



Greetings!

Thank you for considering Mariasol® to host your special event. Enclosed is information regarding our restaurant and the variety of services we offer.

Whether you are planning a holiday party, organizing a rehearsal dinner, or hosting a birthday celebration, Mariasol® is the place for you! Our team of professional event coordinators are committed to providing you with the best service possible by anticipating all of your needs. Every special event is individually designed and brought to life with the finest in personal service and traditional Mexican cuisine. Our staff will tailor an event to your unique tastes, from formal elegance to casual simplicity.

When your guests arrive at Mariasol®, they will feel as if they have been whisked away to a beach town in Mexico. They will be delighted with the handcrafted wooden beams and the vibrant and colorful décor. Mariasol® is also known for freshly prepared salsas, classic Mexican dishes such as tacos, as well as fresh seafood dishes like ceviche. A variety of creative Margaritas and cocktails will compliment the authentic and flavorful Mexican cuisine.

We are excited to share what our restaurant has to offer and would love the opportunity to speak with you to plan your next special occasion. Please feel free to contact us at (310) 917-5050.

We hope to hear from you soon.

Sincerely,

Special Event Coordinator

Location Facts

Location: Mariasol® Restaurant at the Santa Monica Pier

Address: 401 Santa Monica Pier
Santa Monica, CA 90401

Phone: (310) 917-5050

Fax: (310) 917-5046

Website: www.mariasol.com

FB & IG: @MariasolOfficial

Open Daily: Lunch and Dinner

Summer Hours:	Monday - Friday	11:00am - 8:00pm
	Saturday	10:00am - 9:00pm
	Sunday	10:00am - 8:00pm

Winter Hours:	Monday - Friday	11:00am - 7:00pm
	Saturday - Sunday	10:00am - 8:00pm

General Information:

Daniela Silva	daniela@camachomgt.com
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(310) 917-5050	contactus@mariasol.com
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Private Event Room

Del Sol Room (Second Floor Level)

One of the best views in Los Angeles – you don't want to miss this sunset! This lovely room has breathtaking views of the Santa Monica beaches and the coastline from Malibu to the South Bay, as well as the Pier Ferris Wheel and bustling Ocean Avenue.

The Del Sol Room can accommodate up to 60-65 guests for lunch or dinner and up to 90 guests for a cocktail party.



Parking Information



Santa Monica Pier Deck Level: open 24 hours

	Summer (Apr. 1 - Oct. 31)	Winter (Nov. 1—Mar. 31)
Weekends	\$3.75 per hour \$18 max entry	\$3.50 per hour \$15 max entry
Weekdays	\$3.75 per hour \$18 max entry	\$2.50 per hour \$12 max entry

Directions from 10 Fwy heading West:

Exit 4th or 5th St., turn Left onto Colorado Ave. Follow Colorado Ave directly onto the Pier, drive down to bottom of the Pier and turn Left and follow road to the parking lot.

Beach Level - Lot #1 North: open 6am - 2am

	Summer (Apr. 1 - Oct. 31)	Winter (Nov. 1—Mar. 31)
Weekends	\$15 max entry	\$10 max entry
Weekdays	\$15 max entry	\$7 max entry
Short Term/ Delivery Parking	\$1 per hour / 2 hours max	\$1 per hour / 2 hours max

Directions from 10 Fwy heading West:

Exit 4th or 5th St., turn Left onto Colorado Ave. (Do not drive onto Pier). Turn Left onto Ocean Ave then Right onto Seaside Terrace. Turn Right at first Stop Sign and follow road to the Left into the Parking Lot.

Other Services...Fantástico!

The following can be provided for an additional fee:

- Entertainment**
Mariachi Group (limited availability on weekends)

Please inquire for pricing
- Specialty Linen Rental** (royal blue linen included)
 Available in a variety of colors, requires 1 week advance notice:

Napkins	\$2.00 each
Table Drape Linen	\$9.00 each
- Corkage Fee for Wine or Champagne** (750ml bottle)

\$20.00 per bottle
- Cake Cutting Fee**
 Other outside food is prohibited

\$3.00 per person
- Pacific Park Fun Passes**

Please inquire for pricing

Menu Options



PLATED MENU #1

LUNCH & DINNER

For Groups under 20 guests
Includes your choice of soft drink, hot tea, coffee or water

STARTERS

Tortilla Chips, Salsa Fresca and Guacamole

Soup

Cup of Tortilla Soup

or

Salad

Mixed Greens or Caesar Salad

ENTREÉS

Choice of one item

The Boardwalk Enchiladas

Two shredded beef enchiladas with Monterey Jack cheese, smothered in salsa roja, topped with crema Mexicana, served with rice and refried beans

The Carousel Enchiladas

Two shredded chicken enchiladas with Monterey Jack cheese, smothered in salsa verde, topped with crema Mexicana, served with rice and refried beans

