



JAMAICA BAY
INN

TAPESTRY COLLECTION
by Hilton™

CATERING & EVENTS MENU

featuring



BEVERAGE STATIONS

COFFEE & TEA

Drip Coffee, Hot Water,
and an Assortment of Black & Green Teas

**\$150.00 PER STATION,
REFRESH EITHER FOR \$75.00 PER GALLON**

'FOR THE MEETING'

INCLUDES (1) REFRESH

Sodas, Red Bull, Bottled Water,
Bottled Sparkling Water, Coffee & Tea

\$20 PER PERSON

NON-ALCOHOLIC

INCLUDES (1) REFRESH

Sodas, Juices, Lemonade, Iced Tea, Red Bull, Bottled Water,
Bottled Sparkling Water, Coffee & Tea

\$30 PER PERSON



SPECIALTY BAR STATIONS

1 BARTENDER REQUIRED PER 50 GUESTS

MIMOSA BAR

MAXIMUM 2-HOUR SERVICE

Sparkling Wine, Orange, Guava,
Mango, Pineapple Juice, Fresh Berries

\$22 PER PERSON, PER HOUR

BLOODY MARY BAR

MAXIMUM 2-HOUR SERVICE

Tito's Vodka (House-Infused or Regular),
El Jimador Tequila, House Made Bloody Mix,
Olives, Limes, and Celery

\$22 PER PERSON, PER HOUR

All prices are subject to a 9% administrative fee, 15% gratuity, and 9.75% Marina Del Rey sales tax.
Prices are subject to change based on market availability.

BREAKFAST BUFFETS

MINIMUM OF 20 GUESTS

2-HOUR SERVICE

BEACHSIDE CONTINENTAL

***CONTAINS DAIRY, EGGS, GLUTEN**

Breakfast Breads Including Assortment of Muffins, Danish, Croissants, Bagels, Assorted Jams, Butter, Honey, Fresh Fruit and Berries, Hot Oatmeal

Half Gallon of Regular Drip Coffee, Half Gallon of Hot Water with Assorted Teas, Orange Juice

\$30 PER PERSON

ALL AMERICAN

***CONTAINS DAIRY, EGGS, GLUTEN**

Scrambled Eggs, Chicken Apple Sausage, Applewood Smoked Bacon, Breakfast Potatoes, Bagels

Half Gallon of Regular Drip Coffee, Half Gallon of Hot Water with Assorted Teas, Orange Juice

\$40 PER PERSON

OFF THE GRIDDLE

***CONTAINS DAIRY, EGGS, GLUTEN**

Pancakes, French Toast, Scrambled Eggs, Chicken Apple Sausage, Applewood Smoked Bacon, Breakfast Potatoes, Bagels

Half Gallon of Regular Drip Coffee, Half Gallon of Hot Water with Assorted Teas, Orange Juice

\$50 PER PERSON

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BRUNCH ACTION STATIONS

MINIMUM OF 20 GUESTS

2-HOUR SERVICE

REQUIRES A \$150 CHEF ATTENDANT

ONE (1) ATTENDANT REQUIRED FOR EACH STATION PER 50 GUESTS

SMASHED AVOCADO TOAST STATION

Sourdough, White (*V), Wheat, Rye Toast (*CONTAINS GLUTEN), Feta, Red Onion, Cherry Tomatoes, Sprouts, Radish, Bacon

\$15 PER PERSON

FRENCH TOAST OR PANCAKES STATION (*VG)

*CONTAINS DAIRY AND GLUTEN

Frangelico Custard French Toast or Buttermilk Pancakes, Strawberries, Blueberries, Blackberries, Chocolate Chips, Whipped Cream

\$18 PER PERSON ADD FRIED CHICKEN TENDERS + \$10 PER PERSON

BUILD YOUR OMELET

*CONTAINS DAIRY AND EGGS

Create Your Own Omelet or Egg Dish with the Following Ingredients to be Available:

Applewood Smoked Bacon, Chicken Apple Sausage, or Ham

Red & Yellow Peppers, Wild Mushrooms, Red Onions, Tomatoes, Spinach, Cheddar, Jack, Feta, or Parmesan

\$20 PER PERSON

BRUNCH BUFFET

STARTING AT \$55 PER PERSON

MINIMUM OF 20 GUESTS

2-HOUR SERVICE

WHEN YOU ARRIVE

MIMOSA | Orange Juice

BEGIN

HOST TO SELECT (1) OPTION | +\$10/PP FOR 2 OPTIONS

FRESH SEASONAL FRUIT (*GF, V)

GREEK YOGURT & FRESH BERRIES (*VG, CONTAINS DAIRY, NUTS) | Fresh Seasonal Fruit, Granola

ASSORTED PASTRIES (*VG) | Pretzel Croissant, Pecan Tart, Cinnamon Roll, Cheese Danish, Raspberry Tart

