



SETTINGS BY US, INSPIRED BY YOU.



MARINA DEL REY MARRIOTT®

4100 Admiralty Way, Marina del Rey, CA 33483

T: (310) 301-3000

E: [LAXMB\\_Sales@Marriott.com](mailto:LAXMB_Sales@Marriott.com)



LET US BRING YOUR  
SPECIAL DAY TO LIFE  
AT THE MARINA DEL REY  
MARRIOTT. OUR EXPERTS  
WILL GO ABOVE AND  
BEYOND TO MAKE YOUR  
VISION, YOUR TASTES,  
YOUR DREAMS COME  
TRUE FOR AN  
UNFORGETTABLE HAPPILY  
EVER AFTER  
THAT EXCEEDS EVERY  
EXPECTATION.

MARINA DEL REY MARRIOTT®

4100 Admiralty Way, Marina del Rey, CA 90292  
T: (310) 301-3000  
E: LAXMB\_Sales@Marriott.com







## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A  
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR  
SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS."





## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

# CHOOSE THE PACKAGE MADE RIGHT FOR YOU

<u>Marina</u> (\$170++ per person)	<u>Coastal</u> (\$220++ per person)	<u>Westside</u> (\$250++ per person)
(1) Hour Well Bar	(3) Hours Well Bar	(5) Hours Well Bar
(3) Tray Passed Hors D'oeuvres	(3) Tray Passed Hors D'oeuvres	(3) Tray Passed Hors D'oeuvres
3-Course Plated Dinner with Starter, Entrée, and Choice of Dessert	Artisanal Cheese Display with Cocktail Reception	Artisanal Cheese Display with Cocktail Reception
Champagne Toast	3-Course Plated Dinner with Starter, Entrée, and Choice of Dessert	3-Course Plated Dinner with Starter, Entrée, and Choice of Dessert
Custom Wedding Cake	Wine Service with Dinner	Wine Service with Dinner
	Champagne Toast	Champagne Toast
	Custom Wedding Cake	Custom Wedding Cake

## STAFF CHARGE & SALES TAX

A 17.50% F&B Staff Charge and a 9.50% F&B House Charge are applied to FOOD, BEVERAGE, AND ROOM RENTAL. ***The F&B Staff Charge and/or the F&B House Charge may increase between the time of this Agreement and the time of the event. The increase may be the result of changing market prices, costs, taxes or other objective factors as determined by the Hotel. The Hotel will provide not less than 45 days' notice of such changes, which notice may be by email. You agree to pay the F&B Staff Charge and the F&B House Charge in existence at the time of the event. The F&B Staff Charge is paid in full to employees servicing the event. The F&B House Charge is retained by the Hotel and is used to offset the costs of utilities and equipment, and other non-labor expenses. The F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees. Banquet managers and other Banquet employees are not customarily tipped, so tips are not expected. All prices are subject to applicable taxes (currently 9.50%).***





## WEDDING PACKAGE INCLUDES:

- Your choice of chiavari chairs in either mahogany, gold, silver, black or white  
\*clear +\$2 per chair\*
- Your choice of upgraded floor length dull satin white, ivory, or black linens
  - Wood parquet dance floor \*\$500 upgrade to white dance floor\*
  - Elevated riser for band or DJ
- Complimentary Honeymoon penthouse suite for the Bride & Groom on the night of Wedding and prior night
  - (1) Changing Room on the day of Wedding
  - (2) Microphones & (1) Portable speaker for Ceremony
    - White folding garden chairs for Ceremony
    - Fruit infused water station for Ceremony

# Hors D'oeuvres

(Choice of 3)

## Vegetarian:

- Gournay Cheese & Marinated Baby Heirloom Tomato Tartlet with Garlic Chip
- Breaded Artichoke Hearts, Spicy Tomato Basil Sauce
- Vegetable Dim Sum, Soy Ginger Sauce
- Brie & Pear Phyllo Pouch
- Wild Mushroom Duxcelle Crostini with Formager D'Affinoi

## Chicken:

- Chicken Curry Tartlet
- Chicken Chao on Sugarcane Skewer
- Grilled Chicken Skewer with Sweet Chili

## Seafood:

- Crab Cakes

## Beef:

- Local Seasonal Melon, Fresh Mozzarella, Aged Balsamic, and Prosciutto (Seasonal)
- Pigs in a Blanket

# Enhancements

## Sushi & Sashimi Station

(\$39 per person)

California Roll, Spicy Tuna Roll, & Vegetable Roll. Shrimp, Tuna, and Salmon Sashimi (5 pieces per person)

## Cheese & Charcuterie Station

(\$28 per person)

Artisan Meats of Prosciutto, Salami, Capicola with Parmigiano Reggiano & Aged Cheeses

## Market Vegetable Station

(\$19 per person)

Fresh Seasonal Vegetables served with Buttermilk Ranch Dip

## Bruschetta Bar

(\$25 per person)

Marinated Tomatoes, Mozzarella Cheese, Olive Tapenade, Olives and Grilled Bruschetta Bread

## Starter

(Choice of 1)

