOUR*

Smoked Ham, Applewood Smoked Bacon, Cheddar Cheese, Swiss Cheese, Goat Cheese, Mushrooms, Bell Peppers, Onions, Spinach, Tomato, Avocado, Jalapeno, House-Made Salsa

Regular and Egg Whites

Vegan Eggs +3

SHORT RIB HASH 13 PER PERSON

Braised Short Rib, Diced Sweet Potatoes, Cheese Blend, Scrambled Eggs

SMOKED SALMON 25 PER PERSON

Bagels, Cream Cheese, Tomato, Onion, Capers, Lemon

OLD FASHIONED BISCUITS & GRAVY 11 PER PERSON

Freshly Baked Biscuit, Pan Gravy

CHICKEN & WAFFLES 17 PER PERSON

Spicy Honey, Candied Pecans, Sage Butter, Maple Syrup

BREAKFAST CROISSANTS 15 PER ITEM

Scrambled Eggs, Bacon Lardon, Gruyère Cheese

BREAKFAST ENGLISH MUFFINS 15 PER ITEM

Scrambled Eggs, Applewood Smoked Bacon or Sausage Patty, Cheddar Cheese

Vegan Sausage +2

BREAKFAST BURRITO 17 PER ITEM

Scrambled Eggs, Chorizo, Monterey Jack Cheese, Yukon Potato, Chipotle Crema, House-Made Salsa, Flour Tortilla | *Vegetarian Option Available Upon Request*

Vegan Sausage +2

STEEL CUT OATMEAL 9 PER PERSON

Brown Sugar, Golden Raisins, Toasted Almonds, 2% Milk, Skim Milk, Soy Milk, Almond Milk

BUTTERMILK PANCAKES OR CITRUS BRIOCHE FRENCH TOAST 13 PER PERSON

Whipped Butter, Warm Maple Syrup, Seasonal Compote

AVOCADO TOAST BAR 16 PER PERSON

Fresh Herb Salad, Pickled Red Onion, Watermelon Radish, Cherry Tomatoes, Cucumber, Goat Cheese, Toasted Sliced Almond, EVOO, Sea Salt

BREAKFAST FRITTATA 10 PER PERSON

CHOOSE ONE

Roasted Squash, Leeks, Pecorino, Aged Balsamic

Applewood Smoked Bacon, Roasted Tomato, Feta, Arugula, Basil Pesto

Egg White, Asparagus, Edamame, Grilled Avocado, Cherry Tomatoes

FUEL UP



FROM THE KITCHEN BERRY CHIA SEED PUDDING

INGREDIENTS

1 cup unsweetened vanilla almond milk
¾ cup dairy free yogurt
½ cup chia seeds
4 tbsp maple syrup

¼ cup blackberries
¼ cup strawberries
¼ cup blueberries

DIRECTIONS

1. In a high-speed blender, prepare a mixed berry smoothie: add the fresh or frozen berries, almond milk, yogurt, and maple syrup. Blend until creamy and smooth like a smoothie.
2. In a large mixing bowl, pour the mixed berry milk, and sprinkle the chia seeds on top.
3. Stir with a fork to incorporate the seeds into the milk.
4. Set aside at room temperature, keep the fork in the pudding, and stir the pudding again every 5 minutes for the next 15-20 minutes to make sure the seeds distribute nicely and do not gravitate to the bottom of the bowl.
5. Cover the bowl tightly, refrigerate overnight or for at least 3 to 4 hours to firm up.
6. Stir well before serving, and serve with coconut yogurt and fresh mixed berries of choice.

NOTES

1. Feel free to use any milk you love. To boost the protein, use soy milk or any type of protein-fortified milk. If your milk doesn't contain any vanilla, add 1/2 a teaspoon of vanilla extract.
2. Any type of plain dairy-free yogurt works.
3. Black or white chia seeds are the same and work in the same amount in this recipe.
4. Any liquid sweetener can be used, like agave syrup, coconut nectar, or brown rice syrup.

PLATED BREAKFAST

Plated breakfasts carry no minimum and are based on a 60-minute service. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

PACK UP AND GO | 19

SELF-SERVICE, MARKET FEEL

Fresh Seasonal Fruit

Individual Yogurt

Freshly Baked Morning Pastries

Granola Bar

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

Add Breakfast Burrito or Breakfast Sandwich +12

BREAKFAST QUINOA BOWL | 24

Poached Egg, Kale, Oven Dried Tomato, Roasted Zucchini, Feta, Watermelon Radish, Avocado Crema

Banana Nut Breakfast Bread

Fruit Preserves, Butter

Freshly Squeezed Orange Juice

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

CITRUS BRIOCHE FRENCH TOAST | 30

Whipped Butter, Warm Syrup

Applewood Smoked Bacon, Country Sausage Links, or Chicken Apple Sausage

Freshly Squeezed Orange Juice

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

AMERICAN BREAKFAST | 35

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Country Sausage Links or Chicken Apple Sausage

Roasted Breakfast Potatoes

Freshly Baked Morning Pastries

Assorted Breakfast Breads

Fruit Preserves, Butter

Freshly Squeezed Orange Juice

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

A LA CARTE BREAKFAST

All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

ENHANCEMENTS

Fresh Seasonal Whole Fruit | 4 each

Fresh Seasonal Melons & Berries | 11 per person

Assorted Granola Bars | 4 each

Greek Yogurt | 9 each

Individual Greek Yogurt Parfait, Local Honey, Blueberry, House-Made Nut Granola | 11 each

Assorted Bagels, Cream Cheese | 45 per dozen

Assorted Morning Pastries | 45 per dozen

Assorted Morning Muffins | 45 per dozen

Lemon Bars or Raspberry Bars | 52 per dozen

Assorted Donuts | 52 per dozen

Assorted Kind / Cliff Bars | 57 per dozen

BEVERAGE ITEMS

Regular or Sugar Free Red Bull® | 8 each

Assorted Soda | 6 each

Bottled Water | 6 each

Sparkling Water | 7 each

Regular / Decaf Coffee | 110 per gallon

Cold Brew Coffee | 110 per gallon

Coconut Water | 8 each

Freshly Squeezed Orange Juice | 75 per gallon

Fresh Lemonade | 75 per gallon

Fresh Fruit-Infused Waters | 50 per gallon

Cold Pressed Juice | 13 each

Kombucha | 10 each

ALL-DAY BEVERAGE SERVICE | 44

HALF-DAY | 28

Freshly Brewed Regular and Decaf Coffee

Assortment of Hot Tea

Assorted Soda

Water Station

BREAKS



MORNING BREAK

Break packages are based on a 30-minute service. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

FRESHLY MADE SMOOTHIE | 18

CHOOSE TWO

Green Machine | Kale, Green Apple, Pineapple, Greek Yogurt, Orange Juice

Sunrise | Orange Juice, Mango, Banana, Strawberry, Greek Yogurt, Chia Seed

Berry Bliss | Blueberry, Blackberry, Strawberry, Raspberry, Greek Yogurt, Orange Juice

GREEK YOGURT BAR | 19

House-Made Nut Granola with Hemp Seeds, Fresh Seasonal Berries, Local Honey, Dried Fruit, Cocoa Nibs, Toasted Coconut & Almonds, Bee Pollen

Add Coffee or Tea +5

Add Assorted Sodas and Sparkling Water +7

Add Energy Drinks +9

BUILD YOUR OWN TRAIL MIX | 22

House-Made Nut Granola with Hemp Seeds, Dried Fruit, Dark Chocolate, Yogurt Chips, Toasted Coconut & Almonds, Roasted Cashews

Add Coffee or Tea +5

Add Assorted Sodas and Sparkling Water +7

Add Energy Drinks +9

AVOCADO TOAST BAR | 25

Fresh Herb Salad, Pickled Red Onion, Watermelon Radish, Cherry Tomatoes, Cucumber, Goat Cheese, Toasted Sliced Almond, EVOO, Sea Salt

