

THE REDONDO
BEACH HOTEL



EVER AFTER STARTS HERE

2019/2020 WEDDING PACKAGES





ENJOY A ROOFTOP TERRACE WITH OCEAN VIEWS, DELICIOUS CATERING, AND MORE.

Celebrate your big day with The Redondo Beach Hotel, offering beautiful wedding and reception venues, exceptional service, and an ideal location with sweeping marina views.

OUR PREMIUM WEDDING PACKAGE INCLUDES:

- Venue rental fee including the Rooftop Terrace, Harbor Room, Catalina Room, and Cocktail Patio
- Professional wedding coordinator provided by the hotel
- Exclusive use of venue on the day of the event
- Complimentary parking
- Invitation for two to Taste of Gold Star Menu
- Patio heaters
- Bistro lighting
- Iced tea, water, and lemonade stations
- 22% off standard room rates for you and your guests
- White wood, padded, or folding chairs for ceremony and reception
- Guest book table
- Gift table
- Drink table
- Cocktail tables
- Dining tables
- Cake table
- Sweetheart table
- Floor length colored linens
- Bartenders, bars, and ice
- Security

CEREMONY:

- 1 bridal bouquet
- 5 bridesmaid bouquets
- 1 groom boutonniere
- 5 groomsmen boutonnieres

RECEPTION

- China, glassware, and flatware
- Colored napkins
- Decorated wedding cake
- Centerpieces (upgrades available for additional charge)

Prices subject to change. Prices are subject to 18% production fee, and CA state sales tax.





WEDDING COORDINATION

OVERALL SERVICE INCLUDES:

- 1 initial complimentary consultation
- 6 hours of coverage on the day of the wedding
- 1 hour of rehearsal time
- Creative director

1 MONTH PRIOR TO WEDDING DAY

- Review all vendor contracts and agreements
- Review detailed discussion regarding vendor arrangements and requests
- Final venue walk-through
- Timeline development consultation and preparation
- Distribution of timeline to all necessary vendors
- Provide basic traditional etiquette advice

REHEARSAL COORDINATION

- Rehearsal direction and/or assistance with wedding officiant
- Assist in special direction including any special requests
- Choreograph processional and recessional
- Review of musical selections
- Review seating arrangements and coordination of special traditions

WEDDING DAY

- Assist bride and groom as needed on-site throughout the wedding day
- Provide wedding emergency kit for bridal party use
- Communicate last minute and final detailing to bridal party
- Ensure transportation arrives timely
- Handle serious last minute needs and emergencies
- Ensure photographer/videographer arrive according to contract time

PRE-CEREMONY FOR BRIDE

- Oversee pickup and delivery of snacks and beverages
- Ensure make-up and hair artists arrive on time
- Organize and distribute all personal flowers

PRE-CEREMONY FOR GROOM

- Oversee pickup and delivery of snacks and beverages
- Ensure boutonnières are delivered to groom's location
- Assist in pinning boutonnières on the bridal party





WEDDING COORDINATION

CEREMONY

- Verify all special items have arrived to ceremony location
- Make sure all flower arrangements have been delivered and are set up correctly
- Confirm ushers are familiar with any special seating arrangements
- Make sure ceremony musicians arrive on time
- Ensure correct processional line up
- Fix all dresses and tuxes prior to walking down the aisle
- Cue ceremony musicians, photographers, and videographers
- Ensure extra copies of readings are available
- Assist photo/video arrangements at the end of ceremony



COCKTAIL HOUR

- Oversee cocktail hour deliveries
- Ensure arrival and appropriate set up of cocktail decor, rental items, entertainment and musicians
- Welcome, greet and usher guests into the reception area
- Assist guests in locating their correct seat

RECEPTION

- Oversee all confirmed wedding day deliveries
- Ensure the design of the venue appears as anticipated, including, but not limited to:
 - Setting up of wedding stationary
 - Set up of favors and special gifts
 - Special item placement: pictures, sign in booth, other signage set up
 - Set up of amenity baskets and or arrangements
 - Ensure guest tables, head table and sweetheart table are set
 - Ensure flowers and centerpieces are set up according to contract
- Transport special decorative items (items must be available at rehearsal not weigh more then 50 pounds)
- Coordinate events and announcements throughout the reception in coordination with DJ and Emcee
- Organize the bridal party and guests for the grand entrance and exit
- Ensure receptions events progress in a timely manner
- Cue DJ/Emcee of special moments
- Cue photographer and videographer of special moments that occur
- Ensure special arranged music requests are appropriately played at specific times
- Final vendor confirmations and detailed direction for set up, breakdown, and pick up
- Act as liaison and point of contact to bridal party, parents, and contracted vendors for reception and venue
- Collect gifts and personal items and ensure they reach designated individual
- Distribute final payments/tips to vendors
- Coordinate reception departure/send off





EVENT ADD-ON'S

VENUE UPGRADES

BEACH CEREMONY: \$2,500

Fee includes necessary permits, seating for guests, standard wood arch wrapped in loose material, battery powered PA system, planning and coordination of services by your event designer, and a rehearsal prior to your event.

