



TERRANEA®

L.A.'S OCEANFRONT RESORT

A DESTINATION LUXURY HOTEL®

Terranea Weddings



Thank you for considering Terranea Resort for your wedding celebration.

Unrivaled in its scenic beauty and romantic allure, Terranea Resort offers an unforgettable wedding destination. Walk down the aisle just steps from the Pacific, and exchange vows where the horizon is your altar. Gracefully poised on 102 oceanfront acres and surrounded by romantic blue water and rolling lawns, Terranea is where your fantasy wedding becomes reality.

Terranea's breathtaking location and exceptional amenities provide you and your guests with memories that will last a lifetime. From our innovative culinary team to our impeccably trained service professionals, we specialize in orchestrating every detail, perfecting every menu and delivering an extraordinary experience.

The enclosed Terranea wedding magazine highlights the venue options that are available for weddings at Terranea Resort. Whether it's an intimate sunset gathering, an oceanfront ceremony, or a transcendent indoor and outdoor reception, Terranea provides an exquisite natural setting.

For more information and to schedule a tour to view our property,
please call the Terranea Catering Offices at **310.265.2883**.



Your dream wedding where “once upon a time”
is more than a *fairytale*.



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General Catering Information



HOURS OF SCHEDULED FUNCTIONS

Daytime events include 4 hours of event time (5 hours if including a wedding ceremony) and are to conclude by 3:00pm. Evening functions include 5 hours of event time (6 hours if including a wedding ceremony) and can be scheduled to start at 5:00pm or later. If the client requires use of the venue outside of these time frames, additional fees will apply and must be pre-approved by the Resort. All event venues may be reserved for the entire day for events requiring early set-up and are based upon availability and priced accordingly.

TERRANEA CATERING SERVICE MANAGER

All events will be partnered with one of our Catering Service Managers. These specialists will guide you towards realizing your vision in the form of specially designed food and beverage offerings and recommendations for all services pertaining to your event. Your Catering Service Manager will be assigned upon receipt of your signed Event Contract and deposit.

FOOD AND BEVERAGE PROVISIONS

Terranea Resort is the sole purveyor of all food and beverages for on-site events (with the exception of wedding cakes). It is the Resort's policy that all alcoholic beverages are provided by the Resort only. California law mandates that there is no smoking in any area of service, but a dedicated outdoor smoking area can be provided. Dietary substitutions are available on request.

FOOD AND BEVERAGE MINIMUM REQUIREMENTS

All event venues require a food and beverage minimum. These minimum requirements are exclusive of the current taxable service charge and sales tax that are applicable to all food and beverage items. Event facility fees and room rental are subject to sales tax. Minimums are subject to change. Saturday food and beverage minimums apply to Sundays of some holiday weekends.

DEPOSIT AND PAYMENT POLICY

An initial deposit is required at the time of contract signing to secure your reservation. A detailed schedule of deposits will be outlined in your contract. Your full estimated balance and a refundable security deposit equal to 10% of your food and beverage minimum is due (30) days prior to your event, based upon an Estimate of Charges that will be provided by your Catering Service Manager. A current Credit Card Authorization Form is required with your signed Event Contract as per the Hotel Credit Policy. Deposits may be made in the form of credit card, cash or cashier's check.

MENU PRICING

All menu prices and fees set forth in the banquet menu packet are subject to change. Food and beverage pricing is guaranteed six (6) months prior to your event date. It is recommended that you budget for a 7% to 10% annual increase in current food and beverage prices.

MENU TASTING

A complimentary private menu tasting is offered for weddings and events with eighty (80) or more guaranteed guests which are contracted a minimum of ninety (90) days prior to the event date. The tasting appointment will include selections from the meal portion only, including plated appetizer, soup and salad, entrée and dessert.

Tasting appointments are available at 11:00am or 2:00pm on Tuesdays, Wednesdays and Thursdays only. A minimum of two (2) weeks notification is required to ensure tasting appointment availability. It is recommended the tasting appointment be scheduled no sooner than three (3) to four (4) months prior to event date to ensure current menu offerings. Up to four (4) guests, including the bride and groom, may attend the tasting appointment.

A CHOICE OF ENTRÉE FOR YOUR GUESTS

Your menu may offer (2) choices of entrée for your guests. The Resort requires utilizing escort cards. If you choose to offer a choice of entrée, your guaranteed number of each entrée should be submitted three business days prior to your event. An individual place card with your guests' pre-determined entrée selection noted is required. It is required that you also provide your Catering Service Manager with an alphabetical list and table group list that includes your guests' pre-selected entrée choice in order to personalize the service for your guests. When a choice of entrée is offered, all entrées are charged at the highest price. Tableside choice of entrée requires two courses to be served prior to the entrée. When a tableside choice of entrée is offered, the highest priced entrée item prevails and a \$20 per person surcharge is applied. Professionally printed menu cards are required when a tableside choice of entree is selected.

WEDDING & SPECIAL OCCASION CAKES

Our preferred cake vendor, Vanilla Bake Shop, provides private consultation to customize the perfect cake for your special day. Please contact them directly at 310-458-6644 or events@vanillabakeshop.com. After the ceremonial cake cutting, our pastry chef completes the cutting behind the scenes. If you choose to supply your own cake, a \$6.00 per person cake cutting fee will be incurred.

DÉCOR

Each banquet venue is equipped with upholstered oval back chairs and a combination of 66" round tables, 72" round tables and 52" square tables. Linens provided with your event include a beautiful walnut underlay with solid ivory overlay linen and napkin. Each setting consists of fine white china, crystal stemware, silverware, plus three votive candles per table. Also provided is a light wood dance floor, risers for your band or DJ and a cake table.

COMPLIMENTS OF TERRANEA RESORT

The Resort will offer a complimentary 1-Bedroom Ocean View Suite for your event held in one of our three ballrooms (Catalina Ballroom, Marineland Ballroom or Palos Verdes Ballroom). The established food and beverage minimums must be contracted for this offer to be valid. Check in time is 4:00pm and check out time is 12:00 noon. For wedding clients, it is recommended that you reserve this suite at prevailing rates, the evening prior to your event to ensure its availability for early arrival.

WEDDING CEREMONIES

Terranea Resort features three beautiful, outdoor ceremony locations. The ceremony lawns are offered in conjunction with a reception held in our event space. The ceremony site fees include white garden chairs, a standing microphone for your Officiant, sound system and water station.

WEDDING COORDINATORS

All wedding ceremonies and receptions hosted at Terranea are required to hire a licensed, professional wedding planner for a minimum of 1 month's services prior to the contracted event day. **Your professional wedding planner must be selected from the Terranea Preferred Vendor List.** These professional wedding planners have been selected by the Resort and are required to ensure your special day is flawless! Should you request to hire a planner not listed on the Terranea Preferred Vendor List, that planner will need to be pre-approved by the Director of Meetings and Special Events prior to contracting their services. Please consult with your Catering Service Manager should you have questions as to the role of the professional wedding planner.

WEDDING REHEARSAL

The Resort extends a complimentary 60-minute wedding rehearsal with your contracted wedding at the Resort. Rehearsal days and times are not guaranteed and must coincide with other events taking place at the Resort. If your specific ceremony lawn is unavailable on your requested day and time, we will make arrangements for your rehearsal to take place in an alternate location or at an alternate time on that day. Your professional wedding planner will be responsible for overseeing and conducting the wedding rehearsal.

PHOTOGRAPHY

To ensure the privacy and enjoyment of all of our guests, photography and videography will be permitted only in your contracted event space during the hours as specified in the Event Schedule of your contract. Photography and videography on property is reserved for those guests with a contracted wedding or event at Terranea Resort. Photography and videography is not permitted in Resort guest areas, to include, but not limited to, lobby, lobby lounge and terrace, valet front drive, restaurants, bars, pools, etc.

VALET PARKING

Resort parking services for events are valet only. Due to local parking restrictions and limited availability of state-mandated self parking for coastal access, the Resorts facilities are being made available with the express understanding that all guests will utilize the Resort's valet parking service. Event valet parking is offered at \$10 per vehicle. Overnight parking available at prevailing rates.

GUEST ACCOMMODATIONS

Please inquire with your Catering Manager to obtain information about contracting a block of rooms and special rates for your overnight guests.





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*Receptions
&
Hors D'oeuvres*

2016





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Cocktail Reception Menus



HORS D'OEUVRES

Hors d'oeuvres are individually priced.

Minimum order - 25 pieces per item.

STATIONS

Stations are available to groups 25 or greater.

All stations are prepared for the full guarantee of guests.

A minimum number of stations may be required.

Please consult with your Catering/Conference Services Manager for further details.

Station prices are for 60 minutes of service.

Stations are intended to be considered '**Dinner**' when five or more stations are chosen.

Two hours of service

Less than five stations will be considered a '**Reception**'

One hour of service

A combination of stations is nicely complimented with tray passed hors d'oeuvres service.

Station Attendant & Chef Attendant Fees, when specified on the menu, are \$175 per attendant.

Staffed at One per 75 guests

Specialty Sushi Chef Fees are \$700 per chef.



