



EVENTS MENU


PEOPLE INSPIRED. MARRIOTT DELIVERED.

CONTINENTAL BREAKFAST

DELUXE \$26

Orange, Grapefruit and Cranberry Juices
Muffins, Scones, Croissants
Butter, Jams and Preserves
Seasonal Fruit
Royal Cup Coffee, Decaffeinated Coffee and assorted Tazo Teas
Assorted Soft Drinks and Bottled Water

EXECUTIVE \$30

Orange, Grapefruit and Cranberry Juices
Muffins, Scones, Croissants
Butter, Jams and Preserves
Seasonal Fruit
Cold Cereals with Low Fat and Skim Milk
Individual Parfaits
Royal Cup Coffee, Decaffeinated Coffee and assorted Tazo Teas
Assorted Soft Drinks and Bottled Water

BASIC \$23

Orange, Grapefruit and Cranberry Juices
Muffins, Scones, Croissants
Butter, Jams and Preserves
Royal Cup Coffee, Decaffeinated Coffee and assorted Tazo Teas
Assorted Soft Drinks and Bottled Water

Menu service is for 90 minutes.

Prices are per person, unless otherwise noted.

All prices are subject to taxable 15% F&B staff charge, a taxable 10% F&B house charge and the current sales tax (subject to change). The F&B house charge is used to offset the costs of utilities, equipment and other non-labor expenses. This F&B house charge is not a tip or gratuity for services provided by employees and is not distributed to employees.



BREAKFAST PLATED

ALL AMERICAN \$32

Scrambled Eggs
Choice of crispy Applewood Smoked Bacon, House Made Chicken Jalapeno Sausage Patties
Oven roasted Potatoes

EGGS BENEDICT \$32

Grilled Canadian Style Bacon, Hollandaise Sauce on a toasted English Muffin and Cheddar Hash Browns

BRIOCHE FRENCH TOAST \$31

Seasonal Berries, Almonds, Maple Syrup

BREAKFAST BURRITO \$29

Brisket, Scrambled Eggs, Black Beans, Jack Cheese, Jalapeno, Potato Hash

EGG WHITE FRITTATA \$31

Bloomsdale Spinach, crushed Tomatoes, Onion
Roasted Fingerling Potatoes
House Made Turkey Cilantro Sausage Patties

Breakfasts include:

Orange Juice
Muffins, Scones, Croissants
Butter, Jams and Preserves
Fresh Fruit
Royal Cup Coffee, Decaffeinated Coffee and assorted Tazo Teas

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BREAKFAST BUFFET

AMERICAN BREAKFAST BUFFET \$35

Fluffy Scrambled Eggs
Oven Roasted Potatoes
Choice of two meats: Applewood Smoked Bacon, Jodi Maroni's Pork Sausage, House Made Chicken
Jalapeno Sausage Patties, Cured Ham

MEXICAN BUFFET \$34

Chilaquiles, Poached Eggs, Avocado, Queso Fresco, Cilantro
Fingerling Potato, Chorizo, Peppers, Ranchero Beans, Bacon, Tomato, Onion, Salsa and Sour Cream
Almond Croissants, Morning Cinnamon Rolls

MARINA DEL REY BUFFET \$39

Egg White Frittata, Mushroom, Bloomsdale Spinach, Dungeness Crab
Baguette French Toast, Blueberries, Maple Syrup
La Quercia Speck Ham, Capicola
Bellwether Farms Carmody, Brie Cheese

Breakfast Buffets include:

Orange, Grapefruit and Cranberry Juices
Seasonal Fruit
Assorted individual Greek Yogurts and Granola
Cold Cereals with assorted Milks
Muffins, Scones, Croissants
Butter, Jams and Preserves
Royal Cup Coffee, Decaffeinated Coffee and assorted Tazo Teas

Buffets are open for one and a half hour service

Enhancements per person:

Smoked Salmon, Mini Bagels, Cream Cheeses: Roasted Barlic, Berry, Lemon Honey \$12
Acai Bowls, Bananas, Granola, Berries \$13
Breakfast Sandwich, Hawaiian Roll, Poached Egg, Arugula, Bacon, Tomato Jam \$13

