

SANTA MONICA  
PROPER  
HOTEL

Santa Monica Proper  
Wedding Packages and Menus  
2023

[Best Wedding Venues in Los Angeles](#)

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Food, Beverage, and Room Rental are subject to 16.5% service charge, 8.5% administrative fee, 3% Wellness Surcharge, and tax  
(VGN) VEGAN | (GF) GLUTEN FREE | (V) VEGETARIAN | (R) RAW | (DF) DAIRY FREE  
Please notify your Proper event services manager of any allergy or dietary restrictions

## **A PROPER WEDDING**

### **INCLUDES**

60 minutes passed bites  
Customized bar experience  
Plated dinner  
Sparkling toast  
Service of wedding cake, coffee, tea

## **DESIGN PACKAGE**

\$235 per guest

- 4 tray passed hors d'oeuvre
- 5 hour Proper bar
- Sparkling toast
- 3 course plated dinner
- Service of client's wedding cake with coffee and tea

## **LIFESTYLE PACKAGE**

\$250 per guest

- 4 tray passed hors d'oeuvre
- 1 reception display
- 5 hour Proper bar
- Sparkling toast
- 3 course plated dinner
- Proper wedding cake, coffee, tea

## **LUXURY PACKAGE**

\$280 per guest

- 4 tray passed hors d'oeuvre
- 2 reception displays
- 5 hour Proper Elite bar with 2 signature cocktails
- Sparkling toast
- Plated dinner – choice of 3 course service or Family Style
- Table side house wine service with dinner
- Proper wedding cake, coffee, tea

*Revisions and substitutions to packages are not offered at the published package price.*

*Your Proper sales representative would be happy to customize your wedding package on request.*

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## **PROPER WEDDING SITES**

### **OLEA GARDEN TERRACE**

Nestled within the modern wing of the 2<sup>nd</sup> floor of the Hotel, Olea Garden Terrace provides the ultimate experience in Santa Monica al fresco celebrations. Lavish topiary accented by olive and kumquat trees surrounds Kelly Wearstler's furnishings, creating an unforgettable venue for joyous gatherings under the California sunshine and starlight.

### **OLEA CEREMONY**

70 -150 guests

Offered only in conjunction with receptions hosted in the Canela Ballroom  
\$8,800.00 venue fee

### **OLEA COCKTAIL HOUR**

70 - 130 guests

Offered only in conjunction with receptions in the Canela Ballroom  
\$5,500.00 venue fee for existing lounge setup  
\$8,800.00 venue fee if furniture removal and custom setup are required

### **NOTES**

The Olea wedding experience is comprehensive: the venue fee includes Kelly Wearstler's selected furnishings specifically designed to elevate your vision in this space. Tables, chairs, linen, bars, sun umbrellas, and heat lamps are all included. Outside rental furnishings are not allowed on Olea Terrace without prior Hotel approval. Music is welcome at a cocktail party level – not dance party. Events must conclude by 8:00 PM.

### **CANELA BALLROOM**

Our signature event space at Proper, Canela (Spanish for 'cinnamon') is Kelly Wearstler's interpretation of the ballroom experience influenced by Santa Monica residential design. Organic hemp wall and floor treatments, iron and wood accents, and furnishings with a consistent palette of sand and stone all combine with purposefully built technology to create an event space like no other on LA's west side.

### **CANELA WEDDING**

70 - 150 guests

\$20,000.00 food and beverage minimum + \$5,000.00 venue fee

### **CANELA A CEREMONY**

70 - 110 guests

Offered only in conjunction with receptions in the Canela Ballroom  
Additional \$3,000.00 venue fee (\$8,000.00 venue fee total)

### **NOTES**

Venue fee includes use of Kelly Wearstler selected furnishings to include tables, chairs, linen, bars, and dance floor. Outside rental furnishings and design installations are welcome in Canela Ballroom. Music may be enjoyed at a dance party level. Events must conclude by 12:00 midnight.

