



THE PORTOFINO  
HOTEL & YACHT CLUB  
A NOBLE HOUSE HOTEL

## Ceremony Package



Spectacular Ocean View Location

White Vienna Garden Chairs

Dressing Room for the Bride & Her Assistants

Microphone & Speaker System

Gift & Guest Book Tables

Wedding Ceremony Coordinator

Rehearsal\*

Ceremony Fee: \$1900

\*Intimate Waterfront Dining Rooms Available for Rehearsal Dinner

Prices are per person, based on minimum of (10) guests. All pricing is subject to 20% service charge and applicable sales tax.  
Pricing subject to change, confirmed within (90) days of event.



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## Wedding Hors D'oeuvres Package



### Package Includes The Following:

- Domestic & Imported Cheese Display with Artisan Breads & Gourmet Crackers
- Fresh Seasonal Vegetable Crudités with Blue Cheese Dip
- Antipasto & Charcuterie Display
- 2 Hours of Butler Passed Hors D'Oeuvres (Choice of 8)
- Champagne or Sparkling Cider Toast
- Custom Designed Wedding Cake & Cutting Service
- Floor Length Table Linens in White or Ivory
- Votive Candles for Tables and Throughout Room
- Complimentary use of Oceanfront Ballroom for Three Hours

### Cold Items:

- Caprese Brushetta with Fresh Mozzarella & Thai Basil
- Truffle Hummus & Roasted Vegetable on Flatbread Tips
- Goat Cheese & Roasted Pepper on Cheese Bread Rounds
- Duck Confit Endive Cup with Hoisin Port Wine
- Mini BLT on Grilled Brioche
- Ahi Tartar on Crisp Wonton with Cucumber Relish
- Scallop & Shrimp Ceviche on Plantain Chip
- Smoked Salmon Blini
- Prosciutto Wrapped Asparagus

### Hot Items:

- Phyllo w/ Spinach & Feta
- Vegetable Spring Rolls with Miso Ginger Sauce
- Beef or Chicken Skewres with Citrus Ginger Soy
- Filet Mignon & Gorgonzola on Herb Crostini
- Crab & Zucchini Stuffed Mushroom Caps
- Yuzu Tempura Shrimp with Sweet Wasabi Cream
- Chicken & Manchego Empanada
- Braised Beef Spring Rolls w/ Chipotle Bernaise

\$72

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## Silver Package



### Package includes the following:

Domestic & Imported Cheese Platter served with Artesian Breads & Gourmet Crackers  
Crinkle cut Fresh Seasonal Vegetable Crudités served with Bleu Cheese Dip  
Three Course Meal prepared especially for your event (salad, entrée and sorbet)  
Champagne or Sparkling Cider Toast

Custom Designed Wedding Cake, Cake Cutting and Service  
Floor Length Table Linens in White or Ivory  
Votive Candles for Tables and through out room  
Complimentary use of Oceanfront Ballroom for Five Hours

### Choice of one starter:

Butternut Squash Bisque  
Vegetable Minestrone  
Watermelon Gazpacho

Hearts of Romaine Salad , Creamy Caesar Dressing, Shaved Parmesan, Garlic Croutons  
Organic Field Green Salad, Roma Tomatoes, Cucumbers, Papaya & Mango Vinaigrette  
Strawberry & Arugula Salad with Red Onion Shaved Asiago Cheese and Raspberry Vinaigrette  
Caprese Salad with Heirloom Tomatoes, Fresh Mozzarella, Micro Basil, Arugula, Lemon Oil and Balsamic Reduction

### Choice of up to two entrees:

Chicken Florentine Stuffed with Spinach and Feta Cheese with Lemon Butter Sauce and Oven-Dried Tomato Rice Pilaf  
Penne Pasta with Asparagus, Tear Drop Tomatoes, Black Olives, Roasted Garlic, Basil Cream Sauce and a Parmesan Crostini  
Rib Eye Steak topped with Alforno butter, Red Wine Demi and Roasted Fingerling Potatoes with Mushrooms  
Chicken Breast with Portobello Mushroom Fan, Thyme Red Wine Demi and Roasted Potatoes  
Free Range Chicken Cordon Bleu with Prosciutto, Asiago Cheese, White Wine Sauce and Garlic Russet Potatoes  
Pan Seared Salmon with English Pea Risotto, Tomato and Leek Ragout, finished with Blood Orange Beurre Blanc  
Portobello Mushroom Steak with Red Wine Risotto, Grilled Asparagus and Apple Buerre Blanc

