



JAMAICA BAY
INN

Catering Menus

Breakfast

DEL REY CONTINENTAL

Variety of Breakfast Breads, Danish and Muffins
Butter, Assorted Jams and Honey
Sliced Fresh Fruits and Berries
\$26 per person

STAY FIT CONTINENTAL

Create Your Own Parfait
Assorted Fresh Berries, Honey Oat Granola, and Greek Yogurt
HOT ENTRÉE (SELECT ONE)
Scrambled Eggs
Scrambled Egg Whites
Steel Cut Oatmeal
9 Grain Pancakes
Assorted Toasting Breads, Butter, and Assorted Jams
\$28 per person

FULL AMERICAN

Scrambled Eggs or Scrambled Egg Whites
Breakfast Potatoes
Seasonal Fruits and Berries
Variety of Breakfast Breads, Danish & Muffins
MEAT (SELECT TWO)
Chicken Apple Sausage Links
Black Forest Ham
Pork Chops
Applewood Smoked Bacon
\$30 per person

SMOKED SALMON BREAKFAST

Mixed Baby Green Salad with Cucumbers & Heirloom Cherry Tomatoes
White Balsamic and Ranch Dressing
Assorted Fruits, Melon, and Berries Platter
Toasted Bagels - (*Sesame & Plain*)
Scrambled Eggs or Egg Whites
Sliced Norwegian Style Smoked Salmon
Capers, Whipped Cream Cheese, Tomatoes, and Diced Red Onion
\$32 per person

Breakfasts Buffets Are Served with Freshly Brewed Premium Coffee, Decaffeinated Coffee & Assorted Selection of Premium Teas, Orange Juice and Cranberry Juice.

Minimum of 16ppl.

Brunch

SPECIAL BRUNCH MENU

Variety of Breakfast Breads, Danish and Muffins

Butter and Assorted Jams, Honey

Create Your Own Parfait

Assorted Fresh Berries, Honey Oat Granola, and Greek Yogurt

French Toast & Fried Chicken

Scrambled Eggs or Egg Whites

Mixed Baby Greens Salad (Choice of White Balsamic or Ranch Dressing)

\$42 per person

Breakfasts Buffets Are Served with Freshly Brewed Premium Coffee, Decaffeinated Coffee & Assorted Selection of Premium Teas, Orange Juice and Cranberry Juice.

à la carte

BREAKFAST

French Toast **\$5 per person**

Buttermilk Pancakes or 9 grain pancakes **\$3 per person**

Scrambled Eggs **\$5 per person**

Individual Eggs Benedict on Toasted English Muffin with House Lemon Hollandaise

Choose 1 Style:

Black Forest Ham **\$8 per person**

Fresh Roasted Turkey & Avocado **\$9 per person**

Smoked Salmon **\$10 per person**

Sausage **\$5 per person**

Ham **\$5 per person**

Bacon **\$5 per person**

Chicken Chorizo & Egg Enchiladas (*Pico De Gallo, Sour Cream and Guacamole*) **\$7 per person**

Bagels with Cream Cheese **\$40 per dozen**

Assorted Breakfast Breads and Pastries (*Danish, Croissants, and Muffins*) **\$37 per dozen**

SNACKS

Assorted Whole Fruits; Apples, Bananas, Oranges **\$3 per person**

Fresh Fruit and Berry Platter **\$6 per person**

Individual Fruit Yogurt **\$4 per person**

Trail Mix **\$4 per person**

Granola Bars **\$4 each**

Assorted Individual Bags of Chips **\$4 each**

Variety of Candy Bars **\$4 each**

Assorted Cupcakes **\$36 per dozen**

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

Chips, Pico de Gallo, and Guacamole **\$7 per person**

Hummus, Pita and Cucumber **\$8 per person**

Fresh Seasonal Vegetables with Herb Ranch Dipping Sauce **\$6 per person**

DRINKS

Freshly Brewed Regular or Decaffeinated Coffee **\$65 per gallon**

Assorted Hot Herbal Teas **\$65 per gallon**

16 oz. Still or Sparkling Water **\$5 each**

Orange, Apple or Cranberry Juice Carafe (*serves 3*) **\$18 each**

Iced Black Tea **\$50 per gallon**

Iced Sweet Green Tea **\$50 per gallon**

Lemonade **\$50 per gallon**

Red Bull (Regular or Sugar Free) **\$6 each**

Assorted Soft Drinks; Coke, Diet Coke and Sprite **\$5 each**

Lunch Buffet

DELI

Potato Salad, Green Salad, and House Cole Slaw
Black Forest Ham, Oven Roasted Turkey, and Roast Beef
Sliced White Cheddar and American Cheese
Green Leaf Lettuce, Sliced Vine Ripened Tomato, Kosher Pickle Wedges,
Pepperoncini, Sliced Red Onion, Mayonnaise and Dijon Mustard
Assorted Sandwich Rolls
Assorted Bagged Chips
Fresh Baked Cookies
\$32 per person

