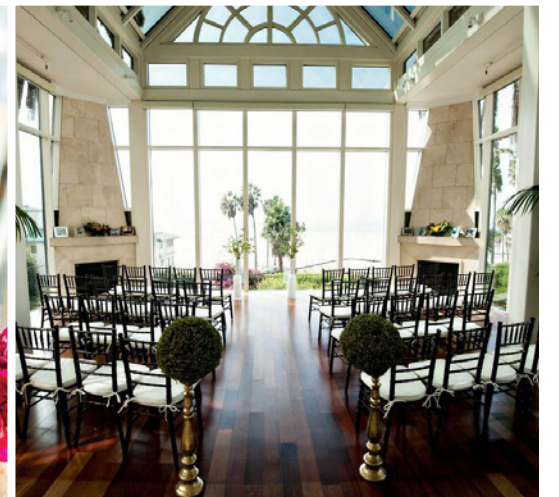
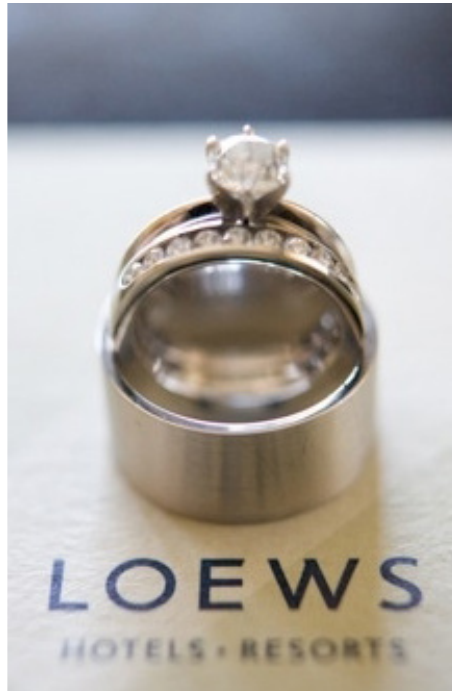


Begin Your Journey



LOEWS SANTA MONICA BEACH HOTEL

CUSTOMIZED WEDDING PACKAGES

There is truly no location more exquisite at which celebrate your special day than the Loews Santa Monica Beach Hotel. At Loews Hotel we recognize that Love is Luxury. Our Four Diamond Award-winning banquet and culinary team is here to cater to your every need and ensure that you have the most memorable evening with your loved ones.

WEDDING PACKAGES INCLUDE:

FIVE-HOUR OPEN BAR	TABLESIDE WINE SERVICE	WHITE FLOOR-LENGTH LINEN AND CHAIR COVERS
CHOICE OF FIVE PASSED HORS D'OEUVRES	CHAMPAGNE TOAST	LOEWS PERSONALIZED WEDDING CAKE
TWO COURSE PLATED MEAL	TWO CHANGING ROOMS FOR THE WEDDING PARTY	COMPLIMENTARY ONE NIGHT STAY IN COASTAL VIEW ROOM
MENU TASTING	ONE-HOUR WEDDING REHEARSAL (SPACE TBD)	ONE BARTENDER PER 100 GUESTS

Venice Package

Spirits Include – New Amsterdam Vodka, Sauza Gold Tequila, Seagram Gins, Cruzan Rum, Jim Beam Bourbon, Cutty Sark Scotch, Seagrams 7 Whiskey
Finest Call Premium Drink Mixes and Monin Gourmet Flavoring
Champagne, Reds and Whites to Include – Michelle Brut Sparkling,
Context Chardonnay, Context Sauvignon Blanc, Context Cabernet, Context Pinot Noir
Assorted Soft Drinks, San Pellegrino and Bottled Water

\$210 Per Guest Inclusive of Service Charge and Sales Tax

Zuma Package

Spirits Include – Absolut Vodka, Sauza Blue Tequila, Bombay Sapphire Gin, Bacardi Superior Rum, Jack Daniel's Bourbon, Dewar's White Scotch, Canadian Club Whiskey
Finest Call Premium Drink Mixes and Monin Gourmet Flavoring
Champagne, Reds and Whites to Include – Stellina Di Notte Prosecco, 14 Hands Chardonnay, Banfi Le Rime Pinot Grigio, Mark West Pinot Noir, 14 Hands Cabernet, Broken Earth "Pull" Merlot
Lifestyle Option: Natura, Un-Oaked Chardonnay
Assorted Soft Drinks, San Pellegrino and Bottled Water

\$220 Per Guest Inclusive of Service Charge and Sales Tax

Malibu Package

Spirits Include – Ketel One Vodka, Patron Silver Tequila, Hendrick's Gin, Bacardi 8 Rum, Maker's Mark Bourbon, Glenfiddich Scotch, Whiskey Crown Royal
Finest Call Premium Drink Mixes and Monin Gourmet Flavoring
Champagne, Reds and Whites Include – Perrier Jouët Champagne, La Crema Chardonnay, Craggy Range Sauvignon Blanc, Stellina Di Notte Pinot Grigio, Lyric by Etude Pinot Noir, Justin Cabernet
Assorted Soft Drinks, San Pellegrino and Bottled Water

\$240 Per Guest Inclusive of Service Charge and Sales Tax

*30 guest minimum. Day-of wedding coordinator required.

