

The Reef on the Water

Wedding & Special Occasion Packages

The Sea Shell

Hosted Soft Bar for One Hour
(Includes Sodas, Mineral Waters, Domestic Beer & House Wine)

Four Hors d'oeuvre Selections
(Four total pieces per person)

Fruit Punch Traditional Champagne Toast
Wedding Cake or Special Occasion Cake

Hosted Well Bar for One Hour
(Includes Sodas, Mineral Waters, Domestic & Imported Beer, House Wine & Well Drinks)

Four Hors d'oeuvre Selections
(Eight total pieces per person)

Cork finished wine served with your meal (One glass per person)

Fruit Punch Traditional Champagne Toast
Wedding Cake or Special Occasion Cake

The Sea Shore

Hosted Call Bar for Two Hours
(Soft Drinks, Mineral Waters, Domestic & Imported Beer, House Wine, Well & Call Drinks)

Four Hors d'oeuvre Selections
(Eight total pieces per person)

Jumbo Shrimp (Butler Passed)

Cork finished wine served with your meal (One glass per person)

Fruit Punch Traditional Champagne Toast
Wedding Cake or Special Occasion Cake

The Sea Breeze

Hosted Premium Bar for Four Hours
(Soft Drinks, Mineral Waters, Domestic & Imported Beer, House Wine, Well & Call & Premium Drinks)

Five Hors d'oeuvre Selections
(Ten total pieces per person)

Jumbo Shrimp (Butler Passed)

Cork finished wine served with your meal (One glass per person)

Fruit Punch Traditional Champagne Toast
Wedding Cake or Special Occasion Cake

Gourmet Coffee Station
International Coffees, Accompanied with cinnamon sticks
whipped cream, sugar cubes, shaved chocolate

The Sea Side

All Packages Include
Entrée or Buffet Slicing & Serving of your Special Occasion Cake Continued Cash Bar Service throughout Event
Complete Facility Set up Linen selections Staffing

Hors d'oeuvres Selection

Swedish Meatballs
 Spicy Chicken Drumettes
 Deviled Eggs
 Domestic Cheese & Crackers

Mini Quiche Lorraine
 Chicken Satay, Peanut Sauce
 Breaded Deep Fried Mushrooms
 Beef Satay, Teriyaki Sauce

Seafood Stuffed Mushrooms
 Chinese Egg Rolls
 Spanikopitas
 Vegetable Crudite

Entrée Selections

Boneless Breast

Finished with a delicate garlic and thyme sauce
 or

Chicken Jerusalem

Artichoke Hearts, Mushrooms and a White Wine Supreme

	<u>Lunch</u>	<u>Dinner</u>
Sea Shell	38.95	59.95
Sea Shore	48.95	69.95
Sea Breeze	56.95	77.95
Sea Side	74.95	95.95

	<u>Lunch</u>	<u>Dinner</u>
Sea Shell	41.95	62.95
Sea Shore	51.95	72.95
Sea Breeze	59.95	80.95
Sea Side	77.95	98.95

Cornish Game Hen

Stuffed with an apple, almond stuffing and
 finished with an Orange Glaze

	<u>Lunch</u>	<u>Dinner</u>
Sea Shell	44.95	65.95
Sea Shore	54.95	75.95
Sea Breeze	62.95	83.95
Sea Side	79.95	100.95

Filet Mignon

Broiled with Maitre d' Butter & Mushroom Cap

	<u>Lunch</u>	<u>Dinner</u>
Sea Shell	42.95	63.95
Sea Shore	52.95	73.95
Sea Breeze	60.95	81.95
Sea Side	78.95	99.95

Roast Prime Rib of Beef

Served with au jus and Creamed Horseradish

	<u>Lunch</u>	<u>Dinner</u>
Sea Shell	41.95	62.95
Sea Shore	51.95	72.95
Sea Breeze	59.95	80.95
Sea Side	77.95	98.95

Salmon

Served with a Dill, Shiitake Mushroom Sauce

	<u>Lunch</u>	<u>Dinner</u>
Sea Shell	49.95	70.95
Sea Shore	59.95	80.95
Sea Breeze	66.95	87.95
Sea Side	84.95	105.95

Combinations

Petite Filet Mignon
 Choice of Poultry or Shrimp Scampi

All Entrees are served with Choice of Caesar or California Green Salad, Choice of Rice or Potato
 Chef's Choice of Vegetables, Rolls and Butter, Coffee or Tea
 Choice of Two Entrees \$3.00 Per Person

Prices are Subject to 18% Service Charge and Current Sales Tax

Buffet

All Buffets include Choice of Rice or Potato
Chef's choice Vegetables, Fresh Baked Rolls, Coffee or Tea

Salad Selections

Lunch (Select 4) Dinner (Select 6)

Seasonal California Greens
Red Skin Potato Salad
Fresh Melon & Citrus Fruits
Italian Pasta Salad
Oriental Chicken Salad
Marinated Cucumber & Tomato

Farfalla Pasta, with Chopped
Vegetables & Bay Shrimp
Tropical Fruit Salad with Candied Walnuts
Surimi, Crab Style Salad
Domestic Cheeses and Crackers
Caesar Salad, Croutons & Parmesan

Entree Selections

Lunch (Select 2) Dinner (Select 3)

Baked Salmon, Dill Sauce
Shrimp & Scallop Fettuccini
Rigatoni with Zesty Marinara
Penne Pasta Pesto, Spicy Italian Sausage
Baked Ham, Pineapple Glaze
Roast Beef, au jus with Carver
Slow Roasted Turkey Breast with Carver
Breast of Chicken, Sundried Tomato, Artichoke & Olives
finished with a Red Coulis
Chicken Mozzarella, Peppercorn Sauce

Additional Specialties

Sea Shell
Lunch 44.95
Dinner 65.95

Sea Shore
Lunch 54.95
Dinner 75.95

Sea Breeze
Lunch 62.95
Dinner 83.95

Sea Side
Lunch 80.95
Dinner 101.95

Prices are Subject to 18% Service Charge and Current Sales Tax

Catering Information

Please review the following when booking your event with The Reef Restaurant

Event Hours

Lunch 11 am to 4 pm Dinner 6 pm to 12 am

(A charge of \$400.00 if **evening functions** would like to extend reception by 1 hour.)

