



JAMAICA BAY  
INN

# SAY “I DO” IN STYLE ON MOTHER’S BEACH

2022 WEDDING PACKAGES







## YOUR BIG DAY IN MARINA DEL REY

Celebrate your big day with Jamaica Bay Inn, offering the perfect backdrop to your big day with stunning marina views, an elegant venue, delicious on-site catering, and a professional team to assist with all the details of your special day.

### OUR PREMIUM WEDDING PACKAGE INCLUDES:

- Indoor or Outdoor Reception Space
- Guest book table
- Patio heaters
- Fruit infused water station
- Coffee & Tea Station
- Private menu tasting with Bride and Groom
- Champagne toast
- Gourmet buffet dinner
- Hosted bar package
- Formal table linens (color selection available)
- (8) High top cocktail tables
- (15) Round tables seating up to 10 guests
- (15) Rectangle 6-foot tables
- Traditional banquet chairs for reception
- Wireless Internet

### ADDITIONAL INFORMATION:

- Professional wedding coordinator required
- On-site standing ceremony space
- Beach Ceremony available with city permit





#### PEARL PACKAGE:

\$175 per person

2 tray passed Hors d'oeuvres

1 Salad

2 Entrées

1 Side

1 Dessert

2 Hour Hosted Beer & Wine Bar

#### EMERALD PACKAGE:

\$250 per person

3 tray passed Hors d'oeuvres

1 Salad

2 Entrées

2 Sides

2 Desserts

3 Hour Hosted Deluxe Bar



#### DIAMOND PACKAGE:

\$300 per person

4 tray passed Hors d'oeuvres

1 Salad

2 Entrées

3 Sides

2 Desserts

4 Hour Hosted Bar Premium Package

#### WEDDING PACKAGE ADD-ONS:

Kid's Buffet

Signature Cocktails

Appetizer Display Stations

Late Night Bites

Prices are subject to change. Prices are subject to 9% administrative fee, 15% gratuity, and 9.5% sales tax







# MENU OPTIONS

## SALAD OPTIONS

Caesar, Garlic Parmesan Croutons and Fresh Basil  
Organic Baby Greens, Cucumbers, Heirloom Cherry Tomatoes  
Champagne  
Vinaigrette and House Herb Ranch  
Classic Cobb, Chicken, Egg, Bacon, Blue Cheese, Heirloom Cherry  
Tomato,  
Avocado  
Caprese, Sliced Vine Ripe Tomato and Mozzarella Caprese Salad With  
Balsamic Vinaigrette



## ENTREE OPTIONS

Grilled Flat Iron Steak with Chimichurri  
Grilled Beef Tenderloin with Red Wine Sauce  
Pan Roasted Chicken Breast with Wild Mushroom Sauce  
Chile Relleno, Monterey Jack Cheese, Roasted Tomato Salsa  
Bbq Chicken, Slow Roasted Chicken Served with House Made Bourbon  
Barbecue Sauce  
Grilled Pork Chops, Honey Mustard  
Striped Bass Simmered In Veracruz Sauce with Tomatoes, Onions, Olives, And  
Peppers  
Grilled King Salmon with Green Herb Sauce  
Pan Roasted Mahi Mahi with Tomato Ginger Chutney  
Shrimp Scampi, Garlic White Wine Sauce with Fresh Herbs  
Penne Pasta, Sundried Tomato, Heirloom Cherry Tomato, Fresh Mozzarella And  
Arugula

## STARCH AND VEGETABLE OPTIONS

Creamed Corn With Black Truffle Butter  
Truffle Mashed Potatoes  
Herb Roasted Fingerling Potatoes  
Cous Cous With Sun Dried Cranberry And Toasted Almonds  
Glazed Baby Carrots  
Coconut, Ginger And Scallion Rice  
Sautéed Brussel Sprouts With Applewood Bacon  
French Green Beans With Crispy Shallots  
Mixed Farmers Market Vegetables  
Grilled Asparagus With Fresh Shaved Grana Padano (Add \$2)



## DESSERT OPTIONS

Seasonal Cheesecake  
Chocolate Lava Cake With Espresso Whipped Cream  
Assorted Cupcakes  
Tiramisu  
Carrot Cake  
Seasonal Crisp  
Ginger Crème Brulee \*Gluten Free  
Flourless Chocolate Cake \*Gluten Free

## KID'S MENU

*\$20 per person | Ages 12 and under*

Select One  
Chicken Fingers and Fries  
4oz Cheeseburger and Fries  
Kid's Quesadilla  
Mac & Cheese  
Pasta (Plain or Marinara)



