



MARINA DEL REY HOTEL

CATERING MENUS

2025

BREAKFAST

CATAMARAN CONTINENTAL

Assorted Pastries, Croissants & Muffins **v**

Selection Of Freshly Baked Bagels With Whipped Cream Cheese **v**

Fresh Sliced Seasonal Fruits & Berries **vg**

Greek Yogurt, Blueberry Compote, Granola **v GF**

Organic Juices: Orange, Grapefruit, Cranberry, Apple **vg**

FULL BOAT BREAKFAST

Assorted Pastries and Bagels With Whipped Cream Cheese **v**

Sliced Seasonal Fruits & Berries **vg GF**

Greek Yogurt, Blueberry Compote, Granola **v GF**

Organic Soft Scrambled Eggs **v GF**

Roasted Potatoes **v GF**

Applewood Smoked Bacon And Chicken Apple Sausage **GF**

Organic Juices: Orange, Grapefruit, Cranberry, Apple **vg**

BY THE DOCK

Organic Juices: Orange, Grapefruit, Cranberry, Apple **vg**

Assorted Pastries, Croissants & Muffins **v**

Sliced Seasonal Fruits & Berries **vg GF**

Greek Yogurt, Blueberry Compote, Granola **v**

Organic Soft Scrambled Eggs **v GF**

Roasted Potatoes With Herbs **v GF**

Classic Brioche French Toast, Vermont Maple Syrup, Powdered Sugar **v**

Smoked Salmon, Shaved Red Onion, Tomatoes, Cucumber, Dill **GF**

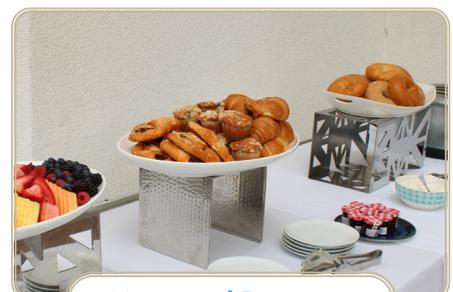
Assorted Bagels With Whipped Cream Cheese



Fruits & Berries



Greek Yogurt & Granola



Assorted Pastries

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

A minimum of 15 people is required per meal selection. For groups under 15, a \$250 surcharge will apply.

Breakfasts include premium coffee, decaffeinated coffee & a selection of premium hot teas.

All prices are subject to 15% service charge, 9% administrative fee, and 9.5% Marina Del Rey sales tax.

Prices are subject to change based on market availability.

ENHANCEMENTS

EGGS TO ORDER

CUSTOM MADE TO ORDER

Sunshine Yolk Whole Eggs, Egg Whites, Scrambled Eggs **v**

Applewood Smoked Bacon, Smoked Ham **GF**

Sweet Bell Peppers, Sweet Onions, Jalapenos, Asparagus, Tomatoes **VG GF**

Wild Mushrooms, Baby Spinach, Cheddar Cheese, Feta Cheese **GF**

ENHANCEMENTS

TO BE ADDED TO THE BUFFET MENU OF YOUR CHOICE

Applewood Smoked Bacon **GF**

Roasted Potatoes **VG**

Scrambled Sunshine Yolk Eggs **v**

Smoked Ham **GF**

Grilled Asparagus **VG GF**

Old Fashioned Oatmeal **GF**

Greek Yogurt, Blueberry Compote, Granola **v GF**

Chicken Apple Sausage **GF**

Beyond Vegan Sausage Patties **VG GF**

Fresh Fruit **VG GF**

Tsar Nicoulai Caviar Mkt Price **GF**

Smoked Salmon **GF**

24 Month Aged Prosciutto **GF**

Maine Lobster **GF**

Shrimp **GF**

Blue Crab **GF**



Old Fashioned Oatmeal



Tsar Nicoulai Caviar

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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ADDITIONS

SNACKS

- Fresh Seasonal Whole Fruits VG GF
- Surf Side Trail Mix v
- Assorted Greek Yogurt v
- Chips And Salsa VG GF
- Guacamole VG GF
- Nutrition Bars v
- Variety of Candy Bars
- Chocolate Chip Cookies v
- Assorted Individual Bags Of Chips VG

DRINKS

- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Premium Teas
- Still Or Sparkling Water
- Organic Juices
- House Made Iced Black Tea
- House Made Lemonade
- Red Bull (Regular Or Sugar Free)
- Coconut Water
- Assorted Soft Drinks



