

THE ST. REGIS MONARCH BEACH

# Bespoke

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MAGAZINE



**THE ULTIMATE  
IN PRIVATE DINING**

THE ST. REGIS MONARCH BEACH'S WINE CELLAR



# ULTIMATE DINING

Savor an unforgettable celebration with the signature private dining options at The St. Regis Monarch Beach.

BY SARAH PIERCE

WHEN SIMPLE DINNER RESERVATIONS WON'T DO, ASTUTE PARTY hosts know that a private fête at The St. Regis Monarch Beach is more than just a dinner—it's a destination. From stunning ocean views to unparalleled cuisine, a private dining experience at the resort will leave a lasting impression on friends, family and colleagues.

The same flawless service guests have come to expect from the St. Regis is extended to every aspect of party planning and execution. From the moment you make contact, you'll be paired with a dedicated event manager who will work with you to plan a memorable event tailored to your specific tastes and needs.

The St. Regis Monarch Beach is equipped to handle any special dining request and has award-winning in-house teams to add the personalized touches that make celebrations unforgettable, from stunning floral arrangements to show-stopping cakes and hand-crafted chocolate or sugar centerpieces.

"There are many ways to personalize your event to your specific desires," says Christine Bonner, the resort's marketing coordinator. "If you want to go above and beyond what we do offer, we're always

willing to connect you with outside vendors who can accommodate your every request."

Whether you're hosting an intimate gathering of your closest friends or a grandiose celebration for your most distinguished guests, The St. Regis Monarch Beach offers an array of private dining options to accommodate your every whim.

## STONEHILL TAVERN

CUISINE: MODERN AMERICAN | PARTY SIZE: 4 – 150

Treat your guests to an elegant soiree at The St. Regis Monarch Beach's signature restaurant Stonehill Tavern. This modern Forbes Four-Star restaurant is the perfect marriage of Chef Michael Mina's contemporary American twist on steak and seafood and world-renowned designer Tony Chi's sleek take on restaurant design.

Stonehill Tavern offers several unique private dining options for the perfect celebration. For intimate occasions, a private room accommodates four to 24 guests for fireside dining at the grand farmhouse-style table. A crackling fireplace and contemporary design lend to

## STONEHILL TAVERN PRIVATE DINING



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—DANIEL GRAJEWSKI

the sophisticated ambiance offered within. Larger affairs of up to 150 guests can be accommodated in the main dining room and outdoor terrace, which offer panoramic views of the West’s signature sunsets. A chic bar situated in the heart of the restaurant is an ideal locale for guests to gather over cocktails and canapés, such as Kobe beef sliders with black truffle cheese, Kusshi oysters with Champagne mignonette, and smoked sturgeon rilette with domestic caviar, before the evening begins. You may also consider elevating the welcome reception with caviar service or tray-passed mini handcrafted cocktails, such as the Moscow Mule—made from Ketel One vodka, ginger beer and cucumber-lime—or the Grapefruit Sunrise, made from Tequila Ocho, pomegranate and fresh lime.

Diners can choose from more than 650 California, Burgundy and Bordeaux wine selections and, depending on the party size, from a chef-prepared menu or a pre-selected three-, four- or five-course menu tailored to your specific tastes. Stonehill Tavern’s award-winning cuisine includes inviting

American fare with a contemporary twist, such as the roasted chicken with truffle mac n’ cheese, and the Maine lobster pot pie with brandied lobster cream and baby vegetables. Dessert selections include the caramelized brioche with cinnamon-toast ice cream, blackberry and toffee, or the tempura strawberries with roasted passionfruit marshmallow, caramel and gianduja chocolate.

For a truly personalized evening, Stonehill Tavern’s Sommelier Daniel Grajewski is available to enhance the experience by discussing wines during dinner or mingling with guests during the reception.

“A sommelier serves two main purposes,” Grajewski explains. “First, they are there to help in matching not just wine to a guest’s meal, but even a beer, cocktail, non-alcoholic beverage or whatever the request of the guest might be. Second, a sommelier is there to help educate any guest who is willing to learn. It is a joy for any sommelier to share his or her knowledge with that guest.”

### MOTIF

CUISINE: EUROPEAN BISTRO STYLE

PARTY SIZE: 10 – 40

For a fête with flair, plan a private dining event at The St. Regis Monarch Beach’s European-style restaurant Motif. This popular destination for Sunday Champagne Brunch and live weekend entertainment is the ideal location to host a private brunch, afternoon tea or a sunset cocktail party for up to 40 guests.

As guests dine beneath the airy white arches of the scenic outdoor terrace, they can enjoy exceptional blue water views. A private dining room with vaulted ceilings and regal chandeliers is ideal for smaller business luncheons or social gatherings. It can accommodate several set-up options, including conference and u-shape tables for business meetings, or round tables for dinner and cocktail receptions. It offers full audio-visual capabilities and black-out drapes for presentations, and is available for private cooking demonstrations.

Guests may choose their own entrée from Exec-



CHALLENGE RODDIE

utive Chef Frederic Castan's array of eclectic international dishes or from his plated banquet menus. Adventurous palates will enjoy the French foie gras roulade with stone fruit chutney, brioche toast and port wine gastrique. More traditional taste buds will melt beneath the ravioli of caramelized pear with Gorgonzola, walnut and beurre rouge. For lighter fare, choose from a delectable canapé menu or afternoon tea buffet menu.

