



MARINA DEL REY HOTEL

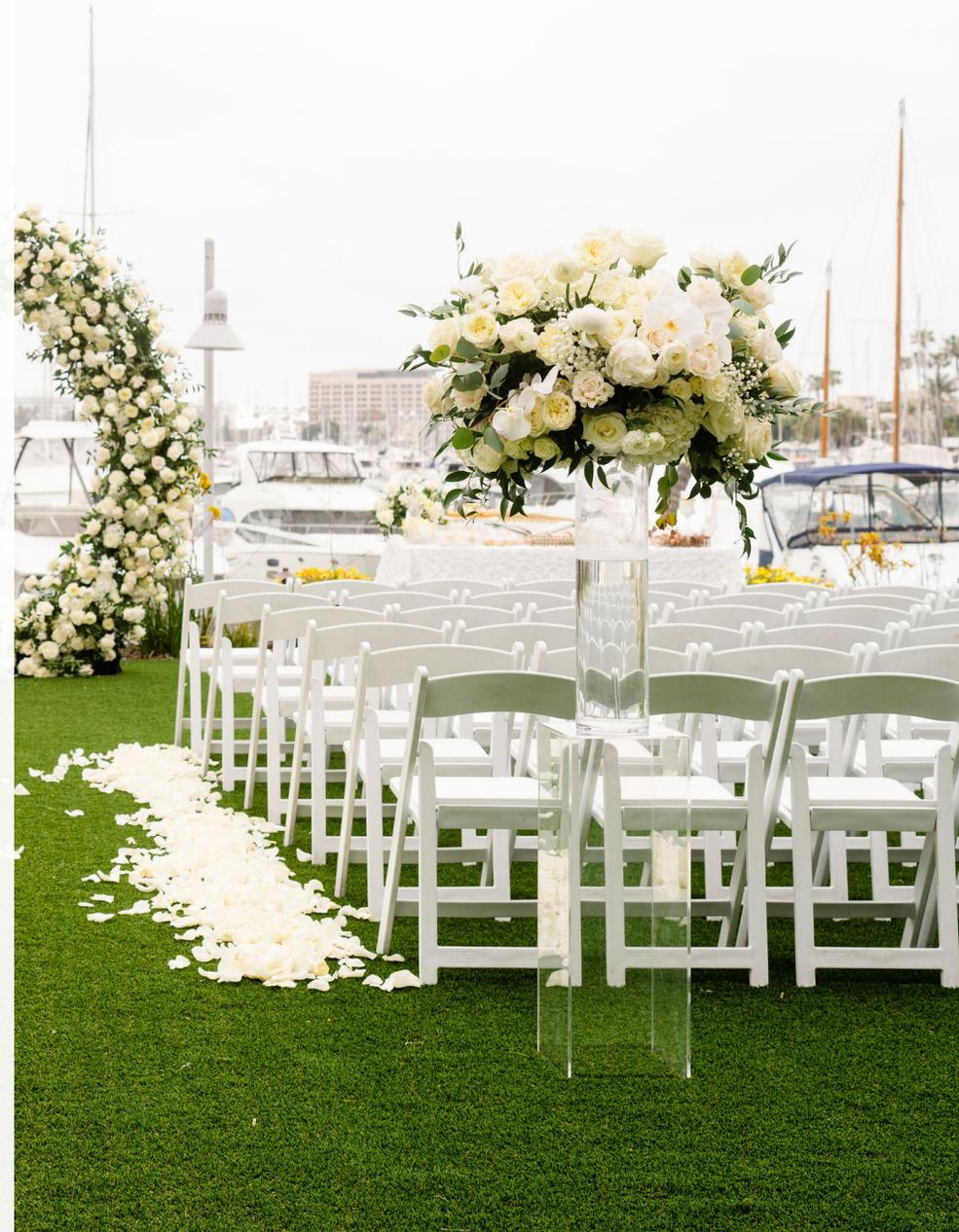


MARINA DEL REY HOTEL
2025 WEDDING PACKAGES AND MENUS

At Marina del Rey Hotel, your wedding is not just an event; it's a fusion of your personal narrative with the unparalleled charm of our setting.

