



SANTA MONICA PROPER  
2024 WEDDING PACKAGES AND MENUS

# A PROPER WEDDING

## INCLUDES

60 minutes passed bites | Customized bar experience | Plated dinner | Sparkling toast  
Service of wedding cake, coffee, tea | All proper bar packages come with two signature cocktails

### DESIGN PACKAGE

\$235 per guest

- 4 tray passed hors d'oeuvre
- 5 hour Proper bar
- Sparkling toast
- 3 course plated dinner
- Service of client's wedding cake with coffee and tea

### LIFESTYLE PACKAGE

\$250 per guest

- 4 tray passed hors d'oeuvre
- 1 reception display
- 5 hour Proper bar
- Sparkling toast
- 3 course plated dinner
- Proper wedding cake, coffee, tea

### LUXURY PACKAGE

\$280 per guest

- 4 tray passed hors d'oeuvre
- 2 reception displays
- 5 hour Proper Elite bar
- Sparkling toast
- 3 course plated dinner
- Table side house wine service with dinner
- Proper wedding cake, coffee, tea

# PROPER WEDDING SITES

## OLEA GARDEN TERRACE

Nestled within the modern wing of the 2nd floor of the Hotel, Olea Garden Terrace provides the ultimate experience in Santa Monica al fresco celebrations. Lavish topiary accented by olive and kumquat trees surrounds Kelly Wearstler's furnishings, creating an unforgettable venue for joyous gatherings under the California sunshine and starlight.

### OLEA CEREMONY

70 - 150 guests

Offered only in conjunction with receptions hosted in the Canela Ballroom

\$5,000.00 - \$8,000.00  
venue fee

### OLEA COCKTAIL HOUR

70 - 130 guests

Offered only in conjunction with receptions in the Canela Ballroom

\$5,000 venue fee for existing lounge setup  
\$8,000 venue fee if furniture removal and custom setup are required



**Notes:** An Olea Wedding is comprehensive: the Venue fee includes use of in-house furnishing to include tables, terracotta chairs, linen, bars, sun umbrellas, and heat lamps are all included. Outside rental furnishings are not allowed on Olea Terrace without prior Hotel approval. Music is welcome at a cocktail party level – not dance party. Events must conclude by 10:00 PM.



## PROPER WEDDING SITES

### CANELA BALLROOM

Our signature event space at Proper, Canela (Spanish for ‘cinnamon’) is Kelly Wearstler’s interpretation of the ballroom experience influenced by Santa Monica residential design. Organic hemp wall and floor treatments, iron and wood accents, and furnishings with a consistent palette of sand and stone all combine with purposefully built technology to create an event space like no other on LA’s west side.

#### CANELA WEDDING

70 - 170 guests

Food and beverage  
minimum starting at  
\$18,000.00 + \$5,000  
venue fee

#### CANELA A CEREMONY

70 - 110 guests

Offered only in  
conjunction with  
receptions in the Canela  
Ballroom

Additional \$3,000.00  
venue fee (\$8,000.00  
venue fee total)

**Notes:** Venue fee includes use of in-house furnishing to include tables, terracotta chairs, linen, bars, and dance floor. Outside rental furnishings and design installations are welcome in Canela Ballroom. Music can be enjoyed at a dance party level. Events must conclude by 11:30 PM.

# PROPER WEDDING MENUS

WITH YOUR PACKAGE SELECT FROM THE FOLLOWING

## HORS D' OEUVRE COLD

- Black Truffle Biscuits, Creme Fraiche and Caviar
- Endive, Lavendar Whipped Goat Cheese, Candied Walnut (GF) (VG)
- Wild Mushroom & Goat Cheese Tartlets (VG)
- Pan Con Tomate, Grilled Baguette, Manchego Cheese (VG)
- Avocado Toasts with Piquillo Pepper, Olive and Feta Cheese
- Tuna Tartare Taco, Pickled Ginger, Taro Root (GF) (R)
- Seared Ahi Tuna, Mango, Crispy Rice, Micro Cilantro (DF) (R)
- Mini Lobster Roll, Lemon Aioli, Chives
- Sous Vide Filet Mignon, Charred Ratatouille, Chimichurri (GF)
- Southwest Chicken Tostada with Chipotle & Cilantro (DF)
- Beet Macaron, Whipped Vegan Goat Cheese, Pistachio Dust (V) (GF)
- English Pea & Avocado Crostini, Toasted Za'atar Oil, Roasted Piquillo Relish (V)

