



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

Tableside Wine Service

- to dream -

Complimentary Wedding Suite on the Wedding Night (minimum 75 guests)

- to enhance -

** Shutters on the Beach ONLY **
(Minimum of (100) Guests)

Chiavari Chairs

White Dance Floor

Dinner 380 per person (Saturday)*

Dinner 365 per person (Sunday-Friday)*

Lunch 295 per person (4 Hour Bar, 4 Hors D' Oeuvres)*

** Wedding Package Pricing is Based on a MINIMUM of (50) Fifty Adult Guests**
For Weddings with 20-49 Guests, Please add \$50 per person to Above Pricing

Menu prices INCLUSIVE of 24% catering event surcharge and 10.75% sales tax or the prevailing tax at the time of the event



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
Focaccia with Hummus and Roasted Red Pepper
Zucchini Salad Roll with Feta and Fresh Dill
Smoked Salmon, *Potato Pancake, Sour Cream, Chives*
Watermelon and Goat Cheese Skewer
Rock Shrimp Ceviche, *Cilantro, Citrus Segments*
Tuna Tartar *in a Cone*
Bruschetta
Focaccia with Quince Paste, Chorizo and Manchego
Grape Leaves, Feta Cheese and Pomegranate
Fig with Cashew Cheese on a Wheat Crisp with a Honey Drizzle

hot

Petite Crab Cakes, *Lemon Tarragon Aioli*
Short Rib and Mashed Potato Spoon
Mini Cheeseburger Slider, *Tomato, Pickle and Chipotle Mayo*
Beef Empanada
Thai Chicken Skewer, *Thai Peanut Sauce*
Grilled Mushroom with Pepper Puree
Vegetable Spring Roll, *Sweet Thai Chili Sauce*
Pigs in a Blanket, *Mustard Dipping Sauce*
Chicken Potstickers with Ponzu Sauce
Eggplant Meatballs with Smokey Tomato Sauce
Coconut Shrimp with Thai Chili Sauce
Truffle Risotto Balls with Parmigiano Crème Sauce



to dine | the wedding dinner

appetizers | select one

Dungeness Crab Cake, Yellow Corn Tartar Sauce, Petite Salad
Grilled Shrimp, Endive, Shaved Vegetables, Herb Vinaigrette
Mushroom Agnolotti, White Wine, Goat Cheese, Cherry Tomato, Sage
Four Cheese Ravioli, Kale Pesto
Seasonal Soup
Classic Prawn Cocktail, Mango, Avocado
Steak Tartar, Capers, Dijon, Giardiniera, Parmigiano Reggiano
Salmon Crudo, Ponzu Lemon Olive Oil, Chili, Sea Salt (add 8)
Prosciutto, Asparagus, Burrata (add 6)

salads | select one

Caesar Salad, Baby Little Gem Lettuce, Parmigiano Croutons, Anchovy Dressing
Arugula Salad, Baked Peaches, Strawberries, Citrus Citronette (Seasonal)
Heirloom Baby Beets Salad, Baby Little Gem Lettuce, Orange Segments, Toasted Almonds,
Humboldt Fog Cheese, Balsamic
Harvest Salad, Baby Butter & Gem Lettuces, Orchard Fruit, Candied Pecans,
Crumbled Goat Cheese, Apple Vinaigrette Dressing
Caprese, Heirloom Tomatoes, Mozzarella, Basil, Extra Virgin Olive Oil (Summer, Early Fall)
Red Oak & Lolla Rossa Greens, Watermelon, Radish, Avocado, Orange, Citrus Citronette (Seasonal)
Panzanella Salad, Vine Ripened Tomatoes, Cucumbers, Olives, Focaccia, Feta, Pickled Onion

entrées | select up to three

Grilled Salmon, Farro, Wild Mushrooms, Root Vegetable, Lemon
Striped Bass, Marble Potatoes, Green Beans, Oven-Dried Tomatoes, Olives
Miso Glazed Black Cod, Bok Choy, Shiitake Mushrooms, Green Onions, Lotus Root Chip, Matsuri Rice
Roasted Chicken Breast, Fingerling Potatoes, Pearl Onions, Asian Mushrooms, Tomatoes, Rosemary Jus
Grilled Filet of Beef, Swiss Chard, Horseradish Whipped Potatoes, Heirloom Carrots, Red Wine Reduction
Red Wine Braised Short Ribs, Yukon Gold Potato Purée, Roasted Root Vegetables
Seasonal Vegetable Risotto, Fresh Herbs and Shaved Grana Padano
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
Tablesides Premium Red and White Wine Service

premium liquor
Tito's Vodka, Beefeater Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila,
Jack Daniels Whiskey, Buffalo Trace Bourbon, Dewars White Label Scotch

platinum liquor (add 23++)
Grey Goose Vodka, Bombay Sapphire Gin, Sailor Jerry Rum, El Silencio Mezcal,
Casamigos Blanco Tequila, Jameson, Woodford Reserve Bourbon, Johnnie Walker Black

wine, beer, mineral waters
Chardonnay, Paris Valley Road, Central Coast • Sauvignon Blanc, Paris Valley Road, Central Coast
Cabernet Sauvignon, Paris Valley Road, Central Coast • Pinot Noir, Sea Sun, Caymus Vineyards

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.*



in partnership with



Surprise your guests with a late-night snack.

100 guests \$14,100++
2-hour service

<i>100 Shackburgers and Fries</i>	\$1300
<i>Shake Shack Equipment</i>	\$2800
<i>Shake Shack Labor Fee</i>	\$1000
<i>Event Premium Supplies</i>	\$300
<i>Vendor Service Fee</i>	\$1500
<i>Roe Caviar on Ice</i>	\$6900
<i>Caviar Attendant</i>	\$300

200 guests \$24,100++
2-3 hour service

<i>200 Shackburgers and Fries</i>	\$2600
<i>Shake Shack Equipment</i>	\$3600
<i>Shake Shack Labor Fee</i>	\$1500
<i>Event Premium Supplies</i>	\$500
<i>Vendor Service Fee</i>	\$1500
<i>Roe Caviar on Ice</i>	\$13800
<i>Two Caviar Attendant</i>	\$600

Speak to your Meeting & Special Events Manager for details.

**Does not apply to the contracted F&B minimum. Prices exclude Service Charges and Gratuity.*



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 - \$6,000-\$8,500 +tax | Shutters on the Beach - \$6,000-\$8,500 +tax
- Bartender Fee of \$400 +tax per Bartender to apply (1 Bartender per 75 Guests)
- Children's Meals \$75 ++tax & catering event surcharge each (12 and under, may apply towards the food and beverage minimum- includes unlimited soft drinks, juice and water)
- Vendor Meals \$75 ++tax & catering event surcharge each (Chef's Selection, may apply towards the food and beverage minimum –includes soft drinks, juices and water)
- Valet Parking \$27 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