Chile Relleno Burrito

A pasilla chile filled with melted cheese, wrapped in a flour tortilla with refried beans and rice, topped with salsa ranchera and drizzled with crema Mexicana

Cheese Enchilada & Crispy Taco

Served with rice and refried beans

Baja Fish Tacos

Two flour tortillas filled with grilled fish, shredded cabbage and our creamy Baja sauce, topped with chipotle drizzle, diced tomatoes and avocado, served with rice and refried beans

Vegetable Fajitas

Served sizzling hot on a cast iron skillet with sautéed onions and bell peppers, accompanied by guacamole and pico de gallo, served with rice and refried beans

Viva Mexico! Burrito

Filled with a combination of shredded chicken, beef, rice, refried beans and Monterey Jack cheese, topped with half salsa verde and half salsa roja, drizzled with cream Mexicana

DESSERT

Flan de Miel

\$26.95 per person

PLATED MENU #2

LUNCH & DINNER



For Groups under 20 guests
Includes your choice of soft drink, hot tea, coffee or water

STARTERS

Tortilla Chips, Salsa Fresca and Guacamole

Appetizers

A combination platter of Mariasol® favorites -
Nacho's Tradicional, Beef Taquitos, Chicken Flautas and Cheese Quesadillas

Soup

Cup of Tortilla Soup

or

Salad

Mixed Greens or Caesar Salad

ENTREÉS

Choice of one item

Tacos al Carbón

Two grilled chicken or carne asada tacos topped with diced onions and cilantro or carnitas topped with tropical mango salsa, served with rice and refried beans

Baja Fish Tacos

Two flour tortillas filled with grilled fish, shredded cabbage and our creamy Baja sauce, topped with chipotle drizzle, diced tomatoes and avocado, served with rice and refried beans

Chile Relleno Plate

Two roasted Pasilla chiles filled with Monterey Jack cheese in a flavorful ranchera sauce, drizzled with crema Mexicana, served with rice and refried beans

¡Viva Mexico! Burrito

Filled with a combination of shredded chicken, beef, rice, refried beans and Monterey Jack cheese, topped with half salsa verde and half salsa roja, drizzled with cream Mexicana

Mexican Bowl

Your choice of chicken or carne asada served with black beans, rice, tomatoes, bell peppers, zucchini, roasted corn, Monterey Jack cheese and topped with guacamole and sour cream, served with corn or flour tortillas

Ceviche de Camarón

Fresh shrimp marinated in lemon and lime juice with diced tomatoes, red onions, cilantro, avocado, roasted corn and Mexican seasonings, served on two tostadas

Sizzling Fajitas

Choice of chicken, carne asada or vegetables served sizzling hot on a cast iron skillet with sautéed onions and bell peppers, accompanied by guacamole and pico de gallo, served with rice and refried beans

DESSERT

Flan de Miel

\$32.95 per person

LUNCH / DINNER BUFFET MENU

Minimum 20 guests or more

Food is replenished for ONE hour service period

Includes your choice of soft drink, hot tea, coffee or water

Served with tortilla chips and salsa fresca

Appetizer Buffet

\$18.95 per person

Choice of 3 items:

- Beef Taquitos w/ Avocado Sauce
- Chicken Taquitos w/ Avocado Sauce
- Cheese Quesadillas

- Crispy Potato Taquitos
- Shrimp Taquitos w/ Chipotle Sauce
- Chicken Flautas

Taco Bar Buffet

\$21.95 per person

Build-your-own taco experience made up of our signature ingredients. Served with Mexican style rice and refried beans and your choice of corn or flour tortillas

Choice of 1 item:

Mixed Greens Salad
Caesar Salad

Choice of 2 items:

Carne Asada
Grilled Chicken
Pork Carnitas

Includes:

Diced Onion
Cilantro
Limes

Salsas Included:

Salsa Quemada
Salsa Verde
Habanero

Add Guacamole or an additional Appetizer item for \$3.00 per person

LUNCH / DINNER BUFFET MENU (con't.)

Minimum 20 guests or more

Food is replenished for ONE hour service period

Includes your choice of soft drink, hot tea, coffee or water

Served with tortilla chips and salsa fresca

Fajitas a la Tampiqueña

\$26.95 per person

Served with fresh guacamole, pico de gallo, Mexican style rice and refried beans and choice of corn or flour tortillas

Choice of 1 item:

Mixed Greens Salad

Caesar Salad

Includes:

Cheese Enchiladas

Steak Fajitas with sautéed vegetables

Grilled Chicken Fajitas with sautéed vegetables

(Substitute for Vegetable Fajitas upon request)

Fiesta Buffet

\$32.95 per person

Served with fresh guacamole, Mexican style rice and refried beans with your choice of corn or flour tortillas

Choice of 1 item:

Mixed Greens Salad

Caesar Salad

Cheese Enchiladas plus your choice of 2 items:

Grilled Chicken Fajitas

Shrimp Taquitos with creamy Chipotle Sauce

Salmon Fillet with Mango Salsa

Camarones Rancheros

Camarones al Mojo de Ajo

Add an additional Entrée item for \$5.00 per person

LUNCH / DINNER BUFFET MENU (con't.)

