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

About Orla

Inspired by the vibrant flavors, traditions, and hospitality of the Mediterranean and Middle East, Orla by Michael Mina offers an elevated dining experience rooted in warmth, creativity, and connection.

Located within Regent Santa Monica Beach, Orla celebrates seasonal ingredients, thoughtful craftsmanship, and genuine hospitality. From intimate gatherings to full restaurant buyouts, each event is designed to create memorable experiences in a setting that feels both sophisticated and welcoming.









CULINARY LEADERSHIP

Chef Partner | Michael Mina
Executive Chef | Fernando Darin
Director of Beverage | Ryan Kraemer

Private Dining Experiences

We invite you to get in touch for additional information and to begin planning your event.

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Odyssey

Private Dining Room

INTIMATE | ELEGANT | SECLUDED

Tucked away for quiet grandeur, the Odyssey Room offers a warm, refined setting for celebratory dinners, toasts, and gatherings that linger into golden hour.

CAPACITY

- Seated 25
- Reception 40



Voyager

Outdoor Covered Patio

HEATED | OUTDOOR | OCEAN-KISSED

An inviting open-air setting that blends coastal ambiance with comfortable covered dining, ideal for receptions and social events.

CAPACITY

- Seated 44
- Reception 50







Titan

Lower Dining Room

OCEAN VIEWS | REFINED | LIGHT-FILLED

With sweeping views of the Pacific, the Titan Room offers a tranquil coastal backdrop for events that call for both elegance and atmosphere.

CAPACITY

- Seated 20
- Reception 40



Octopus

Dining Room

SPACIOUS | VERSATILE | INVITING

With a stunning mosaic floor and leather banquettes, Octopus Room is perfect for larger gatherings with plenty of room to mingle, share, and savor.

CAPACITY

- Seated 42
- Reception 52

Menus

OUR MENU

Tradition meets innovation on the seafood-centric menu, which is deeply influenced by the culinary heritage of Greece and the fragrant spices of the Middle East.

Orla is Chef Mina's tribute to the tastes and aromas of his childhood, updated by modern techniques and the finest ingredients, sourced the world over.









Laurel

$115/PER PERSON
3 COURSE MENU, FAMILY-STYLE DINING EXPERIENCE

COURSE 1

FOR THE TABLE

Whipped Chickpea Hummus V
Warm pita, extra virgin olive oil
za'atar spice

Smokey Baba Ghanoush V
Warm pita, roasted eggplant
caramelized garlic

The Greek VEG, GF
Heirloom tomato, Persian cucumber,
kalamata olives, feta, red wine vinaigrette

Zucchini Fritter VEG
Tzatziki, dill, aleppo
Add caviar +14

OPTIONAL MID COURSE

SUPPLEMENT + $12 PER PERSON
CHOOSE ONE - FOR THE TABLE

Arugula Pesto Rigatoni VEG
Burrata, chili crunch

Spaghetti Pomodoro
Blistered cherry tomato, anchovy,
parmigiano-reggiano

Macaroni Bechamel
Wagyu beef ragu
blistered cherry tomato sauce

COURSE 2

CHOOSE THREE - FOR THE TABLE
ABOUT 7OZ OF PROTEIN PER GUEST

Cairo Fried Chicken Breast
Tomato tahina sauce, cucumber
pickled red onion

Mediterranean Sea Bass GF
Bloomsdale spinach, lemon-caper vinaigrette

Roasted Rosa Bianca Eggplant V
Preserved lemon, quinoa
tomato jam

Slow Braised Short Rib
Chickpea and orzo koshary
roasted bone marrow

Prime NY Strip Steak GF
Stuffed cabbage rolls, matbucha
Supplement +$15 per person

SIDE

CHOOSE TWO - FOR THE TABLE

Creamy Lemon Potatoes VEG, GF

Saffron Basmati Rice VEG, GF

Roasted Cauliflower V, GF

Hand-Cut Fries & Spicy Ketchup V, GF

Grilled Oyster Mushrooms V, GF

Roasted Delta Asparagus GF

COURSE 3

FOR THE TABLE

The Lemon
Brightland olive oil cake, citrus mousse,
vanilla crumble

Chocolate Cake Parfait
Sesame brittle, spiced espresso caramel

Table-Side Baklava
24K gold honey, Harry's Berries, frozen
yogurt
Supplement +$12 per person

VEG - Vegetarian | V – Vegan | GF – Gluten Free

All menus subject to seasonal change

ADDITIONAL APPETIZER $12 ENTREE $15 SELECTION AVAILABLE FOR A PER-PERSON CHARGE
CONTACT YOUR EVENT MANAGER FOR PRICING.

