



## BANQUET MENUS

The Jamaica Bay Inn is an upscale, West Indies-inspired boutique hotel in Marina del Rey, California overlooking a beach and marina. Located just four miles from Los Angeles International Airport, three miles from Santa Monica, one mile from Venice Beach and close to major freeways, the Jamaica Bay Inn is the perfect choice for business or pleasure. We have approximately 1,300 square feet of indoor dedicated meeting space along with 670 square feet of outdoor patio space. The spaces can accommodate social functions or corporate meetings of up to 150



## **BREAKFASTS**

All breakfasts will be served with coffee, decaffeinated coffee, variety of hot teas, orange juice and cranberry juice.

### **Buffets**

#### **Continental**

variety of breakfast breads  
butter, jam, preserves  
sliced fresh fruit  
\$17 per person

#### **Stay Fit Continental**

non-fat yogurt  
granola with non fat milk  
hard boiled eggs  
sliced fresh fruit  
\$19 per person

#### **Full American**

(20 guest minimum)  
variety of breakfast breads  
scrambled eggs  
bacon OR sausage links  
breakfast potatoes  
sliced fresh fruit  
\$27 per person

All prices are subject to taxable 21% gratuity and 8.75% California sales tax.  
Menu items are subject to seasonality and market availability.



### **Plated**

\$24 per person

(20 guest maximum)  
choice of one breakfast entrée

#### **Brioche French Toast**

warm maple syrup, fresh berries

#### **Egg White Scramble**

grilled tomato, fennel, spinach, seasonal fruit

#### **Vu Scramble**

red pepper, onion, chicken apple sausage, smoked cheddar, home fries

#### **All-American**

two eggs any style, choice of breakfast meat, home fries

### **Breakfast add-ons**

**French Toast** -\$5 per person

**Ham, Egg & Cheese English Muffin Sandwich** -\$5 per person

**Sausage, Egg & Cheese Biscuit Sandwich** - \$5 per person

**Breakfast Burritos**-\$5 per person

**Sliced Fresh Fruit Platter**-\$6 per person

**Bagels with Cream Cheese**-\$36 per dozen

**Assorted Breakfast Pastries**-\$32 per dozen

**Variety of Cold Cereals**- \$3 each, on consumption

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## LUNCH

All lunches will be served with coffee, decaffeinated coffee, variety of hot teas and iced tea.

### Buffets

(20 guest minimum)

#### **Deli**

pasta salad, potato salad, green salad  
black forest ham, oven roasted turkey, roast beef, tuna salad  
cheddar, Swiss cheese  
variety of breads  
condiments  
cookies, brownies  
\$29 per person

#### **Mexican**

chips & salsa  
shredded beef, roasted chicken tacos  
black beans, lime and cilantro rice  
sour cream, guacamole, lettuce, cheddar cheese  
flan, churros  
\$36 per person

#### **Italian**

Caprese salad  
olives, roasted tomato, bruschetta  
pappardelle pasta  
marinara, alfredo sauce  
meatballs, sliced chicken breast  
tiramisu, cannolis  
\$34 per person

#### **All American**

green salad, potato salad, chips  
hot dogs, hamburgers  
assorted cheeses, condiments  
apple pie, chocolate chip cookies  
\$32 per person

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### **Plated**

(20 guest maximum)

All plated lunches will include choice of Caesar salad or green salad, bread service and choice of dessert (apple tart, N.Y. cheesecake or chocolate lava cake).

#### **Pappardelle Pasta**

tomato vinaigrette sauce, seasonal vegetables  
\$30 per person

#### **Pan Roasted Chicken Breast**

couscous, blistered tomatoes  
\$33 per person

#### **Grilled Salmon**

lime cilantro rice, grilled squash  
\$36 per person

#### **Steak**

6 oz. hanger steak, whipped Yukon potatoes, grilled asparagus  
\$38 per person

### **Boxed**

choice of sandwiches  
turkey, ham, roast beef, veggie  
(if no count is given an assortment of each will be provided)  
bag of chips, whole fresh fruit, cookie, bottled water  
\$22 per person

### **a la Carte**

**Soft Drinks and Bottled Water** - \$3 each, on consumption

**Cheese Platter**- \$12 per person

**Chips, Salsa, Guacamole**- \$6 per person

**Hummus, Pita, Crudités** - \$8 per person

**Assorted Cookies, Brownies, Lemon Bars**- \$36 per dozen

**Power Bars, Granola Bars, and Yogurt**- \$3 per person

**Soft Pretzels**- \$38 per dozen

**Coffee**- \$55 per gallon

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## **DINNER**

All dinners will be served with coffee, decaffeinated coffee, variety of hot teas, iced tea and bread service.

