

• THE •
PORTOFINO
HOTEL & MARINA
A NOBLE HOUSE HOTEL

Wedding

package





welcome to your forever after in paradise

Welcome to The Portofino Hotel & Marina, South Bay's only oceanfront luxury wedding venue. Situated on a private peninsula within the beautiful King Harbor of Redondo Beach, we're home to uninterrupted sunset views. We combine our dazzling coastal backdrop with personalized service and exquisitely prepared cuisine to bring a quintessential Southern California experience. Let's create the perfect wedding weekend for you and your guests.

the portofino wedding package

INCLUDES THE FOLLOWING

Our wedding packages are all fully customizable based on your needs and include white or ivory linens, Chiavari chairs, hardwood dance floor, and candlelight to set the ambiance. Let our team assist you with recommendations for a wedding planner, photography, music and floral to complete the celebration. Our team of event professionals is here to attend to every detail of your dream day.

- white vienna garden chairs
- a wedding day dressing room for the couple and attendants
- gift and guest book table
- citrus flavored water station
- white wedding arch

SATURDAY EVENING	\$2,900
FRIDAY/SUNDAY EVENINGS	\$2,000*
MONDAY THROUGH THURSDAY & BRUNCH WEDDINGS	\$1,500

The Rehearsal Date will be confirmed approximately 30 days prior to the Wedding date. Location of rehearsal on property will be determined 7 days prior to Wedding date.

BAYSIDE BALLROOM	6PM
PACIFIC BALLROOM	4PM
BRUNCH WEDDINGS	11AM - 3PM

The Portofino Hotel & Marina suggests you secure a wedding coordinator for your wedding day celebration.

* Friday/Sunday rate applicable for non-holiday weekends only.

wedding venues

The Portofino Hotel & Marina features three oceanfront venues for your wedding ceremony and reception, each reflecting the casual elegance of the nautical SoCal lifestyle. Whether you envision an intimate ceremony overlooking the Pacific or a black-tie reception for several hundred guests, our options and our ambiance ensure a picture-perfect celebration.

THE SEASIDE LAWN

APPROXIMATELY 1500 SQ FT

The Seaside Lawn at The Portofino Hotel & Marina is tucked away in a storybook setting overlooking the Pacific. This one-of-a-kind oceanview location provides a breathtaking backdrop to exchange vows for dream weddings with refreshing sea breezes and sun-kissed sunsets.

The Seaside Lawn also functions as an ideal location for a cocktail hour before the reception. Beverage and hors d'oeuvres service is available for guests to toast the newlyweds and enjoy a stunning sunset before dancing the night away in the Bayside Ballroom.



wedding venues

BAYSIDE BALLROOM

APPROXIMATELY 3500 SQ FT

Our grandest beautifully appointed ballroom, complete with panoramic views of the Pacific Ocean with floor-to-ceiling windows, offers a chic ambiance for weddings up to 300 guests reception style or seated dinner and dancing for up to 240 guests.