Hors d'Oeuvres

SELECT 5 TRAY PASSED, 5 PER GUEST

- ☐ Asian Chicken Crostini with Hoisin Glaze and Cilantro
- ☐ Plum Tomato, Basil and Roasted Garlic Bruschetta
- ☐ Grilled Eggplant, Mozzarella Cheese and Basil Skewer
- ☐ Watermelon with Feta and Arugula Pesto
- ☐ Shrimp, Avocado and Papaya Tostada
- ☐ Spinach and Feta Cheese in Phyllo Dough
- ☐ Vegetable Pot Stickers with Soy Ginger Sauce
- ☐ Beef Tenderloin Satay with Ginger Lemongrass Sauce
- ☐ Chorizo Empanadas, Salsa Fresca
- ☐ Wild Mushroom Beggars Purse
- ☐ Wonton Wrapped Shrimp with Ginger Soy Dipping Sauce

PLATED TWO COURSE DINNER

Starter Course

SELECT ONE

- ☐ Asparagus Soup
- ☐ Maine Lobster Bisque, Crème Fraiche
- ☐ Tender Bib Lettuce, Hearts of Palm, Vine Ripe Yellow Tomatoes, Roasted Peppers, Sweet Vidalia Onion Dressing and Crisp Onion Straws
- ☐ Grilled Yellow and Red Tomatoes with Baby Spinach and Goat Cheese, Parsley Vinaigrette
- ☐ California Greens with Caramelized Pear, Blue Cheese, Candied Walnuts, Champagne Vinaigrette
- ☐ Hearts of Romaine, Focaccia Croutons, Parmesan Tuille, Garlic Caesar Dressing

Main Course

SELECT THREE

- ☐ Herb-Dijon Chicken Breast, Mushroom Risotto, Roasted Garlic Chicken Jus
- ☐ Pecan Mustard-Crusted Chicken Breast, Lyonnaise Potatoes, Madeira Sauce
- ☐ Brown Sugar Glazed Salmon Steak with Zucchini Risotto, Ginger Sauce
- ☐ Pacific Coast Sea Bass, Toasted Tomato Quinoa, Citrus Butter
- ☐ Grilled Shrimp, Grilled Baby Vegetables, Toasted Cous Cous, Citrus Cream
- ☐ Braised Beef Short Rib, Creamy Barley Risotto, Grilled Asparagus, Rosemary-Port Reduction
- ☐ Grilled Filet Mignon with Blue Cheese Potato Gratin
- ☐ Wild Mushroom Ravioli Caramel Onion Alfredo, Market Fresh Tomato Relish with Crispy Leeks
- ☐ Smoked Tofu, Chermoula, Charred Eggplant, Parsley, Roasted Tomatoes
- ☐ Fillet of Salmon, Cilantro Jasmine Rice Pilaf, Vera Cruz

Duet Main Courses

AVAILABLE WITH ADDITIONAL CHARGES

Wedding Cake Flavors

CAKE FLAVORS

Vanilla
Chocolate
Red Velvet
Lemon

FILLING FLAVORS

Strawberry
Chocolate
Vanilla
Lemon
Cream Cheese

Outside Catering Package

\$140 per guest

\$75 per guest under 12 years of age

Prices are inclusive of service charge and sales tax.

THE MALIBU COLLECTION-5 HOUR HOSTED BAR

Spirits Include – Ketel One Vodka, Patron Silver Tequila, Hendrick's Gin, Bacardi 8 Rum,
Maker's Mark Bourbon, Glenfiddich Scotch, Whiskey Crown Royal
Finest Call Premium Drink Mixes & Monin Gourmet Flavoring
Champagne, Reds and Whites Include – Perrier Jouët Champagne, La Crema Chardonnay,
Craggy Range Sauvignon Blanc, Stellina Di Notte Pinot Grigio, Lyric by Etude Pinot Noir, Justin Cabernet
Assorted Soft Drinks, San Pellegrino and Bottled Water

Professional Service Staff

One Bartender Per Every 100 Guests

Coffee Service after Dinner

Hotel Tables and Banquet Chairs

White Folding Chairs for Ceremony

Risers and Dance Floor

Chafing Dishes if Required

Glassware, Silverware and China

White Floor Length Linens & Chair Covers

Banquet Space

Coastal View King Room for the Bride and Groom
on their wedding night

Two changing rooms for wedding party, supplied with full length mirrors, cocktail tables and chairs.

ADDITIONAL CHARGES THAT MAY APPLY:

Kitchen Cleaning Fee: \$2,500.00 (If Caterer Uses our Kitchen)

Bartender Fee: \$175.00 per Bartender

Cake Cutting Fee & Service: \$7.00 per Guest

Additional Hours over 5-Hour Bar: \$21.00 per Guest, per hour
(up until state mandated time on serving alcohol after 1:30 am)

Rabbinical fee will apply for Kosher events.

UPGRADES:

Additional Hours: \$500 per hour past the 6 hour contracted event time

Chiavari Chairs: Starting at \$12.00 per chair

Note: Any outside caterer must be approved by the hotel's executive chef



LOEWS

SANTA MONICA BEACH
HOTEL

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