



ON
YX



ONYX

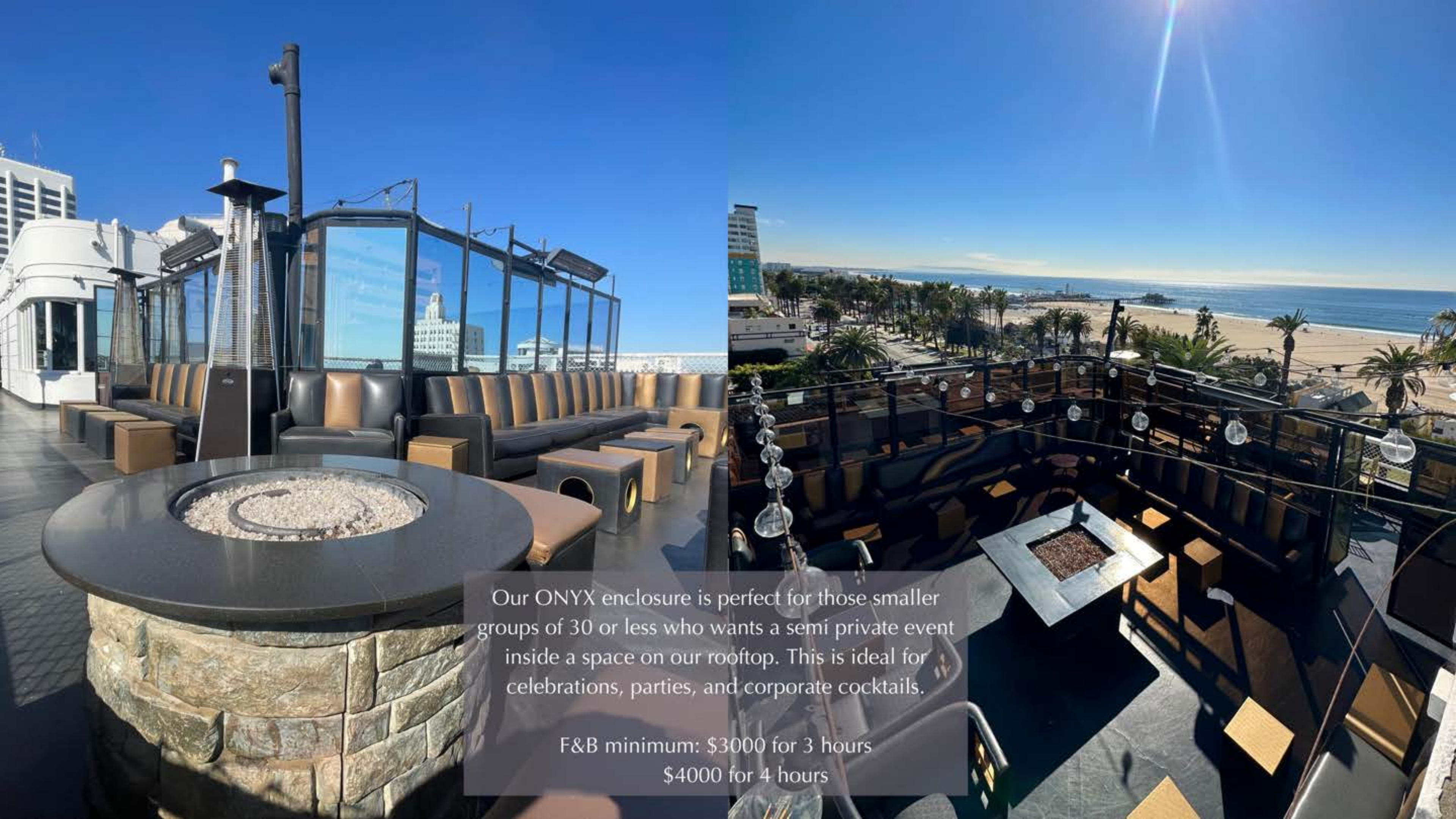


ONYX Private Events

ONYX has multiple venues to offer for private events. A stunning open air bar with indoor and outdoor space, a restaurant that has views of the ocean, and a courtyard with stunning ambience.