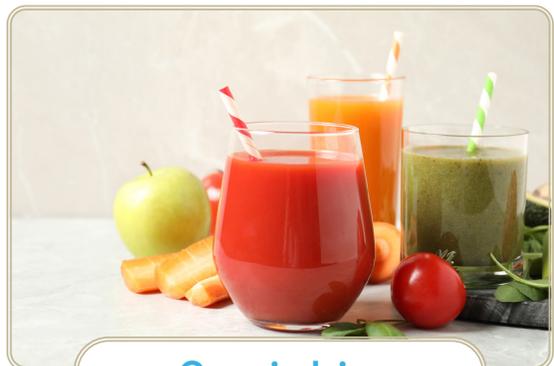
Trail Mix



Premium Teas



Assorted Greek Yogurt



Organic Juice

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

Buffet breakfast to include freshly brewed premium coffee, decaffeinated coffee & a selection of premium hot teas.

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BREAKS

BREAKS ARE SERVED FOR
UP TO 30 MINUTES

ENERGIZE

Cliff Bars v
Red Bulls - Regular & Sugar Free
Chocolate Chip Cookies v
Coffee, Hot Teas

SUGAR RUSH

Variety Bags Of Chips v
Candy And More Candy v
Truffle Pop Corn v GF
Fudge Brownies, Cookies v
Raspberry Lemonade

FRUIT "CART" BREAK

Sliced Watermelon, Pineapple, Mango, Jicama
Cucumber, Strawberries, Tajin Spice
Topo Chico Water

SOFT BEVERAGE STATION

Coffee Regular And Decaf
Selection of Premium Teas
Iced Tea And Lemonade
Still And Sparkling Water
Organic Juice

TASTE OF BAJA

Crispy Corn Chips VG GF
Chunky Guacamole v GF
Salsa Roja v GF
Cheese Quesadillas v
Fresh Ceviche GF
Coke & Sprite

BEVERAGE STATION

Coffee Regular And Decaf
Selection of Premium Teas
Iced Tea And Lemonade
Still And Sparkling Water
Assorted Soft Drinks

KEEPING IT HEALTHY

Seasonal Market Whole Fruit VG GF
Homemade Trail Mix v
Granola Bars, Dried Fruits v
Assorted Greek Yogurt v
Kombucha

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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LUNCH

LUNCH BUFFET

Marina Italiano

Garlic Bread, Sicilian Olive Oil, Parsley v

Chopped Italian Salad, Salami, Tomato, Ceci, Pepperoncini, Red Wine Vinaigrette GF

Heirloom Tomatoes, Burrata, Basil, Pine Nuts v GF

Cavatappi Pasta Bolognese or Orecchiette, Marinara, Mushrooms, Asparagus (no butter, no egg, no cheese)

Chicken Piccata, Lemon, Capers, White Wine

Tiramisu v

Baja Surf

Guacamole, Salsa Roja, Corn Tortilla Chips VG GF

Red Spanish Rice & Pinto Beans VG GF

Carne Asada Of Skirt Steak GF

Pollo Asada Of Jidori Chicken Thighs GF

Warm Corn Tortillas VG GF

Green Cabbage, Lime Wedge, Onion And Radish VG GF

Cinnamon Churros v



Orecchiette Pasta

Taste of The Islands

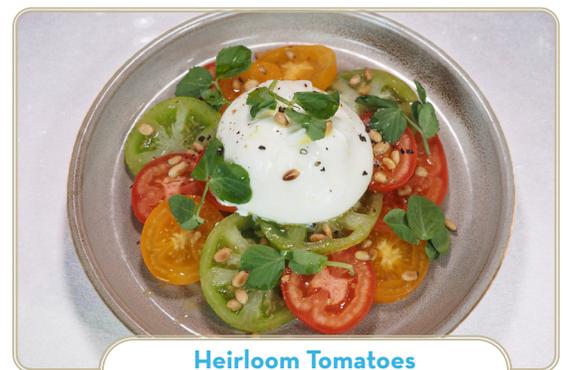
Ahi Tuna Poke, Green Onion, Seaweed Salad, Avocado, Sesame, Daikon Sprouts GF

Chinese Salad, Wonton, Edamame, Sesame Dressing v

Kalbi Marinated Short Ribs, Steamed Rice, Green Onion, Sesame Seed GF

Miso Glazed Salmon With Baby Bok Choy

Blueberry Compote Cheesecake v



Heirloom Tomatoes & Burrata

**** Vegan option:** Soyrizo and bell peppers (no egg, no butter, no cheese)

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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Lunches include premium coffee, decaffeinated coffee, ice tea & a selection of premium hot teas.

