



MARINA DEL REY HOTEL

COCKTAIL RECEPTION

TRAY PASS HORS D'OEUVRES

HOT

Black Bean and Mushroom Empanada,
Roasted Salsa **vg df** | 9

Maryland Style Crab Cakes,
Lemon Caper Aioli **nf** | 11

Coconut Fried Shrimp,
Passionfruit Thai Dipping Sauce | 10

Bacon Wrapped Diver Scallop,
Chipotle Raspberry Glaze **df gf nf** | 12

Lamb Lollipops, Balsamic Fig Reduction **df gf nf** | 12

Chicken Pot Stickers,
Whiskey Barrel Aged Shoyu **df nf** | 9

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

Carnitas Mini Tostada, Cotija Cheese,
Roasted Poblano, Micro Cilantro **gf nf** | 11

Tempura Caulilini, Spicy Tzatziki **v nf** | 9

Grass-Fed Beef Slider, Swiss Cheese,
Sriracha Ketchup **nf** | 9

Portobello Mushroom Slider, Caramelized Onion,
Gruyere, Roasted Pepper, Basil Pesto **v** | 10

Wild Mushroom Arancini, Sofrito Sauce **v nf** | 10



COLD

Smoked Salmon Potato Latkes, Crème Fraiche,
Chive **v nf** | 10

Shrimp Summer Roll, Sweet Chili Sauce **df gf nf** | 11

Shrimp Ceviche Tostada,
Avocado Crema **df gf nf** | 11

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

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

Ahi Tuna Tartare, Avocado Crema **df** | 11

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

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

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

Vegetarian Ceviche Tostada, Lime,
Cilantro, Salt, Olive Oil **vg gf** | 9

Strawberry, Mascarpone,
Balsamic Drizzle, Basil **v gf** | 9

All pricing is per person, unless noted otherwise.

Prices are exclusive of 24% taxable service charge, and sales tax, currently 9.75%.
v (vegetarian) | **df** (dairy free) | **vg** (vegan) | **gf** (gluten free) | **nf** (nut free)

RECEPTION STATIONS



THE CHEESE SHOP | 32

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

FARMERS MARKET VEGETABLE BOARD | 25

Raw Baby Carrots, Broccoli, Cauliflower, Bell Peppers; Pickled Vegetables Including Mushrooms, Balsamic Cipollini Onions; Grilled Asparagus, Zucchini and Squash; Smoked Red Pepper Hummus, Baba Ganoush, Green Goddess

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

MEDITERRANEAN DISPLAY | 27

Broccolini and Parmigiano in Herb Oil, Roasted Red Bell Peppers, Marinated Artichokes, Nicoise Olives with Orange and Fennel, Sun-Dried Tomato Tapenade, White Bean Hummus, Warm Pita Bread

SEASONAL FRUIT DISPLAY | 24

Fresh Seasonal Sliced Fruit, Berries, Honey Vanilla

CHILLED SEAFOOD ON ICE

Minimum of 12 pieces of Each, Served with Lemon Wedges, Cocktail Sauce, Horseradish, Mignonette

Jumbo Shrimp **sf** | 12

Crab Claw **sf** | 8

Oysters on the Half Shell **sf** | 7

King Crab Legs **sf** | 6

Baja Style Ceviche **sf** | 7



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v (vegetarian) | df (dairy free) | vg (vegan) | gf (gluten free) | nf (nut free) | sf (shellfish)

PLATED DINNERS

All wedding dinner packages include artisan rolls and butter, chef's selection of starch and seasonal vegetables, regular and decaffeinated coffee, and tea.

