

A romantic wedding-themed photograph of a white rose bouquet on a beach at sunset. The bouquet is in the foreground, resting on the sand. The background shows the ocean waves and a soft, golden sunset sky. The text 'SAY I DO IN SANTA MONICA' is overlaid on the top half of the image.

SAY I DO

IN SANTA MONICA

VICEROY
SANTA MONICA



Viceroy Santa Monica has everything to bring the wedding of your dreams to life. Whether you're planning your engagement celebration or ceremony and reception, our wedding team takes care of all the details, so that you're carefree to enjoy every moment of your special occasion. Inside the boutique coastal hotel awaits a variety of indoor-outdoor spaces, an elegant venue perfect for your ceremony and reception, luxury-defining accommodations, and impeccable catering imagined by our chefs.

WEDDING ACCOMMODATIONS

- Full-service hotel and catering services
- Positioned perfectly in Santa Monica, steps away from the beach, world-class shopping and recreational activities
- Preferred guest room rates for your wedding guests
- Dedicated wedding specialist to manage your event and serve as the liaison between your planner and the Viceroy team
- World-class concierge services for your guests
- Private and semi-private dining rooms for intimate dinner gatherings
- Wedding night accommodations and amenities for newlyweds
- Stylish hotel design and luxury accommodations
- Bridal and groom styling suites for wedding day
- Breathtaking pool and luxury private poolside cabana hotel amenities

VENUES

Take your vows in one of our stunning venues. Explore 10,000 square feet of charming, indoor-outdoor space that fuses contemporary chic style with a comfortable coastal vibe.

CAST PATIO

Tucked away on ground level, experience ocean air, votive candles and chic stylish décor

170 guest reception
150 seated
\$3,500 rental fee
\$2,500 ceremony fee

BRISTOL ROOM & PATIO

Formal reception room and adjacent patio enclosed by greenery

100 guest reception
60 seated
\$1,000 rental fee
\$1,000 ceremony fee

CAST PRIVING DINING ROOM & LOUNGE

Intimate venue with classic style

70 guest reception
46 seated
\$750 rental fee
\$750 ceremony fee

CAST RESTAURANT

Mid-twentieth century design with natural light

150 guest reception
110 seated
\$2,500 rental fee
\$2,500 ceremony fee

VICEROY POOL OUTDOOR BUYOUT

Stunning pool space, framed by luxury cabana seating, can be combined with CAST Patio

400 guest reception
240 seated
\$10,000 rental fee
\$2,500 ceremony fee

Rental fee includes: cutlery, white linens, heat lamps, cocktail tables, printed menu cards, votive candles, white chiavari chairs, set-up and tear down. Food and beverage minimum plus additional fees may apply.

PACKAGES

We know that your special day should be all about you, and that's why we've created these exclusive Viceroy Santa Monica wedding packages. Let us spoil you on your special day and make your California wedding truly a day to remember!

THE SO-CAL

\$175 PER PERSON

Three tray passed hors d'oeuvres

Four hour So-Cal Bar

Cava sparkling toast

Starter

Two option plated dinner, plus vegan or vegetarian meal

Tablesides wine service

Customized wedding cake by Sweet Lady Jane or Vanilla Bake Shop inclusive of cake cutting fee

Coffee and tea service with dessert course

One bartender

OPTIONAL ENHANCEMENTS

\$35 Vendor meals

\$67 Child meals with four hour beverage bar (12 and under)

\$98 Young adult meals and four hour beverage bar (ages 13-20)

Exclusive of current sales tax and service charge.





PACKAGES

THE LUXURY

\$195 PER PERSON

- Three tray passed hors d'oeuvres
- Station display
- Four hour Luxury Bar
- Prosecco toast
- Starter
- Two option plated dinner, plus vegan or vegetarian meal
- Tableside wine service
- Customized wedding cake by Sweet Lady Jane or Vanilla Bake Shop inclusive of cake cutting fee
- Coffee and tea service with dessert course
- One bartender

OPTIONAL ENHANCEMENTS

- \$35 Vendor meals
- \$67 Child meals with four hour beverage bar (12 and under)
- \$98 Young adult meals and four hour beverage bar (ages 13-20)

Exclusive of current sales tax and service charge.



