



weddings

Shade is the perfect place to celebrate your love and commitment to each other. Manhattan Beach's first luxury boutique hotel, nestled downtown, provides an exquisite backdrop for the quintessential Southern California wedding.

Picture your event in a unique space that transcends the traditional concept of indoors and outdoors. Our signature space, the Courtyard, is the heart of the hotel. This extraordinary open air room offers the flexibility to plan the wedding of your dreams. An abundance of natural light provides a lively yet gentle environment in which to celebrate.

Our professional and experienced staff is committed to your every need before, during and after. We know how to turn your vision into reality. You dictate, we facilitate. The sky's the limit. You're made in the shade.



before, during and after

Shade Daylight Weddings

12:00 noon to 5:00 pm
up to 100 guests

Monday through Friday
6,000. minimum food & beverage
2,500. courtyard fee
Includes 8 rooms and rehearsal space the day prior.

Saturday and Holidays
10,000. minimum food & beverage
2,500. courtyard fee
Includes 8 rooms and rehearsal space the day prior.

Sunday
7,500. minimum food & beverage
2,500. courtyard fee
Includes 8 rooms and rehearsal space the day prior.

Ultimate Shade Wedding

Exclusive Private Weekend
with a Saturday Evening Reception
(based on 75 guests)

Take the entire hotel as your private group retreat. Included in the fee of \$50,000 are all 38 rooms on Friday and Saturday nights, our private dining room for your Friday evening rehearsal dinner, use of the Courtyard for a Saturday afternoon or evening reception and Bliss Brunch on Sunday. During the day, your guest will enjoy the private use of all the Shade facilities, including the rooftop Sundeck, dipping pool and cabañas, cruising bicycles, and wine bar.

Engagement Party

75. - 125. per person
Celebrate your engagement at Shade with your own individually tailored event.

Bridesmaids Day

120. per person
Spend an afternoon with 6-12 of your bridesmaids relaxing in our bridal suite or on our exclusive rooftop sundeck with dipping pool and private cabañas. Each of your guests will receive a 30 minute beauty treatment of their choice while we serve cocktails and an elegant afternoon tea with chocolate fruit fondue. It's a day of luxury you and your friends will remember forever. Bring the camera!

Groomsmen Party

120. per person
Spend the evening in our private Penthouse Suite with 6-12 of your friends for the ultimate bonding experience. Enjoy your own private entertaining bar with beer on tap, a plasma television and our Bachelor Feast served right to your room. Included is overnight accommodation for 4. Don't bring the camera!

Rehearsal Dinner

50. - 75. per person
Host your rehearsal dinner in our private dining room. Our Executive Chef will create a menu just for you.

Bliss Brunch

50. - 75. per person
Celebrate your first morning of wedded bliss with brunch at Shade. Offer your friends and family a lavish buffet with all the trimmings, fresh juices and champagne cocktails. A wonderful way to relive the previous evening and say a last goodbye before you fly off on your honeymoon.

cool

100. per person

Passed hors d'oeuvres

APPETIZER
[choice of one]

Florida Rock Shrimp and Blue Crab Ceviche "Martini"
Tortilla Crisp and Fresh Lime

Handmade Pumpkin Tortellini
Fresh Sage Cream and Reggiano Cheese

Fresh Grilled Asparagus Topped with Aged Brie and Toasted Almonds
Balsamic and Port Wine Drizzle

SECOND COURSE
[choice of one]

Hearts of Palm with House-Pickled Bermuda Onions
Toasted Cumin and Saffron Vinaigrette

Tender Romaine Spears, Herb Focaccia Croutons
with a Roasted Garlic Dressing

Baby Field Greens, Strawberries and Toasted Walnuts
Blood Orange and Mint Vinaigrette

ENTRÉE
[choice of two]

Free Range Breast of Chicken stuffed with Proscuitto and Gorgonzola
Basil Infused Tomato Sauce and Polenta

Grilled Miso Glazed Salmon Filet
Baby Bok-Choy, Straw Mushrooms and Jasmine Rice, Red Chili Mango Sauce and Mustard oil