Perched atop The Beacon, ONYX is the only open air bar & lounge in Santa Monica. Great for full buyouts and smaller gatherings in our glass enclosure. ONYX is the perfect setting for celebrations, receptions, and corporate functions.



Our ONYX enclosure is perfect for those smaller groups of 30 or less who want a semi-private event inside a space on our rooftop. This is ideal for celebrations, parties, and corporate cocktails.

F&B minimum: \$3000 for 3 hours
\$4000 for 4 hours



Our courtyard space is a wonderful open air modern space perfect for larger gathering from 200-600 people. This space can host bigger birthday parties, pool parties, weddings, corporate cocktail events as well as premieres.

F&B minimum: \$20,000

Space Rental: \$1500+



Our private penthouse space is a wonderful indoor and outdoor option for private events for up to 120 people. This is perfect for corporate cocktail, premieres, wedding parties, celebrations and birthdays.

F&B minimum: \$10,000
Space Rental: \$2,500

Hors D'oeuvres

Poultry, Pork, Beef

Beef Tenderloin Crostini
Chicken Wings (Sweet Garlic or Buffalo)
Kobe Burger Sliders
Brisket Sliders
Crispy Chicken Sliders
Chicken Peanut Satay
Beef Satay
Mini Beef Wellington

Seafood

Mini Maryland Crab Cakes
Macadamia Rock Shrimp
Ahi Tuna Tartare
Shrimp Ceviche
Smoked Salmon Crostini
Spicy Tuna Spice Cake

Vegetarian/ Vegan

·Candied Walnut Grape Goat Cheese Drops
Caprese Skewers
Fried Arancini Rice Rounds
Potato Croquette
Sweet Crostini
Fried Spring Roll & Dipping Sauce
Fig & Mushroom Bruschetta
Potato Croquettes
Veggie Kabob (VG)
Avocado Pear Tartare (VG)

\$10 per item per person, minimum of 3 items



Food Stations

Some prices vary depending on market price, minimum 2 stations

Food Stations

Pizza Station- \$38pp

Pasta Station- \$40pp

Dessert Station- \$35pp

Sushi Station- \$45pp

Taco Station- \$35pp

Salad Station- \$35pp

Cold Seafood Bar (Price varies)

Carving Station (Price varies)



Prix Fixe Dinner Options

*50 person maximum (25+ persons must pre-order)

Prix Fixe #1

Salad

- Mixed greens
- Dried cranberries, roasted pine nuts, gorgonzola, raspberry vinaigrette

Entrees (Choice of one)

- Roasted chicken breast
- Mushroom and spinach stuffed, buttered arborio rice, seasonal vegetables,
- Brown butter cream sauce
- Market fresh fish of the day
- Served with fingerling potatoes and seasonal vegetables
- New York steak
- Gorgonzola potato au gratin, seasonal vegetables

Dessert

- Tiramisu
- Mascarpone cheese, espresso infused ladyfingers, cocoa powder

\$85.00 Per Person ++

Prix Fixe #2

Salad

- Roasted Pear Salad
- Gorgonzola cheese, baby field greens, raspberry vinaigrette

Entrees (Choice of one)

- Rib Eye
- Fingerling potatoes, garlic cauliflower, asparagus
- Roasted chicken breast
- Mushroom and spinach stuffed, buttered arborio rice, seasonal vegetables, herb butter cream sauce
- Salmon
- Pan-roasted with sautéed potatoes, spinach, citrus saffron shallot marmalade

Dessert

- Crème brulee

\$95.00 Per Person ++

Prix Fixe #3

Salad

·Caesar

Petite hearts of romaine, classic caesar dressing, shaved parmesan, freshly baked croutons

Appetizer

·Maryland crab cake

Apple fennel salad, lobster nage

Entrees (Choice of one)

