



catering menu


Shutters
ON THE BEACH®


CASA DEL MAR
HOTEL BY THE SEA

catering menu | culinary philosophy

our menus feature California cuisine
highlighting the best local produce from the
Santa Monica farmer's market and the
highest quality organic and sustainable
products

"There is no sincerer love than the love of food"

george bernard shaw

breakfast





breakfast

breakfast buffets

Breakfast Buffets are based on 1.5 hours of service.

continental

Selection of Chilled Juices
Sliced Fresh Fruit and Mixed Berries
Assortment of Breakfast Breads and Pastries
Bagels and Cream Cheese
Quinoa Oatmeal with Maple Syrup, Apple Compote and Cinnamon
La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas
49 per person

american

Selection of Chilled Juices
Sliced Fresh Fruit and Mixed Berries
Assortment of Breakfast Breads, Pastries and Apple Turnovers
Bagels and Cream Cheese
Scrambled Eggs with Herbs **OR** Mushroom Fior Di Latte with Mushroom, Kale and Cherry Tomato Strata
Skillet Yukon Creamer Potatoes
Choice of: Applewood Smoked Bacon, Turkey Bacon, Chicken Apple Sausage **OR** Pork Fennel Sausage
La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas
59 per person

healthy start

Spinach, Green Apple, Lemon, Celery, Ginger Juice
Sliced Fresh Fruit and Mixed Berries
Bran and Banana Nut Muffins
Egg White Scramble with Mushrooms, and Sundried Tomatoes
Chia Pudding with Almond Butter **OR** Mango Compote
Choice of: Turkey Bacon **or** Chicken Apple Sausage (*select one*)
La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas
59 per person



breakfast

à la carte enhancements

Assorted Organic and Greek Yogurts 10 each

Assorted Dry Cereal 7 each

Irish Oats, Brown Sugar and Golden Raisins 9 per person

Bagels and Cream Cheese 80 per dozen

House Smoked Salmon, Onions, Tomatoes and Capers 23 per person

Seasonal Fruit and Berries 19 per person

Assorted Muffins 80 per dozen

Assorted Breakfast Pastries 80 per dozen

Yogurt Parfait, Vanilla Greek Yogurt, Berries, Honey, Almonds, Homemade Hemp Granola 17 per person

Egg Sandwich on a Brioche Roll, Canadian Bacon, Cheddar, Herb Aioli 14 each

Breakfast Burrito, Scrambled Egg, Cheddar, Pico de Gallo, Bacon 12 each

Egg Sandwich on a English Muffin, Sausage, Cheese 12 each

Egg Sandwich on a Croissant with Gruyere Cheese, Prosciutto or Turkey 15 each

Pastrami Hash, Onion, Potato, Tomatoes 17 per person



Breakfast/Brunch

chef hosted breakfast & brunch stations*

Breakfast Stations are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

Belgian Waffle Station

*Maple Syrup, Berry Compote, Powdered Sugar, Coconut Cream, Coconut Chips,
Mango Banana Compote
23 per person*

Crepe Station

*Mixed Berries, Nutella, Apple Compote, Bananas, Pecans and Whipped Cream
23 per person*

Enhance with Savory Options

*Onions, Chicken, Mushrooms and Cheese
(add 5 per person)*

Buttermilk & Lemon Ricotta Pancake Station

*Apples, Strawberries, Bananas, Blueberries, Pecans and Chocolate Chips
Maple Syrup, Butter and Nutella
25 per person*

Omelets and Eggs to Order Station

*Cheddar and Mozzarella Cheeses, Tomatoes, Onions, Scallions, Jalapeños, Spinach and
Mushroom, Bay Shrimp, Diced Ham
25 per person*

Avocado Toast Station

*Sprouts, Capers, Lemon, Lime, Quinoa, Smashed Avocado, Smoked Salmon, Chopped Bacon,
Sliced Boiled Egg, Tomato, Cilantro and Fresh Mint
Seven-Grain Bread and Assorted Bagels
32 per person*

**Chef hosted stations require a \$250 Attendant Fee. 1 attendant per 30 guests is required.*

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.

brunch





brunch

brunch buffets

Brunch Buffets are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

santa monica brunch

Chilled Juices to include Orange, Grapefruit and Apple

Seasonal Fruit Platter with Mixed Berries

Yogurt Parfait, Berries, Honey, Almonds, Homemade Hemp Granola

Assorted Breakfast Pastries

Bagels with Cream Cheese, Smoked Salmon, Sliced Tomatoes, Onions and Capers

*Choice of: Scrambled Eggs with Herbs **OR** Strata*

Sweet Potato Hash

Brioche French Toast with Citrus Marmalade, Glazed Berries and Powdered Sugar

*Choice of: Applewood Smoked Bacon, Chicken Apple Sausage **OR** Pork Fennel Sausage*

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

80 per person

malibu brunch

Chilled Juices to include Orange, Grapefruit and Apple

Seasonal Fruit Platter with Mixed Berries

Yogurt Parfait, Berries, Honey, Almonds, Homemade Hemp Granola

Assorted Breakfast Pastries

Bagels with Cream Cheese, Smoked Salmon, Sliced Tomatoes, Onions and Capers

*Choice of: Eggs Benedict with Hollandaise **or** Crab Cake Benedict with Lemon Aioli (select one)*

Brioche French Toast with Citrus Marinade, Glazed Berries, Powdered Sugar and Berry Compote

Roasted Chicken Cobb Salad with Balsamic Vinaigrette

Penne Pasta with Shrimp and Charred Broccoli, Garlic Confit, Basil and Calabrian Chili Peppers

Madeleines and Chocolate Eclairs

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

90 per person

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



brunch

brunch buffets

Brunch Buffets are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

pacific coast brunch

Chilled Juices to include Orange, Grapefruit and Apple

Seasonal Fruit Platter with Mixed Berries

Yogurt Parfait, Berries, Honey, Almonds, Homemade Hemp Granola

Assorted Breakfast Breads, Pastries and Apple Turnovers

Bagels with Cream Cheese, Smoked Salmon, Sliced Tomatoes, Onions and Capers

*Choice of: Applewood Smoked Bacon, Chicken Apple Sausage **OR** Pork Fennel Sausage*

select four:

Mushroom & Asparagus Omelets with Gruyere, Mozzarella and Cheddar Cheeses

Prosciutto and Talleggio Eggs Benedict with Hollandaise

Grilled and Marinated Artichoke Heart Quesadilla with Humboldt Fog

Brioche French Toast, Vermont Maple Syrup, Berry Compote

Roasted Chicken Breast with Wild Mushrooms and Shallots

Mushroom Agnolotti with Crumbled Goat Cheese

Grouper with Olive, Lemon, Tomato and Capers

Gigli Pasta with Shrimp, Tomato, Basil and Olives

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

125 per person

breaks





breaks

à la carte

Breaks are based on 30 minutes of service.

- Guacamole, Pico de Gallo, Tortilla Chips 18 per person
- Whole Seasonal Fresh Fruit and Mixed Nuts 19 per person
- Crudité Cups of Farmer's Market Vegetables, Tzatziki and Green Goddess Dressings 19 per person
- Pita Chips and Hummus 13 per person
- Truffle Herb or Butter Herb Sea Salt Popcorn 12 per person
- Assorted Candy Bars 8 each
- Assorted Freshly Baked Cookies, Brownies or Fruit Squares 80 per dozen
- Assorted Nutrition Bars 8 each
- Assorted Ice Cream Sandwiches and Frozen Fruit Bars 15 per person
- Chocolate Dipped Strawberries 110 per dozen
- Fruit Skewers 10 each
- Jicama, Mango and Watermelon Cups with Tajin and Lime 13 each
- Assorted French Macarons 80 per dozen
- Energy Drinks 10 each

additional refreshments

- La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas 115 per gallon
For groups under (15) guests, refresh coffee throughout the day at 25 per person
- Assorted Soft Drinks 8 each
- Flat & Sparkling Waters 8 each
- Coconut Water 9 each
- Chilled Fruit Juices 75 per pitcher
- Assorted Pressed Juices 18 each
- Iced Coffee 10 each
- Spa Water infused with seasonal fruit and herbs 65 per gallon



breaks

Breaks are based on 30 minutes of service.

chocolate break

Assorted Candy Bars

Chocolate Dipped Madeleines

Chocolate Dipped Strawberries

Brownies and Chocolate Chip Cookies

32 per person

mediterranean break

Olives, Cheese, Hummus, Babaganoush, Tzatziki, Warm Pita

Dates, Dried Apricots and Toasted Almonds

38 per person

pretzel break

Sticks and Bite-Size Pretzels

Yellow Mustard

Gruyere Cheese Sauce, Dulce De Leche

Chocolate Sauce

28 per person

donut madness

Selection of Gourmet Donuts

La Colombe Gourmet Iced and Hot Coffee

Hot Cocoa with Mini Marshmallows

Ice Cold Milk

32 per person

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



breaks

Breaks are based on 30 minutes of service.

santa monica pier break

Sea Salt Popcorn & Caramel Corn

Mini Caramel Apples

Corn Dog Bites

M&M's

Homemade Lemonade

35 per person

strawberry break

Fresh Strawberries with Brown Sugar, Powdered Sugar, Crème Anglaise, Chocolate Sauce

Miniature Strawberry Tarts

Miniature Strawberry Cheesecake

Sparkling Strawberry Water with Fresh Mint

38 per person

lemon break

Lemon Ricotta Cookies

Miniature Lemon Bars & Miniature Lemon Tarts

Homemade Lemonade

35 per person

peach break (seasonal)

Homemade Peach Cookies

Peach Tart & Peach Cobbler

Sparkling Peach Water with Fresh Mint

38 per person

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



luncheon





luncheon

plated luncheon

Lunch includes three courses, served with artisanal breads, La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas. Please select a first course or soup and dessert to compliment your entrée selection.

first course | select one

**Harvest Salad, Baby Butter and Gem Lettuces, Orchard Fruit, Candied Pecans,
Crumbled Goat Cheese, Apple Vinaigrette Dressing**

**Caesar Salad, Baby Little Gem Lettuce, Parmigiano Croutons, Anchovy Dressing
Roasted Beets, Burrata, Grapefruit, Orange, Pear, Pistachios, Micro Greens**

Red Oak & Lolla Rossa Greens, Watermelon, Radish, Avocado, Orange, Citrus Citronette

Arugula Salad, Cremini Mushrooms, Caramelized Pear, Balsamic, Shaved Parmigiano, Hazelnuts

Seared Tuna or Beef Carpaccio, Crushed Peppers, Arugula, Extra Virgin Olive Oil, Pine Nuts, Capers

Dungeness Crab Cake, Mache, Cherry Tomatoes, Jicama, Roasted Corn Tartar

Japanese Eggplant Parmigiana, Mozzarella Cheese, San Marzano Tomatoes, Basil

soups | select one

annual offerings

Roasted Cauliflower

Roasted Chicken with Root Vegetables

Wild Mushroom Soup, Truffle Brioche Croutons

Lobster Bisque (add 12 per person)

Boston Clam Chowder

Minestrone

Roasted Tomato with Goat Cheese & Basil

seasonal offerings

spring

English Pea with Smoked Salmon

**Asparagus with Shiitake Mushrooms
and Roasted Hazelnuts**

summer

Sweet Corn

Heirloom Gazpacho

autumn & winter

Butternut Squash

Sage Brioche Croutons and Saba

Celery Root

Potato Leek & Watercress

Fagioli Cavolonero

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



luncheon

plated luncheon

- continued -

entrée salads

Chicken Cobb Salad, *Chopped Egg, Bacon, Tomato, Avocado, Green Onion, Blue Cheese, Lemon Vinaigrette*