ALL AMERICAN

Baby Greens Salad with Heirloom Cherry Tomatoes & Sliced Cucumbers
White Balsamic & Ranch Dressings
Pasta Salad
Grass Fed 6 Oz. Hamburgers
Brioche Hamburger Buns
Chicken Basil Sausages
Brioche Hot Dog Buns
Sliced White Cheddar Cheese, American Cheese and Crumbled Blue Cheese
Green Leaf Lettuce, Vine Ripened Tomato, Sliced Red Onion and Kosher Pickle Wedges
Dijon Mustard, Mayonnaise, Relish, and Ketchup
Brownies, Chocolate Chip Cookies, Lemon Bars and Lay's Potato Chips
\$36 per person

ITALIAN

Sliced Vine Ripe Tomato & Mozzarella Caprese Salad with Fig Balsamic Vinaigrette
Caesar Salad with Parmesan Herb Croutons
Italian Meatballs Simmered in House Marinara Sauce
Sliced Grilled Marinated Herb Chicken Breast
Butternut Squash Ravioli with Sage and Brown Butter
Shaved Parmesan Cheese
Garlic Bread
Tiramisu
\$40 per person

Buffet lunches include coffee, decaffeinated coffee, iced tea, and assorted herbal teas

Minimum of 16ppl.

Lunch Buffet

SABORES DE MEXICO BUFFET

Warm Tortilla Chips and Pico De Gallo

Appetizer Guacamole

Achiote Marinated Carne Asada

Cilantro Lime Marinated and Grilled Sliced Chicken Breast

Smoky Black Beans and Spanish Style Rice

Jalapeño Carrots

Diced Onions and Cilantro

Fajita Vegetables

Warm Corn Tortillas

Sour Cream, Guacamole, Cabbage, Pico De Gallo and Jack Cheese

Churros with Hot Fudge and Salted Caramel Sauce

\$41 per person

ASIAN FUSION BUFFET

Chinese Crunch Salad with Sesame Lime Dressing (Add chicken \$3)

Seared and Sliced Ahi Tuna with Tobiko Wasabi and Sesame Aioli

Orange Miso and Scallion Glazed Salmon

Sesame and Soy Marinated Flat Iron Steak

Coconut, Ginger, and Scallion Jasmine Rice

Mixed Asian Vegetables:

Snow Peas, Baby Bok Choy, Carrots, Red Peppers, Edamame, and Broccoli

Chocolate Lava Cakes with Espresso Whipped Cream

\$41 per person

Buffet lunches include coffee, decaffeinated coffee, iced tea, and assorted herbal teas

Minimum of 16ppl.

Custom Buffet

SUNSET BUFFET

SALAD (SELECT ONE)

Caesar (*Garlic Parmesan Croutons and Fresh Basil*)

Organic Baby Greens (*Cucumbers, Heirloom Cherry Tomatoes Champagne Vinaigrette and House Herb Ranch*)

Iceberg Wedges (*Blue Cheese Crumbles, Tomatoes, Crisp Bacon & Blue Cheese Vinaigrette*)

Baby Spinach Salad (*Red Onion, Sun Dried Cranberry, Candied Pecans & White Balsamic Vinaigrette*)

Chinese Crunch Salad with Sesame Lime Vinaigrette (*Add Chicken-\$3*)

Baby Kale, Red Quinoa, and Goat Cheese Salad (*Add Chicken -\$3*)

Sliced Vine Ripe Tomato and Mozzarella Caprese Salad with Fig Balsamic Vinaigrette

ENTRÉE (SELECT TWO)

(3rd entrée available for \$17 pp)

Grilled Flat Iron Steak with Chimichurri

Grilled Beef Tenderloin with Red Wine Sauce

Pan Roasted Chicken Breast with Wild Mushroom Sauce

Grilled King Salmon with Green Herb Sauce

Pan Roasted Mahi Mahi With Tomato Ginger Chutney

Shrimp Scampi, Garlic White Wine Sauce with Fresh Herbs

Penne Pasta, Sundried Tomato, Heirloom Cherry Tomato, Fresh Mozzarella and Arugula

SIDES (SELECT TWO)

(3rd side available for \$6 pp)

