



Weddings

Ceremony

Sunset Garden

This lush, outdoor garden venue is an idyllic place for small, intimate wedding ceremonies and relaxed receptions in Los Angeles. The Belamar Hotel's courtyard provides a romantic backdrop for the outdoor wedding of your dreams and seats up to 120 guests.

The \$2,000 ceremony fee includes the following items:

- ♥ Patio umbrellas and heaters
- ♥ Sound system and microphone
- ♥ Guestbook, cocktail, and gift tables
- ♥ White garden chairs
- ♥ Complimentary guest valet parking
- ♥ Refreshment station to Include:
 - Lemonade and fresh fruit infused water station
- ♥ Two dressing suites for the day of wedding
- ♥ One hour rehearsal scheduled by our Catering Specialist



Reception

Sunset Ballroom

Enjoy cocktail hour in this beautiful al fresco setting, then retreat to the Sunset Ballroom for dinner and dancing. Dance the night away in our graceful ballroom, offering more than 2,000 square feet of open space and elaborate cathedral-style ceilings for up to 120 guests.

Each reception includes the following items:

- ♥ Menu Tasting
- ♥ Round tables and banquet chairs
- ♥ Floor-length linens and napkins in your of choice of white, ivory or black
- ♥ Guestbook table
- ♥ Display easel for engagement portrait
- ♥ Mirror centers with 2 Votive candles per table
- ♥ Parquet Dance Floor
- ♥ Complimentary Cake
- ♥ Complimentary Coffee Service with Cake
- ♥ Complimentary Guest Valet Parking



Wedding Party

Overnight Accommodations

The Belamar Hotel offers 120 Manhattan Beach guest rooms, including 7 glamorous suites with modern décor and an array of A-list amenities which are popular with bridal parties. A block of guest rooms with a special room rate may be available to your guests at The Belamar Hotel, subject to availability.



Our Gift to You...

When booking a reception with us, we are pleased to provide a complimentary one night stay in a Deluxe King Balcony for the couple on the night of the wedding with their choice of champagne or sparkling cider amenity with strawberries. In addition, the newlywed couple will enjoy a complimentary honeymoon breakfast.

Catering Packages

CHARM WEDDING PACKAGE

One Cheese or Fruit Display

Salad and Entrée

Champagne or Cider Toast

Custom Wedding Cake

LUNCH: \$65 per person

DINNER: \$75 per person

ADMIRE WEDDING PACKAGE

One Cheese or Fruit Display

Two Passed Hors D'oeuvres

One Hour Hosted Beer & Wine Bar

Salad and Entrée

Champagne or Cider Toast

Custom Wedding Cake

LUNCH: \$85 per person

DINNER: \$95 per person

ADORN WEDDING PACKAGE

One Cheese or Fruit Display

Four Passed Hors D'oeuvres

Two Hour Hosted Premium Bar

Salad and Entrée

Champagne or Cider Toast

Custom Wedding Cake

LUNCH: \$105 per person

DINNER: \$115 per person

EVENT HOURS:

Friday - 5:00 pm to 11:00 pm

Saturday - 10:00 am to 3:00 pm or 5:00 pm to 11:00 pm

Sunday - 10:00 am to 3:00 pm or 5:00 pm to 10:00 pm

Tray Passed Hors d'oeuvres

CHILL

Heirloom Tomato, Basil, Fresh Mozzarella on Crostini
Sesame Crusted Tofu on a Sliced Cucumber, Spicy Aioli
Hummus, Roasted Pepper Medley, on Toasted Pita
Goat Cheese and Vegetables Crostini
Grilled Asparagus and Artichoke, Burrata Cheese Crostini, Balsamic Drizzle
Grilled Pickled Shrimp, Cocktail Sauce
Blackened Chicken, Guacamole, Cilantro on a Tortilla Crisp
Smoked Salmon, Cream Fraiche and Caviar on Potato Crisp
Seared Ahi, Avocado, Cucumber Slice, Pickled Ginger
Spicy Ahi Tartar, Cucumber Slice, Avocado, Cilantro
Mini Vietnamese Shrimp Roll, Cashew Sauce

