

BAR AND BAT MITZVAH PACKAGE

LE MERIDIEN DELFINA SANTA MONICA LOOKS FORWARD TO CELEBRATING YOUR SPECIAL DAY.

PACKAGE INCLUDES:

Event Setup, Parquet Dance Floor + Linens

Four Hour Time Block

Plated Dinner for Adults
Tray Passed Hors D'Oeuvres
selection of three

First Course, Entrée + Dessert

Host Deluxe Bar with Bartender
two hours

\$90.00++ per adult
\$75.00++ per adult (Lunch)

Buffet Dinner for Youth
First Course, Entrée, Sides + Dessert or Custom Cake

Unlimited Soda Bar
four hours

\$60.00++ per youth
\$45.00++ per youth (Lunch)

Complimentary Host Suite on Night of the Celebration



ADDITIONAL INFORMATION

Uplighting package available from PSAV: \$500 + service charge + applicable tax

Security: \$30 + applicable tax per hour (required for all events half hour prior and one hour after event; one per 50 guests)

Bartender Fee: \$150 + applicable tax per bartender (1 bartender per 75 guests)

Discounted Valet Parking: \$10 + applicable tax per vehicle

Chiavari Chairs: \$7 + service charge + applicable tax per person
Choice of Black, Gold, Fruitwood or Mahogany Chair
with White, Ivory or Black Cushion

Menu tasting for up to 4 people with the Chef is included. Tastings are scheduled Monday through Friday, 11 AM to 3 PM, based on availability, and at least 21 days prior to the event. Hors d'oeuvres are not presented for tastings.

Menus can be customized with stations based on event theme.

Food + Beverage minimums apply.

All prices are per person and exclusive of a 22% service charge and applicable sales tax. All prices subject to change.

PLATED DINNER

All entrees served with baked artisan breads, rolls + whipped butter. For plated dinners, a split-entrée menu is possible if a pre-count of the number of each entrée is provided five days in advance; please note that the highest priced entrée prevails for all. A minimum count of twelve per entrée selected is required along with place cards. Entrée accompaniments will be determined by the Chef based on seasonality and availability of the freshest ingredients.

TRAYPASSED HORS D'OEUVRES (CHOICE OF THREE)

Demitasse of Yellow Tomato Gazpacho
Andalouse, Basil Oil

Demitasse of Vichyssoise, Chive Flower Oil

Classic Beef Wellington

Classic Chicken Cordon Blue

Asparagus + Asiago Cheese wrapped in
Flakey Phyllo

Traditional Chicken Potsticker, Sesame/Ginger
Dipping Sauce

Traditional Vegetable Egg Roll,
Sesame/Ginger Dipping Sauce

SALADS (CHOICE OF ONE)

Local Greens, English Cucumber, Baby Local
Tomatoes, Local Radish, Pickled Garlic + Rosemary
Vinaigrette

Baby Iceberg Wedge, Vine Ripe Tomatoes,
Gorgonzola Blue Cheese Dressing

Traditional Caesar Salad, Romaine, Parmesan,
White Anchovy Dressing

French Butter Lettuce, Oven Dried Tomatoes,
Cucumber + Yogurt Dressing

ENTRÉES (CHOICE OF ONE)

Beef Short Rib Braised in Aromatic Middle Eastern
Spices, Organic Root Vegetables

Pan Seared Salmon, Melted Leeks, Beurre Rouge

Fontina Stuffed Chicken Breast, Lemon Herb Sauce

Lemon + Herb basted Chicken Breast, Olive
Tapanade

Chicken Coq Au Vin, Wild Mushrooms, Pearl
Onions

VEGETARIAN ENTRÉES (CHOICE OF ONE)

Rosemary Polenta Cake, Wild Mushroom +
Castelvetrano Olive Ragout, Parmesan

Portabella Ravioli, Roasted Tomatoes, Pesto,
Basil

Spinach + Ricotta Ravioli, Wild Mushrooms,
Parmesan

DESSERT (CHOICE OF ONE)

Chocolate Mousse Cup, Fresh Local Berries

Rich Chocolate Cake, Crème Anglaise, Fresh
Local Berries

Apple Tart, Calvados Sauce, Chantilly Cream,
Fresh Local Berries

Tiramisu, Fresh Berries, Chantilly Cream

Fruit Tart, Fresh Berries, Chantilly Cream

Custom Cake from Torrance Bakery

BUFFET DINNER

SALADS (CHOICE OF ONE)

Local Greens, English Cucumber, Baby Local Tomatoes,
Local Radish, Pickled Garlic + Rosemary Vinaigrette

Traditional Caesar Salad, Romaine, Parmesan, White
Anchovy Dressing

ENTRÉES (CHOICE OF TWO)

Portabella Ravioli, Roasted Tomatoes, Pesto, Basil

Spinach + Ricotta Ravioli, Wild Mushrooms, Parmesan

Spaghetti Pomodoro

Slow Cooked West Texas Style BBQ Beef Brisket

Cheese and Tomato Flatbread

SIDES (CHOICE OF TWO)

Olive Oil Roasted Baby Vegetables

Ratatouille Vegetables

French Fries

Fruit Salad

DESSERT (CHOICE OF ONE)

Brownies, Lemon Bars, Assorted Cookies + Mini Pastries

Custom Cake from Torrance Bakery

ENHANCEMENTS

BAR

Additional Hour \$10 per person
Upgrade to Premium \$8 per person
Additional Premium Hour \$12 per person

DESSERT

CUPCAKE TOWER / \$13.00 PER PERSON

Assorted Mini Cupcakes to Include Chocolate, Vanilla,
Lemon + Two Seasonal Varieties

DESSERT TABLE / \$24.00 PER PERSON

Chocolate Mousse Cup, Tiramisu, French + Italian Mini
Pastries, Mini Fruit Tarts, Macaroons, Biscotti, Assorted
Cookies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A 22% service charge for both staff service fees and hotel administration fees will be added to all food and beverage charges.