

Special Occasion Menus



S|E

SPECIALTY EVENTS

— Whiskey Red's —

13813 Fiji Way, Marina Del Rey, CA 90291 | 310.823.4522 | specialtyevents.com

whiskeyreds.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [i / specialtyevnt](https://www.instagram.com/specialtyevnt)



VALUE WEDDING PACKAGE

Includes Sparkling Wine Toast, Gourmet Wedding Cake, Beverage Station including Iced Tea, Lemonade and Coffee

SALAD

Choice of one

All Salads Served with Bread and Butter

Whiskey Red's Market Greens organic arcadian greens, shaved carrots, cherry tomatoes and English cucumbers tossed in champagne vinaigrette

Traditional Caesar Salad crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Whiskey Red's Chopped Salad crisp romaine, chopped tomatoes, crushed egg, smoked bacon, green onion

Classic New England Clam Chowder oyster crackers

Greek Salad crisp romaine lettuce, chopped tomato, sliced cucumbers, kalamata olives, feta cheese, red wine vinaigrette

ENTRÉES

Choice of two

All Entrées Served with Crushed Garlic Potatoes or Roasted Marble Potatoes and Chef's Selection of Seasonal Vegetables

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Atlantic Salmon lemon beurre blanc

Herb Roasted Chicken Breast herb marinated, rosemary jus

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Roasted Sirloin Steak chimichurri

Herb Crusted Prime Rib of Beef classic au jus, creamy horseradish

Seared Ahi Tuna charred tomatoes

ESSENTIAL WEDDING PACKAGE

Includes Sparkling Wine Toast, Gourmet Wedding Cake, Beverage Station including Iced Tea, Lemonade and Coffee

DISPLAYED APPETIZERS

Choice of one

Imported and Domestic Cheese Board assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

Vegetable Crudite seasonal vegetables, served raw with buttermilk ranch

SOUP OR SALAD

Choice of one
All soups and salads served with bread and butter

Whiskey Red's Market Greens organic arcadian greens, shaved carrots, cherry tomatoes and English cucumbers tossed in champagne vinaigrette

Traditional Caesar Salad crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Classic New England Clam Chowder oyster crackers

Greek Salad crisp romaine lettuce, chopped tomato, sliced cucumbers, kalamata olives, feta cheese, red wine vinaigrette

ENTRÉES

Choice of two
Highest Price Prevails

All Entrées Served with Crushed Garlic Potatoes or Roasted Marble Potatoes and Chef's Selection of Seasonal Vegetables

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Atlantic Salmon lemon beurre blanc

Chicken Dijon mustard chicken jus, bbq spiced rub

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Roasted Sirloin Steak chimichurri

Herb Crusted Prime Rib of Beef classic au jus, creamy horseradish

Seared Ahi Tuna charred tomatoes

PREMIER WEDDING PACKAGE

Includes Sparkling Wine Toast, Gourmet Wedding Cake, Beverage Station including Iced Tea, Lemonade and Coffee

PASSED OR DISPLAYED APPETIZERS

Choice of one displayed and three butler passed

DISPLAYED ITEMS

Imported and Domestic Cheese Board assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

Vegetable Crudite seasonal vegetables, served raw with buttermilk ranch

PASSED ITEMS: COLD

Ahi Tuna Poke ginger soy marinade, scallions, wonton crisp

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini

Whiskey Reds Ceviche Shots cucumber, tomato, cilantro

PASSED ITEMS: HOT

Vegetable Spring Rolls sweet Thai dipping sauce

Beer Battered Shrimp classic tartar sauce

Crab Cake Bites citrus tartar sauce

Stuffed Artichoke Hearts spiced aioli

Thai Chicken Skewers Thai peanut sauce

Surf and Turf Skewers grilled sirloin and shrimp skewer

Truffled Grilled Cheese Sandwich truffle cheese, truffle honey drizzle

SOUP OR SALAD

Choice of one

All Soups and Salads Served with Bread and Butter

Whiskey Red's Market Greens organic arcadian greens, shaved carrots, cherry tomatoes and English cucumbers tossed in champagne vinaigrette

Traditional Caesar Salad crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Classic New England Clam Chowder oyster crackers

Greek Salad crisp romaine lettuce, chopped tomato, sliced cucumbers, kalamata olives, feta cheese, red wine vinaigrette

ENTRÉES

Choice of two
Highest price prevails

All Entrées Served with Crushed Garlic Potatoes or Roasted Marble Potatoes and Chef's Selection Of Seasonal Vegetables

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Atlantic Salmon lemon beurre blanc

Chicken Dijon mustard chicken jus, bbq spiced rub

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Roasted Sirloin Steak chimichurri

