



SWIM CLUB & BUNGALOWS
YESTERDAYTODAY™



MAKE IT A MINI-MONY

A beautiful and private ceremony setting to say your vows and celebrate love! With a few close family and friends in attendance, your wedding day can still happen.

This mini ceremony package is designed for an intimate wedding party of 25 guests or less and includes four hours of venue time in our quaint West Courtyard.

Choose Your Day and Time //

10am to 2pm or 4pm to 8pm

Monday - Friday - \$ 1,750++

Saturday - \$ 2,500++

Sunday - \$ 2,000++

**All prices subject to 22% event management fee and applicable sales tax, currently 7.75%.*

All Mini-mony Packaged Pricing Includes //

- Set up and break down of ceremony chairs
- Access to bridal ready room
- Waived wedding arch rental fee
- Complimentary disposable plastic water bottles
- Champagne toast
- Chocolate covered strawberries
- Four tray passed hors d'oeuvres
- Complimentary use of our digital photobooth (props not included)
- One night stay in our Penthouse suite

Additional Enhancements to Make it Extra Special //

- Pre or Post-wedding Cabana (10 guests max) - \$250 rental
- Individual mini to-go charcuterie plates - \$18 each
- Signature Cocktails - \$10-12 each
- Private Bar with \$200 Minimum
- Full Two-Course Dinner

OFFER VALID THROUGH DECEMBER 2020

The Lafayette Hotel team is dedicated to making your special day happen with the current regulations in place. Visit www.lafayettehotelsd.com/covid-19 to learn more about what we are doing to keep our guests and team safe.



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MINI-MONY CUSTOMIZED MENU

HORS D'OEUVRES

Choice of (4) plated hors d'oeuvres included in our mini-mony package.

HOT HORS D'OEUVRES

SPANAKOPITA

Phyllo triangles filled with feta cheese and sautéed spinach served with a cucumber raita dipping sauce

COCONUT PRAWNS

Crispy fried prawns served with ginger-plum dipping sauce

BACON WRAPPED SCALLOPS

Tender sea scallops in hickory smoked bacon

MINI CRAB CAKES

Oven toasted with roasted red pepper aioli

MINI BAKED BRIE EN CROUTE

Toasted almonds, flakey puff pastry and raspberry preserve

MINI BEEF WELLINGTONS

Beef tenderloin and wild mushrooms in a flakey puff pastry with truffle demi-glace

SMOKED CHICKEN FLAUTAS

Shredded chicken seasoned with southwestern spices, wrapped in four tortilla pan-fried with cheddar cheese and queso cotija. Served with ancho ranch dressing

COLD HORS D'OEUVRES

CALIFORNIA CROSTINI

Toasted baguette with walnut, sonoma goat cheese, fresh basil, and fig compote

WATERMELON CANAPE

Feta cheese, mint, tajin dust

HUMBOLDT FOG

With toasted walnut and fruit chutney on crostini

SMOKED SALMON TARTARE

Wasabi aioli on cucumber

AHI CANAPE ON CRISP WONTON

Seared rare with black pepper crust, thinly sliced with daikon sprouts, hoisin aioli and wasabi

ANTIPASTI BROCHETTES

Marinated artichoke hearts, sundried tomato, kalamata olives, fresh mozzarella and balsamic glaze

PLATED *TWO COURSE DINNER*

Includes mixed green salad with fig-balsamic vinaigrette. Entrees served with mushroom risotto and seasonal vegetables.

GRILLED FREE-RANGE CHICKEN BREAST

Garlic-herb marinade

GRILLED PACIFIC SALMON FILET

Arrogant Bastard BBQ sauce, pickled red onions, poblano corn broth

BURGUNDY MARINATED TRI-TIP

Marinated tri-tip

MAKE IT A DUET PLATE +10

\$45 / PER PERSON

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