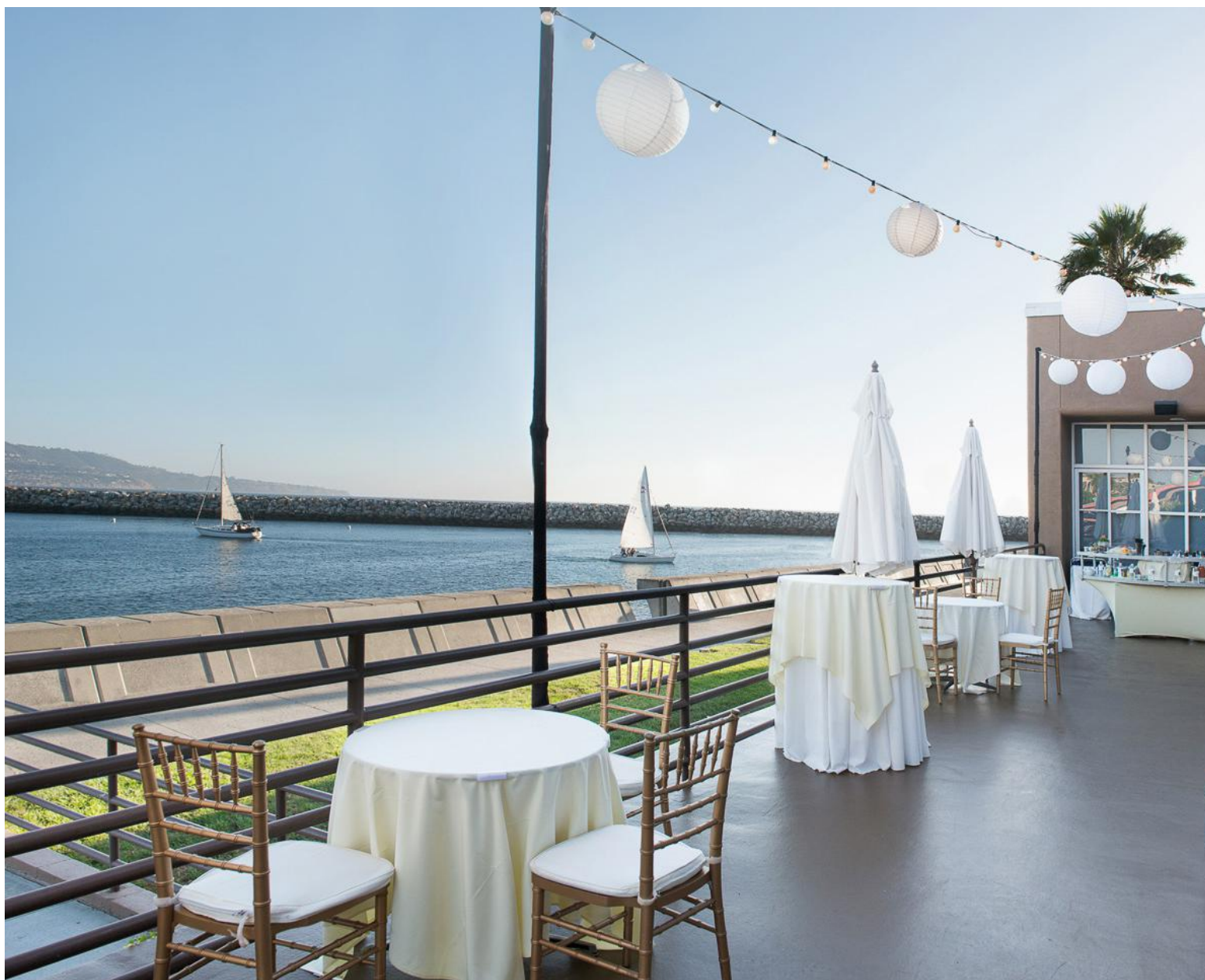


wedding venues

PACIFIC BALLROOM & TERRACE

APPROXIMATELY 2205 SQ FT

The Pacific Ballroom offers an ideal backdrop and intimate setting for your romantic California wedding, seating up to 150 guests. This room has an outdoor private terrace, complete with stunning dramatic views overlooking Redondo Beach, Pier and Palos Verdes for your guests to enjoy as they dance the night away.





the portofino wedding package

INCLUDES THE FOLLOWING

PLATED DINNER

choice of 5 tray passed hors d'oeuvres
four (4) hour unlimited deluxe brand bar
house wine service through dinner
with a celebratory toast
3-course plated dinner to include
starter, entrée and a custom designed
wedding cake for dessert

BRUNCH

choice of 2 tray-passed hors d'oeuvres
two (2) hour unlimited deluxe brand bar
house wine service through brunch
with a celebratory toast
3-course plated luncheon to include
starter, entrée and custom designed
wedding cake for dessert

** brunch package offered on afternoon events to
conclude by 3pm*



hors d'oeuvres

shrimp & scallop ajillo

chili aioli

duck spring roll

plum dipping sauce

wild mushroom & goat cheese lumpia

ahi tuna tartare on seaweed cones

mac n' cheese croquette

salmon lomi-lomi on taro chip

blue foot shrimp ceviche

plantain chip

roasted vegetable tart

smoked salmon potato cake caviar

snow peas with crab salad

vegan spring rolls

sweet soy

chicken satay

peanut sambal

chicken pot-sticker

scallion soy dipping sauce

vegetable curry samosa

cucumber raita

beef skewers chimichurri

chicken chao on sugar cane

lump crab cakes

remoulade

curried lamb chops

mint chimichurri

chicken & manchego cheese empanada

tempura shrimp

yuzu crema

wonton wrapped shrimp

ponzu sauce

filet of beef crostini

gorgonzola

filet mignon cheesesteaks

portofino wagyu dog

tomato jam, chili fritos

baleen dog

crisp bacon, onion, jalapeño

Enhance your package with additional hors d'oeuvre at \$6.00 per person or an engaging action station starting at \$20 per person.