Truffle Mashed Potatoes

Herb Roasted Fingerling Potatoes

Cous Cous with Sun Dried Cranberry and Toasted Almonds

Basil Jasmine Rice

Coconut, Ginger and Scallion Rice

Sautéed Brussel Sprouts with Applewood Bacon

Grilled Asparagus with Fresh Shaved Grana Padano (*Add \$2*)

French Green Beans with Crispy Shallots

Mixed Farmers Market Vegetables

DESSERTS (SELECT ONE)

Seasonal Cheesecake

Chocolate Lava Cake with Espresso Whipped Cream

Assorted Cupcakes

Tiramisu

Carrot Cake

Seasonal Crisp

Lunch - \$58 per person

Dinner - \$62 per person

Minimum of 16ppl. Buffets include coffee, decaffeinated coffee, iced tea, & assorted herbal teas

Dinner Buffet

LITTLE ITALY BUFFET

Sliced Vine Ripe Tomato and Mozzarella Salad with Fig Balsamic Vinaigrette
Caesar Salad with Parmesan Herb Croutons
Italian Meatballs Simmered in House Marinara Sauce
Sliced Grilled Marinated Herb Chicken Breast
Butternut Squash Ravioli with Sage & Brown Butter
Shaved Parmesan Cheese
Garlic Bread
Tiramisu
\$46 per person

SABORES DE MEXICO BUFFET

Warm Tortilla Chips and Pico De Gallo
Appetizer Guacamole
Achiote Marinated Carne Asada
Cilantro Lime Marinated and Grilled Sliced Chicken Breast
Smoky Black Beans and Spanish Style Rice
Jalapeño Carrots
Diced Onions and Cilantro
Fajita Vegetables
Warm Corn Tortillas
Sour Cream, Guacamole, Cabbage, Pico De Gallo and Jack Cheese
Churros with Hot Fudge and Salted Caramel Sauce
\$48 per person

ASIAN FUSION BUFFET

Warm Edamame Tossed in Sea Salt
Chinese Chicken Crunch Salad with Sesame Lime Dressing
Seared and Sliced Ahi Tuna with Tobiko Wasabi and Sesame Aioli
Orange Miso and Scallion Glazed Salmon
Sesame and Soy Marinated Flat Iron Steak
Coconut, Ginger, and Scallion Jasmine Rice
Mixed Asian Vegetables:
Snow Peas, Baby Bok Choy, Carrots, Red Peppers, Edamame, and Broccoli
Chocolate Lava Cakes with Espresso Whipped Cream
\$49 per person

Buffet dinner include coffee, decaffeinated coffee, iced tea, and assorted herbal teas

Minimum of 16ppl.

Flors d'oeuvres

Minimum of 25 pieces per item

COLD

Prosciutto Wrapped Asparagus, Fig Balsamic **\$2.50 per piece**

Sun Dried Tomato Bruschetta Crostini, Pesto Sauce and Aged Balsamic **\$2.50 per piece**

Caprese Skewers, Fresh Mozzarella, Heirloom Cherry Tomatoes and Basil **\$3.25 per piece**

Salmon and Avocado Sushi **\$3.75 per piece**

Jumbo Lump Blue Crab and Chives on Cucumber with Lemon Olive Oil **\$3.95 per piece**

Smoked Salmon Crostini, Dill Cream Cheese, Sliced Tomato and Capers **\$3.25 per piece**

Tuna Tartar, Sesame Aioli and Tobiko Wasabi on a Crispy Wonton **\$3.75 per piece**

Seared Flatiron Steak, Red Pepper Relish, Arugula, Horseradish on Crostini **\$3.75 per piece**

WARM

Stuffed Mushrooms with Herbed Goat Cheese **\$2.50 per piece**

Vegetable Pot Stickers with Ponzu Sauce, Sesame and Green Onions **\$2.75 per piece**

Spinach and Feta Spanakopita **\$2.75 per piece**

Mac & Cheese Bites with Sweet Chili Dipping Sauce **\$2.75 per piece**

Buttermilk Fried Chicken Tenders with BBQ & Honey mustard dipping sauces **\$3 per piece**

Mini Crab Cakes Spicy Remoulade **\$3.75 per piece**

Coconut Shrimp **\$4 per piece**

Flat Iron Skewers with Chimichurri Sauce **\$4 per piece**

Bacon Wrapped Sea Scallops **\$4.25 per piece**

Beef Wellington Bites **\$4.25 per piece**

Grilled Baby Lamb chops with Mint Salsa Verde **\$4.25 per piece**

DISPLAY

Vine Ripe Tomato and Mozzarella Platter with Fig Balsamic Vinaigrette **\$6 per person**

