

REGENT SANTA MONICA BEACH

BRUNCH
AND
LUNCH



BRUNCH

Portioned for 90 minutes of service
Our Brunch offerings include the following:

Freshly Squeezed Juices
La Colombe Freshly Brewed Regular and Decaffeinated Coffee
Assorted Luxury Teas by Tealeaves

EMERALD | 135.00 per guest
Breakfast Pastries, House Made Baguette, Mini Muffins
Preserves, Jam, Butter, Local Honey
Toast Station, Artisan Breads
Best of Market Fruit and Berries
Greek Yogurt, Walnuts, Berry Compote, Cinnamon (GF)
Avocado Toast Bites, Cucumber, Dill, Lemon
Eggs Benedict, Canadian Bacon, Hollandaise
Individual Vegetable Quiche Tarts
House Made Chicken Sausage Patties, Thick Cut Bacon
Crispy Smashed Breakfast Potatoes, Peppers, Onions
Roasted Beet and California Goat Cheese Salad, Mustard Vinaigrette
Little Gem Salad, Radish, Tomato, Avocado Dressing
Caprese Sandwich
Tomato, Arugula, Mozzarella, Pesto, Focaccia
Smoked Steelhead Salmon Display
Kahlua Chocolate Truffle Lollipops (GF)
Raspberry Obsession Verrine (GF)

V = vegetarian | VE = vegan | GF = gluten free

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BRUNCH

MEDITERRANEAN | 135.00 per guest

Best of Market Fruit and Berries

Shakshuka with Egg, Simmered Spiced Tomato and Pepper, Feta Cheese

Scrambled Eggs with Red Pepper Sauce and Feta Cheese

Mediterranean Frittata with Egg Whites, Spinach, Zucchini, Olive Oil

Israeli Salad, Cucumber, Tomatoes, Onion, Parsley, Lemon (GF) (VE)

Moroccan Carrot Salad with Heirloom Carrots, Cinnamon, Honey, Parsley, Lemon, Olive Oil (GF) (V)

Dolmades (GF) (VE)

Chicken Shawarma Pita Wrap, Tomato, Tzatziki

Beef Kafka with Tomato, Pickled Vegetables, Tahini, Garlic Sauce

Mezze Station with Pita Bread, Market Vegetables, Hummus, Baba Ghanoush, Muhammara,
Labneh, Whipped Feta

Frozen Greek Yogurt Station with Brandied Cherries, Pistachios, Honey, Cinnamon (GF)

Baklava

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BRUNCH COCKTAILS

Requiring a dedicated bartender fee of 275.00, (1) per 40 guests

Two Hour Package minimum

Labels subject to change

BLOODY MARY AND MICHELADA BAR

60.00 per guest for first two hours

20.00 per guest for each additional hour

Premium Vodka

Premium Tequila

House Made Bloody Mary Mixes

House Made Garnishes

CHAMPAGNE COCKTAIL BAR

85.00 per guest for first two hours

25.00 per guest for each additional hour

Mimosa

Bellini

Paloma

Classic Champagne Cocktail

SPRITZ BAR

85.00 per guest for first two hours

25.00 per guest for each additional hour

Limoncello Spritz

Aperol Spritz

Mixed Berry Spritz

SANGRIA BAR

85.00 per guest for first two hours

25.00 per guest for each additional hour

Red Sangria

White Sangria

Rose Sangria

Premium Herbs and Botanicals

Best of Market Fruit

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BRUNCH COCKTAILS

Tea Cocktail Bar

85.00 per guest for first two hours

25.00 per guest for each additional hour

Select Two:

Japanese Oolong Tea Cocktail

Japanese Whisky, Clarified Lemon, Honey

Regent Tea Cocktail

Regent Ocean Blue Tea,

Gray Whale Small Batch California Gin

Myrtle Tea Cocktail

Bourbon-Infused Lemon Myrtle Tea, Limoncello,

Iced Tea, Mint

Chai Tea Cocktail

Smokey Chai Tea, Mezcal, Madagascar Vanilla

Peach Tea Cocktail

White Peach Tea, Cognac,

Crème de Peche de Vigne, Demerara Sugar

Build Your Own Punch

360.00 per gallon, each gallon serves
20 guests

Served in Crystal Punch Bowl
with Crystal Glasses

East Side

Spirit of Choice, Cucumber, Mint,

Lime Juice, Sugar

French 75

Gin, Champagne, Lemon Juice, Sugar

Pisco Punch

Pisco, Seasonal and Tropical Fruits

Jamaican Sangria

*Barbados Rum, Red Wine, Fresh Citrus Juice
and Fruits*

Margaritas

*Tequila, Clarified Lime, Hibiscus, Spices,
Best of Market Fruit*

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LUNCH BUFFETS

Portioned for 90 minutes of service

EXECUTIVE LUNCH BUFFET | 89.00 per guest

SALADS

Select Two:

Power Grain Salad, Garbanzo Beans, Green Beans,
Herbs, Citrus Vinaigrette

Little Gem Caesar

Organic Kale, Crisp Vegetables, Ginger Vinaigrette

Chilled Soba Noodles, Ponzu, Sesame

Mixed Organic Lettuces, Salted Pepitas, Oven Dried
Tomatoes, Crouton, House Ranch

SANDWICHES

Select Three:

Caprese, Tomato, Arugula, Mozzarella,
Pesto, Focaccia

Turkey, Bacon, Butter Lettuce, Tomato, Onion,
Avocado, Dijonnaise, Baguette

Prosciutto, Salami, Mortadella, Iceberg, Tomato,
Onion, Pepperoncini

Jamón and Gruyère on Baguette

Souvlaki, Tzatziki, Tomato, Onion, Pita

Avocado Wrap, Radish, Onion, Lime (GF) (VE)

Falafel, Hummus, Tahini, Onion, Tomato, Pita (VE)

SIDES

Select Two:

Fingerling Potatoes, Green Onion, Herbs,
Whole Grain Mustard (GF)

House Chips

Cucumber, Dill, Onion, Yogurt, Black Pepper

Red Cabbage Slaw, Carrots, Onions, Celery,
Apple Cider Vinaigrette

Roasted Beets, Red Onion, Basil,
Extra Virgin Olive Oil

Bulgur Wheat, Chickpea, Parsley, Lemon

DESSERTS

Select Two:

Coconut Magic Bars

Key Lime Blueberry Tarts

Pistachio Financier

Chocolate Pot de Crème (GF)

Thin Mint Cookies

Milk Chocolate Madeleines

Aquafaba Pavlova (GF) (VE)

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LUNCH BUFFETS

LA STREET TACOS | 92.00 per guest

SALADS

Caesar Cardini
Little Gem, Parmesan, House-Made Croutons

Jicama Salad
Cilantro, Orange, Red Onion

Watermelon Salad
Cotija, Mint

ENTREES

Select Three:

Carne Asada
Steak Marinated in Citrus and Seasoning

Pollo Asado
Chicken, Mexican Spices, Citrus, Achiote

Carnitas
Braised Shredded Pork Shoulder

Machaca
Traditional Mexican Salted Dried Beef

Nopales (VE)
Prickly Pear Cactus Grilled with Corn

SIDES

Corn and Flour Tortillas

Spanish Rice

Charro Beans, Pinto Beans, Bacon, Tomato, Jalapeno

Corn Chips, Molcajete Salsa

Hand Mashed Guacamole

DESSERTS

Tres Leches

Flan (GF)

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LUNCH BUFFETS

MEDITERRANEAN | 98.00 per guest

SALADS

Israeli Salad (GF) (VE)

Cucumber, Tomatoes, Onion, Parsley, Lemon

Moroccan Carrot Salad (GF)

Heirloom Carrots, Cinnamon, Honey, Parsley, Lemon

ENTREES

Chicken Shawarma

Pita Wrap, Tomato, Tzatziki

Beef Kafka

Tomato, Pickled Vegetables, Tahini, Garlic Sauce

Falafel (VE)

Fava Bean, Chickpea

SIDES

Mezze Station (V)

Pita Bread, Market Vegetables, Hummus, Baba Ghanoush, Muhammara

Labneh, Tzatziki, Tahini

Rice Stuffed Grape Leaves (GF) (VE)

DESSERTS

Crisp Phyllo, Honey and Nuts

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LUNCH BUFFETS

SEAFOOD | 125.00 per guest

STARTERS

Lobster Bisque

Bay Shrimp Salad

Peruvian Ceviche

Oyster Shooters and Marinated Mussels

Lemon, Champagne Mignonette, Cocktail Sauce

ENTREES

Lobster Rolls

Crab Cakes

Steelhead Salmon

Capers, Lemon

Grilled Prawns

Cilantro, Lime

SIDES

Best of Market Vegetables

Saffron Rice

Cheddar Jalapeno Biscuit

DESSERT

Individual Seasonal Fruit Pies

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LUNCH BUFFETS

CUBAN | 110.00 per guest

SALADS

Cuban Salad
Heart of Palm, Tomato, Iceberg Lettuce
Black Eyed Pea and Potato Salad

ENTREES

Medianoche Sandwiches
Pork, Ham, Pickles, Swiss Cheese Mustard, Sweet Roll
Roasted Pork
Garlic, Citrus
Shredded Beef Brisket
Peppers, Onions, Sherry Wine
Chicken Fricassee
Slow Cooked Chicken, Tomatoes, Olives, Tomatoes, Peppers