starters

CHOOSE ONE

seasonal soup

hearts of romaine salad

shaved parmesan, garlic croutons, creamy caesar dressing

organic baby green salad

shaved local vegetables, herb vinaigrette

poached pear & arugula salad

candied walnuts, endives, red wine vinaigrette

butter lettuce salad

local apples, herbs, candied pecans, cabecou goat cheese, champagne vinaigrette



entrées

MULTIPLE ENTRÉE SELECTIONS LIMITED TO (2) AND WILL BE BILLED AT THE HIGHER PRICED ENTRÉE
ALL ENTRÉES SERVED WITH SEASONAL MARKET FRESH VEGETABLES, WARM ROLLS & BUTTER
ENTRÉE PRICING REFLECTS DINNER/LUNCHEON PACKAGE PRICING

roasted chicken breast *\$175 / 125*
smashed fingerling potatoes, balsamic chicken jus

seared chicken breast *\$175 / 125*
black garlic whipped potatoes, madeira & wild mushroom cream

herb-crusted filet *\$185 / 135*
boursin twice-baked potato, green peppercorn bordelaise

24 hour braised short ribs *\$180 / 130*
horseradish whipped potatoes, heirloom carrots, natural jus

pan-seared pacific sea bass *\$185 / 135*
couscous, baby artichokes, sun gold tomatoes, caper beurre blanc

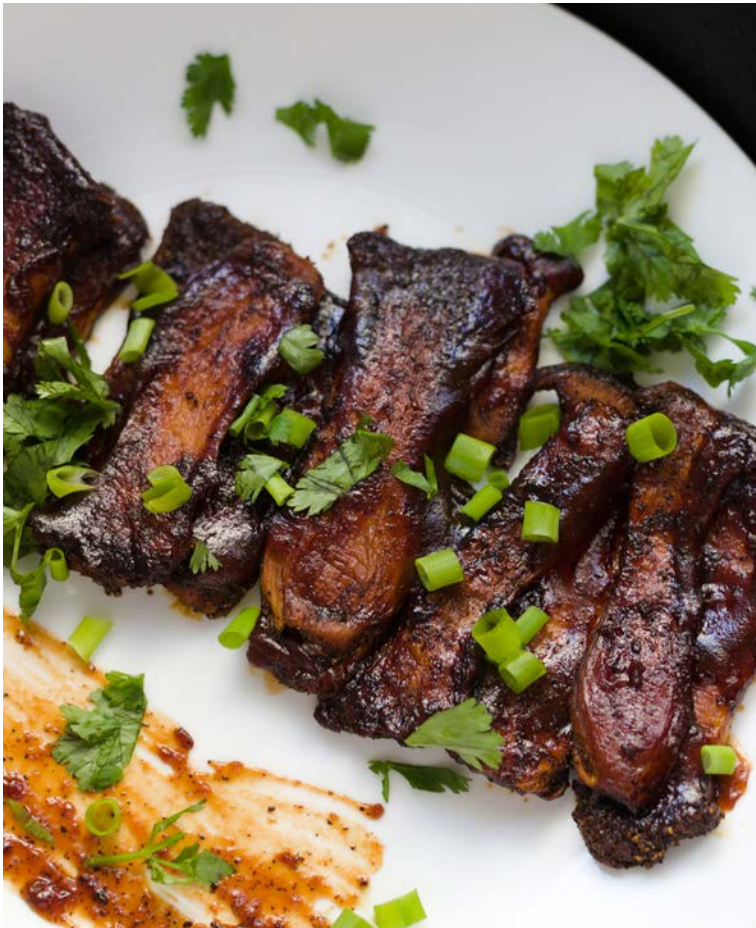
seared salmon *\$175 / 125*
lemon risotto parmesan, roasted tomato-fennel salad

grilled scalloped tofu *\$175 / 125*
thai green curry, jasmine rice

vegetable & wild mushroom strudel *\$175 / 125*
tomato coulis

children's menu available ages 4 -12
includes unlimited soft drinks and juice *\$49 / person*
for children the duration of the event

packages include
freshly brewed coffee, decaffeinated coffee, and select teas



enhancements

COCKTAIL HOUR

crudite display

\$15 per person

grilled & raw seasonal vegetables, herbed ranch
& red pepper aioli

cheese display

\$17 per person

imported & domestic cheeses, crackers, baguette,
dried fruits, roasted nuts

charcuterie display

\$22 per person

salami, prosciutto, spanish chorizo, olives, pickles,
mustards, quince, lavosh and herb crostini

dim sum station

\$25 per person

vegetable egg rolls, honey dragon wings, pan-fried
chicken potstickers, pork & shrimp shumai
soy sauce, hot mustard

sushi display

\$27 per person / 3 pieces per guest

nigiri - salmon, ahi, hamachi, shrimp
california roll, spicy tuna roll, dragon roll
chopsticks, pickled ginger, soy wasabi

soufflé & dip station

\$22 per person / select three

baked crabmeat soufflé
hot artichoke soufflé
buffalo chicken dip
mediterranean hummus
spinach & bacon dip
black bean roasted corn salsa
served with pita bread, tortilla chips, herb crostini