WARM

Spinach and Feta Cheese Puffs
Fig, Strawberry and Brie Puff Pastry
Caramelized Onions, Blue Cheese and Pear on Puff Pastry
Apple and Brie Empanada, Fig Jam
Herbed Goat Cheese Stuffed Mushroom
Grilled Chicken Skewer, Thai Peanut Sauce
Mozzarella Stuffed Meat Ball, Tomato Cream
Mini Burger, Bacon, Gruyere Cheese
Mini Crab Cakes, Spicy Aioli
Salmon Burger, Mint Yogurt
Grilled Salmon Skewer, Sweet and Sour Sauce
Cilantro Rub Grilled Shrimp on Sugar Cane Skewer
Lamb Meat Balls, Mint Pesto
Mini Filet Mignon Wellingtons

Selections

SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, Sliced Mushrooms
Quinoa, Baby Spinach, Walnuts, Tomatoes, Feta Cheese
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, Crispy Parmesan
Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
Caesar, Grilled Romaine Heart, Garlic Herb Crostini, Homemade Dressing

ENTRÉE (SELECT ONE)

Pappardelle Pasta – *Steamed Baby Vegetables, Roasted Tomatoes, Shaved Parmesan*
Pan Seared Gnocchi - *Wild Mushrooms, Broccolini, Roasted Tomatoes, Shaved Parmesan, Truffle Oil*
Sesame Crusted Tofu - *Ginger Roasted Sliced Potatoes, Tear Drop Tomatoes*
Grilled Herb Marinated Chicken – *Baby Vegetables and Potato Medley, Lemon Infused Chicken Jus*
Pan Seared Chicken - *Roasted Vegetables, Risotto Cake, Creamy Shrimp Sauce*
Brie and Asparagus Stuffed Chicken Breast - *Garlic Mashed Potatoes, Roasted Tomato Sauce*
Pan Seared Atlantic Salmon - *Dungeness Crab Risotto Cake, Pinot Noir Reduction*
Ginger Crusted Mahi-Mahi – *Wasabi Flavored Mashed Potatoes, Ponzu Sauce*
Pan Seared Alaskan Halibut -*Red Pepper Risotto Cake, Sautéed Mushrooms, Four-Citrus Sauce*
Add \$4 per person
Grilled New York Steak -*Herb Roasted Potatoes, Pesto Rubbed Grilled Tomato, Demi-Glaze*
Add \$5 per person
Grilled Filet Mignon - *White Truffle Mashed Potatoes, Grilled Asparagus, Baby Carrots, Demi-Glaze*
Add \$5 per person

DUET PLATE

Choice of any two entrée selections above, additional \$4 per person

SPLIT MENU

3rd entrée option – additional \$3 per person

Plated dinners to include artisanal bread and butter, seasonal vegetables, water, and iced tea

KIDS MEALS

12 AND UNDER

Includes Fruit Salad, Cookie and Milk or Soda

SELECT ONE:

Chicken Finger and Fries
Macaroni and Cheese
Cheeseburger and Fries
Pasta (Plain or Marinara)

\$17 per person

VENDOR MEALS

Boxed Meal Includes:

Choice of Turkey, Ham, Tuna, or
Vegetarian Sandwich/Wrap
Chips, Cookie and Bottled Water

\$21 per person

Buffet

EMBRACE

Choice of 3 Salads, 1 Accompaniment, 1 Vegetable, and 2 Entrées
\$85 per person

CHERISH

Choice of 2 Passed Hors d'ourves, 3 Salads, 2 Accompaniments, 2 Vegetables, and 3 Entrées
\$105 per person

SALAD

Mixed Greens, Tear Drop Tomatoes, Carrots, Mushrooms
Quinoa, Baby Spinach, Walnuts, Tomatoes, Red Onions, Feta Cheese
Butter Lettuce, Roasted Vegetables, Goat Cheese
Potato Wedge Salad, Celery, Carrots, Peas, Whole Grain Mustard
Pesto Pasta Salad, Sun Dried Tomatoes, Basil, Parmesan Cheese
Chipotle Pasta Salad, Roasted Corn, Black Beans, Cilantro, Peppers
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans
Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
Caesar, Romaine Heart, Garlic Herb Croutons, Homemade Dressing
Balsamic Roasted Vegetables, Mixed Greens, Goat Cheese

