



MARRIOTT
TORRANCE
REDONDO BEACH

2020 Inspiring Event Menus



The Torrance Marriott Redondo Beach is committed to providing our clientele with local, seasonal & sustainable ingredients that support our community & decrease our ecological footprint. We look forward to providing flawless service & an excellent event.

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

Torrance Marriott Redondo Beach
3635 Fashion Way Torrance, CA 90503
310-316-3636

V1.0

CONTINENTAL BREAKFAST

BASICS CONTINENTAL BREAKFAST | \$31

Orange, Apple & Cranberry Juices

Infused Waters

Artisan Sweet Breads & Pastries, with Whipped Honey Butter & Assorted Jams

Seasonal Whole Fruits

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

HEALTHY CONTINENTAL BREAKFAST | \$37

Orange, Apple & Cranberry Juices

Infused Waters

Artisan Sweet Breads & Pastries, with Whipped Honey Butter & Assorted Jams

Fruit & Greek Yogurts with House Made Granola

Steal Cut Oatmeal, Brown Sugar, Agave, Cranberries & Sliced California Almonds

Seasonal Whole Fruits

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

ACCOMPANIMENTS

Seasonal Signature Juice Bar | \$8 per person

Bagel Display with Assorted Shmear | \$48 per dozen

Made to Order Omelet Station (Chef Attendant Fee To Apply) | \$15 per person

Build Your own Parfait Bar (Chef Attendant Fee To Apply) | \$12 per person

Waffle, Pancake or French Toast Station (Chef Attendant Fee To Apply) | \$15

\$200 Attendant Fee per Station (One Required per 50 Guests)

Buffets are set for a maximum of Two Hours of Service

17% F&B Staff Charge & 8% F&B House Charge plus applicable State Tax (Currently 9.50%) will be applied.

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BREAKFAST BUFFET

REDONDO BEACH BREAKFAST | \$40

Seasonal Sliced Melons & Berries

Fruit & Greek Yogurts with House Made Granola

Artisan Sweet Breads & Pastries, with Whipped Honey Butter & Assorted Jams

Steal Cut Oatmeal, Brown Sugar, Agave, Cranberries & Sliced California Almonds

Scrambled Egg Whites & Fire Roasted Salsa

(Select one from each Category)

Pork Sausage, Chicken Apple Sausage, Turkey Maple Sausage

Applewood Smoked Bacon, Maple Pepper Bacon, Canadian Bacon

Cast Iron Potatoes & Vidalia Onions, Breakfast Potatoes with Spinach & Blistered Tomatoes

SOUTH BAY BREAKFAST | \$36

Seasonal Sliced Melons & Berries

Individual Assorted Yogurts

Artisan Sweet Breads & Pastries, with Whipped Honey Butter & Assorted Jams

Scrambled Eggs with Locally Sourced Seasonal Vegetables

(Select two Meats)

Pork Sausage, Chicken Apple Sausage, Applewood Smoked Bacon

Breakfast Potatoes with Spinach & Blistered Tomatoes

All Breakfasts include:

Orange, Apple & Cranberry Juices,

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

ACCOMPANIMENTS

Signature Juice Bar | \$8 per person

Bagel Display with Assorted Shmear | \$48 per dozen

Made to Order Omelet Station (Chef Attendant Fee To Apply) | \$15 per person

Build Your own Parfait Bar (Chef Attendant Fee To Apply) | \$12 per person

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BRUNCH

PACIFIC COAST BRUNCH | \$54

Freshly Scrambled Eggs
Whole Roasted Chicken with Caramelized Onion
Bacon & Chicken Sausage
Pan Seared Citrus Salmon, Fennel, Cherry Tomatoes, Orange Segments
Smoked Salmon with Chopped Egg with Red Onions & Capers
Cream Cheese & Bagels
Yukon Potato Hash with Peppers & Onions
Roasted Beet & Goat Cheese Salad with Pickled Red Onion & Hydro Watercress
Artisan Sweet Breads & Pastries, with Whipped Honey Butter & Assorted Jams
Sliced Seasonal Fruits & Berries
Assorted Individual Fruit Yogurt with House Made Granola
Waffle Bar, Whipped Cream, Sliced Fruits & Berries & Maple Syrup
Orange, Apple & Cranberry Juices
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