Add Coffee or Tea +5

Add Assorted Sodas and Sparkling Water +7

Add Energy Drinks +9

SUPER FOODS | 26

Toasted Almonds, Dark Chocolate

Strawberries, Blueberries

Carrot/Beet Juice

Green Juice

STREET FRUIT CART | 29

Watermelon, Papaya, Pineapple, Jicama, Mango

Lime Juice, Tajin

Agua Fresca

HIGH ENERGY | 33

Dark Chocolate Bars

Energy Drinks

Protein Bars

Apples, Bananas

AFTERNOON BREAK

Break packages are based on a 30-minute service. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

THE HAPPY HOUR | 18

House-Made Tortilla Chips

Guacamole, Fire Roasted Salsa Roja, Salsa Fresca, Roasted Corn Salsa

Add Bottles of Corona +9

MEDITERRANO | 18

Traditional Hummus, Carrot Hummus, Tzatziki

Vegetable Crudité, Warm Pita Bread

THE CHEESE SHOP | 20

ADD CHARCUTERIE +7

Artisanal Cheeses, Dried Fruit, Nuts, Marinated Olives, Quince Paste

Artisanal Breads, Crackers

POP IT | 22

CHOICE OF TWO FLAVORS

Freshly Popped Popcorn

Make Your Own Flavor: Lime Sea Salt, Parmesan Black Pepper, Chipotle Cumin Salt, White Cheddar, Truffle Rosemary, Cocoa Powder

STRAWBERRY FIELDS | 24

Strawberry Shortcake, Chantilly Cream

Chocolate Covered Strawberries

Mascarpone-Filled Strawberries, Aged Balsamic

Strawberry Lemonade

OLD SCHOOL ICE CREAM TRUCK | 26

Novelty Ice Cream Bars, Ice Cream Sandwiches, Sorbet Bars

SWEET & SALTY | 28

Salted Caramel Brownies, Toffee Bites

Plantain Chips, House-Made Potato Chips, Mini Pretzels

CANDY STORE | 32

Gummy Bears, Reese's Pieces, M&M's, Red Vines, Assorted Candy Bars, Jelly Beans

2 HOUR BEVERAGE SERVICE | 18

MAKE IT A HALF DAY | 28

MAKE IT A FULL DAY | 44

Freshly Brewed Regular and Decaf Coffee

Assortment of Hot Tea

Assorted Soda

Water Station



**FRESH
FLAVORS,
LASTING
MEMORIES**

At Marina del Rey Hotel, every banquet is more than a meal — it's an experience. Our chefs craft menus that highlight fresh, flavorful cuisine designed to delight your guests. Whether it's an intimate celebration or a large gathering, our banquet menu brings people together over dishes that inspire connection.

LUNCH



COLD LUNCH BUFFET

Cold lunch buffets require a minimum of 20 guests and are based on a 60-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

FROM THE FIELDS | 49

Chef's Selection of Freshly Made Soup

Romaine, Seasonal Field Greens, Kale, Arugula

Quinoa, Carrots, Vine Ripe Tomatoes, Cucumber, Roasted Peppers, Garbanzo Beans, Marinated Artichokes, Country Mixed Olives, Hard-Boiled Eggs

Bleu Cheese, Cheddar Cheese

House-Made Croutons, Toasted Sunflower Seeds

Grilled Chicken Breast, Applewood Smoked Bacon

Buttermilk Ranch Dressing, Balsamic Vinaigrette

SIDES

Artisanal Rolls, Butter

DESSERT

Lemon Bars

DRINKS

Iced Tea or Lemonade Available Upon Request

ENHANCEMENTS CHOOSE ONE

Plancha Herb Shrimp | 12

Grilled Flat-Iron Steak | 14

Lemon Garlic Chicken Breast | 10

Pan-Seared Salmon | 14

Portobello Mushroom | 9

SIMPLY SANDWICHES | 54

STARTERS CHOOSE TWO

Chef's Selection of Freshly Made Soup

Kale & Romaine Caesar Salad, Parmigiano-Reggiano, House-Made Croutons, Creamy Caesar Dressing

Vine Ripe Tomato, English Cucumber, Red Onion, Feta Cheese, Lemon-Oregano Vinaigrette

Seasonal Field Greens, Tomato, Cucumber, Buttermilk Ranch Dressing, Herb Vinaigrette

Roasted Red Potato Salad

ENTRÉES CHOOSE THREE

Oven-Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato, Herb Aioli, Whole Wheat Bread

Rare Roast Beef, Cheddar Cheese, Lettuce, Tomato, Horseradish Aioli, Rustic Sourdough

Garden Vegetable, Traditional Hummus, Cucumbers, Sprouts, Tomatoes, Avocado, Country Wheat

BLTA, Smashed Avocado, Applewood Smoked Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Farmers Bread

Italian Grinder, Soppressata, Mortadella, Pepperoni, Provolone, Pepperoncini, Tomato, Onion, Iceberg, Olive Tapenade, Oregano Vinaigrette, Ciabatta

Roasted Chicken Breast, Arugula, Fresh Mozzarella, Sun Dried Tomato, Pesto, Ciabatta

Black Forest Ham, Swiss Cheese, Lettuce, Tomato, Spicy Brown Mustard, Pretzel Roll

SIDES

House-Made Potato Chips, Onion Dip

DESSERT

Assorted Freshly Baked Cookies

Double Fudge Brownies

DRINKS

Iced Tea or Lemonade Available Upon Request

COLD LUNCH BUFFET

Cold lunch buffets require a minimum of 20 guests and are based on a 60-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

MARINA DELI | 60

STARTERS CHOOSE TWO

Chef's Selection of Freshly Made Soup

Kale & Romaine Caesar Salad, Parmigiano-Reggiano, House-Made Croutons, Creamy Caesar Dressing

Vine Ripe Tomato, English Cucumber, Red Onion, Feta Cheese, Lemon-Oregano Vinaigrette

Seasonal Field Greens, Tomato, Cucumber, Buttermilk Ranch Dressing, Herb Vinaigrette

Roasted Red Potato Salad

Add Hummus & Pita +5

ENTRÉES

Oven-Roasted Turkey Breast, Roast Beef, Smoked Ham, Albacore Tuna Salad

Cheddar Cheese, Swiss Cheese

Lettuce, Tomato, Dill Pickles

Mayonnaise, Dijon Mustard

Assorted Artisanal Breads

SIDES

House-Made Potato Chips, Onion Dip

DESSERT

Assorted Freshly Baked Cookies

Double Fudge Brownies

DRINKS

Iced Tea or Lemonade Available Upon Request

HOT LUNCH BUFFET

Hot lunch buffets require a minimum of 20 guests and are based on a 60-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

BACKYARD BBQ

TWO ENTRÉES | 55

THREE ENTRÉES | 69

SALAD BAR

Romaine and Seasonal Greens

Applewood Smoked Bacon, Tomatoes, Cucumber, Carrots, Roasted Corn, Garbanzo Beans, Toasted Sunflower Seeds, House-Made Croutons, Bleu Cheese, Buttermilk Ranch Dressing, Balsamic Vinaigrette

Roasted Potato Salad, Grain Mustard, Scallions, Flat-Leaf Parsley

ENTRÉES CHOOSE TWO OR THREE

Beef Burger

All-Beef Hot Dog

Beer-Braised Bratwurst

Turkey Burger or Veggie Burger

Herb-Grilled Chicken Breast

Four Cheese Grilled Cheese

Accompanying Condiments, Buns

SIDES

House-Made Potato Chips, Onion Dip

DESSERT

Assorted Homemade Cookies, Brownies

DRINKS

Iced Tea or Lemonade Available Upon Request

HAVE IT YOUR WAY BUFFET

TWO ENTRÉES | 62

THREE ENTRÉES | 77

SALAD BAR CHOOSE TWO

Traditional Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, House-Made Croutons, Caesar Dressing

Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette

Red Quinoa Tabbouleh, Parsley, Tomato, Gremolata, Cucumber, Lemon, EVOO

Roasted Beet Salad, Shaved Fennel, Goat Cheese, Pistachio, Frisée, Champagne Vinaigrette

ENTRÉES CHOOSE TWO OR THREE

Grilled Marinated Chicken Breast, Citrus Thyme Au Jus

Pan-Seared Salmon, Tomato, Artichoke, Capers, Parsley, EVOO, Lemon

Braised Beef Short Rib, Red Wine Reduction, Gremolata

Cheese Ravioli, Roasted San Marzano Tomato Sauce, Hand-Torn Basil

Mustard-Crusted Pork Loin, Apple Agave Relish

Asiago-Crusted Chicken Breast, Marsala Wine Reduction

Oven-Roasted Sea Bass, Roasted Red Pepper Coulis

SIDES

Chef's Selection of Starch

Chef's Selection of Seasonal Vegetables

Artisanal Rolls, Butter

DESSERT

Opera Cake, Fruit Tart

DRINKS

Iced Tea or Lemonade Available Upon Request

HOT LUNCH BUFFET

Hot lunch buffets require a minimum of 20 guests and are based on a 60-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to an applicable service charge (taxable) and an applicable sales tax.