An additional \$5++ per person fee will be added for groups less than 25 people

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EXECUTIVE PLANNERS PACKAGE \$36

EARLY AM

Orange, Grapefruit and Cranberry Juices
Croissants, Scones, Muffins
Seasonal Fruits
Royal Cup Coffees and Tazo Teas
Assorted Soft Drinks and Bottled Water

MID MORNING REFRESH

Candied Mixed Nuts
Royal Cup Coffees and Tazo Teas
Assorted Soft Drinks and Bottled Water

MID AFTERNOON

BBQ Beef Brisket, Onion Crisps, Slaw, Brioche Bun
Royal Cup Coffees and Tazo Teas
Assorted Soft Drinks and Bottled Water

Enhancements per person:

Seasonal Smoothie Station \$10

Omelet Station \$11 with choices of Ham, Cheese, Onions, Peppers, Mushrooms and Tomatoes

Fresh Waffle Station \$8 Whipped Cream, Strawberry Sauce and Syrup

Smoked Salmon Station \$13 Capers, Red Onion, Mini Bagels and Cream Cheese

\$150 Attendant Fee per station, one per 50 people

Meal service is provided for 90 minute increments

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BRUNCH

MARINA BRUNCH \$60

Orange, Cranberry and Grapefruit Juices
Smoked Salmon, Egg, Red Onions, Capers, Cream Cheese and Bagels
Orecchiette Pasta Salad, Tomato, Red Onion and Orange Vinaigrette Dressing
Baby Greens, Tomato, Cucumber, Green Beans and Golden Balsamic Vinaigrette
Seasonal Fruits and Berries
Waffles, Whipped Cream, Strawberry Sauce and Maple Syrup
Scrambled Eggs
Applewood Smoked Bacon, Jodi Maroni's Chicken Tequila Sausage
Yukon Potato Hash
Grilled Chicken, Dijon Mustard with Lemon Zest
Pan Roasted Salmon, Tomato and Red Wine Vinegar
Croissants, Scones, Muffins
Assorted Mini Cheesecakes
Royal Cup Coffees and Tazo Teas

PACIFIC BRUNCH \$62

Orange, Cranberry, Grapefruit Juice
Cured Meats and Cheeses
Baby Kale Salad, Hemp Seed, Golden Raisins, Parmesan Cheese, Bread Crumbs, Lemon Vinaigrette
Butternut Squash Salad, Caramelized Onions, Pepitas
Seasonal Fruits and Berries
French Toast, Bananas, Nutella, Candied Pecans
Bacon and Sausage
Yukon Potato Hash
Grilled Chicken Breast, Dijon Mustard, Lemon Zest
Pan Roasted Salmon, Tomato Relish
Croissants, Scones, Muffins
Raspberry Chocolate Tarts, Opera Cakes, Cream Puffs, Chocolate Ganache, White Chocolate Lemon Mousse
Royal Cup Coffees and Tazo Teas

Enhancements Per Person:

Champagne \$10
Mimosas \$12

NOTE: Minimum of 50 people required for these buffets. Pricing includes 2 hours of service.

Station attendant required \$150 per 75 people.

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BREAKS

Basic \$12 per person

Royal Cup Coffees and assorted Tazo Teas

Basic Plus \$15 per person

Assorted Soft Drinks and Bottled Waters
Royal Cup Coffees and assorted Tazo Teas

Coffee \$71 per gallon

Choice of Royal Cup Regular, Decaffeinated or Tazo Teas

A la Carte

Soft Drinks \$4
Bottled Waters \$4
Snapple Iced Teas \$4.50
Seasonal Whole Fruit \$3
Individual Greek Yogurts \$4.50
Trail Mix \$5
Popcorn, White cheddar or Kettle \$4
Seasonal Sliced Fruit & Berries \$8
Market Vegetables with Dipping Sauces \$10

Per Dozen

Gourmet Cookies \$45
Gourmet Brownies \$45
Mini Cupcakes \$42

NOTE: All breaks are based upon 45 minutes of unlimited consumption.