Cool Tray Passed Hors D'oeuvres

Minimum Order of 25 Pieces of Each Selection

VEGGIE

Tomato Stuffed with Edamame Hummus, Sesame Crisp.....	\$6 each
Tomato Bruschetta, Grilled Ciabatta	\$6 each
Marinated Artichoke, Mushrooms & Roasted Pepper Brochette	\$7 each
Eggplant & Spinach Rollatini, Spicy Smoked Tomato Relish.....	\$7 each
Farro & Roasted Vegetable Stuffed Piquillo Peppers, Garlic Crostini.....	\$8 each

CHEESE

Goat Cheese, Sun-Dried Tomato & Micro Basil, Olive Bread	\$6 each
Brie - Quince Jam on Brioche	\$6 each
Fresh Pear & Bleu Cheese, Crepe Garnish, Balsamic Reduction, Sourdough Round	\$6 each
Boursin Crostini, Dried Apricot, Rosemary, Almonds.....	\$6 each
Endive Spear, Goat Cheese, Pomegranate Seeds, Candied Pistachio	\$6 each
Grilled Halloumi Cheese, Cilantro Raita, Toasted Naan.....	\$7 each
Greek Salad Skewer, Tomato, Cucumber, Onion, Feta.....	\$7 each

SEAFOOD

Smoked Salmon, Wasabi Crème Fraiche, Crispy Rice Cake.....	\$6 each
Roasted Fingerling Potato, Caviar & Chive Crème Fraiche	\$6 each
Lobster, Shrimp, Pickled Meyer Lemon Ceviche on Spoon	\$8 each
Ahi Taco, Lettuce, Sriracha Aioli	\$8 each
Salmon Ceviche Skewer, Pickled Onion, Cilantro.....	\$8 each
Shrimp Mousse Bouchee, Petite Celery	\$8 each
Tuna Nicoise, Potato, Haricot Vert, Tomato Cup	\$9 each
Ahi on Cucumber, Wasabi Caviar	\$10 each

MEATS

Bamboo Skewer of Parma & Melon	\$6 each
Tarragon Chicken Salad on Roasted Mushroom	\$6 each
Smoked Chicken, Boursin, Arugula, Pretzel Bread Crostini.....	\$7 each
Roasted Beef Tenderloin, Horseradish Cream, Petite Watercress, Crostini.....	\$8 each
Bacon Wrapped Bleu Cheese Dates.....	\$9 each
Harissa Marinated Lamb Tenderloin, Tzatziki, Naan Toast.....	\$9 each

Warm Tray Passed Hors D'oeuvres

Minimum Order of 25 Pieces of Each Selection

VEGGIE

Beetroot, Green Apple, Brie Arancini, Blood Orange Reduction.....	\$7 each
Falafel, Grilled Pita, Greek Yogurt.....	\$7 each
Garden Vegetable Mini Pizzette.....	\$7 each
Sweet Yam & Carrot Samosa, Cilantro Emulsion.....	\$7 each
Hand Rolled Vegetable Spring Roll, Ginger-Apricot Glaze.....	\$7 each
Spanish Style Quiche, Potato, Caramelized Onion, Fresh Herbs, Soffrito.....	\$7 each

SEAFOOD

White Anchovy, Pear, Tomato Pizzette.....	\$9 each
Teriyaki Salmon Skewer, Thyme Vinaigrette.....	\$9 each
Bacon Wrapped Scallop Brochette, Sriracha Glaze.....	\$10 each
House Smoked Black Cod, Chervil-Apple Relish on Spoon.....	\$10 each
Crab & Mango Cake with Avocado Crema.....	\$10 each
Sundried Tomato Roasted Gulf Shrimp, Basil Pesto.....	\$10 each
Twice Baked Potato with Creamy Lobster, Crème Fraiche.....	\$10 each

MEATS

Chipotle-Lime Chicken Satay, Citrus Crème Fraiche.....	\$8 each
Tuscan Meatball, Arrabbiata Sauce.....	\$8 each
Mini Turkey-Fennel Slider, Fontina, Rocket, Romesco.....	\$8 each
Goat Cheese, Artichoke, Leek, Hobbs Bacon Pizzette.....	\$8 each
Braised Short Rib Croquettes, Horseradish Cream.....	\$9 each
Chicken Oyster, Rosemary Biscuit, Maple Syrup Gastrique.....	\$9 each
Moroccan Lamb Slider, Pickled Vegetables, Tahini Dressing.....	\$9 each
Cumin Marinated Skirt Steak Skewer with Mojo, House Steak Sauce.....	\$9 each
Baby Lamb Chop, Citrus Olive Gremolata.....	\$10 each

Carving Stations

*A minimum of 25 guests is required
All Carving Stations Require a Chef Attendant at \$175 per Chef, per 75 guests*

One Side or Salad & One Bread Included with Each Station

PERI-PERI SPICED BEEF TENDERLOIN

pan sauce, stone ground mustard, creamy horseradish

\$32 per person

TOMAHAWK BEEF RIB EYE

roasted shallot demi, stone ground mustard, creamy horseradish

\$30 per person

ROASTED STRIPLOIN OF BEEF

rosemary port jus, stone ground mustard, creamy horseradish

\$28 per person

HERB DIJON CRUSTED ROASTED LEG OF LAMB

fresh thyme jus lie

\$28 per person

FREE RANGE BREAST OF TURKEY

creamy country style gravy, stone ground mustard & mayonnaise

\$24 per person

WHOLE MAPLE GLAZED COUNTRY HAM

ale bavarian mustard

\$22 per person

CITRUS MARINATED GRILLED PACIFIC SALMON WRAPPED IN BANANA LEAVES

thyme vinaigrette

\$28 per person

Sides, Salads & Bread Selections Continued On Next Page

Carving Stations

(continued)

**ONE SIDE OR SALAD & ONE BREAD INCLUDED
WITH EACH STATION**

SIDES

Polenta Gratin with Spinach & Wild Mushrooms
Fiscalini Cheddar Macaroni & Cheese
Yams & Sweet Potato Gratin
Crème Fraiche Whipped Potatoes
Chef's Choice Market Fresh Vegetables
Herbed Potato Gratin

SALADS

Beefsteak Tomatoes & Caramelized Onions
bleu cheese, dijon vinaigrette

Salad of Citrus, Jicama & Shaved Fennel
cilantro vinaigrette

Caesar Salad
romaine hearts, focaccia croutons, shaved reggiano cheese, caesar dressing

Wild Arugula & Crumbled Goat Cheese
toasted almonds, raspberry vinaigrette

CHOICE OF ONE BREAD

Mini Brioche Rolls
Sourdough Rolls
Tiny Sesame Seed Kaiser Buns
Multi Grain Rolls
Kalamata Olive Bread
Sweet Sesame Hawaiian Rolls

Reception Stations

A minimum of 25 guests is required

ICED SHELLFISH

Crustacean One

*chilled jumbo shrimp, snow crab claws, oysters
cocktail sauce, mustard sauce, mignonette sauce & lemon wedges*

\$42 per person

Crustacean Two

*chilled jumbo shrimp, snow crab claws, oysters
peruvian white fish ceviche, laughing bird shrimp ceviche
mustard sauce, wasabi mayonnaise, cocktail sauce, mignonette sauce, lemon & lime wedges*

\$60 per person

Add Chilled Lobster Tail

lemon champagne sauce

Market Price

SUSHI DISPLAY

served with wasabi, pickled ginger, soy, spicy aioli & chopsticks

*california roll, tuna roll, spicy tuna roll, spicy yellowtail roll, eel cucumber cream cheese roll
cucumber roll, vegetable roll, tuna nigiri, salmon nigiri*

4 Pieces, per person\$32 per person

6 Pieces, per person\$38 per person

8 Pieces, per person\$46 per person

12 Pieces, per person\$62 per person

Action Station Option Available

Sushi Chef at \$700 per chef

DOMESTIC CHEESE PLATTER

*Shaft Bleu Cheese, Brie Marin, Humboldt Fog Chevre, Fiscalini Cheddar, Carr Valley Gouda
fresh & dried fruit garnish, artisan breads, lavosh, assorted crackers*

Small (serves 25)\$475 each

Medium (serves 50)\$950 each

Large (serves 75)\$1,200 each

INTERNATIONAL CHEESE PLATTER

*Saga Bleu, Camembert, St. Andre, Manchego, Roquefort, Pecorino, Montrachet Goat Cheese
fresh & dried fruit garnish, artisan breads, lavosh, assorted crackers*

Small (serves 25)\$550 each

Medium (serves 50)\$1,025 each

Large (serves 75)\$1,350 each

Reception Stations

(continued)

MEDITERRANEAN DISPLAY

*hummus, baba ganoush, tabouleh
cucumber, tomato & feta salad, confetti olives
warm pita, falafel, tzatiki*

Small (serves 25)..... \$600 each
Large (serves 50)..... \$1000 each

CRUDITÉS

*tri-color baby carrots, english cucumber, celery sticks, jicama, pear tomatoes
baby florets of cauliflower and broccoli, assorted peppers
hummus, red onion dip and creamy herbed dip*

Small (serves 25)..... \$400 each
Medium (serves 50)..... \$675 each
Large (serves 75)..... \$850 each

ANTIPASTO DISPLAY

*fra'mani dry cured sausages & la quercia prosciutto, speck, mortadella
marinated goat cheese, California cheeses, fire roasted vegetables, infused oils
marinated confetti olives, country breads*

\$36 per person

AHI TARTARE

*chopped red onions, chives, soy- miso mustard dressing, sesame crackers, taro crisps, micro greens
fleur de sel, pepper mill*