Olive

FAMILY STYLE APPETIZER WITH INDIVIDUAL MAIN COURSE AND DESSERT
$139 PER PERSON

FIRST COURSE

CHOOSE 3 - FOR THE TABLE

Whipped Chickpea Hummus V
Warm pita, extra virgin olive oil
za'atar spice

Smokey Baba Ghanoush V
Warm pita, roasted eggplant, caramelized garlic

Walnut Muhamara V
warm pita, pomegranate molasses
piquillo pepper

The Greek VEG, GF
heirloom tomato, persian cucumber
kalamata olive, feta, red wine vinaigrette

Zucchini Fritter VEG
tzatziki, dill, aleppo
add caviar +14

Waldorf Salad VEG
butter lettuce, dukkah, walnut
granny smith apple, poppyseed vinaigrette

Orla Spanakopita VEG
bloomsdale spinach, leeks, feta cheese

Avocado and Beet Fattoush VEG
cucumber, radish, sumac vinaigrette

OPTIONAL MID COURSE

SUPPLEMENT + $19/PER PERSON
CHOOSE 2 - FOR THE TABLE

Arugula Pesto Rigatoni VEG
burrata, chili crunch

Spaghetti Pomodoro
blistered cherry tomato, anchovy, parmigiano-reggiano

Macaroni Bechamel
wagyu beef ragu, blistered cherry tomato sauce

Black Truffle Saganaki VEG
pan fried sheep's milk, roasted mushrooms, truffle honey, metaxa

COURSE 2

CHOOSE 3 - SERVED INDIVIDUALLY
GUEST SELECTS UPON ARRIVAL

Cairo Fried Chicken Breast
tomato tahina sauce, cucumber, pickled red onion

Mediterranean Sea Bass GF
bloomsdale spinach, lemon caper vinaigrette

Ora King Salmon GF
bloomsdale spinach, lemon-caper vinaigrette

Grilled Thai-Snapper GF
bloomsdale spinach, lemon-caper vinaigrette

Roasted Rosa Bianca Eggplant V
preserved lemon, quinoa, tomato jam

Slow Braised Short Rib
chickpea and orzo koshary, roasted bone marrow

Prime NY Strip Steak GF
stuffed cabbage rolls, matbucha
supplement +15 per person

SIDES

CHOOSE 2 - FOR THE TABLE

Creamy Lemon Potatoes VEG, GF

Saffron Basmati Rice VEG, GF

Roasted Cauliflower V, GF

Hand-Cut Fries & Spicy Ketchup V, GF

Grilled Oyster Mushrooms V, GF

Roasted Delta Asparagus GF

COURSE 3

SERVED INDIVIDUALLY
GUEST SELECTS UPON ARRIVAL

The Lemon
Brightland olive oil cake, citrus mousse, vanilla crumble

Chocolate Cake Parfait
sesame brittle, spiced espresso caramel

Table-Side Baklava
24K gold honey, strawberries, frozen yogurt
Supplement +$12

VEG - Vegetarian | V – Vegan | GF – Gluten Free All menus subject to seasonal change

Cypress

TASTING MENU EXPERIENCE
$159 / PER PERSON

FIRST COURSE

CHOOSE ONE
SERVED INDIVIDUALLY

Sea Bream Crudo & Caviar
petrossian caviar, lemon yogurt,
phyllo crisp, dill

Zucchini Fritter & Caviar
petrossian caviar, tzatziki, aleppo

SECOND COURSE

CHOOSE ONE
SERVED INDIVIDUALLY

The Greek VEG, GF
heirloom tomato, persian cucumber, kalamata
olive, feta, red wine vinaigrette

Tuna Falafel GF
whipped tahini, salata baladi

Avocado and Beet Fattoush VEG
cucumber, radish, sumac vinaigrette

Caviar Pancake
petrossian caviar, ashta cream
lemon butter sauce
+ 19 supplement

THIRD COURSE

CHOOSE TWO
SERVED INDIVIDUALLY
GUEST SELECTS UPON ARRIVAL

Kataifi Wrapped Prawns
young coconut, spicy mango, lime leaf

Lamb Kofta "Pops" GF
medjool date glaze, tangerine labneh

Arugula Pesto Rigatoni VEG
burrata, chili crunch

Macaroni Bechamel
wagyu beef ragu, blistered cherry tomato sauce

Maine Lobster Spaghetti
blistered tomato sauce, anchovy, chili flake
+14 supplement

