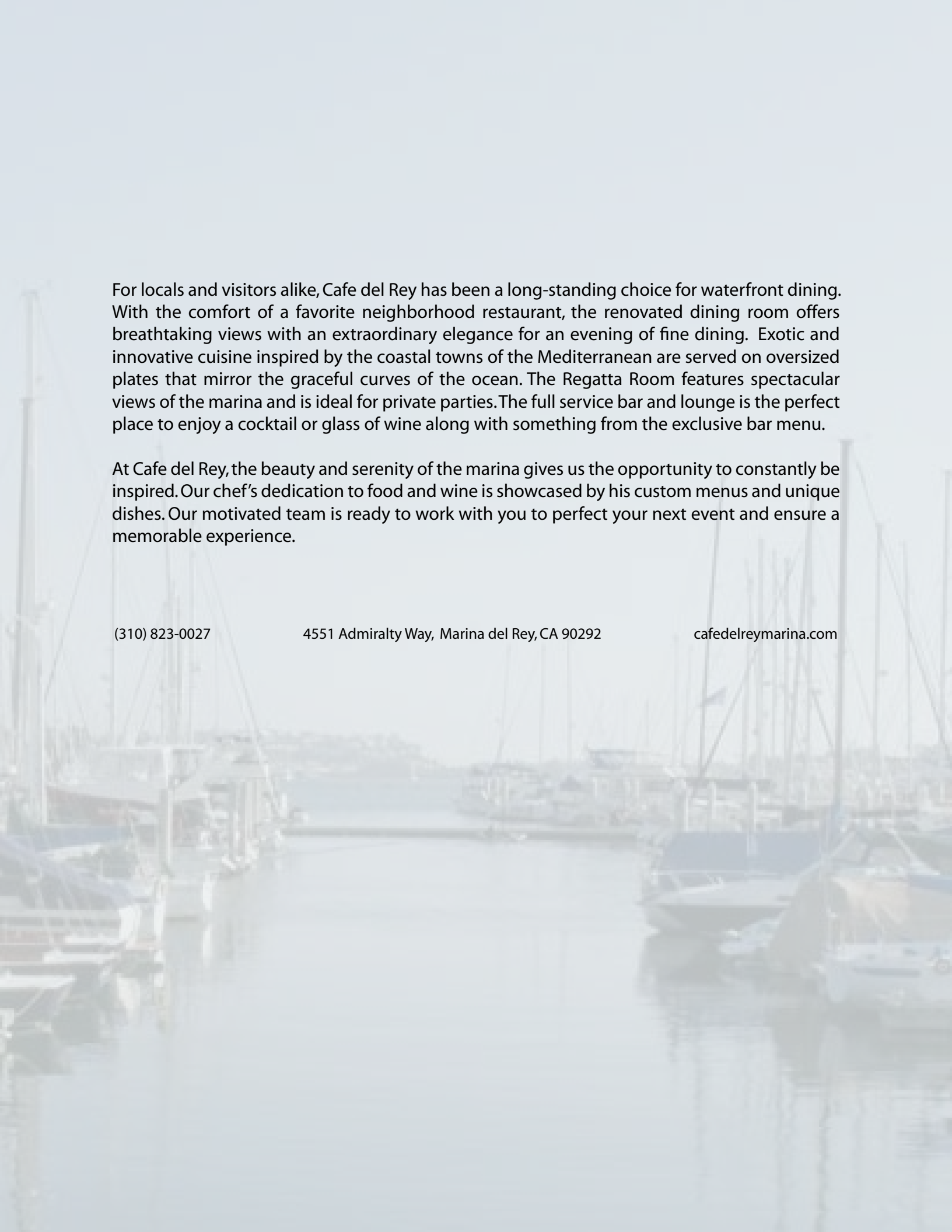




PRIVATE DINING GUIDE



CAFE
del REY



For locals and visitors alike, Cafe del Rey has been a long-standing choice for waterfront dining. With the comfort of a favorite neighborhood restaurant, the renovated dining room offers breathtaking views with an extraordinary elegance for an evening of fine dining. Exotic and innovative cuisine inspired by the coastal towns of the Mediterranean are served on oversized plates that mirror the graceful curves of the ocean. The Regatta Room features spectacular views of the marina and is ideal for private parties. The full service bar and lounge is the perfect place to enjoy a cocktail or glass of wine along with something from the exclusive bar menu.

At Cafe del Rey, the beauty and serenity of the marina gives us the opportunity to constantly be inspired. Our chef's dedication to food and wine is showcased by his custom menus and unique dishes. Our motivated team is ready to work with you to perfect your next event and ensure a memorable experience.

