

Centrally located across from the Santa Monica Pier, 41 Ocean is a hidden gem tucked away off Ocean Avenue. With over a dozen hotels within walking distance, 41 Ocean is a convenient and refreshing alternative to the boring banquet hall. Our venue strikes the perfect balance between lavish ambiance and laid-back, local vibes. And for those that want to take it to the next level, we offer a full scale night club experience. The interior space feels like an opulent living room featuring rich velvet couches and marble tables by an airy outdoor terrace that exudes a secret garden-like setting.



41 Ocean is the perfect backdrop for private events.

We cater to personal celebrations and corporate events. The venue is available for partial or full buyout seven days a week and all year round thanks to our California weather.



Our events team offers customized reception menus, personalized beverage options, full-service event planning and execution, and a dedicated staff to provide you with friendly and welcoming hospitality.

EVENT ACCOMMODATIONS

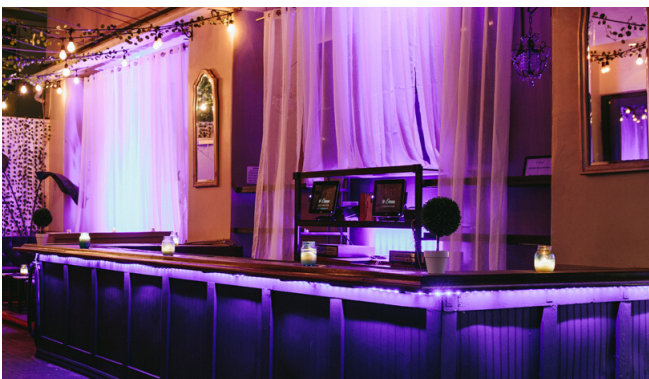
MAIN BAR



VERANDA



TERRACE BAR



DANCE FLOOR



FEATURES

- Accommodates 500 Standing
- 150+ Lounge Style Seating
- Three Indoor and Outdoor Bars
- Dance Floor and Large Courtyard Patio
- Multi TVs with AV Capabilities
- In-house Screen Projectors
- DJ Booth & State of the Art Surround Sound System
- In-House DJ and On-Site AV Tech
- Wall Heaters
- Sectioned Awnings for Weather Coverage
- Photobooth and Activity Vendors Encouraged

RECEPTIONS & CELEBRATIONS

- Weddings & Engagement Receptions
- Bridal & Baby Showers
- Anniversaries
- Birthdays
- Graduations
- Reunions
- Bar & Bat Mitzvahs

CORPORATE GATHERINGS

- Happy Hours
- Team Building Retreats and Gatherings
- Product Launches Wrap Parties
- Screenings
- Convention Groups
- Holiday Parties
- Client Appreciation
- Networking Mixers

MEMBERS ONLY SPACES

VIP MEMBERS LOUNGE & PATIO



Corporate Memberships are not restricted to a single person, but can be applied to select members for multiple professional advantages. Companies have the ability to throw larger scale mixers, and get more exclusive reservations for elite clients.

Two Complimentary Venue Rentals per Year

Additional Venue Rentals as Available

VIP Entrance to Ultra-Lounge When Open to Public

Table Reservations for Parties and Entertaining Guests on a Smaller Scale

Complimentary Bottle Service Once per Month

Exclusive Access to Restricted Events such as Networking Programs

Dedicated VIP Host and Concierge

Contact membership@41ocean.com for more info regarding private event exclusives



THE FLOOR PLAN



LITE BITES APPETIZER MENU

STARTING AT \$30/PERSON

HUMMUS AND CRUDITÉ ARRIVAL STATION

Traditional, spicy, & red pepper hummus served with warm pita bread
and assorted seasonal vegetables

SELECT THREE HORS D'OEUVRES

[Stationed or Tray-Passed]

VEGAN

ENDIVE BOATS

Marinated, roasted beets, naval orange, and vegan cashew ricotta [GF]

MINI AVOCADO TOAST

French breakfast radish and pomegranate seeds

VEGETARIAN

CAPRESE SKEWERS

Heirloom cherry tomatoes, bocconcini, fresh basil [GF]

TRUFFLE ARANCINI

Risotto croquettes stuffed with truffle pecorino, aioli

CHEDDAR-STUFFED MUSHROOMS

Roasted bell peppers, millet crust [GF]

CHEESE QUESADILLAS

Flour tortilla, tomato, onion

PESCATARIAN

AHI TUNA TARTARE

Sesame, ginger, potato gaufrette [GF available, DF]

BEEF & PORK

CHEESEBURGER SLIDERS

Dijon, ketchup, dill pickle

PULLED PORK SLIDERS

Savoy cabbage coleslaw, sweet bun [DF]

HOMEMADE MEATBALLS

marinara, pine nuts, sultanas, grana padano, parsley [DF]

