

# CONGRATULATIONS!

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



With panoramic views of the coastline, city lights and Santa Monica Mountains, we offer something unparalleled in Santa Monica. Our beautiful penthouse Ballroom can accommodate 50 guests for a more intimate affair to 300 guests for a lavish gala. Located close to popular destinations like Main Street, Third Street Promenade, Santa Monica Pier, Malibu and Venice, Le Méridien Delfina is an ideal location for a Santa Monica wedding.

Le Méridien Delfina combines modern elegance and unique cosmopolitan style with impeccable service and innovative cuisine, making ours one of the finest boutique hotels in Santa Monica. Let us assist you in orchestrating a celebration on your wedding day that is both inspiring and timeless for you and your family and friends.

The features and services of our Santa Monica wedding venues include:

- Composed wedding venues, including the Delfina Ballroom offering 4,700 square feet of space and expansive views of the Pacific Ocean and Santa Monica Mountains
- On-site catering services
- 310 redesigned guestrooms and suites with ocean and mountain views
- Professional banquet staff
- Complete audio-visual and production services

*Le* **MERIDIEN**  
DELFINA SANTA MONICA

Your dedicated Le Méridien Delfina Catering Manager will oversee all aspects of your wedding by acting as a liaison between your wedding coordinator and the hotel's operations staff.

Please contact the Catering Department at (310) 309-8020 for your event consultation.



# WEDDING PACKAGE

*Le* **MERIDIEN**  
DELFINA SANTA MONICA

LE MERIDIEN  
DELFINA SANTA MONICA

T +1 310 399 9344  
[lemeriendelfina.com](http://lemeriendelfina.com)

## PACKAGES INCLUDE:

Event Setup, Parquet Dance Floor + House Linens

Wine Service During Dinner, Custom Wedding Cake + Sparkling Toast

Complimentary Ocean View Room on the Wedding Night

## DELFINA PACKAGE

\$130.00 ++ per person

Host Premiere Bar  
three hours

Tray Passed Hors D'Oeuvres  
selection of three

Plated Dinner  
First Course + Entrée

## PREMIERE PACKAGE

\$156.00 ++ per person

Host Premiere Bar  
five hours

Tray Passed Hors D'Oeuvres  
selection of five

Plated Dinner  
Appetizer, First Course + Entrée

## ADDITIONAL INFORMATION

A dedicated professional wedding coordinator is required on the day of the event.

Ceremony Fee: \$1,500 ++ (includes chairs, setup + sound system); indoor + outdoor options available

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

Additional Hour for Premiere Bar \$13 ++ per hour

Discounted Valet Parking: \$10 + per vehicle

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.

Candles which are not provided by the hotel require a fire permit from the City of Santa Monica Fire Dept. (310-458-8915).

Children's (12 and under) and Vendor meals (Chef's Selection) \$46 ++ per person

Minimum Number of Guests:

Saturday evenings: 150 guests

Other evenings + day times: 80 guests

All prices are per person and exclusive of a 24% service charge and applicable sales tax. All prices subject to change.



# WEDDING MENU

*Le* **MERIDIEN**  
DELFINA SANTA MONICA

LE MERIDIEN  
DELFINA SANTA MONICA

T +1 310 399 9344  
[leMeridiendelfina.com](http://leMeridiendelfina.com)

# HORS D'OEUVRES

## DELFINA PACKAGE

### CHOICE OF THREE

Demitasse of Yellow Tomato Gazpacho Andalouse, Basil Oil

Demitasse of Vichyssoise, Chive Flower Oil

Classic Quiche Lorraine, Niman Ranch Bacon, Gruyere Cheese

Grilled Flat Bread San Marzano Tomato Sauce:  
Choose 1 Of The Following: Buffalo Mozzarella, Grilled Vegetables, Pepperoni, Spicy Pepperoni, Italian Sausage, Chorizo, Basil