SEASIDE "I DO" | 125

RECEPTION CHOOSE THREE

Smoked Salmon Potato Latkes,
Crème Fraiche, Chive **v nf**

Shrimp Ceviche Tostada, Avocado Crema **df gf nf**

Seared Beef Tenderloin, Rye Crostini,
Gorgonzola, Red Onion Marmalade **nf**

Bruschetta, Vine Ripe Tomato, Burrata,
EVOO, Basil, Aged Balsamic **v**

Wild Mushroom Tartlet, Goat Cheese,
Truffle, Herbs **v**

Vegetarian Ceviche Tostada, Lime,
Cilantro, Salt, Olive Oil **vg gf**

SOUP OR SALAD CHOOSE ONE

White Gazpacho, Apples, Grapes,
Cucumber, Almonds **v df**

Chilled Yellow Tomato Soup, Tarragon,
Spicy Honey, Cherry Tomato **vg gf nf**

Roasted Butternut Squash, Toasted Pepita Seeds,
Sabah Glazed **v gf**

Organic Local Baby Lettuce, Marcona Almonds,
Roasted Beets, Goat Cheese, Citrus Segments,
Orange **v**

Caesar Salad, Baby Romaine Lettuce,
Toasted Baguette, Shaved Parmesan Cheese,
Classic Caesar Dressing **v nf**

ENTRÉE CHOOSE ONE

OVEN ROASTED CHICKEN BREAST **gf nf**
Foraged Mushroom Sauce

PAN ROASTED BRANZINO **df**
Oven Dried Tomato Pesto, Charred Lemon

OVERNIGHT BRAISED
CHIANTI BEEF SHORT RIBS **df gf nf**
Red Wine Reduction, Fresh Horseradish Gremolata

ROASTED WILD MUSHROOMS **vg gf**
Crispy Garlic, Fine Herbs, Grapes Balsamic Glaze

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TYING THE KNOT | 150

RECEPTION CHOOSE THREE

Smoked Salmon Potato Latkes,
Crème Fraiche, Chive **v nf**

Shrimp Ceviche Tostada, Avocado Crema **df gf nf**

Seared Beef Tenderloin, Rye Crostini,
Gorgonzola, Red Onion Marmalade **nf**

Bruschetta, Vine Ripe Tomato, Burrata,
EVOO, Basil, Aged Balsamic **v**

Wild Mushroom Tartlet, Goat Cheese,
Truffle, Herbs **v**

Vegetarian Ceviche Tostada, Lime,
Cilantro, Salt, Olive Oil **vg gf**

SOUP OR SALAD CHOOSE ONE

Snap Peas & Mint, Roasted Carrot, Ham Bits,
Brioche Truffle Croutons **df gf**

Chilled Yellow Tomato Soup, Tarragon,
Spicy Honey, Cherry Tomato **vg gf nf**

Roasted Butternut Squash, Toasted Pepita Seeds,
Cumin Crema **gf nf**

Organic Local Baby Lettuce, Marcona Almonds,
Roasted Beets, Goat Cheese, Citrus Segments,
Orange **v**

Caesar Salad, Baby Romaine Lettuce,
Toasted Baguette, Shaved Parmesan Cheese,
Classic Caesar Dressing **nf**

Caprese Salad, Cherry Tomatoes,
Fresh Mozzarella, Pesto, Balsamic Glazed,
Baguette Crostini **v**

ENTRÉE CHOOSE ONE

GRILLED MARINATED CHICKEN BREAST **df nf**
Tomato, Capers, Lemon, Fresh Herbs

MISO-GLAZED BLACK COD **df gf**
Long Beans, Shiitake Mushroom Rice, Scallions

GRILLED FILET MIGNON **df gf nf**
Brandied Peppercorn Sauce

ROASTED WILD MUSHROOMS **vg gf**
Crispy Garlic, Fine Herbs, Grapes Balsamic Glaze

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v (vegetarian) | **df** (dairy free) | **vg** (vegan) | **gf** (gluten free) | **nf** (nut free)

RECEPTION CHOOSE THREE

Smoked Salmon Potato Latkes,
Crème Fraiche, Chive **v nf**

Shrimp Ceviche Tostada, Avocado Crema **df gf nf**

Seared Beef Tenderloin, Rye Crostini,
Gorgonzola, Red Onion Marmalade **nf**

Bruschetta, Vine Ripe Tomato, Burrata,
EVOO, Basil, Aged Balsamic **v**

Wild Mushroom Tartlet, Goat Cheese,
Truffle, Herbs **v**

Vegetarian Ceviche Tostada, Lime,
Cilantro, Salt, Olive Oil **vg gf**

SOUP OR SALAD CHOOSE ONE

Snap Peas & Mint, Roasted Carrot, Ham Bits,
Brioche Truffle Croutons **df gf**

Chilled Yellow Tomato Soup, Tarragon,
Spicy Honey, Cherry Tomato **vg gf nf**

Roasted Butternut Squash, Toasted Pepita Seeds,
Cumin Crema **gf nf**

Caesar Salad, Baby Romaine Lettuce,
Toasted Baguette, Shaved Parmesan Cheese,
Classic Caesar Dressing **nf**

