



The Victorian

CONFERENCE

2640 Main Street
Santa Monica, CA 90405

(310) 392-4956

thevictorian.com

2018 Edition

Conference Overview

ALL-INCLUSIVE CONFERENCE PACKAGES ARE BASED ON A F/B \$5000.00 MINIMUM INCLUDE:

- Private Meeting Room until 4:00pm (8 hrs) (8AM-4PM)
- Breakfast, Lunch & Afternoon Snack Break (based on menu package choice)
- All Day Refreshment Service (Coffee, Hot Tea, Iced Tea and Water)
- Wireless Internet Access, Screen, In-house Speaker System, Complimentary parking
- Privacy of the Victorian and access to the beautiful surroundings!

ADDITIONAL FEES:

Conferences that do not meet the minimum dollar requirement will be charged a room rental fee pending on location or equivalent to the \$5000.00 plus tax and service fee conference minimum.

SITE FEE:

Attic - \$2,500	Lawn - \$3,500
Main - \$5,000	Driveway - \$1,500

Team Building fees count towards your minimum dollar amount excluding Ropes Course Fees.

A dedicated conference director fee of \$350.00 will also be added to the total invoice for each conference day for all groups.

Additional meeting room hours are subject to overtime charge of \$375.00 per hour.

Breakout Room: \$500.00 each (includes coffee, tea and water and meeting set-up)

Team Building Activities (please inquire about our creative fun and meaningful team building options)

TO RESERVE YOUR DATE:

A non-refundable reservation deposit of 20% of the total invoice is required to hold the conference date(s), along with your signed contract. For bookings within 60 days, a 50% deposit will be required.

PAYMENT & TERMS:

A non-refundable 50% deposit of total conference balance is due 60 days prior to the event date. The balance of the conference total is due ten (10) business days prior to the conference date. Any modifications to the conference, said amounts are payable ten days before conference start date. Conference rates are subject to a 20% service charge and current California state sales tax added to all conference services and minimum fees. Conference rates are subject to a conference director fee for all groups. Program fees are based on final minimum guarantee of guests no later than ten (10) business days prior to conference date.

Conference Minimums Apply - Please Inquire.

California Sales Tax and 20% Service Fee not included in price.

Package 1

\$75 per person

VICTORIAN CONTINENTAL BREAKFAST

Farmers Market Fruit and Berries

Bakers Basket – Array of Fresh Baked Goods and Assorted Bagels with Preserves, Sweet Cream Butter and Vanilla Cream

Make Your Own Yogurt Bar – Greek Yogurt, Honey, House Granola, Fresh Assorted Berries

Assorted Bagels with Cream Cheese

Fresh Brewed Regular Decaffeinated Coffee Bar

Orange Juiced and Grapefruit Juice

Selection of Hot Teas

Luncheon Buffet Choice of one lunch menu

ITALIAN

Scarborough Farms Baby Greens, Herb Marinated Windrose Tomatoes, Shaved Reggiano, Scallions, Grilled Lemon Honey Vinaigrette

Pan Roasted Chicken with Olives and Braised Fennel

Smashed Potatoes with Rosemary

Tagliatelle Pasta, Basil Pesto, Crispy Garlic, Charred Broccoli, Grana Padano Cheese, Cracked Black Pepper, Oven Roasted Cherry Tomato

ARTISAN BAKED BREADS – Parmesan Grissini, Baguettes, Olive Rolls, Rosemary Focaccia

1

ARTISAN SANDWICH STATION

Grilled Vegetable Sandwich with Zucchini, Squash, Eggplant with Roasted Pepper Walnut Spread, Crumbled Goat Cheese on an Olive Roll

Roast Beef Sandwich with Oven Dried Tomatoes, Caramelized Onions, Horseradish Cream and Wild Arugula on an Brioche Roll

Roasted Chicken Sandwich with Crisp Lettuce, Oven Dried Tomatoes, Crispy Applewood Bacon, Avocado, Aged Cheddar Cheese, Cranberry Aioli on an Nine Grain Roll

Orzo Pasta Salad with Sundried Tomatoes, Kalamata Olives, Feta Cheese, Capers and Arugula with Lemon Vinaigrette

Caesar Salad – Crisp Romaine Lettuce, Warm Garlic Croutons, Shaved Parmesan Reggiano

Artisan House Made Potato Chips

Seasonal Market Fruit Salad

2

INCLUDED

Fresh Baked Cookies and Brownies and Lemon Bars

ALL-DAY REFRESHMENT SERVICE

Unlimited Coffee, Iced Tea, Hot Tea, and Ice Water

SNACK BREAK Choose one

Kashi Bars

Sun Chips

Trail Mix

Granola Bars

Whole Fresh Fruit

Package 2

\$85 per person

VICTORIAN COWBOY BREAKFAST

Farmers Market Fruit and Berries

Bakers Basket – Array of Fresh Baked Goods and Assorted Bagels with Preserves, Sweet Cream Butter and Vanilla Cream