\$36 per person

Action Station Option Available
Chef Attendant at \$175 per chef, per 75 people

ASIAN MARKET

*pork belly dumplings, shrimp dumplings, vegetable dumplings
peking duck spring rolls & vegetable fried rice
condiments: chili sambal, sweet chili, sweet soy syrup & ponzu sauce
fortune cookies*

\$30 per person

Action Station Option Available
Chef Attendant at \$175 per chef, per 75 people

Reception Stations

(continued)

LO MEIN NOODLE STATION

Vegetables:

*snow peas, shiitake mushrooms, sweet onions, peppers
broccollini, squash, bean sprouts, bok choy, napa cabbage*

Sauces:

spicy garlic sauce, sesame ginger sauce & chinese stir fry sauce

Noodles:

chow fun noodles, chow mein noodles & udon noodles

Select Three:

shrimp, beef, chicken, pork, tofu

\$34 per person

Chef Attendant Required at \$175 per chef, per 75 people

SLIDER STATION

Served With:

*House Made Chips
Ketchup and Yellow Mustard*

Select Three of the Following:

Kobe Beef Patty

white cheddar, fried onions, dijonaise sauce

Kobe Beef Patty

bacon, blue cheese, balsamic marinated onions

Lump Crab Cake

pico de gallo, chipotle-lime crema

Stout Braised Pork

cranberry chipotle bbq & slaw

Quinoa Turkey Patty

pepper jack cheese, cilantro & sriracha cream

Veggie Patty

sprouts, guacamole, red pepper hummus

\$34 per person

Action Station Option Available

2 Chef Attendants at \$175 per chef, per 75 people

Reception Stations

(continued)

TAQUERIA STATION

Select Two of the Following:
*grilled skirt steak, yucatán-style chicken achiote, pork chili verde
orange chili marinated shrimp, grilled mahi-mahi*

Served with:
*tomatillo salsa & red tomato salsa
pickled red onions, guacamole, limes, cilantro, cholula sauce
Nelson's pickled cabbage, guajillo rice, black beans, soft corn & flour tortillas*

\$32 per person

Action Station Option Available
Chef Attendant at \$175 per chef, per 75 people

RISOTTO STATION

Select Three of the Following:
*Crimini, Shiitake & Oyster Mushrooms, Sun-Dried Tomatoes, Green Peas
Wild Mushroom, Sweet Peas, Goat Cheese, Prosciutto Di Parma
Fava Beans, Baby Carrots, Asparagus, Fiscalini Cheddar
Squid Ink, Fennel, Bay Scallops, Roasted Tomatoes
Shrimp, Asparagus, Saffron & Parmesan Cheese
Braised Short Ribs, Portobello Mushroom, Sun-Dried Tomatoes, Parmigiano*

Served with:
extra virgin olive oil, parmesan, red pepper flakes

\$32 per person

Chef Attendant Required at \$175 per chef, per 75 people

MAC 'N' CHEESE STATION

Select Three of the Following:
*Asiago, Smoked Chicken, Portobello & Black Truffle
Four Cheese, Roasted Garden Vegetables
Tillamook Cheddar & Braised Beef Short Ribs
Mascarpone, Rock Shrimp & Lobster Sauce
Artichoke & Spinach Oregonzola Bleu Cheese
Asparagus, Duck Prosciutto, Sweet Peas, Sweet Corn
Crawfish & Andouille*

\$30 per person

Reception Stations

(continued)

PASTA STATION

Select Three of the Following:

Ziti Primavera
grilled vegetables, reggiano parmesan cream sauce

Rigatoni Pasta
bolognese sauce

Lobster Ravioli
brandy lobster sauce

Tricolored Cheese Tortellini
pesto cream sauce

Garganelli Pasta
arrabbiata sauce

Rigatoni Pasta
italian sausage, bocconcini, tomato basil sauce

Penne Pasta
pomodoro sauce

Gemelli Pasta & Smoked Chicken Breast
artichoke, portobello mushrooms, madeira cream sauce

Rigatoni Pasta
mushroom cream sauce

Served with:
focaccia bread, parmesan, red pepper flakes

\$32 per person

Action Station Option Available
Chef Attendant at \$175 per chef, per 75 people

CHURRASCO STATION

Select Three of the Following:
skirt steak, chicken, shrimp, mahi-mahi, swordfish

chimichurri
spicy passion fruit aioli (ají de maracuya)
salsa criolla

\$38 per person

Action Station Option Available
Chef Attendant at \$175 per chef, per 75 people

Reception Stations

(continued)

SEAFOOD STATION FROM THE EVO GRILL

Pacific Salmon

Ahi Tuna Steak

Jumbo Shrimp

Display of Sauces:

herb sofritto, sweet red pepper jam, beurre blanc

\$40 per person

Action Station Required

Chef Attendant at \$175 per chef, per 75 people

Please Consult Your Catering / Conference Services Manager for Indoor Events

CAESAR SALAD STATION

Caesar Salad

romaine hearts, focaccia croutons, shaved reggiano cheese, caesar dressing

\$17 per person

Optional Enhancements:

Grilled Chicken

\$8 per person

Grilled Gulf Shrimp

\$11 per person

Grilled Marinated Skirt Steak

\$9 per person

Grilled Portobello Mushrooms

\$9 per person

Action Station Option Available

Chef Attendant at \$175 per chef, per 75 people

Reception Stations

(continued)

SPINACH SALAD STATION

*baby spinach, pan seared maple bacon, sweet onions
cranberries, candied walnuts, local bleu cheese
dijon, maple sugar & red wine dressing*

\$19 per person

Optional Enhancement:

Seared Duck Breast

\$10 per person

Action Station Option Available
Chef Attendant at \$175 per chef, per 75 people

ASIAN SALAD STATION

*mizuna, napa cabbage, bean sprouts, edamame, carrots, shredded daikon, cucumbers
crispy wonton, chopped peanuts, spicy cilantro dressing*

\$19 per person

Optional Enhancement:

Fried Tofu

\$7 per person

Five Spiced Roasted Chicken Breast

\$8 per person

Action Station Option Available
Chef Attendant at \$175 per chef, per 75 people

BURRATA SALAD BAR

*burrata cheese, heirloom tomatoes, tomato coulis tapenade, sweet basil, crostini
extra virgin olive oil, cracked pepper, fleur de sel*

\$26 per person

Action Station Option Available
Chef Attendant at \$175 per chef, per 75 people

Dessert Stations

CRÊPES SUZETTE STATION

orange butter, orange zest, vanilla ice cream, Grand Marnier
\$18 per person

Chef Attendant required at \$175 per chef, per 75 people

CHOCOLATE FONDUE STATION

*milk and dark chocolate, assorted fruit & berry skewers, vanilla marshmallows, crispy puff pastry sticks
macaroons, raspberry coulis, short bread cookies, dried fruit*
\$22 per person

BANANAS FOSTER STATION

flambéed bananas, vanilla gelato, brandy, candied walnuts
\$24 per person

Chef Attendant required at \$175 per chef, per 75 people

VIENNESE DESSERT TABLE

caramel flan, cannoli, chocolate parfait, fresh fruit tart
\$20 per person

caramel flan, cannoli, chocolate parfait, fresh fruit tart, opera torte, tiramisu
\$30 per person

*caramel flan, cannoli, chocolate parfait, fresh fruit tart, opera torte, tiramisu, sacher torte
cheesecake, passion fruit strawberry parfait, pecan tart, cheesecake crème brulee
chocolate mousse torte*
\$40 per person

ELABORATE FRUIT & BERRY DISPLAY

*seasonal fruits & berries
brown sugar, whipped cream, chocolate ganache, lemon cream*
\$28 per person

CHEF PERRY'S DESSERT DISPLAY

*display of assorted macaroons, crème brulee tartlet, strawberry almond torte, ricciarelli cookies
coconut mousse macaroon bars, cassis cheesecake mirror glaze, strawberry passion fruit torte
ricotta citrus filled cannoli, chocolate caramel sea salt parfait
spicy chocolate nut brittle with lemon sea salt*

Four Selections - \$20 per person

Five Selections - \$28 per person

Six Selections - \$34 per person

ICE CREAM SUNDAE STATION

*vanilla, chocolate & strawberry ice cream, strawberry sauce, chocolate sauce, caramel sauce
m&m's, gummy bears, oreo cookie crumbs, fresh strawberries, pineapple compote
candied walnuts, roasted peanuts, fresh whipped cream*
\$24 per person

Chef Attendant required at \$175 per chef, per 75 people



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Plated Lunch Menus

2016



Plated Lunch

Price listed with entrée includes choice of soup or salad and dessert.
Your menu may offer two (2) pre-selected entrée choices for your guests.
When a choice of entrée is offered, all entrees are charged at the higher price.
Plated lunches are accompanied by assorted rolls with butter, signature blend coffee
and selection of teas, iced tea and lemonade.