70 per person

Caesar Salad

Grilled Prawns 75 per person, Chicken 70 per person, Lobster 80 per person

Seared Ahi Tuna Niçoise, *Seared Ahi Tuna, Couscous, Avocado, Lime, Cucumber and Arugula*

77 per person

hot entrées

Garlic and Herbed Crusted Chicken Breast, *Mushroom Risotto, Grilled Asparagus*

74 per person

Sea Bass, *Oven Dried Tomatoes, Olives and Fingerling Potatoes with Lemon and Olive Oil*

82 per person

Grilled Salmon, *Roasted Red Pepper Sauce, Pea Risotto*

78 per person

Skirt Steak, *Truffled Fingerling Potatoes, Garlic Spinach*

79 per person

Grilled Filet Mignon, *Potato Gratin, Roasted Heirloom Cauliflower, Golden Balsamic*

88 per person

Wild Mushroom Agnolotti, *Basil Butter, Cherry Tomatoes, Seasonal Vegetables*

70 per person

Japanese Eggplant Parmigiana, *Vegan Mozzarella Cheese, San Marzano Tomatoes, Basil (V)*

70 per person



luncheon

plated luncheon

- continued -

dessert

Banana Crème Brûlée, Mixed Seasonal Berries

Warm Chocolate Truffle Cake, Amarena Cherry Compote, Whipped Cream

Warm Apple Tart, Crème Fraiche

Trio of Seasonal Sorbet

Seasonal Fruit Cobbler with Whipped Cream

Family Style Assorted Cookies, Biscotti and Madeleines with Mixed Berries

Crema di Lemone, Strawberry Sorbet, Mint

California Farmstead Cheese Plate, Candied Nuts (add 8 per person)

Split menu entrée selections are all charged at the highest priced selection.

Pre-selected Entrées: Three entrées may be offered via invitation and RSVP for parties with (12) or more guests. Assigned table seating is required. The quantity of each entrée and the escort card icon for each entrée, are due to the hotel (3) days prior to the event.

Tableside Ordering: Two entrée selections may be offered tableside, for events with up to (150) guests, at an additional \$25.00 per person. Two courses are required before the entrée is served. Add soup course at an additional \$8.00 per person.

luncheon

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



lunch buffet

Lunch Buffets are based on 1.5 hours of service.

Soup may be added to any lunch buffet for an additional 10 per person. Please see list on page 16.

market place

salads | select three

Caesar Salad, Baby Little Gem Lettuce, Parmigiano Croutons, Anchovy Dressing

Penne Pesto Salad, Tomato, Roasted Pepper, Mozzarella, Olives

Greek Salad, Tomato, Cucumber, Kalamata Olives, Aged Feta, Mint Lemon Citronette

Yellow Corn Avocado Salad, Lemon Olive Oil

Baby Arugula, Pecorino, Red Onions, Whole Grain Mustard Vinaigrette

Harvest Salad, Butter and Baby Gem Lettuces, Orchard Fruit, Candied Pecans, Crumbled Goat

Cheese and Apple Vinaigrette Dressing

Roasted Beets, Pear, Crumbled Goat Cheese, Hearts of Romaine, Herbal Olive Oil

assorted pre-made sandwiches | select three

Roast Beef, Red Onion, Horseradish Cream on Pretzel Roll

Rotisserie Chicken Club on Ciabatta

Smoked Turkey and Smoked Gouda on Croissant, Lemon Mayo

Ham and Manchego, Crusted Tomato on Rustic White

Hummus, Sprouts, Avocado and Farmers Market Vegetable Wrap on Soft Lavash

Mediterranean Tuna, Heirloom Tomato, Piquillo Peppers, Lettuce Leaf on Multi-Grain Bread

Pastrami Cole Slaw, Swiss, Thousand Island on Grilled Rye

Chicken Salad, Dill, Currants, Cranberries, Apples, Walnuts on Whole Grain or Lettuce Cup

Mozzarella, Roasted Pepper, Vine Ripened Tomato and Basil on Mini Baguette

Classic BLT on Sourdough

Prosciutto, Pear, Brie Cheese, Caramelized Onion on Mini Baguette

dessert

Brownies, Miniature Banana Cream Tart

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

78 per person

For 5 to 15 guests, please specify the quantity of each sandwich.

luncheon

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



boxed lunch

assorted pre-made sandwiches | select three

Roast Beef, Red Onion, Horseradish Cream on Pretzel Roll

Rotisserie Chicken Club on Ciabatta

Smoked Turkey and Smoked Gouda on Croissant, Lemon Mayo

Ham and Manchego, Crusted Tomato on Rustic White

Hummus, Sprouts, Avocado and Farmers Market Vegetable Wrap on Soft Lavash

Mediterranean Tuna, Heirloom Tomato, Piquillo Peppers, Lettuce Leaf on Multi-Grain Bread

Pastrami Cole Slaw, Swiss, Thousand Island on Grilled Rye

Chicken Salad, Dill, Currants, Cranberries, Apples, Walnuts on Whole Grain or Lettuce Cup

Mozzarella, Roasted Pepper, Vine Ripened Tomato and Basil on Mini Baguette

Classic BLT on Sourdough

Prosciutto, Pear, Brie Cheese, Caramelized Onion on Mini Baguette

Packed as a Boxed Lunch with Fusilli Pasta Salad, Individual Potato Chips, Cookie

72 per person

Please specify the quantity of each sandwich.



luncheon

lunch buffet

Lunch Buffets are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

santa monica beach barbeque

salads

Baby Gem Wedge, Blue Cheese, Crumbled Bacon, Onions, Cherry Tomatoes, Blue Cheese Dressing

Arugula and Quinoa with Mediterranean Olives, Grilled Vegetables

Yellow Corn Avocado Salad, Lemon Olive Oil

from the grill

Grilled Chicken Breast with Barbecue Sauce

Beef Hamburgers, Turkey Burgers, Veggie Burgers

(Plant Based Upon Request add \$5 per person)

Kosher Beef Hot Dogs

sides

Cole Slaw

Corn on the Cob

Warm Potato Salad with Onion and Crispy Pastrami

Corn Bread and Slider Buns

dessert

Seasonal Watermelon and Blackberries, Honey Drizzle, Fresh Mint

Seasonal Pies and Cobblers

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

92 per person

**A chef attendant fee of \$250 will apply for real-time barbeques. 1 attendant per 50 guests is required.*

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



luncheon

lunch buffet

Lunch Buffets are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

pacific edge

salads

Mixed Greens, Bean Sprouts and Pineapple with Soy Ginger Vinaigrette
Chinese Chicken Salad, Napa Cabbage, Carrots, Cilantro, Sprouts, Fried Wontons, Green Onion, Peppers, Sesame Dressing

entrees

Salmon Teriyaki
Crispy Orange Chicken
Stir-Fried Asian Vegetable Medley

sides

Vegetable Spring Rolls
Seasonal Tropical Fruit Display to Include Pineapple, Kiwi, Mango, Papaya and Lychees
Vegetable Fried Rice

dessert

Green Tea Tiramisu
Almond Cookies and Dessert Bars
La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas
84 per person



luncheon

lunch buffet

Lunch Buffets are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

south of the border

starters

Petite Lettuces with California Citrus and Jicama, Honey Cumin Lime Vinaigrette

Little Gem Caesar Salad with Garlic Croutons, Chipotle Dressing

Tortilla Soup

entrees

Chicken Breast Quesadillas, Tomatillo Sauce

Cheese Enchiladas, Ranchero Sauce

Taco Bar with Carne Asada, Sweet Potato and Soy Chorizo, Queso Fresco, Chopped Tomatoes, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Pico de Gallo and Chopped Cilantro

sides

Corn and Flour Tortillas

Smashed Pinto Beans and Tomato Rice

Grilled Corn with Tajin, Lime and Crema

dessert

Tres Leches Cake, Caramel Flan, Miniature Churros

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

84 per person



luncheon

lunch buffet

Lunch Buffets are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

mediterranean

salads

Greek Salad with Romaine Lettuce, Tomato Wedges, Sliced Cucumber, Kalamata Olives, Feta Cheese and Mediterranean Vinaigrette

Seafood Pasta Salad with Shrimp, Crab, Roasted Pepper, Cherry Tomato, Red Onion, Fusilli Pasta, Extra Virgin Olive Oil

Couscous with Chickpea, Cucumber, Feta Cheese, Avocado, Lime, Cumin

entrees

Grilled Chicken Breast, Madeira and Mushroom Sauce

Sea Bass with Pesto Lemon Sauce

Penne Pasta with Portobello Mushrooms, Oven-Dried Tomatoes, Garlic and Basil

sides

Fresh Fruit Salad

Artichoke Hearts, Tomato, Olives and Sweet Baby Peppers

Haricot Vert, Asparagus and Shallots

Grape Leaves

Warm Focaccia and Rolls

dessert

Cannoli and Tiramisu

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

95 per person

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



luncheon

lunch buffet

Lunch Buffets are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

californian

salads

Harvest Salad, Butter and Baby Gem Lettuces, Orchard Fruit, Candied Pecans, Crumbled Goat Cheese and Apple Vinaigrette Dressing
Baby Kale Almond Caesar Salad, Parmigiano Cheese
Farro Salad, Pesto, Cherry Tomatoes, Pearl Mozzarella

entrees

Grilled Rosemary Chicken Breast, Pearl Onion, Cremini Mushrooms
Striped Bass with Fennel and Tomato
Penne Pasta, Oven-Dried Tomatoes, Artichoke, Garlic, Basil
Grilled Vegetables

sides

Pacific Shrimp Ceviche, Lime, Cilantro, Avocado
Tortilla Chips
Avocado and Watermelon with Lime
Rosemary Flatbread with Sea Salt

dessert

Lemon Raspberry Tart with Vanilla Cream
La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

99 per person



hors d'oeuvres





passed hors d'oeuvres

cold

Insalada Caprese Skewer, Basil & Olive Oil 8 per piece

Prosciutto and Melon Skewers 9 per piece

Rock Shrimp Ceviche, Cilantro & Citrus 9 per piece

Bay Scallop and Avocado Ceviche 9 per piece

Tuna Tartar in a Cone 9 per piece

Crab & Avocado in a Cone 9 per piece

Focaccia with Apple Sauce, Chorizo and Manchego 9 per piece

Jumbo Shrimp with Horseradish Cocktail Sauce 11 per piece

Cucumber with Cashew Crème and Piquillo Pepper 8 per piece

Mini Lobster Rolls 15 per piece

Babaganoush and Feta on Pita Blini 8 per piece

Caviar Slider, mini Brioche with Crème Fraiche 20 per piece

Focaccia with Hummus and Roasted Red Pepper 8 per piece

Tomato, Pesto, Goat Cheese Crostini 8 per piece

Smoked Salmon and Avocado Toast on Charcoal Bread 10 per piece

Zucchini Salad Roll with Feta and Fresh Dill 8 per piece

Salmon Tartar Spoon 10 per piece

Bruschetta 8 per piece

Salmon and Avocado Pizzetta 11 per piece

Caviar and Crème Fraiche Pizzetta 20 per piece

Fresh Fig with Cashew Cheese on a Wheat Crisp with a Honey Drizzle 8 per piece

Grape Leaves with Feta Cheese and Pomegranate 8 per piece

A minimum order of one piece per person is required.