\$95

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## Gold Package



### Package includes the following:

Domestic & Imported Cheese Platter served with Artesian Breads & Gourmet Crackers  
Crinkle cut Fresh Seasonal Vegetable Crudité served with Bleu Cheese Dip  
Butler Passed Hors d'oeuvres During Cocktail Hour (Choice of 4)  
Three Course Meal prepared especially for your event (salad, entrée and sorbet intermezzo)  
Champagne or Sparkling Cider Toast  
Custom Designed Wedding Cake, Cake Cutting and Service

Floor Length Table Linens  
Chair Covers with coordinating sash  
Votive Candles for tables and through out room  
Complimentary use of Oceanfront Ballroom for Six Hours Evenings and Five Hours for Daytime Events

### Choice of one starter:

Butternut Squash Bisque or Lobster Bisque  
Seared Jumbo Scallop with Sweet & Sour Plantains and Shitake & Corn Coulis  
Organic Field Green Salad, Roma Tomatoes, Cucumbers, Papaya and Mango Vinaigrette  
Arugula Salad with Gorgonzola Wedges, Candied Walnuts in a Caramelized Shallot Vinaigrette  
Caprese Salad with Heirloom Tomatoes, Fresh Mozzarella, Micro Basil, Arugula, Lemon Oil and Balsamic Reduction

### Choice of up to two entrees:

Herb Roasted Salmon on Rock Shrimp Risotto with Glazed Baby Carrots with Pinot Noir Butter Sauce  
Chicken Saltimbocca with Prosciutto, Fresh Mozzarella, Sautéed Spinach, Angel Hair Pasta with White Wine Lemon and Garlic Sauce  
Black & White Sesame Crusted Rare Ahi Tuna on Wasabi Mashed Potatoes with a Carrot and Ginger Vinaigrette  
Rib Eye Steak Crusted with Horseradish and Thyme, Port Wine Demi with Onion Jam Potato Gratin  
Chicken Breast Stuffed with Spinach, Sun Dried Tomatoes and Mushrooms, Balsamic Madeira Sauce and Roasted Red Potatoes  
NY Strip Steak and Pan Seared Scallops with Wild Mushroom Bordelaise, Citrus Salad and Mashed Potatoes  
Grilled Breast of Chicken and Jumbo Prawns with Chardonnay Cream Chive Sauce, served over Fresh Linguini

**\$120**

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## Platinum Package



### Package includes the following:

Domestic & Imported Cheese Platter served with Artesian Breads & Gourmet Crackers  
Charcuterie & Hummus Display with Mediterranean Olives, Salami, Prosciutto, Assorted Hummus, Roasted Pepper, Lavash & Marinated Mushrooms  
Butler Passed Hors d'oeuvres During Cocktail Hour (Choice of 4)  
Three Course Meal prepared especially for your event (salad, entrée, and intermezzo)  
Wine Service with Meal  
Champagne or Sparkling Cider Toast  
Wedding Cake, Cake Cutting and Service

Floor Length Table Linens and Specialty Overlays  
Chair Covers with Coordinating Sash  
Votive Candles for tables and through out room  
Complimentary use of Oceanfront Ballroom for Six Hours Evenings and Five Hours for Daytime Events

### Choice of one starter:

Butternut Squash Bisque  
Lobster Bisque  
Watermelon Gazpacho Served with Ahi Tuna  
Butter lettuce Salad, Sweet Cherry Tomatoes, Gorgonzola Cheese, Apple Smoked Bacon with Balsamic Vinaigrette  
Organic Field Green Salad, Roma Tomatoes, Cucumbers, Papaya and Mango Vinaigrette  
Strawberry and Arugula Salad with Red Onion Shaved Asiago Cheese and Raspberry Vinaigrette  
Caprese Salad with Heirloom Tomatoes, Fresh Mozzarella, Micro Basil, Arugula, Lemon Oil and Balsamic Reduction  
Arugula Salad with Gorgonzola Wedges, Candied Walnuts in a Caramelized Shallot Vinaigrette

