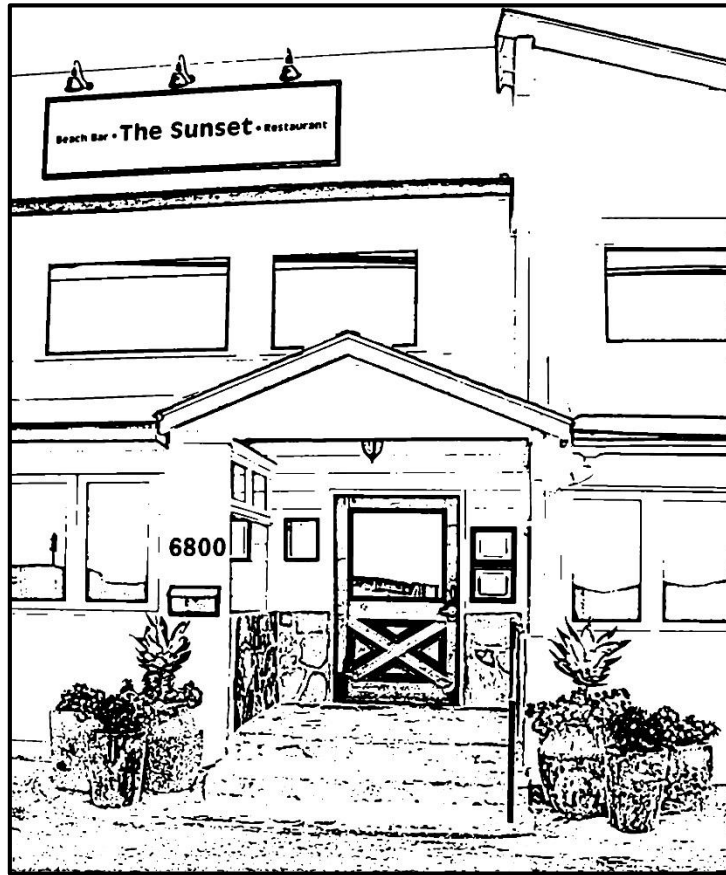




Bar & Bat  
Mitzvahs  
2015

6800 Westward Beach Road, Malibu, California 90265  
P: 310.589.2027 F: 310.589.1007  
eventscoordinator@thesunsetrestaurant.com  
Like us? Follow us on Facebook, Instagram, and Pinterest



*Welcome to The Sunset Restaurant, where you can have it all – a breathtaking setting, delectable cuisine, and gracious service. Set against the Malibu bluffs just steps away from Zuma Beach and only 20 miles north of Santa Monica, The Sunset Restaurant is housed in an updated classic beach bungalow. The two-story restaurant breathes with space and light thanks to its expansive front windows overlooking the Pacific. One of the many benefits of holding your Bar or Bat Mitzvah at The Sunset Restaurant is the ease of having everything in one package. Join us at The Sunset Restaurant and your imagination is only the beginning.*

# Event Spaces

## ROOM RENTAL FEES:

<b>Event Room</b>	\$2,500
<b>Outdoor Patio</b> (adjacent to Event Room)	\$1,400
<b>North Room</b> (semi-private, max. 30)	\$1,000 (4 Hour Event)
<b>South Room</b> (private, max. 20)	\$500 (4 Hour Event)
<b>South &amp; North Room</b>	\$3,500 (all-night)

## TIME ALLOTTED PER EVENT:

<b>Daytime Event</b>	10:00am – 3:00pm
<b>Evening Event</b>	3:00pm or later start time
*All bars and music must end ½ hour before contracted event end time	



Event Room



Outdoor Lounge



North Room



South Room

# Beach Ceremony

CEREMONY PRICING:	<b>1 – 75 guests</b>	\$1580
	<b>76 – 100 guests</b>	\$1890
	<b>101+ guests</b>	\$2300
CEREMONY AMENITIES:	Beach Permit and Insurance Liability (vendors are subject to a 15% permit fee by Los Angeles Department of Beaches and Harbors) White Wooden Chairs and Aisle Platform with White Velon Fabric	
A LA CARTE OPTIONS:	Permit Only	\$250
	Chairs	\$400 First 20 chairs \$200 per 20 chairs thereafter
CEREMONY ONLY EVENTS:	<b>Ceremony Only Events are permitted Monday – Thursday daytime or evening and Friday – Sunday during the daytime. Time allotted for Ceremony Only Events is 30 minutes. A valet service charge must be added to proposal for any Ceremony Only Event. Ceremony Only Events must be paid in full at time of booking.</b>	