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DEL REY SPA LUNCH BUFFET

Salads

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad V GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Greek Dressing

Proteins (Select Two)

Herbed Grilled Chicken Breast GF

Simply Grilled New York Strip GF

Pan Roasted Atlantic Salmon GF

Miso Marinated Tofu VG

Herb Grilled Vegetables VG GF

Desserts (Select One)

Fresh Fruit and Berries VG GF

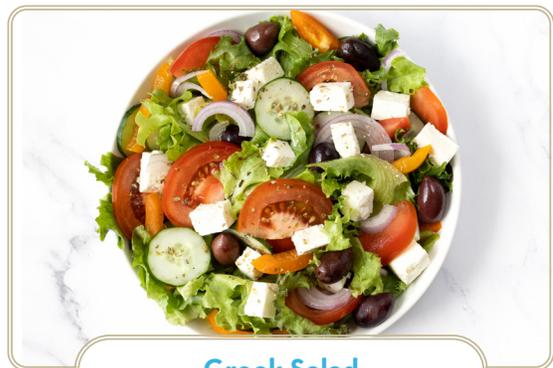
Greek Yogurt Parfaits V



Greek Yogurt Parfait



Grilled New York Strip



Greek Salad

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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MOTHER'S BEACH BUFFET

Salads (Select Two)

Heirloom Tomatoes v GF

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad v GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing

Chopped Italian Salad GF

Salami, Tomato, Ceci, Pepperoncini, Red Wine Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Organic Baby Wedge Salad GF

Blue Cheese, Eggs, Bacon, Tomato, Red Onion, Ranch Dressing

Prepared Sandwiches (Select Two)

Turkey Club

Lettuce, Tomato, Swiss Cheese, Bacon, Herb Aioli, Sourdough Bread

Jidori Chicken Caesar Salad Wrap

Shredded Romaine Lettuce, Parmigiano-Reggiano, Caesar Dressing

Roast Prime Beef

Caramelized Onions, Emmentaler Cheese, Horseradish Aioli, Wheat Bread

Grilled Vegan Vegetable Sandwich VG

Herb Aioli, Wheat Bread

Prosciutto di Parma Sandwich

Sourdough Bread, Shaved Lettuce, Red Onion, Tomato, Olive Oil, Red Vinegar

Desserts (Select One)

N.Y. Cheesecake with Blueberry Compote v

Italian Tiramisu v

Dark Chocolate Cake v

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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PICNIC AT THE MARINA

Salads (Select One)

Heirloom Tomatoes [v GF](#)

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad [v GF](#)

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad [v GF](#)

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Greek Dressing

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Mains (Select Two)

Buttermilk Fried Jidori Chicken

Honey & Hot Sauce

Braised Beef Brisket [GF](#)

Blackberry BBQ Sauce

Prime Beef Burgers (Turkey or Plant Based Available upon request)

Brioche Buns, Hook's Cheddar, Lettuce, Tomato, Onion, Herb Aioli

Sides (Select Two)

Coleslaw [v GF](#)

Cabbage, Carrot, Mustard Dressing

Baby Yukon Potato Salad [GF](#)

Bacon, Green Onion, Whole Grain Mustard Vinaigrette

Mac and Cheese [v](#)

Cheddar, Monterey Jack, Breadcrumbs

Roasted Corn [v GF](#)

Chile, Lime, Butter

Desserts (Select One)

N.Y. Cheesecake with Blueberry Compote [v](#)

Italian Tiramisu [v](#)

Dark Chocolate Cake [v](#)



Prime Beef Burger

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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PADDLEBOARD BUFFET

Beginnings (Select One)

Maine Lobster Bisque GF

Chives

Heirloom Tomatoes V GF

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad V GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Mains (Select Two)

Grilled Atlantic Salmon GF

Asparagus & Lemon Beurre Blanc Sauce

Kalbi Marinated Short Ribs GF

Bok Choy, Green Onion, Sesame Seed

Herb Roasted Jidori Chicken GF

Roasted Carrots, Roasted Baby Yukon Potatoes, Chicken Jus

Vegetable Cavatappi Pasta VG

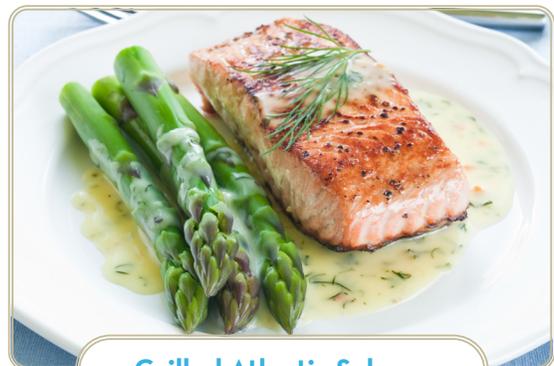
Pomodoro Sauce, Tomato, Basil

Desserts (Select One)