passed hors d'oeuvres

hot

- Thai Chicken Skewer, *Peanut Sauce* 9 per piece
- Grilled Mushroom, *Pepper Puree* 8 per piece
- Bacon Wrapped Scallop Skewers 11 per piece
- Truffle Risotto Balls with *Parmigiano Crème Sauce* 8 per piece
- Petit Crab Cakes, *Lemon Tarragon Aioli* 11 per piece
- Coconut Shrimp, *Thai Chili Sauce* 11 per piece
- Short Rib and Mashed Potato Spoon 10 per piece
- Vegetable Spring Rolls with *Sweet Thai Chili Sauce* 8 per piece
- Chicken Pot Stickers, *Ponzu Sauce* 8 per piece
- Pigs in a Blanket, *Mustard Sauce* 8 per piece
- Braised Short Rib *Fontina Panini* 10 per piece
- Mini Cheeseburger Slider, *Tomato, Pickle and Chipotle Mayo* 9 per piece
- Petite Beef Wellington with *Béarnaise Sauce* 11 per piece
- Buffalo Chicken Cone with *Sour Cream Blue Cheese Dressing* 10 per piece
- Curry Lamb Tzatziki Cone 10 per piece
- Eggplant Meatballs, *Smokey Tomato Sauce* 9 per piece
- Chicken Croqueta 9 per piece
- Beef Empanada 9 per piece
- Margherita Pizzetta 8 per piece
- Mini Pulled Pork Tostada, *Pickled Onion, Cilantro, Spicy Slaw* 10 per piece
- Baby Lamb Chop, *Rosemary Mint* 15 per piece

A minimum order of one piece per person is required.



Shutters



CASA DEL MAR
HOTEL BY THE SEA

reception stations





reception stations

Reception Stations are based on 1.5 hours of service.

santa monica shellfish display

Oysters

Halibut Ceviche

Poached Mexican White Prawns

Poached Marinated Mussels

Lobster Tails

Crab Claws

Crab Legs

Cocktail Sauce, Mignonette Sauce, Caper Remoulade, Horseradish

95 per person

sushi station

California Roll

Vegetable Roll

Eel & Avocado Roll

Spicy Tuna Roll

Crab Roll

Tuna

White Shrimp

Halibut

Salmon

Unagi

Pickled Ginger, Wasabi, Edamame, Regular and Low Sodium Soy Sauce

Rolls 10 per piece

Nigiri and Sashimi 11 per piece

A minimum order of four types, one dozen of each is required.

We recommend at least four pieces per person.



reception stations

Reception Stations are based on 1.5 hours of service.

colorful crudités

Baby Carrots, Pear Tomatoes, Heirloom Radishes, Cauliflower, Broccoli, Peppers, Celery and Endive Blue

Cheese, Herb Ranch, Roasted Pepper Hummus, Green Goddess

22 per person

cheese board

Domestic Artisanal Cheeses *to include Blue, Goat, Sheep, Firm Cow, Soft Cow*

Nuts, Fresh and Dried Fruits, Fruit Preserves

Bread Basket *with assorted breads, rolls and crackers*

32 per person

flatbread-pizzetta station

Margherita, *Tomatoes, Mozzarella, Basil*

Smoked Salmon *and Avocado*

Spicy Soppresata *with a Honey Drizzle*

Wild Mushroom, *Fontina and Balsamic Drizzle*

* Caviar and Crème Fraiche *add 15*

40 per person

artisanal cheese and charcuterie

California Artisanal Cheeses

Salami, Coppa, Bresaola, Prosciutto, Assorted Mustards, Cornichon

Nuts, Fresh Fruits, Fruit Preserves

Bread Basket *with assorted breads, rolls and crackers*

50 per person

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



reception stations
Reception Stations are based on 1.5 hours of service.

salad station

select three

- Caesar Salad, Little Gem Lettuce, Parmigiano Croutons, Anchovy Dressing
 - Greek Salad, Tomato, Cucumber, Kalamata Olives, Aged Feta, mint Lemon Citronette
 - Baby Arugula, Pecorino, Red Onions, Whole Grain Mustard Vinaigrette
 - Harvest Salad, Butter and Baby Gem Lettuces, Orchard Fruit, Candied Pecans, Crumbled Goat Cheese and Apple Vinaigrette
 - Roasted Beets, Pear, Crumbled Goat Cheese, Hearts of Romaine, Herbal Olive Oil
 - Baby Kale, Parmigiano Cheese, Almonds, Chili Lemon Vinaigrette
 - Farro Salad, Pear Tomatoes, Garbanzo Beans, Piquillo Peppers, Basil, Lemon and Olive Oil
 - Farmers Market Lettuces, Goat Cheese and Red Wine Vinaigrette
- 30 per person

pizza station

select three

- Margherita, Tomatoes, Mozzarella, Basil
 - Pork Sausage and Peppers
 - Wild Mushroom, Buffalo Mozzarella, Sage
 - Barbecue Chicken
 - Artichoke, Olives, Roasted Tomato, Buffalo Mozzarella, Pesto Sauce
 - Prosciutto, Arugula, Mozzarella
 - Mortadella, Pistachio, Burrata
- 32 per person



reception stations

Reception Stations are based on 1.5 hours of service.

pasta station I

select three

Rigatoni Bolognese, Parmigiano

Orecchiette, Peas, Pancetta, Parmigiano

Farfalle, Tomato, Basil, Zucchini, Squash, Red Pepper

Cheese Ravioli, San Marzano Tomatoes, Basil

Mushroom Agnolotti, Chives

Campanelli Pasta with Short Rib a la Norma, Eggplant Pomodoro Sauce

Lasagna Tomato Fior di Latte, Beef

Garganelli Shrimp Scampi, Chili, Olives, Spinach add 6

Lobster Pasta Strozapretti add 9

35 per person

pasta station II

made to order

Ravioli | Tagliatelle | Campanelli

Brown Butter, Short Rib Ragout, Shaved Parmigiano, Pesto, Shrimp, Diced Chicken

Fried Sage, Asparagus, Zucchini, Fresh Cherry Tomato, Basil, Sun-Dried Tomato

Roasted Pine Nuts, Calabrian Chili Pepper, Toasted Hazelnuts, Mushroom

48 per person

**ADD Black Truffle Sauce - \$15 per person*

**Chef hosted stations require a \$250 Attendant Fee. 1 attendant per 50 guests is required.*



reception stations
Reception Stations are based on 1.5 hours of service.

dim sum station

Char Siu Bao (*BBQ Pork Buns*)
Assorted Potstickers (*Vegetarian, Chicken, Pork*)
Har Gow (*Shrimp Dumplings*)
Vegetable Spring Rolls
Broccolini with Fried Garlic and Chili Paste
Vegetable Stir-Fried Rice
48 per person

poke station

Tuna | Salmon | Hamachi | Marinated Tofu
*Avocado, Cucumber, Carrots, Cilantro, Bean Sprouts, Pickled Ginger, Edamame, Scallion,
Hijiki Seaweed, Red Onion, Jalapeno, Toasted Sesame Seeds, Macadamia Nuts*
Sticky Rice
Kale Slaw
Togarashi, Yuzu Kosho, Sriracha Aioli, Ponzu, Wasabi, Chili-Lime, Chili Oil, Shiso, Salts
- Served in Bowls with Chopsticks, Cloth and Cocktail Napkins -

**Chef hosted stations require a \$250 Attendant Fee. 1 attendant per 50 guests is required.*

55 per person



reception stations

Reception Stations are based on 1.5 hours of service.

sliders station

select three

Beef Slider with Cheddar, Pickle and Chipotle Mayo on Brioche Roll

BBQ Short Rib Slider with Creamy Horseradish and Caramelized Onion on Pretzel Roll

Herb Marinated Chicken Slider with Gruyere and Pesto Aioli on Potato Roll

Pulled Pork Slider with Cole Slaw on a Hawaiian Roll

Fried Cod Slider with Lemon Tartar on Potato Roll

Crab Cake Slider with Crispy Lettuce and Remoulade on Brioche Roll

Veggie Slider with Cheddar Cheese and Avocado on Pretzel Roll

Pepper Crust Tuna with Bacon, Spicy Mayo on Mini Kaiser Roll

Lobster Salad Brioche Roll (add 10 per person)

35 per person

taco station

Soft Flour and Corn Tortillas, Tortilla Chips

Carne Asada, Grilled Chicken, Pork Carnitas and Soy Chorizo Potato Tacos

Pico de Gallo, Salsa Verde, Roasted Tomatillo Salsa, Sour Cream

Lettuce, Tomatoes, Jalapeños, Black Beans, Diced Onion, Limes, Cilantro

Queso Fresco, Cheddar Cheese

35 per person



reception stations

Reception Stations are based on 1.5 hours of service.

the butcher shop

Served with Artisanal Rolls and Appropriate Condiments

Beef Tenderloin, Yukon Gold Potato Purée, Crispy Onions, Red Wine Reduction

55 per person

Prime Rib, Creamy Horseradish, Roasted Rosemary Potatoes, Au Jus

50 per person

Sage Roasted Turkey, Apple Walnut Stuffing, Cranberry Compote, Traditional Gravy

40 per person

Honey Glazed Ham, Sweet Potato Purée, Honey Dijon Mustard

40 per person

optional sides

Horseradish Whipped Potatoes

Green Beans

Scallop Potatoes

Brussels Sprouts

Mac and Cheese

Apple Walnut Stuffing

Sweet Potato Purée

9 each

**Chef hosted stations require a \$250 Attendant Fee. 1 attendant per 50 guests is required.*



reception stations
Reception Stations are based on 1.5 hours of service.

sweet endings

Crème Brûlée

Individual Seasonal Berry Cobbler

Lemon Tart *with Whipped Cream*

Red Velvet Cheese Cake

Chocolate Mousse

Assorted French Macarons

Mini Éclairs and Petit Fours

Chocolate Covered Strawberries

Double Chocolate and Marble Brownies

Assorted House Made Cookies and Apricot Nut Bars

La Colombe Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

50 per person

**Consult your Events Manager for Reduced Offerings*

dessert crepe station

Mixed Berries, Nutella, Apple Compote, Bananas, Pecans, Caramel, Chocolate Sauce, Vanilla Ice Cream
and Whipped Cream

44 per person

Spirit Infused Enhancement: *Wine Infused Mixed Berries, Chocolate Liqueur Infused Nutella, Rum
Infused Apple Compote, Grand Marnier Infused Bananas, Pecans, Whiskey Infused Caramel,
Bailey's Infused Chocolate Sauce, Whipped Cream*

add 12 per person

**Chef hosted stations require a \$250 Attendant Fee. 1 attendant per 50 guests is required.*

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



reception stations
Reception Stations are based on 1.5 hours of service.

late night snacks

Savory Selections

French Fries and Tots *in a Cone*

Pulled Chicken Tostada

Salsa Verde, Jalapeños and Sour Cream

Mini Breakfast Burritos

Grilled Gruyere Sandwich
and Tomato Soup Shooters

Beef Sliders

with Cheddar, Grilled Onions, Brioche Roll

Chicken Quesadilla

Chicken Tenders in Cone
with Gorgonzola Fondue

Turkey Corn Dogs on a Stick

10 per piece

**Chef hosted stations require a \$250 Attendant Fee. 1 attendant per 50 guests is required.*

Sweet Selections

Strawberry Cheese Blintzes

Chocolate Truffle Profiteroles

Donut Holes served in a Cone

Ice Cream Sandwiches

Chocolate Milkshake Shooters

Caramel Popcorn Cone

10 per piece

dinner





dinner

plated dinner

Dinner includes four courses, served with artisanal breads, La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas. Please select an appetizer, soup or salad, and dessert to compliment your entrée selection.

