



CAFE
deI REY™

PRIVATE DINING GUIDE

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 :: 4451 Admiralty Way, Marina del Rey, CA 90292 :: cafedelreymarina.com

PRIVATE EVENT LOCATIONS

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.

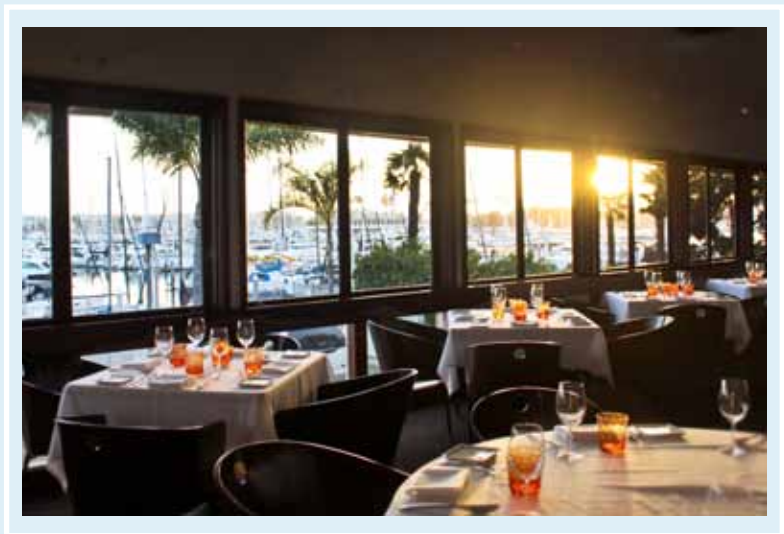
Seated capacity 50; standing 65.



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.

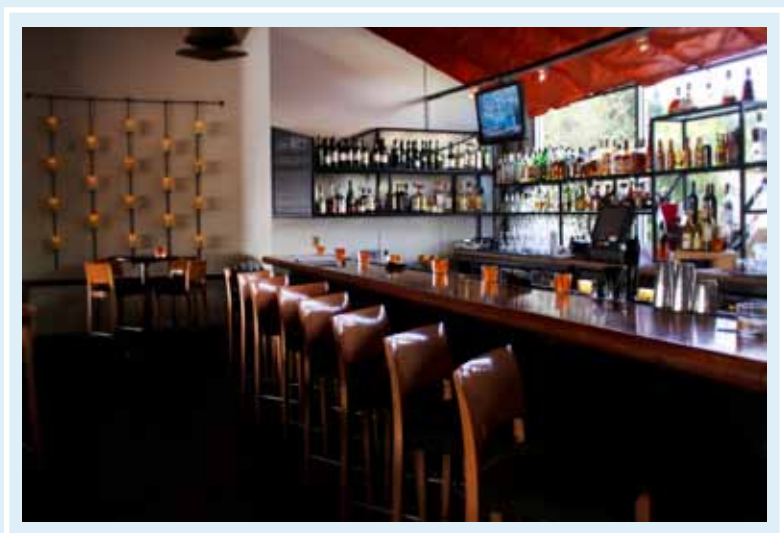
Seated capacity 150; reception 200.



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 50; standing 75



TRAY PASSED HORS D'OEUVRES

warm

soup of the day shooters

housemade agnolotti brown butter, parmesan reggiano

grilled lamb lollipops harissa aioli

truffle grilled cheese sandwich

dungeness crab cake harissa aioli

prime beef sliders caramelized onion, aged cheddar

wild mushroom and goat cheese tartlettes

mediterranean pizza artichokes, olives, feta, basil pesto

truffle pizza caramelized onion, black truffle cream, reggiano

mini kafta cigar tzatziki

falafel tahini, pickled cucumber

apricot lamb empanada manchego cheese, chimichurri

cold

ceviche shooters

tuna tartare crispy papadum

marinated feta and olive skewers

burratta and roasted tomato crostini kalamata olives, basil pesto

roast beef sliders horseradish cream

house cured salmon croutes crème fraiche, tiny greens

tuscan white bean crostini truffle oil, opal basil

stuffed cherry tomato olive goat cheese, prosciutto

beef carpaccio yellow beet, arugula, parmesan cup

choose 3 items, ½ hour: \$15pp
choose 5 items, 1 hour: \$25pp; 2 hours: \$35pp

PLATED HORS D'OEUVRES

healthy

seasonal fruit	<i>minuto \$45</i>	<i>medio \$90</i>	<i>largo \$135</i>
vegetable crudite	<i>minuto \$40</i>	<i>medio \$80</i>	<i>largo \$120</i>
marinated grilled vegetables	<i>minuto \$45</i>	<i>medio \$90</i>	<i>largo \$135</i>

savory

antipasto assorted meats, cheeses and vegetables	<i>minuto \$60</i>	<i>medio \$120</i>	<i>largo \$180</i>
international cheese and fruit	<i>minuto \$75</i>	<i>medio \$150</i>	<i>largo \$225</i>
hot crisp calamari	<i>minuto \$65</i>	<i>medio \$130</i>	<i>largo \$190</i>
mediterranean spreads housemade hummus, tapaneade, tzatziki with grilled flatbread	<i>minuto \$60</i>	<i>medio \$120</i>	<i>largo \$180</i>