\$200 Attendant Fee per Station (One Required per 50 Guests)

Buffets are set for a maximum of Two Hours of Service

Build Your Own Mimosa & Bloody Mary Bar - "The Cure" | \$25

(2 Hours of Service)

The Adventure

Experience the diversity & depth of Torrance Marriott's handcrafted beverage program while exploring your Bloody Mary & Mimosa making skills. Learn of the flavor dynamics when Bloody Mary's & Mimosas are taken to the next level by using fresh local fruit juices, creative infused spirits & mixes, farmers market fruits & vegetables, with locally made hot sauces & garnishes.

The Style

The menu is based on the interaction between valued guests like yourself creating unique beverages while creating memories with your friends, colleagues, or loved ones. All with help with guidance from our trained catering & banquet staff.

Includes

The menu includes the spirits & bubbles of your choice (see pricing & options below), House-made Bloody Mary Mix, Plain Tomato Juice, Fresh Squeezed Lemon & Lime Juices, House Made Mimosa Mixes: Orange Juice, Pineapple Juice, Cranberry Juice, and Farmers Market Locally Grown Fruits & Vegetables. Condiments Include: Worcestershire, Salt, Pepper, Celery Salt, Garlic Salt, A-1 & Various Local Hot Sauces.

Spirits & Bubbles - Choice of Three

Smirnoff Vodka
Jalapeno Infused Vodka
Peppercorn Infused vodka

Seagram's Gin
Beefeater Gin

J. Roget Sparkling Wine
Absolution Beer
Jalapeno Infused Milagro Tequila

\$200 Bartender Fee (One Required per 50 Guests)

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EXECUTIVE PLANNER PACKAGE

EXECUTIVE PLANNER PACKAGE | \$46

EARLY MORNING:

Artisan Sweet Breads & Pastries, with Whipped Honey Butter & Assorted Jams
Fruit & Greek Yogurts with House Made Granola
Seasonal Whole Fruits

Orange, Apple & Cranberry Juices

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

MID-MORNING BREAK

Select One:

Berry Parfaits

Cinnamon Rolls

Assorted Breakfast & Energy Bars

Assorted Whole Fruits

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

Assorted Soft Drinks & Bottled Waters

AFTERNOON BREAK

Select One:

Cupcakes & Mini Chocolate Cakes

Trail Mix Station

Individual Crudités with Dip

Assorted Candy Bars & Bagged Chips

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

Assorted Soft Drinks & Bottled Waters

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BREAKS

WELLNESS BREAK | \$24

Assorted Seasonal Sliced & Whole Fruits
Fresh Vegetable Crudit 
Assorted Snack Bars
Soft Drinks & Bottled Waters
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

SWEET TOOTH BREAK | \$23

Assorted Candy Bars, Skittles, Kit Kat Bars, Snickers, Reese's Pieces Peanut Butter Cups, M&M's
Soft Drinks & Bottled Waters
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

PALOS VERDES TRAIL BREAK | \$22

Assorted Trail Mix Station
Assorted Snack Bars
Individual Fruit Smoothie Shooters
Soft Drinks & Bottled Waters
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

REDONDO BEACH REFRESH BREAK | \$24

Diced Fruit & Berry Cups
Tajin & Pepper Watermelon Wedges
Avocado Toast Bites
Fruit Infused Lemonade Station
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

THE OLIVE BRANCH BREAK | \$25

Assorted Stuffed & Cured Olives
Boutique Olive Oils, Fruit Preserves & Vinegars
Fresh Fruit
Assorted Nuts & Dried Fruits
Crostini, Breads & Croutons
Fruit Infused Lemonade Station
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