*Ask about our creative solutions for larger events – maximum attendance 170.*

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# PROPER WEDDING MENUS

## Hors d'Oeuvre

With your package select from the following

### COLD

#### Vegetarian

- Petit Crudit , Market Vegetables, Espelette, Beet Hummus (GF, VGN)
- Watermelon & Feta Skewer (GF, VGN)
- Eggplant Caponata, Focaccia Crouton (V)
- Fig & Blue Cheese Tart, Balsamic Reduction (V)
- Beet Tartare, Dill Vinaigrette, Endive (GF, VGN)
- Truffle Honey, Whipped House Made Ricotta, French Baguette Crostini (V)
- Roasted Honey Grapes and Brie, Fleur de Sel, Crostini (V)
- Tomato Bruschetta, Burrata, Salsa Verde
- Young Coconut Ceviche, Aji Amarillo, Corn Tostada (GF, VGN)

#### Seafood

- Tuna Tartare Taco, Soy Gelee, Pickled Ginger, Taro Root (GF)
- Shrimp Cocktail, Harissa Cocktail Sauce (DF)
- Salmon Tiradito, House Ponzu, Crispy Quinoa, Rocoto Chili (DF, R)
- Seared Ahi Tuna, Mango, Crispy Rice, Micro Cilantro (DF, R)
- Yellowtail Crudo, Calabrian Chili Oil, Ginger, Finger Lime, Crispy Shallots
- Mini Lobster Roll, Tarragon, Smoked Trout Roe (DF)
- Smoked Salmon, Whipped Creme Fraiche, Herbed Waffle

#### Meats

- Prosciutto Wrapped Date with Pomegranate Glaze (GF)
- Grilled Filet Mignon, Charred Asparagus, Horseradish Cream
- Padrino Italian with Cold Cuts, Parmesan, Arugula

## HOT

### Vegetarian

- Squash Flatbread, Butternut Squash Puree, Sage Pesto, Almond Ricotta (GF, VGN)
- Wild Mushroom Flatbread, Almond Cream, Chive (GF, VGN)
- Spinach Feta Flatbread, Cheese Sauce, Sun-Dried Tomato (V)
- Spring Roll, Sweet Chili Sauce (V)
- Hearts of Palm 'Crab' Cake, Old Bay Aioli (VGN)
- Fried Truffle Arancini, Gruyere (V)
- Grilled Vegetable Crostini, Grated Manchego, Tomato Preserve (V)
- Truffle Grilled Cheese (V)
- Calabrian Cauliflower Floret, Dill Aioli (VGN)

### Seafood

- Shrimp Tempura, Togarashi Aioli (DF)
- Coconut Shrimp, Orange Chili Dipping Sauce (GF, DF)
- Crab Cake, Sweet Onion, Chipotle Aioli (DF)

### Meats

- Chipotle Chicken Skewer, Lime Creme Fraiche (GF)
- Garlic Ginger Skirt Steak, Asparagus, Ponzu Sauce (DF)
- Mini Beef Wellington, Bearnaise Sauce
- Fried Chicken, Waffle, Whiskey Maple Syrup
- Fried Chicken Slider, Hawaiian Roll, Honey Mustard, Slaw
- Pulled Pork Slider, Sweet Roll, Crispy Maui Onion
- Bacon Polenta Cake, Spiced Tomato Jam, Fried Sage
- Italian Sausage Agrodolce (GF)
- Beef Slider, Caramelized Onion, Blue Cheese, Chipotle Aioli, Arugula
- Chicken Katsu, Potato Bread, Curry Aioli, Pickled Carrot, Yuzu Cabbage

## Reception Displays

With your package select from the following

### Calabra Meze Platter

Avocado, Hummus, Baba Ghanoush, Labneh  
Market Crudite, Feta Cheese, Olives  
Grilled Laffa Bread

### Sushi

Shrimp Tempura Roll, House Made Eel Sauce, Smoked Trout Roe, Avocado  
Spicy Tuna Roll, Dynamite Sauce  
Yellow Tail Roll, Sesame Seeds, Sesame Oil  
Ora King Salmon Roll, Uzu, Cilantro, Jalapeno  
Garden Roll, Soy Wrap, Asparagus, Avocado, Cucumber, Carrot, Daikon Sprouts, Furikake

### Guacamole, Chips & Salsa

Kernel of Truth Chips, Fire Roasted Salsa, House Guacamole

### Cheese and Charcuterie

Chef's Selection Charcuterie and Cheese, Dips, Spreads, Pickles, Grilled Laffa Bread

