



# Weddings

## 2015

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*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 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 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.*

# All Inclusive Wedding Package

*Priced per person  
Minimum of 50 guests*

## EVENING

November – April \$115 (Saturday \$125)  
May – October \$125 (Saturday \$135)

## DAYTIME (10:00 am – 3:00 pm)

November – April \$99  
May – October \$109

Children (3 – 10 years old) \$35

*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  
Holidays are an additional \$10 per guest and other charges may apply*

## Ceremony Amenities

Beach Permit and Insurance Liability (vendors are subject to a 15% permit fee)  
White Wooden Chairs and Aisle Platform with White Velon Fabric

## Reception Amenities

Six (6) Hour Event Time for Ceremony and Reception (Latest End Time 1:00 am)  
Site Rental and Setup for Ceremony and Reception  
Tables, Chairs, Glassware, Silverware, Silver Trimmed China, White Table Cloths, and White Napkins  
Cake Cutting (Cake not included)  
Coffee, Hot Tea, and Water Service  
Bar Set-up and Bartender  
Private Patio with Outdoor Lounge Furniture and Heaters  
Valet Service  
Adult Meal Service (choice of served meal or buffet)  
Hosted Three Hour Limited Bar (includes soft drinks)

**Additional Event Hours: \$995 per hour + 20% administrative fee and tax**

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

**WE DO NOT OFFER A COMPLIMENTARY TASTING FOR THIS PACKAGE**

*All events require a \$1500 or 10% of total (whichever is greater) non-refundable deposit to hold date  
Day of Coordinator is MANDATORY • Restaurant Buy-Out Minimum \$35,000 Subtotal*

**Prices are subject to change without notice**

# All Inclusive Menu

## 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 & Spinach

### SCOTTISH SALMON

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

### FARFALLE PASTA

Sundried Tomato Cream Sauce, Grilled Pine Nuts, Parmesan Cheese

### FILET OF BEEF

*(\$15 additional per plate)*

Sautéed Spinach, Roasted Potatoes with a Peppercorn Sauce

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

# Westward Menu Upgrade

*Additional \$46 per guest*

## Hors D'oeuvres

*Bride and Groom 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

*Bride and Groom pre-select one*

ENDIVE AND BABY ARUGULA SALAD  
Blue Cheese, Dried Cherries, Walnuts, Citrus Vinaigrette

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 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

# Zuma Beach Menu Upgrade

*Additional \$56 per guest*

## Hors D'oeuvres

*Bride and Groom pre-select three*

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

## First Course

*Bride and Groom pre-select one*

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

SPINACH SALAD  
Goat Cheese, Pickled Onions, Warm Bacon, Vinaigrette

ORGANIC BABY FIELD GREENS SALAD  
Pears, Goat Cheese, Candied Walnuts, Balsamic Vinaigrette

## Second Course

*Bride and Groom pre-select one*

RISOTTO  
Arborio Rice with Mussels, Clams, Scallops, Shrimp & Calamari in a Lobster-Tomato Broth

RIGATONI  
Eggplant, Tomato Sauce and Fresh Mozzarella

## Entrée

*Guests pre-select one*

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

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

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

# The Sunset Menu Upgrade

*Additional \$76 per guest*

## Hors D'oeuvres

*Bride and Groom 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

*Bride and Groom pre-select one*

BABY ARUGULA SALAD  
Roasted Apples, Hazelnut Crusted Goat Cheese, Red Wine Essence

FRISÉE SALAD  
Bacon, Lardoons, Organic Poached Egg, Roasted Shallot Vinaigrette

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

## Second Course

*Bride and Groom pre-select one*

LOCAL LOBSTER SAFFRON RISOTTO  
WAGYU BLACK TRUFFLE RAVIOLO WITH TRUFFLE CREAM SAUCE

## Intermezzo

LEMON SORBET

## Entrée

*Guests pre-select one*

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

CURRIED LOBSTER  
Coconut Infused Basmati Rice, Piquillo Peppers, Pearl Onion Rings, Lobster Nage

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

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

# 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*



# Bar Packages

*Hosted bar hours must be consecutive*

## 3-HOUR ALL INCLUSIVE 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-hour all inclusive 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-hour all inclusive 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-hour all inclusive 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, 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,

**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 Puree	\$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-THRUS:	By appointment only. Please call 310.589.2027 or email eventscordinator@thesunsetrestaurant.com to schedule a walk-thru.
MINIMUM GUEST COUNT: (ADULTS)	Friday 50 evening Saturday 60 evening, 25 daytime Sunday 50 evening, 25 daytime
MAXIMUM GUEST COUNT:	Sit Down 120 event room with dance floor Sit Down 150 event room without dance floor Standing 200 occupying event room and outdoor lounge
COORDINATION:	<b>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.</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.
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 TORCHES, 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