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

Caprese Salad, Cherry Tomatoes,
Fresh Mozzarella, Pesto, Balsamic Glazed,
Baguette Crostini **v**

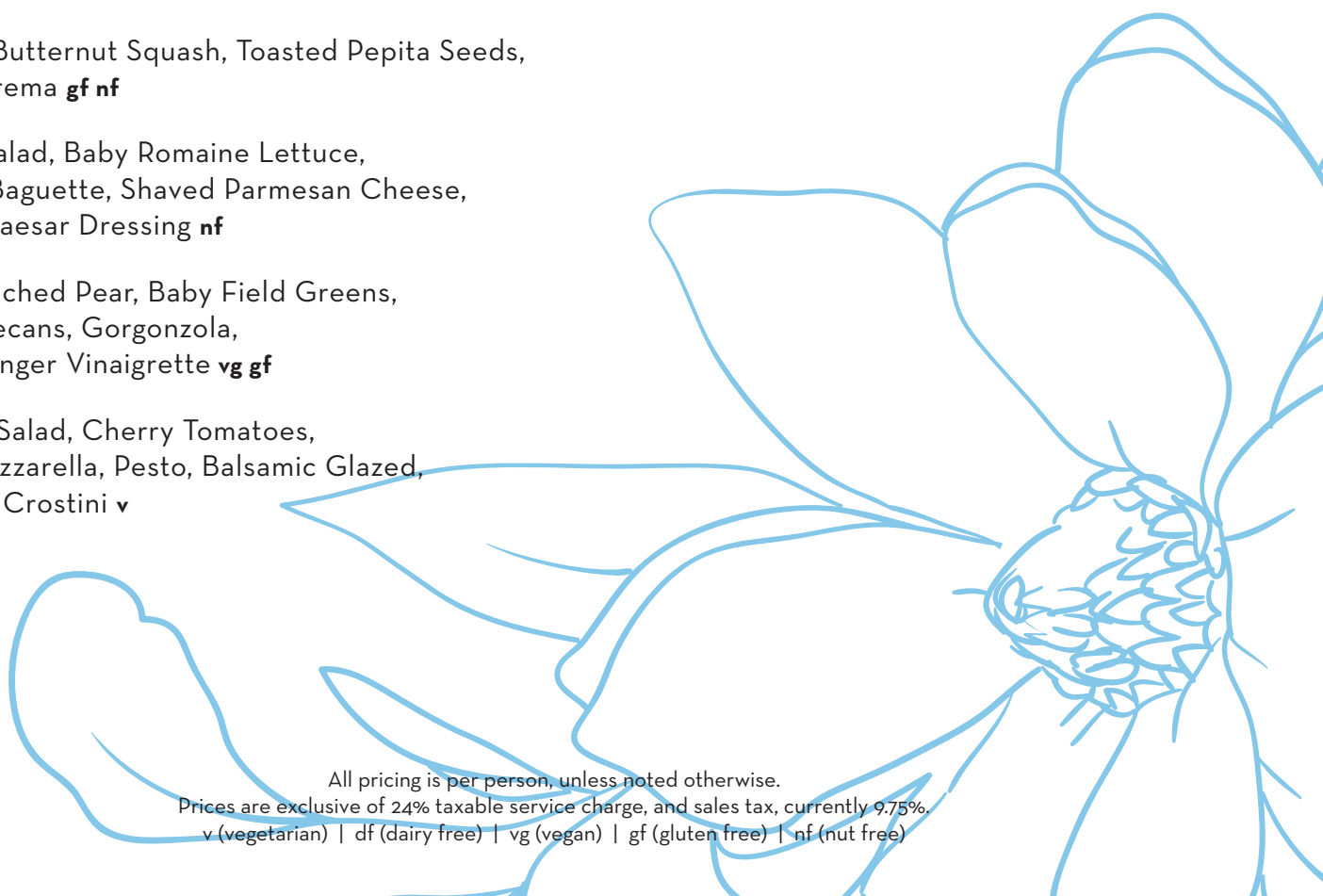
DUO ENTRÉES CHOOSE ONE

GRILLED MARINATED CHICKEN BREAST
& OVEN ROASTED SALMON **gf nf**
Tomato, Caper, Lemon, Fresh Herbs