VENDOR ADD-ONS

DJ AND OFFICIANT - \$1,345

Includes officiant service for your ceremony

6 hours of DJ service for the ceremony, cocktail hour, and reception

Ceremony PA system with wireless handheld microphone and stand

Cocktail playlist and speakers

2 speaker reception system

Dinner and dance playlist

DJ - \$1,045

Includes 6 hours of DJ service for the ceremony, cocktail hour, and reception

Ceremony PA system with wireless handheld microphone and stand

Cocktail playlist and speakers

2 speaker reception system

Dinner and dance playlist

OFFICIANT - \$400

ADDITIONAL HOURS

Additional hours may be added to your event at a rate of \$500 per hour. This includes 1 extra hour of venue time, bar service, DJ, coordinator, and staff. Must coordinate prior to event date. Prices subject to change.

Prices subject to change. Prices are subject to 18% production fee, and CA state sales tax.



EXPERTLY CHOSEN, FRESHLY PREPARED, AND BEAUTIFULLY PRESENTED

Our events are complemented by our preferred catering partners Gold Star Catering, where you can select from a variety of delicious entrees, appetizers, and more. Comprehensive menus start at \$115 per person.

DINNER

- Your choice of plated or buffet style meal
- Choice of 6 tray passed or stationary appetizers
- Plated dinners will receive passed appetizers
- Buffet dinners will receive stationed appetizer
- Choice of garden, caesar, or mixed green salad
- Choice of 1 starch and 1 vegetable side
- Bread and butter



MENU OPTIONS

HOT APPETIZERS

- Bacon wrapped dates
- Stuffed mushroom caps
- Asian meatballs with hoisin glaze
- Traditional swedish meatballs
- Sweet and spicy chicken meatballs
- Chicken "lollipops"
- Breaded artichoke hearts
- Loaded baked potato skin bites

PLATNIUM OR DIAMOND OPTIONS ALSO INCLUDE:

- Pineapple soy glazed short rib bites
- Pan seared scallops



COLD APPETIZERS

- Charcuterie platter
- Fresh fruit platter
- Grilled vegetable platter
- Crudite "shots" with ranch and sun dried tomato dips
- Roma tomato and basil bruschetta on crostini
- Goat cheese, fig jam, caramelized onions, and bacon bits on crostini
- Roasted red pepper hummus with pita chips, and/or crudite "shots"
- Caprese skewers
- Prosciutto and melon or mango skewers

PLATNIUM OR DIAMOND OPTIONS ALSO INCLUDE:

- Shrimp cocktail "shots"
- Smoked salmon, cream cheese, and cucumber skewers

SALAD OPTIONS

- Garden salad with grape tomatoes, shredded carrots, and croutons
- Classic caesar salad
- Baby mixed greens with pickled red onion, grape tomatoes, candied walnuts, and shaved parmesan cheese



STARCH OPTIONS

- Roasted garlic and chive mashed potatoes
- Potatoes dauphinoise scalloped potatoes with caramelized onions
- Rice pilaf
- Cilantro lime rice

VEGETABLE OPTIONS

- Steamed vegetable medley
- Roasted asparagus
- Roasted tomatoes with aged balsamic reduction
- Honey glazed carrots
- Roasted green beans with bell peppers and slivered almonds



CATERING PACKAGES

DIAMOND PACKAGE

SURF AND TURF

4 ounce filet mignon or tenderloin medallions and
4 ounce lobster tail or giant prawns

PLATINIUM PACKAGE

CHOICE OF TWO PROTEINS

Cabernet braised beef with short ribs
Beef tenderloin with bordelaise sauce
Baked alaskan halibut with:
lemon butter sauce
tomato-caper sauce
garlic-ginger cilantro suace
pineapple salsa
mango salsa

GOLD PACKAGE

CHOICE OF TWO PROTEINS

Baked stuffed chicken breast with:
spinach, sun dried tomatoes, and mozzarella
caprese
prosciutto, provolone, and basil with mushroom gravy

Baked salmon filet with:
teriyaki
lemon and herb
white wine sauce

Beef short rib rigatoni with fresh arugula and shaved parmesan cheese

SILVER PACKAGE

CHOICE OF TWO PROTEINS

Chicken piccata, chicken marsala, chicken parmesan,
mediterranean chicken, grilled chicken with pineapple,
mango salsa chicken