Breaks are priced per person for 30 minutes of Service

17% F&B Staff Charge & 8% F&B House Charge plus applicable State Tax (Currently 9.50%) will be applied

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BEVERAGES & ENHANCEMENTS

COFFEE BY THE GALLON | \$80 Per Gallon

Freshly Brewed Seattle's Best Coffee or Decaffeinated Coffee

HOT TEA BY THE GALLON | \$80 Per Gallon

Assorted Tazo Teas

ICED TEA, HOUSE MADE LEMONADE, OR FRUIT PUNCH | \$45 per gallon

A LA CARTE

Soft Drinks \$5
Bottled Water \$5
Bottled Juices \$6
Smart Water \$6
Vitamin Water \$6
Coconut Water \$6
Red Bull \$6
Rock Star \$6
Seasonal Whole Fruit \$4
Individual Fruit Yogurt \$5
Dried Fruit & Granola \$6
Individual Bags of Popcorn or Chips \$5
Sliced Seasonal Fresh Fruit \$10

PER DOZEN

Bakery Cookies \$45 per dozen
Bakery Brownies & Blondies \$55 per dozen
Mini Cupcakes \$55 per dozen
Whoopee Pies \$55 per dozen
Macaroons \$55 per dozen

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TWO COURSE PLATED LUNCH

ENTREES

Quinoa Mediterranean Bowl | \$49

Quinoa, Carrots, Kale, Cannellini Beans, Brussel Sprouts, Onions, Red Peppers, Zucchini, Squash, Topped with Roasted Oregano Balsamic Portobello Mushroom Steak (GF) (V)

Chinese Chicken Salad | \$47

Grilled Chicken, Napa Cabbage, Wonton Crisps, Scallions, Carrots & Bell Pepper with Soy Miso Vinaigrette

Grilled Bistro Tenderloin Steak Salad | \$51

Arugula, Candied Pecans, Caramelized Onions, Shaved Radish & Bleu Cheese with Roasted Tomato Vinaigrette

Asian Vegan Bowl | \$44

Wild Rice, Stir Fry Veggies, Bean Sprouts, Edamame, Mushrooms, Scallions, House-Made GF Citrus Ponzu, Seared Tofu (GF) (V)

Grilled Vegetable Stack | \$44

Layers of Grilled Vegetables including Zucchini, Eggplant, Tomato, Yellow Squash, Onions, Served with Charred Tomato Sauce & Vegan Pesto Sauce (GF) (V)

Moroccan Shrimp Couscous Salad | \$ 46

Bibb Lettuce, Toasted Couscous, Broccolini, Carrot, Asparagus & Artichokes with Blood Orange Vinaigrette

Tempeh & Orange Fennel Salad | \$45

Grilled Tempeh, Fennel, Orange Segments, Kalamata Olives, Grape Tomatoes & Parmesan Cheese with Whole Wheat Pita

DESSERTS

Lemon Poppy Cake

Brown Butter Cake with Passion Fruit Crème

Carrot Cake

Raspberry Tres Leches Cheesecake

Seven Layer Chocolate Cake

Fresh Fruit Tart

Iced Tea

Assorted Rolls & Sweet Butters

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

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THREE COURSE PLATED LUNCH

SALADS (choice of one)

Kale & Romaine Caesar & House Made Croutons with Scratch Dressings

South Bay Salad with Baby Greens, Frisee, Candied Pecans, Blue Cheese & Poached Pears with White Balsamic Vinaigrette

Grilled Peach & Blueberry Salad, Rocket Arugula, Local Goat Cheese, Poppy Seed Croutons & Shaved Radish with Vinicotto Vinaigrette

Organic Mixed Greens with Candied Pecans, Sliced Red Onions, Candied Pecans & Blue Cheese Crumbles with Blue Cheese Vinaigrette