UNDER THE MARINA SUN

TWO ENTRÉES | 65
THREE ENTRÉES | 80

STARTERS

Antipasto Salad, Cured Salami, Mortadella, Mozzarella, Parmigiano-Reggiano, Marinated Olives, Artichoke, Eggplant, Roasted Peppers, Zucchini, Red Wine Vinaigrette

Caesar Salad, Hand-Grated Pecorino, House-Made Croutons, Caesar Dressing

Caprese Salad, Vine Ripe Tomato, Fresh Mozzarella, Sweet Onions, Basil, Cracked Black Pepper, Sea Salt, Aged Modena Balsamic, EVOO

ENTRÉES CHOOSE TWO OR THREE

Ricotta Cheese Ravioli, Arugula, Pine Nuts, Oven Dried Tomato, Basil Cream Sauce

Rigatoni Pasta, Sweet and Spicy Sausage, San Marzano Tomato Sauce, Roasted Garlic, Parmigiano-Reggiano

Chicken Breast Piccata, Lemon, Butter, Chardonnay, Capers, Fresh Herbs

Salmon Agrodolce, Golden Raisins, Smoked Almonds, Rosemary, White Wine

Overnight Braised Chianti Short Rib, Balsamic Cippolini Onions, Gremolata

Fennel-Roasted Pork Loin, Cremini Mushrooms, Port Wine Sauce

SIDES

Chef's Selection of Starch

Chef's Selection of Seasonal Vegetables

Rustic Bread, Focaccia, EVOO

DESSERT

Cannolis

Classic Tiramisu

DRINKS

Iced Tea or Lemonade Available Upon Request

SOUTH OF THE BORDER

TWO ENTRÉES | 69
THREE ENTRÉES | 84

STARTERS CHOOSE TWO

Pulled Chicken, Tortilla Soup, Pico de Gallo

Jicama Citrus Salad, Arugula, Orange Segments, Candied Pepitas, Cotija Cheese, Cilantro Lime Vinaigrette

Traditional Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, Croutons, Caesar Dressing

Elote Salad, Charred Jalapeno, Lime, Queso Fresco, Radish, Cilantro Aioli

Burnt Avocado, Watercress, Cabbage, Watermelon Radish, Pickled Red Onion, Crisp Tortilla, EVOO, Lime

ENTRÉES CHOOSE TWO OR THREE

Street Tacos (Choice of 2 Proteins): Lime-Marinated Chicken Thigh, Pork Carnitas, Grilled Baja Fish, Carne Asada, Corn Tortillas

Chicken Breast Vera Cruz, Tomatoes, Garlic, Onions, Capers, Olives, Cilantro, Lime

Tajin-Crusted Salmon, Cilantro Pesto, Lime

Freshly Rolled Cheese Enchiladas, Salsa Roja

Braised Short Rib Ranchero, Jalapeno Gremolata

Slow-Roasted Pork Shoulder, Green Tomatillo

SIDES

Cilantro Lime Rice, Refried Beans, Onion, Cilantro, Cotija Cheese, Lime, Pico de Gallo, Fire Roasted Salsa Roja, Tortilla Chips

Add House-Made Guacamole +9 per person

DESSERT

Churros, Dulce de Leche or Chocolate Sauce

DRINKS

Hibiscus Agua Fresca, Iced Tea, or Lemonade

PLATED LUNCH

Plated lunches carry no minimum and are based on a 60-minute service. All prices are per person, unless otherwise noted. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

SALAD CHOOSE ONE

Traditional Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, House-Made Croutons, Caesar Dressing

Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette

Bloomsdale Spinach, Pickled Onion, Watermelon Radish, Toasted Almonds, Goat Cheese, Honey Mustard Vinaigrette

Baby Romaine Hearts, Feta Cheese, Kalamata Olives, Vine Ripe Tomato, Cucumber, Pita Croutons, Lemon-Oregano Vinaigrette

ENTRÉE

MAXIMUM OF TWO ENTRÉE SELECTIONS PER EVENT, HIGHER ENTRÉE PRICE WILL BE APPLIED

RANCH TO TABLE

BRAISED BEEF SHORT RIBS | 65
Red Wine Reduction, Horseradish Gremolata

SEARED FILET OF BEEF | 72
Grilled Onions, Thick-Cut Bacon, Forest Mushroom Demi-Glace

GRILLED FLAT IRON | 65
Meyer Lemon Chimichurri

GARLIC SEARED FILET MIGNON & OVEN ROASTED CHICKEN BREAST | 89
Foraged Mushroom Demi-Glace

KAHLUA ROASTED PORK LOIN | 55
Ginger, Sweet Soy Glaze

DOCK TO TABLE

PAN SEARED SALMON | 59
Citrus Beurre Blanc

TAJIN CRUSTED SALMON | 59
Cilantro Lime Chile Glaze

SEASONAL GRILLED SEA BASS | 72
Castelvetro Olives, Pearl Onions, Capers, Cherry Tomatoes, Citrus White Wine Sauce

SEARED MAINE SCALLOPS | 72
Romesco Sauce

ENTRÉE CONTINUED

RANGE TO TABLE

MARINATED JIDORI CHICKEN BREAST | 52
Choice of Sauce: Sun Dried Tomato Pesto, Caper Artichoke Olive Relish, Roasted Garlic Thyme Jus

ASIAGO CRUSTED JIDORI CHICKEN BREAST | 56
Caramelized Shallot Marsala Wine Reduction

BOURSIN STUFFED JIDORI CHICKEN BREAST | 58
Bloomsdale Spinach, Prosciutto, Roasted Yellow Pepper Coulis

FARM TO TABLE

EGGPLANT MANICOTTI | 51
Herb Ricotta, Quinoa, San Marzano Tomato Sauce, Hand-Torn Basil

MUSHROOM RAVIOLI | 53
Roasted Vegetables, Fresh Peas, Roasted Red Pepper Romesco

SIDES

Chef's Selection of Starch

Chef's Selection of Seasonal Vegetables

Artisanal Rolls, Butter

DESSERT CHOOSE ONE

New York Cheesecake, Fresh Berries

Flourless Chocolate Cake, Cherry Chantilly

Traditional Tiramisu

Berry Panna Cotta

Fresh Seasonal Berries, Chantilly Cream

DRINKS

Iced Tea or Lemonade Available Upon Request

PLATED SALAD

Plated salads carry no minimum and are based on a 60-minute service. All prices are per person. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

LEAFED OUT LOUD

ENTRÉE CHOOSE ONE

BABY SPINACH SALAD | 24
Applewood Smoked Bacon, Toasted Almonds,
Goat Cheese, Mushroom, Pickled Onions,
Dijon Mustard Vinaigrette

TRADITIONAL CAESAR SALAD | 25
Romaine, Parmigiano-Reggiano,
House-Made Croutons, Caesar Dressing

TRI-COLOR QUINOA SALAD | 27
Kale, Oven Dried Tomato, Roasted Zucchini,
Watermelon Radish, Avocado, Champagne
Vinaigrette

GREEK SALAD | 28
Romaine, Feta Cheese, Kalamata Olives,
Vine Ripe Tomato, Cucumber, Crispy Pita Chips,
Lemon-Oregano Vinaigrette