(**Day functions** cannot extend time past 4:00 pm, unless written confirmation is received from the catering office.)

Cakes: The Wedding and Special Occasion Package includes a service charge of \$1.50 per person to cut and serve your Special Occasion Cake.

Ceremonies: All ceremonies include Gazebo, Runner and Chairs. Charges are \$5.00 per person or a minimum of \$1,000.00 for Sunset Deck and \$750.00 for the Garden Area. Space for rehearsals are available Monday – Thursday, please contact your officiator or the person conducting your rehearsal. Call our office for space availability. If you need a coordinator please see our services guide. We have no dressing rooms. Please contact the Queen Mary for a schedule of possible events to be held in the Queen Mary events park.

Room Rental: Rental charges are contingent upon the food and beverage minimum of your room.

Bar & Bartender Fees: A complete bar service is available with a required minimum of \$300.00 in sales or a \$80.00 bartender fee will be assessed. This will not apply if a hosted bar has been arranged.

Food & Beverage: No food or beverage may be brought onto or taken off the premises except the wedding cake. All food catered for each event is prepared by our Executive Chef.

Parking: Complimentary valet parking service is provided on Friday & Saturday evenings & Sunday days (gratuity not included). All other event times will be self parking unless restaurant management finds it necessary to provide valet parking due to high anticipated guest volume.

Guarantees & Final Payment: For events on Thursday, Friday, Saturday or Sunday a final count of attendance is due on Monday the week of your event and payment is due on Monday prior to the event. For the events that take place on Monday, Tuesday or Wednesday the final count is due on Thursday prior to the event and payment on Friday. Menu, linen changes or decreases in guarantee will not be accepted within 14 days of the function. The Reef will charge the final guaranteed number of guests or the actual number of guests, whichever is greater. Final payment in the form of exact cash, cashiers check, or credit card. Bank check cards with a credit card logo are accepted, however, please contact your bank to insure that the proper funds will be released for payment. Personal checks will **not** be accepted with in one month of your event.

Served Entree Selection: We request that you limit your entree selection to ONE entree, however if 2 entrees are needed please add \$3.00 per person.

Service Charge & Sales Tax: All prices are subject to a 18% Service Charge and current sales tax.

Decorations: Place cards, party favors, centerpieces etc... are the responsibility of the client. Advise Florist or your decorator to decorate no earlier than one hour prior to the event. **Nothing can be nailed, taped or stapled to walls, Gazebo etc... or a damage fee will apply.** The Reef will not assume any responsibility for damage or loss of merchandise or articles left on the premises prior to or following the event. No bubble machines. Candles must be secured to the container and the flame two and half inches below the top.

Linen Colors Available

Table Cloth:

White, Ivory, Burgundy, Forest Green, Royal Blue, Pink, Red, Black, and Peach

Napkins:

White, Ivory, Gold, Black, Burgundy, Dusty Rose, Forest Green, Grey, Royal Blue, Pink, Violet, Red, Light Blue, Bermuda Sand, Sea foam Green, Turquoise and Peach

Services Guide

Bakeries

Torrance (310) 320-2722
 Rossmoor's (562) 498-2253
 Pollyanna's (310) 519-0966

Florists

Massey's House of Flowers (310) 325-8222
 Romance Ect. (562) 439-5372
 White Sakuras (714) 898-1454

Chair Covers

PJ Cover—Ups (714) 525-2151
 Chair Covers By Mary Grace (310) 548-5183

Minister

Paul Ystebo (949) 310-4669
 Rev. Jim Duffin (562) 201-1788

Invitations

Paper Blend (626) 334-4674

Event Decorators

Imagination Party Services (323) 933-7541
 Haz Rentals, Flowers & Decor (714) 638-3640

Tuxedo

Friar Tux Shop (562) 861-5316

Event Coordinators

Carpe Diem Special Events (800) 719-2515
 Wedding Professionals (800) 760-8604

Photographers

Dream Catcher (310) 325-2437
 Caught in the Moment (562) 397-5674
 Bella Photography (949) 355-5978

Bridal Gowns

Paloma's Boutique (323) 780-4262
 Rose Petals Bridal (818) 232-7901

Dish Jockey

Have Music Will Travel (714) 870-7757
 Celebrations (800) 354-4473
 Invisible Touch (714) 939-7785

Entertainment

Elegance & Elegancia (562) 607-7173
 Wedding Professionals (800) 760-8604

Videographer

Robles Video (714) 939-9000
 Pro-Vision Productions (877) 933-3842

Jewelry

Designs By MH (310) 701-6800

Hair & Make-Up

Make Up Your Mind Already (562) 695-6922
 Pure Elegance Hair Salon (562) 650-6535

Limousine

Wedding Professionals (800) 760-8604

Hotel Accommodations

Coast Long Beach (562) 435-7676
 Queen Mary (562) 435-3511

Photographers

Photo Flores Studio (626) 786-3119
 Harvard Photography (562) 404-7822
 Ice Sculptures by Gustavo (562) 423-3511

**PLEASE NOTE: Any vendors that you choose to contact from this list
 DO NOT represent The Reef Restaurant through their other referrals**