Classic Beef Wellington

Classic Chicken Cordon Bleu

Cajun Spiced Bacon Wrapped Scallop

Vegetable Samosa, Yellow Curry Dipping Sauce

Coconut Shrimp, Sweet Thai Chili Sauce

Traditional Chicken Potsticker, Sesame/Ginger Dipping Sauce

Spanakopita

Traditional Vegetable Egg Roll, Sesame/Ginger Dipping Sauce

Vegetable Samosa, Yellow Curry Dipping Sauce

Caprese Skewer, Heirloom Cherry Tomato, Basil, Balsamic Vinegar

Jerked Chicken Meatball With Apricot Mango Chutney

## PREMIERE PACKAGE

### CHOICE OF FIVE (TO INCLUDE ANY FROM DELFINA PACKAGE)

Point Reyes Blue (CA) on Walnut Raisin Baguette, Coastal California Wildflower Honey Drizzle

Ahi Tuna Tartare, Tobiko, Wakame, Cucumber (Gf)

Horseradish Crusted Beef Tenderloin, Purple Haze Goat Cheese Mousse (CA) Pickled Red Onion

Grilled Duck Breast with Pear Compote on Walnut Raisin Baguette

Mini Maine Lobster Roll

Rouge et Noir Brie (CA) + Black Truffle, Sourdough "Grilled Cheese Sandwich"

Jalapeno and Bacon Wrapped Chicken, Smoked Salsa

Tequila House Cured Wild King Salmon, on a Crispy Corn Cake, Jalapeño Crème Fraiche

Cajun Shrimp Guacamole Bites

Lamb Skewers, Zucchini, Tomato Dipping Sauce

Asparagus + Prosciutto Wrapped, Romesco Sauce

# LIBATIONS

Delfina Package: 3 hours  
Each Additional Hour / \$10.00 per person

Premiere Package: 5 hours  
Each Additional Hour / \$13.00 per person

### PREMIERE BRANDS

Grey Goose

Johnny Walker Black

10 Cane

Bombay Sapphire

Patron

Marker's Mark

Kahlua

Bailey's

Midori

Hennessey VS

Courvoisier

Grand Marnier

Imported + Domestic Beers

House Red + White Wine

# PLATED DINNER

Entrée count for each selection must be provided 7 days in advance. Served with baked artisan breads rolls, whipped butter, freshly brewed Illy coffee, decaffeinated Illy coffee, and assorted Tazo teas. Entrée accompaniments will be determined by the Chef based on seasonality and availability of the freshest ingredients.

## DELFINA PACKAGE

### FIRST COURSE (CHOICE OF ONE)

Classic New England Clam Chowder

Roasted Tomato Soup, Basil

Silky Butternut Squash Soup, Toasted Almonds

Heirloom Gazpacho, Micro Basil, Basil Oil (chilled)

Vichyssoise, Chive, Fragrant Chive Oil (chilled)

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

Baby Iceberg Wedge, Niman Ranch Bacon, Vine Ripe Tomatoes, Gorgonzola Blue Cheese Dressing

Traditional Caesar Salad, Romaine, Parmesan, White Anchovy Dressing

Tender Field Greens, Dried Cherries + Apricots, Native Chèvre, Candied Pecans, Honey Tarragon Vinaigrette

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

### ENTRÉES (CHOICE OF TWO)

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

Pan Seared Salmon, Melted Leeks, Beurre Rouge, Mashed Potatoes, Farmer's Market Vegetables

Tarragon + Dijon Rubbed Breast of Chicken, Fingerling Potatoes, Farmer's Market Vegetables

Lemon + Herb Roasted Chicken 7oz Airline, Dark Chicken Jus, Mashed Potatoes, Farmer's Market Vegetables

Marinated Flank Steak, Chianti Sauce, Seasonal Market Vegetables, Mashed Potatoes

Local Sea Bass with Fennel Puree, Herbed Rice, Farmer's Market Vegetables

Roasted Lamb Loin, Herbs, Parsnip Puree, Sautéed Kale & Raisins, Cabernet Sauce, Mashed Potatoes, Farmer's Market Vegetables

### VEGETARIAN ENTRÉES (CHOICE OF ONE)

Blackened Tofu, Corn Maque Chou, Local Vegetables

Portabella Ravioli, Roasted Tomatoes, Pesto, Basil

Spinach + Ricotta Ravioli, Wild Mushrooms, Parmesan

## PREMIERE PACKAGE

### APPETIZERS (CHOICE OF ONE)

Maine Lobster Bisque - Cognac + Vanilla Bean

Wild Mushroom + Black Truffle Soup

Heirloom Beets, Purple Haze Goat Cheese (CA), Mache, Horseradish + Walnut Vinaigrette