# Bar & Bat Mitzvah Reception

RECEPTION AMMENTIES:	Tables, Chairs, Glassware, Silverware, Silver Trimmed China, White Table Cloths, and White Napkins are included with every event contracted through The Sunset Restaurant. All set-up and breakdown is also included in the final proposal price. The Sunset Restaurant does not provide any additional reception décor for private parties.
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# Additional Services

ADDITIONAL SERVICES:	Server	\$190 (1 server per 20 guests)
	Bartender	\$190
	Cake Cutting	\$3.50 per guest
	Valet	\$150 (1 valet per 25 guests)
	Floor Length Linens	\$17 per linen
	Vendor Meal	\$30 per vendor
	Additional Event Hours	\$995 per hour
	<b>Security</b>	<b>\$150 (MANDATORY, 1 per 40 children)</b>

*Client to Provide: Coordinator, Wedding Cake, Flowers, Entertainment, Photographer, Clergy, Beach Ceremony Archway, and Any Additional Décor*

**Prices do not include a 20% administrative fee and sales tax**

Please note that the administrative fee is not a gratuity and is subject to sales tax

All events require a \$1500 or 10% Deposit (whichever one is greater) non-refundable deposit to hold date

Prices are subject to change without notice

# Bar & Bat Mitzvah Adult Meal

*Minimum guest count 30 adults 40 children  
\$65 per adult*

## First Course

*Bride and Groom pre-select one*

### BABY GREENS SALAD

Parmesan Frico, Tomato, Banyuls Vinaigrette

### CAESAR SALAD

Romaine Hearts, Parmesan Frico, Croutons, House-Made Caesar Dressing

### BABY BEET SALAD

Arugula, Caramelized Pecans, Pickled Red Onion, Goat Cheese, Citrus Dressing

## Entrée

*Guests pre-select one*

### ROASTED HALF CHICKEN

Deboned & Marinated in Dijon Mustard, White Wine and Herbs, Tuscan potatoes and Spinach

### SCOTTISH SALMON

Pan Seared with Sautéed Spinach, Roasted Potatoes, Teardrop Tomato Vinaigrette

### FARFALLE PASTA

Sundried Tomato Cream Sauce, Grilled Pine Nuts, Parmesan Cheese

## Hosted 3.5 Limited Bar

*Only first 3.5 consecutive hours of event*

### BUDWEISER, BUD LIGHT

LA TERRE CHARDONNAY, HOGUE CABERNET SAUVIGNON

CHAMDEVILLE BRUT

SOFT DRINKS

All selections are made in advance and must be given to the Events Department at the final meeting,  
one month prior to your event

Tastings are \$35 per person and include one salad and one entrée that will be served at your reception.  
Tastings can be booked Tuesday through Thursday and are subject to availability and change.

To taste this menu, please contact the Events Department at 310.589.2027

# Bar & Bat Mitzvah

## Children's Meal

*Minimum guest count 30 adults 40 children*

*\$45 per child*

*Host pre-selects one menu option for all children*

### Italian

CAESAR SALAD

MOZZARELLA STICKS WITH MARINARA

PENNE PASTA, FRESH TOMATO SAUCE, BASIL and MOZZARELLA

MINI CHEESE PIZZAS

GARLIC BREAD

FETTUCCINE ALFREDO WITH GRILLED CHICKEN

### American

FRENCH FRIES

KOSHER FRANKS

HAMBURGERS ON SESAME ROLLS

CORN DOG

CHICKEN TENDERS

BABY GREENS SALAD WITH PARMESAN FRICO, TOMATOES AND BALSAMIC VINAIGRETTE

### Vegetarian

MAC & CHEESE

BABY GREENS SALAD WITH PARMESAN FRICO, TOMATOES AND BALSAMIC VINAIGRETTE

FRESH MOZZARELLA, BASIL, TOMATO SALAD

FARFALLE PASTA SUNDRIED TOMATO CREAM SAUCE, GRILLED PINE NUTS, PARMESAN CHEESE

CHEESE RAVIOLI WITH MARINARA AND PARMESAN

BOCA BURGERS ON SESAME ROLLS

## Children's Meal Add-Ons

### Soda Station

*\$15 per child*

COKE, DIET COKE, 7-UP, ROOTBEER, ORANGE SODA, GRENADINE, CHERRIES

### Candy Jars

*\$10 per child*

PLAIN & PEANUT M&M'S, ASSORTED JELLYBEANS, GUMMY BEARS, RAISENETTES, REESE'S PIECES

### Cookie Station

*\$15 per child*

CHOCOLATE CHIP, OATMEAL RAISIN, PEANUT BUTTER

# Hors D'oeuvres

*\$11.50 per person for 4 selections  
\$3 per person each additional selection  
45 minute tray-passed service*