Every corner, from our sun-kissed event lawn to our event spaces highlighted by floor to ceiling windows offers a unique backdrop to your love story. The staff of the Marina Del Rey Hotel is dedicated to creating and delivering events that fulfill your every "I wish" thought.

We have curated three Wedding Packages that allow you to take a breath, focus on the love and have a great time knowing all your details have been taken care of by a team that cares.



MARRY ON THE MARINA

Transform your special day into an unforgettable experience with the only waterfront lawn in Marina del Rey, exclusively at the Marina del Rey Hotel. Our picturesque coastal backdrop sets the stage for breathtaking moments, complemented by our exquisite full-service catering. The Marina del Rey Hotel doesn't just host events; we craft lifetime memories with the support of our dedicated professional catering team. Choose us to make your celebration not just beautiful, but legendary.

MARINA GARDEN CEREMONY

MAXIMUM SEATING | 300 GUESTS

INCLUDES THE FOLLOWING AMENITIES

- One (1) Hour Rehearsal at Designated Time
- Unique Outdoor Ceremony Site
- Elegant White Garden Chairs
- Gift Table with Floor Length Linen
- Guest Book Table with Floor Length Linen
- Fruit-Infused Water Station
- Sound System with Standing Microphone

THE CLASSIC

BAR | 3-HOUR CAPTAIN'S FULL BAR

ONE-HOUR RECEPTION | TWO TRAY-PASSED APPETIZERS

DINNER | TWO-COURSE PLATED OR BUFFET PRESENTATION

SELECT TWO APPETIZERS:

Hamachi Crudo Tostada | Steak Tartare On Baguette | Tomato Bruschetta, Aged Balsamic vG | Togarashi Tuna Tataki, Ponzu, Yuzu Kosho GF | Avocado Hummus Cup v | Deviled Eggs v GF | 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 | Avocado Mushroom Tartine v | Oyster Shooter | Grilled Cheese | Meatballs Arrabiata | Mini Fish Tacos | Jidori Chicken Slider

SELECT ONE SALAD:

Heirloom Tomatoes, Burrata, Basil, Pine Nuts v GF | Organic Mixed Field Green Salad, Radish, Tomato, Herbs, Lemon Vinaigrette vG GF | Greek Salad, Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing v GF | Classic Caesar Salad, Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

SELECT TWO MAINS:

Braised Beef Short Rib | Prime Beef Tenderloin | Roasted Airline Jidori Chicken | Grilled Atlantic Salmon | Cauliflower Steak | Orrechiette, Marinara, Mushrooms, Asparagus

ALL WEDDING PACKAGES INCLUDE THE BELOW STANDARD ITEMS:

90 Minutes for Set-Up/Teardown of your Reception Space | Five Hours Reception Space Rental | Coffee, Tea, and Spa Water Stations | Sparkling Toast | China, Silverware, and Glassware | White Linens and Napkins | Wooden Parquet Dance Floor

****Minimum of 50 Guests to take advantage of this package. Please refer to terms and conditions page for additional information.*

CHOOSE TWO ADDITIONAL ITEMS BELOW, OUR GIFT TO YOU ON YOUR SPECIAL DAY:

Waived Cake Cutting Fee | Half-Day Bridal Dressing Room with Mimosas, Fresh Fruit & Pastries up to 5 Guests | \$100 American Express Gift Card | Upgraded Sparkling Toast

THE PRESTIGE

BAR | 3-HOUR COMMODORE FULL BAR

ONE-HOUR RECEPTION | THREE TRAY-PASSED APPETIZERS

DINNER | TWO-COURSE PLATED OR BUFFET PRESENTATION

SELECT THREE APPETIZERS:

Hamachi Crudo Tostada | Steak Tartare On Baguette | Tomato Bruschetta, Aged Balsamic VG | Togarashi Tuna Tataki, Ponzu, Yuzu Kosho GF | Avocado Hummus Cup | Deviled Eggs V GF | Jumbo Shrimp Cocktail GF | Prosciutto-Wrapped Mozzarella GF | Maine Lobster Rolls, Lemon Herb Aioli | Devild Eggs with Caviar GF | 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 G | 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 | Avocado Mushroom Tartine V | Oyster Shooter | N. Z Lamb Lollipop | Grilled Cheese | Meatballs Arrabiata | Mini Fish Tacos | Jidori Chicken Slider

SELECT ONE STANDING RECEPTION STATION:

CHEESE | Chef's Selection of Imported and Domestic Cheeses, Dried Fruit, Roasted Assorted Nuts, Bread, Honey

CHARCUTERIE | Chef's Selection of Imported and Domestic Meats, Dried Fruit, Roasted Assorted Nuts, Grilled Bread, Cornichons, Mustards

HUMMUS | Chef's Selection of Homemade Hummus, Baba Ghanoush, Vegetable Crudit , Warm Pita, Marinated Olives

SELECT ONE SALAD:

Heirloom Tomatoes, Burrata, Basil, Pine Nuts V GF | Organic Mixed Field Green Salad, Radish, Tomato, Herbs, Lemon Vinaigrette VG GF | Greek Salad, Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing V GF | Classic Caesar Salad, Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

SELECT TWO MAINS

Braised Beef Short Rib | Prime Beef Tenderloin | Roasted Airline Jidori Chicken | Grilled Atlantic Salmon | Roasted Chilean Sea Bass | Cauliflower Steak | Orrechiette, Marinara, Mushrooms, Asparagus

ALL WEDDING PACKAGES INCLUDE THE BELOW STANDARD ITEMS:

90 Minutes for Set-Up/Teardown of your Reception Space | Five Hours Reception Space Rental | Coffee, Tea, and Spa Water Stations | Sparkling Toast | China, Silverware, and Glassware | White Linens and Napkins | Wooden Parquet Dance Floor

***Minimum of 50 Guests to take advantage of this package. Please refer to terms and conditions page for additional information.

CHOOSE TWO ADDITIONAL ITEMS BELOW, OUR GIFT TO YOU ON YOUR SPECIAL DAY:

One-Night Stay in a One-Bedroom Suite for the Couple | Half-Day Bridal Dressing Room with Mimosas, Fresh Fruit & Pastries up to 5 Guests | \$100 American Express Gift Card | Upgraded Sparkling Toast | Waived Cake Cutting Fee

THE ONE AND ONLY

BAR | 3-HOUR COMMODORE FULL BAR

ONE-HOUR RECEPTION | THREE TRAY-PASSED APPETIZERS

DINNER | TWO-COURSE PLATED OR BUFFET PRESENTATION

SELECT THREE APPETIZERS:

Hamachi Crudo | Steak Tartare On Baguette | Tomato Bruschetta, Aged Balsamic VG | Togarashi Tuna Tataki, Ponzu, Yuzu Kosho GF | Avocado Hummus Cups | Deviled Eggs V GF | Jumbo Shrimp Cocktail GF | Prosciutto-Wrapped Mozzarella GF | Maine Lobster Rolls, Lemon Herb Aioli | Devild Eggs with Caviar GF | 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 | Avocado Mushroom Tartine V | Oyster Shooter | N. Z Lamb Lollipop | Grilled Cheese Meatballs Arrabiata | Mini Fish Tacos | Jidori Chicken Slider

SELECT ONE STANDING RECEPTION STATION:

CHEESE | Chef's Selection of Imported and Domestic Cheeses, Dried Fruit, Roasted Assorted Nuts, Bread, Honey

CHARCUTERIE | Chef's Selection of Imported and Domestic Meats, Dried Fruit, Roasted Assorted Nuts, Grilled Bread, Cornichons, Mustards

HUMMUS | Chef's Selection of Homemade Hummus, Baba Ghanoush, Vegetable Crudit , Warm Pita, Marinated Olives