·Prime Filet mignon - 7oz

Served with potato puree and fresh vegetables

·Salmon - 7oz

Pan-roasted with sautéed potatoes, spinach, citrus saffron shallot marmalade

·Dover Sole- 7oz

Served with seasonal micro roasted vegetables in a white wine sauce

·Roasted chicken breast – 7 oz

Mushroom and spinach stuffed, buttered arborio rice

Dessert

·Warm chocolate-chip bread pudding

Brioche, chocolate, sweet vanilla, caramel, crème chantilly

\$105.00 Per Person ++

Prix Fixe #4

Salads (Choice of one)

·Tomato Salad

Heirloom tomatoes, mixed greens, garlic cauliflower puree, pine nuts, golden beets, crumbled feta, lemon vinaigrette

·Roasted Pear Salad

Gorgonzola cheese, baby field greens, orange balsamic vinaigrette

Appetizer

·Seared Scallops

Lemon butter risotto, garlic Dijon beurre blanc

Entrees (Choice of one)

·Maine Lobster Tail

Garlic purple potato puree, sautéed vegetables, clarified butter

·Prime Filet Mignon – 7oz

Served with potato puree and fresh vegetable

·Chilean Sea Bass – 7 oz

Mango-glazed, served with caramelized root vegetables

·Colorado Rack of Lamb - 12 oz

Skin on red mashed potatoes, sautéed wild mushrooms, cognac cream sauce

·Kurobuta Pork Chop

Served with a sour cherry sauce and skin on red mashed potatoes

Dessert

·White Chocolate Cheesecake

\$130.00 Per Person ++

Bar Packages

Bar can also be based on consumption

Beer & Wine Bar

Cabernet Sauvignon

Pinot Noir

Chardonnay

Hall Napa Sauvignon Blanc

Selection of Beers

\$75 pp

Standard Bar

Green Mark Vodka

Barton's Rum

Barton's Whiskey

Lunazul Tequila

Dewers Scotch

Red, White, & Sparkling Wines

Selection of Beers

\$90pp

Premium Bar

Stoli Vodka

Aviation Gin

Cazadores Tequila

Don Q Limon Rum

Jack Daniel's Whiskey

Monkey Shoulder Scotch

Red, White, & Sparkling Wines

Selection of Beers

\$105pp

Top Shelf Bar

Grey Goose Vodka

Nolet's Gin

Don Julio Blanco Tequila

Bacardi Rum

Basil Hayden Whiskey

Johnny Walker Black Scotch

Red, White & Sparkling Wines

Selection of Beers

\$130pp





COCO'S COCKTAIL CLUB

NEW CONCEPT
JULY 2023



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DESIGN
COCO'S PALETTE

The design palette draws its inspiration from the location of Santa Monica, the aesthetics of Art Deco, and the distinctive style of the Coconut Club.