ACCOMPANIMENTS

Jasmine Rice (*Herbs, Wild, Mexican Asian Fried*)
Herb Roasted Potatoes Wedges
Baked Potato and Condiments
Parmesan Roasted Red Skin Potatoes
Mashed Potatoes (*Plain, Garlic, Wasabi or Pesto*)
Baked Mac and Cheese
Baked Au Gratin Potatoes - **add \$2 per person**
Wild Mushrooms Risotto - **add \$2 per person**

VEGETABLES

Steamed Mixed Seasonal Vegetables
Steamed Green Beans and Carrots
Roasted Brussel Sprouts
Sautéed Mushrooms and Grilled Zucchini and Squash

ENTRÉE

Lemon Chicken with Caperberry Sauce
Pan Seared Chicken Breast, Roasted Onions and Tomato Sauce
Ricotta Cheese Tortellini, Wild Mushrooms and Spinach
Pan Seared Potato Gnocchi, Tear Drop Tomatoes and Vegetables
Pan seared Mahi-Mahi, Citrus Reduction
Grilled Salmon, Ponzu Sauce
Parmesan Crusted Petrale Sole, Meyer Lemon Sauce
Beef Stew, Roasted Potatoes, Carrots, Celery, Peppercorn Demi-Glaze
Beef or Chicken Stir Fried, Asian Vegetables
Grilled New York Steak, Cream Fraiche and Demi-Glaze – **add \$5 per person**
Seafood Bouillabaisse (Shrimp, Cod, Calamari, Lobster) – **add \$8 per person**
Grilled Filet Medallions, Demi-Glaze – **add \$8 per person**

Buffet dinner to include:

- *artisanal bread*
- *one cheese or fruit display*
- *iced tea and water*

Minimum of 25ppl.

*Wine by the bottle is available to pair with entrees. Please ask your catering specialist for pricing.

Beverage

BEER AND WINE BAR

Unlimited House Wine, Selected Beer, Soft Beverages

Glass Mountain Chardonnay, Glass Mountain Pinot Grigio

Glass Mountain Cabernet, Glass Mountain Pinot Noir

Budweiser, Bud Light, Coors Light, Corona, Guinness, Heineken

Assorted Soda, Arrowhead Water, Assorted Juices

\$12/person/1 hour \$18/person/2 hours \$25/person/ 3 hours

PREMIUM BAR

Unlimited Selected Cocktails, House Wine, Selected Beer, Soft Beverages

Svedka Vodka, Sauza Gold Tequila, Don Q Rum, Beefeater Gin,

Famous Grouse, Jim Beam, Jack Daniels, Seagrams 7

Glass Mountain Chardonnay, Glass Mountain Pinot Grigio

Glass Mountain Cabernet, Glass Mountain Pinot Noir

Budweiser, Bud Light, Coors Light, Corona, Guinness,

Heineken, Blue Moon, Samuel Adams

Assorted Soda, Arrowhead Water, Assorted Juices

\$16/person/1 hour \$26/person/2 hours \$35/person/3 hours

CAPTAINS BAR

Unlimited Selected Cocktails, House Wine, Selected Beer, Soft Beverages

Grey Goose, Ketel One, Patron Silver, Bacardi Silver, 10 Cane Rum, Captain

Morgan, Bombay Sapphire, Chivas 12 yr., Seagram's 7, Jameson, Crown Royal,

Knob Creek, Makers Mark, Hennessy VSOP, Malibu, Grand Marnier, Jägermeister,

Kahlua, Baileys, Disaronno, Midori, Johnny Walker Black

Glass Mountain Chardonnay, Glass Mountain Pinot Grigio

Glass Mountain Cabernet, Glass Mountain Pinot Noir

Budweiser, Bud Light, Coors Light, Corona, Guinness,

Heineken, Blue Moon, Samuel Adams

Assorted Soda, Arrowhead Water, Assorted Juices

\$23/person/1 hour \$40/person/2 hours \$55/person/3 hours

Beverage

PRICE PER DRINK

Charged on Consumption

Imported Beer **\$6**
Domestic Beer **\$5**
House Champagne **\$8**
House Wine **\$7**
Top Shelf Cocktail **\$11**
Premium Cocktail **\$7**
Martini **\$12**
Mojito **\$12**
Cognac **\$9**
Soft Beverage **\$3**
Red Bull **\$5**
Assorted Juices **\$4**
Bottled Water **\$4**

