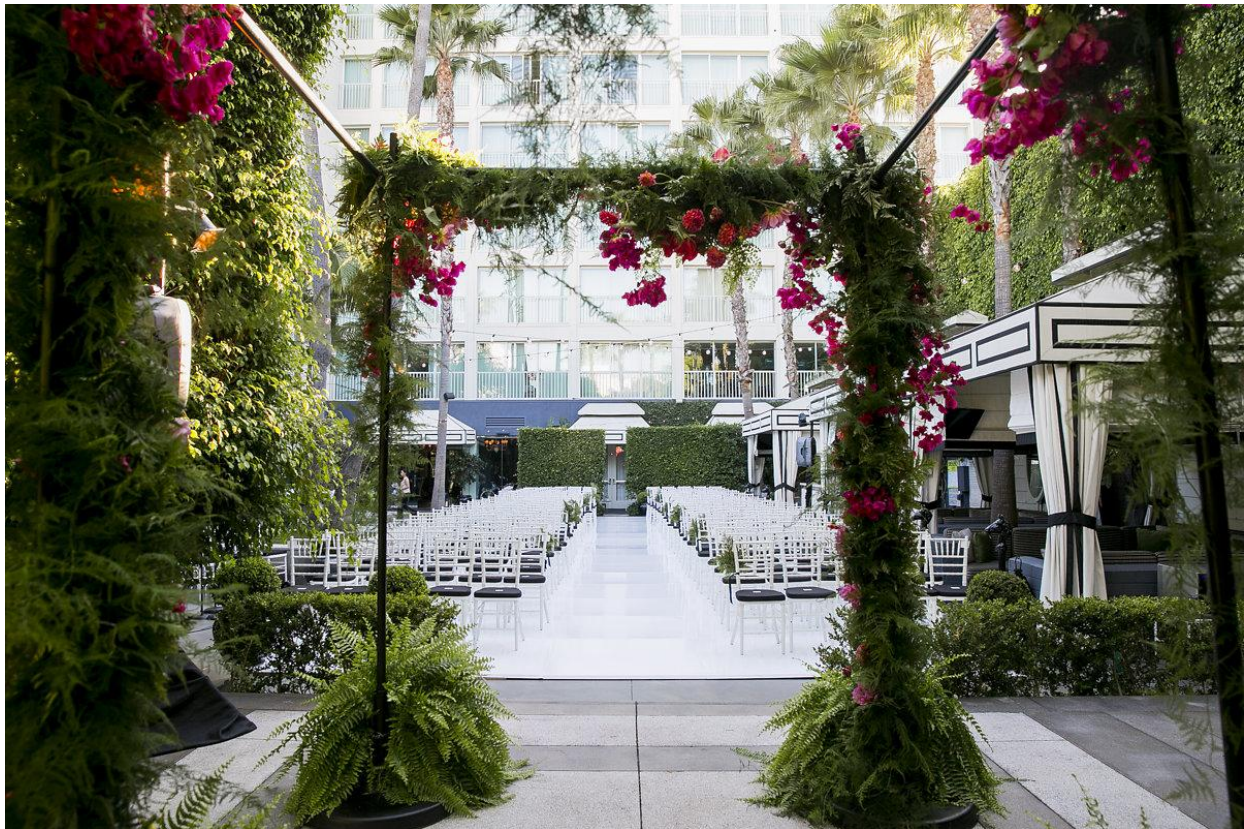




Thank you for considering Viceroy Santa Monica for your wedding celebration! Whether you have your wedding ceremony on the beach or in one of our beautiful venues at Viceroy Santa Monica our team is happy to help you organize and staff your momentous occasion in true Viceroy fashion.



Your dedicated Viceroy Santa Monica Special Events Manager will oversee your special day, by acting as a liaison between your wedding coordinator and the Viceroy team.

Please contact the catering department for your wedding consultation.

Nicole Domanti
Special Events Manager
(310) 434-2823
Nicole.domanti@viceroyhotelsandresorts.com

CEREMONY PACKAGE -\$2,500

Ceremony includes set up, white chiavari chairs and teardown

*taxes apply to ceremony fee

- 100 people or less- Bristol room, Cast patio
- 101-120 people- Cast patio
- 121-240- Pool deck & Chaise lounge

WEDDING PACKAGE OPTIONS

Round tables, white chiavari chairs, white linens, glassware, cutlery, heat lamps, high cocktail rounds for cocktail reception, printed menu cards and votive candles on each table

- Cocktail reception
- Tray-passed butler hors d'oeuvres and stations
- Hosted bar package with unlimited consumption
- Champagne toast
- Red and white wine service poured table side during dinner
- Plated dinner, buffet or family style
- Custom wedding cake from Sweet Lady Jane or Vanilla Bake Shop

ADDITIONAL ITEMS OFFERED BY VICEROY SANTA MONICA

- White dance floor-\$750 per dance floor
- Bar setup-\$150 (per 80 guests)
- Signature cocktail-\$14
- Cake cutting fee-\$4 (outside cake must be approved by hotel)
- Special menu for vendor meals-\$35 per vendor
- Children's meals are available for guests 12 and under
- Hosted valet-\$17 per car
- Discounted friend/family rates on guestroom block
- Food tasting must occur 1-3 months prior to contracted wedding date. Tastings include presentation and tasting for the wedding couple.