CHILLED SOUPS

Seasonal Ginger Melon Soup
Tomato Gazpacho, Cilantro Coulis
Carrot Ginger
Cucumber Brie

HOT SOUPS

New England Clam Chowder
Creamy Woodland Mushroom Bisque
Minestrone Soup
Vegetable Tortilla Soup, Queso Fresco & Cilantro

SALADS

Caesar Salad
romaine hearts, focaccia croutons, shaved reggiano cheese, caesar dressing

Baby Spinach
ginger shiitake mushrooms, Fiscalini cheddar, bacon sherry dressing

Burrata Salad
mache, baby red oak, slow roasted tomatoes, basil oil, white balsamic dressing

“The Steak House”
iceberg wedge, crumbled bacon, bleu cheese, beefsteak tomatoes, bleu cheese dressing

The Greek
*baby gem lettuce, radicchio, feta, olives, tomatoes, red onions, cucumbers
oregano red wine dressing*

The Wedge
*limestone lettuce, shaved fennel, red beets, candied walnuts, orange segments
green goddess dressing*

Roasted Market Beet Salad
toasted walnuts, arugula, balsamic vinaigrette

Hot Plated Luncheon Entrées

SEAFOOD

Pan Seared Mahi-Mahi
*baby spinach, caramelized cauliflower
mushrooms, light tarragon cream sauce*
\$80 per person

Atlantic Roasted Salmon
roasted vegetable orzo, dill vinaigrette
\$74 per person

Roasted Pacific Sea Bass
grilled nopales & green tomatillo stew, oregano vinaigrette
\$80 per person

Seared Black Cod au Poivre
saffron wild mushroom risotto
\$85 per person

Seared California Sea Bass
simmered white bean & sun-dried tomato ragout, chervil shallot vinaigrette
\$78 per person

Egg Tagliatelle Shrimp Pasta
*grilled shrimp, roasted garlic, white beans, crisp pancetta
wilted greens, lobster cream sauce*
\$70 per person

MEATS

Grilled Hanger Steak
chimichurri mashed potato, salsa verde
\$70 per person

Lemon Thyme Marinade Pork Tenderloin
herbed polenta cake
\$65 per person

Pineapple Ginger Beer Braised Beef Short Rib
root vegetable risotto
\$75 per person

Beef Filet Mignon
truffle jus-lie, vanilla-butternut squash purée
\$90 per person

Hot Plated Luncheon Entrées

(continued)

POULTRY

Grilled Chicken Breast
*caramelized pearl onions, mushrooms, asparagus soffrito
roasted fennel polenta gratin, au jus*
\$74 per person

Lemon Dijon Mustard Marinated Roasted Chicken Breast
creamy rosemary polenta, chicken jus
\$74 per person

Moroccan Marinated Grilled Chicken
lemon herb couscous, cumin infused
\$74 per person

Herb Roasted Chicken
braised quinoa, roasted vegetables, shallot dijon chicken jus
\$74 per person

Grilled Chicken
vegetables "ratatouille", tarragon jus-lie
\$74 per person

Pan Seared Breast of Sonoma Duck
white bean cassoulet, crisp pancetta
\$80 per person

Cold Plated Luncheon Entrées

COLD ENTRÉES

White Bean & Ahi Salad
arugula, tear drop tomatoes, cucumber, green beans, creamy red wine dressing
\$78 per person

Ginger Marinated Skirt Steak & Green Papaya Salad
bean sprouts, carrots, cucumbers, tomatoes, cilantro, mint, thai basil lime dressing
\$68 per person

Cobb Salad
crisp peppery bacon, tomatoes, avocado, bleu cheese, roasted chicken breast white balsamic dressing
\$65 per person

Japanese Style Pacific Salmon Salad
soba noodle, seasonal vegetables, sweet & sour thai dressing
\$72 per person

Seared Tofu Salad
roasted vegetable quinoa, arugula, sweet pepper dressing
\$50 per person

DESSERTS

White Chocolate Cream Raspberry Tart

Seasonal Berry Olive Oil Torte Trifle
berry reduction

Poppy Seed Meyer Lemon Crème Tart
cassis sauce

Chocolate Fudge, Dark Chocolate Mousse
mango sauce

Strawberry Mousse Almond Torte
macerated strawberries

Blueberry Cheesecake
mixed berry compote

Mascarpone Apricot Delight
strawberry glaze

Vanilla Bean Crème Brulee
seasonal berries

Tangerine Panna Cotta
chantilly cream, fresh berries

Fruit Biscotti with a Trio of Gelatos
chocolate, vanilla & raspberry white chocolate



TERRANEA®

L.A.'S OCEANFRONT RESORT

A DESTINATION LUXURY HOTEL®

Plated Dinner Menus

2016



Plated Dinner

A three (3) course minimum is required for all plated dinners.

Your menu may offer two (2) pre-selected entrée choices, plus a vegetarian entrée.

When a pre-selected choice of entrée is offered, all entrées are charged at the higher price.

Plated dinners are accompanied by assorted rolls with butter, signature blend coffees and selection of hot teas.

TABLESIDE CHOICE OF ENTRÉE

Tableside choice of entrée requires a four (4) course menu to be selected with two courses preceding the entrée.

When a tableside choice of entrée is offered, all entrées are charged at the highest price, plus a \$20 surcharge per person, and requires menu cards.

Menu cards printed by the Resort are included with this surcharge and may include the event logo.

The group may provide their own menu cards if desired.

Tableside choices are limited to (2) entrées, plus a vegetarian option and may not include a choice of appetizers, soups, salads or desserts. Please consult your Catering/Conference Services Manager if you'd like to offer additional entrée choices.

For events with 200 or more guests, the tableside entrée choices will have the same starch and vegetable. Please refer to the Accompaniments for Tableside Choice Entrées section for these selections and consult your Catering/Conference Services Manager for further details.

WARM APPETIZERS

Jumbo Scallop, Mussels, Clams, Red Rice Paella
saffron cream
\$25 per person

Cauliflower & Dungeness Crab Ravioli
grated parmigiano reggiano
\$24 per person

Lobster Ravioli
caramelized chard, fava beans, sweet corn cream
\$24 per person

Kobe Style Skirt Steak
crispy brussels sprouts, farro & truffle jus
\$26 per person

Scallops, Shrimp, Crab & Mushroom Beggar's Purse
curry sauce
\$25 per person

Crispy Quinoa Pilaf
grilled baby vegetables, feta- oregano vinaigrette
\$22 per person

Plated Dinner

(continued)

COLD APPETIZERS

Seven Spice Scented Ahi Tartar
rice cracker, mint & cucumber, sriracha - citrus emulsion
\$24 per person

Crab-Avocado Salad
hawaiian hearts of palm, sweet pepper dressing
\$24 per person

Standing Shrimp
avocado, tomato, champagne aioli
\$24 per person

Beef Carpaccio
parmesan reggiano, arugula, frisée, caper vinaigrette
\$20 per person

Grilled Mediterranean Vegetables
haloumi cheese, tabbouleh, tapenade vinaigrette
\$18 per person

Roasted Beets
fennel, shallots, pink peppercorn aioli, jerez reduction
\$19 per person

Heirloom Tomato Carpaccio
burrata, basil, frisee, lemon oil
\$18 per person
(Seasonal)

SOUPS

Butternut Squash En Croute
toasted pistachios
\$13 per person

Cream of Wild Mushroom
crispy bunapi mushroom
\$12 per person

Spiced Saffron & Mussel Soup
\$13 per person

Silky Lobster Bisque
ginger-anise foam, fennel pollen
\$14 per person

Italian Wedding Soup
\$12 per person

Plated Dinner

(continued)

Heirloom Potato & Celery Root Chowder

\$12 per person

Sweet Pea Cream Soup

crispy parmesan

\$12 per person

Cauliflower Soup

sweet carrot foam

\$12 per person

SALADS

Arugula & Frisée Salad

*thinly sliced la quercia prosciutto, grilled artichoke hearts
roasted pepper puree, balsamic cream*

\$16 per person

Roasted Yellow Beet Salad

*mache lettuce, grilled scallions, orange, avocado, shaft bleu cheese
honey greek yogurt dressing, amaranth*

\$16 per person

Baby Spinach Salad

*maple cured hobbs bacon, Fiscalini cheddar, pomegranate seeds
caramelized onions, toasted almonds
sweet & sour dressing*

\$14 per person

Mache, Purple Endive, Romaine

brie cheese, cabernet shallots, golden raisins, honey dijon dressing

\$14 per person

Bibb Lettuce

*grilled portobellini, hearts of palm, piquillo pepper & corn relish
radishes, romesco dressing*

\$14 per person

Treviso, Lollo Verde, Frisee

*toasted pine nuts, goat cheese, roasted apples, yellow pea shoots
blackberry verjus vinaigrette*

\$14 per person

The Steakhouse Wedge

*iceberg lettuce, crumbled bacon, bleu cheese, beefsteak tomatoes
bleu cheese dressing*

\$15 per person

Wild Baby Arugula

honey roasted peaches, toasted hazelnuts, goat cheese profiterole, basil vinaigrette

\$14 per person

Plated Dinner

(continued)

Chiffonade of Black Kale
arugula, treviso, pomegranate seeds, goat cheese, almonds, honey thyme dressing
\$14 per person

Arugula, Strawberries, Marcona Almonds
st. andre cheese, citrus vinaigrette
\$15 per person

Chiffonade of Romaine
radicchio, roquefort cheese, avocado, candied bacon, thyme orange dressing
\$15 per person

Watermelon Salad
*arugula, watermelon, california feta, shaved red onion, persian cucumbers
orange mint dressing*
\$15 per person
(Seasonal)

SEAFOOD

Pacific Halibut - In season between late March through the middle of November
Chef's selection of white fish will be substituted when out of season

Roasted Mahi-Mahi
*thumbelina carrots, apples, cipolli onions
matsutake mushrooms, verjus-golden raisin cream sauce*
\$68 per person

Herb Crusted Atlantic Salmon
buckwheat pancake, red pearl onion, peas, agave nectar
\$60 per person