Farmer's Market Salad with Scratch Dressings

ENTREES (choice of one)

Chicken | \$ 47

Salmon | \$ 51

BBQ Braised Short Rib | \$ 52

Blackened Arctic Char | \$55

Tilapia | \$51

Flat Iron | \$55

Flat Iron | \$55

Graffiti Cauliflower Steak (GF) (V) | \$46

Risotto Primavera (GF) (V) | \$48

**Executive Chef Paolo will Pair the Most Appropriate Seasonings & Seasonal Accompaniments
for your Selected Protein**

DESSERT (choice of one)

Traditional Cheesecake

Vanilla Cinnamon Cake

Carrot Cake

7 Layer Chocolate Cake

Fresh Fruit Tart

Iced Tea

Assorted Rolls & Sweet Butters

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

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LUNCH BUFFETS

HAND CRAFTED SANDWICH BUFFET | \$ 55

Market Chopped Salad, Iceberg Lettuce, Smoked Bacon, Tomato, Cucumber, Pickled Red Onions & Sourdough Croutons with Ranch Dressing

Green Bean Salad, Marinated Tomatoes, Olives & Crumbed Feta with Balsamic Vinaigrette
(Select three)

Roasted Turkey, Arugula, Smoked Gouda, Tomato Jam, Sourdough Baguette

Garden Harvest Wrap, Roasted Sweet Potato, Spinach, Calabacita, Charred Peppers, Cilantro Sour Cream, Whole Wheat Wrap (V)

CA Chicken Club, Sliced Tomato, Avocado Mayo, Bacon, Whole Wheat

Tuna Salad, Celery, Green Apples, Red Onion,

Classic Cubano, Ham, Mojo Marinated Pork, Swiss Cheese, Pickles, Mustard on Cuban Roll

Peppercorn Roast Beef, Horseradish Mayo, Sliced Tomato, Watercress, Kaiser Roll

House-made Potato Chips

Brownies, Blondies & Miniature Vanilla Cupcakes

PACIFIC COAST LUNCH BUFFET | \$60

Kale & Quinoa Salad

Farmer's Market Salad with Scratch Dressings

Sea Salt Seared Salmon

Beer Can Roasted Chicken, Citrus Glazed

Slow Roasted Brisket, Brown Sugar & BBQ Glaze

Cornbread Muffins with Whipped Butter

Baked Macaroni

California Vegetable Bake

Miniature Cupcakes

MEDITERRANEAN LUNCH BUFFET | \$63

Chef's Crafted Hummus & Pita

Greek Salad with Cucumber, Tomato, Bell Pepper, Feta & Kalamata Olives with Oregano Dressing

Quinoa Tabbouleh

Roasted Greek Chicken with Zucchini, Corn & Scratch Tzatziki

Aegean Snapper with Roasted Tomatoes & Kalamata Tapenade

Garlic Sun Dried Tomatoes & Roasted Shrimp on Penne Pasta

Baklava & Diples

Buffets Include:

Iced Tea

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

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RECEPTION

HOT HORS D'OEUVRES | \$7 EACH

Crab Cakes
Goat Cheese Fritters
Beef Wellington
Chicken or Beef Empanadas
Beef Sliders
Pear & Brie in Phyllo
Grilled Cheese & Tomato Soup Shooters
Shrimp Kabob
Coconut Shrimp
Salmon Cakes
Short Rib on Crostini

Minimum of (25) pieces per item

COLD HORS D'OEUVRES | \$7 EACH

Chicken Curry Salad
Fig & Goat Cheese Tartlet
Crab Salad
Ahi Poke Cups
Salmon Tartar
Fresh Mozzarella & Tomato Skewers
Heirloom Tomato Bruschetta
Roasted Corn with Shrimp & Cilantro