PACKAGES

THE VICEROY

\$235 PER PERSON

Five tray passed hors d'oeuvres

Station display

Four hour Viceroy Bar

Veuve Clicquot Yellow Label toast

Starter

Two option plated dinner, plus vegan or vegetarian meal

Tableside wine service

Customized wedding cake by Sweet Lady Jane or Vanilla Bake Shop inclusive of cake cutting fee

Coffee and tea service with dessert course

Two bartenders

OPTIONAL ENHANCEMENTS

\$35 Vendor meals

\$75 Child meals with five hour beverage bar (12 and under)

\$112 Young adult meals and five hour beverage bar (ages 13-20)

Exclusive of current sales tax and service charge.



PACKAGES

BRUNCH BLISS

\$130 PER PERSON

Three tray passed hors d'oeuvres

Four hour So-Cal Bar

Brunch buffet

Tableside mimosa and bellini service with orange and grapefruit juice

Customized wedding cake by Sweet Lady Jane, Vanilla Bake Shop, or our Signature Viceroy sweets table; inclusive of cake cutting fee

Coffee, bottled water and tea service with dessert course

One bartender

OPTIONAL ENHANCEMENTS

\$35 Vendor meals

\$62 Child meals with four hour beverage bar (12 and under)

\$98 Young adult meals and four hour beverage bar (ages 20 and under)

*Brunch package available for parties of 30 or more.
Exclusive of current sales tax and service charge.*

WEDDING MENU

TRAY PASSED HORS D'OEUVRES

VEGETARIAN

Caprese Bruschetta Crostini

Shitake Mushroom, Artichoke Baguette
with Porcini Cream

Spanish Grilled Cheese, Manchego, Membrillo

Burrata, Pesto, Tomato Crostini

Roasted Artichoke, Goat Cheese Crostini

SEAFOOD

Hand Cut Ahi Tuna Tartare, Soy, Avocado, Citrus,
Crispy Wonton

Smoked Salmon Mousse Tart

Chilled Shrimp With Wasabi Cocktail Sauce

Dungeness Crab, Yuzu Mayonnaise Crostini

Yellow Curry Shrimp Skewers

MEAT

Red Curry-Coconut Chicken Satay

Honey Ginger Roasted Chicken Crostini
with Marinated Fennel

Viceroy Sliders, Point Reyes Toma Fondue, Pickles,
Thousand Island Dressing

Grilled Lemongrass Beef Skewers

Lamb Lollipops and Wholegrain Mustard

FLATBREADS

Margherita Flatbread, Fresh Mozzarella,
Heirloom Tomatoes, Basil

Roasted Seasonal Vegetables, Pesto, Drake Farms
Goat Cheese

Apple, Caramelized Onion, Brie Cheese, Walnuts

Zoe's Pepperoni, Buffalo Mozzarella, Arugula, Tomato

STATION DISPLAYS

ARTISAN CHEESE

Domestic & Imported Artisan Cheeses served
with Grilled Crostini, Fruit

CHARCUTERIE

Artisan Charcuterie served with Grilled Crostini

CRUDITÉS

Farmer's Market Vegetables

DINNER

STARTER *(select one)*

HEIRLOOM BABY BEET SALAD

Fennel, Pomegranate, Wild Rocket, Fresh Burrata,
Buttermilk-Brown Butter Vinaigrette

LITTLE GEMS

Parmesan-Reggiano, Lemon, Torn Crouton

BABY GREENS SALAD

Green Chili, Young Ginger, JJ's Lone Daughter Ranch
Citrus and Grapefruit-Black Pepper Vinaigrette