Caprese, Heirloom Tomatoes, Fresh Buffalo Mozzarella, Aged Balsamic Vinaigrette

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

Spinach + Ricotta Ravioli, Wild Mushrooms, Parmesan

### FIRST COURSE (CHOICE OF ONE)

Classic New England Clam Chowder

Roasted Tomato Soup, Basil

Silky Butternut Squash Soup, Toasted Almonds

Heirloom Gazpacho, Micro Basil, Basil Oil (chilled)

Vichyssoise, Chive, Fragrant Chive Oil (chilled)

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

Baby Iceberg Wedge, Niman Ranch Bacon, Vine Ripe Tomatoes, Gorgonzola Blue Cheese Dressing

Traditional Caesar Salad, Romaine, Parmesan, White Anchovy Dressing

Tender Field Greens, Dried Cherries + Apricots, Native Chèvre, Candied Pecans, Honey Tarragon Vinaigrette

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

### ENTRÉES (CHOICE OF TWO)

Lemon + Herb Roasted Chicken 7oz Airline, Dark Chicken Jus, Mashed Potatoes, Farmer's Market Vegetables

Grilled 8oz. Center Cut Filet Mignon, Sauce Perigueux, Truffle Mashed Potatoes, Farmer's Market Vegetables

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

Pan Seared Pacific Salmon, Melted Leeks, Merlot Reduction, Mashed Potatoes, Farmer's Market Vegetables

Roasted Halibut, Basil Sauce, Wild Mushroom + Tomato Fricassee, Herbed Rice, Farmer's Market Vegetables

Slow Roasted + Sliced NY Strip Steak, Chianti Reduction, Cipollini Onions, Mashed Potatoes, Farmer's Market Vegetables

### VEGETARIAN ENTRÉES (CHOICE OF ONE)

Blackened Tofu, Corn Maque Chou, Local Vegetables

Portabella Ravioli, Roasted Tomatoes, Pesto, Basil

Spinach + Ricotta Ravioli, Wild Mushrooms, Parmesan

## ENHANCEMENTS

Priced per person. 20 person minimum. Based on 2 hours of service.

### CHEESE DISPLAYS

#### CHEESE BOARD / \$22.00

Double Cream Brie, Smoked Gouda, English Cheddar, Gorgonzola, Dill Havarti, Grapes, Local Berries, Dried Fruit, Mixed Nuts, Assorted Crackers, Grissini

#### VIP CHEESE BOARD / \$28.00

Fontina (IT) Aged Manchego (SP) Kerrygold Cheddar (IR) Brie (FR) Gorgonzola (IT) Smoked Gouda Dill Havarti, Black Mission Fig + Apricot Compote, Local Berries, Dried Fruit, Mixed Nuts, Crackers, Grilled Baguette, Grissini

### GLOBAL FLAVORS

#### ANTIPASTO ITALIANO / \$28.00

Fresh Mozzarella + Tomato Salad with Basil Dressing, Grilled Artichokes, Marinated Mushrooms Salame Toscano, Spicy Pepperoni, Grapes, Citrus Marinated Country Olives, Grilled Baguette, Grissini