Minimum of (25) pieces per item

MIDNIGHT SNACKS | \$7 EACH

Donut Holes & Coffee
Churros & Horchata
Beef Sliders & French Fries
Deep Fried Oreos with Nutella & Ice Cream
Loaded Tater Tot Cups, Bacon, Cheddar Cheese & Sour Cream

Minimum of (25) pieces per item

DISPLAY STATIONS (Per Person)

Artisan Meats: Prosciutto, Salami, Coppola with Parmigianino, Reggiano & Aged Cheeses | \$15
Artisan Cheeses, Berries & Local Honey with Baguettes | \$13
Antipasto of Marinated Vegetables, Specialty Olives & Crostini | \$11
Assorted House Made Hummus, Pita Chips & Celery | \$7
Market Fresh Vegetables with Ranch Dip | \$10

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ACTION STATIONS

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(3 Stations Required for Meal Service)

Seared Shrimp | \$22

Served with Polenta & Serrano Butter, Bacon Butter, Basil Butter

Taco Station | \$20

Chipotle Chicken, Chimichurri Marinated Beef, Corn & Flour Tortillas, Cabbage Slaw, Crème Fraiche, Salsa

Pasta Station | \$21

Penne Pasta, Bowtie Pasta, Chicken, Shrimp, Onion, Bell Pepper, Mushroom, Zucchini, Alfredo Sauce, Marinara Sauce

Seared to Order Filet Mignon | \$24

Served with Potato Hash, Bacon, Bleu Cheese, Mushrooms, Caramelized Onions

Ramen Station | \$22

Soy-Based Broth with Chicken, Shrimp, Tofu, Green Onions, Mushrooms, Bok Choy, Spinach, Soft Cooked Egg

“Torrance Tornado” Liquid Nitrogen Ice Cream Cart | \$24

Chef's Specialty Created Liquid Nitrogen Ice Cream (LIVE INTERACTIVE STATION)

Caramel, Nutella, Peanuts, Bananas in French Vanilla Ice Cream

\$200 Attendant Fee per Station (One Required per 50 Guests)

DISPLAY STATIONS

Burgers & Fries | \$21

Angus Beef & Cheddar Cheese with Horseradish Mayonnaise on Brioche Roll

Pulled BBQ Pork with Mango Aioli on a Sweet Roll

Shrimp Mini Po'boy with Old Bay Dressing Garlic, Black Pepper Fries & Parmesan Truffle Chips

Mac & Cheese | \$19

Classic Cheddar with Elbow Pasta

Bacon & Chive with Cheddar Penne

Lobster, Tarragon & White Cheddar with Penne

BBQ & Potatoes | \$21

Pulled BBQ Pork, Slow Cooked Brisket

Classic Beef Sliders with Cheddar Cheese

Pulled Smoked Chicken

Steak Fries, Smoked Salt & Cayenne

Assorted Mini Dessert Station | \$14

Pastry Pops, Mini Cupcakes, Mini Tarts, Mini Cheesecakes, Mini Pastries

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PLATED DINNER

SALADS (choice of one)

South Bay Salad with Baby Greens, Frisee, Candied Pecans, Blue Cheese & Poached Pears with White Balsamic Vinaigrette

Grilled Peach & Blueberry Salad, Rocket Arugula, Local Goat Cheese, Poppy Seed Croutons & Shaved Radish with Vinicotto Vinaigrette

Heirloom Beet Salad, Baby Spinach, Feta, Spiced Pecans & Pickled Red Onions with Balsamic Vinaigrette

Grilled Asian Pears, Baby Spinach, Watercress, Bleu Cheese & Pepitas with Soy & Miso Vinaigrette

Watercress & Arugula, Radicchio, Baby Tomatoes, Pecans, Dried Cranberries & Goat Cheese with Raspberry Balsamic Vinaigrette

ENTREES (choice of one)