OATMEAL | Warm Oats, Fresh Seasonal Fruit, Granola

MAINS

HOST TO SELECT (1) OPTION | + \$10/PP FOR 2 OPTIONS

BEACHSIDE SCRAMBLE (*CONTAINS DAIRY, EGGS) | Applewood Smoked Bacon, Tomato, Avocado, Cheddar & Jack Cheese, Basil, Potatoes

KALE CAESAR (*CONTAINS DAIRY, GLUTEN) | Shaved Parmesan, Brioche Croutons, Caesar Dressing

FRENCH TOAST & FRIED CHICKEN (*CONTAINS DAIRY, EGGS, GLUTEN) | Crispy Fried Tenders, Fresh Berries

BUTTERMILK PANCAKES (*VG, CONTAINS DAIRY, EGGS, GLUTEN) | Four-Stack of Pancakes, Berries, Mascarpone

BUTTERNUT SQUASH RAVIOLI (*VG, CONTAINS DAIRY, EGGS, GLUTEN) | Crispy Sage, Toasted Hazelnut, Pomegranate, Brown Butter Beurre Blanc

DESSERT

FOR THE TABLE | HOST TO SELECT (1) OPTIONS | +\$10/PP FOR 2 OPTIONS

FOSSLEMANS SEASONAL SORBET (*GF, *V) | Seasonal Flavors, Fresh Berries

ASSORTED COOKIES (*VG, CONTAINS EGGS, NUTS, GLUTEN)

SEASONAL DESSERT

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PLATED BRUNCH

STARTING AT \$55 PER PERSON

MAXIMUM OF 30 GUESTS

2-HOUR SERVICE

WHEN YOU ARRIVE

MIMOSA | Orange Juice

BEGIN

HOST TO SELECT (2) OPTIONS | +\$10/PP FOR 3 OPTIONS

FRESH SEASONAL FRUIT (*GF, V)

GREEK YOGURT & FRESH BERRIES (*VG, CONTAINS DAIRY, NUTS) | Fresh Seasonal Fruit, Granola

ASSORTED PASTRIES (*VG) | Pretzel Croissant, Pecan Tart, Cinnamon Roll, Cheese Danish, Raspberry Tart

OATMEAL | Warm Oats, Fresh Seasonal Fruit, Granola

MAINS

HOST TO SELECT (2) OPTIONS | + \$10/PP FOR 3 OPTIONS

BEACHSIDE SCRAMBLE (*CONTAINS DAIRY, EGGS) | Applewood Smoked Bacon, Tomato, Avocado, Cheddar & Jack Cheese, Basil, Potatoes

KALE CAESAR (*CONTAINS DAIRY, GLUTEN) | Shaved Parmesan, Brioche Croutons, Caesar Dressing

FRENCH TOAST & FRIED CHICKEN (*CONTAINS DAIRY, EGGS, GLUTEN) | Crispy Fried Tenders, Fresh Berries

BUTTERMILK PANCAKES (*VG, CONTAINS DAIRY, EGGS, GLUTEN) | Four-Stack of Pancakes, Berries, Mascarpone

BUTTERNUT SQUASH RAVIOLI (*VG, CONTAINS DAIRY, EGGS, GLUTEN) | Crispy Sage, Toasted Hazelnut, Pomegranate, Brown Butter Beurre Blanc

DESSERT

HOST TO SELECT (1) OPTIONS | +\$10/PP FOR 2 OPTIONS

FOSSLEMANS SEASONAL SORBET (*GF, *V) | Seasonal Flavors, Fresh Berries

ASSORTED COOKIES (*VG, CONTAINS EGGS, NUTS, GLUTEN)

SEASONAL DESSERT

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LUNCH BUFFET

MINIMUM OF 20 GUESTS

INCLUDES INFUSED WATER AND ICED TEA OR LEMONADE

TACOS WAY

***RICE & BEANS ARE MADE WITH CHICKEN STOCK, BUT CAN BE MADE WITHOUT TO ACCOMMODATE A VEGAN DIET**

Choose 3: Grilled Skirt Steak, Chicken, Shrimp, Fish (*CONTAINS GLUTEN), Veggie (*GF, *V)
Pico de Gallo (*V), Chipotle Crema (*CONTAINS DAIRY), Cotija Cheese (*CONTAINS DAIRY), Tomatillo Avocado (*V), Corn Tortillas, Chef's Selection of Desserts

\$30 PER PERSON

UPGRADE WITH RICE, BEANS & MIXED GREEN SALAD + \$15 PER PERSON

DELI BUFFET

***CONTAINS EGGS AND GLUTEN**

Assorted Breads (Wraps Available Upon Request), Prosciutto, Roasted Turkey Breast, Roast Beef, Salami, Soppressata, Tomato, Lettuce, Onion, Cheeses, Coleslaw, Cookies, Mayo, Mustard, Chocolate Chip Cookies