FOURTH COURSE

CHOOSE THREE
SERVED INDIVIDUALLY
GUEST SELECTS UPON ARRIVAL

Cairo Fried Chicken Breast
tomato tahina sauce, cucumber, pickled red onion

Mediterranean Sea Bass GF
bloomsdale spinach, lemon caper vinaigrette

Ora King Salmon GF
bloomsdale spinach, lemon-caper vinaigrette

Grilled Thai-Snapper GF
bloomsdale spinach, lemon-caper vinaigrette

Roasted Rosa Bianca Eggplant V
preserved lemon, quinoa, tomato jam

Slow Braised Short Rib
chickpea and orzo koshary, roasted bone marrow

Grilled Lamb Chops GF
orla fries, tzatziki, mojo verde

Prime NY Strip Steak GF
stuffed cabbage rolls, matbucha
supplement +15 per person

FIFTH COURSE

CHOOSE TWO
SERVED INDIVIDUALLY
GUEST SELECTS UPON ARRIVAL

The Lemon
brightland olive oil cake
citrus mousse, vanilla crumble

Chocolate Cake Parfait
soft whip, sesame brittle
spiced espresso caramel

Citrus Creamsicle Shaved Ice
tropical granita, lychee, coconut fluff

Dubai Chocolate Molten Cake
Pistachio, kataifi crunch, vanilla ice cream, strawberry

VEG - Vegetarian | V – Vegan | GF – Gluten Free
All menus subject to seasonal change

Breakfast

2 COURSE MENU
FAMILY STYLE FIRST COURSE AND INDIVIDUALLY PLATED MAIN COURSE
$75 / PER PERSON

COURSE 1

FOR THE TABLE
PLEASE CHOOSE 2

Santa Monica Farmers Market Bowl
in-season fruit from the most famous farmers market in southern California

Chia Seed Pudding
toasted coconut, mango compote

Greek Yogurt Parfait
regent granola, strawberry, honey, bee pollen, mint

Overnight Oats
rolled oats, blueberry, oat milk, coconut yogurt, maple syrup, banana

Selection of Breakfast Pastries
please see our server for our exclusive pastry cart

ENTRÉE

CHOOSE 3
SERVED INDIVIDUALLY
GUEST SELECTS UPON ARRIVAL

Baklava French Toast VEG
Strawberries, pistachio streusel

Breakfast Sando
english muffin, fried egg, crispy prosciutto
arugula pesto, muenster cheese

Eggs Benedict
crispy pork belly, pickled onion, poached egg,
black lime hollandaise
add caviar +19

Eggs Florentine
spinach, pickled onion, poached egg
black lime hollandaise

Buttermilk Pancake
regent butter, 100% maple syrup

Tofu Scramble V
crispy potato, avocado, tuscan kale

Breakfast Burger
heirloom tomato, feta cheese, gem lettuce
red onion, tomato tahina, fried egg

Steak and Eggs GF
wagyu flat iron, two sunny side up eggs
crispy potatoes, hollandaise sauce
Supplement +16

SIDES

FOR THE TABLE
PRICED PER PERSON

Crispy Bacon Strips 6

Chicken Sausage Patty 6

Pork Sausage 6

Impossible Vegan Sausage 7

Mixed Greens with Lemon Vinaigrette 6

Crispy Breakfast Potatoes 4

VEG - Vegetarian | V – Vegan | GF – Gluten Free

All menus subject to seasonal change

Brunch

2 COURSE MENU
FAMILY STYLE FIRST COURSE AND INDIVIDUALLY PLATED MAIN COURSE
$75 / PER PERSON

COURSE 1

FOR THE TABLE

Whipped Chickpea Hummus V
Warm pita, extra virgin olive oil
za'atar spice

Smokey Baba Ghanoush V
Warm pita, roasted eggplant
caramelized garlic

The Greek VEG, GF
Heirloom tomato, Persian cucumber, kalamata olives, feta, red wine vinaigrette

Zucchini Fritter VEG
Tzatziki, dill, aleppo
Add caviar +14

COURSE 2

PLEASE CHOOSE 3
SERVED INDIVIDUALLY
GUEST SELECTS UPON ARRIVAL

Baklava French Toast VEG
Strawberries, pistachio streusel

Hass Avocado Toast

Wagyu Beef Burger
heirloom tomato, feta cheese, gem lettuce
red onion, tomato tahina