## HORS D'OEUVRES

### COLD

Cucumber Hummus Cups. Spicy Hummus, English Cucumber, Cilantro Pesto, Toasted Pumpkin Seed

Avocado Tostada, cotija cheese, pickled onion

Sun Dried Tomato Bruschetta Crostini, Pesto Sauce and Aged Balsamic

Shrimp Ceviche, wonton

Smoked Salmon Crostini, Dill Cream Cheese, Sliced Tomato and Capers

Deviled Egg, siracha, crispy shallot

Anti-Pasto Skewer, bocconcini, mozzarella, roasted tomato

Crab Ragoon, cream cheese, wonton

### WARM

Surf & Turf Skewer, filet mignon, shrimp, bernaise

Vegetable Pot Stickers with Ponzu Sauce, Sesame and Green Onions

Lamb Kabab, red pepper, yogurt

Mini Crab Cakes, spicy remoulade

Beef Skewer, chimichurri

Spanish Octopus, smoked paprika

Grilled Chicken Skewer, orange & mint mojo

Jalapeno Poppers, cream cheese

### LATE NIGHT BITES – Choose 2 @ \$25 per person or Choose 4 @ \$45 per person

Beef Sliders, cheddar, pickles, onions

Truffle Fries, parmesan cheese

Fried Chicken Sliders, honey mustard, coleslaw, pickles

Chicken Tenders

Grilled Cheese Bites

Chicken Wings, choice of buffalo, spicy sambal, or bourbon bbq

Tater Tots





## DISPLAY STATIONS

### CHEESE AND CHARCUTERIE \$25 per person

Garnished With Honeycomb, Nuts, Crackers, Olives, Grain Mustard, Cornichons

#### Domestic and International Artisan Cheeses (SELECT THREE)

- French Brie
- Maytag Blue Cheese
- Spanish Manchego
- American White Cheddar
- Parmigiano Reggiano
- Humboldt Fog Goat

#### Cured Meats (SELECT THREE)

- Sopressatta
- Prosciutto
- Calabrese
- Coppa cola
- Mortadella
- Genoa



### CHILLED SHELLFISH AND RAW BAR \$50 per person

Served With Cocktail Sauce, Mignonette, Lemon, Horseradish, Crackers

- Oysters
- Shrimp
- Clams & Mussels
- King Crab Legs
- Lobster Tail



# BEVERAGES

Specialty Themed Cocktails Can Be Created For Your Event  
Wine List Available Upon Request  
Corkage Fee of \$25 Per Wine Bottle

## BEER & WINE BAR

A Full-Service Bar Inclusive Of Our House Wine, House Champagne, Domestic And Imported Beer, Hard Seltzer, Flat And Sparkling Water, Assorted Soda Beverages & Fruit Juices

### GRAPES

Chardonnay, Castle Rock  
Pinot Grigio, Castle Rock  
Cabernet Sauvignon, Castle Rock  
Pinot Noir, Castle Rock  
Brut, Castle Rock

### HOPS

Bud Light, Stella Artois, Michelob Ultra, Lagunitas IPA, Corona, Angry Orchard

### HARD SELTZER

White claw, Truly

## DELUXE BAR

A Full-Service Bar Inclusive Of A Selection Of Our Deluxe Cocktails, House Wine And Champagne, Domestic And Imported Beer, Hard Seltzers, Flat And Sparkling Water, Assorted Soda Beverages & Fruit Juices

### DELUXE LIQUOR SELECTION

Tito's Vodka, Tanqueray Gin, Casamigoa Blanco, Casamigos Reposado, Cruzan Single Barrel Rum, Del Maguey Vida Mezcal, Dewars 15yr Scotch, Bulliet Rye, Bulliet Bourbon

### GRAPES

Chardonnay, Castle Rock  
Pinot Grigio, Castle Rock  
Cabernet Sauvignon, Castle Rock  
Pinot Noir, Castle Rock  
Brut, Castle Rock

### HOPS

Bud Light, Stella Artois, Michelob Ultra, Lagunitas IPA, Corona, Angry Orchard

### HARD SELTZER

White claw, Truly

## PREMIUM BAR

A Full-Service Bar Inclusive Of A Selection Of Our Top-Shelf Cocktails, House Wine And Champagne, Domestic And Imported Beer, Flat And Sparkling Water, Assorted Soda Beverages & Fruit Juices

