



SANTA MONICA

PROPER

HOTEL

HOLIDAY MENU 2024

HOLIDAY PACKAGE #1

Reception *\$140++*

ARTISAN CHEESE DISPLAY

- DOMESTIC & IMPORTED BOUTIQUE CHEESES
- ARTISAN JAMS & SPREADS
- HONEYCOMB
- ROASTED NUTS AND DRIED FRUITS
- ASSORTED CRACKERS
- LOCALLY BAKED BREADS

ROASTED PORCHETTA STATION (GF)

CHEF ATTENDANT @ \$250 PER 40 GUESTS; UP TO 90 MINUTES)

- SPICED APPLE CHUTNEY (V)
- SALSA VERDE (DF)
- ROASTED ROOT VEGETABLES (V)
- MARSALA JUS

PAELLA STATION (GF)

- TRADITIONALLY PREPARED USING PACIFIC COAST SEAFOOD
- MUSSELS, LITTLE NECK CLAMS, PRAWNS, CALAMARI
- SPANISH BOMBA RICE WITH STEWED SOFRITO, ENGLISH PEAS, SAFFRON
- HOUSE-MADE AIOLI, SMOKED PAPRIKA, ROASTED GARLIC, PICANTE AIOLI (DF)

FARMER'S MARKET VEGGIE PAELLA STATION (V,GF)

- VEGETABLE PAELLA
- SEASONAL VEGETABLES
- BOMBA RICE
- MOJO VERDE
- HASS AVOCADO

DESSERT

- PUMPKIN CHEESECAKE MOUSSE, SPICED SHORTBREAD, CANDIED PEPITA (VG)
- CHOCOLATE POT DE CREME, SALTED CARAMEL (GF)



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

PER PERSON PRICE IS INCLUSIVE OF 17% SERVICE CHARGE, 8.5% ADMINISTRATIVE FEE, 5% WELLNESS SURCHARGE, AND TAX.

PLEASE NOTIFY YOUR PROPER EVENT SERVICES MANAGER OF ANY ALLERGY OR DIETARY RESTRICTIONS.

HOLIDAY PACKAGE #2

Happy Hour Reception *\$120++*

PASSED HORS D'OEUVRE

- RICOTTA BACON WRAPPED MEDJOOOL DATES (GF)
- MINI LOBSTER ROLL
- LECHE DE TIGRE AGUACHILE CEVICHE (DF)
- BUTTERNUT SQUASH ARANCINI (VG)
- ROASTED CREMINI MUSHROOM "ESCARGOT" (V)

DESSERT STATION

- SEASONAL PROFITEROLE (VG)
- RICE PUDDING, CINNAMON SPICED APPLES (VG,GF)



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HOLIDAY PACKAGE #3

Plated Dinner *\$135++*

- SERVED WITH CHEF'S SELECTION OF BREADS
- COUNTER CULTURE COFFEE
- SPECIALTY TEAS

STARTER

- BUTTERNUT SQUASH BISQUE, COCONUT MILK, CRISPY SAGE, TOASTED PUMPKIN SEED BRITTLE (V,GF)

SALAD

- WINTER KALE SALAD, GREEN APPLES, TUSCAN KALE, POMEGRANATE SEEDS, RED WINE VINAIGRETTE, PEPITAS, CRISPY QUINOA, GRANA PADANO (VG,GF)

ENTRÉES (PRE-SELECTED CHOICE OF)

- PAN-SEARED LOCAL HALIBUT, JERUSALEM ARTICHOKE PUREE, ROASTED ROOT VEGETABLES, PIQUILLO ESCABECHE (GF)
- HERB-CRUSTED FILET MIGNON, CELERY ROOT MOUSSELINE, HEIRLOOM CARROT, POMEGRANATE MOLASSES
- FOREST MUSHROOM RISOTTO, WILD MUSHROOMS, ENGLISH PEAS, FINE HERBS, PARMESAN (VG, GF)

DESSERT

- ALMOND FINANCIER, CINNAMON WHIPPED CREAM, CARAMELIZED APPLES (GF)

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HOLIDAY PACKAGE #4

Family Style Dinner *\$145++*

- SERVED WITH CHEF'S SELECTION OF BREADS
- COUNTER CULTURE COFFEE
- SPECIALTY TEAS

STARTER

- PULLED APART SOURDOUGH, ARTISAN BURRATA, CALABRIAN CHILLI HONEY (VG)

SALAD

- WINTER KALE SALAD, GREEN APPLES, TUSCAN KALE, POMEGRANATE SEEDS, RED WINE VINAIGRETTE, PEPITAS, CRISPY QUINOA, GRANA PADANO (VG, GF)
- WINTER CHICORY SALAD, ROASTED APPLE CIDER VINAIGRETTE, POINT REYES BLUE CHEESE, PICKED HERBS, CANDIED PECAN (V,GF)

ENTRÉES

- PAN-SEARED LOCAL HALIBUT, JERUSALEM ARTICHOKE PUREE, PIQUILLO ESCABECHE (GF)
- HERB CRUSTED FILET MIGNON, CELERY ROOT MOUSSELINE, POMEGRANATE MOLASSES
- FOREST MUSHROOM RISOTTO, WILD MUSHROOMS, ENGLISH PEAS, FINE HERBS, PARMESAN (VG, GF)

SIDES

- ROASTED ROOT VEGETABLES, BALSAMIC GLAZE, POMEGRANATE SEEDS (V,GF)
- SWEET POTATO MASH, PICKLED MUSTARD SEEDS, THYME (VG,GF)

DESSERT

- SPICED OLIVE OIL CAKE, WHITE WINE POACHED PEAR, WHIPPED CREME FRAICHE, POMEGRANATE (VG)
- CHOCOLATE CARDAMOM TORTE, VANILLA ANGLAISE, WHIPPED WHITE CHOCOLATE GANACHE (GF)

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EXECUTIVE CHEF

Chef Sonnie Gomez



Executive Chef Sonnie Anthony Gomez brings his distinctive culinary heritage and passion for excellence to every event and dining experience at Santa Monica Proper Hotel.

Before joining Proper, Chef Sonnie led the culinary teams for the Michelin acclaimed Love Serve Remember group as Regional Corporate Chef. Driving innovation and excellence at Gracias Madre, Cafe Gratitude, and others, Chef Sonnie had an undisputed pulse on what propels LA foodies to their favorite restaurants.

As Executive Banquet Chef within the Ritz-Carlton group, Chef Sonnie was an innovator in Private Dining. He understands that whether it's a dinner for two, a social gathering, a business lunch, a holiday party, or a wedding - an exceptional meal will always be remembered.

His passion, innovation, and love for both a la carte restaurants and Events makes Executive Chef Sonnie Anthony Gomez unique in our industry.

And quite Proper.