Pomegranate Glazed Chicken | \$58

Fennel Pollen Dusted Salmon | \$62

BBQ Braised Short Rib | \$61

Apple Crusted Pork Tenderloin | \$59

Blackened Arctic Char | \$63

Dry Rubbed New York Strip | \$68

Graffiti Cauliflower Steak (GF) (V) | \$54

Risotto Primavera (GF) (V) | \$54

**Executive Chef Paolo will Pair the Most Appropriate Seasonings & Seasonal Accompaniments
for your Selected Protein**

DESSERT (choice of one)

Lemon Poppy Cake

Brown Butter Cake with Passion Fruit Crème

Carrot Cake

Raspberry Tres Leches Cheesecake

Seven Layer Chocolate Cake

Fresh Fruit Tart

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

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DINNER BUFFETS

CALIFORNIA COOK OUT | \$85

Farmer's Market Salad with Scratch Dressings
Grilled Vegetable Salad with Arugula, Romaine, Sun-Dried Tomatoes & Goat Cheese with White Balsamic Vinaigrette
Cast Iron Seared Chicken Breast, California Citrus & Date Reduction
Skirt Steak Chimichurri, Yuzu Drizzle
Grilled Shrimp & Vegetables
Roasted Fingerling Potatoes with Lemon, Rosemary & Sea Salt
Roasted Asparagus with White Truffle & Parmesan
Blistered Sweet Corn, Red Onions & Feta
S'More Cupcakes

A TOUCH OF ITALY | \$82

Tri Color Salad & Grilled Artichoke Hearts with House-made Dijon Balsamic Vinaigrette
Chioggia Beet Salad with Candy Striped Beets, Asparagus, Arugula & Pine Nuts with Fig Balsamic Dressing
Seared Corbina Sea Bass with Roasted Pepper Cream Sauce & Spinach
Charbroiled Chicken Thighs with Lemon, Parsley & Olives
Marinated and Roasted Pork Loin with Black Pepper, Caramelized Onions & Golden Raisins
Grilled Eggplant Stuffed with Ricotta & Spicy Tomato Sauce
Roasted Asparagus with Sea Salt, White Truffle & Grana Padano
Rigatoni with Zucchini in Tomato Cream Sauce
Tiramisu

Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

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DINNER BUFFETS

CREATE YOUR OWN DINNER BUFFET

Two Entrées | \$82

Three Entrées | \$86

STARTER

(choice of three)

Farmer's Market Salad with Scratch Dressings

Grilled Peach & Blueberry Salad, Rocket Arugula, Local Goat Cheese, Poppy Seed Croutons & Shaved Radish with Vinicotto Vinaigrette

Organic Mixed Greens with Candied Pecans, Sliced Red Onions, Candied Pecans & Blue Cheese Crumbles with Blue Cheese Vinaigrette

Kale & Romaine Caesar with House-made Croutons with Scratch Dressings

ENTRÉE

Grilled Bone-In Chicken Thighs with Grilled Artichoke Hearts, Parsley & Olives

Seared Gold River Salmon with Watermelon, Citrus, Feta & Mint

Slow-Braised Beef Brisket, Mustard BBQ Sauce

Marinated and Roasted Pork Loin with Roasted Apples & Bing Cherry Glaze

Flat Iron Steak with Red Wine & Onions

Sesame Crusted Tofu, Broccolini, Bean Sprout & Carrot Medley

DESSERT

(choice of one)

Lemon Raspberry Cake

Chocolate Mousse Cake

Red Velvet Cake

Strawberry Shortcake

Buffet includes Fresh Seasonal Vegetables & Starch
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & Assorted Tazo Teas

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BEVERAGES

WINES BY THE BOTTLE

Sparkling

Moët & Chandon "Imperial" Champagne, Epernay | \$90
LaMarca, Extra Dry, Prosecco, Italy | \$45
Segura Viudas Brut Cava "Aria", Spain | \$32