N.Y. Cheesecake with Passion Fruit Puree V

Italian Tiramisu V

Dark Chocolate Cake V



Grilled Atlantic Salmon

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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POWERBOAT LUNCH

First (Select Two)

Heirloom Tomatoes v GF

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad v GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Entrée (Select Two)

Grilled Atlantic Salmon GF

Asparagus & Lemon Beurre Blanc Sauce

Kalbi Marinated Short Ribs GF

Jasmine Rice, Bok Choy, Green Onion, Sesame Seed

Herb Roasted Jidori Chicken GF

Roasted Carrots, Roasted Baby Yukon Potatoes, Chicken Jus

Vegetable Cavatappi Pasta VG

Pomodoro Sauce, Tomato, Basil

Dessert (Select One)

N.Y. Cheesecake with Blueberry Compote v

Italian Tiramisu v

Dark Chocolate Cake v



Classic Caesar Salad

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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SAIL AWAY

One Sandwich, One Piece Of Fruit, Bag Of Chips,
Freshly Baked Chocolate Chip Cookie, Bottled Water

Select One Sandwich From The Following:

Hobb's Turkey Club

Lettuce, Tomato, Swiss Cheese, Bacon, Herb Aioli, Sourdough Bread

Jidori Chicken Caesar Salad Wrap

Shredded Gem Lettuce, Parmigiano-Reggiano, Caesar Dressing

Roast Prime Beef

Caramelized Onions, Emmentaler Cheese, Horseradish Aioli, Wheat Bread

Grilled Vegan Vegetable Sandwich vg

Herb Aioli, Wheat Bread

Prosciutto Di Parma Sandwich

Sourdough Bread, Shaved Lettuce, Red Onion, Tomato, Olive Oil, Red Vinegar



Chicken Caesar Wrap



Chocolate Chip Cookies

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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DINNER BUFFET

DEL REY BUFFET

Classic Caesar Salad, Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Jumbo Shrimp Cocktail With Classic Cocktail Sauce, Lemon [GF](#)

Braised Short Rib With Whipped Potatoes, Root Vegetables and Jus [GF](#)

Dark Chocolate Cake [v](#)

SURF AND TURF BUFFET

Grilled Broccolini With Garlic, Chili Flakes And Lemon [VG GF](#)

Shrimp Louise Salad With Iceberg, Tomato, Hard Boiled Eggs, Russian Dressing [GF](#)

Prime Filet With Onion And Bacon Jam, Red Wine Jus [GF](#)

Dark Chocolate Cake [v](#)

CAPTAIN'S TABLE BUFFET

Jumbo Shrimp Cocktail With Classic Cocktail Sauce, Lemon [GF](#)

Organic Baby Wedge Salad With Blue Cheese, Eggs, Bacon, Tomato, Red Onion [V GF](#)

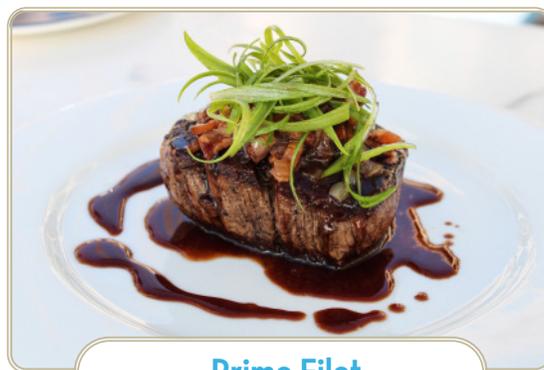
Grilled Prime Filet With Steak Sauce [GF](#)

Grilled Atlantic Salmon With Asparagus & Lemon Beurre Blanc Sauce [GF](#)

Grilled Broccolini With Garlic, Chili Flakes And Lemon [VG GF](#)

Roasted Yukon Creamer Potatoes With Fresh Herbs [VG GF](#)

Seasonal Cheesecake [v](#)



Prime Filet

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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WELCOME ABOARD PLATED

First (Select One)