PRICE PER DRINK

Cash Bar

Imported Beer **\$8**
Domestic Beer **\$6**
House Champagne **\$10**
House Wine **\$8**
Top Shelf Cocktail **\$13**
Premium Cocktail **\$9**
Martini **\$14**
Mojito **\$13**
Cognac **\$12**
Soft Beverage **\$4**
Red Bull **\$5**
Assorted Juices **\$4**
Bottled Water **\$4**

*One bartender required for every 75 guests
Service Fee of \$135.00 per Bartender.*

Specialty "themed" cocktails can be created for your event. Served from Bar or Butler Passed

Wine List is Available Upon Request
Corkage Fee of \$20.00 per Wine Bottle

Enhancements

FRESH FRUIT INFUSED WATER STATIONS

CHOICE OF ONE

Strawberry Pie- Fresh Strawberries, Cinnamon, Vanilla Syrup

Tropical- Fresh Strawberries, Pineapple, Kiwi, Coconut Syrup

Citrus Mint- Oranges, Lemon, Lime, Grapefruit, Mint, Splash of Lemonade

All Berries- Fresh Strawberries, Raspberry, Blackberry, Blueberry, Raspberry Syrup

Refresh- Cucumber, Lemon, Raspberries, Kiwi, Splash of Ginger Ale

\$53 per 3 gallons

WEDDING BLISS

Dressing Room Cheese Platter

\$39 – serves 6

Dressing Room Assorted Sandwiches

\$39 – serves 6

PICTURE PERFECT

Colored Linens

price varies

Additional Votives

\$1 each

Rehearsal Dinner

Second Story Dinner Rehearsal Personalized Printed Menu

PLEASE ASK YOUR CATERING SPECIALIST FOR ADDITIONAL DETAILS

Policies and Procedures

DEPOSITS AND FINAL PAYMENT

Your Catering Manager will determine your group's minimum revenue guarantee at the time of the event booking. This will be considered your minimum financial guarantee, not subject to reduction. The Hotel requires a non-refundable deposit of \$1,000.00 to confirm the desired space. Full payment is due ten (10) business days prior to the date of event. A credit card authorization form is required for charges on consumption. We accept the following forms of final payment: Cashier's Check, Visa, MasterCard, American Express or Discover. Please make checks payable to Belamar Hotel.

WEDDING COORDINATOR

THE HOTEL RECOMMENDS that a wedding coordinator be hired by you 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

DECORATIONS

The Hotel will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape or any other substances. No glitter or confetti may be used on the tables or for decorating purposes. No fog/smoke machines are allowed. Vendors may access your function room 1 hour prior to the scheduled event time to setup. Additional setup time may be added and is subject to availability and may incur an additional charge of \$750 labor fee for each hour.

GUEST ROOMS ACCOMMODATIONS

Please advise friends and family to contact our reservations department directly to receive the best weekend rate. Our check-in time is after 3:00 pm and checkout time is 12:00 noon. Discounted group rates are available for parties that will guarantee a minimum of 10 rooms per night. Please contact the Sales department.

MENU PLANNING

No food or beverages (alcoholic or otherwise) shall be brought into the hotel or taken outside of the hotel. For the best service, we suggest that you select one entrée for your group. For multiple entrée selections you are required to provide individual place cards indicating the guest choice of entrée. Menu selections must be finalized 10 days prior to the event, any changes after may be subject to an additional fee or chef's choice.

MENU TASTING

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

MUSIC

All music must end in the function rooms at 11:00 pm on Friday and Saturday, or 10:00 pm Sunday through Thursday.

PARKING

Complimentary valet parking is provided for your guests attending an event. Please inform your guests that they must park in the hotel lot. As a courtesy to our neighbors, street and residential parking is not permitted. Overnight parking is \$10 per vehicle per night.

SMOKING

Smoking is not permitted in the garden or function rooms. Please see the Front Desk for the designated smoking area.

SECURITY

A minimum of 2 security guards are required, hired by The Belamar Hotel, at approximately \$100 per guard for weddings and events utilizing both the Sunset Ballroom and Garden. One guard may be required for smaller events. Rates are dependent on event hours.