ENHANCEMENTS CHOOSE ONE

Plancha Herb Shrimp | 12

Grilled Flat-Iron Steak | 14

Lemon Garlic Chicken Breast | 10

Pan-Seared Salmon | 14

Portobello Mushroom | 9

DESSERT

New York Cheesecake, Fresh Berries

Flourless Chocolate Cake, Cherry Chantilly

Traditional Tiramisu

Berry Panna Cotta

Fresh Seasonal Berries, Chantilly Cream

BOXED LUNCH

Boxed lunches carry 10 people minimum. All prices are per person. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

INSIDE THE BOX | 49

SANDWICHES CHOOSE THREE

Oven-Roasted Turkey Breast, Swiss Cheese, Lettuce,
Tomato, Herb Aioli, Whole Wheat Bread

Rare Roast Beef, Cheddar Cheese, Lettuce, Tomato,
Horseradish Aioli, Rustic Sourdough

Garden Vegetable, Traditional Hummus, Cucumbers,
Sprouts, Tomatoes, Avocado, Country Wheat

BLTA, Smashed Avocado, Applewood Smoked Bacon,
Lettuce, Tomato, Roasted Garlic Aioli, Farmers Bread

Roasted Chicken Breast, Arugula, Fresh Mozzarella,
Sun Dried Tomato, Pesto, Ciabatta

Black Forest Ham, Swiss Cheese, Lettuce, Tomato,
Spicy Brown Mustard, Pretzel Roll

SIDES

Potato Chips

Fresh Whole Fruit

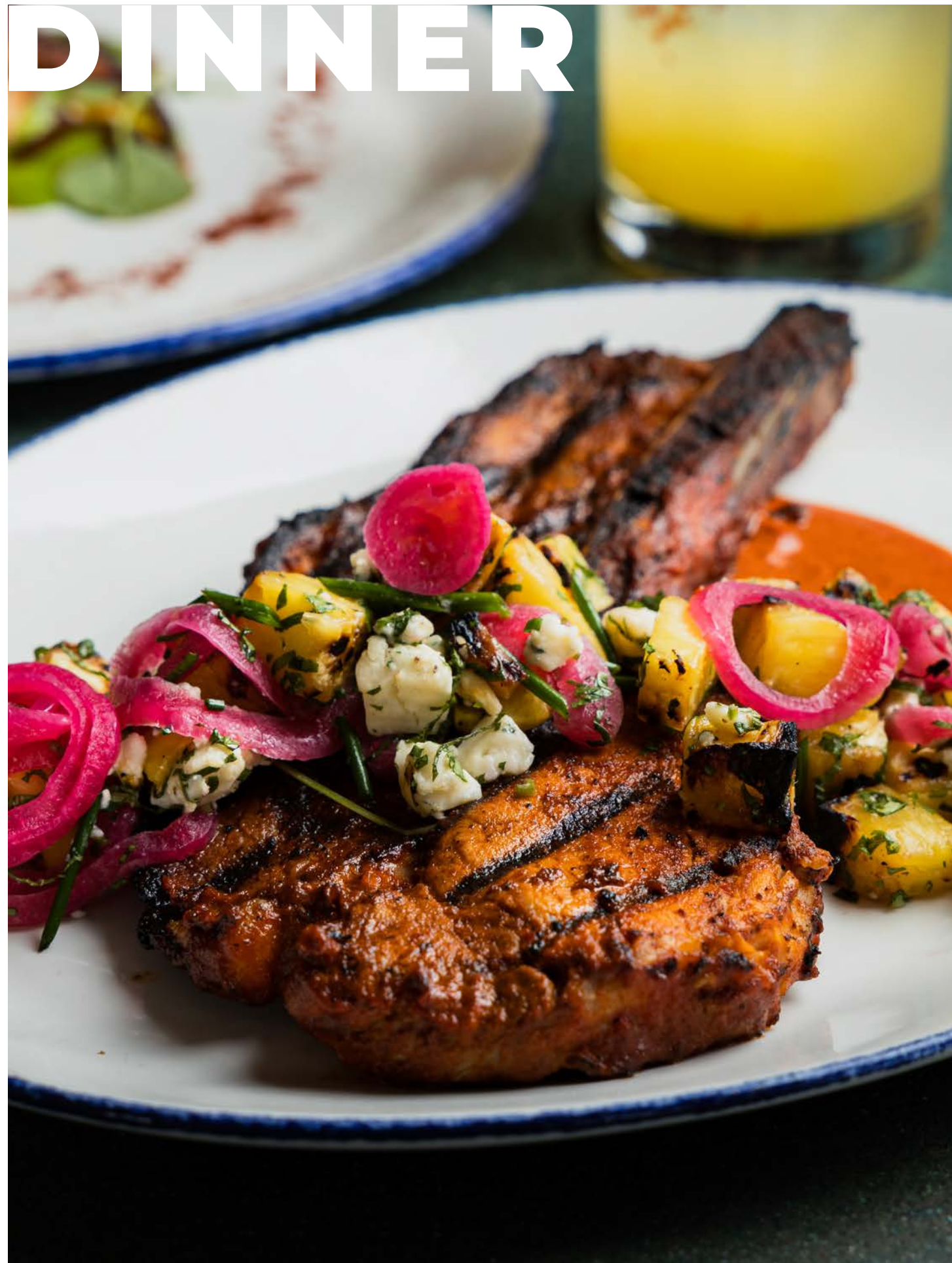
DESSERT

Freshly Baked Chocolate Chip Cookie

DRINKS

Add Bottled Water or Soda +9

DINNER



MARINA DEL REY HOTEL

DINNER

PLATED DINNER

Plated dinners carry no minimum and are based on a 90-minute service. All prices are per person, unless otherwise noted. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

SALAD CHOOSE ONE

Traditional Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, House-Made Croutons, Caesar Dressing

Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette

Pinot Poached Pear, Baby Field Greens, Spiced Pecans, Gorgonzola, Honey Ginger Vinaigrette

Vine Ripe Tomato, Wild Arugula, Fresh Mozzarella, Cold-Pressed EVOO, Sea Salt, White Balsamic

ENTRÉE CHOOSE ONE

OVEN ROASTED CHICKEN BREAST | 79
Choice of Sauce: Port Jus, Oregano-Feta Relish, Foraged Mushroom Sauce, Rosemary Garlic Jus

QUINOA STUFFED PEPPER | 72
Roasted Vegetables, Basil Pesto

GRILLED FILET MIGNON | 109
Brandied Peppercorn Sauce

PAN ROASTED BRANZINO | 89
Oven Dried Tomato Pesto, Charred Lemon

OVERNIGHT BRAISED
CHIANTI BEEF SHORT RIBS | 79
Red Wine Reduction, Fresh Horseradish Gremolata

PLANCHA PICATTA SALMON | 85
Capers, Lemon, Butter, Chardonnay, Flat-Leaf Parsley

GRILLED MARINATED CHICKEN BREAST
& OVEN ROASTED SALMON | 99
Tomato, Caper, Lemon, Fresh Herbs

GARLIC SEARED FILET MIGNON
& OVEN ROASTED CHICKEN BREAST | 109
Foraged Mushroom Demi-Glace

OVEN ROASTED RIBEYE MEDALLION
& PAN SEARED SCALLOPS | 115
Brandy Green Peppercorn Sauce

GRILLED FILET MIGNON & SAUTÉED
JUMBO SHRIMP SCAMPI | 129
Roasted Thyme Garlic Jus

SIDES

Chef's Selection of Starch

Chef's Selection of Seasonal Vegetables

Artisanal Rolls, Butter

DESSERT CHOOSE ONE

New York Cheesecake,
Balsamic Marinated Strawberries

Flourless Chocolate Cake, Raspberry Coulis

Meyer Lemon Tart, Preserved Lemon,
Whipped Cream

Panna Cotta

Crème Brûlée Cappuccino, House-Made Caramel

Golden Apple Blossom, Crisp Pastry Shell,
Toasted Pecans

Fresh Seasonal Berries, Chantilly Cream

DRINKS

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

Iced Tea

DINNER BUFFET

Hot dinner buffets require a minimum of 20 guests and are based on a 90-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