SWEET CORN RAVIOLI

Dungeness Crab, Tomato, Basil, Pancetta

PLATED ENTRÉE *(select two)*

SHELTON'S FARMS CHICKEN BREAST

Caramelized Foraged Mushroom, Crispy Chicken Skin,
and Sherry

CHICKEN MILANESE

Prosciutto, Tomatoes

WILD SALMON

Three Lentils and Pickled Shallot

SANTA BARBARA WHITE FISH

Chickpeas, Baby Carrots and Lemon

NY STRIP STEAK

Paired with Seasonal Vegetables and Herb and
Citrus Potato Confit

WOOD GRILLED BEEF FILET

Roasted Garlic Butter Peewee Potato Confit,
Grilled Asparagus, Grape Tomatoes

VEGETARIAN & VEGAN OPTIONS

FORAGED MUSHROOM RAVIOLI

Baby Spinach, Heirloom Tomatoes, White Wine

SEASONAL VEGETABLE RISOTTO

Fresh Vegetables and Parmesan-Reggiano

GRILLED POLENTA

Roasted Vegetable with Roasted Yellow Pepper Coulis

WEDDING MENU

BRUNCH BUFFET

STARTER

Housemade Pastries

Seasonal Fruit

Yogurt Parfait

LITTLE GEMS SALAD

Parmesan-Reggiano, Lemon, Torn Crouton

HEIRLOOM BABY BEAT SALAD

Fennel, Pomegranate, Wild Rocket Arugula, Fresh Burrata, Buttermilk Brown-Butter Vinaigrette

DESSERT

Selection of mini sweets

Custom wedding cake by Vanilla Bake Shop or Sweet Lady Jane

ENHANCEMENTS

OYSTERS XO

(Pricing is based on number of guests and timeframe)

Experience includes Private Oyster Shucker, Oysters and Assorted Tasty Condiments

S'MORES STATION *\$13 per person*

Graham Crackers

Marshmallows

Milk Chocolate

Dark Chocolate

Cookies and Cream

Peanut Butter Cups

Peppermint Patties

Heath Bar

MAIN

Scrambled Eggs

Bacon & House-Made Sausage

Tuscan Potatoes

BRIOCHE FRENCH TOAST

Dulce de Leche, Bananas

FRIED CHICKEN SANDWICH SLIDERS

Napa-Thai Slaw, Chili-Herbs Remoulade, Toasted Bun

VICEROY SLIDERS

Point Reyes Toma, Thousand Island Dressing, House Pickles

MINI SWEETS TABLE *\$12 per person*

S'mores Bites

Warm Churros, Mexican Hot Chocolate

Key Lime Pie

Oreo Cheesecake

Brown Butter Raspberry Tarts

BEVERAGE STATION *\$14 Per Person*

Regular and Decaf Coffee and Tea

Hot Chocolate

Mini Marshmallows, Mini Chocolate Chips, Mini White Chocolate Chips, Toffee Bites, Whipped Cream, Caramel and Chocolate Sauce, Hazelnut and Vanilla Syrup





WINE

UPGRADED WINE SELECTION

SPARKLING

Tenuta Polvaro, Prosecco, IT
Mionetto, Prosecco, IT
Maschio, Rosé, IT
Perrier-Jouët, Blason Rosé, FR
Veuve Cliquot Rich, Rosé, FR
Mumm, Brut, CA
Veuve Cliquote, Brut, FR
Perrier-Jouët, Grand Brut, FR

WHITE

Delas Saint Esprit, Rosé, FR
Chateau St Michelle, Riesling, WA
Pacific Rim, Riesling, WA
Esperto, Pinot Grigio, IT
Lapostolle, Sauvignon Blanc, CH
Matua Valley, Sauvignon Blanc, NA
Cape Mentelle, Sauvignon Blanc Semillion, AU
Emmolo, Sauvignon Blanc, CA
Twomey, Sauvignon Blanc, CA
Conundrum, White Blend, CA
Hawk Crest, Chardonnay, AG
Mer Soleil Silver, Chardonnay, CA
Altos Del Plata Chardonnay, AG
Flowers, Chardonnay, CA