Make Your Own Yogurt Bar – Greek Yogurt, Honey, House Granola, Fresh Assorted Berries

Choice of:

Scrambled Eggs

OR

Shakshuka – Poached Eggs in Garlic Tomato Sauce and Vegetables

Choice of:

Breakfast Potatoes with Caramelized Onions and Red Bell Peppers

OR

Crispy Hash Browns

Choice of:

Crispy Applewood Smoked Bacon &

Turkey Breakfast Sausage

OR

Pork Breakfast Sausage

Included Beverages:

Cucumber Infused Water

Fresh Brewed Regular Decaffeinated Coffee Bar

Selection of Hot Teas

Organic Juices

Luncheon Buffet

Choice of one lunch menu

SOUTHWEST

1

Romaine Salad with Warm Hominy Croutons, Chorizo, Roasted Garlic Dressing and Cotija

Chile Honey Glazed Salmon, Spicy Black Bean Sauce, Tomatillos, Roasted Jalapeno Crema

Yucatan Chicken Quesadilla with Smoked Chile Bbq Sauce and Pickled Red Onions or Blue Corn and Agave

Southwest Potato Salad with Chipotle Dressing, Cilantro, Red Onions, Tomato

Cauliflower Gratin with Roasted Poblano Peppers

Mesquite Brisket Baked Beans

MEDITERRANEAN

2

Choice of:

Wild Arugula, Oven Dried Tomato Chips, Persian Cucumbers, Pickled Bermuda Onions, Farmers Market Heirloom Tomatoes, Crispy Fried Chickpeas and Capers with Feta Yogurt Vinaigrette

&

Grilled Pacific Halibut with Lemon Caper Butter Sauce and Fresh Herb Salad

OR

Grilled Authentic Chicken or Beef Kebobs Served on Skewers

&

The Greek Salad – Heirloom Tomato, Fried Saganaki Cheese, Bermuda Onions, Cucumbers, Green Bell Peppers, Red Wine Vinaigrette

Included:

Authentic Tabbouleh – Bulgur Wheat, Tomatoes, Cucumbers, Fresh Herbs

Hummus with Spiced Pita Chips

Rosemary and Thyme Roasted Fingerling Potatoes

ASIAN

3

Choice of:

Chinese BBQ Braised Short Rib Skewers

OR

Butter Lettuce Cup with Miso Black Cod and Sticky Rice

Included:

Chinese Chicken Salad with Napa, Spinach, Radicchio, Grilled Marinated Chicken, Chinese Mustard Dressing and Crispy Rice Sticks

Garlic Noodles

7 Vegetable Fried Rice (ADD CHICKEN OR SHRIMP ADDITIONAL \$2.00)

Stir-fry Vegetables with Ginger Garlic Hoisin Sauce

INCLUDED

Fresh Baked Cookies and Brownies and Lemon Bars

ALL-DAY REFRESHMENT SERVICE

Unlimited Coffee, Iced Tea, Hot Tea, and Ice Water

SNACK BREAK Choose one

Kashi Bars

Sun Chips

Trail Mix

Granola Bars

Whole Fresh Fruit

Package 3

\$95 per person

VICTORIAN COWBOY BREAKFAST

Farmers Market Fruit and Berries

Bakers Basket – Array of Fresh Baked Goods and Assorted Bagels with Preserves, Sweet Cream Butter and Vanilla Cream

Make Your Own Yogurt Bar – Greek Yogurt, Honey, House Granola, Fresh Assorted Berries

Norwegian Smoked Salmon, Capers, Thinly Shaved Red Onions, Cream Cheese, Lemon Wedges, Assorted Bagels

Choice of:

Scrambled Eggs

OR

Shakshuka – Poached Eggs in Garlic Tomato Sauce and Vegetables

Choice of:

Breakfast Potatoes with Caramelized Onions and Red Bell Peppers

OR

Crispy Hash Browns

Choice of:

Crispy Applewood Smoked Bacon

&

Turkey Breakfast Sausage

OR

Pork Breakfast Sausage

Included Beverages:

Cucumber Infused Water

Fresh Brewed Regular Decaffeinated

Coffee Bar

Selection of Hot Teas

Organic Juices

Luncheon Buffet Choice of one lunch menu

CALIFORNIA FUSION 1

Roasted Vegetable and Quinoa Salad – Red Quinoa, County Line Farms Roasted Colorful Carrots, Baby Red and Yellow Beets, Cherry Tomatoes, Baby Squash, Basil, Lemon Juice, Virgin Olive Oil

Rosemary Roasted Jidori Chicken

Heirloom Tomato Tarts with Caramelized Onions and Goat Cheese

Roasted Petite Heirloom Potatoes with Garlic and Herbs

Saffron Infused Rice with Dates and Almonds

Creamy Mashed Potatoes with Crispy Pancetta

Assorted Artisan Breads

SOUTHERN 2

Potato Salad – Confit garlic, Grilled Green Onions, Roasted Marble Potatoes, Whole Grain Dressing