\$40 PER PERSON

ITALIAN PASTA STATION

***CONTAINS DAIRY**

Green Salad, Choose Two:

Spaghetti Bolognese, Chicken Fettuccini, Shrimp Fettuccini, Butternut Squash Ravioli; Garlic Bread, Tiramisu Dessert

\$55 PER PERSON

SURF AND TURF BUFFET

***CONTAINS GLUTEN**

New York Steak, Mediterranean Salmon, Roasted Potatoes, Seasonal Vegetables, Assorted Breads, Seasonal Salad, Chef's Choice Desserts

\$65 PER PERSON

ADDITIONAL PROTEIN \$20 PER PERSON

ADDITIONAL SIDE \$10 PER PERSON

ADDITIONAL DESSERT \$10 PER PERSON

ALL IN ONE (BOXED LUNCH)

***CONTAINS DAIRY, EGGS, GLUTEN**

Choice of Roasted Turkey, Roast Beef, Chicken, or Veggie Sandwich, Fresh Fruit (*V), Cookies, Bottled Evian Water

\$35 PER PERSON



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MICRO MEETING MEALS

BREAKFAST & LUNCH MENU CARDS

MAXIMUM 15 GUESTS

MENU CARD COLLECTION AT LEAST 30 MINUTES PRIOR TO SERVICE

MICRO MEETING BREAKFAST CARD

CHOOSE DRINK:

REGULAR DRIP COFFEE, HOT TEA, OR JUICE

CIRCLE ONE:

GREEK YOGURT & FRESH BERRIES (*VG, CONTAINS DAIRY, NUTS) | Fresh Mixed Berries, Toasted Almonds, Lavender Honey, Berry Sauce, Toasted Coconut

AVOCADO TOAST (*VG, CONTAINS DAIRY, SEEDS, GLUTEN) | Mashed Avocado, Radishes, Persian Cucumber, Toasted Sesame, Pickled Red Onion, Cotija Cheese, Multigrain Wheat Toast

BEACHSIDE SCRAMBLE (*CONTAINS DAIRY, EGGS) | Applewood Smoked Bacon, Tomato, Avocado, Cheddar & Jack Cheese, Basil, Potatoes

PROTEIN SCRAMBLE (*GF) | Egg Whites, Shiitake Mushrooms, Grilled Chicken Breast, Avocado, Quinoa Salad

\$25 PER PERSON

MICRO MEETING LUNCH CARD

CHOOSE DRINK:

SOFT DRINK, ICED TEA, LEMONADE, REGULAR DRIP COFFEE, OR HOT TEA

CIRCLE ONE:

SEASONAL SALAD (*GF, *VG) | Add Chicken or Avocado

GRILLED CHICKEN CLUB (*CONTAINS DAIRY, EGGS, GLUTEN) | Grilled Chicken Breast, Arugula, Sliced Tomato, Smoked Bacon, Avocado, Asiago Cheese Sourdough, Garlic Aioli, French Fries

BEACHSIDE BURGER (*CONTAINS DAIRY, EGGS, GLUTEN) | ½ lb. Burger, Sharp Cheddar, Roasted Garlic Aioli, Lettuce, Tomato, Brioche Bun, Shoestring Fries

FRUIT (*GF, *V) **OR COOKIE** (*VG, CONTAINS DAIRY, EGGS, GLUTEN)

\$35 PER PERSON

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MEETING BREAKS

MINIMUM OF 10 GUESTS

CHIPS & SALSA

*CONTAINS DAIRY, NUTS

ADDITIONAL \$5 PER PERSON FOR GUACAMOLE

Corn Tortilla Chips, Housemade Salsa

\$10 PER PERSON

TEMPTATIONS

*CONTAINS DAIRY, EGGS, GLUTEN

Seasonal Cookies, Fudge Brownies, Assorted Dessert Bites

\$10 PER PERSON

GET IT POPPIN'

*CONTAINS DAIRY, NUTS

MUST BE ORDERED A WEEK IN ADVANCE

Elevated Popcorn, Assorted Candy, Chips

\$15 PER PERSON

HEALTH NUT

*CONTAINS DAIRY, NUTS

ADDITIONAL \$5 PER PERSON FOR PARFAITS

Assorted Yogurts, Granola, Seasonal Fruits

\$15 PER PERSON

CRUDITÉ PLATTER

An Assortment of Raw Seasonal Vegetables, Pita

CHOOSE TWO DIPS: Ranch (*CONTAINS DAIRY),
Seasonal Hummus, Baba Ganoush, Green Goddess