Maine Lobster Bisque GF

Chives

Heirloom Tomatoes V GF

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad VG GF

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad V GF

Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing

Classic Caesar Salad

Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

Entrée (Select One)

8oz Filet Mignon GF

Whipped Potatoes, Asparagus, Wild Mushroom And Sauce Bordelaise

Braised Beef Short Rib GF

Whipped Potatoes, Root Vegetables And Jus

Roasted Airline Jidori Chicken GF

Roasted Carrots, Roasted Baby Yukon Potatoes And Chicken Jus

Roasted Chilean Sea Bass

Baby Bok Choy, Cilantro, Chinese Black Bean Sauce

Vegetable Cavatappi Pasta VG

Pomodoro Sauce, Tomato, Basil

Grilled Atlantic Salmon GF

Asparagus & Lemon Beurre Blanc Sauce

Dessert (Select One)

N.Y. Cheesecake with Blueberry Compote V

Italian Tiramisu V

Dark Chocolate Cake V



Lobster Bisque

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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DINNER

DINNER AND A VIEW BUFFET

First (Select One)

- Organic Mixed Field Green Salad [VG GF](#)
Radish, Tomato, Herbs, Lemon Vinaigrette
- Greek Salad [V GF](#)
Red Onion, Olives, Cucumber, Tomatoes,
Feta Cheese, Herbed Greek Dressing
- Classic Caesar Salad
Romaine Lettuce, Croutons,
Parmigiano-Reggiano, Caesar Dressing
- Organic Baby Wedge Salad [GF](#)
Blue Cheese, Eggs, Bacon, Tomato, Red Onion

Second (Select One)

- Maine Lobster Bisque [GF](#)
Chives
- Ahi Tuna Tartare (can be made vegan Avocado Tartare) [GF](#)
Poke Sauce, Avocado, Cilantro
- New Zealand Lollipop Lamb Chops [GF](#)
Tzatziki, Mint, Cilantro
- Blue Crab Cake
Old Bay Aioli

Entrée (Select Two)

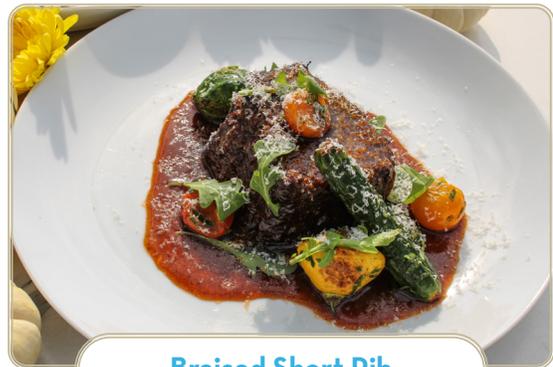
- 8oz Filet Mignon [GF](#)
Whipped Potatoes, Asparagus,
Wild Mushroom and Sauce Bordelaise
- Braised Short Rib [GF](#)
Whipped Potatoes, Root Vegetables and Jus
- Roasted Airline Chicken [GF](#)
Roasted Carrots, Roasted Baby Yukon Potatoes
and Chicken Jus
- Roasted Chilean Sea Bass
Baby Bok Choy, Cilantro,
Chinese Black Bean Sauce
- Vegetable Cavatappi Pasta [VG](#)
Pomodoro Sauce, Tomato, Basil
- Grilled Atlantic Salmon [GF](#)
Asparagus & Lemon Beurre Blanc Sauce

Dessert (Select One)

- N.Y. Cheesecake with Blueberry Compote [V](#)
- Italian Tiramisu [V](#)
- Dark Chocolate Cake [V](#)



Roasted Chilean Sea Bass



Braised Short Rib

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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THE COMMODORE'S DINNER BUFFET

Beginnings (Select Two)

Maine Lobster Bisque [GF](#)

Chives

Heirloom Tomatoes [V GF](#)

Burrata, Basil, Pine Nuts

Organic Mixed Field Green Salad [VG GF](#)

Radish, Tomato, Herbs, Lemon Vinaigrette

Greek Salad [V GF](#)

Red Onion, Olives, Cucumber, Tomatoes,
Feta Cheese, Herbed Greek Dressing

Gem Caesar Salad

Croutons, Parmigiano-Reggiano, Caesar Dressing

Organic Baby Wedge Salad [GF](#)

Blue Cheese, Eggs, Bacon, Tomato, Red Onion

Sides (Select Two)

Roasted Baby Carrots with Cumin Yogurt [V GF](#)

Buttered Jumbo Asparagus with Hollandaise [V GF](#)