Whites

Magnolia Grove Pinot Grigio by Chateau St. Jean, California | \$36
Chateau Ste. Michelle Riesling, Washington | \$36
Magnolia Grove Rose by Chateau St. Jean Rose, California | \$36
J.Lohr Estates "Riverstone" Chardonnay, California | \$50
Magnolia Grove Chardonnay by Chateau St. Jean, California | \$36
Brancott Estate Sauvignon Blanc, New Zealand | \$47
Sea Pearl Sauvignon Blanc, New Zealand | \$44

Reds

Line 39 Pinot Noir, California | \$47
Estancia Cabernet Sauvignon, California | \$47
Magnolia Grove Merlot by Chateau St. Jean, California, California | \$36
Magnolia Grove Cabernet Sauvignon by Chateau St. Jean | \$32
Avalon Cabernet Sauvignon, California | \$47
Alamos Malbec, Argentina | \$47

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BEVERAGES (CONT.)

TIER BRANDS

Luxury Brands

Grey Goose, Bacardi Superior, Mt. Gay Eclipse Gold, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, Patron Silver, & Hennessy Privilege VSOP

Top Shelf Brands

Absolut, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Whiskey, 1800 Silver Tequila, & Courvoisier VS Cognac

Premium Brands

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label, Jim Beam White Label, Canadian Club Whiskey, Jose Cuervo Especial Gold and Korbel, & Korbel Brandy

Domestic Beers

Budweiser, Bud Light, Miller Light, Samuel Adams, Firestone

Imported Beers

Corona, Heineken, Stella Artois Lager

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BEVERAGES (CONT.)

TIER BRANDS

Hosted Bar (per drink)

Luxury Cocktails \$12
Top Shelf Cocktails \$10
Premium Cocktails \$8
Premium Wine \$10
Wine \$8
Cordial \$10
Imported Beer \$7
Domestic Beer \$6
Bottled Water \$5
Soft Drink \$5

Cash Bar (per drink)

Luxury Cocktails \$13
Top Shelf Cocktails \$11
Premium Cocktails \$9
Premium Wine \$11
Wine \$9
Cordial \$11
Imported Beer \$8
Domestic Beer \$7
Bottled Water \$5
Soft Drink \$5

Hosted Bar per Hour

Luxury

\$30 per person for First Hour
\$22 per person each Additional Hour

Top Shelf

\$27 per person for First Hour
\$19 per person each Additional Hour

Premium

\$25 per person for First Hour
\$17 per person each Additional Hour

Beer & Wine Bar per Hour

\$16 per person for First Hour
\$12 per person each Additional Hour

Bartender Fee of \$200 will be applied to all bars (1 per 100 guests)

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GENERAL INFORMATION

LABOR CHARGES

A \$200 bartender fee will be applicable on all bars, contracted for your event. A \$200 labor fee will be applicable for additional carvers, station attendants, and food or cocktail servers.

LINEN

White tablecloths and white napkins are standard for all food functions. Should an alternate color of linen tablecloth be desired, the Event Management department will be happy to assist with linen rental.

MENU PLANNING

Please note that the higher menu price will prevail for split menu options. Current prices are indicated on the enclosed menus. We will make every effort to adjust menus to conform to religious or dietary preferences. No food or beverage, alcoholic or otherwise, shall be brought into the hotel by the patron or attendees from outside sources without special permission of the hotel. The Hotel reserves the right to make a charge for such services. It is the policy of the Hotel not to allow the removal of any Food and Beverage from the premises.

MENU TASTINGS

Menu Tastings are arranged during the sales of the program and are offered only for certain types of events. Tastings will only be conducted if outlined in your contract.

MUSIC

Recommendations for Disc Jockeys and entertainment are available through your Catering Department. Music cut-off times are based on location of event.

ROOM ACCOMMODATIONS

Your Event Manager will be happy to assist you with reserving your out of town guest accommodations. Special group rates may apply (based on hotel availability).

