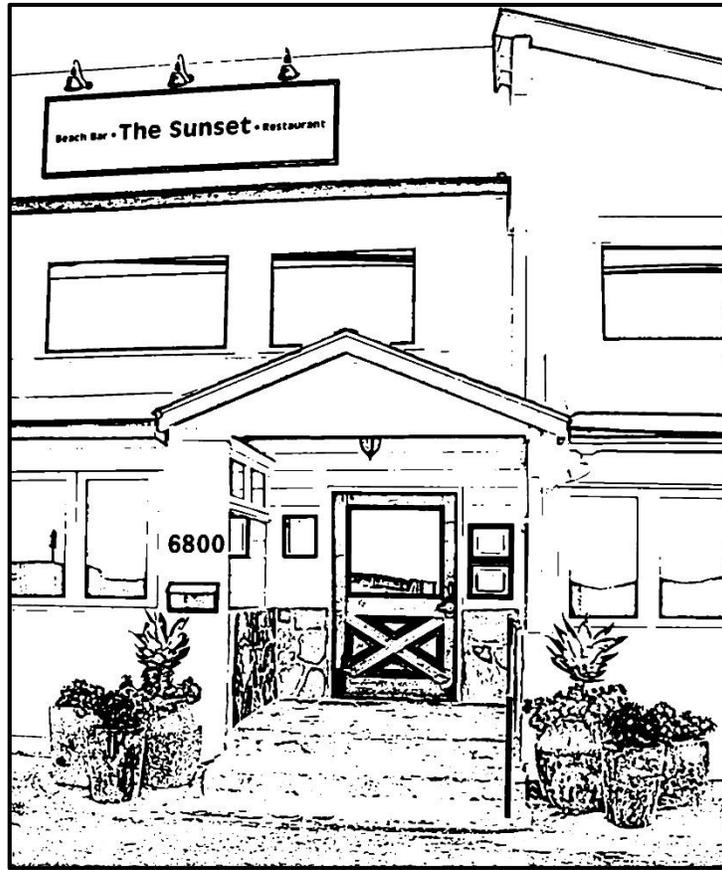




Intimate Weddings

2015

6800 Westward Beach Road, Malibu, California 90265
P: 310.589.2027 F: 310.589.1008
eventscoordinator@thesunsetrestaurant.com
Like us? Follow us on Facebook, Instagram, and Pinterest



Welcome to *The Sunset Restaurant*, where you can have it all – a romantic setting, delectable cuisine, and gracious service. Set against the Malibu bluffs just steps away from Juma 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 wedding 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:

Event Room	\$2,500
Outdoor Patio (adjacent to Event Room)	\$1,400
North Room (semi-private, max. 30)	\$1,000 (4 Hour Event)
South Room (private, max. 20)	\$500 (4 Hour Event)
South & North Room	\$3,500 (All Night)

TIME ALLOTTED PER EVENT:

Daytime Event	10:00am – 3:00pm
Evening Event	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:	1 – 75 guests	\$1580
	76 – 100 guests	\$1890
	101+ guests	\$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	\$500
	Chairs (no platform)	\$400 first 20 chairs \$300 per 20 chairs thereafter
CEREMONY ONLY EVENTS:	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.	

Intimate 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

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 administrative fee is not a gratuity and is subject to sales tax
All events require a \$1500 or 10% Deposit (whichever is greater) non-refundable deposit to hold date
Prices are subject to change without notice

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

CRÈME BRULÉE

\$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

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, Roasted Potatoes, Teardrop
Tomato Vinaigrette

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

Seaside Menu

\$60 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

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 BQQ
\$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

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

Bar Packages

Hosted bar hours must be consecutive

BAR PACKAGE

\$9.00 per guest per hour

BEER: Budweiser, Bud Light

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

CHAMPAGNE: Chamdeville Brut

WELL BAR

\$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

\$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

\$24.00 per guest per hour, select one brand per liquor category

BEER: Corona, Heineken, Stella Artois, Guinness, Pyramid, Bitburger Drive (non-alcoholic)

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

CHAMPAGNE: Iron Horse Wedding Cuvee

VODKA: Grey Goose, Chopin, Belvedere, Hanger One Lime

GIN: Tanqueray 10, Hendricks, Bombay Sapphire

RUM: Meyers's, Mount Gay

TEQUILA: Cazadores Blanco, 1800 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 \$380

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 Puree	\$10

General Information

- OFFICE CONTACT: Nina Andro
cateringmanager@thesunsetrestaurant.com
- Sheri Griffiths
eventscoordinator@thesunsetrestaurant.com
- Phone: 310.589.2027
Fax: 310.589.1008
- OFFICE HOURS: Monday – Sunday
10:00am – 6:00pm
- VENUE WALK-THRU: By appointment only. Please call 310.589.2027 or email
eventscoordinator@thesunsetrestaurant.com to schedule a walk-thru.
- MINIMUM GUEST COUNT: Friday 20 evening
(ADULTS) 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: **A Day of Coordinator is MANDATORY and must be present at the final
meeting 30 days prior to the event date. A Day 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.**

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. **Ceremony Only Events must be paid in full at time of booking.**
- 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 whichever comes first.

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