\$20 PER PERSON

MORE CHEESE, PLEASE

*CONTAINS DAIRY, GLUTEN

Selection of Domestic Cheeses and Crackers

\$20 PER PERSON



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TRAY PASSED APPETIZERS

MINIMUM OF 20 EACH HOT & COLD

\$5 PER PIECE

Hummus Cup, Veggie Sticks (*GF, DF, VG)

Bruschetta Crostini, Pesto, Aged Balsamic (*VG)

Jalapeño Poppers, Cream Cheese (*VG)

\$6 PER PIECE

Grilled Chicken Skewer, Herb Oil (*GF, DF)

Veggie Potsticker, Ponzu (*DF, VG)

Avocado Tostada, Cotija Cheese (*CONTAINS DAIRY), Pickled Onion (*GF, VG)

\$7 PER PIECE

Shrimp Ceviche (*GF, *DF)

Smoked Salmon Crostini, Dill, Cream Cheese (*CONTAINS DAIRY)

Tuna Tartare on Wonton Chip, Sweet Chili Sauce (*DF, CONTAINS SHELLFISH)

\$8 PER PIECE

Antipasto Skewer, Bocconcini, Mozzarella, Roasted Tomato (*GF)

Lamb Lollipop, Red Pepper, Yogurt (*GF, DF)

Coconut Shrimp (*CONTAINS EGGS, GLUTEN)

Beef Wellington, Mushroom-Onion Filling, Light and Flaky Puff Pasty Dough

\$9 PER PIECE

Shrimp Gazpacho Shooter (*GF, DF, CONTAINS SHELLFISH)

Beef Tenderloin Skewer, Blue Cheese Sauce and Red Wine Demi (*GF, DF)

Crab Cakes, Spicy Remoulade (*CONTAINS DAIRY, EGGS, GLUTEN, SHELLFISH)



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RECEPTION STATIONS

MINIMUM OF 20 GUESTS

2-HOUR SERVICE

DOMESTIC CHARCUTERIE BOARD

Honey, Nuts, Crackers, Olives, Mustard, Maytag Blue Cheese,
American White Cheddar, Humboldt Fog Goat Cheese

CHOICE OF THREE:

Sopressatta, Prosciutto, Calabrese, Capicola, Genoa

\$25 PER PERSON

INTERNATIONAL CHARCUTERIE BOARD

Honey, Nuts, Crackers, Olives, Mustard, French Brie, Spanish
Manchego, Parmigiano Reggiano

CHOICE OF THREE:

Sopressatta, Prosciutto, Calabrese, Capicola, Genoa

\$35 PER PERSON

MEZZE STATION

***CONTAINS DAIRY, GLUTEN**

Seasonal Hummus, Baba Ganoush, Labneh with Apple
Chutney, Assorted Crudité and Pita Bread

\$35 PER PERSON

FRESH SEASONAL FRUITS & BERRIES

***V, DF, GF**

Assortment of Fresh-Cut Seasonal Fruit and Berries

\$15 PER PERSON

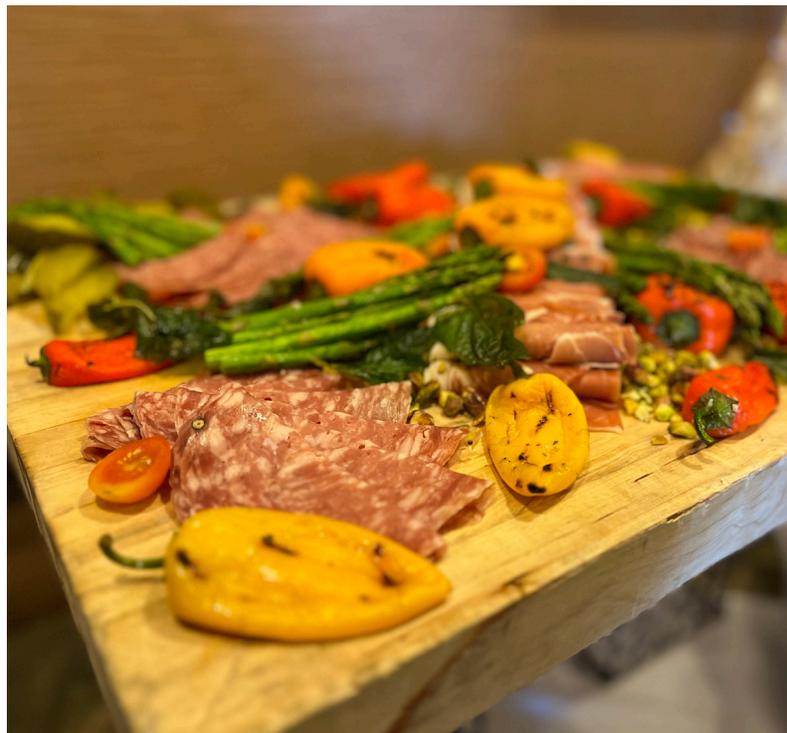
SWEET TOOTH PLATTER

***CONTAINS DAIRY, EGGS, GLUTEN**

CHOICE OF THREE:

German Chocolate Cake, Cheesecake, Carrot Cake, Seasonal
Cookies, Brownies, Churros

\$15 PER PERSON



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BUTCHER'S BLOCK

MINIMUM OF 20 GUESTS

2-HOUR SERVICE

TIER 1:

Choice of (1) Protein
Choice of (2) Specialties
\$40 PER PERSON

TIER 2:

Choice of (2) Protein
Choice of (2) Specialties
\$50 PER PERSON

TIER 3:

Choice of (2) Protein
Choice of (3) Specialties
\$60 PER PERSON

HAM

TURKEY BREAST

NEW YORK STEAK

SCOTTISH SALMON

*MISO, LEMON, OR GARLIC BUTTER

PRIME RIB OF BEEF

CREAMY HORSERADISH +\$10 PER PERSON

BEACHSIDE SPECIALTIES AND SIDES

KALE CAESAR SALAD (*CONTAINS DAIRY, GLUTEN) | Parmesan, Brioche Croutons, Caesar Dressing

SEASONAL MIXED GREEN SALAD (*v) | Veggies, White Balsamic Vinaigrette

CRÈME FRAICHE MASHED POTATOES, CHIVES (*CONTAINS DAIRY)

HONEY GLAZED BABY CARROTS

ROASTED ROSEMARY POTATOES (*v)

GRILLED ASPARAGUS (*VG)

ROASTED BRUSSELS SPROUTS (*CONTAINS NUTS)

BAKED MAC & CHEESE

Chef's butcher block stations are \$150 per attendant and two hours of service. One attendant per 50 guests is required.

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DINNER BUFFET

STARTING AT \$65/PER PERSON

MINIMUM OF 20 GUESTS

2-HOUR SERVICE

TO START

HOST TO SELECT (1) OPTION | + \$10/PP FOR 2 OPTIONS

SEASONAL SOUP

KALE CAESAR (*VG, CONTAINS DAIRY, GLUTEN) | Shaved Parmesan, Brioche Croutons, Caesar Dressing

BRUSSELS SPROUTS | Fried Brussels Sprouts, Crispy Pancetta, Micro Greens

MIXED GREEN SALAD (*DF) | Cucumber, Tomato, Sliced Red Onion, White Balsamic Dressing | Sub Lemon Dressing for GF

MAIN

HOST TO SELECT (1) OPTION | + \$20/PP FOR 2 OPTIONS

LEMON CAJUN CHICKEN (*CONTAINS GLUTEN) | Roasted Chicken Breast Marinated in a Lemon-Cajun Sauce, Mashed Potatoes, Sautéed Vegetables

SALMON (*CONTAINS DAIRY, GLUTEN) | Pan-Seared Salmon, Tapenade, Roasted Red Pepper Quinoa, Sautéed Carrots

BEEF SHORT RIB (*CONTAINS DAIRY, GLUTEN) | Parsnip Purée, Brussels Sprouts, Sundried Tomatoes, Red Wine Demi

BUTTERNUT SQUASH RAVIOLI (*VG, CONTAINS DAIRY, EGGS, GLUTEN) | Crispy Sage, Toasted Hazelnut, Brown Butter Beurre Blanc

MUSHROOM RISOTTO (*VG) | Shiitake Mushrooms, Risotto, Vegetable Medley

A LITTLE SOMETHING EXTRA

TRUFFLE FRIES, ROASTED ASPARAGUS, GARLIC BROCCOLINI, OR ROASTED CARROTS

DESSERT

HOST TO SELECT (1) OPTIONS | + \$10/PP FOR 2 OPTIONS

FOSSLEMANS SEASONAL SORBET (*GF, *V) | Seasonal Flavors, Fresh Berries

SEASONAL COOKIES (*CONTAINS DAIRY, NUTS)

SEASONAL DESSERT

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BY THE SEA

PLATED DINNER MENU

\$65 PER PERSON

MAXIMUM OF 30 GUESTS

TO START

HOST TO SELECT (2) OPTIONS THAT WILL BE PRINTED ON THE MENU

SEASONAL SOUP

KALE CAESAR (*VG, CONTAINS DAIRY, GLUTEN) | Shaved Parmesan, Brioche Croutons, Caesar Dressing

BRUSSELS SPROUTS | Fried Brussels Sprouts, Crispy Pancetta, Micro Greens

MAIN

HOST TO SELECT (2) OPTIONS THAT WILL BE PRINTED ON THE MENU

LEMON CAJUN CHICKEN (*CONTAINS GLUTEN) | Roasted Chicken Breast Marinated in a Lemon-Cajun Sauce, Mashed Potatoes, Sautéed Vegetables