BBQ ON THE MARINA

TWO ENTRÉES, ONE SALAD | 83
THREE ENTRÉES, TWO SALADS | 97

SALADS

Watermelon, Feta, Mint, Frisée, Cherry Tomato, Blood Orange Vinaigrette

Celery Root, Fennel, Wild Arugula, Watermelon Radish, Fresh Herbs, Parmigiano-Reggiano, EVOO, Lemon

Charred Tuscan Kale, Apple, Dried Pear, Goat Cheese, Candied Pecans, Pomegranate Vinaigrette

ENTRÉES

Marinated Grilled Skirt Steak, Meyer Lemon Gremolata

Barbecue Baby Back Ribs

Mojo-Marinated Roasted Cuban Pork Loin

Artisanal Grilled Sausage, Ale Grain Mustard

Dry Rub Free Range Chicken Breast, Maple Bourbon Barbecue Sauce

Citrus Herb Grilled Chicken Breast, Oregano, Garlic, Chile Flake, EVOO

Dill-Marinated Broiled Salmon, Crushed Garlic, Citrus Zest, Charred Lemon

SIDES CHOOSE THREE

Green Bean Casserole

Buttermilk Biscuit, Honey, Scallion Butter

Grilled Carrots

Four Cheese Mac n' Cheese Gratin

Potato Salad, Fresh Herbs, Oven Dried Tomato, Caramelized Shallot Vinaigrette

Root Vegetable Coleslaw, Toasted Caraway Seed Vinaigrette

DESSERT

Strawberry Short Cake

Seasonal Cobbler, Vanilla Chantilly

Triple Chocolate Mousse

DRINKS

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

Iced Tea

DINNER BUFFET

Hot dinner buffets require a minimum of 20 guests and are based on a 90-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

THE POLANCO

TWO ENTRÉES, TWO SALADS | 86
THREE ENTRÉES, TWO SALADS | 102

SALADS

Jicama, Watermelon, Mexican Papaya, Scallions, Bell Peppers, Queso Fresco, Cilantro Tajin Vinaigrette

Baby Romaine Hearts, Cotija, Tortilla Crisps, Toasted Pepitas, Chipotle Dressing

Elote Salad, Charred Jalapeno, Queso Fresco, Radish, Cilantro, Lime Aioli

Burnt Avocado, Watercress, Cabbage, Watermelon Radish, Pickled Onions, Crisp Tortilla, EVOO, Lime

Chopped Ensalada, Fresh Greens, Avocado, Red Onion, Vine Ripe Tomato, Cucumber, Sweet Corn, Monterey Jack Cheese, Michelada Vinaigrette

ENTRÉES

Beef Bavette, Chile Negro Sauce, Jalapeno Gremolata

Yucatan Pork Shoulder, Banana Leaf, Cumin, Mexican Oregano, Garlic, Spicy Tomatillo Sauce

Free Range Chicken Thighs, Roasted Corn, Fire Roasted Tomatoes, Pepita Salsa Macha

Grilled Flat Iron Steak Picado, Tomatoes, Onions, Pasilla Chiles, Garlic, Cilantro

Camarones Rancheros, Garlic Butter, Poblano Chiles, Onion, Tomato, Cilantro

Fajitas (Choice of 2 Proteins): Citrus Marinated Chicken Thigh, Grilled Baja Fish, Carne Asada, Roasted Poblano | Served with Chile, Onion, Tomato

Tajin-Crusted Salmon, Cilantro Pesto, Lime

Freshly Rolled Calabasitas Enchiladas, Red Guajillo Chile Sauce, Jack Cheese, Charred Spring Onion

SIDES

Cilantro Lime Rice, Black Beans, Lime, Pico de Gallo, Fire Roasted Salsa Roja, Tortilla Chips, Corn Tortillas, Flour Tortillas

Add House-Made Guacamole +9 per person

DESSERT

Churros, Dulce de Leche or Chocolate Sauce

Tres Leches Cake

Mexican Wedding Cookies

DRINKS

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

Iced Tea

DINNER BUFFET

Hot dinner buffets require a minimum of 20 guests and are based on a 90-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

IL TRAMONTO

TWO ENTRÉES, TWO SALADS | 89
THREE ENTRÉES, TWO SALADS | 105

SALADS

Caesar Salad, Hand-Grated Pecorino, Polenta Croutons, Caesar Dressing

Roasted Asparagus, Crispy Prosciutto, Radicchio, Frisée, Hazelnut Vinaigrette

Panzanella, House-Made Croutons, Plum Tomato, Fresh Mozzarella, Arugula, Basil, Red Wine Vinegar, EVOO, Sea Salt

Watermelon, Avocado, Feta Cheese, Shaved Fennel, Fresh Mint, Frisée, Blood Orange Vinaigrette

ENTRÉES

Ricotta Cheese Ravioli, Arugula, Pine Nuts, Oven Dried Tomato, Basil Cream Sauce

Rigatoni Pasta, Sweet and Spicy Sausage, Blistered Tomato Sauce, Roasted Garlic, Parmigiano-Reggiano

Chicken Breast Piccata, Lemon, Butter, Chardonnay, Capers, Fresh Herbs

Veal Osso Bucco, Roma Tomatoes, Barolo Garlic, Rosemary, Gremolata

Pork Milanese, Rocket Greens, Watercress, Fresh Herbs, Grilled Lemon, EVOO, Sea Salt

Pesto-Crusted Branzino, Sicilian Olive Tapenade, Artichoke, Oven Dried Tomato, Flat-Leaf Parsley

Overnight Braised Chianti Short Rib, Balsamic Cippolini Onions, Horseradish Gremolata

Asiago-Crusted Chicken Breast, Caramelized Shallot Marsala Wine Reduction

SIDES

Chef's Selection of Starch

Chef's Selection of Seasonal Vegetables

Rustic Bread, Focaccia, EVOO, Balsamic

DESSERT

Fresh Seasonal Berries, Orange Frangelico Mascarpone

Traditional Tiramisu

DRINKS

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

Iced Tea

DINNER BUFFET

Hot dinner buffets require a minimum of 20 guests and are based on a 90-minute service. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

COASTAL TRAIL

TWO ENTRÉES, TWO SALADS | 96
THREE ENTRÉES, TWO SALADS | 111

SALADS

Traditional Caesar Salad, Romaine Hearts, Parmigiano-Reggiano, House-Made Croutons, Caesar Dressing

Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette

Bloomsdale Spinach, Pickled Onion, Watermelon Radish, Toasted Almonds, Goat Cheese, Honey Mustard Vinaigrette

Vine Ripe Tomato Caprese, Fresh Mozzarella, Hand-Torn Basil, Cracked Black Pepper, Sea Salt, EVOO

Baby Romaine, Feta Cheese, Kalamata Olives, Plum Tomato, Cucumber, Red Onions, Lemon-Oregano Vinaigrette

Tri-Color Quinoa Tabbouleh Salad, Parsley, Vine Ripe Tomato, Cucumber, Lemon, EVOO

ENTRÉES

Marinated Roasted Salmon, Roasted Yellow Pepper Coulis

Grilled Marinated Chicken Breast, Choice of Sauce: Sun Dried Tomato Pesto, Caper Artichoke Olive Relish, Roasted Garlic Thyme Jus, Forest Mushroom Cream Sauce

Pan-Seared Sea Bass, Saffron Citrus Beurre Blanc

Overnight Braised Beef Short Rib, Chianti Wine Reduction, Gremolata

Aged Cider Marinated Roasted Pork Loin, Granny Smith Apple Ragout, Calvados Sauce

Grilled New York Steak, Brandy Three Peppercorn Sauce

Eggplant Manicotti, Fresh Ricotta, Quinoa, San Marzano Tomato Sauce, Fresh Herbs

Campanelle, Charred Tomatoes, Pecorino Romano, Baby Spinach, White Wine, Roasted Garlic, Hand-Torn Basil