Fennel Crusted Sea Bass
beluga lentils, carrot-fennel salad, port reduction
\$68 per person

Roasted Branzino
*green garbanzo beans soffrito, crisp carrot angel hair
honshimejii mushrooms, black olive vinaigrette*
\$62 per person

Baked Black Cod
caramelized mango, kimchi puree, sweet potato hash, herb oil vinaigrette
\$79 per person

Miso Glazed Black Cod
creamy forbidden rice, baby shiitake mushroom, kumquat sauce
\$79 per person

Plated Dinner

(continued)

Baked Pacific Halibut
herbed risotto, pecorino, carrot ginger beurre blanc
\$79 per person

California Sea Bass
baby vegetable soffrito, romesco sauce
\$68 per person

POULTRY

Wild Mushroom Crusted Chicken
yukon gold puree, tuscan kale, sherry cream sauce
\$57 per person

Aji Amarillo Marinated Chicken Breast
crushed plantain, red chimichurri sauce
\$57 per person

White Peach Brined Chicken
artichoke risotto, brown chicken jus lie
\$60 per person

Chermoula Braised Chicken
roasted baby vegetables, saffron couscous, chermoula sauce
\$60 per person

Applewood Smoked Chicken
forbidden black rice, orange glazed carrots, harrisa butter sauce
\$57 per person

MEATS

Pepper & Cardamom Crusted Beef Strip Loin
coffee roasted carrots, polenta gratin, cassis pearl onions
cassis sauce
\$70 per person

Braised Beef Short Rib
braised lentils, brussels sprouts, barolo reduction
\$64 per person

Roasted Beef Tenderloin
red wine farro, baby turnips, saba jus
\$79 per person

Grilled Filet of Beef
rosti potato, wilted arugula, local bleu cheese butter, horseradish demi
\$79 per person

Plated Dinner

(continued)

Grilled Natural Pork Chop
braised red cabbage, roasted yam, mustard jus-lie
\$65 per person

Double Lamb Chop
corn succotash, port essence
\$90 per person

VEGETARIAN

Butternut Squash Risotto
lemon zest, basil, grilled asparagus, grated parmesan cheese
\$48 per person

Grilled Cauliflower Steak
black rice risotto, fennel panzanella salad
\$48 per person

Vegetable Couscous
fricassee of roasted asparagus & green beans, olive vinaigrette
\$48 per person

Vegetable Napoleon
*squashes, zucchini, eggplant, roasted red peppers, portobello mushroom
olive oil roasted fingerling potatoes*
\$48 per person

Grilled Tofu
marinated eggplant, rice noodles, crispy shallots, coconut curry emulsion
\$48 per person

Portobello Mushroom Ragout Beggar's Purse
grilled peppers, squash, eggplant, basil puree
\$48 per person

Egg Tagliatelle Fettuccine
asparagus, king trumpet, citrus cream sauce, little tomatoes
\$48 per person

Plated Dinner

(continued)

DUOS

Herb Crusted Chicken Breast & Roasted Swordfish
lemon sun-dried tomato relish
spinach polenta cake
\$80 per person

Grilled Seared Chicken & Roasted Artichoke Crusted Sea Bass
oregano vinaigrette, wilted baby kale
parmesan mashed potatoes
\$84 per person

Braised 7 Spice Short Rib & Dill Crusted Salmon
crème fraiche mashed potatoes
\$95 per person

Beef Tenderloin “Café de Paris” & Saffron Herbed Gremolata Halibut
chervil lemon vinaigrette, sautéed swiss chard, galette potatoes
\$110 per person

Miso Marinated Beef Medallions & Seared Black Cod
forbidden black rice, roasted cauliflower
\$115 per person

Grilled Beef Tenderloin & Choice of Below
truffle demi glaze, garlic mashed potatoes, roasted baby vegetables

Select One of the Following:

Beurre Blanc Poached Lobster Tail
Market price

Grilled Jumbo Prawns
herbed butter sauce
\$105 per person

Sea Scallop
pomegranate glaze
\$110 per person

ACCOMPANIMENTS FOR TABLESIDE CHOICE ENTRÉES

(Events with 200 or greater guests)

All Selections Served with Chef’s Choice Seasonal Vegetables
and Choice of One of the Following:

Crème Fraiche Mashed Potatoes
Sweet Yam Puree

Potato & Parmesan Gratin
Sweet Corn Polenta Cake
Herb Braised Quinoa

Herbed Roasted Fingerling Potatoes
Black Rice

Plated Dinner

(continued)

DESSERTS

Chef Perry's Caramel Cheesecake Crème Brulée
berry compote
\$16 per person

Chocolate Trilogy Mousse
raspberry reduction
\$14 per person

Banana Walnut Croissant Bread Pudding
candied walnuts, vanilla bean ice cream
\$13 per person

Peach Blueberry Oatmeal Crumble
vanilla bean ice cream
\$13 per person

Dulce de Leche Ice Cream
encased in a semi-sweet chocolate, served with a sea salt caramel sauce
\$14 per person

Strata of Layered Decadent Chocolate Torte
white chocolate mousse, amaretto, cherry, gianduja ganache
\$18 per person

California Citrus Layered Panna Cotta
on a meyer lemon short crust, macerated raspberries
\$14 per person

Trio Sampler
*chocolate mousse fudge torte
caramel cheesecake crème brulee
lemon chiffon torte*
\$19 per person

Triple Delight
*hazelnut cheesecake cherry brulee
bittersweet chocolate mousse torte
hacienda vanilla orange scented flan
served with apricot gastrique and seasonal berries*
\$22 per person



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Banquet Bar Menus

2016



Hosted Bar

Bartender Fee - \$200 per 75 guests, four hours of service

ELITE BRANDS

Vodka <i>Belvedere</i>	Rum <i>Mount Gay XO</i>	Bourbon <i>Woodford Reserve</i>	Tequila <i>Patron Silver</i>
Gin <i>Bombay Sapphire</i>	Scotch <i>Johnnie Walker Black</i>	Blend Whiskey <i>Crown Reserve</i>	Cognac <i>Remy VSOP</i>

\$15 per drink

DELUXE BRANDS

Vodka <i>Tito's</i>	Rum <i>Flor de Cana</i>	Bourbon <i>Bulleit Bourbon</i>	Tequila <i>Peligroso</i>
Gin <i>Beefeater</i>	Scotch <i>Famous Grouse</i>	Blend Whiskey <i>Dickel Rye</i>	Cognac <i>Park VS</i>

\$12 per drink

CALL BRANDS

Vodka <i>Nikolai</i>	Rum <i>Ron Rio</i>	Bourbon <i>Heaven Hill</i>	Tequila <i>Torada Gold</i>
Gin <i>Bartons</i>	Scotch <i>House of Stuart</i>	Blend Whiskey <i>Early Times</i>	Brandy <i>Christian Bros</i>

\$9 per drink

Hosted Bar

(continued)

BEER, WINE, NON-ALCOHOLIC BEVERAGES

Imported Beer \$8

Stella Artois
Corona
Heineken

Domestic Beer \$7

Sam Adams Boston Lager
Coors
Coors Light

Tier 1 House Wine \$10 per glass

Tier 2 House Wine \$14 per glass

House Sparkling Wine \$12 per glass

Soft Drinks \$6

Bottled Still Water \$6

Natural Sparkling Water \$7

Juices \$6

Energy Drinks \$8

“AFTER DINNER” DRINKS

Amaretto
Bailey's Irish Cream
Drambuie
Frangelico
Grand Marnier
Kahlua
Sambuca

\$15

Cash Bar

Bartender Fee - \$200 per 75 guests, four hours of service
Cashier Required - \$200 per 75 guests, four hours of service
Cash Bar Minimum Revenue - \$500 per event

ELITE BRANDS

Vodka <i>Belvedere</i>	Rum <i>Mount Gay XO</i>	Bourbon <i>Woodford Reserve</i>	Tequila <i>Patron Silver</i>
Gin <i>Bombay Sapphire</i>	Scotch <i>Johnnie Walker Black</i>	Blend Whiskey <i>Crown Reserve</i>	Cognac <i>Remy VSOP</i>

\$17 per drink

DELUXE BRANDS

Vodka <i>Tito's</i>	Rum <i>Flor de Cana</i>	Bourbon <i>Bulleit Bourbon</i>	Tequila <i>Peligroso</i>
Gin <i>Beefeater</i>	Scotch <i>Famous Grouse</i>	Blend Whiskey <i>Dickel Rye</i>	Cognac <i>Park VS</i>

\$14 per drink

CALL BRANDS

Vodka <i>Nikolai</i>	Rum <i>Ron Rio</i>	Bourbon <i>Heaven Hill</i>	Tequila <i>Torada Gold</i>
Gin <i>Bartons</i>	Scotch <i>House of Stuart</i>	Blend Whiskey <i>Early Times</i>	Brandy <i>Christian Bros</i>

\$11 per drink

Cash Bar

(continued)

BEER, WINE, NON-ALCOHOLIC BEVERAGES

Imported Beer \$9.75
Stella Artois
Corona
Heineken

Domestic Beer \$8.50
Sam Adams Boston Lager
Coors
Coors Light

Tier 1 House Wine \$12 per glass

Tier 2 House Wine \$16 per glass

House Sparkling Wine \$14 per glass

Soft Drinks \$7

Bottled Still Water \$7

Natural Sparkling Water \$8

Juices \$7

Energy Drinks \$9

“AFTER DINNER” DRINKS

Amaretto
Bailey's Irish Cream
Drambuie
Frangelico
Grand Marnier
Kahlua
Sambuca

\$17

Package Bars

Package bar arrangements are based on consecutive hours on a per person basis.