Breakfast Sando
english muffin, fried egg, crispy prosciutto arugula pesto, muenster cheese

Eggs Benedict
crispy pork belly, pickled onion, poached egg, black lime hollandaise
add caviar +19

Eggs Florentine
spinach, pickled onion, poached egg, black lime hollandaise

Mediterranean Sea Bass GF
bloomsdale spinach, lemon caper vinaigrette

Ora King Salmon GF
bloomsdale spinach, lemon-caper vinaigrette

Shakshouka GF
tomato & bell pepper sauce, chickpea, two poached eggs, goat cheese

Tofu Scramble V
crispy potato, avocado, tuscan kale

Steak and Eggs GF
wagyu flat iron, two sunny side up eggs, crispy potatoes, hollandaise sauce
Supplement +16

SIDES

FOR THE TABLE
PRICED PER PERSON

Crispy Breakfast Potato VEG, GF 5

Roasted Cauliflower V, GF 6

Hand Cut Fries & Spicy Ketchup V, GF 7

Grilled Oyster Mushrooms V, GF 9

Roasted Delta Asparagus GF 9

VEG - Vegetarian | V – Vegan | GF – Gluten Free

All menus subject to seasonal change

Orla Receptions

CANAPES - PRICED PER PIECE

Priced per piece. Minimum 1 dozen per order.
Items can either be tray-passed or stationed

SEA BREAM CRUDO & CAVIAR 17
phyllo crisp, lemon yogurt

KATAIFI WRAPPED PRAWNS 16
young coconut, spicy mango

CRISPY ORLA FALAFEL VEG 12
whipped tahini, salata baladi
add marinated big eye tuna +8

LAMB MEATBALLS GF 15
tomato jam, date chutney glaze

ZUCCHINI FRITTER VEG 12
tzatziki, dill, aleppo
add caviar +9

MARINATED ROASTED BEETS VEG 12
sumac vinaigrette, lemon tahina, dukkah

ORLA SPANAKOPITA VEG 12
bloomsdale spinach, leeks, feta cheese

Beverage Experiences

Inspired by the convivial spirit of the Mediterranean, Orla's beverage program brings together handcrafted cocktails, exceptional wines, premium spirits, and celebratory touches designed to elevate every gathering.

From welcome toasts and signature cocktails to sommelier-curated wine experiences, each offering is thoughtfully crafted to complement Chef Mina's cuisine and create memorable moments for your guests.









Hosted Beverage Packages

In the Mediterranean, the host pours first and the glass stays full. Every package is drawn from Orla's own bar and thousand-bottle cellar, tended by our bartenders and sommelier through the night.

The Orla Bar

2-hour package - $90 per person
3-hour package - $120 per person

SPARKLING

Victorine de Chastenay
Crémant de Bourgogne · France NV

WHITE

La Rivolta
Coda di Volpe · Campania 2024

Karamolegos Terra Nera
Assyrtiko–Aidani · Santorini 2024

ROSE

Bergerie de l'Hortus
Grenache blend · Languedoc 2025

RED

Clos de la Barthassade 'Pur C'
Cinsault · Larzac, France 2024

La Capilla Crianza
Tempranillo · Ribera del Duero 2019

The Symposium Bar

2-hour package - $110 per person
3-hour package - $145 per person

SPARKLING

Victorine de Chastenay
Crémant de Bourgogne · France NV

Schramsberg Mirabelle Rosé
Pinot Noir–Chard · California NV

WHITE

Bisson 'Marea'
Bosco–Vermentino · Cinque Terre 2024

Paul Lato 'Ma Jolie'
Chardonnay · Sta. Rita Hills 2022

ROSE

Bergerie de l'Hortus
Grenache blend · Languedoc 2025

Zuria 'Initiale'
Sciacarello · Corsica 2024

RED

Flowers
Pinot Noir · Sonoma Coast 2023

Agricola Punica 'Barrua'
Carignan–Cab · Sardegna 2020

The Alexandria Bar

2-hour package - $160 per person
3-hour package - $210 per person
parties of 16 or more

SPARKLING

Pertois-Lebrun 'L'Extravertie'
Blanc de Blancs · Champagne NV

Caraccioli 'Escolle' Brut Rosé
Santa Lucia Highlands 2019

WHITE

Serge Laloue 'Cuvée Silex'
Sauvignon Blanc · Sancerre 2024

Paul Lato 'Ma Jolie'
Chardonnay · Sta. Rita Hills 2022

ROSE

Zuria 'Initiale'
Sciacarello · Corsica 2024

Domaines Ott Ch. Romassan
Mourvèdre · Bandol 2024

RED

Spottswoode 'Lyndenhurst'
Cabernet Sauvignon · Napa 2022

David Duband 'Louis Auguste'
Pinot Noir · Burgundy 2023

ANY PACKAGE MAY BE EXTENDED BEYOND THREE HOURS — ORLA +$30 · SYMPOSIUM +$35 · ALEXANDRIA +$50 PER PERSON, PER HOUR.