seafood

shrimp cocktail	<i>minuto \$100</i> (30 pieces)	<i>medio \$200</i> (60 pieces)	<i>largo \$300</i> (90 pieces)
chilled seafood assortment fresh oysters, prawns and dungeness crab cocktail	<i>minuto \$120</i>	<i>medio \$240</i>	<i>largo \$360</i>

tray passed desserts *choose 3 items, ½ hour: \$12p; 1 hour: \$24pp*

mini madeline cookies

raspberry mousse pistachio crust

sour cream cheesecake graham cookie crust

crème brulee seasonal fruit and nougatine

hand rolled ganache truffles

chocolate mousse dark chocolate crunchies

baklava

AEGEAN DINNER

first course

traditional caesar salad

garlic croutons, shaved reggiano

entrée

petaluma farms chicken breast

savory polenta, wild arugula, roasted poultry jus

scottish salmon

truffle smashed yukon potato, wild mushroom, haricot vert, apple fennel nage

squid ink farfalle

cuttlefish, piquillo pepper, fava beans, pea tendrils, garlic butter, espellette

dessert

crème brulee

seasonal fruit and nougatine

chocolate mousse cake

raspberry coulis, white chocolate lattice

ADRIATIC DINNER

first course

soup of the day

chef's daily preparation

mixed baby lettuces

toasted almonds, pomegranate vinaigrette

entrée

hawaiian mahi mahi

rustic panzanella salad, brown butter, capers

petaluma farms chicken breast

roasted fingerling potatoes, grape tomato, prosciutto, sausalito watercress, albufera sauce

chateau filet steak

carrot puree, asparagus, mushroom gratin, red wine sauce

dessert

crème brulee

seasonal fruit and nougatine

vanilla short bread

moscato poached pears, berry jam, citrus anglaise

55 per person
coffee and soft beverage service included

IONIAN DINNER

first course

wild arugula salad

gorgonzola, candied walnut, caramelized shallot vinaigrette

soup of the day

chef's daily preparation

dungeness crab cake

fennel and green apple salad, harissa aioli

entrée

seared ahi tuna

artichoke, potato, kalamata olive

goat cheese crusted sonoma lamb loin

broccolini, boulangier potato

surf and turf

petite filet steak, prawns, cauliflower puree, asparagus, red wine sauce

dessert

vanilla cheesecake

lemon chiboust, graham cracker crust, blueberry compote

honey yogurt panna cotta

seasonal berries, honey tuille

ALBORAN LUNCH

entrée

open faced grilled chicken sandwich

mozzarella, basil aioli, fig balsamic, rustic greek salad

grilled vegetable salad

asparagus, fennel, onion, zucchini, organic baby lettuces, caper lemon vinaigrette

morrocan lamb burger

sheep's milk cheese, tzatziki, harissa spiced fries

dessert

crème brulee

seasonal fruit and nougatine

chocolate mousse cake

raspberry coulis, white chocolate lattice

CRETE LUNCH

first course

soup of the day

chef's daily preparation

traditional caesar salad

garlic croutons, shaved reggiano

entrée

falafel salad

organic baby lettuces, grilled paprika flatbread, tahini, tzatziki

open faced grilled chicken sandwich

mozzarella, basil aioli, fig balsamic, rustic greek salad

prime sirloin burger

focaccia bun, butter lettuce, white cheddar, shoestring fries

dessert

crème brulee

seasonal fruit and nougatine

chocolate mousse cake

raspberry coulis, white chocolate lattice

35 per person
coffee and soft beverage service included

CILICIAN LUNCH

first course

wild arugula salad

gorgonzola, candied walnut, caramelized shallot vinaigrette

traditional caesar salad

garlic croutons, reggiano

dungeness crab cake

fennel and green apple salad, harissa aioli

entrée

squid ink farfalle

cuttlefish, piquillo pepper, fava beans, pea tendrils, garlic butter, espellette

seared ahi tuna

artichoke, potato, kalamata olive

veal picatta

mashed potatoes, haricot vert, wild mushrooms, lemon caper brown butter

dessert

vanilla cheesecake

lemon chiboust, graham cracker crust, blueberry compote

honey yogurt panna cotta

seasonal berries, honey tuille

CAFE DEL REY BRUNCH *available sunday only*

first course

select two

seasonal fruits

tahitian vanilla bean yogurt, toasted granola

soup of the day

chef's daily preparation

traditional caesar salad

garlic croutons, shaved reggiano

entrée

select three

eggs benedict

prosciutto, béarnaise

lemon pound cake french toast

seasonal berries, syrup, vanilla whipped cream

grilled asparagus salad

wild mushrooms, fried egg, reggiano, black truffle vinaigrette

dungeness crab cake

fennel and green apple salad, harissa aioli

prime sirloin burger

focaccia bun, butter lettuce, white cheddar, shoestring fries

prime hanger steak

spinach, potato hash

dessert

select two

crème brulee

seasonal fruit and nougatine

chocolate mousse cake

raspberry coulis, white chocolate lattice

vanilla shortbread

moscato poached pears, berry jam, citrus anglaise

honey yogurt panna cotta

seasonal berries, honey tuille

35 per person
sparkling wine, mimosa and sparkling apple cider included

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,

Barbara

Barbara Mullen
Event Sales Manager

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