Fresh Seasonal Vegetables with Herb Ranch Dipping Sauce **\$6 per person**

Lemon and Chili Hummus with Grilled Pita and Sliced Cucumber **\$6 per person**

Traditional Shrimp Cocktail **\$8 per person**

Asparagus, Prosciutto and Cantaloupe Platter **\$7 per person**

Grilled Vegetable Platter **\$6 per person**

Warm Brie Cheese with Mango Chutney and Assorted Crisps **\$6 per person**

Beverages

1 BARTENDER REQUIRED PER 60 GUESTS
BARTENDER FEE \$150/BARTENDER

HIGH AND DRY

also available as a stationary set up without a bartender fee

Non-Alcoholic Beverages inclusive of Assorted Soda Beverages, Flat and Sparkling Water & Fruit Juices

\$8 per person for the 1st hour

\$5 per person for each additional hour

GRAPES AND HOPS

available with a premium wine selection at an additional cost of \$2 per person per hour

A Wine and Beer Bar inclusive of a selection of our House Wine, House Champagne, Domestic and Imported Beer, Flat and Sparkling Water, Assorted Soda Beverages & Fruit Juices

GRAPES

Chardonnay, Canyon Road, CA

Pinot Grigio, Canyon Road, CA

Cabernet Sauvignon, Canyon Road CA

Pinot Noir, Canyon Road, CA

Opera Prima, Bruta, Spain, NV

HOPS

Stella Artois, Bud Light, Corona, Golden Road Hefeweizen, Golden Road IPA

\$16 per person for the 1st hour

\$9 per person for each additional hour

TOES IN THE SAND

available with a premium wine selection at an additional cost of \$2 per person per hour

A full-service bar inclusive of our House Cocktails, House Wine, House Champagne, Domestic and Imported Beer, Flat and Sparkling Water, Assorted Soda Beverages & Fruit Juices

GRAPES

Chardonnay, Canyon Road, CA

Pinot Grigio, Canyon Road, CA

Cabernet Sauvignon, Canyon Road CA

Pinot Noir, Canyon Road, CA

Opera Prima, Bruta, Spain, NV

HOPS

Stella Artois, Bud Light, Corona, Golden Road Hefeweizen, Golden Road IPA

\$18 per person for the 1st hour

\$11 per person for each additional hour

Beverages

RIDE THE WAVE

A full-service bar inclusive of a selection of our Premium Cocktails, Premium Wine and Champagne, Domestic and Imported Beer, Flat and Sparkling Water, Assorted Soda Beverages & Fruit Juices

PREMIUM LIQUOR SELECTION

Tito's Vodka, Uncle Vals Gin, El Jimador Tequila, Cuervo Gold Tequila, Bacardi Rum, Blackmask Spiced Rum, Buffalo Trace Whiskey, Jack Daniels Bourbon, Famous Grouse Scotch

PREMIUM GRAPES

Chardonnay, Roth, Sonoma Coast, CA
Sauvignon Blanc, Whiteheaven, Marlborough, New Zealand
Pinot Grigio, Lagaria Trentina, Italy
Pinot Noir, Angeline, CA
Cabernet Sauvignon, EOS, Paso Robles CA
Merlot, J Lohr Los Osos, CA
Rose, Domaine de Cala en Provence
Prosecco La Marca DOC Veneto, Italy

HOPS

Stella Artois, Bud Light, Corona, Golden Road Hefeweizen, Golden Road IPA

\$21 per person for the 1st hour

\$13 per person for each additional hour

WIPEOUT

A full-service bar inclusive of a selection of our Top-shelf Cocktails, Premium Wine and Champagne, Domestic and Imported Beer, Flat and Sparkling Water, Assorted Soda Beverages & Fruit Juices

TOP-SHELF LIQUOR

Ketel One Vodka, Bombay Sapphire, Herradura Tequila, Margaritaville Gold, Cana Brava Rum, Captain Morgan Spiced Rum, Johnny Walker Red Whiskey, Makers Mark Bourbon, Jameson Irish Whiskey

PREMIUM GRAPES

Chardonnay, Roth, Sonoma Coast, CA
Sauvignon Blanc, Whiteheaven, Marlborough, New Zealand
Pinot Grigio, Lagaria Trentina, Italy
Pinot Noir, Angeline, CA
Cabernet Sauvignon, EOS, Paso Robles CA
Merlot, J Lohr Los Osos, CA
Rose, Domaine de Cala en Provence
Prosecco La Marca DOC Veneto, Italy