GARLIC SEARED FILET MIGNON
& OVEN ROASTED CHICKEN BREAST **gf nf**
Foraged Mushroom Demi-Glace

OVEN ROASTED RIBEYE MEDALLION
& PAN SEARED LOBSTER TAIL **gf nf**
Brandy Green Peppercorn Sauce

GRILLED FILET MIGNON
& SAUTÉED JUMBO SHRIMP SCAMPI **gf nf**
Roasted Thyme Garlic Jus



CHILDREN'S MENU

FOR THE KIDDOS | 45

STARTER CHOOSE THREE

Chicken Noodle Soup **df**

Fruit Salad **vg gf**

Mixed Green Salad **vg gf**

ENTRÉE CHOOSE ONE

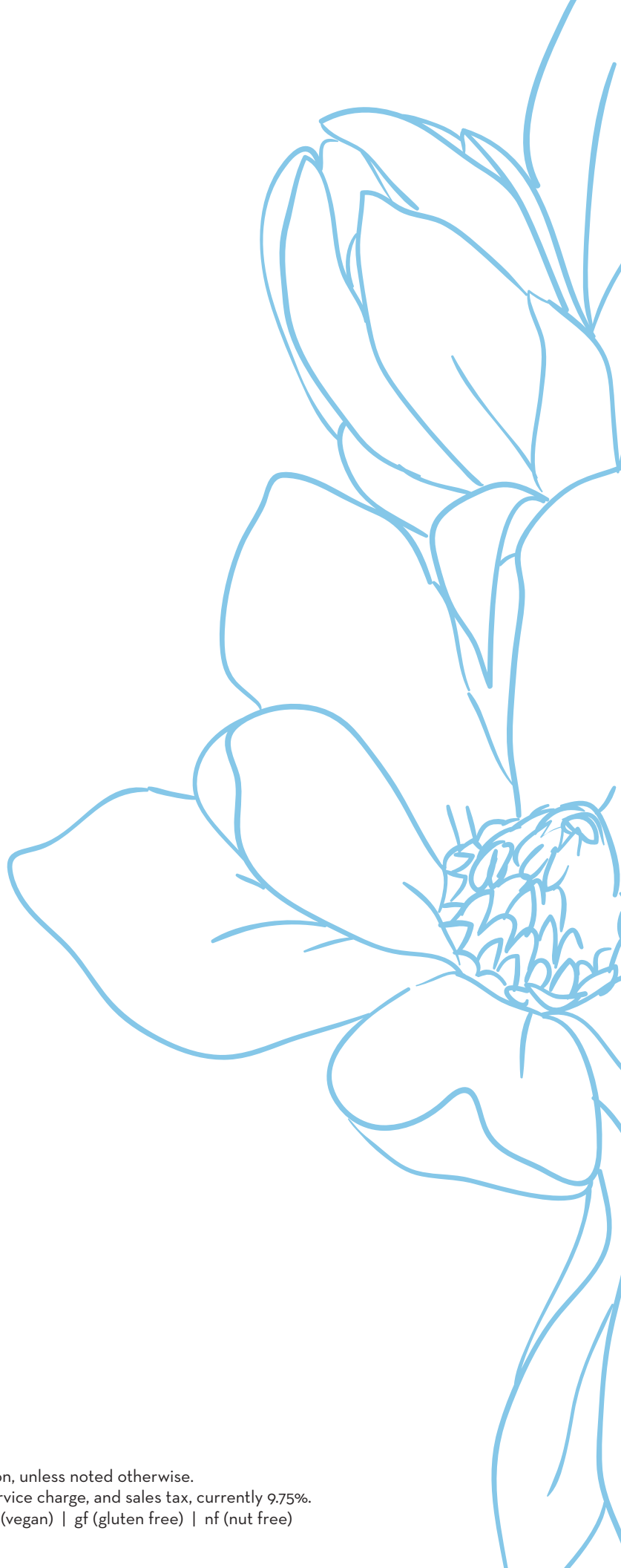
Beef Scaloppine, Mashed Potatoes **nf**

Grilled Chicken Breast,
Steamed Broccoli, Rice **df nf**

Cheese Quesadilla, French Fries **nf**

Chicken Tenders, French Fries **df nf**

Butter Noodles, Fresh Marinara Sauce,
Steamed Broccoli **v df nf**



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AFTER HOURS BITES



Stations require a minimum of 20 guests. Typically order for half your guestcount.

SLIDERS & FRIES | 40

CHOOSE THREE

Angus and Cheddar Cheese,
Thousand Island, Brioche Bun

Impossible Burger, Vegan Cheese,
Pickle, Caramelized Onions, Ciabatta

BBQ Pulled Pork, Brioche Bun

Salmon Burger, Lemon Aioli, Brioche Bun

Tater Tots with Dipping Sauces

Parmesan Truffle Chips

BAJA TACOS | 38

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

Pico de Gallo, Spicy Cilantro Cream, Onion,

Lime, Cabbage, Cilantro, Cotija Cheese

Assorted Hot Sauces, Corn Tortillas

SEASONAL SEAFOOD | 64

Oysters, Marinated Mussels, Shrimp Cocktail,
Scallop Agua Chile, Ahi Tuna

FROM THE ROOTS | 25

French Fries, Yucca Fries, Tater Tots,

Sweet Potato Fries, Onion Rings

Truffle Aioli, Rosemary Garlic Aioli, Parmesan,

Chipotle Aioli, Ketchup

All pricing is per person, unless noted otherwise. \$250 Chef Attendant fee may apply (per 40 guests).
Prices are exclusive of 24% taxable service charge, and sales tax, currently 9.75%.
v (vegetarian) | df (dairy free) | vg (vegan) | gf (gluten free) | nf (nut free)

HOSTED BAR

Pricing will be charged based on the final guest count guarantee. Please note, dinner wine service is not included in bar packages. Wine service is \$5 additional per person with a bar package. Wine will be priced per bottle without a bar package.

CLASSIC

One (1) Hour | 24 per person

Two (2) Hours | 42 per person

Three (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

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

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.

CURATED

One (1) Hour | 35 per person
Two (2) Hours | 50 per person
Three (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

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

Ste. Michelle Brut
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

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.