SELECT ONE SALAD:

Heirloom Tomatoes, Burrata, Basil, Pine Nuts V GF | Organic Mixed Field Green Salad, Radish, Tomato, Herbs, Lemon Vinaigrette VG GF | Greek Salad, Red Onion, Olives, Cucumber, Tomatoes, Feta Cheese, Herbed Greek Dressing V GF | Classic Caesar Salad, Romaine Lettuce, Croutons, Parmigiano-Reggiano, Caesar Dressing

SELECT TWO MAINS

Prime Beef Tenderloin | Roasted Airline Jidori Chicken | Grilled Atlantic Salmon | Roasted Chilean Sea Bass Prime Filet and Scallop Duo Plate | Cauliflower Steak | Orrechiette, Marinara, Mushrooms, Asparagus

ALL WEDDING PACKAGES INCLUDE THE BELOW STANDARD ITEMS:

90 Minutes for Set-Up/Teardown of your Reception Space | Five Hours Reception Space Rental | Coffee, Tea, and Spa Water Stations | Sparkling Toast | China, Silverware, and Glassware | White Linens and Napkins | Wooden Parquet Dance Floor

CHOOSE THREE ADDITIONAL ITEMS BELOW, OUR GIFT TO YOU ON YOUR SPECIAL DAY:

One-Night Stay in a One-Bedroom Suite for the Couple | Half-Day Bridal Dressing Room with Mimosas, Fresh Fruit & Pastries up to 5 Guests | \$100 American Express Gift Card | Upgraded Sparkling Toast | Waived Cake Cutting Fee | One Standard Room for Family for 2 Nights | \$500 Towards Rehearsal Dinner, Bridal Shower or Goodbye Brunch valued at \$2,000+

****Minimum of 50 Guests to take advantage of this package. Please refer to terms and conditions page for additional information.*

ENHANCEMENTS

RISOTTO STATION

Carnaroli Risotto with Butter, Crème Fraîche, Parmigiano-Reggiano Cheese

RAW BAR

Selection of Premium Seafood including Oysters, Alaskan King Crab Legs, Prawns, Variety of Sauces

CARVING STATIONS

Country-Baked, Honey-Style Smoked Ham with Orange Glaze Reduction
Slow-Roasted and Aged New York Strip Sirloin Steak with Béarnaise Sauce
or Au Jus

DESSERT BAR

Assorted Selection of Desserts Chosen From: Mini-Fruit Tarts, Opera Cake, Mini Cupcakes, Macaroons, Chocolate Mousse Parfaits

BAR SELECTIONS

All Bars come with Flat/Sparkling Water, Soft Beverages, Standard Mixers & Fruit Juices, Domestic Beer & Imported Beer as well as the below additional package enhancements.

THE CLASSIC

House Wine: Chardonnay, Sauvignon Blanc, Sparkling, Cabernet, Merlot, Pinot Noir | Well Cocktails

THE PRESTIGE

Premium Wine: Chardonnay, Sauvignon Blanc, Sparkling, Cabernet, Merlot, Pinot Noir | Premium Cocktails

THE ONE AND ONLY

Select Wine: Chardonnay, Sauvignon Blanc, Sparkling, Cabernet, Merlot, Pinot Noir | Select Cocktails





THE MARINA GARDEN

Capacity: 300 | 3,500 sq ft

The only waterfront lawn in Marina del Rey, this is the perfect outdoor backdrop for a large, lavish ceremony. Say your vows on an expansive green space with sparkling marina views.



REGATTA BALLROOM

Capacity: 300 | 2,850 sq ft

This expansive ballroom can accommodate a large wedding for dinner and dancing. Oversized windows showcase waterfront views. Connect to the Edgewater Room for additional reception space.

CEREMONY & RECEPTION VENUES



WATERFRONT ROOM & PATIO

Capacity: 80 | 900 sq ft

Enjoy stunning 360-degree marina views and all the privacy you could ask for. A private, ocean view patio can accommodate smaller wedding ceremonies.

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.

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 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.