VT= Vegetarian // VG = Vegan // GF = Gluten Free // DF = Dairy Free

BALANCED APPETIZER MENU

STARTING AT \$40/PERSON

CHEESE AND CHARCUTERIE STATION

Selection of artisanal cheese and sliced cured meats

Served with fruit compote, mustard, almonds, cornichons, and toasted baguette

SELECT THREE HORS D'OEUVRES

[Stationed or Tray-Passed]

VEGAN

ENDIVE BOATS

Marinated, roasted beets, naval orange, and vegan cashew ricotta [GF]

MINI AVOCADO TOAST

French breakfast radish and pomegranate seeds

VEGETARIAN

CAPRESE SKEWERS

Heirloom cherry tomatoes, bocconcini, fresh basil [GF]

TRUFFLE ARANCINI

Risotto croquettes stuffed with truffle pecorino, aioli

CHEDDAR-STUFFED MUSHROOMS

Roasted bell peppers, millet crust [GF]

CHEESE QUESADILLAS

Flour tortilla, tomato, onion

PESCATARIAN

AHI TUNA TARTARE

sesame, ginger, potato gaufrette [GF available, DF]

BEEF & PORK

CHEESEBURGER SLIDERS

Dijon, ketchup, dill pickle

PULLED PORK SLIDERS

Savoy cabbage coleslaw, sweet bun [DF]

HOMEMADE MEATBALLS

Marinara, pine nuts, sultanas, grana padano, parsley [DF]

VT= Vegetarian // VG = Vegan // GF = Gluten Free // DF = Dairy Free

KEEP THE PARTY GOING APPETIZER MENU

STARTING AT \$50/PERSON

HUMMUS AND CRUDITÉ ARRIVAL STATION

Traditional, spicy, & red pepper hummus served with warm pita bread
& assorted seasonal vegetables

CHEESE AND CHARCUTERIE STATION

Selection of artisanal cheese and sliced cured meats
Served with fruit compote, mustard, almonds, cornichons, and toasted baguette

SELECT FOUR HORS D'OEUVRES

[Stationed or Tray-Passed]

VEGAN

ENDIVE BOATS

Marinated, roasted beets, naval orange, and vegan cashew ricotta [GF]

MINI AVOCADO TOAST

French breakfast radish and pomegranate seeds

VEGETARIAN

CAPRESE SKEWERS

Heirloom cherry tomatoes, bocconcini, fresh basil [GF]

TRUFFLE ARANCINI

Risotto croquettes stuffed with truffle pecorino, aioli

CHEDDAR-STUFFED MUSHROOMS

Roasted bell peppers, millet crust [GF]

CHEESE QUESADILLAS

Flour tortilla, tomato, onion

PESCATARIAN

AHI TUNA TARTARE

Sesame, ginger, potato gaufrette [GF available, DF]

BEEF & PORK

CHEESEBURGER SLIDERS

Dijon, ketchup, dill pickle

PULLED PORK SLIDERS

Savoy cabbage coleslaw, sweet bun [DF]

HOMEMADE MEATBALLS

Marinara, pine nuts, sultanas, grana padano, parsley [DF]

ELITE APP PACKAGE

BACON-WRAPPED DATES

stuffed with marcona almonds [DF, GF]

PINK PEPPERCORN SHRIMP

smoked sea salt, sweet chili sauce [DF, GF]

FLANNERY'S STEAK

beef hanger steak, chimichurri, fingerling potato [DF, GF]

BUFFET STYLE COMFORT FOOD PACKAGE

\$40/PERSON

MINIMUM ORDER 50 GUESTS

HOMEMADE MEATBALLS

Marinara, pine nuts, sultanas, grana padano, parsley [DF]

CHEESEBURGER SLIDERS

Dijon, ketchup, dill pickle

BUTTERMILK CHICKEN WINGS

Battered and fried, aioli, hot sauce

TRUFFLE FRIES

Grana padano, parsley, truffle oil [DF]

BRUSSELS SPROUTS

Fresh lemon juice, grana padano [DF]

DESSERT PLATTER

Assorted cookies, brownies, churros

BUFFET MENU

Lite Dinner Buffet : Choose One Protein, One Salad, One Pasta, One Side

Balanced Dinner Buffet: Choose Two Proteins, One Salad, One Pasta, Two Sides

Roll Me Home Dinner Buffet: Choose Two Proteins, Two Salads, One Pasta, Two Sides

PROTEINS

SLICED CHICKEN BREAST

Lemon [GF, DF] or BBQ [GF, DF]

SLICED TRI-TIP BEEF

Pepper w/ Gorgonzola Butter [GF] or
BBQ [GF, DF]

SALMON FILLETS

Lemon Garlic [GF, DF] or Sesame Glazed [DF]

PASTAS

MARINARA [VG]