Package bar arrangements include mixed drinks, house wines by the glass, house sparkling wine by the glass, imported and domestic beer, soft drinks and mineral water.

Package bar arrangements exclude wine service offered table side, cordials and energy drinks. The resort has the right to determine whether a signature cocktail can be included in bar packages or if additional fees will apply. The resort does not allow alcoholic shots for the safety and well-being of our guests. Please consult your services manager for any further details.

ELITE

Two Hours
\$66 per person

Three Hours
\$78 per person

Four Hours
\$89 per person

Five Hours
\$99 per person

DELUXE

Two Hours
\$44 per person

Three Hours
\$55 per person

Four Hours
\$66 per person

Five Hours
\$75 per person

CALL

Two Hours
\$32 per person

Three Hours
\$42 per person

Four Hours
\$49 per person

Five Hours
\$54 per person

*Bartender Fee - \$200 per 75 guests, four hours of service
Package Bars have a maximum of (1) bartender per 75 guests*

ELITE BRANDS

Vodka
Belvedere

Gin
Bombay Sapphire

Rum
Mount Gay XO

Scotch
Johnnie Walker Black

Bourbon
Woodford Reserve

Blend Whiskey
Crown Reserve

Tequila
Patron Silver

Cognac
Remy VSOP

DELUXE BRANDS

Vodka
Tito's

Gin
Beefeater

Rum
Flor de Cana

Scotch
Famous Grouse

Bourbon
Bulleit Bourbon

Blend Whiskey
Dickel Rye

Tequila
Peligroso

Cognac
Park VS

CALL BRANDS

Vodka
Nikolai

Gin
Bartons

Rum
Ron Rio

Scotch
House of Stuart

Bourbon
Heaven Hill

Blend Whiskey
Early Times

Tequila
Torada Gold

Brandy
Christian Bros

Package Bar

(continued)

SOFT BAR

*Bartender Fee - \$200 per 75 guests, four hours of service
Package Bars have a maximum of (1) bartender per 75 guests*

*Imported and Domestic Beers
Tier 1 House Wine
House Sparkling Wine
Soft Drinks
Bottled Still Water
Natural Sparkling Water
Assorted Juices*

Two Hours - \$29 per person

Three Hours - \$37 per person

Four Hours - \$45 per person

Five Hours - \$52 per person

Additional \$4 per person to upgrade to Tier 2 Wine

NON ALCOHOLIC PACKAGE

*Soft Drinks
Bottled Still Water
Natural Sparkling Water
Assorted Juices*

\$29 per person up to 5 hours



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Banquet Wine List

2016



Banquet & Catering Wines

HOUSE WINES

Tier 1.....	\$10 per glass
Chardonnay	\$40
<i>Sycamore Lane, CA</i>	
Pinot Grigio.....	\$40
<i>Sycamore Lane, CA</i>	
Cabernet Sauvignon.....	\$40
<i>Sycamore Lane, Ca</i>	
Merlot.....	\$40
<i>Sycamore Lane, CA</i>	
Tier 2.....	\$14 per glass
Chardonnay	\$45
<i>Monterey Vineyard, CA</i>	
Cabernet Sauvignon.....	\$45
<i>Monterey Vineyard, CA</i>	
Merlot.....	\$45
<i>Monterey Vineyard, CA</i>	
Pinot Noir.....	\$45
<i>Monterey Vineyard, CA</i>	

CHAMPAGNES & SPARKLING WINES

Sparkling, Chandon “Brut Classic”, Napa Valley, CA	\$43
Sparkling, Domaine Carneros “Brut”, Napa Valley, CA	\$50
Rosé NV Sparkling Blend, Domaine Chandon “etoile”, Napa Valley, CA	\$60
Brut, Sparkling, Schramsberg ‘Blanc de Blancs’, Napa Valley, CA	\$75
Champagne Blend, Moët & Chandon Imperial Reserve Brut, Reims, France...	\$85
Champagne Blend, Moët & Chandon Imperial Brut Rose, Reims, France	\$95
Champagne Blend, Moët & Chandon Ice Imperial, Reims, France	\$95
Champagne Blend, Moët & Chandon Nectar Imperial, Reims, France	\$105
Champagne, Veuve Clicquot ‘Yellow Label’, Champagne, Reims, France.....	\$110

White Wines

CHARDONNAY

Smoke Tree, Sonoma, CA	\$50
Newton Red Label, Napa Valley, CA.....	\$55
Cloudy Bay, Marlborough, New Zealand	\$60
La Crema, Russian River Valley, CA	\$70
Stag's Leap Wine Cellar 'Karia', Napa Valley, CA.....	\$75
Far Niente, Napa Valley, CA.....	\$95

SAUVIGNON BLANC

Girard, Napa Valley, CA	\$45
Craggy Range, "Te Muna Road Vineyard", Martinborough, New Zealand.....	\$50
Cloudy Bay, Marlborough, New Zealand	\$60
Fume Blanc, Grgich Hills, Napa Valley, CA.....	\$65
Cakebread, Napa Valley, CA.....	\$70

OTHER WHITE WINES

Pinot Grigio, Alois Lageder, Italy	\$50
Pinot Grigio, Santa Margherita, Italy.....	\$60
Riesling, "Dr. L", Dr. Loosen, Germany.....	\$49
Riesling, Chateau Montelena, Potter Valley, CA	\$59
Albarino, Fillaboa, Spain	\$50
Viognier, E. Guigal 'Coindreau', France	\$70
Rosé, Perrin at Fils Rose Reserve, France.....	\$50

Red Wines

CABERNET SAUVIGNON & CABERNET BLENDS

Newton Claret Bordeaux Blend, Napa Valley, CA	\$50
Newton Red Label, Napa Valley, CA.....	\$55
Justin, Paso Robles, CA	\$60
Black Stallion, Napa Valley, CA	\$65
Franciscan, Napa Valley, CA.....	\$70
Provenance “Rutherford”, Napa Valley, CA	\$80
Cain “Cuvee”, Napa Valley, CA	\$85
Sequoia Grove, Napa Valley, CA	\$90
BV “Tapestry Reserve”, Napa Valley, CA.....	\$95
Stag’s Leap Wine Cellar ‘Artemis’, Napa Valley, CA.....	\$105
Silver Oak, Alexander Valley, CA	\$130

MERLOT

Milbrandt “Traditions”, Columbia Valley, WA.....	\$49
Northstar, Columbia Valley, Washington.....	\$75
Nickel & Nickel ‘Harris Vineyard’, Napa Valley, CA	\$95
Grgich Hills “Estate Grown”, Napa Valley, CA	\$105

PINOT NOIR

Smoke Tree, Sonoma, CA.....	\$50
Cambria Clone 4, Santa Maria Valley, CA	\$65
Talbott, “Sleepy Hollow Vineyard, Santa Lucia Highlands, CA.....	\$75
Cloudy Bay, Marlborough, New Zealand	\$85
Domaine Drouhin, Willamette Valley, OR	\$95
Flowers, Sonoma Coast, CA	\$105

Red Wines

(continued)

OTHER RED WINES

Sangiovese, Nozzole “Chianti Classico” Riserva, Italy.....	\$55
Sangiovese Blend, Ferrari-Carano, “Siena”, Alexander Valley, CA	\$50
Red Bordeaux Blend, Chateau la Grange Clinet, France.....	\$50
Tempranillo, Artadi “Vinas de Gain”, Spain	\$50
Zinfandel, Seghesio, Sonoma, CA	\$55
Malbec, Catena, Argentina	\$55

DESSERT WINES

All Bottles - 375ml

Semillion/Sauvignon Blanc, Chateau Doisy Vedrines, France.....	\$90
White Blend, Grgich Hills “Violetta” Late Harvest, Napa Valley, CA	\$120
Sauvignon Blanc, Far Niente “Dolce”, Napa, CA.....	\$120
Moscato, Prunotto Moscato d’Asti, Italy, Piedmont	\$50