For three course dinners, entrée price is reduced by \$10.00 per person.

appetizers

Dungeness Crab Cake, *Yellow Corn Tartar Sauce, Arugula, Cherry Tomatoes*

Grilled Shrimp, *Endive, Shaved Vegetables, Herb Vinaigrette*

Beef Carpaccio, *Parmesan, Capers, Whole Grain Mustard*

Mustard Smoked Salmon Blinis *with Caviar and Crème Fraiche*

Prosciutto, *Asparagus, Burrata*

Mushroom Agnolotti, *White Wine, Goat Cheese*

Short Rib Ravioli

Red Beet Tartare, *Lemon Zest, Cashew and Horseradish Cream*

Four Cheese Ravioli *with Kale Pesto*

Hamachi Crudo, *Cucumber, Lemon Zest, Basil (add 8 per person)*

soups | select one

annual offerings

Roasted Cauliflower

Beef Barley *with Root Vegetables*

Wild Mushroom Soup, *Truffle Brioche Croutons*

Lobster Bisque (add 11 per person)

seasonal offerings

spring

Minestrone

English Pea *with Smoked Salmon*

Asparagus *with Shiitake Mushrooms
and Roasted Hazelnuts*

summer

Sweet Corn

Heirloom Tomato
with Goat Cheese and Basil

autumn & winter

Butternut Squash

Sage Brioche Croutons and Saba

Chicken Soup

with Tortellini



dinner

plated dinner

- continued -

salads

Caesar Salad, *Baby Little Gem Lettuce, Parmesan Croutons, Anchovy Dressing*

Arugula Salad, *Baked Peaches, Strawberries, Dressing*

Harvest Salad, *Butter and Frisée Lettuces, Orchard Fruit, Candied Pecans, Crumbled Blue Cheese, Apple Vinaigrette Dressing*

Baby Spinach Salad, *Pears, Red Onion, Toasted Hazelnuts*

Heirloom Baby Beets Salad, *Baby Little Gem Lettuce, Toasted Almonds, Humboldt Fog Cheese, Balsamic*

Roasted Beets, *Burrata, Grapefruit, Pistachios, Micro Greens*

Red Oak & Lolla Rossa Greens, *Watermelon, Radish, Avocado, Orange, Citrus Citronette (Seasonal)*

Panzanella Salad, *Vine Ripened Tomatoes, Cucumbers, Olives, Focaccia Croutons, Balsamic Vinaigrette*

Baby Kale, *Parmesan Cheese, Almonds, Chili Lemon Vinaigrette*

Arugula Salad, *Baked Peaches, Strawberries, Citrus Citronette (Seasonal)*

Caprese, *Heirloom Tomatoes & Mozzarella, Basil, Extra Virgin Olive Oil (Summer, Early Fall)*

entrées

Grilled Salmon, *Farro, Wild Mushrooms*

115 per person

Striped Bass, *Marble Potatoes, Green Beans, Oven Dried Tomatoes, Olives*

118 per person

Miso Glazed Cod, *Bok Choy, Shiitake Mushrooms, Green Onion, Lotus Root Chip*

118 per person

Scallops, *Jasmine Rice, Coconut Curry Sauce*

120 per person

Roasted Chicken Breast, *Marble Potatoes, Pearl Onions, Asian Mushrooms, Tomatoes, Rosemary Jus*

108 per person

Grilled Filet of Beef, *Swiss Chard, Horseradish Whipped Potatoes, Red Wine Reduction*

132 per person

Garlic & Thyme Scented Rack of Lamb, *Herb Polenta, Seasonal Vegetables, Pinot Noir Sauce*

137 per person

Herb Marinated Veal Chop, *Vegetable Farro, Tomato Confit, Whole Grain Mustard Jus*

137 per person

Red Wine Braised Short Ribs, *Yukon Gold Potato Purée, Roasted Root Vegetables*

122 per person

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



dinner

plated dinner

- continued -

vegetarian entrée options

Crispy Polenta, Grilled Portobello Mushrooms, Roasted Peppers and Yellow Squash

99 per person

Grilled Japanese Eggplant, Stir-Fried Vegetables, Yellow Curry, Roasted Peanuts, Jasmine Rice

99 per person

Seasonal Vegetable Risotto, Fresh Herbs and Shaved Grana Padano

99 per person

Japanese Eggplant Parmigiana, Vegan Mozzarella Cheese, San Marzano Tomatoes, Basil (V)

99 per person

desserts

Crème Brûlée

Seasonal Fruit Cobbler, Whipped Cream

Lemon Tart with Whipped Cream

Red Velvet Susie Cake

Warm Chocolate Truffle Cake, Whipped Cream and Chocolate Shavings

Dessert Tasting Plate: *Mini Fruit Tart, Cheesecake and Chocolate Cake (add 4 per person)*

Chocolate Espresso Pot de Crème, Berries, Whipped Cream

Crème de Lemon, Strawberry Sorbet, Mint

California Farmstead Cheese Plate, Candied Nuts (add 6 per person)

Split menu entrée selections are all charged at the highest priced selection.

Pre-selected Entrées: Three entrées may be offered via invitation and RSVP for parties with (12) or more guests. Assigned table seating is required. The quantity of each entrée and the escort card icon for each entrée, are due to the hotel (3) days prior to the event.

Tableside Ordering: Two entrée selections may be offered tableside, for events with up to (150) guests, at an additional \$25.00 per person. Two courses are required before the entrée is served.

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



dinner

dinner buffets

Dinner Buffets are based on 2 hours of service for 20 or more guests, unless otherwise specified.

sunset buffet

salads and appetizers

Caesar Salad with Baby Little Gem Lettuce, Parmesan Croutons, Anchovy Dressing

Charcuterie Platter with Cured Meats, Artisan Cheeses, Marinated Olives

Panzanella Salad with Vine Ripened Tomatoes, Cucumbers, Olives, Balsamic Vinaigrette

entrées

Port Braised Short Ribs with Yukon Gold Mashed Purée and Crispy Onions

Pan Seared Salmon with Farro, Grilled Vegetables

Penne Pasta with Ricotta, Mozzarella, Italian Sausage and Pomodoro

dessert

Chef's Selection of Mini Desserts and Pastries

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

118 per person



dinner

dinner buffets

Dinner Buffets are based on 2 hours of service for 20 or more guests, unless otherwise specified.

mediterranean buffet

salads and appetizers

Marinated Seafood Salad

Greek Salad, Kalamata Olives, Onions, Tomatoes, Cucumbers and Lemon Vinaigrette

Mixed Green Salad with Lemon and Olive Oil

Grilled Flat Bread, Hummus, Romesco, Tzatziki

Traditional Eggplant Caponata

Orzo Pasta with Lemon, Olive Oil and Castelvetro Olives

Focaccia, Tomato and Kalamata Olives with Oregano

entrées

Garlic and Herb Marinated Leg of Lamb

Marinated Beef Kabobs

Swordfish Kabobs a la Plancha

Grilled Vegetable Kabobs, Mushrooms, Onions, Peppers and Tomato

Olive Oil Smashed Potatoes

dessert

Traditional Baklava

Chef's Selection of Mini Desserts and Pastries

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

140 per person

**Chef Attendant fee of \$250.00 will apply for live time grilling. 1 attendant per 50 guests is required.*

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



dinner

dinner buffets

Dinner Buffets are based on 2 hours of service for 20 or more guests, unless otherwise specified.

beach barbeque

salads and appetizers

Grilled Shrimp Cocktail

Field Greens with Buttermilk Ranch, Balsamic, and Lemon Vinaigrette

Cole Slaw

Watermelon Salad with Avocado, Grapefruit, Cucumber, Feta Cheese

entrées

Grilled Tri Tip with Peppercorn Butter

Grilled Assortment of Bratwurst

Grilled Chicken with Barbecue Sauce

Grilled Salmon

accompaniments

Grilled Market Vegetables

Corn on the Cob, Chipotle Lime Butter

Baked Potatoes, Sour Cream, Chives, Bacon, Cheddar Cheese

Corn Bread, Biscuits and Assorted Breads

grill enhancements

Filet Mignon or Swordfish (add 11 per person)

½ Maine Lobster Tail with Drawn Butter (add 25 per person)

dessert

Chef's Selection of Fruit Pies and Seasonal Cobblers

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

135 per person

**Chef Attendant fee of \$250.00 will apply for live time grilling. 1 attendant per 50 guests is required.*



dinner



dinner buffets

Dinner Buffets are based on 2 hours of service for 20 or more guests, unless otherwise specified.

chef vittorio's italian charcuterie

selection of cheeses

Blue Verde Capra, Cacio De Roma, Fontina, Manchego, Humboldt Fog, Pepato, Pecorino Toscano,
Parmigiano Reggiano, Garroxta Goat Spain, Gourmandize Almond, Gorgonzola Piccante,
Vittorio's Baked Cotta

italian vegetables

Marinated Artichokes, Semi-dry Tomato, Grilled Marinated Asparagus, Baked Pear, Demi Baguette, Grissini,
Eggplant Scapese, Piquillo Peppers and Capers, Pickles, Soya Baby Carrot and Shallots, Pickled Vegetables

pasta

Pasta Frittata, Israeli Curry Cous Cous

gourmet carved meats

Prosciutto Carved from the Leg, Rosemary Ham, Pastrami, Guanciale, Lardo, Salami, Sopressata, Coppa
di Testa, Salami Varzi, Ham Speck, Gaunciale La Quercia, Salame Toscano, Salame Cotto Rossa, Cotto
Capicola, Rolled Pancetta, Acorn Prosciutto with Bone, Salame Finocchiona Fennel-Crème,
Table Bread wrapped with Prosciutto

condiments

Mustard, Pickles, Fruit, Honey, Marmalade, Sea Salt, Dried Fruit, Nuts, Dates, Grapes, Sundried Tomato
Spread
Basket of Assorted Breads, Rolls and Crackers

desserts

Warm Chocolate Molten Cake, Pistachio Streusel, House Made Whipped Cream
Bourbon Vanilla Semifreddo, Cocoa Nib Meringue, Mixed Berries, Mint
La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

155 per person

**Chef hosted stations require a \$250 Attendant Fee. 1 attendant per 50 guests is required.*

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



dinner

dinner buffets

Dinner Buffets are based on 2 hours of service for 20 or more guests, unless otherwise specified.

chef gemma's spanish-inspired buffet

soups

Chilled Tomato Soup / *Gazpacho (Summer season only)*

Green Asparagus Soup with Romesco / *Sopa de Esparragos Verdes y Romesco*

salads

Fennel Salad with Oranges, Apple, Frisée, White Onion, Black Olives, Goat Cheese, Sherry Dressing /

Ensalada de Hinojo y Manzanas

Petite Romaine Hearts, Roasted Piquillo Peppers, Cherry Tomatoes, Roasted Garlic Sherry Vinaigrette /

Cogollos de Tudela con Pimientos del Piquillo

mains

Roasted Chicken, Eggplant, Peppers, Slow-Cooked Vegetables / *Chicken con Samfaina*