SIDES

Chef's Selection of Starch

Chef's Selection of Seasonal Vegetables

Artisanal Rolls, Butter

DESSERT

Chef's Selection

DRINKS

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

Iced Tea



FROM THE KITCHEN HEARTY POT ROAST

INGREDIENTS

- 4 lb bone blade roast
- 4 cloves garlic, thinly sliced
- 4 tbsp vegetable oil
- 1 pinch each of salt and pepper
- 1 cup small diced onion
- ½ cup each of diced celery, carrot, parsnip
- 2 ½ cups beef stock (substitute bouillon or canned)
- 2 fresh bay leaves
- 3 fresh thyme sprigs
- 1 ½ lbs, medium red potatoes, quartered
- 3 medium parsnips, cut into chunks
- 2 medium rutabaga, cut into chunks
- 2 tbsp all-purpose flour, mashed into 2 tbsp softened unsalted butter
- 1 sprig rosemary leaves, minced

DIRECTIONS

1. Make ½-inch deep, evenly distributed slashes in roast and push in slices of garlic into each slash.
2. In 6-qt. pressure cooker, heat 3 tbsp. oil over high heat. Add meat and brown well on all sides, lifting meat frequently to prevent sticking, about 2-3 minutes per side. Add extra oil as needed. Season with salt if using bouillon/canned beef stock.
3. In browned oil remaining in cooker, sauté the chopped onion, celery, carrot and parsnip for 3 minutes, stirring occasionally. Scrape browned bits from bottom of cooker. Add beef stock, bay leaves, fresh thyme sprigs.
4. Set rack or trivet in cooker and place meat on it, broadside down, with as much surface as possible submerged.
5. Lock lid into place, heat to high pressure over high heat. Reduce heat to maintain high pressure and cook 60 minutes. Let pressure drop naturally for 15 minutes. Remove lid, opening it away from you, allowing steam to escape.
6. When pot roast is done, it should be easy to pierce with a fork. If not tender enough, lock lid into place and cook another 5 minutes. Let pressure drop naturally.
7. When roast is fork tender, transfer to platter; set aside in warm place. Remove rack from cooker. Place potatoes, rutabaga and parsnip chunks in cooker. Lock lid into place and return to high pressure over high heat. Reduce heat to just enough to maintain high pressure and cook 5 minutes.
8. Meanwhile, slice meat. Reduce pressure in cooker using quick release. Remove lid, opening it away from you, allowing steam to escape. With slotted spoon, transfer vegetables to platter around meat; set aside in warm place.
9. Over high heat, gradually whisk flour/butter mixture into liquid in cooker. Cook, stirring constantly, until mixture thickens, for 3 to 4 minutes. Season to taste. Strain gravy and pour over meat and vegetables, add rosemary.



ON DISPLAY

Reception displays are based on a 60-minute service. Servings are based on a "light reception," as items are designed to supplement a buffet or plated functions with a minimum of three station selections; or should be in conjunction with a dinner service or other hors d'oeuvres selections. Displays require a minimum of 20 guests. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

CHICKEN WINGS

TWO FLAVORS | 29
THREE FLAVORS | 39

Cajun Dry Rub, Original Buffalo, Truffle Parmesan, Sweet Chile Soy, Salt and Pepper, BBQ

STREET TACOS

TWO PROTEINS | 35
THREE PROTEINS | 45

Chipotle Marinated Skirt Steak, Carnitas, Spicy Braised Chicken, Grilled Baja Fish, Plancha Achiote Vegetables

Pico de Gallo, Spicy Cilantro Cream, Onion, Lime, Cabbage, Cilantro, Cotija Cheese

Assorted Hot Sauces, Corn Tortillas

Add House-Made Guacamole +9 per person

MAC & CHEESE | 27

CHOOSE TWO

Chipotle, Sautéed Shrimp, Chives

Classic Sharp Cheddar, Tasso Ham

Old Fashioned, Aged Cheddar, Provençal Bread Crumbs

Parmigiano-Reggiano, Pancetta

White Truffle, Parmigiano-Reggiano

SLIDERS & FRIES

TWO FLAVORS | 29
THREE FLAVORS | 39

Classic Burger, Cheddar, Tomato, Thousand Island

Portobello Mushroom, Caramelized Onion, Gruyère, Roasted Pepper, Basil Pesto

Pulled Pork, Creole Slaw, Sweet Baby Ray's Barbecue

Short Rib, Crispy Onion

Sesame Seared Ahi Tuna, Sweet Chile Slaw, Wasabi Aioli

Turkey Meatball, San Marzano Tomato Sauce, Mozzarella

GRILLED CHEESE & SOUP

ONE SANDWICH | 27
TWO SANDWICHES | 32

Overnight Braised Chianti Short Ribs, Horseradish Cream, Sourdough Bread

Six Cheese, Country Bread

Mac & Cheese, French Bread

Tomato Basil Soup

THE CHEESE SHOP | 32

Artisanal Cheeses, Dried Fruit, Toasted Almonds, Quince Paste, Artisanal Breads, Crackers

HOUSE-MADE HUMMUS DISPLAY | 27

Traditional, Roasted Carrot, Spinach and Feta Hummus

Fresh Crudité

Warm Pita Bread

POKE STATION

TWO STYLES | 32
THREE STYLES | 42

Ahi Tuna, Soy, Ginger, Scallions, Toasted Sesame Seed, Sambal, Cilantro

Skuna Bay Salmon, Soy Sauce, Furikake, Ginger, Lime, Green Onion, Avocado

Miso-Braised Chicken, Soy Sauce, Ginger, Green Onion, Sesame Seed, Cilantro

Tofu, Wasabi, Pickled Ginger, Steamed Edamame, Crispy Wonton, Seaweed Salad

ON DISPLAY

Reception displays are based on a 60-minute service. Servings are based on a “light reception,” as items are designed to supplement a buffet or plated functions with a minimum of three station selections; or should be in conjunction with a dinner service or other hors d’oeuvres selections. Displays require a minimum of 20 guests. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

TATER TOTS OR FRIES | 12

CAN'T DECIDE? HAVE THEM ALL | 24
French Fries, Yucca Fries, Tater Tots,
Sweet Potato Fries

Truffle Aioli, Rosemary Garlic Aioli, Parmesan,
Chipotle Aioli, Ketchup

SHAKEN SALAD | 27

CHOOSE TWO

Kale Caesar, Shaved Parmigiano-Reggiano,
Focaccia Crouton, Creamy Caesar

Market Greens, Grapes, Dried Cherries, Gorgonzola,
Walnuts, White Balsamic Vinaigrette

Arugula, Spinach, Radicchio, Toasted Pecans,
Strawberries, Goat Cheese, Champagne Vinaigrette

Caprese, Vine Ripe Tomato, Fresh Mozzarella, Basil,
Cold-Pressed EVOO, Sea Salt

Grains, Spinach, Roasted Beets, Feta, Pistachios,
Sherry Vinaigrette

SIGNATURE SWEET STATION | 32

Assorted Mini Pastries, Cakes, Chocolates

Fresh Seasonal Berries, Chocolate Sauce,
Whipped Mascarpone

Freshly Brewed Regular / Decaf Coffee

Assortment of Hot Tea

GRAZING TABLE | 49

Selection of Artisanal Charcuterie:
Salami, Chorizo, Bresaola, Prosciutto

Domestic and International Cheeses:
Blue, Goat, Sheep, Firm Cow, Soft Cow

Crudit : Baby Carrot, Pear Tomato, Radish,
Cucumber, Broccoli, Sweet Peppers, Celery,
Endive, Fennel

Nuts, Cornichons, Marinated Olives

Dried Fruit, Quince Paste

Spreads and Dips: Roasted Pepper Hummus,
Beet Muhammara, Tzatziki, Green Pea and Mint,
Herb Ranch

Artisanal Breads, Warm Pita

CARVING STATIONS

Carving stations are based on a 90-minute service. It requires a uniform attendant at 150 per hour, per attendant (one attendant per 50 guests). Estimated servings are based on a “light reception,” as items are designed to complement additional selections and should be purchased in conjunction with a dinner service or with other hors d’oeuvres selections. Displays require a minimum of 20 guests. Payment for 20 guests will apply to groups with less than 20 guests. All prices are per person, unless otherwise noted. All Prices are subject to an applicable service charge (taxable) and an applicable sales tax.