HOPS

Stella Artois, Bud Light, Corona, Golden Road Hefeweizen, Golden Road IPA

\$25 per person for the 1st hour

\$14 per person for each additional hour

Beverages

HOSTED AND CASH BAR OPTIONS

Food and Beverage Minimums and Bartender Fees Will Apply

HOSTED BAR

*Charged on Consumption
Hosted by the client*

Soft Beverage	\$5
Imported Beer	\$7
Domestic Beer	\$6
Upgraded Champagne	\$12
House Champagne	\$9
Upgraded Wine	\$12
House Wine	\$9
Premium Cocktail	\$13
House Cocktail	\$10

CASH BAR

Soft Beverage	\$5
Imported Beer	\$8
Domestic Beer	\$7
Upgraded Champagne	\$13
House Champagne	\$10
Upgraded Wine	\$13
House Wine	\$10
Premium Cocktail	\$14
House Cocktail	\$11

BLOODY MARY STATION

BOTTOMLESS BLOODY MARYS FOR UP TO 2 HOURS

House Vodka, Home Made Bloody Mary Mix,
Applewood Smoked Bacon, Pickles, Pepperoncinis
Celery, Olives, Tabasco, Horseradish and Black Pepper

\$18 per person for the 1st hour

\$10 per person for each additional hour

MIMOSA STATION

BOTTOMLESS MIMOSAS FOR UP TO 2 HOURS

House Champagne
Orange Juice
Fresh Strawberries or Raspberries

\$18 per person for the 1st hour

\$10 per person for each additional hour

Wine

BY THE BOTTLE

BUBBLES

Oro Puro Prosecco Brut, Valdo Docg, Valdobbiadene NV	\$48
Grand Brut Champagne, Perrier-Jouet, Epernay NV	\$103
Blason Rose Champagne, Perrier-Jouet, Epernay NV	\$239

AROMATIC WHITES

Pinot Grigio, Inacayal, Mendoza 2014	\$32
Electric White Blend, Sea Monster, San Lucas 2015	\$38
Riesling, Firestone, Central Coast 2014	\$38

CHARDONNAY

Foley Johnson, Carneros 2014	\$54
Lincourt, "Two Sisters", Courtney's Vyd., Santa Rita Hills 2013	\$88
Cakebread Cellars, Napa Valley 2014	\$95

SAUVIGNON BLANC

Boatique, Lake County 2014	\$38
Dragonette Cellars, Happy Canyon, Santa Barbara 2014	\$45
Cakebread Cellars, Napa Valley 2015	\$55
Dragonette Cellars, Grassini Vineyard, Santa Barbara 2012	\$93

PINOT NOIR

Pinot Noir, Buttonwood, Santa Rita Hills 2013	\$53
Forge Cellars, Finger Lakes 2014	\$55
Dragonette Cellars, Sta. Rita Hills 2013	\$66

CABERNET SAUVIGNON

Luna Vineyards, Napa Valley 2013	\$45
Resolute, Red Hills, Napa Valley 2011	\$56
Noble Tree, Wickersham Ranch, Sonoma County 2014	\$47

OTHER REDS

Côtes Du Rhône, Château Pégau, "Cuvée Maclura" 2013	\$46
Sangiovese, Angeli Stolpman, Santa Ynez Valley 2010	\$72
Old Vine Zinfandel, Seebass, Mendocino County 2011	\$52
Malbec, Laguna Canyon, Sonoma County 2013	\$150

Frequently Asked Questions

What times are the wedding venues available?

Our outside ceremony venues are available from 10 am – 10 pm. Our indoor venues are available from 10 am – 10 pm. Please note, ceremony venues are typically available for 1 hour and reception venues are typically available for 5 hours. Exceptions do apply.

Does Jamaica Bay Inn allow outside wedding vendors?

Yes, we allow outside vendors for photography, videography, event coordination, florals, special chairs, photo booths, and wedding cakes. Wedding cakes brought in will incur a cake cutting fee of \$3.00 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 one hour 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 wedding menus by Beachside are customizable. We also offer a selection of pre-fixed menu choices – from buffets to multi-course dinners.

Policies and Procedures

Food and Beverage

Jamaica Bay Inn is the sole purveyor of all food and beverages for on-site events. Dietary substitutions are available upon request. Jamaica Bay Inn allows wine or champagne to be brought in for a \$25 per bottle corkage fee plus tax and service charge.

Deposits & Final Payment

To confirm your event, a non-refundable 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. Each setting consists of china, stemware, and silverware. 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

Event guests are provided a special parking rate of \$10 per car for self-parking and \$15 for valet. Standard overnight charges still apply. Prices are subject to change without notice.

Weather

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