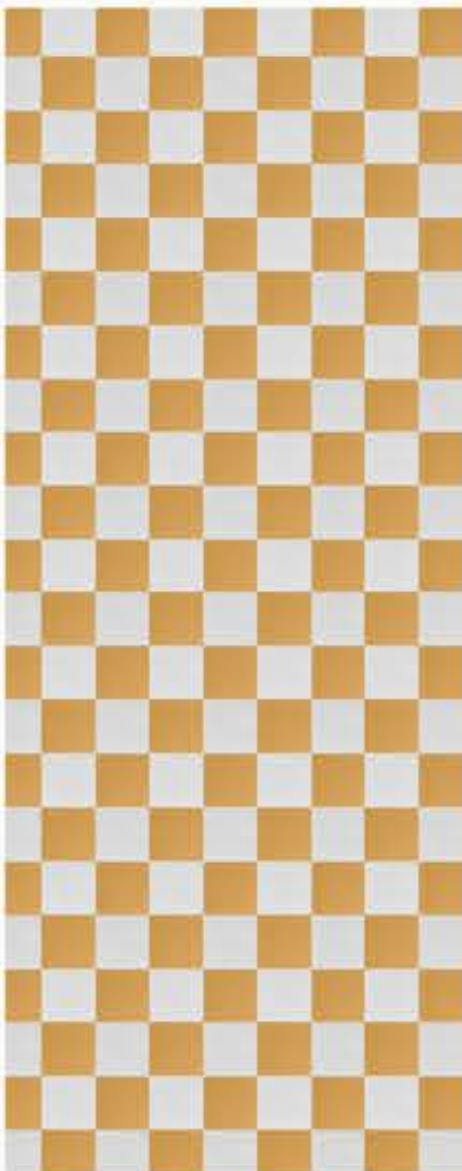
PALETTE

MATERIALS

Art Deco is an architectural and interior design style from the 1920s and 1930s that conveys luxury, glamour, and exuberance. It often involves geometric shapes, streamlined forms, and lavish materials.



FLOOR TILES



FLOOR TILES



BRASS



PLASTER CEILING



WALLPAPER



VEGETATION

PALETTE

COLORS

Coconut White (#FFF8F0): A warm, off-white color reminiscent of the interior of a coconut. This could be used for the overall walls or the primary color of the bar.

Rum Beige (#FEEDD8): The color of dark rum, this could be used for wood accents, furniture, or the bar counter.

Flamingo Pink (#E8BDA5): As a nod to tropical wildlife, use this color sparingly in decorative elements or cocktail presentation.

Sunset Orange (#FAC354): To capture the essence of a tropical sunset, this could be used for highlights, lightings or accent pieces.

Palm Green (#FFF8F0): The lush green color of palm trees could be used for plant decor, bar mats, or accents around the establishment.

Tropical Teal (#2A606F): This vibrant, deep turquoise can add a pop of color, reminiscent of tropical oceans. It could be used for accent walls, seating, or bar decor.