Spirit Selections

THE ORLA BAR

ZERO-PROOF CLASSICS READY AT THE BAR.

VODKA

Grey Goose
Hanson of Sonoma
Kastra Elion
Ketel One
Tito's

GIN

Bimini Coconut
Bombay Sapphire
Botanist
Condesa Clasica
Condesa Prickly Pear
Drumshanbo Gunpowder
Elena
Empress 1908
Fords
Gray Whale
Plymouth
Sipsmith
Tanqueray 10
Wonderbird No. 61
Wonderbird Magnolia

RUM

Appleton Estate
Signature Avua Prata Cachaça
Avua Amburrana Cachaça
Copalli White
Copalli Barrel
Rested El Dorado 12yr
Demerara Planteray Dark
Saint Benevolence Clairin

TEQUILA

Arette Blanco
Arette Reposado
Casa Del Sol Blanco
Casa Del Sol Reposado
Casamigos Blanco
Casamigos Reposado
Don Fulano Blanco
El Tesoro Blanco
Lobos 1707 Joven
Lobos 1707 Reposado
Ocho Blanco
Siete Leguas Blanco
Siete Leguas Reposado
Tres Agaves Blanco

MEZCAL / AGAVE

AQARA Agave
Del Maguey Vida
Mestizo
Yola

SCOTCH & MALT WHISKY

Laphroaig 10yr

IRISH WHISKY

Jameson

JAPANESE WHISKY

Mars Iwai 45
Suntory Toki

AMERICAN WHISKEY

Blackened American Straight
Buffalo Trace
Elijah Craig Small Batch
Jack Daniel's Tennessee
Jack Daniel's Single Barrel
Knob Creek 9yr
Maker's Mark
Old Forester 86
Rare Breed Bourbon
Rare Breed Rye
Wild Turkey 101 Rye
Woodford Reserve

BRANDY / COGNAC

Hennessy VS
Maison Rouge VSOP Cognac
Manoir de Montreuil Calvados

AMARI & APERITIVO

Amara Amaro d'Arancia Rossa
Aperol
Averna
Bernard Rabarbaro
Campari
CioCiaro
Fernet Branca
Fred Jerbis Amaro No. 16
Vecchio Amaro del Capo
Xila

Spirit Selections

THE SYMPOSIUM BAR

EVERYTHING IN THE ORLA BAR, WITH THE ADDITION OF:

VODKA

Belvedere
Chopin

GIN

Barr Hill
Fred Jerbis
Hendrick's
Hendrick's Grand Cabaret
Monkey 47
Silent Pool
Wonderbird Cask Finished

RUM

Appleton 12yr
Rhum JM VO Mina Select
Saint Benevolence 5yr Aged Clairin

TEQUILA

Arette Añejo
Casa Dragones Blanco
Cincoro Blanco
Don Fulano Reposado
Don Fulano Añejo
El Tesoro Reposado
El Tesoro Añejo
Lobos 1707 Añejo
Ocho Reposado
Patron Silver
Patron Reposado
Siete Leguas Añejo

MEZCAL / AGAVE

Cruz de Fuego Joven
Legendario Domingo
Mal Bien Tobaxiche

SCOTCH & MALT WHISKY

Balvenie 12yr Double Wood
Dalmore 12yr
Glenfiddich 12yr
Glenfiddich 18yr Small Batch
Glenlivet 12yr
Johnnie Walker Black
Oban 14yr

JAPANESE WHISKY

Ichiro's Malt & Grain

AMERICAN WHISKEY

Angel's Envy Bourbon
Angel's Envy Rye
Baker's 7yr
Basil Hayden
Frey Ranch Rye
High West Double Rye
Larceny 92 Proof
Michter's American
Michter's Sour Mash
Russell's Reserve 10yr
Russell's Reserve 6yr
Rye Woodford Reserve Double Oak

