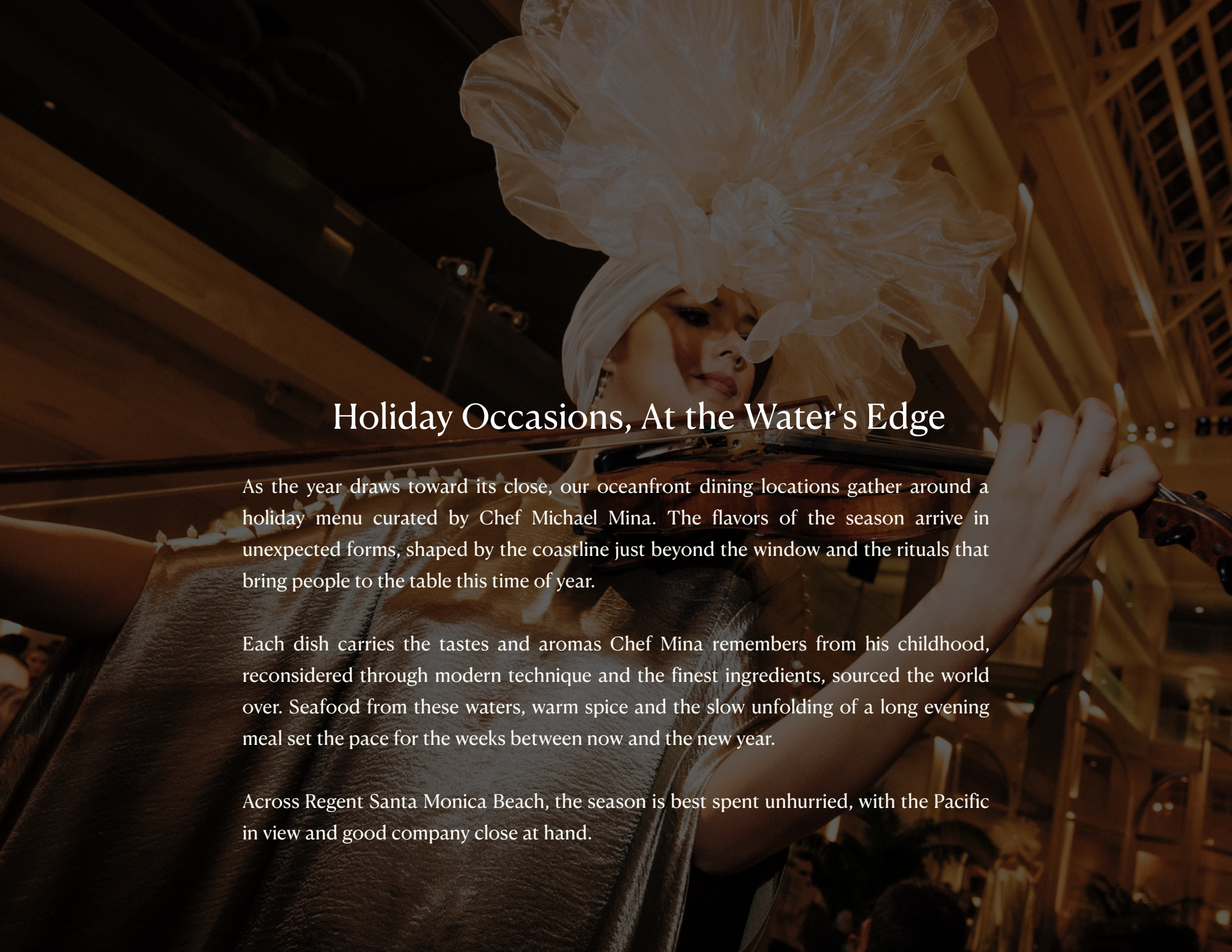


REGENT
SANTA MONICA
BEACH

ORLA
By Michael Mina

2026
HOLIDAYS BY THE SEA

1700 OCEAN AVENUE | SANTA MONICA | CALIFORNIA | EVENTS.SMB@REGENTHOTELS.COM

A woman wearing a large, voluminous white ruffled hat is playing a violin. She is positioned in the center of the frame, looking down at her instrument. The background is a grand, ornate hall with high ceilings and architectural details, possibly a ballroom or concert hall. The lighting is warm and golden, creating a festive and elegant atmosphere.