TERRANEA®
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Preferred Vendors



vendor	contact name	phone number	website	email address
WEDDING & EVENT PLANNERS				
A Good Affair	Natalie Good	714.505.3653	agoodaffair.com	natalie@agoodaffair.com
A Signature Wedding	Monique Atwell	323.620.3179	asignaturewedding.com	asignaturewedding@gmail.com
At Your Door Events	Sara Holland	888.489.9671	atyourdoorevents.com	sara@atyourdoorevents.com
Blue Lotus Insights	Neha Shah	562.822.3048	bluelotusinsights.com	neha@bluelotusinsights.com
Cassandra & Company	Cassandra Santor	310.440.7888	cassandrasantor.com	info@cassandrasantor.com
Delicate Details	Maryam Forutan	866.830.3203	delicate-details.com	maryam@delicate-details.com
de Luxe Weddings & Events	Kerry Pulverman	714.225.2841	de-luxe-events.com	kerry@de-luxe-events.com
Details, Details	Jeannie Savage	949.600.8881	aboutdetailsdetails.com	info@aboutdetailsdetails.com
Emma Petievich Events	Emma Petievich	310.918.1350	emmapetievich.com	events@emmapetievich.com
Intertwined Events	Katie Webb	949.748.8786	IntertwinedEvents.com	katie@intertwinedevents.com
LVL Wedding & Events	Lindsay Longacre	866.261.3313	lvlevents.com	lindsay@lvlevents.com
Masterplans	Yingka Chou	310.480.3848	master-plans.com	yhou@master-plans.com
Once Upon A Time Weddings & Events	Sharon Gall	949.275.4730	onceuponatimeweddings.com	sharon.onceuponatimeweddings@gmail.com
Platinum Weddings by Kerrie	Kerrie Underhill	949.302.0970	platinumweddingsbykerrie.com	kerrie@platinumweddingsbykerrie.com
Save the Date Events	Kathy Recchia	877.505.3030	savethedateevents.us	info@savethedateevents.us
Serenity Events	Caroline Cha	714.321.8736	serenityevents.com	caroline@serenityevents.com
Stephanie Uchima Events	Stephanie Uchima	310.993.8880	stephanieuchima.com	info@stephanieuchima.com
Spark Event Consulting	Sophia Kim Park	949.378.9378	sparkeventconsulting.com	sophia@sparkeventconsulting.com
The Special Day	Carolyn Chen	626.731.2436	thespecialday.net	info@thespecialday.net
Together Events	Sherrien Shui	626.817.2890	2-events.com	sshui@2-events.com
FLORISTS				
Bloom Box	Fayaz Chamadia	949.200.9048	bloomboxdesigns.com	info@bloomboxdesigns.com
Butterfly Floral & Event Design	Inna Savluk	323.882.8400	butterflyfloraldesign.com	inna@butterflyfloral.net
Empty Vase	Yvonne Van Pelt	310.278.1988	emptyvase.com	yvonne@emptyvase.com
Flower Duet	Casey Coleman Schwartz/ Kit Wertz	310.792.4968	flowerduet.com	casey@flowerduet.com
Lilla Bello	Toby Kasoy	310.453.3311	lillabello.com	studio@lillabello.com
Little Hill Floral Designs	Jenni Hill-Horsburgh	714.319.3399	littlehillfloraldesigns.com	jennibhill@yahoo.com
Nisie's Enchanted Florist	Nisie	562.596.7733	nisiesenchanted.com	nisie@nisiesenchanted.com
Rancho Palos Verdes Flowers	Shawn Nejad	310.750.6480	rpvflowers.com	info@rpvflowers.com
Shawna Yamamoto Event Design	Shawna Yamamoto	714.482.8702	shawnayamamoto.com	shawna@shawnayamamoto.com
White Lilac	Sunny Ravanbach	949.722.9322	whitelilacinc.com	hello@whitelilacinc.com
ENTERTAINMENT - DJs				
Angel City DJs	Roger Ranney	818.207.9000	angelcitydjs.com	angelcitydjs@gmail.com
Hey Mister DJ	Lee Dyson	310.591.0988	heymisterdj.com	lee@heymisterdj.com
Luxury DJ's	Richard Martinez	310.494.6841	luxurydjs.com	richard@luxurydjs.com
RedShoe DJs	Ian Gotler	213.610.4174	redshoela.com	ian@redshoela.com
Skyline Entertainment	Spring Austin	800.673.2495	skyline-entertainment.com	info@skyline-entertainment.com
VOX DJs	Jack Farmer	310.372.2222	voxdjs.com	info@voxdjs.com

vendor	contact name	phone number	website	email
ENTERTAINMENT - Bands				
Burrows Entertainment	David Burrows	310.820.8505	burrowsentertainment.com	david@burrowsentertainment.com
Dwight Kennedy Entertainment	Dwight Kennedy	310.670.4300	dwightkennedy.com	dk@dwightkennedy.com
Jordan Music Entertainment	Shane Jordan	626.296.0408	jme.la	shane@jme.la
Mark Wood Entertainment	Tracy Winwood	949.748.6850	markwoodentertainment.com	tracy@markwoodentertainment.com
Naples Ensemble	Elaine Tubinis	562.433.2125	napleschambermusic.com	elaine@napleschambermusic.com
Wayne Foster Entertainment	Jacqueline Foster	310.274.8863	waynefoster.com	jacqueline@waynefoster.com
West Coast Music	Jim Eppolito	310.278.6848	westcoastmusic.com	jim@westcoastmusic.com
DÉCOR/RENTALS				
Archive Rentals	Erica Ahlin	888.459.6598	archiverentals.com	erica@archiverentals.com
Chiavari Chair Rentals	Steven Sun	949.480.1682	chiavarichairrentals.com	info@chiavarichairrentals.com
Classic Party Rentals	Philip Gomez	310.202.0011	classicpartyrentals.com	pgomez@classicpartyrentals.com
Designer 8	Linda Buckley	310.873.3118	designer8furniturerental.com	linda@designer8furniturerental.com
Found Vintage Rentals		714.888.5811	foundrentals.com	info@foundrentals.com
Luxe Linens	Dahlia Wexler	310.548.5183	designerspecialtylinens.com	designerlinens@sbcglobal.net
Rivire Works, Inc.	Rivire Davies	323.985.4229	rrivireworks.com	info@rrivireworks.com
Town & Country Event Rentals	Julio Villasenor	818.908.4211	townandcountryeventrentals.com	julio@tacer.biz
PHOTOGRAPHERS				
Brandon Kidd		714.809.5022	brandonkidd.net	brandon@brandonkidd.net
David Michael Photography		805.418.9868	davidmichaelphoto.com	info@davidmichaelphoto.com
Duke Photography		626.744.9695	dukeimages.com	duke@dukeimages.com
Figlewicz Photography		310.874.0925	figlewiczphotography.com	studio@figlewiczphoto.com
Lin & Jirsa Photography		949.287.2153	linandjirsa.com	contact@linandjirsa.com
Miki & Sonja		818.505.1597	mikiandsonja.com	info@mikiandsonja.com
Samuel Lippke Studios		562.343.2676	samuellippke.com	info@samuellippke.com
Studio EMP	Joel Maus	714.992.5400	studioemp.com	joel@studioemp.com
Zoom Theory		310.433.4221	zoomtheory.com	info@zoomtheory.com
VIDEOGRAPHERS				
Elysium Productions	Julie Hill	949.297.4198	elysiumproductions.com	julie@elysiumproductions.com
Hoo Films	Shannon Avery	714.299.2321	hoofilms.com	shan@hoofilms.com
Impressive Creations	Brian Press	310.748.0505	impressivecreations.com	info@impressivecreations.com
Lin & Jirsa Cinematography		949.287.2153	linandjirsa.com	contact@linandjirsa.com
Perryfield Films	Brian Perry	888.339.3395	perryfieldfilms.com	weddings@perryfieldfilms.com
OFFICIANTS				
Cameron Bell		310.251.1052		cameronbell68@gmail.com
Elysia Skye		323.682.8697	laweddingwoman.com	info@laweddingwoman.com
JP Reynolds		818.415.8115	jprweddings.com	jp@jprweddings.com
HAIR & MAKE UP				
Terranea Resort Salon	Andrea Dekoning	310.265.2741	terranea.com/spa-resorts-california	
Design Visage	Caren Lazarus	800.603.1383	designvisage.com	custinso@designvisage.com
Flawless Faces	Carina Lindgren	949.742.4211	flawlessfacesinc.com	info@flawlessfacesinc.com
Kelly Zhang	Kelly Zhang	626.277.8649	kellyzhang.com	app@kellyzhang.com
Make Up Therapy	Tara Dowburd-Luftman	310.709.6585	makeuptherapy.com	tara@makeuptherapy.com
TRANSPORTATION				
Avalon Transportation	Ted Read	310.391.6161	avalontrans.com	tread@avalontrans.com



TERRANEA®

L.A.'S OCEANFRONT RESORT

A DESTINATION LUXURY HOTEL®

Wedding Coordinator Expectations



The following lists Terranea Resort's expectations of the responsibilities of your Professional Wedding Coordinator:

- The Wedding Coordinator must be contracted by the Client for a minimum of one (1) month's services prior to any wedding to include organization of all vendors, creating the program's timeline, organizing and conducting the wedding rehearsal and ceremony, organization and placement of reception items such as place cards, favors and specialty enhancements. Please contact your Terranea Resort Catering Service Manager with the name and contact information of your wedding coordinator once you have formally contracted them at 310-265-2883.
- Wedding Coordinators must have at least one assistant on property for the wedding day. The Resort is situated on over 100 acres and the size and complexity of the wedding may require additional assistants.
- Wedding Coordinators are required to remain until the conclusion of the event maintaining direct contact with the couple or other pre-designated family member to flow information to the Resort's event staff.
- We highly recommend that the Wedding Coordinator have direct communication with all assistants on site via hand held radios or cell phones.
- The Wedding Coordinator is responsible for organizing all vendors, making verbal contact with each of them and will ensure each vendor has read and signed the Terranea Vendors Policies and Code of Conduct guide.
- The Wedding Coordinator will forward signed copies of the Vendor Policies and Code of Conduct and proof of insurance (see below) to your Terranea Resort Catering Service Manager a minimum of two (2) weeks prior to the event.
- The Wedding Coordinator will obtain a copy of each vendor's proof of general liability insurance (ACORD Page) with a minimum of \$1,000,000 in coverage naming LONG POINT DEVELOPMENT, LLC as a Certificate Holder/Additionally Insured. The Wedding Coordinator will confirm all directions and the Resort's load-in procedures with each vendor. Resort is not responsible for vendor parking validations.
- The Wedding Coordinator will confirm all call times, teardown times and locations for the event in writing to each vendor and will notify your Terranea Resort Catering Service Manager of the same.
- The Wedding Coordinator will obtain all necessary rules and regulations regarding set-up, rigging, power and load-in from your Terranea Resort Catering Service Manager in advance of the event. The Resort is contracted with one rigging company, PSAV. This is the only rigging company permitted to access hang points in the ballrooms. Current charges for accessing hang points and rigging will apply.
- The Wedding Coordinator will protect the integrity of the physical property and grounds as if they were a member of the Terranea Resort Staff.
- The Wedding Coordinator will confirm in writing the arrival of the personal wedding flowers for photos if delivery time differs from the remainder of the flowers. Wedding Coordinators will provide coordination of personal flowers for the bridal party ensuring the ladies have their corsages and bouquets and assisting with the pinning of boutonnieres on the gentlemen.
- The Wedding Coordinator will provide a typed sequence of events and vendor list complete with contact numbers to your Terranea Resort Catering Service Manager no later than two weeks prior to the event. Final guest counts including providing specific entrée selections, if applicable are due to the hotel three (3) business days prior to the event date.
- The Wedding Coordinator and their assistants are expected to wear business professional attire on the wedding rehearsal day and the day of the event.

