



weddings



CASA DEL MAR
HOTEL BY THE SEA



Shutters
ON THE BEACH™



extraordinary weddings

- to start -

Six Tray Passed Hors d'oeuvres

- to dine -

Appetizer

Salad

Entrée

- to indulge -

Customized Wedding Cake

- to sip -

Champagne Toast

Five-Hour Premium Bar

Tablesides Wine Service

- to dream -

Complimentary Wedding Suite on the Wedding Night

- to enhance -

** Shutters on the Beach ONLY **

(Minimum of (100) Guests)

Chiavari Chairs

White Dance Floor

Dinner 360 per person (Saturday)*

Dinner 345 per person (Sunday-Friday)*

Lunch 275 per person (4 Hour Bar, 4 Hors D' Oeuvres)*

** Wedding Package Pricing is Based on a MINIMUM of (50) Fifty Adult Guests**



to start | the cocktail hour

hors d'oeuvres | select six for dinner, four for lunch

cold

Insalada Caprese Skewer, Olive Oil, Basil

Tomato, Pesto, Goat Cheese Crostini

Roasted Peppers, Garlic, Ricotta Crostini

White Bean, Prosciutto Crostini

Smoked Salmon, Potato Pancake, Sour Cream, Chives

Watermelon and Goat Cheese Skewer

Rock Shrimp Ceviche, Cilantro, Citrus Segments

Tuna Tartar in Sesame Cone

Crudités, Individual Crudité, Roasted Pepper Hummus

Vegetable Roll, Cucumber, Avocado, Miso Soy Sauce

Grape Leaves, Feta Cheese and Pomegranate

hot

Crab Cake, Tartar Sauce

BBQ Short Rib Slider, Cole Slaw, Pretzel Bun

Cheeseburger Slider, Tomato, Pickle

Marinated Beef Skewers, Romesco Sauce

Chicken Skewers, Thai Peanut Sauce

Truffle Risotto Balls

Vegetable Spring Roll, Sweet Thai Chili Sauce

Pigs in a Blanket, Mustard Dipping Sauce



to dine | the wedding dinner

appetizers | select one

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

Grilled Shrimp, *Shaved Vegetables, Herb Vinaigrette*

Mushroom Agnolotti, *White Wine, Goat Cheese*

Four Cheese Ravioli, *Kale Pesto*

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

Prosciutto, *Asparagus, Burrata (add 6)*

Seasonal Soup

salads | select one

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

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

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

Harvest Salad, *Butter and Frisée Lettuces, Orchard Fruit, Candied Pecans,*

Crumbled Blue Cheese, Apple Vinaigrette Dressing

Roasted Beets, *Burrata, Grapefruit, Pistachios*

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

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

entrées | select up to three

Grilled Salmon, *Farro, Wild Mushrooms*

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

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

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

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

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

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

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

The menu includes three courses, accompanied by regular & decaffeinated coffee, and select hot teas.

Guest guarantee and pre-selected entrée choice counts are required by 12:00PM three (3) business days prior to the event.

Tablesides Entrée Service with two entrée choices is available for events with 50 to 150 guests at an additional \$25++ per person.



to indulge | the dessert

Customized Wedding Cake
from a Preferred Vendor

*(Please Consult Directly with Bakery on Cake Included in Package –
Client May Incur Additional Costs When Upgrading Cake)*

Fantasy Frostings
The Butter End Cakery (minimum of 75 guests)
Joanie & Leigh Cakes

to sip | the spirits

the champagne toast
Charles Armand, Brut Blanc de Blanc, *Sparkling*

the spirits
Five-Hour Premium Bar
Four-Hour Premium Bar with Lunch

the wine
Tableside Premium Red and White Wine Service

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

platinum liquor (add 18++)
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

wine, beer, mineral waters
Chardonnay, Angeline, California • Sauvignon Blanc, Angeline, California
Cabernet Sauvignon, Angeline, California • Pinot Noir, Angeline, California

Imported, Domestic & Craft Beers, Soft Drinks & Mineral Waters

**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.*



additional information

- A minimum of 50 adults required to receive the package price.
- Certain blackout dates apply.
- Package prices are subject to change without notice.
- A professional wedding planner/coordinator is required from our Partners & Resources list with a minimum of month-of service when hosting your wedding at Shutters on the Beach or Hotel Casa Del Mar
- Candles which are not provided by the Hotel require a fire permit from the City of Santa Monica Fire Department (310.458.8915).
- A private food tasting for up to 4 guests, plus your wedding planner is included in your wedding package after your wedding is booked on a definite basis.
- Food tastings are scheduled accordingly with your Events Manager. You may select up to 3 appetizers, 3 salads and 4 entrées. The chef will prepare one of each selection, to be shared amongst those attending the tasting. Hors d'oeuvres are not presented for food tastings. Wine and champagne will also be available to taste.
- Food tastings must be pre-arranged with your catering representative at least ten days in advance.

Additional Charges

- Venue Fees: Hotel Casa Del Mar - \$5,000-\$7,500+ | Shutters on the Beach - \$5,000-\$7,500+
- Bartender Fee \$250+ per Bartender (1 Bartender per 75 Guests)
- Children's Meals \$75++ each (12 and under, may apply towards the food and beverage minimum- includes unlimited soft drinks, juice and water)
- Vendor Meals \$75++ each (Chef's Selection, may apply towards the food and beverage minimum –includes soft drinks, juices and water)
- Valet Parking \$24 per vehicle

Beach Ceremony Services

Shutters on the Beach and Casa Del Mar do not provide any set up or equipment for beach ceremonies.

It is the responsibility of all contracted partners to set and breakdown the beach setting. Waste that is left post event will result in possible fines from the City of Santa Monica at the expense of the signing party. Please reference your Vendor Code of Conduct and Terms and Conditions for information on parking and loading and unloading of trucks and vehicles.

What's Ok?

Tables, chairs, runners and small archways

Canopies under 400 square feet

Stages under 30" high

Amplified sound between 8 am and 10 pm (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's Not Ok?

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