CARAMELIZED ONION AND GOAT CHEESE TART  
JIDORI CHICKEN LOLLIPOPS WITH PURPLE MUSTARD SAUCE  
BEEF SKEWERS WITH HOISIN SAUCE  
MEATBALLS WITH BBQ SAUCE  
TEMPURA SHRIMP WITH PONZU SAUCE  
SEASONAL VEGETABLE SKEWERS WITH LEMON AIOLI  
SMOKED BACON WRAPPED SHRIMP  
TUNA POKE WITH WONTON CHIPS AND YUZA PONZU SAUCE  
ROASTED VEGETABLE QUESADILLAS  
MINI SHRIMP TOSTADAS WITH NAPA CABBAGE, CRÈME FRAICHE, CHIPOTLE SALSA  
CRAB CAKES WITH ROASTED RED PEPPER AIOLI  
MOZZARELLA, BASIL, AND TOMATO SKEWERS WITH BALSAMIC REDUCION

*Other hors d'oeuvres may be selected and are priced by the dozen*

# Stationary Platters

*Serve up to 50 guests*

FRESH VEGETABLE CRUDITE  
Fresh Vegetables with Assorted Fresh Dips and Sauces  
*\$295 per platter*

CHEESE DISPLAY  
Assorted Cheeses from Around the World Served with Crackers  
*\$295 per platter*

FRESH SEASONAL FRUIT PLATTER  
Fresh Fruit Including Berries and Exotic Selections  
*\$295 per platter*

# Westward Menu

\$80 per guest

## Hors D'oeuvres *Host pre-select three*

TUNA POKE, WONTON, PONZU  
ROASTED VEGETABLE QUESSADILLAS  
MINI SHRIMP TOSTADAS  
SLIDED BEEF TENDERLOIN, SWEET ONION JAM  
CRAB CAKES, ROASTED RED PEPPER AIOLI  
JIDORI CHICKEN LOLLIPOPS

## First Course *Host pre-select one*

BABY BEET SALAD  
Arugula, Goat Cheese, Pickled Red Onion,  
Caramelized Pecans

BABY ARTICHOKE SALAD  
Sliced Raw, Wild Baby Arugula, Lemon Dressing,  
Shaved Parmesan Cheese

ORGANIC BABY FIELD GREENS SALAD  
Feta, Tomato, Cucumber, Red Onion, Olive, Red  
Wine Vinaigrette

## Entrée *Guests pre-select one*

SCOTTISH SALMON  
Pan Seared with Sautéed Spinach, Roasted  
Potatoes, Teardrop Tomato Vinaigrette

GRILLED JUMBO LANGOSTINOS  
Garlic Mashed Potatoes & Sautéed Broccolini

FARFALLE PASTA  
Sundried Tomato Cream Sauce, Grilled Chicken,  
Pine Nuts, Parmesan Cheese

FILET OF BEEF  
Sautéed Spinach, Roasted Potatoes with a  
Peppercorn Sauce

## Dessert *Host pre-select one*

CHOCOLATE LAVA CAKE, Vanilla Ice Cream

PROFITEROLES, Filled with Chantilly Cream, Warm  
Chocolate Sauce

LEMON SORBET, Blueberries, Mint

# Zuma Beach Menu

\$90 per guest

## Hors D'oeuvres *Host pre-select three*

CURED SALMON CORNETS  
SMOKED BACON WRAPPED SHRIMP  
GRILLED BABY LAMB CHOPS  
LOBSTER SALAD, YUKON GOLD POTATO CHIP  
MOZZARELLA, BASIL, TOMATO SKEWERS,  
BALSAMIC REDUCTION  
JIDORI CHICKEN SALAD, KYOHO GRAPES,  
MARCONA ALMONDS, BRIOCHE TOAST