Baked Mac 'n' Cheese [V](#)

Crispy Brussels Sprouts, Sweet Thai Chile Sauce, Thai
Basil [GF](#)

Roasted Baby Yukon Potatoes [V GF](#)

Whipped Potatoes, Olive Oil, Black Pepper [V GF](#)

Desserts (Select Two)

N.Y. Cheesecake with Blueberry Compote [V](#)

Italian Tiramisu [V](#)

Dark Chocolate Cake [V](#)

Mains (Select Two)

Prime Beef Tenderloin [GF](#)

Creamy Horseradish, Steak Sauce

Braised Short Rib [GF](#)

Whipped Potatoes, Root Vegetables and Jus

Roasted Airline Chicken [GF](#)

Roasted Carrots, Roasted Baby Yukon Potatoes
and Chicken Jus

Roasted Chilean Sea Bass

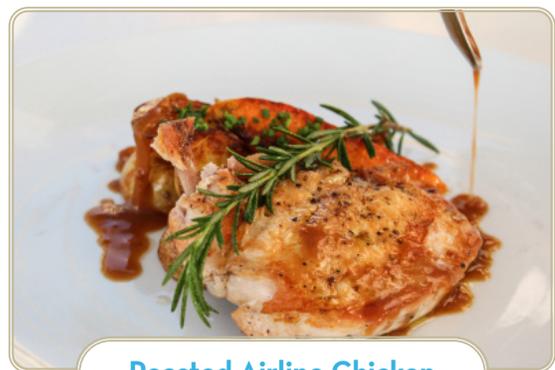
Baby Bok Choy, Cilantro,
Chinese Black Bean Sauce

Vegetable Cavatappi Pasta [VG](#)

Pomodoro Sauce, Tomato, Basil

Grilled Atlantic Salmon [GF](#)

Asparagus & Lemon Beurre Blanc Sauce



Roasted Airline Chicken

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

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DISPLAYED STATIONS

HUMMUS BAR

Classic Hummus VG GF
Vegetable Crudité VG GF
Marinated Mediterranean Olives VG GF
Baba Ganoush
Warm Pita v

RAW BAR SEAFOOD DISPLAY

Poached Jumbo Shrimp GF
Pacific Gold Oysters GF
Alaskan King Crab Legs GF
Poached Maine Lobster GF
Classic Cocktail Sauce, Yuzu Mignonette, Dijonnaise & Horseradish VG GF
Lemon, Mini Tabasco VG GF

TSAR NICOULAI CAVIAR DISPLAY

MDRH Chef Selected Malossol Reserve Caviar GF
Potato Chips, Brioche Toast v
Crème Fraiche, Capers, Red Onion, Egg Yolks, Egg Whites, Chives VG GF

CHEESE DISPLAY

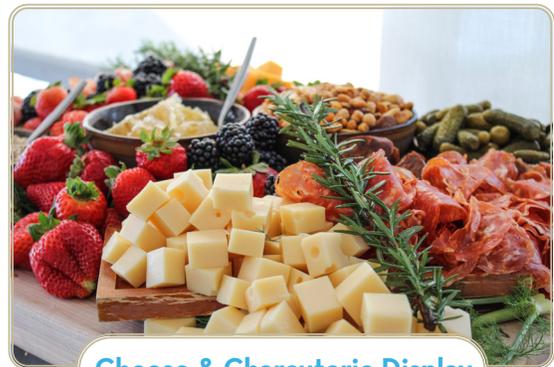
Chefs' Selection Of Imported And Domestic Cheeses GF
Dried Fruit VG GF
Roasted Nuts VG GF
Fruit Bread & Honey v

CHARCUTERIE DISPLAY

Chefs' Selection Of Imported And Domestic Meats GF
Dried Fruit VG GF
Roasted Nuts VG GF
Grilled Bread, Cornichons & Mustards v

CHEESE & CHARCUTERIE DISPLAY

Chefs' Selection Of Imported And Domestic Cheese & Meats GF
Dried Fruit VG GF
Roasted Nuts VG GF
Fruit Bread & Honey VG GF
Grilled Bread, Cornichons & Mustards v



Cheese & Charcuterie Display

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

Stations and Bars are priced for 2 hours.