Herb Crusted Prime Rib of Beef classic au jus, creamy horseradish

Roasted Local Halibut charred tomatoes

Braised Beef Short Rib red wine demi-glace

ELEGANCE WEDDING PACKAGE

Includes Sparkling Wine Toast, Gourmet Wedding Cake, Beverage Station Including Iced Tea, Lemonade and Coffee

PASSED OR DISPLAYED APPETIZERS

Choice of one displayed and four butler passed

DISPLAYED ITEMS

Imported and Domestic Cheese Board assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

Vegetable Crudite seasonal vegetables, served raw with buttermilk ranch

PASSED ITEMS: COLD

Ahi Tuna Poke ginger soy marinade, scallions, wonton crisp

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini

Poached Shrimp Ceviche Shots cucumber, tomato, cilantro

PASSED ITEMS: HOT

Vegetable Spring Rolls sweet Thai dipping sauce

Beer Battered Shrimp classic tartar sauce

Asian Beef Skewers soy ginger marinade

Crab Cake Bites citrus tartar sauce

Stuffed Artichoke Hearts spiced aioli

Thai Chicken Skewers Thai peanut sauce

Truffled Grilled Cheese Sandwich truffle cheese, truffle honey drizzle

Surf and Turf Skewers grilled sirloin and shrimp skewer

SOUP OR SALAD

Choice of one

All Soups and Salads Served with Bread and Butter

Whiskey Red's Market Greens organic arcadian greens, shaved carrots, cherry tomatoes and English cucumbers tossed in champagne vinaigrette

Traditional Caesar Salad crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Classic New England Clam Chowder oyster crackers

Greek Salad crisp romaine lettuce, chopped tomato, sliced cucumbers, kalamata olives, feta cheese, red wine vinaigrette

ENTRÉES

Choice of two
Highest price prevails

All Entrées Served with Crushed Garlic Potatoes or Roasted Marble Potatoes and Chef's Selection of Seasonal Vegetables

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Atlantic Salmon lemon beurre blanc

Chicken Dijon mustard chicken jus, bbq spiced rub

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Roasted Filet Mignon chimichurri

Herb Crusted Prime Rib of Beef classic au jus, creamy horseradish

Roasted Local Halibut charred tomatoes

Braised Beef Short Rib red wine demi-glace

PREMIER WEDDING BUFFET PACKAGE

Includes Sparkling Wine Toast, Gourmet Wedding Cake, Beverage Station Including Iced Tea, Lemonade and Coffee

PASSED OR DISPLAYED APPETIZERS

Choice of one displayed or three butler passed

DISPLAYED ITEMS

Imported and Domestic Cheese Board assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

Vegetable Crudite seasonal vegetables, served raw with buttermilk ranch

PASSED ITEMS: COLD

Ahi Tuna Poke ginger soy marinade, scallions, wonton crisp

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini

Poached Shrimp Ceviche Shots cucumber, tomato, cilantro

PASSED ITEMS: HOT

Vegetable Spring Rolls sweet Thai dipping sauce

Asian Beef Skewers soy ginger marinade

Beer Battered Shrimp classic tartar sauce

Crab Cake Bites citrus tartar sauce

Stuffed Artichoke Hearts spiced aioli

Thai Chicken Skewers Thai peanut sauce

Truffled Grilled Cheese Sandwich truffle cheese, truffle honey drizzle

Surf and Turf Skewers grilled sirloin and shrimp skewer

SALADS

Choice of two

All Salads Served with Bread and Butter

Whiskey Red's Market Greens organic arcadian greens, shaved carrots, cherry tomatoes and english cucumbers tossed in champagne vinaigrette

Traditional Caesar Salad crisp romaine lettuce, garlic croutons tossed in creamy anchovy dressing

Whiskey Reds Chopped Salad crisp romaine, chopped tomatoes, crushed egg, bacon, green onion

Greek Salad crisp romaine lettuce, chopped tomato, sliced cucumbers, kalamata olives, feta cheese, red wine vinaigrette

ENTRÉES

Choice of two

All Entrées Served with Crushed Garlic Potatoes or Roasted Marble Potatoes and Chef's Selection of Seasonal Vegetables

Herb Roasted Chicken Breast herb marinated, rosemary jus

Seared Atlantic Salmon charred tomatoes

Chicken Marsala mushroom marsala wine jus

Mushroom Ravioli roasted mushrooms, bloomsdale spinach

Roasted Sirloin Steak chimichurri

Herb Crusted Prime Rib of Beef classic au jus, creamy horseradish

Roasted Local Halibut pesto beurre blanc

Braised Beef Short Rib red wine demi-glace