Baked mahi-mahi with pineapple or mango salsa

Roast beef with brown gravy or au jus

Cider-brined pork loin

BRONZE BUFFET PACKAGE

Starch and vegetable sides are not included

Pasta trio bar with steamed vegetables and garlic bread
Marinara, pesto, alfredo, a la vodka, bolognese, lasagna, primavera,
chicken and artichoke





PACKAGE PRICING

	101-150 Guests	76-100 Guests	51-75 Guests	50 or less Guests
Bronze Buffet	\$115	\$135	\$170	Custom Quote
Silver Buffet	\$125	\$145	\$180	Custom Quote
Silver Plated	\$135	\$155	\$190	Custom Quote
Gold Buffet	\$140	\$160	\$195	Custom Quote
Gold Plated	\$145	\$165	\$200	Custom Quote
Platinum Buffet	\$150	\$170	\$205	Custom Quote
Platinum Plated	\$160	\$175	\$210	Custom Quote
Diamond Plated	Market Value	Market Value	Market Value	Market Value



*All prices listed are per person. Prices subject to change. Prices are subject to a 18% production fee, and CA state sales tax.





DESSERT OPTIONS

All cakes have 4 layers of cake and 3 layers of filling. Depending on filling, each cake ranges from 6-9 inches in height. Fresh fruit filling is an additional cost for any cake above 3 tiers.

Up to 60 people: 2 tier wedding cake
61-120 people: 3 tier wedding cake
121-150 people: 4 tier wedding cake

CAKE FLAVORS

- | | | |
|-----------|-----------|------------------------|
| Chocolate | Rose | Strawberries and Cream |
| Vanilla | Orange | Red Velvet |
| Banana | Champagne | Almond |
| Lemon | Marble | |

FILLINGS

- | | | |
|--------------|------------------|----------------------|
| Fruit Jams | Pistachios | Mini Chocolate Chips |
| Lemon Curd | Cream Cheese | Luxardo Cherries |
| Creme Brulee | German Chocolate | Marshmallow Fluff |
| Sea Salt | Chocolate Sauce | |

BUTTERCREAM FILLINGS

- | | | |
|--------------|---------------|---------------------|
| Nutella | Peanut Butter | Cookies and Cream |
| Espresso | Rose | Mint Chocolate Chip |
| Butterscotch | Amaretto | |

A small bites dessert bar can be added or substituted for the wedding cake. When substituted for the traditional wedding cake, a 6 inch “cutting cake” will be provided. All trays and stands will be included. Additional charges may apply.

DIAMOND

Mini Fruit Tarts, Mini Bread Pudding, Mini Creme Brulee, Mini Mousses, Mini Parfaits, Mini Cake Cups

PLATNIUM

Mini Cheesecakes, Mini Eclairs, Mini Pies, Mini Tarts

GOLD

Macaroons, Cake Pops, Full Size Cupcakes

SILVER

Mini Lemon Bars, Mini Pecan Bars, Mini Baked Donuts, Chocolate Truffles

BRONZE

Mini Cupcakes, Cookies, Brownie Bites, Blondie Bites



CATERING ADD-ON'S

CATERING UPGRADES

EXTRA CATERING TASTING - \$50 PER PERSON

ADD-ON SOUP COURSE - \$5 PER PERSON - PLATED ONLY

Choice of:

Roasted Cauliflower

Asparagus

Roasted Tomato Bisque

French Onion

Italian Wedding

COFFEE STATION - \$3 PER PERSON

Iced tea and lemonade will be removed and a self-serve coffee station will be set out.

Includes coffee mugs, regular coffee, decaf coffee, sugar, sweeteners, and cream

S'MORE STATION - \$4 PER PERSON

Includes personalized individually packaged s'more kits with graham crackers, marshmallows, and chocolate bars.

Fire pit and seating area to be set up immediately after dinner service if space allows



RENTAL UPGRADES

Gold or silver charger - \$1.50 each

Black and/or natural wood folding chair with padded seat - \$1.00 each

White, silver, black, or gold chivari chairs - \$4.00 each

Upgraded linens - please inquire for quote

Dance floor: teakwood, white, or black - please inquire for quote

Additional tables - \$10 each

Additional linens - \$15 each

Upgraded serpentine sweetheart table with linen - \$20

Natural bar stools - \$8 each

Chair bows - \$4 each

Lace overlays - \$16 each

Silver or gold trimmed china - \$1.00 each

Wireless lapel mic - \$50

Dance floor effect lights - \$100

Uplighting - \$250

Monogram gobo - \$200



**START PLANNING TODAY.
PLEASE CONTACT:**

Sales Department
310-376-0746