BRANDY / COGNAC

Dudognon Grande Champagne Cognac
Hine VSOP
Martell VSOP
Rémy Martin 1738 Accord Royal

AMARI & APERITIVO

Braulio
Nonino
See the Elephant Amaro di Rucola

Spirit Selections

THE ALEXANDRIA BAR

EVERYTHING IN THE SYMPOSIUM BAR, WITH THE ADDITION OF:

TEQUILA

Cincoro Reposado
Cincoro Añejo
Patrón El Alto
Clase Azul Plata
Clase Azul Reposado
Don Julio 1942

MEZCAL / AGAVE

5 Sentidos Arroqueño
Neta Madrecuixe
Sanzekan Cupreata 'Silvestre'

SCOTCH & MALT WHISKY

Balvenie 14yr
Caribbean Cask Macallan 12yr
Glenlivet 18yr

JAPANESE WHISKY

Mars Komagatake 2023 Edition
Mars Tsunuki 2023 Edition
Shibui Pure Malt 10yr
Yamazaki 12yr

AMERICAN WHISKEY

Booker's Bourbon
Hughes Belle of Bedford 12yr Rye
Blackened Rabbit Hole Collaboration

BRANDY / COGNAC

Hine Cigar Reserve XO
Martell XO

ENHANCEMENTS

ADD ORLA'S SIGNATURE COCKTAILS TO YOUR HOSTED BAR, POURED FOR THE WHOLE PARTY.

ONE SIGNATURE +$15 PER PERSON
TWO SIGNATURES +$25 PER PERSON

The Coastal Bar
Seasonal beer and our house wine selections are also available; please inquire with your event coordinator. Selections are subject to change based on availability.

Wine Pairings & Sommelier Experiences

The sommelier's half of the evening -
from the first glass raised to the last slow pour

The Sparkling Greeting

to begin, sparkling passed as your guests arrive, or held for the first toast.

$25 per person house sparkling
$35 per person champagne

Wine Pairing

at the table, poured course by course to match your menu chosen by the team that built the list.

eclectic $75
mediterranean $95
reserve $175 per person

The Cellar Experience

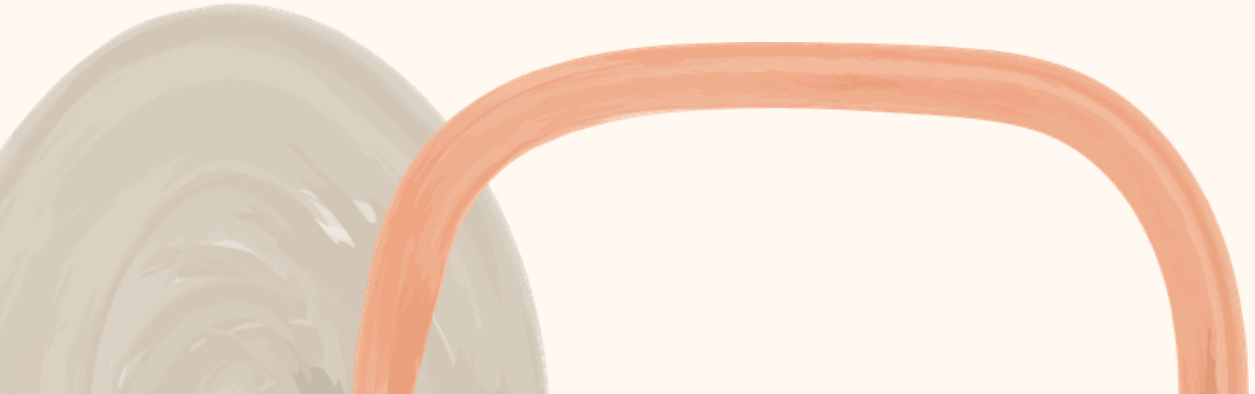
for the table that takes wine seriously a night built bottle by bottle from orla's thousand-bottle cellar. hosted on consumption. begin with a short consultation — your coordinator will introduce you to our sommelier.

Digestif Flights

to linger
three 3/4 oz pours, served after dinner

Greek — Mastiha · Metaxa · Vinsanto
Amaro — Averna · Braulio · See the Elephant

$35 per person



THANK YOU

Against the grand backdrop of California's Pacific coast, in a setting resplendent with luxe finishes and brilliant touches of gold, it is our pleasure to join you in crafting treasured memories. Whether you're bringing together an intimate gathering, an inspiring business retreat, or one-of-a-kind wedding, our team will work closely with you to transform your vision into a breathtaking reality.



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