Aged New York Steak with Thyme and Shallot Marmalade
Ancho Chili Smashed Potatoes and Braised Spinach with Garlic

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50. per person

Domestic Beer – House Wine – House Sparkling Wine – Well Liquor

calm

125. per person

Passed hors d'oeuvres

APPETIZER
[choice of one]

Pepper Seared Beef Carpaccio, Stone Ground Mustard and Shallot rings
Arugula and Parmesan Crisp

Chilled Jumbo Prawn Cocktail
White Beans, Vine-Ripe Tomatoes with a hint of Garden Fresh Basil

Slow Roasted Garden Vegetable and Herb Sonoma Goats Cheese Terrine
Extra Virgin Olive Oil and Fresh Basil

SECOND COURSE
[choice of one]

Petite Organic Greens with Lobster Medallions, Grape Tomatoes, Toasted Crostini
Vanilla Scented Vinaigrette

Belgian Endive, Radicchio, Romaine Hearts with Spicy Pecans
Maytag Bleu Cheese and Aged Balsamic Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Basil Chiffonade
topped with Shaved Fennel and a Trilogy of Oils

ENTRÉE
[choice of two]

Roasted Aged Tenderloin of Beef and Portobello Mushroom
Wasabi Mashed and Sautéed Rapini , Merlot Demi Glace

Char-Grilled Fresh Halibut, Sauce Maltese
Herb Spaetzle, sautéed Sugar Snap Peas

Pan-Seared Maple Leaf Duck Breast and Leg Confit
Wild Rice and Fresh Garden Vegetable Stir Fry, Sun dried Cherry and Port Wine reduction

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75. per person

Domestic Beer – California Wine – California Sparkling Wine – Premium Liquor

collected

150. per person

Passed hors d'oeuvres , seafood and raw bar

APPETIZER
[choice of one]

Shrimp Bisque Cappuccino with Courvoisier Emulsion
Garden Fresh Chives

House Cured Gravlaaks
Pommery Mustard, Capers, Chopped Eggs and Toasted Crostini

Wild Mushroom Vol au Vent
A Medley of Wild Mushrooms in a Brandy, Saffron Cream, in a Light Puff Pastry Shell

SECOND COURSE
[choice of one]

Organic Baby Spinach, Fresh Burrata Cheese, Pignoles and Grilled Quail
Raspberry Vinaigrette

Frisee and Butter Lettuce with Grilled Prawns
Tear-Drop Tomatoes, Marinated Cucumbers and Spanish Sherry Vinaigrette

Roasted Seasonal Vegetable and Buffalo Mozzarella Napoleon
Fine Herb Tomato Concasse

ENTRÉE
[choice of two]

Twin Cold Water Lobster Tails
Potato and Mushroom Tart, Fresh Steamed Asparagus, Four Peppercorn Demi Glace

Filet Mignon and Grilled Prawns
Vanilla Scented Sweet Potatoes, Oven Roasted Tomato, Roasted Garlic and Chanterelle Sauce

Almond Herb Crusted Chilean Sea Bass
Cilantro Basmati Rice, Petite Carrots, Mild Curry Sauce

deeply

100. per person

Imported & Domestic Beer – Fine Napa & Sonoma Wines – French Champagne – Top Shelf Liquor

Details

All wedding packages include:

Rehearsal Space
Guest Book Table
Complimentary Room for the Bride and Groom
Day of Ceremony Liaison
Soft Drinks and Iced Water
Coffee and Tea Service
Cake Table and Cutting
Dance Floor
House Linens and Place Settings, Tables and Chairs

Hosted drink packages are priced per person for the duration of the event.
Prices are based on guaranteed attendance or actual attendance, whichever is higher.

Non-hosted cash bars are also available.

All prices subject to 20% service charge and applicable sales tax
and subject to change without notice.

We would love to meet with you to discuss your wedding.
To arrange a personal consultation, please call Shade at:

866.98SHADE

SHADE
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it's happily ever after in shade

shadehotel.com