Holiday Occasions, At the Water's Edge

As the year draws toward its close, our oceanfront dining locations gather around a holiday menu curated by Chef Michael Mina. The flavors of the season arrive in unexpected forms, shaped by the coastline just beyond the window and the rituals that bring people to the table this time of year.

Each dish carries the tastes and aromas Chef Mina remembers from his childhood, reconsidered through modern technique and the finest ingredients, sourced the world over. Seafood from these waters, warm spice and the slow unfolding of a long evening meal set the pace for the weeks between now and the new year.

Across Regent Santa Monica Beach, the season is best spent unhurried, with the Pacific in view and good company close at hand.

Taste of the Season
RECEPTIONS

RECEPTIONS

CANAPES - SAVORY

Priced per piece. Minimum 1 dozen per order. Portioned for maximum 90 minute service.

Butter Poached Maine Lobster Tartlet 18

tarragon, celery root, champagne beurre blanc

Smoked Salmon & Caviar Blini 17

buckwheat blini, crème fraiche, dill

Braised Wagyu Short Rib Tartlet 16

horseradish crème fraiche, caramelized red onion

Seared Bay Scallop GF 17

celery root, granny smith apple, brown butter

Mini Croque Monsieur 13

jambon de paris, gruyere, bechamel

Marinated Roasted Beets VEG 12

sumac vinaigrette, lemon tahina, dukkah

Crispy Halloumi Cheese VEG 12

black truffle honey

RECEPTIONS

CANAPES - SWEET

Priced per piece. Minimum 1 dozen per order.

Chocolate Date Tart VEG 14

medjool caramel, crunchy kataifi orange

Orange Blossom Cheesecake VEG 14

semolina tahini crust, passion fruit gel

Egyptian Rice Pudding GF | VEG 14

smoked cinnamon, candied cocoa nib

Portokalopita VEG 13

citrus gel, ashta cream

Kourabiedes VEG 12

greek almond butter cookies

All menus subject to change based on seasonality and availability

VEG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free

RECEPTION STATIONS

RAW BAR **\$125 PER PERSON**

Chilled Shrimp Cocktail

West Coast & East Coast Oysters

Alaskan King Crab Claws

Alaskan King Crab Legs

Maine Lobster

Sauces – Mignonette, Cocktail, Horseradish

TASTE OF ORLA **\$75 PER PERSON**

Sea Bream Crudo & Caviar
phyllo crisp, lemon yogurt

Kataifi Wrapped Prawns
young coconut, spicy mango

Crispy Orla Falafel VEG
whipped tahini, salata baladi

Lamb Meatballs GF
tomato jam, date chutney glaze

Zucchini Fritters VEG
tzatziki, dill, aleppo

CAVIAR BAR **\$175 PER PERSON**

Petrossian Caviar
blinis, chips, creme fraiche, hard boiled
eggs, red onion

Caviar Pancakes

Caviar Zucchini Fritters

Caviar Tuna Falafel



Taste of the Season
PLATED DINNER

PLATED DINNER

\$175 PER PERSON

Pre-select one starter, two entrée selections, and one dessert. Additional starter course +\$25 per person.

Client to provide the guaranteed count for each entrée no later than three business days prior to the event. A menu card or place marker indicating each guest's entrée must be placed at their seat. A four-course menu is required for choice of entrée to be offered tableside at dinner. Individual entrée selection tableside at additional \$50 per person, available for a maximum of 100 guests.