(310) 823-0027

4551 Admiralty Way, Marina del Rey, CA 90292

cafedelreymarina.com

ROOM CAPACITIES

REGATTA ROOM

With a full view of the marina the Regatta Room is accented by a fireplace, and balanced by a sea of white linen-clad tables elegantly topped with fresh orchids and modern orange glassware. The room is perfect for special and private events of all magnitudes.

Seated capacity 55;reception 75.



DINING ROOM

Our Dining Room offers a warm and inviting atmosphere with spectacular windows looking out at the marina. With many different spatial arrangements the main dining room works for both small and large events, always maintaining its cozy ambiance.

Seated capacity 150;reception 200.



LOUNGE

With its orange hues and oversized couches the lounge at Cafe del Rey exudes an air of comfort and class. With the ability to do both seated and standing events, the lounge offers an additional option as a charming semi-private space within our facility.

Seated capacity 40;reception 75





FOUR COURSE TASTING

first

housemade agnolotti

chef's seasonal preparation

dungeness crab cake

phyllo crust, fennel and green apple salad, harissa aioli

second

mixed baby lettuces

persimmon, shaved manchego, jerez vinaigrette

traditional caesar salad

young romaine, foccacia croutons

entrée

day boat del rey

asparagus, trumpet mushrooms, lemon caper sauce

chateau steak

celery root purée, baby carrots, red wine sauce

dessert

crème brûlée

seasonal fruit medley and vanilla chantilly

brownie

espresso brownie, peanut butter crisp and white chocolate pudding

64 per person

coffee and soft beverage service included



COASTAL DINNER

first

mixed baby lettuces

persimmon, shaved manchego, jerez vinaigrette

soup of the day

chef's daily preparation

dungeness crab cake

phyllo crust, fennel and green apple salad, harissa aioli

entrée

vegetable strudel

balsamic vinegar marinated seasonal vegetables, mashed potatoes, tomato syrup

seared ahi tuna

preserved garlic piperade, potato purée, tomato and coriander emulsion

free range chicken breast

saffron potatoes, rapini, romesco sauce

chateau steak

celery root purée, baby carrots, red wine sauce

dessert

cheesecake trio

caramel, oreo cookie, berry

chocolate cake

chocolate sponge, chocolate mousse and soft caramel

59 per person

coffee and soft beverage service included



OCEAN DINNER

first

traditional caesar salad

young romaine, sourdough croutons

soup of the day

chef's daily preparation

entrée

seared ahi tuna

preserved garlic piperade, potato purée, tomato and coriander emulsion

seafood tagliatelle

prawns, calamari, bay scallops, arribbiata sauce

slow-braised beef shortrib

italian kale, housemade ricotta tortellini "en brood"

dessert

tiramisu

lady finger sponge, mascarpone cream

brownie

espresso brownie, peanut butter crisp and white chocolate pudding

49 per person

coffee and soft beverage service included



SUNSET DINNER

first

mixed baby lettuces

persimmon, shaved manchego, jerez vinaigrette

entrée

free range chicken breast

saffron potatoes, rapini, romesco sauce

slow-braised beef shortrib

italian kale, housemade ricotta tortellini "en brood"