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DISPLAYED STATIONS

RISOTTO STATION

Chef Attendant Required At

Carnaroli Risotto VG GF

Butter, Crème Fraiche, Parmigiano-Reggiano V GF

Wild Mushrooms, Asparagus, Peas, Lobster,

Seasonal Vegetables

Shaved Fresh Black Truffle

MP Per Ounce

(When Available October - April) VG GF

Shaved Fresh White Alba Truffle

MP Per Ounce

(When Available September - December) VG GF

SALAD BAR

Garden Lettuce, Arugula, Romaine, Baby Spinach

Radish, Green Onion, Kalamata Olive, Cherry Tomatoes,

Red Onion, Cucumber, Green Bell Pepper,

Pepperoncini, Ceci, Toasted Walnuts, Feta Cheese,

Cheddar Cheese, Blue Cheese

Lemon Vinaigrette, Caesar Dressing, Balsamic Vinaigrette,

Ranch

CARVING STATION

Prime Filet Tenderloin GF

Creamy Horseradish, Steak Sauce, Bearnaise

Roasted Atlantic Salmon GF

Tzatziki, Hollandaise, Beurre Blanc

Maple Ham GF

Roasted Jidori Chicken GF

Chimmichurri Sauce, Lemons, Jus

Turkey Breast GF

Chimmichurri Sauce, Lemons, Jus

DESSERT BAR

Brownies

Cheesecake

Chocolate Chip Cookies v

Chocolate Crunch Bars v

Seasonal Mousse Cake

Tiramisu



Carnaroli Risotto

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

Stations and Bars are priced for 2 hours.

All prices are subject to 15% service charge, 9% administrative fee, and 9.5% Marina Del Rey sales tax.

Prices are subject to change based on market availability.

PASSED HORS D'OEUVRES

BY THE PIECE

Cold

Tuna Poke On Crispy Wonton
Steak Tartare On Baguette
Tomato Bruschetta, Aged Balsamic [VG](#)
Togarashi Tuna Tataki, Ponzu, Yuzu Kosho [GF](#)
Avocado Guacamole, Sesame Seed Cone [VG](#)
Deviled Eggs [VG](#)
Jumbo Shrimp Cocktail [GF](#)
Prosciutto Wrapped Mozzarella [GF](#)
Maine Lobster Rolls, Lemon Herb Aioli
Deviled Eggs With Caviar [GF](#)



Avocado Guacamole Cone

Hot

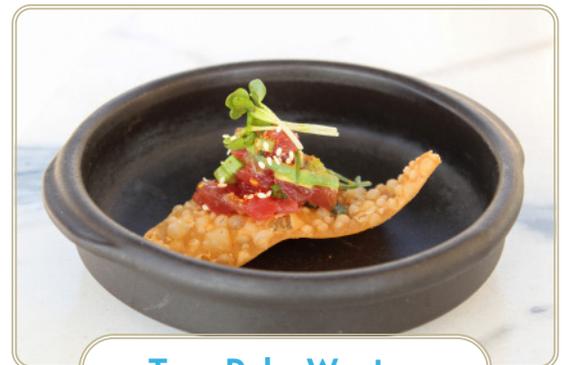
Truffle Arancini, Parmigiano-Reggiano [V](#)
Pork Or Vegetable Pot Stickers, Ponzu Sauce, Green Onion
Thai Chicken Satay, Peanut Sauce [GF](#)
Spanakopita, Tzatziki [V](#)
Warm Bacon Wrapped Dates [GF](#)
Truffled Wild Mushroom Vol-Au-Vent [V](#)
Blue Crab Cake, Old Bay Aioli
Coconut Shrimp, Sweet Thai Chili Sauce
Prime Beef Slider, Cheddar, B&B Pickle, Dijonnaise
Empanadas (Choice of Beef or Black Bean), Salsa Roja [V](#)
Steak Yakitori, Teriyaki Sauce [GF](#)
Crispy Chicken Fingers, Ranch, Ketchup



Blue Crab Cake

Desserts

Assorted French Macaroons [V](#)
Dark Chocolate Brownie Bites [V](#)
Churros, Dolce De Leche [V](#)



Tuna Poke Wonton

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

All prices are subject to 15% service charge, 9% administrative fee, and 9.5% Marina Del Rey sales tax.

Prices are subject to change based on market availability.