## First Course *Host pre-select one*

BABY BEET SALAD, Arugula, Goat Cheese,  
Pickled Red Onion, Caramelized Pecans

ALLEGRIA SALAD, Watercress, Avocado, Hearts  
of Palm, Pine Nuts, Lemon-Parmesan Dressing

BABY ARTICHOKE SALAD, Sliced Raw, Wild Baby  
Arugula, Lemon Dressing, Shaved Parmesan  
Cheese

CAESAR SALAD, Romaine Hearts, Parmesan  
Frico, Croutons, House-Made Caesar Dressing

## Second Course *Host pre-select one*

Wild Mushrooms and Truffle Infused Risotto

LOBSTER RAVIOLI, Homemade, with Saffron  
Cream Reduction Sauce and Asparagus Tips

## Entrée *Guests pre-select one*

SCOTTISH SALMON, Pan Seared with Sautéed  
Spinach, Roasted Potatoes, Teardrop Tomato  
Vinaigrette

ROASTED HALF CHICKEN, Deboned & Marinated  
in Dijon Mustard, White Wine and Herbs, Tuscan  
potatoes and Spinach

FILET OF BEEF, Sautéed Spinach, Roasted  
Potatoes with a Peppercorn Sauce

## Dessert *Host pre-select one*

CHOCOLATE LAVA CAKE, Espresso Gelato  
CRÈME BRULÉE  
CARROT CAKE



# The Sunset Menu

\$110 per guest

## **Hors D'oeuvres** *Host pre-select three*

CURED SALMON CORNETS  
CITRUS POACHED SHRIMP, SPICY COCKTAIL SAUCE  
GRILLED BABY LAMB CHOPS  
SEASONED BLACKENED AHI TUNA  
CHARRED PINEAPPLE, YUZU SAUCE  
ROQUEFORT, SWEET ONION JAM

## **First Course** *Host pre-select one*

BABY ARTICHOKE SALAD  
Sliced Raw, Wild Baby Arugula, Lemon Dressing, Shaved Parmesan Cheese

BABY BEET SALAD  
Arugula, Goat Cheese, Pickled Red Onion, Caramelized Pecans

ORGANIC BABY FIELD GREENS SALAD  
Asparagus, Citrus Preserve, White Truffle Vinaigrette

## **Second Course** *Host pre-select one*

LOCAL LOBSTER SAFFRON RISOTTO  
PUMPKIN TORTOLONI with Crispy Sage and Brown Butter

## **Intermezzo**

LEMON SORBET

## **Entrée** *Guests pre-select one*

SCOTTISH SALMON  
Pan Seared with Sautéed Spinach, Roasted Potatoes, Teardrop Tomato Vinaigrette

FILET OF BEEF  
Sautéed Spinach, Roasted Potatoes with a Peppercorn Sauce

HERB-CRUSTED LAMB CHOPS  
Roasted Garlic Potato Puree, Port Reduction, Grilled Asparagus

## **Dessert** *Host pre-select one*

CHOCOLATE LAVA CAKE, Vanilla Ice Cream

CRÈME BRULÉE

# Birdview Menu

\$65 per guest

## Family Style Starters

Calamari  
Crispy Fried Calamari, Spicy Marinara Sauce

FLATBREAD  
Arugula, Basil, Mozzarella, Parmesan, Olive Oil

## First Course

*Host pre-selects one*

ALLEGRIA SALAD  
Watercress, Avocado, Hearts of Palm, Pine Nuts,  
Lemon-Parmesan Dressing

BABY BEET SALAD  
Arugula, Goat Cheese, Pickled Red Onion,  
Caramelized Pecans

## Entrée

*Guests pre-select one*

ROASTED HALF CHICKEN, Deboned & Marinated  
in Dijon Mustard, White Wine and Herbs, Tuscan  
potatoes and Spinach

ORGANIC SCOTTISH SALMON  
Sautéed Spinach, House Potato, Beurre Blanc

FARFALLE PASTA  
Sundried Tomato Cream Sauce, Grilled Pine  
Nuts, Parmesan Cheese