Filet Steak, Caramelized Onions with Picon Cheese / *Medallones de Solomillo con Cebollas*

Caramelizadas y Salsa de Queso Picon Azul

Seared Barramundi, Roasted Artichokes, Romesco Sauce / *Barramundi con Salsa Romesco*

y Alcachofas

Baked Potatoes, Mushrooms / *Patatas Panaderas con Hongos*

Southern Spanish Zucchini, Pine Nuts, Raisins / *Calabacines con Pinones y Pasas*

dessert

Herb-Marinated Berries, Red Sweet Wine, Orange / *Frutilla Marinada con Vino Dulce*

Spanish Cake Roll / *Brazo Gitano*

Almond Cake / *Pastel de Almendras*

Caramel Custard / *Flan de Caramelo*

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

155 per person



Shuffers
BY THE BAY



CASA DEL MAR
ROYAL BY THE SEA

bar & wine



bar & wine

host bar

Host Bar prices are charged per drink and are subject to catering event surcharge and state sales tax.
One bartender per (75) guests at \$250.00 bartender fee per bartender.
Please note that no shots are permissible

premium bar

Premium Liquor 16

Cordials and Liqueurs 19

Domestic Beer 8

Imported, Specialty and Craft Beer 10

Premium Red and White Wine*

Premium Sparkling Wine*

Soft Drinks and Juices 8

Mineral Waters 8

**Please reference the following wine list to identify wines included in the Premium and Platinum packages.*

platinum bar

Platinum Liquor 18

Cordials and Liqueurs 19

Domestic Beer 8

Imported, Specialty and Craft Beer 10

Platinum Red and White Wine*

Platinum Sparkling Wine*

Soft Drinks and Juices 8

Mineral Waters 8

cash bar

Cash Bar prices are charged per drink and include catering event surcharge and state sales tax.
A \$500 beverage minimum is required. \$250 Cashier Fee to apply to each open bar.
Cash and Credit Card are accepted. One bartender per (75) guests with a \$250.00 bartender fee per bartender.
Please note that no shots are permissible

premium bar

Premium Liquor 22

Cordials and Liqueurs 26

Domestic Beer 10

Imported, Specialty and Craft Beer 12

Premium Red and White Wine* 19

Premium Sparkling Wine* 19

Soft Drinks 10

Juices and Mineral Waters 10

**Please reference the following wine list to identify wines included in the Premium and Platinum packages.*

platinum bar

Platinum Liquor 25

Cordials and Liqueurs 26

Domestic Beer 10

Imported, Specialty and Craft Beer 12

Platinum Red and White Wine* 22

Platinum Sparkling Wine* 22

Soft Drinks 10

Juices and Mineral Waters 10

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



brands

premium liquor

Tito's Vodka, Bombay Gin, Bacardi Rum, Volcan Tequila,
Jack Daniels Whiskey, Makers Mark Bourbon, Dewars White Label Scotch

platinum liquor

Ketel One Vodka or Grey Goose Vodka, Bombay Sapphire Gin,
Bacardi Dark Rum, Casamigos Blanco Tequila or Patron Silver Tequila,
Crown Royal or Jameson, Woodford Reserve Bourbon, Johnnie Walker Black

cordials and liqueurs

Amaretto, Bailey's, Grand Marnier, Kahlua, Sambuca

domestic beers

Bud Light, Miller Light

imported and specialty beers

Peroni, Heineken, Corona

craft beers

Lagunitas IPA, Sierra Nevada Pale Ale

Due to the national shortages of Wine and Liquors, some items may be unavailable, and will be replaced with comparable selections of equal or greater value.



host bar packages

Host Bar Packages are priced per person and are subject to catering event surcharge and state sales tax. Bar Packages do not include tableside wine service. Bar Packages include 30 minutes of tray passed wines at the start of bar service.

premium bar

First Hour 26

Each Additional Hour 15

platinum bar

First Hour 30

Each Additional Hour 19

soft bar package

Imported, Domestic and Draft Beer, Premium Wines, Soft Drinks, Waters and Juices

First Hour 21

Each Additional Hour 12

enhancements

Mimosas 14 each

Bloody Mary 14 each



wine selections

We are happy to pair wine selections with your menu. Please ask your event service representative for assistance.

sparkling

<i>Charles Armand Brut Blanc de Blanc Sparkling Wine</i>	60 (Premium)
<i>Chateau Montmartre Sparkling Blanc de Blanc, France</i>	65
<i>Chateau Montmartre Sparkling Rose, France</i>	68
<i>Mionetto Prosecco, Brut NV, Avant Garde, Treviso, Italy</i>	80 (Platinum)
<i>Sparkling Roederer Brut Multi Vintage Anderson Valley</i>	95
<i>Pommery Royal, Brut, Champagne, France</i>	136
<i>Pommery Royal, Rose NV, Champagne, France</i>	140

white

<i>Albarino La Cana, Rais Baixas, Spain</i>	80
<i>Chardonnay, Angeline, California</i>	65 (Premium)
<i>Chardonnay, Hahn, SLH, Santa Lucia Highlands</i>	80 (Platinum)
<i>Chardonnay, MacRostie (Sustainable), Sonoma Coast</i>	80
<i>Chardonnay, Groth, Hillview Estate, Napa</i>	110
<i>Chardonnay, Patz & Hall Dutton Ranch, Russian River Valley, Sonoma, California</i>	125
<i>Orvieto, Antinori, Castel Della Sala San Giovanni</i>	82
<i>Pinot Grigio, Barone Fini, Baldadige, Italy</i>	80
<i>Sauvignon Blanc, Angeline, California</i>	65 (Premium)
<i>Sauvignon Blanc, Orchard Lane, Marlborough, New Zealand</i>	67
<i>Sauvignon Blanc, Villa Maria, Marlborough, New Zealand</i>	62
<i>Sauvignon Blanc, Banshee, Sonoma County</i>	70 (Platinum)
<i>Sauvignon Blanc, Domaine Des Brosses, Sancerre, France</i>	92
<i>Vermentino, Antinori, Tenuta Guado Al Tasso, Bolgheri, Italy</i>	78

rosé

<i>Rosé, Malbec, Valle de Uco, Cuvelier "Los Andes", Argentina</i>	74
<i>Rosé, G/C/M/S, Cotes de Provence, Hampton Water '19</i>	75
<i>Rosé, Grenache & Sauv. Blanc, Paso Robles Daou, CA</i>	75
<i>Rosé, G/C/S, Cotes de Provence, Barton Guestier, "Tourmaline" '19</i>	92
<i>Rosé, Pinot Noir, A. Girard, Dom. des Brosses, Sancerre, France '19</i>	90



wine selections

red

<i>Cabernet Blend, Smith & Hook, Central Coast</i>	85 (Platinum)
<i>Cabernet-Sauvignon, Angeline, California</i>	75 (Premium)
<i>Cabernet Sauvignon, Telios, Lodi</i>	90
<i>Cabernet Sauvignon, Foley Johnson, Napa CA</i>	105
<i>Cabernet Sauvignon, Paso Robles, Daou Reserve</i>	100
<i>Malbec, Cuvelier Los Andes, Valley Del Ucco, Argentina</i>	75
<i>Pinot Noir, Angeline, California</i>	75 (Premium)
<i>Pinot Noir, Benton Lane Estate, Willamette, Oregon '14</i>	85 (Platinum)
<i>Pinot Noir, Banshee, Pinot Noir</i>	80
<i>Pinot Noir, Sean Minor, Sonoma Coast</i>	72
<i>Pinot Noir, Decoy, Duckhorn, California Blend '19</i>	92
<i>Tempranillo, Mironia Roble, Ribera Del Duero, Spain</i>	75
<i>Zinfandel, Napa, Canard Vineyard Estate</i>	105

dessert

<i>Moscato D'Asti, Michele Chiarlo "Nivole"</i>	120
<i>Italia, Vin Santo Di Carmignano Capezzana Riserva '12</i>	150

Kosher Wines Available Upon Request

All wines are current vintage releases unless where otherwise specified.

If there is a particular vintage you are seeking, please ask your event representative for assistance.

Due to the national shortages of Wine and Liquors, some items may be unavailable, and will be replaced with comparable selections of equal or greater value.



suggested specialty cocktails

CHARGED AT PREMIUM OR PLATINUM PER DRINK COST
SPECIALTY BEVERAGES – MAXIMUM OF TWO (2) SELECTIONS

Vodka Berry Cocktail

Vodka, Muddled Berries, Basil, Lemon, Club Soda

Lemon Drop

Vodka, Cointreau, Lemon Juice, Simple Syrup

Moscow Mule

Vodka, Lime Juice, Ginger Beer

Tequila Berry Smash

Tequila, Mixed Berries, Simple Syrup, Lime Juice, Club Soda

Skinny Margarita

Tequila, Orange Juice, Agave, Lime Juice

Mexican Mule

Tequila, Lime Juice, Ginger Beer

French 75

Gin, Champagne, Lemon Juice, and Sugar

Pink Gin Fizz

Gin, Orange Juice, Grapefruit Juice, Simple Syrup, Seltzer Water

Bees Knees

Gin, Honey, Lemon

Whiskey Smash

Whiskey, Simple Syrup, Lemon, Club Soda, Fresh Mint Leaves

Rum Berry Cocktail

Rum, Ginger Beer, Pomegranate Juice, Cointreau, Mixed Berries, Lime

Cran-Raspberry Champagne

Champagne, Cranberry Juice, Raspberries, Garnish of Mint

Cosmopolitan

Vodka, Cranberry Juice, Cointreau, Lime

Vodka Collins

Vodka, Lemon Juice, Simple Syrup, Soda Water

Sea Breeze

Vodka, Cranberry Juice, Grapefruit Juice, Lime

Paloma

Tequila, Grapefruit Juice, Simple Syrup, Sparkling Water

Cucumber Margarita

Tequila, Cucumber, Agave, Triple Sec, Lime

Matador

Tequila, Pineapple Juice, Lime Juice, Simple Syrup

Southside

Gin, Mint, Lemon, Lime

Pink Sparkler

Gin, St. Germain, Cranberry Juice, Club Soda

Blueberry Gin Fizz

Gin, Simple Syrup, Blueberries, Lemon, Club Soda

Blackberry Bourbon Smash

Bourbon, Lime, Mint, Blackberries, Simple Syrup, Club Soda

Mojito

White Rum, Mint, Lime, Simple Syrup, Club Soda

Bellini

Champagne, Peach Puree, Grenadine



suggested specialty mocktails

CHARGED AT \$12 PER DRINK

SPECIALTY BEVERAGES – MAXIMUM OF TWO (2) SELECTIONS

Lime Rickey

Lime, Simple Syrup, Seltzer

Sparkling Peach Sunrise

Peach Puree, Sprite, Grenadine

Beach Blanket

Cucumber, Mint, Berries, Lemonade, Club Soda

Jalapeno Watermelon Agua Fresca

Watermelon, Coconut Water, Jalapeno, Simple Syrup, Lime, Mint

Mango Mule

Cucumber Slices, Honey Syrup, Mango Puree, Ginger Beer

Cucumber Gimlet

Muddled Cucumber, Club Soda, Lime Juice, Simple Syrup

Virgin Paloma

Lime Juice, Grapefruit Juice, Agave, Pinch of Salt

Cranberry Spritzer

Cranberry Juice, Honey, Seltzer, Orange Slices



general planning





general planning

dedicated catering sales, service, and banquet team

After the booking is definite (signed contract and deposit received) and an Event Services Manager is assigned, the Event Service Manager will contact you to review the details of your contract and event. The Event Services Manager will work with you (and your designees) during the planning stages, communicate all the details to the Banquet team, and follow up with post-event communications.