## HORS D' OEUVRE HOT

- Spanakopita, Whipped Feta Dill Sauce (VG)
- Spring Roll, Sweet Chili Sauce (VG)
- Fried Truffle Arancini, Parmesan (VG)
- Beef Brisket Empanada, Romesco Sauce
- Seafood Paella Croquette, Saffron Aioli
- Shrimp Tempura, Togarashi Aioli
- Crab Cake, Chipotle Aioli (DF)
- Chipotle Chicken Skewer, Lime Creme Fraiche (GF)
- Fried Chicken Slider, Hot Honey Aioli, Slaw
- Garlic Ginger Skirt Steak, Asparagus, Ponzu Sauce (DF)
- Beef Slider, Arugula, Tomato Chutney, Garlic Aioli
- Edamame Dumplings, Ginger Scallion Soy Sauce (V) (NF)
- Vegetable Samosas, Coriander Chutney (V) (GF)

Food, Beverage, and Room Rental are subject to 16.5% service charge, 8.5% administrative fee, 5% wellness surcharge, and applicable tax. Minimum attendance of 70 guests required for package pricing and amenities. Please notify your Proper event services manager of any allergy or dietary restrictions.

(V) VEGAN | (GF) GLUTEN FREE | (VG) VEGETARIAN | (R) RAW | (DF) DAIRY FREE | (NF) NUT FREE

# RECEPTION DISPLAYS

WITH YOUR PACKAGE SELECT FROM THE FOLLOWING

## MEDITERRANEAN

- Meyer Lemon Hummus (V) (GF)
- Herb Whipped Labneh, Pomegranate Molasses (V) (GF)
- Baba Ghanoush (V) (GF)
- Farmer's Market Vegetables (V) (GF)
- Za'atar Brushed Pita Bread (VG)

## ARTISAN CHEESE AND CHARCUTERIE

- Domestic & Imported Boutique Cheeses
- Artisan Jams and Spreads
- Honeycomb
- Roasted Nuts & Dried Fruits
- Assorted Crackers
- Locally Baked Bread

## POKE BAR

All Bowls served with White Rice, Organic Quinoa, Mixed Greens (GF)

### CHOOSE 3 PROTEINS

Spicy Tuna, Tuna, Salmon, Seared Albacore, Spicy Scallop, Yellowtail, Grilled Sesame Shrimp, Ginger Tofu, Marinated Vegetables (VG) (GF)

### TOPPINGS TO INCLUDE

Cucumber, Pickled Ginger, Carrot, Edamame, Avocado, Radish Sprout, Fried Onion, Green Onion, Wasabi, Seaweed Salad, Furikake, Sesame Seed

Ponzu, Tamari Sauce, Chili Sesame, Sriracha Aioli (GF)

# PLATED DINNER

WITH YOUR PACKAGE SELECT FROM THE FOLLOWING

Package pricing includes a three course plated meal served with Counter Culture Coffee, Specialty Teas, and Chef's selection of bread

## STARTER (CHOICE OF 1)

- Forrest Mushroom Bisque with Roasted Mushrooms, Creme Fraiche and Black Truffle
- Smoked Tomato Soup, Whipped Burrata Cheese, Crispy Focaccia, Basil Pesto (VG)
- Thai Coconut and Carrot Soup with Oven Roasted Tomatoes and Lime (VG) (DF)
- Babe Farms Mixed Greens with Carrots, Radishes, Crushed Marcona Almonds, Feta Cheese and Pomegranate Vinaigrette
- Sweet Gem Wedge Caesar, Oven Roasted Tomatoes, Brown Butter Breadcrumbs, Parmesan
- Endive and Watercress with Calvados Glazed Apples, Blue Cheese, Walnuts and Cider-Mustard Dressing (GF)
- Radicchio and Fennel with Oranges, Goat Cheese Cream, Crushed Hazelnuts and Sherry Vinaigrette (GF)

## ENTRÉE (CHOICE OF UP TO 3)

- Braised Cabbage Steak, Zucchini Pistou, Pine Nut Gremolata (GF) (V)
- Wild Mushroom Risotto, Truffle Essence, Parmesan Foam (VG)
- Local Halibut, Celery Root Mousseline, Miso Honey Glazed Heirloom Carrot, Toasted Hazelnuts (GF)
- Grilled Atlantic Salmon, Fennel Leek Emulsion, Pancetta Braised Chickory, Summer Squash
- Pan Seared Branzino, Sicilian Heirloom Tomato Stew, Farro, Castelvetrano Olive Vinaigrette (DF)
- Baked Chicken Breast, Spiced Carrot Puree, Charred Romanesco, Pomegranate Peppercorn Glaze (DF)(GF)
- Grilled New York Steak, Carmelized Cauliflower Puree, Charred Asparagus, Charred Shallot Petals
- Braised Short Rib, Creamy Black Truffle Farro, Roasted Heirloom Carrots, Braised Cippolini Onion, Demi Glace
- Filet Mignon, Asiago Potato Gratin, Grilled Asparagus, Bacon Butter Sauce (GF)