ROASTED BEEF TENDERLOIN | 40

Red Wine Reduction, Horseradish

Yukon Mashed Potatoes, Artisanal Bread

SLOW ROASTED PRIME RIB OF BEEF | 38

Horseradish Cream, Au Jus

Rosemary Potatoes, Artisanal Bread

ROASTED TURKEY BREAST | 32

Rosemary Pan Gravy, Cranberry Orange Relish

Biscuits

DRY AGED TOMAHAWK SWORDFISH STEAK | 40

Ginger Glaze, Beurre Blanc, Roasted Carrots

Artisanal Bread

MOROCCAN SPICED LAMB RACK | 32

Cumin Dill Greek Yogurt, Harissa Aioli

Artisanal Bread

BAKED SALMON | 26

Dill Crusted, Fennel, Citrus

Artisanal Bread

HORS D'OEUVRES

Items are priced per item with a 24 -piece minimum. Items are designed to complement additional selections and should be purchased in conjunction with a dinner service or with other reception stations or displays. All prices are per piece, unless otherwise noted. All prices are subject to an applicable service charge (taxable) and an applicable sales tax.

CHILLED

Smoked Salmon Potato Latkes, Crème Fraiche, Chive | 10

Shrimp Summer Roll, Sweet Chili Sauce | 11

Shrimp Ceviche Tostada, Avocado Crema | 11

Seared Beef Tenderloin, Rye Crostini, Gorgonzola, Red Onion Marmalade | 11

Sesame Crusted Ahi Tuna, Cucumber, Micro Wasabi, Sriracha | 11

Ahi Tuna Tartare, Avocado Crema | 11

Bruschetta, Vine Ripe Tomato, Burrata, EVOO, Basil, Aged Balsamic | 9

Caprese Skewers, Fresh Mozzarella, Grape Tomatoes, Basil | 8

Wild Mushroom Tartlet, Goat Cheese, Truffle, Herbs | 9

Vegetarian Ceviche Tostada, Lime, Cilantro, Salt, Olive Oil | 9

Strawberry, Mascarpone, Balsamic Drizzle, Basil | 9

HOT

Bacon Wrapped Achiote Shrimp, Chimichurri | 11

Maryland Style Crab Cakes, Lemon Caper Aioli | 11

Chicken Satay, Peanut Sauce | 9

Pulled Pork Slider, Creole Slaw, Barbecue Sauce | 10

Pan Fried Pork Potsticker, Ginger Soy Dipper | 9

Lamb Lollipops, Balsamic Fig Reduction | 12

Beef Empanada, Chipotle Aioli | 9

Beef Skewer, Chimichurri Sauce | 10

Short Rib Panini, Taleggio Cheese, Caramelized Onion | 11

Short Rib Slider, Crispy Onion, Mashed Potato, Horseradish Gremolata | 12

Bacon Wrapped Gorgonzola Stuffed Dates | 10

Classic Burger Slider, Cheddar, Tomato, Thousand Island | 10

Portobello Mushroom Slider, Caramelized Onion, Gruyere, Roasted Pepper, Basil Pesto | 9

Tempura Caulilini, Spicy Tzatziki | 9



WHERE FOOD MEETS CONNECTION

Celebrate your special moments with Marina del Rey Hotel's curated banquet menu. Each event is thoughtfully hosted with fresh, locally inspired cuisine at its heart. We believe food has the power to connect, and our banquets are designed to bring people together in ways that feel authentic, memorable, and full of flavor.

POP & POUR



HOSTED BAR PACKAGE

All prices are subject to an applicable service charge (taxable) and an applicable sales tax. Recommended one bartender per 75 guests, 250 for 4 hours (50 each additional hour). For more availability on wine selection, please inquire with your Sales Representative. Because of the nature of wine making, all wines may not be available at all times.

SOFT BAR

1 HOUR | 23 PER PERSON
2 HOURS | 35 PER PERSON
3 HOURS | 45 PER PERSON

BEER

Stone IPA
Firestone Walker 805
Ride on 10 Hazy IPA
Budweiser

CIDER / SELTZER CHOOSE TWO

Angry Orchard Cider
High Noon
Skimmers

WHITE WINE CHOOSE ONE

Clos du Bois Chardonnay
Nobilo Sauvignon Blanc
Maggio Family Pinot Grigio

RED WINE CHOOSE ONE

Maggio Family Cabernet
Maggio Family Pinot Noir
OZV Zinfandel

NON-ALCOHOLIC

Bottled Water
Soft Drinks
Red Bull
Mocktails
Bitburger 0.0
Stella Artois 0.0

HOSTED BAR PACKAGE

All prices are subject to an applicable service charge (taxable) and an applicable sales tax. Recommended one bartender per 75 guests, 250 for 4 hours (50 each additional hour). For more availability on wine selection, please inquire with your Sales Representative. Because of the nature of wine making, all wines may not be available at all times.

CLASSIC

1 HOUR | 28 PER PERSON
 2 HOURS | 42 PER PERSON
 3 HOURS | 56 PER PERSON
 ADDITIONAL HOURS | +10 PER PERSON

SPIRITS

Three Olives Vodka
 New Amsterdam Gin
 El Jimador Tequila
 400 Conejos Mezcal
 Parrot Bay Rum
 Dewars Scotch
 Old Forester Bourbon

CORDIALS

Aperol
 Campari
 Grand Marnier
 Amaretto Disaronno
 Bailey's Irish Cream
 Borghetti Caffè

DOMESTIC BEER

Coors Light
 Budweiser
 Michelob Ultra

IMPORTED BEER

Corona
 Stella Artois
 Sapporo
 Menabrea

CRAFT BEER

Stone IPA
 Firestone Walker 805
 Ride On 10 Hazy IPA

CIDER / SELTZER

Angry Orchard Cider
 High Noon
 Skimmers

SPARKLING / ROSÉ WINE

La Marca Prosecco
 Chateau Ste. Michelle Rosé

WHITE WINE CHOOSE TWO

Clos du Bois Chardonnay
 Nobilo Sauvignon Blanc
 Maggio Family Pinot Grigio

RED WINE CHOOSE TWO

Maggio Family Cabernet Sauvignon
 Maggio Family Pinot Noir
 OZV Zinfandel

HOSTED BAR PACKAGE

All prices are subject to an applicable service charge (taxable) and an applicable sales tax. Recommended one bartender per 75 guests, 250 for 4 hours (50 each additional hour). For more availability on wine selection, please inquire with your Sales Representative. Because of the nature of wine making, all wines may not be available at all times.

CURATED

1 HOUR | 35 PER PERSON
 2 HOURS | 50 PER PERSON
 3 HOURS | 65 PER PERSON
 ADDITIONAL HOURS | +10 PER PERSON

SPIRITS

Wheatley Vodka
 Ford's Gin
 Arette Blanco Tequila
 Vida Mezcal
 Bacardi White Rum
 Monkey Shoulder Scotch
 Maker's Mark Bourbon

CORDIALS

Aperol
 Campari
 Grand Marnier
 Amaretto Disaronno
 Bailey's Irish Cream
 Borghetti Caffè
 Amaro Montenegro
 Fernet Branca

DOMESTIC BEER

Coors Light
 Budweiser
 Michelob Ultra

IMPORTED BEER

Corona
 Stella Artois
 Sapporo
 Menabrea

CRAFT BEER

Stone IPA
 Firestone Walker 805
 Ride On 10 Hazy IPA

CIDER / SELTZER

Angry Orchard Cider
 High Noon
 Skimmers

SPARKLING / ROSÉ WINE

Chateau Ste. Michelle Brut
 Chateau Ste. Michelle Rosé

WHITE WINE CHOOSE TWO

Decoy by Duckhorn Chardonnay
 Justin Sauvignon Blanc
 Terlato Winery Pinot Grigio
 Miraval Studio Rosé

RED WINE CHOOSE TWO

Bonanza Cabernet Sauvignon
 J Vineyards Pinot Noir
 Decoy by Duckhorn Merlot
 Moss Roxx Zinfandel

HOSTED BAR PACKAGE

All prices are subject to an applicable service charge (taxable) and an applicable sales tax. Recommended one bartender per 75 guests, 250 for 4 hours (50 each additional hour). For more availability on wine selection, please inquire with your Sales Representative. Because of the nature of wine making, all wines may not be available at all times.