RESERVE

One (1) Hour | 45 per person

Two (2) Hours | 65 per person

Three (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

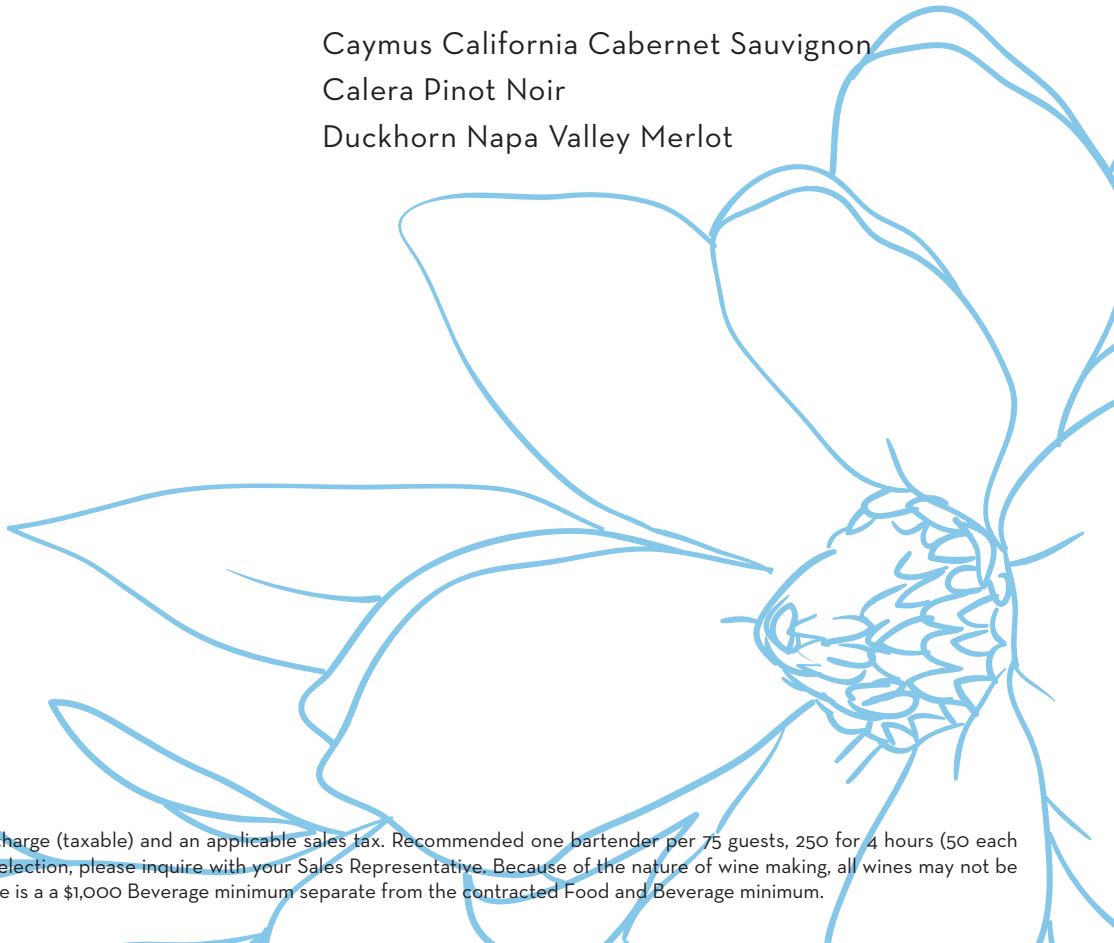
RED WINE CHOOSE TWO

Caymus California Cabernet Sauvignon

Calera Pinot Noir

Duckhorn Napa Valley Merlot

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ON CONSUMPTION

HOSTED BAR

SPIRITS

Classic Spirits | 16
Curated Spirits | 18
Reserve Spirits | 21

SPECIALTY 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 | 16
Curated Wines | 17
Reserve Wines | 20