### Choice of up to two entrees:

Dijon & herb Crusted Colorado Lamb Chops with Butternut Squash Puree, Sautéed Broccolini and Cognac Sauce  
Filet Mignon wrapped in Applewood Smoked Bacon with Chipotle Béarnaise, Chive Potato Gateau with Goat Cheese  
Jumbo Prawns with Scampi Butter, Filet Mignon with Port Wine Reduction served with Sautéed Spinach, Fingerling Potatoes  
Maine Lobster with Yuzu Cream Caviar Sauce, Filet Mignon with Roquefort Butter and Chive Potato Gateau with Goat Cheese

\$ 150

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## Beverages



	Hosted Bar	No Host Bar	Call Brands	Premium Brands	Deluxe Brands
Call Brands	\$8.00	\$8.50	Absolut Vodka	Ketel One Vodka	Grey Goose Vodka
Premium Brands	\$8.50	\$9.00	Beekeeper Gin	Bombay Sapphire Gin	Hendricks Gin
Deluxe Brands	\$10.00	\$10.50	Sauza Hornitos Tequila	Cazadores Reposado Tequila	Patron Silver Tequila
Wine (by the glass)	\$6.75	\$7.25	Bacardi Light Rum	Captain Morgan Rum	Knobb Creek Bourbon
Cordials/Cognac	\$10.00	\$10.50	Jack Daniels Bourbon	Makers Mark Bourbon	Crown Royal Reserve
Domestic Beer	\$6.50	\$7.00	Seagram's VO Whiskey	Crown Royal Whiskey	Talisker Scotch (Single Malt)
Imported Beer	\$7.00	\$7.50	J&B Scotch	Johnny Walker Black Scotch	
Soft Drinks, Sparkling Waters, Bottled Waters & Juices	\$4.00	\$4.50			
<b>Cordials</b>		<b>Cognac</b>	<b>Domestic Beer</b>	<b>Imported Beer</b>	<b>Wines by the Glass</b>
Kahlua		Hennessy VS	Budweiser	Heineken	Salmon Creek, Chardonnay
Sambuca		Courvoisier VS	Bud Light	Corona	Salmon Creek, Cabernet Sauvignon
Bailey's Irish Cream			Coors Light	Stella Artois	Salmon Creek, Merlot
Grand Marnier					
Amaretto					
Midori					
<b>Hourly Bar Package</b>			<b>Specialty Drink Add Ons</b>	<b>Specialty Coffee Drinks</b>	
Call Brands, Premium Brands, House Wine, Domestic & Imported Beers, Soft Drinks, Bottle Water & Sparkling Water and Juices			\$12 per drink	\$12 per drink	
\$22.00 per person for the 1 <sup>st</sup> hour \$8.00 for each additional half hour			Apple Martini	Irish Coffee	
			Pomegranate Martini	Bailey's and Coffee	
			Mojitos	Mexican Coffee	
			Lemon Drop	Captain's Orange Café	
			Cosmopolitan	White Cloud	
			Pomegranate Margarita		

Attended Bar Set-up Fee \$125.00 per bar No Host Pricing include service charge & sales tax Bar minimum of \$400.00 is required per bar

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## Wine List



### WHITES

Pinot Grigio, Campanille, Italy	\$28
Riesling, Wente, California	\$28
Sauvignon Blanc, Marassou, California	\$30
Fume Blanc, Ferrari, Carano, Sonoma, California	\$42
Chardonnay, Estancia, Monterey, California	\$30
Chardonnay, Rodney Strong, Chalk Hill, California	\$32
Chardonnay, Robert Mondavi, Napa, California	\$40
Chardonnay, Paraiso, Santa Lucia Highlands, Monterey, California	\$45

### SPARKLING WINE

Le Domaine, California (House)	\$25
Domaine Chandon, Napa, California	\$35
Gloria Ferrer, Blanc de Noir, Carneros, California	\$41
Sofia Coppola, Blanc de Blancs, California	\$43

### REDS

Pinot Noir, Marassou, California	\$30
Pinot Noir, Estancia, Monterey, California	\$44
Pinot Noir, Chateau St. Jean, Sonoma, California	\$38
Merlot, Clos Du Bois, Sonoma, California	\$38
Merlot, Marassou, California	\$30
Cabernet Sauvignon, Ravenswood, California	\$28
Cabernet Sauvignon, Geyser Peak, California	\$32
Cabernet Sauvignon, Chateau Souverain, Alexander Valley, California	\$42
Syrah, Chateau St. Michelle, Washington	\$30
Zinfandel, Cline, Ancient Vines, California	\$40

### CHAMPAGNE

Moet & Chandon, Imperial, Epernay, France	\$85
Veuve Clicquot, Yellow Label, Brut, Reims, France	\$105
Dom Pérignon, 1995, Epernay, France	\$250
Louis Roeder Cristal	\$500

Special Wines Available Upon Request

Selection Subject to Availability

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## Information



### AMENITIES/GIFTS

There is a delivery charge of \$6.00 per room for any amenities, gifts or other items delivered to guests' rooms. The Front Desk must be notified in advance to make arrangements for deliveries.