APPLICABLE FEES

- Venue rental or buyout rental
- Food and beverage minimum
- Pool coverage

ADDITIONAL ITEMS NEEDED

- Wedding coordinator
- Flowers, a wedding coordinator, photographer, entertainment
- Plate chargers, floral arrangements, chiffon draping, photographer, special dance-floor or entertainment (vendors to provide proof of insurance)
- Special décor requests subject to Hotel approval

COCKTAIL RECEPTION, BAR PACKAGES & WINE LIST

Champagne or Cider Toast -\$13

Hand Passed Hors d'oeuvres -\$28 per dozen

Burrata, pesto, tomato crostini

Roasted artichoke, goat cheese crostini

Yellow curry shrimp skewers

Red curry-coconut chicken satay

Grilled lemongrass beef skewers

Mini dry aged burgers, french onion, gruyere, horseradish cream

Spanish grilled cheese, manchego, membrillo

Stationed Items

Artisan cheese-\$16 per person

domestic & imported artisan cheeses served with grilled crostini, fruit

Charcuterie-\$18 per person

artisan charcuterie served with grilled crostini

Crudités-\$10 per person

farmer's market vegetables

Wine Service

Vista Point Winery, California-\$48 per bottle

Chardonnay

Pinot Grigio

Merlot

Cabernet Sauvignon

Casa Lapostolle, Chile-\$65 per bottle

Chardonnay

Sauvignon Blanc

Merlot

Cabernet Sauvignon

Open Bar Package

Well Bar

1st hour-\$25

2nd hour-\$20

3rd+ hour-\$15

Viceroy Bar

1st & 2nd hour-\$35

3rd+ hour-\$30

Premium Bar

1st hour-\$30

2nd hour-\$25

3rd+ hour-\$20

Beer and Wine

1st hour-\$20

2nd+ hour-\$15

3rd + hour-\$12

All prices are subject to a 23% service charge and 9.50% sales tax.

Taxes are subject to change without notice.

Menu items are subject to seasonality and market availability.

PLATED DINNER -\$92

*Choice of two starters, two entrées, plus a vegetarian alternative and custom wedding cake
Served with freshly brewed coffee, decaffeinated coffee or tea*

BUFFET STYLE OR FAMILY STYLE -\$102

*Choice of two salads, two entrées and two accompaniments
Served with freshly brewed coffee, decaffeinated coffee or tea*

Additional salad - \$7 per person

Additional entrée - \$9 per person

Additional accompaniments - \$6 per person

The buffet will be replenished for the first hour of service and remain open for an additional 30 minutes thereafter

Starter

Baby beet salad-fennel, pomegranate, wild rocket, fresh burrata, sherry vinaigrette

Little gem- parmesan-reggiano, lemon, torn crouton

Local citrus- green chili, young ginger, blue heron farms baby lettuce and grapefruit-black pepper vinaigrette

Entrée

Shelton Farms chicken breast – caramelized foraged mushroom, crispy chicken skin and sherry

Santa Barbara white fish- chickpeas, baby carrots and lemon

Skuna Bay salmon- three lentils and pickled shallot

NY strip steak – paired with seasonal garnishes

My Grandma's bolognese- tagliatelle, sausage, shortrib, hamhock, sirloin and parmesan-reggiano

Vegetarian option based on seasonality

Dessert

Custom Wedding Cake

Accompaniments (buffet and family style only)

Three lentils and pickled shallot

Weiser farms pee wee confit and watercress

Cauliflower puree

Creamy Tuscan kale

Seasonal roasted vegetables

Thai-fried potatoes

Robuchon Potato puree

Wood burned baby cauliflower

Couscous and herb garden salad

Menu must be set 10 business days in advance.
All prices are subject to a service charge of 23% and 9.50% sales tax.
Taxes are subject to change without notice.
Menu items are subject to seasonality and market availability.

MORNING AFTER BRUNCH - \$53 per person

Served with freshly brewed coffee, decaffeinated coffee and tea

THE BASICS

House made pastries

Seasonal fruit

Yogurt parfait with granola

Bacon & house made sausage

Tuscan potatoes

MAINS (select three)

Seasonal egg frittata

Scrambled eggs

Brioche french toast, dulce de leche & bananas

Buttermilk and brown butter pancakes

Butter lettuce, dates, manchego, marcona almonds, bacon vinaigrette

Beets and burrata salad, pistachios, arugula, cress, ice wine vinaigrette

Baby tuscan kale salad, garlic croutons, anchovy vinaigrette (add steak \$5 per person)

Fried chicken sandwich, napa-thai slaw, chili-herbs remoulade, hawaiian bread

Classic burger, lettuce, tomato, onions, pickles

Chilaquiles, tortilla chips, fried eggs, salsa verde/roja, crema, chicken, cilantro, red onion

Cheese + charcuterie board, cherry mustard, olives, marcona almonds, fruit and nut bread

SWEETS

Chef's selection of seasonal miniature sweets