DESSERTS & PASTRIES

INDIVIDUAL SIZED DESSERTS

Tiramisu | lady fingers, mascarpone mousse, coffee v

Opera Cake | almond biscuit, chocolate ganache, coffee butter cream v

N.Y. Cheesecake | graham cracker crust, blueberry compote v

Sea Salt Caramel Chocolate Tart | butter tart shell, dark chocolate ganache, caramel v

Lemon Meringue Tart | lemon curd, butter tart shell, swiss meringue v

DUO DESSERT PLATES

Tiramisu | lady fingers, mascarpone mousse, coffee v

Opera Cake | almond biscuit, chocolate ganache, coffee butter cream v

N.Y. Cheesecake | graham cracker crust, blueberry compote v

Sea Salt Caramel Chocolate Tart | butter tart shell, dark chocolate ganache, caramel v

Lemon Meringue Tart | lemon curd, butter tart shell, swiss meringue v

COOKIES

Chocolate Chip Cookie v

Oatmeal Raisin v

Peanut Butter Cookie v

MORNING PASTRIES

Croissant, Chocolate Croissant v

Blueberry Muffin, Bran Muffin, Banana Nut Muffin v

Blueberry Danish, Raspberry Danish, Apricot Danish v



Desserts

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

All prices are subject to 15% service charge, 9% administrative fee, and 9.5% Marina Del Rey sales tax.

Prices are subject to change based on market availability.

BEVERAGES

CAPTAIN'S BAR

Unlimited House Wine, House Champagne, Domestic Beer, Soft Beverages

House: Chardonnay | Sauvignon Blanc | Cabernet | Merlot | Pinot Noir

Assorted Soda, Flat and Sparkling Water, Fruit Juices

CAPTAIN'S FULL BAR

Unlimited Well Cocktails, House Wine, Domestic Beer, House Champagne, Soft Beverages,

Well Vodka, Tequila, Gin, Whiskey, Rum

House: Chardonnay | Sauvignon Blanc | Cabernet | Merlot | Pinot Noir

Assorted Soda, Flat and Sparkling Water, Fruit Juices



Private Barrel Whiskeys



Del Rey Spritz

1 Bartender required per 50 guests.

Bartender Fee - \$250 per bartender (exclusive of 9% tax)

All prices are subject to 15% service charge, 9% administrative fee, and 9.5% Marina Del Rey sales tax.

Prices are subject to change based on market availability.

BEVERAGES

ADMIRAL'S BAR

Unlimited Upgraded Wine, Upgraded Champagne,
Domestic & Imported Beer, Soft Beverages
Assorted Soda, Flat and Sparkling Water, Fruit Juices

PRICE PER DRINK

Charged on Consumption

Soft Beverage
Domestic Beer
Import/Craft Beer
Premium Champagne
House Champagne
Premium Wine
House Wine
Premium Cocktail
Well Cocktail



Beet En Generation

ADMIRAL'S FULL BAR

Unlimited Premium Cocktails, Upgraded Wine,
Upgraded Champagne, Imported & Domestic Beer,
Soft Beverages
Premium Vodka, Tequila, Gin, Whiskey, Rum
Assorted Soda, Flat and Sparkling Water, Fruit Juices

PRICE PER DRINK

Cash Bar on Consumption

Soft Beverage
Domestic Beer
Import/Craft Beer
Premium Champagne
House Champagne
Premium Wine
House Wine
Premium Cocktail
Well Cocktail



Double Indemnity

1 Bartender required per 50 guests.

Bartender Fee - \$250 per bartender (exclusive of 9% tax)

All prices are subject to 15% service charge, 9% administrative fee, and 9.5% Marina Del Rey sales tax.

Prices are subject to change based on market availability.

BEVERAGE STATIONS

BLOODY MARY STATION

House Vodka, House Made Bloody Mary Mix
Applewood Smoked Bacon
Assorted Vegetables
Tabasco, Horseradish, Black Pepper

MIMOSA STATION

Sparkling Wine
Organic Orange Juice
Fresh Seasonal Berries

SOFT BEVERAGE STATION

Coffee
Premium Teas
Iced Black Tea, Lemonade
Assorted Soda
Still and Sparkling Water
Organic Juices: Apple, Cranberry, Orange, Grapefruit



Beverage Stations



Mimosa Station



Bloody Mary Station

Vegan(VG) - Vegetarian(V) - Gluten Free(GF)

All prices are subject to 15% service charge, 9% administrative fee, and 9.5% Marina Del Rey sales tax.

Prices are subject to change based on market availability.

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 provides 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.

The 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 ala 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, & 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.

TERMS & CONDITIONS

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

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 10:00 p.m. Indoor events will need to control noise and if any complaints are issues If the hotel gets a complaint, the Band or DJ will need to work with the Banquet Manager in lowering the music.

SHIPMENT OF PACKAGES/PARCELS

Packages for meetings maybe delivered to the hotel no more than three (3) business days prior to the day of the function. The meeting name, date of event, on-site 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.