### TOP-SHELF LIQUOR

Grey Goose Vodka, Plymouth Gin, Plantation 3 star rum, Don Julio Blanco, Don Julio Reposado, El Silencio Mezcal, Four Roses Small Batch Bourbon, Templeton Rye, Glenfiddich 12 yr Scotch,

### GRAPES

Chardonnay, Castle Rock  
Pinot Grigio, Castle Rock  
Cabernet Sauvignon, Castle Rock  
Pinot Noir, Castle Rock  
Brut, Castle Rock

### HOPS

Bud Light, Stella Artois, Michelob Ultra, Lagunitas IPA, Corona, Angry Orchard

### HARD SELTZER

White claw, Truly

\*Upgraded Package - not included in the standard package

# POLICIES AND PROCEDURES

## FOOD AND BEVERAGE

Jamaica Bay Inn is the sole purveyor of all food and beverages for on-site events. Dietary substitutions are available upon request.

## DEPOSITS & FINAL PAYMENT

To confirm your event, a non-refundable 25% deposit is due with the signed contract. The final balance is due 1 week before your event date.

## GUARANTEES

Please provide your Catering Sales Manager with the final guest count by noon, 1 week in advance to your event date. If a final number is not given, the estimated attendance of the contract automatically becomes the guarantee. You will then be charged the guaranteed number or the number served – whichever is greater. If requested, the hotel will prepare up to 5% over the guarantee.

## WEDDING COORDINATOR

Jamaica Bay Inn requires that a professional wedding coordinator be hired for your special day. The coordinator is responsible for duties such as:

- Time line for your wedding day, including the ceremony & reception
- Confirming details with all the vendors prior to the event
- Delivering & arranging ceremony programs, favors, place cards & personal items
- Coordinating the ceremony, grand entrance, first dance, toasts, cake cutting and other operations during the event

## MENU TASTING

Menu tastings are by appointments only and may be scheduled after the wedding has been contracted. The tasting may be attended with a maximum of 2 guests and your menu selections must be submitted (10) days prior. The menu tasting includes 2 salad options, 2 entrée options & one vegetarian entrée. Additional menu items may be tasted for an additional charge

## NOISE ORDINANCE

To ensure courtesy is extended to all hotel guests, we ask that all outdoor entertainment be non-amplified. In addition, hotel staff may need to lower the volume of indoor amplified music if it adversely affects other guests or other functions. All entertainment must end at 10:00pm.

## SMOKING

Smoking is not permitted on hotel property. Please see the Front Desk for the designated smoking area.

## DECORATIONS

Jamaica Bay Inn offers round tables. Each setting consists of china, stemware, and silverware. Jamaica Bay Inn will not permit the affixing of anything to the walls, floors, or ceilings of the rooms with nails, staples, tape or any other substance including confetti unless the Catering Department has been given prior approval. An additional fee may apply.

## SECURITY

The hotel may require security for specific events. The Catering Sales Manager will provide current rates and service provided by the hotel's security department.

## PARKING

Event guests are provided a special parking rate for valet services.

## WEATHER

The hotel is not responsible for inclement weather the day of your event. The performance of this agreement by either party is subject to acts of God, war, terrorism, government regulations, disaster, civil disorder and curtailment of transportation facilities or other emergencies, making it illegal or impossible to provide facilities or to hotel an event. It is provided that this agreement may be terminated for any one of the above reasons by written notice from one party to another without incurring any cancellation charge. Should this group cancel for any other reason, please refer to the cancellation policies contained in this contract.

## VENDORS

All vendors hired by the Client shall obtain a general liability insurance policy with combined single limit policy limits of no less than \$1,000,000 effective for the period during which the Event takes place, naming the entities listed below as additional insured. Client shall provide a Certificate of Insurance and Additional Insured Endorsement regarding such policy, no later than two weeks prior to the Event, to the Director of Sales: Attention: Chris Matsumoto, Jamaica Bay Inn, 4175 Admiralty Way, Marina del Rey, CA 90292.  
Jamaica Bay Inn Entities to list as Additionally Insured:

Marina del Rey Investors  
IWF Jamaica Bay II, LP  
Invest West Financial Corporation  
Invest West Alpha  
Cavalier Investments II, LP  
IWFC Partners – Jamaica Bay

IWF Jamaica Bay, LLC  
Pacifica Hotel Management, LLC  
Invest West Financial II, LLC  
Invest West Citrus Tree, Ltd.  
Marquis G2  
IWFC Partners – Jamaica Bay II

IWF Jamaica Bay, LP  
Pacifica Hotel Company  
Invest West Redondo  
KIMA Investments  
Marquis Family Partners, LLC