PESTO [VT]

MAC & CHEESE [VT]

RIGATONI BOLOGNESE

SALADS [VT, GF]

GREEK SALAD

Mixed greens, Feta cheese, Kalamata olives,
cucumbers, green peppers, tomato, radishes, red
onion, olive oil vinaigrette

*[VG] if cheese requested on side

CHOPPED KALE

Red cabbage, cucumber, golden raisins, roasted
chickpeas, avocado, lemon tahini

CALIFORNIA TUSCAN SALAD

Quinoa, spinach, sundried tomato, artichoke
heart, avocado, parmesan, fresh pesto

SPINACH SALAD

Quinoa, mushrooms, artichoke hearts, tomato,
mozzarella cheese, avocado, roasted
red pepper vinaigrette, croutons served on side

*[VG] if cheese requested on side

SIDES [GF]

ROASTED VEGETABLES [VG]

Tomato, red pepper, zucchini, eggplant,
mushroom

FARRO SALAD [VG]

Caramelized onions, basil, parsley, green
onion, parmesan,
lemon, olive oil, walnuts

GARLIC MASHED POTATOES [VT]

CAULIFLOWER SALAD [VG]

PACKAGES STARTING AT \$50/\$60/\$70 PER PERSON

VT= Vegetarian // VG = Vegan // GF = Gluten Free // DF = Dairy Free

LIVE TACO CHEF

STARTING AT \$45/PERSON

FULL FIESTA PACKAGE

Chips, Pico De Gallo, Guacamole [VT]

Tacos – Carnitas, Pollo, Carne Asada

Cheese Quesadillas

Mexican Rice [VG]

Pinto Beans [VG]

Grilled Vegetables [VT]

Crema, Salsa Roja, Salsa Verde, Onions & Cilantro, Limes

STARTING AT \$30/PERSON

TOO MUCH TEQUILA PACKAGE

Chips, Pico De Gallo

Tacos – Pollo, Carnitas

Cheese Quesadillas

Crema, Salsa Roja, Salsa Verde, Onions & Cilantro, Limes



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BREAKFAST BUFFET

STARTING AT \$39/PERSON

ORGANIC BEET AND KALE SALAD

Organic kale, pickled beets, strawberries, candied walnuts,
blue cheese, berry vinaigrette

BUTTERMILK PANCAKES

Served with caramel sauce, fresh whipped cream, and mixed berries

MEXICAN BREAKFAST SCRAMBLE

Choice of vegetables or chorizo sausage, house potatoes, black
beans, pico de gallo, crema and avocado

PECAN-WOOD SMOKED BACON STRIPS

or

BREAKFAST SAUSAGE LINKS

OPTIONAL ADD ONS

SMOKED SALMON PLATTER

Served with cream cheese, capers, and bagels
Starting at \$15/person

MIMOSA BAR

Starting at \$25/person

COFFEE AND TEA

Starting at \$10/person

TECHNICAL SPECIFICATIONS

DJ

Mixer - Pioneer DJM 900NXS2
(2) CDJ 2000nexus
Serato SL4 Box
(1) Laptop Stand.

LIVE SOUND

12 Channel PA mixer
(3) Shure-sm58 Wired mics (no stands)
(1) Wireless mic (no stand)

SPEAKERS

(3) Yamaha 12"
(2) QSC 12"
(1) Cerwin-Vega 15" Subwoofer
(1) Cerwin-Vega 18" Subwoofer
(1) QSC 18" Subwoofer
(7) JBL Outside speakers
QSC & Crown Amplifiers



TVs

TVs: 12 Total

*TVs are not linked together

Each TV needs its own USB drive or computer
to display pictures/videos

(4) Outside Members

(4) Outside Bar

(2) Cabana

(2) Inside Bar

Out of the 4 TVs (this goes for both sets of TVs
Outside Members and Outside Bar)

3 are available for

cycling logos/videos. The top right corner

TVs cannot cycle logos

Projector: Main Room Videos or Pictures

Slide shows will have to be provided by client along
with a machine to play the slideshow

PREFERRED VENDORS

THIRD PARTY VENDORS

To make your event more enjoyable, we've partnered with the following vendors.

In-House DJ and AV Tech	Photographer
Balloons	Live Pianist
Flower Arrangements	Manicurist Stations
Casino Tables with Dealers	Massage Stations
Photobooth Setup	Chair Rentals
Hosted Karaoke	Close-Up & Mentalist Magic

THE SANTA MONICA PIER PACKAGE

Bring the action of the world famous Santa Monica Pier to your private party.

Caricature Artist
Cotton Candy or Fresh Popcorn Machine
Henna Artist

BACKYARD BBQ PACKAGE

You can never go wrong with the classics.

Giant Jenga
Connect Four
Cornhole
Beer Pong