## DESSERT (CHOICE OF 1)

- Almond Financier, Caramelized Apples, Candied Almonds, Cinnamon Whipped Cream (GF)
- Greek Yogurt Panna Cotta, Honey Puffed Rice, Seasonal Fruit (GF)
- Strawberry Mascarpone Tart, Whipped Ganache, Chamomile Streusel
- Flourless Chocolate Cake, Salted Caramel, Earl Grey Cream (GF)
- Dark Chocolate Cremeux, Graham Crumble, Smoked Marshmallow
- Meyer Lemon Tart, Toasted Meringue, Sunflower Seed Brittle, Pomegranate
- Pavlova, Citrus Curd, Fresh Citrus, Tarragon (GF)
- Coconut Arroz Con Leche, Candied Puffed Rice, Seasonal Fruit (GF) (V)

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# PLATED DINNER

## ENTREE CHOICE ON-SITE MENU

- +\$50 surcharge over package price will be applied for entree selections made on-site; up to 100 guests
- Pricing assumes pre-selection of one starter, no more than three entrees, and one dessert

## ENTREE PRE-SELECTED MENU

- Pricing assumes pre-selection of one starter, no more than three entrees, and one dessert
- Client to provide guarantee of each entrée to be served and menu card or place card indicating menu selections

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## MENU TASTING

- Complimentary menu tasting offered for up to 2 guests to aid in menu selection for contracted events
- Minimum food and beverage spend of \$18,000.00 at event required
- Tastings are offered for plated selections only and do not include reception items or hors d'oeuvres

## PROPER WEDDING CAKES

Provided by Proper wedding exclusive bakery, The Butter End

### PRESENTATION

- Tiered rounds
- Frosting (not fondant)
- Cake riser and serving utensils

### Signature Options:

- Chocolate Almond Cherry Cake with Cherry Cream Cheese Buttercream and Marzipan
- Carrot Cake with Walnuts & Cream Cheese Frosting
- Chocolate Cake with Bourbon Ganache
- Vanilla Bean Cake with Vanilla Bean Buttercream
- Lemon Sour Cream Cake with Sweet Lemon Buttercream
- Banana Cake with Mini Chocolate Chips with Cream Cheese Frosting
- Coconut Cake with Passion Fruit Buttercream
- Almond Cake with Toasted Almond Cream Cheese Frosting

- Blueberry Walnut Cake with Sweet Lemon Buttercream
- Pumpkin Spice Cake with Cream Cheese Frosting

### Gluten Free Options:

- Carrot Cake with Walnuts & Cream Cheese Frosting (GF)
- Chocolate Chocolate Chip Cake with Vanilla Bean Buttercream (GF)

### Vegan Options:

- Carrot Cake with Walnuts & Vegan Cream Cheese Frosting (V)
- Vanilla Bean Cake with Vegan Vanilla Bean Buttercream (V)
- Banana Cake with Vegan Cream Cheese Frosting (V)





# BAR & BEVERAGE

Requiring [1] dedicated bartender at \$250.00/each per 50 guests  
Bar packages require minimum attendance of 25 guests | All labels subject to change

## PROPER BAR PACKAGE

45 FOR 2 HOURS | 18 EACH ADDITIONAL HOUR

- SPIRITS - Tito's Vodka, Aviation Gin, Astral Blanco Tequila, Johnnie Walker Black Label, Jameson Irish Whiskey, Four Roses Bourbon, Bacardi
- WINES - Gambino Prosecco, Italy | Excelsior Chardonnay, South Africa | Notes Cabernet Sauvignon, CA
- CORDIALS – Aperol, St. Germaine, Bailey's Irish Cream, Disaronno Amaretto, Remy VSOP
- BEERS – Calidad Lager, Three Weavers IPA, Asahi Dry
- Red Bull, Q Ginger Beer, Non-Alcoholic Mixers, Assorted Soft Drinks

