



Congratulations!

Situated in beautiful Marina Del Rey, Hotel MdR offers you and your guest a chic and inviting location. Our attentive staff will manage every important detail making sure your special day is memorable.

During your wedding planning, the Catering Event Manager will arrange a personal tour of Hotel MdR and is committed in creating a wedding package to meet your needs and budget. The Catering Event Manager will also provide you with availability and reserve a date and time that works best for you.

As this information is being finalized, confirmation will be sent outlining the details and requests that were discussed. Our Catering Event Manager will manage every detail of your wedding and will be your point of contact from beginning to end.

In the process of your planning, the Catering Event Manager can also provide special event professionals from music, photography, transportation and whatever your needs request.

The Catering Event Manager will oversee the following:

- Arranging and attending menu tastings with you
- Menu creation for all food and beverage selections
- Detail your Banquet Event Order (BEO) outlining every detail and communicate to hotel team for seamless execution
- Prepare estimate of charges
- Supervise guestroom reservation block (if applicable) as well as oversee room reservations for the bride and groom (if applicable)
- Monitor and direct the ceremony and reception room set-up, food preparation and other event details
- Ensure a seamless transition to the hotel's Banquet Captain once the Grand Entrance has occurred
- Review you banquet checks for accuracy prior to the complete of the final bill



CEREMONY

HAVEN

This outdoor location is the ideal location to exchange your vows with a 100 of your family and friends. The tucked away open garden allows your guests to enjoy the California sunshine while experiencing this private and intimate moment of your wedding day.

BALLROOM

Our indoor ballrooms have great flexibility to accommodate 40 – 250 people to fit your needs.

CEREMONY SITE INCLUDES

Custom seating set-up with white garden chairs
Sound system with a lavalier microphone and two speakers
Gift, Guestbook and Ceremony Table
Water station

CEREMONY & RECEPTION FEES

Haven: Friday/Sunday - \$500; Saturday - \$750
Ballroom: Friday/Sunday - \$1,200; Saturday - \$1,500

CEREMONY ONLY FEES

Haven: Friday/Sunday - \$700; Saturday - \$1,000
Ballroom: Friday/Sunday - \$1,800; Saturday - \$2,500

RECEPTION

Daytime events are scheduled from 10:00am to 4:00pm
Evening events are scheduled from 6:00pm to 12:00am
Our Ballroom seats up to 180 guests



SILVER PACKAGE

MENU

Three tray passed hors d'oeuvres
Champagne and/or Sparkling Cider toast
Modern plated dinner

DETAILS

Waived cake cutting fee
72" round tables or square tables
White house linens
Contemporary china
Glass votive candles
Cake, escort card, gift, & DJ tables
Choice of head table or sweetheart table
Custom size wood parquet dance floor
Staging and risers – *upon request*
Complimentary menu tasting for up to 4 guests
Discounted event parking for your guests

MdR WAY

Attention

Personal Catering Event Manager to guide you through every step of the way

Relaxation

Complimentary wedding night in a bridal suite

Comfort

Your guests will receive the best available rates so they can enjoy and celebrate your special day

Energize

Based on availability, use of Energy Room and/or Pool Cabana to prepare, reconnect, and relax before the celebration. (*Ask your Catering Event Manager for details and pricing*)

Lunch: \$60 Per Person

Dinner: \$90 Per Person

A customary 21% taxable service charge and 9% sales tax will be added to price



GOLD PACKAGE

MENU

Three tray passed hors d'oeuvres
Champagne and/or Sparkling Cider toast
Modern plated dinner
One hour hosted Silver Bar

DETAILS

Waived cake cutting fee
72" or 85" round tables or square tables
White house linens
Contemporary china
Glass votive candles
Cake, escort card, gift, & DJ tables
Choice of head table or sweetheart table
Custom size wood parquet dance floor
Staging and risers – *upon request*
Complimentary menu tasting for up to 4 guests
Discounted event parking for your guests
Up-lights for Cake or Sweetheart Table

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Energize

Based on availability, use of Energy Room and/or Pool Cabana to prepare, reconnect, and relax before the celebration. (*Ask your Catering Event Manager for details and pricing*)

Lunch: \$100 Per Person

Dinner: \$120 Per Person

A customary 21% taxable service charge and 9% sales tax will be added to price



PLATINUM PACKAGE

MENU

- Four tray passed hors d'oeuvres
- Champagne and/or Sparkling Cider toast
- Modern plated dinner with two tableside entrée selections
- One hour hosted Gold bar
- Complimentary glass of red or white wine with dinner
- Late night snack (select one)
 - mini grilled cheese
 - meatball bruschetta
 - prosciutto wrapped melon
 - chocolate chip cookies and milk
 - chocolate dipped local strawberries