FILET OF BEEF  
Sautéed Spinach, Roasted Potatoes with a  
Peppercorn Sauce

## Dessert

*Host pre-selects one*

WARM FLOURLESS CHOCOLATE CAKE, Vanilla Ice  
Cream

TIRAMISU

# The Pacific Station

\$60 per guest

## Salad Station

*Host pre-selects one*

BABY GREENS  
Parmesan Frico, Tomato, Banyuls Vinaigrette

BABY BEET SALAD  
Arugula, Goat Cheese, Pickled Red Onion,  
Caramelized Pecans

## Pasta Station

*Host pre-selects two*

FARFALLE PASTA  
Sundried Tomato Cream Sauce, Grilled Pine  
Nuts, Parmesan Cheese

SEASONAL VEGETABLE LASAGNA

PENNE MARINARA  
Fresh Tomato Sauce, Basil, Mozzarella

## Protein Station

*Host pre-selects one*

CHICKEN PAILLARD  
SCOTTISH SALMON  
CRUSTED FREE RANGE CHICKEN

## Sides

*Host pre-selects two*

FRENCH FRIES  
SWEET FRIES  
LEMON MASHED POTATOES  
GARLIC MASHED POTATOES  
SAUTEED SPINACH WITH GARLIC  
SAUTEED BROCCOLINI  
GLAZED BABY CARROTS

## Dessert

*Host pre-selects one*

WARM FLOURLESS CHOCOLATE CAKE, Vanilla Ice  
Cream

CARROT CAKE

## Vegetarian Menu

\$50 per guest

### First Course *Host pre-selects one*

ALLEGRIA SALAD, Watercress, Avocado, Hearts of Palm, Pine Nuts, Lemon-Parmesan Dressing

BABY BEET SALAD, Arugula, Goat Cheese, Pickled Red Onion, Caramelized Pecans

### Entrée *Guests pre-select one*

CARNAROLI RISOTTO, Wild Mushrooms, Pecorino

LOBSTER RAVIOLI, Homemade, with Saffron Cream Reduction Sauce and Asparagus Tips

FARFALLE PASTA, Sundried Tomato Cream Sauce, Grilled Pine Nuts, Parmesan Cheese

SCOTTISH SALMON, Pan Seared with Sautéed Spinach, Roasted Potatoes, Teardrop Tomato Vinaigrette

ROASTED HALF CHICKEN, Deboned & Marinated in Dijon Mustard, White Wine and Herbs, Tuscan potatoes and Spinach

### Dessert *Host pre-selects one*

CRÈME BRULEE  
TIRAMISU

## PCF Menu

\$45 per guest, 10:00am – 3:00pm only

### First Course

BABY BEET SALAD, Arugula, Goat Cheese, Pickled Red Onion, Caramelized Pecans  
OR

CAESAR SALAD, Romaine Hearts, Parmesan Frico, Croutons, House-Made Caesar Dressing

### Entrée *Guests pre-select one*

ROASTED HALF CHICKEN, Deboned & Marinated in Dijon Mustard, White Wine and Herbs, Tuscan potatoes and Spinach

SCOTTISH SALMON, Sautéed Spinach, Roasted Potato, Teardrop Tomato Vinaigrette

### Dessert

LEMON SORBET, Blueberries

## Brunch Buffet

\$40 per guest

### Buffet *Host pre-selects six*

SEASONAL FRUIT (4)  
PLAIN BAGELS, Cream Cheese  
BREAKFAST POTATOES  
WHOLE GRAIN TOAST  
BACON  
CHICKEN APPLE SAUSAGE  
CANADIAN BACON  
BRIOCHE FRENCH TOAST  
VEGGIE SCRAMBLED EGGS, Red & Green Peppers, Tomatoes, Onion, Broccoli, with/without White Cheddar Cheese  
MEAT SCRAMBELED EGGS, Sausage, Bacon, Scallions, with/without White Cheddar Cheese  
MIXED GREENS SALAD, Tomatoes, Balsamic  
CAESAR SALAD