Your Catering Sales Manager will remain at your service to answer any questions or concerns.

vendor load in-load out

Event vendors (planners, coordinators, florists, photographers, dj's, musicians, lighting companies, etc.) MUST register with the security department upon arrival, and carry a hotel-provided visitor's badge with them at all times during set up, event, and breakdown.

All vendors MUST use the loading dock for loading in and loading out. This includes personally delivered meeting and event supplies and decor. No equipment will be permitted to come through the main entrance of the hotels. All equipment must be removed at the conclusion of the event, unless prior approval/arrangements have been made with the Catering or Conference Services Manager. Load In/Out as follows:

LOADING DOCK HOURS

Monday through Friday, 9:00am-8:00pm

Saturday and Sunday, 10:00am-8:00pm

Shutters on the Beach

The loading dock is located on Appian Way. Please do not leave unaccompanied vehicles on Appian Way.

Hotel Casa Del Mar

The loading dock is located on Ocean Way just past the valet parking entrance. Loading or unloading via the boardwalk/beach is posted as unlawful, and violators may be ticketed.



general planning

outside food and beverage

All food and beverage consumed for your event must be purchased from the hotel, with the exception of approved wedding cakes, food provided by hotel-approved kosher caterers, or other explicitly approved sources. In all cases, outside food suppliers will be required to supply proof of current health department licenses, minimum liability insurance, and workers compensation insurance (when applicable). We reserve the right to remove and / or refuse service of any and all food or beverage in the absence of written approval and supporting insurance.

minimum food and beverage revenue

Your contract may detail a minimum food and beverage expenditure (F&B minimum) exclusive or inclusive of service charges, tax, and valet parking. If the food and beverage revenues for the contracted event(s) do not meet the specified minimum, the difference will be applied towards taxable room rental.

The difference between the contracted F&B minimum and your finalized food and beverage expenditures are not reflected on event estimates that accompany Banquet Event Order(s).

buffet and plated meal minimums, labor charges

Unless otherwise stated, buffets are prepared for (20) twenty or more guests. There is no minimum for plated meals, though you may be limited to (2) two pre-selected entrées.



general planning

plated events

Up to (3) three plated entrée choices may be pre-selected for lunches or dinners for parties with (20) twenty or more guests. Pre-selected entrées are all charged at the highest priced selection. Specific entrée counts, the number of each entrée per table, and the escort card icon coding for each entrée, are required (5) five days prior to the event.

Tablesider ordering, priced at the highest entrée price, plus \$25.00++ per person. The menu must include (2) two courses before the entrée choice, and may include up to (3) three entrée selections to include (2) two proteins and (1) one vegetarian option.

guarantees

The final event guarantee (number of guests expected) is due to the Catering/Event Service office (5) five business days prior to your event. The guarantee may not be lowered within (3) three business days of the event. In the absence of a guarantee, the contracted minimum will be used as the guarantee. The final bill will be based on the guarantee or actual consumption, whichever is greater.

inclusions

Unless otherwise noted, hotel tables, banquet chairs, linens, china, glass, silverware, service pieces, and standard service staffing are included in the price of your event. Your event may also include a dance floor, staging risers, table number frames or stands, and votive candles (please discuss with your catering representative).



general planning

parcels/packages

All materials being shipped to the hotels prior to the event must include the following information: Tracking Number, Client's name and Event name, Event Service Manager's name, Hotel name and address, number of boxes in the shipment (i.e. 1 of 5, 2 of 5, etc.). Packages being sent back upon conclusion must be packaged by the meeting or event planner and addressed with labels and billing information.

catering surcharge and sales tax

A 24% Catering Surcharge (comprised of an 18% Service Charge and a 6% administration fee) will be added to all food, beverage and audio visual equipment charges, along with applicable California state sales tax. All other charges are subject to applicable California state sales tax, with the exception of valet parking. Catering Surcharges and tax is included in most wedding packages.

bar attendant fee

The bar attendant fee is \$250 per bar attendant, and not included in wedding or other event package pricing. The hotel staffs (1) one bar attendant per 75 guests. Please note, this taxable fee is applicable to all soft bar stations, bars, and children's unlimited soft drink stations.

parking

All Hotel Parking is valet. Self-parking is not permitted in the Hotel lots. Valet provides event parking at both Shutters on the Beach and Hotel Casa Del Mar at a reduced rate of \$24.00 per vehicle. Overnight parking for in-house guests is charged at prevailing overnight rates to the guestroom. The event parking rate does not apply to overnight parking.



general planning

outdoor event space

Per the City of Santa Monica, no amplified music, drums, percussion instruments, or horns may be played in outdoor event spaces. Only acoustic instruments are permitted. Outdoor event space may not be reserved beyond 9PM. Space heaters and lighting are available at both hotels for an additional charge.

wedding/event planners & coordinators

A professional wedding planner / coordinator is required when hosting your wedding or mitzvah at Shutter's on the Beach or Hotel Casa Del Mar. You must select one of the planners listed in our "Required Resources" for a minimum of month of coordination.

photography

Please consult with your Event Service Manager for specific authorized locations to shoot photography. Hotel public spaces such as lobby, restaurants, hotel entrances and common area by the pools are not permitted for photography.

social event set-up

Unless otherwise specified, the set-up time allotted for social events in advance of guest arrival, is one hour for weekday events and two hours for weekend events. Contracting additional set up time will, in most cases, incur additional room rental and / or labor fees. Discuss set up arrangements with your Catering Sales or Event Service Manager before contracting vendors.



general planning

specialty event décor

Your Event Service Manager will be happy to assist you with floral / event designers referrals and securing any rental specialty items to help create a memorable event. Decorations or displays brought to the hotel must meet or exceed local, state, and federal safety guidelines, and must be hotel-approved prior to arrival. All decorations must be taken away immediately following your event, unless prior provisions are made with the hotel catering manager. Please refer to vendor load-in / load-out times as noted above.

Confetti, rice, sparklers, streamers, and other similar substances are not permitted. As a safety precaution, no florals or candles are permitted on the staircase leading to Colonnade Ballroom at Hotel Casa Del Mar.

The use of open flames in conjunction with décor or floral arrangements may be allowed, but requires a permit from the Santa Monica Fire Department, presented to the Event Service Manager at least 24-hours in advance of the event. All candles must be enclosed in glass and the tip of the wick must be 3" from the top of the glass. Using candles not provided by the Hotel requires a fire permit from the City of Santa Monica Fire Department (310-458-8915). Fog machines are prohibited as they interfere with the hotel's life safety system.

vendor insurance

Vendors not listed on the hotels' Preferred Vendors list must provide an insurance rider with liability insurance naming the respective hotel as additional insured, with minimum amounts of \$1 million (one million dollars) per occurrence, and \$2 million (two million dollars) aggregate. Evidence of worker's compensation insurance may also be required. We reserve the right to deny access to any vendor or vendor employee in the absence of minimum coverage evidence. The named additional insured should be as follows:

Shutters on the Beach By The Blue Sea, LLC, Shutter's on the Beach, The Edward Thomas Hospitality Corporation, and Column Financial Inc.

OR

Hotel Casa Del Mar Neptune's Walk LLC, Hotel Casa Del Mar, The Edward Thomas Hospitality Corp., and Column Financial Inc.

audio visual equipment

Encore, the hotel's onsite audio visual company, is available to assist you with your audio visual, lighting, and staging requirements.



Shutters
BY THE BAY



CASA DEL MAR
HOTEL BY THE BAY



event planner
terms & conditions



event planner terms & conditions

A Professional Wedding Planner/Coordinator is required when hosting your wedding or Mitzvah at Shutter's on the Beach or Hotel Casa Del Mar. You must select one of the planners listed in our "Required Resources" for a minimum month of coordination. Shutter's on the Beach and Hotel Casa Del Mar reserves the right to obtain and request references of a desired wedding planner prior to approving partnership.

Your Event Service Manager will:

- Provide a personalized tour of the venue
- Recommend special event professionals to provide floral, music, photography, coordination and officiator
- Act as a menu consultant for all food & beverage selections
- Detail your catering contract, outline specifics and ensure that information is clearly communicated to the operational team of the venue
- Detail your banquet event order (BEO) and catering
- Create an estimate of charges outlining your financial commitment to the venue
- Arrange and attend your menu tasting
- Oversee the ceremony and reception set up, food preparation and other venue operations
- Act as the onsite liaison between your wedding coordinator and venue operations staff
- Ensure a seamless transition to the venue's Banquet Director/Captain once the grand entrance has occurred (that is typically when the Catering Manager leaves the reception)
- Review your banquet checks and billing for accuracy prior to your receipt of the final bill

Your Event Planner will:

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts
- Act as an extension of the hotel to uphold the property's vendor standards which include: zero tolerance for consumption of alcohol on property, professional dress attire at all times, enforcing the tear down of all event equipment and set up post event and act as a liaison to uphold the hotel's vendor code of conduct.
- Create a comprehensive timeline for your event day, including the ceremony and reception
- Work with you to organize and coordinate your ceremony rehearsal
- Create floor plans for your function spaces and assist with seating arrangements
- Remind bridal party of all pertinent "call times" and "don't forgets" on the wedding day



event planner terms & conditions

- Confirm details with all vendors prior to the event day
- Act as a liaison between your family, bridal party, band/DJ, floral designer, photographer, videographer and other vendors to create a seamless operation
- Assist the bride and bridal party with dressing
- Ensure that the ladies have their corsages and bouquets, etc., and assist with pinning of boutonnieres
- Deliver and arrange ceremony programs, escort cards, place cards, favors, reserved seating for the ceremony and handle any personal items and transport of those items including and not limited to gifts, coats, personals, card boxes, and flowers.
- Coordinate your reception (grand entrance, first dance, toasts, cake cutting, etc.)
- Collect any personal items you may have brought at the conclusion of the reception
- Hotel signing privileges for any billing is to be approved in advance by the client and with pre-approval of your Catering Sales Manager / Event Service Manager

Wedding Coordinator/Company/Date

Hotel Catering Services/Sales Manager/Date

vendor code of conduct





vendor code of conduct

vendor load in/load out

Event vendors (planners, coordinators, florists, photographers, dj's, musicians, lighting companies, etc.) MUST register with the security department upon arrival, and carry a hotel-provided visitor's badge with them at all times during set up, event, and breakdown. All vendors MUST use the loading dock for loading in and loading out. This includes personally delivered meeting and event supplies and decor. No equipment will be permitted to come through the main entrance of the hotels. All equipment must be removed at the conclusion of the event, unless prior approval/arrangements have been made with the Event Service Manager. Please consult Security or the Banquet Captain on duty for after-hours load in and load out instructions.