Coleslaw – Shredded Napa, Red Cabbage, Angel Hair Carrots, Bermuda Red Onions with Coriander Dressing

Creamy Mac N Cheese

Ham Hock Collard Greens

Fried Green Tomato and Shrimp with Cajun Remoulade

Chicken N Waffles with Maple Butter or Roasted Pork Loin with Red Eye Gravy

Cast Iron Corn Bread with Honey Butter or Fluffy House Baked Biscuits

AMERICAN BARBEQUE 3

Mesquite Smoked BBQ Beef Ribs Smothered with Sweet and Spicy BBQ Sauce

Char Grilled Organic Chicken with Chipotle BBQ Sauce

Low and Slow Cooked Chili with Smoked Brisket

Potato Salad – Confit Garlic, Grilled Green Onions, Roasted Marble Potatoes, Whole Grain Dressing

Coleslaw – Shredded Napa, Red Cabbage, Angel Hair Carrots, Bermuda Red Onions with Coriander Dressing

Choice of:

Cast Iron Corn Bread with Honey Butter

OR

Fluffy House Baked Biscuits

INCLUDED

Assorted macarons

Mini Cookies

Mini Brownies

Mini Cup Cakes

ALL-DAY REFRESHMENT SERVICE

Unlimited Coffee, Iced Tea, Hot Tea, and Ice Water

SNACK BREAK Choose one

Kashi Bars

Sun Chips

Trail Mix

Granola Bars

Whole Fresh Fruit

Specialty Stations 1 Hour of Service

WAFFLE STATION

\$7.50PP / 25PPL MIN

Blueberries, Strawberries, Bananas, Chantilly Cream, Chocolate Chips, Caramel, Chocolate Shavings, Maple Syrup, Chopped Crispy Bacon, Powdered Sugar

AVOCADO TOAST STATION

\$5PP / 25PPL MIN

Shaved Radish, Limes, Heirloom tomatoes, Green Onions, Bermuda Onions, Sprouts, Bacon, Feta Cheese, Goat Cheese, Roasted Red Peppers, Cucumbers, Cilantro, Eggs, Mushrooms

SALAD BAR

\$7.50PP / 25PPL MIN

Wild Arugula Scarborough Farms Greens, Baby Romaine, Heirloom Cherry Tomatoes, Cucumbers

Crispy Applewood Bacon, Grilled Baby Corn, Marinated Roasted Red Peppers, Chick Peas,

Grilled Baby Corn, Marinated Roasted Red Peppers, Chick Peas, Grilled Baby Squash, Japanese Mushroom ,

House Garlic Croutons, Caesar Dressing, Lemon Vinaigrette + Vinegar and Oil

PANCAKE STATION

\$6.50PP / 25PPL MIN

Blueberries, Strawberries, Bananas, Chantilly Cream, Chocolate Chips, Caramel, Chocolate Shavings, Maple Syrup, Chopped Crispy Bacon, Powdered Sugar

EGGS N THINGS: MAKE YOUR OWN EGGS OR OMELETS

\$8.50PP / 25PPL MIN

Organic Farm Eggs, Crispy Chopped Bacon, Smoked Turkey, Breakfast Sausage, Spinach, Tomatoes, Scallions, Roasted Jalapeno, Roasted Red Peppers, Grilled Broccolini Mushrooms, Caramelized Onions, Cheddar Cheese, Mozzarella Cheese, Feta Cheese, Goat Cheese

ORGANIC COLD PRESSED JUICE BAR

MKT PRICE

SMOOTHIE STATION

MKT PRICE

Choice of Fresh Fruits, Greek Yogurt, Fresh Juices, Honey, Almond Milk, Vanilla Yogurt

Team Building

For Additional Fee

At The Victorian we recognize the growing need for stronger teams in today's economy. We know an empowered team will generate the best results for your company. Employees are more likely to succeed and enjoy themselves at work when faced to function as a culturally inclusive and reliable group within an encouraging environment. We offer a wide variety of different team building activities which include custom programs to fit every company's timeframe, budget and training goals. We are your one stop shop for conference and team building activities. Come to The Victorian and make a team out of your staff!

Some of our most popular Team Building Events

Angry Birds

Boat Building Regatta

Cake Wars

Casino Party

Culinary Team Building

- Iron Chef
- Salsa and Guacamole
- Smoothie Smack Down
- Chili Cook Off

Game Show Mania

- Jeopardy
- Family Feud
- Minute to Win It

Lights Camera Action (Make Your Own)

- Music Video
- Movie Trailer
- Commercial

Project Funway

Real Colors Workshop

Ropes Course (High and Low Elements)

Scavenger Hunt

Shark Tank

Softball, Soccer or Volleyball Tournaments

Survivor Game Challenge (Low Impact)

Team & Leadership Development (Multi-day)

Wine Tasting and Blending Events

PHILANTHROPIC EVENTS

Do Something That Matters

Helping Hands

Playhouse Challenge

Build a Bike