RESERVE

1 HOUR | 45 PER PERSON
 2 HOURS | 65 PER PERSON
 3 HOURS | 80 PER PERSON
 ADDITIONAL HOURS | +10 PER PERSON

SPIRITS

Grey Goose Vodka
 Hendricks Gin
 Siete Leguas Blanco Tequila
 Del Maguey Mezcal
 Diplomatica Planas and Reserva Rum
 Glenlivet 12yr and Johnnie Black Label Scotch
 Basil Hayden's Bourbon

CORDIALS

Aperol
 Campari
 Grand Marnier
 Amaretto Disaronno
 Bailey's Irish Cream
 Borghetti Caffè
 Amaro Montenegro
 Fernet Branca

DOMESTIC BEER

Coors Light
 Budweiser
 Michelob Ultra

IMPORTED BEER

Corona
 Stella Artois
 Sapporo
 Menabrea

CRAFT BEER

Stone IPA
 Firestone Walker 805
 Ride On 10 Hazy IPA

CIDER / SELTZER

Angry Orchard Cider
 High Noon
 Skimmers

SPARKLING / ROSÉ WINE

Lanson Père et Fils Brut
 Decoy Sparkling Brut Rosé

WHITE WINE CHOOSE TWO

Rombauer Chardonnay
 Rutherford Hill Sauvignon Blanc
 Tablas Creek Patelin de Tablas White Blend
 Tablas Creek Patelin de Tablas Rosé

RED WINE CHOOSE TWO

Caymus California Cabernet Sauvignon
 Calera Pinot Noir
 Duckhorn Napa Valley Merlot

A LA CARTE BEVERAGES

All prices are subject to an applicable service charge (taxable) and an applicable sales tax. Recommended one bartender per 75 guests, 250 for 4 hours (50 each additional hour). For more availability on wine selection, please inquire with your Sales Representative. Because of the nature of wine making, all wines may not be available at all times. There is a \$1,000 Beverage minimum separate from the contracted Food and Beverage minimum.

HOSTED BAR

SPIRITS

Classic Spirits | 15
 Curated Spirits | 17
 Reserve Spirits | 21

COCKTAILS

Martinis | +3
 Old Fashioned | +2
 Margarita | +2
 Negroni | +2
 Aperol Spritz | +2

BEER

Domestic Beer | 10
 Imported Beer | 11
 Craft Beer | 13
 Cider / Seltzer | 10

WINE

Classic Wines | 14
 Curated Wines | 17
 Reserve Wines | 20

NON-ALCOHOLIC

Bottled Water | 7
 Soft Drinks | 7
 Red Bull | 7

CASH BAR

SPIRITS

Classic Spirits | 16
 Curated Spirits | 18
 Reserve Spirits | 22

COCKTAILS

Martinis | +3
 Old Fashioned | +2
 Margarita | +2
 Negroni | +2
 Aperol Spritz | +2

BEER

Domestic Beer | 10
 Imported Beer | 11
 Craft Beer | 13
 Cider / Seltzer | 10

WINE

Classic Wines | 15
 Curated Wines | 18
 Reserve Wines | 21

NON-ALCOHOLIC

Bottled Water | 10
 Soft Drinks | 8
 Red Bull | 8

TERMS & CONDITIONS

At Marina del Rey hotel, we embody a gracious and dynamic approach to hospitality. It is with our pleasure we offer impeccable service, an inviting atmosphere and timeless memories. The following guidelines will ensure a smooth process.

WEDDING COORDINATION

Catering Sales Managers provide full service for all aspects of wedding as it pertains to the hotel: proposal, contract, details, billing, guest room management, menu selection, room setup and audio visual.

Marina del Rey Hotel encourages wedding clients to work with a professional wedding coordinator for all weddings hosted on the property. The wedding coordinator will be responsible for managing and coordinating vendor relationships.

WEDDING CEREMONY & RECEPTION

Ceremony & room rental fee is a 15% service charge, 9% administrative fee, and 9.5% Marina del Rey tax.

ROOM BLOCKS

Guest room blocks are available at reduced rates. A minimum commitment of 10 rooms for a two-night stay over the wedding date is required.

PACKAGE PRICING AND CONCESSIONS

All packages have been priced to include all elements offered and have no individual value. No substitutions or rebates allowed due to unused package components. Additional customization can be achieved via a la carte pricing. If you are interested in a la carte pricing please let your Sales Manager know and they will put together a customized proposal.

GUARANTEES

In arranging for private functions, the attendance must be definitely specified five business days in advance or the expected number will be used as your guarantee. We will set and prepare 3% over the guarantee for groups of 100-400. For all buffets the hotel will set-up and prepare for the guaranteed number only.

More than 10% of your selection is vegetarian or other special dietary need it will be counted as a third additional entrée selection and subject to an upcharge on your package.

FOOD & BEVERAGE

All Food and Beverage must be purchased through the hotel and served only by hotel staff. Any exceptions must be negotiated and specified within the sales contract. *Please be advised that seasonal menu selections are subject to modification based on availability and market conditions. Despite any changes to the menu offerings, the pricing and structure of our packages shall remain in accordance with the terms originally agreed upon.

LABOR FEES, HOUSE CHARGES, AND SALES TAX

Labor fees, house charges, and local sales tax are subject to change. All banquet and catering charges are subject to 15% gratuity and 9% administrative fee which are both subject to California sales tax currently at 9.5%. The administrative fee is used to offset the costs of utilities and equipment, and other non-labor expenses. This administrative fee is not a tip or gratuity for services provided by employees and is not distributed to employees. All AV Equipment prices are subject to a taxable 24% AV house charge, and 9.50% sales tax. The AV house charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This AV house charge is not a tip or gratuity for services provided by employees and is not distributed to personnel.

LABOR, ROOM SETS, AND ROOM CHANGES

Day of meeting set changes will incur additional labor fees to a minimum of \$300 and will increase depending on the complexity of the changes. Banquet seating is provided at Rounds of 10. If a lower ratio is requested, additional labor charges may apply. Carvers, Station Attendants, Food Servers, Cocktail Servers, Bartenders, and Security Officers are available for additional labor charges All labor fees are subject to California sales tax.

DECORATIONS

Arrangements for floral centerpieces, special props, and decorations may be made through the Event Planning office. All decorations must meet with the approval of the Fire Department. The hotel will not permit the affixing of anything to the walls or ceiling of rooms unless approval is given by the Event Planning office.

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CLEAN-UP

Appropriate labor charges will apply to events if more than standard clean-up is required at the conclusion of the event, for example, trash, cartons, excessive flower petals, etc.

NOISE

Marina del Rey has a 10pm Noise Ordinance. All outdoor events will need to end by 10pm. Indoor events will need to control noise and if any complaints are issued, the Band or DJ will need to work with the Banquet Manager in lowering the music.

SHIPMENT OF PACKAGES/PARCELS

Packages for meetings may be delivered to the hotel no more than three (3) business days prior to the day of the function. The meeting name, date of event, onsite contact's name, and Event Manager's name should be included on all packages to ensure proper delivery. Additional charges will apply for all shipments, creates, pallets and boxes.

SECURITY

The hotel may require security officers for certain events. Only security companies that have workmen's compensation and liability insurance policies in effect are allowed on the property. The hotel strictly enforces a no weapons policy for all security functions on the property. Hotel Loss Prevention Officers are available at a competitive rate. For further details, please contact your Event Manager.

SIGNAGE

Pre-approved signs are permitted in the foyer of private function rooms. None are permitted in other public areas including the main lobby, guest room floor hallways, or outside the hotel. The hotel will not permit the affixing of any other signs unless approval is given by the Hotel Manager and/or the Director of Event Planning. Signs must be professionally produced. All signs and displays must meet with the approval of the Hotel.

ENGINEERING

The use of any fog machines for events will require (2) Hotel Engineers at a minimum of (4) hours each for hotel fire watch.

SPECIAL CELEBRATION EQUIPMENT

Confetti and confetti cannons are not allowed for any event.

FLAVOR

BANQUET MENU



MARINA DEL REY HOTEL