

west drift

MANHATTAN BEACH

AUTOGRAPH COLLECTION®
HOTELS

WEDDINGS



PACKAGES INCLUDE:

Event Set-Up, Dance Floor & House Linens
Sparkling Toast
Waived Bartender Fee(s) (1 per 100 guests)
Complimentary Guestroom on the Wedding Night

ALWAYS

\$140.00++ per person

- (4) Hour Hosted Deluxe Bar
- (3) Tray Passed Hors d' Oeuvres
- (2) Course Plated Dinner

FOREVER

\$165.00++ per person

- (5) Hour Hosted Premium Bar
- (4) Tray Passed Hors d' Oeuvres
- (3) Course Plated Dinner

ENHANCEMENTS

Additional Hours of Open Bar - \$15.00 per person
Additional Hors d' Oeuvres - \$7.00 per piece

ADDITIONAL INFORMATION

Ceremony Fee: \$3,000.00++ (to include white folding chairs and microphone & speaker)
Young Adults (ages 11 – 20): \$95.00++ to \$100.00++
Kids (ages 2 – 10): \$60.00++
Vendor Meals: \$45.00++
Each Additional Bartender: \$175.00 + tax



A 15% F&B Staff Charge, a 10% F&B House Charge, plus applicable taxes (currently 9.5%) are applied to food, beverage, and room rental.

HORS D' OEUUVRES

COLD

Compressed Watermelon, Tomato, Basil, Balsamic
Ahi Tuna Cone, Coconut, Jicama, Lime
Shrimp Cocktail, Citrus, Sal de Guzano, Pipette
Duck Confit and Endive, Mint, California Dates
Salt Roasted Beets, Yogurt Foam, Pop Rocks
Cantaloupe and Jamon Serrano
Cold-Smoked Salmon, Dill, Tzatziki
Tomato-Mozzarella, Sherry, Pipette

HOT

Baby Street Corn, Aioli, Cotija, Sal de Guzano
Arancini, Forest Mushrooms, Idiazabal Cheese
Coffee Braised Short Rib, Cheddar Foam
Crab Cake Mini Slider, Aioli, Ginger, and Cilantro
Mini Octopus Taco, Cilantro, Jicama, Tomato
Peking Duck Wonton, Hoisin, Coconut
Mini Kobe Slider, Chipotle Ketchup, Tomato, Lettuce
Seared Scallops, Romesco, Almond Dust
Vegetable Spring-Roll, Soy and Yuzu

APPETIZERS

SALAD

Endives and Fennel

Apples, Manchego, Pecans, Tarragon, Basil, Lemon

Roasted Baby Beets

Goat Cheese Meringue, Baby Greens, Grape Fruit,
Pistachio, Shallot Vinaigrette

Wheat Berry Salad

Pomegranate, Frisee, Apricot, Fennel, Pepitas,
Preserved Lemon, White Balsamic

Farmer's Market Baby Greens

Raspberries, Pecans, Baby Greens, Frisee, Herbed
Chevre, Sherry Vinaigrette

Watermelon and Tomato Salad

Feta, Balsamic, Strawberries, Basil, Olive Oil, Sea Salt

Caesar Salad

Baby Gem, Trevisio, Parmesan, Torn Crouton, Marinated
Anchovies

ENTREES

Served with bread rolls, and freshly brewed coffee,
decaffeinated coffee and assorted teas.

Jidori Airline Chicken

Roasted Fingerlings, Seared Vegetables and Sofrito

Kurabuta Pork Chop

Crispy Polenta, Apple & Chard, Mojo Rojo

Cedar Plank Salmon

Grilled Asparagus, Root Vegetable Confit, Chimichurri

Roasted Sea Bass

Fennel, Forest Mushrooms, Sherry, Citrus

Sous Vide Beef Short Rib

Farmhouse Cheddar Grits, Cipolini Onion, Haricot Vert,
Saffron

Bleu Cheese Crusted Filet Mignon +\$9 per person

Yam and Yukon Gold Gratin, Piquillo Confit, Roasted
Asparagus, Pepitas

Pistachio Rack of Lamb

Whipped Parsnips, Brussel Sprouts, Pomegranate,
Espolet

DESSERT

Triple Chocolate Mousse

Modern Key Lime Pie

Lemon Raspberry Tart

Ginger Flan with Crema

Chocolate Dream Cake

Earl Grey Pana Cotta Warm

Always BAR

Absolut Vodka

Bacardi Superior Rum

Captain Morgan Spiced Rum

Tanqueray Gin

Johnny Walker Red Label Scotch

Makers Mark Bourbon

Jack Daniel's

Seagram's VO Whiskey

1800 Silver Tequila

Courvoisier VS

Forever BAR

Grey Goose Vodka

Bombay Sapphire

Johnnie Walker Black Label

Knob Creek

Crown Royal Whiskey

Mount Gay Eclipse Gold Rum

Patron Silver Tequila

Remy Martin

Courvoisier VS

Bacardi Superior

Jack Daniel's