- There is to be no alcohol consumption permitted by vendors at the Resort. Cigarette smoking is permitted in non-visible and designated areas only.
- The Wedding Coordinator will be responsible for overseeing and conducting the ceremony rehearsal and is expected to arrive at least fifteen (15) minutes prior to the scheduled start time of any wedding rehearsal or any scheduled on-site client appointments.
- The Wedding Coordinator will communicate with the bridal party any pertinent call times or designated locations to meet for the wedding day.
- The Wedding Coordinator will be the liaison with the family, bridal party, entertainment, florist, decorator, lighting specialist, photographer and any other vendors to create a seamless operation during set-up and throughout the event.
- The Wedding Coordinator will assist with wedding etiquette and protocol for invitations, family matters, ceremony and toasts.
- The Wedding Coordinator will assist the bride and bridal party with dressing.
- The Wedding Coordinator is responsible for the safe removal and transport of all wedding gifts, the cake top, cake cutting knife and toasting goblets as well as any other personal items to either a pre-designated guest room or appropriate guest vehicle. The Wedding Coordinator will advise the appropriate family member of the storage location of these personal items. The Resort is not responsible for personal items left on the Resort's property. The Wedding Coordinator must be present at all times when the Resort staff is assisting in transport of gifts for the Client.
- The Resort staff does not facilitate the gathering of envelopes or supervising of a money box. Either the Wedding Coordinator or a pre-designated wedding family member should provide this service. The Resort can provide a complimentary safe deposit box at the Front Desk for this purpose.
- The Wedding Coordinator will deliver and arrange ceremony programs, escort cards, place cards, favors and any personal items. The Wedding Coordinator is responsible for ensuring any specialty ceremony items are moved to the reception location and confirming with the Resort Banquet Captain if these items should go home with the gifts, or delivered to a guest room. The Resort will not store these items.
- The Wedding Coordinator will coordinate the florist and florist staff in the event that florals need to be relocated from the wedding ceremony site to the dining room. The Resort is not responsible for moving flowers, chairs or décor. Your Wedding Coordinator will ensure that the florist and any contracted décor companies clean the wedding ceremony site immediately following the ceremony, including any petals on the ground. Clean up fees will apply if the Resort staff is required to clean or remove florals from the ceremony or reception locations.
- The Wedding Coordinator will ensure all personal items are cleared from the designated bridal ready room and ensure that all keys provided are retrieved and given to your Terranea Resort Catering Service Manager by 7:00 PM.
- The Wedding Coordinator will review the Sequence of Events with the Resort Banquet Captain and Master of Ceremonies or Band Leader on the day of the event.

YOUR TERRANEA RESORT CATERING SERVICE MANAGER WILL:

- Recommend vendors to provide services such as wedding coordination, entertainment, decorators, floral designers, specialty linens, photography, ceremony officiant and invitations.
- Recommend and assist in your menu and beverage selections.
- Conduct your Menu Tasting (refer to General Catering Information for specifics)
- Detail the Banquet Event Orders and our internal document entitled "Wedding/Event Resume" outlining all of your event specifics for our operations staff thereby ensuring that the Client's wishes are communicated flawlessly to the operational team of the Resort.
- Create a detailed cost estimate of the charges outlining your financial commitments and deposit schedule with the Resort.
- Create a floor plan of your function space in order for you to establish seating arrangements.
- Coordinate the delivery of guest room gift bags through the Resort's bell staff. Room delivery fees are applicable and will be outlined within your guest room contract.
- Personally oversee the details of the bride and groom's guest room reservation.
- Oversee the ceremony, reception and event room set-up, food preparation and other Resort operations working closely with the Chef and the Banquet Captain.
- Be the on-site liaison between your Professional Wedding Coordinator and the Resort operations staff.
- Ensure a seamless transition to the Resort Banquet Captain once Grand Entrance has occurred.
- Review the banquet checks for accuracy prior to the completion of the final bill.





TERRANEA®

L.A.'S OCEANFRONT RESORT

A DESTINATION LUXURY HOTEL®

AV for Terranea Weddings

Let PSAV help you create an unforgettable event with a variety of wedding AV packages designed to ensure your wedding at Terranea Resort is everything you dreamed!

PSAV



Enhancements

All below costs on final invoice will include Loss Damage Waiver, Event Technology Support, and labor fees. Customized a la carte options will result in differing costs aside from the AV Wedding Packages.

LIGHTING – Packages:

Add a radiant touch by highlighting your event's décor. Your lighting package can include floral pinspotting, custom gobo designs, and various state of the art LED lighting elements.

Lighting	Delicate	Elegant	Enchanted
Catalina	\$2,250	\$4,200	\$4,700
Marineland	\$3,150	\$5,100	\$6,700
Palos Verdes	\$4,000	\$5,300	\$7,150

Add a Cake Spot Light Package for \$350 to the above.

Lighting Package Descriptions:

- Delicate - Perimeter uplighting and stage or dance floor lighting.
- Elegant - Perimeter uplighting, stage or dance floor lighting, guest table pinspot lighting.
- Enchanted - Perimeter uplighting, stage or dance floor lighting, guest table pinspot lighting, customized gobos, and moving LED lighting.

AUDIO – Packages:

Audio	Delicate	Elegant	Enchanted
Catalina	\$550	\$750	\$1,100
Marineland	\$600	\$700	\$1,250
Palos Verdes	\$1,650	\$2,800	\$3,550

Audio Package Descriptions:

- Speaker quantity will be determined by guest count. Our speaker stands are dressed in fabric to better blend in with your wedding décor. Each package has the essential audio equipment for a client hired DJ or live band. Each package also includes an iPod for background music and one wireless handheld microphone on a stand.



DRAPERY – Packages:

Make the setting of your special event extraordinary with decorative drape to match your color scheme or tastefully offset your lighting choices and theme.

Drapery			
Catalina	\$5,000	PV Ballroom	\$9,700
Marineland	\$6,000	PV 1, 2, 3, 6, 7, or 8	\$3,500
Marineland 1, 2, or 3	\$3,300	PV 4 or 5	\$5,200

Drapery Package Descriptions:

- Pipe and draping around the perimeter of the entire ballroom hides existing wall. Draping the perimeter of the ballroom acts as a canvas to shoot colored light and projections onto. All drape is priced with white polyteq fabric. ***Prices vary for extra fabric to create the “swag” effect.***

VIDEO / PROJECTIONS – Packages:

Video Projection	
Catalina	\$650
Marineland	\$850 per projector/screen
Palos Verdes Ballroom	\$1,100

Video / Projection Package Descriptions:

- Catalina Ballroom is equipped with one drop-down projector and screen. Marineland Ballroom is equipped with three drop-down projectors and screens. When not in use, they roll back into the ceiling. Palos Verdes Grand Ballroom can have a larger 9’x12’ ground supported screen dressed with drape along the perimeter to accent your formal occasion.

Video Flatscreen	Delicate	Elegant	Enchanted
	\$600	\$750	\$1,050

Flat Screen Package Descriptions:

- Flat-screens range from 50” Plasma, 60” LED HDTV, or 70” LCD monitor. As with the projector and screens, the flat-screens do not have built in speakers, and must be paired with an audio system to hear sound.



On behalf of Terranea Resort and PSAV® teams, I would like to thank you for choosing our gorgeous hotel to host your special day. We are looking forward to making your dream come alive. We hope these AV wedding packages will give ideas, suggestions and options so you can fully realize your vision. I look forward to helping you through the process and, ultimately, creating lasting memories.

We are proud to be the preferred provider of event technology at Terranea Resort. Since we are most familiar with not only the meeting spaces, but all aspects of the property, we are in a unique position to provide you with consistently outstanding service. PSAV is here to help you succeed, as we strive to always be a few steps ahead while only a few steps away.

Our goal is to give you peace of mind so you can focus on enjoying your big day! Please feel free to contact me with any questions, as I remain at your service and ready to help deliver a flawless performance with stunning results.



Larissa Flores, Weddings & Special Events
100 Terranea Way Rancho Palos Verdes, CA 90275
Phone: 310.802.7482 Email: lflores@psav.com