SALMON (*CONTAINS DAIRY, GLUTEN) | Pan-Seared Salmon, Tapenade, Roasted Red Pepper Quinoa, Sautéed Carrots

BEEF SHORT RIB (*CONTAINS DAIRY, GLUTEN) | Parsnip Purée, Brussels Sprouts, Sundried Tomatoes, Red Wine Demi

BUTTERNUT SQUASH RAVIOLI (*VG, CONTAINS DAIRY, EGGS, GLUTEN) | Crispy Sage, Toasted Hazelnut, Brown Butter Beurre Blanc

MUSHROOM RISOTTO (*VG) | Shiitake Mushrooms, Risotto, Vegetable Medley

DESSERT

HOST TO SELECT (1) OPTION THAT WILL BE PRINTED ON THE MENU

FOSSLEMANS SEASONAL SORBET (*GF, *V) | Seasonal Flavors, Fresh Berries

SEASONAL COOKIES (*CONTAINS DAIRY, NUTS)

SEASONAL DESSERT



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SAIL AWAY

PLATED DINNER MENU

\$70 PER PERSON

MAXIMUM OF 30 GUESTS

TO START

HOST TO SELECT (2) OPTIONS THAT WILL BE PRINTED ON THE MENU

SEASONAL SOUP

KALE CAESAR (*VG, CONTAINS DAIRY, GLUTEN) | Shaved Parmesan, Brioche Croutons, Caesar Dressing

BRUSSELS SPROUTS | Fried Brussels Sprouts, Crispy Pancetta, Micro Greens

SEARED AHI TUNA SALAD | Sesame-Crusted Ahi Tuna, Crispy Wonton Skins, Arugula, Cucumbers, Seaweed Salad, Sriracha with Lemon Garlic Vinaigrette

MAIN

HOST TO SELECT (2) OPTIONS THAT WILL BE PRINTED ON THE MENU

LEMON CAJUN CHICKEN (*CONTAINS GLUTEN) | Roasted Chicken Breast Marinated in a Lemon-Cajun Sauce, Mashed Potatoes, Sautéed Vegetables

SALMON (*CONTAINS DAIRY, GLUTEN) | Pan-Seared Salmon, Tapenade, Roasted Red Pepper Quinoa, Sautéed Carrots

BEEF SHORT RIB (*CONTAINS DAIRY, GLUTEN) | Parsnip Purée, Brussels Sprouts, Sundried Tomatoes, Red Wine Demi

BUTTERNUT SQUASH RAVIOLI (*VG, CONTAINS DAIRY, EGGS, GLUTEN) | Crispy Sage, Toasted Hazelnut, Brown Butter Beurre Blanc

MUSHROOM RISOTTO (*VG) | Shiitake Mushrooms, Risotto, Vegetable Medley

BRANZINO | Pan-Seared Branzino, Citrus Fennel Tomato Salad

A LITTLE SOMETHING EXTRA

FOR THE TABLE

**TRUFFLE FRIES, ROASTED ASPARAGUS,
GARLIC BROCCOLINI, OR ROASTED CARROTS**

DESSERT

HOST TO SELECT (1) OPTION THAT WILL BE PRINTED ON THE MENU

FOSSLEMANS SEASONAL SORBET (*GF, *V) | Seasonal Flavors, Fresh Berries

SEASONAL COOKIES (*CONTAINS DAIRY, NUTS)

SEASONAL DESSERT



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THE CAPTAIN'S PLATED DINNER MENU

\$80 PER PERSON

MAXIMUM OF 30 GUESTS

WHEN YOU ARRIVE

FOR THE TABLE TO SHARE

**CHEF'S SELECTION OF ARTISAN CHEESES
AND CHARCUTERIE** (*CONTAINS DAIRY, GLUTEN, NUTS)
Traditional Accoutrements, Grilled Bread

TO START

HOST TO SELECT (2) OPTIONS THAT WILL BE PRINTED
ON THE MENU

SEASONAL SOUP

KALE CAESAR (*VG, CONTAINS DAIRY, GLUTEN) | Shaved
Parmesan, Brioche Croutons, Caesar Dressing

BRUSSELS SPROUTS | Fried Brussels Sprouts, Crispy
Pancetta, Micro Greens

SEARED AHI TUNA SALAD | Sesame-Crusted Ahi
Tuna, Crispy Wonton Skins, Arugula, Cucumbers,
Seaweed Salad, Sriracha with Lemon Garlic Vinaigrette



MAIN

HOST TO SELECT (2) OPTIONS THAT WILL BE PRINTED
ON THE MENU

LEMON CAJUN CHICKEN (*CONTAINS GLUTEN) |
Roasted Chicken Breast Marinated in a Lemon-Cajun Sauce,
Mashed Potatoes, Sautéed Vegetables

SALMON (*CONTAINS DAIRY, GLUTEN) | Pan-Seared Salm-
on, Tapenade, Roasted Red Pepper Quinoa, Sautéed Carrots