RED

Conundrum, Red Blend, CA
The Prisoner, Red Blend, CA
Terazzas, Malbec, CA
Meiomi, Pinot Noir, CA
Flowers, Pinot Noir, CA
Joseph Phelps Freestone, Pinot Noir, CA
Twomey, Pinot Noir, CA
Greystone, Merlot, CA
Sterling Vineyards, Merlot, CA
Emmolo, Merlot, CA
Twomey, Merlot, CA
Seven Falls Cellars, Cabernet Sauvignon, CA
Altos Del Plata, Cabernet Sauvignon, AG
Caymus, Cabernet Sauvignon, CA

BAR

SO-CAL BAR

VODKA

Sobieski
New Amsterdam

RUM

Cruzan
Captain Morgan

GIN

New Amsterdam

TEQUILA

Camarena Reposado
Sauza Hornitos

BOURBON

Jim Beam

WHISKEY

Seagram 7

SCOTCH

Johnnie Walker Red

COGNAC

Hennessy VS

SPIRITS

Frangelico
Vermut

WHITE

House Chardonnay
House Sauvignon Blanc

RED

House Merlot
House Cabernet
Sauvignon

SPARKLING

Cava Sparkling Wine

BEER

St. Pauli Girl
(Non-Alcoholic)
Bud Light
Corona
Peroni

LUXURY BAR

VODKA

Absolut
Tito's

RUM

Bacardi Light
Leblon

GIN

Tanqueray
Playmouth

TEQUILA

Casa Amigo
Avion Silver

BOURBON

Jack Daniel
Makers Mark

WHISKEY

Canadian Club
Bushmills

SCOTCH

Chivas Regal 12y
Crown Royal

COGNAC

Courvoisier VSOP
Hennessey VS

SPIRITS

Chambord
Jagermeister
Frangelico
Cointreau
Amaretto Di Saronno

WHITE

Canyon Road -
Chardonnay
Esperto - Pinot Grigio
Casa Lapostolle -
Sauvignon Blanc

RED

Carletto - Blend
Altos Del Plata -
Cabernet

SPARKLING

Mionetto Prosecco, IT

BEER

St. Pauli Girl
(Non-Alcoholic)
Bud Light
Corona
Peroni
Stella Artois

VICEROY BAR

VODKA

Grey Goose
Belvedere

RUM

Mayer's Dark Ronzacapa

GIN

Bombay Sapphire
Hendricks

TEQUILA

Patron Reposado
Don Julio Blanco

BOURBON

Bulleit Rye Portland
Reserve

WHISKEY

Jameson 12Y
Jack Daniels
Kikori

SCOTCH

Johnnie Walker Black
Glenfiddich 12Y

COGNAC

Hennessy VSOP
Remy Martin VSOP

SPIRITS

Gran Marnier
Pisco Porton
Combier - Orange
Tuaca
Brambuie

WHITE

Chateau La Gondonne -
Rose, France
Whiteheaven -
Sauvignon Blanc, New
Zealand
Joseph Drouhin - Pouilly
Vinzelles, France
Joseph Carr -
Chardonnay

RED

Joseph Carr - Blend
Cloudy Bay - Pinot Noir
Summerland - Syrah
Conundrum - Red Blend

SPARKLING

Veuve Cliquot Yellow
Label, FR

BEER

St. Pauli Girl
(Non-Alcoholic)
Bud Light
Alagash White
Corona
Peroni
Stella Artois
Guinness



YOUR FOREVER STARTS HERE

WEDDING SPECIALIST

310 434 2823 or weddingsvsm@viceroyhotelgroup.com

VICEROY
SANTA MONICA