SEATING

Seating will be at round tables for 10 people each, unless otherwise requested. Additional fees will apply. Your Event Manager is pleased to assist with seating diagrams for assigned seating. Table numbers may be provided by the Hotel.

SECURITY

The Hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the event.

The Hotel may require security officers for certain events (one officer per 50 people). A \$35.00 per hour (4 hour minimum) fee will be charged to events requiring additional security.

SERVICE CHARGE & STATE SALESTAX

Prices are subject to change without notice. Applicable service charge and tax will be added to all items. Current state sales tax will apply to all items and service charge per California State Board of Equalization Regulation No.1603.

AUDIO VISUAL

We are proud to partner exclusively with PSAV for all Audio Visual and Event Technology needs. Please contact torrancemarriott@psav.com for pricing and assistance. Additional fees may apply should you provide your own Audio Visual Equipment or hire an outside company for your program.



Torrance Marriott Redondo Beach
3635 Fashion Way Torrance, CA 90503
310-316-3636

meetings  imagined

GENERAL INFORMATION

ALCOHOLIC BEVERAGES

Should client wish to provide own wine or champagne a corkage fee of \$25 per bottle opened will be applied (750 ml). If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverages license), the hotel will require that beverages be dispensed only by Hotel Servers and Bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request prior identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

AVAILABILITY

Daytime events may be schedule between 11:00am –4:00pm. Hours may be subject to flexibility. Evening events may be schedule between 6:00pm –12:00am. Hours may be subject to flexibility.

Access to your function room prior to the scheduled event time, for the purpose of decoration, is subject to availability and may incur an additional charge.

Patrons agree to vacate the Ballroom at the contracted closing time. In the event that the Ballroom is occupied past the contracted closing time, the client agrees to pay \$500.00 per hour.

BALLROOM FUNCTION SPACE

The Ballroom Foyer is public function space and may not be reserved as private function space. The Hotel Catering Service Personnel must place all registration and display tables in accordance to fire regulations.

The Grand Ballroom is divisible into eight, four or two separate sections of the Grand Ballroom. Be advised that the Ballroom, when not being used in its entirety, is sectioned by airwalls. The Torrance Marriott Redondo Beach does utilize all sections of the Grand Ballroom simultaneously. Events that do not require the use of the entire Grand Ballroom will have another function(s) scheduled in the remaining section(s) of the ballroom.

DECORATIONS

All decorations incorporating candles must meet with the approval of the Torrance Fire Department. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substance unless approval is given by the Catering Office. The use of confetti, glitter, rice, bubbles, is not permitted & will incur a Cleaning Fee of \$500.

EXHIBITORS

Functions with Exhibitors are subject to specific rules and regulations based on the event location and contractual terms. Exhibitor fees of \$35 per Exhibitor will be applied to the Master account, and parameters to booth sizes and materials provided are subject to the Hotel's discretion. All Exhibitor functions will be held to Fire Safety Regulations.

SPECIAL SERVICES

Should you require Entertainment, Floral Arrangements, Photographers, Balloons, Ice Carvings or a special theme for your party, your catering representative will be happy to assist you.

SHIPPING

To ensure your important packages are handled properly, we suggest that you ship them no more than two (2) days prior to your scheduled function. Please have all packages clearly labeled as follows:

Name of Company
Name of Event Date(s) of Your Event
Attention to Guest Hotel Contact
Address of the Hotel

Should your event require assistance in handling placement of boxes for your event in lieu of a moving company, the Hotel's Event Management Department will assist in securing these arrangements. There will be a \$5.00 charge per box, \$50 per Crate & \$150.00 charge per pallet. Items may only be shipped 3 days before the event, and will be charged a storage fee of \$50 per day each should they arrive earlier or later than your function.



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The 'meetings imagined' logo, with 'meetings' in a lowercase sans-serif font and 'imagined' in a script font, with a small butterfly icon above the 'i' in 'imagined'.