BEEF SHORT RIB (*CONTAINS DAIRY, GLUTEN) | Parsnip
Purée, Brussels Sprouts, Sundried Tomatoes, Red Wine
Demi

BUTTERNUT SQUASH RAVIOLI (*VG, CONTAINS
DAIRY, EGGS, GLUTEN) | Crispy Sage, Toasted Hazelnut,
Brown Butter Beurre Blanc

MUSHROOM RISOTTO (*VG) | Shiitake Mushrooms,
Risotto, Vegetable Medley

BRANZINO | Pan-Seared Branzino, Citrus Fennel
Tomato Salad

NY STEAK (*CONTAINS DAIRY, GLUTEN) | 12 oz. New York
Steak, Peppercorn Sauce, Truffle Fries

A LITTLE SOMETHING EXTRA

FOR THE TABLE

**TRUFFLE FRIES, ROASTED ASPARAGUS,
GARLIC BROCCOLINI, OR ROASTED CARROTS**

DESSERT

HOST TO SELECT (2) OPTIONS THAT WILL BE PRINTED
ON THE MENU

FOSSLEMANS SEASONAL SORBET (*GF, *V) |
Seasonal Flavors, Fresh Berries

SEASONAL COOKIES (*CONTAINS DAIRY, NUTS)

SEASONAL DESSERT

All prices are subject to a 9% administrative fee, 15% gratuity, and 9.75% Marina Del Rey sales tax.
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BAR BITES

MINIMUM OF 20 EACH

CHOOSE 3 | \$35 PER PERSON

CHOOSE 5 | \$55 PER PERSON

BEEF SLIDERS (*CONTAINS DAIRY, EGGS, GLUTEN) |
Cheddar, Pickles, Onions

FRIES (*CONTAINS DAIRY) | Parmesan Cheese

FRIED CHICKEN SLIDERS (*CONTAINS DAIRY, EGGS,
GLUTEN) | Honey Mustard, Coleslaw, Pickles

CHICKEN TENDERS (*CONTAINS DAIRY, EGGS, GLUTEN)

CHICKEN WINGS (*CONTAINS DAIRY) | Choice of
Buffalo, Lemon Pepper, Bourbon BBQ
Served with Celery, Carrot Sticks, Ranch and Blue Cheese
Dressings

SWEET POTATO FRIES (*VG)

BUFFALO CAULIFLOWER (*v)

JALAPEÑO POPPERS

MOZZARELLA STICKS (*CONTAINS DAIRY) | Breaded
Mozzarella Cheese served with Tomato Marinara Sauce



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A/V PACKAGES

ALL IN 1 MEETING PACKAGES: EASY PICK-A-PACKAGE DISCOUNTED PRICING FOR YOUR FUNCTION. ALL PRICES ARE PER DAY, PLEASE ADD 9% ADMIN FEE, 9.5% TAX, AND 15% GRATUITY TO ALL AV ITEMS

BERMUDA ROOM PACKAGE | \$400.00 Built-In Projector, 96" Drop-Down Screen, (2) Easels, (2) Post-It Flipcharts, Markers, Extension Cord, HMDI Cable, Power Drop for All Attendees

ANTIGUA ROOM PACKAGE | \$350.00 Projector, 96" Drop-Down Screen, (2) Easels, (2) Post-It Flipcharts, Markers, Extension Cord, HMDI Cable, Power Drop for All Attendees

BARBADOS BOARDROOM PACKAGE | \$200.00 72" LCD TV, Wireless Connection, HDMI Connector Cord, (2) Easels, (2) Post-It Flipcharts, Markers

IN-HOUSE A LA CARTE

AV: BERMUDA ROOM | \$350.00 Built-In Projector, Remote, 96" Drop-Down Screen, 2 Perimeter Flat-screen TVs