FIRST COURSE

SELECT ONE - INDIVIDUALLY PLATED

Winter Greens & Pomegranate Salad GF | V

mixed greens, pomegranate seeds, cara cara oranges, candied pecans, cranberry vinaigrette

Roasted Beet & Burrata Salad GF | VEG

roasted beets, baby arugula, toasted pistachios, orange-balsamic dressing

Shredded Brussels Sprouts Salad GF | VEG

baby arugula, ricotta salata, pine nut, golden raisin, champagne vinaigrette

Roasted Butternut Squash Bisque GF | VEG

maple cream and toasted pepitas

Potato & Leek Soup VEG

california gold potatoes, chive, extra virgin olive oil

Seared Diver Scallop GF

cauliflower purée, brown butter

Ricotta Cavatelli VEG

butternut squash cream, parmigiano reggiano, crispy sage

PLATED DINNER

\$175 PER PERSON

ENTREE

SELECT TWO - INDIVIDUALLY PLATED

Herb-Roasted Turkey

roasted turkey breast, sage gravy, cranberry relish

Prime Beef Tenderloin GF

rosemary roasted beef tenderloin, potato purée, red wine jus

Wagyu New York Steak GF

roasted rainbow carrots, cranberry and orange chimichurri

Braised Beef Short Ribs

slow-braised short rib, goat cheese polenta

Pomegranate-Glazed Salmon

roasted salmon with wild rice pilaf and winter citrus relish

Mary's Organic Chicken Breast DF | GF

butternut squash puree, crispy brussels sprouts

Mediterranean Seabass DF | GF

bloomsdale spinach, lemon and tomato vinaigrette

Wild Mushroom Risotto VEG

california mushrooms, chestnuts, parmigiano reggiano, cultured butter

PLATED DINNER

\$175 PER PERSON

DESSERT

SELECT ONE - INDIVIDUALLY PLATED

California Olive Oil Cake VEG

marcona almond, cranberry gel, candied rosemary

Milk Chocolate Napoleon VEG

praline crunch, chocolate crunch

Lemon Meringue Tart VEG

almond pain de Gênes, berry sauce

Vanilla Crème Brulee VEG

tahitian vanilla, farmers market fruit

Passion Fruit Cheesecake VEG

labneh, crispy phyllo

Taste of the Season
BUFFET DINNER

BUFFET DINNER

\$195 PER PERSON

STARTERS

SELECT THREE

Winter Greens & Pomegranate Salad GF | V

mixed greens, pomegranate seeds, cara cara oranges, candied pecans, cranberry vinaigrette

Roasted Beet & Goat Cheese Salad GF | VEG

roasted beets, creamy goat cheese, baby arugula, toasted pistachios, orange-balsamic dressing

Pear & Blue Cheese Salad GF | VEG

baby spinach, sliced pears, crumbled blue cheese, dried cranberries, maple-dijon vinaigrette

Roasted Squash & Quinoa Salad V

roasted butternut squash, quinoa, baby kale, golden raisins, pumpkin seeds, apple cider vinaigrette