### Flatbreads

Wild Mushroom, Black Truffle, Parmesan, Chives  
Soppressata, San Marzano Tomatoes, Mozzarella Cheese  
Grilled Peaches, Arugula, Prosciutto, Blue Cheese

### Calabra Sides

Mediterranean Buffalo Cauliflower, Crispy Shallot, Capers, Mint, Chermoula  
Calabra Fries, Za'atar Spice, Arugula-Jalapeno Vegan Aioli  
Market Vegetables

## **BAR & BEVERAGE**

*Requiring a Dedicated Bartender at \$250, (1) Bartender per 50 Guests*

### **PROPER BAR PACKAGE** *labels subject to change*

- Tito's Vodka, Fords Gin, Pueblo Viejo Blanco Tequila, Johnnie Walker Black Label, Jameson Irish Whiskey, Four Roses Bourbon, Plantation 3 Star Rum
- Imported and Domestic Beer
- Hotel's Selection of Wine
- Select Cordials
- Soft Drinks, Still and Sparkling Mineral Waters

### **PROPER ELITE BAR PACKAGE** *labels subject to change*

- Grey Goose Vodka, Hendrick's Gin, Casamigos Blanco Tequila, Domingo Mezcal, Glenmorangie 10yr Scotch Whiskey, Remy Martin VSOP, Maker's Mark Bourbon, The Real McCoy Rum
- Imported and Domestic Beer
- Hotel's Selection of Wine
- Select Cordials
- Soft Drinks, Still and Sparkling Mineral Waters

## DINNER

### With your package select from the following

*Package pricing includes a three course plated or Family Style meal served with Counter Culture Coffee, Specialty Teas, and Chef's selection of bread*

### STARTER

- Roasted Grape, Butternut Squash, Market Greens, Toasted Almonds, Parmesan Vinaigrette (V) (GF)
- Brown Butter Brussels Sprout Salad, Seasonal Citrus, Manchego, Toasted Hazelnut, Crispy Quinoa (V)
- Market Salad, Shaved Seasonal Vegetables, Pecorino Romano, Toasted Marcona Almond, Truffle Vinaigrette (V)
- Honey Ricotta, Pickled Strawberry, Blackberry, Mint, Basil, Pistachio, Sherry Emulsion (V) (GF)
- Grilled Ratatouille Grain Salad, Smoked Tahini Dressing (V)
- Tuscan Kale, Charred Citrus, Fennel Radish, Ricotta Salata, Garlic Croutons, Red Wine Vinaigrette (V)
- Grilled Spring Squash, Market Greens, Pomegranate, Kale Pesto (V) (GF)
- Triple Cream, Roasted Beets, Purple Mustard, Pea Sprouts, Pomegranate Pesto (V) (GF)
- Burrata, Spring Peas, Radish, Sea Asparagus, Salsa Verde, Shallot Dressing (GF)
- Tomato Gazpacho, Basil Oil (VG)
- Chicken Soup, Grains, Wilted Greens

### ENTREE

- Grilled Cauliflower Steak, Asparagus, Pine Nut Gremolata (GF, VGN)
- Sicilian Spiced Chicken, Gnocchi, Roasted Golden Beets, Vadouvan Carrot Puree
- Half Grilled Chicken, Lentil, Pickled Mustard Seed, Apple Jam, Baby Turnip (GF, DF)
- Local Halibut, Smoked Potato Puree, Confit Cherry Tomato, Pewee Potato, Olive Vinaigrette (GF)
- Pan Seared Branzino, Jewel Cous Cous, Stewed Heirloom Tomatoes (GF)
- Striped Bass, Asparagus, Spring Onion, Pancetta Salsa Verde (GF, DF)
- Braised Short Rib, Creamy Farro, Spring Vegetables, Pickled Shallot
- Rib Eye, Smoked Tomato, Smashed Pewee Potato, Shishito, Charred Chimichurri (GF)