### House Marina Salad

Crisp Fall Greens, Candied Walnuts, Seasonal Fruit, Apple Cider Vinaigrette

### Arugula Salad

Feta Cheese, Candied Walnuts, Seasonal Fruit, Balsamic Vinaigrette

### Classic Caesar Salad

Baby Romaine Lettuce, Shaved Parmesan, and Herb Croutons

## Entrée

(Choice of 2)

### Vegetarian

- Wild Mushrooms, Crispy Garlic, and Fine Herbs with a Balsamic Glaze
- Impossible Penne Bolognese served with Rich Tomato and Impossible Meat, and Penne Pasta

### Chicken

- Roasted Free Range Chicken served with Garlic Broccolini, Rice Pilaf, and Calabrian Chicken Jus
- Black Garlic Butter Chicken Breast served with Crispy Shallot Risotto, Peas, Morels

### Fish

- Grilled Scottish Salmon served with Charred Baby Carrots and Broccolini, Crème Fraiche Mashed Potatoes, Cipollini Onions, and Sauce Verge
- Miso Glazed Seabass served with Braised Bok Choy, Chinese Fried Rice with Garlic and Green Onion

### Beef

- Flat Iron Hanger Steak served with Chimichurri Sauce, Yukon Gold Potatoes and Market Vegetables
- Braised Beef Short Rib served with Braising Jus, Garlic Mashed Potatoes, and Carrots

## Dessert

(Choice of 1)

### Custom Wedding Cake

Create your own custom Wedding Cake through Torrance Bakery

### Chocolate Strawberries

A Platter of our Chocolate Dipped Strawberries

### Petit Fours

A Platter of our Miniature Petit Fours



# Late Night Bites

## Sliders & Fries Station (3 pieces) (\$40 per person)

- Angus and Cheddar Thousand Island, Brioche Bun
- Impossible Burger Vegan Cheese, Pickle, Caramelized Onions, Ciabatta
- BBQ Pulled Pork
- Salmon Burger with Lemon Aioli
- Tater Tots with Dipping Sauces
- Parmesan Truffle Chips

## LA Street Taco Station (\$38 per person)

- Carnitas, Asada, & Shrimp
- Corn Totillas
- Salsa Quemada, Pico de Gallo, Avocado Salsa, Cilantro, and Limes

## Lobster Roll Station (\$44 per person)

- Fresh Maine Lobster Tails, Claws and Knuckles tossed to order with Celery, Mayo and Herbs
- Grilled to order Brioche Lobster Roll Buns
- Kettle cooked Potato Chips

## Potato Bar Station (\$28 per person)

- Baked, Tots, Wedges, & Fries
- Assorted Dips and Sauces

\*\$250 Chef Attendant Fee may Apply (Per 40 Guests)\*

# Additional Services

## Vendor Meals (\$45 per person)

- Your vendors will be provided the same starter & entrée as your guests

## Children's Meals (12 and Under) (\$45 per person)

- Fresh Fruit, Chicken Strips with French Fries, and a Chocolate Chip Cookie

# Beverages

## Hosted on Consumption OR Cash Bar

- Well Bar \$16
- Call Bar \$18
- Premium Bar \$21
- House Wine \$16
- Domestic Beer \$10
- Imported or Regional Craft Beer \$11
- Pepsi Soft Drinks \$7
- Bottled Water \$7

## Bar Packages

- Well | \$24 first hr | \$18 each additional hr
- Call | \$28 first hr | \$24 each additional hr
- Premium | \$32 first hr | \$26 each additional hr

# Bar Liquors

## Well Bar:

Dewar's White Label, Johnnie Walker Red Label, Maker's Mark, Beefeater Gin, Smirnoff Red Vodka, Cruzan Aged Light, Jim Beam White Label, Bacardi Superior, Captain Morgan Original Spiced Rum, Jose Cuervo Traditional Silver, Martini & Rossi Extra Dry, Martini & Rossi Rosso, Hiram Walker Triple Sec, Hennessy VS


## Call Bar:

Dewar's White Label, Maker's Mark, Tanqueray, Absolut 80, Bacardi Silver, Captain Morgan Original Spiced Rum, Jack Daniel's, Martini & Rossi Extra Dry, Martini & Rossi Rosso, Hiram Walker Triple Sec, Hennessy VS

## Premium Bar:

Johnnie Walker Black Label, Bombay Sapphire Gin, Grey Goose Vodka, Bacardi Superior, Captain Morgan Original Spiced Rum, Mt. Gay Eclipse Gold Rum, Knob Creek, Jack Daniels, Crown Royal, Patron Silver, Hennessy Privilege VSOP, Martini & Rossi Extra Dry, Martini & Rossi Rosso



A romantic couple in wedding attire stands on a beach, holding hands and looking at each other. The man is in a white shirt, and the woman is in a white dress, holding a bouquet of yellow and pink roses. The background is a bright, sunny beach scene.

# INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

MARINA DEL REY MARRIOTT®

4100 Admiralty Way, Marina del Rey, CA 33483

T: (310) 301-3000

E: [LAXMB\\_Sales@Marriott.com](mailto:LAXMB_Sales@Marriott.com)