NON-ALCOHOLIC

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

CASH BAR

SPIRITS

Classic Spirits | 17
Curated Spirits | 19
Reserve Spirits | 22

SPECIALTY COCKTAILS

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

BEER

Domestic Beer | 11
Imported Beer | 12
Craft Beer | 14
Cider / Seltzer | 11

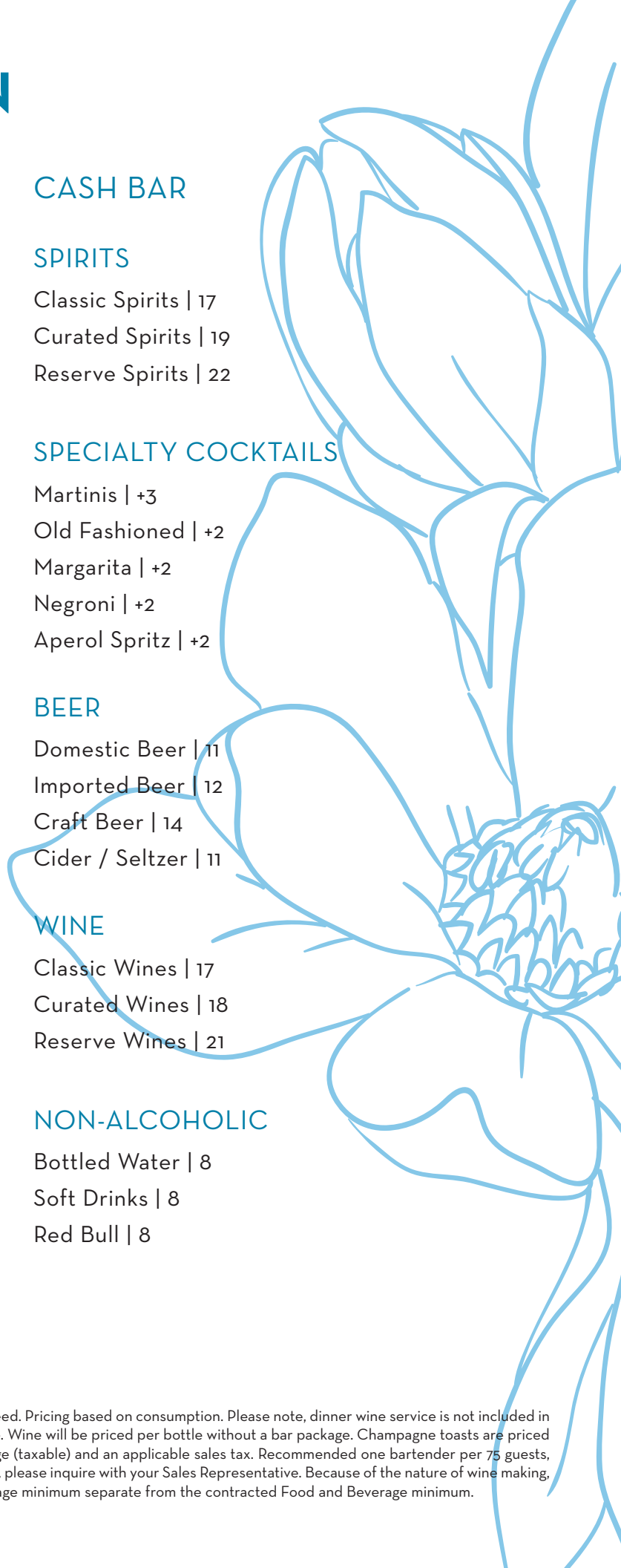
WINE

Classic Wines | 17
Curated Wines | 18
Reserve Wines | 21

NON-ALCOHOLIC

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

*Pricing is per guest and will be charged based on the final guest count, guaranteed. Pricing based on consumption. Please note, dinner wine service is not included in the bar packages. Wine service is 5.00 additional per person with a bar package. Wine will be priced per bottle without a bar package. Champagne toasts are priced per bottle on consumption. 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.



THE DETAILS

WEDDING COORDINATION SERVICES

The event and wedding professionals at Marina Del Rey Hotel assist in coordinating many aspects of your wedding celebration associated with Marina Del Rey Hotel. This includes all planning for food and beverage, venue setup, and guest room coordination. To ensure a truly seamless and elevated experience, the team at Marina Del Rey Hotel highly recommend partnering with a professional wedding planner.

VENUE FEES

There is a \$5,000 venue fee which consists of the setup of your ceremony, cocktail reception, dinner, and dancing. A six-hour time frame is included, from the start of the ceremony, to the end of the dancing reception. The event may continue for an additional \$500 per hour. In addition to the setup and time frame, the following are also included:

- White house floor-length linens and napkins, table settings & glass votive candles for cocktail hour and dinner reception
- White folding chairs for ceremony, banquet chairs for dinner
- Market lights on the Marina Garden
- Wooden dance floor
- Two bars
- Complimentary one-night stay for the wedding couple
- Complimentary one-night stay for wedding couple's one-year anniversary

THE ESTIMATED RECEPTION COSTS

For budgeting purposes, food and beverage costs are estimated at \$195.00 per person, excluding the site rental fee, service charge, and California state tax.

THE WEDDING MENU

For weddings booked for more than three months out and more than 50 guests, your Marina Del Rey Hotel Wedding Professional will coordinate a complimentary tasting three months prior to the event to finalize the wedding menu. Marina Del Rey Hotel will accommodate up to two (2) entrée options, in addition to one (1) vegetarian entrée option. The higher-priced entrée option will apply when giving your guests an entrée choice. A place card indicating your guests' entrée choice is required at each place setting to execute entrée service.

THE PAYMENT SCHEDULE

To secure the preferred wedding date, a signed contract accompanied with 20% of the estimated food and beverage cost, plus site rental fee are required. Your Marina Del Rey Hotel Wedding Professional will coordinate the deposit schedule. 100% of the estimated total charges will be due a week prior to the wedding. All pricing is per person, unless noted otherwise.



MARINA DEL REY HOTEL

GET IN TOUCH | sales@marinadelreyhotel.com