### CLUB 19

**CUISINE: EXECUTIVE CHEF CASTAN'S PLATED BANQUET MENUS**

**PARTY SIZE: UP TO 180**

Those looking to plan an exclusive function with a breathtaking backdrop will fall in love with Club 19 Restaurant's private dining facility. Located just steps from the main resort, Club 19 offers an extremely private venue for an elegant dinner overlooking St. Regis' beautiful Monarch Beach Golf Links, an oceanfront championship Troon course.

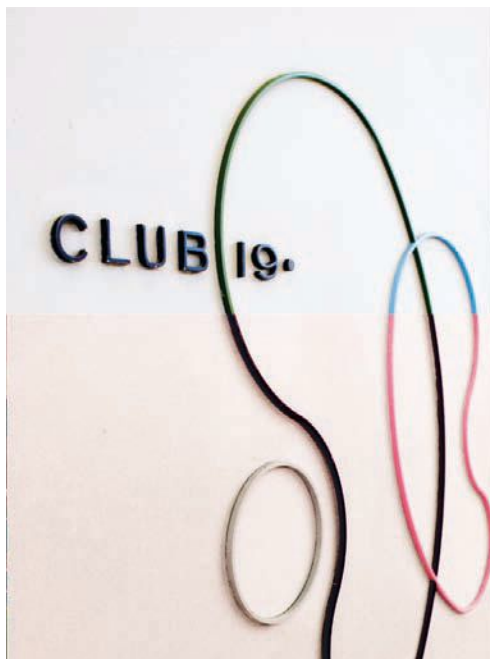
In addition to its striking views, Club 19 features a private parking lot, full-service bar and dedicated kitchen just for your guests. Choose between an indoor banquet room that seats up to 80 and an outdoor patio that seats up to 100, or reserve both to accommodate a large private dinner. Guests will enjoy dining al fresco on the patio beneath flowing white canopies or cozying up fireside in the light, airy banquet room. A personalized banquet menu can be tailored to your specific palate.

For guests who believe golf course views pair best with fine cigars, the St. Regis offers several cigar packages hosted by exclusive cigar club Payne-Mason. Cigar aficionados and novices alike will delight in watching a Cuban master roller hand-roll the cigars, and a Payne-Mason concierge will be on hand to educate guests on cigar history and etiquette.

### MEDITERRANEAN JUNIOR BALLROOM

**CUISINE: BUFFET OR PLATED BANQUET MENU PARTY SIZE: 20 TO 80**

The St. Regis Monarch Beach's Mediterranean Junior Ballroom is the resort's most intimate ballroom. Resplendent with opulent décor and vaulted ceilings, this spacious ballroom is ideal for special celebrations of up to 80 guests. Before dinner begins, invite guests to mingle outside over cocktails and hors d'oeuvres on the adjoining promenade and small terrace. The space offers audio-visual and staging capabilities if needed.



For private dining reservations at Stonehill Tavern, Motif, Club 19, the Observation Deck or the Mediterranean Junior Ballroom, contact Catering Sales Manager Christina Mytinger at 949-234-3765.



FOR RESERVATIONS AT THE WINE CELLAR, CALL 949-234-3765.

OBSERVATION DECK



**OBSERVATION DECK**

**CUISINE: BUFFET OR PLATED**

**BANQUET MENU PARTY SIZE: 15 – 60**

For casual elegance, host your affair at the Observation Deck overlooking the Grand Lawn, golf course and Pacific Ocean. This charming outdoor veranda caters to smaller, more intimate parties.

“These breathtaking views coupled by the oversized fireplace and lush flowers make this space the perfect location for a coastal dinner party,” comments Christina Mytinger, the resort’s catering sales manager.

Choose from seven different buffet menus and more than 30 plated dinner selections prepared from the freshest local and imported ingredients. The scenic lower terrace of the Observation Deck is the perfect setting to host a welcome reception of canapés, wine or cocktails. 🍷

**THE WINE CELLAR**

For a truly extraordinary evening, transport your guests to another world with a private celebration in The St. Regis Monarch Beach’s Wine Cellar.

This elegant space offers Old World charm and seductive ambiance, from the 100-year-old French paved flooring to the carved stone walls. Guests will enjoy an exclusive dining experience surrounded by an international inventory of nearly 17,000 wine bottles and catered by Executive Chef Frederic Castan’s plated banquet menu. For a special wine dinner, choose between five pre-set food and wine pairing menus that focus on renowned West Coast wine producers as well as hidden coastal gems.

The Wine Cellar can accommodate 14 to 20 guests for an intimate dinner at the mahogany farmhouse-style table, or the area can be arranged to seat up to 50 guests.

An evening in the Wine Cellar includes an engaging food and wine pairing demonstration from Master Sommelier Peter Neptune or resident Stonehill Tavern Sommelier Daniel Grajewski. “Whether the event is large or small, the most memorable dining experiences are the ones where a guest finds how great a wine and food pairing can be,” Grajewski says. “Wine is a social beverage that is enhanced when drunk with the ones you care for.”