LOADING DOCK HOURS Monday through Friday, 9:00am-8:00pm, Saturday and Sunday, 10:00am-8:00pm

Shutters on the Beach The loading dock is located on Appian Way. Please do not leave unaccompanied vehicles on Appian Way. *Please note: Set-Up on Pacific Terrace to Begin NO EARLIER than 3:30PM between November 1 and February 28, and NO EARLIER than 4:30PM between March 1 and October 31. Vendors are not permitted to begin load in prior to these scheduled times.*

Hotel Casa Del Mar The loading dock is located on Ocean Way just past the valet parking entrance. Loading or unloading via the boardwalk/beach is posted as unlawful, and violators may be ticketed by the City of Santa Monica.

vendor insurance

All vendors/partners must provide an insurance rider with liability insurance naming the respective hotel as additional insured, with minimum amounts of \$1 million (one million dollars) per occurrence, and \$2 million (two million dollars) aggregate. Evidence of worker's compensation insurance may also be required. We reserve the right to deny access to any vendor or vendor employee in the absence of minimum coverage evidence. Proof of insurance must be submitted no later than 3 business days prior to event day. The named additional insured should be as follows:

Shutters on the Beach By The Blue Sea, LLC, Shutters on the Beach, The Edward Thomas Hospitality Corporation, and Column Financial Inc.

OR

Hotel Casa Del Mar Neptune's Walk LLC, Hotel CasaDel Mar, The Edward Thomas Hospitality Corp., and Column Financial Inc.

photography

Please consult with your Event Service Manager for specific authorized locations to shoot photography. Hotel Public Spaces such as lobby, restaurants, hotel entrances and common area by the pools are not permitted for photography. Please note that cranes and drones are not permitted.

vendor code of conduct

There is a zero tolerance policy for consumption of alcohol on property. All vendors must be in professional dress attire at all times.

event and wedding planners

Please reference a separate Event Planner Code of Conduct required for submission no later than 3 business days prior to event day for a minimum of Month of Coordination/Planning.

Any vendor partner failing to adhere to these policies will be asked to leave property, and will be denied approval to work on property for any future events.

Vendor/Company/Date

Hotel Catering Services/Sales Manager/Date



partners & resources





partners & resources

required resources

Please note that our hotels require a professional planner for weddings and mitzvahs. ETC Hotels requires a minimum of month of coordination from a planner. Please consult with the above planners to obtain information on the packages and services they offer. All planners are required to sign and submit the ETC Hotels Terms and Conditions form prior to work at either property

Alexandra Rembac
Sterling Engagements

323-845-9500

alexandra@sterlingengagements.com

Aliana Rubins
Aliana Events

310-210-3406

Aliana@alianaevents.com

Allyson Levine/Katie Pincus
Bob Gail Productions

310-202-5200

allyson@bobgail.com

Amber Smithson
Lily • Leigh

949-370-5737

hello@lily-leigh.com

Annette Garcia Kerslake
Simply Natural Events

310-498-7995

annette@simplynaturealevents.com

Brooke Avishay
Orange Blossom Events

323-366-6349

hello@orangeblossomspcialevents.com

Charley King
Bluebell Events*

310-770-2898

Charley@bluebellevents.com

Debra Parr
Amazing Grace Design

310-453-8494

deb@amazinggracedesign.com

Dee Lee
Dee Lee Designs

626-688-2761

hello@designsdeele.com

Jeannie Savage
Details Details

949-600-8881

jeannie@aboutdetailsdetails.com

Jennifer Williger
HoneyFitz Events

818-434-7309

jenniferwilliger@honeyfitzevents.com

Krystal Moreno
Krystal Klear Special Events

714-318-4417

krystal@krystalkse.com

Lina Wallace
A Stunning Affair

818-634-2507

lina@astunningaffair.com

Lisa Gorjestani
Details Event Planning*

310-476-8188

lisa@detailseventplanning.com

Maryam Forutan
Delicate Details

310-903-0890

maryam@delicate-details.com

Monique Atwell
A Signature Wedding

323-620-3179

asignaturewedding@gmail.com

Natalie Good
**A Good Affair
Wedding & Event Production**

310-499-7120

info@agoodaffair.com

Paola Franco
Say I Do To Details

310-619-8983

Paola.franco@savidotodetails.com

Susan Dunne
Weddings by Susan Dunne

310-569-8579

susan@weddingsbysusandunne.com

Terri Castillo
Bellissimo Events

323-722-6221

terri@bellisimoevents.com

Tessa Brand
Tessa Lyn Events

213-842-2788

tessa@tessa.com

Veronique Assouline
Veronique Events

310-909-8505

Veronique@veroniqueevents.com

Wayne Gurnick
Moments by Wayne

818-715-9063

wayne@momentsbywayne.com

* Only available for full service planning



partners & resources

recommended resources

florists

Bells & Whistles Couture Floral Design

310-596-9477

info@bellsandwhistlescf.com

Blossom Floral Design

310-209-2020

info@blossomfloral.net

Butterfly Floral & Event Design

323-882-8400

info@butterflyfloral.net

CJ Matsumoto & Sons

323-733-6046

cjmflowers@cjmatsumoto.com

Lilla Bello

310-453-3311

studio@lillabello.com

Maggie Jensen Floral Designs

310-595-5227

maggie_jensen8@verizon.net

The Empty Vase

310-278-1988

yvonne@emptyvase.com

The Hidden Garden

310-575-6600

info@hiddengardenflowers.com

Wisteria Lane Floral Design Studio

888-345-6101

info@wisterialaneflowers.com

XO Bloom

805-230-1010

sarahz@xobloom.com

Bakeries

Fantasy Frostings

626-799-2900

leslie@fantasyfrostings.com

Joanie & Leigh Cakes

424-248-0097

divas@joanieandleighscakes.com

The Butter End Cakery

310-943-9241

gimmecake@thebutterend.com



partners & resources

recommended resources

photographers

Amy and Stuart Photography
310-993-6173
info@amyandstuart.com

Brian Leahy Photography
323-250-3213
brian@brianleahyphoto.com

Christine Bentley
714-812-8794
info@christinebentley.com

Isabel Lawrence Photographers
818-510-2711
info@isabellawrence.com

Jillian Rose Photography
805-300-1989
jillian@jillianrosephotography.com

Lin & Jirsa Photography
714-323-5536
contact@linandjirsa.com

Maya Myers Photography
310-963-2623
studio@mayamyers.com

Michael Segal Photography
310-729-1134
michaelsegal@mac.com

Miki & Sonja Photography
818-505-1597
info@mikiandsonja.com

Next Exit Photography
310-474-7871
cat@nextexitphotography.com

Richard Anthony Photography
315-263-8636
richard@ranthonyphotography.com

videographers

Blue Kite Cinema & Video
323-334-0389
nick@bluekitecinema.com

Brand Videography
310-923-0062
info@brandvideography.com

Elysium Productions
949-297-4198
julie@elysiumproductions.com

Fisheye Studio
949-354-2060
info@fisheystudio.com

Impressive Creations
310-748-0505
info@impressivecreations.com



partners & resources

recommended resources

photo booth

Mirmir Photo
818-850-6471
info@mirmir.com

Pixster Photo Booth
888-668-5524
smile@pixsterphotobooth.com

#iHeart Momo Photo Booth
714-818-3816
hello@iheartmomophotobooth.com

entertainment & production

Ben Mallare Events & Entertainment
410-980-8370
Ben@benmallare.com

Blue Skies
310-989-0688
Matt@blueskiesevents.com

Bob Gail Special Events
310-202-5200
contact@bobgail.com

City Connection Entertainment
818-706-1801
service@cityconnectionent.com

de Bois Entertainment
310-860-9370
info@deboisentertainment.com

DJ Jack Farmer
424-263-7379
jackcfarmer@gmail.com

Hey Mister DJ
310-591-0988
lee@heymisterdj.com

Invisible Touch Events
714-726-1787
rarthur@invisibletouchevents.com

Jordan Music Entertainment
626-296-0408
shane@jme.la

Karla Ross Productions
818-992-1900
karla@karlaross.com

Luxury Entertainment Group
800-594-3250
Events@luxuryentertainmentgroup.com

The Replicas Music
323-691-3883
info@thereplicasmusic.com

VIPs Entertainment
310-748-1107
info@vipsentertainment.com

VOX DJ's
310-372-2222
info@voxdjs.com

West Coast Music
310-278-6848
jim@westcoastmusic.com



partners & resources

recommended resources

specialty linen rental

BBJ Linens | La Tavola Fine Linen
707-257-3358
Lindsay@latavolalinen.com

Luxe Linen
310-548-5183
Laura.w@luxelinen.org

specialty & furniture décor rentals

204 Events – Sira Butler
323-960-0113
sira@204events.com

CORT
855-635-9194
holly.davis@cort.com

Signature Party Rentals
310-203-9595
skobzeff@signatureparty.com

Barker Décor Services, Inc.
866-630-7564
info@barkerds.com

Create, Event Design
562-474-8222
Sandra@create-eventdesign.com

Theoni – Beth White
310-205-3333
beth@theoncollection.com

Blueprint Studios
855-922-9004
tina@blueprintstudios.com

Found Vintage Rentals
714-888-5811
info@foundrentals.com

Town & Country Event Rentals
818-908-4211
info@tacer.biz

Bright Event Rentals
310-202-0011
michelle@bright.com

MTB Event Rentals
844-515-8620
info@mtbeventrentals.com

Casa de Perrin
760-703-2366
info@casadeperrin.com

Revelry Event Designers
323-263-1657
info@revelryeventdesigners.com

ceremony officiants

Alan Katz
Great Officiants
855-WED-VOWS
info@greatofficiants.com

Rabbi Steven Carr Reuben
424-214-7466
rabbi.reuben@kehillatisrael.org

JPR Weddings
818-415-8115
jp@jprweddings.com

Reverend Clint Hufft
323-936-9027
revhufft@mac.com



partners & resources

recommended resources

invitations & accessories

Calligraphy Katrina
626-628-5842
katrina@calligraphykatrina.com

Copper Willow Paper Studio
310-836-6004
hello@copperwillow.com

Paper Door
818-984-4948
thepaperdoorco@gmail.com

lighting

Images by Lighting
310-641-2500
info@imagesbylighting.com

Peterson Event Lighting
310-508-0215
info@petersoneventlighting.com

Stage Labs
213-925-4525
brad@stagelabs.com

Pacific Event Lighting
Marc Weinstock
800-757-7216
Marc@pacificeventlighting.com

The Lighter Side
310-420-6088
designer@specialeventlighting.com

TMMPRO
818-720-1709
admin@tmmpro.com

hair & make up

Meghan Black
Design Visage
714-595-9528
custinfo@designvisage.com

Georgia Syrengelas & Jen Asaro
Face It Sugar
562-319-3823
info@faceitsugar.com

Tara Dowburd
Make Up Therapy
310-709-6585
tara@makeuptherapy.com

Transportation

Avalon
310-391-6161 x2245
tread@avalontrans.com

specialty coffee

* * * Please see your Catering Service Manager for Recommendations* * *

Skutter

CASA DEL MAU
HOTEL BY SKUTTER

outside catering





outside catering

outside catering package

Our outside kosher and indian catering package consists of a Five Hour Premium Brands or Platinum Brands Bar Package, Champagne Toast, Tableside Wine Service during Dinner, prior to catering event surcharge and sales tax and is contingent upon contracting an outside catering service for a buffet or plated dinner and a cocktail reception with a hotel approved outside catering company. A kitchen cleaning fee applies to ALL outside catering. The Hotel has currently approved and requires the hire of: LA Gondola Kosher Catering, Navaz Kosher Catering, Pat's Kosher Catering, Salamtak Kosher Catering, Natraj Indian Catering, Rasoi Indian Catering and Spice Affair Indian Catering to cater your event.