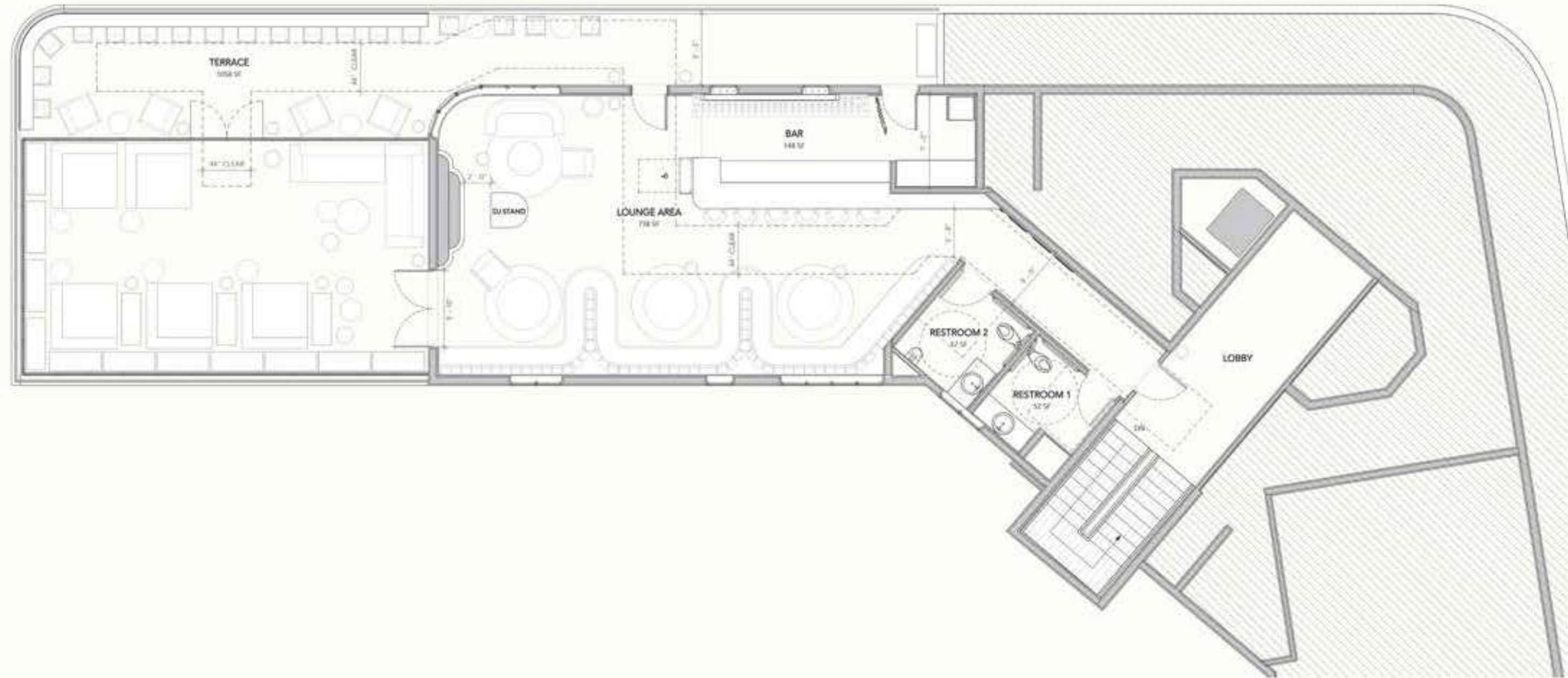




DESIGN COCO'S LAYOUT

The design palette draws its inspiration from the location of Santa Monica, the aesthetics of Art Deco, and the distinctive style of the Coconut Club.

LAYOUT
LEVEL 7



Indoor Seats: 38 Seats
Outdoor Seats: 42 Seats
Total Seat Count: 80 Seats



VISUALS

EMERALD EDITION

Emerald is a vivid, rich shade of green that connotes elegance and luxury, often associated with nature, specifically lush forests and greenery. It's a balanced color that can represent both the excitement of growth and the comfort of tranquility. Its vibrancy is energizing yet its roots in nature also provide a sense of soothing and rejuvenation. Emerald can also symbolize renewal, harmony, and life due to its association with spring and the natural world.

VISUALS
EMERALD





VISUALS

SAPPHIRE EDITION

Sapphire is a deep, rich blue color that often symbolizes depth and stability, conveying wisdom, confidence, and loyalty. This shade of blue is known for its intensity and vibrancy, often associated with the vast expanse of a clear blue sky or the profound depths of the ocean. It's a color that communicates a sense of sophistication, serenity, and intelligence. Like the gem, a sapphire hue has an association with royalty and is often connected with qualities like wisdom, integrity, and strength.

VISUALS
SAPPHIRE





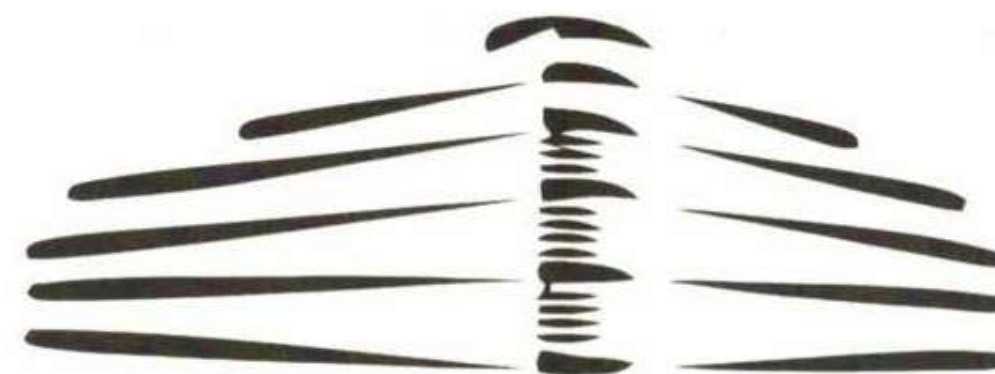
VISUALS FLAMINGO EDITION

Flamingo is a vivid, warm, and playful shade of pink that draws its name from the flamingo bird, famous for its vibrant pink feathers. This hue combines the energy and passion of red with the purity and innocence of white, creating a balanced color that's both exciting and calming.

VISUALS
FLAMINGO



OUTDOOR RESTAURANT
MOOD





THANK YOU

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