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BREAKS

Wellness \$25

Greek Yogurt, Bee Pollen, Hemp Seeds
Oatmeal Raisin Cookies
Edamame Hummus, Market Vegetables
Hibiscus Infused Water
Acai Berry Smoothies

Refresh \$26

Pineapple Granita
Tajin Pepper Watermelon
Shrimp Cocktail, Avocado
Coconut Water
JUICE served here – Fresh pressed juice

Go Nuts \$25

Sweet and Spicy Pecans
Almond Butter, Granny Smith Apples
Macadamia Cookies
Nutella Panna Cotta
Caramel Almond KIND Bars

Bacon Bar \$25

Cheesecake Bites, Bacon Caramel
Pork belly, Kimchi Cucumbers, Steamed Buns
Double Chocolate Bacon Brownies
Chocolate covered Bacon
Tater Tots, Bacon Cheddar Sauce

Sweetness \$24

House Made Doughnut Bites, Powdered Sugar
Mexican Wedding Cookies
Chocolate and Red Velvet Whoopies
Lemon Curd, Market Berries
Chocolate Covered Strawberries

All breaks include Coffee, Tea, Decaf and Soft Drinks

NOTE: All breaks are based upon 45 minutes of service

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COLD PLATED LUNCHES

Choice of (1) Soup selection or (1) Dessert selection included with two course meal.

Salads

Marina Greek \$42

Iceberg Lettuce, Romaine, Avocado, Feta Cheese, Kalamata Olives, Chicken Breast with Golden Balsamic Vinaigrette

Classic Grilled Chicken Caesar Salad \$41

Romaine, Herb Croutons, Shaved Parmesan

The Wedge \$42

Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes, Point Reyes Blue Cheese, Chicken, Green Goddess Dressing

Market Salad \$43

Baby Gem, Chicken, Beets, Quinoa, Candied Pecans, Goat Cheese, Golden Balsamic Vinaigrette

Soup

Minestrone

Tomato Basil

Corn Chowder

Soup of the Day

Desserts

Tres Leches Cake

Crème Brûlée Cheesecake

Fresh Fruit Tart with Vanilla Custard

Tiramisu

Chocolate Crunch Hazelnut Cake

Entrée includes Royal Cup Coffees, Tazo Tea

Three course option is an additional \$7 per person.

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HOT PLATED LUNCHES

Salads – Select One

Arugula Salad with Persian Cucumbers, Tomatoes, Shallots, Red Wine Vinaigrette
Traditional Caesar Salad with Romaine, Caesar Dressing, shaved Parmesan and Herb Croutons
Avocado Caprice, Ciliengine Mozzarella, Tomatoes, Watercress, Balsamic Vinaigrette

Entrees – Select One

Roasted Chicken \$50
Graton Cheddar Jalapeno Grits, Green Beans, Whole Grain Mustard Jus

Pan Roasted Salmon \$53
Sautéed Faro, Pea Shoot Tendrils, Lemon Butter Sauce

Grilled Filet Mignon \$56
Garlic Potato Puree, Baby Rainbow Carrots, Apricot Red Wine Sauce

Roasted Barramundi \$54
Edamame Puree, Fingerling Potatoes, Bloomsdale Spinach

Zucchini Cakes \$50
Beet Puree, Pearl Onions, Kale Chips

Desserts – Select One

Tres Leches Cake
Crème Brulee Cheesecake
Fresh Fruit Tart with Vanilla Custard
Tiramisu
Chocolate Crunch Hazelnut Cake

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LUNCH

Lunch Buffet

Meats and Bread \$59

Brussels Sprout Salad, Pickled Onion, Candied Walnuts, Blue Cheese, Sherry Vinaigrette
Baked Potato Salad, Chives, Bacon, Sour Cream, Cheddar Cheese
House Roasted Turkey, Avocado, Bacon, Tomato, Brioche Bun, Basil Aioli
Prosciutto, Dried Tomatoes, Burrata Cheese, Sourdough, Mustard Aioli
Hot Pastrami, Caramelized Onion, Romaine Hearts, Horseradish, French Roll
Lavosh Wrap, Almond Pesto, Cauliflower, Golden Raisins, Quinoa
Warm House Chips
Fruit Tarts, Lemon Custard Pound Cake
Royal Cup Coffee, Tazo Teas and Iced Tea Station