DETAILS

- Waived cake cutting fee
- 72" or 85" round tables or square tables
- White house linens
- Contemporary china
- Glass votive candles
- Cake, escort card, gift, & DJ tables
- Choice of head table or sweetheart table
- Custom size wood parquet dance floor
- Staging and risers – *upon request*
- Complimentary menu tasting for up to 4 guests
- Discounted event parking for your guests
- Up-lights for Cake or Sweetheart Table

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Energize

Based on availability, use of Energy Room and/or Pool Cabana to prepare, reconnect, and relax before the celebration. (*Ask your Catering Event Manager for details and pricing*)

Lunch: \$130 Per Person

Dinner: \$150 Per Person

A customary 21% taxable service charge and 9% sales tax will be added to price



CHILDREN'S MEALS

Available for children 12 and under.

Includes choice of:

Chicken fingers, macaroni and cheese, grilled cheese sandwich

All served with french fries

\$45 per person

A customary 21% taxable service charge and 9% sales tax will be added to price



HORS D'OEUVRES

Bruschetta Broccoli Rabe, Crispy Pancetta, Roasted Garlic, Pecorino Romano, Chili Oil
Bruschetta Vine-Ripened Tomatoes, Toasted Pine Nuts, First-Pressed Napa Valley Olive
Oil, Parmigiano-Reggiano
Parmesan Panko Breaded Artichoke Hearts, Red Pepper Aioli
Filo Pouch Artichoke, Mushroom, Boursin Cheese
Mini Calzones
Ricotta, Mozzarella Cheese, Parmigiano-Reggiano
Italian Sausage, Mozzarella Cheese
Fire Roasted Tomato, Mozzarella Cheese
Balsamic Caramelized Onions, Feta Cheese, Chives in Filo Cup Tart
Cage-Free Egg Custard, Tomato-Basil, Swiss Cheese
Roasted Vegetable Wellington
Bruschetta Napa Valley Olive Oil Poached Tuna Salad, Red Onions, Cured Olives, Caper Aioli
Chicken Breast Brochette, Green Onion, Balsamic Glaze
New York Strip Brochette, Bell Pepper, Onion, Herb Red Wine Glaze
Crispy Chicken Breast Saltimbocca, Prosciutto, Sage
Parmesan Crusted Chicken
Pear and Brie Phylo Purse
Prosciutto Wrapped Melons
Mini Jumbo Crab Cakes, Citrus Aioli
Smoked Salmon Mousse, Belgium Endive
Veal Meatballs, Marinara Sauce
Lamb Top Sirloin Sate, Tzatzik
Bacon Wrapped Date and Apricot Brochete



PLATED DINNER

SALADS *(select one)*

Traditional Caesar Salad, Shaved Parmigiano-Reggiano, House Croutons, Caesar Dressing
Barbianca Organic Garden Green Salad, Gorgonzola Cheese, Vine-Ripened Tomatoes,
Carrots, Cucumbers, Citrus Vinaigrette
Valley Caprese Salad, Arugula, Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic
Vinaigrette

ENTRÉES *(select 2 with Platinum Package only)*

Oven Roasted Chicken Breast, Roasted Garlic, Herb Balsamic Glaze
Parmesan Crusted Chicken Breast, Marsala Cream Sauce
Seared Pacific Salmon, Golden Raisins, Smoked Almonds, Lemon Brown Butter
Boneless Braised Beef Short Ribs, Roasted Cipollini, Red Wine Reduction Gremolata
Artichoke Ravioli, Mozzarella, Herb Ricotta, Cured Olives, Light Marinara Sauce
10 oz. New York Steak, Peppercorn Cognac Demi
Combo Grilled New York Steak, Roasted Garlic Demi, Shrimp Scampi
(additional \$5 per person)



RECEPTION STATIONS

(20 person minimum. Minimum 2 stations required in replacement of formal sit down lunch or dinner)

MACARONI \$22

(choice of 2)

Quattro Formaggi

Fontina, Parmesan, Aged Cheddar, Mozzarella Cheese

Fiscalini Cheddar, Diced Pancetta

Braised Beef Short Rib

BRUSCHETTA BAR \$24

(choice of 2)