### DEPOSIT/PAYMENT

A non-refundable deposit is required to confirm a definite event. Full prepayment of all estimated charges is due ten (10) working days prior to the event in the form of cash or cashier's check. Billing may be requested and, if approved, all charges are payable upon receipt.

### PRICING

All Food and Beverage prices are based on current market value and are subject to change. Definite pricing will be confirmed ninety (90) days prior to your event.

### PLACE CARDS

Place cards must be provided for split entrees. Place cards with the entree selection are due with final guarantee four (4) working days prior to the event.

### PHOTOGRAPHY

Photography is not allowed in the Hotel Lobby, the Hotel Lobby Living Room, or at the front entrance to the Hotel.

### LINENS:

Standard white or ivory floor length tablecloths, overlays and napkins will be provided by the Hotel. All special order linens (including, but not limited to, chair covers, tablecloths, overlays and napkins) must be ordered by the Hotel at an additional cost to the patron.

### GUARANTEE

The Catering Department must be notified of the exact attendance ten (10) working days prior to the event. This number will be considered a guarantee, not subject to reduction. Billing will be based on this number or the actual number of guests served, whichever is greater. The Hotel will be prepared to serve not more than 5% over the guarantee figure for meal functions with 249 persons or less, or 3% for meal functions of 250 persons or more. Note: Request for increasing the guarantee within forty-eight (48) hours of the event is subject to Chef approval and may result in menu substitutions. If a guarantee is not specified, the expected attendance will automatically be considered as the guarantee.



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## Information

### SALES TAX AND SERVICE CHARGE

A mandatory 20% service charge and applicable sales tax will be added to all Food and Beverage charges, Meeting Room Rental, Audio/Visual charges and Resources (including, but not limited to: chair covers, special order linens, ice sculptures, etc.). The service charge is taxable according to California sales tax regulation 1603. A group that has tax exempt status must provide a tax exemption number and submit copies of State and City exemption certificates two (2) weeks prior to the event.

### ROOM ASSIGNMENTS

Function rooms are assigned according to the anticipated number of guests and setup requirements at the time of the booking. Should these factors change, the Hotel reserves the right to relocate the function to a more appropriate room.

### FOOD AND BEVERAGE RESTRICTIONS

No Food or Beverage of any kind will be permitted to be brought into the Hotel from the outside by the client or any of the patron's guests due to licensing and liability issues.

### CANCELLATIONS

If the patron cancels a function within thirty (30) days of the date of that function, the patron agrees to pay 100% of all estimated charges and/or rental charges. All cancellations of definite functions must be submitted in writing.

### SECURITY

The Hotel will not assume responsibility for the damages or loss of any merchandise or articles left in the Hotel prior to, during, or following the function. Arrangements for security of exhibits and articles set for display should be made prior to the function. The Catering Department will furnish current rates for security services which are handled through the Hotel's Security Department. The use of outside security agencies will be permitted only with approval from the Hotel's Security Department.

### SIGNS

All public signs must be professionally made and must meet the Hotel standards and be approved prior to display or usage.

### DECORATIONS/EXHIBITS

All decorations and exhibits must be flameproof to meet the fire prevention regulations as stated in the Los Angeles County Fire Prevention Code. Any use of any open flame requires a permit from the Los Angeles County or Redondo Beach Fire Inspector, which must be presented to the Hotel prior to lighting. No fog or smoke machines are allowed. The patron or guest of the patron will not affix nor permit anything to be affixed to the walls, floors, ceilings, furniture, fixtures, furnishings or any other Hotel property unless approval is given by the Hotel in advance, in writing. In the event that any of the foregoing is done without the Hotel's authorization, the cost of any repair and/or replacement will be paid by the patron.