American \$59

Baby Kale, Quinoa, Golden Raisins, Lemon Vinaigrette
Butternut Squash Salad, Charred Onions, Toasted Almonds, Sage
Roasted Chicken, Whole Grain Mustard, Lemon
Slow Roasted Brisket, Tangy Bar-B-Que
Roasted Brussels Sprouts, Pancetta
Strawberry Shortcake, Chocolate Cake
Royal Cup Coffee, Tazo Teas and Iced Tea Station

Extras

Sweet Potato Fries \$5
Russet Potato Chips \$4
Beef Sliders \$6
Turkey Sliders \$6
Grilled Cheese \$5

Enhancements \$4.00
Assorted sodas and bottled waters on consumption

Service provided for one and a half hour service.
An additional \$5++ per person fee will be added for groups less than 25 people

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LUNCH

Lunch Buffet

Mexican \$59

Cactus Salad, Watercress, Shaved Radish, Pickled Onion, Lime Vinaigrette
Shrimp Cocktail, Cucumber, Avocado, Onion, Cilantro
House Chips, Salsa Quemada, Tomatillo Salsa, Guacamole, Pico de Gallo
Modelo Marinated Skirt Steak
Chicken Adobado
Guacamole, Sour Cream and Pico de Gallo
Black Bean Charros
Flour Tortillas
Tres Leches and Mexican Wedding Cookies
Royal Cup Coffees, Tazo Teas and Ice Tea Station

Italian \$59

Tomato Avocado Caprese, Basil, Olive Oil
Antipasto Chopped Salad, Romaine, Salami, Capicola, Olives, Peppers, Tomatoes, Feta Cheese in a Champagne Vinaigrette
Chicken Marsala, Mushrooms
Pork Saltimbocca, Prosciutto, Sage
Squash Ravioli, Parmesan Cream, Toasted Pumpkin Seeds, Sautéed Spinach
Espresso Panna Cota, Mini Cannoli
Royal Cup Coffees, Tazo Teas and Iced Tea Station

Extras

Sweet Potato Fries \$5
Russet Potato Chips \$4
Beef Sliders \$6
Turkey Sliders \$6
Grilled Cheese \$5

Enhancements \$4.00
Assorted sodas and bottled waters on consumption

Buffets are open for one and a half hour service.
There is a 25 person minimum on all buffets

An additional \$5++ per person fee will be added for groups less than 25 people

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LUNCH

Boxed Luncheon

You may choose up to three types of Sandwiches \$40

Turkey Club

Turkey with Sun Dried Tomato Mayonnaise, Maple Pepper Bacon, Bibb lettuce, Tomato, Provolone Cheese on a Baguette

Tuscan Chicken

Grilled Breast of Chicken with Roasted Red Peppers, Baby Spinach and Pesto Aioli on Ciabatta bread

Roast Beef

Roasted Garlic Mayonnaise, Brie Cheese, Bibb Lettuce and Grilled Red Onions on Ciabatta bread

Tuna Salad

Tuna with Dried Cranberries, Apple and Celery on Multi Grain bread

Roasted Vegetable

Zucchini, Yellow Squash, Red Peppers, Mushrooms, Eggplant, Boursin spread wrapped in a Sun Dried Tomato Tortilla

Choose One Salad

Potato Salad

Caesar Salad

Fresh Fruit Salad

Cous Cous Salad

Included In All Box Lunches

Bag of Potato Chips

Fresh Fruit Salad

Freshly Baked jumbo Cookie

Choice of Bottled Water or Soft Drink

Cutlery, Napkin, Salt & Pepper

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DINNER

Plated Dinner

Salads – Select One

Brussels Sprouts Salad

Frisee, Shaved Pears, Pickled Red Onion, Crispy Pancetta, Shaved Parmesan, Herbed Buttermilk Dressing

Beet Salad

Arugula, Shaved Fennel, Bellwether Farms Fromage Blanc, Candied Pecans, and Sherry Vinaigrette.