Minimum 20 guests or more

Food is replenished for ONE hour service period

Includes your choice of soft drink, hot tea, coffee or water

Served with tortilla chips and salsa fresca

The Whole Enchilada

\$40.95 per person

Served with fresh guacamole, Mexican style rice and refried beans with your choice of corn or flour tortillas

Choice of 1 item:

Mixed Greens Salad

Caesar Salad

Plus Dessert:

Flan de Miel

Cheese Enchiladas plus your choice of 3 items:

Steak Fajitas with sautéed vegetables

Grilled Chicken Fajitas with sautéed vegetables

Carnitas - tender braised pork

Salmon Fillet with Mango Salsa

Camarones Rancheros

Camarones al Mojo de Ajo

Tray Passed Appetizers

\$10.00 per person

Add an appetizer tray pass to your Lunch/Dinner Buffet, served for half-hour service period

Choice of 3 items:

- Beef Taquitos w/ Avocado Sauce
- Chicken Taquitos w/ Avocado Sauce
- Cheese Quesadillas
- Crispy Potato Taquitos
- Shrimp Taquitos w/ Chipotle Sauce
- Chicken Flautas

Dessert Options

ADD DESSERT TO YOUR BUFFET

Churros Bites Platter

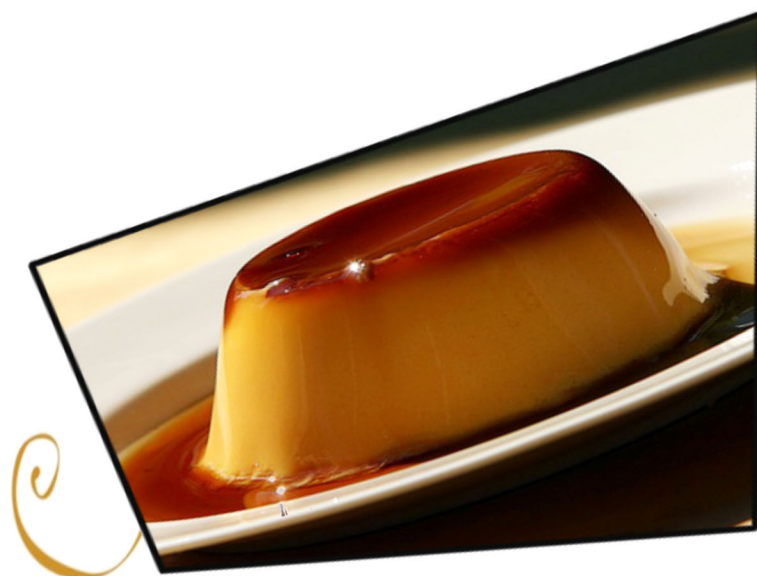
\$25.00 per platter

Bite size cinnamon dusted churro bites, served with chocolate and caramel dipping sauce

Flan de Miel

\$4.00 per serving

A Mexican Classic - housemade vanilla custard with honey and caramel sauce



HOSTED BEVERAGE PACKAGES

All hosted beverage packages are priced per hour based on the total guaranteed guest count

Signature Package

\$18.00 p/person, p/hour

Draft Beers - Corona, Dos XX, Modelo Negra, Modelo Especial, Pacifico, Stella Artois, SM Brew Works

Classic House Margaritas - Blended or On the Rocks

Selection of Wine - Chardonnay Reserve and Cabernet Sauvignon

Farmer's Market Red Sangria

Well Drinks

Premium Package

\$28.00 p/person, p/hour

Draft Beers - Corona, Dos XX, Modelo Negra, Modelo Especial, Pacifico, Stella Artois, SM Brew Works

Specialty Margaritas - Blended or On the Rocks

Selection of Wine - Chardonnay Reserve and Cabernet Sauvignon

Farmer's Market Red Sangria

Signature Drinks

Beer & Wine Package

\$15.00 p/person, p/hour

Draft Beers - Corona, Dos XX, Modelo Negra, Modelo Especial, Pacifico, Stella Artois, SM Brew Works

Selection of Wine - Chardonnay Reserve and Cabernet Sauvignon

Sparkling Wine Toast

\$4.00 per person

Sparkling Wine served by the glass

Drink Tickets

\$12.00 per ticket

Pre-purchase a selected number of tickets to self-distribute at the time of the event. This helps keep consumption under control. Non-refundable.

Includes: Draft Beer, Wine, Red Sangria, Classic Margaritas and Well Drinks