## PROPER ELITE BAR PACKAGE

65 FOR 2 HOURS | 25 EACH ADDITIONAL HOUR

- SPIRITS – Grey Goose Vodka, Ketel One Vodka, Nolet's Gin, Hendrick's Gin, Casa Del Sol Blanco Tequila, Casa Del Sol Reposado Tequila, Union Mezcal, The Real McCoy Rum, Maker's Mark Bourbon, Johnnie Walker Black Label, Glenmorangie 10 yr
- WINES - JCB # 21 Crémant de Bourgogne, Burgundy, FRA | Liwa Sauvignon Blanc, Dry Creek Valley, CA | Excelsior Chardonnay, South Africa | Lola Pinot Noir, North Coast, CA | Alexandre Sirech Le Bordeaux, FRA
- CORDIALS – Cointreau, St. Germain, Bailey's Irish Cream, Aperol, Campari, Disaronno Amaretto, Hennessy VSOP
- BEERS – Calidad Lager, Three Weavers IPA, Asahi Dry, Juneshine Spiked Kombucha
- Red Bull, Q Ginger Beer, Non-Alcoholic Mixers, Assorted Soft Drinks

## BEER & WINE PACKAGE

36 FOR 2 HOURS | 15 EACH ADDITIONAL HOUR

- Imported and Domestic Beers
- House Red and White Wines by the Glass
- NON - ALCOHOLIC - Soft Drinks, Still and Sparkling Mineral Waters

## WINES BY THE BOTTLE

### SPARKLING | CHAMPAGNE

- Gambino Prosecco, Italy \$80
- JCB #21 Cremant d'Borgogne, Burgundy, FRA NV \$80
- Gambino Jules Sparkling Rose Manzoni Moscato, Veneta, ITA, NV \$80
- Schromsberg Blanc de Blancs Calistoga, CA 2020 \$110
- Moet & Chandon Imperial Brut, Champagne, FRA NV \$140
- Billecart-Salmon Brut Rose, Champagne, FRA NV \$180

### ROSE

- Domaine Saint-Pons Rose, Provence, FRA \$80

### WHITE

- Liwa Sauvignon Blanc, Dry Creek Valley, CA \$70
- Dom Malleron Clos du Roy Sancerre, Loire Valley, FRA \$90
- Excelsior Chardonnay, South Africa \$70
- Schiopetto Pinot Grigio, Friuli, Italy 2021 \$72
- Stonestreet Estate Chardonnay, Alexander Valley, CA 2019 \$100

### RED

- Siete Fincas Malbec, Mendoza, ARG \$77
- Lola Pinot Noir, North Coast, CA \$80
- Ponzanello, 1427 Chianti Classico Sangiovese, Tuscany, ITA 2019 \$80
- Alexandre Sirech Le Bordeaux, Bordeaux, FRA \$90
- Daou Cabernet Sauvignon, Paso Robles, CA \$80
- Foley Johnson Cabernet Sauvignon, Napa Valley, CA \$113

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Please notify your Proper event services manager of any allergy or dietary restrictions.

# COCKTAILS

## SIGNATURE COCKTAILS

INCLUDED IN THE PROPER BAR PACKAGE

### MOSCOW MULE

Vodka, ginger beer, lime, mint, served in a rocks glass

### SPICY MARGARITA

Tequila, triple sec, orange liquor, simple syrup, jalapeno, lime, salt served in a rocks glass

### GIN & TONIC

Gin, tonic water, lime, served in a rocks glass

### MIMOSA

Prosecco, orange juice, served in a champagne flute

### APEROL SPRITZ

Aperol, prosecco, bitters, soda water, served in a wine glass

### OLD FASHIONED

Bourbon, simple syrup, angostura bitters, served in a rocks glass

### PALOMA

Tequila, agave, grapefruit, soda, salt, served in a rocks glass

### NEGRONI

Campari, Gin, vermouth, served in a rocks glass

### FRENCH 75

Gin or Vodka, prosecco, simple syrup, lemon, served in a champagne flute

## SIGNATURE MOCKTAILS

### CHARLIE NIBLETT

ginger ale, grenadine, cherry, served in a collins glass

### ROB ROY

cola, grenadine, cherry, served in a collins glass

## SPECIALTY COCKTAILS

UPGRADE YOUR PROPER BAR PACKAGE

### COSMOPOLITAN + \$10

Vodka, triple sec, cranberry, lime, served in a martini glass

### MANHATTAN + \$10

Whiskey, vermouth, angostura bitters, served in a martini glass

### WESTERN SOUR + \$10

Bourbon, orgeat, honey, grapefruit, bitters, lime, served in a collins glass

### TAMARINDO MARGARITA + \$10

Reposado, Amaro Angeleno, tamarind, lime tajin rim, served in a rocks glass

### DESERT HAZE + \$10

Mezcal, ginger liqueur, prickly pear, lime, served in a rocks glass

### GIN BLOSSOM + \$10

Gin, St. Germain, cucumber, basil, lemon, served in a rocks glass

### MARTINI + \$12

Gin, dry vermouth, served in a martini glass

### ESPRESSO MARTINI + \$15

Vodka, Coffee liqueur, simple syrup, coffee beans garnish, served in a martini glass