Butter Lettuce Salad

Roasted Butternut Squash, Pt Reyes Blue Cheese, Roasted Apples, Candied Pepitas, Golden Balsamic Vinaigrette

Burrata Cheese Salad

Marinated Tomatoes, Baby Arugula, Pesto, Basil Bread Crumbs, Balsamic Vinaigrette

Avocado Salad

Baby Gem Lettuce, Queso Fresco, Quinoa, Roasted Corn, Cilantro Dressing

Entrees – Select One

Pan Roasted Atlantic Salmon \$59

Braised Green Puy Lentils, roasted baby beets, Citrus Gremolata

Braised Boneless Short Rib \$62

Smoked Mozzarella Grits, Candied Heirloom Carrots, Braising Jus

Roasted Chicken Breast \$57

Parsnip Puree, Roasted Brussels Sprouts, Thyme Chicken Jus

Grilled Filet of Beef \$65

Roasted Rainbow Potatoes, Chayote and Mushroom Hash, Red Wine Jus

Pan Roasted Barramundi \$59

Garlic Potato Puree, Petite Green Beans, Citrus Butter Sauce

Zucchini Cakes \$57

Beet Puree, Pearl Onions, Kale Chips

Desserts – Select One

Triple Chocolate Cheesecake

Oreo Cookie, Dark Chocolate, Milk Chocolate, Chocolate Ganache

White Chocolate Café Latte Cake

Brownie, Coffee, Cream

Chocolate Fantasy

Dark Chocolate Cake, Chocolate Glaze

Apple Caramel Cheesecake

Roasted Apple Crumble

Berries & Cream Mousse

White Chocolate, Raspberry Mousse

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DINNER

Dinner Buffet

Southern Comfort \$74

Biscuits with Gravy
Butter Lettuce, Grilled Pears, Candied Pecans, Golden Balsamic Vinaigrette
Roasted Red Potato Salad, Bacon, Green Onions, Whole Grain Mustard
Buttermilk Fried Chicken
Braised Short Ribs
Sautéed Green Beans
Bread Pudding, Apple Fritters, Caramel Sauce
Royal Cup Coffees and Teas

Marina Dinner Buffet \$74

Dinner Rolls
Arugula Salad, Apple, Candied Pecan, Aged Gouda, Cider Vinaigrette
Cauliflower Salad, Toasted Almonds, Golden Raisins, Green Goddess Dressing
Pan Roasted Sea Bass, Smoked Bacon, Pearl Onions
Grilled Petite Filet Mignon, Caramelized Onions
Roasted Fingerling Potatoes
Mini Fruit Tarts, Nutella Panna Cotta
Royal Cup Coffees and Teas

South of the Border \$74

Ceviche, Rockfish, Tomato, Onion, Jalapeno, Lime, Cilantro
Roasted Corn Salad, Arugula, Avocado, Queso Fresco, Jalapeno Vinaigrette
Pan Seared Scallops, Red Mole, Toasted Pine Nuts
Roasted Pork Tenderloin, Tomatillo Salsa
Chile Rellenos, Tomato, Cheese
Roasted Potatoes, Chimichurri
Flan, Rice Pudding
Royal Cup Coffees and Teas

Asian Fusion \$74

Vegetable Spring Rolls, Avocado, Tofu, Mint, Peanut Sauce
Chinese Chicken Salad, Mandarin Orange, Cucumber, Carrot, Celery, Wonton Crisps
Char Siu Pork Ribs, Green Onions
Honey Glazed Shrimp, Walnuts
Chinese Broccoli, Hoisin
Fried Rice
Tapioca Pudding, Hawaiian Fruit Cake
Royal Cup Coffees and Teas

An additional \$5++ per person will be added for groups less than 25 people.

