

# PROM PACKAGE

LE MERIDIEN DELFINA SANTA MONICA LOOKS FORWARD TO CELEBRATING YOUR PROM.

## PACKAGE INCLUDES:

Event Setup, Parquet Dance Floor + Linens

Four Hour Time Block

Unlimited Soda Bar with Bartender

Plated or Buffet Dinner

First Course + Entrée

Dessert or Custom Cake

\$70.00++ per person



## ADDITIONAL INFORMATION

Uplighting package available from PSAV: \$500 + service charge + applicable tax

Security: \$30 + applicable tax per hour (required for all events half hour prior and one hour after event; one guard per 50 guests)

Discounted Valet Parking: \$10 + applicable tax per vehicle

Chiavari Chairs: \$7 + service charge + applicable tax per person

Choice of Black, Gold, Fruitwood or Mahogany Chair  
with White, Ivory or Black Cushion

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.

Food + Beverage minimums apply.

All prices are per person and exclusive of a 22% service charge + applicable sales tax. All prices subject to change.

# DINNER

All entrees served with baked artisan breads, rolls + whipped butter. For plated dinners, a split-entrée menu is possible if a pre-count of the number of each entrée is provided five days in advance; please note that the highest priced entrée prevails for all. A minimum count of twelve per entrée selected is required along with place cards. Entrée accompaniments will be determined by the Chef based on seasonality and availability of the freshest ingredients.

## PLATED

### SALADS

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

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

### ENTRÉES (CHOICE OF ONE)

Fontina Stuffed Chicken Breast, Crispy rosciutto, Black Garlic Nage, Tomato Confit

Lemon + Herb basted Chicken Breast, Olive Tapanade

Chicken Coq Au Vin, Wild Mushrooms, Pearl Onions

### VEGETARIAN ENTRÉES (CHOICE OF ONE)

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

Portabella Ravioli, Roasted Tomatoes, Pesto, Basil

Spinach + Ricotta Ravioli, Wild Mushrooms, Parmesan

### DESSERT (CHOICE OF ONE)

Chocolate Mousse Cup, Fresh Local Berries

Rich Chocolate Cake, Crème Anglaise, Fresh Local Berries

Apple Tart, Calvados Sauce, Chantilly Cream, Fresh Local Berries

Tiramisu, Fresh Berries, Chantilly Cream

Fruit Tart, Fresh Berries, Chantilly Cream

Custom Cake from Torrance Bakery

## BUFFET

### ITALIAN HARVEST

Chicken Cacciatore

Spaghetti Pomodoro

Olive Oil Roasted Vegetables

Caprese Salad Baby Arugula, Pesto

Local Field Greens, Baby Tomatoes, Local Radish, White Balsamic Vinaigrette

Dessert Table- Tiramisu, Mini Cannoli, Italian Rum Cake

# ENHANCEMENTS

### TRAYPASSED HORS D'OEUVRES (CHOICE OF THREE) / \$12 PER PERSON

Lamb Chop "Lollipop" Pomegranate Glaze

Taleggio + Red Wine Tart

Short Rib of Beef Braised in Aromatic Middle Eastern Spices, Rosemary Polenta Cake

Classic Quiche Lorraine, Niman Ranch Bacon, Gruyere Cheese

Classic Beef Wellington

Classic Chicken Cordon Blue

Mini Deep Dish Style Sausage Pizza

Asparagus + Asiago Cheese wrapped in Flakey Phyllo

Traditional Pork Potsticker, Sesame/Ginger Dipping Sauce

Traditional Cha Siu Bao Pork Bun, Sesame/Ginger Dipping Sauce

Traditional Vegetable Egg Roll, Sesame/Ginger Dipping Sauce

### DESSERT

#### CUPCAKE TOWER / \$13.00 PER PERSON

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

#### DESSERT TABLE / \$24.00 PER PERSON

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A 22% service charge for both staff service fees and hotel administration fees will be added to all food and beverage charges.