SIDES

Blanched Yucca Root
Garlic, Onion, Citrus
White Rice
Fried Sweet Plantain
Garlic Mojo

DESSERTS

Tres Leches Cake
Flan (GF)
Cuban Coffee Station
Cafecito
Colada
Cortadito
Café con Leche

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PLATED LUNCH

110.00 per guest

Minimum attendance 20 guests | Pricing assumes three-course meal with pre-selection of one starter, no more than three entrees, and one dessert | Client to provide guarantee of each entrée to be served 3 business days prior to the event and menu card or table designation indicating menu selection

Served with La Colombe Freshly Brewed Coffees, Luxury Teas and Iced Teas by Tealeaves, and Parker House Rolls with Sweet Butter

STARTER

Butternut Squash Soup (GF) (VE)

English Pea Soup

Heirloom Tomato and Curry Soup (VE)

Lobster Bisque

Little Gem Caesar, Torn Croutons, Parmesan Cheese, Caesar Dressing

Organic Kale Salad, Crisp Vegetables, Ginger Vinaigrette

Chilled Soba Noodle Salad, Ponzu, Sesame

Mixed Organic Lettuces, Pepitas, Oven Dried Tomatoes, Crouton, House-Made Ranch

ENTREES

Chicken, Whole Grain Mustard, Jus, Broccolini,
Potato Puree (GF)

Filet of Beef, Blistered Tomatoes, Heirloom Carrots,
Tri-Colored Potatoes, Red Wine Vinaigrette (GF)

Miso Glazed Steelhead Salmon, Yukari Rice,
Bok Choy (GF)

Colossal Shrimp, Olive Oil potatoes, Leeks, Shallots, White Wine

Roasted Eggplant Caponata, Basil,
Pine nuts (GF) (VE)

Lentil Bolognese Rigatoni (VE)

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PLATED LUNCH

DESSERT

Tahitian Vanilla Crème Brulee, Seasonal Fresh Fruit (GF)

Milk Chocolate Hazelnut Napoleon, Praline Crunch, Chocolate Cremeux

Strawberries and Cream, Vanilla Pound Cake, Local Strawberries

Lemon Meringue Tart, Almond Pain de Genes, Berry Sauce

Caramelized Rice Krispie Chocolate Mousse, Cocoa Sponge Cake, Milk Chocolate Chantilly

Mascarpone Cheesecake, Fresh Fruit Salsa, Lime Coulis

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BAR PACKAGES

THE ELEVATED BAR EXPERIENCE

70.00 per guest for first two hours | 25.00 per guest for each additional hour

Requiring a dedicated bartender fee of 275.00, (1) per 40 guests

Two Hour Package minimum

Labels subject to change

SPIRITS

Grey Goose, Tanqueray, Appleton Estate Reserve, Herradura Blanco,
Maker's Mark, Wild Turkey Rye, Glenlivet 12, Tullamore D.E.W.

WINES BY THE GLASS

Chandon Brut Sparkling Wine

Clos Pegase Chardonnay

Von Winning Sauvignon Blanc II

The Seeker Rose

LaFond Winery Pinot Noir

The Seeker Red Blend

Drumheller Cabernet Sauvignon

BEERS

Stella Artois, Modelo, Lagunitas Non-Alcoholic,
Lagunitas IPA, Fat Tire

NON-ALCOHOLIC

San Pellegrino and Aqua Panna Waters

Fever Tree Mixers, Juices, Coca Cola Products

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BAR PACKAGES

THE CRAFTED EXPERIENCE

85.00 per guest for first two hours | 30.00 per guest for each additional hour

Requiring a dedicated bartender fee of 275.00, (1) per 40 guests

Two Hour Package minimum

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SPIRITS

Hanson of Sonoma, Gray Whale, Plantation 3 Stars, Corazon,
Elijah Craig, George Dickel Rye, Monkey Shoulder Scotch Whiskey,
Toki Japanese Whisky

WINES BY THE GLASS

Bollinger Special Cuvee

Elouan Chardonnay

Pine Ridge Chenin Blanc

Gerard Bertrand Cote de Roses

Troublemaker Red Blend

Sokol Blosser Pinot Noir

Mullen Road Cabernet Sauvignon

BEERS

Santa Monica Brew Blonde Ale, Stella Artois, Modelo, Lagunitas Non-Alcoholic,
Lagunitas IPA, Fat Tire, Sky Duster IPA

NON-ALCOHOLIC

San Pellegrino and Aqua Panna Waters

Fever Tree Mixers, Juices, Coca Cola Products

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