Broccoli Rabe, Crispy Pancetta, Roasted Garlic, Pecorino Romano, Chili Oil

Napa Valley Olive Oil Poached Tuna Salad, Red Onions, Cured Olives, Caper Aioli

Open-Dried Roma Tomatoes, Creamy Sonoma Goat Cheese, Herb Micro-Greens

Vine-Ripened Tomatoes, Toasted Pine Nuts, First-Pressed Napa Valley Olive Oil,

Parmigiano-Reggiano

POLENTA CAKE \$26

(choice of 2)

Foraged Mushrooms, Parmigiano-Reggiano, Truffle Sauce, Chives

Roasted Vegetables, Pecorino Romano

House-Made Short Rib Bolognese Sauce, Herb Ricotta, Parmigiano-Reggiano

HAND ROLLED MEATBALLS \$28

(choice of 2)

Veal, Marinara Sauce

Lamb, Mint, Lemon, Ricotta Cream Sauce

Beef, Pesto Sauce

Rustic Bread

A customary 21% taxable service charge and 9% sales tax will be added to price



RECEPTION STATIONS

(20 person minimum. Minimum 2 stations required in replacement of formal sit down lunch or dinner)

FLATBREADS \$28

(choice of 2)

Margherita, Fresh Mozzarella, Vine-Ripened Tomatoes, Parmigiano-Reggiano,
Fresh Basil

Organic Vegetable, Grilled Zucchini, Eggplant, Red Peppers, Mushrooms, Cured Olives,
Mozzarella, Herb Garlic Oil

Organic Grilled Herb Chicken, Mozzarella, Vine-Ripened Cherry Tomatoes, Basil Pesto Imported
Prosciutto Ham, Béchamel, Wild Arugula, Mozzarella, Red Peppers

BUTCHERS' CUT

(Chef attendant required)

Oven Roasted Turkey Breast

\$195 (serves 30)

Fresh Herb Crusted Prime Rib, Horseradish Cream, Au Jus

\$350 (serves 35)

Rosemary Garlic Roasted Pork Loin

\$250 (serves 40)

Assorted Miniature Artisan Rolls, Appropriate Condiments

FRESH FARM PICKED VEGETABLES \$15

Market Display of Fresh Local Vegetables, Roasted Red Pepper Aioli,

Gorgonzola Bleu Cheese Dip and Roasted Eggplant, Mascarpone

ARTISAN CHEESE DISPLAY \$20

Local California cheeses, crostini, fig cake

\$150 Chef Attendant fee per station

A customary 21% taxable service charge and 9% sales tax will be added to price



BEVERAGES

HOSTED PACKAGE

Silver Bar

Godon's Vodka, Gordon's Gin, Don Q Rum, Pepe Lopez Tequila, Early Times Kentucky Whiskey, Budweiser, Bud Light, Corona, Amstel Light, Heineken, Mondavi Chardonnay, Mondavi Cabernet

First Hour: \$17 per person
Second Hour: \$13 per person
Third Hour: \$ 9 per person

Platinum Bar

Grey Goose Vodka, Plymouth Gin, Captain Morgan Rum, Herradura Tequila, Jack Daniels Whiskey, Budweiser, Bud Light, Corona, Amstel Light, Heineken, Summerland Chardonnay, Summerland Syrah

First Hour: \$22 per person
Second Hour: \$18 per person
Third Hour: \$14 per person

Gold Bar

Skyy Vodka, Bombay Gin, Sailor Jerry Rum, Cazadores Tequila, Jim Beam Whiskey, Budweiser, Bud Light, Corona, Amstel Light, Heineken, Villa San Juliette Sauvignon Blan, Querceto Chianti

First Hour: \$20 per person
Second Hour: \$16 per person
Third Hour: \$12 per person

Beer & Wine

Beer & House Wine

First Hour: \$17 per person
Second Hour: \$13 per person
Third Hour: \$ 9 per person

A customary 21% taxable service charge and 9% sales tax will be added to price



BEVERAGES

HOSTED BAR (per consumption)

- Cordials \$10
- Silver Liquor \$8
- Gold Liquor \$10
- Platinum Liquor \$12
- Silver Wine \$9
- Gold Wine \$12
- Platinum Wine \$16
- Domestic Beer \$6
- Imported Beer \$7
- Soft drinks and waters \$4

NON-HOSTED BAR

- Cordials \$11
- Silver Liquor \$9
- Gold Liquor \$11
- Platinum Liquor \$13
- Silver Wine \$10
- Gold Wine \$13
- Platinum Wine \$17
- Domestic Beer \$7
- Imported Beer \$8
- Soft drinks and waters \$5

MARTINIS

Additional \$3 per person per hour to any package

*****No shots or double allowed for any bar package

A bartender fee of \$150 will be applied for all bars, one per 100 guests is recommended