## SPECIALTY MOCKTAILS

### THE EXPERIMENT + \$5

Optimist Fresh, lyres apertif rosso, strawberry, lime, mint, ginger beer served in a collins glass

### HUG ON THE BEACH + \$5

Optimist Fresh, cucumber, ginger, lemon, served in a collins glass

# YOUR PROPER WEDDING

## TERMS & CONDITIONS

We love tradition at Proper. It is our mission to bring the golden age of hospitality back to Santa Monica with iconic design, impeccable service, and thoughtful details that inspire. We invite you to share your special day with us with a nod to tradition while making it uniquely, splendidly your own. These guidelines might be of help.

### WEDDING COORDINATION

Your Proper event sales and service managers will provide full service for all aspects of the wedding as it pertains to the hotel: proposal, contract, billing, guest room management, menu selection, room setup, audio visual, and supervision of banquet operations the day of the event. Your wedding coordinator has different responsibilities that you will negotiate with the vendor you choose to partner with for your wedding planning; these may include but are not limited to wedding protocol, invitations and RSVPs, guest list, place cards, table assignments, vendor services (florist, entertainment, photography, design, transportation, officiant), managing the ceremony and rehearsal, creating a time line for the reception (photography, first dance, toasts, cake cutting, etc.), oversight of gifts, and overall assistance throughout the day.

Santa Monica Proper Hotel requires wedding clients to engage a professional wedding coordinator for all weddings hosted at the Hotel.

### VENDORS

The Hotel reserves the right to approve all vendors prior to allowing access to work at the Hotel. Proof of insurance from vendor(s) listing the Hotel as an Additional Insured may be required.

### WEDDING CEREMONY

Ceremonies are offered in conjunction with hosted receptions only. A ceremony room rental fee is required, subject to 16.5% service charge, 8.5% administrative fee, and 5% wellness surcharge, and tax.

### CAKE CUTTING

Wedding packages include complimentary cake cutting. The Design Package assumes client is providing wedding cake or cupcakes from a licensed local vendor. Hotel to provide display stand, serving utensils, slicing, and service.

With the exception of wedding cake or cupcakes from a licensed vendor no outside food or beverage is permitted to be brought into the Hotel for the event.

### GUEST ROOMS

Guest room blocks are available at reduced rates, minimum commitment of 10 rooms for a two-night stay over the wedding date required.

# BANQUET EQUIPMENT INVENTORY

CONTRACTED EVENTS AT PROPER HAVE REASONABLE USE COMPLIMENTARY  
ACCESS TO BANQUET FURNISHINGS, TO INCLUDE:

- China, Silver, Glassware
- Linens and napkins
- Tables, Chairs
- Dance floor
- Riser | maximum size 12'x8'
- All food preparation and presentation vessels
- Cake stand and riser with serving utensils
- Bars
- Buffets
- Reception displays
- Lounge furniture within existing setup of Canela Pre-Function
- Heaters and umbrellas for outdoor events



## KID'S MENU

Available for children 3-12 years old, \$35 per child.  
Includes choice of one main and dessert

### MAIN

#### GRILLED ORGANIC CHICKEN BREAST

Safron Rice, Steamed Organic Carrots (GF, NF)

#### GRASSFED BEEF SLIDERS

American Cheese, Brioche Bun  
Choice of French Fries or Garden Salad (NF)

#### GRILLED ATLANTIC SALMON

Roasted Heirloom Potatoes, Steamed Broccolini (GF, NF)

#### SPAGHETTI

Organic San Marzano Tomatoes Or Butter Sauce Parmesan Cheese,  
Garlic Naan (VG, NF). GF Pasta and Bread Available Upon Request.

#### GRILLED CHEESE

American Cheese, Sourdough Bread  
Choice Of French Fries Or Garden Salad (VG, NF)

#### CHICKEN TENDERS

Choice of French Fries or Garden Salad (NF)

### DESSERT

#### WARM CHOCOLATE CHIP COOKIE

Guests may select a maximum of two options from the kids' menu and are required to provide their final choices and counts to the event manager 14 days prior to the event.

## VENDOR MEALS

Vendor meals are Chef's Choice at \$65 per person.

We are happy to accommodate any allergy and/or dietary restrictions.



Live Proper. Stay Proper.