*Accompanied with:*

MAPLE SYRUP  
BUTTER  
BLUEBERRY JAM  
CHOPPED ONIONS  
CAPERS  
SLIVED TOMATOES  
COFFEE & TEA STATION

## Continental Breakfast

\$25 per guest

### Buffet

SEASONAL FRUIT (4)  
PASTRIES  
CROISSANT  
SCONES

*Accompanied with:*

BUTTER  
BLUEBERRY JAM

# Additional Hors D'oeuvres

*Priced by the dozen*

## SEASONAL VEGETABLE SKEWERS

Lemon Vinaigrette, Fresh Herbs  
\$33

## DUNGENESS CRAB CAKES

Roasted Garlic & Red Pepper Aioli  
\$42

## GOLDEN ENDIVE SPEARS

Blue Cheese Mousse, Candied Walnuts, Bing  
Cherries  
\$30

## WILD MUSHROOM CROUSTADE

Warm Brie, Chives  
\$30

## JIDORI CHICKEN LOLLIPOPS

Purple Mustard  
\$39

## SMOKED BACON WRAPPED PRAWNS

Chipotle Remoulade  
\$46

## DUCK CONFIT EGGROLLS

Pineapple Ponzu  
\$42

## GRILLED BABY LAMB CHOPS

New Zealand Mint, Red Wine Syrup  
\$49

## CHICKEN SKEWERS

Spicy Peanut Sauce  
\$30

## BEEF SKEWERS

Hoi Sin Sauce  
\$30

## HONEY GLAZED MEATBALLS

Chipotle Honey BBQ  
\$30

## KOBE SLIDERS

Swiss Cheese, Caramelized Onions, Hawaiian  
Roll, "Sunset" Sauce  
\$58

## KOBE HOT DOGS

Mustard, Ketchup, Chopped Onion  
\$56

## SPICY CHICKEN DRUMETTES

Blue Cheese Aioli  
\$30

## MINI SHRIMP TOSTADAS

Cabbage, Crème Fraiche, Chipotle Salsa  
\$42

## TEMPURA PRAWNS

Spicy Ponzu  
\$44

## TUNA POKE

Wonton Chips, Yuzu Ponzu  
\$39

## CITRUS POACHED PRAWNS

Spicy Cocktail Sauce  
\$44

# Bar Packages

*Hosted bar hours must be consecutive*

## 3.5-HOUR BAR & BAT MITZVAH PACKAGE BAR

*Additional hours \$9.00 per guest per hour*

**BEER:** Budweiser, Bud Light

**WINE:** La Terre Chardonnay (Australia), Hogue Cabernet Sauvignon (WA)

**CHAMPAGNE:** Chamdeville Brut

## WELL BAR

*Upgrade during 3.5-hour bar & bat mitzvah bar \$5.00 per guest per hour*

*Additional hours \$13.00 per guest per hour*

**BEER:** Budweiser, Bud Light

**WINE:** La Terre Chardonnay (Australia), Hogue Cabernet Sauvignon (WA)

**CHAMPAGNE:** Chamdeville Brut

**VODKA:** Gilbey's

**GIN:** Seagram's

**RUM:** Barton's

**TEQUILA:** Jaurez

**WHISKEY:** Early Times

## PREMIUM BAR

*Upgrade during 3.5-hour bar & bat mitzvah bar \$11.00 per guest per hour*

*Additional hours \$19.00 per guest per hour*

*Select one brand per liquor category*

**BEER:** Stella Artois, Heineken, Amstel Light, Bitburger Drive (non-alcoholic)

**WINE:** Matua Sauvignon Blanc (New Zealand), Nadia Cabernet Sauvignon (CA)

**CHAMPAGNE:** Iron Horse Wedding Cuvee

**VODKA:** Ketel One, Stolichnaya, Absolut

**GIN:** Bombay, Tanqueray, Beefeater

**RUM:** Malibu, Bacardi Light, Captain Morgan

**TEQUILA:** Patron Silver, Espolon Blanco

**WHISKEY:** Dewar's, VO Seagram's, Johnny Walker Red

**CORDIALS/LIQUEURS:** Amaretto, Bailey's

**BRANDY/COGNAC:** VS Courvoisier

## SUNSET BAR

*Upgrade during 3.5-hour bar & bat mitzvah bar \$16.00 per guest per hour*

*Additional hours \$24.00 per guest per hour*

*Select one brand per liquor category*

**BEER:** Corona, Heineken, Stella Artois, Guinness, Chimay Red, Bitburger Drive (non-alcoholic)

**WINE:** Laetitia Estate Arroyo Grande Chardonnay, Hess Cabernet Sauvignon (CA)

**CHAMPAGNE:** Iron Horse Wedding Cuvee

**VODKA:** Grey Goose, Chopin, Belvedere,

**GIN:** Tanqueray 10, Hendricks, Bombay Sapphire

**RUM:** Meyers's, Mount Gay

**TEQUILA:** Cazadores Blanco, Don Julio Blanco, Casa Noble Blanco

**WHISKEY:** Crown Royal, Johnny Walker Black Label, Macallan 12, Chivas

**CORDIALS/LIQUEURS:** Frangelico, Grand Marnier, Cointreau, Amaretto Disaronno

**BRANDY/COGNAC:** VSOP Courvoisier, Remy Martin VSOP, Dows 10 Port

# Additional Bar Options

Cash Bar Set-Up \$385

Champagne Toast \$5.00 per guest for Chamdeville Brut

Wine Table Service \$5 per guest

Corkage Fee \$20 per 750 mL bottle (wine and champagne only)