Shredded Brussels Sprouts Salad GF | VEG

baby arugula, ricotta salata, pine nut, golden raisin, champagne vinaigrette

Roasted Butternut Squash Bisque GF | VEG

maple cream, and toasted pepitas

California Wild Mushroom Soup GF | VEG

thyme, heavy cream, crispy shallot

Potato & Leek Soup GF | VEG

california gold potatoes, chive, extra virgin olive oil

BUFFET DINNER

\$195 PER PERSON

ENTREES

SELECT THREE

Herb-Roasted Turkey GF

sage gravy

Prime Beef Tenderloin GF | DF

red wine jus

Wagyu New York Steak GF

cranberry and orange chimichurri

Braised Beef Short Ribs DF | GF

red wine jus

Pomegranate-Glazed Salmon

winter citrus relish

Mary's Organic Chicken Breast

butternut squash puree

Mediterranean Seabass DF | GF

tomato-cumin vinaigrette

BUFFET DINNER

\$195 PER PERSON

Red Thai Snapper

lemon-caper vinaigrette

Wild Mushroom Risotto VEG

california mushrooms, parmigiano reggiano, cultured butter

Roasted Rosa Eggplant GF | V

maple glaze, blistered cherry tomato

SIDES

SELECT THREE

Roasted Cauliflower GF | V

Saffron Basmati Rice GF | VEG

Crispy Brussels Sprouts GF | V

Grilled Asparagus GF | V

Roasted Heirloom Carrots GF | V

Lemon Roasted Potatoes GF | VEG

BUFFET DINNER

\$195 PER PERSON

DESSERTS

SELECT THREE

Caramelized White Chocolate Mousse Shooter VEG

Fresh Fruit Tartlets VEG

Mascarpone Cheesecake VEG

Strawberry Panna Cotta GF | V

Lemon Whoopie Pies VEG

Tiramisu Verrine VEG

White Chocolate Blackberry Bavarian VEG

Chocolate Caramel Ganache Tart VEG

Spirits of the Season
HOLIDAY BEVERAGE PACKAGES

HOLIDAY SPIRITS

Across our oceanfront dining locations, the holiday bar is poured with a sense of occasion. Glasses rise for arrivals, for reunions and for the quiet hour after dinner when conversation lingers.

Cocktails are composed with the same care Chef Mina brings to the kitchen, built on warm spice and winter citrus, each ingredient given room to speak. Sparkling wine opens the evening, a considered wine list follows each course, and a final pour of something aged and amber sees the night out slowly.



HOLIDAY BEVERAGE PACKAGE

The Halcyon Days

Two-Hour Package | \$125 per person

Each Additional Hour | +\$40 per person

Two-hour package minimum required. Selections may be subject to change.

The Greeks told of fourteen days each winter when the gods stilled the winds and the sea went calm, so the halcyon could nest on the water. We keep them with a Gilded Welcome, two winter cocktails, and Hippocras — the spiced wine of the Greek physicians

Holiday Cocktails

COCKTAILS INCLUDED WITH PACKAGE OR
PRE-SELECT COCKTAIL FOR ON CONSUMPTION

Gilded Welcome 25

calvados, quince, lemon, dry sparkling cider
passed on arrival with beverage package

Halcyon 28

barr hill gin, saffron-honey, lemon, orange
blossom, sea salt

Solstice 28

buffalo trace bourbon, fig-infused carpano
antica, pomegranate, averna

Hippocras 23

spiced honeyed wine, strained clear, served
chilled

Still Waters (zero proof) 19

lyre's italian orange, spiced pomegranate,
white grape, date, cinnamon

Spirits

Grey Goose Vodka, Barr Hill Gin, Rhum JM
VO Mina Select, Casa Dragones Blanco
Tequila, Yola Mezcal, Johnnie Walker Black
Blended Scotch, Suntory Toki Whisky,
Buffalo Trace Bourbon, Manoir de Montreuil
Calvados

Beers

Santa Monica Brew Works Citrus Witbier,
Skyduster West Coast IPA, New Belgium Fat
Tire, Samuel Adams Boston Lager

Non-Alcoholic

Ritual Zero-Proof Canned Cocktails (Gin &
Tonic, Margarita, Spritz), Still Water
Signature N/A, Coca-Cola products
House-Mediterranean tonic, soda, ginger
beer

Wines By The Glass

Sparkling

Charles Le Bel 'Inspiration 1818'
Champagne, France N/V

Schramsberg 'Mirabelle' Rosé Brut
North Coast, California N/V

White

Assyrtiko - Artemis Karamolegos 'Terra Nera'
Santorini, Greece 2024

Chardonnay - Paul Lato 'Ma Jolie'
Sta. Rita Hills, California 2022

Rose

Tibouren - Clos Cibonne 'Tradition' Rosé
Côtes de Provence, France 2024

Red

Pinot Noir - Flowers
Sonoma Coast, California 2023

Cabernet-Carignan - Agricola Punica 'Barrua'
Sardegna, Italy 2021

Sweet

Zibibbo - Donnafugata 'Ben Ryé'
Passito di Pantelleria, Sicily, Italy 2023

The background of the entire image is a low-angle, upward-looking shot of a large, curved architectural structure, likely a stadium or arena, at night. The structure is illuminated with warm, golden light, and several bright, vertical jets of light or fireworks are visible along its upper edge, creating a dramatic and festive atmosphere. The sky is dark, and the overall scene suggests a high-end event or celebration.

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We would be delighted to host your holiday gathering this season.

Our events team welcomes inquiries at
EVENTS.SMB@REGENTHOTELS.COM

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