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RECEPTION

Hot and Cold Hors d'Oeuvres

Hot

Beef Wellington \$6
Mac & Cheese \$5
Prosciutto, Mozzarella and Fig Tart \$6
Crab Cakes \$6
Beef Short Rib \$6
Asparagus Asiago \$5
Sausage Slider and Harissa Sauce \$6
Pork "Al Pastor" Tartlet, Achiote, Pineapple \$6
Roasted Eggplant and Tomato Crisp \$5

Cold

Grilled Shrimp with Horseradish Aioli \$6
Ahi and Asparagus \$6
Crab and Artichoke \$6
Tomato Mozzarella \$6
Chipotle Chicken Mini Taco \$6
Blue Cheese, Pear and Walnuts \$5
Vegetable Spring Rolls \$5
Mushroom Bruschetta, Herbed Goat Cheese \$5
White Bean Hummus, Pickled Vegetables \$5

Minimum of 50 pieces per item

\$150 attendant fee for tray passed service, per attendant

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RECEPTION

Display Price Per Person

Sushi - California Roll, Spicy Tuna Roll, Vegetable Roll \$18 (5 pieces per person)
Sashimi - Shrimp, Tuna and Salmon \$24 (4 pieces per person)
Artisan Meats of Prosciutto, Salami and Coppocola with Parmiggiao, Reggiano and Aged Cheeses \$15
Artisanal Cheeses and Fresh Fruit with sliced Baguettes \$14
Antipasto of Marinated Vegetables, Olives and Crostini \$12
Shrimp Wrapped with Basil and Bacon \$8
Hummus, Pita Chips and Celery \$7
Market Vegetables with Buttermilk Ranch Dip \$9
Mini Greek Salads \$7
Classic Onion Dip with Fresh made Chips \$6
Oyster Fritters with Whole Grain Mustard Aioli \$6
Sliced Fruit & berries \$11

Chef's Stations, Food in Motion, Per Person

Shrimp Two Ways \$21

Italian Shrimp - Butter, Garlic, White Wine, Lemon, Basil and Tomatoes
Southern Shrimp - Bacon, Green Onions, Lemon, Onions, Parsley, Butter and Cayenne Pepper

Filet and Mash \$21

Petite Filet seared to order with choice of topping to include: Bacon, Blue Cheese, Mushrooms and Onions served with a Port Wine Sauce and Yukon Garlic Mash

Ramen Bar \$19

Noodles, Fish Cake, Pork Belly, Poached Eggs, Green Onion, Nori, Sesame Seeds, Bamboo Shoots, Shitake Mushrooms

Poke Bar \$22

White Rice, Brown Rice, Avocado, Seaweed, Kale, Macadamia Nut, Mushrooms, Grilled Pineapple, Sriracha Aioli, Soy Sauce

Greens in Motion \$18

Baby Kale, Arugula, Gem Lettuce, Broccolini, roasted Mushrooms, Avocado, Golden Raisins, Almonds, Hemp Seeds, Feta, Parmesan, Chicken, Shrimp, Salmon
Balsamic, Lemon Oil, Apple Cider Vinaigrette

\$150 Chef Attendant fee per 50 people

Foods in Motion Displays service available for one hour.

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RECEPTION

LA Street Taco Station \$23

Carnitas, Brisket, Shrimp
Corn Tortillas
Salsa Quemada, Pico de Gallo, Avocado Salsa, Cilantro, Limes

Trio Satay Station \$19

Chipotle Churrasco Beef
Tandoori Chicken Chile
Lime Salmon
Chimichurri, Harissa, Raita

Sliders and Fries \$18

Beef Slider, White Cheddar, secret sauce, Brioche Bun
Mahi Mahi, Tomato Slaw, spicy Chipotle Aioli, Hawaiian Roll
BBQ Chicken, Smoked Mozzarella, jalapeno Aioli, Brioche Bun
Garlic and Black Pepper Fries and Parmesan Truffle Chips

Mac and Cheese \$18

Classic Cheddar with Elbow Pasta
Bacon, Chive with Cheddar Penne
Rock Shrimp, White Cheddar, Caramelized Shallots with Orecchiette Pasta

Per Person Price
\$150 Chef fee per 50 people

Stations available for One Hour Service

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BEVERAGE

Red and White Wines

WHITES

Freixemet Blanc de Blancs, San Sadurni d'Anoia \$38
Mumm Napa "Brut Prestige", Napa Valley, California \$50
Moet & Chandon "Imperial", Epernay, NV \$120

Beringer Vineyards White Zinfandel, California \$25

Stone Cellars, Pinot Grigio, California \$38

Century Cellars, Chardonnay, California \$50
Stone Cellars, Chardonnay, California \$42
Sonoma Cutrer, Chardonnay, "Canoe Ridge Estate", Horse Haven Hills, Washington \$62
Starmont, Chardonnay, Napa Valley \$65