Additional Bartender \$190

## The Sunset's Cocktails

Cocktail pricing per drink

Tray passed

ZUMA SUNSET Ketel One, Contreau, Chambord, Lemonade, Twist	\$12	STRAWBERRY DAIQUIRIS Strawberry Schnapps, Bacardi Light, Lime Juice, Powdered Sugar, Strawberries	\$12
SUNSET MAI TAI Appleton Estate Jamaican Rum, Cane Rum, Dry Curaco, Fresh Lime Juice, Orgeat Syrup, Cane Sugar, Orange Wheel, Cherry, Mint	\$12	POMEGRANATE MARTINI Ketel One Citron, Pomegranate Juice, Cointreau, Grapefruit Juice, Sour Mix, Pomegranate Seeds	\$12
4 ON THE FLOOR Buffalo Trace, Bourbon, Monkey Shoulder Blended Scotch, Sweet Vermouth, Maraschino Liqueur	\$12	MARGARITA Patron Silver, Triple Sec, Lime Juice	\$13
CHOCOLATE RASBERRY MARTINI Stoli Chocolate-Raspberry Vodka, Kahula, Godiva Chocolate Liqueur, Half & Half, Chocolate Crumbles	\$12	LEMON DROP Ketel One Citron, Cointreau, Lemon Juice, Sugar, Sour Mix, Twist	\$12
MOJITO Bacardi, Mint Lime Juice, Sugar, Club Soda, Lime	\$11	GREEN APPLE MARTINI Stolichnaya, Sour Apple Pucker, Sweet & Sour Mix, Apple	\$12
SUNSET MAI TAI Appleton Estate Jamaican Rum, Cane Rum, Dry Curaco, Fresh Lime Juice, Orgeat Syrup, Cane Sugar, Orange Wheel, Cherry, Mint	\$12	TANQUERAY CLASSIC Tanqueray, Dry Vermouth, Olive or Onion	\$12
THE JOLLY ROGER Gosling's Black Seal Rum, Fresh Lime Juice, Cane Sugar, Fresh Raspberries, Lemon Twist	\$12	ABSOLUT ORIGINAL Absolut, Dry Vermouth, Olive or Onion	\$12
THE PINK MOON St. George Botanivore Gin, Fresh Lemon Juice, Cane Sugar, Fresh Raspberries, Lemon Twist	\$12	KIR CRÈME ROYAL Crème de cassis	\$11
PINA COLADA Bacardi Light, Coconut Cream, Pineapple	\$11	VEUVE CLICQUOT Veuve Clicquot Champagne, Pomegranate Liqueur, Orange Juice	\$18
SNOW COSMO Ketel One Citron, Cointreau, White Cranberry	\$13	MIMOSA Chamdeville Brut, Orange Juice	\$10
		BELLINI Prosecco, White Peach Pure	\$10

# General Information

OFFICE CONTACT:	Nina Andro cateringmanager@thesunsetrestaurant.com
	Sheri Griffiths eventscordinator@thesunsetrestaurant.com
	Phone: 310.589.2027 Fax: 310.589.1007
OFFICE HOURS:	Monday – Sunday 10:00am – 6:00pm
VENUE WALK-THRU:	By appointment only. Please call 310.589.2027 or email eventscordinator@thesunsetrestaurant.com to schedule a walk-thru.
MINIMUM GUEST COUNT: (ADULTS)	Friday            20 evening Saturday        60 evening, 25 daytime Sunday           50 evening, 25 daytime
HANDICAP ACCESSIBILITY:	All rooms and restrooms are handicap accessible. The beach ceremony is handicap accessible as well if the platform aisle is selected.
COORDINATION:	<b>A Day/Month of Coordinator is MANDATORY and must be present at the final meeting 30 days prior to the event date. A Day/Month of Coordinator may be appointed to you by the Events Department for \$1,500 (plus administrative fee and sales tax) if one is not confirmed by the final meeting.</b>