### **Buffet**

(20 guest minimum)

\$46 per person

### **Salad**

(choice of one)

Caesar

Mixed Green

Caprese

Spinach

### **Entrée**

(choice of two)

Grilled Hanger Steak

Grilled Beef Tenderloin

Pan Roasted Chicken Breast

Grilled Salmon

Grilled Mahi Mahi

Pasta with Tomato Vinaigrette and Seasonal Vegetables

### **Side**

(choice of one)

Whipped Yukon Potatoes

Roasted Potatoes

Lime and Cilantro Rice

Macaroni & Cheese

Polenta

Couscous

### **Vegetables**

Chef's Selection of Seasonal Vegetables

### **Dessert**

(choice of one)

Mini Apple Pies

N.Y. Cheesecake

Chocolate Lava Cake

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## Plated

(20 guest maximum)

all plated dinners will include choice of Caesar salad or green salad, bread service and choice of dessert (apple tart, N.Y. cheesecake or chocolate lava cake).

### **Grilled Hanger Steak**

whipped Yukon potatoes, grilled asparagus  
\$38 per person

### **Pappardelle Pasta**

tomato vinaigrette sauce, seasonal vegetables  
\$30 per person

### **Pan Roasted Chicken Breast**

couscous, blistered tomatoes  
\$33 per person

### **Grilled Salmon**

lime cilantro rice, grilled squash  
\$36 per person

### **Grilled Beef Tenderloin**

whipped Yukon potatoes, grilled asparagus  
\$44 per person

### **Grilled Mahi Mahi**

lime cilantro rice, grilled squash  
\$40 per person

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## RECEPTIONS

Tray passed or displayed

### Hot

**Mini Apple & Bacon Pizzas** with powdered thyme- \$36 per dozen

**Wild Mushroom Spring Roll** with sweet chili sauce- \$34 per dozen

**Coconut Shrimp** with orange marmalade- \$48 per dozen

**Grilled Mojo Chicken & Pineapple Skewer**- \$36 per dozen

**Shrimp BLT** with smoked bacon and tarragon aioli- \$40 per dozen

**Stuffed Mushrooms** with goat cheese- \$36 per dozen

**Mini Beef Wellingtons** - \$40 per dozen

**Southwestern Eggrolls** with chicken and sweet chili sauce- \$36 per dozen

### Cold

**Tomato, Lime & Watermelon Skewers**- \$34 per dozen

**Scallop Ceviche Shots**- \$38 per dozen

**Salmon Blini** with strawberry & balsamic goat cheese- \$38 per dozen

**Cured Salmon & Roe** with dill cream cheese in an edible cone- \$38 per dozen

**Poke** in a crispy wonton- \$38 per dozen

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## **POLICIES AND PROCEDURES**

### **Deposit**

A non-refundable deposit and signed contract are required to secure space on a definite basis. Credit card and cash are accepted for payment. If choosing to pay by cash a credit card must be on file for any last minute charges.

### **Final Payment**

Final payment of estimated charges is due 72 business hours prior to event. The credit card provided for the deposit will be used for the estimated charges unless another form of payment is provided.

### **Guest Count**

To ensure the success of your event the number of guests attending must be provided 72 business hours prior to your event. This number is your guarantee and is not subject to reduction, if no guarantee is provided the most recent number of guests will become the guarantee. Final charges will be based on the minimum guarantee, or the actual number of guests served, whichever is greater.

### **Parking**

Event guests are provided a special parking rate of \$7 per car.  
Standard overnight charges still apply.

### **Food and Beverage**

No outside food and beverage is permitted, with the exception of wine, champagne, cakes. A corkage fee of \$20 per bottle plus tax and gratuity (\$35 per magnum) will be assessed for every outside bottle served.

### **Decorations**

All decorations must meet the Los Angeles County Fire Department's regulations. No decorations are allowed to be affixed to the walls or ceilings without prior approval.

### **Music**

All music, entertainment must end by 10:00pm.

### **Weather**

The Jamaica Bay Inn is not responsible for inclement weather the day of your event. Events using outdoor space book at their own risk.

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