REDS

Stone Cellars, Merlot, California \$39
Century Cellars, Merlot, California \$48
St. Francis Vineyards Merlot, Sonoma County \$42

Mark West Pinot Noir, California \$40
La Crema Pinot Noir, Sonoma Coast, California \$62

Stone Cellars, Cabernet Sauvignon, California \$42
Century Cellars, Cabernet Sauvignon \$48
Lyeht, "L de Lyeht", Sonoma County, Cabernet Sauvignon \$56
Estancia Keyes Canyon Ranches Cabernet Sauvignon, Paso Robles \$40
Columbia Crest "H3" Cabernet Sauvignon, Horse Heaven Hills \$42

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BEVERAGE

Premium Brands \$9 per one ounce pour

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Jim Beam White Label Bourbon
Dewar's White Label Scotch
Canadian Club Whiskey
Jose Cuervo Especial Gold Tequila
Hiram Walker Triple Sec
Dekuyper Sour Apple Pucker
Dekuyper Peachtree Schnapps
Hiram Walker Apricot Brandy
Korbel Brandy
Martinis \$18
Specialty Drinks \$21

Top Shelf Brands \$10 per one ounce pour

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan's Spiced Rum
Johnny Walker Red Label Scotch
Maker's Mark Bourbon Whiskey
Jack Daniel's Tennessee Whiskey
Seagram's VO
1800 Silver Tequila
Hiram Walker Triple Sec
Dekuyper Sour Apple Pucker
Dekuyper Peachtree Schnapps
Courvoisier VS
Martinis \$21
Specialty Drinks \$24

A bartender fee of \$150 will be applied to all bars, one per 100 people

***** Alcoholic Beverage Shots are Not Permitted with Bar Packages

Prices are per person, unless otherwise noted.

All prices are subject to taxable 15% F&B staff charge, a taxable 10% F&B house charge and the current sales tax (subject to change). The F&B house charge is used to offset the costs of utilities, equipment and other non-labor expenses. This F&B house charge is not a tip or gratuity for services provided by employees and is not distributed to employees.



BEVERAGE

Luxury Brands \$16.50 per ounce

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Mt. Gay Eclipse Gold Rum
Johnnie Walker Black Label Scotch
Knob Creek Bourbon Whiskey
Jack Daniel's Tennessee Whiskey
Crown Royal
Patron Silver Tequila
Hennessy Privilege VSOP
Kahlúa Especial
Jägermeister
Martinis \$32
Specialty Drinks \$35

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BEVERAGE

Domestic Beers \$6

Budweiser, Budweiser Light, Coors Light, Michelob Ultra and O'Doul's Non Alcoholic

Imported Beers \$8

Corona, Blue Moon, Heineken, Sierra Nevada Pale Ale and Stella Artois Lager

Premium Brands \$9

Top Shelf Brands \$10

Cordials \$11

Kahlúa, Amaretto di Sanora, Grand Marnier, Courvoisier and Baily's

Wines \$10

Selected California Chardonnay or Cabernet Sauvignon

Soft Drinks \$4

Bottled Waters \$4

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BEVERAGE

Packaged Bars

Packaged plan offers the same extensive selection of beverages as our hosted bar with the advantage of per hour pricing. No shots, martinis, or specialty drinks are allowed under this plan. Martini selections are additional \$4 per person.

Premium Package

First Hour \$18

Second Hour \$14

Third hour and each hour thereafter \$10

Top Shelf

First Hour \$21

Second hour \$17

Each additional hour thereafter \$12

Luxury Package

First Hour \$23

Second hour \$19

Each additional hour thereafter \$13

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BREAKS

Performance Foods

BREAKFAST

Blueberries and Greek Yogurt with Granola \$27

Egg White Scramble on Honey Wheat Muffin with Low Fat Cheese \$29

Buckwheat Pancakes with Vanilla Almond Sugar Free Syrup \$27

Breakfasts Includes:

Fresh Fruit

Orange Juice

Platter for entire table of muffins

Royal Cup Coffees and Teas

BREAKS

Per Person

Roasted Peanuts, Spiced Walnuts and Candied Pistachios \$17

House made Granola, Chocolate Dipped Banana, Lemon Bars
and Brownies \$17

Whole Fruit and Sliced Fruit Carving Station \$18

Break to include Royal Cup Coffees, Teas, Assorted Soft Drinks and Waters

LUNCH

Served with choice of salad, dessert, Royal Cup Coffees and Tazo Teas

Grilled Chicken, Leafy mixed Greens, Cucumbers, Tomato, Pine nuts in a lite Italian Vinaigrette \$39

Tuna Salad with dried Cranberries, Apples and Celery with Whole Grain Bread \$36

Simply Grilled Fish, Wild Rice, Fennel and Grapefruit Salad \$39

Prices are per person, unless otherwise noted.

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TECHNOLOGY

Audio

Podium Microphone \$70
Wireless Handheld Microphone \$170
Wireless Lavalier Microphone \$170
PZM Microphones \$60
4-16 Channel Mixers \$60-\$225
House Sound Patch \$70
10" JBL Speakers \$100
JBL PRX 512M \$115
Compact Disc Player \$85
Digital MP3 Recorder \$100

Video

DVD Player \$110

Data Display

50" Presenter Conference Monitors \$250
High Definition Plasma Display 65" \$500
LCD Projection (2500 lumens) \$450
LCD Projection (4500 lumens) \$600
LCD Projection (5500 lumens) \$850

Screens

6 x 6 \$60
7 x 7 \$70
8 x 8 \$80
10 x 10 \$110
7.5 x 10 Fast Fold with Drape \$210
9 x 12 Fast Fold with Drape \$230

Connectivity

DID Phone Line \$150
Polycom Speakerphone \$225
Phone Digital Hybrid \$275
High Speed Internet (per day) \$150 first line
Wireless (per day) \$30
Wired (per day) \$85

Meeting Support

Flipchart Package with markers \$80
Laser Pointer \$55
Whiteboard 4 x 6 \$55
Truss with Base \$80
Pin Spot Lights \$60

Black Pipe and Drape \$21/per foot

NOTE: When bringing in own projection equipment there is a fee which includes power strip, extension cord and the assistance of a Technician. This fee is a mandatory \$175.

Technician Services

Rate per hour (minimum 4 hours) Morning Rate (7am to 5pm) \$70.00
Rate per hour (minimum 4 hours) Evening Rate (After 5pm) \$90.00
Rate per hour (minimum 4 hours) Weekend Rate (7am to 5pm) \$80.00
Rate per hour (minimum 4 hours) Weekend Rate (After 5pm) \$90.00

An AV house charge of 25%, plus applicable current taxes are applied to Audio Visual charges. 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.



GENERAL INFORMATION

Guidelines

Menu options are provided as guidelines only. Our Event Staff is happy to prepare customized proposals to meet your specific need. All price lists are subject to change. Confirmation of prices will be made by your Event Manager.

Guarantees

To ensure the success of your event, it is necessary that you provide us with the exact number of guests in attendance for each function, at least (5) business days prior. This number will become your guarantee, not subject to reduction. In lieu of a guarantee, the greater number of guests will become your guarantee.

Payment

The Hotel does not accept payment upon conclusion. Your total estimated charges must be pre-paid unless credit has been established with the hotel prior to event. All food must be purchased through the Hotel and served by Hotel Staff. Labor Charges, Additional Carvers, Station Attendants, Food Servers and Cocktail Servers are available at \$150 per person per 4 Hour shift. A \$150 labor fee will be applicable for any food functions of less than 25 guests.

Decorations

Arrangements of Floral Centerpieces, Special Props and Decorations may be made through the Event Manager. All decorations must comply with Marina del Rey Fire Department regulations. The Hotel will not permit affixing any items to the walls or ceiling of the rooms unless written approval is given by the Event Manager.

Security

The Hotel may require security officers for certain events. Only Hotel approved security companies that have workers' compensation and liability insurance policies are allowed on property. The Hotel strictly enforces a no weapon policy for all security functions on the property. Hotel Loss Prevention Officers are available at competitive rates. For further details please contact your Event Manager.