AV: ANTIGUA ROOM | \$200.00 Projector, Remote, 96" Built-In Screen

AV: BARBADOS BOARDROOM | \$100.00 72" LCD TV
HDMI CABLE | \$25.00

SPECIALTY ADAPTERS | \$25.00 Microsoft, Apple Mini Display, USB-C to Digital AV

VGA EXTENSION CORD | \$15.00

POWER STRIP | \$7.00

WHITE BOARD, DRY ERASE MARKERS | \$35.00 EACH

POST-IT FLIPCHART, EASEL MARKERS | \$75.00 EACH

WIRELESS MICROPHONE (CONNECTS TO BERMUDA ROOM SPEAKERS) | \$100.00

BLUETOOTH SPEAKER WITH STAND | \$125.00 EACH

EASEL | \$15.00

PODIUM | \$85.00

SPECIAL ORDER

ALL SPECIAL ORDERS | \$190.00 LABOR CHARGE FOR SET/STRIKE AND \$65.00 DROP/PICK UP FEE

LAVALIER (LAPEL) MIC | \$150.00

LAPTOP COMPUTER | \$300.00

CONFERENCE SPEAKERPHONE | \$250.00

PIPE & DRAPE | \$25.00 PER SQ FT

14 CHANNEL MIXER (MACKIE 1402) | \$175.00

4 CHANNEL AUDIO MIXER | \$100.00

PRINTING SERVICES

BLACK & WHITE | \$0.12 PER PAGE

STATIONERY

NOTEPADS | \$0.50 EACH

BIC PENS | \$1.00 EACH

EXECUTIVE PENS | \$3.00 EACH

HIGHLIGHTERS | \$4.00 EACH

POST-IT NOTES | \$5.00 PER PAD

PAPER CLIPS | \$6.00 PER BOX

All prices are subject to a 9% administrative fee, 15% gratuity, and 9.75% Marina Del Rey sales tax.
Prices are subject to change based on market availability.

FREQUENTLY ASKED QUESTIONS

DOES JAMAICA BAY INN ALLOW OUTSIDE WEDDING VENDORS?

Yes, we allow outside vendors for photography, videography, event coordination, florals, special chairs, photobooths, and wedding cakes. Wedding cakes brought in will incur a cake cutting fee of \$2.50 per person.

DOES THE HOTEL HAVE A PREFERRED VENDOR LIST?

Yes! We'd be happy to provide you with a list of vendors that we trust and recommend.

DO YOU REQUIRE A MINIMUM INSURANCE POLICY FOR OUTSIDE VENDORS?

Yes, similar to other venues, we require a \$1,000,000 minimum insurance policy. The insurance policy needs to be address to the following entities: Marina del Rey Investors, IWF Jamaica Bay, LLC, IWF Jamaica Bay, LP, IWF Jamaica Bay II, LP, Pacifica Hotel Management, LLC, Pacifica Hotel Company, Invest West Financial Corporation, Invest West Financial II, LLC, Invest West Redondo, Invest West Alpha, Invest West Citrus Tree, Ltd, KIMA Investments, Cavalier Investments II, LP, Marquis G2, Marquis Family Partners, LLC, IWFC Partners – Jamaica Bay and IWFC Partners – Jamaica Bay II.

DO YOU PROVIDE TIME FOR SET-UP AND CLEAN-UP?

Yes, you are allotted 60 minutes to set up prior to your event.

WHO PROVIDES CATERING AT THE HOTEL?

Our on-site restaurant, Beachside, will prepare all food & beverage on your wedding day/or event – including delicious appetizers, entrees, and late-night snacks. Beachside Restaurant is also a great option for rehearsal dinners and post-wedding brunches.

CAN WE CUSTOMIZE OUR FOOD & BEVERAGE MENUS?

Yes, our menus by Beachside are customizable. We also offer a selection of pre-fixed menu choices – from buffets to multi-course dinners.

DO WE OFFER BUFFET SERVER ATTENDANTS?

Yes, buffet attendants are available to add on to your experience at a cost of \$100 per attendant. We recommend 1 attendant per 15 guests.

POLICIES AND PROCEDURES

FOOD AND BEVERAGE

Jamaica Bay Inn is the sole purveyor of all food and beverages for on-site events. No outside food and beverage is permitted within the Hotel meeting or public spaces. Dietary substitutions are available upon request.

DEPOSITS & FINAL PAYMENT

To confirm your event, a non-refundable 25% deposit is due with the signed contract. The final remaining balance is due 3 business days before the function date.

GUARANTEES

Please provide your Catering Sales Manager with the final guest count by noon, 3 days prior to your event date. If a final number is not given, the estimated attendance of the contract automatically becomes the guarantee. You will then be charged the guaranteed number or the number served – whichever is greater. If requested, the hotel will prepare up to 5% over the guarantee.

SIGNS AND DECORATIONS

Jamaica Bay Inn offers 72” round tables, 60” round tables, 6ft tables, and high tops. Each setting consists of plateware, flatware, and glassware. Jamaica Bay Inn will not permit the affixing of anything to the walls, floors, or ceilings of the rooms with nails, staples, tape or any other substance unless the Catering Department has been given prior approval. An additional fee may apply.

NOISE ORDINANCE

To ensure courtesy is extended to all hotel guests, we ask that all outdoor entertainment be non-amplified. In addition, hotel staff may need to lower the volume of indoor amplified music if it adversely affects other guests or other functions. All entertainment must end at 10:00pm.

SECURITY

The hotel may require security for specific events. The Catering Sales Manager will provide current rates and service provided by the hotel’s security department.

PARKING

We offer self-parking at \$10.00 per car and Valet Parking at \$15.00 per car. Prices are subject to change without notice.

WEATHER

The hotel is not responsible for inclement weather the day of the event.