ICED SEAFOOD DISPLAY

\$30 per person / 4 pieces per guest

oysters, jumbo shrimp, king crab claws
cocktail & mignonette

SWEET ENDINGS

build your own sundae bar

\$22 per person

vanilla & chocolate ice cream, chopped nuts,
sprinkles, crushed cookies, maraschino cherries,
whipped cream, hot fudge, caramel sauce,
coffee, decaffeinated coffee, specialty teas,
assorted soft drinks, bottled water

cookie monsters jar

\$21 per person

freshly baked assorted cookies, brownies & blondies
coffee, decaffeinated coffee, specialty teas
almond milk, soy milk, cereal milk

kid in a candy store

\$22 per person

m&m's, jellybeans, skittles, gummy bears,
assorted mini candy bars
coffee, decaffeinated coffee, specialty teas
old fashioned soda pops, bottled water

create your own donut bar

\$24 per person

original glazed donut holes, sprinkles,
cookie crumbs, coconut, bacon, chocolate dips,
fruity pebbles
coffee, decaffeinated coffee, specialty teas
whole milk, almond milk, soy milk

LATE NIGHT ADDITIONS

taco truck

\$25 per person

roasted vegetables with hot peppers
braised short ribs with roasted tomato salsa
pulled pork with chipotle salsa
corn and flour tortillas, tri-colored tortilla chips
guacamole, pico de gallo, sour cream
miniature beef empanadas

all-american

\$25 per person

tomato bisque with grilled cheese sandwich fingers
mini burger, aged cheddar and pickle coin
pretzel dogs with yellow mustard
spicy mac & cheese with cheddar jalapeños cornbread

cocktail packages

DELUXE BRANDS

included in package

Ketel One Vodka
Tanqueray Gin
Sauza Hornitos Tequila
Cruzan Rum
Bulleit Bourbon
Seagram's 7 Whiskey
Dewars Scotch

Additional hours at \$12 per guest

PORTOFINO BRANDS

additional \$10 per guest

Belvedere Vodka
Grey Goose Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Appleton Rum
Knob Creek Bourbon
Jameson Whiskey
Johnnie Walker Black

Additional hours at \$13 per guest

DOMESTIC BEER

Budweiser
Bud Light
Michelob Ultra

IMPORTED BEER

Bass
Hefeweizen
Stella Artois

CRAFT BEER

bottled

Absolution Brewery
405 IPA
Cardinal Sin Red Ale
Forbidden Blonde Ale

Attended bar set-up fee \$200 per bar. Shots not permitted.

Craft beer on tap is only available at one bar per event.

baleen café

Enhance your wedding weekend with a Welcome Dinner or Farewell Brunch marina-side in Baleen Café.

WELCOME RECEPTION

Reunite with your guests over cocktails and hors d'oeuvres!

Menu options starting at \$65 per person to include 4 light bites and 1.5 hour of open bar service.

Partner with BALEENkitchen on an intimate Chef's table with wine pairings for the ultimate in luxury experience – ask your Catering Sales Manager for additional details.

FAREWELL BRUNCH

No better way to end the weekend celebration than brunch with new family and friends!

Buffet options with a 1.5 hour bubbles and mimosa bar starting at \$59 per person.



general information

DEPOSIT/PAYMENT

A 50% deposit is required to confirm your event date with an additional 25% deposit due 6 months prior. All deposits are non-refundable. Full prepayment of all estimated charges is due ten (10) days prior to the event in the form of credit card or cashier's check.

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.

PLACECARDS

Placecards or meal identifiers must be provided for split entrées. Placecards in alphabetical order by last name with the entrée selection are due with final guarantee four (4) working days prior to the event along with a table breakdown.

PHOTOGRAPHY

Photography is allowed in the Hotel Lobby, the Hotel Lobby Living Room, or at the front entrance to the Hotel per stipulations outlined in the Catering Sales Agreement.

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) may 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 guaranteed figure for meal functions with 249 persons or less, or 3% for meal functions of 250 persons or more. Request for increasing the guarantee within seventy-two (72) hours of the event is subject to Chef approval, billed at 125% of the price per person and may result in menu substitutions. If a guarantee is not specified, the expected attendance will automatically be considered as the guarantee.

SALES TAX AND SERVICE CHARGE

A mandatory 25% 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.

general information

FOOD AND BEVERAGE RESTRICTIONS

No Food or Beverage 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 ninety (120) days of the date of that function, the patron agrees to pay 100% of all estimated charges and/or rental charges, plus applicable taxes. Cancellation prior will result in the loss of all non-refundable deposits as outlined in the deposit schedule, plus applicable taxes. 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.

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.

AMENITIES/GIFTS

There is a delivery charge of \$10 per room for any amenities, gifts or other items delivered to guests' rooms, \$5 each if handed out at the Front Desk. The front desk must be notified in advance to make arrangements for deliveries.