scottish salmon

brussels sprout and bacon hash, cipollini onion, banyuls vinegar

dessert

tart

seasonal fruit tart and fruit coulis

chocolate cake

chocolate sponge cake, chocolate mousse, soft caramel

45 per person

coffee and soft beverage service included



DEL REY BRUNCH

available on sunday

first course

seasonal fruits

tahitian vanilla bean yogurt, toasted granola

soup of the day

chef's daily preparation

mixed baby lettuces

persimmon, shaved manchego, jerez vinaigrette

entrée

eggs benedict

canadian bacon, béarnaise

brioche french toast

clotted cream, organic strawberries, applewood smoked bacon

grilled asparagus salad

wild mushrooms, fried egg, reggiano, black truffle vinaigrette

grilled lamb chops

creamy polenta, roasted tomatoes, basil pesto

dessert

crème brûlée

seasonal fruit medley and vanilla chantilly

brownie

espresso brownie, peanut butter crisp and white chocolate pudding

35 per person

includes champagne & mimosa



CAFE BRUNCH

available on sunday

first course

traditional caesar salad

young romaine, sourdough croutons

seasonal fruits

tahitian vanilla bean yogurt, toasted granola

soup of the day

chef's daily preparation

entrée

eggs benedict

canadian bacon, béarnaise

brioche french toast

clotted cream, organic strawberries, applewood smoked bacon

free range chicken breast

saffron potatoes, rapini, romesco sauce

grilled asparagus salad

wild mushrooms, reggiano, black truffle vinaigrette

dungeness crab cake

phyllo crust, fennel and green apple salad, harissa aioli

moroccan lamb burger

sheep's milk cheese, tzatziki, harissa scented fries

dessert

tiramisu

lady finger sponge, mascarpone cream

chocolate cake

chocolate sponge, chocolate mousse, and soft caramel

35 per person

includes champagne & mimosa



PACIFIC LUNCH

first course

dungeness crab cake

phyllo crust, fennel and green apple salad, harissa aioli

mixed baby lettuces

persimmon, shaved manchego, jerez vinaigrette

traditional caesar salad

young romaine, sourdough croutons

entrée

vegetable strudel

balsamic vinegar marinated seasonal vegetables, mashed potatoes, tomato syrup

free range chicken breast

saffron potatoes, rapini, romesco sauce

bouillabaisse

prawns, mussels, clams, saffron rouille, foccacia crostini

moroccan lamb burger

sheep's milk cheese, tzatziki, harissa scented fries

dessert

cheesecake trio

caramel, oreo cookie, berry

chocolate cake

chocolate sponge, chocolate mousse, and soft caramel

36 per person

coffee and soft beverage service included



MARINA LUNCH

first course

soup of the day

mixed baby lettuces

persimmon, shaved manchego, jerez vinaigrette

entrée

free range chicken breast

saffron potatoes, rapini, romesco sauce

bouillabaisse

prawns, mussels, clams, saffron rouille, foccacia crostini

vegetable strudel

balsamic vinegar marinated seasonal vegetables, mashed potatoes, tomato syrup

dessert

tart

seasonal fruit tart, fruit coulis

brownie

espresso brownie, peanut butter crisp, white chocolate pudding

32 per person

coffee and soft beverage service included



PASSED HORS D'OEUVRES

warm

priced per dozen

- soup of the day shooters** 32
- housemade agnolotti** brown butter, parmesan reggiano 34
- truffled grilled cheese sandwich** 32
- grilled lamb lollipops** tomato gremolata 42
- dungeness crab cake** lemon aioli 42
- prime beef sliders** caramelized onion, aged cheddar 36
- wild mushroom and goat cheese tartlettes** 32
- grilled vegetable strudel** 32

cold

priced per dozen

- ceviche shooters** 36
- tuna tartare** on crispy papadum 36
- prosciutto wrapped asparagus tips** 34
- burratta and roasted tomato crostini** kalamata olives, basil pesto 32
- duck rilette** seasonal fruit marmalade, brioche caviar 34
- roast beef sliders** horseradish cream 38
- foie gras mousse** grape mostarda, brioche 42
- chilled shellfish** market price

plated hors d'oeuvres

- chilled seafood platter** market price
- marinated vegetable platter** 3 per person
- seasonal fruit platter** 3 per person
- international cheese platter** 6 per person



PASSED DESSERTS

priced per dozen

- passion fruit tartlettes** passion fruit cream, sable cookie, puffed rice 24
- coconut cream pie** coconut cream, vanilla chantilly, coquitos 24
- baba au rhum** biscuit soaked in rum syrup, chantilly cream, fresh strawberries 24
- strawberry shortcakes** angel food cake, vanilla cream, fresh strawberries 30
- sour cream cheesecake** mini cheesecake, fresh berries, graham cookie crust 36
- exotic shooters** passion fruit gelée, coconut tapioca, sesame brittle, meringue 36
- crème brûlée** fresh berries 36
- caramel truffles** dark chocolate shell, soft caramel, fleur de sal 24
- chocolate mousse** dark chocolate crunchies 30

gift boxes

- assorted cookies** 10 per box
- assorted petit fours** 14 per box
- assorted housemade truffles** 16 per box
- cheese, spiced nuts & dried fruit** 14 per box
- cupcakes** 5 each *assorted flavors, individually boxed*

Thank you for considering Cafe del Rey for your next event. Please rest assured that our great attention to detail and service oriented staff will help make your event an enormous success. At Cafe del Rey we embrace our waterfront location and allow the panoramic views and ocean breeze to perfect your dining experience. Our chef's take on California-Mediterranean cuisine, exemplified by the detail and precision of each plate, makes each visit to Cafe del Rey a new adventure.

Thank you for your interest in Cafe del Rey, I look forward to creating an event to remember for you and your guests.

Sincerely,

A handwritten signature in black ink that reads "Maya". The script is elegant and cursive, with the 'M' being particularly large and stylized.

Maya Diamond
Event Sales Manager
4551 Admiralty Way
Marina del Rey, CA 90292
phone (310) 823-0027
fax (310) 821-3734
cdrevents@cafedelreymarina.com