## BOOKING

First Deposit:	A non-refundable deposit of \$1500 or 10% of total (whichever is greater) is required to book a date. A signed Catering Agreement and Terms and Conditions Form is also required at this time. If the event date is within four (4) months of the booking date, a deposit of 50% of total is required to book. <b>Ceremony Only Events must be paid in full at time of booking.</b>
Second Deposit:	A non-refundable deposit of 50% of the remaining balance is due four (4) months prior to the event date. All Vendor Waiver forms must also be signed and submitted to the Events Department at this time.
Final Meeting:	Thirty (30) days prior to the event date. The coordinator must be present at this meeting. The final guest count, timeline, and meal choices must be submitted at this time.
Final Deposit:	The remaining balance must be paid thirty (30) days prior to the event date or at the final meeting.

# More Questions?

## **WHAT HOURS ARE CONSIDERED A DAYTIME EVENT VERSUS AN EVENING EVENT?**

Daytime events must fall within the range of 10:00 am and 3:00pm.

Evening events run into and after 4:00 pm.

## **WHAT TIMES DO THE BAR(S) AND MUSIC NEED TO BE SHUTDOWN BY?**

½ hour before the contracted event end time. The latest event end time is 1:00 am.

Any outside music must be off by 10:00pm. If the event room sliding glass doors are opened for the duration of the event, any indoor music must be significantly lowered by 10:00 pm.

## **WHAT TIME CAN MY OUTSIDE VENDORS SET-UP?**

Beach: 1.5 hours before event start time

North & South Room: 1.5 hours before event start time

Event Room (wedding): 2.5 hours before event start time

Event Room (non-wedding event): 2 hours before event start time

## **CAN I DROP OFF SOME OF MY DECORATIONS A DAY OR WEEK IN ADANCE?**

No, all deliveries must be within our set-up times for your event (listed above).

## **HOW LONG IS THE AISLE ON THE BEACH AND WHERE DOES IT START? EXPLAIN THE BEACH SET-UP.**

The aisle starts where the street meets the sand between the two "no parking" signs in front of the restaurant. The platforms measure 30' to 50' from the street, depending on the size of the ceremony.

White folding chairs and wooden platforms are provided. The final ceremony layout will be discussed in the final meeting.

## **CAN I HAVE MUSIC AND A MICROPHONE ON THE BEACH?**

Malibu Code Enforcement Laws do not allow extension cords to be placed across the public street. Your sound system can be set-up behind the rows of chairs, stage right. Any speakers must be faced towards the ocean and are only to be used for ceremonial purposes. Loud amplified music is not allowed before or after the ceremony. Any live music or instruments may not be amplified.

## **CAN I HAVE TIKI TOCHES, CANDLES, AND/OR SPARKLERS ON THE BEACH?**

No, per the fire code.

## **CAN I HAVE CANDLES INSIDE THE VENUE?**

Yes, but all candles must be placed in a hurricane that is measured at least 2" above the flame. They may only be placed in non-flammable containers

## **CAN I SCATTER ROSE PETALS ON MY AISLE?**

No items may be scattered on the beach. No exceptions. We work with the city of Malibu to ensure environmentally clean beaches.

## **CAN MY GUESTS DRINK ALCOHOL ON THE BEACH?**

Alcohol is illegal on the beach and all beverages poured by The Sunset must be consumed inside the restaurant.

## **DO YOU PROVIDE A BRIDAL CHANGING ROOM?**

No, we do not have a bridal changing room.

## **CAN I USE MY OWN VENDORS?**

Yes outside vendors are welcome at The Sunset. A list of all outside vendors must be submitted to the Events Department four (4) months prior to the event date. Each vendor must also sign and submit a Vendor Waiver Form to the Events Department. The client is also responsible for educating all vendors on the Beaches and Harbors fees and regulations.





## Sunset Times 2014 – 2015

	First Day	Last Day
	(pm)	(pm)
JANUARY	4:55	5:23
FEBRUARY	5:24	5:49
MARCH	5:49	7:13
APRIL	7:14	7:36
MAY	7:37	7:59
JUNE	7:59	8:08
JULY	8:08	7:55
AUGUST	7:54	7:20
SEPTEMBER	7:19	6:39
OCTOBER	6:38	6:01
NOVEMBER	6:01	4:44
DECEMBER	4:44	4:54