LA Gondola Kosher Catering: 310-247-1239 (www.lagondola.com)

Navaz Kosher Catering: 818-718-0000 (www.navazcatering.com)

Pat's Kosher Catering: 310-481-3263 (www.patsrestaurantandcatering.com)

Salamtak Kosher Catering: 747-389-6188 (www.salam-tak.com)

Natraj Indian Catering: 949-632-2776 (www.NatrajUSA.com)

Rasoi Indian Catering: 310-970-4254 (www.Rasoicateringco.com)

Spice Affair Indian Catering: 310-400-6800 (www.spice-affair.com)

Please note Shutters on the Beach and Casa Del Mar do not have a kosher kitchen, kosher plates, or kosher coffee cups. Hotel reserves the right to count exact guarantee of attendance for both adults and children to ensure the submitted guarantee matches the actual count of guests served.

- o The following berries are not permitted on the fruit display table due to stain and damage to hotel carpet: Blueberries, Blackberries and Pomegranate, unless the caterer provides an attendant to manage the fruit display table.
- o Should flowers or confetti be tossed or thrown in the ceremony or reception and not completely cleaned by the Florist or provider, a \$500.00 cleaning fee may apply for each service, unless the wedding planner and/or provider takes the responsibility of clearing the dance floor and event spaces. A hotel manager will review the clean-up post-event to determine if costs will apply.
- o All outside contracted vendors are required to submit their certificate of liability insurance listing Shutters on the Beach or Casa Del Mar under the "additionally insured" no later than 3 business days prior to the wedding day. Stacking of the stage, drones and videography cranes are not permitted. Shutters on the Beach or Casa Del Mar are not responsible for the storage, pick up, or delivery of vendor products. Shutters on the Beach and Casa Del Mar do not permit any contracted vendor to consume alcohol on property. This includes personal alcohol or alcohol provided in the ballroom space for the event/guests.
- o Photography on hotel grounds is limited to specific locations. Please consult with your Event Service Manager for authorized areas to photograph.
- o Food Quality – Food for this event will be selected and/or purchased and/or prepared by representatives of Licensee, either alone or in conjunction with Hotel staff as is set forth herein, in accordance with Licensee's recipes, standards and supervision. Consequently, Licensee waives all claims against Hotel, or defenses, related in any way to the quality of the food served in conjunction with the event.

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



outside catering

outside kosher catering package

- o Compliance With Food Preparation Standards – Licensee and its representatives shall fully and completely comply with all food preparation health and safety standards required by law, in the discretion of the Hotel’s Executive Chef and/or Food and Beverage Director. Should Licensee or its representatives deviate from such standards and not remedy promptly after property notice, all meals thereafter shall be controlled by the Hotel, pursuant to Licensee’s rabbinic supervision, with Licensee bearing all costs of Hotel’s labor.
- o Express Assumption of Risk of Foodborne Illness – Licensee assumes all risk, responsibility for any harm, damage, loss, or injury caused to a guest at the above-defined Event, due to food-borne illness. Licensee agrees to indemnify and hold harmless Hotel against all such loss, at Licensee’s sole and exclusive expense.
- o A professional Wedding/Event Planner from our resource and partner menu is required and must be approved in writing at least 30 days prior to the event

five hour hosted package to include
exclusive of 24% Catering Event Surcharge and 10.25% Sales Tax

Premium Liquor @ \$145.00 per person

Titos Vodka,
Bombay Gin, Bacardi Rum,
Volcan Tequila, Jack Daniels Whiskey,
Makers Mark Bourbon, Chivas Regal 12 Scotch

*Premium Level Red, White and Sparkling Wine
Selections

Platinum Liquor @ \$160.00 per person

Ketel One Vodka or Grey Goose Vodka,
Bombay Sapphire Gin, Bacardi Dark Rum,
Casamigos Blanco Tequila or Patron Silver
Tequila, Crown Royal or Jameson, Woodford
Reserve Bourbon, Johnnie Walker Black

*Platinum Red, White and Sparkling Wine
Selections

Cordials and Liqueurs

Amaretto, Bailey’s, Grand Marnier, Kahlua,
Sambuca, Midori

Domestic Beers

Bud Light, Miller Light

Imported and Specialty Beers

Peroni, Heineken, Corona, Becks Non-
Alcoholic

Craft Beers

Lagunitas IPA, Sierra Nevada Pale Ale



outside catering

outside catering package

package includes:

Coffee and Tea Service

(offered table side at the end of dinner OR at a Coffee/Tea Station)

Tableside Wine Service with Dinner

Champagne Toast

Available Hotel Inventory of Banquet Tables, Banquet Chairs

Available Hotel Inventory of Outdoor Heaters

Hotel Standard Floor Length Linen and Napkins, Water Goblet, Glassware, Votive Candles

Silverware and China will need to be provided by Kosher Caterer for Kosher Events

One Medium Sized Walk in Refrigerator for the Day of the Event Only and Hotel Prep Kitchen.

(The hotel does not grant access to the hotel kitchen for cooking, or heating.)

The Caterer must build an outdoor satellite kitchen with lighting.)

(1) Power Drop in the Ballroom (valued at \$500.00)

(1) Complimentary Overnight Accommodation for one night.

(Check in is at 4:00 PM and Check out is at 12:00 Noon. Early check-in times are not guaranteed.)

A Complimentary Ceremony Rehearsal Space will be made available up to 2 days prior to wedding day with valet parking rates reduced to \$8.00 per car for up to 2 hours.

Hotel parquet dance floor for the Ballroom

Hotel riser with steps

Please note the following charges are not included in the Outside Catering Package at this time:

- Venue Fees: Shutters on the Beach - \$5,000.00 | Hotel Casa Del Mar - \$5,000.00
- Cake Cutting Fee of \$7.00 per person plus sales tax (please note cake cutting fee does not credit your food and beverage minimum)
- \$2,500 Kitchen Cleaning Fee (Applicable to all outside catering)
- Bartender Fee @ \$250.00 per bartender, plus tax (based on 1 per every 75 guests)
- Hotel Security @ \$100.00/hour per guard with a (6) hour minimum contracted time
- Package upgrades to include and not limited to: audio visual services, coat attendants, etc. please consult your catering manager for prices.
- Reduced Valet Parking @ \$24.00 Per Vehicle, hosted or non-hosted (overnight parking is not included)
- Overtime beyond the contracted hours of the event space are subject to an overtime rate at \$500.00 per half hour, and is based on space availability and approval.
- Additional hours of bar service beyond 5 hours, available on a consumption basis based on specified bar brands, and is permitted upon space availability only and mandated bar closure at 1:30 AM.

Menu prices exclusive of 24% catering event surcharge and applicable sales tax.



outside kosher catering package

beach ceremony services

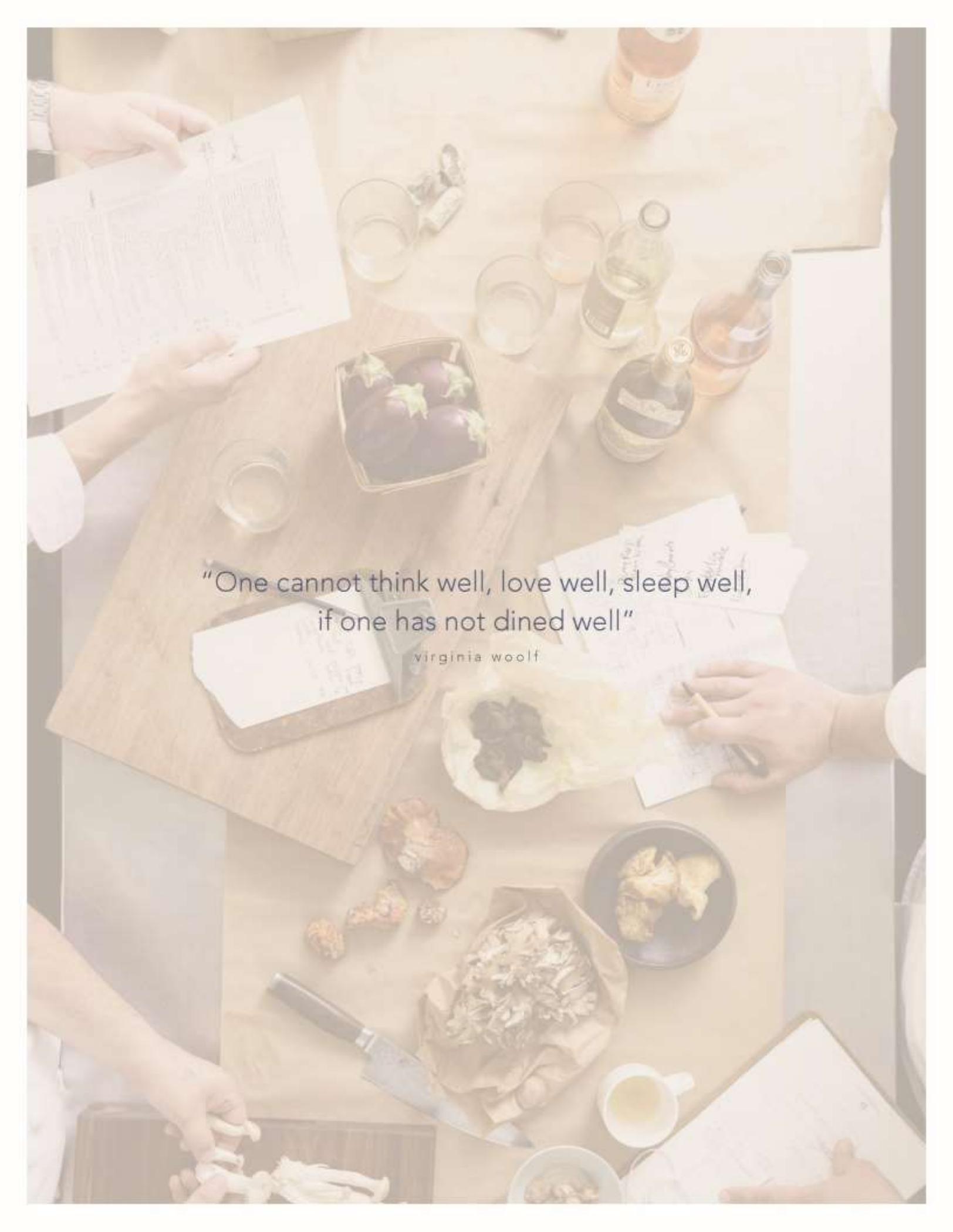
Client has elected to hold their ceremony services on Santa Monica Beach. Shutter's on the Beach and Casa Del Mar do not provide any set up or equipment for beach ceremonies.

What is Permitted:

- Tables, chairs, runners and small archways
- Canopies under 400 square feet
- Stages under 30" high
- Amplified sound between 8am and 10pm (We do ask that you be considerate of neighbors and other beach visitors.) Sound is subject to the noise ordinance. Santa Monica Police can request that you turn sound down or off if complaints are received.
- There is no access to power on the beach, sound system must be provided by an outside vendor and must be battery operated

What is Not Permitted:

- Structures that would require Building & Safety Permits or Fire Permits
- Tents with side panels
- Vehicles on turf, pathways, sand, bike path or Ocean Front Walk
- Staking anything into turf or attaching anything to trees, shrubs, facilities or other amenities
- Blocking sidewalks or pedestrian pathways
- Fires, cooking, alcohol, glass containers and smoking
- Generators are not permitted in parks or on the beach



"One cannot think well, love well, sleep well,
if one has not dined well"

virginia woolf