#### ITALY (CHOICE OF THREE) / \$28.00

Three Cheese Orecchiette

Spinach & Ricotta Ravioli, Wild Mushrooms, Parmesan

Baked Penne with Chicken Broccoli & Cream Sauce

Mushroom Ravioli, Truffle Cream Sauce, Herb Roasted Vegetables

Butternut Squash Ravioli, Vanilla Cream, Herb Roasted Vegetables

Penne Bolognese or Pomodoro

### DESSERT

#### MINI CUPCAKES / \$13.00

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

#### DESSERT TABLE / \$24.00

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

#### MACAROONS / \$9.00

A Colorful Variety of French + Asian Macaroons

## LATE NIGHT

### MAKE YOUR OWN STREET TACOS / \$26.00

Shredded Beef Short Rib

Ancho Braised Organic Chicken

Corn & Flour Tortillas

Guacamole

Pico De Gallo

Sour Cream

Shredded Lettuce

Cheddar Cheese

Cotija Cheese

House Hot Sauce

### FLATBREADS (CHOICE OF THREE) / \$24.00

Margarita-Fresh Mozzarella, Tomato, Basil

Organic Chicken & Pesto

Pepperoni, Mushroom, Mozzarella

Three Cheese Pizza- Mozzarella, Fontina, Asiago

Vegetarian – Hummus, Eggplant & Grilled Peppers

Fig Prosciutto Flatbread with Fresh Arugula, Asiago

# THE MORNING AFTER

Priced per person. 20 person minimum. Based on 2 hours of service.

## **BREAKFAST/ \$49.00**

Fresh Squeezed Orange, Grapefruit, +  
Cranberry Juices

Farmhouse Cheddar Scrambled Eggs + Fresh  
Herbs

Seasonal Market Fruits +Berries

Smoked Bacon, Chicken Apple Sausage

Roasted Red Potatoes +Onions

Smoked Salmon with Pickled Red Onion,  
Capers, Tomatoes, Crème Fraiche +Bagels

Cheese Blintz, Macerated Strawberries

Morning Pastries, Muffins + Croissants

Fruit Preserves + Sweet Butter

Illy Coffee, Decaffeinated Coffee +Tazo Tea

# ENHANCEMENTS

Additional \$12.00 per person.  
Service for 1.5 hours.

## **ALCOHOLIC BEVERAGES**

Sparkling Wine

Mimosas

Fuzzy Navels

Bloody Marys

Additional \$15.00 per person per station.

\*Prepared to order by our Professional Culinary Attendants.

\*Culinary Attendant \$150 plus applicable sales tax per 50 persons.

## **OMELETTE STATION**

Spinach, Mushroom, Onion, Tomatoes, Peppers,  
Cheddar Cheese, Ham

## **WAFFLE STATION**

Fresh Sliced Berries, Bananas, Maple Syrup,  
Whipped Butter + Whipped Cream



# RECOMMENDED SERVICES

## WEDDING COORDINATORS

|  |              |
|--|--------------|
| Nam Lam, Modern LA Weddings                    | 310-970-4254 |
| Allyson Levine, Bob Gail Productions           | 310-202-5200 |
| Annette Garcia Kerslake, Simply Natural Events | 310-498-7995 |
| Deanna Nash, Deanna Nash Events                | 310.993.1018 |
| Julie Pryor, Pryor Events                      | 310-478-1767 |
| Kristeen LaBrot, Kristeen LaBrot Events        | 818-516-1010 |
| Stephanie Grace, Stephanie Grace Designs, Inc. | 310-458-6010 |

## CUSTOM LINEN, CHAIR RENTALS + DÉCOR

|                    |              |
|--------------------|--------------|
| Luxe Linens        | 310-606-1265 |
| Luna Party Rentals | 310-927-1062 |

## PHOTOGRAPHERS

|                           |              |
|---------------------------|--------------|
| Beverly Hills Photography | 877-590-4555 |
| Blushing Bride            | 424-335-5430 |

## ENTERTAINMENT

|   |              |
|---|--------------|
| In the House Entertainment, Adam Kruger | 818-824-4412 |
| Bob Gail Special Events                 | 310-202-5200 |
| JAS Productions, Justin Stern           | 805-204-4037 |
| DeBois Entertainment                    | 310-860-9370 |
| VOX DJ's, Jack Farmer                   | 310-613-7056 |
| West Coast Music                        | 310-278-6848 |

## FLORISTS

|   |              |
|---|--------------|
| Belles & Whistles Couture Floral Design | 310-596-9477 |
| Luna Gardens                            | 310-281-2565 |
| The Hidden Garden                       | 310-575-6600 |
| Flour LA, Inc.                          | 310-227-1376 |

## AUDIOVISUAL + LIGHTING

|                     |              |
|---------------------|--------------|
| PSAV, Alfredo Duran | 310-309-7126 |
|---------------------|--------------|

\*\* All vendors must provide proof of general liability insurance to the hotel no later than 7 days prior to your event.  
Minimum \$1,000,000 per incident coverage.