### DESSERT

- Hazelnut Financier, Poached Pear, Honey, Candied Hazelnut, Brown Butter Ice Cream (GF)
- Fromage Blanc Panna Cotta, Huckleberry, Champagne Gelee, Grapefruit, Candied Oats (GF)
- Strawberry Mascarpone Torte, Coconut, Lavender Bark, White Chocolate Ice Cream
- Flourless Chocolate Cake, Toasted Meringue, Salted Chocolate Toffee, Earl Grey Caramel, Candied Orange (GF)
- Vanilla Bean Cheesecake, Pear, Honey, Candied Hazelnut, Crispy Sage
- Almond Cake, Rhubarb Compote, Lavender Bark, White Chocolate Ice Cream (GF)
- Meyer Lemon Tart, Mascarpone, Strawberry, Sunflower Seed Brittle, Rosemary Ice Cream
- Chocolate Caramel Mousse Torte, Candied Peanut, Feuilletine, Kahlua
- Pavlova, Lychee Gel, Coconut, Kiwi, Elderflower (GF)
- Pink Peppercorn Ice Cream, Strawberry, Pistachio, Phyllo, Coconut Custard

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## **DINNER**

### **Pre- Selected Menu**

Pricing assumes pre-selection of one starter, no more than three entrees, and one dessert

Client to provide guarantee of each entre to be served 3 business days prior to the event and place card or other designation of each item selected

### **Choice On-Site Menu**

+\$40 surcharge will be applied per person when planning a menu with selections to be made on-site

Pricing assumes pre-selection of one starter, no more than three entrees, and one dessert

### **Menu Tasting**

Complimentary menu tastings are offered for the wedding couple exclusively to aid in menu selection for contracted events

Minimum food and beverage spend of \$20,000.00 at event required

Tastings are offered for plated selections only and do not include reception items or hors d'oeuvre

Maximum selection 4 items per course offered at tasting

Maximum attendance at tasting 2 guests

## **PROPER WEDDING CAKES**

In house cakes from the Proper pastry team to be served at Proper weddings

### **Presentation**

Tiered rounds

Frosting (not fondant)

Cake riser and serving utensils

### **Flavors**

Chocolate Mousse Cake with Italian Buttercream Frosting

Carrot Cake with Cream Cheese Frosting

Red Velvet Cake with Cream Cheese Frosting

Rainbow Cake with Buttercream Frosting

Vanilla Cake with Pastry Cream Frosting

Seasonal Berry Cake with Pastry Cream Frosting

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## **YOUR PROPER WEDDING**

### **TERMS + CONDITIONS**

We love tradition at Proper. It is our mission to bring the golden age of hospitality back to Santa Monica with iconic design, impeccable service, and thoughtful details that inspire.

We invite you to share your special day with us with a nod to tradition while making it uniquely, splendidly your own.

These guidelines might be of help.

### **WEDDING COORDINATION**

Your Proper Meeting and Event Services Manager will provide full service for all aspects of the wedding as it pertains to the hotel: proposal, contract, billing, guest room management, menu selection, room setup, audio visual, and supervision of banquet operations the day of the event. Your wedding coordinator has different responsibilities that you will negotiate with the vendor you choose to partner with for your wedding planning; these may include but are not limited to wedding protocol, invitations and RSVPs, guest list, place cards, table assignments, vendor services (florist, entertainment, photography, design, transportation, officiant), managing the ceremony and rehearsal, creating a time line for the reception (photography, first dance, toasts, cake cutting, etc.), oversight of gifts, and overall assistance throughout the day.

Santa Monica Proper Hotel requires wedding clients to engage a professional wedding coordinator for all weddings hosted at the Hotel.

### **VENDORS**

The Hotel reserves the right to approve all vendors prior to allowing access to work at the Hotel. Proof of insurance from vendor(s) listing the Hotel as an Additional Insured is required.

### **WEDDING CEREMONY**

Ceremonies are offered in conjunction with hosted receptions only. A ceremony room rental fee is required, subject to 16.5% service charge, 8.5% administrative fee, 3% wellness surcharge, and tax.

### **CAKE CUTTING**

Wedding packages include complimentary cake cutting. The Design Package assumes client is providing wedding cake or cupcakes from a licensed local vendor. Hotel to provide display stand, serving utensils, slicing, and service.

With the exception of wedding cake or cupcakes from a licensed vendor no outside food or beverage is permitted to be brought into the Hotel for the event.

### **GUEST ROOMS**

Guest room blocks are available at reduced rates, minimum commitment of 10 rooms for a two-night stay over the wedding date required.